

HASTY-BAKE® MODEL 270



270 (ONLY AVAILABLE IN STAINLESS STEEL)

“Hasty-Bake

barbecues were the

clear stars of last

week's event.”

DALLAS MORNING NEWS

WHEN DESIGNING AN OUTDOOR COOKING CENTER, THE FIESTA IS THE IDEAL CHOICE FOR THOSE WHO WANT THE CUSTOM “BUILT-IN” LOOK. WE TOOK OUR ULTIMATE CHARCOAL OVEN, THE GOURMET, AND MOVED THE FIRE DOOR AND CRANK HANDLE FROM THE SIDE TO THE FRONT TO CREATE THE FIESTA. IT IS IDENTICAL TO THE STAINLESS STEEL GOURMET WITH ITS DUAL LEVEL COOKING SURFACE. NO OUTDOOR KITCHEN SHOULD BE CONSTRUCTED WITHOUT A FIESTA TO PROVIDE SLOW, INDIRECT COOKING AS WELL AS CONVENTIONAL GRILLING TO PLEASE ANY GUEST. ALL HASTY-BAKE CHARCOAL OVENS ARE HANDCRAFTED WITH ONLY THE FINEST MATERIALS AVAILABLE.

SPECIFICATIONS FOR ALL FIESTA MODELS

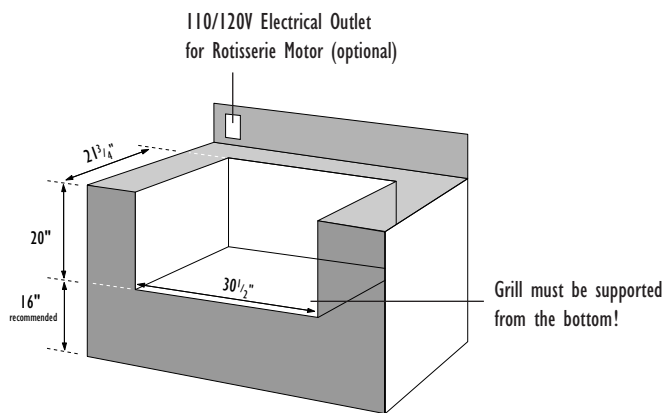
- SURFACE COOKING SPACE: 834 square inches (including warming shelf)
- BASE DIMENSIONS: 30”L x 21”D x 36”H
- WEIGHT: 135 lbs.

MODEL 270 SPECIFICATIONS (STAINLESS STEEL)

- MATERIALS: Heavy $\frac{1}{4}$ ” dia. stainless steel primary cooking surface
20 gauge steel hood with $\frac{3}{16}$ ” tempered glass
18 and 12 gauge stainless steel lift and fire box
18 gauge polished 304 stainless steel base
- WARRANTY: 10 year parts/workmanship

HASTY-BAKE®

FIESTA



FIESTA INSTALLATION INSTRUCTIONS AND RECOMMENDATIONS

LOCATION:

- Locate the Fiesta grill only in a well-ventilated area.
- Never locate the grill in a building, garage, breezeway, shed or other such enclosed area without an approved ventilation system.
- The grill is not to be located under any overhead unprotected combustible construction.
- The grill may be placed adjacent to non-combustible construction.

BUILT-IN STRUCTURE DIMENSIONS:

ALL DIMENSIONS ARE TO FINISHED SURFACES.

- A minimum of 12" must be maintained from the back and sides of the unit to any combustible construction.
- Never install a Fiesta where any parts of the grill are adjacent to combustible materials. Any flammable material close to or touching the grill should be protected.
- We recommend that you research your options carefully, and don't forget to insulate behind the unit as well.

CLEARANCES:

- A minimum of 6" clearance is required on the left side of the lid to allow for rotisserie motor attachment. A 110/120 V outlet is also recommended on the left side of the grill to power the rotisserie motor.
- A minimum of 10 1/2" is required above the top of unit to open and close the lid.

TOLERANCES:

+1/4", -0". Any additional clearance must be within these tolerances or fit of built-in structure may be adversely affected.

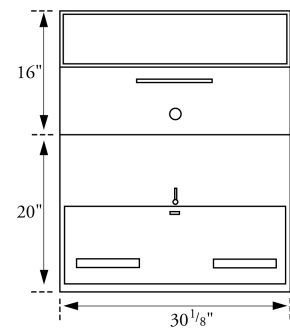
CAUTION:

Remember that wooden countertops are flammable! Even if all other construction is masonry, be sure to protect the edges of the counter opening.

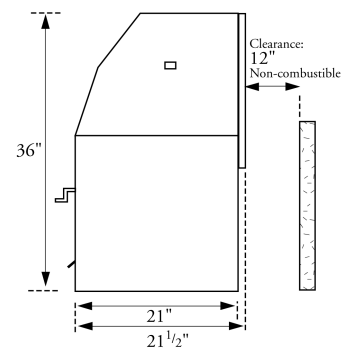
RECOMMENDED ACCESSORIES:

- Fiesta Cover
 - Large Hasty-Bake Rotisserie Kit
 - Large Hasty-Bake Baster Pan
 - Hasty-Bake Grill Brush
 - Hasty-Bake Hardwood Charcoal
 - Hasty-Bake Firestarter
 - Firelighters
 - Hasty-Bake Grilling Towel
 - Hasty-Bake Cutting Board
 - Hasty-Bake Grill Lifter
- Don't Forget the Hasty-Bake Seasonings:*
- Hasty-Bake BBQ Sauce
 - Gourmet Greek
 - Lemon Pepper and
 - Award-winning Rub N' Spice

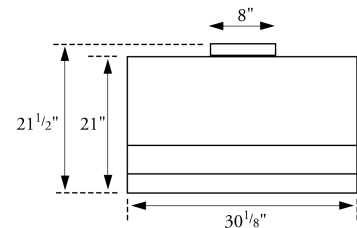
Front View



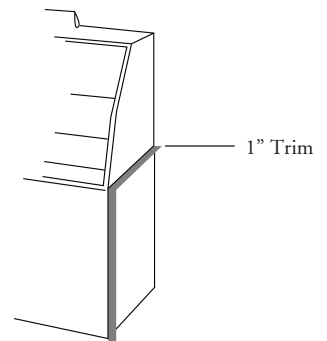
Side View



Top View



Trim Kit (standard)



HASTY-BAKE®

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