



KAMADO COOKERS
AUSTRALIA

Kamado Cookers are Brilliant for Roasting!

Can't stand the heat in the kitchen cook outside!

Kamado Cookers are so perfect for roasting any type of meat, be it long and slow or at a medium high temperature. Simply place the meat directly onto the main grill or onto the double deck grill in a higher position.

The meat fat drips away as you cook creating added flavour to your meat, the ceramic construction locks all the moisture into the cooker and your food resulting in a lean tasty moist joint.

The thermal properties of the cooker ensure a consistent temperature for hours on end with no need to touch anything on the cooker or add more fuel.

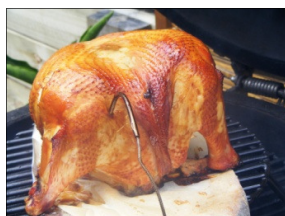
Vegetables can be roasted directly on the grill or in a heavy gauge roasting pan.

The cooker has a temperature dial built into the lid to guide you, but to ensure perfect results every time, use our Maverick ET 72 digital thermometer. (click here to learn more)
http://www.kamadocookers.com.au/pdf_files/The%20Maverick%20ET-72%20Digital%20Food%20Thermometer.pdf

Nothing is easier in summer to entertain and feed a crowd than a great Kamado Roast and fresh salad.

You can cook up to 20+kg of roast meat at once! Or 10+ chickens at once!

Check out some of our great roasting recipes!
<http://www.kamadocookers.com.au/recipes.php>



'simply the best outdoor cooker you can own'