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KAMADO COOKERS AUSTRALIA

Thanks for your support in purchasing a Kamado Cookers Grill Dome, and supporting small business in Australia.

You are also helping the environment by purchasing an appliance that not only is attractive but is designed and built to last, a claim that not many products can actually make these days.

Positioning the Cooker.

With positioning the cooker you don't need to use a stand, it can be used on its feet supplied.

Included are 4 ceramic feet as we find this most stable, always use with the feet if your not using a trolley/stand, it helps with air flow into the cooker and also preserving the base it is sitting on.

The best way we find to achieve more height for your cooker is to place it on a heavy strong timber side table, such as those imported and supplied in Asian furniture stores. A 400-500mm square x 200-400mm high is perfect and they are cheap, you may even get one with a drawer!

Basic Accessories.

We supply our Kamado with all the basic accessories required.

The only things you will need to purchase are firelighter cubes (redheads, jiffy, natural pine brick lighters etc) and a gas lighter with a flexible flame extension tube (the longer the better).

We would recommend purchasing a [pizza/baking stone](#) for your unit, our natural thick units work well in our Kamado's, we have tested many generic domestic brands but find they are too thin and cannot handle the direct base heat of the cooker, normally they break.

We would also recommend that you use a [digital food thermometer](#) to make cooking the perfect roast or thick steak to exactly your liking a simple accurate process every time,

We strongly recommend the 'Maverick' found on our accessories page. It really takes all the guess work out of cooking meat is so easy to use and makes you look like the best chef in the world with consistent accurate results every time.



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Cooker Fuel

Natural charcoal is the best (lump which is made from natural timber, we use Australian natural charcoal, there are some varieties imported that work well.

When charcoal is made the natural chemicals and most of the initial 'smoking' characteristics of the timber are burnt off... (it's made outback so don't worry about the smog!) what remains is a strong carbon rich fuel free of any carcinogenic chemicals and very low in smoke. In fact it's easy to run the cooker with basically no smoke at all if you wish, just catch the meat & fat juices before they drip onto the charcoal.

Don't use heat bead type BBQ fuel or anything similar, what ever they actually are? They don't burn long, are hard to control the temperature and chemical after taste to your food, and with that in mind can't be that good for you!

Timber on its own will generate too much heat and smoke, and will void warranty on your cookr as the temperatures created will be too extreme.

You may use a little piece, chunk or chips for flavour but that's all.

A small amount of dry kindle timber sticks etc can be placed on the charcoal if you want to crank up quickly the heat a bit and or add smoke flavour and texture.

Manufactured and or compressed charcoal logs/pieces are quite good when combined with natural charcoal, they tend to burn longer and strong, but on their own they are hard to light and get going.

We use these as base then place natural lump charcoal on the top and light it, the heat from this will ignite the compressed tube over time.



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Lighting the cooker.

Load the charcoal in with $\frac{1}{2}$ to a full bucket (normal household domestic size), add more for extra long cooks or more heat.

The amount for the initial fill is to just below the side holes on the firebox.

Use approximately 4-5 fire lighter cubes, more firelighters hotter the temperature will be. For a really low slow cook try just one firelighter.

Place the firelighters evenly around the charcoal and insert into its depths. Light the firelighters and place some charcoal to the edge of the flames, leave plenty of space for air flow.

Ensure centre base of the cooker is free of large amounts of charcoal, and not smothered with charcoal, you are trying to ensure that some air can make its way up from the vents in the grate, (a little concaved to the centre of the pile), this helps with the initial air flow and makes getting unit going easier.

Leave the bottom vent open, top slide vent and the lid open...after about 10-15 minutes of flame you should have some amounts of charcoal with some gentle red glowing happening, and a tinge of white appearing on the same charcoal.....at this point close the lid, make sure the top vent and bottom vents are fully open, run like this for approximately 5 -10 minutes.

Don't leave the lid open for more than 20 minutes or you may cause extreme heat and or damage.

In winter especially on cold nights with little or no air movement lighting and pre heating can be longer, the opposite in summer with warm breezes.

Remember plenty of airflow is the key, if it's a really still day, like on a cold frosty winters night, use a 'fireplace below' to pump some air into the glowing charcoal to crank the heat up.

Leave the charcoal alone during heat up don't play with it! It works better left alone!

Don't use Honda 4 stroke petrol leaf blowers to air flow into the fire!!



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Once you see the temperature gauge rising fast to high temperature, (above 180c-200c) set your bottom vent to suit the desired temperature you are trying to achieve. The cooker will maintain the temperature for hours even all day long depending on the temp and the amount of charcoal being burnt.

It takes a while to heat up, but then likes to keep going up in temperature, so be conservative on the heat and charcoal amounts, slowing it down to lower temps is a longer process as the cooker retains its own internal heat.

Remember...you have heat penetrating the food from all angles, cooking times on average are 25-30% less for the same temperature setting in a standard oven.

The key to success is AIRFLOW and sufficient PREHEAT of the cooker,, don't rush into it.

IMPORTANT, CORRECT SHUT DOWN PROCEDURE

Many new Kamado Grill Dome owners have a 'metal' **fire grate** in the base of their cookers, many other owners have installed them in lieu of the ceramic standard piece.

These definitely improve the airflow to the fire and generally result in a hotter cook.

What they **DO NOT OFFER** is protection of the direct fire to the base of the cooker as steel offers no thermal barrier.

If you have been using the cooker on a 'high' temperature cook then shut down all vents simultaneously at the same time there is a massive heat build up and its looking for a way out. It tries to release this energy through the base and on high temperatures can cause cracking near the vent.

NOTE: CORRECT SHUT DOWN PROCEDURE IS.

1. Close the bottom Vent completely for a minimum of 5 minutes with top vent at least 50% open.
2. Now close the top vent and leave cooker lid closed for minimum of 20+ minutes, preferably do not reopen at all until next cook.
3. Once all vents are closed best do open cooker again at least for a couple of hours, this will avoid 'backdraft' occurring.

NOTE: CORRECT ASH CLEANING PROCEDURE IS.

Leave at least a 5-10mm layer of ash on the bottom of the cooker, do not clean completely out.

If you have been supplied with a small solid ceramic disc this is to be placed on the bottom of the cooker under the fire box.



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BACK DRAFT, what is it?

This can occur on a high temperature cook or when closing the cooker down. As you have or are starving the cooker of oxygen (by burning it all air wit reduced air intake) what will happen when the flame exposed to a massive hit of oxygen it will try to burn all of it.

This results in a puff of flame as the oxygen ignites, you will risk steam and heat burns as the heat escapes into the cleaner cooler air this is a back draft effect as the flame searches for oxygen to burn, (just like in the back draft movie)

Normally would only happen at a high temperature, or when closing the cooker down.

If you do need to open the lid during either of the above, carefully open just a fraction of the lid like 20mm at first for 10 seconds then another 20mm for a few seconds before opening fully.

This is called 'Burping the cooker'.

Adjustments

The lid is factory set to open to a point and hold, the engineering and design of the spring assisted tension hinge and all the banding around the cooker is quite clever, well constructed and precise...

DO NOT ADJUST ANY OF THE HINGE SCREWS/BOLTS etc unless instructed to do so by us...

DO NOT FORCE THE LID back past the point where it balances nicely (approx 45-60 degrees) if the lid is forced back you may 'bend' the bolts that the hinge rests on to hold its position, If this is the case replace the bolt ASAP.

An lid that is opened past its designed locking position can cause the unit to over balance and tip over, if the internals (firebox & ring) are removed and the lid opened this can happen also, so have someone hold the cooker if you remove the internals.



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Building the Stand/Trolley

If you have also purchased a stand, it is pretty easy to put together.

All the fastenings are supplied and it's easily put together as each bolt is unique to each hole and each so they only fit in their correct spots!
All bolts and etc are in the cartons.

The first step is the leg base section, which has a centre bolt to hold it all together.

This bolt also is the same one that the upper frame/cradle (where the cooker sits) is held in place with.

Once you have the frames in place attaché the upper round circle ring which has counter sunk holes for the short flat head screw/bolt, these have a plastic nut/cap.

Next is to place the timber base section in place on the bottom, the timber frame has corner steel sections where the castors bolt through the timber base frame into the leg support frames.

Once all that is done you have the main body of the cooker completed.

If you have purchased your stand with side tables you need to fix the table supports in place, don't tighten them up fully until you have your side table fixed. Make sure the side table support frames are both fixed in place the same way. When the side table is in place you can tighten up the bolts.

***TIP** – for better frame/cooker compatibility.

The cooker frame can and does where scratches and spots into the side of the cooker. If this is a concern line the inside of the stand with some thick rubber liner (eg. from Clark Rubber) liquid nails in place.

***TIP** – getting the cooker into the frame/support.

Remove all the internal parts carefully, make sure the cooker is held during this time so it doesn't tip over when lid is raised.

Tape the lid closed.

Make 2 x wide strap lifting supports by rolling/folding a sheet, have two people lift the cooker up with these another to steady and balance the cooker, then gently lower into frame. The sheets can then be pulled out whilst tilting the cooker.

OR

As above with internal, lid etc. Then lie the cooker down on a doona on grass then lie the frame down next to it. Line the frame with blanket or cardboard. Slide the cooker into the frame. Have someone support the base of the frame and 1-2 people lift the cooker/stand up. Remove blankets and or cardboard etc and you are done!

***Note**

The castors on the frame are designed for minimal action on smooth surfaces, eg concrete. The cooker is around 85kg, so only move on a nice smooth flat surface and move as little as possible. If it drops it will break!



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Unpacking

1. Cut the white strapping with a scissor or knife and remove the outer packing of the Grill Dome. The outer plastic bag has the opening at the bottom, if your clever you will be able to remove the back in tact and keep it for a rubbish bin.
2. Cut the twine or tie on each side of the cooker that ties the big bolts.
3. If you have a scissor hinge model, (*some limited edition small models we supply*) remove the cloth which is wrapped around the side hinges. Open the lid by lifting from the handle. Lock the lid in to position by pulling the extended thumb arms of the side hinges towards you one at a time.
4. If you have the Auto Spring Hinge Model (*this is generally the large model that we supply*) simply open the lid gently to the final position.
5. Remove the porcelain coated cooking grill.
6. Remove the small card board boxes that are enclosed inside. Take out the ceramic top, ceramic charcoal gate and the 3 ceramic shoes or feet.
7. Remove the top circular ceramic ring. Do not remove Fire Box - the lower conical ceramic piece.
8. Do not remove the white or grey cloths where the lid seals to the base.



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9. Remove the small packing materials from the inside of the Grill Dome.
10. Insert the ceramic shoes or feet between the bottom of the cooker and the surface it is sitting on by slight tilting or by lifting the cooker (it takes two people). Spread the feet equally around the bottom surface of the cooker. You do not need to use the feet or shoes if the Grill Dome is going to sit in a metal table, dome mobile, wagon wheel or other metal carts.
11. Put the ceramic charcoal grate in the firebox as shown in the inside construction diagram. It has tapered holes, the bigger hole goes towards the bottom and the small hole towards the bottom, this helps stop ash build up.
12. Put the circular ceramic ring back in, and the porcelain cooking grill back in.
13. If you have the scissor hinge, to close the lid slightly lift the lid by lifting from the handle and then push the extended thumb arms of the side hinges away from you one at a time. Lower the lid gently into closed position.
14. With the auto spring assisted lid hinge, simply close the lid gently.
15. Do not Jerk open the lid or drop it while closing.
16. Do not drop the unit onto its base from any height.



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Setting Up The cooker

If your not using a trolley or stand, you must sit the unit on its feet.

Position the unit so that the feet are evenly spread out and balance the cooker. If required place something under the feet to level out the surface.

If placing on a timber deck, it is best to use something to insulate a little of the radiant heat from the base of the cooker to the deck.

Whist it shouldn't make a mark or burn over a long period of time it could leave some discoloration on the timber if left unchecked.

If raising the unit onto a higher surface make sure it is strong and can handle weight, the unit is over 85kgs.

The unit is supplied with a 'slide top' lid which can be adjusted to suit, it simply needs to be screwed slightly, approx $\frac{1}{4}$ to $\frac{1}{2}$ a turn so that it has slight grab onto the surface of the lid. The lid screw may need to be loosened slightly when new, then readjusted over time.

Once you have unpacked all the internal rubbish etc you are ready to cook!



Kamado Grill Dome, Dos & Don'ts

1. Please check all the bolts on the **metal bands** for tightness. Inspect these periodically and tighten the bolts if necessary.
2. Do not remove the white or grey gasket from the rims of the Kamado. Its purpose is to help seal the cooker, provide cushion and muffle the sound that would be generated when the lid is closed.
3. **Keep the Kamado from coming in direct contact with the wooden surface** it is going to sit on by setting it up on the three feet it comes with. You can also use bricks, ceramic, concrete or stone tile. Even in the case of setting it up on a concrete, brick or stone patio you should set it up on it's feet to avoid low spots where water can puddle. You do not need to use the feet if you are setting it up on metal stand, cart or a table.
4. Never use lighter fluid, (leaves a chemical residue and flavour behind) or heat beads or any other non natural heat products to fuel the cooker, **NATURAL CHARCOAL ONLY.**
5. Do not use water to extinguish the charcoal. Just close the dome top damper and bottom sliding damper to extinguish the charcoal. **Once you have closed both vents do not open again for at least 30 minutes otherwise you may experience a sudden heat burst when re opening the lid.**
6. **DO NOT** shut cooker down from a very high heat eg 300+c the extreme trapped heat will increase and cause damage to the fire box and ring, slow cooker down to at least a 220c before shutting down.
7. To remove ashes, open the bottom sliding door and use the ash tool/poker to pull the ashes out in to your container. **Ashes need to be removed only periodically, eg every 2-3 cooks** depending on how long the cooks were for. Do not remove ashes while the Kamado is being lit or is in use.
8. Fire grate should be put with the **big holes towards the bottom** or if you have our new metal grate it's the wider side to the bottom and **bigger gap to the back.**
9. **For safety whilst starting or cooking do not walk away from the Kamado with vents wide open, keep an eye on the unit always.**



Kamado Grill Dome, Dos & Don'ts

10. Before **starting always rake the left over charcoal with the Ash Tool** or something similar. **This helps a great deal in starting the Grill Dome faster by improving the air flow** through the charcoal. The ashes and tiny pieces of charcoal that had built up above the grate fall down in to the bottom ash compartment of the Grill Dome.
11. The **key to successful charcoal lighting and burning and long cooking is ensuring there us plenty of airflow** through the vents and the slide vent at the bottom of the cooker.
12. Always add fresh charcoal to the old remaining charcoal from the previous cook, the previous cook charcoal won't normally burn as strong or as long as the fresh, so the blend of old and new works best.
13. For foods that have lots of fat, use a pan to catch the drippings or foil under. If there are lots of dripping falling on to the fire do not keep the lid open too long. These drippings can sometimes catch fire because of availability of lots of air (oxygen) when the lid is open.
14. If the dripping catch fire close the lid and the bottom damper immediately. Do not close the top damper. Shut the top damper so that it is only about ½ inch open after about 5 minutes.
15. Do not cook with the lid open. While checking foods do not keep the lid open for too long (over couple of minutes). If you are using chips or there are lots of drippings keep it open for as little as possible as they can catch fire.
16. Do try to keep the cooker dry, they are weather resistant but not water tight, in extreme wet periods rain can find its way inside the unit. If this happens simply drain water, remove ash (which will be muddy) leave cooker out in the sun with all vents and lid open to dry out.
17. DO Ensure the cooker has been dried out properly before using again. This means leaving in hot dry direct sunlight with the internals also out in the sun for a day or two.
18. DO have some one hold the cooker at the front if and when you evr remove the internals out, otherwise unit will counter balance due to the weight of the lid, tip over and break!



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Kamado Grill Dome, Dos & Don'ts

19. Don't bother using wet or damp charcoal, it's a nightmare to light and burn, its not expensive so put the damp charcoal in your compost and get some fresh charcoal.
20. **For safety** and other considerations do not operate the Grill Dome over 600⁰ F or 300c.
21. **For Safety** when operating at high temperatures ensure that you ' lift the lid a little and BURP cooker' that is let a little air in and a little heat out before opening the lid wide, this will stop any back draft or flashback flames occurring.
22. **ABOVE ALL YOU ARE USING FLAMES CHARCOAL AND LOTS OF HEAT, EXERCISE COMMENSENSE!!**



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TIPS, HINTS & LINKS!

- All day cooking, do your grills/bbq's first then, roasts etc after, which will suit the units ideal design temperature for long slow cooking.
- Air Flow! If there is no breeze make some! This is the key when first lighting and heating the unit up, bellows work well.
- Don't let fatty meats drip their fat the whole time onto the coals or you will get a smoky mess with too much flame flash back, collect some with foil trays etc.
- **Experiment!** Try flavoured wood chips, herbs etc to add flavour, have a go at 'cold smoking' 'slow roasting' 'braises' 'breads'.
- Invite your friends over, cook lots of food, use 2 or 3 grids.
- Clean the ash out, ensure clear air vents and air flow.
- When lighting the unit, Relax! Allow 15-20 minutes to prime the cooker, any sooner and you may not actually have got it cooking properly. At least 1 beer or wine is the required wait time before the unit is close to being ready to cook. The best way is to light the unit, go and make the salad etc, prep some meat or have a beer, then go back to adjust the temperature etc.
- 'Red head, Jiffy, Heatbead brand' or similar type fire lighters are the easiest way to get the unit going, we find the types where you have to 'break' up the fuel rather than the portion controlled versions best, they seem to burn with much more flame.
- Stir up your neighbours, put a ½ onion or cut garlic & fresh rosemary on the coals before cooking and open the top vent.. the smell will have them knocking at your door looking for food!
- www.grilldome.com This is the manufacturers website, its not currently up to date with most recent units that we are selling, and much information on it, the forum has lots of recipes and other links for further info on BBQ cooking, and links to many BBQ, charcoal and cooking other sites also.



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Cleaning your new Grill Dome Kamado.

Aka! Things you can do to help it last for ever!

- Clean the porcelain cooking grids from time to time with a BBQ brush. Brush when cooker is still hot, cleans better and then burns away the mess at the same time! . Occasionally you may need to wash with warm soapy water and remove stubborn grime with green scotch brite type pad.
- Polish paint few times a year with a good quality car polish.
- Use stainless steel oil on stainless steel components at least a few times a year, more in coastal areas.
- REMOVE ASH regularly, best practise is before each new cook, the biggest enemy of the cookers ability to light or cook is lack of airflow. Keep the vents in the base and firebox clear and also the path way under to the bottom air vent. Its perfectly ok to leave some ash on the bottom you don't need to have it 100% removed.
- There are no fat/grease trays, to clean!! If there is a lot of fat or marinade build up on the cooker, give it a really high heat burn with top vent one for a hour or more, this will burn away most mess.
- Touch up paint scratches and dings with a quality matching enamel based paint, can be computer matched in spray cans by specialist paint suppliers, just provide them a cooker foot for matching purposes!
- You can with a SOFT brush from time to time give the internal linings of the cooker a brush to remove excess carbon and ash etc.
- Ensure lid and slide top is closed when not in use so no moisture can enter into the cooker.
- Whilst they will withstand out door extremes from scorching summer sun to snow, it would always be best practice to avoid the extremes for lengthy periods of time.
- Do not adjust the hinge screw bolts unless instructed to do so.
- Cook regularly as possible and be kind to your cooker, it will return the love with great tasting food!



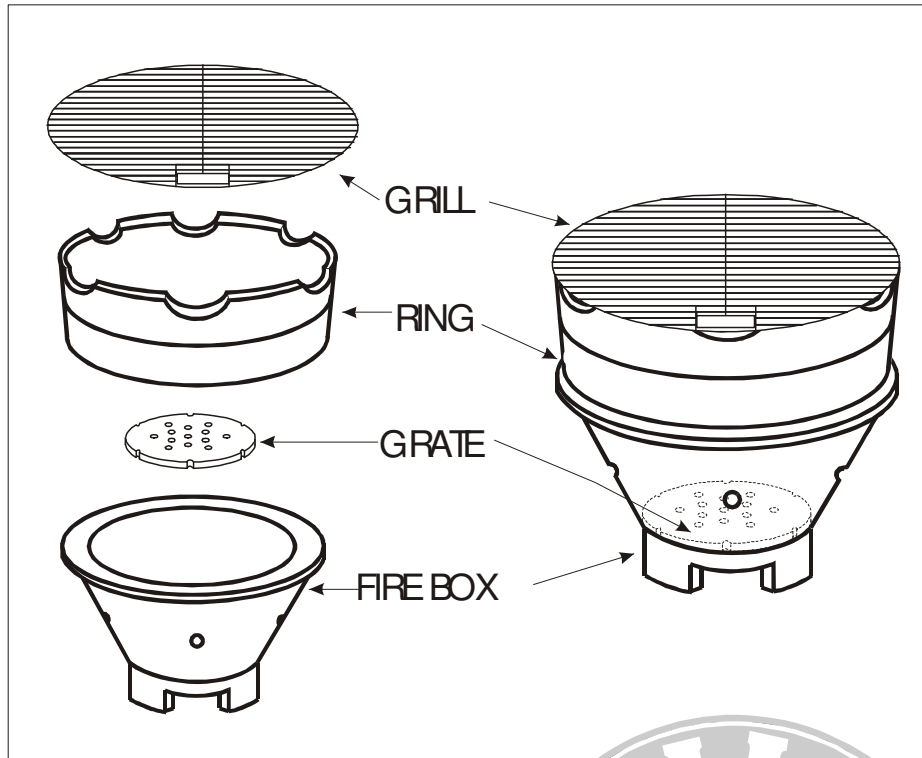
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GRILL DOME

WORLD'S PERFECT SMOKER & GRILL!

INTERNAL CONSTRUCTION





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Gas mark	Fahrenheit	Celsius	Description in relation to cooking.
1/4	225	110	Very slow cooking <i>Ideal temp for smoking / drying</i>
1	275	140	Slow / Warm <i>Very long slow cooking of secondary meat cuts such as Ribs, Briskets etc</i>
3	325	170	Moderate / Slow <i>Nice roasting temp for large joints</i>
5	375	190	Moderate / Hot <i>Nice roasting smaller prime cuts quickly Could cook pies/cakes etc at this temp</i>
7	425	220	Hot <i>Great grilling temp, also for bread baking, fat steaks chicken on the bone, burgers etc .</i>
9	475	240	Extreme / Hot <i>Tandoori, char grilled foods, steaks etc</i>
10	500	260	Cranking! <i>Seriously Hot! Big flame action, cook fast, be careful, great for Pizza.</i>
11	550	280	Nuclear! <i>What are you burning!! This is as much as you would ever want to go, and really only for pizza, much more than you need, watch flame ups, things get hot at this temp.</i>
12	600+	300+	Pointless! <i>Don't go to these temps, it will only end in tears! Slow the temp down.</i>

WARNING at levels 9-12+ you have increased risk of 'flash backs' or 'back drafts' ensure that the units when closed down remain closed until the cooker has definitely died, normally around 30minutes will do the job, do not shut cooker down form these temps, cool to below 220c before shutting down.

If in doubt 'burp' the cooker prior to opening lid fully.



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Warranty

Manufacturers Lifetime Warranty on the Body of the Grill Dome Kamado.

Stainless steel spring lid assembly, 20 years.

All components and accessories such as porcelain grids, thermostats, feet, lid etc are all 6 months.

Fire box Insert and Fire ring all 2 years.

All the above are warranted for normal use and do not cover accidental damage, scratches, hairline fractures in fire rings boxes etc, as these will have no impact on the unit's performance. Best practice is not to remove internal ceramic components once in place, as most people manage to drop and damage them!

Warranty Terms

Life time warranty, to the original purchaser/customer only, customer must register their purchase and contact details with Kamado Cooker Australia by email.

kamadocookers@bigpond.com

To claim a customer is to return unit to dealer/supplier for inspection should a warranty item be successful we will aim to replace with a brand new model of same size and specification.

Freight to customer back to customer for warranty is not covered.

Breakages / damages caused by end user or any 3rd parties are not warranty items.

Firebox's, Accessories attract less than the lifetime warranty due to the fact they can be broken/damaged in general transport and even positioning the cooker around the home, the fire box may be replaced several times over a cookers life.

Product Safety notice

Kamado Cookers are powered by charcoal and flames, the cookers themselves are heavy.

As with all fire/flame/heated appliances there is a degree of risk, Kamado Cookers Australia will not be responsible for any damages caused by the cookers or the persons that operate them.

The units are very heavy Kamado Cookers Australia advises that loading tools/machines and plenty of labour is required to move the cookers safely, we will not be responsible for any person who injures themselves whilst attending to or moving a cooker.

