



PRODUCT MANUAL

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

BRAZILIAN FLAME

USE & CARE GUIDE

V01-20



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CONGRATULATIONS ON YOUR CHOICE

You have purchased a Grill with advanced design and proved quality. When it comes to BRAZILIAN FLAME Rotisserie Grills, the models 3 skewer and 5 skewer, smokeless, infrared, gas grills are synonymous of technology, a practical and economic way to host and enjoy the best grilling experience at your 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.

Telephone +1-(307)-3160901

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

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

To reduce the risk of fire, electric shock, or injury, read and follow these basic precautions before installing/operating your appliance.

APPLIANCE INSTALLATION

This gas appliance must be installed in accordance with all local codes

If installation is planned in an area with no local codes, the gas appliance must be installed in accord with the National Fuel Gas Code ANSI Z223.1 and storage and handling of liquefied petroleum gases, ANSI/NFPA 58 or CSA B149.1 natural gas and propane installation code.

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate the unit according to the use and care manual, ensuring you provide good ventilation when cooking.

WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING

EXPLOSION HAZARD

Do not use the appliance as storage area for flammable materials. Keep area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

Failure to do so can result in death, explosion, or fire.

WARNING

This unit is for outdoor use only!

Do not operate in a building, garage or any other enclosed areas. This could result in carbon monoxide buildup which could result in injury or death.

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. Do not store any propane/butane (G31 G30) cylinder (that is not connected for use) in the vicinity of this or any other appliance.
3. Hot surface, the gas grill will get hot during its using. Extreme caution when operating

NOTE:

Check with City and Fire department for Local Building Codes. A Permit may be required for outdoor Kitchen Construction.

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, this is an outdoor appliance. Ensure your appliance is positioned safely away from anything that can catch fire. Under no circumstance is this appliance to be used indoors. This includes garages or any other enclosed area.

- **Clearance from Combustibles:** Ensure your appliance remains at a distance of at least 18 " from any combustible material such as wood, gyprock, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapors around the appliance.
- **Adequate Ventilation:** Ensure there is adequate ventilation for both the appliance, grill cart and/or island cavity. This is required not only for proper combustion, but also to prevent gas build up.
- **Firm Level Surface:** Use your appliance only on a firm level surface. This appliance is not designed for recreational vehicles, and should not be installed on a boat or marine craft.
- **Protection from Weather:** Keep the appliance protected from adverse weather, including rain and high winds. Allow clear access to the entire gas supply hose and regulator.
- **Maintenance Access:** When your appliance is installed, you should be able to access the gas supply line including the gas piping or hose, gas regulator, gas cylinder and any shut off valves.
- **Partial Enclosures:** Many backyards have areas that are partially closed off, such as balconies and pergolas. In some cases, it is hard to decide whether these partially enclosed areas should

be classified as indoor areas, particularly in terms of permanent (non closable) ventilation.

Consult the AHJ (Authority Having Jurisdiction) or local contractor of any uncertainty.

Please read all instructions before installing or operating your gas appliance to prevent injury and appliance damage.

- All gas appliances will get hot during use. Use extreme caution when operating the appliance, especially when you open the glass door.
- Do not touch hot surfaces. Always use the handle to open or close the appliance.
- Do not touch the glass door while using the grill, burn hazard.
- Always place the grill standing up on the top of a solid and level surface
- Close supervision is necessary when this or any appliance is used near children. Keep children away from the appliance during operation and until the appliance has cooled off.
- Do not store any LP cylinder or tank not connected for use with the appliance in the area of this appliance or any other appliance. Never store an LP cylinder or tank indoors, or within the reach of children.
- Never test the appliance for gas leaks using a lighted match or any other open flame; see leak test procedures using soap/water solutions see section on Leak Testing.
- The use of accessories, regulators, or components not recommended by the appliance manufacturer may cause injuries and will void warranty.
- Never light the appliance with the hood closed and be certain that the burners are positioned and seated over the gas valves and on the burner support.
- Never lean over the cooking surface when lighting or operating the appliance
- Use cooking utensils cooking utensils with wood handles and insulated oven mitts when operating the appliance.
- Do not store anything in the appliance. Make sure food is not forgotten in the appliance; forgotten items could melt or catch fire when the appliance is turned on.
- To prevent injuries, do not use accessories that are not recommended by the manufacturer.
- Before cleaning the appliance, disconnect the rotisserie and “ the circuit breaker”.
- Never use the appliance in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required. Winds blowing into or across the back hood gap, can cause poor performance and / or cause the control panel to get dangerously hot.

- 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.

ELECTRICAL SAFETY AND INSTALLATION WARNINGS

Extension cords may be used to charge if care is exercised in their use.

If an extension cord is used:

- The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
- The cord should be arranged so that it will not touch hot surfaces, sharp edges or drape over the countertop or tabletop (where it can be pulled or tripped over unintentionally).

Outdoor extension cords should be used with products suited for outdoor use. They are surface marked with suffix letters "W A" and with a tag stating "Suitable for Use with Outdoor Appliances".

To protect against electrical shock, the power cord and plug should be kept dry and off of the ground.

Do not clean this product with water spray; do not spray cleaners into the lamp socket area.

Gasoline, lighter fluid or other flammable liquids and vapors should never be stored in the area of this appliance or any other appliance.

Before installation or service, disconnect the power supply to the work area by removing the fuse, the circuit breaker, or unplugging the unit.

Keep any electrical supply cord and fuel supply hose away from any heated surfaces, sharp edges and dripping grease.

Do not operate any appliance with a damaged power cord or power plug, and do not operate any appliance after the appliance malfunctions or has been damaged in any manner. If this should occur, return the appliance to factory for examination, repair or adjustment.

GAS SAFETY AND INSTALLATION WARNINGS

- Do not twist the gas supply hose.
- Before each use, visually inspect the gas supply hose for cracks, cuts or excessive wear. Replace the hose if necessary. Check for gas leaks.
- Gas Specifications: Be sure that the gas supplied to the appliance conforms to the model you purchased. This grill can not be use natural gas to operate; the grill requires liquid propane gas to operate.
- Never connect the appliance to an unregulated gas supply line. Appliances operated with out a regulator are unsafe and will not be serviced until installed properly and safely. Unsafe operation without a gas regulator will void the warranty of the appliance.
- Appliances operated with LP (liquid propane) gas must be installed with an LP regulator set to 11" water column pressure.
- Please contact your dealer and use a licensed contractor or installer t o convert your appliance to the different gas type.

The self contained LP system appliance is design certified to be used with a standard 20 lb., 12 1/4" diameter; 18" high cylinder with right handed connection threads and this is the maximum size LP tank to be used. The cylinder must be marked in accordance with the latest U.S.

Department of Transportation specifications for LP gas cylinders. (CFR49 or National Standards of Canada CAN/CSA B359 Cylinders, Spheres and Tubes for the Transportation of Da ngerous Goods) a Propane Tank with an ODP) Overfill Prevention Device) must be used at all times.

IMPORTANT: Never connect the appliance to an unregulated gas supply.

The installation of this appliance must conform with local codes or in the absence of local codes, to the national fuel gas code, ANSI Z223.1a 1998. Installation in Canada must be in accordance with the standard CAN/CGA B149.2, Propane Installation Code.

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 0.5 psi (3.5 kPa).

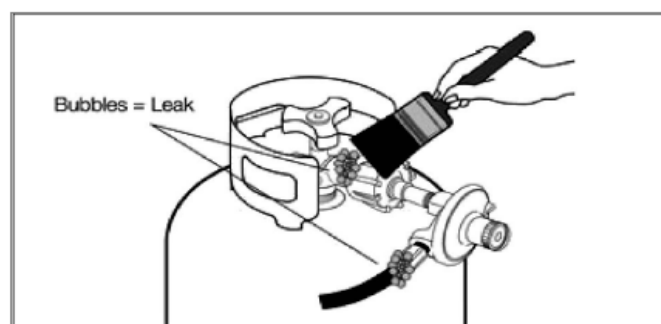
The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 0.5 psi (3.5 kPa).

Checking for Gas Leaks

Perform a leak test at least once a year whether the gas supply cylinder has been disconnected or not. In addition, whenever the gas cylinder is connected to the regulator or whenever any part of the gas system is disconnected or replaced, perform a leak test.

As a safety precaution, remember to always leak test your appliance outdoors in a well ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use a solution of soapy water.

- Prepare a leak testing solution of soapy water by mixing in a spray bottle one part liquid soap to one part water.
- Make sure all the control knobs are in the OFF position
- Turn on the gas
 - On LP systems turn the cylinder valve knob counter clockwise one turn to open.
- Apply the leak testing solution by spraying it on joints of the gas delivery system.
- Blowing bubbles in the soap solution indicates that a leak is present.
- Stop a leak by tightening the loose joint resealing with thread sealant or Teflon tape, removing sealant or tape in the event of a flared connection or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it is damaged. The cylinder must be discarded to a proper LP tank location and then replaced.
- Turn all control knobs back to the full OFF position.
- If you are unable to stop a leak turn all control knobs back to the full OFF position shut off the gas supply to the appliance and release pressure in the hose and manifold by pushing in and turning any of the control valves one quarter turn counter clockwise.
- On LP systems, remove the cylinder from the appliance
- Call an authorized gas appliance service technician or an LP gas dealer.
- Do not use the appliance until the leak is corrected.



GAS CONNECTIONS

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.

Burners:

Check the burner tubes and remove any obstructions that may be in the ports or holes. Using a brush will be sufficient. Make sure all foreign particles are removed from the burner before use. Always leak test your appliance outdoors in a well ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use a solution of soapy water.

Liquid Propane (Gas and Tank Requirement)

- A collar to protect the cylinder threads on the customer supplied tank.
- An arrangement for gas vap or withdrawal.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A method of mounting.
- When not in use, the tank shut off valve should be turned off.

WARNING

Filling and Refilling LP Gas Cylinders:

All purging and refilling of LP gas cylinders must be performed by qualified personnel in the LP gas industry. Never store a spare LP gas cylinder under or near this appliance. Never fill the LP gas cylinder beyond 80 percent full. Failure to follow these instructions may result in explosion, personal injury or death.

- Turn control knobs and cylinder valve to the OFF position. Unscrew valve.
- Remove cylinder and have it filled at your local qualified propane dealer.
- Once filled, carefully connect the valve and make sure it is secure and not leaking.
- With the control knobs in the OFF position, turn on the cylinder valve.

If you smell gas or hear a hiss of gas escaping from the tank, get away from the tank and do not attempt to correct the problem yourself. Call the Fire Department immediately.

If your appliance has no leak at the cylinder, then re check for loose connections and retest for leaks using the method detailed in the following pages with soapy solution.

Do not subject your LP gas cylinder to excessive heat, and always store the cylinder in an upright position. Never store your LP cylinders indoors.

Make sure that when attaching components, all connections are secured and fully tightened to prevent leakage.

If one is not already available, it is recommended that an ON OFF shutoff valve be installed at the gas supply source, and that the gas supply be turned off when LP Gas appliances are not in use.

Transporting and Storing LP Gas

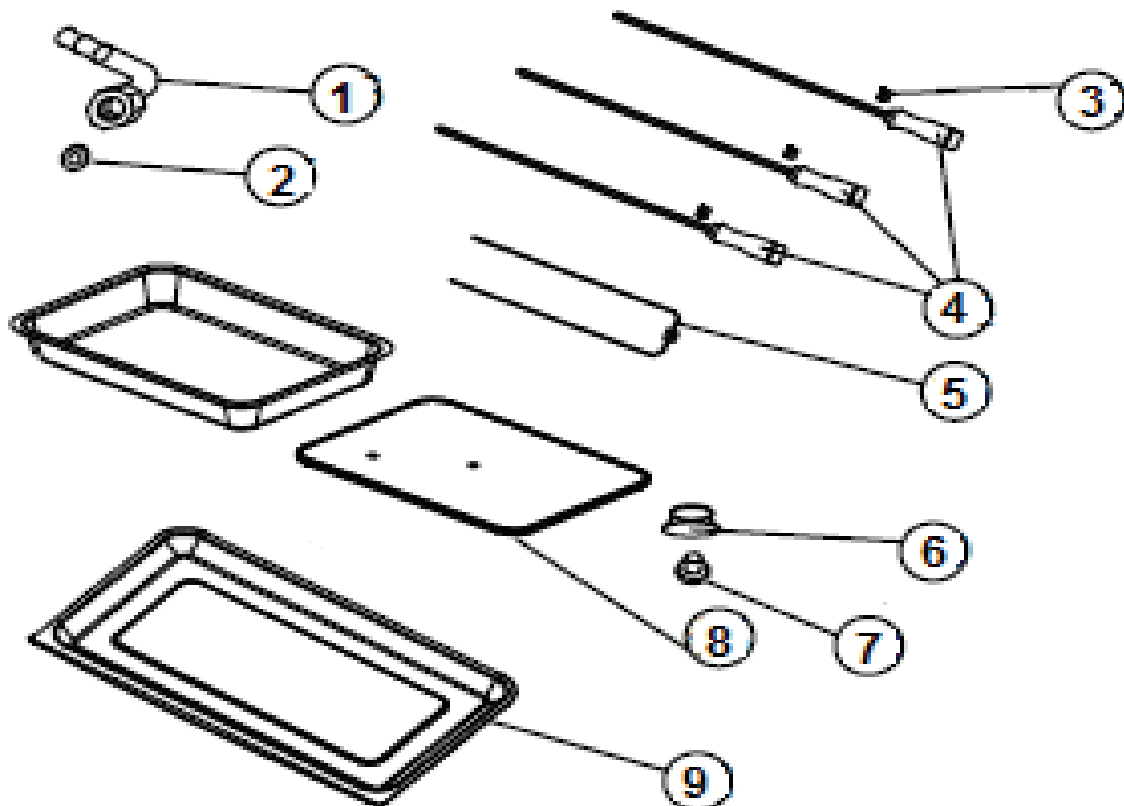
Transport only one cylinder at a time. Ensure the cylinder is secured in an upright position with the control valve turned off and the dust cap in place. Store cylinders outdoors and out of the reach of children. Do not store cylinders in a building, garage, or any other enclosed area.

HARDWARE PACK

Items included with the Grill:

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

- Single skewers:
 - 3 Skewer Model = 2 units
 - 5 Skewer Model = 4 units
- Triple skewer
 - 1 unit each model
- Fat collecting tray
- Gas hose with regulator: 1 unit
- Adaptor to connect the valve
- Drip Tray (for the upper tray models)
- Power Cord
- Instructions manual
- Quick Installation guide



OPERATION - PROPANE GAS GRILLS

WARNING

Before lighting the burners inspect the gas supply piping or hose. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Always keep your face and body as far away from the grill as possible when lighting.

Checking for Gas Leaks

Check for gas leaks every time you connect your propane gas grill to a Propane gas cylinder, when a connected cylinder has not been used recently, or when either a natural or propane grill is being used for the first time.

Caution: Do not use an open flame when checking for leaks. Checking for leaks with an open flame may lead to a fire or explosion, resulting in property damage or personal injury.

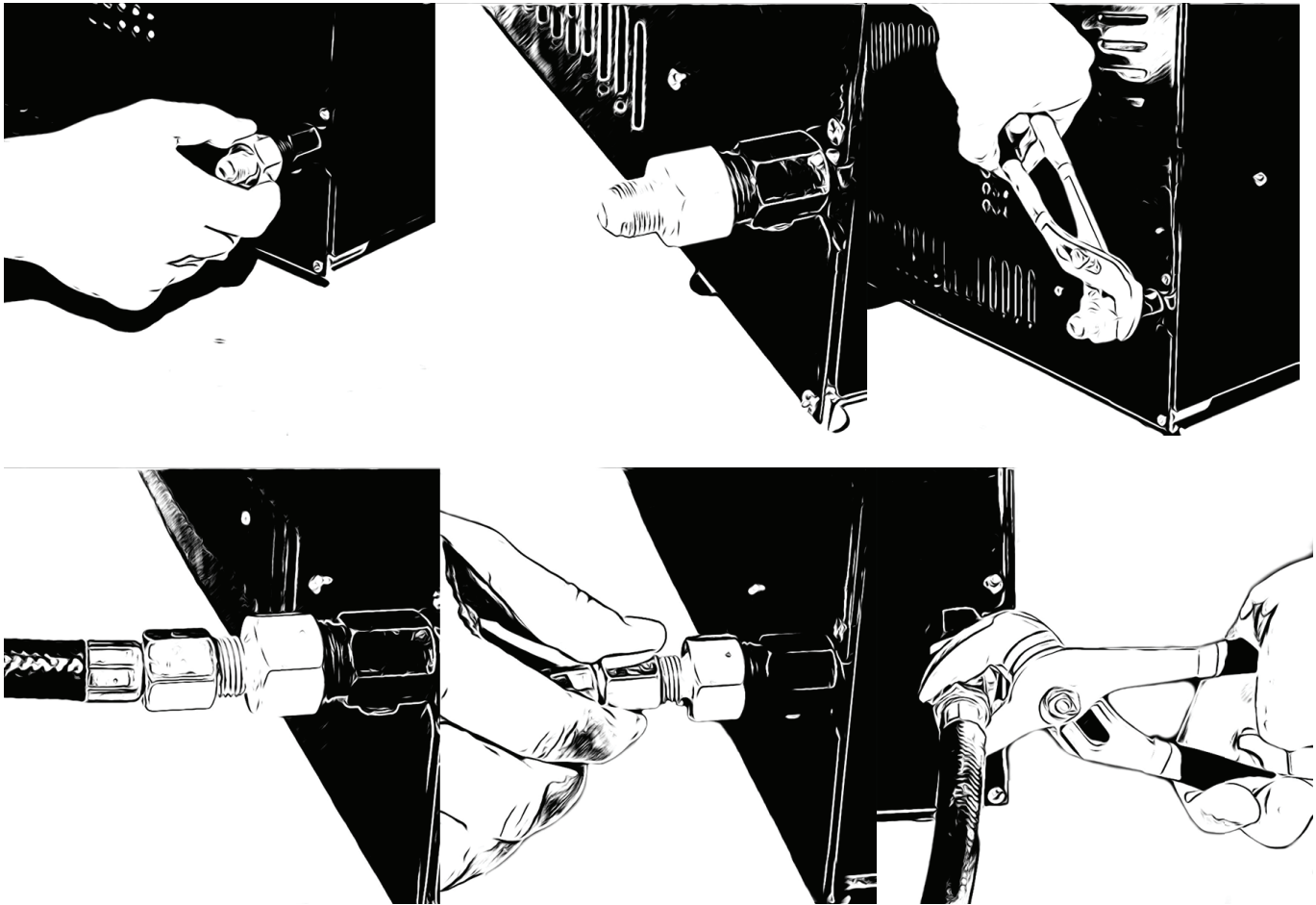
Before cooking with your appliance for the first time, burn off any foreign matter and rid the unit of any odors by burning the unit on HIGH for about 10 minutes. When lit, the flame should have a mostly infrared color to it. This appliance should be preheated before cooking with the main burner control settings on HIGH for five minutes with the glass door closed.

Prior to using your appliance verify that all of the following is correct:

- Installation of the proper gas type and regulator settings.
- The proper gas connection is complete.
- Check for gas leaks.
- Minimum clearances are maintained.
- All packaging has been removed.
- All parts and components are properly in place.
- An installer supplied manual gas shut off valve is fully accessible.
- LP hose is clean and inspected for cuts, wear, abrasion, or leaks. Replace if necessary with a suitable UL, ETL or CSA Listed part with internally threaded connector.

LP Hose Connection

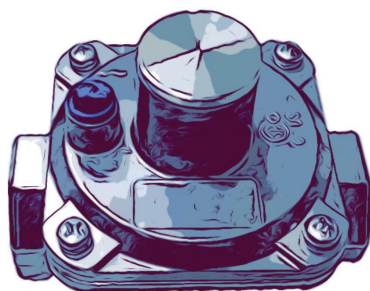
1. Connect the 3/8 Flare end of the Gas Hose with regulator.
2. To the 3/8 flare end of the coupling on the unit using a 3/4 open wrench. Do not apply pipe sealant (these are flare fitting).
3. Connect the regulator to the LP Cylinder. Use a tool to tighten the regulator.



Inside and Commercial Use

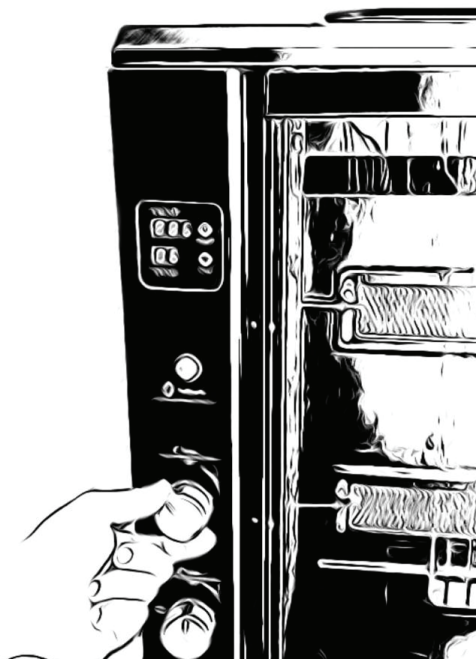
1. For commercial use and indoors it is necessary to use the adapter as shown below.

!!IMPORTANT: CERTIFIED BY ANSI Z83.11/CSA 1.8 2016.



Lighting the Appliance

1. Make sure the glass door are closed, than to ignite burners, starts with the upper burner, push the burner knob in and slowly rotate counter clockwise to the high position.
2. You will hear a loud click as the electronic lighter produces a spark. Listen for the sound of the gas igniting and look for a flame through the burner. If the burner does not light on the first try, repeat immediately. (For rear burner, a slower turn of the knob is necessary. This allows gas to accumulate in the rear burner to achieve ignition.)
3. If the burner does not light in 5 seconds then wait five minutes until the gas clears before attempting to light it again. Repeat the procedure or try the manual lighting procedure below.
4. Upon successful lighting, repeat the process on the other burners you wish to light.
5. To shut off the burners, rotate the knob and turn to OFF.
6. It is normal to hear a popping sound when the burners are turned off.



Operating the Grill

1. Before placing the skewers with the meat into your Grill, light up the burners.
2. Place the drip tray into the base of grill , the grease drops from the meat, drop direct to the hot tray.
3. To trigger the skewers rotation, close the glass door and then press ON.



Removing Skewers

1. Turn the skewers rotation off, press the knob.
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 burners.

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:

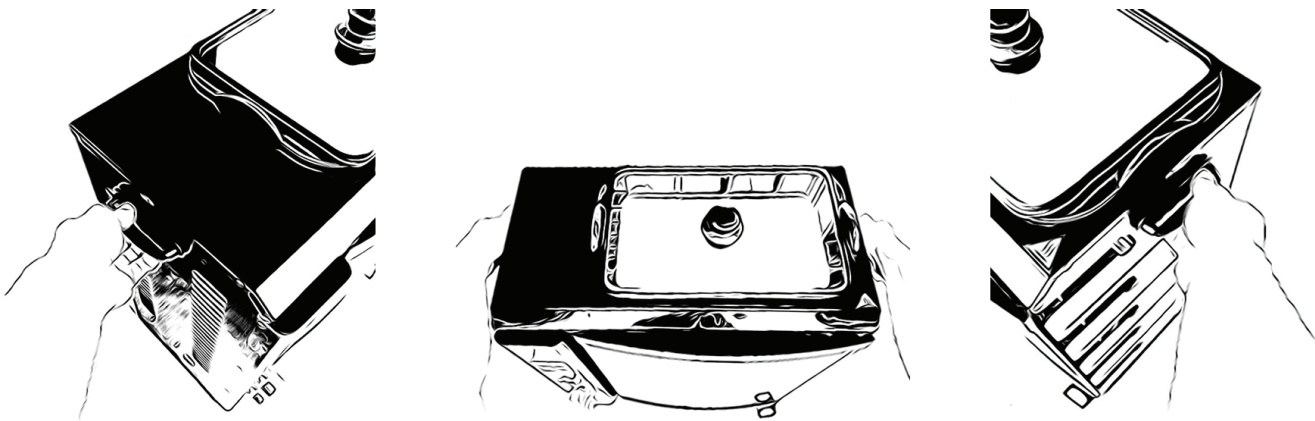
1. Insert the skewer lengthwise into the centre of the roast securing it in place with the remaining fork
2. After place the skewer into the rotisserie motor and turn rotisserie motor on check to see if the meat turns smoothly while cooking and adjust the balance as necessary

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 on your product, use the lateral handles for easy transport.



Charging & Battery Live

Your grill are equipped with Lithium-Ion batteries. We have selected these batteries to give you maximum battery life and long running times.

1. Find the charger that comes with your grill. If you have lost yours, see instructions on page “How to Order Repair Parts”. Use only the charger provided with the appliance. Do not attempt to use this charger with any other product. Likewise, do not attempt to charge this appliance with any other charger.
2. Plug your charger into an wall outlet.
3. Connect the smaller part into your grill. Do not just shove it in, as this could damage the plug.
4. If batteries should run down completely, it will take between 2 and 3 hours to fully recharge them. Normally, you won't run batteries down completely, since the running time with a full charge is up to 12 hours. It varies depending on your usage, but most grilling tasks take only about 1 hour. If your battery is no longer charging, it is time to replace the battery, see instructions on page “How to Order Repair Parts” how to order a new battery.
5. If, after repeated use, the run time seems to get shorter have less power, remove the plug from the wall outlet and continue to use until are fully discharged and stop operating. Plug the charger back into wall outlet and recharge the unit for 16 hours or overnight for a full new charge. This procedure improves battery capacity and should be repeated once every 2 -3 months to ensure optimum performance.

The batteries hold most of their charge even when not plugged in and charging, losing only about 30% of total charge per month.



CLEANING YOUR APPLIANCE

Caution: To prevent injury, use 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 burners.

Exterior and Interior Cleaning:

When cleaning your appliance, wipe down the exterior of the appliance to remove any splatter or grease. Do not use harsh abrasives. To remove baked on foods, use a fine to medium grit non metallic 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 a damp appliance.

- 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 fire flare up that could burn your face and arms. Wait until the grill has cooled before opening.

Drip Tray

Clean the drip tray 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 soapy water and re install. If using an oven cleaning agent, be sure to carefully follow the manufacturer's instructions to avoid damage to the stainless 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.

WARRANTY REGISTRATION

If you have purchased our 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 by selecting Contact Us, and then 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 complete the installation for the warranty to be in effect. The incorrect installation of the grill gas appliance will void 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 DO NOT COVER DISCOLORATION OR RUST, unless there is a loss of structural integrity on the appliance components.

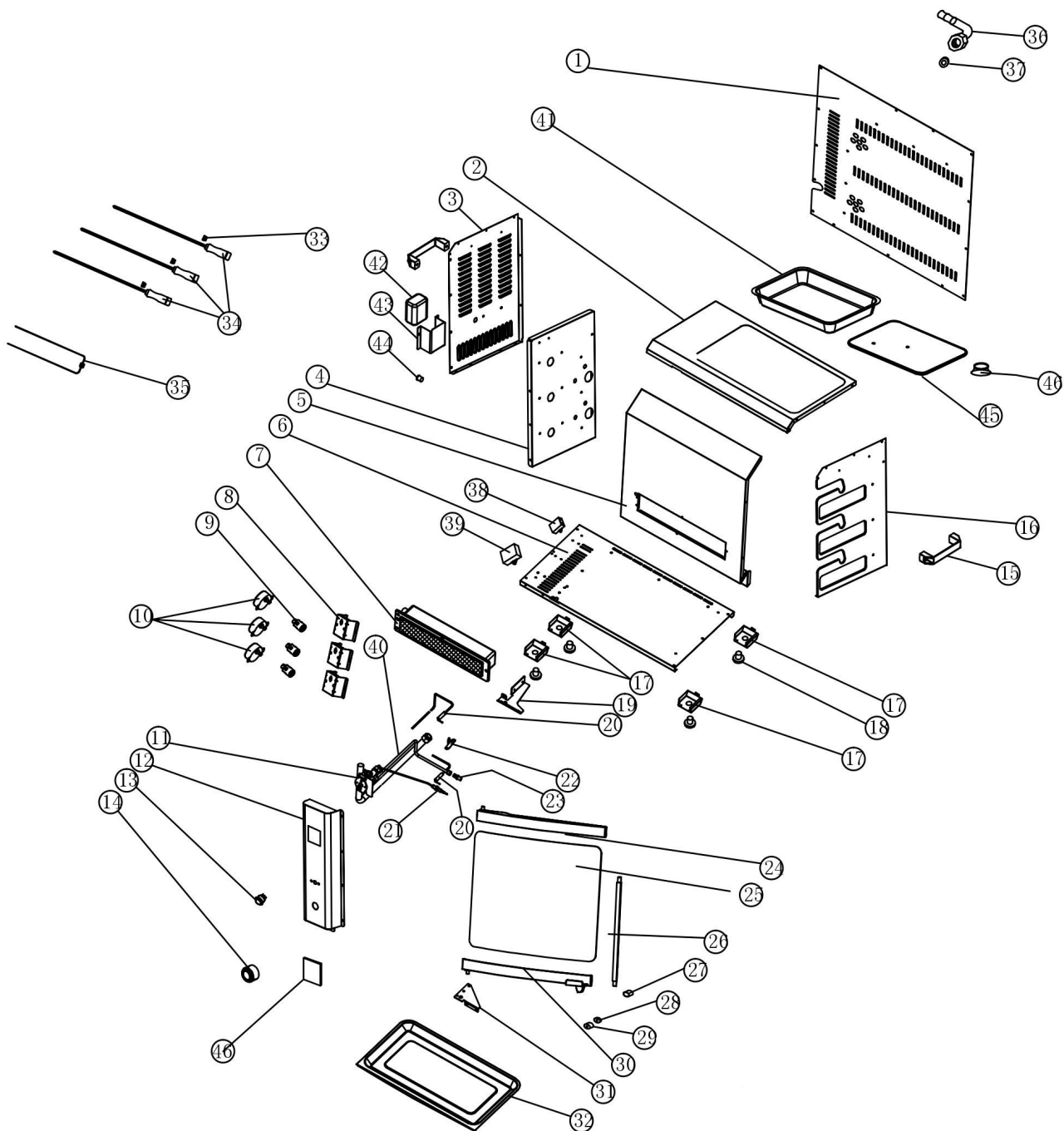
Contact Brazilian Flame directly for all warranty parts and questions. Consumers are responsible for all labor and shipping cost associated with warranty parts. Please make sure to have your sales receipt information and product serial number located inside the appliance on the left side panel.

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

PARTS DIAGRAM

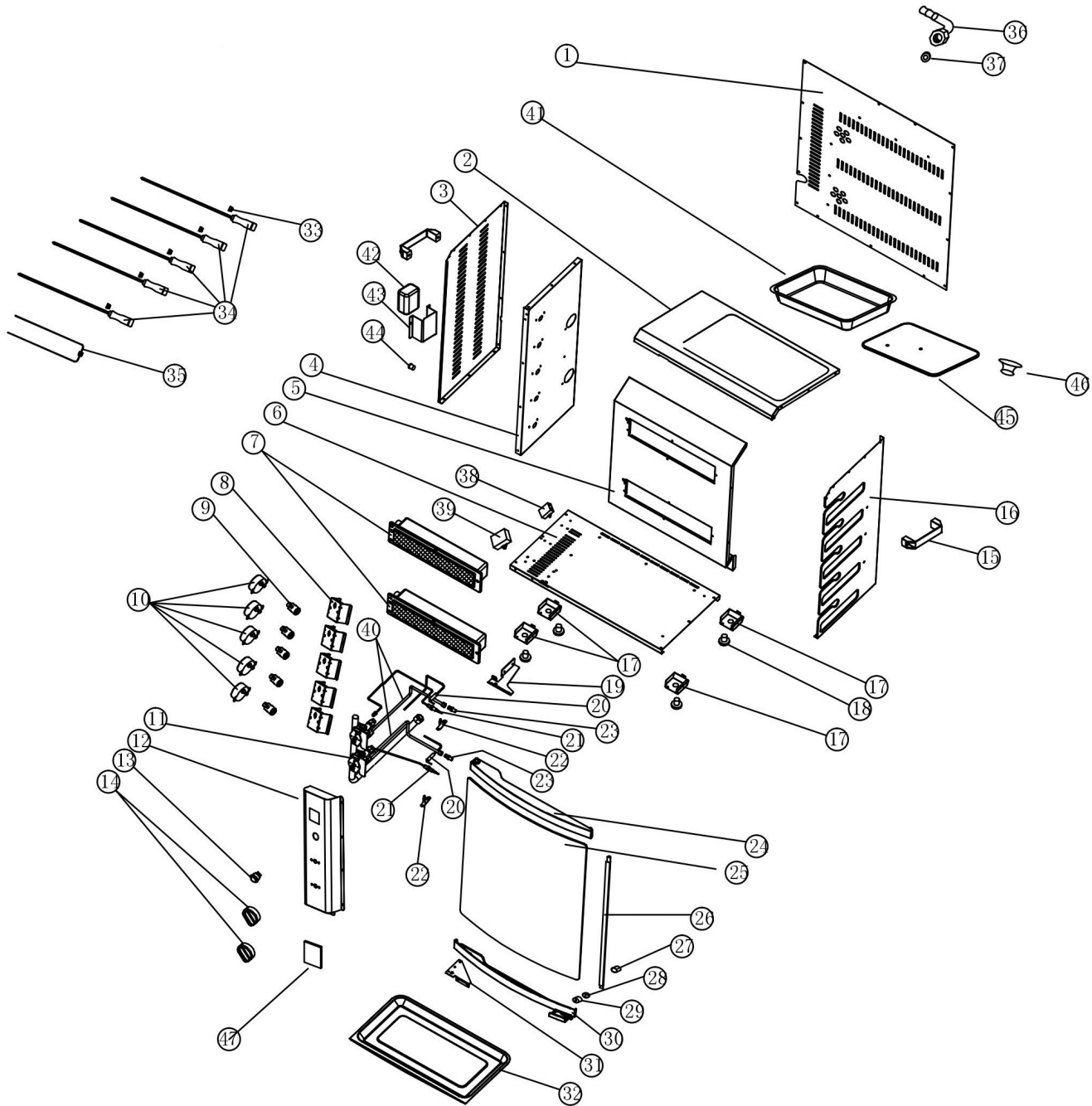
All repair part orders should be placed through your local BrazilianFlame® dealer. To locate a dealer in your area visit www.brazilianflame.com. To ensure prompt and accurate service, please provide the following information when placing a repair part order: Model Number, Serial Number, Part Name, Part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

BG-03 SKEWER GAS MODEL



PARTS DIAGRAM

BG-05 SKEWER GAS MODEL



PARTS LIST

Index No.	Description	Part Number	
		RIO FLAME-3	RIO FLAME-5
1	Black Plate	RIO3-01	RIO5-01
2	Top plate	RIO3-02	RIO5-02
3	Left Plate	RIO3-03	RIO5-03
4	Inner Plate	RIO3-04	RIO5-04
5	Plate for Burner	RIO3-05	RIO5-05
6	Bottom Plate	RIO3-06	RIO5-06
7	Burner	RIO3-07	RIO5-07
8	Motor suport	RIO3-08	RIO5-08
9	Connector	RIO3-09	RIO5-09
10	Motor	RIO3-10	RIO5-10
11	Valve subassembly	RIO3-11	RIO5-11
12	Control panel	RIO3-12	RIO5-12
13	Switch for Rotisserie	RIO3-13	RIO5-13
14	Button for Gas	RIO3-14	RIO5-14
15	Handle	RIO3-15	RIO5-15
16	Right plate	RIO3-16	RIO5-16
17	Feet support	RIO3-17	RIO5-17
18	Anti-skid feet	RIO3-18	RIO5-18
19	Top support for door frame	RIO3-19	RIO5-19
20	Igniter	RIO3-20	RIO5-20
21	Thermocouple	RIO3-21	RIO5-21
22	Thermocouple support	RIO3-22	RIO5-22
23	Nozzle of Gas	RIO3-23	RIO5-23
24	Top Door Frame	RIO3-24	RIO5-24
25	Door glass	RIO3-25	RIO5-25
26	Connecting plate	RIO3-26	RIO5-26
27	Magnet cover	RIO3-27	RIO5-27
28	Magnet	RIO3-28	RIO5-28
29	Lid handle	RIO3-29	RIO5-29
30	Bottom door frame	RIO3-30	RIO5-30
31	Bottom support for door frame	RIO3-31	RIO5-31
32	Drip tray	RIO3-32	RIO5-32
33	Support for rotisserie fork	RIO3-33	RIO5-33
34	Forks	RIO3-34	RIO5-34
35	Double skewers	RIO3-35	RIO5-35
36	Gas inlet connector	RIO3-36	RIO5-36
37	Gasket	RIO3-37	RIO5-37
38	Impulse device	RIO3-38	RIO5-38
39	Transformer	RIO3-39	RIO5-39
40	Gas inlet pipe	RIO3-40	RIO5-40
41	Upper tray	RIO3-41	RIO5-41
42	Lithium-ion battery	RIO3-42	RIO5-42
43	Lithium-ion battery support	RIO3-43	RIO5-43
44	Charge port	RIO3-44	RIO5-44
45	Lid glass	RIO3-45	RIO5-45
46	Display screen	RIO3-46	RIO5-46
47	Hose & LPS Regulator	RIO3-47	RIO5-47

HOW TO ORDER REPAIR PARTS

Parts Not Under Warranty

Parts can be ordered through your Service Person, Dealer, or a Master Parts Distributor. For 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 a 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 cause and solution.

Problem	Cause	Solution
Burner will not light.	Obstruction in gas line.	For propane models, ensure gas valve on cylinder is OFF. Remove flexible hose and blow out any debris.
	Leakages	Check if there are no leakages on the gas installation connections. If nothing's leaking, then as you light up the burner, set the gas adjuster to its maximum position.
	Out of gas	Refill LP gas cylinder. If natural model, turn on gas at source.
	Dead battery.	Recharge the grill battery.
Inadequate grill temperature.	Poor combustion.	Adjust air shutter.
	Inadequate gas pressure.	Contact gas supplier for assistance.
	Incorrect orifice/valve setting.	Refer to gas conversion instructions in this manual.
Flames blow out.	Cold grill.	Preheat grill at least 5 minutes on HI with the grill lid closed.
	Extreme wind.	Turn or shield grill.
Skewers will not rotate:	Dead battery.	Recharge the grill battery.

RECIPES

Follow some instructions that describes how to prepare or make some foods in our special rotisserie grill.

Type of Meat	Time of Cooking	Directions
Sausages	25 minutes	You can use the baskets grills. Temperature: 320°F
Beef Ribs	Whole Peace 1h 30 minutes Parts 45 minutes	Season the beef ribs with rock salt only. If you going Temperature: 350°F
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 Temperature: 320°F
Picanha		
Pork Ribs	55 minutes	Temperature: 300°F
Chicken Pieces	50 minutes	Temperature: 350°F
Whole Chicken	1h 30 minutes	Temperature: 350°F
Vegetables	10 minutes	You can use the baskets grills. Temperature: 320°F
Salmon	20 minutes	Season the salmon with salt, black pepper, lemon and virgin oil. Marinate for 25 minutes. Use the shirimp basket grill. Roast the salmon in the grill until it is look crispy on both sides Temperature: 300°F



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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.