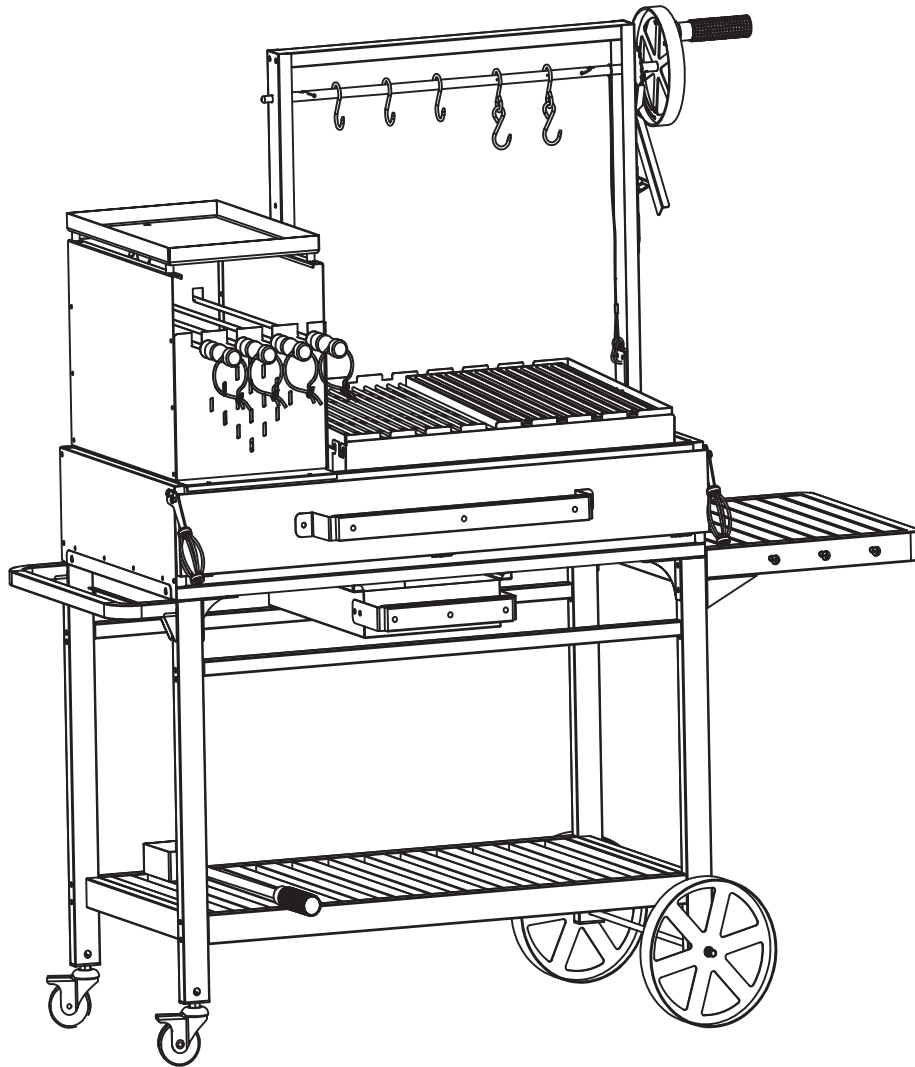


BMASADO Charcoal Grill

Model: BMASADO



Important: Keep this Owner's Manual for Convenient reference and for part replacement.

For Outdoor Use Only.

Distributed by
Captive Brands USA, Inc.
25541 Arctic Ocean Drive,
Lake Forest, CA.92630

If you have any questions or problems, you can contact our customer service at 1-855-200-8445 ext 102 or help@supportandspares.com from 9:00 AM - 5:00 PM Monday to Friday. (Pacific). All emails and voice-mail calls will be answered within 24 hours.

IMPORTANT HEALTH & SAFETY INFORMATION

WARNING: FOR OUTDOOR USE ONLY! DO NOT USE INDOORS

- Please read these instructions carefully prior to assembly and use.
- Failure to follow these instructions could lead to serious injury and/or significant damage to property.
- Do not start the barbecue if there is any doubt over the correct assembly, cooking of the unit.
- These instructions should be retained for future reference.
- Flammable materials and liquids must be stored well away from the barbecue.
- Aerosols must not be used near the barbecue.
- The barbecue should not be moved when lit or hot.
- A lit barbecue should be attended at all times.
- Avoid dousing the barbecue with water.
- Always allow the barbecue to completely cool down before covering.
- For safety reasons it is advisable to keep a fire extinguisher and fire blanket close to hand.
- Unsupervised children, elderly and infirm should not be allowed close to the barbecue during pre-heat, cooking, burn off or cooling down of the unit.
- Please dispose of all polythene packing and plastic bags carefully and keep out of the reach of children.

SETTING UP THE BARBECUE

- This appliance shall only be used in an above ground open air situation with natural ventilation, without stagnant areas, where products of combustion are rapidly dispersed by wind and natural convection.

POSITIONING

- Please make sure that the barbecue is NOT positioned underneath any combustible material or surface.
- There MUST be a clearance of at least 1000mm from the sides of the barbecue to any combustible materials or surfaces. There must also be a clearance of at least 2000mm above the cooking surfaces to any combustible surface, and 500mm clearance at the back. Flammable materials of any description MUST be kept well away from the barbecue.
- The barbecue must be positioned to avoid walkways, gangways and general pedestrian access.
- The nature of a barbecue is such that many of the surfaces are hot to touch, the positioning of the barbecue should take into consideration the possibility of accidental hand or body contact.

Any enclosure in which the appliance is used shall comply with one of the following:

- Do not install this outdoor grill in or on recreational vehicles or boats.
- Keep outdoor grill area clear and free from combustible materials, gasoline and other.
- Do not obstruct the flow of combustion and ventilation air. Check for this each time prior to using grill.

IMPORTANT HEALTH & SAFETY INFORMATION

IMPORTANT SAFETY WARNINGS

IN CASE OF AN EMERGENCY, ALWAYS CALL 911 FIRST. Please keep in mind that major causes of grill fires are a result of poor maintenance and failure to maintain a required distance from the grill and combustible and non-combustible materials and products. If uncontrolled fire occurs, always call 911 or Fire Department first.



**HOT SURFACES.
HEAT RESISTANT SAFETY GLOVES REQUIRED.**

⚠ WARNING: While all care has been taken to remove sharp edges, care must be taken when cleaning, assembling, or handling the grill to prevent risk of injury from exposed metal edges.

- Use caution when moving the grill to prevent injuries.
- This product is not recommended for people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are under direct supervision or instruction by a person responsible for their safety.

⚠ WARNING: California Proposition 65 Warning

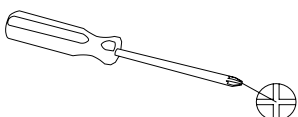
This product can expose you to chemicals including charcoal and formaldehyde, which is known to the state of California to cause cancer. Combustion of this product can expose you to chemicals including carbon monoxide, which is known to the state of California to cause birth defects or other reproductive harm. For more information go to: www.P65Warnings.ca.gov.

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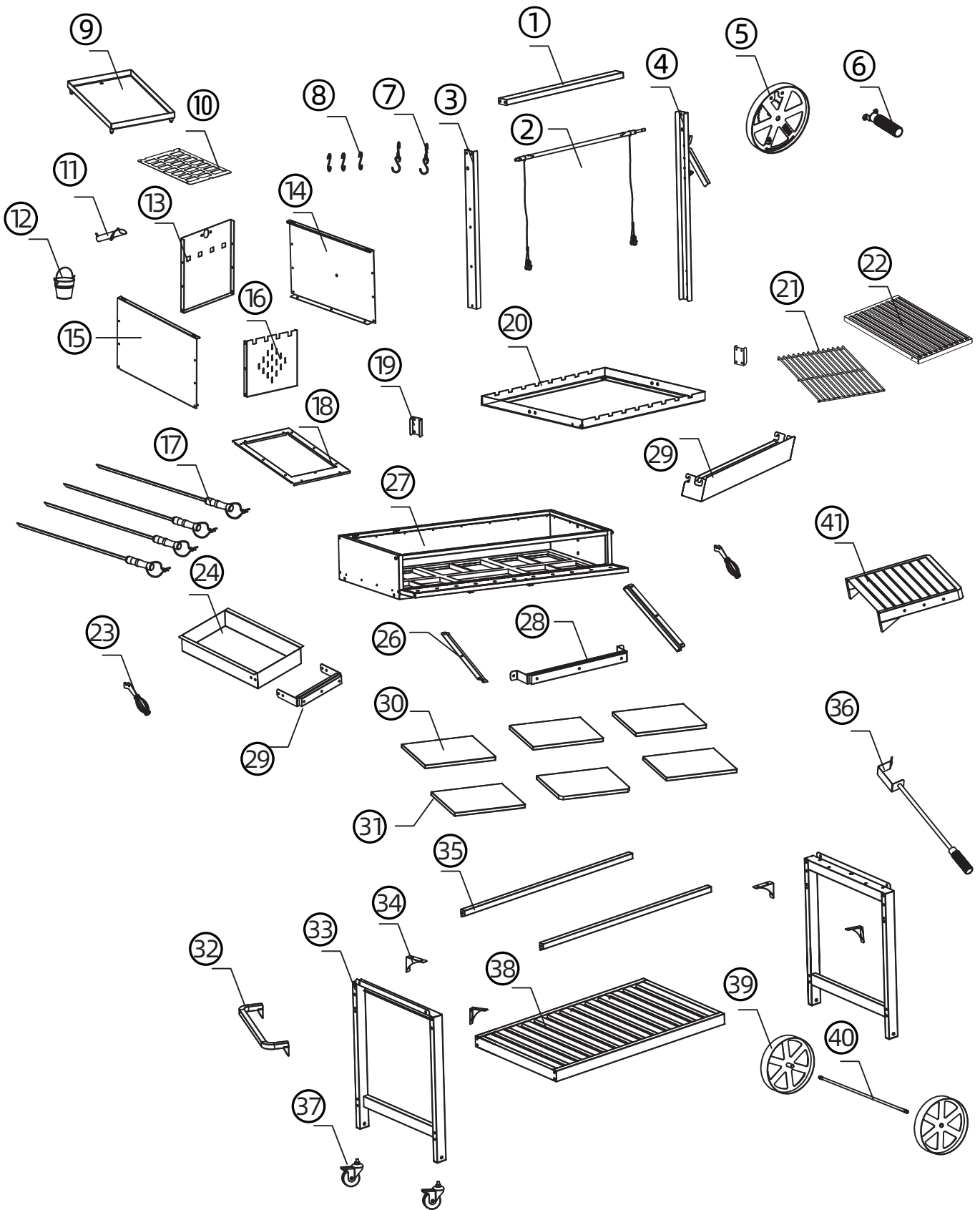
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Tools Required for Assembly

Philips Head Screwdriver (not included)












Parts Diagram



Parts List

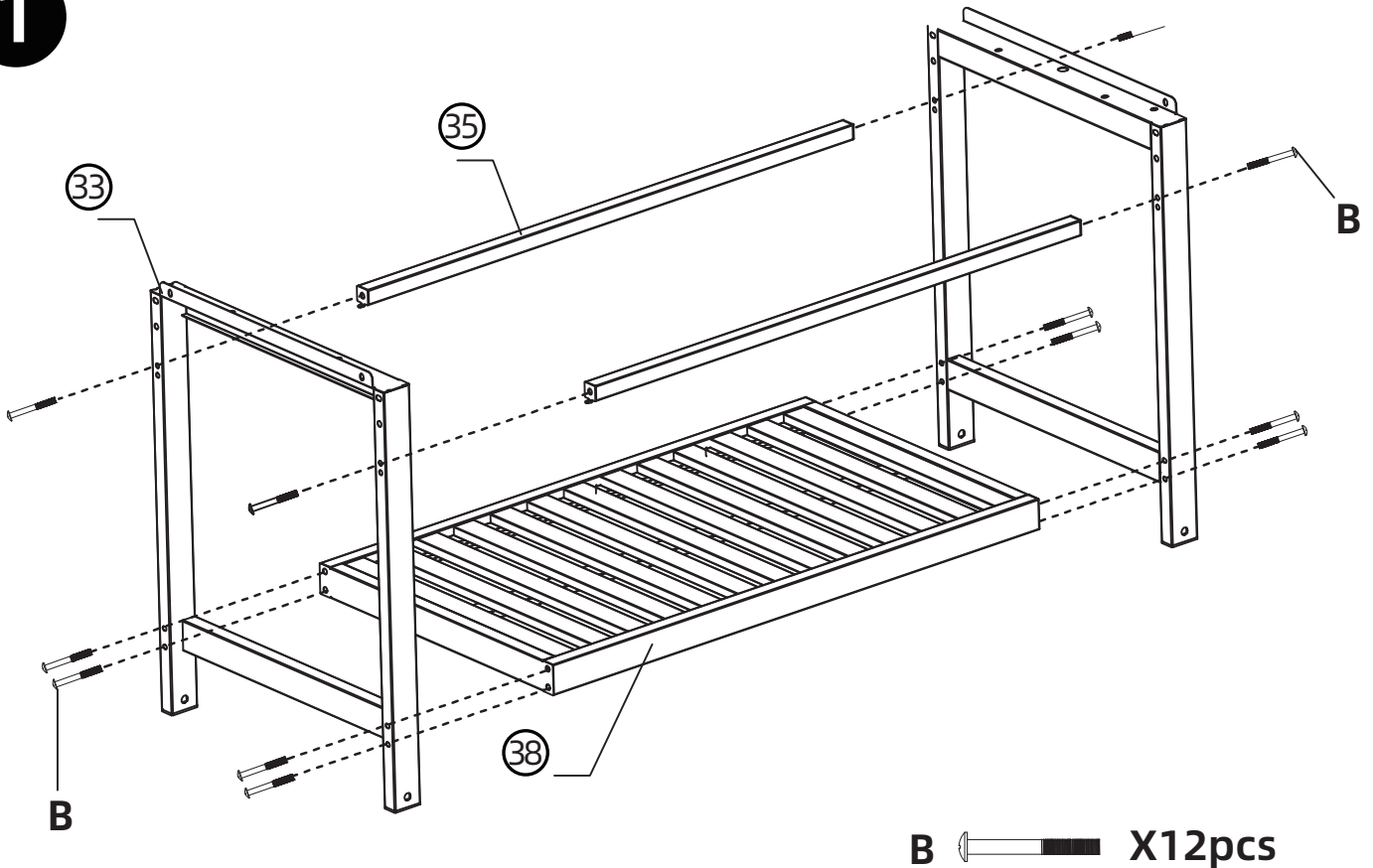
| Part | Description | QTY | Notes / Common Name |
|------|--|-----|-----------------------------------|
| 1 | Horizontal rail / top crossbar | 1 | Spit support rail |
| 2 | Hanging bracket assembly / chain bar | 1 | With chains for height adjustment |
| 3 | Vertical post (crank side) | 1 | Main upright pole |
| 4 | Adjustable arm / crank arm | 1 | Links to crank mechanism |
| 5 | Crank wheel | 1 | Height adjustment wheel |
| 6 | Handle grip / crank handle | 1 | Rubberized grip for wheel |
| 7 | S-hook / meat hook | 2 | Hanging hooks |
| 8 | S-hook (smaller variant) | 3 | Additional hooks |
| 9 | Griddle plate | 1 | Rectangular frame |
| 10 | Wood grid | 1 | Wood is sitting on it to burn |
| 11 | Oil drip tube | 1 | For hanging tools |
| 12 | Grease cup | 1 | Small collection bucket |
| 13 | Brasero back panel (perforated or plain) | 1 | Firebox side wall |
| 14 | Brasero side panel -Right | 1 | Firebox side wall |
| 15 | Brasero side panel -Left | 1 | Firebox side wall |
| 16 | Brasero front panel | 1 | Ventilation panel |
| 17 | Skewers / asado skewers | 4 | Long meat skewers |
| 18 | Brasero top frame | 1 | To place the griddle plate |
| 19 | Support bracket | 2 | Mounting brackets |
| 20 | Cooking grate frame | 1 | Notched frame for adjustment |
| 21 | Wire grate / shelf grate | 2 | Lower or side shelf |
| 22 | V-channel grill grate | 1 | Prep surface |
| 23 | Front door Swing Catch | 2 | With grip |
| 24 | Ash drawer / tray | 1 | Removable ash collection |
| 25 | Drawer slide bracket | 1 | For ash tray |
| 26 | Support rail / cross brace | 2 | Inside firebox |
| 27 | Main firebox / grill body | 1 | Core charcoal box |
| 28 | Firebox front panel handle | 1 | Extends side shelf |
| 29 | Ash drawer / tray | 1 | Ash collection |
| 30 | Fire brick | 5 | Bottom insulation |
| 31 | Firebrick - Dump lid | 1 | To cover the hole to dump ash |
| 32 | Side shelf bracket / L-bracket | 1 | Shelf support |
| 33 | Leg frame / side frame | 2 | Cart sides |
| 34 | Bracket / support bracket | 4 | Additional supports |
| 35 | Cross rail / horizontal brace | 2 | Cart cross members |
| 36 | Ash poker / ember rake | 1 | Long poker for coals |
| 37 | Swivel caster wheel | 4 | Locking or non-locking casters |
| 38 | Bottom shelf grate / wire shelf | 1 | Lower storage shelf |
| 39 | Large wheel | 2 | Fixed or directional wheels |
| 40 | Wheel axle | 1 | Connects large wheels |
| 41 | Side shelf grate / extension grate | 1 | Foldable or fixed side surface |

Hardware List

| Part# | Picture | Qty | Specification |
|-------|---|-----|--------------------|
| A |  | 58 | M6 x 12 |
| B |  | 16 | M6 x 70 |
| C |  | 1 | M6 x 25 |
| D |  | 23 | M4 x 10 |
| E |  | 4 | M5 x 12 |
| F |  | 1 | M6 Nut |
| G |  | 2 | M12 Nut |
| H |  | 2 | M6 x 12 Step screw |
| I |  | 3 | M6 x 39 Step screw |

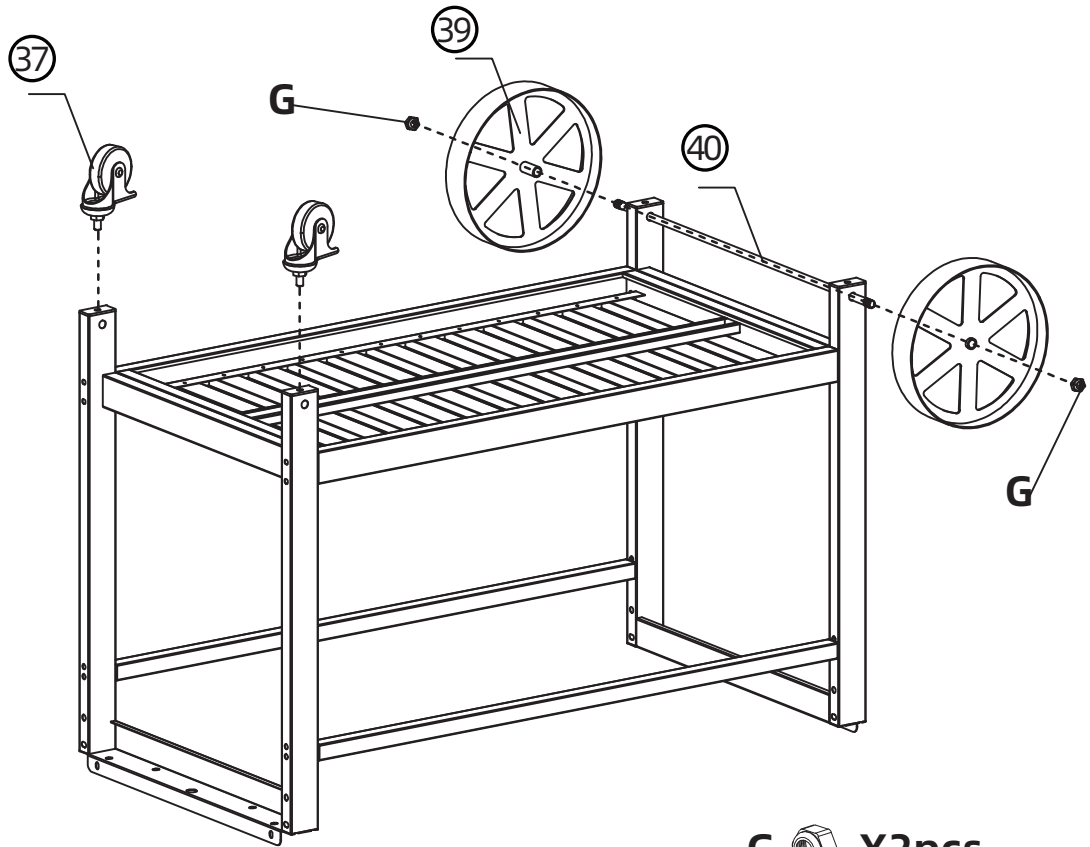
Assembly Steps

1



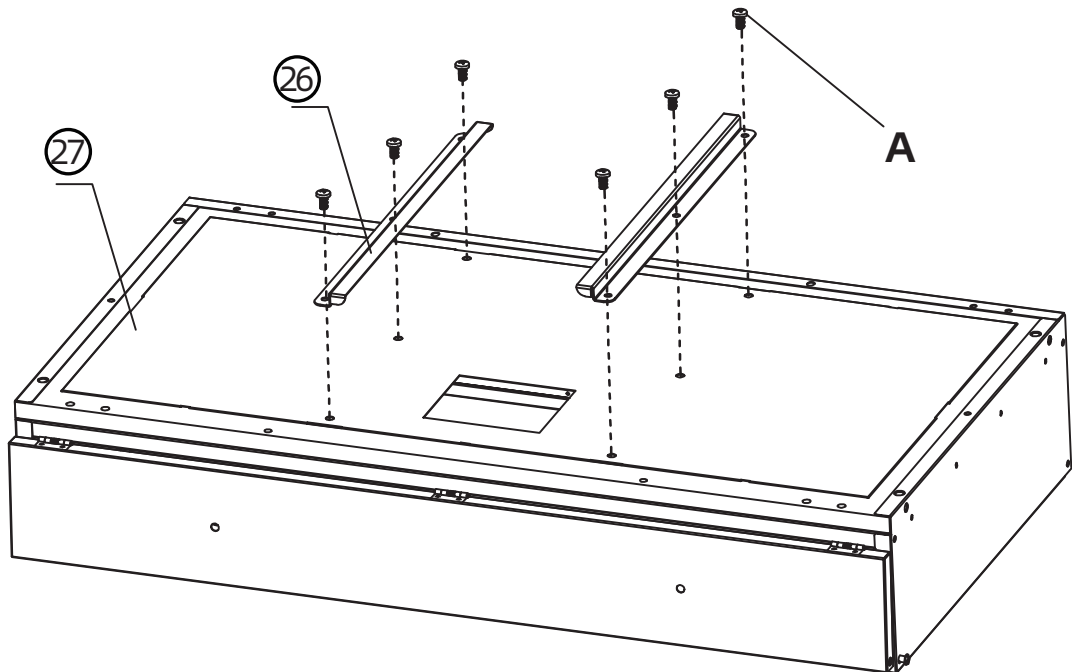
Assembly Steps

2



G  X2pcs

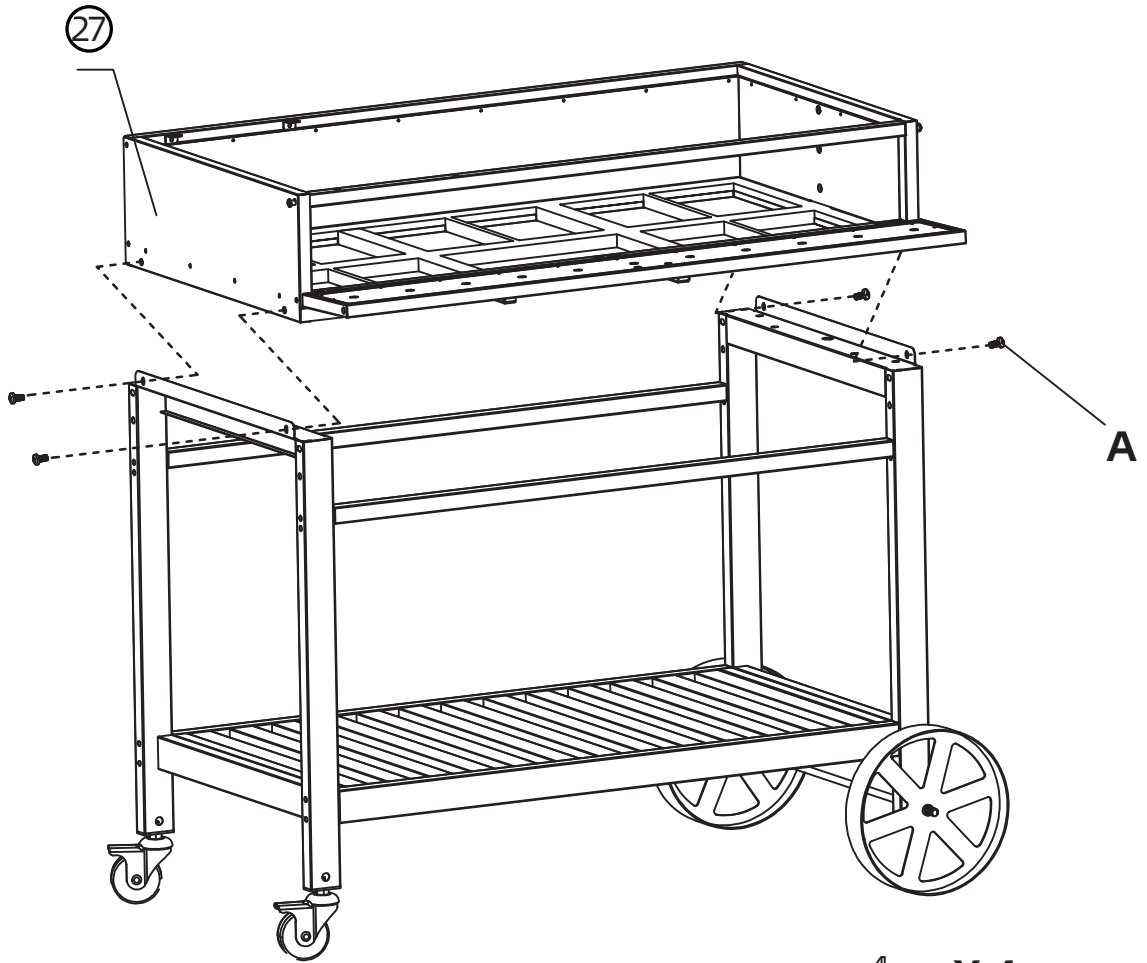
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A  X 4pcs

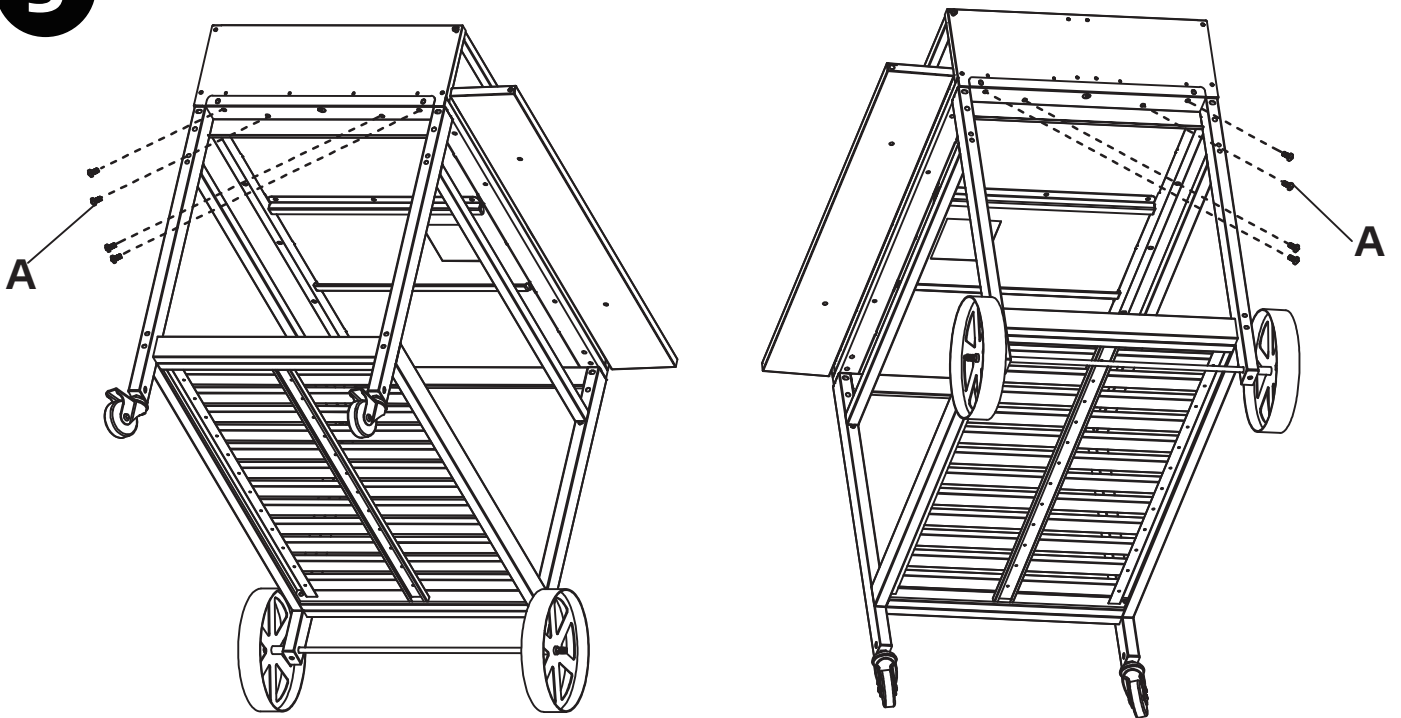
Assembly Steps

4



A  X 4pcs

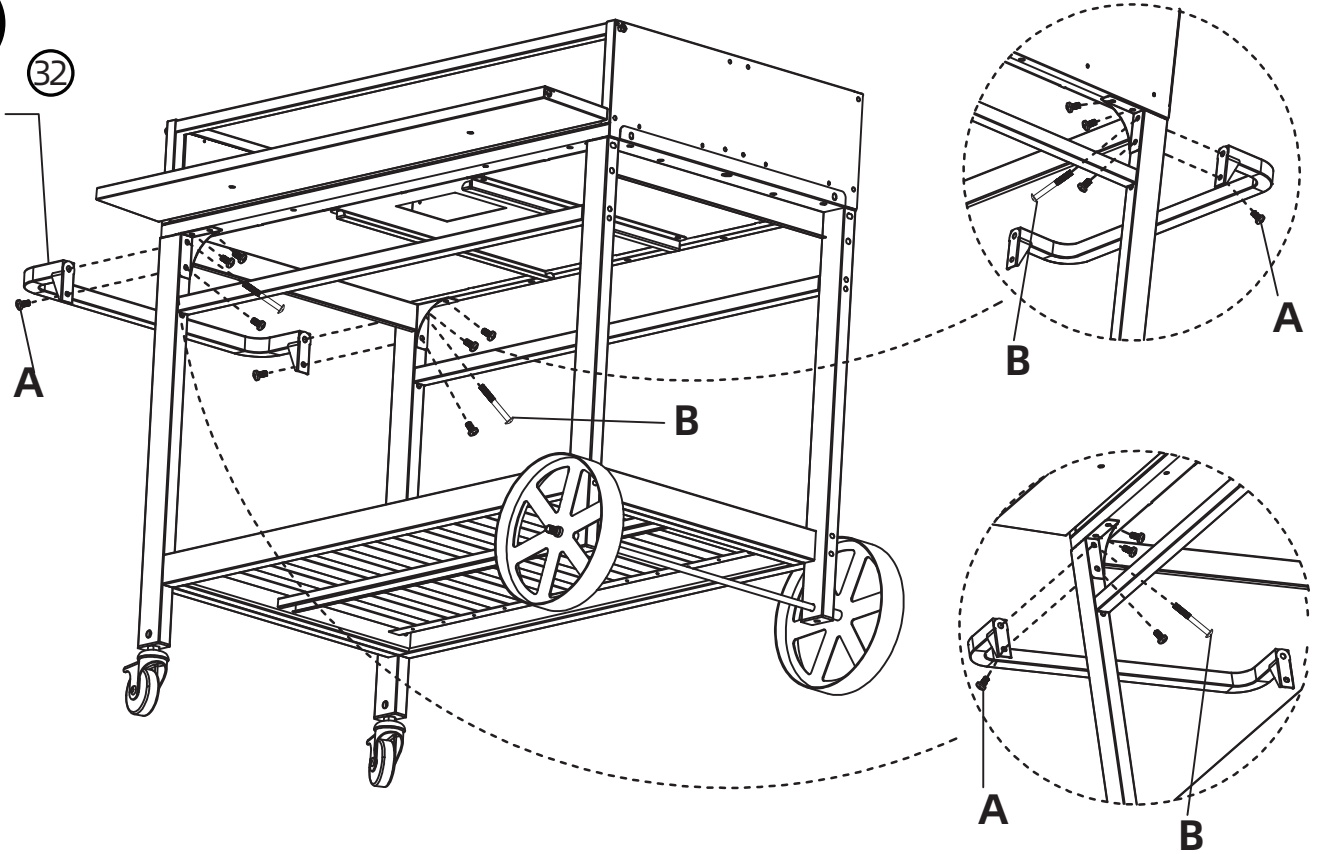
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A  X 8pcs

Assembly Steps

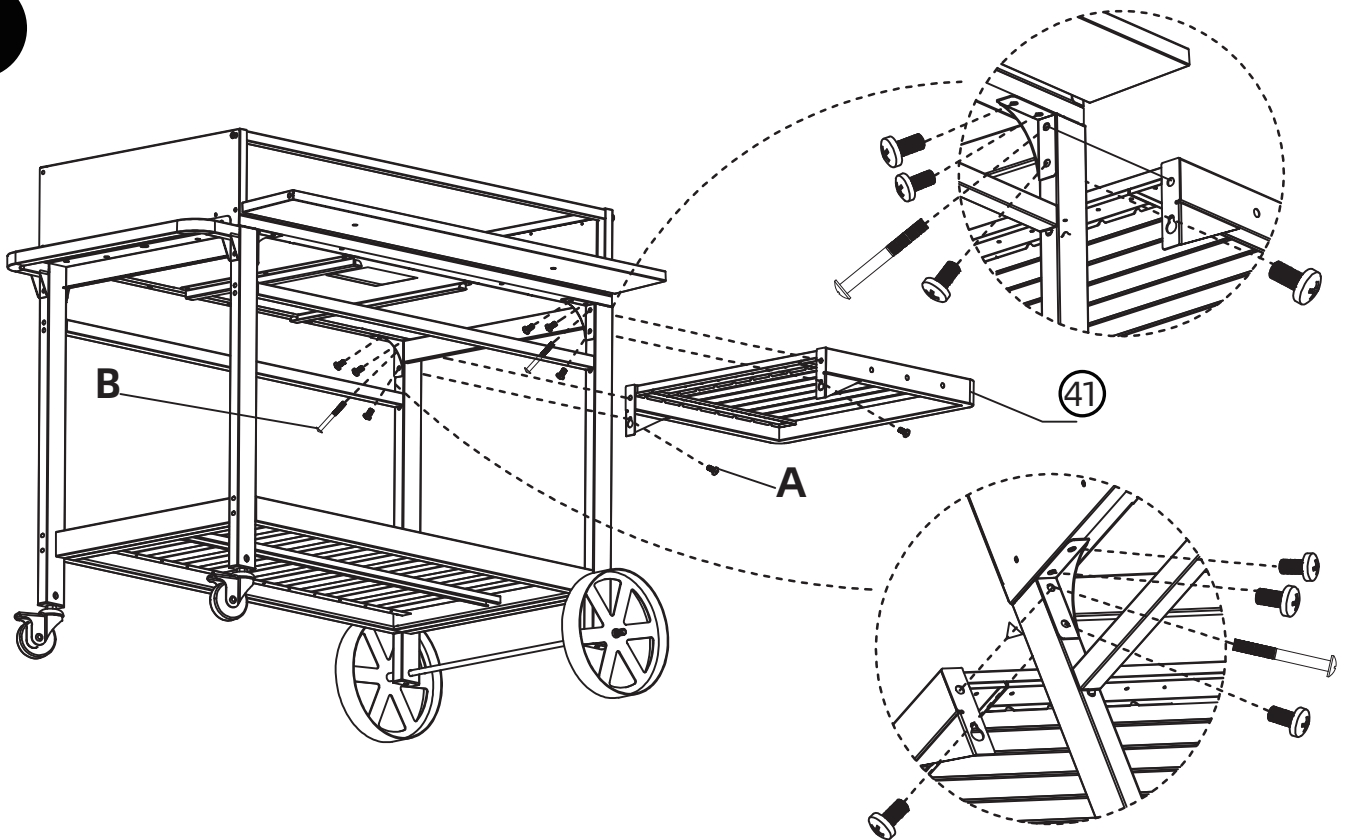
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A  X 8pcs

B  X 2pcs

7

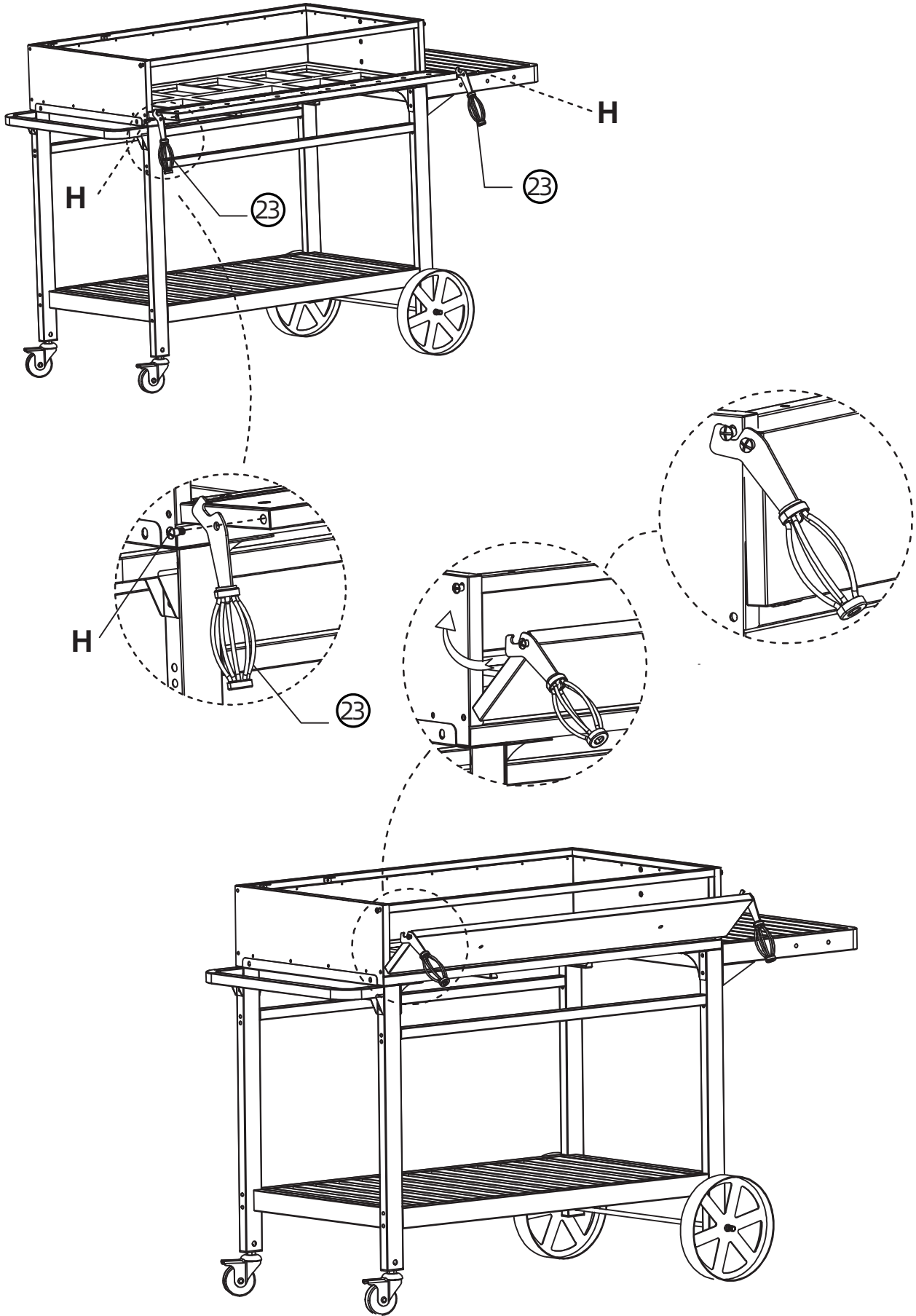


A  X 8pcs

B  X 2pcs

Assembly Steps

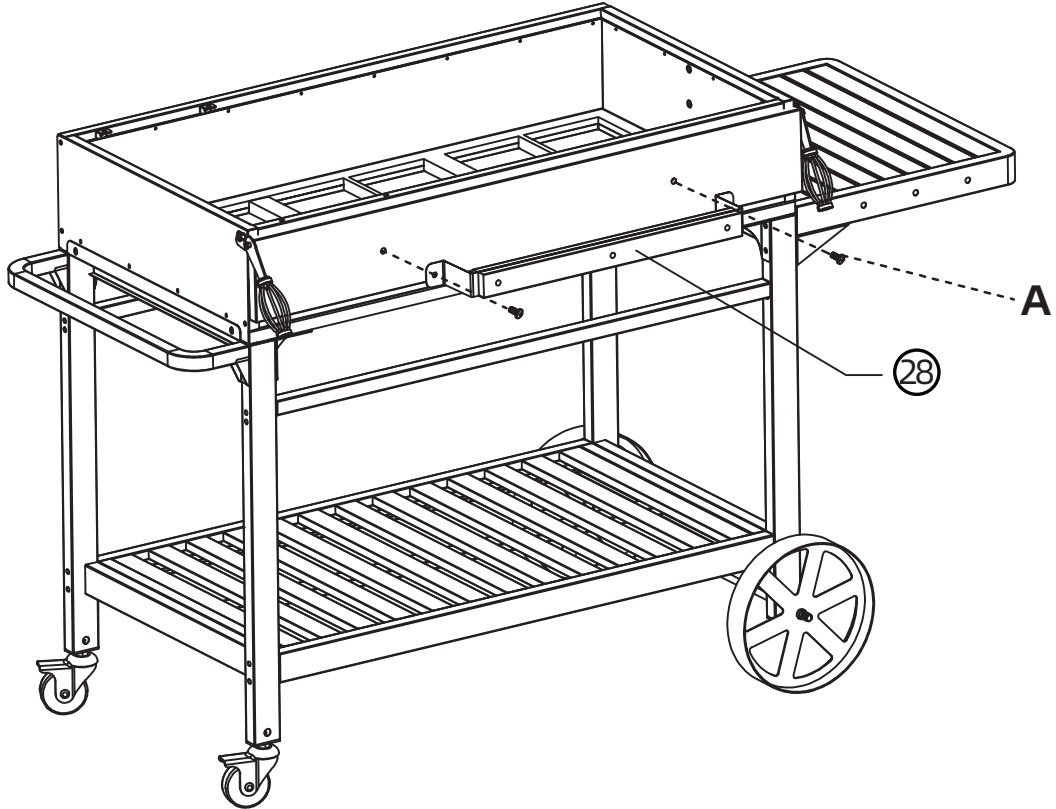
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H  X 2pcs

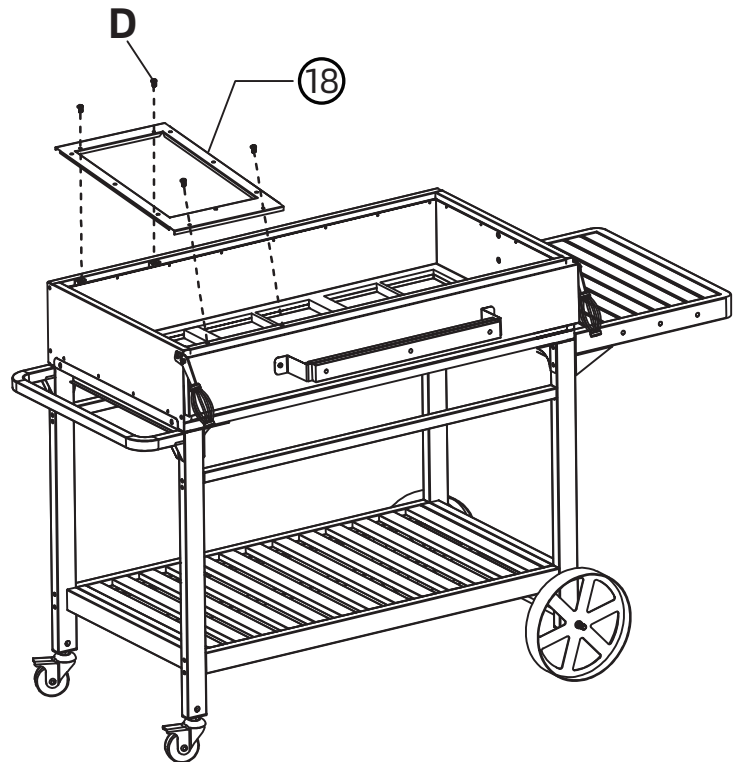
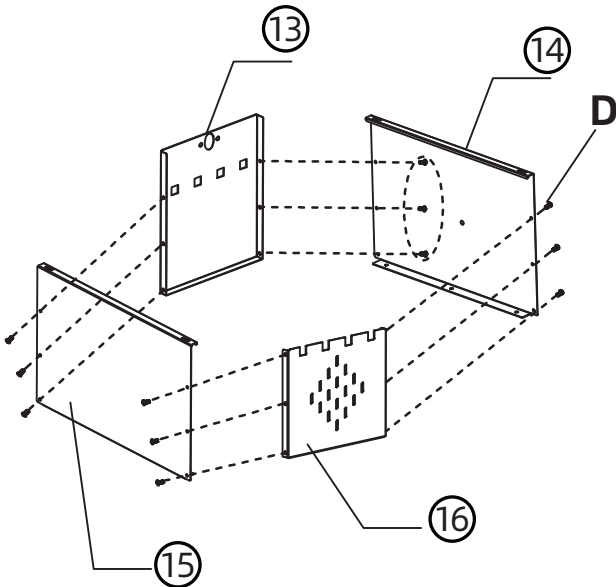
Assembly Steps

9



A  X 2pcs

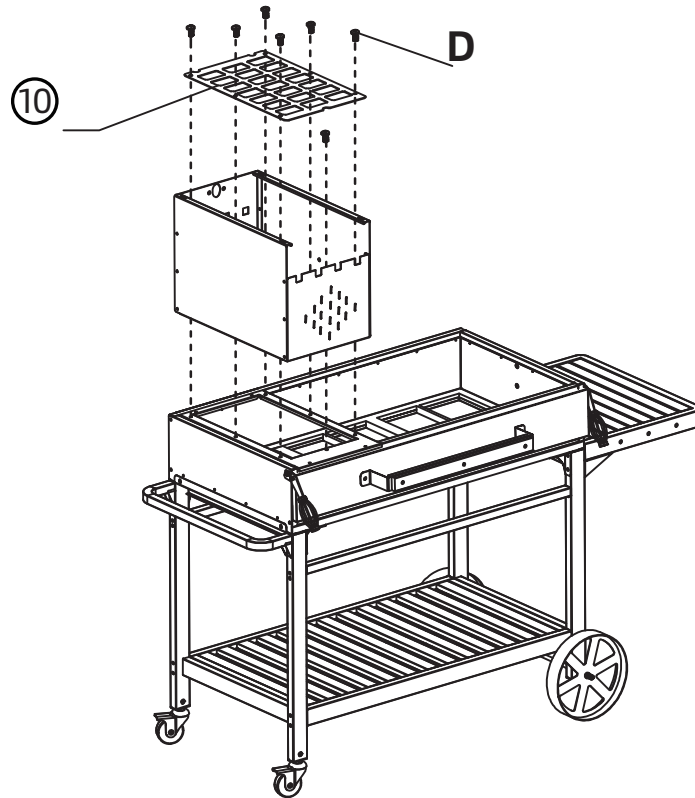
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D  X 16pcs

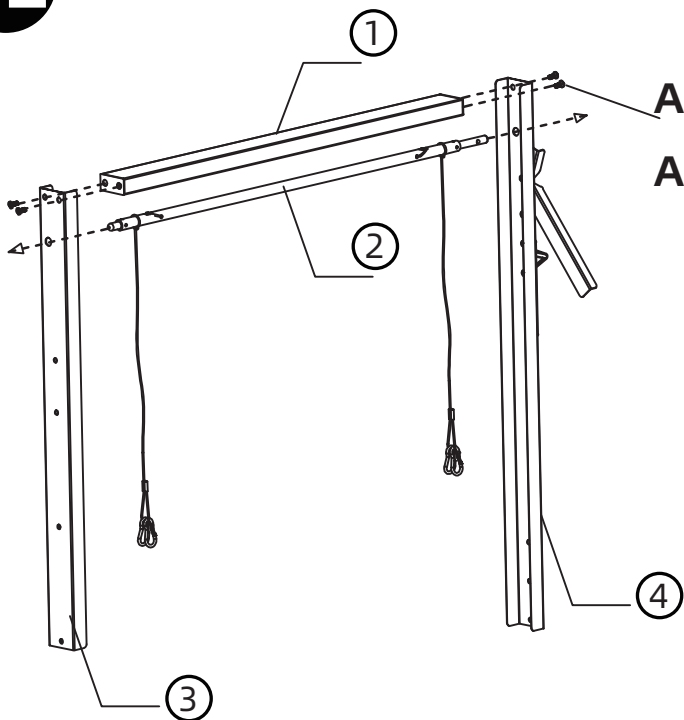
Assembly Steps

11

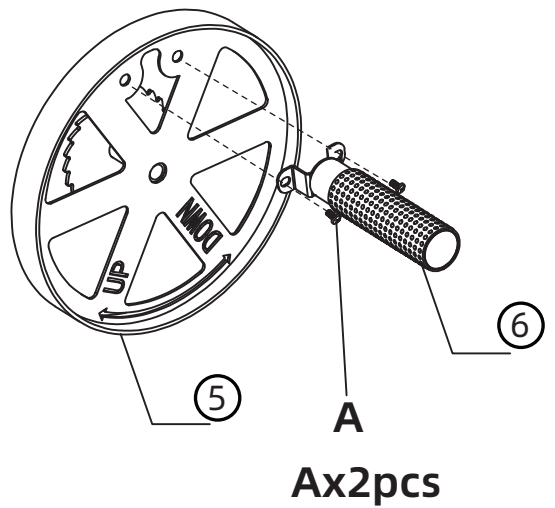


D  X 7pcs

12



A  X 4pcs

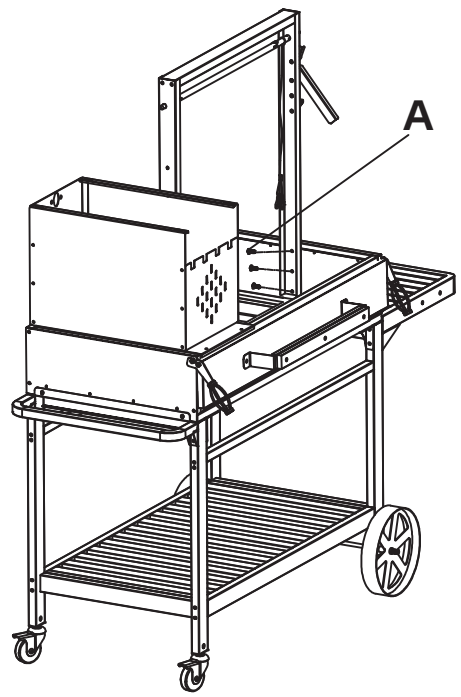
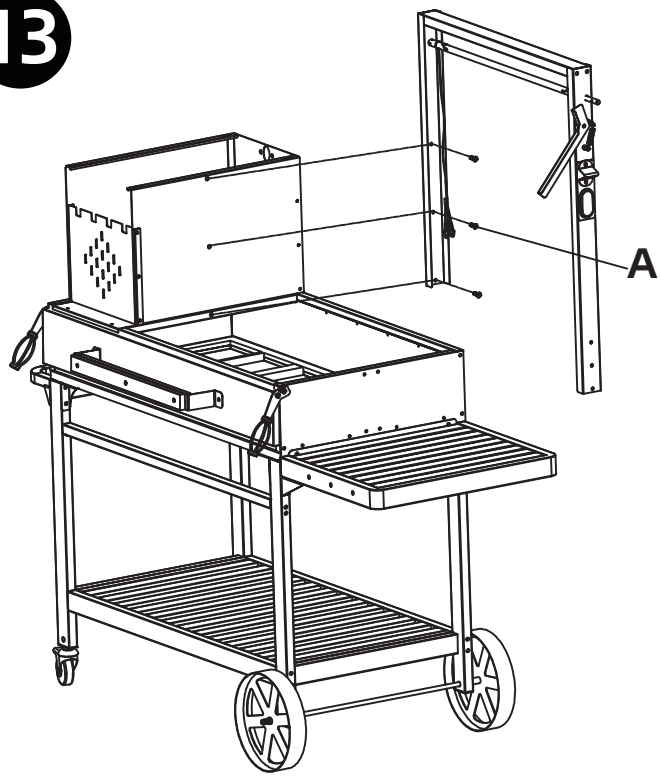


A  X 2pcs

A  X 6pcs

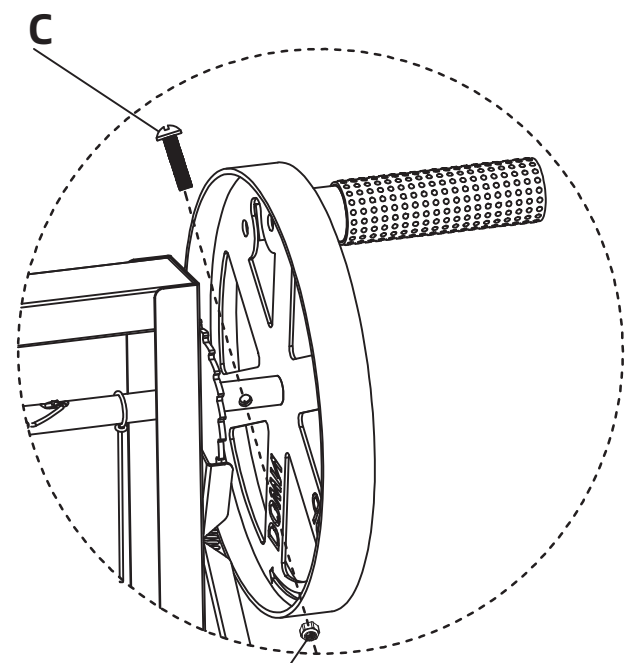
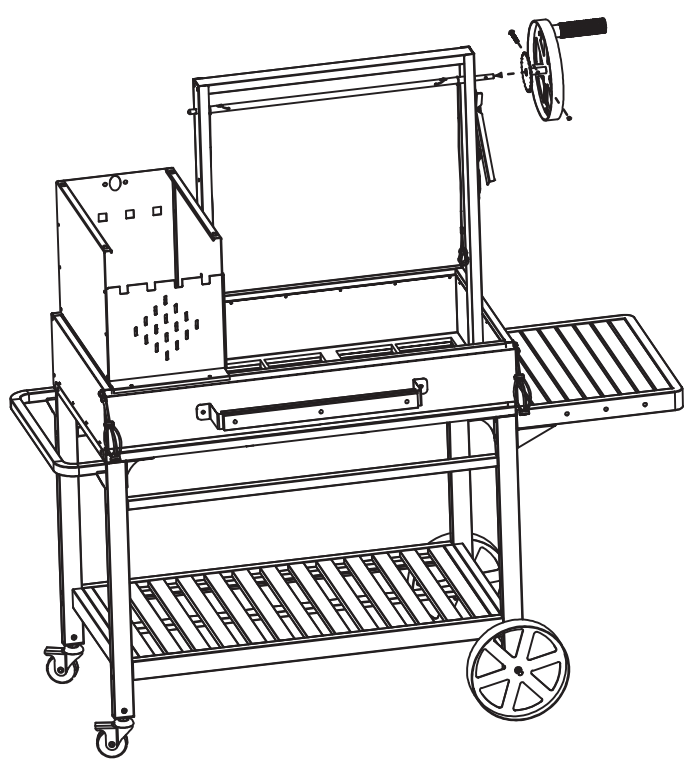
Assembly Steps

13



A  X 6pcs

14

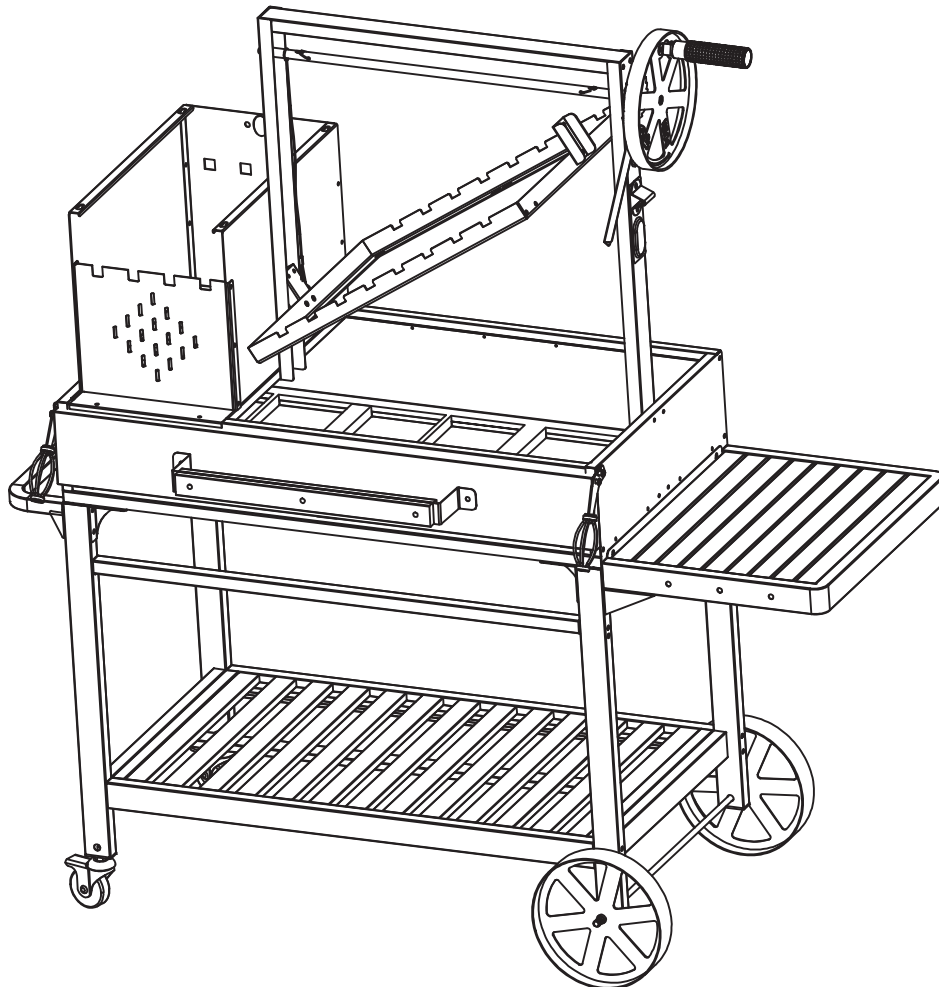
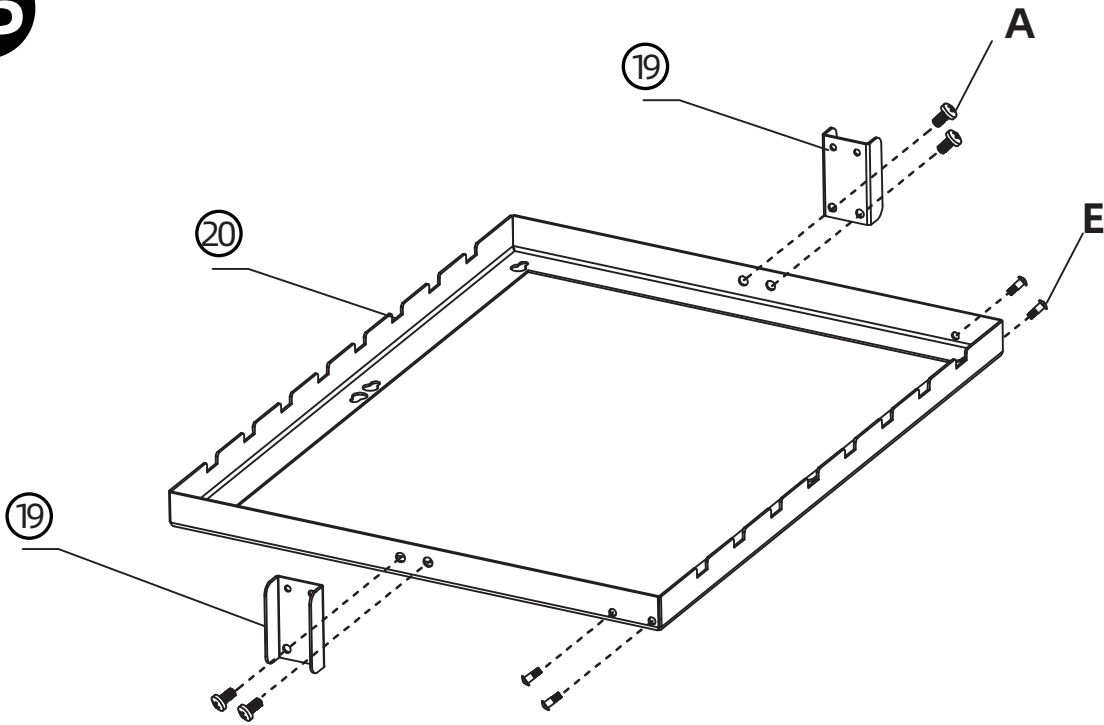


C  X 1pc

F  X 1pc

Assembly Steps

15

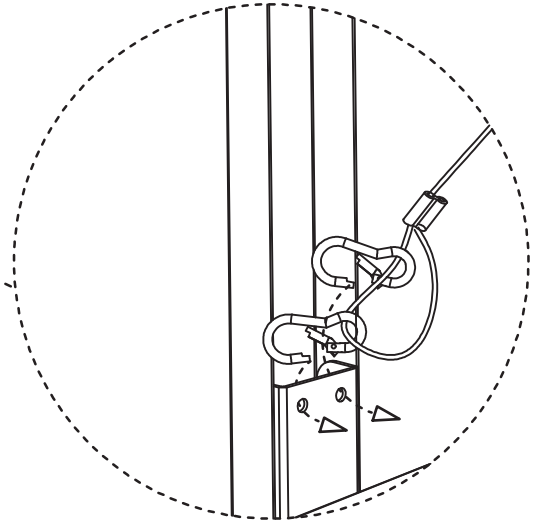
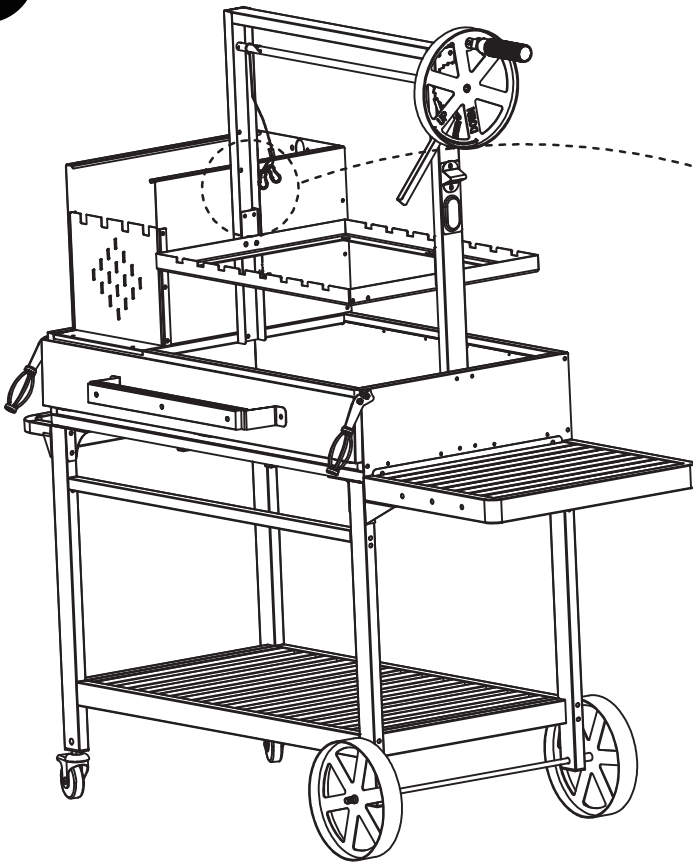


A  X 4pcs

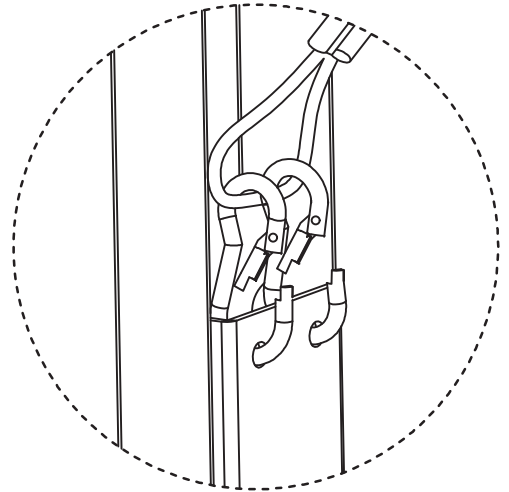
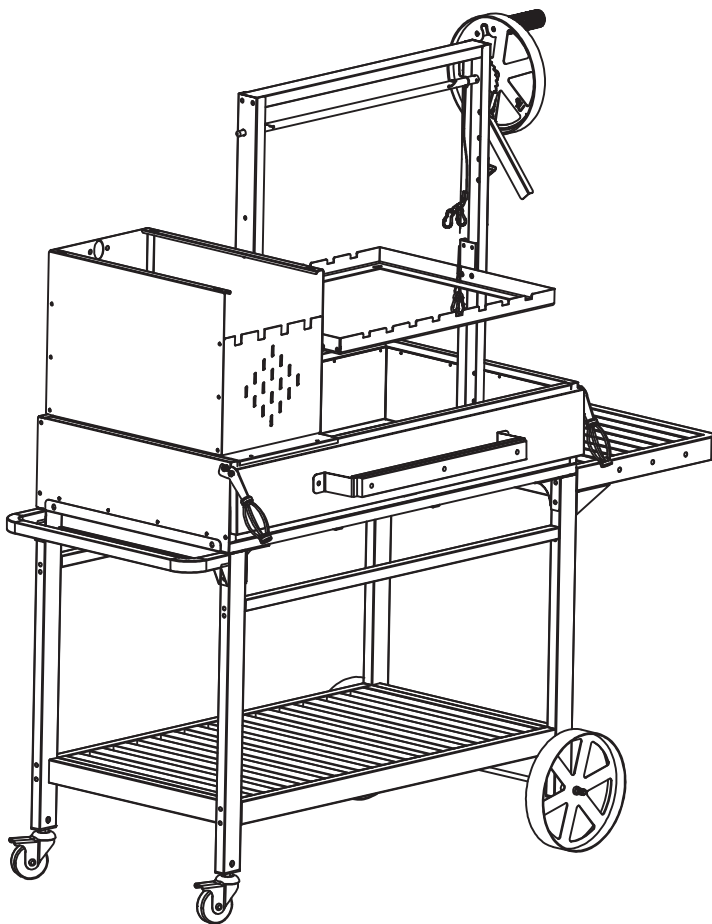
E  X 4pcs

Assembly Steps

16



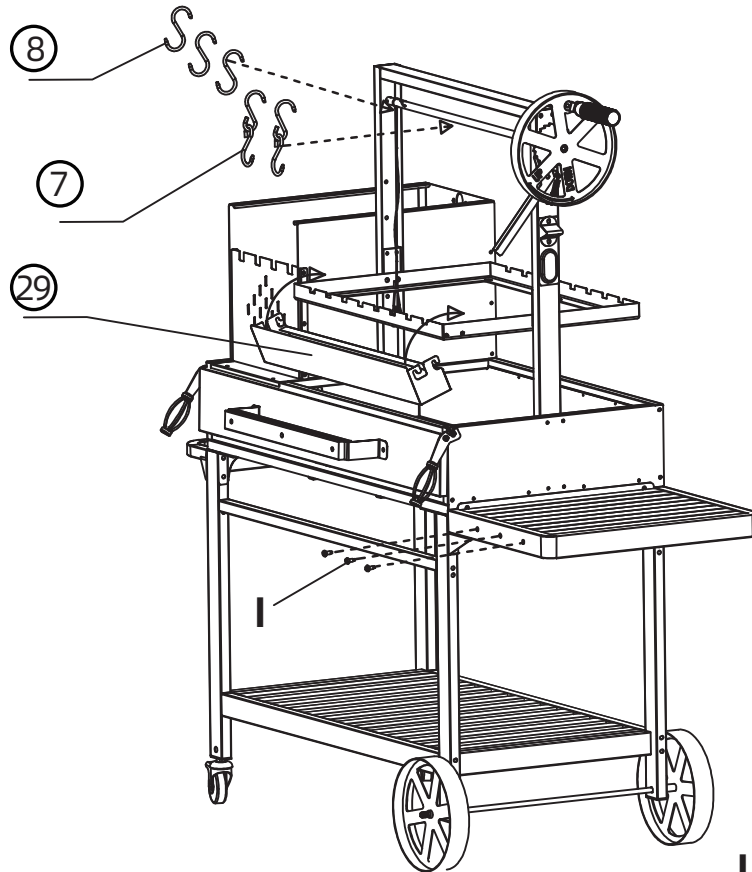
(1)



(2)

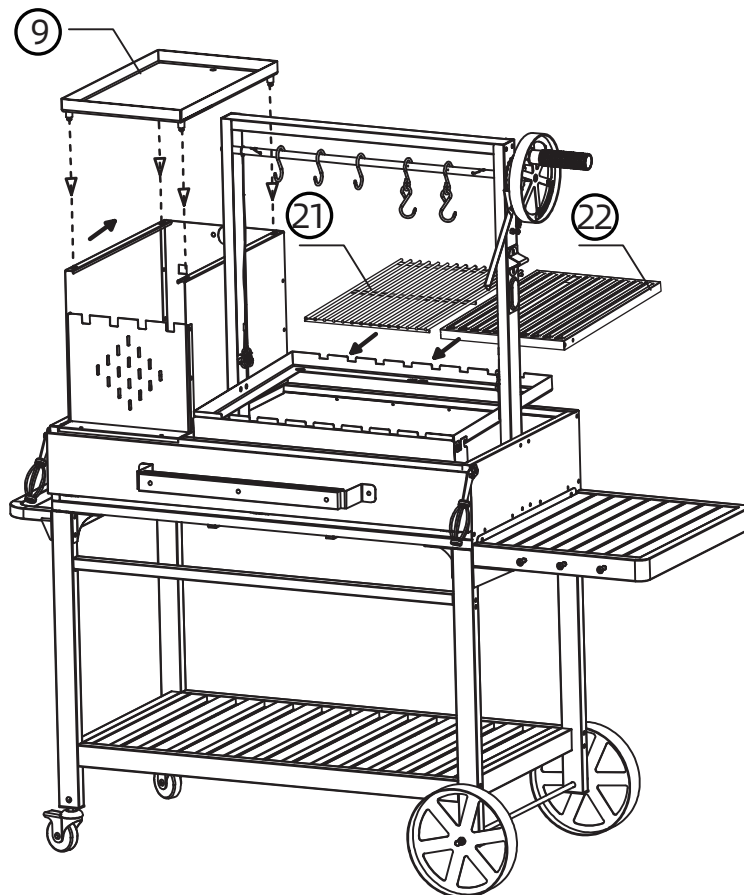
Assembly Steps

17



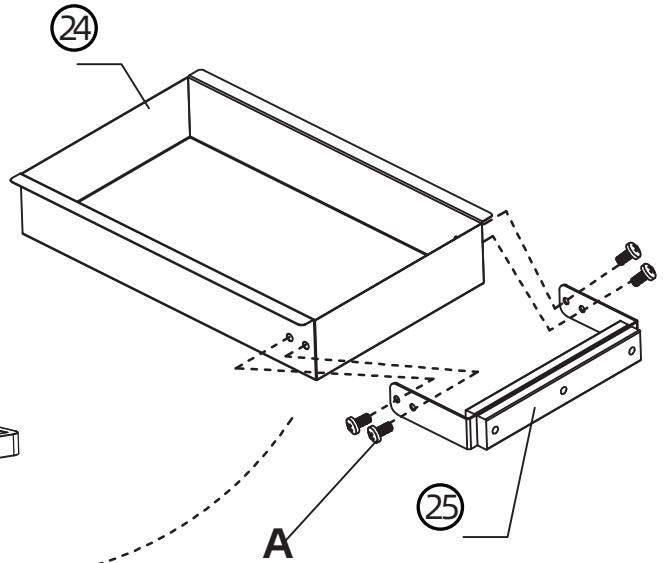
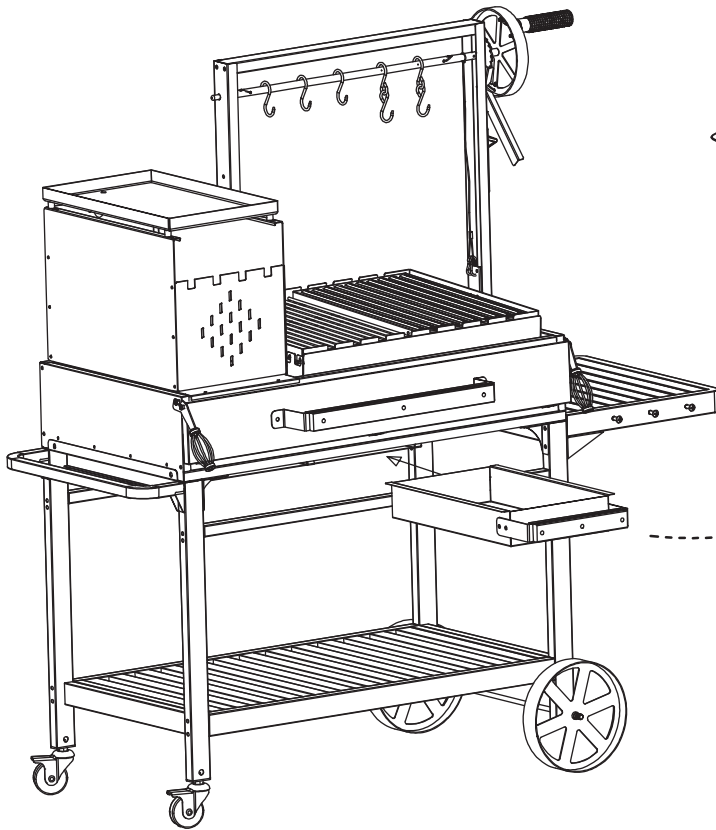
I X 3pcs

18



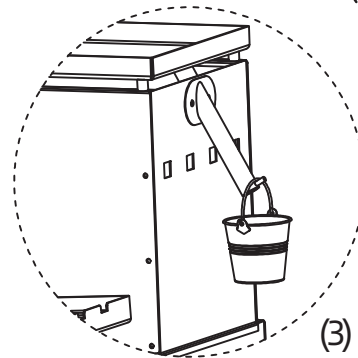
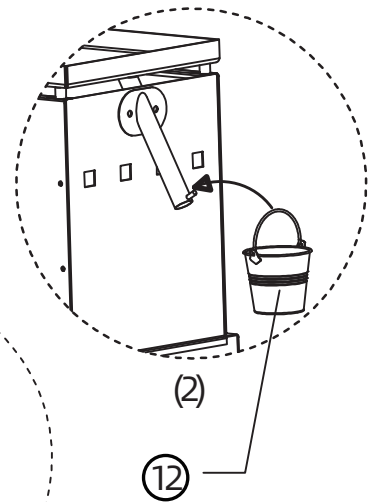
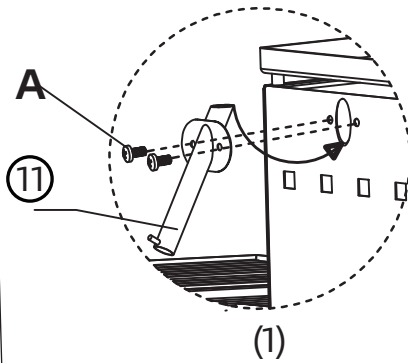
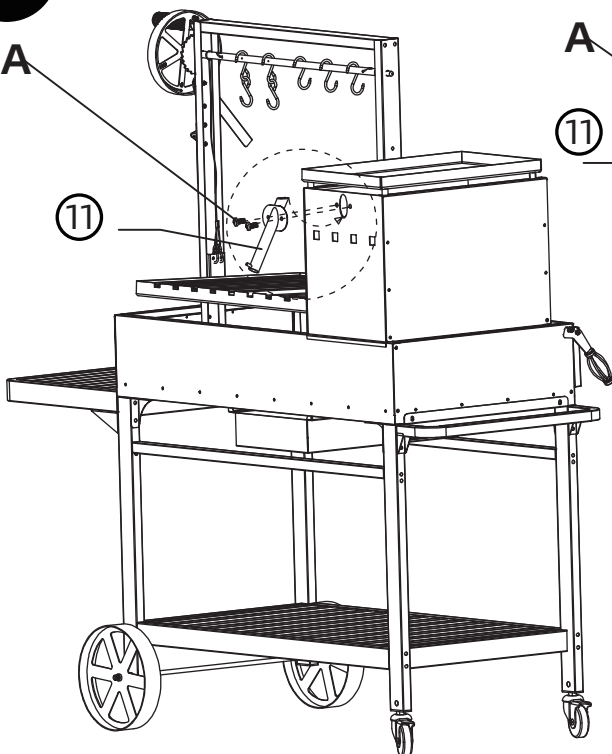
Assembly Steps

19



A  X 4pcs

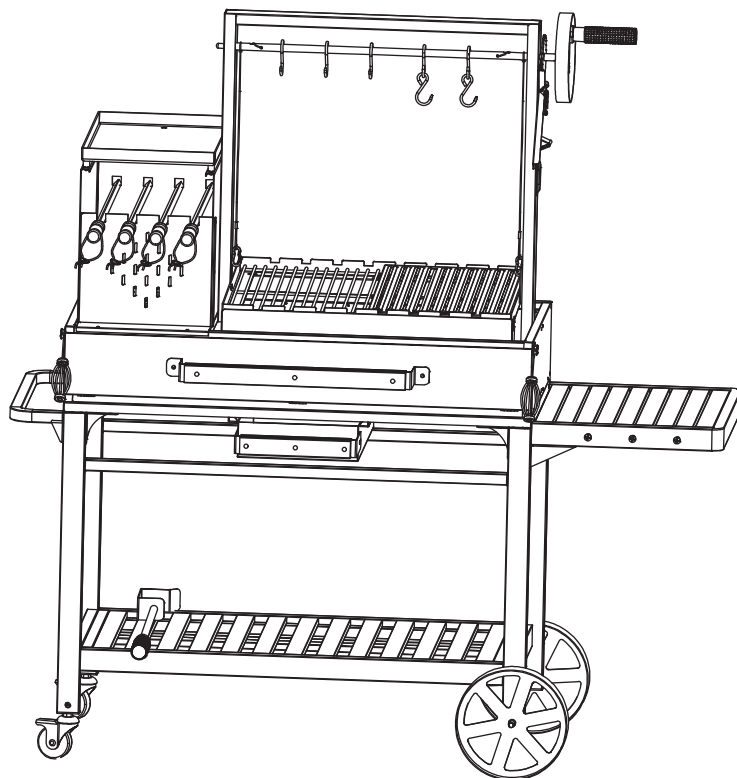
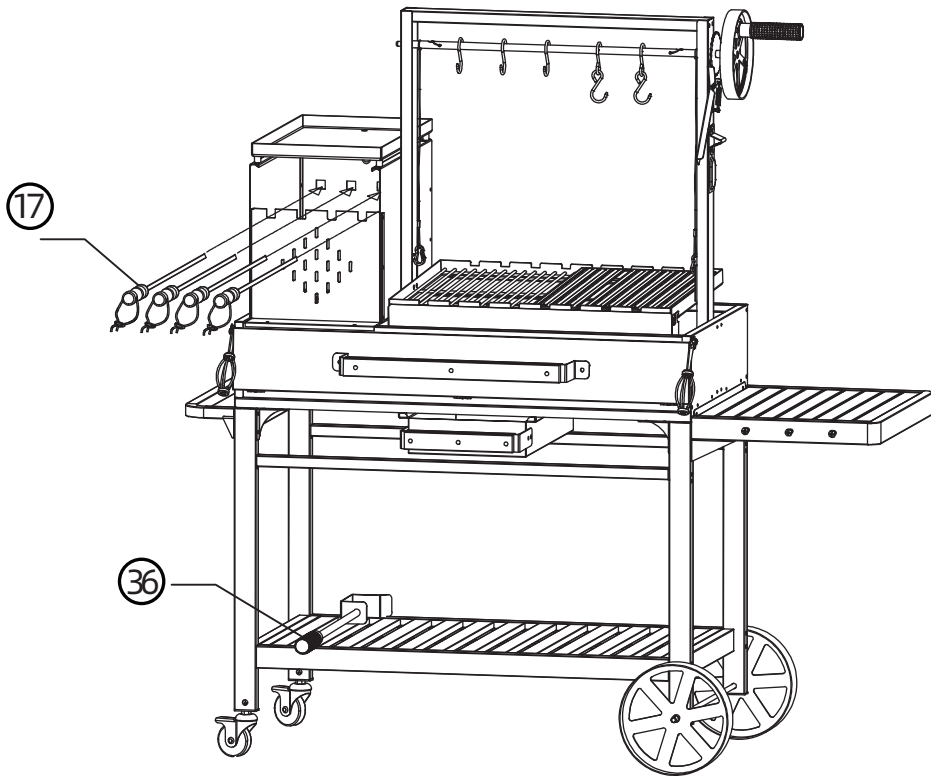
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A  X 2pcs

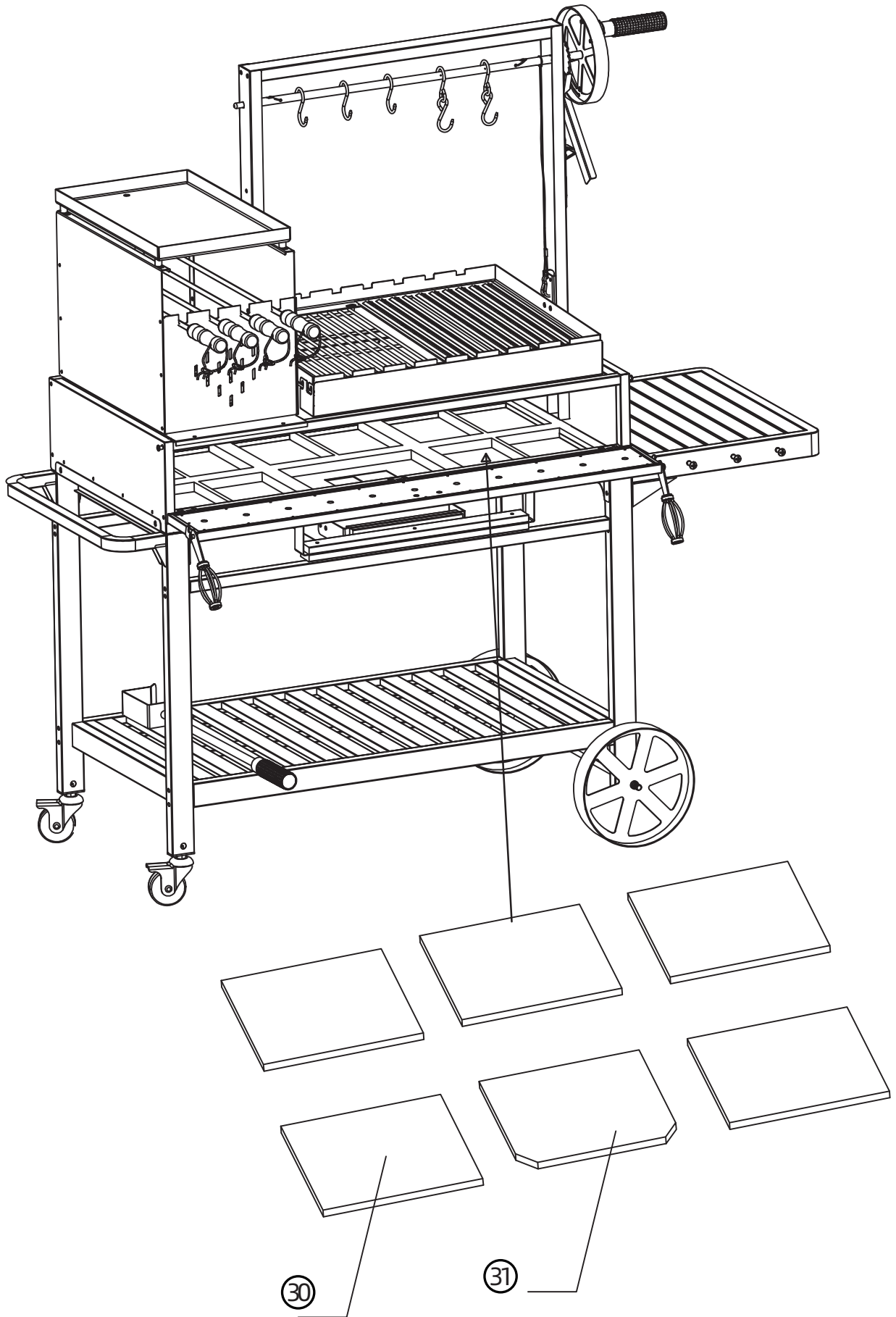
Assembly Steps

21



Assembly Steps

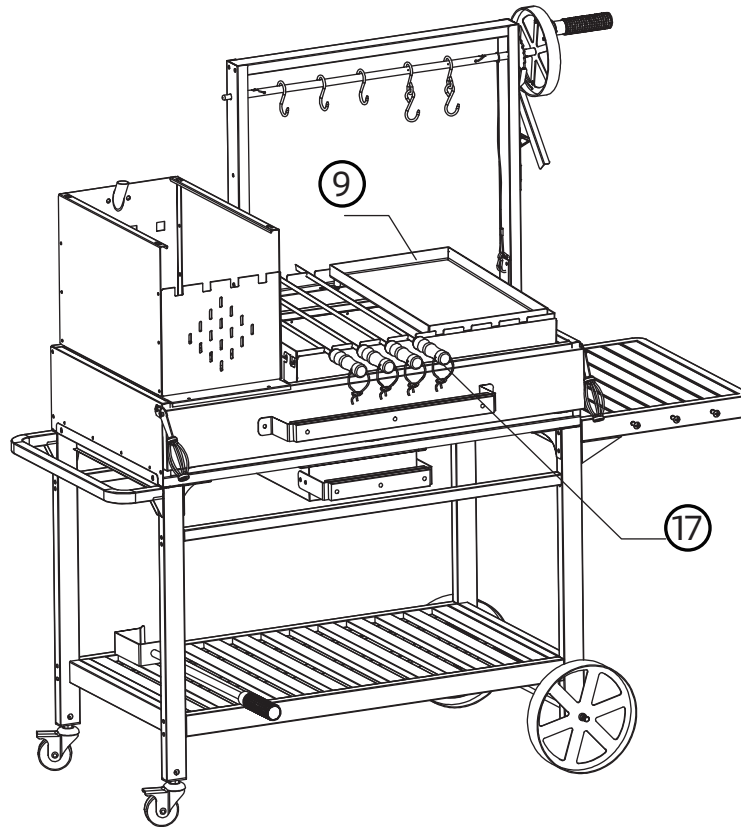
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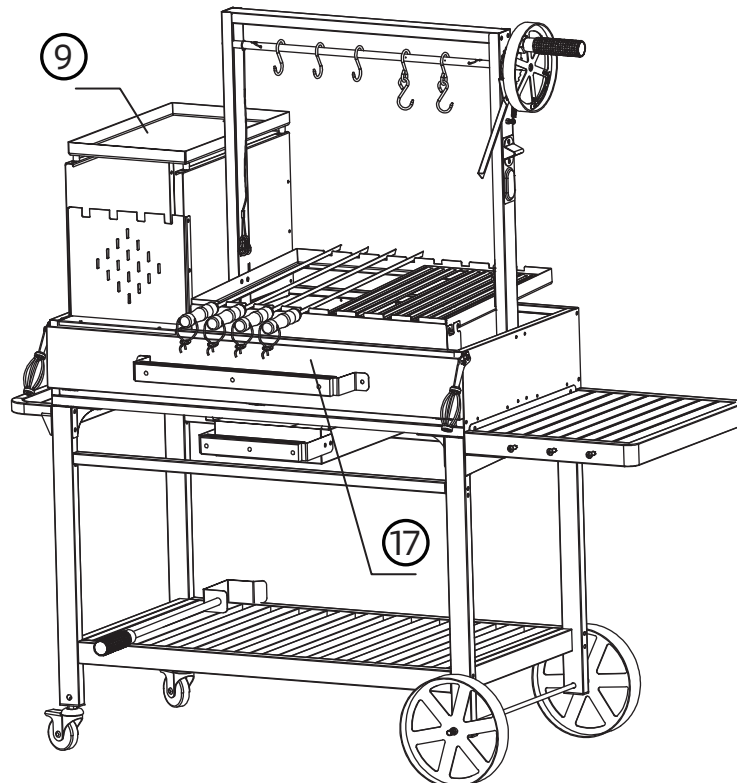
Assembly Steps

23 Expansion of diversified usage functions.

Function (1)



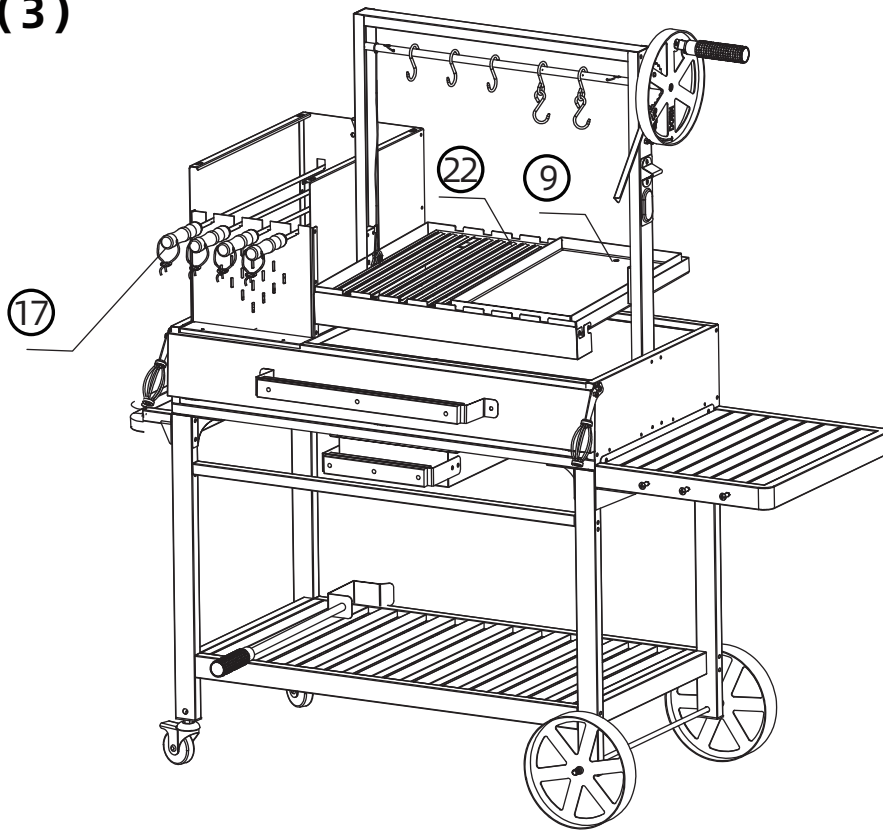
Function (2)



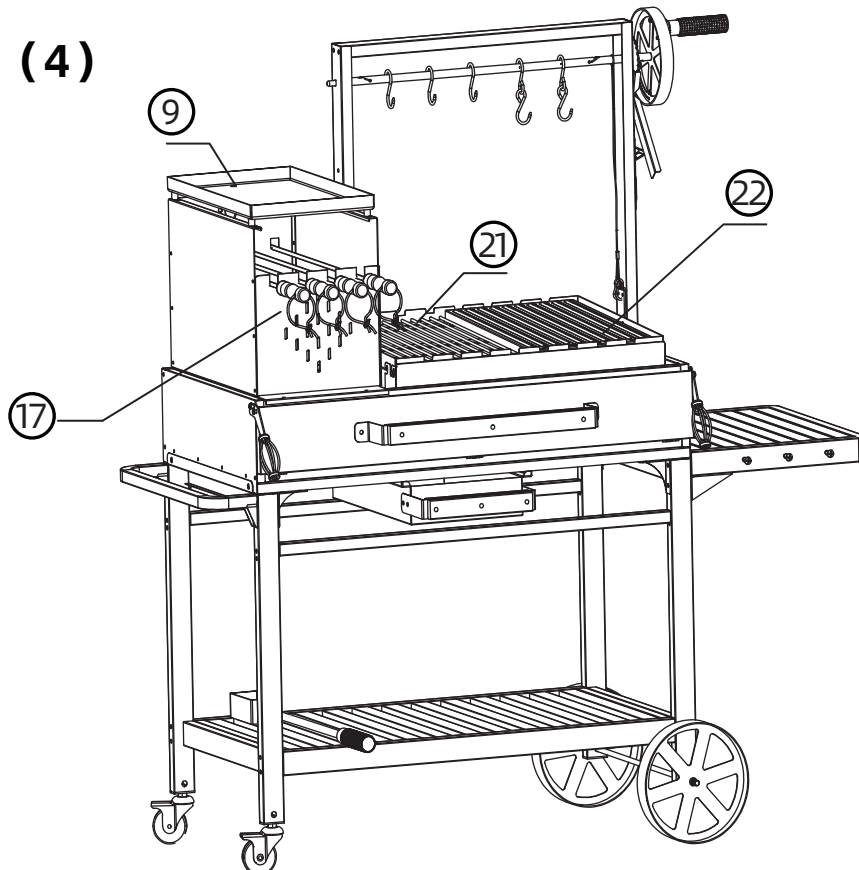
Assembly Steps

24 Expansion of diversified usage functions.

Function (3)



Function (4)



Operating Your Barbecue

OPERATION WARNINGS

- Do not use gasoline, kerosene, or alcohol for lighting charcoal.
- Use of any of these or similar products could cause an explosion possibly leading to severe body injury.
- Do not leave a grill lit unattended. It must be supervised by a responsible adult at any time. Keep children and pets away from the grill as many parts can be hot and can cause severe burns.
- When adding charcoal and/or wood, use extreme caution. Never add charcoal lighting fluid to hot or even warm coals as flash back and explosion may occur.
- Never move the grill when it is in use or when it contains hot coals or ashes.
- Be cautious as flames and sparks may flare-up.
- Keep hands, face, and body safe from hot steam and flame flare ups. To avoid injuries and protect hands use heat resistant gloves or oven mitts while cooking or touching any part of the grill.
- Always open or close the front door holding from its handle as the door can get extremely hot.
- Never leave coals and ashes unattended. Before leaving the grill, coals and ashes must be removed or not burning any longer.
- Handle grate, griddle, meat hooks, shovel, and coal rake with extreme caution and with heat resistant gloves or oven mitts since they can get hot and cause injuries.
- You should clean and maintain your grill after and before every use.
- Do not place the coal rake and shovel on the grill while using the grill, as they heat up, and could cause severe burns. Always place them on another surface that does not heat up to be able to use on grill.
- Always place charcoal on top of the fire bricks. Do not place charcoal directly on the bottom of the grill.
- Do not place coals on the front door. Always put them on the firebricks.
- Do not grill in high winds.
- Do not wear clothing with loose flowing sleeves or allow hair to hang freely while lighting or using the grill.
- Never allow children to operate the grill.
- Do not burn manufactured logs, driftwood, trash, leaves, paper, cardboard, plywood, painted or stained or pressure treated wood.
- Avoid using softwoods such as pine or cedar that can throw sparks.
- Be cautious because winds can cause unexpected flare-ups and blow hot embers from the fire resulting in body injury or property damage. When using, never lean on any part of the grill.
- The use of alcohol, prescription drugs, non-prescription drugs, or illegal drugs, may impair the consumer's ability to properly and safely assemble, move, store, or operate the grill.
- Dump ashes or charcoal only when they are completely extinguished and out.
- Do not store the grill before ashes and coals are completely out.
- Do not heat unopened food containers on any part of the grill.
- The buildup of pressure resulting from the heat may cause the container to burst.
- Always wear closed shoes as hot coals or sparks may fall from the grill and cause burns or injuries.

Operating Your Barbecue

BEFORE USING FOR THE FIRST TIME

- All stickers and films must be removed from the grill before use. We recommend to clean the table, grates griddle thoroughly with a suitable cleaning agent. Remove all cleaning residues and dry.


PREPARING THE FIRE


- Choose high-quality fuel for the best flavor: lump charcoal or hardwood (such as quebracho or oak) is recommended for authentic asado. Avoid using gasoline, kerosene, lighter fluid, or treated wood, as they can impart unwanted flavors or cause dangerous flashbacks. Open the front door of the grill (firebox) using the handle.
- Place firebricks (Part 30) at the bottom if not already installed.
- Stack kindling (small dry wood or natural fire starters) in the grill, topped with lump charcoal or larger wood pieces.
- Light the kindling using a match or long lighter. Allow the fire to burn until glowing embers form (about 25-35 minutes). Do not use aerosols or accelerants near the grill.

MANAGING COALS AND HEAT

- Once embers are ready (red-hot and ashed over), use the ash poker (Part 36) to rake them from the grill under the main cooking grate. Spread them evenly for uniform heat or create zones: pile more embers on one side for direct high heat (searing) and fewer on the other for indirect low heat (slow cooking).
- Add more charcoal or wood to the grill as needed to maintain a steady supply of embers.
- To control temperature, adjust the grate height using the crank wheel (Part 5): turn clockwise to raise (cooler, slower cooking) or counterclockwise to lower (hotter, for searing).

OPERATING INSTRUCTIONS

 **WARNING:** We recommend moving food aside from the grill if flare-ups occur, to avoid getting the food too burned, or not at the desired cooking level. The best way to manage this is to create two zones of fire, and always leave some portion of the grilling surface without coals under, so that when the flare-up occurs, you can move the food to the other side and then move back when the flames reduce.

 **WARNING:** We recommend cooking on the grate or griddle without direct flame. Always do it only with the heat of the coals. Use extreme care while cooking on the grill or griddle or when adding any type of liquid such as oil as it may generate a fame or hot drops causing serious injury.

Operating Your Barbecue

Step 1:

We recommend not to use lighter fluid because it may transmit a chemical taste to your food. Instead you can use a natural fire starter.

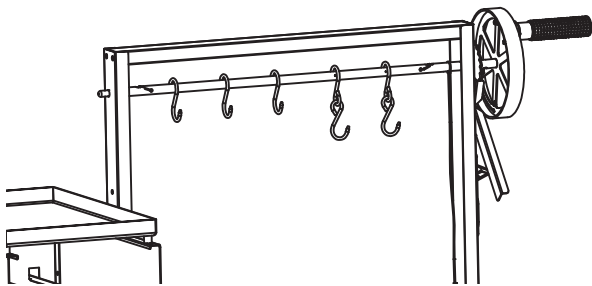
Step 2:

When coals start falling under the fire box it means they are ready. Use the coal rake to start spreading out the fallen coals to create an even layer under the main grate.

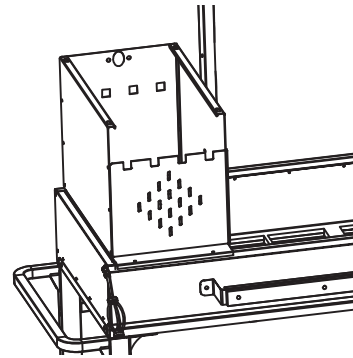
Step 3:

Place the food on the grill only when the charcoals have reached the desired temperature for cooking.

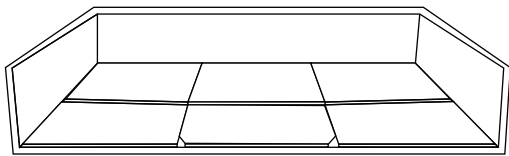
GET TO KNOW YOUR GRILL BETTER



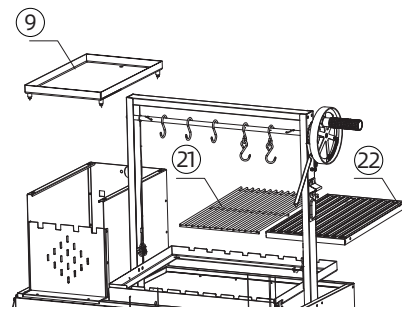
1) Height adjustment system. This feature gives you the possibility to adjust the height of the grates to regulate cooking temperature. Use the wheel to move the main grates up or down depending on what you need (closer to the coals = more heat to sear | away from coal = less heat for slow cooking).



2) The firebox allows you to light up the charcoal quicker and with less effort. It maintains fire lit and away from food. You can use wood charcoal, briquettes or wood based on your preference. We recommend using lump charcoal and firewood.



3) Firebricks help transmit less heat to the outside panels but also spreads the heat evenly under the grates. Last, but not least, it extends the life of the grill.



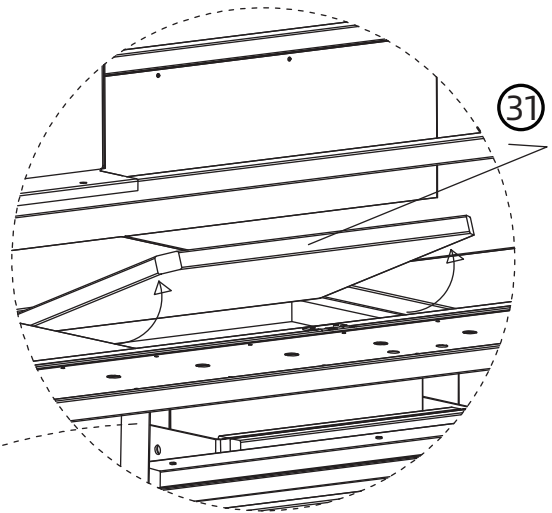
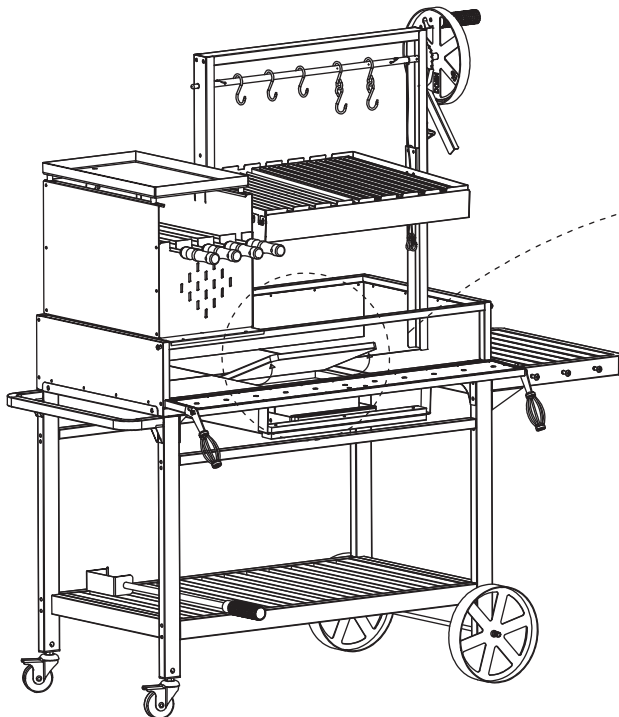
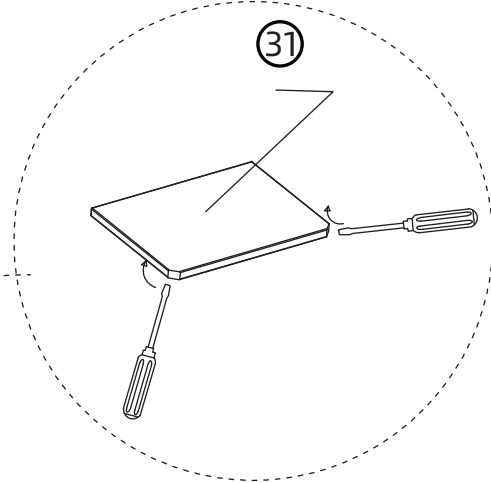
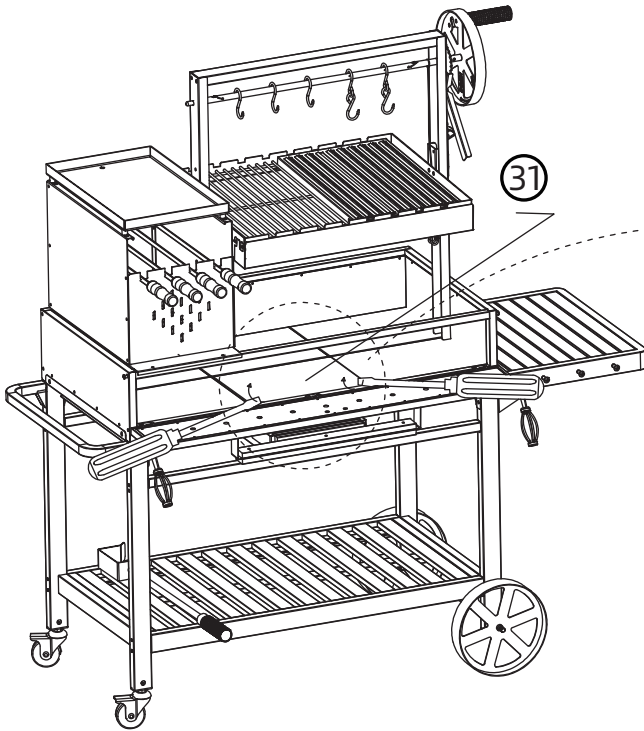
4) 4 different cooking areas to inspire your imagination. A griddle plate, wire grate, V-channel grate and S shape meat hooks for roasting or smoking your favorite food.

Cleaning and Maintenance

HOW TO CLEAN THE ASH

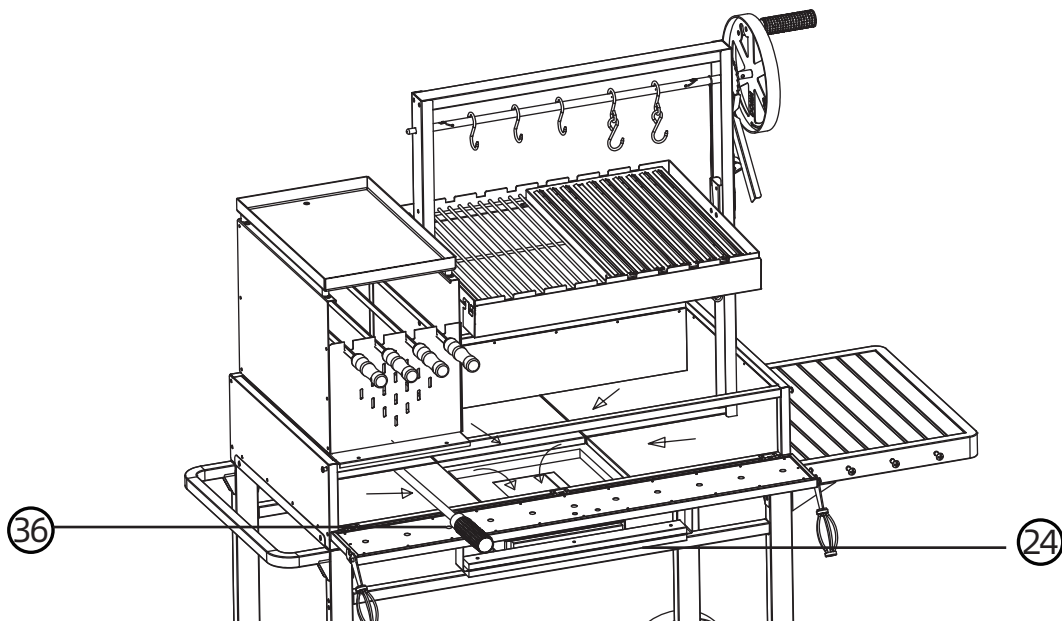
Warning: Make sure the charcoal ash inside the grill is completely burned out and cooled down. (approximately 48 hours after grilling).

- 1) Lift the fire brick (Part 31) from both ends with a tool.



Cleaning and Maintenance

- 2). Use the ash poker (Part 36) to push the charcoal ash into the ash drawer(Part 24) through the ash channel.
- 3). Empty the charcoal ash from the ash drawer(Part 24) completely.



HOW TO CLEAN THE GRILL GRATES

- Two hours after cooking: First, make sure all surfaces are cool. While still on the grill, scrub grate with a stainless steel brush to remove all excess of food.
- When grates are completely cool: Remove each section of grates from grill and place them on the side. Add 1 gallon of warm water in a container big enough to fit one piece at a time. Add a couple of drops of degreaser or detergent in the water. Insert one piece at a time in the container, soak it and scrub excess food with a nylon cleaning brush. Remove each grate from bucket and rinse with fresh water. Dry it with microfiber cloth. Repeat the process for each piece of grate. You can follow the same procedure for other parts in contact with food like grate, griddle and meat hooks.

HOW TO CLEAN THE OUTSIDE OF THE GRILL

- First make sure all surfaces are completely cool. Use a microfiber cleaning cloth mix with a soapy solution. Rub it over the exterior of the grill. If there is persistent dirt or grease, you can use a soft sponge to scrub them out. Rinse with fresh water but avoid any excess of water from getting inside the grill as this can cause damage to the interior.
- Dry it with microfiber cloth. Never use any sharp items that could scratch the surface of the grill. Never use an acidic, chlorine based or abrasive cleanser on stainless steel. They will damage the finish.

⚠ WARNING: Some discoloration will occur on some parts of the grill due to the extreme heat. The company consider this a normal wear and tear and will not be responsible for its cleaning.

Warranty

One-Year Limited Warranty.

This warranty is non-transferable and does not cover failures due to misuse of improper installation or maintenance.

This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damage.

This warranty does not cover corrosion or discoloration after the grill is used, or lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.

This warranty does not cover damage caused by heat, abrasive and chemical cleaners, or any damage to other components used in the installation or operation of the grill. And paint is not warranted and may require touch-up.

All warranty coverage applies only if this grill is used in the United States.

Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Customer Service

Please do not return the grill to store.

If you have any questions or if you need replacement parts, please contact our customer service:

1-855-200-8445 ext 102
or
help@supportandspares.com

We are pleased to help you with any question concerning replacement parts or your warranty.

Proof of purchase in the form of an original receipt with date of purchase is required.

DO NOT ship parts or units without a return authorization number. Upon receipt of an authorization number, the product must be shipped prepaid.

Distributed by
Captive Brands USA, Inc.
25541 Arctic Ocean Drive,
Lake Forest, CA.92630

If you have any questions or problems,
you can contact our customer service at
1-855-200-8445 ext 102 or
help@supportandspares.com
from 9:00 AM - 5:00 PM Monday to Friday.
(Pacific). All emails and voice-mail calls
will be answered within 24 hours.