

BBQ  BITS

Kamado  X



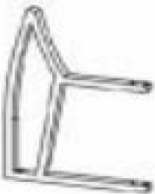



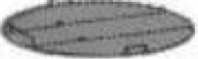







Assembly Instructions

PARTS LIST

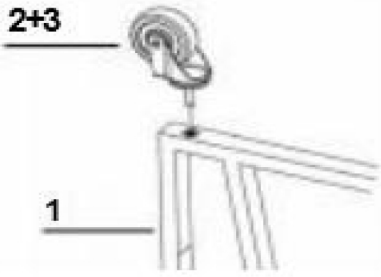
Prior to assembly, check all parts against the parts list. Carry out assembly on a soft surface to avoid scratching the paint. For ease of assembly, only loosely tighten bolts and then tighten fully when assembly is complete.

WARNING: Do not over-tighten bolts. Only tighten all bolts with moderate pressure to avoid damaging the bolts or components of the ceramic charcoal barbecue.

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

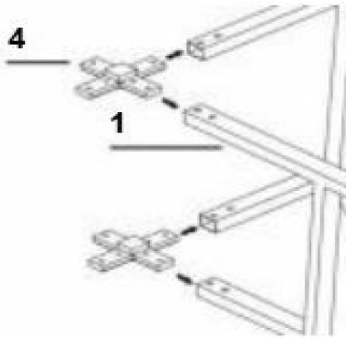
ID	Part name	QTY	Part image
A	Bolt (18" / 21" / 24")	16	
B	Screwdriver (18" / 21" / 24")	1	
1	Support bracket (18" / 21" / 24")	4	
2	Locking caster wheel (18" / 21" / 24")	2	
3	Caster wheel (18" / 21" / 24")	2	
4	Bracket crosspiece (18" / 21" / 24")	2	
5	Main cooking grid	1	
6	Charcoal plate	1	
7	Firebox	1	
8	Ceramic body	1	
9	Top damper vent	1	
10	Lid handle	1	
11	Side shelf	2	
12	Side shelf brackets	4	

ASSEMBLY



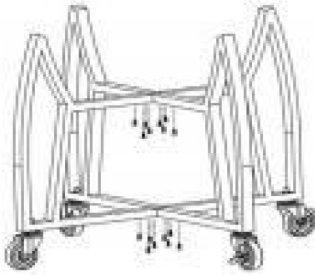
1. ATTACHING THE CASTER WHEELS

Attach the four pre-threaded caster wheels (2 & 3) to each of the four brackets (1) by hand-tightening them into the hole.



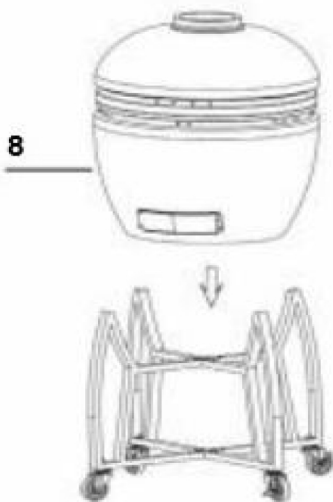
2. ASSEMBLING THE CART

To assemble the cart, insert the two crosspieces (4) into two of the four brackets (1) from both the top and bottom.



3. COMPLETING THE CART

Continue to insert the crosspieces (4) into the other two brackets (1). Secure the brackets (1) to the crosspieces (4) by using the 16x screws (A). Please note the position shown in the diagram.



4. LIFTING THE CERAMIC BODY ONTO THE CART

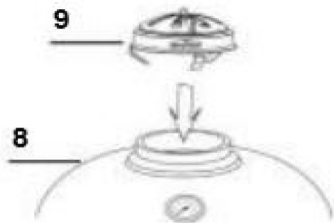
Make sure the cart is secure, and all of the bolts are tight before placing the ceramic body (8) into it. Press down on the caster levers (2) to lock the caster wheels to ensure the ceramic charcoal barbecue cannot move.

To place the ceramic body (8) on the cart, first remove all of the items that are inside of the grill to make lifting easier. Place one of your hands in the bottom vent of the ceramic body and the other under the grill.

CAUTION:

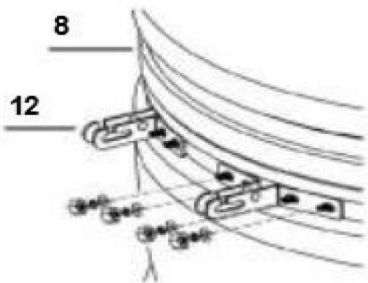
Use a minimum of two people when lifting the ceramic body onto the cart. Lifting by the hinge or the side tables could result in injury and damage to the product.

Place the ceramic charcoal barbecue on the cart with the bottom vent facing to the front of the cart allowing the vent to open and close without any interruption.



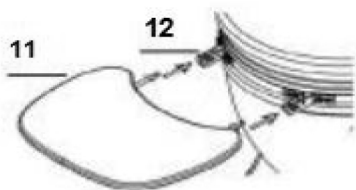
5. ATTACHING THE TOP DAMPER

Once grill is securely seated in the cart, attach the top vent (9). Align the side notch with the thermometer at the front, and set over the top opening. Secure with pre-attached bolt, and nut.



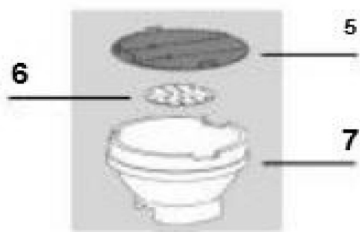
6. INSTALLING THE SIDE SHELF BRACKETS

Attach the 4x table brackets (12) to the ceramic body (8) using the 16x pre-attached bolts with their corresponding washers, locking washers, and nuts per bracket. Please note the diagram.



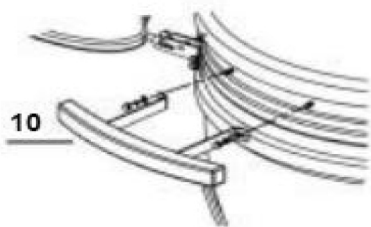
7. MOUNTING THE SIDE SHELVES

Insert the 2x table hinges (11) into each of the table brackets (12).



8. POSITIONING THE GRIDS

Add the firebox (7), charcoal plate (6), and the main cooking grid (5) inside of the ceramic body (8). Please reference the diagram below.



9. ATTACHING THE LID HANDLE

Attach the lid handle (10) to the ceramic body (8), use the 2x preattached bolts with their corresponding washers, locking washers, and nuts per bracket.

**The ceramic charcoal barbecue is now ready to use.
Please ensure that unit curing instructions are read thoroughly prior to use**

OPERATION & USE

FIRST USE - CURING THE UNIT

Curing your ceramic charcoal barbecue is important for its long-term operation and care. Avoiding the curing procedure could lead to damage on the unit. If the first burns are too hot, they could damage the felt gasket seal before it has had the chance to mature with use.

To start your first fire, place one lighter cube or solid firelighters and one handful of lump charcoal on top of the charcoal plate (6). Open the bottom vent and light the lighter cube using a long-nosed lighter or safety matches.

Do not use: gasoline, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting. Once the lump charcoal has caught, cure the unit by closing the lid, and leaving both vents mostly closed.

SEE COOKING TEMPERATURE GUIDE FOR SMOKING (83 °C - 108 °C / 180 °F - 225 °F).

Burn until all the fuel is used and the fire is extinguished. This should take approximately two hours. Do not overload the unit with fuel.

After first use, inspect all fasteners. The metal band connecting your lid to the base will expand from the heat and could become loose. It is recommended you check and tighten the band, if necessary, with a wrench. You can now use your ceramic charcoal barbecue as normal.

LIGHTING

When using the ceramic charcoal barbecue, push down on both of the locking wheels to stop the unit from moving around during use. Ensure the ceramic barbecue is positioned on a permanent, flat, level, heat-resistant non-flammable surface, away from flammable items.

Position the ceramic charcoal barbecue with a minimum of 2 m overhead clearance and at least 2 m clearance from other surrounding items.

1. To start a fire, place some lighter cubes or solid firelighters on the charcoal plate (6), in the base of the ceramic charcoal barbecue. Then, place lump charcoal over the top of the lighters.

The maximum amount of charcoal shall not exceed:

12" max. 1,5 kg | 18" max. 4 kg | 21" max. 6 kg | 24" max. 8 kg

2. Do not use: gasoline, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.

3. Open the bottom vent and fire the lighter cubes using a longnosed 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.

4. Allow the charcoal to heat up and keep it red hot for at least 30 minutes prior to the first cooking on the ceramic charcoal barbecue. Do not cook before the fuel has a coating of ash.

5. It is recommended that you do not stoke or turn the coals once they are alight. This allows the charcoals to burn more uniformly and efficiently.

6. Make sure that the cooking grid is fully located into the grill supports, then you can enjoy your barbecuing.

7. Once alight, only use heat-resistant gloves when handling hot ceramics or cooking surfaces. Read through this manual for a complete detailed guide on cooking temperatures for grilling.

REFUELING

With the top and bottom vent closed, the ceramic charcoal barbecue will stay at a high temperature for several hours. If you require a longer cooking time (e.g. when roasting a whole cut or slow-smoking), it may be necessary to add more charcoal. Open the lid, add additional charcoal, and continue to cook as directed in this manual.

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 charcoal as this could damage the ceramic charcoal barbecue.

STORAGE

When not in use, and if stored outside, cover the ceramic charcoal barbecue once completely cooled with a suitable rain cover. It is recommended the ceramic charcoal barbecue be stored under cover in a garage or shed over winter for complete protection.

CLEANING & MAINTENANCE

The ceramic charcoal barbecue is self-cleaning. Heat it up to 260 °C / 500 °F for 30 minutes, and it will scorch off all food and debris.

NOTE

Do not use water or any other types of cleaning product to clean the inside of your ceramic charcoal barbecue. The walls are porous and will absorb any fluids used, which could cause the ceramic charcoal barbecue to crack. After the ceramic charcoal barbecue has cooled, if the soot becomes excessive, use the ash tool to scrape off the carbon remnants before the next use. Carefully open the bottom vent and rake the soot into a small waste container under the vent opening. Dispose of container, or store for future use (soot).

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

The chrome-plated cooking grill is not dishwasher safe; use a mild detergent with warm water.

To clean the outer surface, wait until the ceramic charcoal barbecue is cool and use a damp cloth with a mild detergent. It is important to check and tighten the bands, and oil the hinges, twice a year or more if needed. You should not be able to easily turn a hex key while holding the nut in place.

WARNING

“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 re-lighting! Use only firelighters complying to EN 1860-3!”

“WARNING! Keep children and pets away”

GENERAL FOOD SAFETY

Read and follow this advice when cooking on your ceramic charcoal barbecue:

- Do not cook until the fuel has a coating of ash.
- Before cooking, ensure grill surfaces and tools are clean and free of old food residues.
- Always wash your hands before and after handling uncooked meat, and before eating.
- Do not use the same utensils to handle cooked and uncooked foods. Always keep raw meat away from cooked meat, and other foods.
- Ensure all meat is cooked thoroughly before eating.

SMOKING

Always follow the Cooking Temperature Guide stated in this instruction manual. Always use heat-resistant gloves when handling hot ceramics or cooking surfaces.

See COOKING TEMPERATURE GUIDE.

1. Light the lump charcoal according to the lighting instructions in this manual. Do not move or stoke the coals once lit.
2. Open the bottom vent fully and leave the lid open for about 10 minutes to build a small bed of hot embers.
3. Monitor the ceramic charcoal barbecue until it has risen to the desired temperature.
4. Leave the bottom vent slightly open.

Close the top vent and continue to check the temperature for a few more minutes.

5. Using heat-resistant gloves, sprinkle the wood chips in a circle over the hot charcoal. Always use heat-resistant gloves when handling hot ceramics or cooking surfaces.

6. You are now ready to use the ceramic charcoal barbecue to smoke on.

Tip: Soak wood chips or cooking planks in water for 15 minutes to prolong the smoking process.

LOW TEMPERATURES

1. Light the lump charcoal according to the lighting instructions in this manual. Do not move or stoke the coals once lit.
2. Open the bottom vent fully and leave the lid open for about 10 minutes to build a small bed of hot embers.
3. Monitor the ceramic charcoal barbecue until it has risen to the desired temperature. Fully close the bottom vent to maintain the temperature.
4. You are now ready to use the ceramic charcoal barbecue for cooking.

HIGH TEMPERATURES

1. Light the lump charcoal according to the lighting instructions in this manual. Close the lid and fully open the top and bottom vents.
2. Close the top vent halfway and continue to check the temperature for a few more minutes.
3. You are now ready to use the ceramic charcoal barbecue for cooking.

IMPORTANT: When opening the lid at high temperatures, it is essential to lift the lid only slightly at first, allowing air to enter slowly and safely, preventing any back-draft or flare-ups that may cause injury.

CERAMIC COOKING GUIDE

IMPORTANT: Do not adjust top or bottom vent while the ceramic charcoal barbecue is in use. This could result in serious injury. It is recommended to always use heat-resistant gloves when working with hot appliances.

SLOW COOK / SMOKE (83 °C - 108 °C / 180 °F - 225 °F)

- Beef brisket: 4.5 hours per kg
- Pulled pork: 4.5 hours per kg
- Whole chicken: 3-4 hours
- Ribs: 3-5 hours
- Roasts: 9+ hours

TOP VENT  BOTTOM VENT  OPEN CLOSED

GRILL/ROAST/BAKE (163°C - 191 °C / 325°F - 375 °F)

- Seafood (crab, lobster, shrimp): until opaque & firm
- Seafood (clams, oysters): until shells open
- Fish: 15-20 minutes
- Pork tenderloin: 15-30 minutes
- Chicken pieces: 30-45 minutes
- Whole chicken: 1-1.5 hours
- Leg of lamb: 3-4 hours
- Turkey: 2-4 hours
- Ham: 2-5 hours

TOP VENT  BOTTOM VENT  OPEN CLOSED

SEAR (260°C - 330°C / 500°F - 625 °F)

- Scallops: until opaque & firm
- Steak: 5-8 minutes
- Pork chops: 6-10 minutes
- Burgers: 6-10 minutes
- Sausages: 6-10 minutes

TOP VENT  BOTTOM VENT  OPEN CLOSED

WARRANTY & SERVICE

CONDITIONS OF WARRANTY

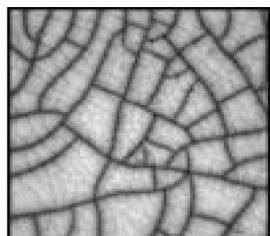
The ceramic charcoal barbecue carries a limited lifetime warranty from the date of sale by the original owner only.

The warranty coverage begins on the original date of purchase and proof of date of purchase, or copy of original bill of sale, is required to validate the warranty.

CERAMIC PARTS

We carry a limited lifetime warranty on all ceramic parts used to manufacture the ceramic charcoal barbecue. We warrant 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.

During the term of the limited warranty, our obligation shall be limited to furnishing a replacement for covered, failed components. The warranty does not include replacement and shipping-costs.

METAL & CAST-IRON PARTS

We carry a two year warranty on all metal and cast iron parts used to manufacture the ceramic charcoal barbecue. We warrant 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 ceramic charcoal barbecue. We recommend that you purchase a full-length protective cover, and to cover your grill 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

We carry a one year warranty on all wood and composite components used to manufacture the ceramic charcoal barbecue. Warranty does not cover cosmetic or color changes, weathering or cracks, unless there is a loss of structural integrity. 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.

THERMOMETER

We carry a two year warranty on the temperature gauge used to manufacture the ceramic charcoal barbecue.

Warranty does not cover rust, oxidation, or other blemishes, due to lack of cleaning or maintenance.

CASTER WHEELS

We carry a two year warranty on the caster wheels used to manufacture the ceramic charcoal barbecue.

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.

This warranty is only applicable if the ceramic charcoal barbecue is purchased through an authorized dealer. The purchase of any product by a third party, or unauthorized dealer, voids the 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.

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.

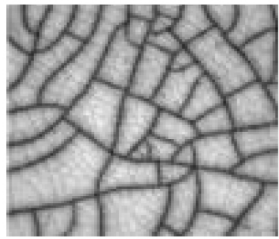
The recommended use of lump charcoal is a maximum of 4 lbs per burn. Be sure not to overload the unit with fuel. If the fire is too intense, the excessive heat could damage the ceramic charcoal barbecue.

3. 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

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.



Curing your ceramic charcoal barbecue is important for its longterm 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.