



BRASA III

ARGENTINIAN STYLE GRILL CART

OWNERS GUIDE & INSTALLATION MANUAL



VG-BD3DSS

**READ ALL INSTRUCTIONS BEFORE YOU OPERATE YOUR BRASA III
SAVE THESE INSTRUCTIONS!**

www.videlusa.com



BRASAS III



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



THIS IS A SAFETY ALERT SYMBOL

When you see this symbol on the fire feature or manual, look for one of the following signal word panels alerting you to the potential for personal injury, death, or major property damage.

SAFETY WARNINGS

ALWAYS READ THE COMPLETE USER MANUAL.

Additional copies of this manual are available on the website www.videlusa.com

CONTACT YOUR LOCAL BUILDING OR FIRE OFFICIALS about restrictions and installation inspection requirements in your area.

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACE) TO COMBUSTIBLE MATERIALS. It is of the utmost importance that this product be used only in accordance with these instructions.

SAVE THESE INSTRUCTIONS



DANGER indicates an imminently hazardous situation which, if not avoided, will result in death or significant injury.



CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.



WARNING indicates a potentially hazardous situation which, if not avoided, may result in death or significant injury.



WARNING: FOR OUTDOOR USE ONLY. Please note that this **VIDEL USA** product is designed for residential use only and is not suitable for commercial purposes. The original purchaser (homeowner) should be the only one to use and maintain this grill cart.



CAUTION: NEVER obstruct the flow of ventilation. This could result in smoke inhalation, resulting in injury or death. To reduce the risk of severe or fatal injury from breathing toxic fumes, use only outdoors in an open area with good ventilation.



DANGER: NEVER operate the Brasa III indoors or in enclosed areas, such as a garage, shed, or breezeway. Keep clear of trees and shrubs. This grill cart is not intended for installation in or on recreational vehicles, portable trailers, boats, or any other moving installation. This could result in carbon monoxide buildup, resulting in injury or death.



WARNING: DO NOT store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance. An LP cylinder not connected for the use should not be stored in the vicinity of this or any other appliance.



CAUTION: Improper use or modification of this equipment may result in injury or damage to the equipment.



CAUTION: Avoid touching any part of the Brasa III while it is HOT. Ensure the Oven has cooled down completely before handling to protect yourself from bodily harm.



WARNING: FIRE HAZARD. This appliance is designed for outdoor use only and is intended for cooking with natural hardwood, charcoal or manufactured- approved solid fuels only. Do not use gasoline, kerosene, lighter fluid after ignition, alcohol or any other flammable liquids.



WARNING: NEVER use the Brasa III in windy conditions.



DANGER: NEVER leave the Brasa III unattended. Keep out of reach from children and pets at all times.



WARNING: Homeowner must comply with all applicable state, local building, fire and safety codes. Make sure to leave with adequate clearance from buildings, combustible materials, vegetation, and overhead structures.



WARNING: FIRE HAZARD. Hot embers, sparks, and airborne ash may ignite nearby combustible materials. NEVER operate the grill beneath combustible materials.



WARNING: BURN HAZARD. The firebox, cooking grates, and surrounding areas become extremely hot during use and can cause burns. Avoid touching these parts while the Brasa III is operating, or has been operated recently. Always use a covered/ gloved hand when operating the Oven. Open it slowly to allow heat and steam to escape safely.



WARNING: BURN HAZARD. NEVER lean over the Brasa III while in use. Keep clothing and other flammable materials away from the grill. Avoid wearing loose-fitting clothes or long sleeves while using the Brasa III, as certain fabrics can be highly flammable. If ignited, they could cause personal injury or death.



WARNING: NEVER dispose of hot ashes or coals in plastic containers, paper bags cardboard boxes, landscaping, or trash receptacles.



DANGER: BURN HAZARD. Keep children, pets and unauthorized persons a safe distance from the appliance during operation and while surfaces remain hot, or while appliance is in active use. Do NOT allow children or pets to operate or play near the grill.



DANGER: ALWAYS have a fire extinguisher nearby.



WARNING: NEVER try to put out a grease fire with water or any liquids. This could result in personal injury or possibly death.



WARNING: NEVER use the Brasa III while under the influence of drugs or alcohol.



WARNING: NOT SUITABLE FOR USE BY CHILDREN. Only adults who understand the proper operation and safety precautions for the Brasa III grill cart should handle it.



WARNING: Grease is highly flammable. Always allow hot grease to cool down before handling or disposing of it. Failure to do so, may result in fires or burns.



WARNING: Do NOT move the appliance while fire is burning or while hot coals or ashes remain inside the firebox.



WARNING: NEVER overload the firebox with any fuel type beyond the recommended operating level.



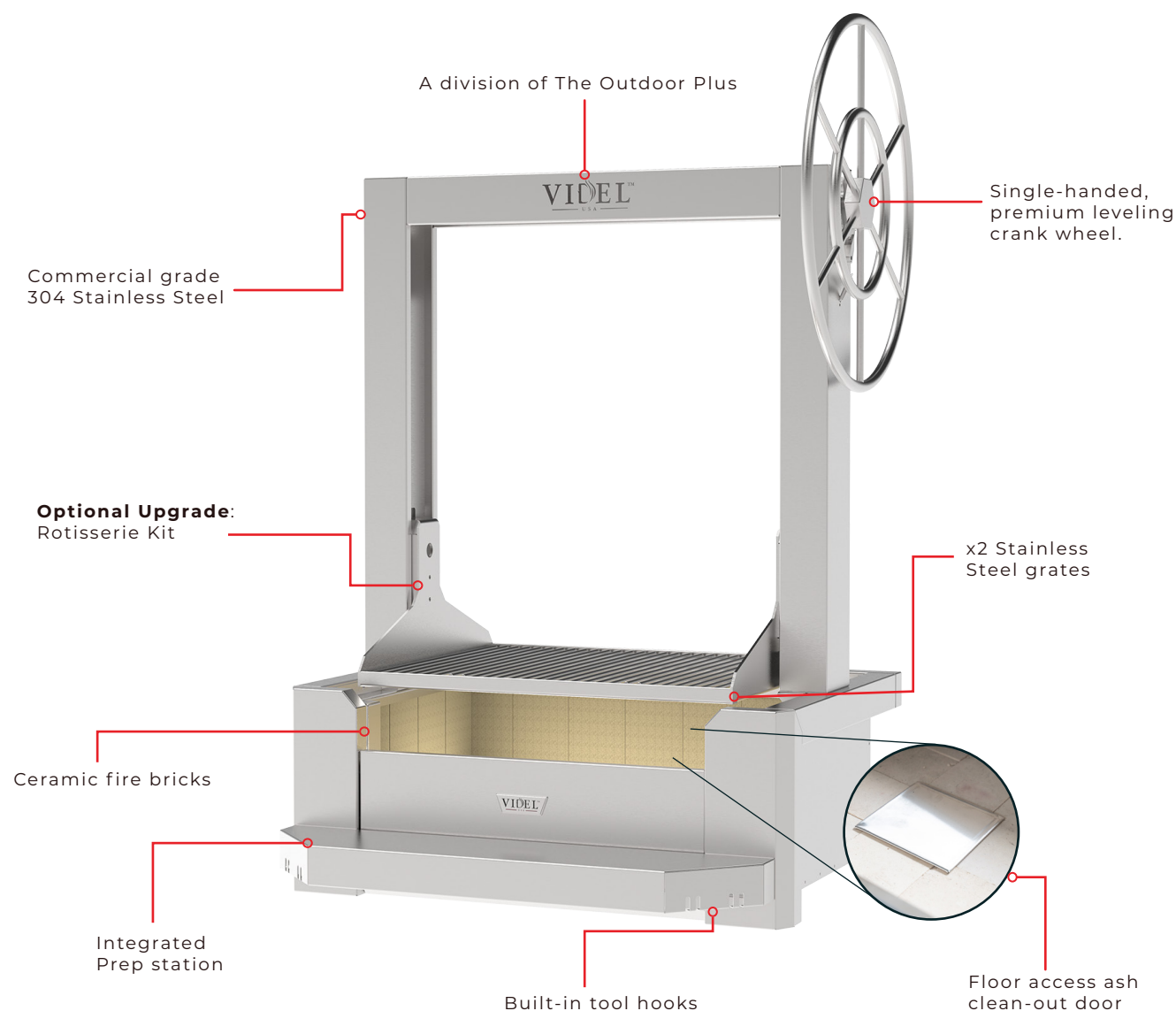
CALIFORNIA PROP 65 WARNING



This product can expose you to chemicals including Lead and Lead Compounds, which are known to the state of California to cause cancer, and Carbon Monoxide, Lead and Lead Compounds which are known to the state of California to cause birth defects or other reproductive harm. For more information

go to www.P65Warnings.ca.gov.

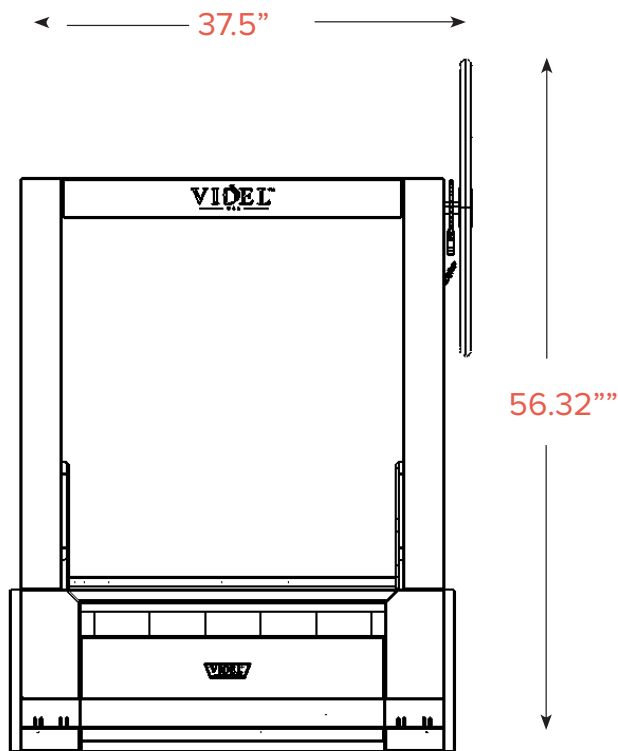
FEATURES & SPECIFICATIONS



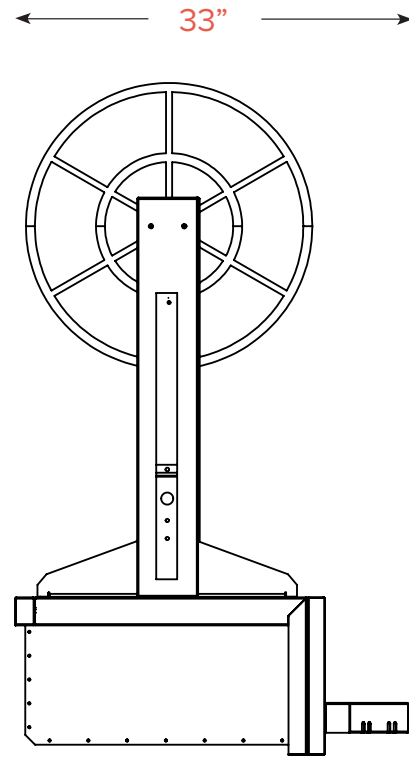
SPECIFICATIONS

Product Name	Brasa III
Part Number	VG-BR3DSS
Total Cooking Area	570 sq. Inches
Fuel Type	Charcoal and Wood Burning
Dimensions	(H) 56.25" x (W) 37.5" x (D)33"
Material	304 Stainless Steel

DIMENSIONS



FRONT VIEW



SIDE VIEW

OPTIONAL UPGRADES



ROTISSERIE KIT

Upgrade your Brasa II to include our signature wood fire rotisserie kit. Capable of rotating up to 85 pounds.



CUSTOM CUT GRILL GRATES

Customize your Brasa II to represent your brand. Work with our team of artisans to create your custom vision.



WARNING: FOR OUTDOOR USE ONLY. Adhere to the proper clearances at all times.

CUTOUT REQUIREMENTS

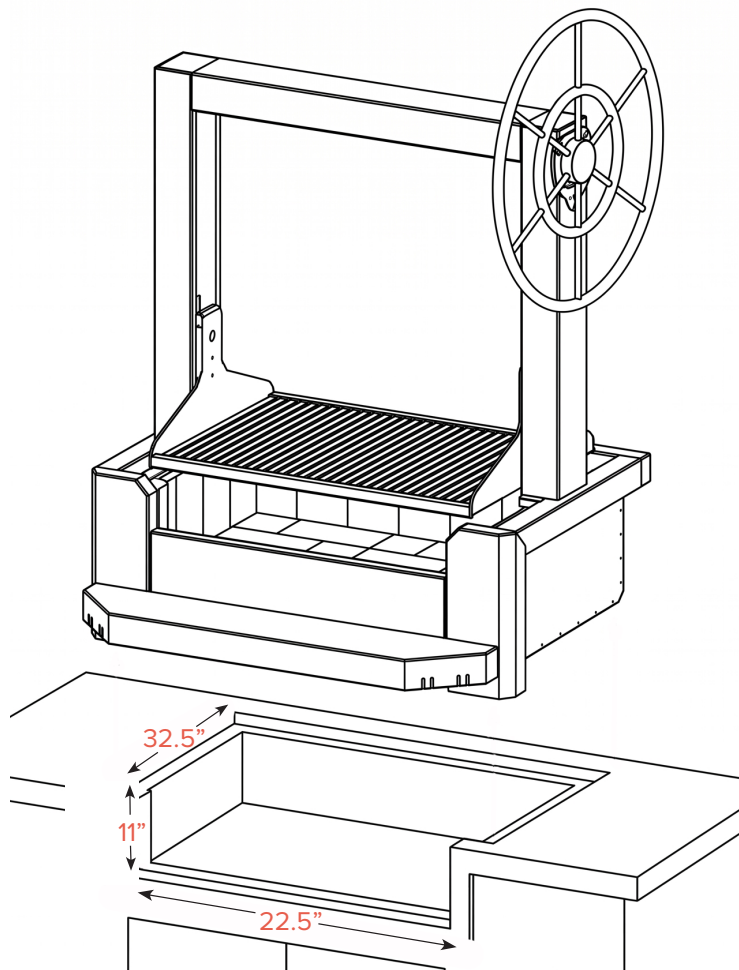
This appliance is designed to be used for OUTDOOR USE ONLY! Do not position the Brasa III under an overhead surface or near any combustible material. Use the table below to determine CUTOUT DIMENSIONS FOR AN ISLAND

OVERALL DIMENSIONS

Height	56.25
Width	37.5"
Depth	33"

CUTOUT DIMENSIONS

Height	11"
Width	32.5"
Depth	22.5"



GENERAL SAFETY REQUIREMENTS

OVERHEAD STRUCTURE

Any structure built above the gas appliance, like an outdoor patio roof, has to have a minimum of "two" adjacent sides which are open with outside exposure.

COMBUSTIBLE MATERIAL

Combustible material is any material of a building or structure made of wood, compressed paper, plant fibers, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant, or painted/plastered surface.

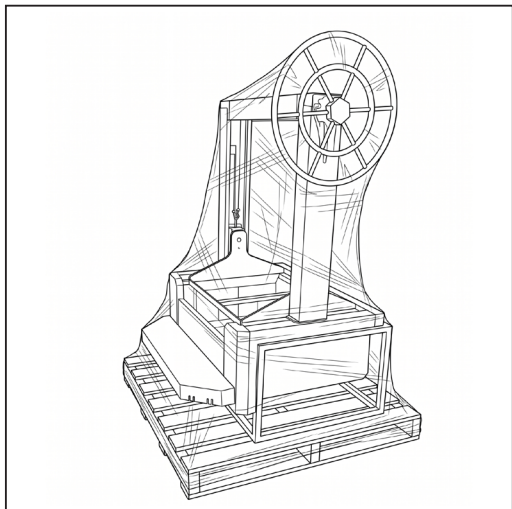


CAUTION: Improper use or modification of this equipment may result in injury or damage to the equipment.

DELIVERY & UNPACKING

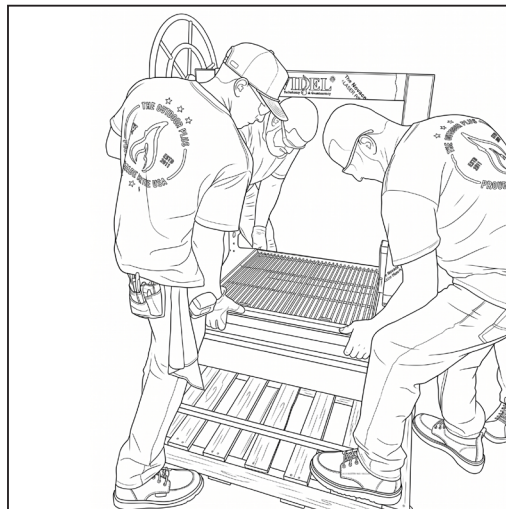
SOME INSTALLATION IS REQUIRED!

Ensure your Brasa III is right side up at all times, including when on the pallet. Videl USA recommends a team of 3-4 people to install the Brasa III.



1. UNBOX

Your Brasa III will arrive on wood pallets secured in heavy-duty shrink wrap. With the help of at least one, other person, carefully remove the Brasa II from all packaging.



2. TEAM LIFT

Verify the grill grates are in a lowered position. Then with the help of a few other people, lift the Brasa III off the pallet from the underside of the grill.



3. WARNING

It is important you do not lift from the frame the Brasa III is packaged in. This frame is NOT secure, and will increase the chance of damage to your grill.



4. INSTALL

Finally, with the help of a team, install your Brasa III into the appropriate cut-out of your outdoor island.

GENERAL OPERATION

RECOMMENDED FUEL TYPES

We recommend using natural hardwood, like oak, hickory or mesquite, or charcoal.



WARNING: NEVER use chemical accelerants such as gasoline, lighter fluid or kerosene, as these can cause flare-ups and potential fire hazards as well as pose the risk of toxic chemical residue.

USING YOUR BRASA III

PREHEATING

After lighting, the Brasa III wait until the embers create a few inches of ash before you begin to cook. It is recommended to adhere to this preheating time to best follow food safety guidelines.

CONTROL HEAT WITH ELEVATION

Use the side crank system to adjust the grate height. Avoid cooking directly over active blazing flames. It is recommended to start raw or thicker cuts further from the heat source, and then lowering the grate for a final sear.

USE PROTECTIVE GEAR

Always use proper protective gear such as insulated, long BBQ gloves when managing wood or hot coals. Keep all clothing & hair out of reach of the flames.



WARNING: Do not leave the Brasa III unattended while it is lit.



WARNING: Grease is highly flammable. Always allow hot grease to cool down before handling or disposing of it. Failure to do so, may result in fires or burns.



DANGER: NEVER attempt to put out a grease fire with water or any other liquids. This could result in personal injury or possibly death. ALWAYS have a fire extinguisher nearby.

STARTING UP & SHUTTING DOWN

DO NOT use indoors - this appliance is intended to be used for OUTDOOR USE ONLY! Your surroundings should be kept clean and free from flammable combustible materials. Be sure to adhere to recommended clearance requirements at all times.

GRILL CART START UP

1. The Brasa III is compatible with the use of natural hardwood, like oak, hickory, mesquite, or charcoal. Ensure you are only using approved fuel for the Brasa III.
2. Confirm your ceramic firebox is clean, and that no vents are blocked by debris.
3. Build a foundation using natural chemical-free fire starters such as eucalyptus bark, fatwood, paper or a chimney starter atop either hardwood or charcoal.
4. Using a long lighter or match, ignite the fire starter. NEVER use additional chemical accelerants to start the Brasa II
5. Let the Brasa III pre-heat for 30-40 minutes or until ashes build for up to 1-2 inches before you begin cooking.

GRILL CART SHUTDOWN

When you are finished with using your Brasa III, it is important to safely snuff out or douse your embers.

WOOD BURNING

1. Let the fire die down naturally & close the air vents to cut off oxygen supply.
2. Remove any under burned wood safely with long handled fire tongs.
3. Wait until the embers are completely cool before attempting to clean the firebox area.



WARNING: Grease is highly flammable. Always allow hot grease to cool down before handling or disposing of it. Failure to do so, may result in fires or burns.

CHARCOAL BURNING

1. Close the air vents to cut off oxygen supply and let the embers die down naturally.
2. Slowly apply small amounts of water over the hot coals.
3. Stir the coals until the water has reached the center of the coals.
4. Wait until the coals are completely cool before attempting to clean the firebox area.



WARNING: Do not saturate hot coals in water. A drastic change in temperature could create an explosive burst of steam, potentially causing harm to yourself or to the grill cart.

RAISING & LOWERING THE COOKING GRATES

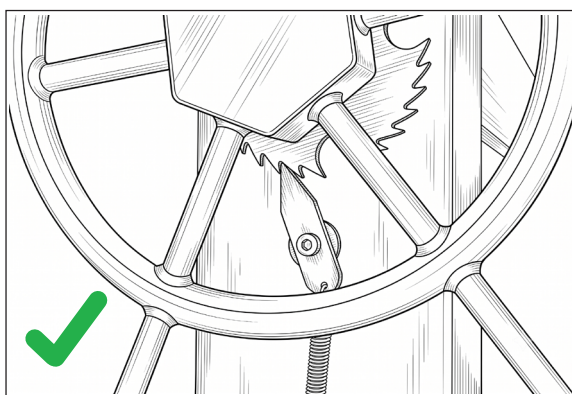
The Brasa III is an elevation based grill, and physically raising & lowering the cooking grates is how you will regulate the cooking temperature. Follow the instructions below to assure you are using the crank system correctly & safely.

USING THE CRANK WHEEL

1. Grasp the wheel handle firmly and ALWAYS turn clockwise to raise the cable to the desired position.
2. Listen for the distinct clicking of the wheel locking into each gear tooth. ALWAYS make sure the wheel is in the correct locking position before letting go.
3. Keep the cooking grates in the highest possible position while your Brasa II is warming up (roughly 30-40 minutes).
4. To lower the grill grates, keep a firm two-handed grip on the wheel crank. Spin the wheels slightly clockwise until there is enough tension to move the wheel counterclockwise. Continue spinning the wheel until you get the desired
5. NEVER let the cooking grates slam to the lowest position. You must always move the cooking grates manually and with control.

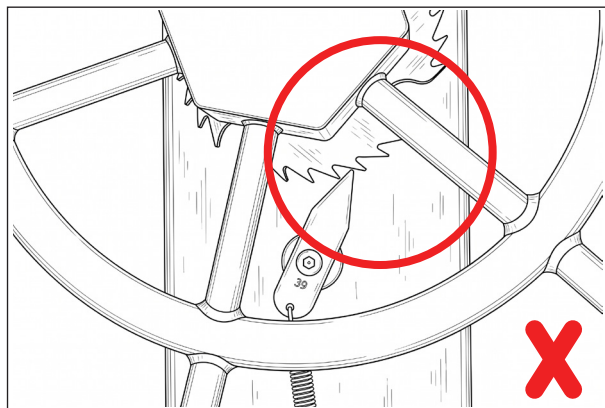
1. CORRECT LOCKING POSITION

The crank must be in a locked position at all times. **ALWAYS LOCK THE WHEEL BY TURNING IT CLOCKWISE.** This is the only correct way to lock your Brasa II.

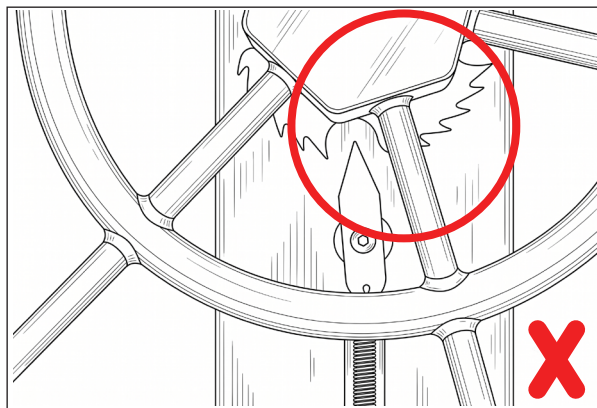


2. INCORRECT LOCKING POSITIONS

DO NOT attempt to lock the wheel crank by rotating it counterclockwise or using the rest areas. This will damage your gear mechanism.



NEVER LOCK YOUR WHEEL CRANK IN THE COUNTERCLOCKWISE POSITION.



NEVER ATTEMPT TO LOCK YOUR WHEEL CRANK IN THE REST POCKET.

FOOD SAFETY & GUIDELINES

GRILLING TEMPERATURES

Monitor the internal temperatures using a calibrated meat thermometer to verify your food reaches the required internal minimums. See the table below for recommended food safety temperature guidelines.

HANDLING RAW FOODS

Be sure to have a separate set of grilling utensils strictly for handling raw meat. Never place cooked food back onto the platter that held raw meat.

FOOD STORAGE

Keep all perishable foods chilled until ready. Do not leave food sitting out for extended periods of time, especially in higher heat temperatures. It is important to discard any food that has entered the “Danger Zone” (between 40°F - 140°F).

<div>A GUIDE TO THE PERFECT GRILLING TEMPERATURE</div>		
DONENESS	SERVING TEMPERATURE	GRILLING DESCRIPTION
BEEF, LAMB, VENISON, STEAK, CHOP, ROASTS		
Extra Rare, Blue, Pittsburgh	110° - 120°F (43° - 49°C)	USDA MINIMUM 145°F [64°C] Deep red, slightly juicy, cool, stringy, soft and squishy
Rare	120° - 130°F (49° - 54°C)	Bright red center, juicy, warm, tender, soft
Medium Rare - CHEF'S CHOICE	130° - 135°F (54° - 57°C)	Bright red/pink center, juicy, warm, tender
Medium	135° - 145°F (57° - 63°C)	Rich pink center, slightly juicy, slightly firm
Medium Well	145° - 155°F (63° - 68°C)	Grey-brown with slight pink center, firm
Well Done	155° or more (68°C)	Grey-brown, no pink, little juice, firm to hard
PORK & STEAKS, CHOPS, ROASTS, FRESH HAMS		
Rare	120° - 130°F (49° - 54°C)	USDA MINIMUM 145°F [64°C] Pale pink center, very juicy, tender
Medium Rare	130° - 135°F (54° - 57°C)	Creamy pink center, juicy, tender
Medium - CHEF'S CHOICE	135° - 145°F (57° - 63°C)	Cream Colored, some pink in center, juicy
Medium Well	145° - 155°F (63° - 68°C)	Cream colored, some clear juices, firm
Well Done	155° or more (68°C)	Cream colored, touch, hard
CHICKEN & TURKEY		
CHEF'S CHOICE	165°F (74°C)	USDA MINIMUM 165°F [74°C] Cream colored, moist, slightly tender, leg moves easily
GROUND MEATS, BURGERS, SAUSAGES		
CHEF'S CHOICE	165°F (74°C)	USDA MINIMUM 160°F [71°C] 80% lean/ 20% fat for juiciest results
PRECOOKED MEATS (HAM, HOT DOGS, SAUSAGES)		
CHEF'S CHOICE	140°F (60°C)	USDA MINIMUM 140°F [60°C] Juicy, Tender
PORK RIBS, PORK SHOULDERS, BEEF BRISKET		
CHEF'S CHOICE	190° - 205°F (88° - 96°C)	USDA MINIMUM 145°F [63°C] Best cooked low & slow, done when pulls apart easily
FISH		
CHEF'S CHOICE	130° - 145°F (57° - 63°C)	USDA MINIMUM 145°F [63°C] Slightly translucent, tender, flakes easily

CARE & MAINTENANCE

The most effective way to clean your Brasa III is with high heat. Start this process by lowering the grates close to the flame for about 15 minutes to turn off any remaining residue.

CLEANING THE STAINLESS STEEL GRATES

1. **SCRUB GRATES:** After cooling, but while still warm use a high-quality stainless steel wire brush or a crumpled ball of aluminum foil. Avoid standard steel wool, which leaves carbon deposits that cause rust. Let the embers & ashes completely cool down. (Ideally 24- 48 hours)
2. **CLEAN GREASE:** Once the grill completely cools, use a grate scraper or a folded cloth to clean the grease or clear stuck debris.
3. **WIPE CLEAN;** Use a damp cloth or paper towel to wipe away any remaining ash or excess debris. Use mild soap, and a soft brush or cloth as needed
4. **DRY THOROUGHLY:** Wipe completely dry with a microfiber cloth or a towel to prevent water spots.

ASH REMOVAL PROCEDURE

Removing the ashes from the Brasa III after use is essential to maintain its performance and longevity. Proceed with the following steps to remove the ashes effectively:

1. **ENSURE ASHES ARE COOL;** After cooking, let the embers & ashes completely cool down. (Ideally 24- 48 hours)
2. **SWEEP THE ASH;** Gently scrape the ashes into the removable ash tray at the floor of the grill.
3. **EMPTY THE ASH;** Empty the ash drawer into a non-combustible metal container, then adhere to the ceramic firebox cleaning procedure.



WARNING: NEVER dump ashes into a plastic, paper or cardboard container to avoid a potential FIRE HAZARD.



WARNING: Never use chemical oven cleaners, power washers, or soap on ceramic. The porous material absorbs liquids, which expand and shatter the brick during your next cook.

CLEANING THE CERAMIC FIREBOX

1. **COOL COMPLETELY:** NEVER clean a hot or warm ceramic firebox. Thermal shock or moisture can crack the material.
2. **SWEEP OUT ASH:** Using a natural bristle brush sweep all fire ash towards the center floor ashbox access door of the firebox.
3. **SCRAPE GENTLY:** Use a plastic putty knife to gently scrape away hardened grease or food drippings on the brick faces. Do not use metal scrapers, which gouge the ceramic.
4. **FOR STUBBORN SPOTS:** Use a barely damp microfiber cloth to wipe stubborn spots. Allow grill to air-dry completely for 24 hours before use.



WARNING: Failure to properly perform required maintenance and service will void your warranty.



BRASA III WARRANTY INFORMATION

OUR COMMITMENT

VIDEL USA™ proudly stands behind the quality, craftsmanship, and performance of the Brasa™ III (PN: VG-BD3DFSS). Built from premium 304L stainless steel and designed for authentic Argentine-style live-fire cooking, the Brasa™ III is engineered to provide years of dependable service. This Limited Lifetime Warranty reflects our confidence in the materials and craftsmanship that define every Brasa™ III. This warranty applies exclusively to the original residential purchaser, is non-transferable, and requires valid proof of purchase.

LIMITED LIFETIME COVERAGE

VIDEL USA™ warrants the 304L stainless steel body, cooking grates, prep shelf, height-adjustment assembly, and all permanently welded 304L stainless steel components against defects in materials and workmanship for the lifetime of the original purchaser under normal residential use.

Should any covered component be determined by VIDEL USA™ to contain a manufacturing defect, the defective component will, at VIDEL USA's sole discretion, be repaired or replaced with the same component or a comparable replacement of equal or greater functionality. The Brasa™ III is specifically engineered for high-temperature wood and charcoal cooking.

ONE-YEAR LIMITED WARRANTY

The bearings, tension wire, and fire bricks are warranted against defects in materials and workmanship for a period of one (1) year from the original date of purchase.

NORMAL WEAR

Because the Brasa™ III is intended for outdoor installation and live-fire cooking, exposure to heat, weather, smoke, and the natural elements will gradually affect the appearance of the product. Heat discoloration, smoke residue, surface scratches, weather staining, oxidation, patina, minor surface rust caused by environmental contaminants, and other cosmetic changes that do not affect the structural integrity or intended performance of the product are considered normal wear and are not covered under this warranty.

WARRANTY EXCLUSION

This warranty does not apply to damage resulting from improper installation, misuse, abuse, negligence, accidents, unauthorized modifications or repairs, improper maintenance, excessive loading of the cooking grates, improper operation of the height-adjustment mechanism, operation beyond the intended design of the product, transportation damage occurring after delivery. This warranty is intended solely for residential use and does not apply to commercial, institutional, rental, hospitality, or food-service installations.

WARRANTY SERVICE

To obtain warranty service, the original purchaser must contact VIDEL USA™ and provide proof of purchase together with a description of the issue. VIDEL USA may request photographs or additional information and reserves the right to inspect the product before approving any warranty claim. If a covered component has been discontinued, VIDEL USA™ reserves the right to provide a comparable replacement component of equal or greater functionality.

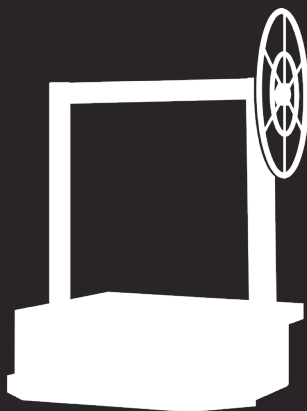
Warranty coverage is limited to the repair or replacement of the defective component only. Labor, installation, removal, service calls, shipping, handling, taxes, and all other associated costs remain the responsibility of the customer.

WARRANTY CLAIM PROCEDURE:

Please contact VIDEL GRILLS USA Warranty Service Center for factory direct assistance. We are open Monday-Friday 7am-5pm (PST)

Phone Number: (909) 460-5579

Email: support@videlusa.com



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