

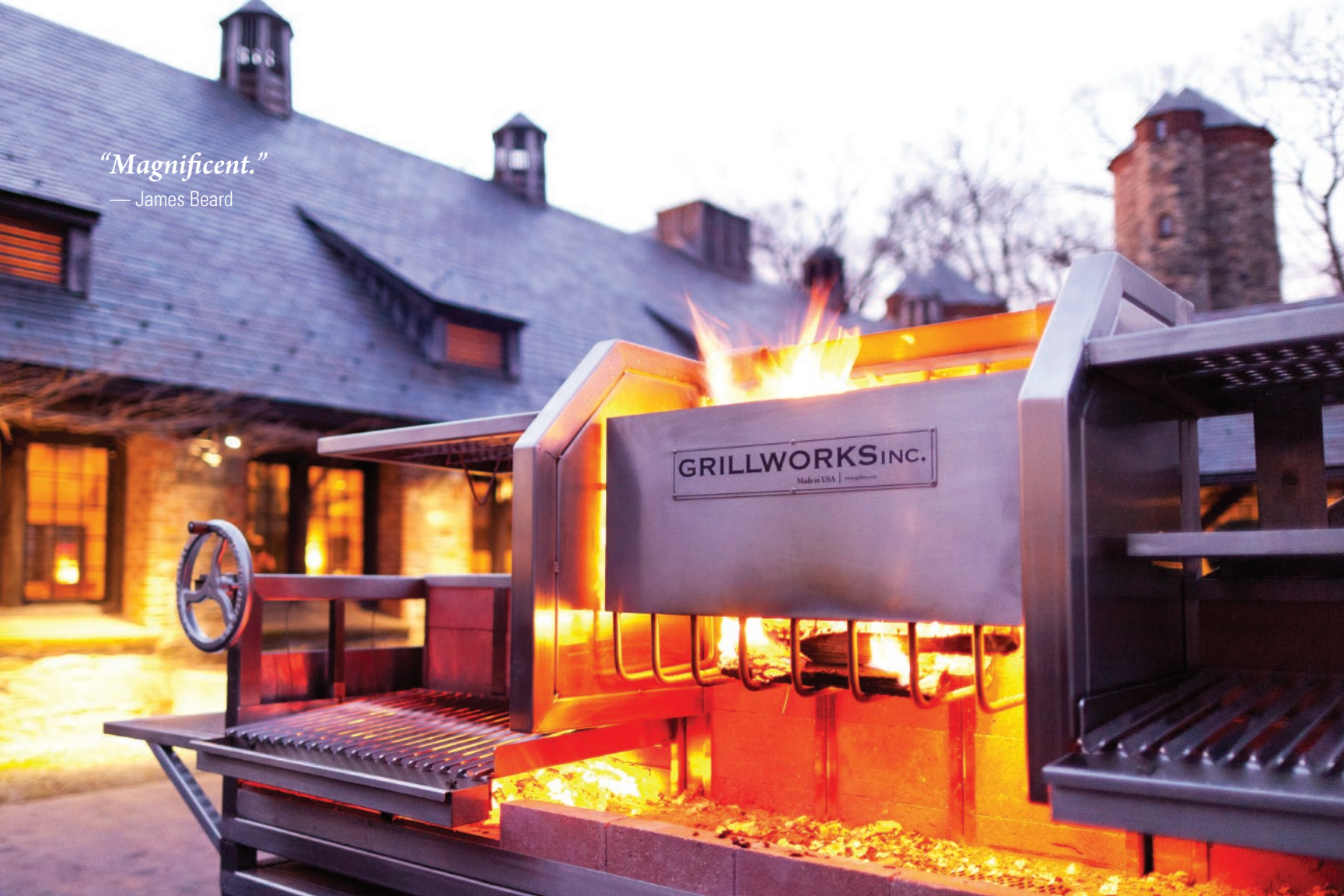


GRILLWORKS®
Argentine Inspired. American Made.®

"Magnificent."

— James Beard

GRILLWORKS INC.
Made in USA | www.grillworks.com



- 1 grill body**
the main stainless steel frame of the grill, including the lift system
- 2 legs**
four legs, two wheels - four castors or tires on Asadors
- 3 crank wheel**
the cast aluminum Grillworks wheel that raises and lowers the surface
- 4 fire grate**
reinforced black tempered or stainless steel fire grates designed for an even, complete wood or charcoal burn
- 5 ash tray**
this shallow drawer holds the ashes and removes for ash disposal
- 6 V-Channel® Surface**
slanted at a gentle 4 degrees to carry juices into the basting pans, and adjustable to flat when needed
- 7 basting pan**
catches juices from the surface and holds them for sauces and basting
- 8 persuader**
tool that is used to clear the V-Channels and keep juices moving
- 9 rotisseries**
heavy duty rotisseries are available for every model
- 10 combination folding shelf/transport handle**
shelf folds up against the grill to reveal the transport handle

The Grillworks Series

Our home grills bring Argentine-style flexibility to the serious griller. Named for surface width, and beginning with the classic 20 (aka The Grillery®), there is a Grillworks to fit any backyard.



The Grillworks® 36

also available in 20", 26" and 42"
width for 36: 42.5"(108cm) / depth: 23.5"(60cm) / height 44" (112cm)
heavy duty rotisserie upgrade available for all sizes
the latest photos and details can be found at grillworks.com

The Grillworks Asador

The Grillworks Asador line was developed to meet the daily open-fire needs of a professional chef but remain portable. Like the residential line, their heart is our signature crankwheel-controlled system, but these units are beefed up to the extreme, framed in tubular stainless steel under their skin of heavy-gauge brushed plate. They boast Floating Fire Brick™ rear heat shields for maximum durability and heat handling, are equipped with heavy duty rotisseries and come on either NSF commercial castors or rubber turf tires for ease of outdoor movement.

Whether for restaurant or home, the Asadors are the ultimate expression of wood-fired performance in a beautiful, modest footprint.



The Grillworks® 42 Asador

also available in 26", 36" and 54", plus 42" and 54" dual-crank CRE models
width for 42: 52" (135cm) / depth: 23.5" (60cm) / height: 54" (112cm)
heavy duty rotisserie-equipped / floating fire brick™ heat shield /
tube reinforced inner frame / full stainless fire grates for professional use
the latest photos and details can be found at grillworks.com







The Grillworks Architectural™

As shown: 48" wide, 24" deep
Also available in 36" and 60" widths or custom sizes



Architectural Series Process

The Architectural line is extremely flexible, so we can fit our system to nearly any built-in scenario. Crankwheels can be on the side of the grill allowing the grill to be fit to a simple counter cut-out (Open Architectural), or face forward (Architectural). The wheels can pass through masonry or stand free.

When you contact us about an Architectural we first send you PDF dimensional drawings of an example grill, showing how the system looks and how it would be installed. We also provide a price quote for a grill in the size you want, and a worksheet that you can return to us with your notes or customizations. After our drawing is integrated into your plans, we'll review them to ensure fit.

Everything is finalized with your builder before shipping so that the setup is tailored to the enclosure, both functionally and aesthetically. The grills leave our shop ready to bolt in, and we are available to guide your team over the phone if there are any questions.

Rotisseries

Rotisseries and other accessories are available for the Architectural series, and the signature Grillworks crankwheel can be located nearly anywhere on or in your masonry.

Residential or Commercial Application

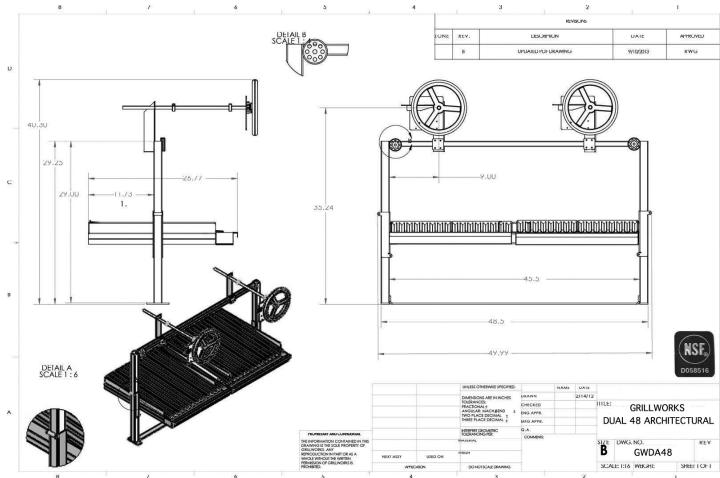
The Architectural Series is designed to elegantly fit into a home design or drive a busy restaurant. The lift systems, frame and surfaces are simple, easy to service and adjust, entirely stainless steel and like all of our professional models, NSF listed.

NSF

left: Grillworks Dual 48 Architectural at Ox Restaurant, Portland, OR

Architectural Drawing Example

We provide PDF drawings for any grill model on request. These are used to plan the construction of your enclosure or the layout of a kitchen. Custom-sized grills are modified by hand on the workbench - these drawings serve simply as a starting point.

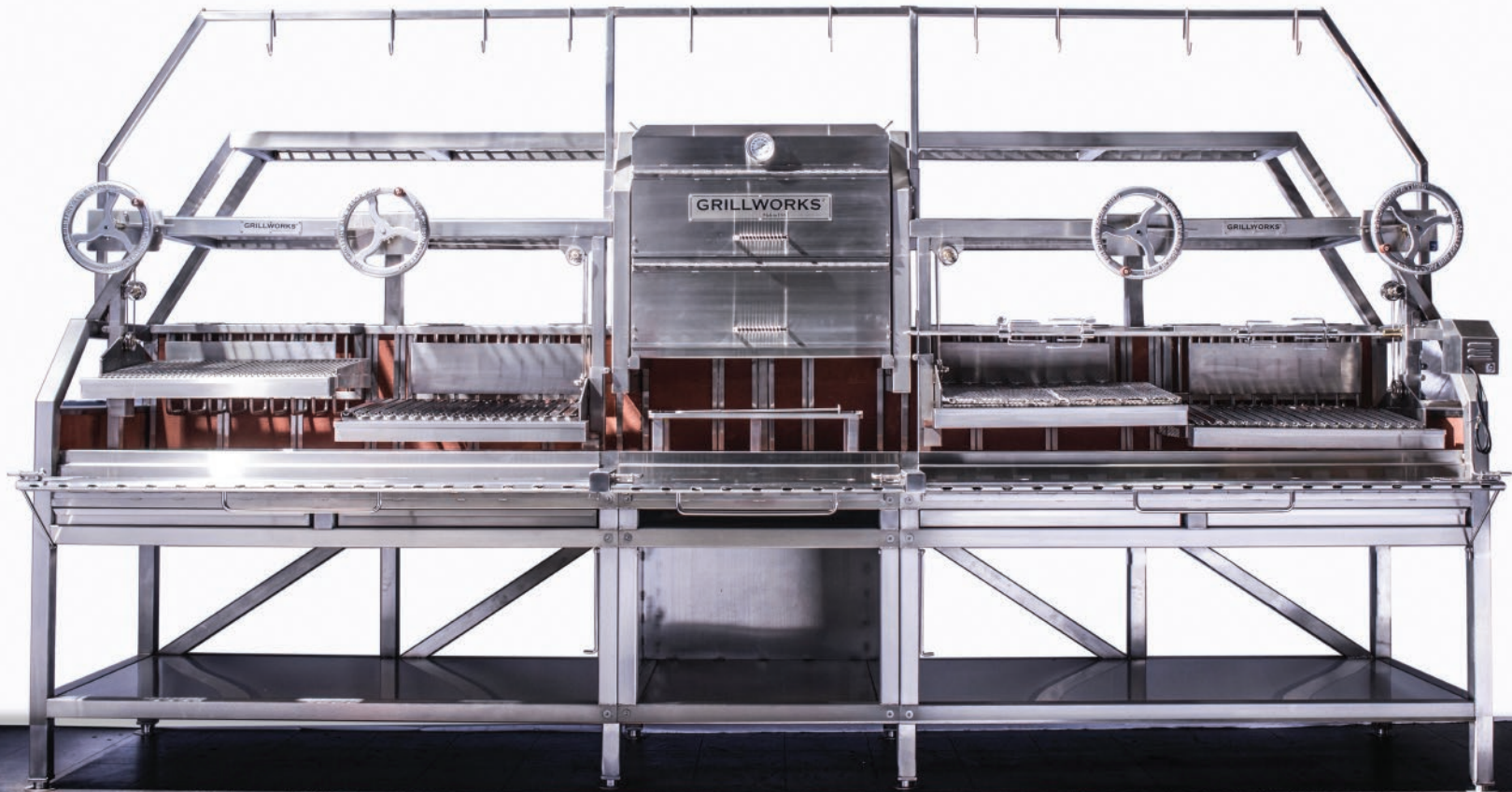


right: Every Grillworks grill is fabricated and finished by hand. Our metalsmiths are masters of the craft, their skills honed by backgrounds ranging from classic cars to yacht brightwork. We do not rush them; rather we give them the time required to make sure every grill is worthy of their—and our—pride.





The Grillworks Inferno® 96
shown: 96" wide, 35" deep, optional side tables add 40"
Also available: Inferno 52, Inferno 64



The Grillworks Inferno® 154

The Mother Ship

The Inferno 154 is truly our ship of the line. Designed in close consultation with Tom Colicchio, she is equipped with 4 full grilling stations, a smoke oven-over-plancha center, two levels of tempering and resting zones and a full-width suspension rail developed specifically for our friend Chef Richard Turner of Hawksmoor, who gives this one her home.

The Grillworks Inferno® 154

154" wide, 37" deep, 72" high as shown.
Also available in this configuration at 96" wide x 37" deep.



The Inferno Series

The Inferno Series is designed to anchor a professional presentation kitchen or outdoor cooking area. Each Inferno skeleton is hand-welded tube stainless steel, framing our signature floating firebrick hearth system. This heft houses four grill surfaces travelling on two crankwheel-controlled lift frames, backed by a dramatically visual fire cage that breaks whole wood down to coals for the grilling stations.

The Inferno's expanse of hot exposed brick, shelf-friendly superstructure and open firebox all invite unprecedented access to live fire cooking options.

PDFs and DWGs of each Inferno size are available upon request, and many accessories including rotisseries, shelving, and specialty surfaces are available to review at grillworks.com.

The Inferno 96 was borne of a collaboration between Grillworks and acclaimed chef Dan Barber. The three station design offers the chef a central fire station that fuels two flanking grill stations with fresh burning charcoal. This open design also grants the operator a full-length expanse of open hearth to work with, encouraging live-fire improvisation on a massive scale.

The Inferno™ 64 (shown) and 52

Available freestanding or built-in, on NSF castors (shown) or adjustable posts
As shown: 64" wide, 35" deep, 58" high



"Grillworks teamed with us to create a one-of-a-kind grill tailored to our style of cooking. We got that and more. The Inferno is beautiful, a centerpiece of conversation in the restaurant, and versatile; not only a grill, but a hearth, broiler, smoker and more. It's such a dynamic machine that we often find ourselves customizing our style of cooking to it, which makes it less a tool than a source of inspiration."

— Dan Barber, Blue Hill at Stone Barns



Care and Cleaning

Your Grillworks grill is built for the long haul. The body and cooking system's stainless steel will not rust or corrode, but there are a few things you should check once in a while.

1. **Cable barrels.** The lift cables are picked up by a barrel as you turn the crank wheel. Hex (set) screws hold the cables firmly in their barrels and the barrels to their axle shaft. Periodically these screws should be checked and tightened if needed.
2. **Crank wheel.** A set bolt anchoring the wheel to the end of the axle shaft holds it tightly in place for turning. There is a machined spot or divot on the shaft that the set screw meets. There should be no significant play in the crankwheel—if there is, simply check that the bolt is tight and seated correctly.
3. **Lubrication.** Especially after a cleaning, apply some household oil to the axle shaft where it passes through both sides of the frame or enclosure (or the pulleys on Architectural models). Use some more as needed on the uprights on which the lift frame travels.
4. **Cleaning.** Lower the surface close to the fire at the end of cooking and scrape away the charred residue with the Persuader. For a deep cleaning, the grill surfaces, basting pans, and Persuader tool can all be run through a dishwasher. The frame can be shined with any cleaner designed for stainless steel. The Asador and Infierno's fire brick need only be swept from time to time.
5. **Cover.** The optional freestanding grill cover mounts with the Grillworks logo facing you as you face the grill. The opening on the right side fits between the grill frame and the crank wheel so the wheel remains outside the cover. Some Architectural covers are available as well.

Cooking Woods

It is a myth that only certain woods, such as mesquite, make good cooking fuel. Most dry hardwoods, including some of the most common, are fine, and several superb. And—importantly—they retain their own distinctive flavor to a far greater degree than pre-burned charcoal.

Good standbys are the most well known—oak, maple, mesquite and hickory. Great are the nut and fruitwoods including walnut, apple, cherry and grapevine clippings. Conifers hold a lot of pitch so are best used only to start your fire. Be adventuresome—trying out the great variety of hardwoods available can be as much fun as experimenting with seasonings or matching wines to your dishes.

Fire Building

Position your grill a safe distance away from all flammable materials.

Assemble your fire as you would for a campfire or fireplace. Crumple up 5-8 single newspaper pages and make a layer of them on the fire grate. Create a second layer of small pieces of wood, angling them loosely across the paper. Light the paper. Your next layer should be larger wood, ideally 1-2" in diameter, added slowly as the smaller pieces catch fire. There are natural starters like Fatwood that can start a stubborn fire fast, just make sure they have completely burned away before placing dinner over the flame. If you are cooking in a professional environment, or are short on whole wood, chunk hardwood charcoal can be mixed into the fire to provide a steady heat source and spare some of that precious wood.

Operation Basics

Before lighting a fire check to ensure that the cooking frame suspension system and its ratchet locking lever are functioning freely, that collar fittings and crank wheel are firmly anchored to the suspension shaft and that assembly of the fire-grate, ash pan, V-Channels (or rotisseries) and basting pan have been completed as instructed.

To raise the cooking frame cooking surface, turn the crank wheel clockwise. The lift frame carrying the surfaces will lock at any desired height. To lower, grasp the crank wheel handle with one hand and disengaging the ratchet lever with the other; then slowly lower the surface with the crank wheel. Dual models use two crankwheels—one to control each station. The right station cranks up clockwise, the left counterclockwise.

Coals are not necessary for cooking on Grillworks grills, which are designed for flame cooking. You may begin as soon as you light the fire, making sure, however, that the lift frame and surface is at the maximum height to avoid burning the food. Arrange the fire evenly in the firebox, toward the center rather than only at the back.

Grill Surface

Before placing your food make sure the V-Channel surface is seated correctly with the low end of the channels facing forward. If you need them to be flat, deploy the leveling feet underneath the front of the surfaces BEFORE they get hot. Affix the basting pan and add the ingredients of your choice, starting with a splash of base such as extra virgin olive oil, butter or wine. Liberally and regularly baste your food using a high-quality natural bristle brush.

If one or more V-Channels becomes blocked while cooking is in progress, free them with the Persuader tool included with your grill. Its head fits the interior dimension of the channels.

Making best use of the V-Channels

Because you can regulate heat and convert juices into basting sauces, opportunities present themselves in ways you may not associate with grilling. We recommend:

- Whole poultry split and cooked flat, like steaks
- Whole fish butterflied and cooked without turning
- Vegetables and fruits—their sweetness is complemented by hardwood flavor

You likely know the basics, so here are ways your Grillworks grill will extend your range.

1. **Basting.** We cannot stress this benefit enough. The juices that flow down the V-channels into the basting pan are the ideal foundation for sauces. Having them available transforms outdoor cooking in important ways. Meats and fish remain moist, with flavor enhanced and nutrients retained. Foods that would dry out or burn without basting become excellent grill fare.
2. **Low heat.** Precise heat control lets you cook delicate things delicately. For example salmon, butterflied whole on a bed of fresh dill and basted with butter cooks gradually in the moist heat, never having to be turned or disturbed until serving time.

GRILLWORKS®
The world's finest wood-fired grills

www.grillworks.com
orders@grillworks.com
(855) 434-3473

Questions, Help and More Grillworks Products

Catch up with our entire model line at www.grillworks.com.

We are always working on new models and custom designs, so if you have a specific idea or need, don't hesitate to drop us an email at orders@grillworks.com or call (855) 434-3473.

Grillworks®, The Grillery®, Grillworks Inferno®, V-Channels® and Argentine Inspired, American Made® are registered trademarks of Grillworks LLC. U.S. PAT. 4,462,306, additional patents pending



Made in USA