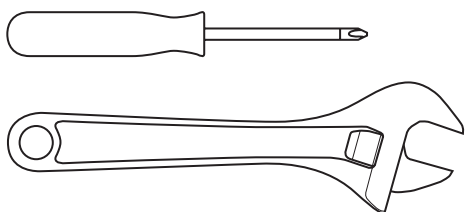


Kamado Outdoor Oven and BBQ



Tools required (included)



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.

ABOUT YOUR KAMADO

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 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. 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 on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.**
- **Ensure that the Kamado is positioned at least 2 metres away from flammable items.**
- **DO NOT use this Kamado 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.**

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 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 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)

Beef Brisket	2 Hrs per lb.
Pulled Pork	2 Hrs per lb.
Whole Chicken	3-4 Hr.
Ribs	3-5 Hrs.
Roasts	9+ Hrs.

Top vent



Bottom vent



Grill / Roast (160°C-180°C)

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.

Top vent



Bottom vent



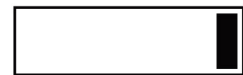
Sear (260°C-370°C)


Steak	5-8 Min.
Pork Chops	6-10 Min.
Burgers	6-10 Min.
Sausages	6-10 Min.

Top vent



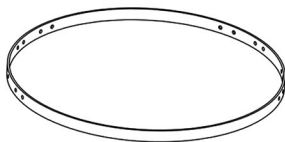
Bottom vent



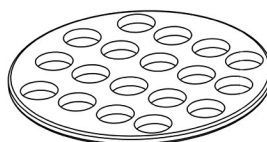
Open  Closed 

Parts list

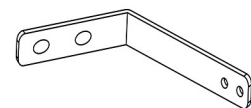
1 (1x)



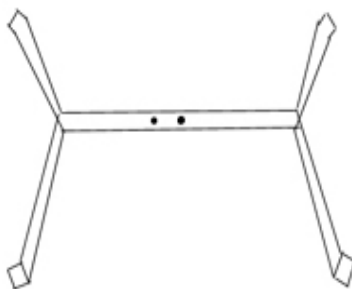
4 (1x)



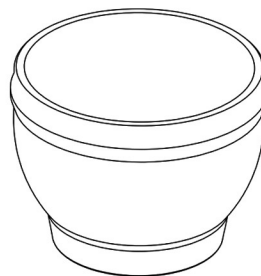
7 (2x)



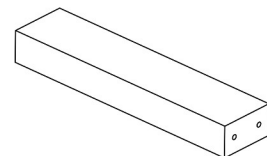
2 (3x)



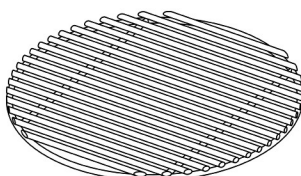
5 (1x)



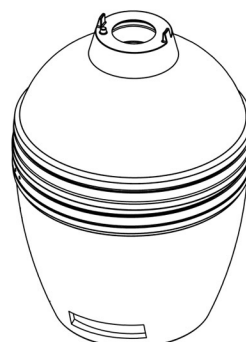
8 (1x)



3 (1x)



6 (1x)



A (12x)



B (12x)

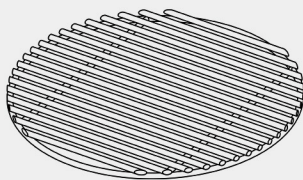


C (2x)

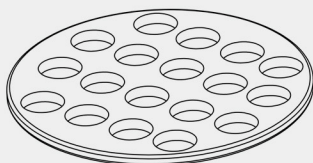


Assembly instructions

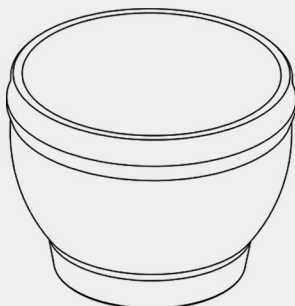
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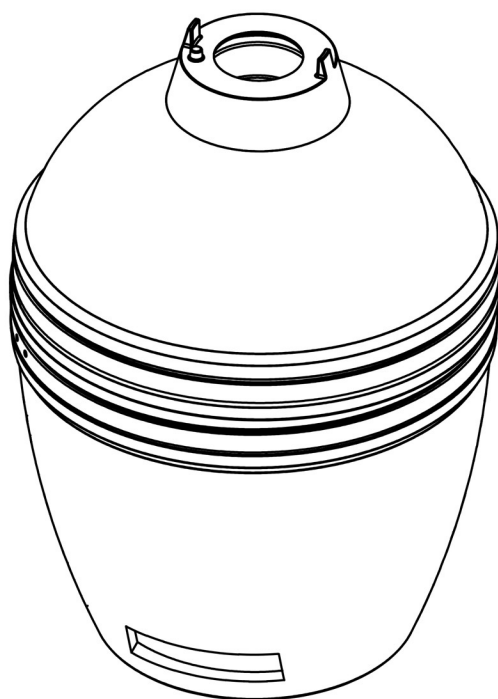
4



5

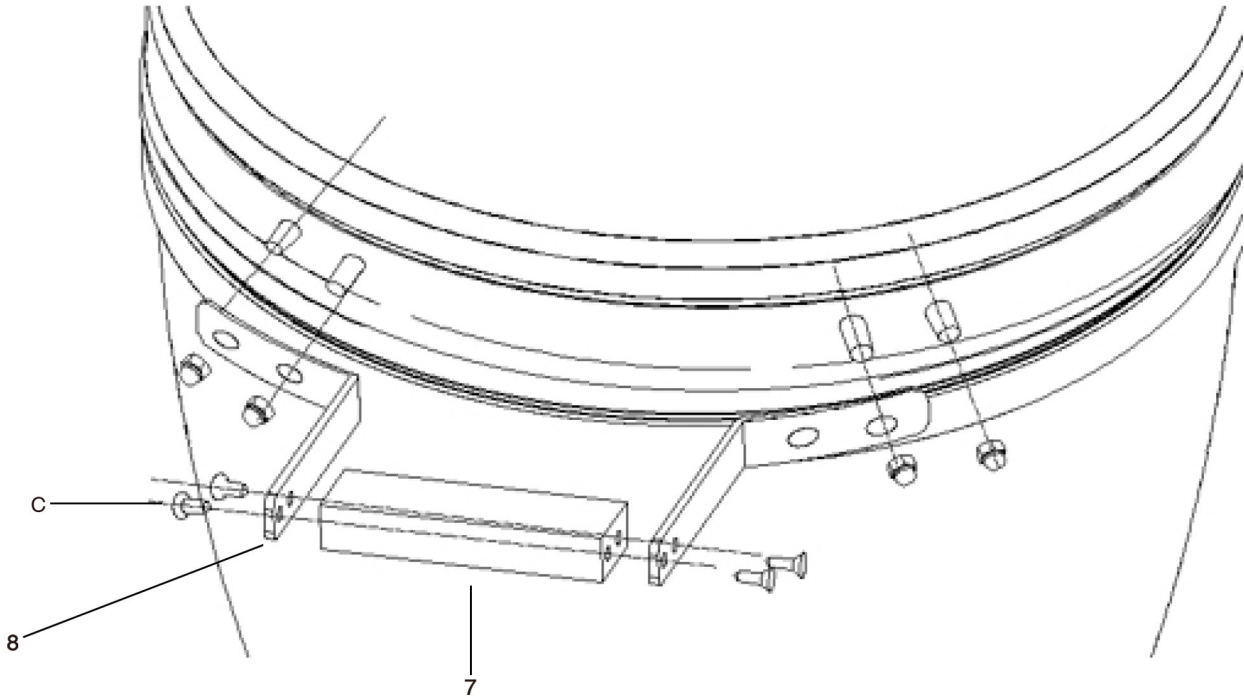


6



STEP 4 - Add the firebox (5), charcoal plate (4), cooking grill (3) inside of the kamado (6)

Assembly instructions



- STEP 5** - Attach one of the handle brackets(8) to the handle (7), align both the screw holes. Secure using 4x screws (C) with screwdriver. (Dont tighten screws too much at this step)
- STEP 6** - Continue to attach the other handle bracket (8) to the handle (7).
- STEP 7** - To attach the handle (7) with 2x brackets (8) to the lid of kamado, align the bolts holes. Secure using the 4x pre-attached bolts & nuts
- STEP 8** - Tighten all the nuts. Then tighten the screws in handle brackets by screwdriver.



- STEP 9** - 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 inaterruption