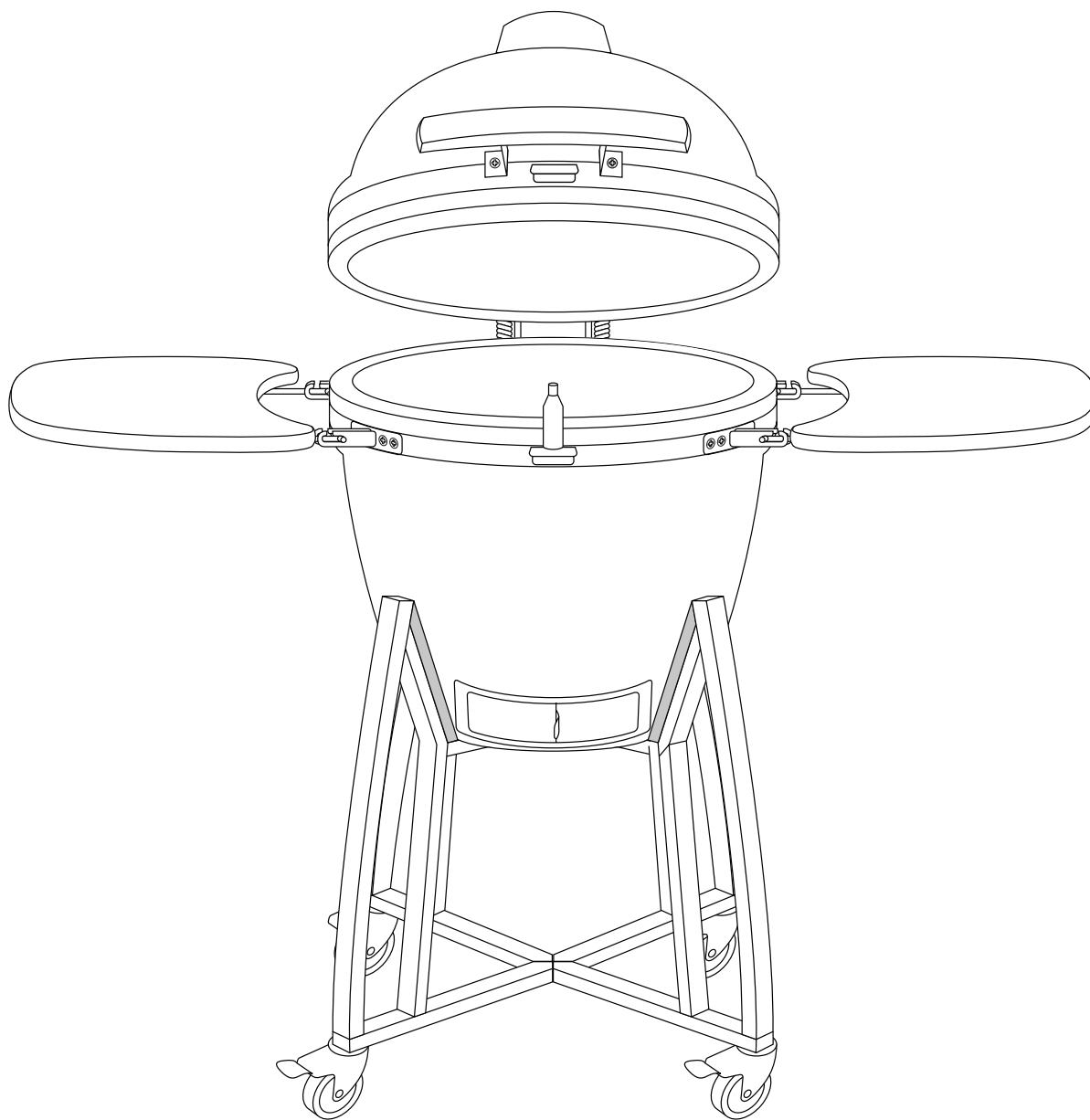


BIG PIG BLUEY BBQ

PIGGIN' INSTRUCTIONS FOR YOUR AWESOME KAMADO-STYLE BBQ



LET'S MAKE THE PIGGIN' MAGIC HAPPEN

PLEASE KEEP THESE INSTRUCTIONS FOR FUTURE USE AND BEDTIME READING

IMPORTANT

- Carefully remove any packaging before use, but retain these safety instructions. These instructions form part of the piggin' 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.

CARE AND SAFE USAGE GUIDELINES

ABOUT YOUR PIGGIN' KAMADO

Way-back-when (4000 years ago way-back-when), archaeologists discovered humongous clay vessels thought to be early incarnations of the Kamado ceramic cooker, aka Pig Bluey.

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. We've pushed the evolution on some, donning an AWESOME blue get-up and a fancy thermometer. 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. So that's your piggin' history lesson.

Pig Bluey is extremely versatile. Not only can it be used for grilling or smoking, but also for effortless baking of pizzas, bread, pies and cookies. Due to Pig Bluey's 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 taste even more awesome?

WARNINGS – CAUTION! WITH GREAT BBQs COME GREAT RESPONSIBILITY

- 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. Use only firelighters complying to EN1860-3.
- It is highly recommended that you use lump charcoal in your Pig Bluey. 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 stated on page 4 of this instruction manual.
- DO NOT use the Pig Bluey on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.
- Ensure that the Pig Bluey is positioned at least 2 metres away from flammable items.
- DO NOT use this Pig Bluey as a furnace.
- ATTENTION: Pig Bluey 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.

CURING YOUR PIG BLUEY

- To start a fire place rolled up newspaper with some lighter cubes or solid firelighters on the charcoal plate in the base of Pig Bluey. 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 Pig Bluey.
- Leave until all the fuel is used and extinguished.
- 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 Pig Bluey 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 Pig Bluey.

CARE AND SAFE USAGE GUIDELINES

STORAGE

- When not in use, and if stored outside, cover the Kamado once completely cooled with a suitable rain cover.
- The chrome plated cooking grill is **NOT** dishwasher safe; use a mild detergent with warm water.
- When using Pig Bluey push down on both of the locking wheels to stop the unit moving about during use.
- It is recommended Pig Bluey is stored under cover in a garage or shed over winter for complete protection.

CLEANING

- Pig Bluey is self cleaning. He's smart like that. Heat him 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 Pig Bluey. The walls are porous and will absorb any fluids used, this could cause Pig Bluey to crack. If the soot becomes excessive then use a wire brush or the ash tool (not supplied) 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 Pig Bluey is cool and use a damp cloth with a mild detergent.

MAINTENANCE

- Tighten the bands and oil the hinge 2 times a year or more if needed.

LIGHTING, USAGE AND CARE INFORMATION

- Ensure Pig Bluey is positioned on a permanent, flat, level, heat resistant, non-flammable surface away from flammable items.
- Ensure Pig Bluey 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 Pig Bluey. 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 Pig Bluey. **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.

LOW TEMPERATURE COOKING GUIDE

- Ensure Pig Bluey is positioned on a permanent, flat, level, heat resistant non-flammable surface away from flammable items.
- Ensure Pig Bluey 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 Pig Bluey. 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 Pig Bluey. **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.

SMOKING GUIDE

- Follow the instructions above as if you were starting a slow cook.
- Monitor Pig Bluey until it has risen to 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.
- You are now ready to use Pig Bluey 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** stated on page 4 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.

CARE AND SAFE USAGE GUIDELINES

HIGH TEMPERATURE COOKING GUIDE

- Light the lump charcoal according to the the instructions on page 3.
- Close the lid and fully open the top and bottom vents.
- Monitor Pig Bluey until it has risen to 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 use Pig Bluey 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** stated on below.
- **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 Pig Bluey.
- 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 open to ensure it is cooked all the way through.
- **CAUTION** – if the meat has been cooked sufficiently the meat juices should be clear and there should be no traces of pink/red juice or meat colouring.
- Pre-cooking larger pieces of meat and joints is recommended before finally cooking on your grill.
- After cooking on your Pig Bluey always clean the grill cooking surfaces and utensils.

REFUELLING

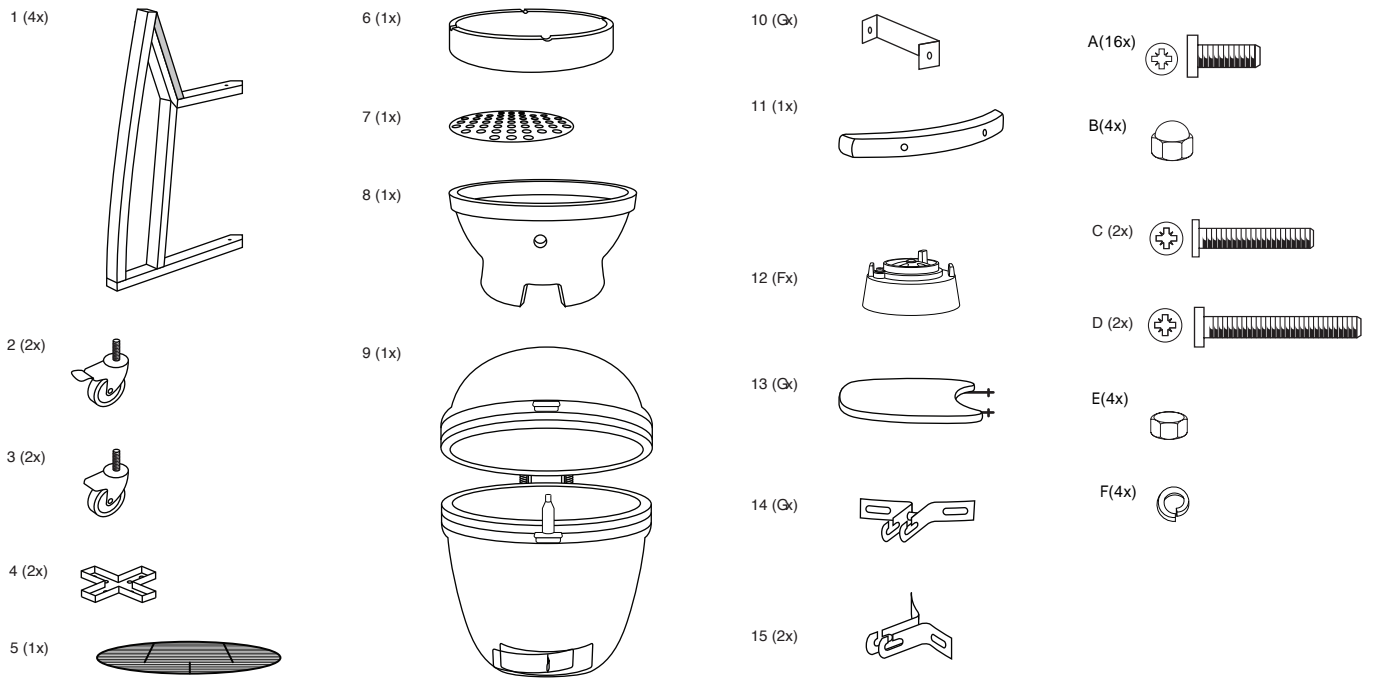
- With the vents closed, Pig Bluey stays at a high temperature for several hours. If you require a longer cooking time (e.g when roasting a whole joint or slow smoking), it may be necessary to add more charcoal. Just add some additional charcoal and continue as above.

COOKING TEMPERATURE GUIDE

Slow cook / Smoke (110°C-135°C)		Top vent	Bottom vent
Beef Brisket	2 Hrs per lb.		
Pulled Pork	2 Hrs per lb.		
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 Pork	5-8 Min.		
Chops	6-10 Min.		
Burgers	6-10 Min.		
Sausages	6-10 Min.		

Piggin' open ○ Piggin' closed ●

PIGGIN' LIST OF PARTS

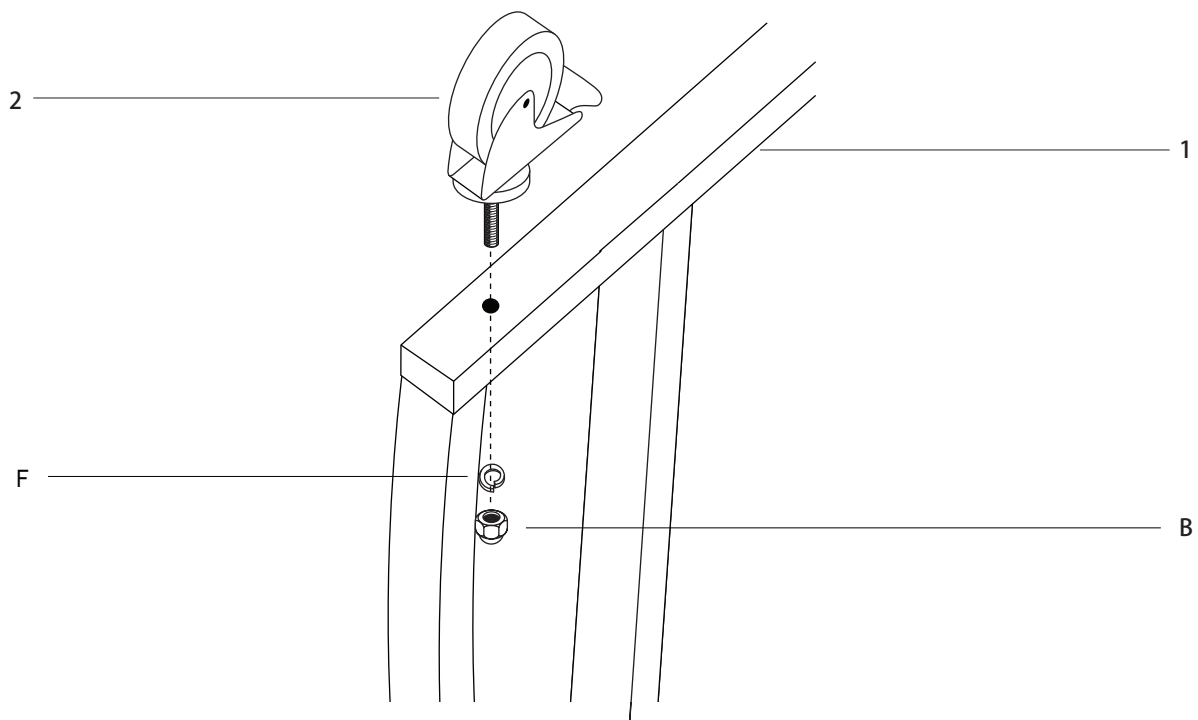


Prior to assembly, read the instructions carefully. Check all parts against the parts list. Carry out assembly on a soft surface to avoid scratching the paint. Please retain this information for future reference. For ease of assembly only loosely tighten bolts and then tighten fully when assembly is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

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

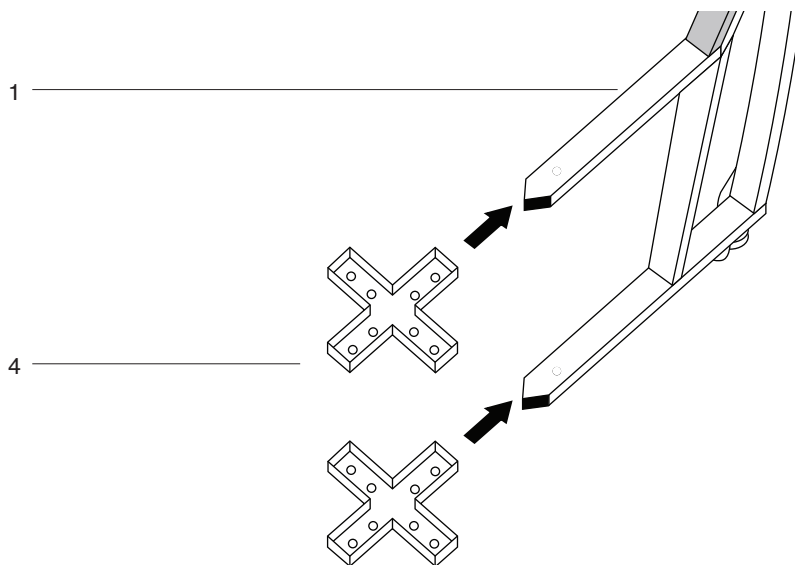
ASSEMBLY INSTRUCTIONS

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



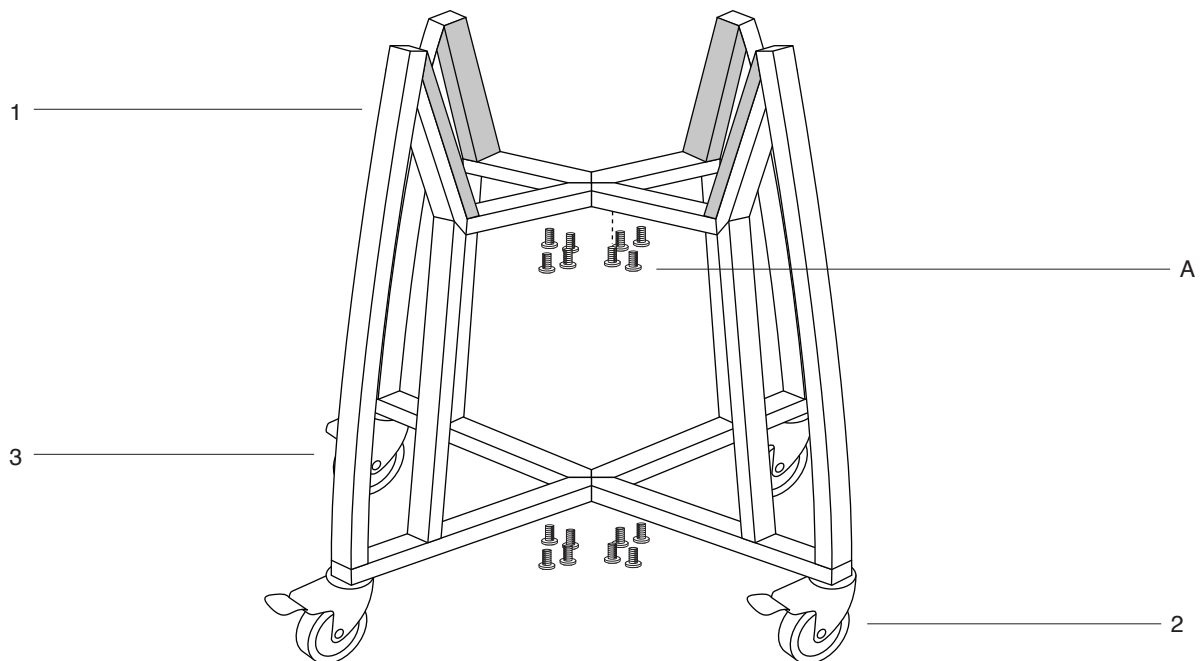
STEP 1- Attach the four pre-threaded castor wheels [2 & 3] using each of the four brackets [1] by pushing them through the hole. Using an adjustable spanner secure each castor wheel with 1x nut [B].

ASSEMBLY INSTRUCTIONS



STEP 2 - To assemble the cart insert the two cross pieces [4] into one of the four brackets [1] from both the top and bottom.

STEP 3 - Continue to insert the cross pieces [4] into the other three brackets [1].



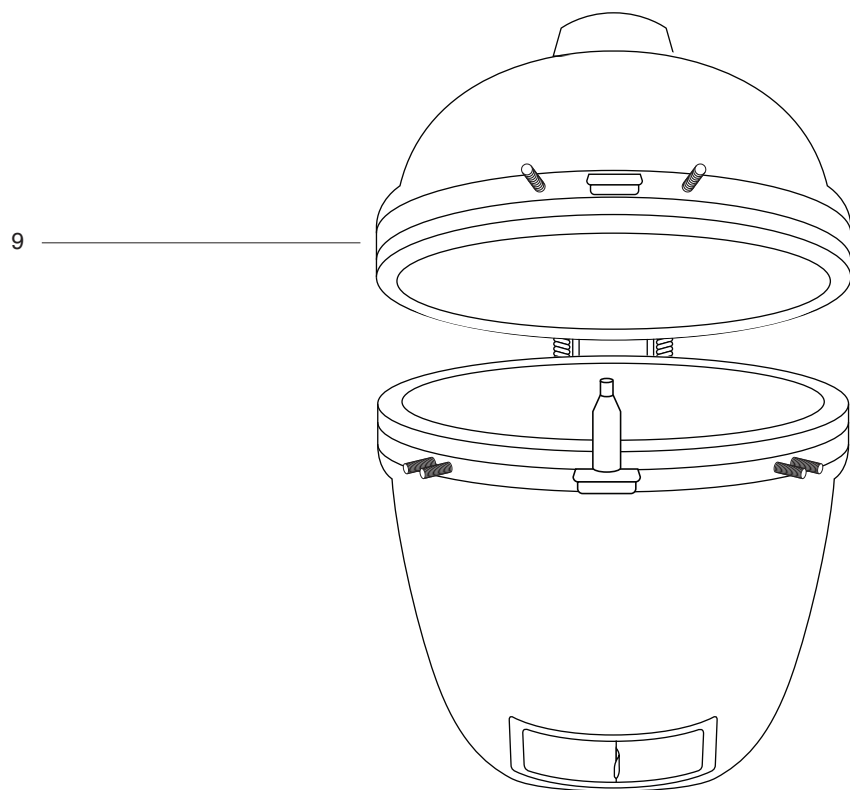
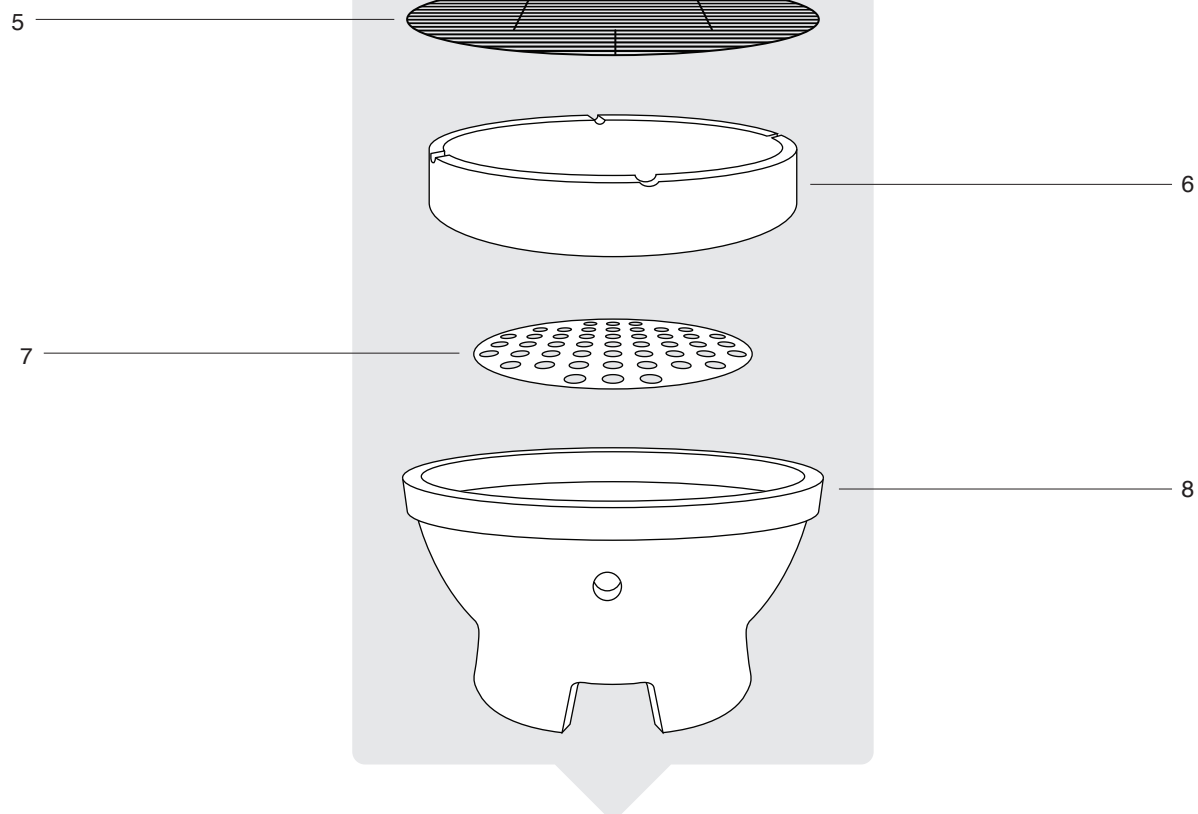
STEP 4 - Secure the brackets [1] to the cross pieces [4] by using the 16x screws [A]. Make sure the cart is secure and all of the screws are tight before placing the Kamado Grill [9] into it.

STEP 5 - To place Pig Bluey [9] on the cart first remove all of the items that are inside of the grill to make lifting easier.

STEP 6 - Use a minimum of two people when lifting the Kamado Grill onto the cart. Place one of your hands in the bottom vent of the Pig Bluey and the other under the grill. Lifting by the hinge or the side tables could result in injury and damage to the product.

STEP 7 - Place the Pig Bluey on the cart with the bottom vent facing to the front of the cart allowing the vent to open and close without any interruption.

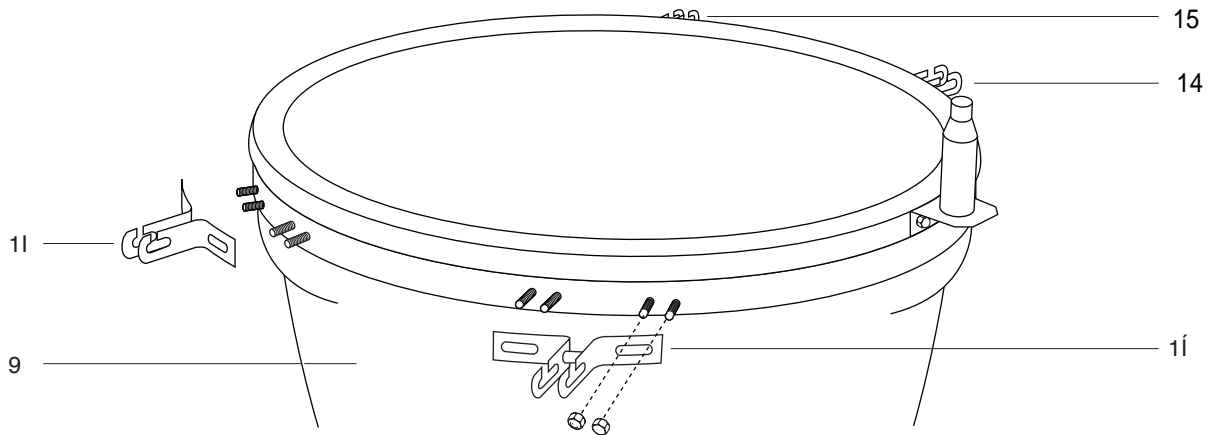
ASSEMBLY INSTRUCTIONS



STEP 8 - When the grill is securely placed on the cart add the firebox [8], charcoal plate [5], upper ring [6] and cooking grill [5] inside of the Kamado Grill as displayed in the assembly diagram.

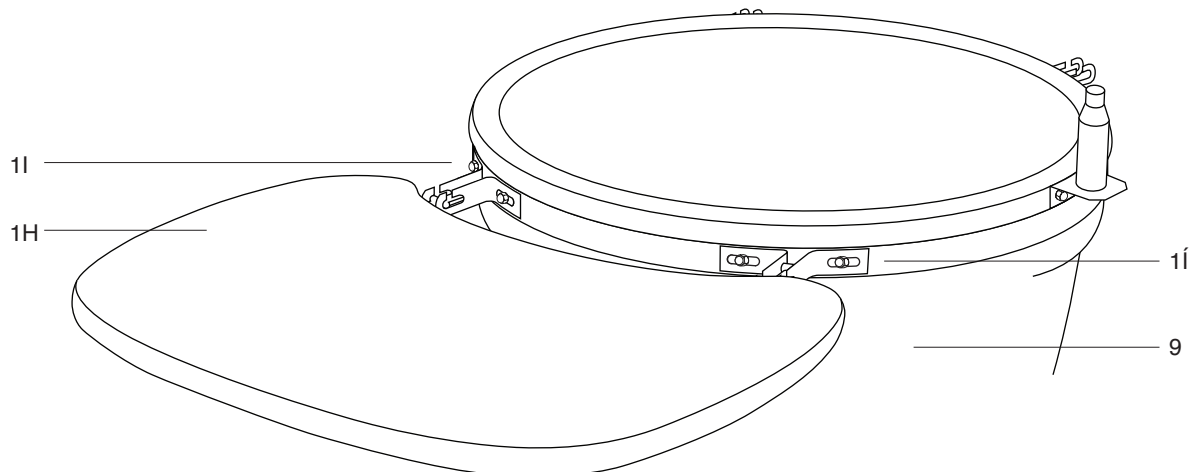
STEP 9 - Press down on the castor levers [2] to lock the castor wheels to ensure the Kamado can not move when in use.

ASSEMBLY INSTRUCTIONS



STEP 12 – Attach the 2x table brackets (14) to the Kamado Grill (9) using the 4x pre-attached bolts and dome headed nuts per bracket. Please note the position shown in the above diagram,

STEP 13 – Attach the 2x table brackets (15) to the Kamado Grill (9) using the 4x pre-attached bolts and dome headed nuts per bracket. Please note the position shown in the above diagram.



STEP 14 - Insert the 2x table hinge into each of the table brackets (14 & 15).

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

LET'S MAKE THE PIGGIN' MAGIC HAPPEN

#SNAFFLINGPIG

SNAFFLINGPIG.CO.UK

hungry@snafflingpig.co.uk