



The Gamechanger

Patent Pending

Quickchange™

Kamado Gas Insert

Quickly Change
between
Charcoal or
Gas!



LIGHTING INSTRUCTION:

- A). Read the instructions before lighting.
- B). Open lid during lighting.
- C). Confirm that the control knob is in the "OFF" position.
- D). Open the gas tank valve knob.
- E). Press and hold in the Red Ignitor button. Device will emit a clicking sound.
- F). While holding in Red Ignitor button, Push in control knob and turn to "Low" position. Observe fire is lit.
- G). If ignition does not occur within 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

INSTRUCTIONS D'ALLUMAGE :

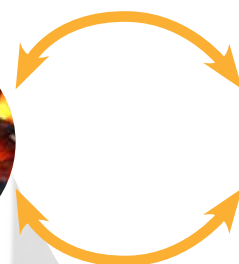
- A). Lisez les instructions avant l'allumage.
- B). Ouvrez le couvercle pendant l'allumage.
- C). Assurez-vous que le bouton de commande est en position fermé (ARRÊT).
- D). Ouvrez le robinet de la bouteille de gaz.
- E). Appuyez sur le bouton d'allumage rouge et tenez-le enfoncé. L'appareil émettra un cliquetis.
- F). Tout en tenant le bouton rouge enfoncé, enfoncez le bouton de commande tout en tournant à la position « LOW ».
- G). Si l'allumage ne survient pas dans les 5 secondes, fermez la commande du brûleur, attendez 5 minutes, puis répétez la procédure d'allumage.

Patent Pending

Charcoal



Gas



Quick and Easy

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5 Quick Steps to Kamado Gas Grilling



1 Remove Ash Drawer



2 Slide in your new Gas Insert



3 Insert the Gas Heat Exchanger



4 Place your Heat Diffuser Lava Stone



5 Attach Gas Caddy, Hose & Gas Tank
(gas tank not included)

Switch Between Charcoal and Gas Anytime!



GAS INSERT

CSA-Approved 26,500 BTU Stainless Steel Burner glides in and out for quick change from charcoal to gas. 50% more efficient than other gas grills in the industry.



INFRARED HEAT EXCHANGER

The Stainless Steel Patent Pending Heat Exchanger distributes heat evenly throughout the Kamado and prevents debris from getting down into the burner.



HEAT DIFFUSER LAVA STONE

Allows for convection cooking with flavor. Eliminates Flare ups and promotes even cooking. To self-clean, turn over between each use. No grease tray needed. Can be used to cook pizza.



GAS TANK CADDY

The fully-equipped Gas Tank Caddy mounts to the cart frame and rolls easily with the grill. Includes hose and regulator with brackets for connecting to grill cart.

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Kamado Gas Insert

- 26,500 BTU Infrared Stainless Steel Burner
- Includes Stainless Steel Infrared Heat Exchanger
- Push Button Ignition with built-in thermocoupler for safety
- Reaches 700+°F degrees
- High (700+°F), Medium (200°F-500°F) and Low (150°F-200°F) Settings
- CSA-Approved
- Easily Slides in to replace Ash Drawer for Gas Grilling
- Ready to Grill in Minutes
- Includes Lava Stone Heat Diffuser & Stainless Steel Bracket
- Includes Caddy Cart for Propane Tank & Hose with Quick Disconnect
- Warranty: 25 years for grill housing, 5 years for burner, heat exchanger, and all other metal parts
- 50% More efficient than other gas grills in the industry

Quickchange Gas Insert Includes:

- 1 Gas Grill Burner**
- 1 Stainless Steel Infrared Heat Exchanger**
- 1 Gas Tank Caddy**
- 1 Flexible Gas Supply Line with Regulator & Quick Disconnect**
- 1 Heat Diffuser Lava Stone and Bracket**
- 1 Hose Bracket Set**



4-Color Retail Packaging
Patent Pending