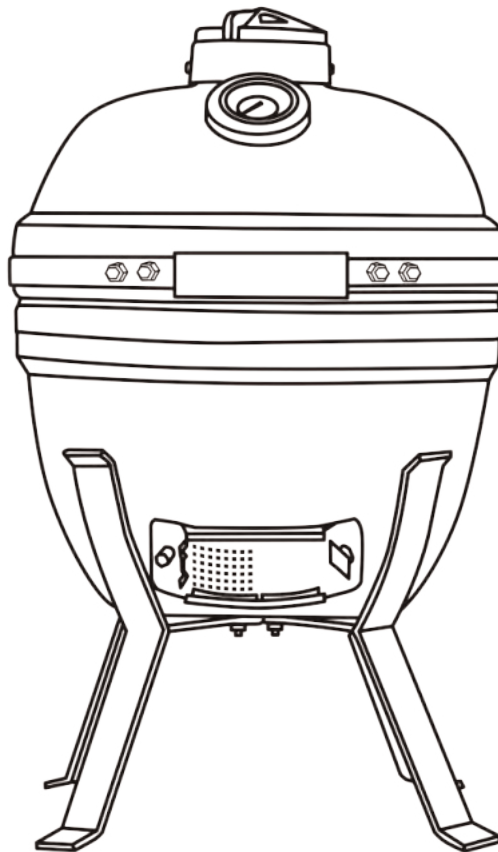


User Instruction



User Instructions - Please keep for future reference

IMPORTANT – Carefully remove any packaging before use, but retain the safety instructions. These instructions form part of the product.

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

Please read these instructions in their entirety and retain them for future reference.

These instructions should be stored with the product.

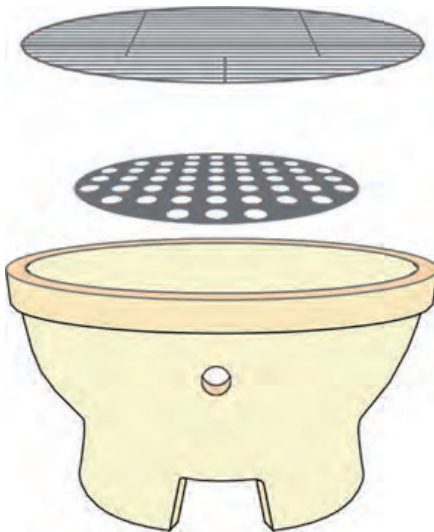
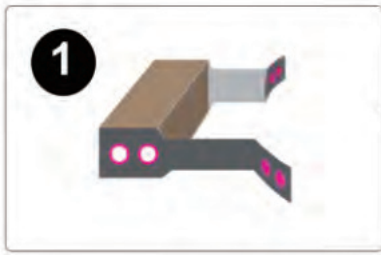
This product is for domestic use **ONLY** and should not be used commercially or for contract purposes.


















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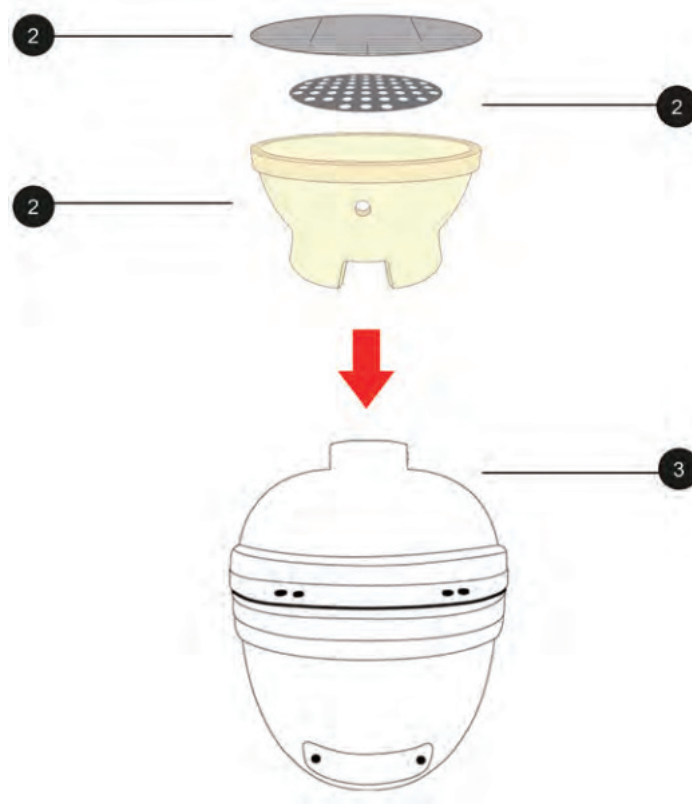


 1 1 pcs	 2 1 pcs	 2 1 pcs	 2 1 pcs
 3 1 pcs	 4 1 pcs	 5 1 pcs	 6 1 pcs
 7 1 pcs	 8 2 pcs		
 A M6-20 4 pcs	 B 4 pcs	 C M6-14 2 pcs	 D 2 pcs
 E 1 pcs	 F 1 pcs	 G 4 pcs	

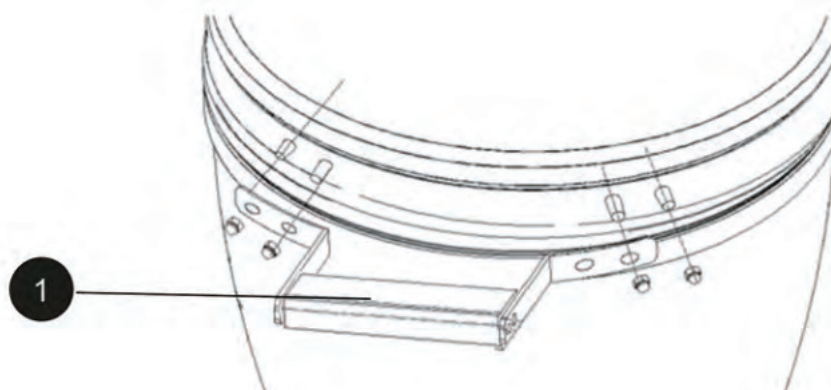
1. Bamboo Handle (x1)
2. Cooking Grill (x1); Charcoal Grate (x1); Fire Box (x1)
3. Ceramic Body (x1)
4. Bottom Darft Door Kit (x1)
5. Thermometer Gauge (x1)
6. Top Vent (x1)
7. Hinge System (x1)
8. Support (x2)

- A. M6-20 (x4)
- B. Nut M6 & Shim (x4)
- C. M6-14 (x2)
- D. Nut M6 (x2)
- E. Wrench (x1)
- F. Screw-driver (x1)
- G. Support Rubber (x4)

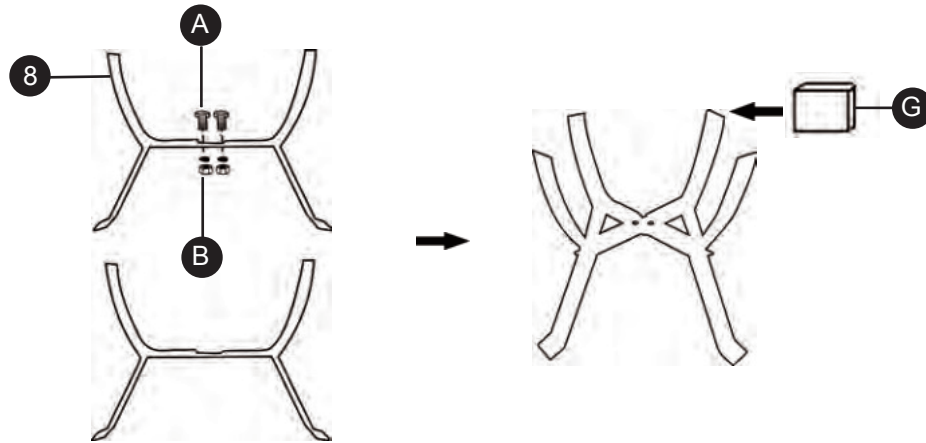
Step 1- Add the cooking grill, charcoal grate and fire box inside of the ceramic body.



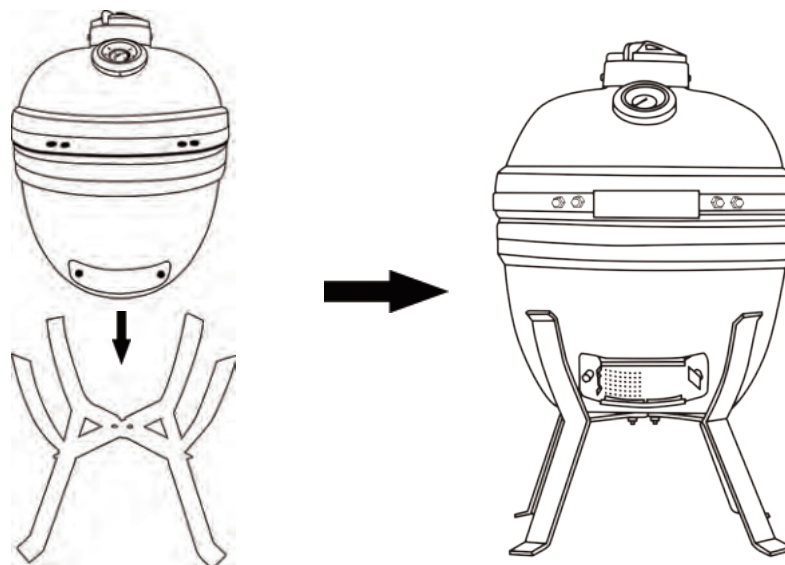
Step 2- To attach the handle to the lid of ceramic body, align the bolts and holes. Secure using the 4x pre-attached bolts & nuts. Tighten all the nuts.



Step 3 - Using the screws M6-20 and nuts M6 to lock the crossed legs. Wearing the rubber on the top of support.



Step 4 - Place the ceramic body on the support with the bottom draft door kit facing to the front of the support. Allowing the door to open and close without any interruption.



ABOUT OUR KAMADO GRILL

Dating back 4000 years ago archaeologists have discovered large clay vessels thought to be early incarnations of ceramic cookers. 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.

Kamado grills 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 flavour wood chips to make your meats even more flavoursome.

WARNINGS – CAUTION!

- **This product is intended FOR OUTDOOR USE ONLY. DO NOT use indoors.**
- **ALWAYS** keep children and pets at a safe distance from the oven when in use.
- **NEVER** leave a burning fire unattended.
- **DANGER** of carbon monoxide poisoning – **NEVER** light this product or let it smoulder 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.
- **CAUTION - DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- It is highly recommended that you use lump charcoal in your Kamado grill. 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.
- **DO NOT** use the Kamado grill on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.
- Ensure that the Kamado grill is positioned at least 2 meters away from flammable items.
- **DO NOT** use this Kamado grill as a furnace.
- **ATTENTION:** This product will become very hot, **DO NOT** move it during operation.
- **ALWAYS USE** heat resistant gloves when handling hot ceramics or cooking surfaces.
- 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.

EXTINGUISHING

- To extinguish unit – stop adding fuel 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 grill.

MAINTENANCE

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

LIGHTING, USAGE AND CARE INFORMATION


- Ensure the Kamado grill is positioned on a permanent, flat, level, heat resistant non-flammable surface away from flammable items.
- Ensure the Kamado grill 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 grill. Then place 1 or 2 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.
- It is recommended you don't stoke or turn the coals once they are alight. 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.

REFUELLING

- With the vents closed, the Kamado grill 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.

COOKING TEMPERATURE GUIDE

Slow cook / Smoke (110°C-135°C)		Top vent	Bottom vent
Beef Brisket	2 Hrs per lb.		
Pulled Pork	2 Hrs per lb.		
Whole Chicken	3-4 Hr.		
Ribs	3-5 Hrs.		
Roasts	9+ Hrs.		
Grill / Roast (160°C-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 (260°C-370°C)		Top vent	Bottom vent
Steak	5-8 Min.		
Pork Chops	6-10 Min.		
Burgers	6-10 Min.		
Sausages	6-10 Min.		

Open  Closed 