



KAMADO COOKERS AUSTRALIA

SEE AND TASTE THE DIFFERENCE

FREQUENTLY ASKED QUESTIONS

You can cook ANYTHING in the cooker that you would cook on a BBQ or Oven and more!

Yes you can cook pizza in them

Yes they are great for smoking and slow cooking

Its takes no more then 20 minutes to light and prime the cooker for use

A load of charcoal can burn in the cooker for 8+hours

A 20kg bag of charcoal will last most people for around 3 months

Natural lump charcoal is natural, it is not man made, there are no chemical additives

Our Kamado Cooker is 'hot' to touch but it won't burn you, which makes it safe

The cookers weigh approximately 85kg, the grid is 465mm in diameter

Kamado Cookers are weather proof and can be used when raining

There are no grease or fat collection trays

Yes we have recipes, we have a regular recipe club by email which includes tips and hints

Food simply tastes better cooked in a Kamado

How long does it take to cook?....

25% quicker than your standard oven at the same temp

Temperature is controlled mostly by the bottom vent opening widths

Yes Kamado Cookers are eco friendly as you are purchasing a cooker for a life time not wasting resources by purchasing cheap steel consumable products designed to thrown away every couple of years

SIMPLY A BETTER WAY TO COOK



www.kamadocookersaustralia.com