



## **MODEL 525**



### **INSTALLATION INSTRUCTIONS & OWNER'S MANUAL**



## Fogazzo Wood Fired Ovens and Barbecues, LLC

Manufacturing, import, export, sales, and the distribution of wood fired ovens, barbecues, fireplaces, and, related accessories.

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Images, illustrations, and, text by: Sergio de Paula

### Note:

All text, illustrations, specifications, etc, are based on information available at the time of publication. Fogazzo Wood Fired Ovens and Barbecues LLC reserves the right to make changes at any time without notice.

### Important:

Check with the local building authority and or fire department having jurisdiction over your project for all construction and permit requirements and or use approvals prior to the start of your installation.

### Warranty:

A copy of the Fogazzo Limited Warranty is found on the last page of this manual and is also posted on the world wide web at <http://www.fogazzo.com/warranty.html>

### UL and NFPA Compliance

This product has been tested to comply with the "Underwriters Laboratory" *UL 737 Standard* for "Fireplace Stoves" and, meets the "National Fire Protection Association" *NFPA Classification* of a "Prefabricated Fire Chamber Assembly". It shall be professionally installed in accordance to these instructions in order to maintain its *UL and NFPA Compliance*.

This product must be installed in accordance to the *NFPA Standards* for Chimneys, Fireplaces, Vents and Solid Fuel Burning Appliances "*NFPA 211*" in addition to all applicable local code requirements.

This kit comes complete with its own chimney. If an extension is used, all chimney systems used in conjunction with this kit must meet both the NFPA and UL Standards and be must be installed in strict accordance to the specific manufacturers instructions.

**Declaration of Conformity** As the manufacturer of this barbecue kit, Fogazzo Wood Fired Ovens & Barbecues LLC hereby declares that this product is in conformity with the following standards and directives of the EEC.

**Fogazzo Model 525**  
Charcoal Fired BBQ Kit

89/106 EEC  
Construction Products Directive

93/68/EEC  
EC Marking Directive



The construction files for this product are held by Fogazzo (the manufacturer) and would be available for inspection by a national authority, upon request.

Signed by: Sergio de Paula  21st May 2001

For Fogazzo Wood Fired Ovens and Barbecues LLC



Thank you for choosing a Fogazzo Barbecue kit that is Made in the USA.

Because of the assembly requirements and unique features of this product, we have developed this Installation Instructions and Owner's Manual to assist you. It contains valuable information on how to properly install, operate and maintain your new BBQ.

Please read all instructions carefully and plan your installation well ahead of time to ensure the timely completion of your project. This installation system is designed for professionals with full knowledge of construction practices and is not recommended for amateurs or do-it-yourselfers. If you are unsure of any aspect of this installation, please consult Fogazzo or a qualified local contractor.

Every BBQ installation is unique because generally, the architectural elements of the home will dictate the style and types of finishes to be used.

The aim of these plans is to convey known practices that are considered essential for a good installation. All Fogazzo plans emphasize the efficiency and safety for the completed installation. Minimal cracking inside and outside is expected and is a characteristic of any cast refractory product.

Following the guidelines contained herein will minimize cracking and insure that your Fogazzo BBQ will last a lifetime. Upon completion of the bbq installation, it is critical to follow the initial firing guidelines to aid in the proper curing of your installation.

Please follow the directions carefully and be patient. Your patience will be rewarded.

Cheers,

**The Fogazzo Team**



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**Model 525**  
Mesquite Fired BBQ Kit  
Installation Instructions

**Installation Instructions Toll Free Help Line 1-866-FOGAZZO**



**Kit Contents**

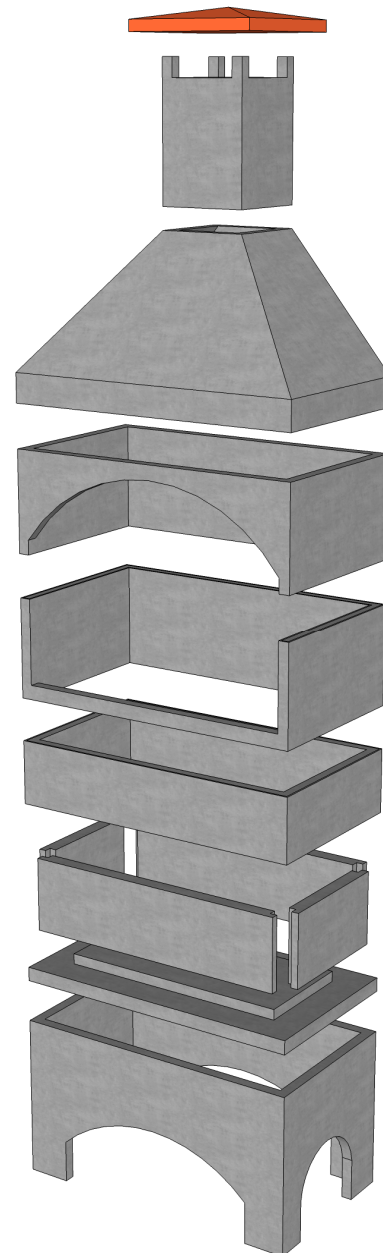
- Cap
- Chimney
- 2 Piece Hood
- Upper cooking area
- Lower cooking area
- Firebox surround
- Firebox (four pieces)
- Firebox floor
- Stand (base)

**Rotisserie Rack**

Rotisseries are optional and can be found at [www.fogazzo.com](http://www.fogazzo.com)

**Printed Materials**

- Installation Instructions & Owners Manual
- Warranty



**Order Model 525 accessories at [WWW.FOGAZZO.COM](http://WWW.FOGAZZO.COM)**

## Kit Dimensions Foundation and floor slab



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### Kit Dimensions

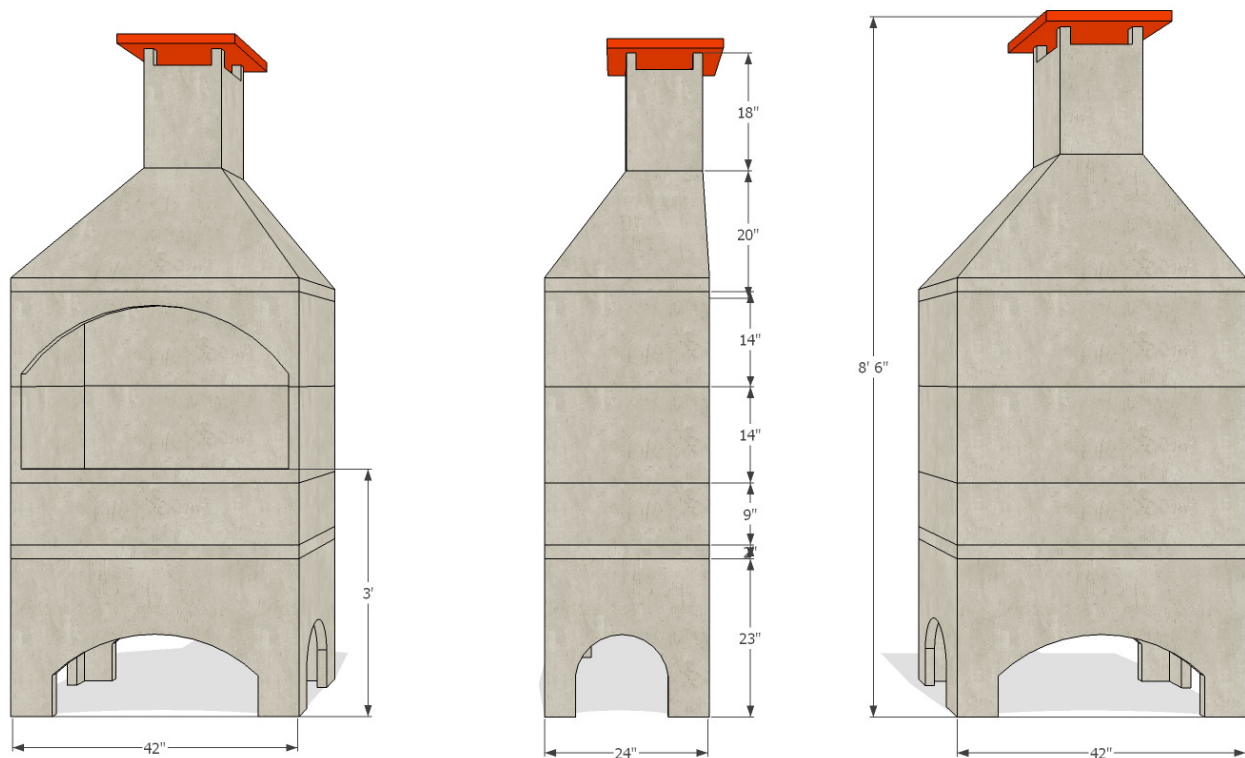
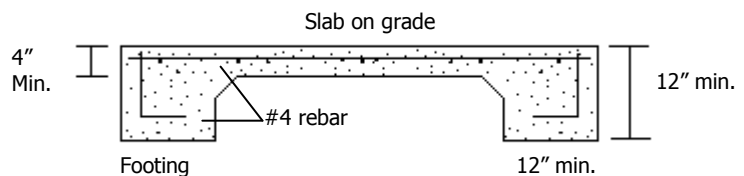


Fig 1

#### Foundation and floor slab

Dig a 42" wide by 24" front to back hole to a depth of at least 12 inches. Set forms around the perimeter using 2x4 or 2x6 material held by stakes. Place rebar grid using #4 rebar at 12 inches on center in both directions.

Pour your foundation (minimal 12 inches) and floor slab (minimal 4 inches) as a monolith, using 1500 lbs. or higher concrete mix with 3/4" rock. Varieties of pre-mixed concrete are readily available at local home centers with cured strength ratings as high as 5000 lbs. Follow mixing instructions on bag.





## BBQ Assembly Distance to Combustibles



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### BBQ Parts

All our BBQs are hand made pre-cast products. As such, small imperfections are a known characteristic including small (hairline) shrinkage cracks that often appear as the parts dry after casting. These small cracks are visible on the various pieces specially near corners, All pieces are reinforced with pencil rod inside the casting which will ensure its structural strength. The assemble parts will be much stronger than the individual pieces.

**Note:** small differences can be made up with the finish materials.

### BBQ Assembly

Use Type S masonry mortar to assemble all BBQ parts except the firebox.

### Firebox Assembly

Set firebox pieces using fireproof mortar. Mix mortar as follows:

- 5 Parts fire-clay sand (provided w/ kit)
- 1 Part Portland Cement

Mix using clean water to a peanut butter like consistency.

**Do not use add mixes with this mortar.**

### Distance to combustibles

If the barbecue is installed in proximity to wood framed walls, a minimal distance to combustibles must be maintained. The inner firebox must have a total distance of no less than 6" to combustibles. This means that the outer face of all walls of the barbecue must be 2" to a wood framed wall that is covered with drywall or 1" to wood framed wall covered with a cement backer board.

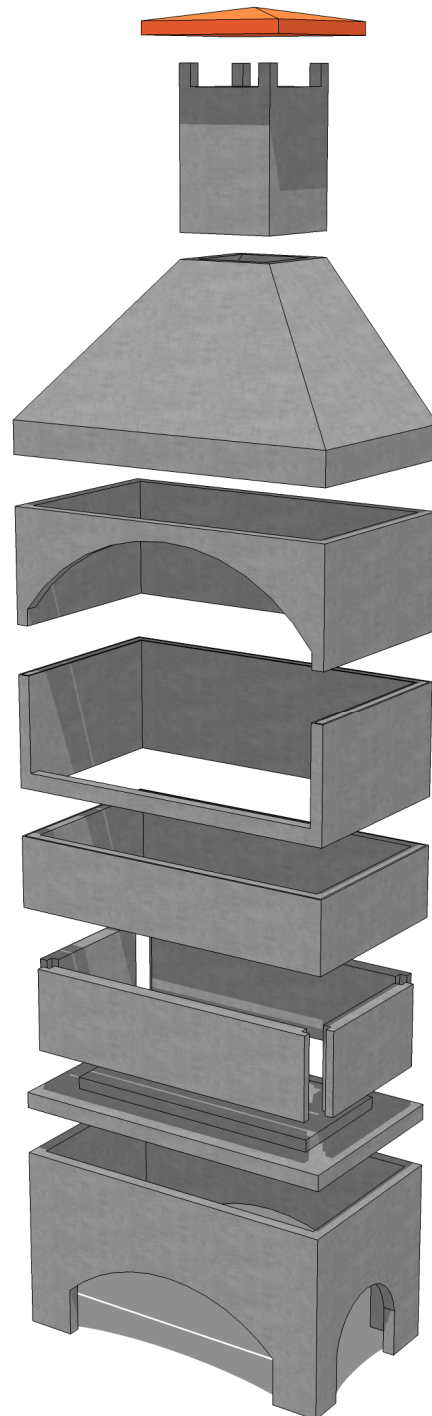
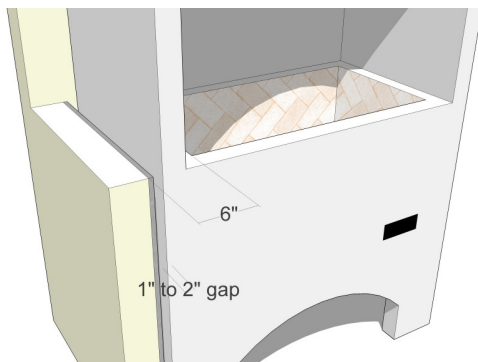


Fig 3

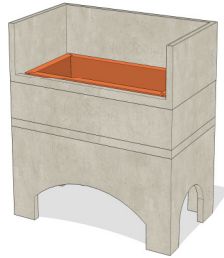
## BBQ Assembly



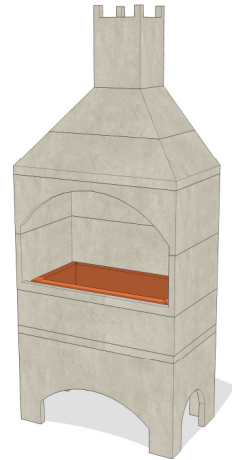
### Installation Instructions Toll Free Help Line 1-866-FOGAZZO



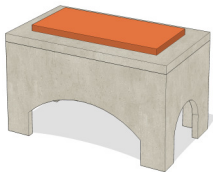
1) Anchor the base to footing using angles and concrete anchors.



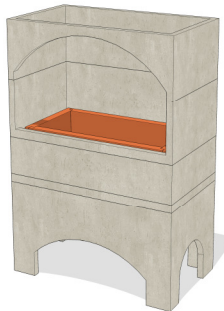
5) Set the lower cooking area section using type S mortar.



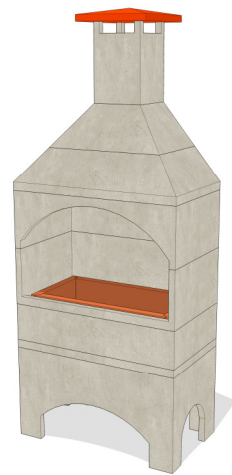
9) Now set the chimney section using Type S mortar.



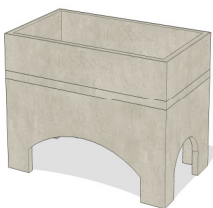
2) Set firebox floor using type S mortar.



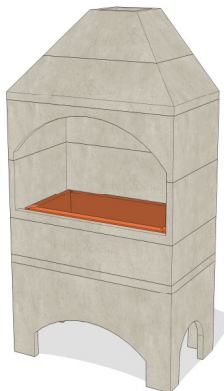
6) Set the upper cooking area section using type S mortar.



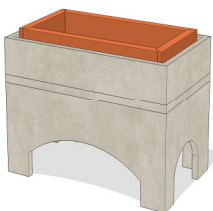
10) Set the chimney cap using type S mortar.



3) Set firebox surround using type S mortar



7) Set the 2 piece hood using type S mortar.



4) Set the firebox using fireproof mortar. A small gap of up to 1" to the surround is normal.

11) Install metal corners on each corner using screws or nails (pre-drill) and lath over the entire barbecue. Place stucco, tile, or stone as you like over the entire structure.

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Exterior surfaces can be finished with tile, brick, brick veneer, stone, slate, stucco or any other non-flammable exterior finish.

Interior sides and back of BBQ area should be finished using glazed ceramic tile, natural stone, or quarry tile. Most types of tile will resist heat well. All natural stone will lose its polish over time, and eventually will show stains. Glazed tile as shown on the image below will last a lifetime and is a better low maintenance option than most natural stones.

The firebox can be surrounded by regular bricks that are cut to fit as shown above or using a stone such as slate or granite or even glazed ceramic tile as shown on the unit to the right.

The Model 525 BBQ above is shown with an optional Model 2006 Rotisserie Kit that has a motor and, two levels for spits that will hold up to a total of 12 spits. The Model 525 on the right is shown with an optional Model 1006 Non-motorized Rotisserie Kit, with three levels that can hold up to a total of 18 spits. Both rotisseries can use an optional top rack or grill (both are shown on the image to the right).



A light fixture can be easily added inside the BBQ. You must use a low profile, **surface mounted** metal electrical box, a ceramic fixture, fire proof wire and a 25 to 40 watt appliance light bulb.

You must use heat proof non-metallic washers between the ceramic light fixture and the electrical box. Do not over tighten the fixture or it will crack with expansion and contraction.

## Curing & Initial Firing Resources



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#### Curing

You must allow the BBQ to cure a minimum of 3 days (72 hours) in order to allow sufficient moisture to evaporate from tile, brick, mortar, thin set, etc., prior to initial firing.



In cold or humid climates it is recommended that the minimal curing period be extended to a full 7 days.



#### Initial Firing Procedures

Initial firing is the **single most critical component in completing a good installation**. Please follow these instructions carefully to ensure proper operation of your BBQ for many years to come.

Using an electric or canister type charcoal starter, light a small pile of charcoal.

Electric or canister type charcoal starters are available at most home centers.



Once the charcoal is burning well, spread the lit charcoal and add more on top. Try to keep the bulk of your fire in the center of the firebox during the first three times you use your new barbecue in order to allow the finishes to dry thoroughly.

#### Resources

##### [Chimney / Venting products:](#)

##### **Fogazzo**

Toll free at (877) FOGAZZO or online at:  
[www.http://www.fogazzo.com](http://www.fogazzo.com)

##### [Churrasco Barbecue Accessories](#)

##### **Fogazzo**

Toll free at (877) FOGAZZO or online at:  
[www.http://www.fogazzo.com](http://www.fogazzo.com)

##### [Charcoal starters](#)

##### **The Home Depot**

##### **Lowe's Home Centers**



***"Even if you own the worlds greatest espresso machine, it will not guarantee that you will get the best coffee in the world on your first try".***

Cooking with real fire takes some getting used to, but don't be afraid to experiment.

### **Always**

- Allow 2 hours or more to bring your BBQ to temperature slowly.
- Use quality mesquite charcoal.
- Use safety gear to avoid injuries or burns

### **Never**

- Allow cold water to hit a hot BBQ.
- Use tools that can chip or scrape your BBQ firebox walls or floor.
- Add too much charcoal at once.
- Build a large fire inside your BBQ.
- Dispose of hot coals in the trash.
- Use liquid fuels such as gasoline to start the BBQ.





### **Fogazzo Limited Warranty**

All items that we manufacture are warranted, when properly installed, operated and maintained, to be free from defects in material and workmanship and to conform to the specification, if any, listed on the installation instructions. If no specifications are listed, the items are warranted to conform to our currently published specifications. The warranty period is one year from the date of installation by the first user of the goods, or eighteen (18) months from the date of shipment to the first user, whichever occurs first.

No warranty is given for products or components (such as accessories, books, thermostats, etc.) manufactured by companies not affiliated by ownership with Fogazzo, or for goods which have been subject to misuse, improper installation, exposure to weather, or which have been modified or repaired by unauthorized persons.

We must receive written notice of defect within the warranty period.

Our liability is limited to servicing, repairing or adjusting any item as determined by our engineering department. After evaluating the problem, Fogazzo will determine the course of action to be taken in order to make necessary repairs or for the damaged or defective item to be returned to the factory for the purpose of receiving repairs. This may include replacing any defective parts. Customer must pay packing, crating and transportation costs to and from the factory. At Customer's request, we will make reasonable efforts to provide warranty service at the Customer's premises, provide that Customer pays our then current rates for field service and the associated travel and living expenses. If a fault has been caused by improper installation, maintenance or use, or by abnormal conditions of operation, repairs will be billed at normal rates. If any fault develops, the following steps should be taken:

1. Notify us by giving the item model number, serial number and details of the difficulty. On receipt of this information, you will be given service data or shipping instructions.
2. On receipt of shipping instructions, forward the item prepaid. If the item or the fault is not covered by warranty, an estimate of charges will be furnished before work begins.

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