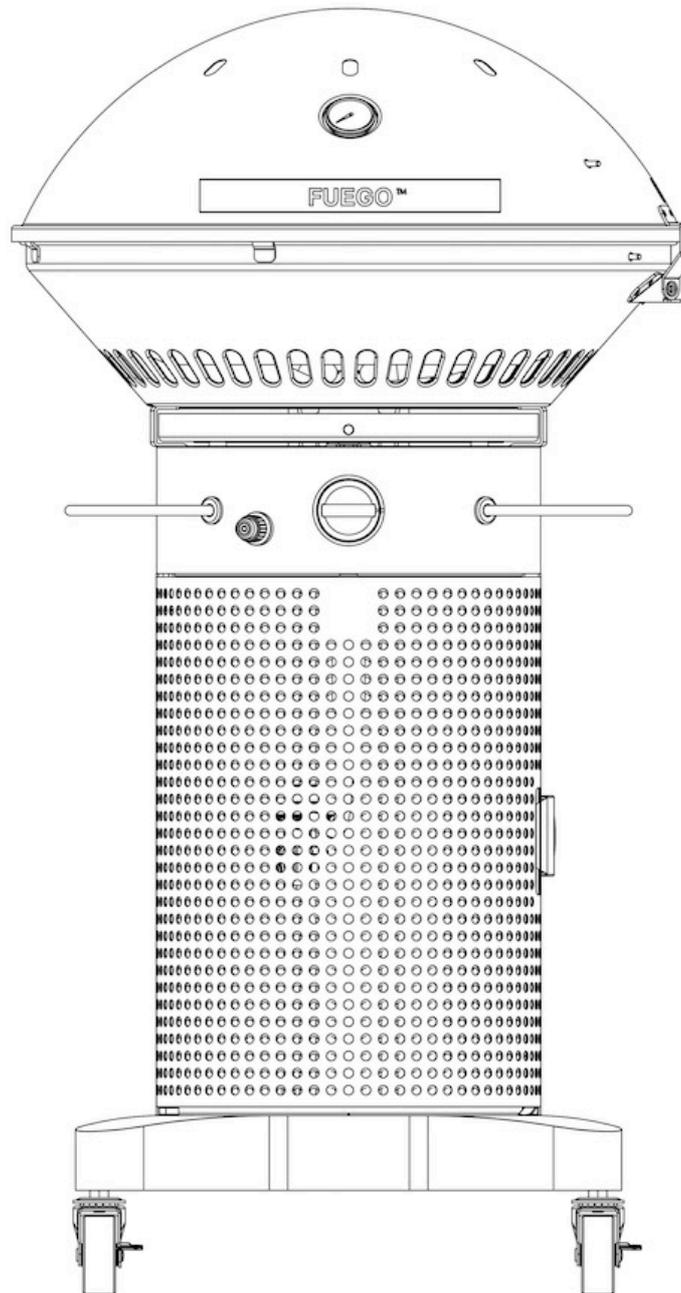


FUEGO



Fuego Professional Grill Use & Care Manual

User Guide for models: PRO-C & PRO-S

Please retain this manual for future reference.

DANGER AND WARNINGS

You Must Read This Owner's Guide Before Operating Your Gas Grill.

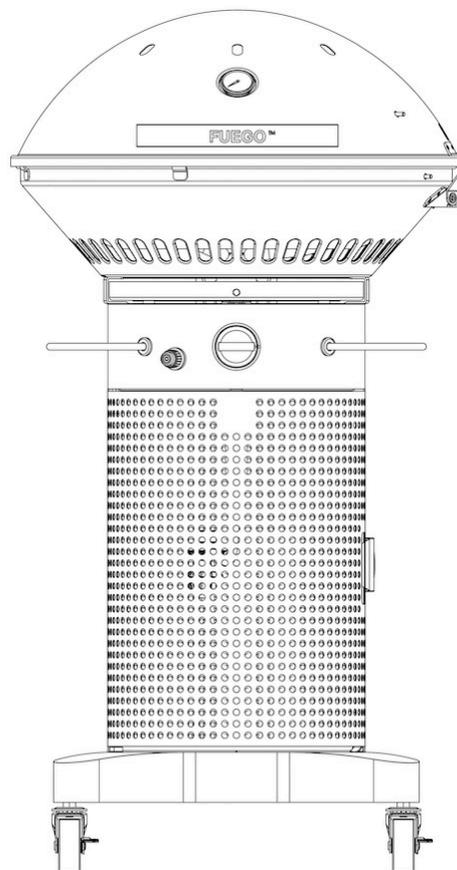
⚠ DANGER

- 1. If you smell gas:**
- 2. Shut off gas to the appliance.**
- 3. Extinguish any open flames.**
- 4. Open lid.**
- 5. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**



⚠ WARNING:

- 1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**
- 2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**



Thank you for your recent purchase of a Fuego grill! We are proud to welcome you to the Fuego family.

The Fuego Professional Grill is based upon the original award winning Fuego Element design with added user friendly features. We started with the base design of the Fuego Element then thought about how to improve your cooking experience. The answers came from vast amounts of customer feedback and market research – the result is our latest model, the Fuego Professional Grill.

We began from the ground up, starting with the wheels. We added non-marking industrial casters ensuring a smooth and stable roll while moving your grill around your deck or patio.

Moving up, we added a perfect door clasp to keep the front panel closed securely, preventing those annoying rattles you hear on other grills.

Next, we tackled the residue removal system by removing an additional 100+ square inches of surface area from the bottom of the firebowl allowing the cooking debris to drop straight into the residue tray. This new design makes cleanup a breeze.

We kept the same Dual-Zone burner system but added a 25% boost in BTU's up to 26,500 BTU/hr. This grill gets hot and it gets hot fast.

In addition to the BTU boost, we also increased the grill surface area, now offering 415 square inches of primary grilling area with a 110 square inch warming rack for a massive combined grilling area of 525 square inches. Large enough for cooking 20 burgers at once.

We did this all while maintaining a small 28" x 28" footprint with the lid open; 24"x24" footprint with the lid closed.

Speaking of the lid, we added hood hinges at a 45° angle, so no more reaching over the hot fire like most gas grills. The hood also acts nicely as a wind break for those open lid cooking days. Not to mention the 9" of grilling height below the lid is perfect for a beer can chicken or three!!!

The Fuego Professional Grill, possibly the most versatile grill on the market.

If you have any questions or concerns please reach out to our friendly support staff at 888.883.8346 or info@fuegoliving.com.



DANGER AND WARNINGS

You Must Read This Owner's Guide Before Operating Your Gas Grill.

- ⚠️ **WARNING:** Leaking gas may cause a fire or explosion, which can cause serious bodily injury or death, or damage to property.
- ⚠️ **WARNING:** Follow all leak-check procedures carefully in this manual prior to barbecue operation. Do this even if the barbecue was dealer-assembled.
- ⚠️ **Notice to Installer:** These instructions must be left with the owner and the owner should keep them for future use.
- ⚠️ **THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.**
- ⚠️ **WARNING:** Do not try to light this appliance without reading the "Lighting Instructions" section of this manual.
- ⚠️ **DANGER:** Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.
- ⚠️ **WARNINGS:** Do not store a spare or disconnected liquid propane cylinder under or near this barbecue.
- ⚠️ **Improper assembly may be dangerous.** Please follow the assembly instructions carefully.
- ⚠️ **After a period of storage, and/or non-use, the barbecue should be checked for gas leaks and burner obstructions before use.** See instructions in this manual for correct procedures.
- ⚠️ **Do not operate the barbecue if there is a gas leak present.**
- ⚠️ **Do not use a flame to check for gas leaks.**
- ⚠️ **Minimum clearance from sides and back of unit to combustible construction, 21 inches from sides and 21 inches from back.**
- ⚠️ **Do not put a barbecue cover or anything flammable on, or in the area under the barbecue.**
- ⚠️ **Your barbecue should never be used by children.** Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.
- ⚠️ **You should exercise reasonable care when operating your barbecue.** It will be hot during cooking or cleaning and should never be left unattended or moved while in operation.
- ⚠️ **Should the burner go out while in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight, using the lighting instructions.**
- ⚠️ **Do not use charcoal or lava rock in your barbecue. Never lean over open grill or place hands or fingers on the front edges of the cooking box.**
- ⚠️ **Should a grease fire occur, turn off burner and close the lid until fire is out.**
- ⚠️ **Do not enlarge valve orifices or burner ports when cleaning the valves or burner.**
- ⚠️ **The barbecue should be thoroughly cleaned on a regular basis.**
- ⚠️ **Liquid propane is not natural gas. A conversion kit must be purchased to use natural gas.**
- ⚠️ **Do not attempt to disconnect any gas fitting while your barbecue is in operation.**
- ⚠️ **Use heat-resistant barbecue mitts or gloves when operating barbecue.**
- ⚠️ **Keep any electrical supply cord and fuel supply hose away from any heated surfaces.**

- ⚠ CALIFORNIA PROPOSITION 65 WARNING:** The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer and reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances always operate this unit according to this grill manual, ensuring you provide good ventilation when cooking with gas.
- ⚠ Do not use this barbecue unless all parts are in place. The unit must be properly assembled according to the assembly instructions.
 - ⚠ Liquid Propane Gas Units: Use the pressure regulator and hose assembly that is supplied with your barbecue.
 - ⚠ Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while your barbecue is in operation.
 - ⚠ A dented or rusty liquid propane cylinder may be hazardous and should be checked by your liquid propane supplier. Do not use a liquid propane cylinder with a damaged valve.
 - ⚠ Although your liquid propane cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.
 - ⚠ If you see, smell or hear the hiss of escaping gas from the liquid propane cylinder:
 1. Move away from liquid propane cylinder.
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department.

General Instructions

- Your Professional barbecue is a portable outdoor cooking appliance. You can easily change its location in your yard or on your patio. Portability means you can take your barbecue with you if you move. Liquid Propane (LP) gas supply is easy to use and gives you more cooking control than charcoal fuel.
- These instructions will give you the minimum requirements for assembling your barbecue. Please read the instructions carefully before using your gas barbecue. Improper assembly can be dangerous.
- Not for use by children.
- If there are local codes that apply to portable gas grills, you will have to conform to them. Installation must conform with local codes, or in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.
- The pressure regulator supplied with the gas barbecue must be used. This regulator is set for 11 inches of water column (pressure).
- This gas barbecue is designed for use with liquid propane (LP) gas by default. A NG conversion kit must be used when converting the LP unit to NG unit to use natural gas. A separate natural gas (NG) kit must be purchased which includes different hoses and orifices for use with NG. 7.0" W.C.



- Do not use with charcoal fuel.
- The areas around the LP cylinder must be free and clear from debris.
- If it's evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking appliance being put into operation. Replacement pressure regulators and hose assemblies must be those specified by the manufacturer.

For Installation In Canada

These instructions, while generally acceptable, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada the installation of this appliance must comply with local codes and/or Standard CSAB149.2

(Propane Storage and Handling Code)

- ⚠ **WARNING:** Your gas barbecue is not intended to be installed in or on recreational vehicles and/or boats.
- ⚠ **WARNING:** Do not use the barbecue within 21 inches of combustible materials to the back or sides of the grill.
- ⚠ **WARNING:** The entire cooking box gets hot when in use. Do not leave unattended.
- ⚠ **WARNING:** Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- ⚠ **WARNING:** Keep the cooking area clear of flammable vapor and liquid such as gasoline, alcohol, etc. and combustible materials.
- ⚠ **WARNING:** (a) Never store an extra (spare) LP cylinder under or near your gas barbecue. (b) Never fill LP cylinder beyond 80 percent full. If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur.
- ⚠ **WARNING:** The 20lb LP cylinder used with your barbecue must be constructed and marked in accordance with Specifications for LP-Gas Cylinder of the U.S. Department of Transportation (D.O.T) or the Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, CAN/CSA-B339, as applicable; and with a listed OPD (Overfilling Prevention Device) and a QCC1 or Type 1 (CGA810) cylinder connection. The cylinder connection must be compatible with the barbecue connection.
 - Details of 20lb LP cylinder
 - Diameter: 12+1/4"~11+3/4"
 - Height: 17+15/16"~17+7/16"
 - Weight: 18lb, Empty
 - 38lb, Full
- ⚠ **WARNING:** Do not leave items on or against the barbecue. Keep flammable products and sprays away. For outdoor use only.



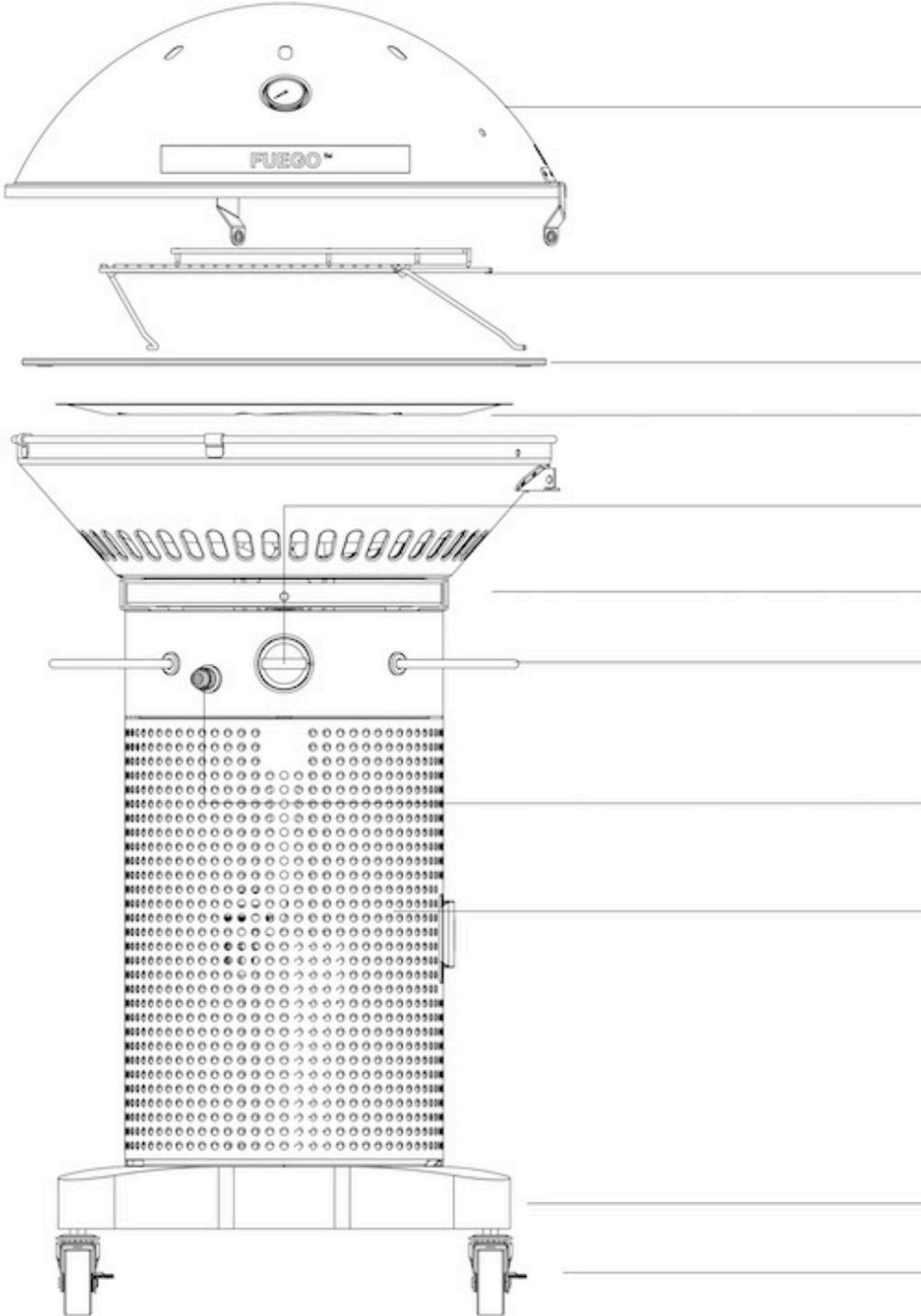
Storage And / Or Non Use

- The gas must be turned off at the liquid propane cylinder when the gas barbecue is not in use.
- When the gas barbecue is stored indoors, the gas supply must be DISCONNECTED and the LP cylinder stored outdoors in a well-ventilated space.
- LP cylinder must be stored outdoors in a well-ventilated area out of reach of children. Disconnected LP cylinder must not be stored in a building, garage or other enclosed area.
- When the LP cylinder is not disconnected from the gas barbecue, the appliance and LP tank must be kept outdoors in a well-ventilated space.
- The gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (See maintenance section)

Operating

- ⚠ **WARNING:** Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.
- ⚠ **WARNING:** Keep ventilation openings for cylinder enclosure free and clear from debris.
- ⚠ **WARNING:** Your gas barbecue shall not be used under overhead combustible construction.
- ⚠ **WARNING:** This outdoor cooking gas appliance is not intended to be installed in or on a boat or recreational vehicles.

Product View



Lid Assembly

Warming Rack

Cast Iron Grate

Diffuser Panel

Control Knob

Residue Tray

Side Handles (2)

Ignition Box

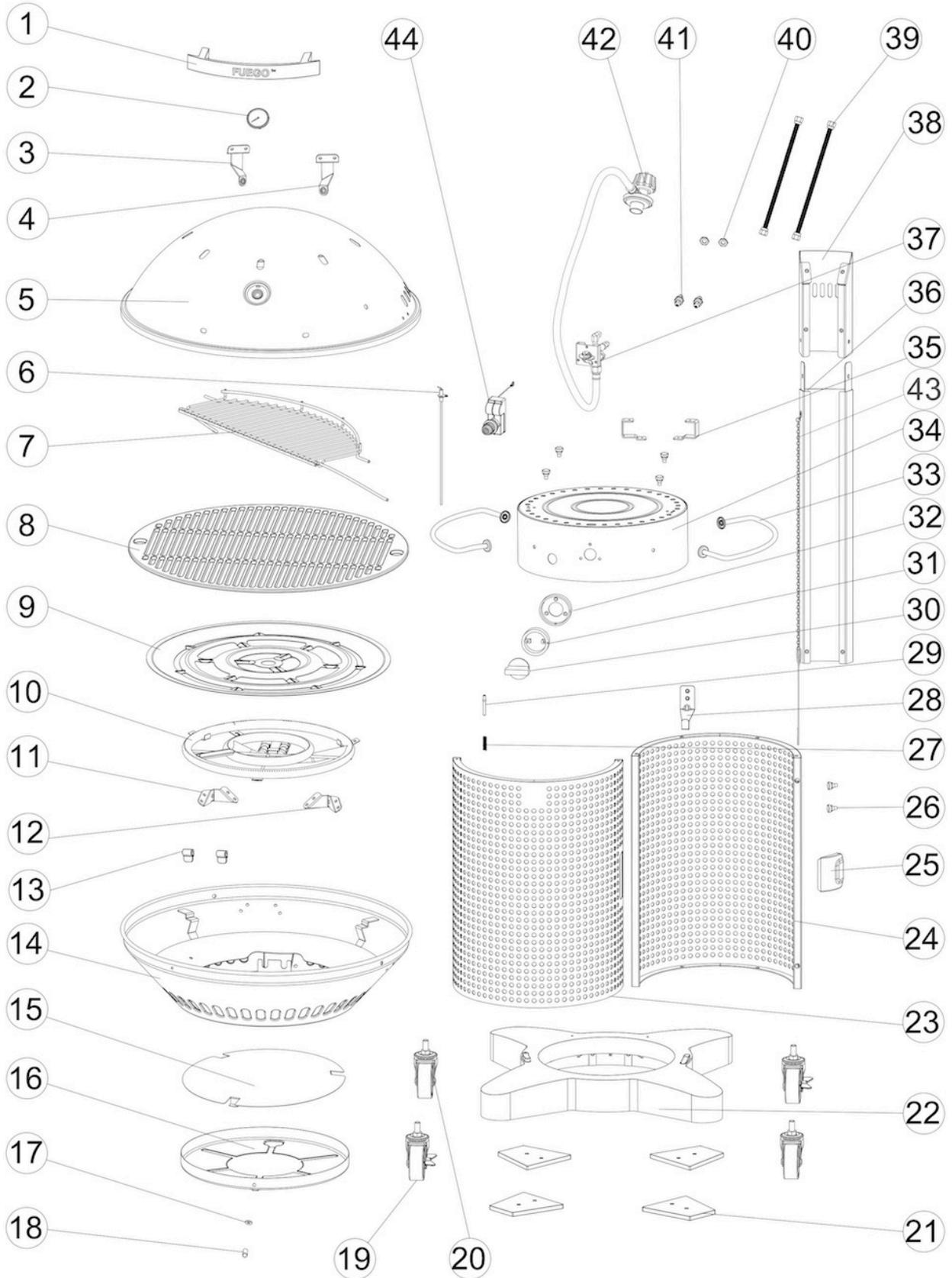
Front & Rear Panel

Wheel Base

Casters (4)



Exploded View



PRO Parts List

NO.	Description	QTY
1	Lid Handle	1
2	Temperature Gauge	1
3	Left Top Hinge	1
4	Right Top Hinge	1
5	Lid Assembly	1
6	Electrode Assembly	1
7	Warming Rack	1
8	Cast Iron Grate	1
9	Diffuser Panel	1
10	Dual-Zone Burner Ring	1
11	Left Bottom Hinge	1
12	Right Bottom Hinge	1
13	Bottom Silicon Cushion	2
14	Fire-Bowl Assembly	1
15	Residue Tray Shield	1
16	Residue Tray	1
17	Rubber Spacer	1
18	Residue Tray Handle	1
19	Locking Casters	2
20	Non-Locking Casters	2
21	Base Iron Plate	4
22	Grill Base	1
23	Rear Door Panel	1
24	Front Door Panel	1
25	Door Clasp	1
26	Absorber Washer	6
27	Door Swivel Spring	1
28	Tank Hook	1
29	Door Axis Top	1
30	Knob Burner Control	1
31	Knob Fixed Ring	1
32	Knob Bezel	1
33	Fire-Bowl Handle	2
34	Control Panel Assembly	1
35	Firebox Support	2
36	Support Spine	1
37	Manifold & Valve Assembly	1
38	Firebox Support Top	1
39	Gas Supply Line	2
40	Orifice Nut	2
41	Orifice	2
42	Hose & LP Regulator	1
43	Ignition Rod	1
44	Battery Pack	1

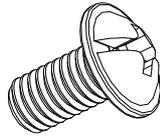


Installation

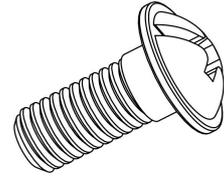
Parts Included



M5 Screws x8 (A)



M6 Screws x8 (B)



M6 Step Screw x2 (C)



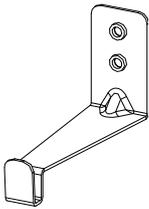
M6 Wing Nut x2 (D)



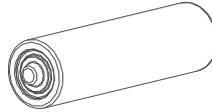
ø6.5 Washer x2 (E)



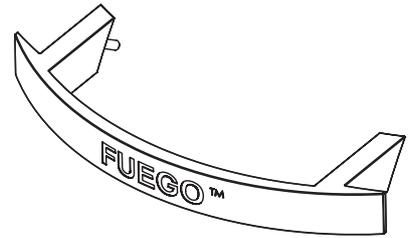
ø6.5 Lock Washer x2 (F)



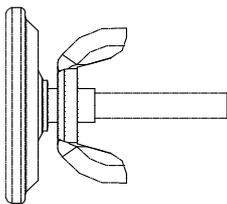
Tank Hook x1



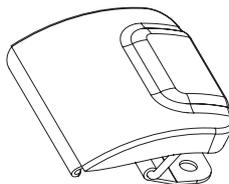
AA Battery



Lid Handle



Temperature Gauge

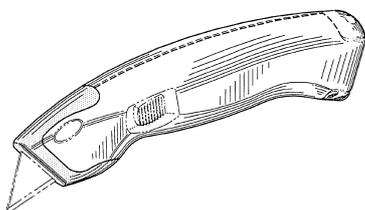


Door Clasp

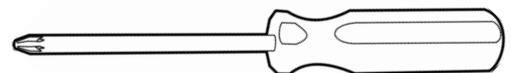


Control Knob

Tools Needed (Not Included)



Utility Knife / Box Cutter



Phillips Head Screw Driver

Quick Set-up Guide

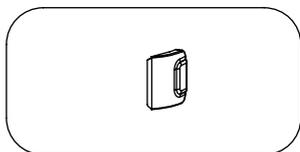
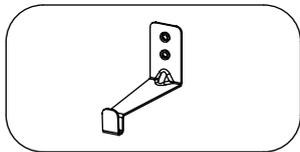
Step 1

A: Fasten rear panel grill base with four screws (M5)

B: Assemble tank hook to marked label with two screws (M6)

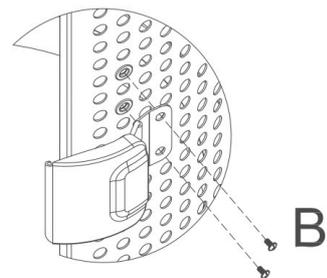
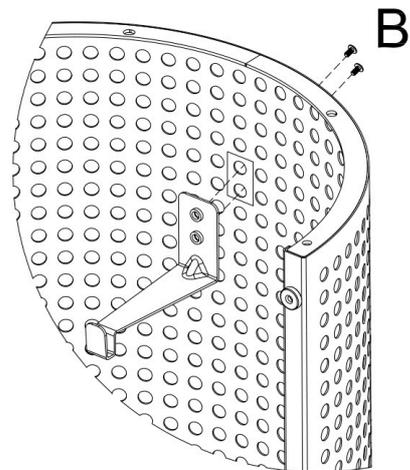
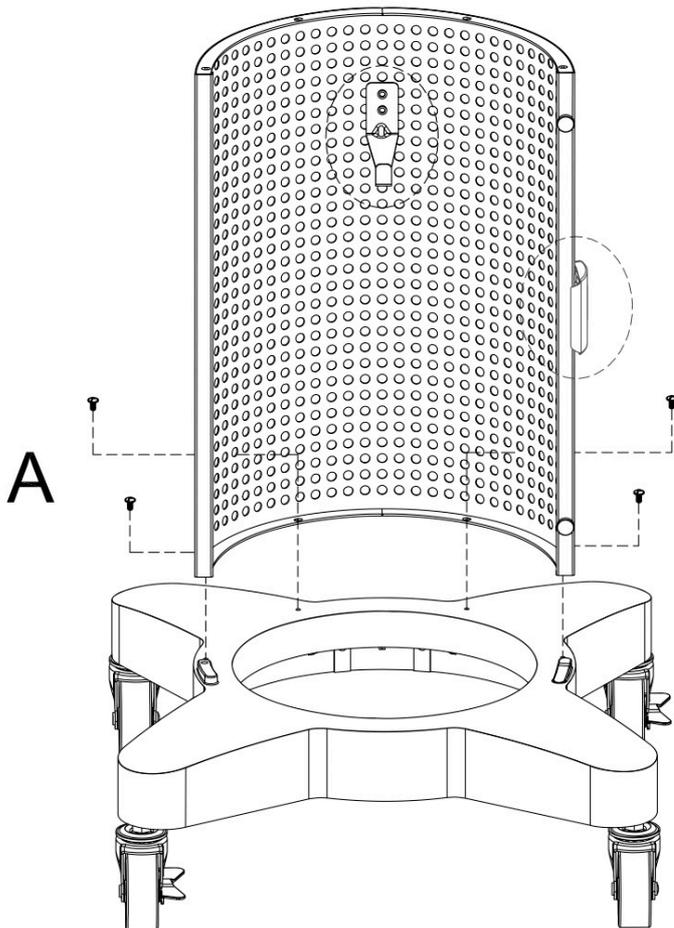
C: Assemble door clasp to rear panel with two screws (M6)”

***Note: Install all screws loose before tightening any screw completely.**



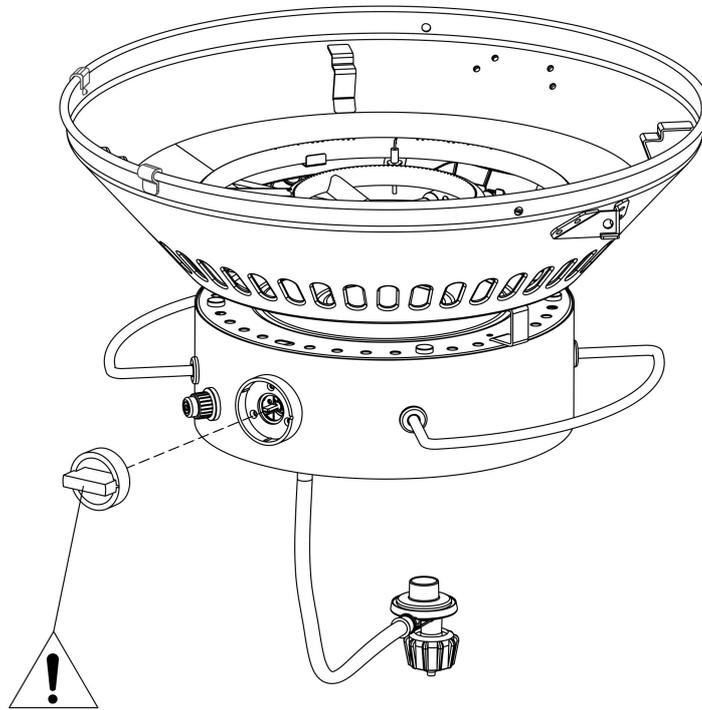
A  - 4(M5L12)

B  - 4(M6L12)

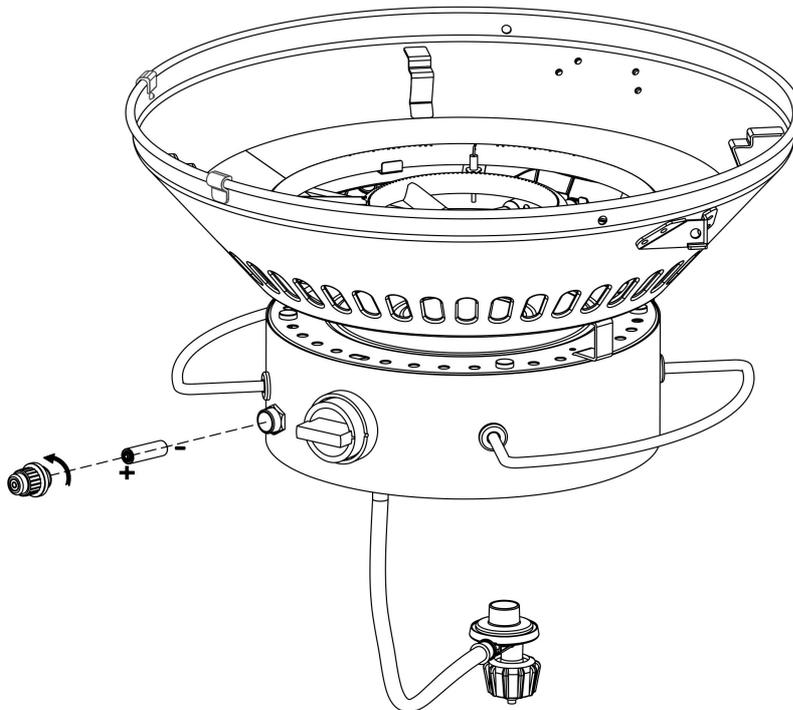


Step 2

Insert the control knob onto the control valve.



Insert the AA battery into the battery pack with the + end facing the battery pack cap.



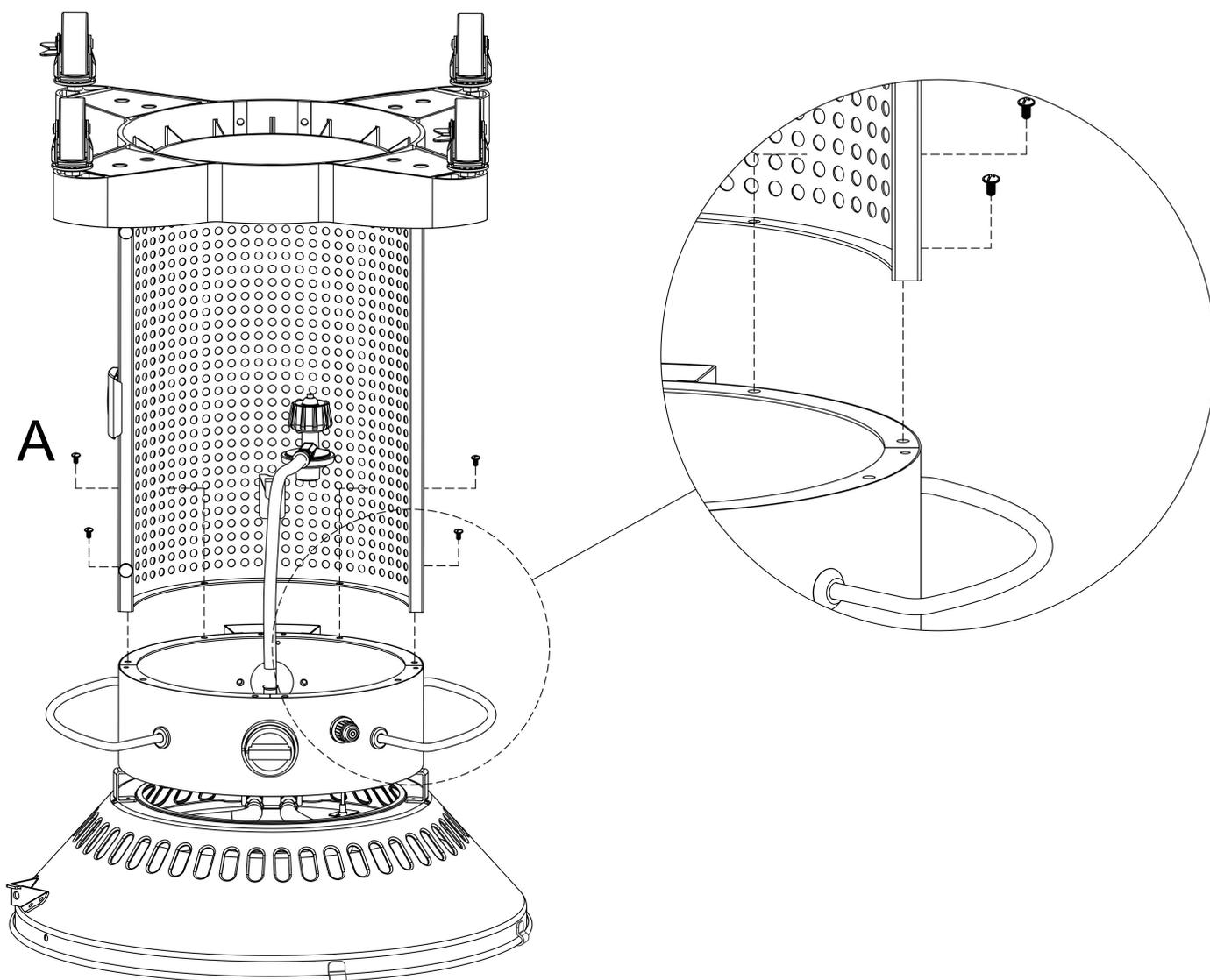
Step 3

Place control assembly upside down on the floor or low flat surface.

Place assembled rear door and grill base onto the control assembly with four screws (M5)

***Note: Install all screws loose before tightening any screw completely.**

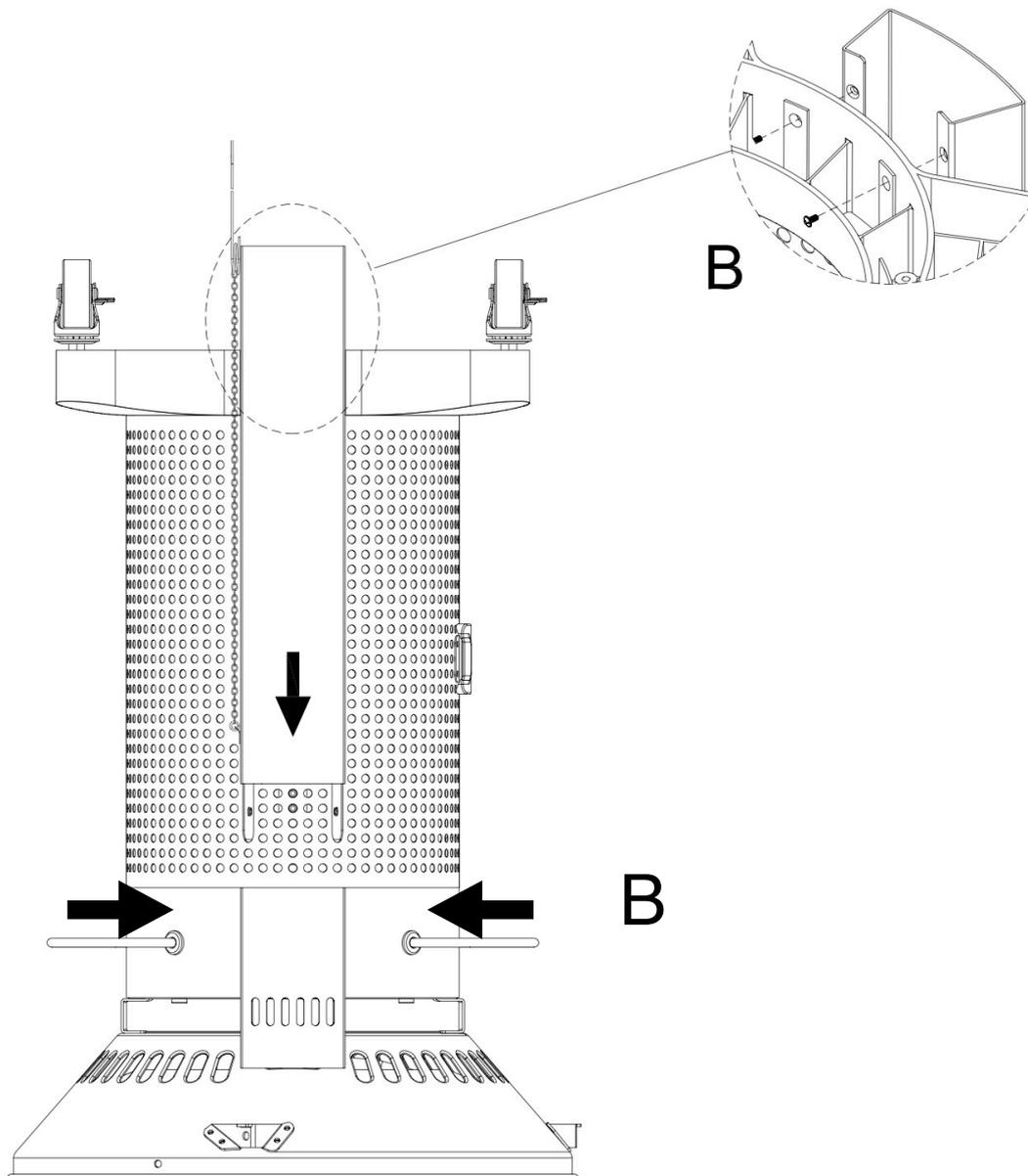
(A)  x4 (M5)



Step 4

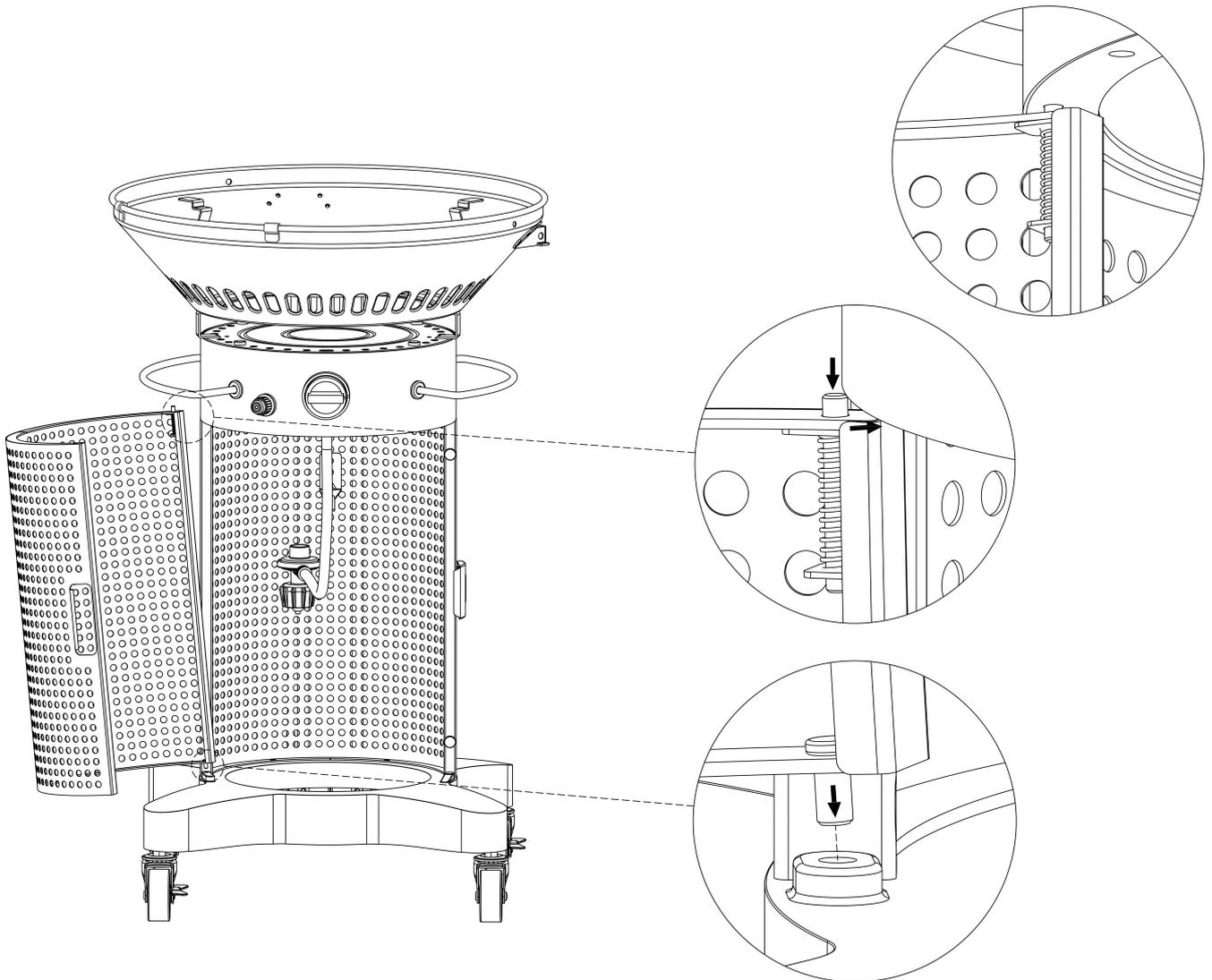
- A. Slide support spine onto control assembly.
- B. Insert support spine to firebox support top.
- C. Fasten two screws (M6) to grill base. (B)
- D. Fasten two screws (M6) to the upper support spine. (B)
- E. Now the grill can be flipped onto its wheels.

(B)  x2 (M6)



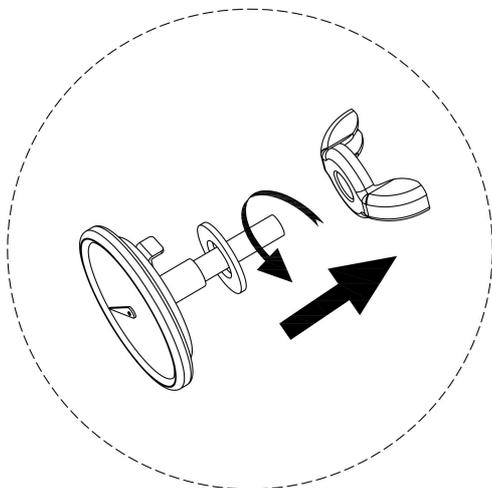
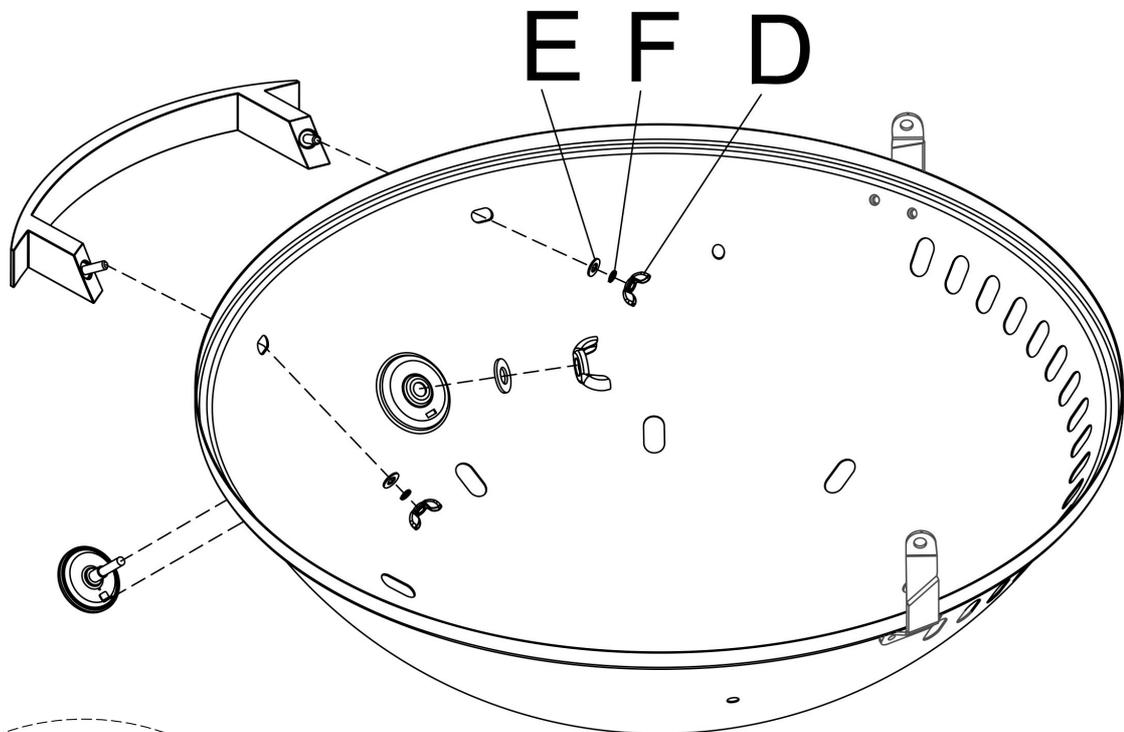
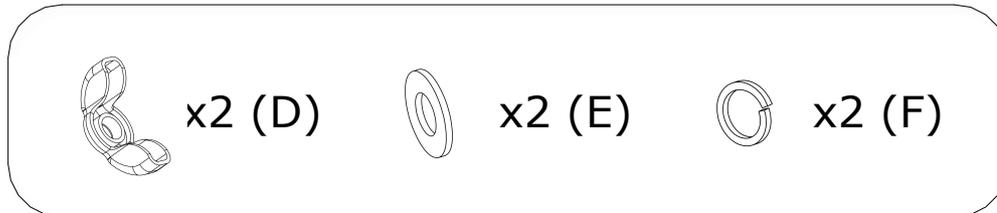
Step 5

Install front panel: insert bottom hinge first, then use your finger to depress top spring-hinge and release once aligned into position.



Step 6

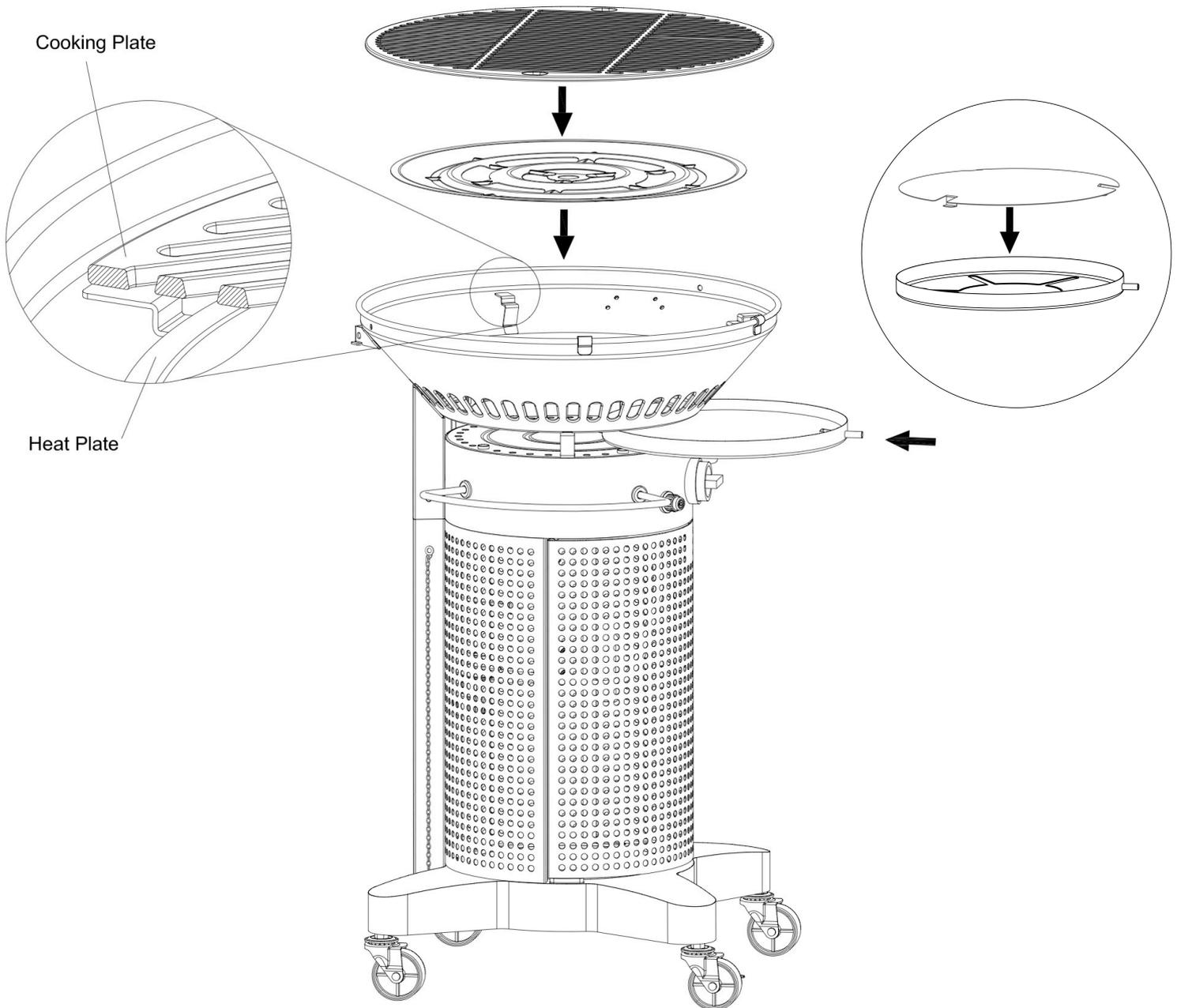
- A. Install the temperature gauge into the cooking lid.
- B. Install the lid handle onto the lid. Be sure to use both the locking washer and washer in the order shown in the drawing below.



Step 7

A. Place diffuser panel, cast iron grate, and grill lid in place. Please note that the grill grate should be positioned with the "FACE DOWN" writing as the bottom side of the grate.

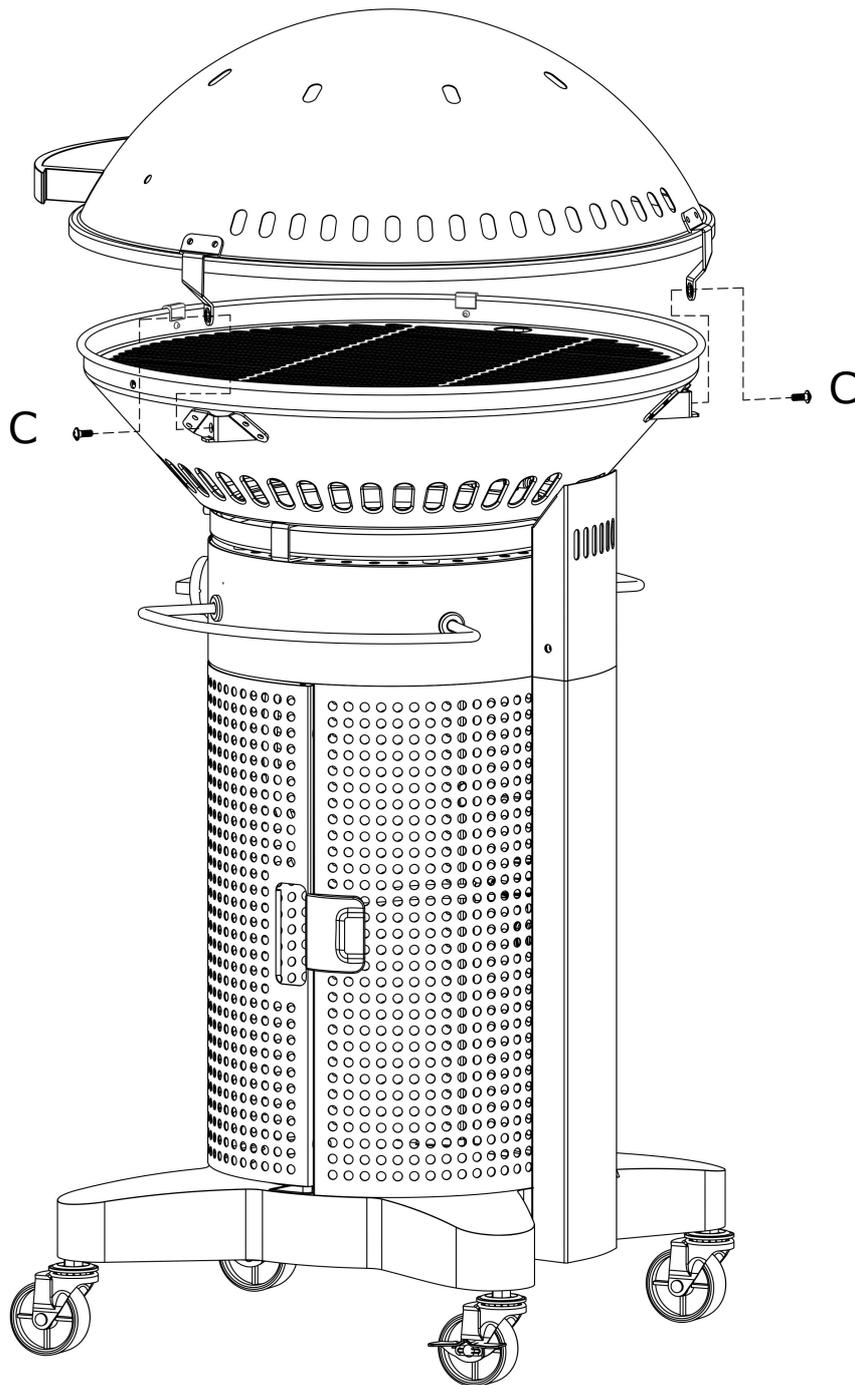
B. Insert the residue tray shield into the residue tray and slide residue tray into place in the space between the burner knob and below the fire-bowl.



Step 8

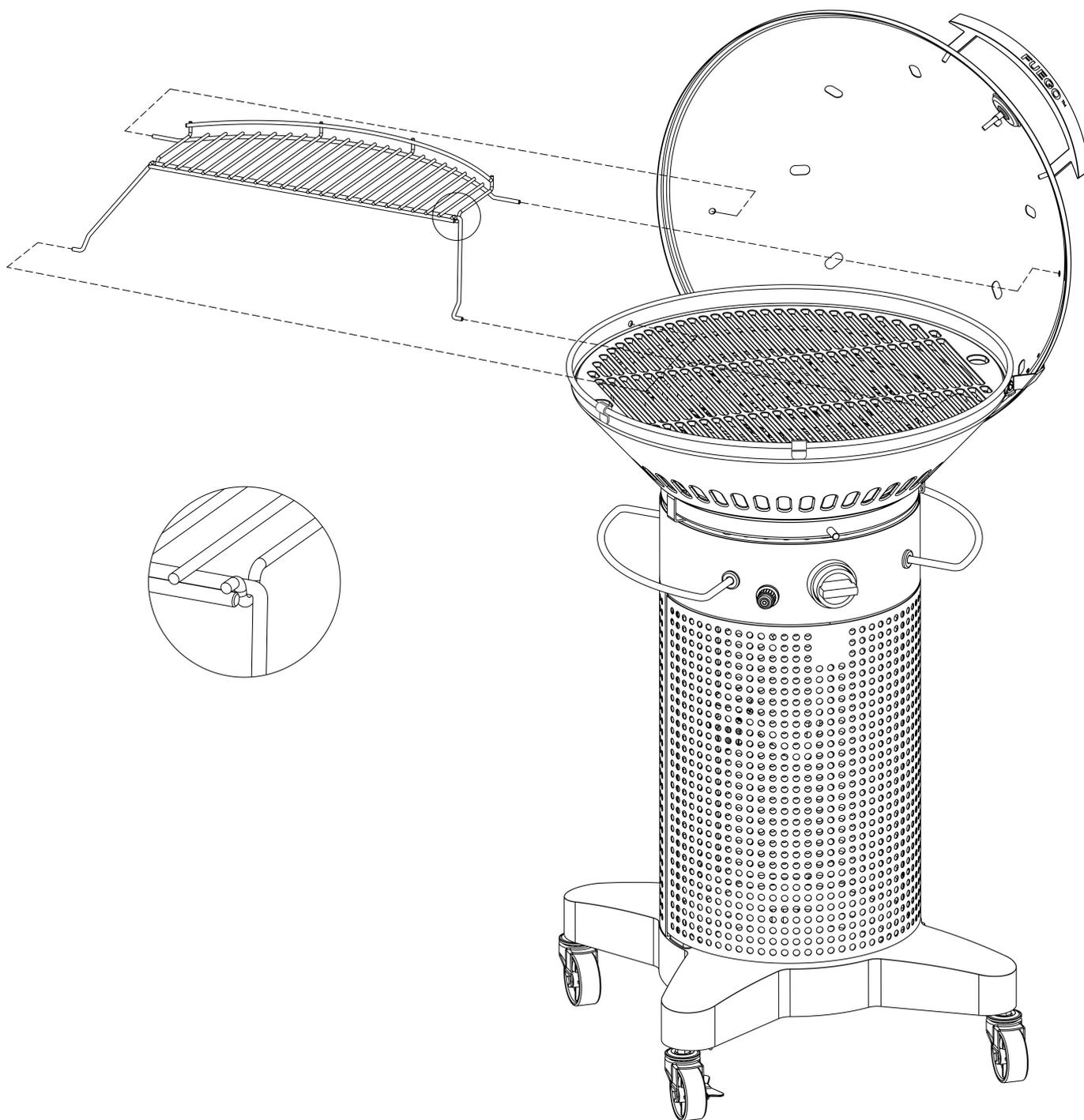
Install the lid onto the firebowl assembly and screw together the upper and lower hinge sections with use of the M6 Step Screws.

(C)  x2 (M6 Step)



Step 9

Install the warming rack into the lid and firebowl assembly. Please note the correct orientation of the legs on the warming rack.



Step 10

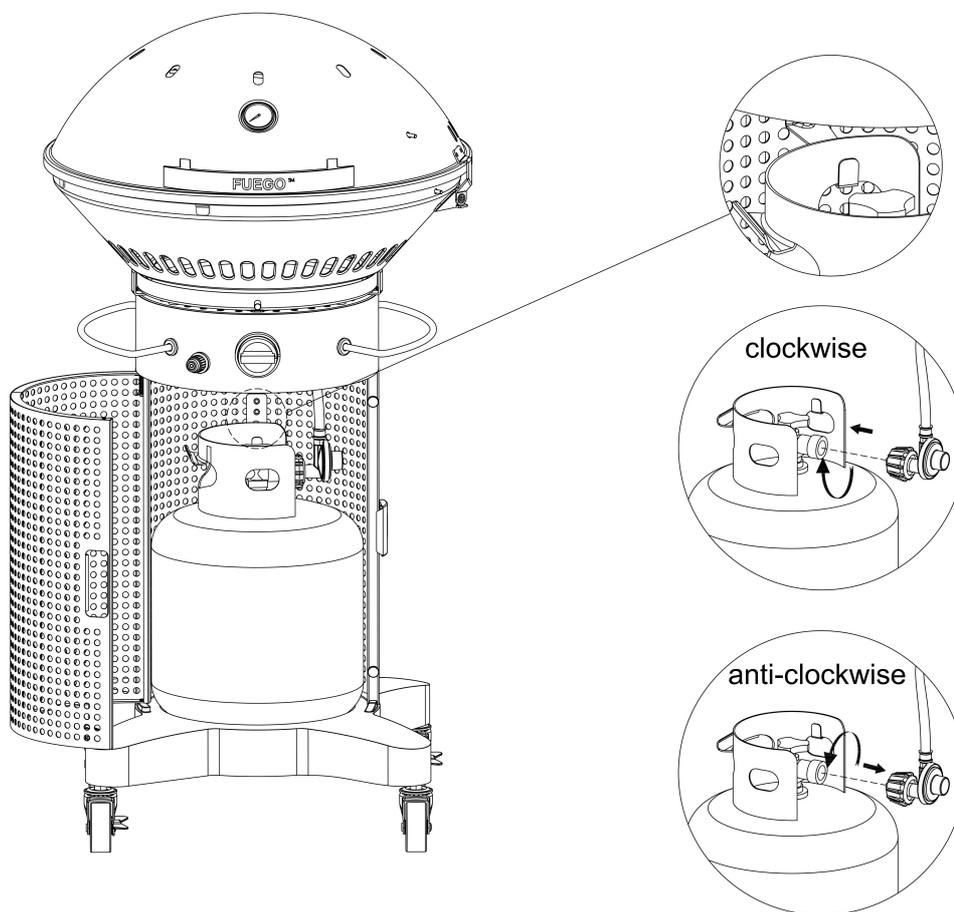
Gas hook up (LP gas is Standard).

Open the front door, install a standard 20lb LP cylinder (Type 1) into the opening of the grill base (Note: the tank must be hanging from the tank hook) and connect the LP gas hose with regulator assembly to the LP cylinder.

Proper procedures for gas leakage testing must be obeyed. Please note the Gas Hook-Up, Danger, and Warnings pages for more information.

The LP-gas cylinder valve connection device must properly and safely mate with the connection device attached to the inlet of the (supplied) pressure regulator.

Always keep cylinder in upright orientation to provide vapor withdrawal!



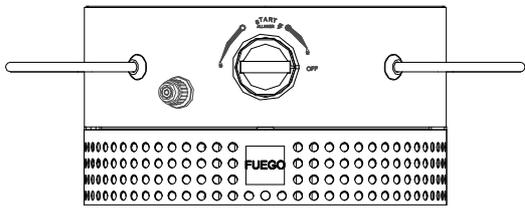
Note:

The outdoor cooking gas appliance and its individual shutoff must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5kPa).

The outdoor cooking gas appliance must be isolated from the gas piping system by closing its individual manual shutoff during any pressure testing of the gas piping system at test pressures equal to or less than 0.5 psi(3.5kPa).



Lighting Instruction Manual



Warning: Before Lighting, please make sure that the control knob is in the off position and the regulator assembly is in good condition.

Control Knob. **IMPORTANT** Do not leave items on or against the barbecue. Keep flammable product and sprays away.

For outdoor use only.

SHUT DOWN INSTRUCTIONS:

1. Turn burner control knob to the OFF position.
2. Turn gas supply OFF.
3. The gas supply must be turned off when appliance is not in use.

LIGHTING INSTRUCTIONS

- OFF**
1. Read instructions before lighting.
 2. Open lid during lighting and make sure burner is in the OFF position. Make sure the burner kit is properly fixed with respect to the orifices. Control knob must be in the "OFF" position.
 3. Turn on tank valve or gas supply and do the leak testing as the procedures shown in the manual.
 4. Push and turn the control knob to "HIGH". Push the igniter button. The burner should light. If it does not, repeat up to three times.
 5. If ignition does not occur within 5 seconds, turn the burner control knob "OFF", wait 5 minutes for any excess gas to dissipate. Repeat step 1 through 5.
 6. After burners are lit, turn knob to the ● zone to operate the dual zone burners (FIGB) at 21k BTU/hr or ○ zone to operate outer ring at 15k BTU/hr for indirect heat.

MATCH LIGHTING:

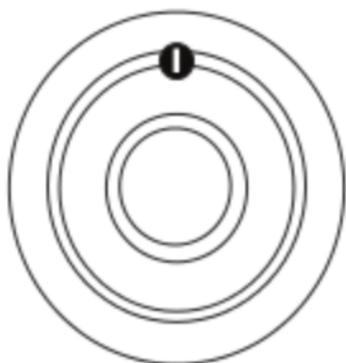
1. Repeat step 1 through 3 in the previous lighting instructions; put a match into the lighting rod, light the match and place it through the hole of flame tamer to the burner tube; Push control knob and turn slowly to the START/ALLUMER position.
 2. If ignition does not occur within 5 seconds, turn the burner control off, wait 5 minutes for any excess gas to dissipate.
- OFF**
3. After burners are lit, turn knob to the ● zone to operate the dual zone burners inner and outer ring ● at 21k BTU/hr or ○ zone to operate outer ring ○ at 15k BTU/hr for indirect heat.

Important: Always use the lighting rod (include) when lighting burners with a match.



DUAL ZONE BURNERS

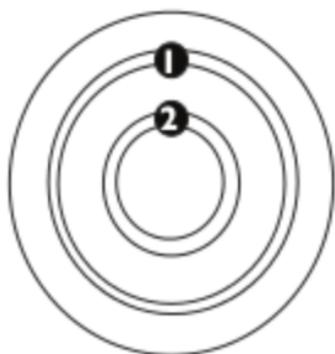
Professional's patented dual zone burners, offer a whole new level of control. Zone 1 is for indirect cooking, 18,000 BTU/HR. Zone 2 engages both burners and is used for direct cooking at 26,500 BTU/HR.



Cooking with Zone 1

The outer burner can be turned on to cook the food through indirect cooking. Place the food in the center of the grill. Turn the control knob to "O". Since the food is not being exposed to direct heat from the burners it will cook more evenly and be less likely to burn on the exposed side. This also means that it will cook more slowly. See page 30 for temperature recommendations.

This type of cooking is best for ribs, roasts, large cuts of meat, and hot dogs.

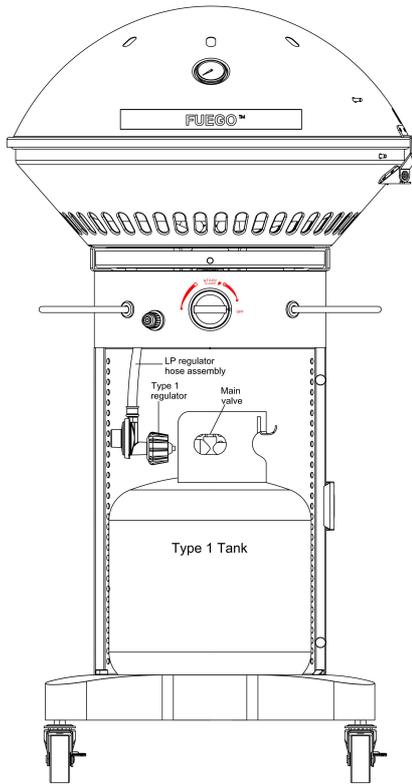


Cooking with Zone 2 (Zone 2 engages both burners)

Direct Grilling is the most basic and simplest way to cook. Foods are cooked, or grilled, directly over the heat. Place the food you wish to grill on the grate, and turn the knob to ●. See our chart for recommended cooking times.

This type of cooking is best for burgers, pizza, poultry and seafood.

LP Gas Hook-Up for Type 1 or QCC1 Regulator



The Professional by Fuego grill is orificed for use with LP gas and comes equipped with a high capacity hose and regulator assembly for connection to a standard 20lb. LP cylinder (Type 1). The LP tank is not included. LP hose and fittings are included. Operating pressure: 11" W.C.

To connect the LP regulator and hose assembly to the tank/valve assembly, first make sure the main valve on the tank is completely closed. Although the flow of gas is stopped when the Type 1 system is disconnected as part of its safety feature, you should always turn off the LP tank main valve after each use and during transport of the tank or unit. Insert the regulator inlet into the tank valve and turn the black coupler clockwise until the coupler tightens up. Do not over tighten the coupler. Turn the main tank valve on and turn the burner control valve on the unit to the high position for about 20 seconds to allow the air in the system to purge, turn valves off and wait 5 minutes before attempting to light the burners.

To disconnect the coupler, first make sure the main tank valve is turned off. Grasp the coupler and turn counter-clockwise.

The inlet will then disengage, remove the inlet from the tank valve opening if it has not already done so when disengaged. Your local LP filling station should be equipped with the proper equipment to fill your tank.

LP Tank Requirements:

A dented or rusted LP tank may be hazardous and should be checked by your local supplier. Never use a cylinder with a damaged valve. The cylinder used must include a collar to protect the cylinder valve. Always check for leaks after every LP tank change. The LP gas cylinder must be constructed and manufactured in accordance with specifications for LP gas cylinders of the U.S. Department of Transportation (DOT or CAN/CSA-B339) and designed for use with a Type 1 system only. Do not change the regulator and hose assembly from that supplied with the unit or attempt to use a Type 1 equipped regulator and hose assembly with a standard 791 tank/valve assembly. The cylinder must be provided with a shut-off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection Type 1. If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

Note: When an LP unit is directly attached into an LP house system, the step down regulator MUST be used to reduce the supply pressure to a max. 14" W.C. and a min. 11" W.C. to the grill regulator.

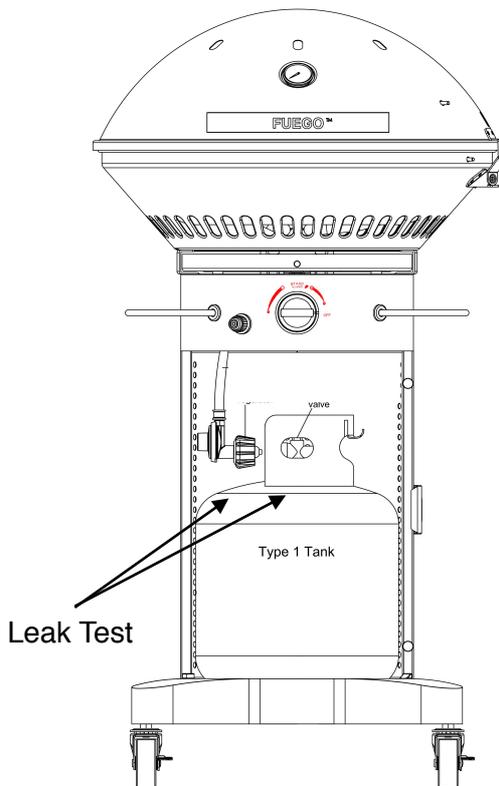
Leak Testing

General:

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately if the smell of gas is detected.

Before Testing:

Do not smoke while leak testing. Extinguish all open flames. Never leak test with an open flame. Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush or rag to apply the solution to the fittings. For LP units, check with a full cylinder. Remove the control knob to disable accidental ignition. Open the tank storage door containing the LP or natural gas hook up, this is where all tests will be performed.



To Test:

Make sure all control valves are in the "OFF" position. Turn the gas supply "ON". Check all connections from the supply line, or LP cylinder up to and including the manifold pipe assembly. Apply the soap solution around the connection, valve, tubing and end of the manifold. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking connections, turn gas on, and recheck. Check all the gas connections at the base of the control valves where they screw into the manifold pipe. If you cannot stop a gas leak, turn off the gas supply and call your local gas utility or Fuego customer service at 888-88FUEGO (38346). Only those parts recommended by the manufacturer should be used on the grill. Substitution can void the warranty.

⚠WARNING:

Do not use the grill until all connections have been checked and do not leak. Check all gas supply fittings for abrasions, cracks and leaks before each use. It is recommended to keep a spray bottle filled with soapy water near the shutoff valve of the gas supply valve. Spray all the fittings. Bubbles indicate leaks.

Maintenance

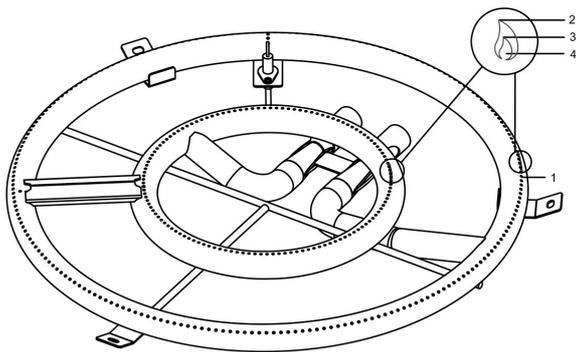
⚠ WARNING: IMPORTANT!

Before lighting, inspect the gas supply piping or hose prior to turning the gas "on". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use.

Grill Burner:

Remove grill lid, diffuser panel, grate, and burner. Remove the screws holding burner to grill body by unscrewing counter-clockwise.

Grill Burner Flame Height:

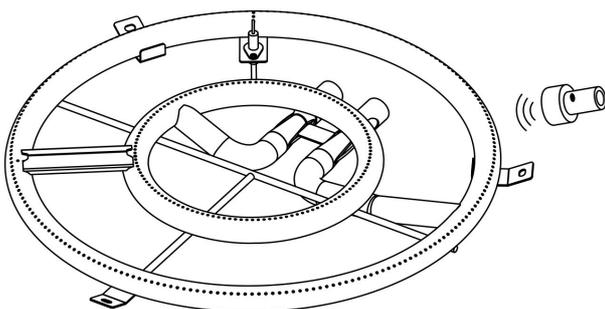


The factory burners have been set for the correct air and gas mixture. The correct flame pattern is shown in the figure to the left.

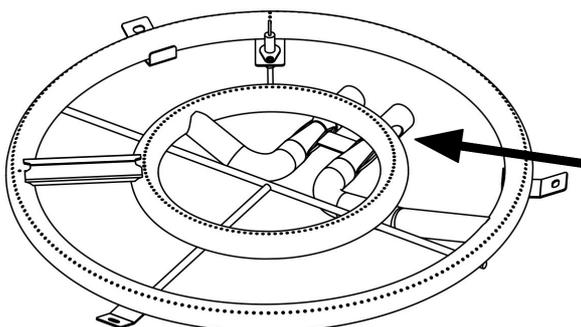
1. Burner tube
2. Tips occasionally flicker yellow
3. Light blue
4. Dark blue

If flames do not appear to be uniform throughout the burner tube, check if the ventilation openings of the burner tube are blocked by dirt, debris, spider webs, etc. In order for burner to work properly there must be no obstructing the flow of combustion or ventilation air. Proceed with cleaning instructions below

Grill Burner Exterior Cleaning:



1. Clean the exterior of the burner with a wire brush.
2. Clean stubborn scale with a metal scraper.
3. Clear any clogged ports with a straightened paper clip.
4. Never use a wooden toothpick as it may break off and clog the port.
5. Shake out any debris.
6. Use a flashlight to inspect the burner inlet to ensure it is not blocked.
7. If obstructions can be seen, use a metal wire coat hanger that has been straightened out.
8. Check and clean burner /venture tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.



Orifice Cleaning:

With burner removed remove the orifice and shine a flashlight through the opening to ensure there is no blockage. Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle.

IMPORTANT:

Installation after cleaning:

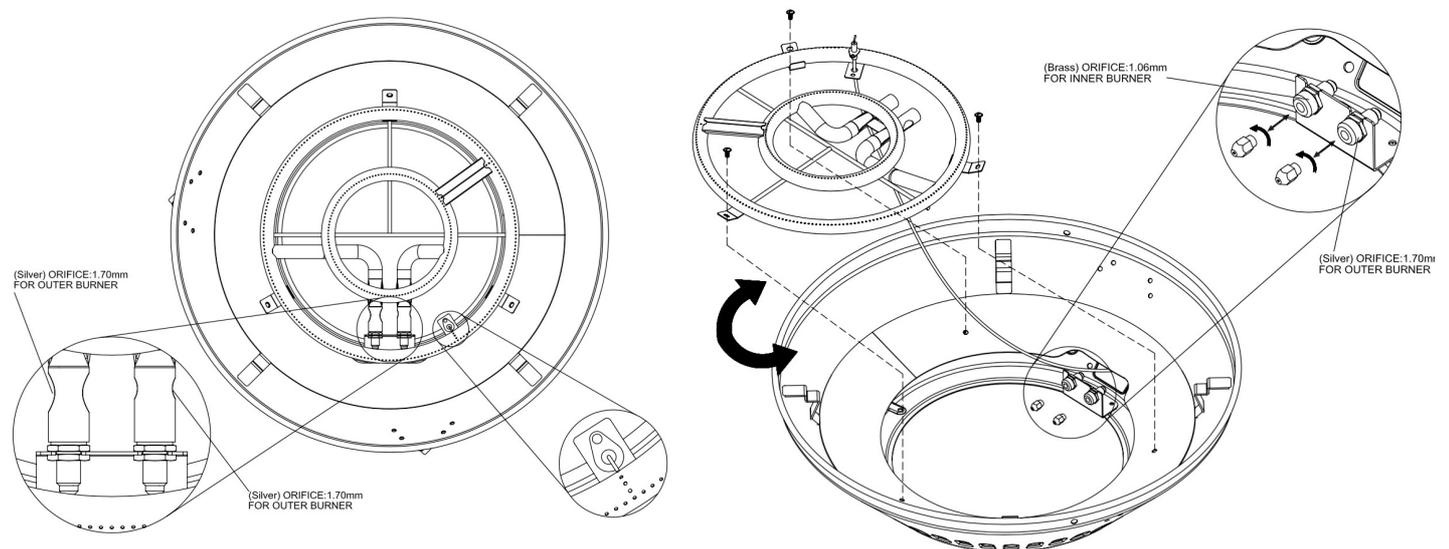
After the cleaning, properly locate and re-attach the burner kit with respect to the orifices. Adjust the igniter tip located near the burner edge.

⚠ WARNING:

IT IS EXTREMELY IMPORTANT TO CENTER THE BURNER ON THE ORIFICE PROPERLY TO PREVENT A FIRE HAZARD OR EXPLOSION.

⚠ WARNING:

DO NOT REMOVE BURNER OR PERFORM CLEANING WHILE GRILL IS STILL HOT.



Residue Tray Cleaning:

The residue tray can be washed by hand with standard dish soap and water.

Surface Cleaning:

Grill should be covered when not in use to protect it from outdoor elements. Wipe down surface to remove any cooking residue with a clean cotton or microfiber cloth. Clean stainless steel surface with a stainless steel cleaner and apply a polish to keep your grill looking its best.

Firebowl Cleaning:

Step by step instructions can be found in the support section of our website www.fuegoliving.com.

Igniter Tip Cleaning:

If lighting the burners is difficult you may need to clean and adjust the igniter tip located near the burner edge.

To ensure that the igniter lights properly, clean off any cooking residue that builds up on igniter tip and burner.

Use a very fine grit sand paper to clean igniter tip and edge of burner. Igniter tip should be 2–4 mm away from burner edge. This is the ideal distance for most effective ignition

Cast Iron Grate Care:

Cast Iron Grate Preheating:

It is important to preheat your grill surface prior to cooking to ensure an overall hot surface with even temperature. As the grates are made of cast iron, they take some time to heat but retain that heat extremely well and provide an excellent cooking surface for grilling.

1. Turn the burner on high.
2. Heat on high for approximately 5-10 minutes. Adjust to desired temperature and begin cooking.

Cast Iron Grate Cleaning After Grilling

Cleaning Grill Grates:

1. Turn the burner on high for approximately 5-10 minutes to burn away any food debris and/or grease.
2. Let grill cool completely.
3. Brush grates with wire brush to remove any remaining debris. If necessary, scrub the grate with a mixture of salt and vegetable oil, rinse with hot water, and dry completely over low heat before storing

Recommended Cooking Times:

Type of Meat	Thickness	Doneness	Grilling Time*	Safe Internal Temperature*
			<i>*approx</i>	<i>*data from USDA</i>
Beef				
Boneless Rib Eye or Tenderloin	1 in	Med Rare Med	8-10 10-12	145°F / 62.8°C
Boneless Sirloin Steak	1 in	Med Rare Med	8-10 10-12	145°F / 62.8°C
T-bone, Porterhouse steak	1 in	Med Rare Med	8-12 10-12	145°F / 62.8°C
Ground Meat patties	3/4 in	No longer pink	8-10	160°F / 71.1°C
Poultry				
Chicken Breast half or thigh (skinless & boneless)	4-5 oz each	Tender and no longer pink	8-12	165°F / 73.9°C
Turkey Breast	1/2 in	Tender and no longer pink	8-12	165°F / 73.9°C
Pork				
Boneless Loin chop	3/4 in	Med	12-16	145°F / 62.8°C
Lamb				
Rib or Loin chop	1/2 to 1 in	Med	12-15	145°F / 62.8°C
Fish & Seafood				
Fillet or Steaks	1/2 to 1 in	Flakes	4-6	145°F / 62.8°C
Sea Scallops	12 to 15 per lb	Opaque	5-8	145°F / 62.8°C
Shrimp	Medium to Large	pink	6-8	145°F / 62.8°C

Limited Warranty Information:

Fuego Living LLC ("Seller") and the person or entity that acquires these goods from Seller ("Purchaser") hereby agree to the following terms and conditions of the sale: Shipping fees are the responsibility of the Purchaser whether freight prepaid or freight collect. Seller assumes no responsibility for the goods sold to the Purchaser once the goods have left the Seller's premises, including, but not limited to, late delivery by the moving carrier, or for events caused by any difficulty carrier incurs in attempting to fit the goods into the Purchaser's place of business or residence due to the size of the goods or otherwise.

Purchaser assumes all responsibility for delivery, payment of freight, access, measurement, installation, hook-up, wiring, moving and storage of the goods. The transportation of all goods is subject to the terms and conditions which the moving carrier imposes on Purchaser including, but not limited to, additional charges imposed per flight of stairs, and/or additional charges resulting from the carrier's inability to safely and/or adequately use the building elevator to lift the goods to an upper floor. Any claim for damages incurred during shipment by the carrier of the goods are insured and handled directly with the carrier. Any damages due to manufacture defects will be handled directly with Fuego Living LLC, subject to the limited warranty.

All sales are final, and unless authorized in writing by the Seller, Purchaser may not return the goods, under any circumstance. If Purchaser refuses to accept the goods, under any circumstance, the Purchaser is liable for the return and cost of freight both ways, and if Seller does take back the goods, there will be a restocking charge that is 35% of the purchase price of the goods. Purchaser must notify Seller of non-conforming goods within four days of delivery, after which time all goods are deemed accepted. If an order has been placed and production has started, cancellation of your order will be a 15% charge.

If Purchaser tenders payment with a check that has insufficient funds (NSF), or stops payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller's connection or litigation of such a claim, including without limitation extra damages, court costs and attorneys' fee. Finance charges begin the date of invoice. Collection fees plus NSF fee of \$50 will be added to your invoice, which you agree to promptly pay. Title to the goods does not pass until payment is received in full by Seller and Seller retains a security interest in the goods until they are paid for in full.

This limited warranty does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing. Seller is not responsible for any damages caused to Purchaser's property resulting from the good.

Seller is not responsible for incidental or consequential damages, and there are no warranties, expressed or implied, which extend beyond the Limited Warranty described above. The implied warranties of merchantability and of fitness for a particular purpose are hereby expressly disclaimed. Some states do not allow the exclusion of incidental or consequential damages, or a waiver of the implied warranties of fitness and/or merchantability, so the above limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.



In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within ten days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. The sale and all terms are subject to California law. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold generally shall be brought solely and exclusively in the County of Los Angeles. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

The above terms and conditions are the only ones governing this transaction and Seller makes no oral representations of any kind. These Terms and Conditions can only be modified in writing, signed by both Purchaser and Seller.

Length of Warranty: One (1) Year comprehensive parts on the entire product / Three (3) Years limited parts warranty covering the stainless burner.

For replacement parts, troubleshooting, and general inquiries please email or call us at:

Phone: 1.888.883.8346 1.888.88.FUEGO

Email: info@fuegoliving.com

Web: www.fuegoliving.com

