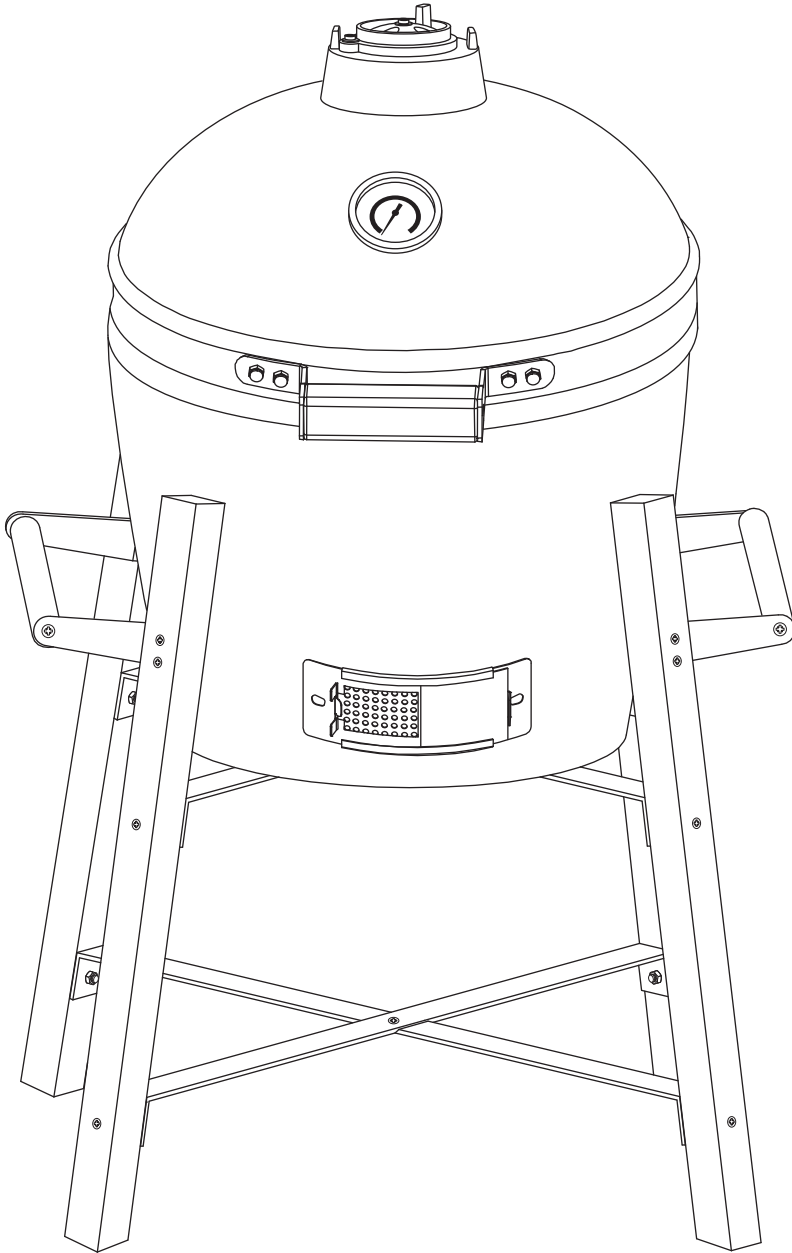






KAMADO CHARCOAL GRILL WITH STAND

Review all assembly and care information before using this product. Save this manual for future reference.
Assemble components on a soft, clean surface to avoid damaging the finish.



 Inspect packaging to ensure all parts are accounted for before disposing of packing materials.
 Save the packing slip.

 **WARNING:**
 Read and understand this entire manual, including all safety information, before using this product. Failure to do so could result in fire, serious personal injury, or death.

 **WARNING:**
 Manufacturer and seller expressly disclaim any and all liability from personal injury, property damage or loss, whether direct or indirect, or incidental, resulting from the incorrect attachment, improper use, inadequate maintenance, or neglect of this product.



IMPORTANT SAFETY INFORMATION



WARNING: Read and understand this entire manual, including all safety information, before using this product. Failure to do so could result in fire, serious personal injury, or death.

WARNINGS – CAUTIONS

- FOR OUTDOOR USE ONLY.
- DO NOT use indoors or in semi-enclosed spaces such as a garage.
- DO NOT use under any awnings, parasols or gazebos.
- DANGER of carbon monoxide poisoning – NEVER light, use or allow this unit to cool down in a confined space.
- ALWAYS keep children and pets at a safe distance from the unit while in use.
- CAUTION – DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting. *Use only firelighters complying to EN1860-3.*
- DO NOT use the Kamado on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative mulch.
- Ensure that the Kamado is positioned at least 10 feet (3 meters) away from flammable items.
- FIRE HAZARD – Embers are hot while in use, NEVER leave a burning fire unattended.
- IMPORTANT: When opening the lid at high temperatures, it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- ALWAYS follow the FOOD COOKING INFORMATION stated on page 5 of this instruction manual.
- DO NOT use this Kamado as a furnace.
- ATTENTION: This product will become very hot while in use, DO NOT move it during operation.
- ALWAYS USE heat-resistant gloves when handling hot ceramics, cooking surfaces and air vents.
- Only use chemical-free lump charcoal with this unit.
- Allow the unit to completely cool down before cleaning, moving or storing.
- Always inspect the unit prior to use to check for fatigue and damage, do not use if product is damaged.
- DO NOT use oven cleaner, solvents, or abrasive materials to clean this unit as doing so may permanently damage the unit.

NOTICE

Keep this owner's manual for future reference. If you sell or give this product away, make sure this manual accompanies this product.

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CURING THE KAMADO

- **DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- **DO NOT** overload the unit with fuel – intense fires could damage the Kamado.
- **ONLY** use chemical-free lump charcoal.
- If the first burn temperatures are too high, they could damage the felt gasket seal before it has had the chance to mature properly.
- To start a fire, place rolled up newspaper or some EN1860-3 firelighters on the charcoal plate in the base of the Kamado. Then, place 2 or 3 handfuls of lump charcoal over the top of the newspaper.
- Open the top and bottom vents.
- Light the newspaper/fire starter using a wand lighter or fireplace matches.
- Leave the lid open until charcoal is clearly ignited.
- Close the lid until the temperature gauge reaches 160°-175°F (71°-80°C).
- Close and adjust vents to maintain an approximate 200°F (93°C) temperature until the charcoal extinguishes itself. **NOTE:** High temperatures during the curing process and/or first burns may cause ceramic to crack.
- After curing, inspect all fasteners for tightness. The metal band connecting the lid to the base may have expanded from the heat which can cause it to loosen. If necessary, tighten the band with a wrench.
- Allow the Kamado to cool for 24 hours before cooking for the first time.
- The Kamado is now ready for normal use.

EXTINGUISHING

To extinguish unit, stop adding fuel, close all the vents and the lid to allow the fire to die naturally. NEVER use water to extinguish the charcoal as this could damage the ceramic Kamado.

STORAGE

When not in use, wait for the Kamado to completely cool and cover it with a suitable rain cover. The chrome plated cooking grill is NOT dishwasher safe; use a mild detergent with warm water. For better protection, store the Kamado indoors during winter and anytime possible when not in use.

CLEANING

The Kamado is self cleaning. Heat it up to 500°F (260°C) for 30 minutes and it will scorch off all of the food and debris.

DO NOT use water or any cleaning product to clean the inside of your Kamado. The walls are porous and will absorb any fluids used, which could cause the Kamado to crack. If the soot becomes excessive, use a wire brush or an ash tool (not included) to remove carbon remnants before the next use.

To clean the grills and grates, remove them and scrub with a non-abrasive cleaner. Thoroughly rinse cleaning residue off the grates before placing them back in the grill.

To clean the outer metal surfaces wait until the Kamado is cool and use a damp cloth with a mild detergent. Use a clean, damp cloth to remove any detergent residue.

MAINTENANCE

Tighten the bands and oil the hinge at least twice per year, or more as needed.

Over time, gaskets will wear due to high cooking temperatures, flashbacks, and misalignment of the lid. Only use an approved replacement gasket.

FIRE HAZARDS & FLASHBACKS

A flashback is something that can occur when opening the lid of the Kamado during cooking. To clarify, flames can shoot out when the lid is opened. This happens because the inside of the grill is air controlled; the very hot unburned fuel and gases are contained within an oxygen-poor environment. When the lid is opened, the sudden rush of air (which is high in oxygen) floods into the hot Kamado which can cause flames to erupt suddenly.

How can flashbacks be prevented? For starters, only use chemical-free charcoal. Before opening the lid, open the vents for a few seconds to a minute to allow some oxygen to flow into the unit at a slower rate than it would if you only opened the lid. When opening the lid, open it up a few centimeters at a time. These precautions, when performed correctly, have been proven to help prevent flashbacks. **Even when precautions are performed correctly, flashbacks are still possible, always use extreme caution when opening the lid.**

IMPORTANT: NEVER try peeking at the food while opening the lid. If a flashback occurs, severe burns and/or loss of eyesight can occur. You should have no cooking drawbacks to opening the lid as long as you operate the Kamado as explained in this guide.

LIGHTING, USE & CARE

Ensure the Kamado is positioned on a permanent, flat, level, heat-resistant, non-flammable surface away from flammable items.

Ensure the Kamado has a minimum of 10 feet (3 meters) clearance from overhead and all sides.

DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting.

ONLY use chemical-free charcoal. Charcoal that lights directly and quickly with a match or lighter imparts a chemical-tasting flavor into food while it is cooked.

1. To start a fire, place rolled up newspaper or some EN1860-3 firelighters on the charcoal plate in the base of the Kamado. Then place 2 or 3 handfuls of chemical-free lump charcoal over the top of the newspaper.
2. Open the bottom vent and light the newspaper/fire starter using a wand lighter or fireplace matches. Once it has caught, leave the bottom vent and lid open for approximately 10 minutes to build a small bed of hot embers.
3. Close the lid to allow the charcoal to heat up and become red hot prior to cooking. Refer to the cooking guides below regarding temperature and duration. **DO NOT** cook before the fuel has a coating of ash.
4. Do not stoke or turn the coals once they are lit. This allows the coals to burn more uniformly and efficiently.
5. Once lit, **ONLY** handle vents, hot ceramics, and cooking surfaces with heat-resistant gloves.

LOW-TEMPERATURE COOKING GUIDE

Light chemical-free lump charcoal according to the instructions under *LIGHTING, USE & CARE, page 4*.

Open the bottom vent fully and leave the lid open for about 10 minutes to build a small bed of hot embers.

Monitor the Kamado until it has risen to the desired temperature. Refer to *COOKING TEMPERATURE GUIDE, page 6*.

Fully close the bottom vent to maintain the temperature.

You are now ready to use the Kamado for cooking.

IMPORTANT: When opening the lid, it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that could result in serious injury.

ALWAYS follow the **FOOD COOKING INFORMATION** stated on page 5 of this instruction manual.

ALWAYS use heat-resistant gloves when handling vents, hot ceramics or cooking surfaces.

SMOKING GUIDE

Light chemical-free lump charcoal according to the instructions under *LIGHTING, USE & CARE, page 4*.
Open the bottom vent fully and leave the lid open for about 10 minutes to build a small bed of hot embers.
Close the lid and monitor the Kamado until it has risen to the desired temperature. Refer to *COOKING TEMPERATURE GUIDE, page 6*.

Leave the bottom vent slightly open.

Close the top vent and continue to check the temperature for a few more minutes.

Using heat-resistant gloves sprinkle the wood chips in a circle over the hot charcoal.

You are now ready to use the Kamado to smoke food.

TIP: Soak wood chips or cooking planks in water for 15 minutes to prolong the smoking process.

IMPORTANT: When opening the lid, it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that could result in serious injury.

ALWAYS follow the **FOOD COOKING INFORMATION** stated on page 5 of this instruction manual.

ALWAYS use heat-resistant gloves when handling vents, hot ceramics or cooking surfaces.

HIGH-TEMPERATURE COOKING GUIDE

Light chemical-free lump charcoal according to the instructions under *LIGHTING, USE & CARE, page 4*.

Open the top and bottom vents fully and leave the lid open for about 10 minutes to build a small bed of hot embers.

Close the lid and fully open the top and bottom vents.

Monitor the Kamado until it has risen to the desired temperature. Refer to *COOKING TEMPERATURE GUIDE, page 6*.

Close the top vent half way and continue to check the temperature for a few more minutes.

You are now ready to use the Kamado for cooking.

IMPORTANT: When opening the lid, it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that could result in serious injury.

ALWAYS follow the **FOOD COOKING INFORMATION** stated on page 5 of this instruction manual.

ALWAYS use heat-resistant gloves when handling vents, hot ceramics or cooking surfaces.

FOOD COOKING INFORMATION

Please read and follow this advice when cooking on your Kamado.

DO NOT cook until the fuel has a coating of ash.

Always wash your hands before and after handling uncooked meat as well as before eating.

Always keep raw meat separated from cooked meat and other foods.

Before cooking, ensure grilling surfaces and tools are clean and free of old food residue.

DO NOT use the same utensils to handle cooked and uncooked foods.

Ensure all meat is thoroughly cooked before eating.

CAUTION – eating raw or undercooked meat can cause food poisoning (e.g. bacteria strains such as E.coli).

To reduce the risk of undercooked meat, use a meat thermometer or cut open to ensure it is cooked all the way through.

CAUTION – sufficiently cooked meat will have clear juices, with no traces of pink/red juice or meat coloring.

Larger pieces of meat may require pre-cooking before placing on the grill.

After cooking on your Kamado always clean cooking surfaces and utensils.

REFUELING


With the vents closed, the Kamado maintains high temperature for several hours. Therefore, refueling should not be necessary. However, longer cooking times (e.g. when roasting a whole roast or slow smoking), it may be necessary to add more charcoal. To prevent unsavory flavors and/or food being contaminated with charcoal residue, use a *charcoal chimney starter* (not included) to heat the additional lump charcoal until it has a coating of ash.






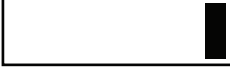
Never use charcoal that can be lit directly with a match or lighter as they will impart a chemical-tasting flavor into food while it is cooked.

COOKING TEMPERATURE GUIDE

Many factors can influence cooking time and temperature. Some influencing factors are charcoal quality, ventilation control, food portion size, and environmental conditions such as external air temperature, humidity and wind.

The temperatures and durations shown below are a basic guide only.

Open  Closed 

Slow Cook / Smoke		(230°-275°F / 110°-135°C)	Top Vent	Bottom Vent
Beef Brisket	2 hrs. per lb.			
Pulled Pork	2 hrs. per lb.			
Whole Chicken	3-4 hrs.			
Ribs	3-5 hrs.			
Roasts	9+ hrs.			
Grill / Roast		(320°-356°F / 160°-180°C)	Top Vent	Bottom Vent
Fish	15-20 min.			
Pork Tenderloin	15-30 min.			
Chicken Pieces	30-45 min.			
Whole Chicken	1-1.5 hrs.			
Leg of Lamb	3-4 hrs.			
Turkey	2-4 hrs.			
Ham	2-5 hrs.			
Sear		(500°-698°F / 260°-370°C)	Top Vent	Bottom Vent
Steak	5-8 min.			
Pork Chops	6-10 min.			
Burgers	6-10 min.			
Sausages	6-10 min.			

Always check internal temperatures before eating and serving any foods that are required to be cooked to a safe internal temperature (meat, fish, eggs, etc).

COMPONENTS



Inspect packaging to ensure all parts are accounted for before disposing of packing materials.
 Save the packing slip.

No.	PARTS		QTY.
1		Leg	4
2		Long Bottom Bracket	1
3		Long Top Bracket	1
4		Short Bottom Bracket	1
5		Short Top Bracket	1
6		Handle	2
7		Handle Bracket	4
8		Grill Handle	1
9		Cooking Grate	1
10		Charcoal Grate	1
11		Firebox	1
12		Kamado Grill	1

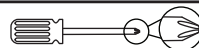
No.	HARDWARE		QTY.
A		M6x14mm Bolt	2
B		Nut	18
C		M6x40mm Bolt	16
D		M6x8mm Bolt	4

NOTE: The cap nuts used to attach the grill handle are not shown in the list above; they are loosely installed on the grill lid.

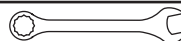
! WARNING !

CHOKING HAZARD — This item contains small parts that can be swallowed. Keep children and pets away during assembly.

TOOLS REQUIRED (not included)



Phillips Screwdriver



10mm Wrench

NOTICE

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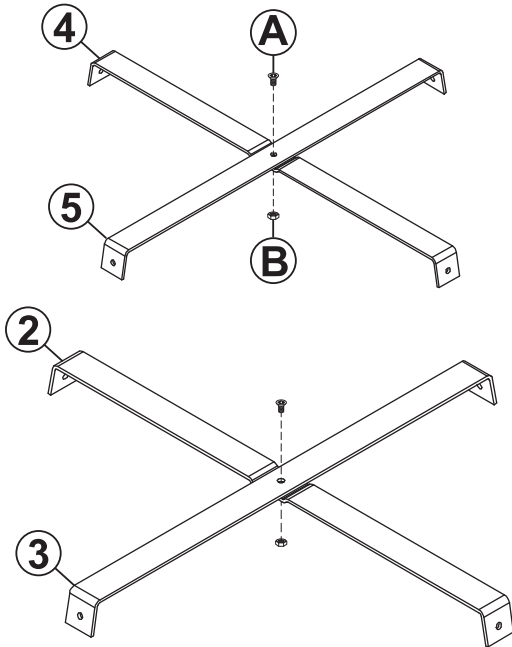
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ASSEMBLY

STEP 1

- 2: 1
- 3: 1
- 4: 1
- 5: 1
- A: 2
- B: 2



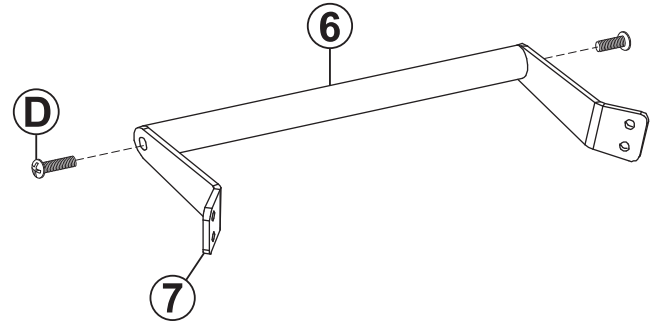
Align Short Top Bracket (5) over Short Bottom Bracket (4) and loosely secure by hand-tightening one M6x14mm Bolt (A) and one Nut (B).

Repeat this process to loosely fasten Long Top Bracket (3) onto Long Bottom Bracket (2).

STEP 2

- 6: 2
- 7: 4
- D: 4

x2

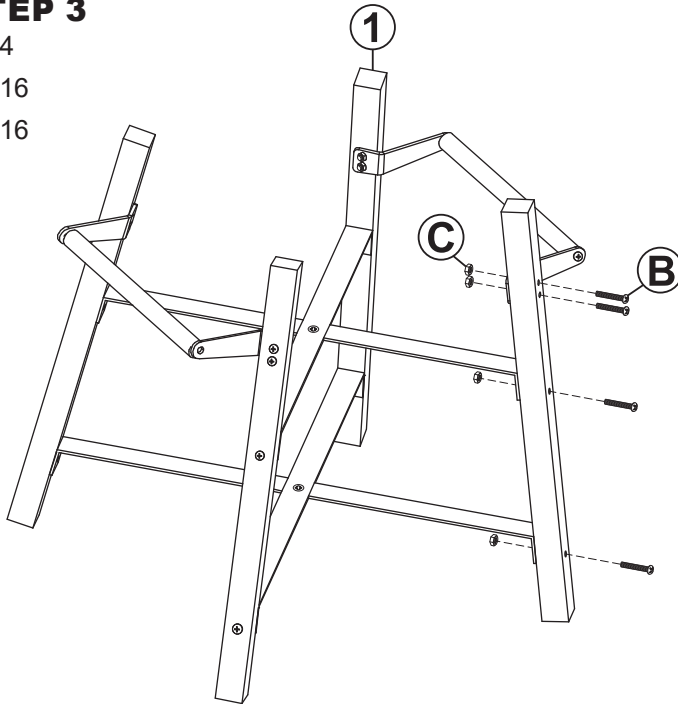


Firmly secure two Handle Brackets (7) to Handle (6) using two M6x8mm Bolts (D).

Repeat to assemble the remaining handle.

STEP 3

- 1: 4
- B: 16
- C: 16

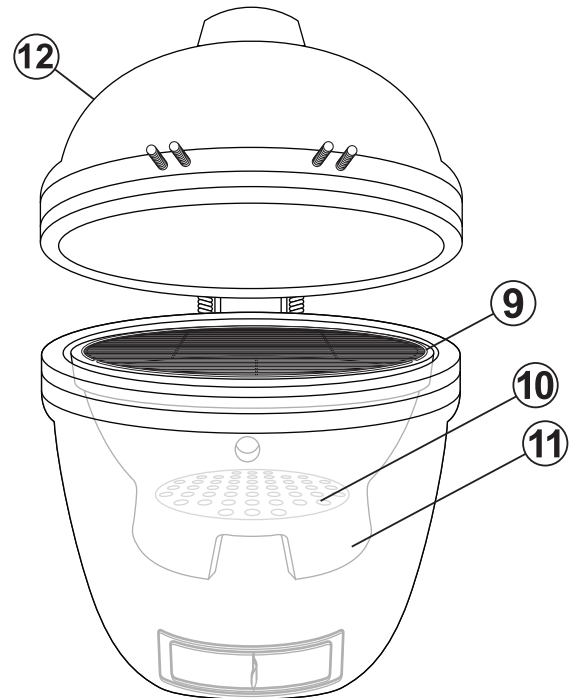


Align the brackets and handles as shown above. Use four M6x40mm Bolts (C) and Nuts (B) to loosely secure each Leg (1).

Finish tightening all nuts and bolts.

STEP 4

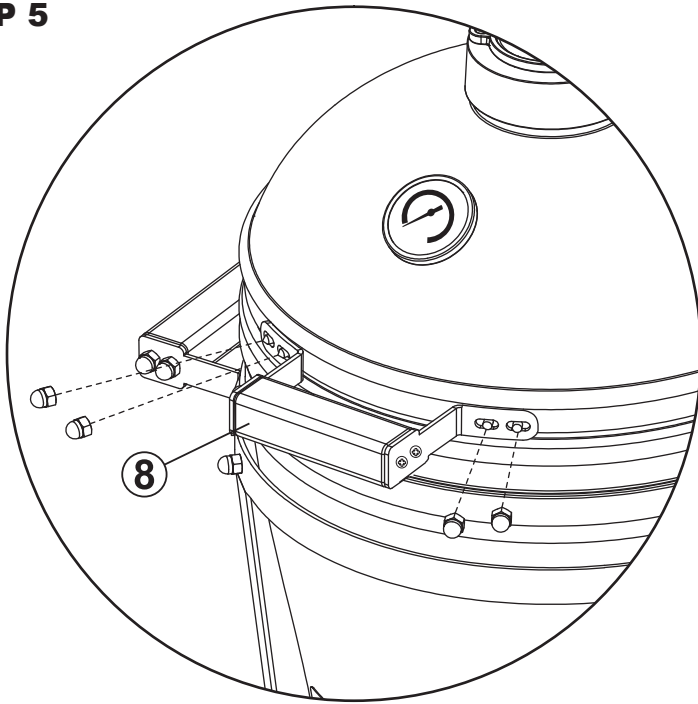
- 9: 1
- 10: 1
- 11: 1
- 12: 1



Ensuring the bottom vent faces the front, place Kamado Grill (12) in the stand. Insert Firebox (11), Charcoal Grate (10) and Cooking Grate (9) into the grill.

STEP 5

8: 1



Remove the cap nuts from the threaded posts on the grill lid. Install Grill Handle (8) over the threaded posts and use the cap nuts to firmly secure it.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Not reaching high temperature	Blocked ventilation	Give the Kamado a full cleaning. Remove the internal components completely, and clean the ceramic and vents
	Fire bowl misaligned	Ensure the air flow holes within the ceramic are aligned with the outside air flow vents/dampers.
	Thermometer calibration	The thermometer may be incorrectly calibrated or faulty, check with a second thermometer to compare readings.
	Incorrect fuel	Fuels other than lump charcoal could be blocking the ventilation. Upgrade to quality lump charcoal; poor grade charcoal can have low calorific content.
Fire extinguished during slow cook	Blocked ventilation	Refer to all solutions noted above. Ensure ash and/or charcoal bits are not blocking the ventilation holes in the charcoal grate.
	Lack of oxygen	Vents may require periodic adjusting to ensure the fuel has enough oxygen to burn.
	Temperature hasn't settled	Ensure the temperature has stabilized before putting food inside the grill, and check again about 20 minutes after the food has been added. If the temperature hasn't stabilized, it may continue to rise or fall depending on the ventilation position, both of which may lead to the fire extinguishing itself.
Difficulty achieving/holding temperatures	Poor ventilation control	Closely monitor and adjust ventilation in increments until desired temperature is reached.
	Incorrect lighting method	Charcoal should always be lit from the center for low-temperature and high-temperature cooking.
Inaccurate Thermometer	Thermometer calibration	Place a second thermometer inside the Kamado. Light a fire using indirect cooking configuration, compare the two readings. Replace the thermometer if necessary.

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Dome Frozen Shut	Gasket adhesive	High-temperature cooking activate the adhesive, but can also cause it to seep through the gasket, adhering the dome shut. Use a butter knife or something slightly more robust to pry between the two gaskets. Inspect once open, if either gasket is damaged, replace with an approved gasket.
	Moisture on the gasket during freezing temperatures	Drop a lit firelighter cube through the top vent and wait 20 minutes before trying again.
		Use a hair-dryer and heat the gasket around its perimeter.
Blown Gasket	Gasket worn out due to high cooking temperatures and/or flashbacks	Check the alignment and re-install using high-heat silicone (not included). If gasket is completely worn out, replace with an approved gasket using a high-heat silicone.
	Moisture and cold temperatures cause the gasket to expand and lose adhesion	

Any modification to the product or failure to follow recommended care will void the product warranty.

WARNING: THE ONE-YEAR WARRANTY DOES NOT COVER DAMAGES OR DEFECTS CAUSED BY THE APPLICATION OR USE OF CHEMICAL TREATMENTS, PROTECTIVE COATINGS, TOUCH-UP PAINT, OR CLEANING PRODUCTS.

If you experience issues with assembly or the product was damaged during shipping, please contact our customer service team through one of the methods mentioned at the top of page 1. Please have the item number and your order information ready to expedite response time.

WARNING!

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