



Owner's Manual

15 inch Ceramic Grill
19 inch Ceramic Grill
23 inch Ceramic Grill

Platinum

SGUS15-CG__

SGUS19-CG__

SGUS23-CG__

Bronze

SGUB15-CG__

SGUB19-CG__

SGUB23-CG__



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Ash Tool



Smokin' Chip Feeder



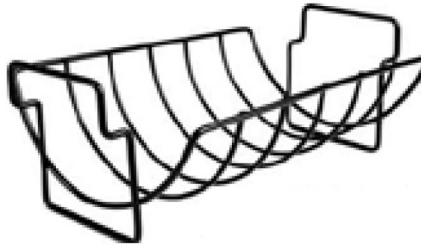
Secondary Cooking Grid



Pizza Stone



Roast/Rib Rack



Grill Cover



Chicken Rack



Grill Light



Electric Firestarter



Digital Thermometer



Wood Chips & Chunks



Remote Thermometer





Congratulations on your purchase of the Saffire Grill and Smoker!

You now have one of the finest tools available to help you master of the art of barbecue. Visit the SaffireGrills.com website for more ideas, recipes and internet links to enhance your barbecue experience. (Saffiregrills.com) While you're there fill out the warranty/registration form and include your email address for occasional updates, tips, and recipes for your Saffire cooker.

Bronze Grill

(Cart & Shelves included)

SGUB15-CGOB
SGUB19-CGOB
SGUB23-CGOB

Saffire Grill Main Body (Preassembled)

Ceramic Top and Bottom
Ceramic or Refractory Firebox
Metal Bands and Hinge

Grill Includes:

Cooking Grid with Elevator Rack
Stainless Charcoal Basket
Chimney Top Control
Stainless Handle
Thermometer
Ash Dump Pan or Stainless Steel Efficiency Plate
Hex Key and Open-end Wrench
Ash Tool, Smokin Chip Feeder,
Ceramic Heat Deflector (2 half circles)

Cart Legs (4 pc) Casters (4 pc)
Leg Joiner for cart (2 pc) w/ 16 screws
Bamboo Side Shelves (2 pc)
Side Shelf Brackets.

Optional Build-in Kit:

Ceramic Feet (3 pc)
Stainless Steel Heat Shield

Platinum Grill

(Cart & Shelves sold separately)

SGUS15-CG (OB or SB)
SGUS19-CG (OB or SB)
SGUS23-CG (OB or SB)

Saffire Grill Main Body (Preassembled)

Ceramic Top and Bottom
Ceramic or Refractory Brick Firebox
Stainless Steel Bands & Hinge

Grill Includes:

Cooking Grid with Elevator Rack
Stainless Charcoal Basket
Stainless Steel Chimney Top Control
Stainless Handle
Thermometer
Ash Dump Pan or Stainless Steel Efficiency Plate
Hex Key and Open-end Wrench
Ash Tool, Smokin Chip Feeder,
Ceramic Heat Deflector (2 half circles)

Assembly Tools:

1. Phillips Screw Driver (Large)
2. Hex Key (Allen Wrench) **Included**
(Recommended to tighten bands)
3. Open-end Wrench-**Included**

SAFFIRE

GRILL AND SMOKER



View Updated Manual or Assembly Video: www.saffiregrills.com

The Serial Number is located on the owners manual, on the back hinge of the grill, and on the base of box.

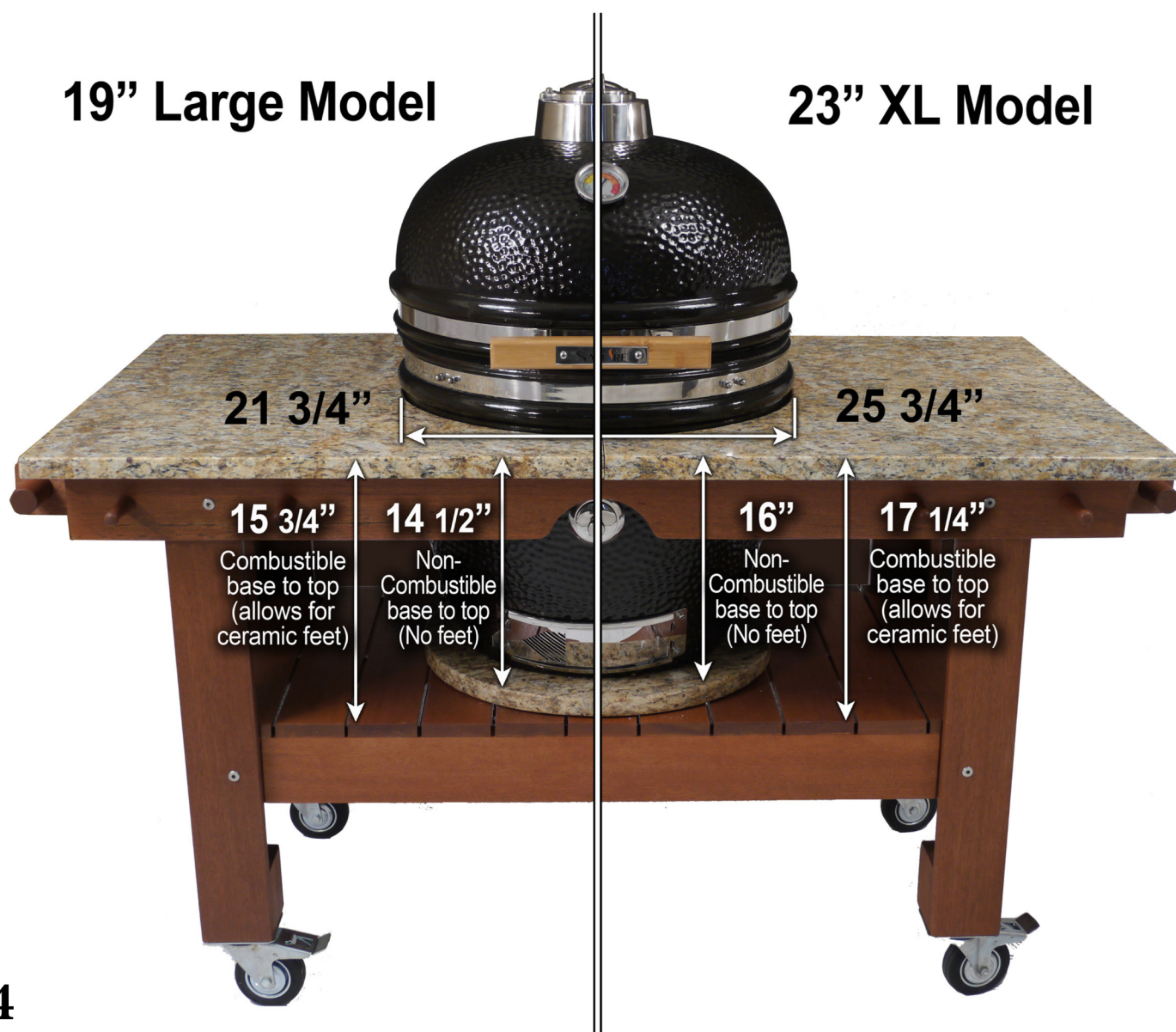
Begin on PAGE 6 for grills on metal cart (Kit #KSC)

Begin HERE for grills on Wood Cart or Built-in (Kit #KBI)

SAFFIRE ENCLOSURE DIMENSIONS

If you will be building your own enclosure for the Saffire Grill, use the following dimensions and guidelines. It is always best to build a non-combustible enclosure with masonry and/or steel studs and cement board (Hardiebacker, Wonderboard, Durock etc.). If you are using combustible materials in the enclosure keep them away from the grill. It is best to keep your countertops and the area underneath the grill of non-combustible materials.

- Always keep the surface of the grill at least 1" away from combustible materials inside the enclosure and at the counter top.
- In a sealed, combustible enclosure, make sure there is at least 20 square inches of ventilation at the bottom and also at the top of the enclosure. This will provide enough air to cool the enclosure and feed the fire.



Ceramic Feet and Heat Shield

If your Saffire Grill will be setting on a combustible surface you must use kit #KBI-(SB or OB) that includes Ceramic Feet (CF) and Stainless Steel Heat Shield (SSHS).

Place the Feet and Shield in the position you would like the grill.

The Feet should be arranged underneath the Shield with equal spacing between them. One should be placed directly in the center on the back side of the Shield and the other two on the left and right of the front side. If you have the Saffire Wood Cart, place the rear foot about 1" from the back edge of the platform.



The Ceramic Feet and Heat Shield may be replaced with a non-combustible slab. The slab should be a solid stone or masonry unit. It must be at least 1 1/4" thick. The recommended dimensions of the slab are at least 16" square or round and not over 22" for the 23"

WARNING: If placed on a combustible-surface, such as a wood deck, it's the owner's responsibility to ensure embers do not escape the grill and ignite the wood. A non-combustible protective pad is required underneath and in front of the lower air control/ash clean out door.



Cart Assembly (Figs. 1-3)

1. Open the box #KSC and identify the four Cart Legs, four Caster Wheels, two Cross- connectors and 16 screws. (Optional Stainless Steel Casters are available)
2. Slide the two cross connectors into the crossbars on one of the legs. The flat side of the Connector should be facing toward the bottom of the cart and next to the screw holes. Screw them into place with a philips head screw driver. Do not fully tighten any of the screws until completion. Take care that the screws are going in straight and be gentle so the threads are not ruined. They should turn with very little pressure.
3. Slide one, or all, of the remaining legs onto the two Cross-Connectors and thumb tighten the screws. When all the screws are in place tighten them all very snug.
4. Now place the washer on the caster wheel bolts. Insert the caster bolts into the holes on the bottom of the cart legs. Be sure to place the two casters with brakes next to each other on the same side of the cart. Fasten them with the large Acorn Nuts.

Unpack the Grill

5. Remove the items from the inside of the grill.
6. Remove the ceramic or refractory firebox parts from the grill. you will need to hold it from the inside on the bottom. be careful of metal edges on the models with a sheet metal shell.
7. Remove any remaining packaging from inside the grill.
8. Attach the round bar-shaped handle to the two screws on the metal band on the front of the grill dome using the two acorn screws without washers.



Fig. 1



Fig. 2



Fig. 4 Ceramic Firebox



Fig. 5 Ceramic Fire Ring

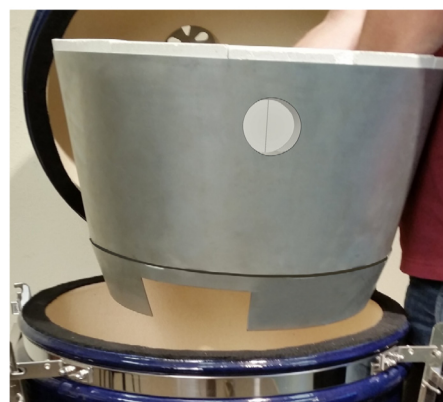


Fig. 6 Refractory Brick Firebox



Fig. 3

Assemble Grill

9. Mount the Side Shelf Brackets to the two pair of screws on each side of the grill with the attached Acorn Nuts. (Fig. 7) The lock washers are not needed and may be discarded after removing them. The Shelf Stop Tabs (protruding metal rod with cap) on the bracket should be on the top of the bracket and facing in toward the other other bracket. You may have to switch as the left and right brackets are different.

10. Use the included 10mm wrench to snugly tighten all acorn nuts on the grill including the hinge. If the acorn nuts spin without tightening a rapid jerking action will usually cause them to catch and tighten. A twisting action will also help as it causes friction on the screw and band allowing the nut to tighten.

11. It is also good to double check the tightness of the Band Tension Bolts that are mounted horizontally toward the back near the hinge. They should be reasonably snug and tight, a few turns past anything resembling loose. (Fig. 9)

Use the included hexkey (Allen wrench) to hold the bolt in position. Use the 10mm wrench to turn the nuts. Do not turn the bolt as it may ruin the threads.

12. To lift the grill into the cart have one person hold the metal hinge on the back of the grill and the other person hold the ash/draft opening at the bottom on the front. Place the grill into the cart so the front of the grill is between the two locking caster wheels.

13. If you are placing the grill into the hole of an enclosure one person should grip the stainless steel hinge at the rear the grill. The second person should open the lid and grip the Bottom Air Control from the inside of the grill. Keep the other hand on the Main Handle. Put the grill into position on the feet or slab.

NOTE: The *refractory brick* Firebox, with outer steel shell (Fig.6), works as a single unit whereas the *ceramic* Firebox requires the ceramic Fire Ring on top.(Fig. 4 & 5)

14. If you have the ceramic firebox and fire ring, place the Efficiency Plate (round stainless steel disc with 3 small feet) into the bottom of the grill first.

15. Place the ceramic Firebox into the grill so that the Bottom Air Control Port aligns with the Bottom Air Control Door on the front of the grill. (Fig. 4)

16. Place the ceramic Fire Ring on top of the ceramic Firebox with the arched opening facing down and aligned with the Smokin Chip Feeder access port on the front of the grill. (Fig. 5)



Fig. 7 Shelf Bracket - Shelf engaged



Fig. 8 Shelf Bracket - Shelf down



Fig. 9 Band Tension Bolt

Final Grill Assembly

17. For the refractory brick firebox, place the ashpan in the bottom of the firebox with the opening facing the air inlet hole on the front of the grill.
For all units now place the grate or charcoal basket in the bottom of the Firebox. (Fig. 10)

18. Place the stainless steel Elevator/Rack on top of the Refractory Firebox or Ceramic Fire Ring. (Fig. 11)
Then place the cooking grids onto the Rack. (Fig. 12)

19. Place the Chimney Top Control on the top of the grill with the Saffire logo facing straight forward.
No fasteners are necessary

20. Drop the side shelves into position on the side shelf brackets. The pins on the shelf drop right into the slot on the bracket. The tool hooks should be facing toward the front. When you lift the shelf up, push the shelf in so the hooks engage with the pin on the bracket. (Fig. 13)



Fig. 10 Refractory Brick Firebox



Fig. 11 Elevator/Rack on Firebox



Grids at Bottom



Grids at Top



Grids Split



Fig. 13 Shelf resting in Bracket

USING THE SAFFIRE

Starting the Fire

1. Remove the Cooking Grid. You may hang the grid on the side Shelf Tool Hooks while you light the fire.
2. If you have charcoal left in the grill from the previous fire, shake the charcoal basket or stir the charcoal around enough to knock the ash down into the ash pan. This will allow better air flow for easier starting. The remaining charcoal is good to use again.
3. Pour lump charcoal into the firebox until it covers the series of round holes in the firebox. (See Fig.14)
You may fill it to the top of the firebox if you need to cook or smoke for more than three hours.

NOTE: If you want to use the “Smokin’ Chip Feeder” to add wood chips to the fire it is good to make sure the charcoal is not covering the access port at the front of the firebox area (see details under “Smokin’ Chip Feeder” p.12)

CAUTION: DO NOT USE LIGHTER FLUID INSIDE THE SAFFIRE! IT WILL VOID YOUR WARRANTY!

Not only does lighter fluid create a bad smell in the neighborhood and on your food, but it is not good for the ceramics on your grill.

4. If using a combustible fire-starter, nestle one down into the charcoal. You may place fire-starters in more than one spot in the charcoal if you want to get the whole area burning quicker for high temperature grilling and searing.
You may stack some charcoal around the starter to speed up the process. Be sure to leave enough air space around the stacked charcoal for the air and flame or it will not burn properly.
Now light the starter (Fig. 14)

5. If you are using an electric fire-starter nestle it down into the charcoal so it is resting on charcoal just above the grate. The charcoal should envelope the lower half of the starter element. Plug in the starter and let it operate no more than 8 minutes. (Fig. 15)

6. Unplug and remove the starter within 8 minutes to avoid damaging the starter. You do not have to leave the starter in longer as the fire will continue to increase after removing it.

7. Replace the cooking grid and close the grill. Swing the chimney top damper fully open until the grill is up to your desired temperature.

8. When the grill has reached your desired cooking temperature, adjust the top and bottom damper for the desired temperatures as seen on page 10.

9. When you are finished cooking, close the Top and Bottom Air Controls to snuff the fire out. This will preserve any remaining coals for the next use.



Fig. 14 Fire Lighter Square

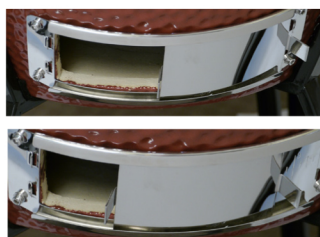


Fig. 15 Electric Fire Starter

You may close the air controls before the food is done as it will hold the heat for a long time and allow the food to finish cooking.

Temperature & Control Settings

Starting & High Temperature Grilling and Searing



Bottom Control Setting:

600°F 300°C

500°F 260°C

Top Control:

Swing chimney top fully open when starting and for high temp. grilling



Roasting, Baking and Grilling (see pg. 11)



Bottom Control Setting:

450°F 230°C

300°F 150°C

Top Control:

Chimney top closed with Spin Damper holes 100% open



Smoking and Warming 175 to 250 (see pg. 11)



Bottom Control Setting:

250°F 120°C

175°F 80°C

Top Control- Chimney top closed with spin damper holes open halfway. Adjust as needed.



High Temperature Grilling and Searing - When the thermometer at the top of the grill is nearing 600 F (300 C) the temperature at the lowest cooking grid position is **1000 F (540 C)!**

Cooking Grid Placement Configurations

Using the multi-level cooking rack you can place the half-grids at the lower level or at the top level depending on how much heat you need. You may cook on both levels at once. If you desire to cook on the full diameter of the cooking area on both levels you may purchase two more of the half-grids to accomplish this. You may also add another level of cooking with the Secondary Cooking Grid (SCG). See page 12.



Grids Split



Grids at Bottom



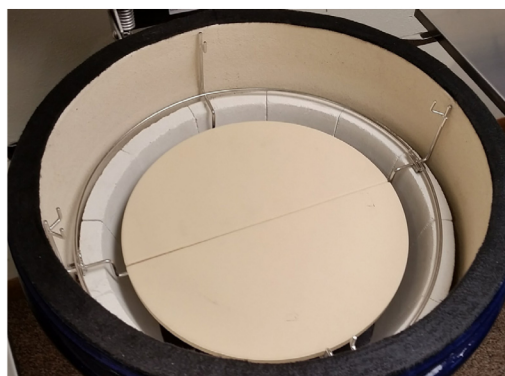
Grids at Top

Roasting & Smoking

For Roasting and Smoking you will want to cook with indirect heat to avoid burning the surface of your meat. This can be accomplished by putting your food on a rack which is placed inside a pan. Water, juice, etc. may be added to the pan for a more effective buffer from the heat. **Fig. 25**

An easier way to accomplish this is provided with your Saffire Grill by way of the Ceramic Heat Deflector. The Heat Deflector is located underneath the food in order to create indirect, convective heat, turning the Saffire into a smoker. The Heat Deflector is handy any time you are cooking thicker pieces of meat that may become overly done on the outside before the inside has finished cooking. It keeps your food out of the direct flame and intense radiant heat from the coals.

The beauty of the Heat Deflector is that you will have convective heat and some radiant heat off the dome to provide even heat all around your masterpiece. This eliminates the need for rotisseries, water pans, meat racks and all of the preparation and cleaning that goes along with it.



Using the Heat Deflector

After starting the fire, one or both of the half ceramic heat deflectors are placed on the bottom of the wire rack. Use just one deflector if you want indirect heat on one side and direct heat for grilling on the other side. A space is left between the deflector and the firebox for the heat to flow. It is recommended to place a disposable aluminum pan, or foil with the edges bent up, on top of the ceramic heat deflector. This will catch the drippings and keep them from running into the fire.

The cooking grids may now be placed in the desired position on the wire rack. See Page 10.



For further manuals and videos on hinge adjustment, dome alignment etc. visit SaffireGrills.com or contact Saffire Grill Co.

Smoke Flavor

To add smoked flavor to your food you may use wood chips or wood chunks. Wood chunks may be added to the fire before you start cooking. With Saffire you may easily add wood chips to the fire at any time via the ingenious, patented Smokin' Chip Feeder System included with your Saffire Grill.

Smokin' Chip Feeder

With the Smokin' Chip Feeder System you do not have to fight with the fire or even open the grill to add your wood chips. It also eliminates interrupting the cooking cycle and losing heat from your grill.

1. A handful of chips is spread into the open portion of the stainless steel cylinder.
2. Unscrew the round access cover on the front of the smoker. **Fig. 26**
3. Slide the open end of the cylinder with the wood chips into the smoker via the access port and twist it 180 degrees to deposit the chips onto the coals. Remove the tool from the grill and replace the cover.



Secondary Cooking Grid

For more cooking area you may add the Secondary Cooking Grid (SCG). The Secondary grid may be added on top of a full circular cooking area. It is elevated 5 inches above the cooking surface below allowing enough room to access and turn food on the lower level. There is a tab welded to the bottom and back of the cooking grids upon which the back leg of the grid rests. The front legs rest on the bars of the cooking grid.



Cleaning Cooking Grids

It is not necessary to use soap to clean the Cooking Grids after every use. The easiest way to keep your grids clean is by using a brass or stainless steel bristled brush just before cooking. After starting the fire, put the Cooking Grid into position and allow it to heat up at a high temperature setting for 5 to 10 minutes. Brush the grids, close the lid and slow the grill down with the air control. A good way to finish cleaning and prepare the grid for food is to wipe it with a cloth soaked with vegetable or olive oil. You can use your grill brush to aid in the application. A small piece of cloth will normally stick to the wire brush quite well. Do this just before putting food on.

Ash Cleaning



Ash is traditionally removed from a ceramic grill by using the ash tool to rake the ash down through the grate. Once the ash area is full it is raked out through the air control at the bottom of the grill and into a bucket. However if your Saffire Grill is equipped with the Ash Dump Pan cleaning is so much easier. If you have the basket grate you just grab the handles and shake the ash down. Lift the basket out and set it aside. Now lift the Ash Dump Pan out of the bottom of the grill and dump the ash into a noncombustible container.

WARNING: Do not allow ash to fill all the way up to the grate. This prevents air from flowing around the grate causing it to get insanely hot and reducing its life expectancy.

Pizza

The Saffire makes a fantastic pizza oven! You may set it up in one of three ways:

1. Place a pizza stone on top of the cooking grids level with the top of the grill.
(this may incur a little extra wear and stress on the cooking grids over time.)
2. Invert the wire cooking grid rack and set the pizza stone on top.
3. Mount the Saffire Accessory Bracket on the wire rack and place the stone on top.

4. Bring the grill up to 500°-600° & maintain at that temperature with air controls at the medium to high setting (see page 10).

5. Once the grill has reached 500°-600°, do not wait much more than a couple of minutes to put the pizza on. Spread a layer of corn meal on top of the pizza stone just before placing the pizza. Vigilance is required to ensure the pizza crust does not burn.

To help prevent the crust from burning you have a couple of options. These are especially helpful when baking a thicker or stuffed pizza, calzone, etc.:

1. Place the pizza on a cold pizza stone and then place the stone into the preheated grill.
 2. Place the Ceramic Heat Deflector on top of the Elevator and then place the Pizza Stone on top of the deflector for a double thickness of ceramic.
- Rotating pizza stones also keeps the stone temperatures down.

When making pizza from scratch it can work well to build your pizza right on the stone.



Homemade Pizza Rocks!

Safe Practices

We recommend that the top and bottom air controls be adjusted in sync with one another so that the bottom control is not open much more than the top control. As air reaches the fire and is superheated it expands greatly. With this in mind, it is better to slow the fire down by closing the bottom damper and then reducing the top damper opening to fine tune the temperature. This is recommended, but is not a safety issue.

WARNING: If it has only been a couple minutes since you have closed down the air setting on a very hot fire, do not abruptly open the lid. As with most grills, this can cause the additional smoke in the top of the grill to ignite into flame when it is opened.

SOLUTION: When opening the grill it is always a good practice to first open the Chimney Top completely and then lift the lid open one or two inches and hold there for the count of 5. Then open the lid fully. This allows the excess smoke to exit the grill safely.

2018 LIMITED LIFETIME WARRANTY

The parts listed below are warranted as follows, for the period of time specified*;

Original owner is entitled to free replacement (excluding possible shipping charges) of any part listed below that fails to operate properly under normal usage due to manufacturing defects. This does not cover damage due to forces of nature, natural disasters, theft, operator error, abusive over-firing or accidental damage. The reimbursement procedure, listed below must be followed.

EXCEPTION: The use of lighter fluid inside the Saffire Grill is detrimental to the ceramics and good food flavor. If used, it will void the warranty.

PLATINUM SERIES GRILLS (models SGUS15, SGUS19 & SGUS23):

Lifetime*

Ceramics: Dome, base, firebox and fire ring.

Stainless Steel Parts: Chimney top control, hinge, bands, side shelf hardware,
304 stainless steel cart (excluding std. casters), optional 304 casters,
ash door and Smokin' Chip Feeder access port.

7 Years*: Cooking Grid, Rack, Ash Pan.

1 year*: Cast iron fire-grate, thermometer, gasket,
metal and ceramic accessory parts.

BRONZE SERIES GRILLS (models SGUB15, SGUB19 & SGUB23):

Lifetime*: Ceramic dome, base, firebox, firebox shell and fire ring.

7 Years*: Ash Pan and all other metal parts unless otherwise specified below.

1 Year*: Cast iron fire-grate, thermometer, gasket,
metal and ceramic accessory parts.

Lifetime ½ Price Warranty for All Grills – All Circumstances

Original owner is entitled to any replacement part at one half (50% off) the current Suggested Retail Price for any part that fails to operate properly. This includes parts damaged by operator error, accidental damage, forces of nature and natural disasters. Original owner must still be in possession of the grill and follow the reimbursement procedure listed below to receive the benefits of this warranty. The provision of this warranty may be withdrawn by the dealer or Saffire Grill Co. due to abusive use of grill and mishandling, over firing or inordinate number of recurrent claims.

Reimbursement Procedure

To receive reimbursement of warranty parts, the following steps must be taken:

Contact the dealer that the Saffire Grill was purchased from and furnish;

- Serial number (located on Owner's Manual or grill hinge)
- Sales receipt (if warranty registration was not filed)
- Photos with explicit detail of the grill and failed part are acceptable if approved by the dealer and Saffire Grill Company.
In lieu of photos, the actual grill or failed part must be presented.
(Transportation to or from the dealer may be the customer's responsibility as determined by the dealer.)

Saffire warranty does not cover shipping, labor, or installation expenses for the grill or parts.

Saffire Grill Co. reserves the right to determine the validity of any claim.