



KAMADO COOKERS
AUSTRALIA

Learn why **GRILL DOME** Kamados are superior to metal cookers...

1) First, how do metal grills work?

Nearly 8 out of 10 households own an outdoor barbecue grill or smoker in the US. Over the years, consumers have widely adopted gas or charcoal metal grills, as they are the most available product on the market. While metal grills come in many different shapes and sizes and designs, they all essentially work the same. Metals are highly conductive materials that dissipate a lot of energy which has to be continually replaced. This appetite for energy can not only be inefficient but can also dry out foods.

BTU's -

A BTU (British Thermo Unit) is the quantity of heat required to raise the temperature of one pound of water from 60° F to 61°F at a constant pressure. It's usually stated as a number for the whole grill and a per burner number

One of the core features of a gas grill is the amount of BTU's the burner generates. This metric is important for a metal grill since it helps describe how much energy can be created to replace the energy being displaced. Although this metric is important for metal grills, BTU's don't define the quality of a ceramic grill in a similar fashion as we will further explain later. Gas grills can range from 5,000 BTU's to a high of 200,000. Most two-burner grills



2) How moisture and heat is lost in a metal grill

Metal grills are usually constructed from stainless steel, cast iron, aluminum or porcelain enamel coated steel. During the cooking process, all these metals dissipate large amounts of heat through the surface of the grill. This heat is continually replaced by drawing more air into the unit. This is why metal grills require burners that can generate high number of BTU's, since more heat must be generated to replace the heat being lost. As more air is drawn into the unit, the air is burned by the burner, and released back out. The extra draft carries out much of the moisture and juices with it, and the longer you cook on a metal grill, the more risk you run of drying out your foods. Also, maintaining a precise heat range in a metal grill can prove challenging since there is a high variation in the heat loss during the cooking process, and the temperature of the grill can fluctuate significantly every time the grill is opened.

SUMMARY: A metal grill has the following disadvantages over a ceramic grill -

Metal grills burn fuel inefficiently and require sophisticated burners to generate high BTU's to continually replace the energy radiated through the metal walls.

A metal grill has to draw in much more air to burn as the heat is being dissipated, which will dry out the food as the draft out carries moisture and juices out with it.

3) Now, how does a Grill Dome Kamado work?

Grill Dome ceramic grills have been developed to eliminate the inefficiency of metal grills and ensure your food remains juicy and tasty. Properly designed ceramics can lock in the juices of the meat and circulate them back onto the food, and can significantly reduce heat loss and the need to burn fuel inefficiently to replace the heat.

Grill Dome uses a three part solution for the issues found in metal grills – a premium blend of ceramics, efficient airflow design, and precise and heavy-duty construction.



TERAPEX Ceramics - First and foremost it is important to note that not all ceramics are created equal. Terapex Ceramics are the latest brand of ceramic technology from GRILL DOME. As you might expect, the most important quality of any ceramic grill is the recipe or blend of ceramics used in the grill. Furthermore, the two most important qualities for ceramics in a ceramic cooker are the porosity and density of the ceramics. When comparing ceramic grills, the blend of ceramics is an important attribute to consider.

- 1. Porous** – In order to effectively lock in the juices, the ceramics must be porous and be able to absorb the moisture released during cooking in order to circulate the juices back on to the foods. The porosity of ceramics is analogous to household paper towel soaking up water – the more the ceramics can soak up, the more moisture is available to radiate back onto the foods during the cooking.
- 3. Density** – There is a simple relationship between density and conduction. The denser a material the more conductive it is. Ceramics that are not dense can be extremely effective in capturing the heat generated by fire and storing that energy in the walls and circulating it back onto the food. This heat is preserved instead of being dissipated as in metal grills and therefore requires much less fuel to cook the same amount of food.

4 . Efficient Airflow Design

Grill Dome features a time tested and unique airflow design. The grill has a two damper system – one at the bottom that draws in the air, and one on the top that regulates the smoke flavor desired. Air is brought in from the bottom damper and circulated to the charcoal where the fire is burning and the heat and moisture is absorbed by the ceramics, and then the remaining air leaves the unit via the top damper. This type of draft creates a "chimney effect" in the grill, and it is specifically this trait that enables you to start your grill in about 10 minutes – without lighter fluid! During the cooking process, the dampers can be adjusted to control the temperature of the grill and the amount of smoke flavor desired in the food.

3. Heavy-Duty Construction

Grill Dome walls are THICK! - almost twice as thick as our competitors. The thicker walls mean we are able to hold even more heat in than other ceramic grills on the market. The unit is constructed not only with heavy duty ceramics that will last a lifetime, but also with heavy-duty hardware. The lid and base are also machined during our manufacturing process to ensure a tight fit and ensure proper air flow is maintained.

The Power of Ceramics

Almost from the beginning of civilization, ceramics have been utilized for various purposes. In its technological infancy, ceramics were found to be versatile - first they were used for practical applications such as pots and tiles, and then shortly after they were used to record history. As man has progressed in his study of this ceramics, so too has its applications.

Ceramics can be designed for a wide spectrum of applications and are one of the most versatile materials used by man. Ceramics are harder and stiffer than steel; more heat and corrosion resistant than metals or polymers, and less dense than most metals and their alloys.



Here are just a few examples of the applications for ceramics that have been developed over the years -

- **Low weight ceramics have been used to protect cockpits of military airplanes.**
- **Ceramic balls have been designed to replace steel in ball bearings. The ceramic balls are much harder than their steel counterparts, which reduces wear and also tripled the lifetime of the assembly.**
- **In the early 1980s, a ceramic engine was developed by a major car manufacturer, which could run at a temperature of over 6000 °F. The engine did not require a cooling system and allowed a major reduction in weight and therefore greater fuel efficiency.**
- **Bio-ceramics have been recently adopted for medical uses, such as dental implants and synthetic bones. Bio-ceramics bond readily to bone and other tissues in the body without rejection or inflammatory reactions.**

Grill Dome has been making ceramic cookers since 1989

Over the past two decades, Grill Dome has been innovating and perfecting ceramic technology for Kamado-style cookers.

Ceramic cookers hold great potential for the future of grilling and offer very unique advantages over metal grills. Unlike metal grills that focus marketing on burners, size and BTU's, at Grill Dome we focus our innovation on the two metrics that matter most to our customers – the quality of the food results and the cooking time.

Our goal was to design a quality product that locks in the heat efficiently and heightens the taste of the food. Grill Dome has used time tested form and function found in both eastern and western cookers and married it with our R&D in ceramic materials. Our customers can rest assured that Grill Dome is at the forefront of ceramic research. Over the past two decades, Grill Dome ceramics have evolved from its original recipe to NGII ceramics and we are proud to release our latest generation of ceramics, TERAPEX ceramics. Our latest ceramic technology, TERAPEX ceramics, is capable of withstanding 200 degrees more than its predecessor technology (NGII). TERAPEX Ceramics also optimizes the balance between porosity and density and delivers cooking results that our customers have come to expect.



SERIES features our exclusive TERAPEX Ceramics

The INFINITY Series is the *FIRST* ceramic cooker line in the industry to offer stainless steel hardware STANDARD. INFINITY Series kamados are also constructed with our new exclusive **TERAPEX** Ceramics, which is more porous and more insulating than any of our previous ceramic blends. The INFINITY Series comes with our industry leading LIFETIME warranty. You can also choose from FIVE colors!

Our ceramics are almost TWICE as thick as our competitors!

Grill Dome ceramics are up to TWICE as thick as our competitors! Twice the thickness means more heat retention capacity and superior thermal efficiency compared to our competitors. Simply put, unless it is thicker and more porous than our ceramics...we can't be beat!

Making Quality Kamados since 1989.

We have been making Kamado style cookers since 1989. Our ceramics and design are time-tested, and our mission will continue to deliver ceramic innovation, a superior quality product, great value for your money and first class service to our customers. Grill Dome continually improves its products through extensive research and development. An example of our innovation is our heavy duty stainless steel Auto Hinge that allows you to open a 80lb lid with just one finger!

GRILL DOME does things FIRST!

- We were the *FIRST* company to start giving warranties on Kamado styled cookers
- We were also the *FIRST* ceramic cooker company to give Lifetime Warranties

We are the *FIRST* company to offer Stainless Steel STANDARD on our Infinity Series kamado's

We don't use glazes. We bake on our paint.

Unlike many other ceramic companies that use glazes to protect the exterior, we bake on enamel to avoid the glaze-crazing that plagues other ceramic cookers. Each unit goes into the oven THREE times.

A good question to ask our competitors would be "*are you going to replace the glaze job if it crazes?*" ... there is simply no easy way to fix the unsightly crazing and you are stuck with it.

PRECIX technology delivers better quality Kamados!

Our PRECIX manufacturing technology (formerly known as PXII) allows us to construct a precise and a symmetrically shaped ceramic unit every time without any ovality and unwanted cross sectional variations. *Our PRECIX technology is why our gaskets last many times longer than any of our competitors and is also why our lids don't fall out of our hinges!*

Pre-Assembled and ready to cook!

Unlike other kamado companies, Grill Dome is pre assembled and ready to cook. With the Grill Dome you don't have to spend hours assembling the unit while wrestling hinge assemblies. You are ready to cook once you unpack!

Our grills are Eco-Friendly

TERAPEX© ceramics, which are exclusively available in our Infinity Series, can withhold much greater levels of heat than many other ceramics. Capturing and retaining more of the heat produced means much less fuel burned throughout the cooking process

American Engineered

GRILL DOME is a product of American Engineering. Our engineers studied many of the concepts for kamado design and have engineered a cooker that outperforms many of the original kamado designs.

We are the MANUFACTURER

We are the manufacturer of the GRILL DOME and don't get our product made by a third-party company like many other kamado companies. This means we are able to manage the manufacturing process more efficiently by being integrated. You also won't find us compromising quality for cost like other cost-consciousness companies. We continually implement improvements into our manufacturing processes, and are able to pass on the savings to

First Class Customer Service

Our customer service is first class and can't be beat! We go through great lengths to make sure our customers are happy, and we are always there to take your call.

Kamado Cookers Australia

And a note about us, we are not a large faceless corporation with franchise stores selling anything that makes a buck!

When you deal with us you are dealing with the owners, the accountants, chefs, logistics managers, sales managers, product managers, recipe developers and the list goes on. We know what we are on about, love our Grill Dome kamado's with a passion, we are often getting our hands dirty doing deliveries and cooking demos at events.

We put our money where our mouth is and have invested a lot of time and our own money into this product and this product alone.

Dollar for Dollar feature for feature there is no better more versatile outdoor cooker in Australia or the world!

