



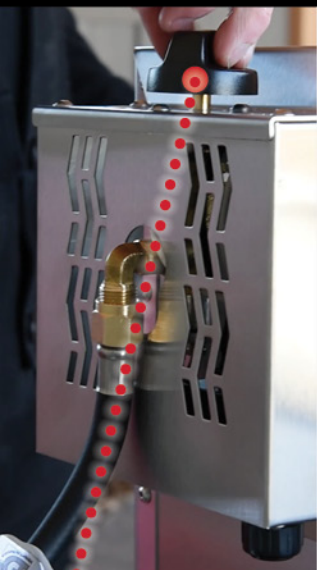
**NORTHFIRE™**

# **INFERNO** **HANDBOOK**



# INFERNO

## GETTING STARTED



- 1** Remove dial from package and insert on ignitor.



- 2** Unscrew and insert one AA battery underneath unit at back. Batteries not included.



- 3** Affix adapter to propane tank and secure the seal.

Once you turn the push-to-start ignitor and let it warm up for two minutes, the Inferno will go straight to 1500°F (800°C).

The Inferno can accommodate a standard 20lb propane tank. If you are traveling and would like a smaller tank, you will need an adapter.

**CAUTION:** Top and internal components are subjected to intense heat. It's best to use the provided stainless steel handle or oven-safe gloves, such as our NorthFire Heat Resistant Grilling Gloves. Do not leave the unit unattended.







# INFRARED HEAT

The infrared element in the Inferno heats up to 1500°F (800°C), quickly grilling your meat to perfection. It caramelizes the outside of your food while at the same time locking in the juices.

In the Inferno, the infrared burner between the grates and the flame is fueled by the gas. Once the gas hits this burner, it emits extreme heat evenly to the food and reduces flare-ups.



-  **Heats up faster and at a higher temperature**
-  **Cooks faster than a conventional BBQ**
-  **Locks in the juices while keeping your meat tender inside**
-  **Sears your meat to perfection**



## SAFETY TIP

Strong winds passing through the unit may cause the Inferno to turn off.

This is a safety feature that prevents unwanted flare-ups.

Simply reignite the Inferno with push start ignitor.





# INFERNO

## COOKING GUIDE

### GRILLING RACKS

- ① .....
- ② .....
- ③ .....
- ④ .....

FOOD TRAY .....

DRIP TRAY .....

PULL OUT  
TRAY .....



# STEAK

Infrared cooking is the best way to lock in juices and get the most flavor from any cut of steak. Cook times may need adjusting depending on thickness of meat and weather conditions.

1" New York Strip	Rack	Per Side
Medium Rare	1	60 sec
Medium	2	120 sec



Add butter to the drip tray containing the steak drippings for an indulgent sauce on your steak.





# HAMBURGER



1" Pattie	Rack	Per Side
Medium Rare	1	60 sec
Medium	2	120 sec

Cook times may need adjusting depending on thickness of meat and weather condions.

# PORK

Cook times may need adjusting depending on thickness of meat and weather conditions.



3/4" Loin Chop	Rack	Per Side
Medium	1	60 sec
Medium Well	2	120 sec

# LAMB



Cook times may need adjusting depending on thickness of meat and weather condions.

1" Loin Chop	Rack	Per Side
Medium Rare	1	60 sec
Medium	2	120 sec

# CHICKEN



Cook times may need adjusting depending on thickness of meat and weather conditions.

Breast (cooked through)	Rack	Per Side
1" Cubed & Skewered	2	75 sec
3/4" Strips	2	60 sec



# SHRIMP



Shelled	Rack	Per Side
Medium	1	60 sec
Cooked Through	2	90 sec

# FISH FILLET



1/2" Fillet	Rack	Per Side
Medium	1	45 sec
Well Done	2	90 sec

Cook times may need adjusting depending on thickness of meat and weather conditions.



# SALMON



Cook times may need adjusting depending on thickness of meat and weather conditions.

1" Steak	Rack	Per Side
Medium	2	120 sec
Medium Well	2	150 sec



# CLEANING YOUR **INFERNO**



Easily clean the Inferno after use with a stainless steel cleaning solution.



All pull-out components  
are dishwasher safe.



Slide out the grill  
rack, grill plate, trays,  
and pull-out pan.

All interior components are  
stainless steel, making it easy to  
clean when you're done grilling.  
Quick grilling, quick cleaning.



# ACCESSORIES



INFERNO  
COVER



NORTHFIRE APRON



HEAT RESISTANT  
GRILLING GLOVES



BAMBOO CUTTING BOARD



877.836.0986



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