



Brazilian Flame

PRODUCT MANUAL

Please carefully read this user manual
before using or connecting your GRILL.

BRAZILIAN FLAME®

USE & CARE GUIDE

V001-23

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TABLE OF CONTENTS

*	3	CONGRATULATIONS ON YOUR CHOICE
*	4	GENERAL SAFETY AND INSTALLATION WARNINGS
*	8	INSTRUCTION FOR USE
*	9	FUNCTIONAL FEATURES
*	10	HARDWARE PACK
*	11	OPERATION – ELECTRIC ROTISSERIE GRILL
*	13	CLEANING YOUR APPLIANCE
*	14	WARRANTY REGISTRATION
*	15	PARTS DIAGRAM
*	16	PARTS LISTS
*	17	HOW TO ORDER REPAIR PARTS
*	18	TROUBLESHOOTING

CONGRATULATIONS ON YOUR CHOICE

You have purchased a grill with advanced design and proven quality. When it comes to BRAZILIAN FLAME® Rotisserie Grills, the model 2 skewers, electric, smokeless, are synonymous with technology and a practical and economic method to entertain and enjoy the best grilling experience at home.

Within this Manual you will find the use instructions for safe use your rotisserie grill.

READ ALL INSTRUCTIONS BEFORE USING OR
CONNECTING THIS PRODUCT.

AND KEEP IT HANDLY FOR FUTURE REFERENCE.

Brazilian Flame® is a registered trademark.

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GENERAL SAFETY AND INSTALLATION WARNINGS

NOTE: This manual is the property of the owner. The manufacturer cannot be held responsible for damage or injury caused by improper use of this appliance.

When using your grill appliance please read and follow these basic precautions:

! IMPORTANT: SAVE THIS MANUAL FOR FUTURE REFERENCE.

WARNING

1. **VERY IMPORTANT:** Read all instructions before using the machine.
2. To prevent the risk of electrical shock or fire, please follow these safety precautions when using the electric grill:
3. Do not use the grill outdoors or in wet conditions.
4. Do not immerse the grill or power cord in water or any other liquid.
5. Do not use the grill if the power cord or plug is damaged.
6. Keep the grill away from flammable materials such as curtains, papers, and gas stoves.
7. Always use the grill on a stable, flat surface and ensure proper ventilation.
8. Avoid touching hot surfaces. NOTE: (Glass Door, top, back and sides of the Rotisserie, as well as the dip tray, and heating element all get very hot during use and retain heat after use - even when Glass Door is positioned underneath the unit) (Glass Door, top, back and sides of the Rotisserie, as well as the dip tray, and heating element all get very hot during use and retain heat after use - even when Glass Door is positioned underneath the unit.) When handling these hot surfaces and checking hot foods, always use appropriate oven mitts or gloves.
9. **FOR ADULT USE ONLY:** Close supervision is always necessary when the Rotisserie is used near children.
10. Unplug the Rotisserie from the outlet when not in use and allow the unit to cool completely before putting on or removing parts or cleaning.
11. 7. If you smell or see heavy smoke or fire, turn off and unplug the Rotisserie. Adjust after it has cooled so that nothing touches the Heating Element as the food rotates. Wait until the Glass Door has cooled before opening it. Never put water in or on an electrical appliance to cool it down or stop it from smoking.
12. Do not leave the grill unattended while in use.
13. Keep children and pets away from the grill while in use or cooling down.
14. Do not use abrasive cleaners on the grill. Use only a damp cloth to clean the surface.
15. Failure to follow these precautions could result in electrical shock, fire, or other hazards. If you experience any problems with the grill, stop using it immediately and contact the manufacturer for assistance.
16. **POLARIZED ELECTRICAL PLUG:** To reduce the risk of potential shock, this

item has a polarized plug (one prong is wider than the other) that will only fit in a polarized outlet one way. If the plug does not fit properly in the outlet, turn it the other way; if it still does not fit, seek assistance from a qualified electrician. If the plug does not fit properly, never use it with an extension cord. DO NOT TRY TO OVERCOME THIS SAFETY FEATURE.

17. INSTRUCTIONS FOR A SHORT CORD: A short cord is provided to reduce the chances of becoming tangled in or tripping over a longer cord. Extension cords may be used if they are used with caution and have a wattage rating at least equal to the wattage stamped on the back of the appliance. If an extension cord is used, it should be positioned so that it does not hang over the counter or tabletop, where it could be reached by children or accidentally tripped over.

WARNING **FOR YOUR SAFETY**

ALWAYS USE CAUTION AND CHECK ON YOUR ROTISSERIE FROM TIME TO TIME.

NOTE:

If failures on performance or any damage to the grill occurs, it shall be taken to an the official store Brazilian Flame in the USA.

LOCATION OF APPLIANCE:

Most importantly, ensure your appliance is positioned safely away from anything that can catch fire.

ATTENTION:

As the heating tube is coated with protective oil, it is normal to produce white smoke during the first use. It is recommended to run the oven empty for 20 minutes during the first use.

The following safety precautions must be observed when using the product:

- Read the relevant instructions carefully before using the electric oven.
- During operation of the electric oven or immediately after use, the temperature of the external surface is high, do not touch it. Use heat-resistant gloves or handles to remove food.
- If there are children nearby, use the product with great care. Do not allow children to use it alone and keep the electric oven out of reach of children.
- Do not immerse the power cord, plug or any other part of the electric oven in water or other liquids to avoid fire or dangerous situations.
- Do not hang the power cord on the edge of the cabinet or touch the high-

temperature surface.

- Always check for damage to the electric oven, power cord, and plug. When the electric oven, power cord, or plug show signs of damage, stop using it and take it to the nearest service center for inspection and repair.
- Use the corresponding accessories of the electric oven correctly to avoid fire or injuries caused by human operation.
- Do not place the electric oven in a high-temperature environment, such as a kerosene stove or a microwave oven, and keep it away from sources of fire.
- Keep a distance of at least 5in when using the electric oven.
- When the electric oven is not in use or before cleaning, unplug it from the socket. When moving or cleaning the electric oven, wait for the oven to cool down before continuing.
- When in use, do not cover any part of the electric oven with foreign objects to avoid overheating the electric oven.
- When the electric oven is in use, carefully move the drip tray or other accessories to avoid burning with hot oil or liquid.
- Only consumable foods can be grilled and do not insert large pieces of food or metal items in the electric oven to avoid fire or danger.
- It is easy to cause a fire if the electric oven is closed or is in contact with flammable materials or is covered by some flammable materials, such as curtains and fabrics.
- The following items should not be used in the oven, such as paper, cards, plastic, cloth, and flammable plastic.
- When the electric oven is not in use, only store the accessories recommended by the manufacturer in the electric oven.
- To turn off the electric oven, first turn the knob to the "OFF" position, and then unplug the plug from the socket.
- When inserting or moving objects from the oven, use heat-resistant, insulated gloves.
- The electric oven should be placed in a dry environment, but do not use the product outdoors.
- The product is intended for household use only. Do not use the electric oven for any purpose other than specified.
- When using the electric oven, avoid being scratched by sharp edges.
- Do not place anything on the glass door when the door is fully open.
- The food should not be concentrated on the grilling skewer, and should be distributed evenly, and the weight should not exceed 3.0 kg (6.6 lbs).
- When the oven is running, the temperature of the door and external surface may be high, pay attention to the danger of burns!

- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been supervised or instructed on the use of the device by a person responsible for their safety. Children should be supervised to ensure that they do not play with the device.
- The device is intended for domestic and indoor use.
- The devices should not be operated by an external timer or separate remote-control system.
- Surfaces may heat up during use.
- Turn off the power when cleaning the machine, put some water or detergent on the towel and use the towel to wipe the oil mark from the inside or outside of the machine.
- Always open the appliance hood carefully, using only the handle, the hood may be hot.
- Infants, children, or pets should not be left alone or unattended in an area where any appliance is in use. They should never be allowed to touch, sit or stand on any part of the appliance.
- Do not store items of interest to children in cabinets above the appliance or in the appliance. Children climbing on the appliance to reach these items could be seriously injured.
- Wear proper clothing when operating this appliance. Loose fitting or hanging garments should never be worn while using the appliance.
- Do not leave the appliance unattended while in use.
- Do not attempt to move a hot grill.

WARNING

This unit has a short power supply cord to reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:

1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.
3. The appliance is of the grounded type, the cord set, or extension cord should be a grounding-type 3-wire cord.

INSTRUCTIONS FOR USE:

- When using the oven, first skewer the food on the grilling fork (skewer) and then place the fork on the right plate (if the chuck of the grilling fork is stuck to the plate, you can adjust the chuck screws to the correct position with a Phillips screwdriver) and finally place the drip tray under the oven liner to capture oil and grease from food.
- When using the drip tray, it is best to cover the tray with aluminum foil to prevent oil and dirt from being in contact with the tray. As leftover food on the drip tray or grill can easily cause burns, remember to wash the tray after each use.
- During the oven heating process, the heating element gradually turns red as the temperature increases. To avoid excessive toasting/grilling of food, set a reasonable time (refer to the food cooking table) when using and do not leave the appliance during use.
- Before using the new electric oven, put all the knobs in the "OFF" position and carefully check all the accessories in the electric oven. Remove all accessories and wash them with water.
- Before using the electric oven for the first time, heat it for 20 minutes to remove the mechanical oil that may remain in the electric oven. It is normal for smoke to appear during the first use.

FUNCTIONAL FEATURES

The Brazilian Flame electric oven adopts the principle of M-type side heating tube and is designed with modern equipment and advanced technology, with the following characteristics:

1. New style design, imported materials, strong rust resistance, multifunctional cooking, and faster.
2. The unique upper and lower rotating heating method makes the grilled food more uniform, and the large tempered glass design makes the food grill quickly.
3. The long time control can meet the cooking needs of different foods and is an ideal kitchen utensil for modern homes.

UNPACKING UNIT:

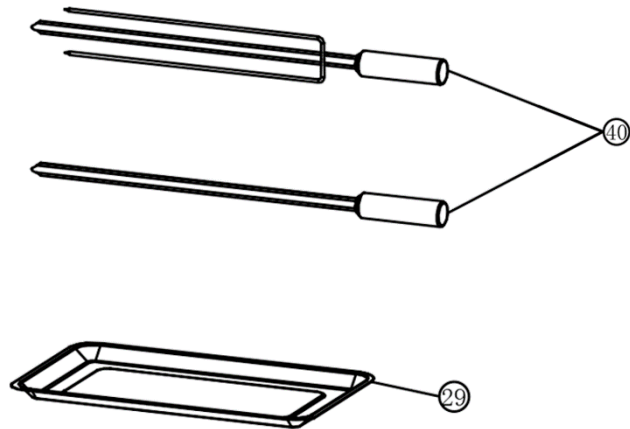
Your GRILL Appliance comes pre-assembled and requires very little setup. We do however, we always recommend the use of professional help during the installation of your unit as improper installation may affect your warranty. Remove the unit from the box along with all accessories and check that no damage has occurred to the unit or any parts.

HARDWARE PACK

Items included with the Grill:

Upon receiving the product, check out if all the items shown below are included:

- Single skewers
 - 1 unit
- Triple skewer
 - 1 unit
- Fat collecting tray.
- Instructions manual
- Quick Installation guide



OPERATION – ELECTRIC ROTISSERIE GRILLS

WARNING

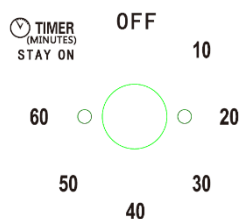
This appliance should be preheated before cooking with the main grill on HIGH for twenty minutes with the glass door closed.

THE ROTISSERIE IS HOT!

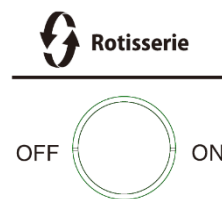
The Glass Door, top, back, and sides of the Rotisserie, as well as the Heating Element, all become extremely hot during use and retain heat afterward - even when the Glass Door is positioned beneath the unit. When handling these hot surfaces and checking hot foods, always use appropriate oven mitts or gloves.

Operating the Grill

1. First, place the electric oven on the horizontal platform and confirm that the timer knob is in the "OFF" position, then insert the plug into the socket.
2. Place the drip tray into the base of grill, the grease drops from the meat, drop direct to the hot tray.
3. Place the prepared food in a suitable location in the electric oven. Finely divided foods need to use a baking tray, and larger pieces use the skewer (grilling fork).
4. Close the glass door of the oven after placing the food and adjust the timer knob to the appropriate cooking time and the machine will start working.
5. The bell will ring at the end of the cooking time. If you feel that the cooking is not ideal, you can slightly increase the cooking time to get the best result.
6. Before placing the skewers with the meat into your BF Grill, light up the knob.

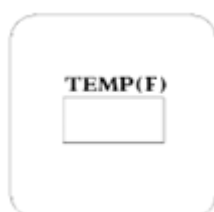


Refer to the food cooking program to adjust the timer knob clockwise to the appropriate



Rotating fork switch, OFF/ON

Temperature Indicator



Removing Skewers

1. Turn the skewers rotation off.
2. Open the glass door, right door handler.
3. Hold the skewer's handle and lift it up unfitting it from its holder.
4. Pull the skewer outside by displacing its tip from the dragging axle.
5. When grilling is done, turn off the knob.

NOTE:

- **The food must be evenly distributed on each one of the skewers, so that it can easily rotate. If you misplace (place out of the center spot) the meat onto the skewer, this could damage the motor gear box.**
- **Capacity 3.3 pounds (1,5 kg) of meat per skewer.**
- **Never turn/twist the skewer if it is still fitted into the dragging axle, otherwise it may get bent and/or the rotisserie system may get damaged.**

WARNING

Please take care when you are placing the meat on the skewer:

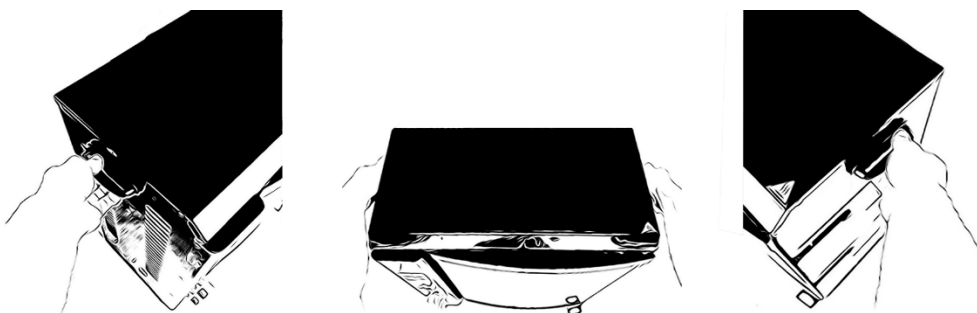
1. Insert the skewer lengthwise into the center of the roast securing it in place with the remaining fork.
2. After place the skewer into the rotisserie motor and turn rotisserie motor on check to see if the meat turns smoothly while cooking and adjust the balance as necessary

TESTING THAT THE MEAT IS EVENLY BALANCED ON THE SPIT

3. Loosen the skewer balance, if necessary, adjust the balance to the middle point to counterbalance the weight on the skewer.
4. After place the skewer into the rotisserie motor and turn rotisserie motor on check to see if the meat turns smoothly while cooking and adjust the balance as necessary.

Carrying the Appliance

1. Make sure the grill is not hot to move it or to store your grill.
2. Remove all the accessories and the glass lid.
3. To carry your product, use the lateral handles for easy transport.



CLEANING YOUR APPLIANCE

Caution: To prevent injury, take care when cleaning a hot grill.

NOTE: Do not use a commercial cleaner. Do not clean the grill while they are hot.

NOTE: You should clean your appliance after each use to maintain the overall appearance over the life of your appliance. After the first use, it is normal for your appliance to become discolored in certain areas from the heat produced by the element heating.

NOTE: Before cleaning the electric oven, unplug it and let it cool down.

Exterior and Interior Cleaning:

The internal and external surfaces of the electric oven, food trays, and skewers can be cleaned with a soft cloth or sponge dampened with neutral detergent and clean water. Avoid using brushes and hard items to scrub to prevent damage to the internal and external surfaces of the electric oven and the protective layer of the food pan and grill. To remove baked on foods, use a fine to medium grit nonmetallic abrasive pad with neutral detergent to avoid specks of grease collecting in the grain causing the appearance of rust. Before installing the cover, always allow the surface to dry. **DO NOT** cover damp appliances.

- Do not use humid cloth to clean the glass door when it is still hot, the glass may shatter.

Caution: Do not open the grill during the burn off process. Opening the glass door during the burn off process may cause a sudden grease to flare up that could burn your face and arms. Wait until the grill has cooled before opening.

Drip Tray

The bottom of the internal area of the grill is equipped with a movable drip tray, which can be removed for cleaning. After cleaning the tray, always put it in the preset position to prevent oil from entering the bottom. Clean the drip after each use. Failure to do so could result in a fire. Once the appliance has cooled completely, remove the tray by pulling it all the way out until it comes free. Clean the tray with hot soap water and reinstall. If using an oven cleaning agent, be sure to carefully follow the manufacturer's instructions to avoid damage to the steel.

If food RESIDUE, grease spill, salt and seasoning and leftovers are left inside the Rotisserie Grill, will accelerate the rust, AND CORROSION, the correct procedure in cleaning AFTER EACH USE, take care because it may affect your warranty.

Caution: Any other servicing should be performed by an authorized service representative.

WARRANTY REGISTRATION

If you have purchased our Brazilian Flame Rotisserie Grill you must register your product within 30 days of purchase to validate the warranty and maintain your original receipt to get parts for the appliance. You may register your appliance at brazilianflame.com/registerstoday by selecting Register your Product. The warranty is for original owners only and cannot be transferred to new owners. You must retain your sales slip or invoice.

Installation, repair, and maintenance work should be performed by an authorized service technician. Work by unqualified persons could be dangerous and will void the warranty. All LP Gas appliances must have a qualified installer to complete the installation for the warranty to be in effect. The incorrect installation of the grill gas appliance will cause the warranty.

Brazilian Flame shall not be liable under this or any implied warranty for incidental or consequential damages and Brazilian Flame Products liability is limited to the purchase price of the appliance only. This warranty gives you specific legal rights, and you may also have other rights, which may vary from state to state. This warranty is applicable in the United States and Canada only. No one else is authorized to perform any obligations under this warranty.

High cooking temperatures, excessive humidity, chlorine, fertilizers, lawn pesticides and salt can affect the painting and components and for these reasons, the limited warranties DONOT COVER DISCOLORATION OR RUST, unless there is a loss of structural integrity on the appliance components.

Contact Brazilian Flame directly for all warranty parts and questions. Consumers are responsible for all labor and shipping costs associated with warranty parts. Please make sure to have your sales receipt information and product serial number located inside the appliance on the left sidepanel.

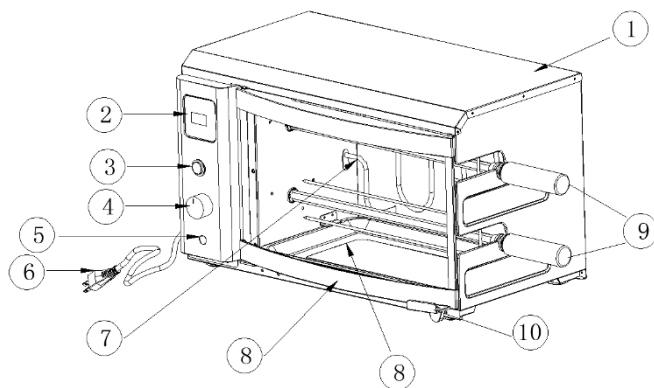
All replacement parts can be purchased through Brazilian Flame or your local stocking dealer.

PARTS DIAGRAM

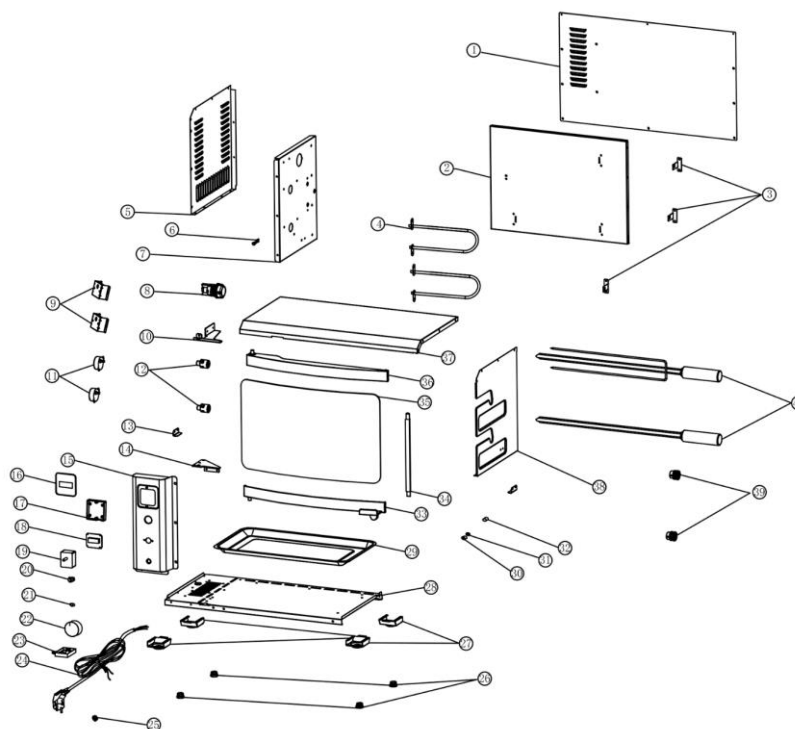
All repair part orders should be placed through your local BrazilianFlame® dealer. To locate a dealer in your area visits www.brazilianflame.com. To ensure prompt and accurate service, please provide the following information when placing a repair part order: Model Number, BF Serial Number, Part Name, Part Number, and Quantity of parts needed.

BD-02 ROTISSERIE ELECTRIC 2 SKEWER MODEL

- Model: BD-02X Voltage: 220V/50Hz Power: 1800W Volume: 30L
- Model: BD-02X Voltage: 127V/50/60Hz Power: 1800W Volume: 30L



- ① Shell ② Screen ③ Switch On/OFF ④ Timer ⑤ Indicator Light ⑥ Power Cord
 ⑦ Heating Element ⑧ Glass Door ⑧ Fat Tray ⑨ Skewers ⑩ Handle



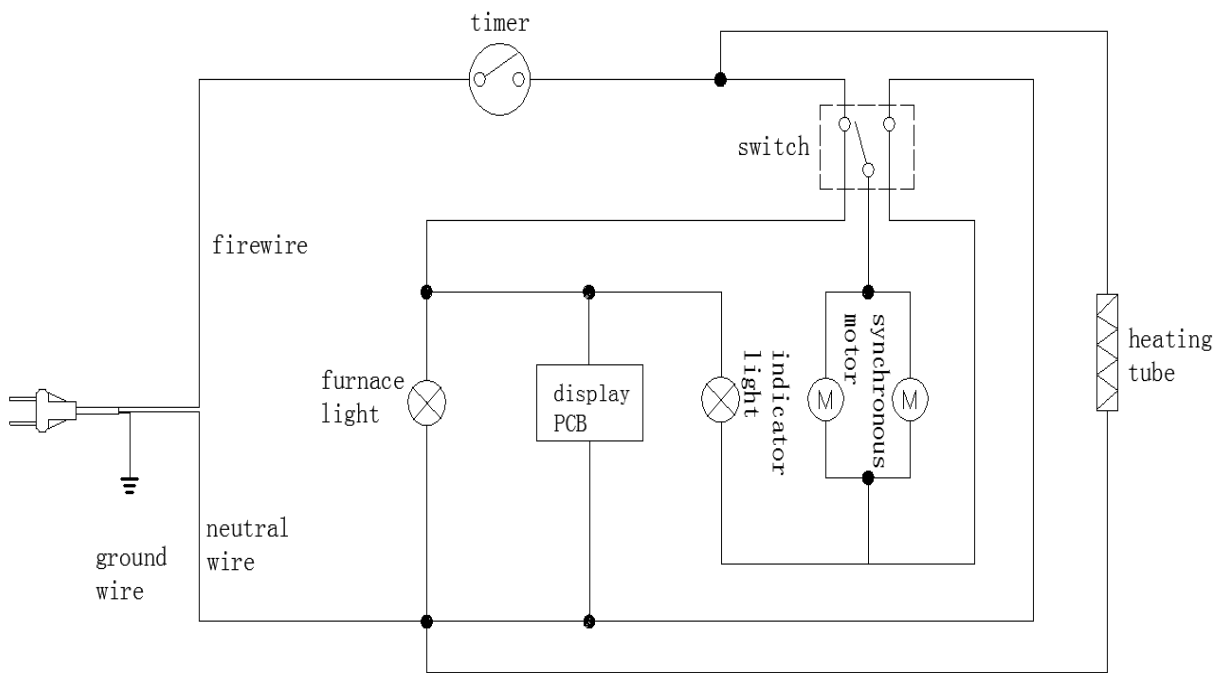
PARTS LIST

PARTS DIAGRAM

Index No.	Description
1	Black Board
2	Heat Shield
3	Heat Pipe Holder
4	Stainless Steel Heat Tube (120V 900W)
5	Left Side Panel
6	Fuse Holders
7	Inner Diagram
8	Furnace Lights
9	Synchronous Motor Bracket
10	Upper Door Bracket
11	Synchronous Motor
12	Fork Twisted Cartwheel
13	Drip Tray Bracket
14	Lower Bracket
15	Control Panel
16	Pc Display Board
17	Switch Box
18	Led Display
19	Timer
20	Rocker Switch
21	Indicator Light
22	Timer Button
23	Display Board
24	Power Cord
25	Cable Clip
26	Feet Cushion
27	Oven Feet
28	Baseboard
29	Drip Pan
30	Latch Magnet Post
31	Latch Magnet
32	Damping Silicone Sleeve
33	Lower Door Clip
34	Connector Clip
35	Glass Panel
36	Upper Door Clip
37	Top Tray
38	Right Side Panel
39	Fork Adjusting Sleeve
40	Fork

PARTS LIST

CIRCUIT DIAGRAM



HOW TO ORDER REPAIR PARTS

Parts Not Under Warranty

Parts can be ordered through your Service Person, Dealer, or a Master Parts Distributor. For the best results, the **service person or dealer** should order parts through the distributor. Parts can be shipped directly to the **service person/dealer**.

Warranty Parts

Warranty parts will need proof of purchase and can be ordered by your Service Person or Dealer. Proof of purchase is required for warranty parts. All parts listed in the Parts List have a Part Number. When ordering parts, first obtain the Model Number and Serial Number from the name plate on your equipment. Then determine the Part Number (not the Index Number) and the Description of each part from the following illustration and part list. Be sure to give all this information.

Appliance Model Number _____ Part Description _____
Appliance Serial Number _____ Part Number _____

Do not order bolts, screws, washers or nuts. They are standard hardware items and can be purchased at any local hardware store. Shipments contingent upon strikes, fires, and all causes beyond our control.

TROUBLESHOOTING

Although the manufacturer has attempted to ensure that your grill will operate properly and satisfactorily, sometimes problems do arise. The following troubleshooting guide lists several possible problems and their probable causes and solution.

Problem	Cause	Solution
Grill does not light.	Power Outlet is off	Check to see if the circuit breaker is turned on.
	Turn the knob	Turn the knob to the max timer.
Heat going down	Cold grill.	Preheat grill at least 15 minutes with the door closed.
	Extreme wind.	Turn or shield grill.
Skewers will not rotate	Motor stuck	Use your hand to begin rotating the skewer, something the motor oil may stick to.

RECIPES

Follow some instructions that describes how to prepare or make some foods in our special Brazilian Flame Rotisserie Grill.

Check out our Brazilian Flame Inspiration Blog at brazilianflame.com/inspiration.

Type of Meat	Time of Cooking	Directions
Sausages	40 minutes	You can use the baskets grills.
Beef Ribs	Whole Peace 1h 45 minutes Parts 45 minutes	Season the beef ribs with rock salt only.
Rump Cap Steak	35 minutes	Cut the rump cap into steaks of 300g. Season the steaks with salt and black pepper. Roast the rib in the grill until it is dark on both sides
Picanha		
Pork Ribs	1h 30 minutes	
Chicken Pieces	50 minutes	
Whole Chicken	1h 45 minutes	
Vegetables	20 minutes	You can use the baskets grills.
Salmon	30 minutes	Season the salmon with salt, black pepper, lemon, and virgin oil. Marinate for 25 minutes. Use the shrimp basket grill. Roast the salmon in the grill until it is look crispy on both sides.



Brazilian Flame



SCAN ME!

Visit our website at www.brazilianflame.com
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If you have a general question about our products, please e-mail us at
ola@brazilianflame.com.

If you have a service or repair question, please contact your dealer.



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