

FIREPIT
GRILL

by **hergorn**







ENJOY YOUR OUTDOORS LIFESTYLE

Firepit is much more than a grill. It is the quality heat that only cast iron can offer, in your garden or patio.

You will enjoy a beautiful central fire , surrounded by an enameled cast iron ring where you can cook on the grill or griddle, while it radiates a pleasant warmth: perfect for family gatherings or with friends, creating the ideal environment around it, even in the coldest months.

With Firepit, outdoor events become a **unique experience.**

The body of the Firepit is **solid cast iron**, with a diameter of 960 mm, with a **robust thickness** and finished with special heat **resistant** paint. The large central opening makes it easy to ignite the fire and keep it going, even while cooking.

BUILT TO LAST IN RESILIENT, THICK CAST IRON

The **outer ring** is made up of four segments, where you can combine two griddles and two grills, all in cast iron. When lighting the fire, the ring quickly reaches the perfect temperature for cooking, and keeps it for a long time, thanks to the thermal inertia of cast iron. You can cook directly on these griddles and grills, since they are finished in a protective, very durable **food grade enamel coat, safe as a cooking surface.**







FIREPIT



THE SCENT OF WOOD

Cast iron grills are perfect for browning the meat and seal in its flavor, and provide excellent heat retention.

When you cook on the Firepit, fire does not touch the food directly, letting the aroma of the wood add its nuances.

Therefore, in order to obtain the best result, the **choice of firewood** is very important.

CHOOSING THE RIGHT WOOD

- Wood logs must always be **well dried** and fungus-free.
- Use **hard wood** to cook thick pieces of meat: embers will last longer.
- **Oak, beech** or **walnut** provide different smoky nuances: experiment with different kinds of wood!
- Wood from **almond, apple, cherry** and other fruit trees provides fruity aromas.
- Tip: add **aromatic plants** to the fire for extra flavours.
- **Resinous woods** (pine, fir) don't burn for a long time and smoke excessively; they are not recommended.

IGNITE YOUR CREATIVITY

Discover how the constant and homogeneous heat of Firepit can enhance the aromas and nuances of all natural ingredients.

Try cooking vegetables, all kinds of meats, fish or shellfish. Season them directly on the grill with aromatic herbs, sauces, cheeses and other toppings.

Try heating and toasting bread and other sweets...
You will see the results!

TAKING CARE OF YOUR FIREPIT

- After each use, **wait for the Firepit to cool down completely.**
- Remove the **ashes** and remember that you can compost them.
- Remove food scraps with a **spatula made of wood or synthetic material**, to avoid scratching the enamel.
- Finish cleaning the grills and griddles with a piece of cloth dipped in **olive oil**.
- Protect the Firepit by leaving it **covered**, even if indoors.





FIREPIT

PRODUCT INFORMATION

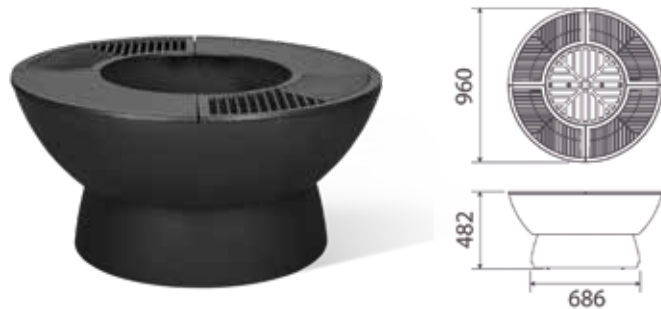
TALL BASE

- Perfect height for cooking.
- Steel base with log storage, finished in heat resistant paint.
- Side stainless steel bars.
- Cast iron cooking ring, finished in food-grade enamel.
- **Weight: 199.5 kg.**
- **Bowl finish** in heat resistant paint.



LOW BASE

- Perfect for enjoying fire while seated.
- Cast iron base, finished in heat resistant paint.
- Cast iron cooking ring, finished in food-grade enamel.
- **Weight: 136 kg.**
- **Bowl finish** in heat resistant paint.



CUSTOMIZE YOUR OWN

- **Basic fire bowl** to install on any heat resistant base or surface of your choice, with optional grills and griddles sets.
- **Bowl height: 260 mm.**
- **Bowl weight: 81 kg.**



Griddle



Grill



Combined



The warmth spreading around the Firepit will allow you to enjoy outdoor events on any season. More life for your patio!





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