

Kamado Use Manual



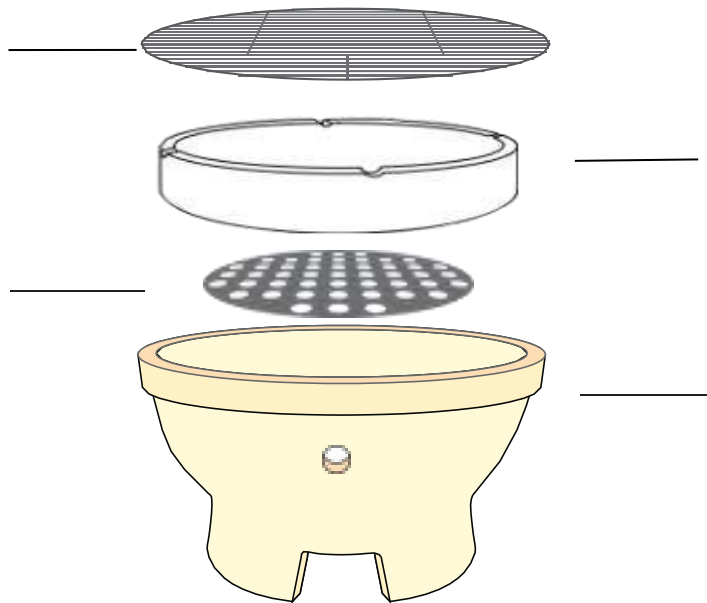
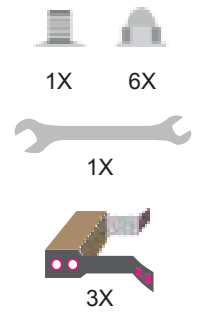
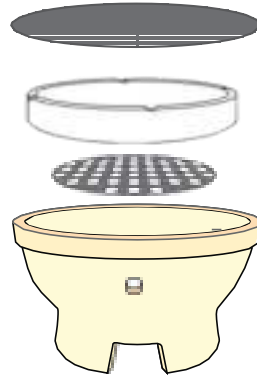
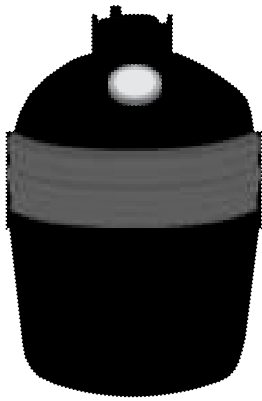
FOR OUTDOOR USE ONLY



DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET
DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE
DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE
DO NOT OPERATE THE APPLIANCE INDOORS
DO NOT OPERATE IN AN ENCLOSED AREA
ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

Minimum clearances from combustible materials: 3 metres

Important: Retain these instructions for future use.

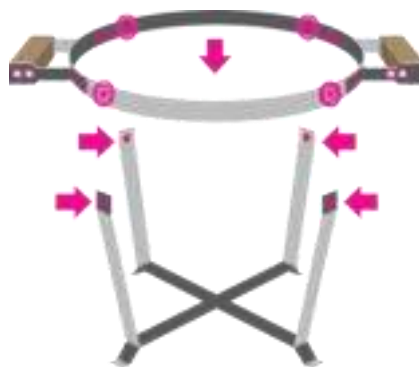


EASY ASSEMBLY:

TOOLS REQUIRED:
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STEP 1

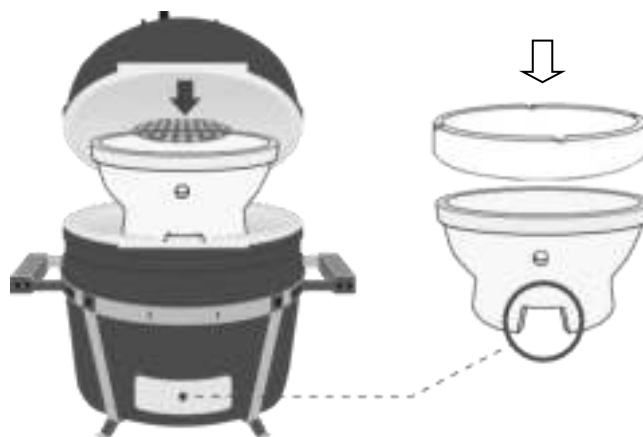


STEP 2



STEP 3

*Tip:



STEP 4

*

CARE & SAFE USE GUIDELINES

ABOUT YOUR KAMADO

Dating back 4000 years ago, archaeologists 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 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, pizza, bread, pies and cookies can also 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 heat 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.

CURING YOUR KAMADO

- To start a fire, place a organic firelighter on the charcoal plate. n(7) in the base of the Kamado. Then place a few lumps charcoal over the top of the firelighter.
- DO NOT use petrol, white spirits, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the firelighter using a long nosed lighter or safety matches.
- DO NOT overload the unit with fuel - if the fire is too intense it could damage the Kamado.
- 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.
- You can now use your Kamado as normal.

EXTINGUISHING YOUR KAMADO

- 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 charcoal as this could damage the ceramic components.



WARNING:

- Read all safety warnings and instructions carefully before assembling and operating your Kamado ceramic grill.
- This product is intended **FOR OUTDOOR USE ONLY**.
- **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** overload the unit with fuel.
- **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**. Build up of ash can restrict airflow.
- **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 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.
- **DO NOT** handle or move the Kamado whilst alight as it will be hot.
- **ALWAYS USE** heat resistant gloves when handling hot ceramics or cooking surfaces.
- Allow the unit to cool down completely before moving or storing.
- **ALWAYS** keep children and pets at a safe distance from the Kamado when in use.
- Always inspect the unit prior to use for fatigue and damage and replace as and when necessary.

STORAGE

- When not in use, and if stored outside, cover the Kamado once completely cooled with the weatherproof cover.
- When using the Kamado push down on both of the locking wheels to stop the unit moving about 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 type 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 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 and use a damp cloth with a mild detergent.

MAINTENANCE

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

LIGHTING, USAGE & CARE INFORMATION

- Ensure the Kamado is positioned on a stable, 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 charcoal with an organic firelighter cube on the charcoal plate. (7) in the base of the Kamado. Then place a few lumps of charcoal over the top of the firelighter.
- DO NOT use petrol, white spirits, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the firelighter 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 fuel has a coating of ash.

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 lit 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 lump 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 reached the desired temperature. See page 4 for a temperature cooking guide.
- Regulate the vents to maintain the temperature.
- You are now ready to cook on the Kamado.
- 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 INSTRUCTIONS 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 for a slow cook.
- Monitor the Kamado until it has reached 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, or place soaked wood chips in smoker box onto the coals.
- You are now ready to smoke on the Thuros Kamado.
- TIP: Soak your wood chips or cooking planks 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 INSTRUCTIONS stated on page 4 of this instruction manual.
- ALWAYS use heat resistant gloves when handling hot ceramics or cooking surfaces.

HIGH TEMPERATURE COOKING GUIDE

- Light the lump charcoal according to the instructions on page 5.
- Close the lid and fully open the top and bottom vents.
- Monitor the Kamado until it has reached the desired temperature. See below 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 cook on the Kamado.
- **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 INSTRUCTIONS** on this page.
- **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. whole leg of lamb), it may be necessary to add more charcoal. Just add some additional charcoal and continue as above.

FOOD COOKING INSTRUCTIONS

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 it open to ensure it is cooked all the way through internally.
- After cooking on your Kamado always clean the grill cooking surfaces and utensils.

COOKING TEMPERATURE GUIDE - VENT CONTROL

Slow cook / Smoke (110°C-135°C)		Top vent	Bottom vent
Beef Brisket	2 Hrs per 500grams.		
Pulled Pork	2 Hrs per 500grams.		
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 