

FIRE MADE  
PORTICO 60





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**

**60**



**Our Portico 60 set up provides a simple and versatile cooking space.**

This handcrafted grill enables you to cook, hang meat & pots, rotisserie, asado plus we are constantly developing new attachments.

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# PORTICO 60

## WHAT'S INCLUDED

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### **Hanging Frame**

Handcrafted in the UK from  
blackened steel (60 x 90cm)

### **2x Grills**

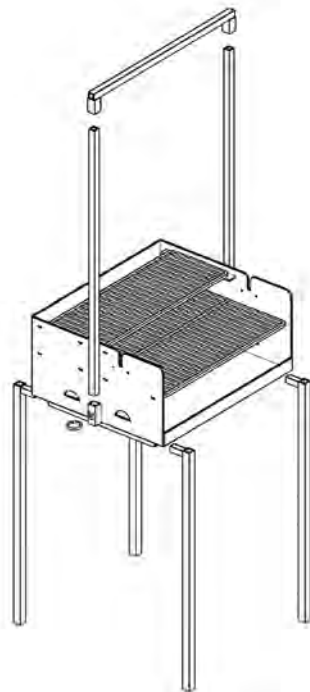
1x full depth grill (56 x 44cm) &  
1x shorter resting grill (56 x 22cm)

### **4mm thick steel base and sides**

60 x 50cm base with holes cut to  
enable use of rotisserie

### **4x Removable Legs (80cm)**

### **Fully lined fire brick base**









# ASSEMBLY GUIDE

Unload pallet, remove bricks,  
unpack legs and frame.

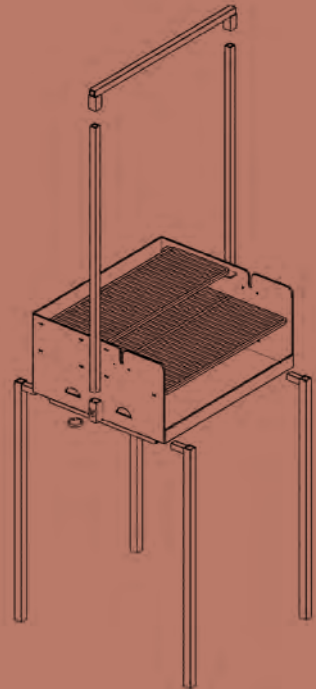
On a soft surface like cardboard  
or grass, flip the main base over to  
insert legs using an 8mm allen key.

Once the legs are in tight you can  
stand it up.

There are 3 parts to the Portico  
60 frame, 2x upright bars and  
1x hanging bar.

Attach the two upright bars to  
the side clips using the ring bolt, then  
attach the hanging bar to the uprights.

Add the bricks, add the grills and  
start cooking.





# 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 60

## ACCESSORIES

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Take your live fire cooking to the next level with our range of custom additions designed for the Portico 60.

### **Grill Rack**

Allows you to add different grill heights to your Portico 60.

### **Asado Cross**

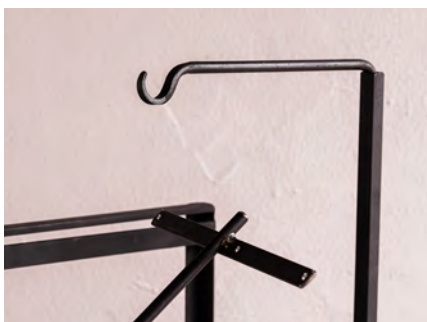
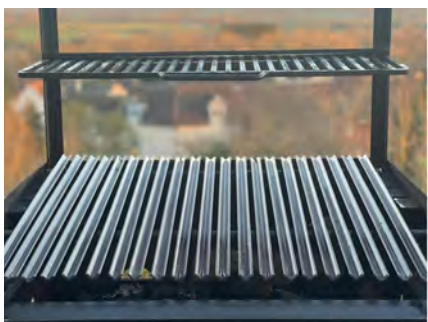
The complete Argentinian experience, designed for cooking large or whole cuts of meat over your Portico 60.

### **Pot Hanger**

Enables you to hang pots and kettles over your Portico 60.

### **V-grate Parrilla**

Turn your Portico 60 into an Argentine style grill with our V-grate parilla and removable drip tray.



For orders visit our website.  
For bespoke enquiries contact  
[tom@firemade.co.uk](mailto:tom@firemade.co.uk)

A handwritten signature in black ink that reads "Tom". The letters are fluid and connected, with a prominent loop at the end of the "m".

[@firemadeuk](#)

A handwritten signature in black ink that reads "Ana". The letters are fluid and connected, with a long, sweeping underline that curves under the "a".

[@anaortiz\\_chef](#)

[firemade.co.uk](http://firemade.co.uk)



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