



KAMADO COOKERS
AUSTRALIA

Kamado Cookers are Brilliant for Barbequing!

Steaks, chicken, ribs, fish even sausages!

If you're not cooking over fire then your 'grilling' and your missing out on incredible flavour, its cooking meat over fire that actually created what we know as a BBQ flavour! The great thing about cooking over fire in a Kamado is that the cooking times are so much quicker and the moisture retention of your meat much greater.

The thermal properties of the thick ceramics mean that you get stored radiant heat bouncing back on top of the food that is grilling from the underside, so you're cooking all sides of the meat at once, when you turn your meat it's nearly cooked!

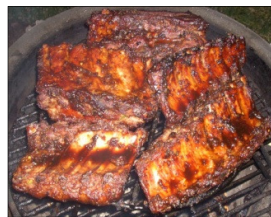
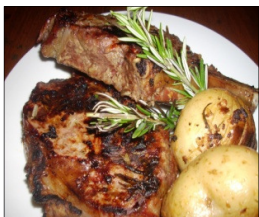
You can cook at high temperatures with lots of flames and smoke or simply reduce the airflow and BBQ long and slow, which is the only way to cook cheap tough cuts of meat and make them succulent juicy and moist.

If you like to marinate your meat even better as the excess marinade burns away on the fire as you cook, no night mare marinades sticking to flat grill plates or clogging up burners and gas jets.

Best still no fat trays to clean or flare ups to worry about, the meat fats drip away onto the charcoal and burn away as you cook, creating great flavour.

Check out some of our great BBQ recipes!

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



'simply the best outdoor cooker you can own'