




Tribal Fire Grill User Manual

About

The Tribal Fire Grill is designed to be a flat cook top for products intended for human consumption only and for outdoor use only. This grill is to be heated by seasoned wood and/or charcoal with intended use for cooking food. Do not cook with any other sources of fuel and/or heat. The surfaces of the Tribal Fire grill can be very hot (up to 750°F), gloves and aprons should be used while cooking.

 **WARNING!** The grill is heated by direct fire but may not visually appear to be hot, precaution should be taken to prevent unintentional touching of hot surfaces and flames which can cause severe burns.

Receiving

Box weights

55 lbs - Box with Flat cook top with center grate, two posts, and adjustable swing grate

60 lbs - Box with Professional Series stand

60 lbs - Box with smoker barrel bundle with flat cook top, center grate, two posts, fire basket, and adjustable swing grate

Weight of items for lifting


41 lbs - Flat cook top with two posts (no grates)


38 lbs - Professional series barrel


27 lbs - Professional series leg base


Unpackage all items, account for all items, and then proceed to the assembly section. The Tribal Fire Grill arrives with a thin film of mineral oil on all metal parts to prevent rusting. This oil should be wiped off with a dry cloth. The remaining oil will be removed with the first heating cycle that is covered in the assembly and installation section.

Assembly and installation

 **WARNING!** Installation must be outdoors.

 **WARNING!** Do not sit cook top on anything less than a 22" diameter cylinder made of non-combustible materials that can handle up to 750°F. Smaller diameter surfaces might allow the cook top to slide off and cause injury. Also be sure the barrel base is on a level surface and the cook top is also level.

 **WARNING!** Keep the cook top away from combustible materials such as walls, floors, and ceiling. Do not sit the barrel on combustible materials as the bottom of the barrel will become hot with ash and hot ambers.

 **WARNING!** If you provide your own barrel be sure the barrel is steel, clean, and free of all chemicals and combustible materials before use.

Professional Series Assembly



Assemble legs stand by laying out all pieces and remove and reinstall bolts from the end of the tubes with provided allen wrench.



Two of the bolts have knobs for quick disassembly. First assemble legs to cross bars using these bolts with knobs.





Continue assembling all four legs to the cross bars. The top of the leg stand is with the all black plastic caps on top. The metal caps on the opposite end of the legs are for attaching adjustable feet or casters.



Assemble adjustable feet or caster wheels to the bottom of the legs in the threaded metal caps.



Place Barrel on top of cross bars of the leg stand. Place round ash pan over bottom vent hole in the barrel. This ash pan must always be in place when operating the grill to prevent ash and hot embers from falling out of the grill.





Install fire basket with tabs supporting itself on the rim of the barrel. Set flat cook top on the rim of the barrel keeping the overlap evenly spaced around the entire circumference.



Screw the vertical post in the hole of the flat cook top. Tighten nut with lock washer below the flat cook top. Post should be firm and not wobble if properly tighten.



Install center grate and adjustable swing grate. Light fire and start cooking!





To install the optional wood shelf loosen the top bolt with knob and allow leg to fold down. Place shelf on bottom cross bars and reassemble the leg. The barrel can also fit in this lower area for more compact storage. Be a sure the barrel is cool with no fire before placing in this area.




Barrel Assembly

The fire basket and flat cook top are designed to sit into and on top of a 22" diameter steel barrel. The barrel will catch all ash and embers from the fire basket. Water and or sand in the bottom of the barrel can assist to prevent burning the ground in which the barrel rests upon. The fire basket, flat cook top, grates, and accessories assemble the same as with the professional series.

Build the fire

To start the fire we recommend using both seasoned wood and charcoal. First, place three small sticks of seasoned wood in the fire basket in the shape of a triangle. The wood can be inserted into the basket through the center hole of the grill top.

Now Start a chimney of charcoal until glowing hot. Once hot, dump the chimney of charcoal into the fire basket through the center hole of the grill and into the middle of the triangle of wood. Open slide dampener for maximum airflow. This process should take 15 minutes to heat the charcoal and another 5 to 10 minutes to heat the cook top after the charcoal is introduced. Ambient conditions will vary the start-up time.


 **WARNING!** Do not sit the charcoal chimney on the grill top or swinging grate as it could be knocked off and cause injury and/or fire.

 **WARNING!** Do not leave the grill untended when the grill is hot or fire is present.

Seasoning the cook top


If this is the first time building a fire you will notice some smoke coming off the metal surfaces. This is the mineral oil being removed as the metal becomes hot. As the cook top surface becomes hot 400°F + you can now apply a small film of cooking oil to the cook top to start the seasoning process. Each heat cycle of the cook top will absorb more oil into the cook top improving and seasoning it.

Apply small amounts of oil as needed when cooking to prevent sticking to the cook top. Apply the oil around the outer ring. The cook top is concaved allowing the oil to flow across the entire cook top as it flows to the center hole.

 **WARNING!** Only use oils intended for human consumption such as canola oil, sunflower oil, olive oil, coconut oil and similar.

Grease management and grease fire

Managing grease is important to safe operation. All grease will eventually run into the center hole where the fire is present. The amount of grease can be managed by the type and amount of food placed on the cook top. When possible let the fire burn itself down until it becomes safe again. Do not add or remove food during the flare up to prevent injury. If fire becomes uncontrolled use appropriate extinguishing device for a grease fire.

 **WARNING!** If the grease is too excessive the fire can flare up. In this occurrence NEVER use water to extinguish.

Protective gear

Always wear non-combustible clothing when cooking. Use cooking gloves and aprons to prevent injury.

Temperature management

The temperature of the cook top can be managed in two ways. First the position and intensity of the fire and second by the amount of air. The position of the fire controls where the hottest portion of the cook top is. The hottest portion of the cook top is always near the center hole and cooler portion is at the outer ring. However, if you position more fuel on the left side it will become hotter than the right side for instance.



Second the amount of fuel you put into the fire basket and the amount of air you allow into the barrel will manage the intensity of the fire. Position the dampener closed to reduce the fire. Open the dampener to increase the fire.

The top picture shows the side air intake dampener with sliding doors. The picture to the right shows the bottom air dampener. Pull the rod to open, push the rod to close. Use either or both dampeners to best control the fire position and or intensity.



Adjustable swing grate

The adjustable swing grate allows you to position food over or away from the fire and nearer or further above the fire. Lift the grate side upward while pushing the handle downward to move the grate up and down.



WARNING! Do not sit pans containing hot liquid on the swing grate as the pan may fall off with movement of the grate causing injury and or fire.

Extinguish the fire

Close the air dampener to allow the fire to eventually go out but will remain hot for several hours.

Maintenance

Cook Top Debris:

While the cook top is hot scrape off all excess debris. It can then be further cleaned with a wet metal scouring brush. Lightly oil the top after cleaned and then let it cool down. More light oil can be applied after it is cooled.



WARNING! Beware of hot steam from when water is in contact with the hot cook top.

Removing Ash:



WARNING! Never remove ash with a hot cook top or hot coals in the fire basket or in the barrel.

Periodically you must remove the ash from the barrel. Ash can be removed from the barrel directly below the fire basket grate by lifting off the cook top grate and the fire basket grate. Ash can also be scooped out of the barrel through the air dampener opening.

For a thorough cleaning of the ash from the barrel remove the flat cook top and the fire basket to expose the ash. Remove the ashes from the barrel with a scoop. If you have an ash pan simply remove when cool and dump the ashes in a noncombustible container.

Deposit the ashes in an empty metal container that has a lid, such as a small metal trash can. Pour a little water over the ashes in the can to ensure there is no risk of fire. Place the lid on the can. Add more ash to the can whenever the barrel needs emptying. Be sure to remove any flammable materials from the immediate area when disposing the ashes.

Cooking

Cooking on the Tribal Fire Grill is an enjoyable experience for your whole tribe. The 360° cooking surface allows for multiple users at the same time while creating an interactive climate. Use the flat surface as a griddle for all types of grilled foods. The grilling grates allow for a more traditional approach of over the fire cooking. Check our website www.tribalfiregrill.com for a wide selection of accessories for different types of cooking methods. Keep coming back to see new accessories.



Storage

Cover the Tribal Fire Grill with a waterproof covering when cool and not in use. This will help prevent corrosion of the cook top. When using it again wipe away any corrosion with an oily cloth or it can be lightly sanded with a fine grit sandpaper.

Updates

We reserve the right to make updates to this user manual. The most current version of the user manual can be found on the website at www.tribalfiregrill.com

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