



V E S S I L S[®]

KAMADO CHARCOAL GRILL

MY13TT001
Instruction Manual



@vessils_offical

IMPORTANT

- Carefully remove any packaging materials before assembly
- Read these instructions and take note of all of the safety warnings carefully
- Make sure the lid of the grill is closed prior to assembly
- Please register your grill by scanning the QR code:





ASSEMBLY INSTRUCTIONS

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 to put the pieces together 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 Kamado Grill.

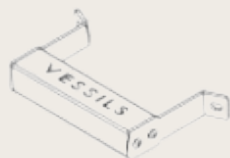
PART LIST



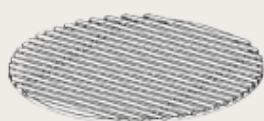
1 (3x)



2 (1x)



3 (1x)



4 (1x)



5 (1x)



6 (1x)



7 (1x)



8 (1x)



Ash Tool (1x)



A (6x)



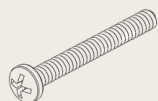
B (6x)



C (6x)



D (6x)



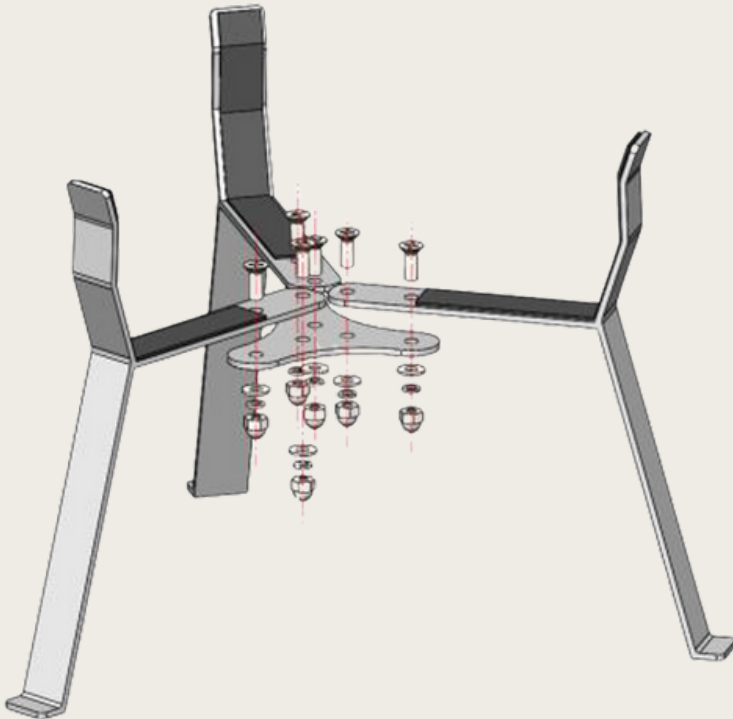
E (1x)



F (1x)

STEP 1

Attach one bracket piece (1) to the triangular plate (2). Align the holes, secure the connection by using 2x screws (D) along with 2x dome-headed nuts (A), 2x spring washers (B) and 2x flat washers (C). Please do not lock tight before all screws are put into the rings.



STEP 2

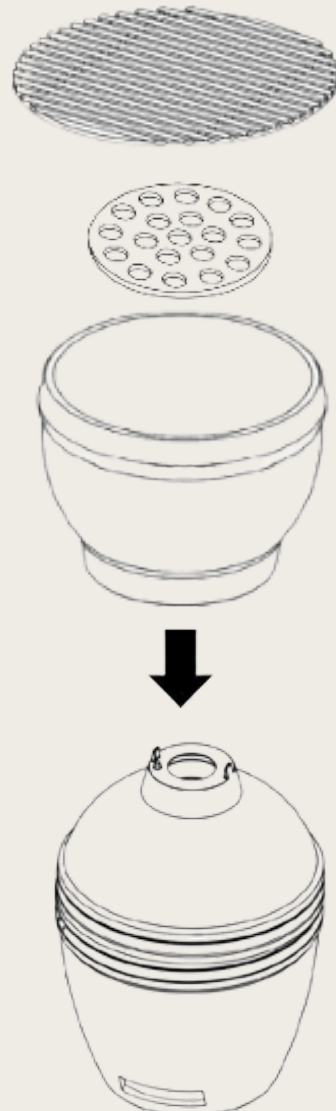
Finish attaching the other 2 brackets to the triangular plate. Please refer to the illustration above.

STEP 3

Once the three brackets are attached, use a wrench to tighten all the nuts (A). Make sure the Kamado is placed on a flat surface when tightening. Attach the two handles to the ring.

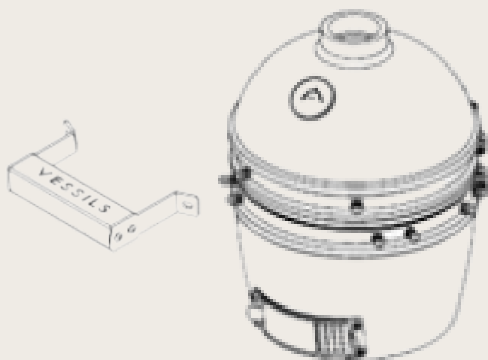
STEP 4

Open the grill, place the fire box (6), charcoal plate (5) and cooking grid (4) inside of the Kamado (7).



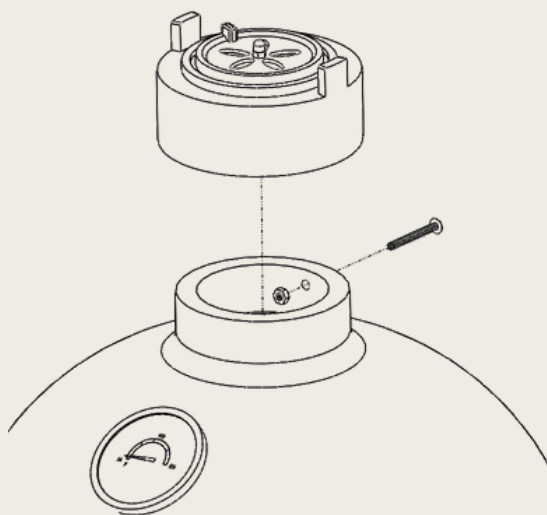
STEP 5

To attach the handle to the lid of the Kamado Grill (7), start by aligning the bolt holes of the handle to the bolts on the lid. Secure the handle with the 2x pre-installed dome-headed nuts.



STEP 6

Place the top vent (8) onto the top opening of the grill. Align the holes and secure the attachment with bolt (E) and nut (F). Note: you need to open the lid to apply the nut from the inside of the grill.



STEP 7

Use a minimum of two people when lifting the Kamado Grill onto the stand.

Place one of your hands in the bottom vent of the Kamado and the other under the grill. Lifting by the hinge could result in injury and damage to the product.

STEP 8

Place the Kamado Grill on the stand with the bottom vent facing the front of the stand, allowing the vent to open and close without any interruption.

STEP 9

It is important that the cooking surface is flat so food can be heated evenly. If adjustment is needed, use two people to rotate or shift the Kamado. Always make sure the bottom vent stays centered at the front of the stand.

Your Kamado Grill is now ready for use. Please make sure that grill curing instructions are read thoroughly prior to use!



CARE & SAFE GUIDELINES



ABOUT YOUR KAMADO

Dating back 4000 years ago, archaeologists discovered large clay vessels, which were 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 Mushi kamado 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 quickly cooking burgers and sausages, while low heats can cook larger joints over a longer period of time. Try adding some wood chips to the charcoal or try combining different flavor wood chips to make your meats even more flavorful.



WARNING! CAUTION!

- This product is intended FOR OUTDOOR USE ONLY. DO NOT use indoors.
- NEVER leave a burning fire unattended. ALWAYS keep children and pets at a safe distance from the oven when in use.
- FIRE HAZARD! May emit hot embers while in use.
- DANGER of carbon monoxide poisoning: NEVER light this product, let it smolder or cool down in confined spaces.
- DO NOT use this product in a tent, caravan, car, cellar, loft or boat. DO NOT use this Kamado as a furnace.
- CAUTION! DO NOT use gasoline, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting. Use only firelighters complying to EN1860-3.
- 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, which allows air to enter slowly and safely, preventing any back-draft or flare-ups that may cause injury. DO NOT use under any awnings, parasols or gazebos.
- ALWAYS follow the Cooking Temperature Guide stated in this instruction manual.
- DO NOT use the Kamado on decking or any other flammable surfaces such as dry grass, wood chips, leaf mulch, or decorative bark. Ensure that the Kamado is positioned at least two meters away from flammable items.
- ATTENTION! This product will become very hot. ALWAYS USE heat resistant gloves when handling hot ceramics or cooking surfaces. Allow the unit to cool down completely before moving or storing. DO NOT move it during operation.
- Always inspect the unit prior to use for fatigue and damage and replace as and when necessary.



CURING THE KAMADO

To start a fire, place rolled-up newspaper and some lighter cubes or solid firelighters on the charcoal plate (6), in the base of the Kamado. Then, place two or three handfuls of lump charcoal over the top of the newspaper.

DO NOT use gasoline, 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, the heat could damage the Kamado. Burn until all the fuel is used, and the fire is extinguished.

If the first burns are too hot, they 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 wrench.

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 charcoal as this could damage the ceramic Kamado.



STORAGE

When not in use, and if stored outside, cover the Kamado once completely cooled with a suitable rain cover.

It is recommended the Kamado be stored under cover in a garage or shed over winter for complete protection.



CLEANING & MAINTENANCE

The Kamado Grill is self-cleaning. Heat it up to 260°C for 30 minutes and it will scorch off all 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, which could cause the Kamado to crack.

After the Kamado has cooled, if the soot becomes excessive, use the ash tool (Supplied) 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 Kamado 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.



LIGHTING, USAGE & CARE INFORMATION

Whether positioned on a table or used while tailgating, ensure the Kamado is completely stable to avoid movement while in use.

Ensure the Kamado is positioned on a permanent, flat, level, heat-resistant non-flammable surface, away from flammable items.

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

- 1 To start a fire, place rolled-up newspaper and some lighter cubes or solid firelighters on the charcoal plate, in the base of the Kamado. Then, place two or three handfuls of lump charcoal over the top of the newspaper.
- 2 DO NOT use gasoline, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.

- 3 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.
- 4 Allow the charcoal to heat up and keep it 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 that you do not 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.

Read through this manual for a complete detailed guide on cooking temperatures for grilling.



LOW-TEMP COOKING GUIDE

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

- 1 Light the lump charcoal according to the instructions above. 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 Kamado until it has risen to the desired temperature. Fully close the bottom vent to maintain the temperature. See Cooking Temperature Guide.

You are now ready to use the Kamado 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.



SMOKING GUIDE

Follow the instructions above as if you were starting a slow cook. Monitor the Kamado until it has risen to the desired temperature. See Cooking Temperature Guide.

- 1 Leave the bottom vent slightly open. Close the top vent and continue to check the temperature for a few more minutes.
- 2 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.

You are now ready to use the Kamado to smoke on.

TIP! Soak 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** at first, allowing air to enter slowly and safely, preventing any back-draft or flare-ups that may cause injury.



HIGH-TEMP COOKING GUIDE

Monitor the Kamado until it rises to the desired temperature. See Cooking Temperature Guide. ALWAYS use heat-resistant gloves when handling hot ceramics or cooking surfaces.

- 1 Light the lump charcoal according to the Lighting, Usage and Care Information 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.

Your Kamado is now ready to be used 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.



ABOUT COOKING FOOD

Read and follow this advice when cooking on your Kamado:

- 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. CAUTION! Eating raw or under cooked meat can cause food poisoning (e.g., bacteria strains such as E-coli). To reduce the risk of undercooked meat, cut open to ensure it is cooked all the way through.
- CAUTION! If the meat has been cooked sufficiently, the meat juice should be clear and there should be no traces of pink/red juice, or meat coloring. Pre-cooking larger pieces of meat and joints is recommended before finally cooking on your grill.
- After cooking on your Kamado, always clean the grill cooking surfaces and utensils.



REFUELING YOUR GRILL

With the top and bottom vent closed, the Kamado will stay at a high temperature for several hours.

If you need a longer cooking time (e.g., when roasting a whole joint 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.



COOKING TEMPERATURE GUIDE

IMPORTANT

- Do NOT adjust top or bottom vent while the Kamado grill is in use. This could result in serious injury.
- It is recommended to ALWAYS use heat-resistant gloves when working with hot appliances.

● OPEN ○ CLOSE

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

Beef brisket	2 Hours per lb
Pulled pork	2 Hours per lb
Whole chicken	3-4 Hours
Ribs	3-5 Hours
Roasts	9+ Hours

TOP VENT



BOTTOM VENT



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

Crab, Lobster, Shrimp	Until opaque & firm
Clams, Oyster	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	2-4 Hours

TOP VENT



BOTTOM VENT



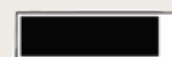
SEAR (260°C-330°C /500°F-625°F)

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



SUPPORT

- For more information, please visit www.vessils.com
- If you need any assistance or support, please email support@vessils.com with details. We will answer your email within 24 hours.

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