

FIRE MADE
PORTICO 150





Designers & makers
of bespoke fire kitchens
and equipment

HANDCRAFTED IN ENGLAND





DESIGNERS & MAKERS

Fire Made was founded in 2016 by Ana Ortiz and Tom Bray.

The pair design and make fire cooking equipment for chefs, restaurants and consumers worldwide, as well as running masterclasses on the art of fire cookery, which always include a delicious feast at the end.

Ana grew up on the Galapagos islands and her earliest memories of fire cooking are with her grandparents. Tom and Ana lived in South America with their daughter where they truly discovered their shared love for cooking asado style.

There is something for everyone in the range depending on what kind of fire cooking you want to achieve – whether that's at home or in the commercial kitchens of chefs such as; Paul Ainsworth, Marcus Wareing, Pip Lacey, Tomos Parry, Adriana Cavita, Andrew Clarke, Thomas Straker, Merlin Labron Johnson, Nicholas Balfe and Jamie Oliver.



PORTICO

150

If you want to blow your friends or clients away with the sight and smell of delicious meat roasting over an open fire, our Portico 150 set up is the bit of kit that will make it happen.

It's a large, heavy duty frame, ready to hang everything from cuts of meat to baskets and clamps. When it comes to live fire cooking equipment, we'd say this is an essential. Designed for mobile catering but can work perfectly as an all round fire set up.





PORTICO 150

WHAT'S INCLUDED

Detachable Hanging Frame

Handcrafted in the UK from
blackened steel (150 x 70 x 180cm)

4x Grills

1x full width grill, 2x hanging grills
& 1x medium free standing grill

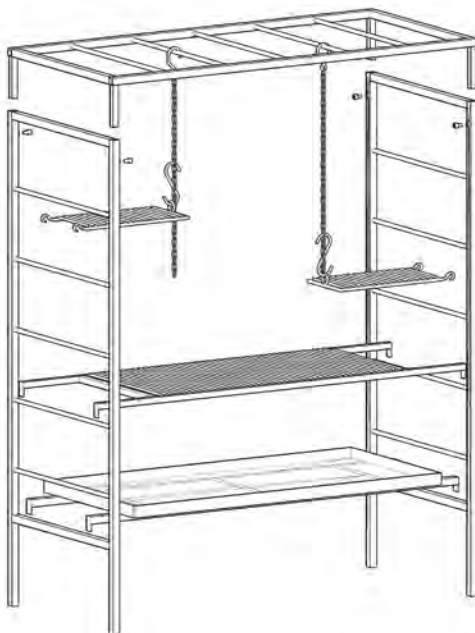
2x Hook & Chain Sets

1x Asado Pit Tray

1x Large Chapa

1x Brasero Log Basket

1x Chicken Basket









ASSEMBLY GUIDE

The Portico 150 frame is made up of 3 parts; 2 identical sides and 1 top frame with 4 pins.

Place the top piece on the floor with the 4 pins facing up.

Attach the sides to the top frame in the correct sequence, so all the dots match up (ie attach the side that has 1 dot, to the corner of the top frame with the same 1 dot).

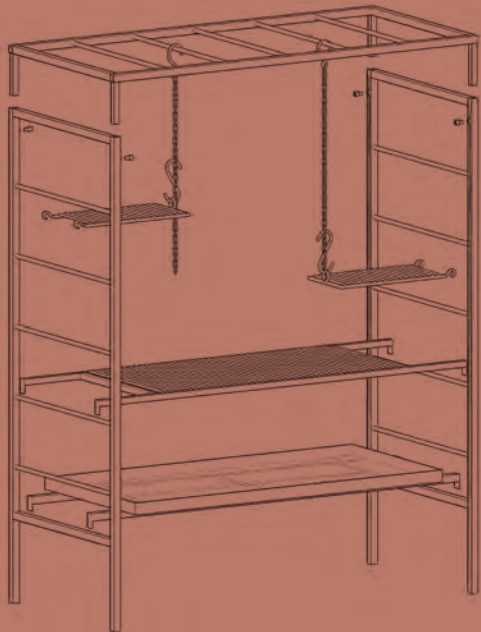
Make sure all the bolts face inwards.

Repeat for the other side.

Then stand the frame upright.

Place the Asado Pit Tray and full width Grill at your desired height.

Arrange all the other accessories to suit your cooking style.



CARING FOR YOUR GRILL

Thank you for choosing a Fire Made product, your grill will last a lifetime, if you show it some love now and then.

Fire Made offers a wide range of products to enable all of us to cook over fire at home. The range includes everything you might need from Asado Crosses, Grills and Chapas to Portico set ups and cooking accessories. Everything is available online for worldwide delivery.

All our grills are handcrafted from steel and without proper maintenance steel will go rusty, especially if you leave your grill outdoors or don't use it for long periods of time. Before use, we recommend that you wipe over all the surfaces of your grill with a high temperature cooking oil, such as vegetable oil. This will season the grill with heat from the fire. Repeat when it looks dry or before storing.

Grill trays and chapas require a thicker coating of oil to get a good non-stick surface. Apply a thin coat of food safe cooking oil to the surface and heat until the oil smokes and the surface darkens and goes dry if the surface is tacky it needs to be heated further. We recommend repeating this process four times on first use. For optimal results get into the habit of seasoning the surfaces each time you use your grill - it only takes a few minutes.

FUEL FOR YOUR GRILL

Fuel is the most important factor when cooking over fire.

Different kinds of wood add a distinct taste and texture to your cooking.

We love cooking over wood, but you can always combine wood with charcoal when grilling. You can place the wood either directly on the charcoal or off to the side. When placed directly on the charcoal, wood will burn hotter and faster. When placed off to the side of the charcoal, wood will burn more slowly and at a lower temperature. You can use this combination to achieve a delicate balance that offers the benefits of both worlds.

Types of Wood

Kiln dried hard woods are best as they are dense and have a lot of energy to burn and will produce more heat than soft woods. Avoid using sappy woods and soft woods like pine as they tend to produce creosote which can build up in your burner and oven.

Size

Smaller is better, we recommend using small pieces of kindling at 140mm by 20-50mm by 20-50mm.

Moisture Content

16% is the optimum moisture level for your wood, but anywhere between 10-20% is good.

Woods To Use

ASH

Burns quickly and produces a light smoked flavour that is quite distinctive. It is great for poultry and seafood.

ALDER

A delicate flavour with a hint of sweetness. Great for all fish, seafood, light meat game birds and vegetables.

DAK

Probably the best known wood and the most common wood used for smoking in the UK. It produces a heavy flavour and is best suited for red meat and game when a stronger flavour is required.

BEECH

A mild wood with a slightly nutty flavour. Another good choice for fish and poultry and also pork, ham and sausages.

HICKORY

A strong flavour but not as bitter as other strong flavoured woods like oak. It is a good choice for ribs, pork and oily fish.

FRUIT WOOD

Slightly sweeter flavour, a good all-rounder that is excellent for fish, beef, poultry and pork

Woods Not To Use

Pine, Fir, Cedar, Redwood, Spruce, Fatwood, Processed woods (eg painted or stained wood), Sappy wood.

PORTICO 150

ACCESSORIES

Take your live fire cooking to the next level with our range of custom additions designed for the Portico 150.

Wind Break

Protect your fire during less favourable weather conditions. Also contains the coals within the pit tray. Our simple, heavy duty design ensures durability whilst packing away neatly after use.

Full Width Asado Pit Tray

Double your cooking area and create 'infiernillo' cooking style by sandwiching your meat/fish/veg between two fires.

Hanging Grills

Great for resting, smoking or roasting a joint over fire on your Portico 150.

Full Width Grill

Add extra grill space and flexibility to your Portico 150 with our full width grill.



For orders visit our website.
For bespoke enquiries contact
tom@firemade.co.uk

A handwritten signature in black ink that reads "Tom". The letters are fluid and connected, with a prominent flourish on the 'T'.

[@firemadeuk](#)

A handwritten signature in black ink that reads "Ana". The letters are fluid and connected, with a prominent flourish on the 'A'.

[@anaortiz_chef](#)

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