



*OUTDOOR*

# Huapi Family



**Nuke**<sup>®</sup>  
FIRE FOOD TRADITION

## WELCOME TO THE ÑUKE FAMILY!

*Your purchase of our hand-made Huapi firepit and grill is your passport to the wood-fired asado traditions of the Argentinian prairies.*

*For hundreds of years, asado-style barbecue has been a central aspect of Argentinian family, community and national celebrations, and we are delighted that you have chosen to join the fellowship of real-fire cooking.*

*We love to hear from owners of our Ñuke products. Feedback on your experience with your Ñuke grill not only allows us to continue to refine our products, but helps us tell the story of the joy great food brings us all. Please take a moment to join our growing worldwide family and share the memories you create with your Ñuke grill.*



**Ñuke BBQ USA**  
**1-888-772-1534**  
**info@realfirebbq.com**  
**<https://www.nukebbq.com/>**  
**Instagram: @nukebbqusa**

**DISREGARDING THE WARNINGS AND CAUTIONS CONTAINED IN THIS OWNER'S MANUAL  
COULD RESULT IN SERIOUS BODILY INJURY OR DEATH, CREATE A FIRE HAZARD OR  
EXPLOSION, CAUSING PROPERTY DAMAGE.**



*Safety symbols  alert you to important information.*



*Read all the safety information contained in this Owner's Guide before using this product.*

* Do not leave infants, children, or pets unattended near a hot grill.*

* Do not try to move the hot grill. Wait for the grill to cool before moving it.*

* Never add lighter fluid or use charcoal that has been treated with it, to already lit charcoal.*

* At all times, keep the grill on a safe and level surface, away from combustible materials.*

* Do not dispose hot coals where they could cause injury or pose a fire hazard.*

## *General Instructions*



*When you first start up your grill, you may notice a burnt paint smell. This is due to the paint curing process, which is normal and will rarely recur in the future.*



*Never use wood that has been contaminated with toxic chemicals, such as pressure treated lumber or painted wood. Do not burn petroleum-based plastics.*

*Do not leave grill unattended while in use.*



*Keep children and pets away from the grill while in use.*

*Do not touch metal parts of the grill until they have completely cooled after use.*



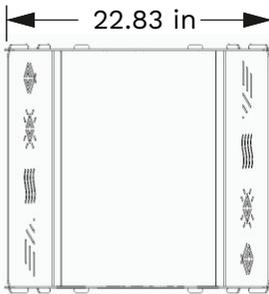
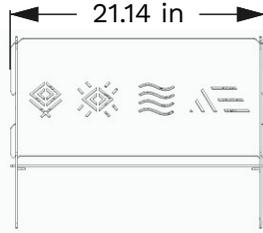
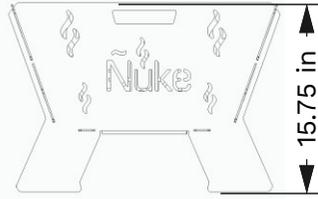
*Choose a dry place to store the grill and protect it from rain. At all times, keep the grill on a safe and level surface, and away from combustible materials.*

**Nuke<sup>®</sup>**

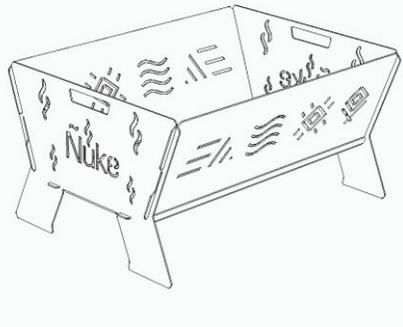
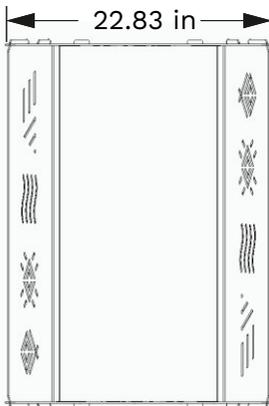
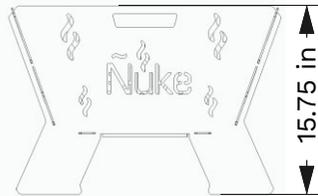
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**Huapi 50**



**Huapi 70**

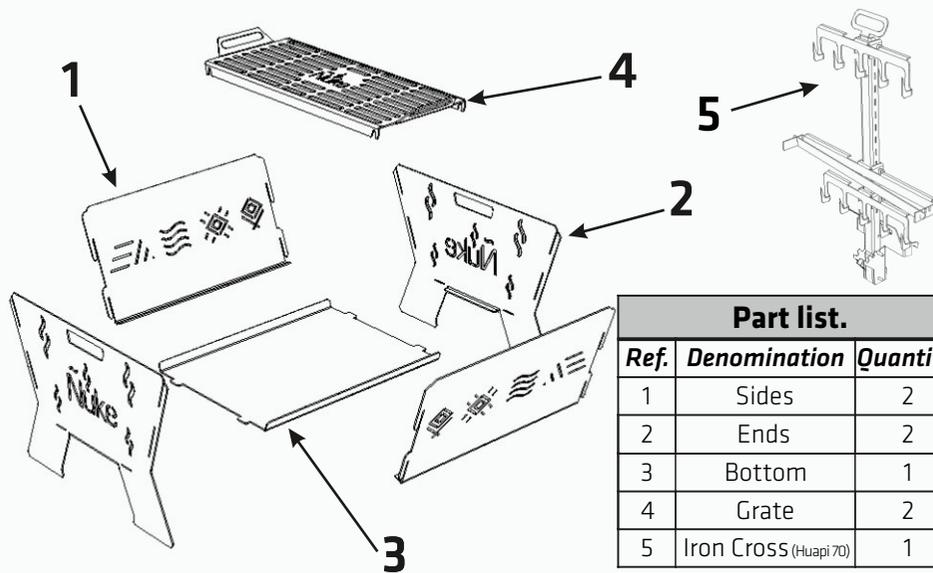


\*Illustrations may vary from finished product.



# COMPONENTS

## Standard components:



Part list.		
Ref.	Denomination	Quantity
1	Sides	2
2	Ends	2
3	Bottom	1
4	Grate	2
5	Iron Cross (Huapi 70)	1

## Optional (not included in the standard):

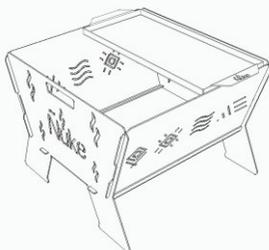
### Grate

Huapi 50 (fits 2)  
Huapi 70 (fits 3)



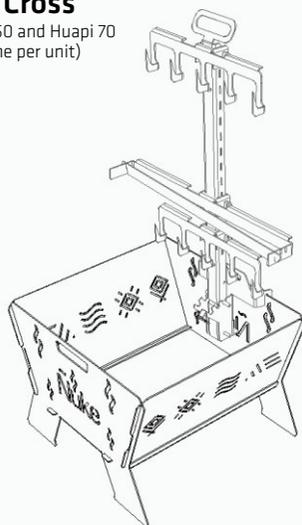
### Griddle

Huapi 50 (fits 2)  
Huapi 70 (fits 3)



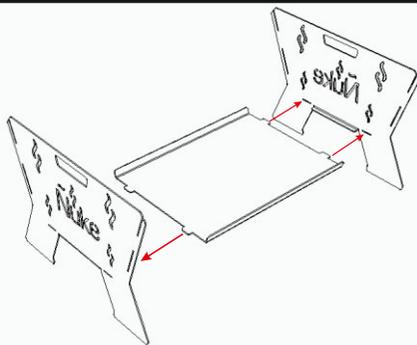
### Iron Cross

Huapi 50 and Huapi 70  
(only one per unit)

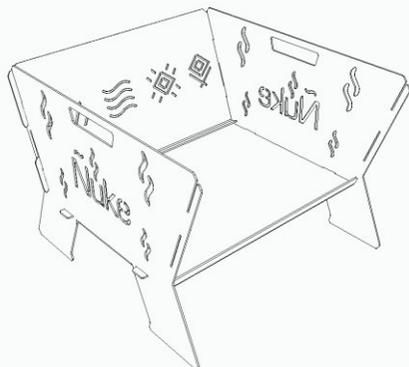
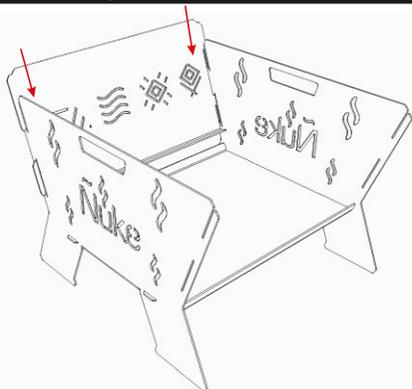


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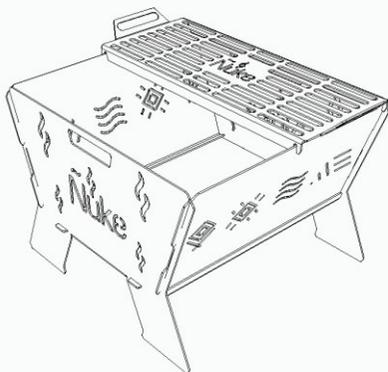
**1** - Using the pre-cut notches, slide the bottom into the ends.



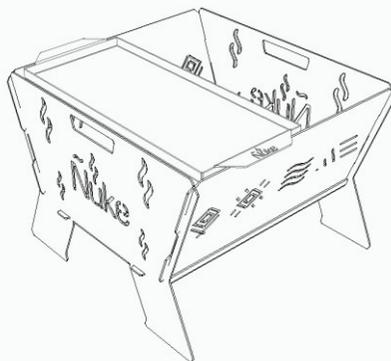
**2** - Slide the sides into the pre-cut notches, as shown in the diagram.



Example with use of one grate.



Example with use of one griddle.



**\*Illustrations may vary from finished product.**