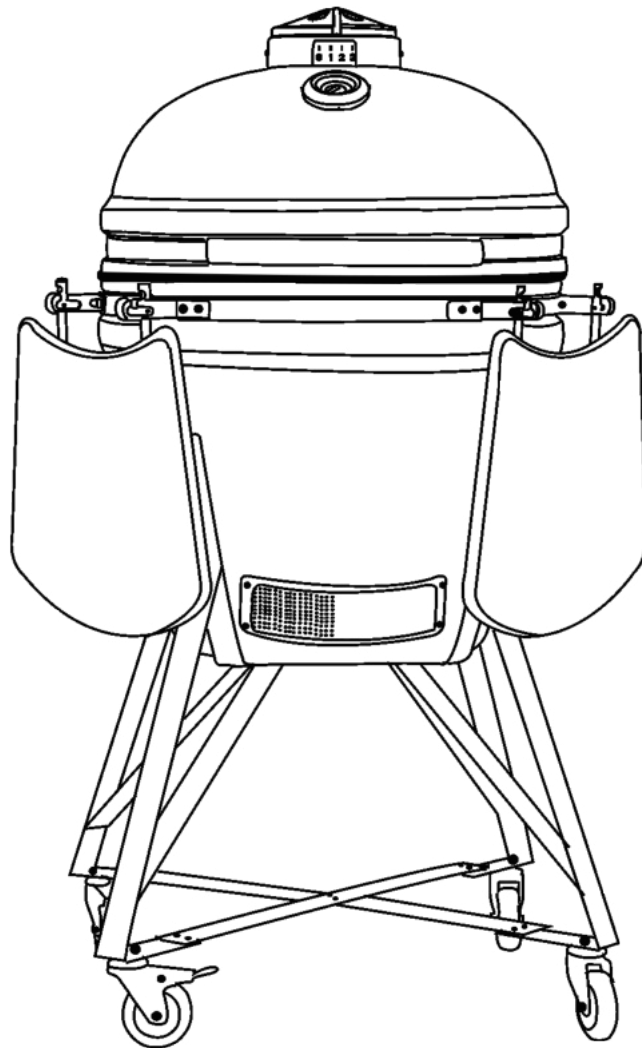
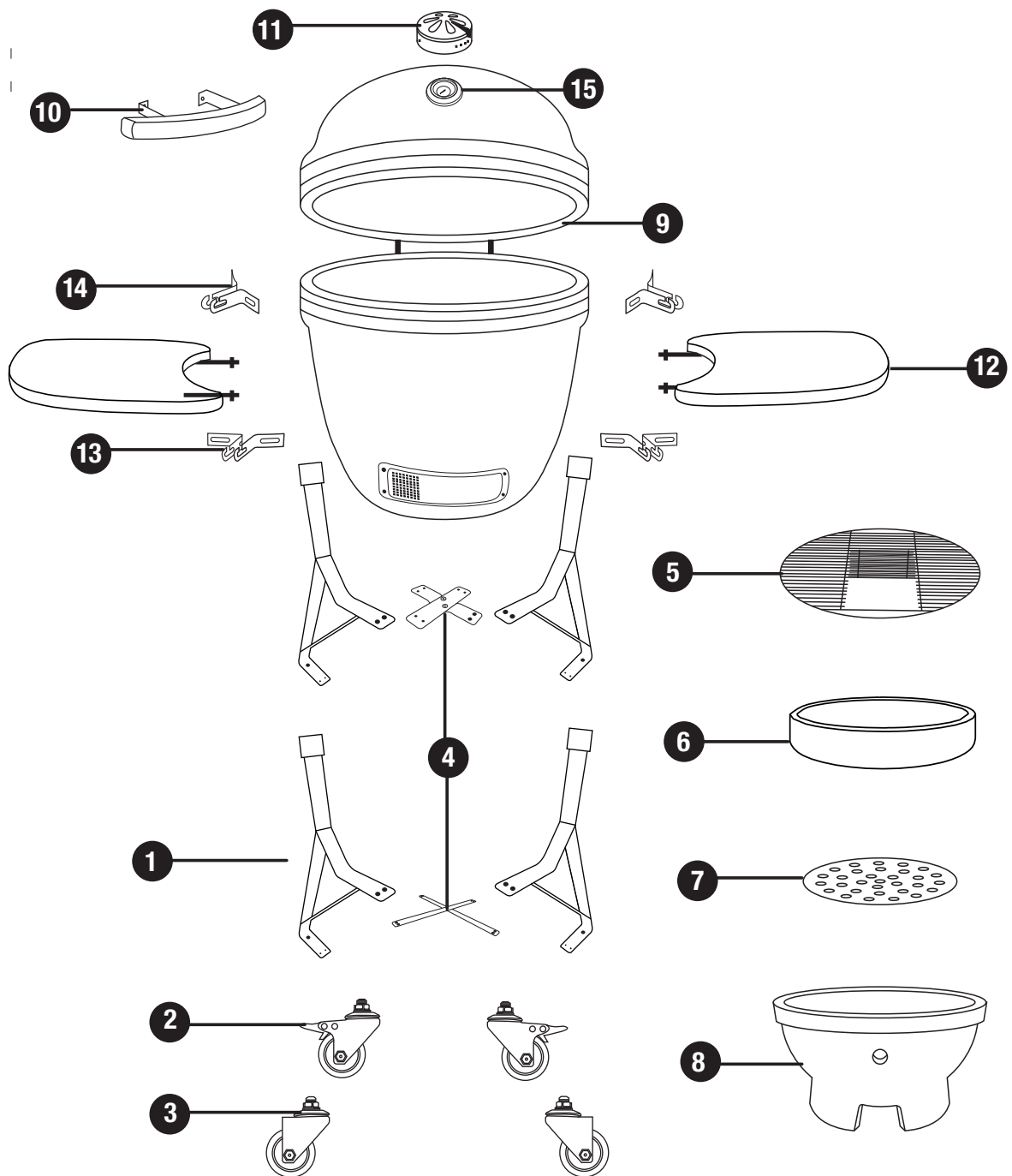





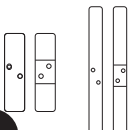





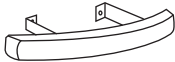




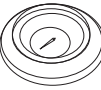





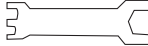
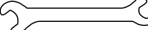

User Instruction



Contents

Standard Components & Parts List.....	Page 3-4
Assembling Instructions.....	Page 5-10
Safety Instructions & Care & Safe Use Guideline.....	Page 11-17

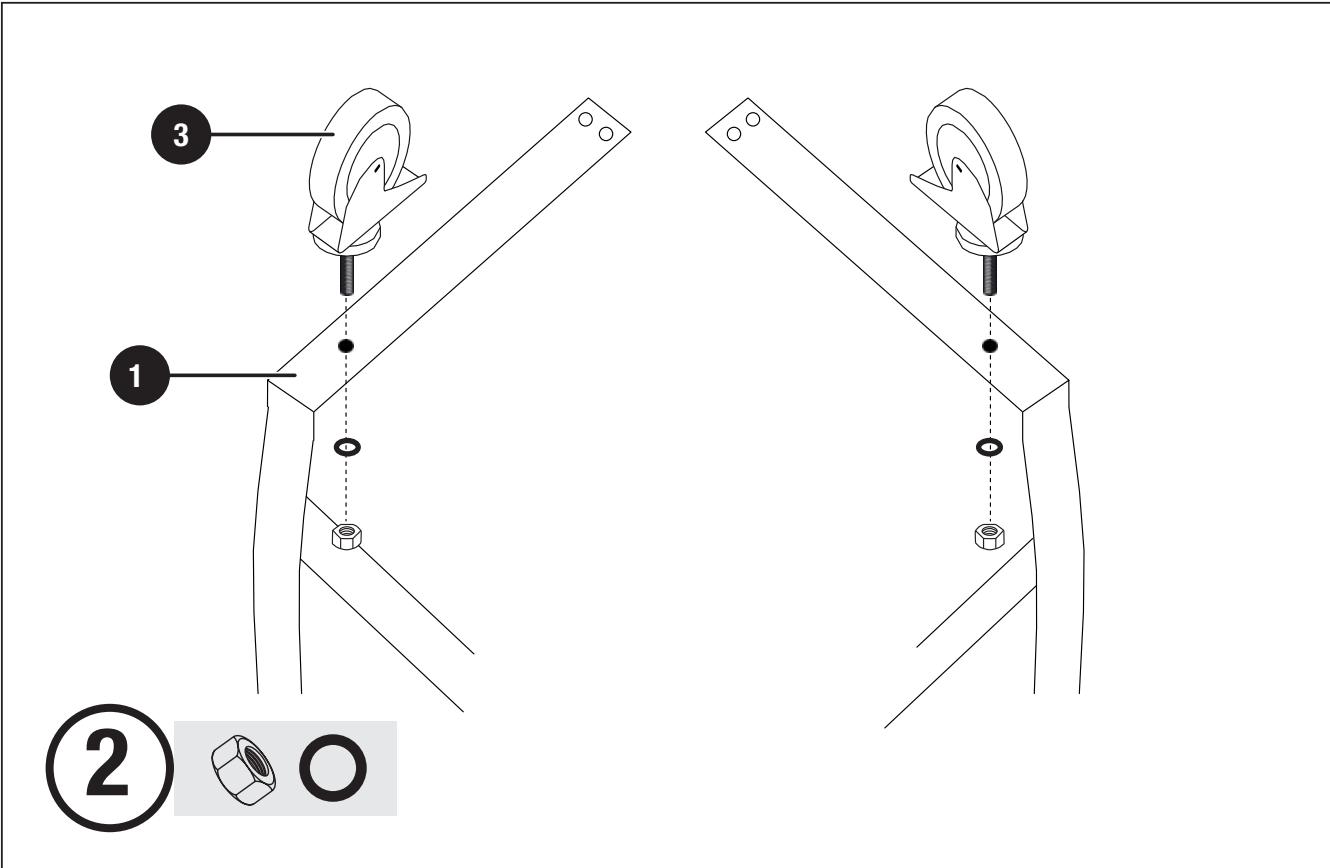
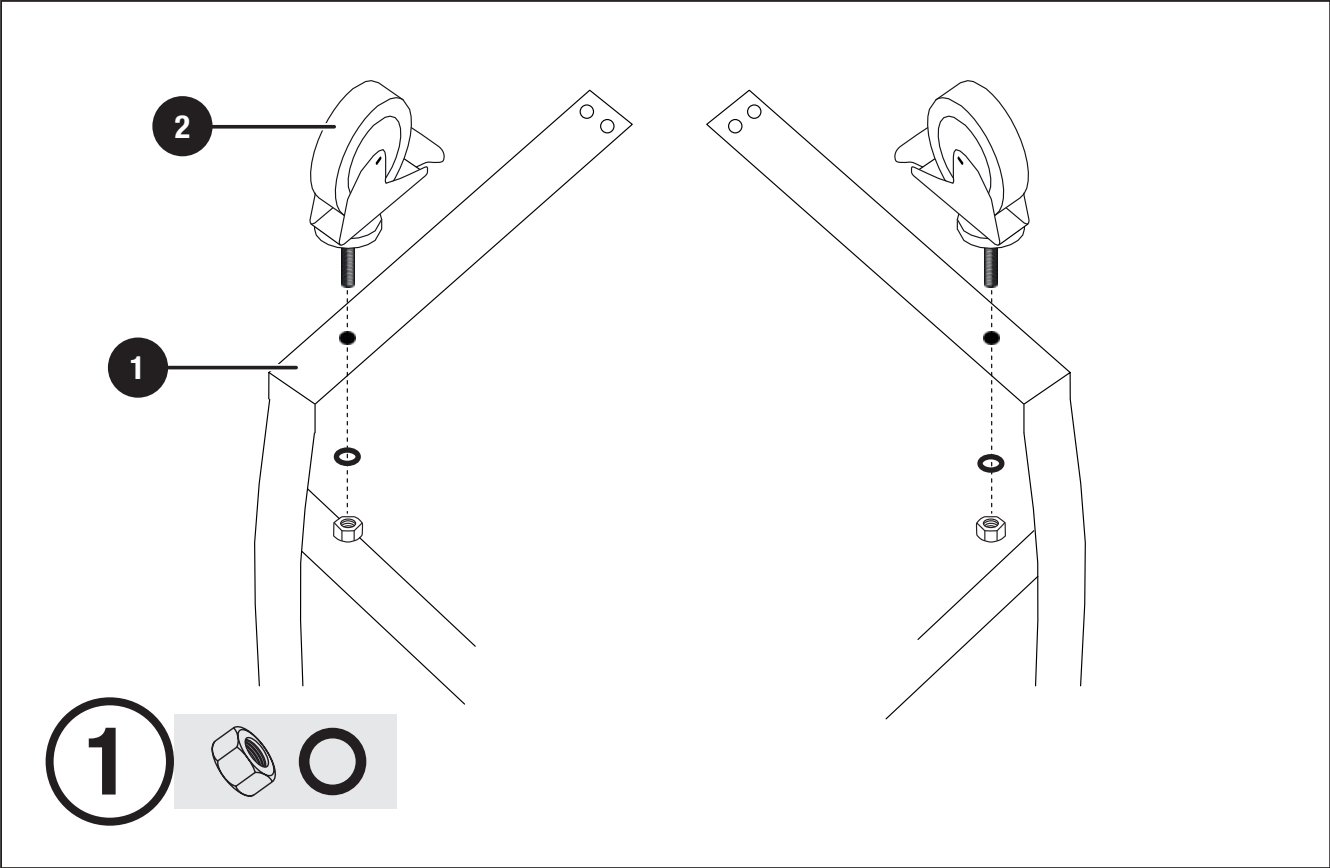


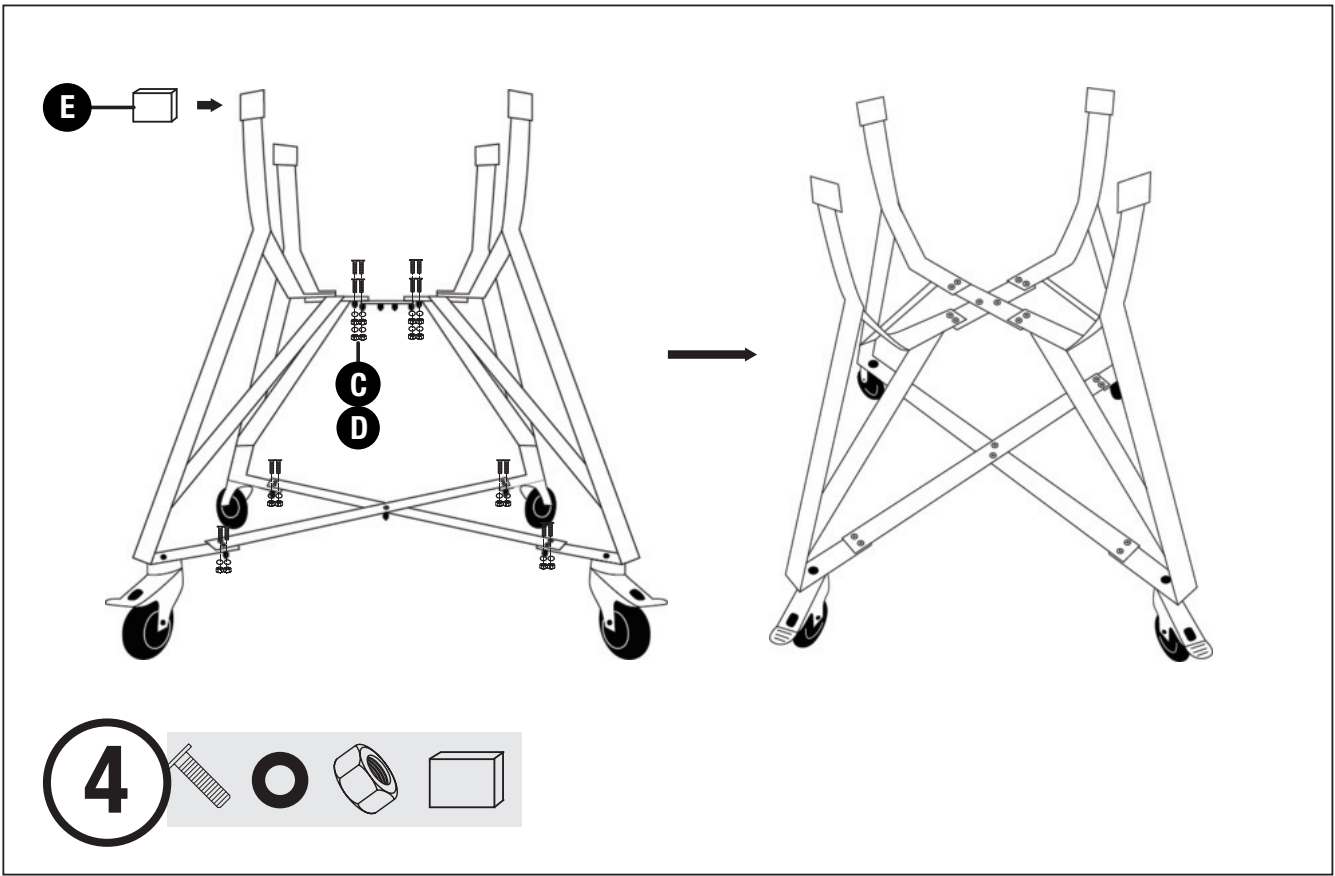
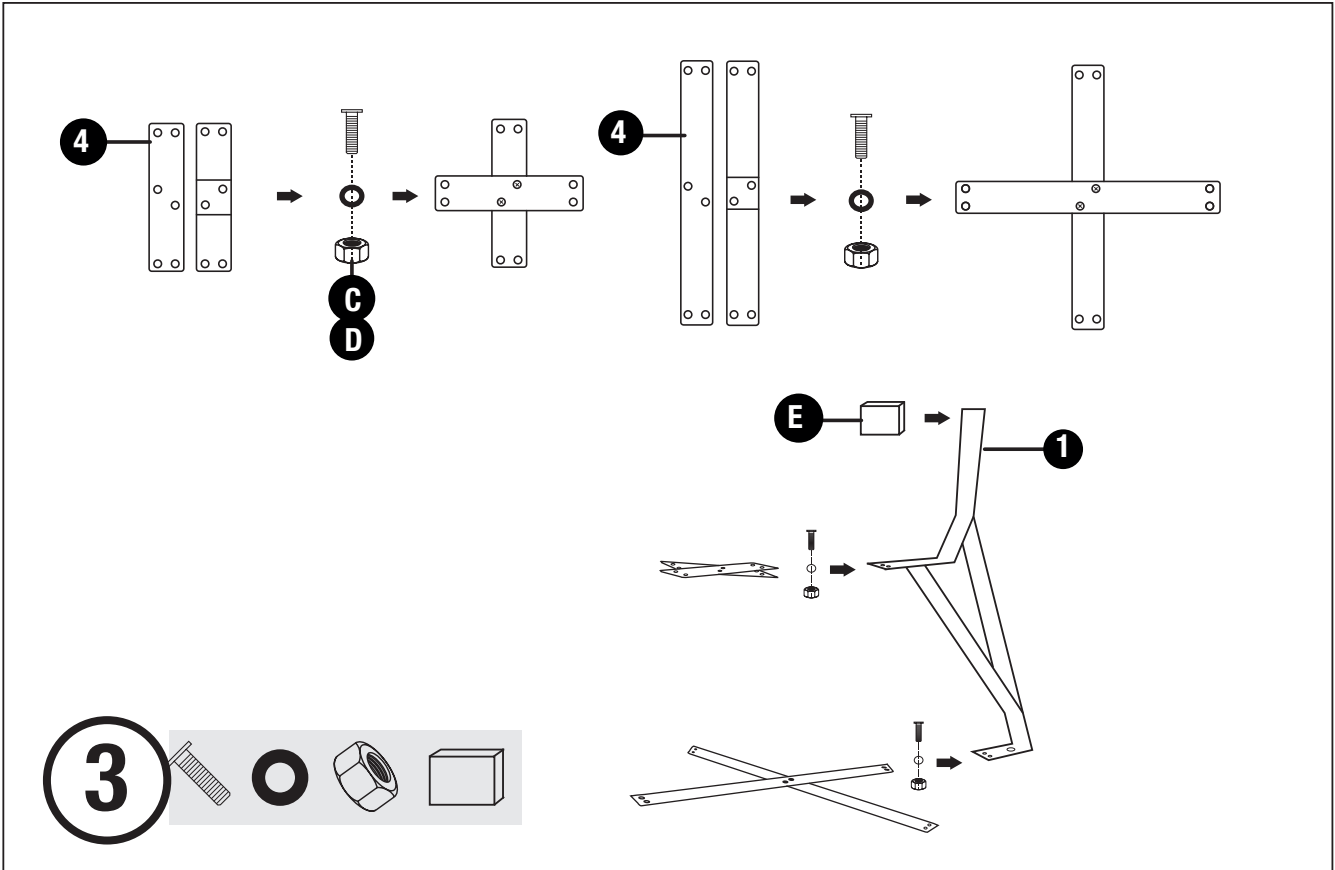
 1 4 pcs	 2 2 pcs	 3 2 pcs	 4 4 pcs
 5 1 pcs	 6 1 pcs	 7 1 pcs	 8 1 pcs
 9 1 pcs	 10 1 pcs	 11 1 pcs	 12 2 pcs
 13 2 pcs	 14 2 pcs	 15 1 pcs	
 A M6-14 2 pcs	 B M6 2 pcs	 C M6-20 22 pcs	 D M6 22 pcs
 E 4 pcs	 F 1 pcs	 G 1 pcs	 H 1 pcs

- 1 Legs (x4)
- 2 Lockable Wheels (x2)
- 3 Normal Wheels (x2)
- 4 Cross Stick (x4)
- 5 Cooking Grill (x1)
- 6 Fire Ring (x1)
- 7 Charcoal Grate (x1)
- 8 Fire Box (x1)
- 9 Ceramic Lid & Dome (x1)

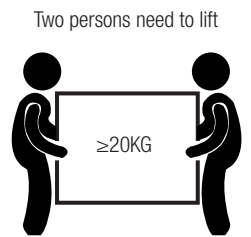
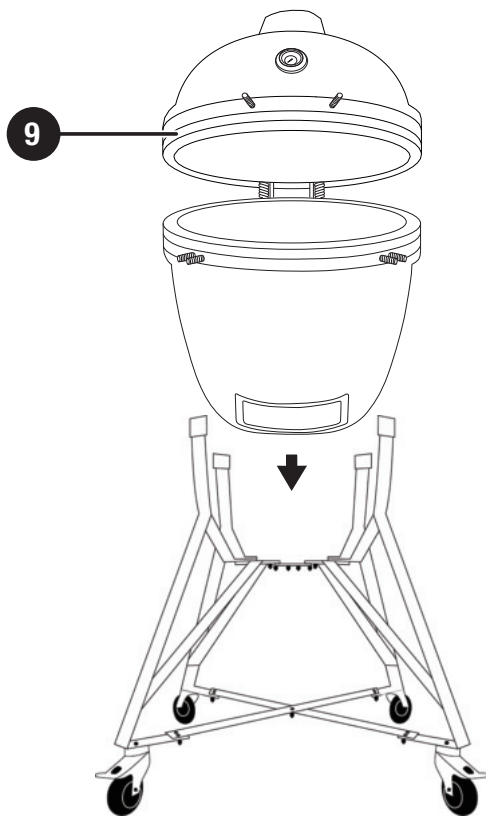
- 10 Handle (x1)
- 11 Top Vent (x1)
- 12 Side Table (x2)
- 13 Side Table Bracket (x2)
- 14 Side Table Bracket (x2)
- 15 Thermometer (x1)

- A Screw M6-14 (x2) - Spare parts
- B Nut M6 (x2) - Spare parts
- C Screw M6-20(x22)
- D Nut M6 & Shim (x22)
- E Rubber sleeve (x4)
- F Multifunctional Wrench (x1)
- G Regular Wrench (x1)
- H Screw-driver (x1)

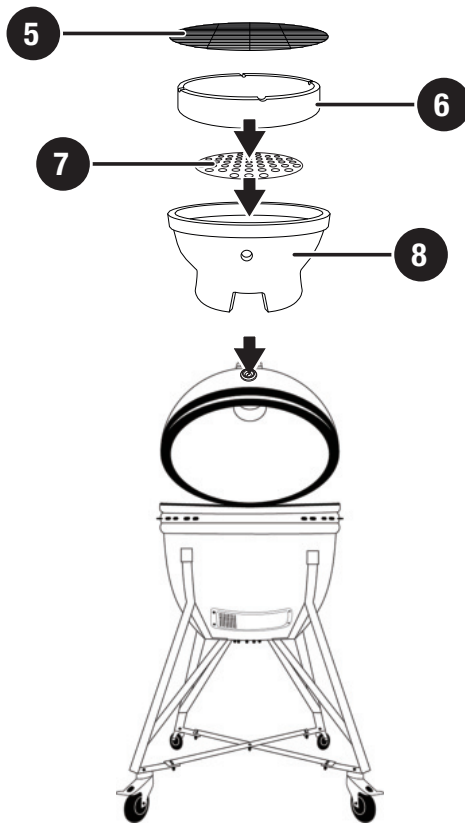


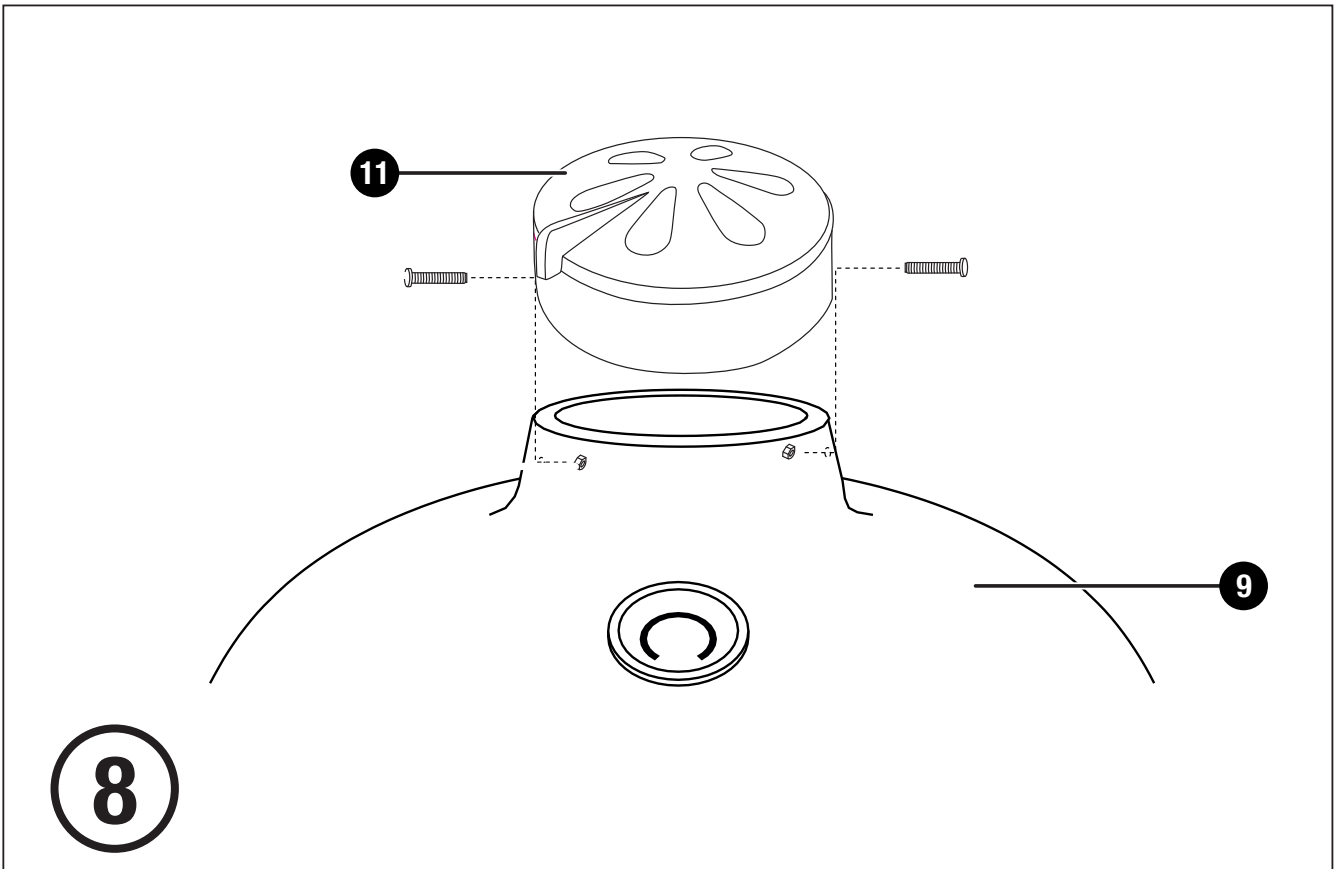
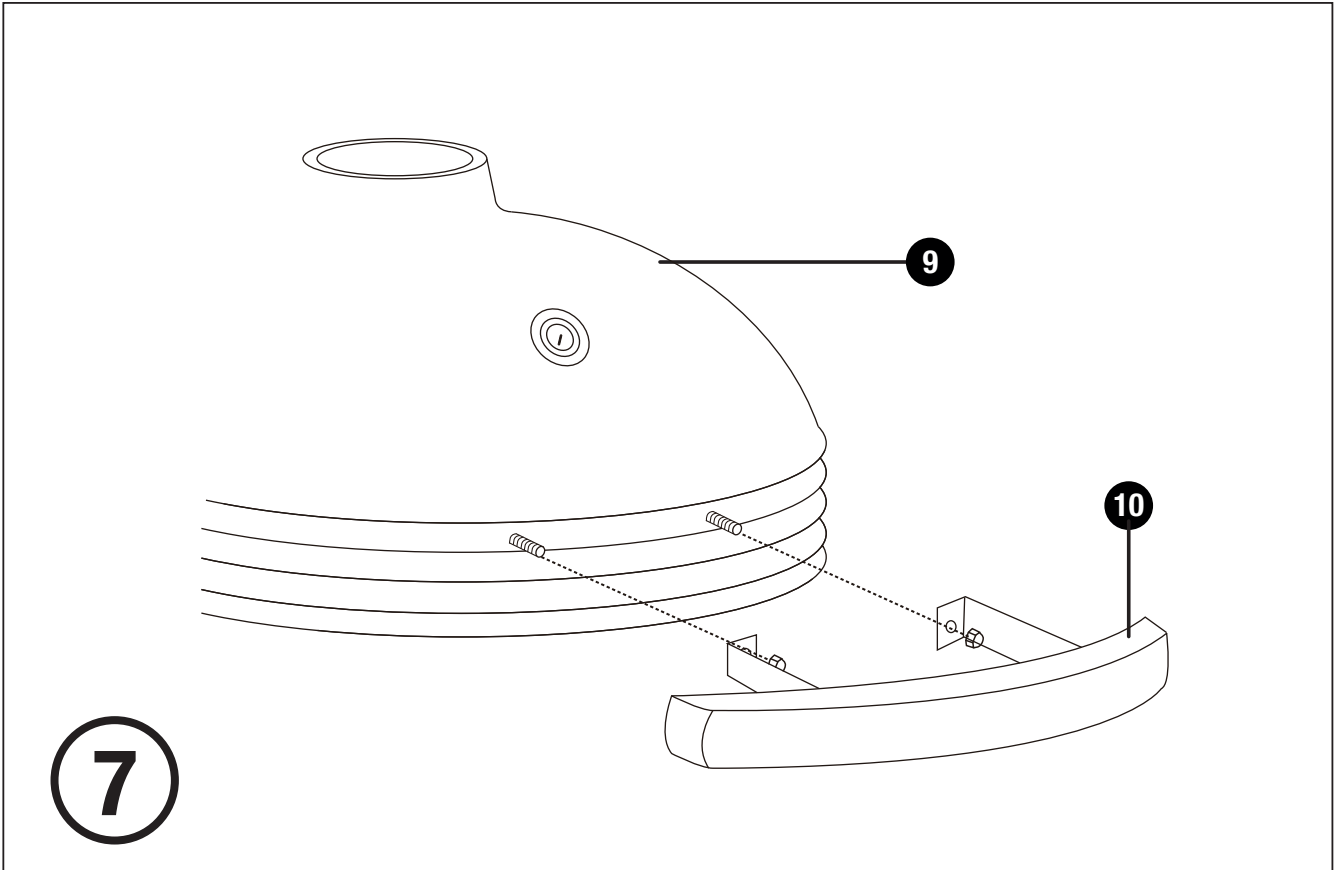


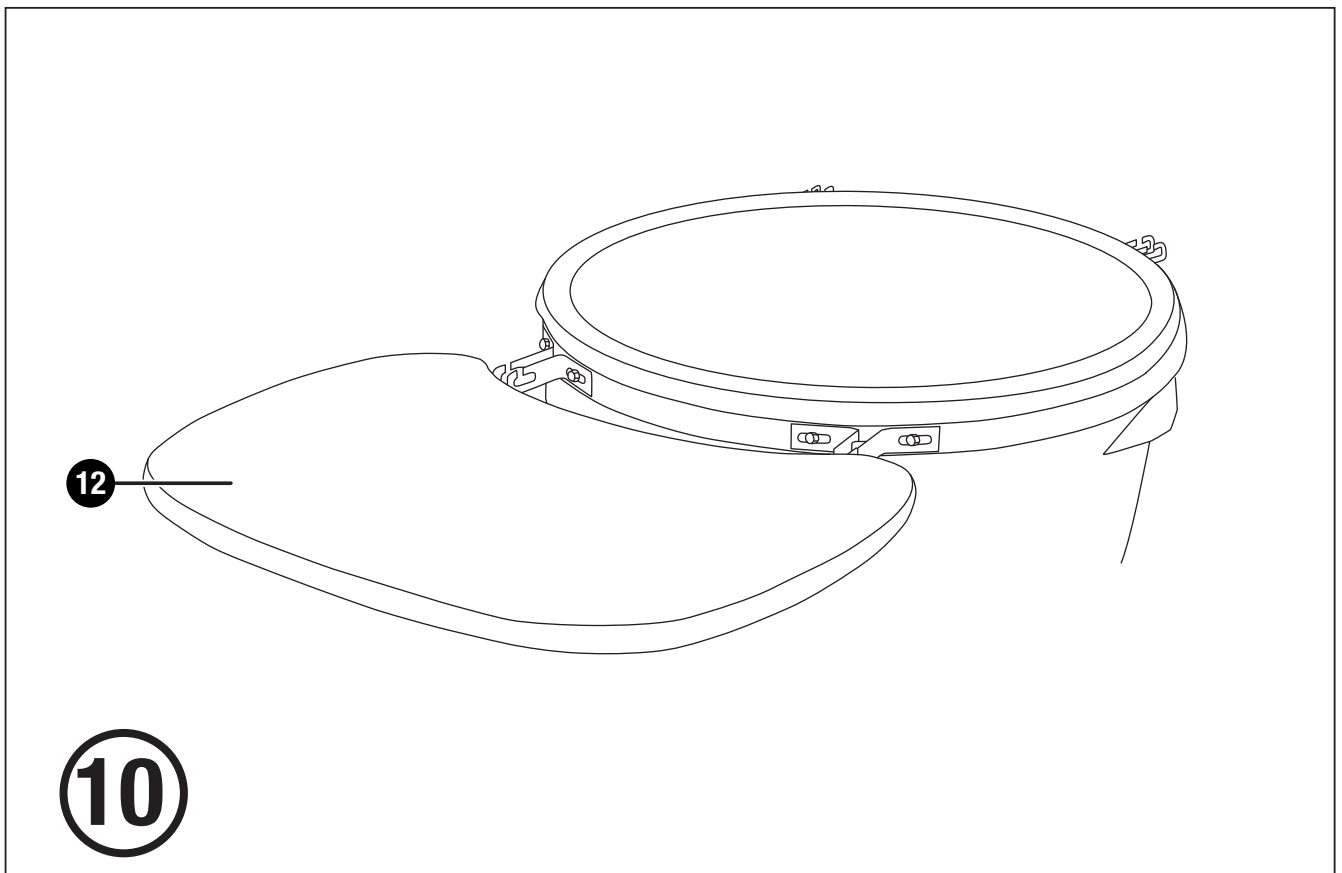
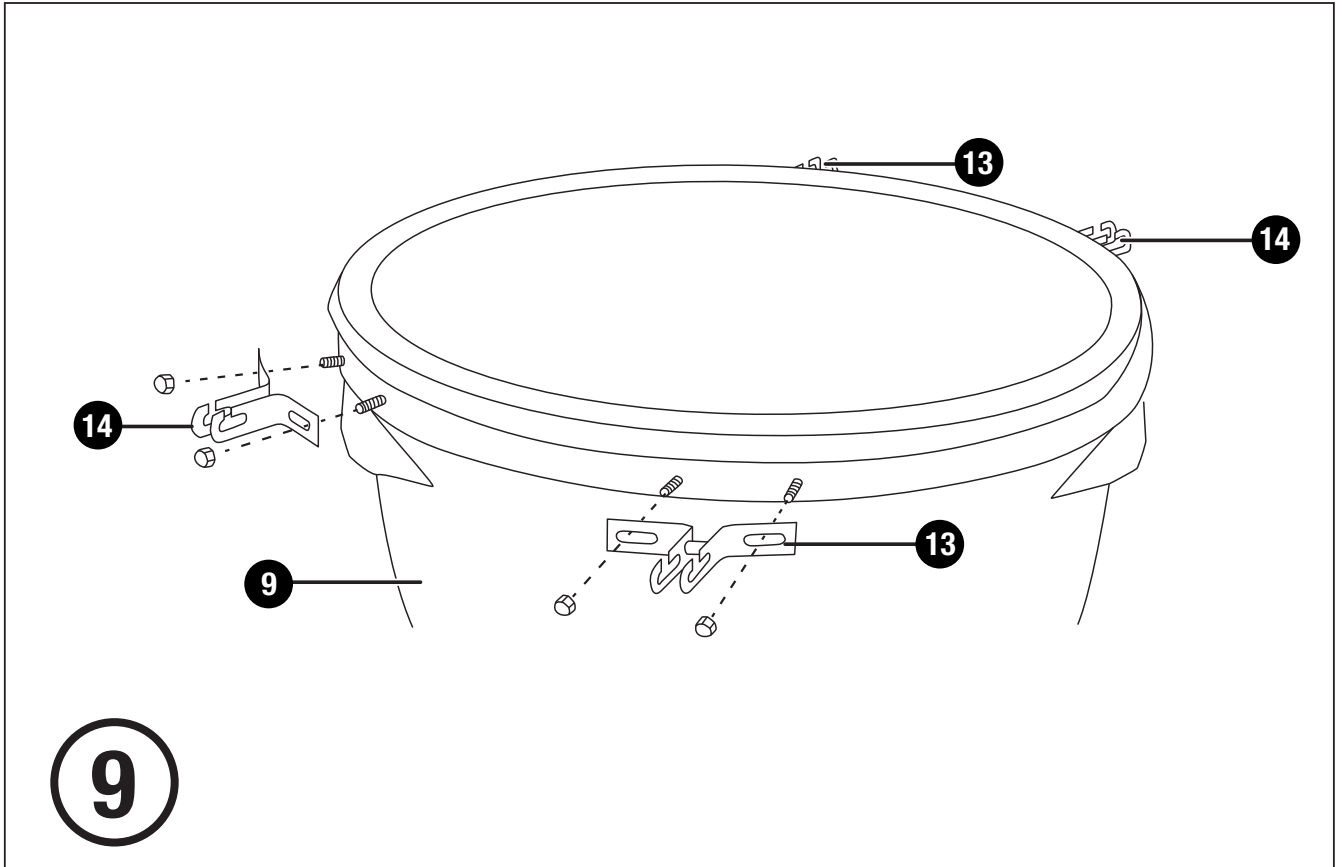
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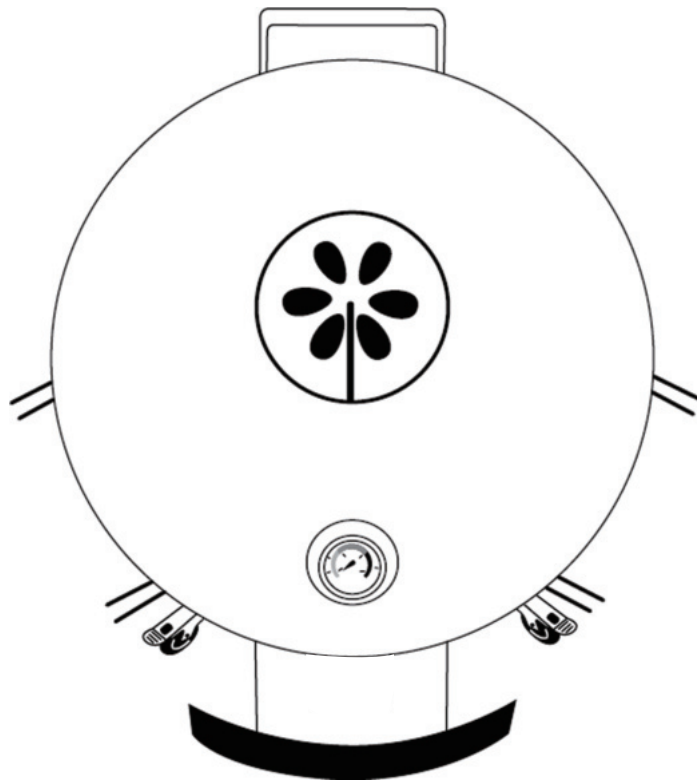
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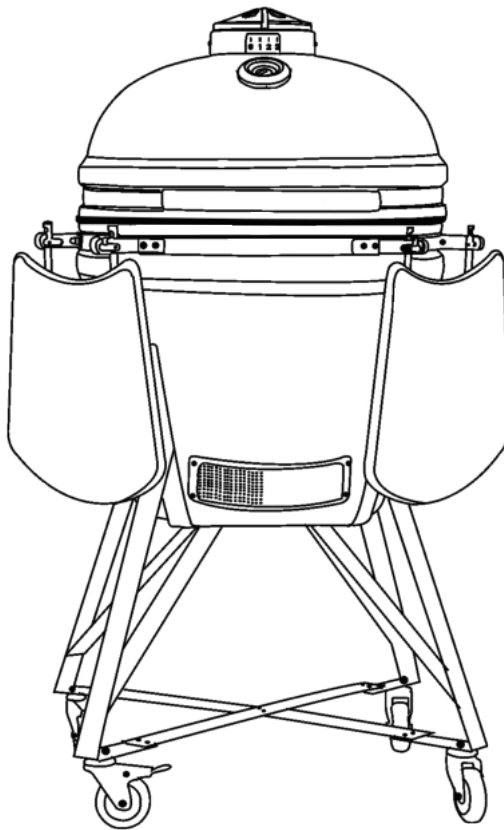




11



12



Read carefully!

WARNING! This barbecue will become very hot, do not move it during operation

Do not use indoors!

WARNING! Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN 1860-3!

WARNING! Keep children and pets away

Warning notice

Read this manual and all safety information carefully before first use. Failure to do so could result in serious injury or death or damage to property.

Pay attention to a proper assembly of the grill. Stick to the mounting instructions supplied with the grill. Use the grill only after it is fully assembled

The grill must be positioned on a safe flat surface before use. Use the grill exclusively on heat-resistant and fire-resistant undergrounds.

Please ensure before first use, that the grill is heated one time for 30 minutes without any food.

Use only approved Grill charcoal or barbecue briquettes which comply with DIN EN 1860-3. Cover the fire grate with combustible material without stacking it.

Only use approved solid fire starters which comply with DIN EN 1860-3. Stick to the enclosed instructions on the proper use of the product. Seal the fire starters immediately after use and do not store them near the grill.

Do not cook before the fuel has a coating of ash.

Do not use the grill to heat substances and materials other than food.

Do not use the grill as a heater.

The wheel with brake should be in front.

Do not use the grill in closed rooms, garages, tents or other closed places. The resulting heat and sparks may cause fire. The development of carbon monoxide may cause asphyxiation in closed rooms.

Do not use the grill under flammable roofs, shelters and similar places.

Make sure to keep the grill in a safety distance of 2 meters away from flammable materials. These could be ignited by heat generation or flying sparks.

Never leave the hot grill unattended.

Attention: before protecting your grill with a suitable cover, it must be completely cooled! Otherwise, there is a risk of fire and flammability!

Keep sure to always wear oven mitts when touching the grill during operation, e.g. opening the air vents or putting more charcoal into grill.

Don't wear too far or loose clothing that could come into contact with the coals or fire when grilling.

Never use the grill in extreme weather.

Never use water to extinguish burning charcoal. Instead, close the vents and the lid until the fire is extinguished.

This grill is only intended for private use!

About Your Kamado

Archaeologists discovered, dating back 4000 years ago, 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 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'. This name was adopted by the Americans and has now become a generic term for this style of ceramic cooker.

Kamado cookers are extremely versatile. Not only can they 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 longer 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 flavor some.

Curing The Kamado

To start a fire place 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 them.

Caution! do not use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.

Caution! do not overload the unit with fuel. If the fire is too intense this could damage the Kamado.

Open the bottom vent and light the firelighters using a long nosed lighter or safety matches.

Do not open or release the top lid vigorously.

Leave until all the fuel is used and extinguished.

If the fire burns too high it could damage the felt gasket seal before it has had the chance to mature properly.

After first use inspect all fasteners for tightness. The metal band connecting your lid to the base will expand from the heat and this could become loose. It is recommended you check and if necessary tighten the band with a spanner.

Now your Kamado is ready for use.

Extinguishing

To extinguish unit, simply stop adding fuel and close all the vents and the lid to allow the fire to die naturally.

Caution! do not use water to exting

Storage

When not in use, please store it in dry place, and cover the Kamado once completely cooled with suitable rain cover.

Do not leave it outside to get wet when it rains.

When using the Kamado push down on both of the locking wheels to stop the unit moving about during use.

Over winter It is recommended to store the Kamado in a garage, a closed room or shed for complete protection.

Cleaning

Always clean the Kamado when it is fully cooled.

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.

Caution! DO NOT use water or any other types of cleaning products to clean the inside of your Kamado. The walls are porous and will absorb the liquids, this could cause the Kamado to crack.

If the soot or ashes become excessive then use a wire brush to scrape off the carbon remnants before the next use.

To clean the grates use a non-abrasive cleaner once the unit has fully cooled.

To clean the outer surface wait until the Kamado is cool, Please do not flush the surface directly with water, it is recommend to use a damp cloth with a mild detergent.

During the cleaning, please handle with care when moving the fire ring and fire box.

Maintenance

Please check regularly all connections, and tighten them if necessary.

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

To avoid making a long exposure to the bamboo table also ensure to make it in a dry condition.

To replace the felt gasket regularly (It is generally believed that the felt gasket should be replaced when smoke comes out of the gap between the ceramic furnace body).

Lighting, Usage & Care Information

Ensure the Kamado is positioned on a permanent, flat, level, heat resistant non-flammable surface away from flammable items (no combustible materials nearby).

Ensure the Kamado has a minimum of 2m over head clearance. The grill should be 2m away from all objects above it and in the surrounding area.

To start a fire place 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 firelighters.

Caution! do not use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.

Caution! do not cook before the fuel has a coating of ash.

Open the bottom vent and light the firelighters using a long nosed lihter 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.

It is recommended you don't stoke or turn the coals once they are alight. This allows the charcoals to burn more uniformly and efficient.

Always use only heat resistant gloves when handling hot ceramics or cooking surfaces.

Low Temperature Cooking Guide

Light the lump charcoal according to the instructions above.

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.

Fully close the bottom vent to maintain the temperature.

You are now ready to use the Kamado for cooking on.

Caution! 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 use heat resistant gloves when handling hot ceramics or cooking surfaces.

Smoking Guide

Follow the instructions above as if you were starting a slowcook (Low Temperature Cooking Guide).

Monitor the Kamado until it has risen to the desired temperature.

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.

High Temperature Cooking Guide

Light the lump charcoal according to the instructions.

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

Monitor the Kamado until it has risen to the desired temperature.

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.

Always use heat resistant gloves when handling hot ceramics or cooking surfaces.

Refueling

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 Cooking / Smoking (110 °C - 135 °C)		Bottom vent	Top vent
Brisket	2 h per kg		
Pulled pork	2 - 4 h per kg		
Whole broiler	3 - 4 h		
Ribs	3 - 5 h		
Roast	9 + h		
Grilling (160 °C - 185 °C)		Bottom vent	Top vent
Fish	15 - 20 min		
Pork tenderloin	15 - 30 min		
Broiler parts and	30 - 45 min		
Whole broiler	1 - 1.5 h		
Leg of lamb	3 - 4 h		
Turkey	2 - 4 h		
Pork shoulder / ham	2 - 5 h		
Grilling (260 °C - 370 °C)		Bottom vent	Top vent
Steaks	5 - 8 min		
Pork chops	6 - 10 min		
Burgers	6 - 10 min		
Sausages	6 - 10 min		
		Open 	Closed 