

LIFEPRO GRILLS

KAMADO CERAMIC GRILL

OWNER'S MANUAL & COOKING GUIDE



Questions, problems, missing parts? Contact technical support department at 657-341-0362, 9:00 a.m. - 5 p.m., PST, Monday - Friday or visit us online at www.cs@sccsources.com

Please have your model and serial number ready

WELCOME

Thank you for purchasing a Kamado Ceramic Grill. Once you experience this superior method of cooking we believe you will never return to gas cooking after tasting the difference!

Over many years we have continued to refine kamado ceramic cooking techniques for grilling, smoking, baking and cooking all types of meats, poultry, fish and vegetables. Kamado cooking locks in moisture and provides a variety of ways to infuse different tastes into your foods that turns weekend grillers into neighborhood chefs.

Our Kamado Ceramic Grill builds on this heritage with fresh aesthetics, safety and convenience features, a user-friendly easy-lift lid with spring assist and high-quality materials to define a new industry standard for design and innovation.

The thick ceramic construction of our grill provides superior thermal insulation allowing you to grill, cook, bake or smoke regardless of the season, from the hot summer days to the cold snowy days.

Please read and understand this entire manual before attempting to assemble, operate, or install the product.

COOKING WITH YOUR KAMADO

Your new Kamado Ceramic Grill is the complete outdoor cooking appliance that allows you to sear, grill, bake and smoke all types of food. For best results, we recommend using natural lump charcoal made from hardwoods. Compared to briquettes, natural charcoals start faster, burn cleaner and longer, reach higher temperatures and produce less ash. Left-over natural charcoal also relights for re-use. Before re-starting the grill, knock off excess ashes to any remaining charcoal. Routinely empty ashes, but only empty ashes when grill is cold.

Starting your Kamado Ceramic Grill is simple and fast: Open grill lid, open top and bottom vents wide open, fill the inner fire bowl with enough charcoal to just cover the air holes, then light the charcoal using either an electric starter or approved grill starters. After several coals are burning, spread evenly, close lid, adjust top and bottom vents, and wait for the grill to reach your desired cooking temperature. As needed, add more charcoal by using the flip grate feature, being careful not to burn yourself with the hot food or cooking grate.



STARTING

Step 1: Measuring Charcoal

Set bottom vent wide open and open lid. Measure out the amount of charcoal needed. For grilling foods fill the fire bowl with enough charcoal to just cover the air holes. For smoking foods at low temperatures for longer periods of time (1.5 hours+) you will need to add a little more charcoal, up to approximately 2" (50 mm) above the same air holes. Once measured mound charcoal over perforated stainless steel electric starter pocket. Use lump charcoal for best results.

Step 2: Starting Charcoal - Electric Lighter (not all models included*)

1. Open the top and bottom vents. Place charcoal into the fire bowl and place the electric starter into the fire bowl with coals before.
2. Once the charcoal is lit approximately 10-15 minutes, remove the electric starter and place it onto a heat resistant surface out of reach of children.
3. Replace the cooking grate.

!DO NOT USE LIGHTER FLUIDS OR OTHER LIQUID FIRE STARTERS AS THIS COULD DAMAGE YOUR CERAMIC FIRE BOWL AND VOID YOUR WARRANTY!

Step 3: Setting Temperature

When charcoal is ready level it out for even heat distribution. Close the lid. Set the top and bottom vents to the desired setting by referring to the Setting Temperature section in this manual that tells what number calibrations to use to attain the cooking temperature you want. Give your kamado 5–15 minutes to settle into the cooking temperature you want before you put food on the grill.







NOTE: If smoking, do not bring your temperature up above 200°F/93°C.

- A)** Spread hot charcoal evenly over grate.
- B)** Set top and bottom vents for cooking.
- C)** Let temperature stabilize.

Step 4: Get Cooking

Use a wire grill brush to clean the cooking grate. That' s it – you are ready for the cooking experience of your life. Go to our website for recipes.

SETTING TEMPERATURE

	TOP VENT		BOTTOM VENT
SEARING		500°F+ 260°C+	
GRILLING		300° - 450°F 149° - 233°C	
SMOKING		225° - 250°F 107° - 221°C	

Kamado Ceramic Grill cooking temperatures are controlled by adjusting the calibrated top and bottom vents.

*Caution – Decide if you're cooking low and slow, then do not let the grill get too hot. Keep the temperature low, it takes hours to cool down.

Increasing air flow through top and bottom air vents increases cooking temperature, just as decreasing air flow slows the burn and lowers the cooking temperature. Closing both top and bottom vents starves the charcoal of oxygen and shuts down the fire.

*Caution - Continuous grilling at extreme high temperatures will cause the felt to burn.

Prevent Flare-Ups:

If the lid is lifted too quickly, oxygen will rush inside the grill causing a flare-up. To prevent a flare up, lift the lid 1"/25mm and count to three before fully opening the grill.



COOKING TEMPERATURE

All cooking times are approximate.

SMOKING

	Size	Cooking Time	Meat Temp
BEEF			
Roasts, Ribs	3–4 lb. (1.3–1.8 kg)	3–4 hours	225°F / 107°C
PORK			
Loin	2–4 lb. (5 kg)	2–3 hours	225°F / 107°C
Roasts	4.5 lb. (2 kg)	1.5–2.5 hours	225°F / 107°C
Ribs	Full Grate	3–4 hours	225°F / 107°C
POULTRY			
Chicken	4 lb. (1.8 kg)	1–2 hours	250°F / 121°C
Turkey	10–15 lb. (4.5–6.8 kg)	3–4.5 hours	250°F / 121°C

GRILLING

	Size	Cooking Time	Meat Temp
BEEF			
Steaks	1" (2.5 cm) thick	3–4 min./side	160°F / 71°C
Kabobs	1" (2.5 cm) cubs	4–5 min./side	145 – 160°F / 63–71°C
Hamburger Patty	½" (12 mm) thick	3–4 min./side	160°F / 71°C
Sirloin Tip	3.5–4 Lb. (1.5–1.8 kg)	20–25 min./lb	145 – 160°F / 63–71°C
Ribs cut in	cut in 1-rib portions	10 min./side	160°F / 71°C
Tenderloin	half 2–3 lb. (0.9–1.3 kg)	10–12 min./side	145°F / 63°C
	whole, 4–6 lb. (1.8–2.7 kg)	12–15 min./side	160°F / 71°C
CHICKEN			
Breast halves, bone-in	6–8 oz. (170–226 g) each	10–15 min./side	170°F / 77°C
Breast halves, boneless	4 oz. (13 g) each	6–8 min./side	170°F / 77°C
Legs or thighs	4–8 oz. (113–226 g)	10–15 min./side	180°F / 82°C
Drumsticks	4 oz. (13 g)	8–12 min./side	180°F / 82°C
	3 oz. (56–85 g)	8–12 min./side	180°F / 82°C

WARNING

PLEASE READ THE ENTIRE MANUAL BEFORE OPERATING YOUR KAMADO GRILL.
PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE.

ATTENTION! Use caution when cooking as grill surfaces get hot. To avoid burns, always use protective gloves to adjust top and bottom vents when grill is in use. Do not wear loose clothing near the grill.

For outdoor cooking use only. Do not operate grill indoors or in an enclosed space. Use grill only in well ventilated areas. Keep immediate area around the grill free from combustible materials. Allow for at least 3 feet/1 meter of clearance around grill (house, other outdoor products, hanging tree limbs, shrubs, etc.)

WARNING! Keep children and pets away from the grill at all times. Do not allow children to operate grill. Never leave grill unattended when in use.

Grill needs to be placed securely on a level base prior to use. Only operate grill on a hard, stable level surface (concrete patio, ground, etc.) capable of supporting the grill's weight when loaded with food. Never operate grill on wood support surface, wood deck or like combustible support surfaces under any conditions. Never attempt to move grill when in operation or cooling down. Never operate this grill within 25 feet/7.5 meters of any flammable liquid. Never operate this grill within 10 feet/3 meters of a gas cylinder. The grill should not be placed under combustible structures, such as garage, porch, patio, or carport. Burning charcoal gives off carbon monoxide, which has no odor and can cause death.

The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill. Do not use on boats or recreational vehicles.

CAUTION: Never use lighter fluid, gasoline, or other volatiles to start your charcoal, as is dangerous and they leave a residual taste in your food. Use utmost care when adding charcoal to grill. Electric start-up is recommended. Dispose of cooled ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.

When cooking above 500° F/260° C, with both top and bottom vents closed, rapidly opening the lid creates a sudden rush of oxygen into the grill which can cause a flare-up of flames. When in this cooking mode, we recommend that, prior to opening the lid, you open both top and bottom vents to allow oxygen to stabilize inside the grill before opening, minimizing the possibility of flare-ups.

ONE-YEAR LIMITED WARRANTY

The manufacturer warrants this product against defects in materials and workmanship on functional parts, for a period of 1 year from the original date of purchase. Your sales receipt showing the date of purchase of the product is your proof of purchase. Keep it in a safe place for future reference. This warranty is subject to personal use only, commercial or rental applications will not be covered.

This product is made with the highest quality materials and is warranted to be free from defects in materials and workmanship at the time of purchase. This limited warranty applies to products manufactured or distributed by the manufacturer, are delivered in the continental United States or Canada and extends to the original purchaser, or gift recipient. This warranty becomes valid at the time of purchase and terminates either by the specified time frame listed above and/or owner transfer. Any refunds or monetary compensations must be claimed through the place of purchase (retailer), and not through the manufacturer. Any extended warranties (warranties that cover above and beyond this manufacturer warranty) that are sold through a retailer or third party, are not directly correlated with this products' limited warranty, and may be redirected to said retailer or third party for coverage.

This warranty extends through the manufacturer of the product, and covers functional parts only. Cosmetics are not covered, unless unequivocally determined it is a workmanship defect. Shipping damage should be addressed with the shipping company, retailer, or place of purchase, not the manufacturer unless the manufacturer was the direct shipper.

The manufacturer's sole obligation under this warranty shall be limited to furnishing the original purchaser replacement parts for units deemed repairable by the supplier's warranty department. The purchaser is responsible for insuring any parts shipped or returned, if desired. The purchaser is responsible to prepay any shipping charges (both ways) including, but not limited to taxes and duties. All exchanged parts and products replaced under this warranty will become the property of manufacturer. The manufacturer reserves the right to change manufacturers of replacement parts or products for use, in order to cover any existing warranty.

The purchaser may be asked to provide the supplier with proof of purchase documents (including the date of purchase) if requested. Any evidence of alteration, erasing, or forgery of proof of purchase documents will be just cause to VOID this limited warranty. Products, in which the serial number has been defaced or removed are not eligible for warranty coverage.

This warranty does not apply if the unit has been subject to negligence, fabrication, misuse, abuse, or repairs, alteration by non-manufacturer authorized personnel, inappropriate installations, or any case beyond the control of the manufacturer. Examples of warranty invalidation may also include, but are not limited to:

- All warranty coverage excludes paint loss, discoloration or surface rusting, fractures, or hair-line cracks which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.
- Purchases from dealers unauthorized by the manufacturer [Authorization in writing]
- Damage to paint or grill caused by corrosion

The manufacturer takes every precaution to utilize materials that retard rust including the use of high temperature paint where advisable. Even with these safeguards, the protective coatings can be compromised by various substances and conditions beyond our control. High temperatures, excessive humidity, chlorine, in-



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