

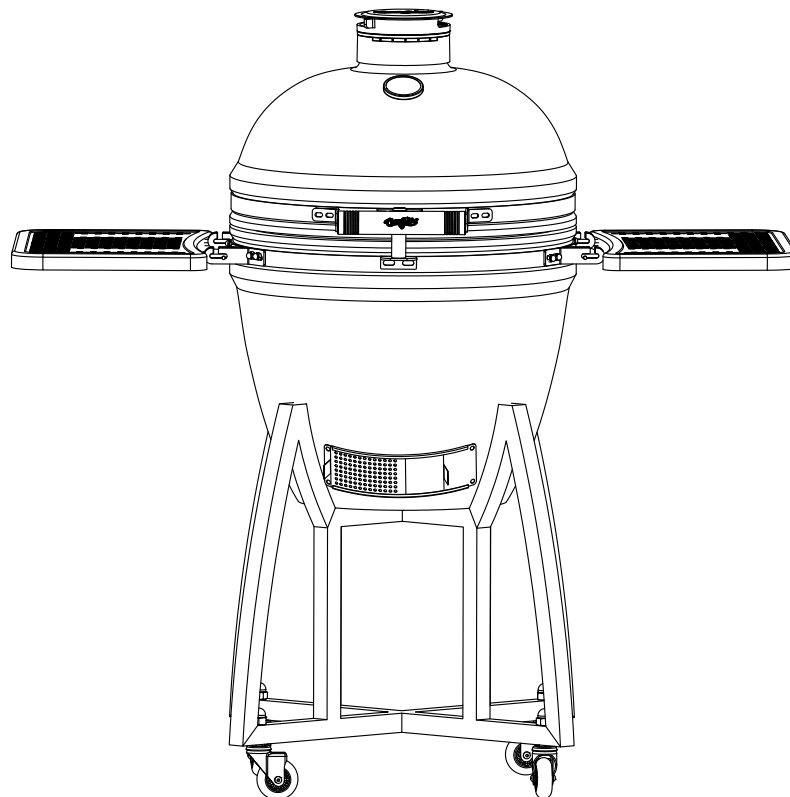


www.chargrilleraustralia.com.au

Owner's Manual

Kamado Charcoal BBQ

Model No.K55RCG and K55BCG



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

PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE USE

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 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 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, umbrellas 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. Use only firelighters complying to BS EN 1860-3:2003.**
- **It is highly recommended that you use 'Char-Griller' Premium lump wood 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.**
- **ALWAYS follow the FOOD COOKING INFORMATION 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.**
- **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, replacing cover and/or storing.**
- **Always inspect the unit prior to use for fatigue and damage and replace as and when necessary.**

CURING THE KAMADO

- When curing your Kamado before use, ensure ceramic stone and grill plate are NOT installed.
- 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 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.
- **DO NOT** overload the unit with fuel – if the fire is too intense this could damage the Kamado.
- Leave until all the fuel is used and extinguished. Do not expose unit to sudden temperature quenching.
- If the first burns are 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

- 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.

CARE AND SAFE USE GUIDELINES

STORAGE

- When not in use, and if stored outside, cover the Kamado once completely cooled with a supplied cover.
- The 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 about during use.
- It is recommended the Kamado be stored under cover in a garage or shed 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 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. To clean the outer surface wait until the Kamado is cool and use a damp cloth with a mild detergent.

CLEANING - CERAMIC STONE

- Let the stone completely cool off before cleaning.
- Scrape off any excess food with a spatula or brush. NOT dishwasher safe.
- **NEVER** use excessive water, soap or detergent to clean the stone. The stone is porous and will absorb cleaning liquids and leave a soapy aftertaste, which may affect the taste of foods. The moisture may also cause the stone to crack.

MAINTENANCE

- Tighten the bands and oil the hinge twice 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 (7) 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 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 alight ONLY use heat resistant gloves when handling hot ceramics or cooking surfaces.
- See below for cooking instructions depending on temperature and duration.

USAGE - CERAMIC STONE

Install the ceramic heat stone to convert your Kamado Grill to an outdoor convection oven. The stone is designed to deflect heat for indirect cooking and to deliver a true low 'n' slow cooking experience. To install the stone, gently place directly onto the fire bowl with the 3 raised posts facing up. Rest and balance the grill grate over the 3 posts.

- **NEVER** season the ceramic stone with oil or grease.
- **DO NOT** handle the stone when hot with your bare hands.
- The stone may break if bumped or dropped. Handle with care.
- If using the stone as a pizza stone, do not cut pizza on the stone surface.

CARE AND SAFE USE GUIDELINES

LOW TEMPERATURE COOKING GUIDE

For low 'n' slow cooking, place the ceramic stone between the charcoal and the cooking grate.

- 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 risen to the desired temperature. See page 5 for a temperature cooking guide.
- Gradually adjust the bottom vent to maintain the temperature.
- 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** on page 4 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.

SMOKING GUIDE

To the best smoking results, place the ceramic stone between the charcoal and the cooking grate to achieve a lower cooking temperature.

- 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 5 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 (water saturated) 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 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 INFORMATION** on page 4 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.

HIGH TEMPERATURE COOKING GUIDE

For high temperature cooking, e.g. grilling and searing, remove the smoking stone from between the charcoal and the cooking grate for direct cooking. For safety and to prevent the stone from cracking, NEVER handle or move the stone when hot.

- Light the lump 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 5 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** 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 fuel 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.

CARE AND SAFE USE GUIDELINES

REFUELLING

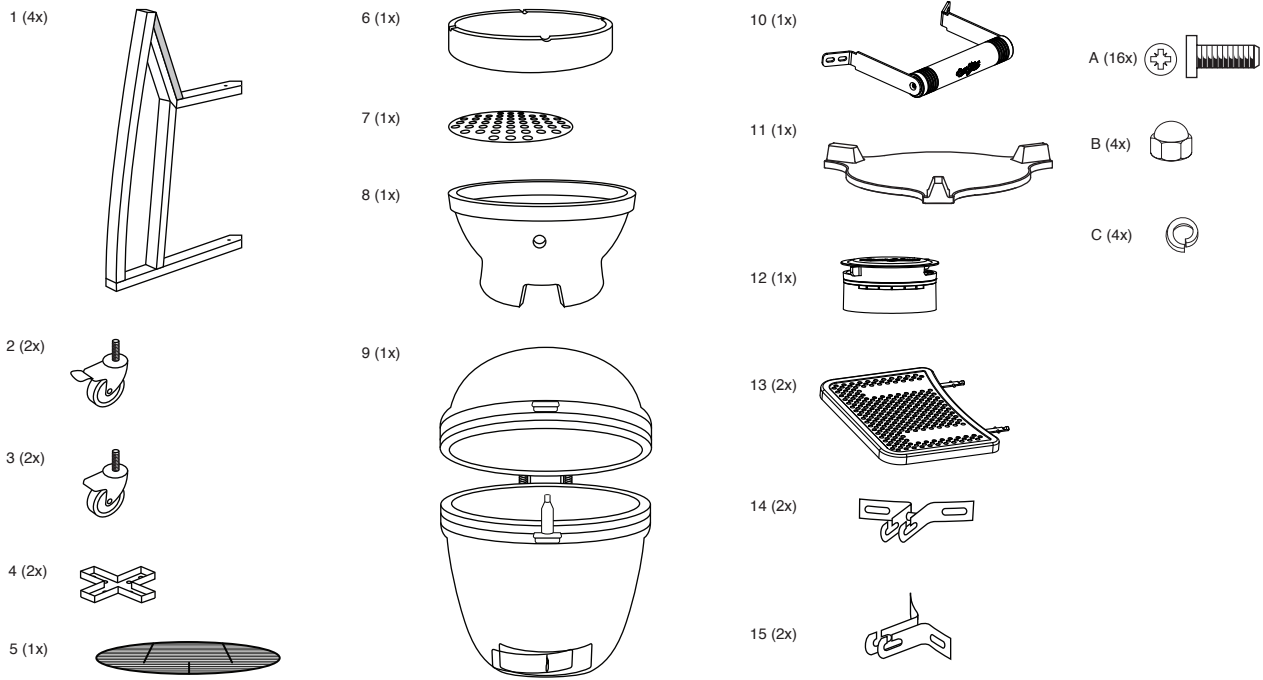
- With the vents closed, the Kamado stays at a high temperature for several hours. If you require a longer cooking time (e.g., when roasting a whole joint or slow smoking), it may be necessary to add more charcoal. Just add some additional charcoal and continue as above. **DO THIS WEARING HEAT RESISTANT GLOVES AND EXERCISING UTMOST CARE.**

COOKING TEMPERATURE GUIDE

Slow cook / Smoke (110°C-135°C)		Top vent	Bottom vent
Beef Brisket	3-4 Hrs per kg.		
Pulled Pork	3-4 Hrs per kg.		
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 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 ●

PARTS LIST

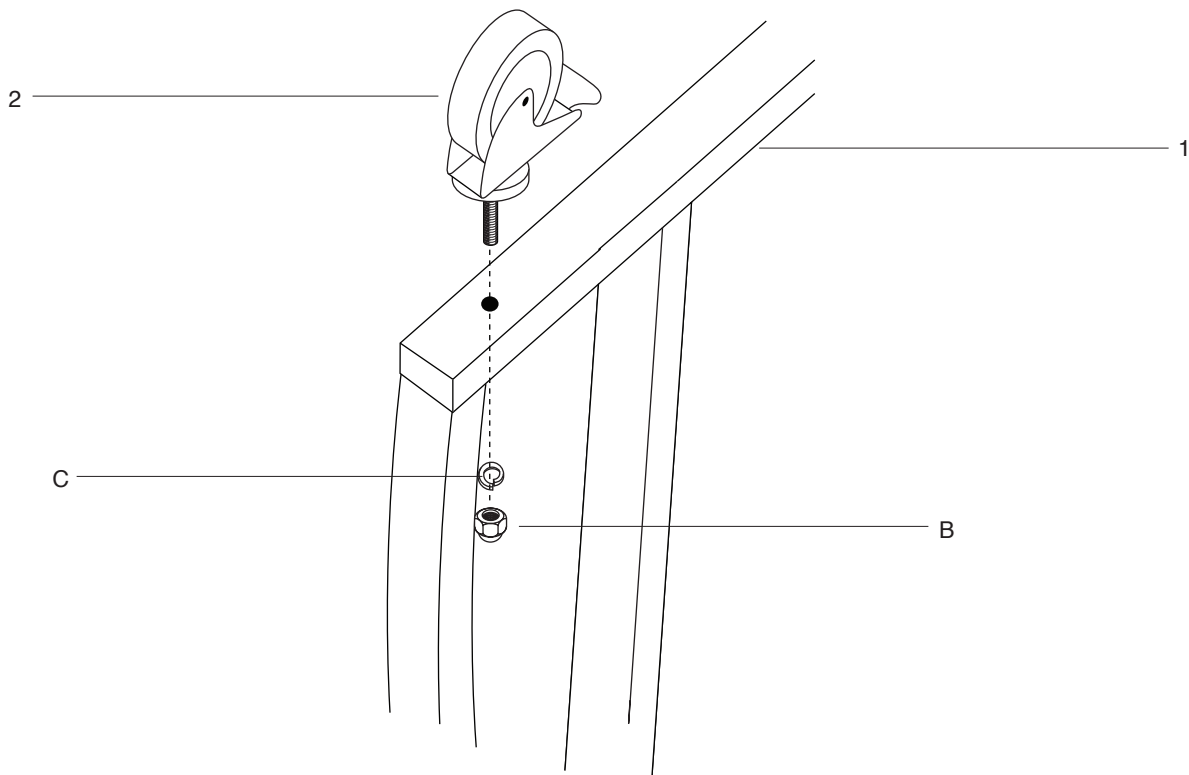


Prior to assembly, read the instructions carefully. Check all parts against the parts list. Carry out assembly on a soft surface to avoid scratching the paint. Please retain this information for future reference. For ease of assembly only loosely tighten bolts and then tighten fully when assembly is complete.

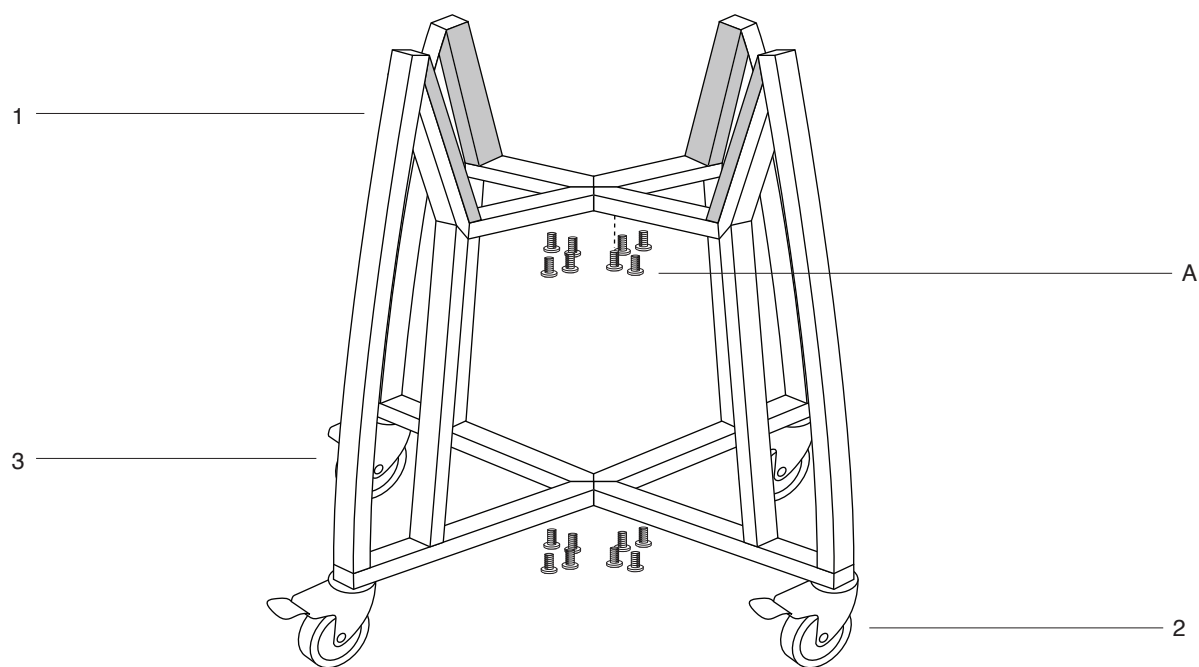
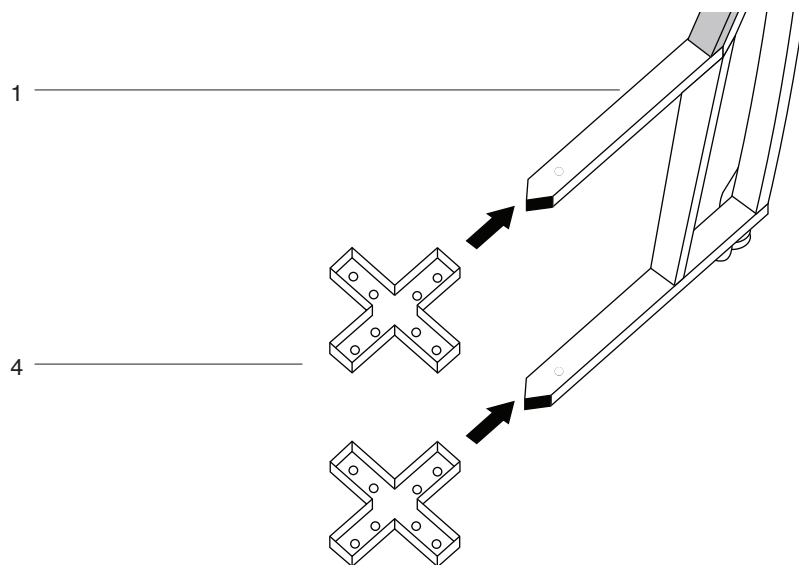
WARNING - DO NOT over tighten bolts; only tighten with moderate pressure to avoid damaging the bolts or components of the Kamado Grill.

ASSEMBLY INSTRUCTIONS

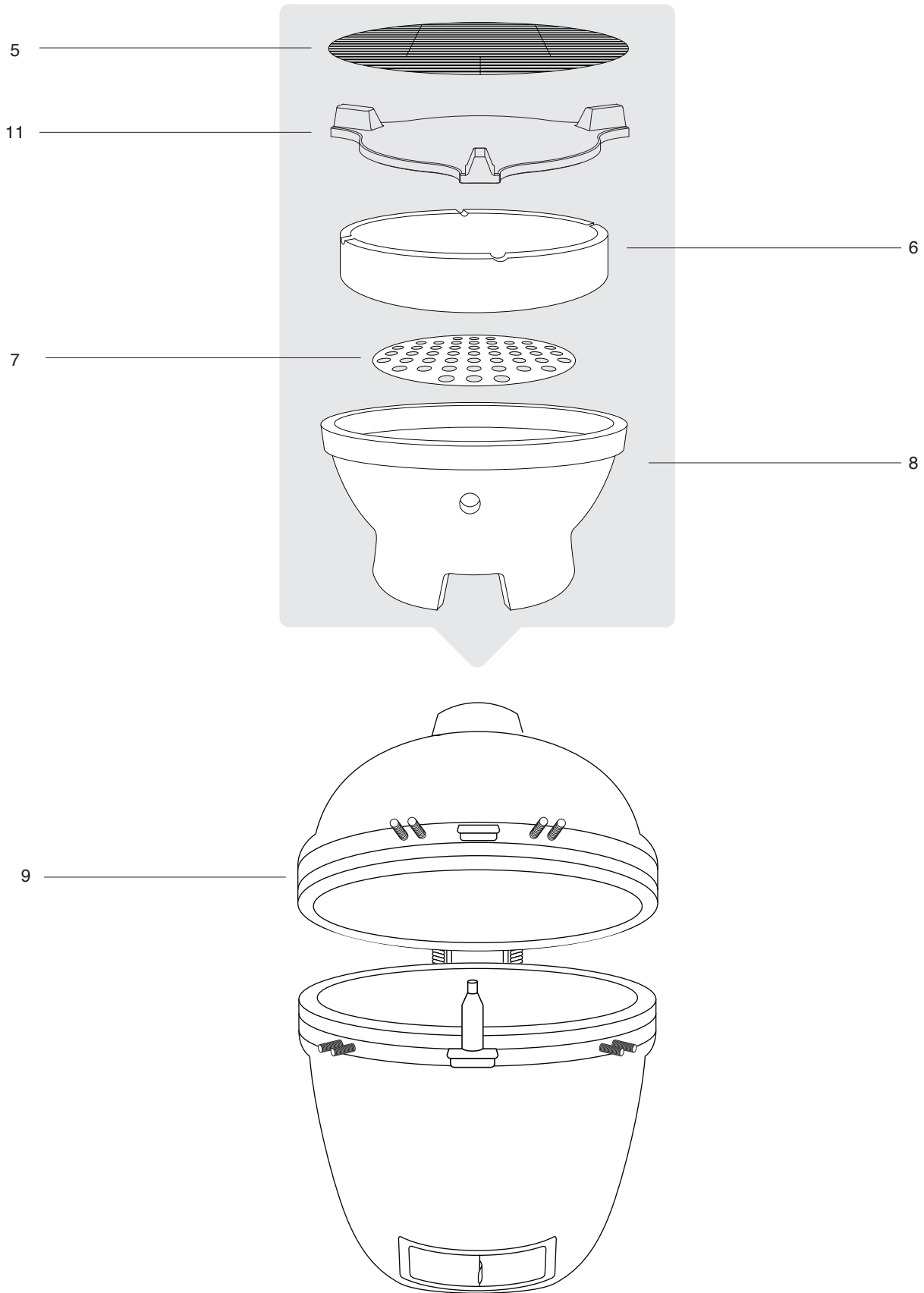
IMPORTANT - Remove any packaging before use, but retain the safety instructions and store them with this product. Ensure that the lid is closed prior to assembly.



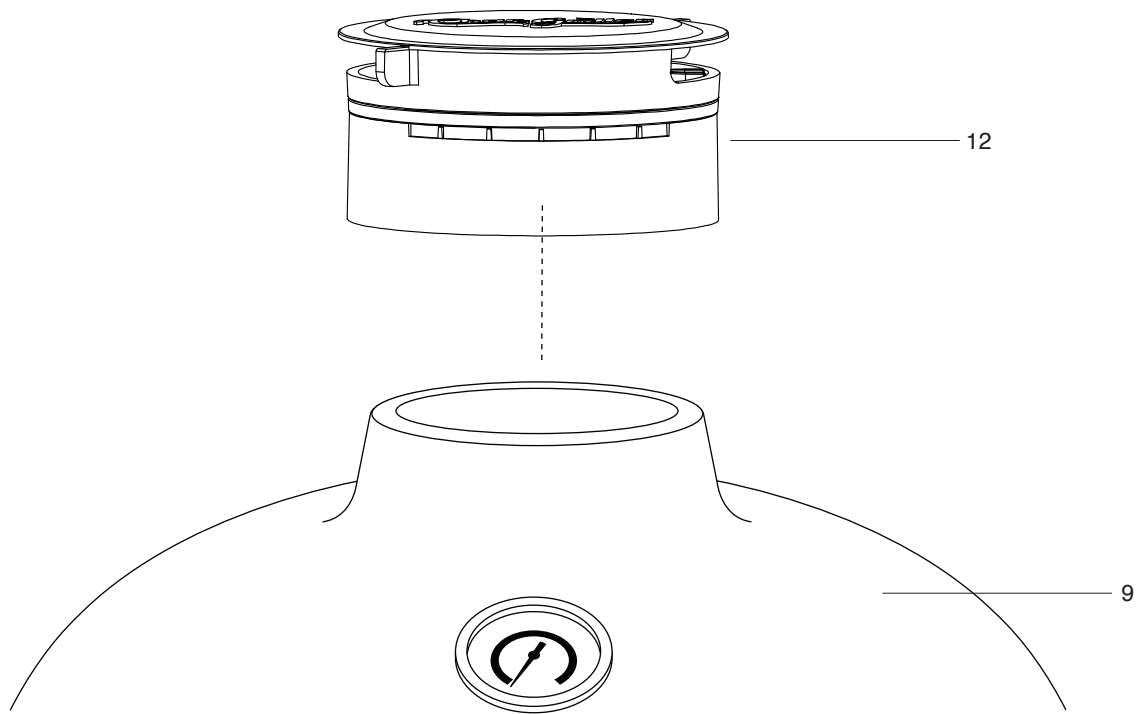
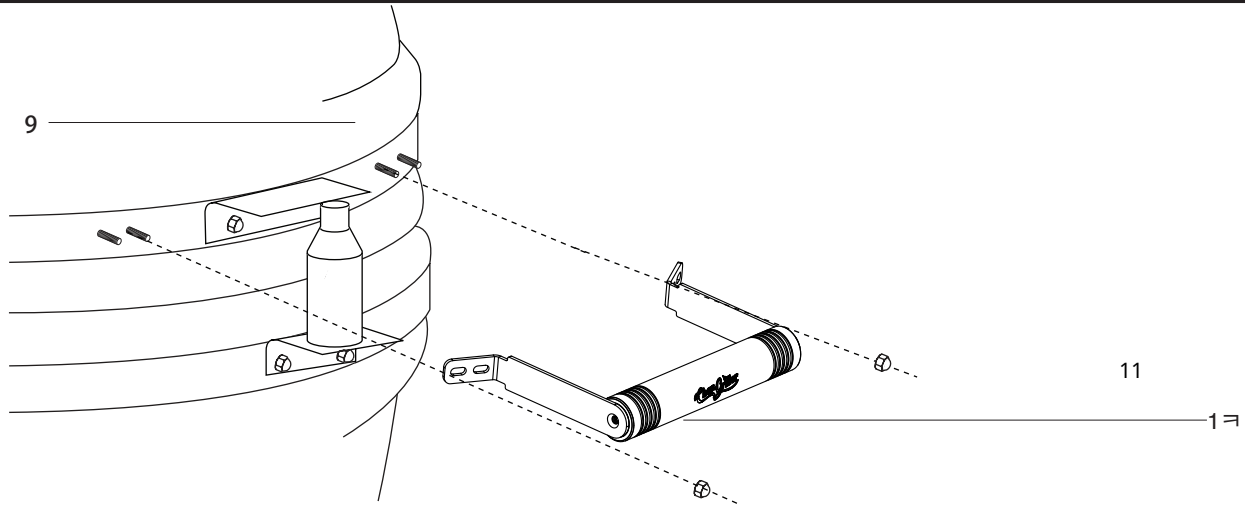
ASSEMBLY INSTRUCTIONS



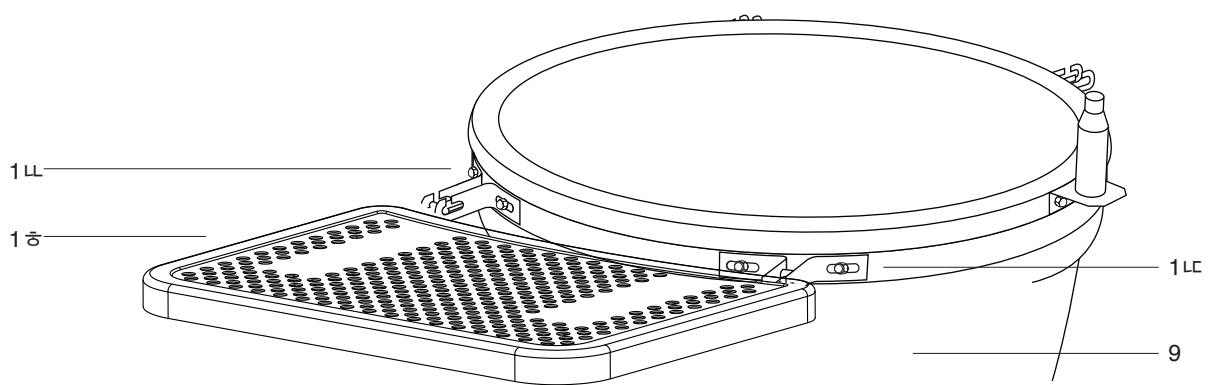
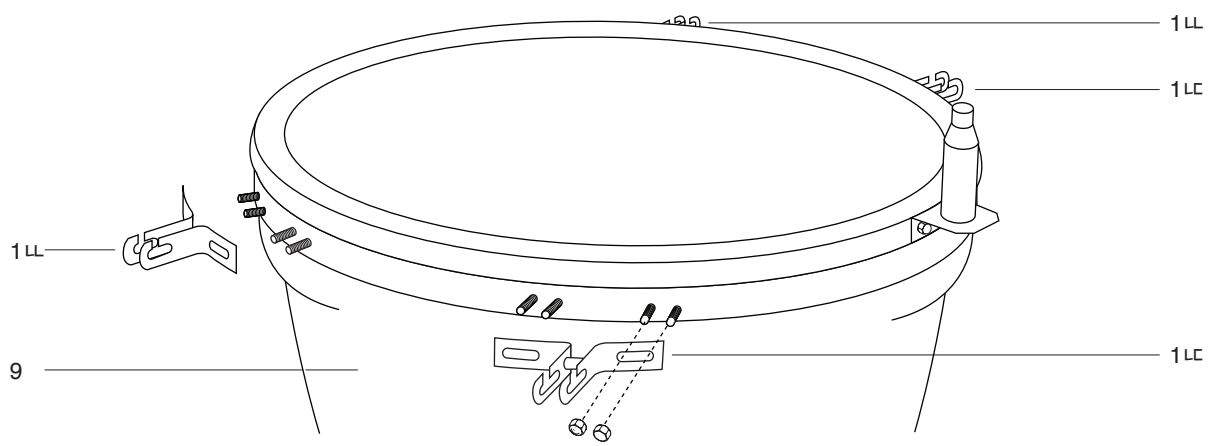
ASSEMBLY INSTRUCTIONS



ASSEMBLY INSTRUCTIONS



ASSEMBLY INSTRUCTIONS



The Kamado BBQ is now ready to use but please ensure that you have read the curing instructions thoroughly prior to use.

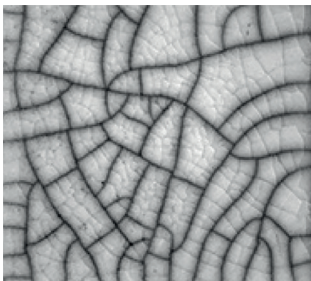
CONDITIONS OF WARRANTY

Our Kamado barbecue carries a one year warranty from the date of sale by the original owner only. The warranty coverage begins on the original date of purchase and proof of date of purchase is required for all warranty claims. This Kamado barbecue comes with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the parts or barbecue replaced if the barbecue and/or its parts fail to be of acceptable quality and the failure does not amount to a major failure.

CERAMIC PARTS

The above mentioned warranty applies to all ceramic parts used to manufacture the ceramic charcoal barbecue. It warrants that all part(s) are free of defects in material and workmanship, for the length of use and ownership of the original purchaser. Warranty does not cover damage from wear and tear, such as scratches, dents, dings, chips or minor cosmetic cracks. These aesthetic changes of the grill do not affect its performance.

Upon close inspection, the finish of your ceramic charcoal barbecue may appear to have crack lines. This is not cracking of the ceramic. This is known as 'crazing' and is caused by the different expansion rates between the glaze finish and the clay.



The spider-web pattern of cracking is different from a break in the aspect that it cannot be felt on the surface, unless using a fingernail; however, it does become more visually apparent when the surface is dusty or magnified. While these may appear as imperfections, 'crazing' does not affect the performance or life span of your ceramic charcoal barbecue; therefore, not a warranty issue. The process of 'crazing' effectively increases the toughness of the unit.

METAL & CAST- IRON PARTS

Warranty covers metal and cast iron parts used to manufacture the ceramic charcoal barbecue. It warrants that all part(s) are free of defects in material and workmanship, for the length of use and ownership of the original purchaser.

High temperatures, excessive humidity, chlorine, industrial fumes, chemicals, fertilizers, lawn pesticides and salt are some of the substances that can affect metal parts. For these reasons, the warranty does not cover rust or oxidization.

Kindly refer to your manual for proper cleaning and maintenance of your barbecue.

We recommend that you cover your barbecue with the included protective cover when not in use. Even with these safeguards, the ceramic charcoal barbecue can be compromised by various substances and conditions beyond our control.

WOOD PARTS

Warranty covers all wood and composite components used to manufacture the ceramic charcoal barbecue. Warranty does not cover cosmetic or colour changes, weathering or cracks, unless there is a loss of structural integrity.

THERMOMETER

Warranty covers the thermometer for its operation, faulty materials and poor workmanship. Warranty does not cover rust, oxidation, or other blemishes due to lack of cleaning or maintenance.

CASTER WHEELS

Warranty covers the castor wheels against faulty materials and poor workmanship. Warranty does not cover rust, oxidation, or other blemishes, due to lack of cleaning or maintenance.

VOID OF WARRANTY

The use or abuse of this product for purposes other than that for which it is designed will void the warranty. Damage caused by lack of proper use, assembly, maintenance or installation is not covered. The pouring of lighter fluid or other liquids on your grill will void this warranty. This could result in damage or serious injury to the user of the ceramic charcoal barbecue, and result in excessive damage to the grill and its many parts and components.

CONDITIONS OF WARRANTY

WARRANTY EXEMPTIONS

This warranty is based on normal and domestic use and service of the product. Damages or breakage caused by accidents, natural disasters, unauthorized attachments or modifications, or damage during transport are also not covered.

Neither the manufacturer nor the suppliers to the purchaser accept responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product. This warranty will not apply if your appliance has not been installed, operated, cleaned and maintained in strict accordance with the manual's instructions. Burning poor or low-quality charcoal may void the warranty.

RETURN POLICY

We strongly suggest that should you require any parts or service, that you contact your retailer where you purchased your barbecue.

For service, or replacement of your in-warranty parts, please be prepared to supply the following information:

1. Copy of proof of purchase
2. Purchaser's name, date of purchase.
3. An accurate description of the problem.

Mayo Hardware Pty Ltd

4 Secombe Place, Moorebank
NSW 2170 Australia
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REPLACEMENT PARTS

ORDERING REPLACEMENT PARTS

To order replacement parts, please:

CONTACT CUSTOMER SERVICE

Our Customer Service department is available Monday to Friday 8:30am – 5pm AEST.

Contact us on: 1300 360 211

TROUBLESHOOTING

Please read the following before calling our Customer Service department.

ASSEMBLY PROBLEMS

1. Do not over-tighten bolts. Only tighten all bolts with moderate pressure to avoid damaging the bolts or components of the ceramic charcoal barbecue.
2. Thermometer won't read: Call Customer Service.
3. Damper won't slide: Tap the damper lightly with a rubber hammer to loosen. If no improvement, apply lubricant to track/s.

FIRE PROBLEMS

1. If you have trouble lighting the barbecue, ensure that both the top and bottom vents are open. The fire needs oxygen to catch. Once it has caught, leave the bottom vent and lid open for about 10 minutes to build a small bed of hot embers.
2. The barbecue may quickly lose fire if there is not enough charcoal in the ceramic body. The recommended use of lump charcoal is a maximum of 4lbs per burn.

Be sure not to overload the unit with fuel. If the fire is too intense, the excessive heat could damage the ceramic charcoal barbecue.

To prevent any back-draft or flare-ups that may cause injury, it is well advised to lift the lid only slightly (also known as burping), which allows air to enter slowly and safely.

FINISHING PROBLEMS

1. The paint is chipped on the ceramic: Can be covered with 'hi temp' touch-up paint.
2. The spider-web pattern of cracking is different from a break in the aspect that it cannot be felt on the surface, unless using a fingernail; however, it does become more visually apparent when the surface is dusty or magnified. While these may appear as imperfections, crazing does not affect the performance or life span of your ceramic charcoal barbecue. The process of crazing effectively increases the toughness of the unit.
3. Curing your ceramic charcoal barbecue is important for its long-term operation and care. If the first burns are too hot, they could damage the felt gasket seal before it has had the chance to mature with use.

If the lid gets stuck, or sealed, together with the base, use a knife to carefully unseal and cut off the felt gasket that trims the lid opening. Once removed, you will be able to open the lid. Before continuing to use the unit, replace the high-heat felt gasket, which can be purchased at your local fireplace store.

TEMPERATURE PROBLEMS

1. My barbecue gets too hot: Close the lid, mostly close both vents, and allow the barbecue to smother with lack of oxygen. For low temperature cooking; use less fuel.
2. My barbecue doesn't get hot enough: Add more fuel and leave both vents completely open. More oxygen flow will allow the fire to increase, burning more lump charcoal.

If the problem is not fixable to one of the above solutions, please contact our Customer Service department.

Customer Service department is available Monday to Friday 8:30am – 5pm AEST.

Contact us on: 1300 360 211