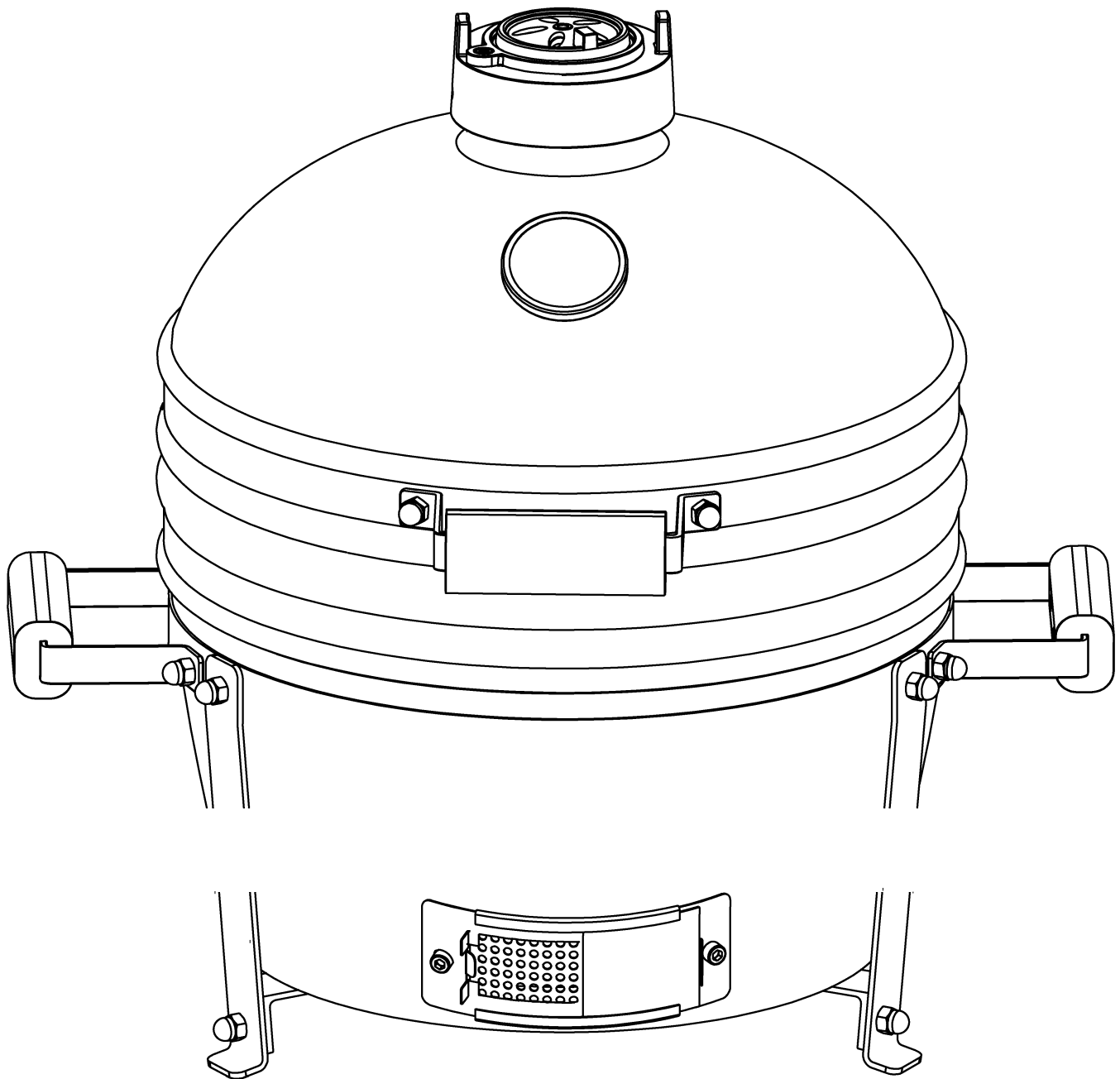


Ceramic Kamado Tabletop BBQ

User instruction – Please keep for future reference



3241GRILL20SEB03 / 3241GRILL20SEB05

User instructions – Please keep for future reference

IMPORTANT – Carefully remove any packaging before use, but retain the safety instructions.

This instruction is part of the product.

Please take notes of all of the safety warnings listed in these instructions.

Please read these instructions and keep them for future reference.

These instructions should be stored with the product.

This product is for domestic use ONLY and should not be used commercially or for contract purposes.

Care and safe use guidelines

ABOUT YOUR KAMADO

Dating back 4000 years ago, archaeologists have discovered large clay vessels thought to be early incarnations of the Kamado ceramic cooker. Since then it has evolved in many ways; removable lid, added draft door for better heat control and also the switch from wood to charcoal as the primary fuel. In Japan, the Mushikamado was a round clay pot with a removable domed lid designed for steaming rice. The name 'Kamado' is, in fact, the Japanese word for 'stove' or 'cooking range'. The name was adopted by the Americans and has now become a generic term for this style of ceramic cooker.

Kamado cookers are extremely versatile. It can be used for grilling or smoking but also pizzas, bread, pies and cookies can be baked effortlessly inside them. Due to their excellent heat retention properties, high temperatures can be achieved, and maintained by precise control of airflow via the top and bottom vents. High temperatures are ideal for fast cooking burgers and sausages whilst low heats will cook larger joints over a long period of time. Why not try adding some wood chips to the charcoal or try combining different flavor wood chips to make your meats even more flavorful.

WARNINGS – CAUTION !

- This product is intended FOR OUTDOOR USE ONLY. DO NOT use indoors.
- WARNING! Keep children and pets away.
- NEVER leave a burning fire unattended.
- DANGER of carbon monoxide poisoning – NEVER light this product or let it smolder or cool down in confined spaces.
- DO NOT use this product in a tent, caravan, car, cellar, loft or boat.
- DO NOT use under any awnings, parasols or gazebos.
- FIRE HAZARD – Hot embers may emit while in use.
- WARNING! DO NOT use spirit or petrol for lighting or relighting! Use only firelighters complying to EN1860-3!
- It is highly recommended that you use lump charcoal in your Ceramic BBQ. It burns for longer and produces less ash which can restrict the airflow.
- DO NOT use coal in this product.
- 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 4 of this instruction manual.
- DO NOT use the Ceramic BBQ on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.
- Ensure that the Ceramic BBQ is positioned at least 2 meters away from flammable items.
- DO NOT use this Ceramic BBQ as a furnace.
- WARNING! This product will become very hot, DO NOT move it during operation.
- ALWAYS USE heat resistant gloves, especially handling air vent, hot ceramics or cooking surface.
- Allow the unit to cool down completely before moving or storing.
- Always inspect the unit prior to use for fatigue and damage and replace as and when necessary.
- WARNING! Please wear the heat resistant gloves or use tools when operating the barbecue.
- WARNING! Please don't touch the barbecue surface by hand directly.

CURING THE KAMADO

- On the rim of the BBQ body and lid, a black felt gasket is applied to increase the air-tightness of the rim. This black felt gasket should not be removed, but has to stay in position during use.
- To start a fire, place rolled up newspaper with some lighter cubes or solid firelighters on the charcoal plate (7) in the base of the Ceramic BBQ. Then place 2 or 3 handful of charcoal over the top of the newspaper.
- The maximum amount of charcoal is 0,7kg.
- Do not use petrol, spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the newspaper using a long nosed lighter or safety matches.
- DO NOT overload the unit with firelighters – if the fire is too intense this could damage the ceramic BBQ.
- Leave until all the firelighters are used and extinguished.
- If the first burns are too high, it could damage the felt gasket seal before it has time to mature properly.
- After first use, inspect all the fasteners for tightness. The metal band connecting your lid to the base will expand from the heat, and this could come loose. It is recommended you check and if necessary tighten the band with a spanner.
- You can now use your ceramic BBQ as normal.
- Repeat the curing procedure at start-up, every time when the BBQ hasn't been used for a long time.

EXTINGUISHING

- To extinguish unit – stop adding firelighters and close all the vents and the lid to allow the fire to die naturally.
- DO NOT use water to extinguish the charcoals as this could damage the ceramic Kamado.

Care and safe use guidelines

STORAGE

- When not in use, and if stored outside, cover the Kamado once completely cooled with a suitable rain cover. The chrome plated cooking grill is **NOT** dishwasher safe; use a mild detergent with warm water.
- When using the Kamado push down on both of the locking wheels to stop the unit moving during use.
- It is recommended the Kamado be stored under cover in a garage or shed over winter for complete protection.

CLEANING

- The Kamado is self-cleaning. Heat it up to 260°C for 30 minutes and it will scorch off all of the food and debris.
- **DO NOT** use water or any other types of cleaning product to clean the inside of your Kamado. The walls are porous and will absorb any fluids used. This could cause the Kamado to crack. If the soot becomes excessive then use a wire brush or the ash tool (not supplied) to scrape off the carbon remnants before the next use.
- To clean the grills and grates use a non-abrasive cleaner once the unit has fully cooled.

MAINTENANCE

- Tighten the bands and oil the hinge 2 times a year or more if needed.

LIGHTING, USAGE AND CARE INFORMATION

- 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 2m overhead clearance and has a minimum 2m clearance from other surrounding items.
- To start a fire, place rolled up newspaper with some lighter cubes or solid 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. **DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the newspaper using a long nosed lighter or safety matches. Once it has caught, leave the bottom vent and lid open for about 10 minutes to build a small bed of hot embers.
- Allow the charcoal to heat up and be kept red hot for at least 30 minutes prior to the first cooking on the Kamado. **DO NOT** cook before the charcoal has a coating of ash.
- It is recommended you do not stoke or turn the coals once they are lightened. This allows the charcoals to burn more uniformly and efficiently.
- Once alight **ONLY** use heat resistant gloves when handling hot ceramics or cooking surfaces. See below for cooking instructions depending on temperature and duration.

LOW TEMPERATURE COOKING GUIDE

- Light the charcoal according to the instructions above. **DO NOT** move or stoke the coals once lit. 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. See page 4 for a temperature-cooking guide. Fully close the bottom vent to maintain the temperature.
- You are now ready to use the Kamado for cooking.
- **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 4 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.

SMOKING GUIDE

- Follow the instructions above as if you were starting a slow cook.
- Monitor the Kamado until it has risen to the desired temperature. See page 4 for a temperature cooking guide.
- 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 on.
- **TIP:** Soak your wood chips or cooking plank in water for 15 minutes to prolong the smoking process.
- **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 4 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.

Care and safe use guidelines

HIGH TEMPERATURE COOKING GUIDE

- Light the charcoal according to the instructions on page 3. Close the lid and fully open the top and bottom vents.
- Monitor the Kamado until it has risen to the desired temperature. See page 4 for a temperature cooking guide. 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 on.
- **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 4 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.

FOOD COOKING INFORMATION

- **DO NOT** cook until the charcoal has a coating of ash.
- Please read and follow this advice when cooking on your Kamado.
- Always wash your hands before and after handling uncooked meat and before eating. Always keep raw meat away from cooked meat and other foods.
- Before cooking, ensure grill surfaces and tools are clean and free of old food residues.
- **DO NOT** use the same utensils to handle cooked and uncooked foods. Ensure all meat is cooked thoroughly before eating.
- **CAUTION** - eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli). To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through.
- **CAUTION** - if the meat has been cooked sufficiently the meat juices should be clear and there should be no traces of pink/red juice or meat coloring.
- Pre-cooking larger pieces of meat and joints is recommended before finally cooking on your grill. After cooking on your Kamado always clean the grill cooking surfaces and utensils.

REFUELLING

With the vents closed, the Kamado stays at a high temperature for several hours. If you require a longer cooking time (e.g. when roasting a whole joint or slow smoking), it may be necessary to add more charcoal. Just add some additional charcoal and continue as above.

COOKING TEMPERATURE GUIDE

SLOW COOK / SMOKE (110°C - 135°C)

TOP VENT

BOTTOM VENT

Beef brisket	2 hrs. pr. 0,5kg
Pulled pork	2 hrs. pr. 0,5kg
Whole chicken	3-4 hrs.
Ribs	3-5 hrs.
Roasts	9+ hrs.



GRILL / ROAST (160°C - 180°C)

TOP VENT

BOTTOM VENT

Fish	15-20 minutes
Pork tenderloin	15-20 minutes
Chicken pieces	30-45 minutes
Whole chicken	1-1,5 hrs.
Leg of lamb	3-4 hrs.
Turkey	2-4 hrs.
Ham	2-5 hrs.

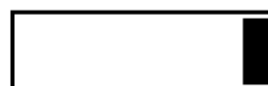


SEAR (260°C - 370°C)

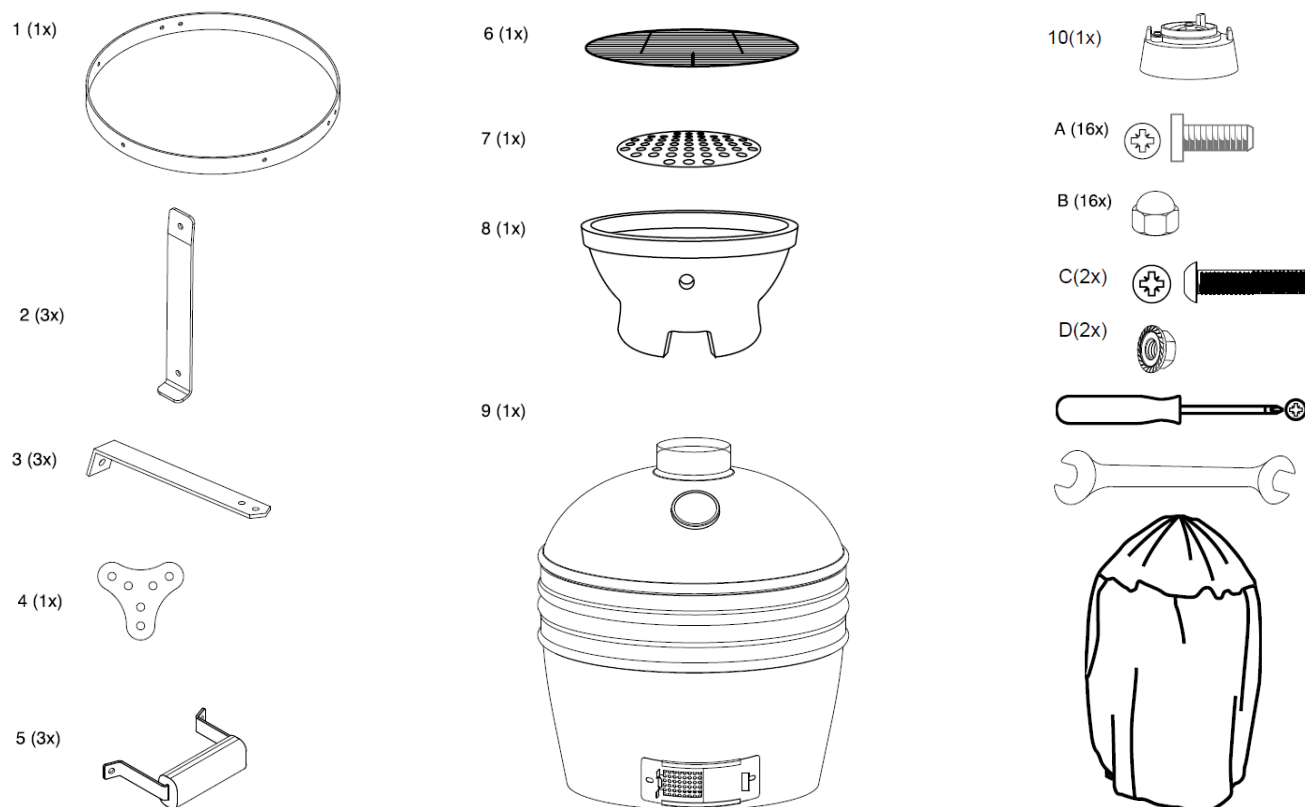
TOP VENT

BOTTOM VENT

Steak	5-8 minutes
Pork chops	6-10 minutes
Burgers	6-10 minutes
Sausages	6-10 minutes



PARTS LIST



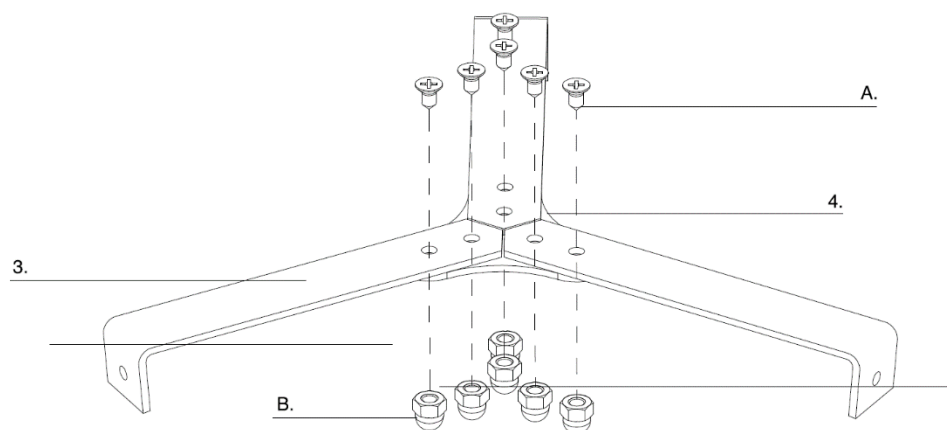
Prior to assembly, read the instructions carefully. Check all parts against the part list. Carry out assembly on a soft surface to avoid scratching the paint. Please retain this information for future reference.

For ease of assembly only loosely tighten the bolts and then tighten fully when assembly is complete.

WARNING: DO NOT over tighten bolts; only tighten with moderate pressure to avoid damaging the bolts or components of the Kamado BBQ

ASSEMBLY INSTRUCTIONS

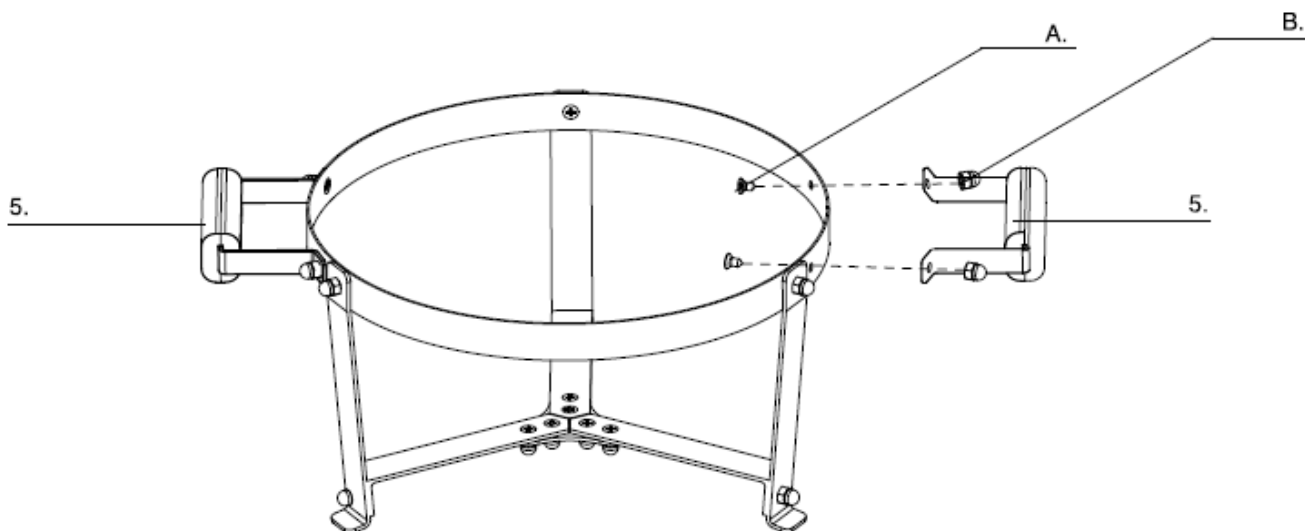
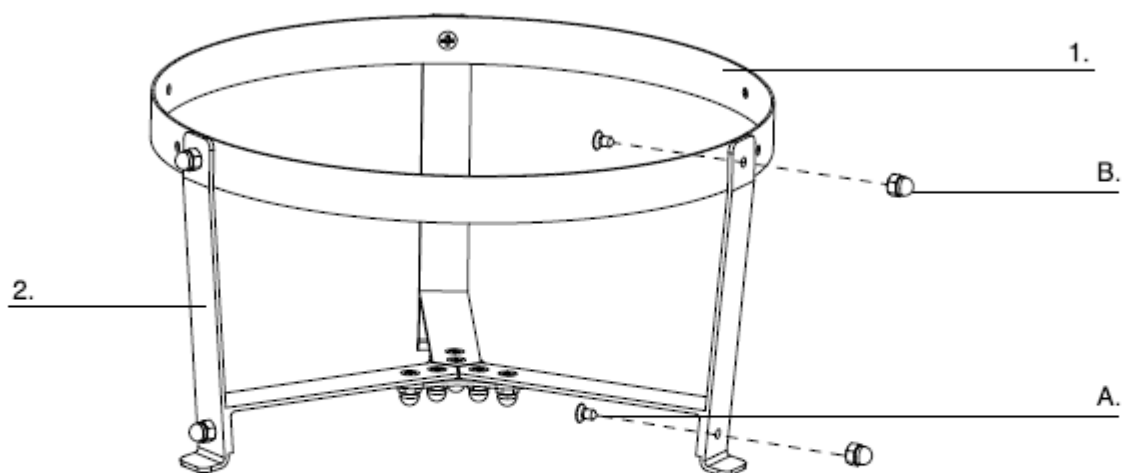
IMPORTANT: Remove any packaging before use, but retain the safety instructions and store them with this product. Ensure the lid is closed prior to assembly.



STEP 1: Secure the 3x bracket (3) and triangle connection piece(4) by using the 6x screws(A) with the 6x dome head nuts(B)

ASSEMBLY INSTRUCTIONS

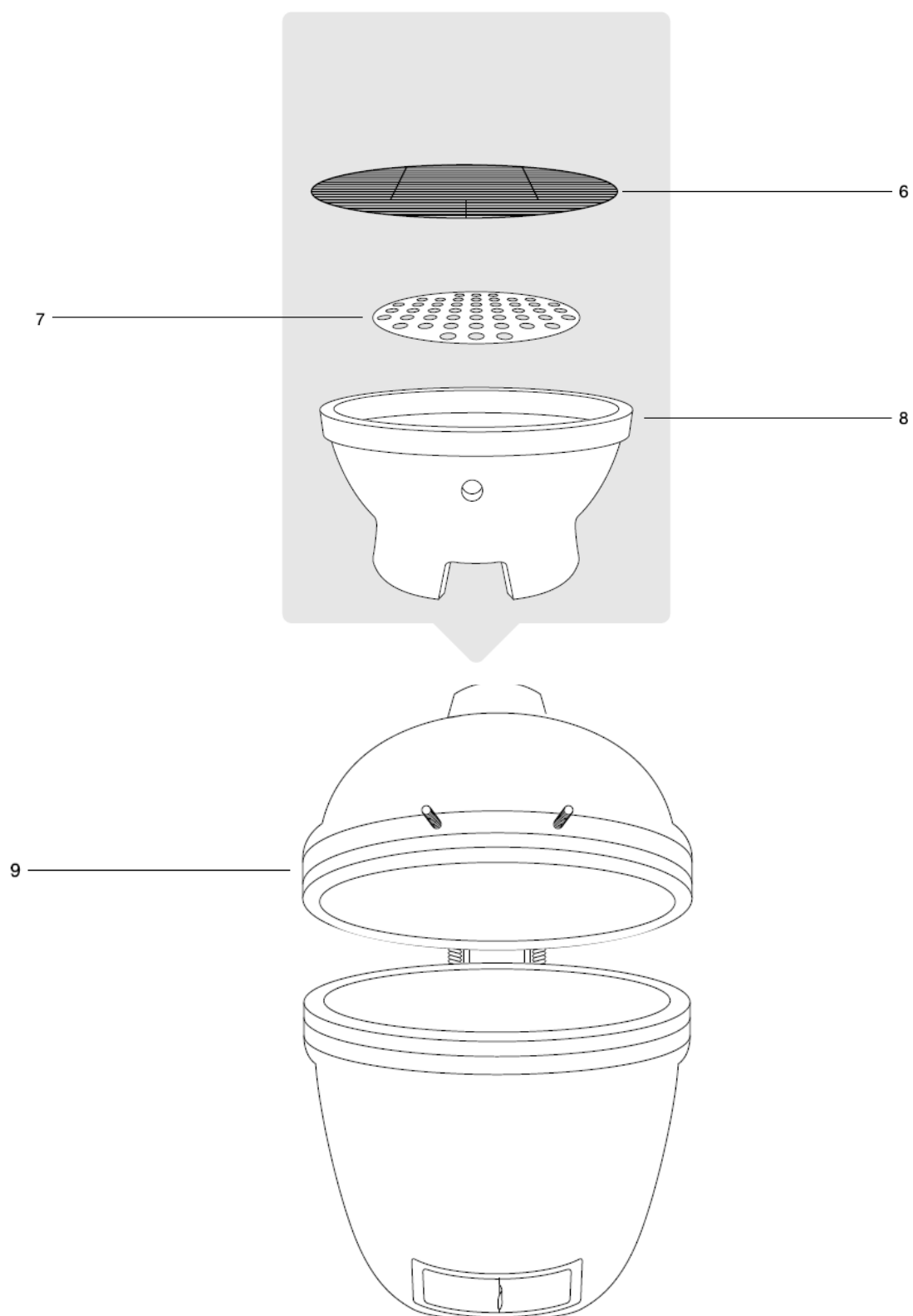
STEP 2: The 3x bracket (2) to brace ring(1) using the 3x screws(A) with the 3x dome headed nuts(B). Then using the 3x screws(A) with the 3x dome headed nuts(B) for step 1.



STEP 3: To attached the 2x handles(5) to the lid of the brace ring(1), start by aligning the bolts hole of the handles to pre-installed bolts on the lid. Secure the handle(5) with the 2x pre-attached dome headed nuts.

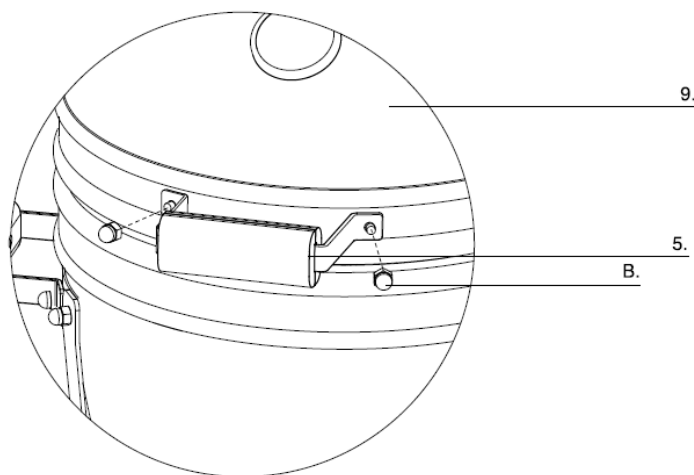
STEP 4: Place the Kamado grill on the cart with the bottom vent facing to the front of the cart allowing the vent to open and close without any interruption.

ASSEMBLY INSTRUCTIONS



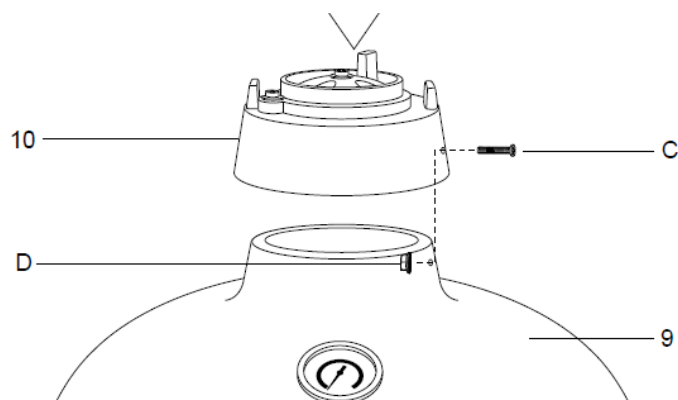
STEP 5: When the grill is securely placed on the stand, add the firebox(8), charcoal plate(7), and cooking grill(6) inside the Kamado grill as displayed in the assembly diagram.

ASSEMBLY INSTRUCTIONS

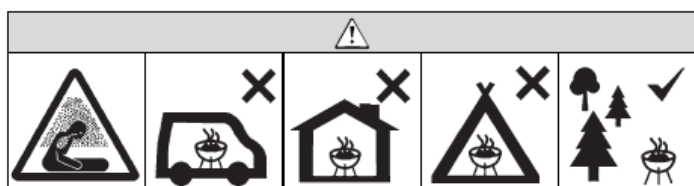
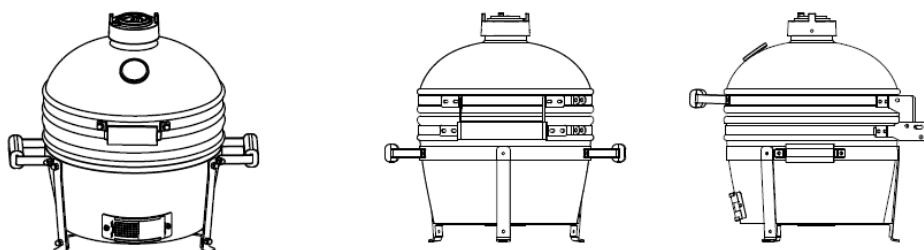


STEP 6: To attached the handle(5) to the lid of the Kamado grill(9), start by aligning the bolts hole of the handle to pre-installed bolts on the lid. Secure the handle(5) with the 2x pre-attached dome headed nuts.

Ensure that the top vent bolts is on the left hand side when assembling it.



STEP 7: To attached the to vent(10) to the Kamado grill(9) place it on top and align both the bolts holes. Secure using 2x bolts(C) and nuts(D). Ensure that the top vent bolt is on the left hand side when assembling it.



Do not use the barbecue in a confined and / or habitable space e.g. houses, tents, caravans, motorhomes, and boats. Danger of carbon monoxide poisoning fatality.