

Kamado Gourmet

Ceramic Grill and Smoker

Owner's Manual

KGUB19-CGCP
Cayenne Pepper



KGUB19-CGBP
Black Pepper



website

www.KamadoGourmet.com

email

contact@KamadoGourmet.com

Saffire Grill Co.

1102 10th St.

Rockford, IL 61104

phone 815-967-4100

**Record Serial Number
Here:**

(Located on Grill Box or Hinge)

Kamado Gourmet

Ceramic Grill and Smoker

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WARNING:

**As with all wood and charcoal burning appliances;
If the grill is placed on, or near, combustible surfaces, such as a wood deck, it is the owner or operators responsibility to ensure that hot embers do not escape the grill and ignite those surfaces.**

On these combustible surfaces, a non-combustible, protective pad is required underneath, and just in front of, the grill.

Kamado Gourmet Accessories



2 pc.
Ceramic Heat Deflector



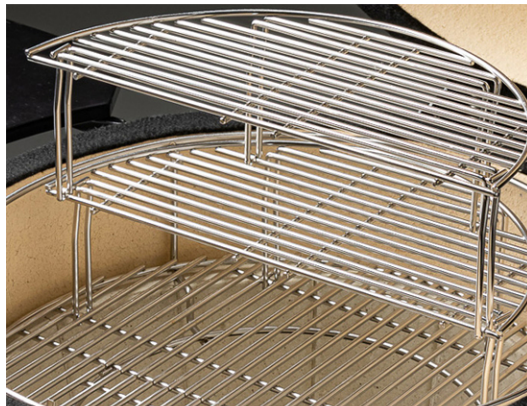
Pizza Stone - 11", 14" & 16"



Ash Tool



Cooking Grid Gripper



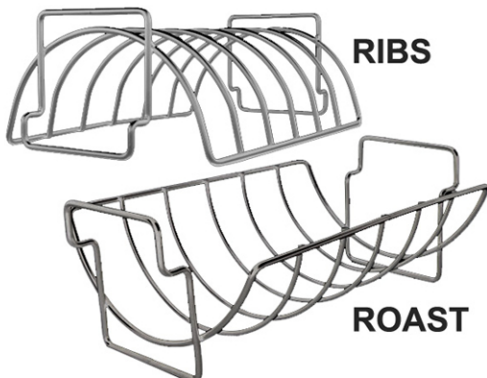
Secondary Cooking Grids (pair)
304 Stainless Steel



Grill Cover



Cooking Grid Lifter



Reversible Roast/Rib Rack
Stainless Steel



Smoking Wood
Chips & Chunks



High Quality
Natural Hardwood
Charcoal

Kamado Gourmet

Congratulations on your purchase of the Kamado Gourmet, Ceramic Grill and Smoker!

You now have one of the finest tools available to help
you create the most amazing barbecued food possible!

Visit the KamadoGourmet.com and SaffireGrills.com websites for
more ideas, recipes and tips to enhance your barbecue experience.
At KamadoGourmet.com you may fill out the warranty/registration
form and include your email address, if desired, for occasional
updates, tips, and recipes for your Kamado Gourmet barbecue.

Models:

KGUB19-CGBP Black Pepper Glaze
KGUB19-CGCP Cayenne Pepper Glaze

Grill Includes:

Ceramic Dome and Base
Cart Assembly with Caster Wheels
Bands, Hinge, Shelf Mounting Brackets
Chimney Top Air Control
Bamboo Side Shelves
Thermometer
Ash Tool

Interior Components:

Cooking Grid Rack
Stainless Steel Cooking Grid
Refractory Brick Firebox
Cast Iron Grate or Stainless Charcoal Basket (optional*)
2 piece Ceramic Heat Deflector (optional*)
Second Level Cooking Grids (optional*)
Ash Pan (optional*)

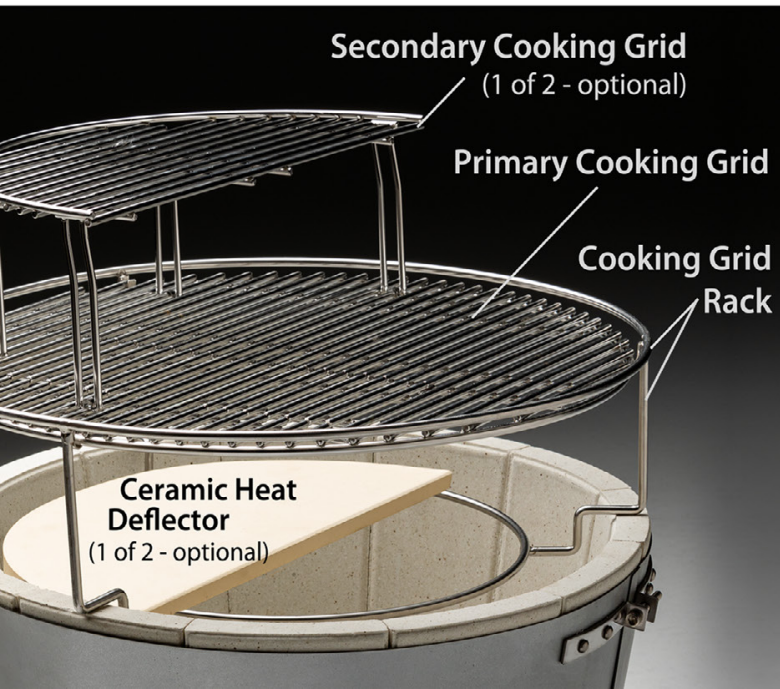
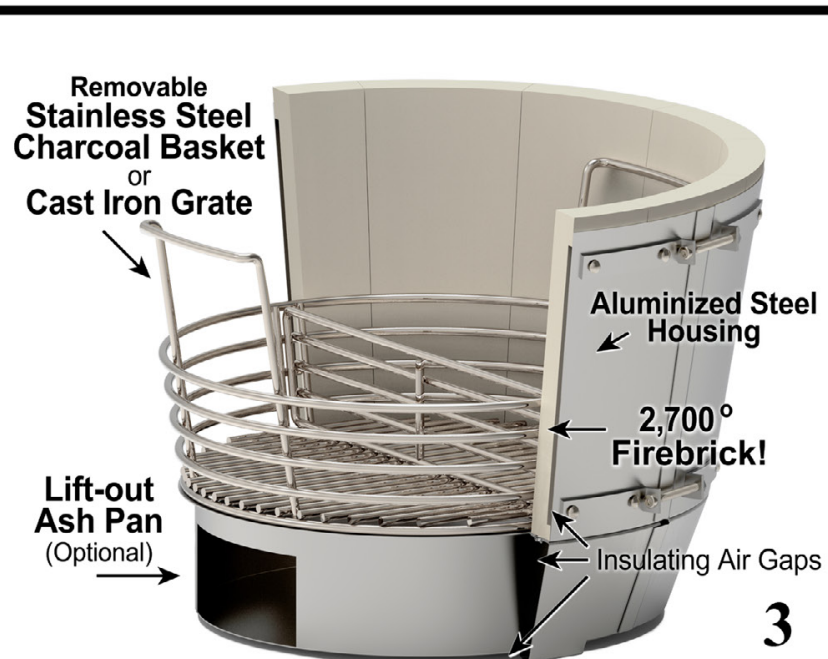
*Optional items may be included with certain packages.

Assembly Tools

Included: Wrench & Hex Wrench
Needed: Phillips Screw Driver (std.- large)

Kamado Gourmet

Parts



Cart Assembly

1. Open the box and remove the cart parts, including: 4 Cart Legs, 4 Caster Wheels, 2 Cross-connectors, 16 screws and 8 felt pads.
2. Slide the two cross connectors into the crossbars on one of the legs. **(Fig. 1)**. The flat side of the Connector should be facing toward the bottom of the cart, next to the screw holes. Start screws into holes with a Philips screw driver. Take care that the screws are going into the connector straight. Be gentle so the threads are not ruined. They should turn with very little pressure. Do not fully tighten any of the screws until they have all been started.
3. With cart inverted, slide the remaining legs onto the two Cross Connectors. **(Fig. 1)** Start all 16 screws. Then tighten them with screw driver. Remove backing from felt stickers and apply as seen in **Fig 4**.
4. Now place the washer on the caster wheel bolts. Insert the caster bolts into the holes on the bottom of the cart legs. Be sure to place the two casters with brakes next to each other on the same side of the cart. Fasten them with the large Acorn Nuts. **(Fig 3)**

Unpack the Grill

5. Remove the items from the inside of the grill including the basket/grate and Ash Pan out of the bottom. **(See page 3)**
6. Remove firebox assembly **(Fig 5)**. You will need to hold it from just below the firebrick on the inside of the firebox. Be careful of metal edges on the sheet metal shell and under the firebrick.
7. Remove any remaining packaging materials from inside the grill.
8. Attach the round bar-shaped handle to the two screws on the metal band on the front of the grill dome. Use the two acorn screws. Discard any lock-washers. No washers should be used attaching the handle.

Fig.1

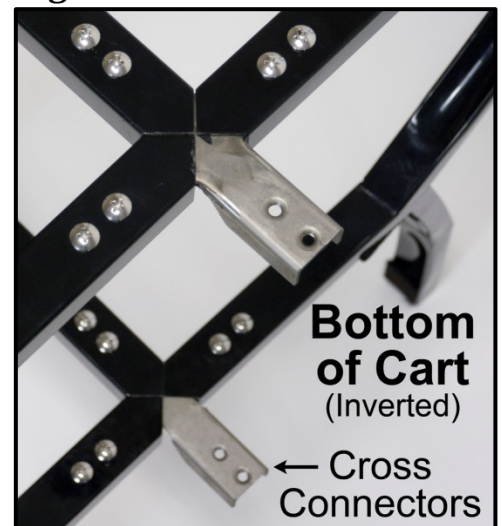


Fig. 2



Fig. 5



Fig. 4



< Fig. 3



Assemble Grill

9. Mount the 4 Side Shelf Brackets to the two pair of screws on each side of the grill with the attached Acorn Nuts. **(Fig. 6 & 7)** Remove any lock washers. They should not be used mounting the brackets. The Shelf Stop-Tabs (short metal rod with cap) on the bracket should be near the top of the bracket and facing in toward the other bracket. The left and right brackets are different.

10. Use a 10mm socket wrench (preferably), or the included wrench, to snugly tighten all acorn nuts on the grill including the hinge. If an acorn nut spins without tightening, using a rapid jerking action with the wrench usually causes them to catch and tighten. Lifting up on the bracket may also help as it causes friction on the screw allowing the nut to tighten.

11. It is also good to double check the tightness of the Band Tension Bolts that are mounted horizontally toward the back, near the hinge. **(Fig. 7)** They should be very snug and tight. A few turns past anything resembling loose. Use the included hex key (Allen wrench) to hold the bolt. Use the 10mm wrench to turn the nuts. Do not turn the bolt as it may ruin the threads.

12. To lift the grill into the cart, have one person hold the metal hinge on the back of the grill and the other person hold the ash/draft opening at the bottom on the front. Place the grill into the cart so the front of the grill is between the two locking caster wheels. (Page 3) The ceramic grill body does not need to be fastened to the cart. The weight of the grill is sufficient to hold it in place.

13. Place the ceramic Firebox into the grill so that the cut-out notch/hole on the bottom aligns with the Bottom Air Control Door on the front of the grill. **(Fig. 8)**

Installing the Grill in an Enclosure / Island:

To lift the grill, one person should grip the steel hinge at the rear of the grill. The second person should open the lid and grip the Bottom Air Control Port from the inside of the grill. Keep the other hand on the Main Handle to steady it. Lower the grill into position on the optional ceramic feet and heat-shield or a noncombustible surface.

WARNING: A noncombustible surface less than 1" thick, which is on top of wood/combustible material, is not sufficient protection without the **Built-in Kit** which includes a heat shield under the grill. When any wood or combustibles are located immediately beneath the surface that the grill will be resting on, the **Basket Grate and Ash Pan** should also be used in place of the Cast Iron Grate. The Ash Pan is suspended above the bottom of the grill creating an insulating air gap to reduce radiant heat off the bottom of the grill.

See Website for more Built-in Instructions

Fig.6 Shelf Bracket (inside view)



Fig.7 Shelf Bracket (outside) & Tension Bolt

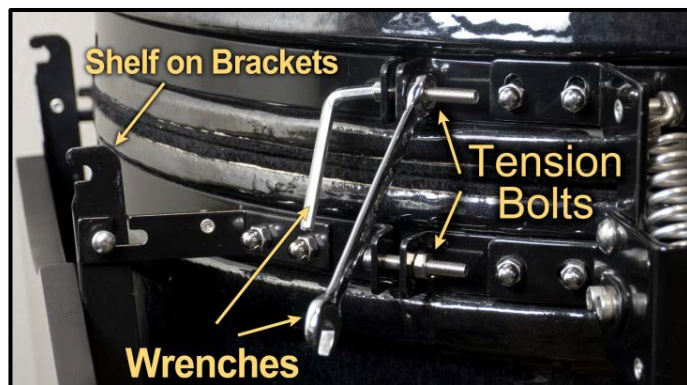


Fig. 8 Placing Firebox in Grill



ASSEMBLY

Final Grill Assembly

17. **Ashpan** (Optional) - Place it in the bottom of the firebox with its large opening facing the air inlet hole on the front of the grill. **(Page 3)**

Cast Iron Grate or **Charcoal Basket** is placed over the pan in the bottom of the Firebox. **(Fig 10 + p3)**

18. **Cooking Grid Rack** is placed on top of the Refractory Firebox. **(Fig. 11)**

Then place the cooking grid onto the rack at the top or bottom position **(Figs. 12 & 13)**

19. **Chimney Top Control** - Slide it onto the top of the grill. Do not press down very hard. The hinge for the slide damper should be at the 2 o'clock Position **(Fig. 14 + p3)**

20. **Side Shelves** - Drop them into position on the side shelf brackets. The pins on the shelf drop right into the slot on the bracket. **(Fig. 13)** The tool hooks should be facing toward the front. To use the side shelf, lift outside edge up 30° above rim, slide it in toward the grill, lower shelf to level so the hooks engage with the pin on the bracket. **(Figs 13 & 14)**

Grill Assembly Complete!

Get Ready to Barbecue!

Fig. 9 Refractory Brick Firebox



Fig. 10 Cooking Grid Rack on Firebox



Fig. 11 Cooking Grids at top or bottom levels



Fig. 12 Chimney Top Control



Fig. 13 Shelf in



Fig. 14 Shelf up/engaged



USING YOUR Kamado Gourmet

Starting the Fire

1. Remove the Cooking Grid and Rack and place them on the ground or hang them from the tool hooks on shelf.
2. If you have charcoal left in the grill from the previous fire, shake the charcoal basket or stir the charcoal around enough to knock the ash down through the grate into the bottom/ash pan. This will allow better air flow for easier starting. The remaining charcoal is good to use again.
3. Pour lump charcoal into the firebox about 4" deep. (See Fig.14} For smoking longer times add more. Do not fill higher than 2" from the top of the firebox to allow room for the Rack and Ceramic Heat Deflector.

**CAUTION: DO NOT USE LIGHTER FLUID INSIDE THE GRILL!
IT WILL VOID YOUR WARRANTY!**

Not only does lighter fluid create a bad smell in the neighborhood and on your food, but it is not good for the ceramics on your grill.

4. If using a fire-starter square/cube/unit, nestle one down into the charcoal. You may place fire-starters in more than one spot, in the charcoal, if you want to get the whole area burning quicker for high temperature grilling and searing. You may stack some charcoal around the starter to speed up the process. Be sure to leave enough air space around the stacked charcoal for the air and flame or it will not burn as well. Now light the starter **(Fig. 15)**

5. If you are using an electric fire-starter nestle it down into the charcoal so it is resting on charcoal just above the grate. The charcoal should envelope the lower half of the starter element. Plug in the starter and let it operate no more than 8 minutes. **(Fig. 16)**

6. Unplug and remove the starter within 8 minutes to avoid damaging the starter. You do not have to leave the starter in longer as the fire will continue to increase after removing it.

7. Replace the Rack and Cooking Grid and close the grill. Swing the chimney top damper fully open until the grill is up to your desired temperature.

8. When the grill has reached your desired cooking temperature, adjust the bottom and top damper to hold at your desired temperature. See settings on page 10.

9. When you are finished cooking, close the Top and Bottom Air Controls to snuff the fire out. This will preserve any remaining coals for the next use.

Fig. 15 Fire Lighter Square



Fig.16 Electric Fire Starter



Temperature & Control Settings

Starting & High Temperature Grilling and Searing



600°+ F (300°+ C)

Top Control:
Slide Damper open
for starting and
high-temp. grilling



500° F (260° C)



Roasting, Baking and Grilling (see pg. 11)



450° F (230° C)

Top Control:
Slide Damper closed
Spin Damper fully open
for 300° to 400°



300° F (150° C)

Smoking and Warming 190 to 250 (see pg. 11)



250° F (120° C)

Top Control:
Slide Damper closed
Spin Damper half open
or less for 300° to 400°



190° F (90° C)

High Temperature Grilling and Searing

When the thermometer at the top of the grill is nearing 600° F (300° C)
the temperature at the lowest cooking grid position is **1000° F** (540° C)!

Cooking Grid Placement Configurations

Using the multi-level cooking rack you can place the grid at the lower level or at the top level depending on how much heat you need. To cook on both levels at once you may purchase an additional cooking grid from Saffire Grill Co.

You may also add another level of cooking with the Secondary Cooking Grid (SCG). See page 12.

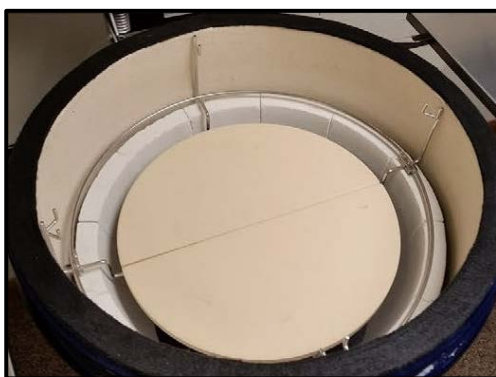


Roasting & Smoking

For Roasting and Smoking you will want to cook with indirect heat to avoid burning the surface of your meat. This can be accomplished by putting your food on a rack which is placed inside a pan. Water should be added to the pan for a more effective buffer from the heat. **Fig. 25**

An easier way to accomplish this is provided for your *Kamado Gourmet* by way of the Ceramic Heat Deflector. The Heat Deflector is placed on the circular wire rack, underneath the food, in order to create indirect, convective heat. This turns your *Kamado Gourmet* into a smoker. The Heat Deflector is handy any time you are cooking thicker pieces of meat that may become overly done on the outside before the inside has finished cooking. It keeps your food out of the direct flame and intense radiant heat from the coals.

The beauty of the Heat Deflector is that you will have convective heat, along with some radiant heat from the dome, to provide even heat all around your masterpiece. This eliminates the need for rotisseries, water pans, meat racks and all of the preparation and cleaning that goes along with it.



Using the Heat Deflector

After starting the fire, one or both of the ceramic heat deflector halves are placed on the bottom of the wire rack. Use just one deflector if you want indirect heat on one side and direct heat for grilling on the other side. A space is left between the deflector and the firebox wall for the heat to flow. It is recommended to place a disposable aluminum pan, or foil with the edges bent up, on top of the ceramic heat deflector. This will catch the drippings and keep them from running into the fire.

The cooking grid may now be placed in the desired position on the wire rack. Also see page 10.



For further information, online manuals and videos visit: **KamadoGourmet.com** or **SaffireGrills.com**

Setup and Cooking

Smoke Flavor

To add smoked flavor to your food you may use wood chips or chunks. Follow the suggestions below:

1. **When grilling at higher temperatures** you can add the wood chips or chunks through the door in the cooking grid. Close the bottom air control down to a low setting while adding the chips. Also keep it low after adding chips for a couple minutes, to allow the smoke to penetrate the meat.
2. **IMPORTANT** – Meat will take on more smoke during the early part of cooking when the meat is cooler on the surface. Using a rub on your meats will also help absorb more smoke. Dry and hotter meat surfaces, later in the cook, do not absorb much more smoke. Spritzing with water helps.



Secondary Cooking Grids (See Photos >)

The two Secondary Grids may be added on top of the Primary Cooking Grid for more cooking area. It is elevated 5 inches above the cooking surface below, allowing enough room to access and turn food on the lower level.

If the main cooking grid is placed at the lower level, the two Secondary Cooking Grids may be stacked on top of one another.

Cleaning Cooking Grids

It is not necessary to use soap to clean the Cooking Grids after every use. The easiest way to keep your grids clean is by using a brass or stainless steel bristled brush just before cooking. When grilling at higher temperatures put the Cooking Grid into position and allow it to heat up at a high temperature setting for 5 to 10 minutes and then brush them. When smoking, avoid the high heat, just brush the grids before cooking.

After brushing the grids, close the lid and slow the grill down to cooking temperature with the air control.

A good way to finish cleaning the grid, just before the food, is to wipe it with a cloth or paper towel soaked with vegetable oil. Use the grill brush to move the cloth over the grids. It usually holds it well.

Ash Cleaning



Ash is traditionally removed from a ceramic grill by using the ash tool to rake the ash down through the grate. Once the ash area is full it is raked out through the air control at the bottom of the grill and into a bucket. You may do this with the Kamado Gourmet. If you have the optional Charcoal Basket and Ash Pan cleaning is much easier. Lift the basket by the handles and shake the ash down to the pan below. Lift the basket, with remaining charcoal, out and set it aside. Now lift the Ash Pan out of the grill and discard the ash into a noncombustible container.

WARNING: Do not allow ash to fill all the way up to the grate. This prevents air from flowing around the grate, causing it to get extra hot and reduces its life expectancy.

Setup and Cooking

Pizza

The Kamado Gourmet makes a fantastic pizza oven!
You may set it up in one of two ways:

1. Invert the wire cooking grid rack and set the pizza stone on top.
2. Place a pizza stone on top of the cooking grids at the top level.
(this may incur extra wear and stress on the cooking grids over time.)

Pizza Cooking:

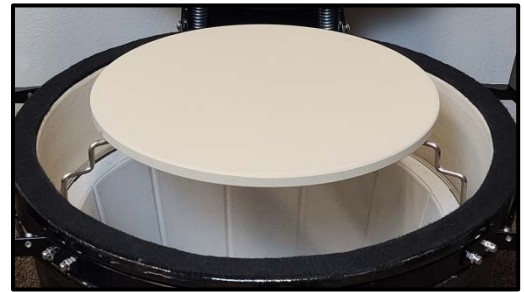
Bring the grill up to 500°-600° & maintain at that temperature with air controls at the medium to high setting (see page 10).

Once the grill has reached 500°-600°, do not wait much more than a couple of minutes to put the pizza on. Spread a layer of corn meal on top of the pizza stone just before placing the pizza. Vigilance is required to ensure the pizza crust does not burn.

To help prevent the crust from burning you have a couple of options. These are especially helpful when baking a thicker or stuffed pizza, calzone, etc.:

1. Place the pizza on a cold pizza stone and then place the stone into the preheated grill.
 2. Place the Ceramic Heat Deflector in first. Then place the Pizza Stone on top of the deflector for a double thickness of ceramic.
- Rotating pizza stones also keeps the stone temperatures down.

When making pizza from scratch it can be easier to build your pizza right on the stone.



Operational Tip:

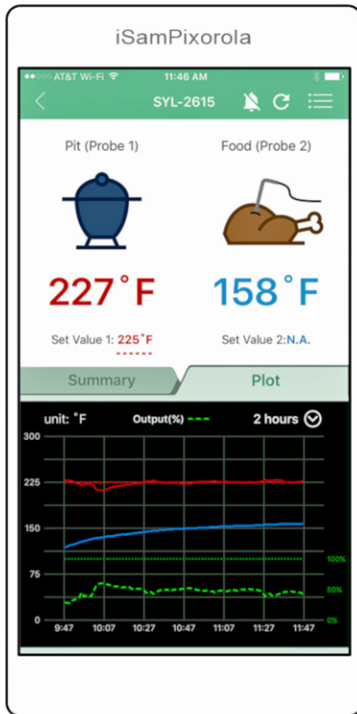
As air comes in to the fire it is superheated and expands greatly. With this in mind, it is better to slow the fire down by closing the bottom damper and then reducing the top damper opening to fine tune the temperature. This is recommended, but is not a safety issue.

WARNING: If it has only been a couple minutes since you have closed down the air setting on a very hot fire, do not abruptly open the lid. As with most grills, this can cause the additional smoke in the top of the grill to ignite into a poof of flame when it is opened.



SOLUTION: When opening the grill it is always a good practice to first open the Chimney Top completely. Then lift the lid open one or two inches and hold it there for the count of 5. Then open the lid fully. This allows the excess smoke to exit the grill safely

Useful Accessories



WiFi BBQ Thermometer & Controller
View and control your grill temperature
<- from anywhere via your smartphone.



Instant Read Thermometer
Backlit, Rotating Display



Bright LED Grill Light
Clamps to handle etc.
Illuminates cooking area
& front of grill when closed.



Wireless Remote BBQ Thermometer
Probes for grill and meat temps.

Notes / Recipes

Saffire Grill Co.
1102 10th St.
Rockford, IL 61104

Kamado Gourmet

Ceramic Grill and Smoker

815-967-4100
Contact@KamadoGourmet.com

LIMITED LIFETIME WARRANTY

The parts listed below are warranted as follows, for the period of time specified*;

Original owner is entitled to free replacement (excluding possible shipping charges) of any part listed below that fails to operate properly under normal usage due to manufacturing defects. This does not cover damage due to forces of nature, natural disasters, theft, operator error, abusive over-firing or accidental damage. Some of this is covered in the “Half-Price Warranty” below.

The “Reimbursement Procedure” (below) must be followed for a warranty claim and reimbursement.

EXCEPTION: The use of lighter fluid inside the Saffire Grill is detrimental to the ceramics and good food flavor. If used, it will void the warranty.

Covered Product: Kamado Gourmet (models KGUB19-CGBP & KGUB19-CGCP):

Lifetime: Ceramic dome, ceramic base, firebox brick and metal firebox shell.

5 years: Cart and metal parts unless otherwise specified below.

1 year: Cast iron fire-grate, basket-grate, ash pan, thermometer, gasket, metal and ceramic accessory parts..

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Lifetime ½ Price Warranty for All Grills – All Circumstances

Original owner is entitled to replacement parts at one half (50% off) the current Suggested Retail Price for any lifetime warranted part, listed above, that fails to perform properly. This **includes** parts damaged by operator error, accidental damage, forces of nature and natural disasters. Original owner must still be in possession of the grill and follow the reimbursement procedure listed below to receive the benefits of this warranty. The provision of this warranty may be withdrawn by the dealer or Saffire Grill Co. due to abusive use of grill, mishandling, over firing or inordinate number of recurrent claims.

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Reimbursement Procedure

To receive reimbursement of warranty parts Contact Saffire Grill Co.

the following information must be provided:

- Serial number (located on the box or grill hinge)
- Sales receipt (if warranty registration was not filed)
- Photos with explicit detail of the grill and failed part are acceptable if approved by the dealer and/or Saffire Grill Company.

In lieu of photos, the actual grill or failed part must be presented.

(Transportation may be the customer’s responsibility as determined by Saffire Grill Co.)

Saffire warranty does not cover shipping, labor, or installation expenses for the grill or parts.

Saffire Grill Co. reserves the right to determine the validity of any claim.