



Kamado Cookers are better for the environment because....

- ✓ They use energy efficiently through self insulation
- ✓ They use charcoal which is clean burning and a renewable resource
- ✓ The cookers are not made of cheap metal and plastic so they are designed and built to last a lifetime. Purchasing a quality product once in a lifetime is far better for the environment than continuously purchasing inferior products that need to be replaced regularly.

KAMADO COOKERS ARE GREEN!



Kamado Cookers Australia is committed to the challenge of doing our part towards more environmentally friendly methods of outdoor cooking. Our Kamado Grill Dome manufacturers are constantly working to make improvements in our manufacturing process to ensure we are conserving energy wherever possible.

In the grilling, barbeque and smoking world, there has been a great deal of debate on what type of fuel is more environmentally friendly for cooking outdoors.

Although there is inconclusive support for both Charcoal and Propane, one conclusion is a safe bet...ceramic grills are much more fuel efficient than metal grills and can reduce the total carbon footprint of cooking outdoors.

QUALITY BUILT TO LAST A LIFETIME!



Is this your old, cheap and nasty gas grill in this photo?

The majority of gas grills and BBQs that Australians purchase are cheaply made, poor quality and designed not to last, they soon end up as landfill at your local tip.

Land fill is an increasing issue, as is the carbon footprint that is made on the planet when you need to rebuild and re-freight the same item over and over. It's a drain on resources and energy.

Purchase a quality made product designed to last.

Here is a crazy thought...purchase something once in a lifetime, not the same thing many times over!

THE DEBATE

Some facts about fuels

- Propane produces about 15,000 Btu per pound and 5.6 pounds of carbon dioxide per hour.
- Charcoal Briquettes produces about 9,700 Btu and 11 pounds of carbon dioxide per hour.
- Lump Charcoal produces about 13,000 Btu per pound and 7 pounds of carbon dioxide per hour.
- Electric cooking can produce up to 15 pounds of carbon dioxide per hour.
- Lighter fluid contains harsh petrochemicals that release Volatile Organic Compounds (VOCs) which is extremely harmful to the environment.

Facts supporting Charcoal



- Burning a fossil fuel, such as propane, releases carbon that has been stored underground for millions of years. Charcoal is made from trees that take carbon dioxide from the atmosphere as they grow.
- Charcoal supporters argue that when the charcoal is burned, carbon dioxide is returned to the atmosphere, closing a carbon neutral cycle.
- Propane is a non-renewable source of fuel.
- The charcoal we use is harvested from fallen timber.

Facts supporting Propane



- Propane, without question, burns a lot more efficiently and produces the least amount of carbon dioxide - 5.6 pounds of carbon dioxide per hour.
- Gas also provides no disposal quandary—it's either piped in from a home hook-up or siphoned off from metal canisters, both which can be refilled again and again.
- Also, if you have a home hook-up, gas does not require you to make trips to the store to acquire fuel – further eliminating the cycle of burning fuel to acquire fuel (driving to the store to get propane).

As the debate continues amongst experts on which fuel is more friendly to the planet, another dynamic is important to evaluate in this debate - the type of grill construction in which the fire is burning.

CERAMIC GRILLS ARE GREEN

Ceramic grills can attain and maintain temperatures much more efficiently than metal grills. Ceramics can be designed to be much less conductive than metals and can therefore reduce the amount of total energy consumed during the cooking process. Since ceramic grills dissipate less heat than their metal counterparts, they can also cook food with less fuel. Ceramic grills can therefore yield a much more dramatic reduction in consumption of fuel and total carbon footprint than simply switching fuel types.

KAMADOS ARE EASY ON THE EYE!

We are biased, but let's admit it, we have the best looking outdoor cooker in the world, with smooth curvy lines, charming colours, a glimpse of high quality, shiny stainless steel – it's amazing they cook so well when they look this good!

KAMADO GRILL DOME is GREENER!

TERAPEX® ceramics, which are exclusively available in our Infinity Series, can withstand much greater levels of heat than many other ceramics. Capturing and retaining more of the heat produced by the fuel, means much less fuel has to be burned throughout the cooking process.

Kamado Grill Dome models are nearly **TWICE** as thick in wall construction compared to our competitors.

- The thicker walls and porosity mean better insulation and means more heat will be retained.
- *A handful of charcoal can cook a 15lb turkey in 3 hours. A conventional metal charcoal grill would consume far more charcoal.*

With the Kamado Grill Dome, you can re-use charcoal.

- Grill Dome has no air leakage in its units due to the extra steps we take during our manufacturing process to create an air-tight construction. These extra steps help ensure the charcoal flames out instead of burning the fuel out when you turn off the cooker. The leftover charcoal can then be re-used the next time and helps conserve fuel in the long run.

Kamado Grill Dome does not use any lighter fluid, which means *no VOCs are emitted during the light up process.*

- Grill Domes have a 2 door damper system that produces a chimney effect that lights up a load of charcoal in 6-8 minutes. All that is required is for one piece of charcoal to be lit, and the rest is taken care of by the Grill Dome.
- To light your grill, we recommend a Fire Starter pack or a Chimney lighter.

Tips for GREENER barbecues

- Don't use lighter fluid, which releases Volatile Organic Compounds (VOCs)
- Use re-usable dishes, rather than disposable dishes
- Use washable napkins, rather than paper
- Avoid single serving products. Buy in bulk or larger containers
- After the barbecue, recycle and compost what you can – including charcoal ashes
- Give away any leftovers to cut down on food waste