



KAMADO COOKERS  
AUSTRALIA

## Kamado Cookers are Brilliant for Baking!

### Pizza's, breads even cakes!

The thermal efficiency of a Kamado means you can get the cooker up to a high enough temperature to bake great Pizza's and breads in about 20 minutes. Dough's baked directly onto our own unique thick baking stone achieve a superior crusty base and by adding a few wood chips to the fire you can create your own 'wood fired' aroma to the bake.

A Kamado also functions as great 'deck' oven for baking, simply place the double grill in high position with the baking stone in place and then place your cake tins/flans etc directly onto the stone for an even baking performance, better than a standard fan forced oven.

Check out some of our baking recipes!

<http://www.kamadocookers.com.au/recipes.php>



***'simply the best outdoor cooker you can own'***