



KAMADO COOKERS  
AUSTRALIA

## Kamado Cookers are Brilliant for Smoking!

### Hot or Cold Smoking.

The tight sealing low airflow of a Kamado means that when you make smoke in your cooker the smoke stays in there! In fact at low temperatures the control vents are 90-95% closed which means all that flavour stays in your meat. Controlling a low temperature for long slow cooking and smoking is so easy to achieve its not unheard of to cook over nigh at the one consistent temperature with no adjustments made to the fire!

The secret is in the ceramic build, once the ceramics are warmed up they hold around 90c of their own temperature with very little help, so only a small amount of energy is required to get the extra few degrees and maintain that for hours.

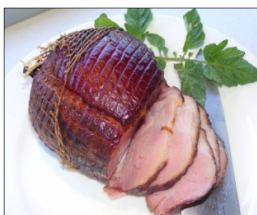
No need for water baths, the ceramic construction again helps keep the moisture in your food, smoker box's or tolls are optional, normally some soaked chips directly onto the fire is sufficient to create fantastic smoke.

Cold smoking techniques are easily achieved also simply by making a smaller sized fire, indirect heat is easily achieved also by using a deflector on the double grid in its low position, you can smoke on the main cooking grid or on another double deck grid in the high position.

Why purchase a dedicated smoker when your Kamado can Smoke, Grill, Bake and Roast, one cooker for all your needs!

Check out some of our great recipes!

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



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