



THE
WASABI
COMPANY
ENGLAND

Using Your New Konro Grill

Instructions for use of grill:

- Cover the base of your Konro grill with ignited Binchotan Charcoal
- For more details on igniting and cooling Binchotan charcoal for re-use please see below
- Open and close the air windows to reach desired temperature

Safety Instructions:

- Only use barbecue outside
- Binchotan charcoal releases minimal smoke but cooking food, oil etc will release carbon monoxide which is lethal in indoor environments
- Base of the grill becomes extremely hot; it must be placed on a fireproof surface
- Burning charcoal can release sparks that travel to the area surrounding the grill
- Barbecues become very hot, keep out of the reach of children, handle with care, place on a surface that will not burn
- Allow grill and barbecue to cool before cleaning
- Grill can be washed with dish detergent
- Barbecue is made of earth so should not become wet; it can be brushed clean when cool.
- Never pour water in the grill, it can crack
- Never move grill when hot
- Transport carefully as it can crack or break if mishandled
- Store in a dry, well ventilated area – avoid damp storage
- Small cracks can appear in the earth after use as it heats and cools – this is normal, no cause for alarm and it does not affect performance

Instructions for use of Binchotan:

- Due to its density Binchotan can be hard to light, a charcoal chimney is highly recommended as a solution. Start by lighting some standard charcoal in your chimney then when hot, pour out and use this to ignite the Binchotan in the chimney.
- Move the Binchotan to your grill when white hot.
- Open and close the air windows to reach the desired temperature
- The density of Binchotan means it will stay at cooking temperature for several hours, it can also be extinguished and reused.
- Charcoal can be plunged in water when you are finished and once fully dried it will light again.
- Remove the charcoal from your barbecue, do not pour water into the barbecue.
- It can also be extinguished in an airtight pot of ceramic or steel.

Why use Binchotan charcoal?

- Binchotan charcoal is essential for this Konro grill to get the best cooking results. We do not recommend using poor-quality charcoal in this grill, because a lot of smoke will be produced.
- Binchotan charcoal, sometimes called white charcoal, is a traditional Japanese charcoal made from hardwood - usually Japanese oak wood - that has been burned at a high temperature for many hours. It burns cleanly for a very long time, with little smoke and no flames. This means food cooked over Binchotan coals will not smell burnt, retaining its natural flavour and moisture.
- Binchotan briquettes offer an excellent alternative to traditional Binchotan at a lower cost. These briquettes are made by densely compressing oak sawdust, which is then burned in traditional Binchotan kilns.