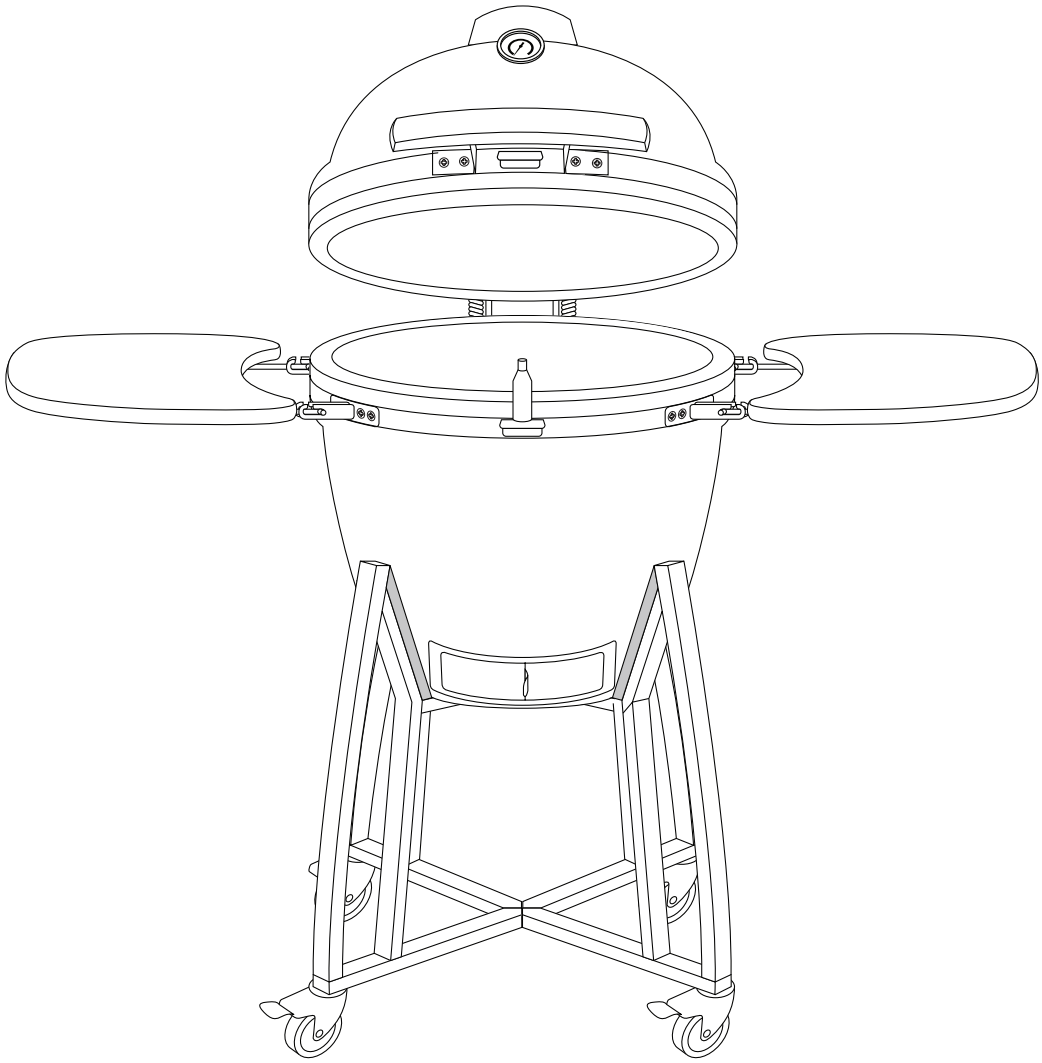
habitat

LARGE KAMADO BARBEQUE

User Instructions - Please keep for future reference | 5798173



Dimensions
Width - 130 cm
Depth - 75.5 cm
Height - 122 cm



Important - Please read these instructions fully before starting assembly

If you need help or have damaged or missing parts, call the **Customer Helpline: 0345 6402020**

Before you start

- Please read these instructions fully before assembling or using your Kamado Barbeque. Failure to follow these instructions could result in serious injury and / or damage to property
- To spend some time reading this guide before following the simple step by step assembly instructions.
- Before you start, make sure you have the correct tools. The tools required to build this barbeque are included.
- Do not discard of any of the packaging until you have checked you have all the parts listed. Dispose of all packaging at a recycling facility in accordance with local arrangements.
- When assembling this BBQ be aware of the safety of yourself and others.
- Assemble this barbeque on a clean flat and level surface.

About your Kamado Barbeque

- Kamado cookers are extremely versatile, they can be used for grilling or smoking but can also be used to bake pizzas, bread, pies and cookies.
- 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 fast cooking burgers and sausages whilst low heats will cook larger joints over a longer period of time.
- Wood chips can be added to the charcoal to add flavour to meat and fish.

Warnings and safety advice

Important: Please read these instructions fully before assembly and use

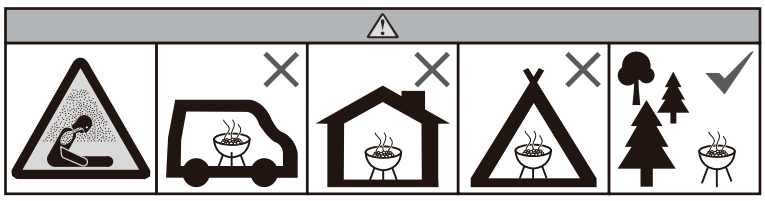
- Do not use indoors.
- This barbeque is for outdoor use only, and should NOT be used in a building, garage or any other fully or partially enclosed area.
- Allow a minimum of 2m clearance from surrounding items, including overhead items.
- Do not use in or near tents.
- Do not use as a refuse incinerator.
- Do not use with coal, it is only intended for use with charcoal.
- **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.
- Avoid using soft wood such a pine or cedar as they are likely to throw sparks.
- Never position on a surface that is liable to be damaged by heat.
- Do not use in high winds.
- Position on a smooth flat surface.
- Allow the unit to cool down completely before moving or storing.
- Do not use the barbeque unless it is completely assembled, and all parts securely fastened.
- Inspect the unit prior to use for fatique and damage and replace as and when necessary.

CARELESS USE OF BARBEQUES CAUSES FIRE

- Do not use in areas which prohibit open fires.
- Do not use close to flammable materials, including wooden decking and fences.
- Do not use near dry vegetation.

- WARNING! This barbeque will become very hot, do not move it during operation.
- ALWAYS USE heat resistant gloves when handling hot ceramics or cooking surfaces. Do not leave unattended when lit.
- Do not use spirit or petrol for lighting or relighting!
- Use only firelighter complying to EN1860-3
- WARNING! Keep children and pets away.

Read instructions before assembly and use. Keep for future reference.



Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon of carbon monoxide poisoning fatality

Care and use

- This barbeque is for household outdoor use only, not for commercial use.
- Take care when building as exposed edges may be sharp.
- Choose a suitable location before lighting, away from footpaths and high foot traffic areas.
- Allow a minimum of 2 meter from any surfaces or things that may be affected by heat.
- Alwavs used on a flat, firm and level heat-resistant surface.
- Allow to cool completely before moving.
- Ensure barbeque is completely cold before storage.

LIGHTING AND COOKING ADVICE

- To start, open bottom vent, place rolled up newspaper with some lighter cubes or solid firelighters on the charcoal plate in the base of the Kamado. Then place 2 or 3 handfuls of lump charcoal over the top of the newspaper. For best cooking results use good quality charcoal, the recommended amount of lump charcoal is 1.2kg.
- DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the paper 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.
- Do not stoke or turn the coals once they are alight, this allows the charcoals to burn more uniformly and efficiently.
- Before cooking wait until the flame has died and the charcoal is glowing and covered in a layer of white ash, this will take 20-30 minutes.

- Before cooking prepare the food by applying a light coating of cooking oil to the surface of the food, this will help prevent the food sticking to the grid.
- Turn food regularly during cooking.
- Ensure food is cooked thoroughly before serving, used a food thermometer if unsure, insert it into the thickest part of the meat and when it reaches 75°C or above it is fully cooked.
- Always keep raw meat separate from other foods.
- Once alight ONLY use heat resistant gloves when handling hot ceramics or cooking surfaces.

CONTROLLING THE TEMPERATURE

- Opening and closing the bottom vent will help control the temperature. Opening the vent will help increase temperature, close the bottom vent when the desired temperature is reached. For standard barbequing it is recommended that the top vent remains open.
- Partial closing of the top vent will help maintain a high temperature.

SMOKING GUIDE

- Follow the instructions for lighting, once the desired temperature is reached partially close the bottom vent and close the top vent. Using heat resistant gloves sprinkle pre-soaked wood chips over the hot coals. Close the lid and smoke food for the desired amount of time.

- 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.

REFUELLING

- With the vents closed, the Kamado 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. Take care when opening the lid open slightly, allowing air to enter slowly and safely, to prevent any backdraft or flare-ups. Lift the cooking grill, always using heat protective gloves, add charcoal, replace grill and close lid and continue cooking.

Care and use

EXTINGUISHING

- To extinguish unit, 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 Kamado.

MAINTENANCE

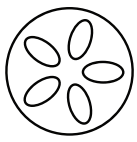
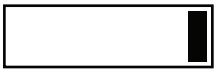
- Regularly clean your barbeque between uses, do not allow fat from cooking to build us as this can cause fires.
- Ensure the barbeque and its components are sufficiently cool before cleaning.
- Routinely check the spring assist band to make sure all the bolts are tight and secure, tighten if needed.
- Oil the hinge 2 times a year and after long periods of storage.
- Do not remove the fire bowl.
- Cover when not in use, ensure barbeque is completely cool before moving or covering.

NOTE:
Over time fine lines called ‘crazing’ may appear, this is NOT cracking of the ceramic and is caused by a different rate of expansion between the glaze finish and the clay. The spider-web pattern of “crazing” cannot be felt on the surface. Crazing does not affect the performance or life span of your ceramic BBQ.

COOKING TEMPERATURE GUIDE

Slow cook / Smoke (110ºC-135ºC)		Top vent	Bottom vent
Beef Brisket	2 Hrs per 500g.		
Pulled Pork	2 Hrs per 500g.		
Whole Chicken	3-4 Hr.		
Ribs	3-5 Hrs.		
Roasts	9+ Hrs.		

Grill / Roast (160ºC-180ºC)		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.		

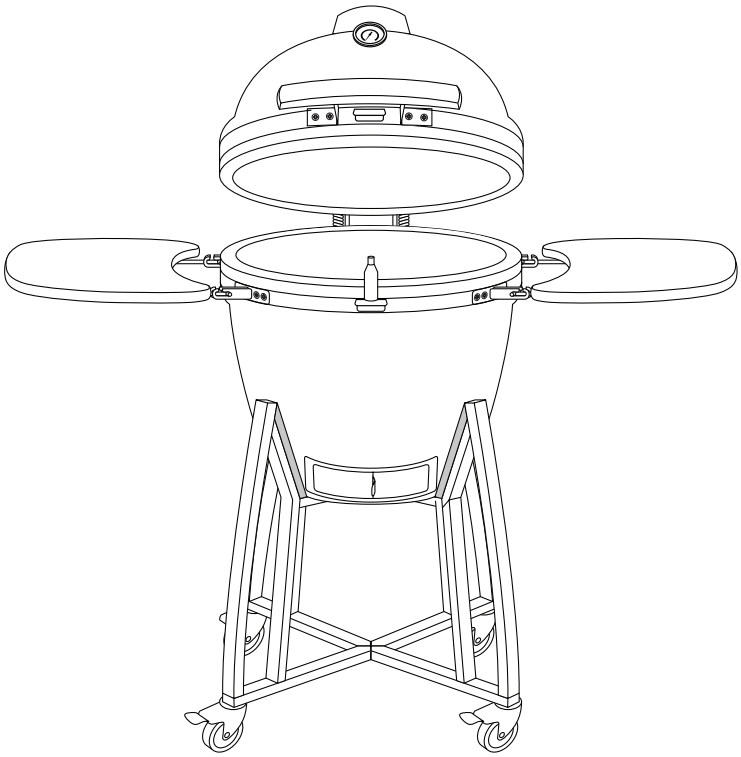
Sear (260ºC-370ºC)		Top vent	Bottom vent
Steak	5-8 Min.6		
Pork Chops	-10 Min.6		
Burgers	-10 Min.6		
Sausages	-10 Min.		

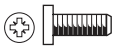
Open ○ Closed ●

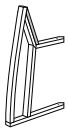
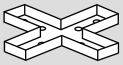
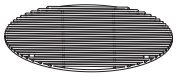
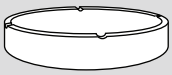
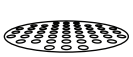
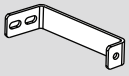
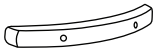
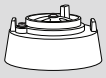
Component - Parts

If you have damaged or missing components, call the **Customer Helpline: 0345 6402020**

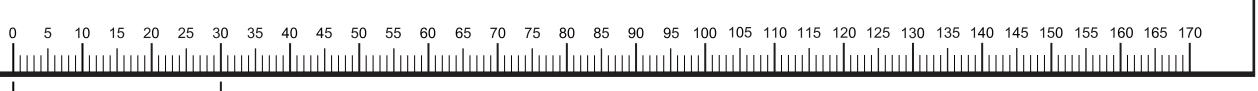
Please check you have all the parts listed below

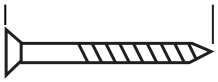


A		16 PCS
B		4 PCS
C		2 PCS
D		2 PCS
E		4 PCS
F		4 PCS
G		2 PCS

1		4 PCS	2		2 PCS	3		2 PCS	4		2 PCS
5		1PC	6		1PC	7		1PC	8		1PC
9		1PC	10		1PC	11		1PC	12		1PC
13		2 PCS	14		2 PCS	15		2 PCS	16		1PC

Ruler- Use this ruler to help correctly identify the screws

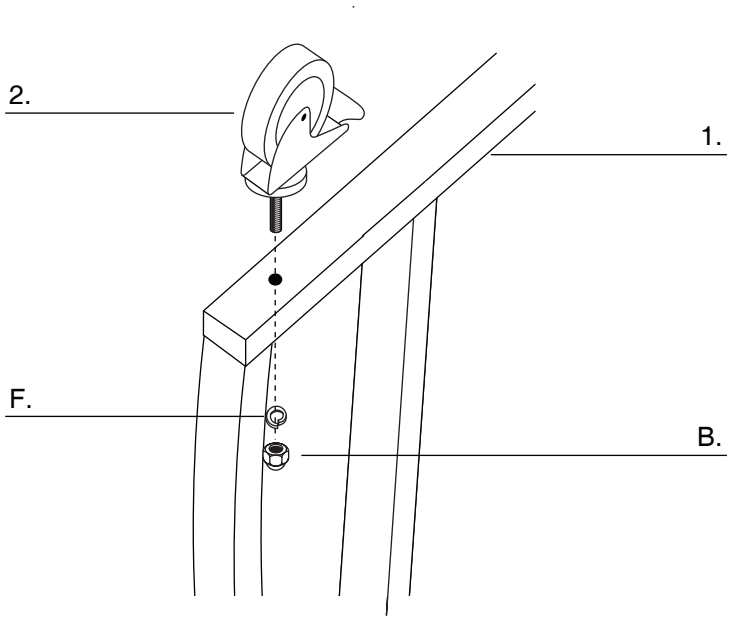




The screws length is measured from the head to the point (30mm screw shown).

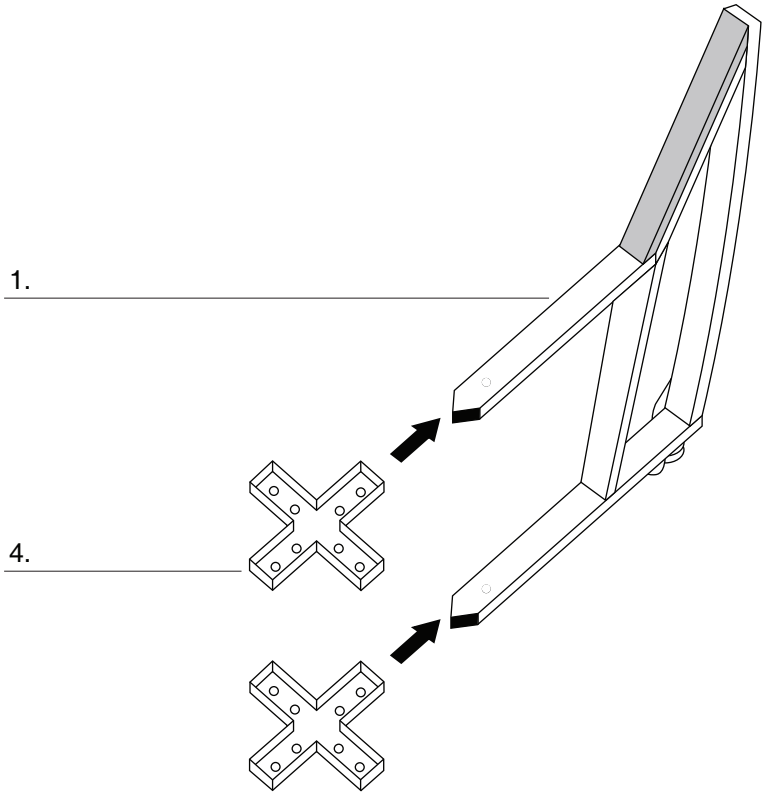
Assembly Instructions

STEP 1



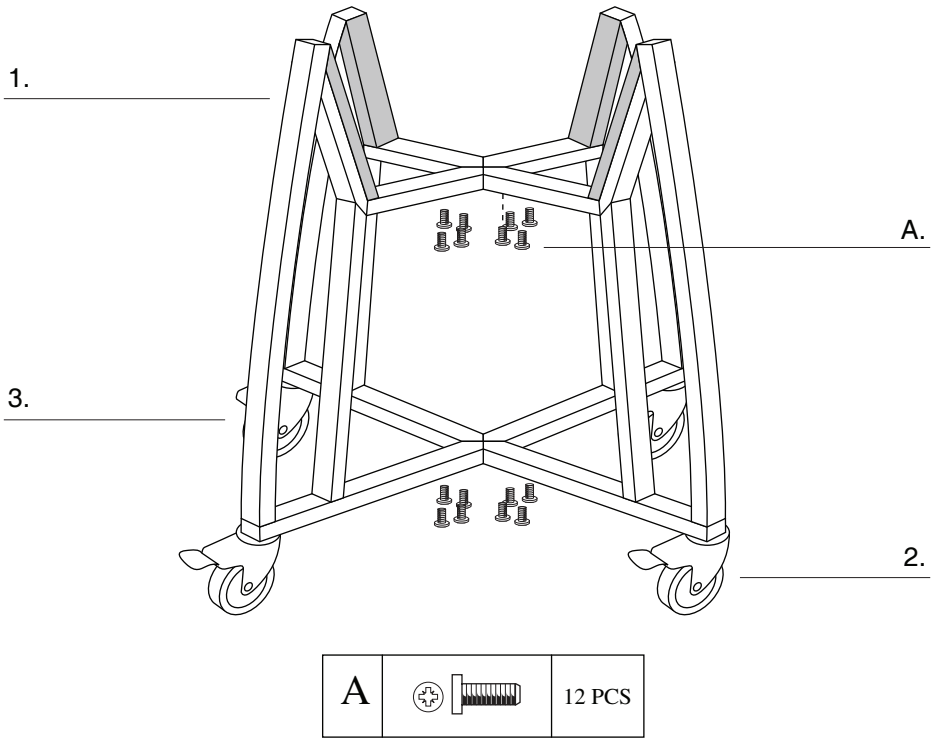
B		4 PCS	F		4 PCS

STEP 2



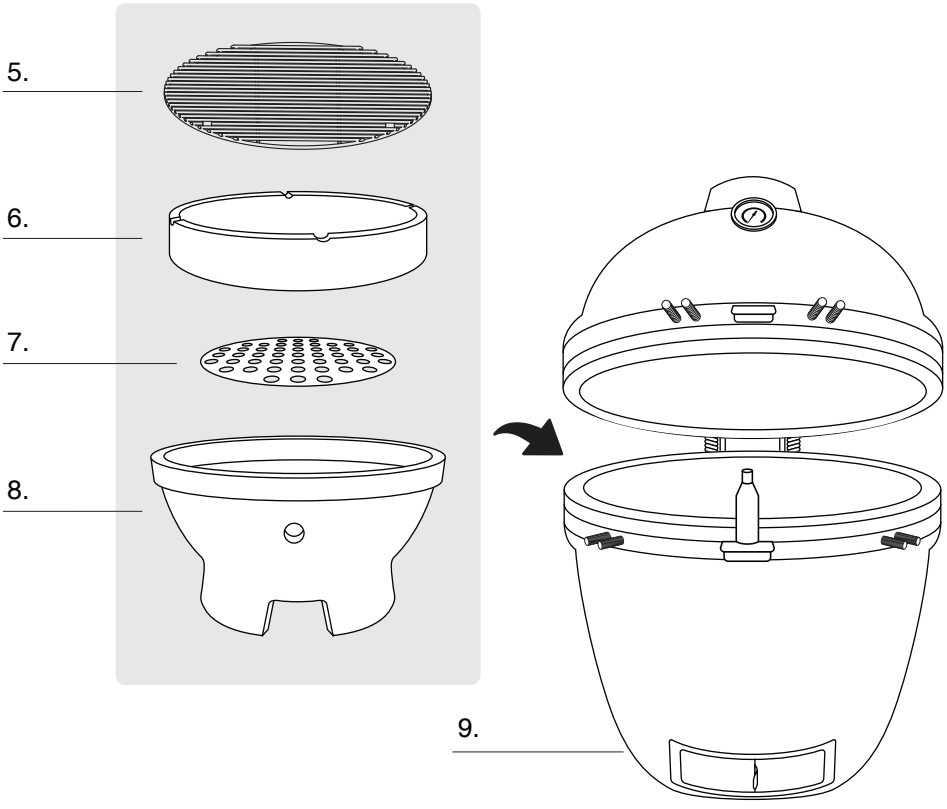
Assembly Instructions

STEP 3



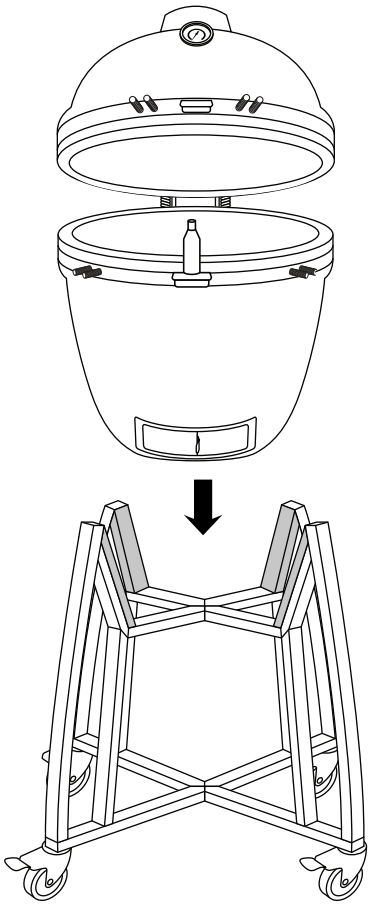
A		12 PCS

STEP 4

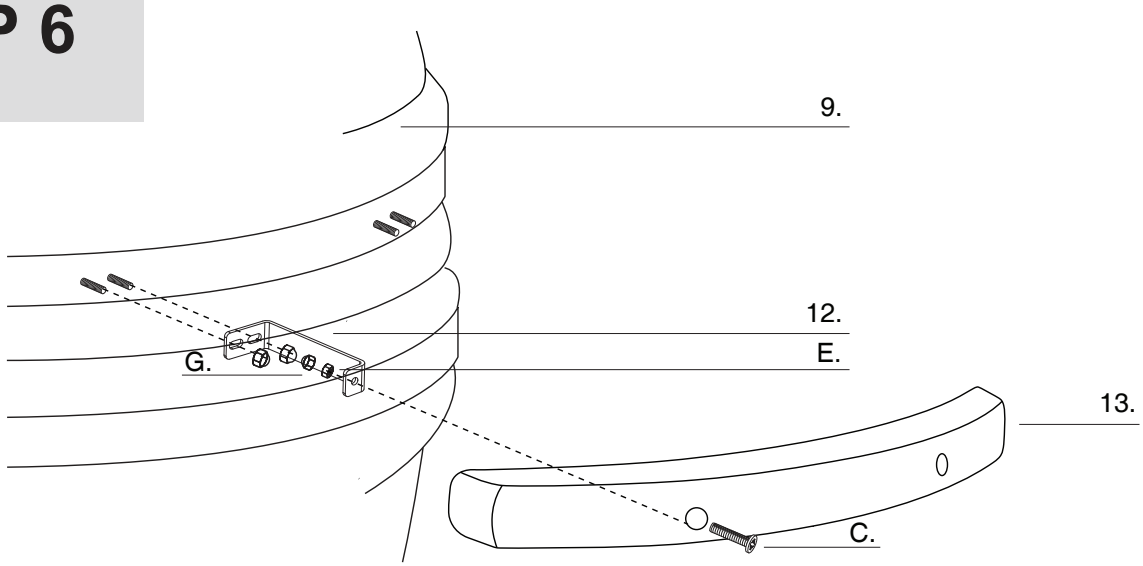


Assembly Instructions

STEP 5



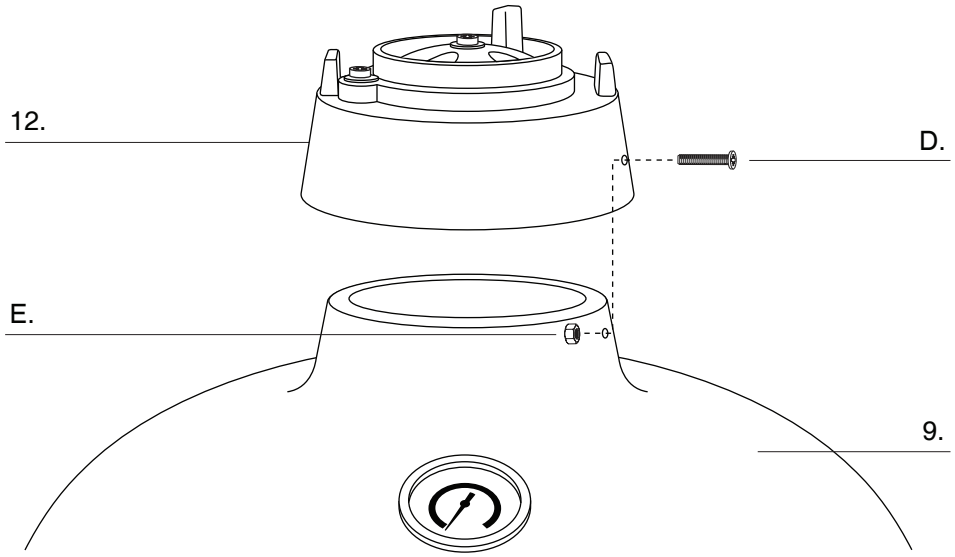
STEP 6



C		2 PCS
E		2 PCS
G		2 PCS

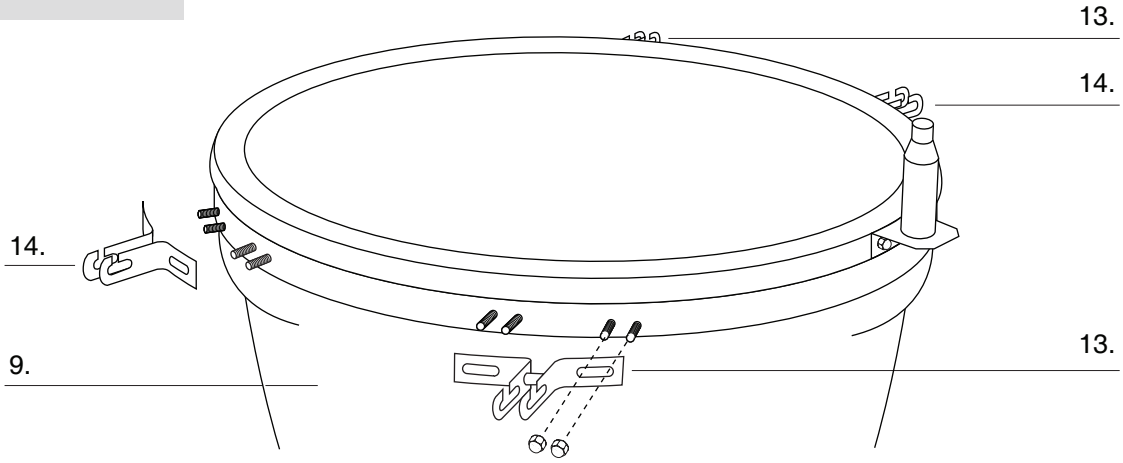
Assembly Instructions

STEP 7



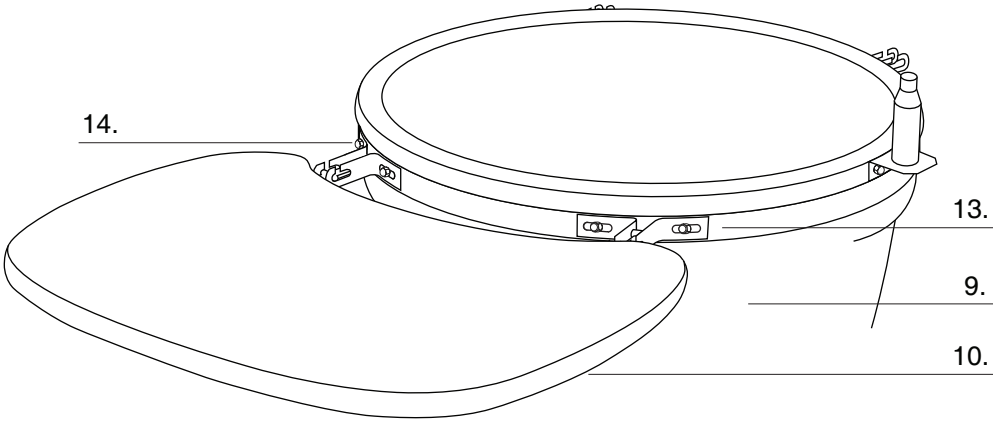
D		2 PCS
E		2 PCS

STEP 8



Assembly Instructions

STEP 9



If you need help or have damaged or missing parts, call the **Customer Helpline: 0345 640 2020**

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