



" FIRE WITH STYLE "

MODEL 515 WOOD CHARCOAL FIRED BBQ KIT

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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Text by: Christina Mortimer and Sergio de Paula
Illustrations by: Sergio de Paula and Santiago de Tezanos

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.

Declaration of Conformity As the sole manufacturer of this charcoal fired barbecue kit, Fogazzo hereby declares that this product is in conformity with the following standards and directives of the EEC.

Fogazzo Model 515
Charcoal Fired Barbecue 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 Charcoal Barbecue.

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 oven.

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 barbecue 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. A properly installed barbecue will look great and perform well to produce amazing cooking results. Minimal cracking inside the barbecue is expected and is a characteristic of any cast refractory product.

Following the guidelines contained herein will minimize cracking and insure that your Fogazzo Barbecue will last a lifetime. Upon completion of the 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,

A handwritten signature in black ink, appearing to read 'Sergio de Paula', is written in a cursive style.

Sergio de Paula
President
Fogazzo Wood Fired Ovens and Barbecues LLC

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Model 515 Mesquite Fired BBQ Kit Installation Instructions

Installation Instructions Toll Free Help Line 1-866-FOGAZZO



Kit Contents

Barbecue

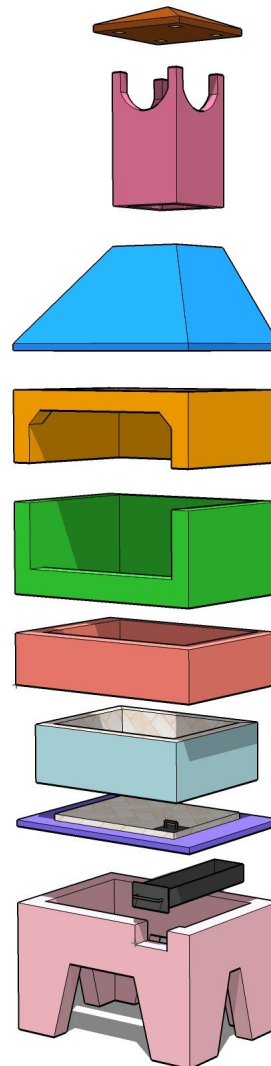
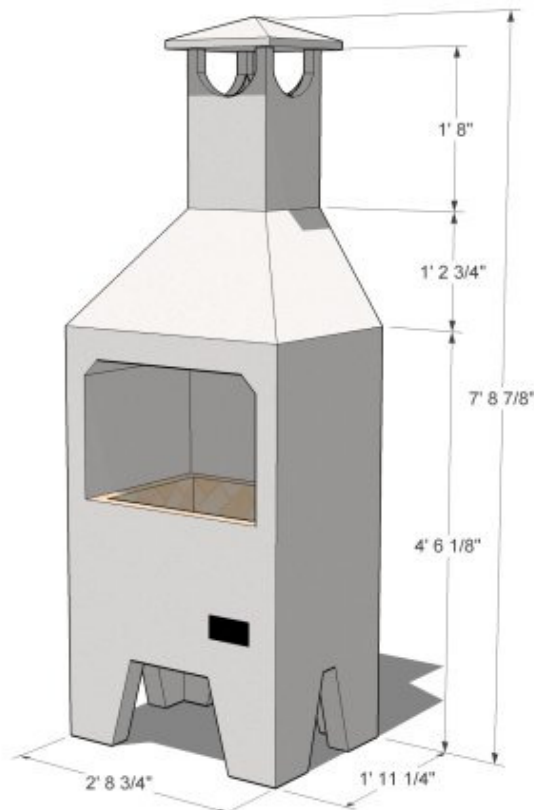
1. Flue
2. Upper BBQ area
3. Lower BBQ area
4. Firebox surround
5. Firebox floor with firebrick
6. Stand
7. Chimney and chimney cap

Mortar Mix

- 1 bucket refractory sand for mortar mix

Printed Materials

- 1 Ea. Installation Instructions & Owners Manual



**Order Model 515
accessories at
WWW.FOGAZZO.COM**

Foundation and floor slab



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Foundation and floor slab

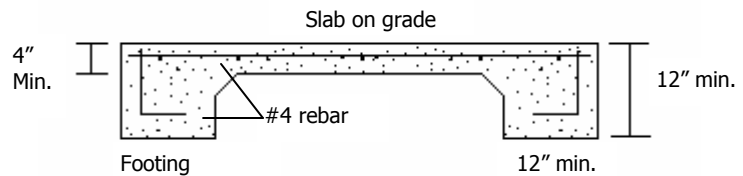
Dig a 33" wide by 24" front to back hole to a depth of at least 12 inches. Set forms around the perimeter using 2x4 or 2x6 material held by stakes. Place rebar grid using #4 rebar at 12 inches on center in both directions.

Pour foundation 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.

Very important:

The Model 515 Barbecue is normally lower than the height of a standard outdoor kitchen countertop. If you wish to raise the working height of the BBQ, you must elevate the base. You can accomplish this by increasing the thickness of the slab on grade or the footing as needed up to a maximum recommended height of 18 inches, making the base for the barbecue to sit on 4 to 6 inches above finish floor. This elevated base will increase the cooking height elevation to a comfortable working height.

Fig 1



BBQ Assembly



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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 assembled parts will be much stronger than the individual pieces.

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

BBQ Assembly

Starting with the base, and using **Type S masonry mortar**, assemble all BBQ parts except the firebox.

Firebox Assembly

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

- 1 Part fire-clay sand (provided w/ kit)
- 1 Part Type S Mortar

Mix using clean water to a peanut butter like consistency.

Do not use add mixes with this mortar.

Place a 2 inch bead of mortar along the perimeter of the firebox. Set the sides, front and rear firebox walls over mortar, and trowel joints clean.

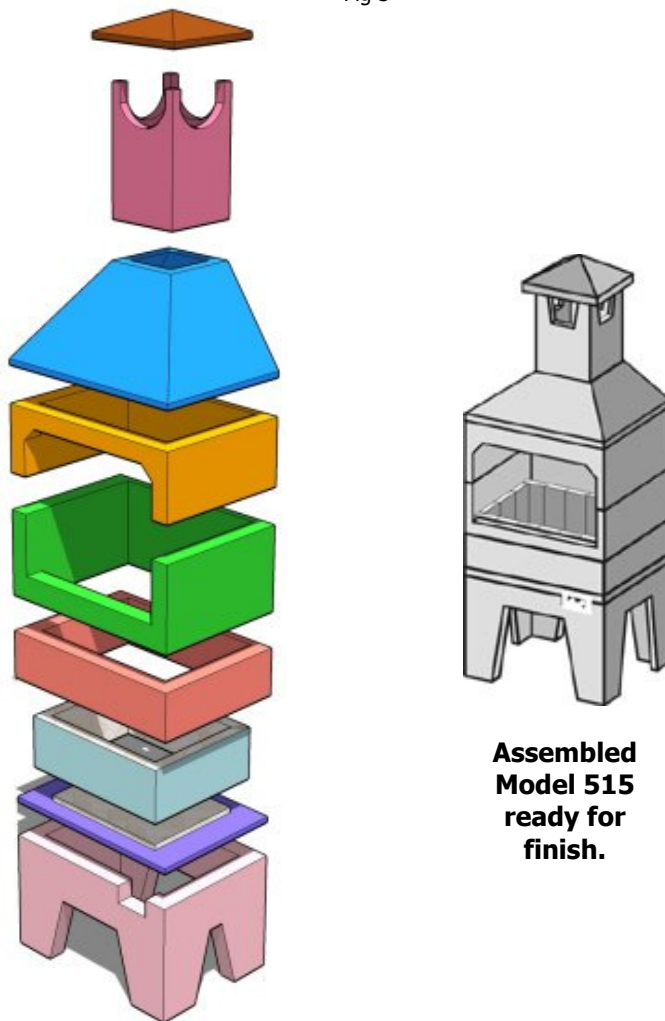
Stucco finish (finishing option)

Various sizes and styles of stucco beads, corners and stops are available in both vinyl or metal. We obviously do not recommend vinyl due to the heat factor, therefore use metal only for this application.

A one part stucco at 3/8" is adequate for this application. Using a suitable construction adhesive, attach the 3/8" beads and stops to the BBQ as needed. Once all the beads and stops have cured sufficiently, mix and apply a one part stucco over all the exterior surfaces. Trowel evenly with the beads and stops using a Darby or other suitable tool.

After as little as one hour the stucco base can be ready for a finish coat, with or without a color mix. Apply the finish per the manufacturers instructions.

Fig 3



Assembled Model 515 ready for finish.



Rapid Set Brand Mortar Mix

This plastering material can be applied as a one part stucco. It is ready for a finish coat in as little as one hour. It is a low shrinkage, high strength mortar, that is well suited for this application.

Rapid Set products are available at Lowe's and Home Depot!

Note: the Rapid Set Mortar Mix has a very short working time. Mix only as much as you can apply in 15 minutes.

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Interior sides and back of BBQ area should be finished using ceramic or quarry tile. Most types of tile will resist heat well.

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



The firebox can be surrounded by regular bricks that are cut to fit as shown here or stone such as slate or granite. Do not use tile in this area.

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 oven 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.

Under normal operating conditions, small cracks will develop due to the heating and cooling process. These small cracks are normal and will not effect the performance or durability of your BBQ.

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



**Motorized rotisserie kits, spits and other accessories are available at:
www.fogazzo.com or toll free at (866) 364-2996**

"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. Many recipes need adjustments, but will work well. As a general rule, anything a gas BBQ can do, a wood fired BBQ will do better.

Always

- Allow 1 hour or more to bring your BBQ to temperature slowly.
- Use quality mesquite (wood) charcoal or quality firewood (in small amounts).
- 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.

**Enjoy your new
Fogazzo BBQ!**



Model 525



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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