FIREPIT By hergom





BUILT TO LAST IN RESILIENT, THICK CAST IRON

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

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.

The **outer ring** is made up of four segments, where you can combine two hot plates 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 coating, safe as a cooking surface.**

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

THE SCENT OF WOOD COOKING

Cast iron grills are perfect for browning the meat, sealing 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.

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

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





Hergom Fire Pit Features & Options

Customise the fire pit to suit your requirements. Select from your choice of a grill or plancha quarters made from solid cast iron and finished with a durable food-grade enamel coating.

Cast Iron Quality

These are built to last. The fire pit, cooking rings and base are constructed from solid cast iron known for its outstanding heat conduction.

Easy to use and clean

The fire is easy to start and maintain. Air flows up through the fire grate to keep your fire burning strong. Once you've finished cooking, the enamelled cooking rings clean up easily.

Cast Iron Grill Quarters

Heavy iron grills with excellent heat retention, good for searing meats to seal in flavour. Sold in sets of 2 and finished with durable food-grade enamel.







Wood Fired Cooking

The flavour and aroma of wood fire cooking cannot be beaten. The cooking ring adds a fun and functional twist to the traditional fire pit. Choose from a solid griddle, or an open grill.

Green Energy

The quintessential representation of a traditional camp fire. Wood is a natural, renewable and CO² neutral fuel which offers an exceptional quality of heat.

Cast Iron Plancha Quarters

The flat cast iron surface provides the versatility of a cast iron frying pan with that wood-fired flavour. Sold in sets of 2 and finished with durable food-grade enamel.









Low Base



High Base



Grill Top



Plancha Top



Combination

Specifications

Fire Bowl Measurements	Ø960 x H260 mm
Fire Bowl Weight	81 kilos
Base Measurements	Low: Ø686 x H222 mm High: Ø660 x H705 mm
Base Weight	Low: 55 kilos High: 118.5 kilos
Maximum Log Length	610 mm
Cooking Ring Materials	Cast Iron with Food Grade Enamel
Fire Pit Base & Bowl Materials	Cast Iron with High Temp Coating
Fuel	Charcoal, Wood
Optional Equipment	2 - Piece Grill Top / 2 - Piece Plancha Top
Warranty	12 months

Installation Requirements: 3m from any structure or neighbouring backyard. Do not position under a covered porch. Always place the firepit on a non-flammable surface, such as patio blocks or concrete. .





The information contained in this brochure is to assist you in your choice of a suitable fire. It is not intended to be all the information required to install the fire and does not replace the installation manual which provides more detailed information. In the interest of product development Hergom reserves the right to change specifications without prior notice.



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