OUTR KAMADO XL 60

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ASSEMBLE AND OPERATION MANUAL

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ASSEMBLE AND OPERATION MANUAL

Instructions for the user - keep these in a safe place for future reference

Important! Remove all packaging before use, but keep the safety instructions.
These instructions are part of the product.
Pay close attention to all safety warnings in these instructions.
Read these instructions completely and keep them for future reference.
This product should be stored indoors during the winter.
The appearance of the ceramic contains hairline cracks, this is normal.

Maintenance and guidelines for safe use

About the Kamado

Archaeologists have found 4,000-year-old pottery that is believed to be early versions of the ceramic Kamado. Since then, it has evolved in many ways: the lid can be removed, there is an extra draft door for better heat control and instead of wood, charcoal is now used as the main fuel. In Japan, the Mushikamado was a round clay pot with a removable lid. The name "Kamado" is therefore the Japanese word for "cooker" or "cooking plate".

WARNINGS - CAUTION!

- Do not remove the grey felt gasket from the edge of the base or lid. This felt gasket seals and prevents "false" air from entering, which could disrupt circulation inside the Kamado.
- Make sure that you regularly apply a light machine oil to the bolts and hinges of the metal bands. The bolts should be checked regularly and tightened if necessary.
- This product is ONLY FOR OUTDOOR USE. Risk of carbon monoxide poisoning. NEVER use this product or allow it to cool down in confined spaces.
- NEVER leave a burning fire unattended.
- FIRE HAZARD: Hot embers may escape during use.
- Always use quality charcoal in your Kamado. They burn longer and produce less ash which can restrict air flow.
- DO NOT overload the unit with charcoal.
- IMPORTANT: When opening the lid at high temperatures, it is important to lift the lid only slightly to allow air to enter slowly and safely and to avoid backdrafts or flash fires that could lead to injury.
- ALWAYS follow the cooking instructions in this manual.
- DO NOT use the Kamado on a patio or other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.
- Make sure that the Kamado is placed at least 2 metres away from any flammable objects.
- Do NOT use the Kamado as a stove.
- DO NOT touch or move the Kamado when in use.
- ALWAYS use heat-resistant gloves when operating.
- Allow the unit to cool down completely before moving it.
- ALWAYS keep children and pets at a safe distance from the oven when in use.
- ALWAYS check the unit for wear and damage before use and repair where necessary.

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Making ready for use

- When using the Kamado for the first time, it needs to be heated up to 100-150°C for about 1 hour. Then let the Kamado cool down again. Repeat this process the first 3 times you use the Kamado.
- Grease the top marginal disc of the Kamado (upper air control) with vegetable oil and repeat this regularly.
- Make a fire by placing a few lighter cubes on the charcoal plate (7) at the bottom of the Kamado. Then place 2 hands of charcoal on top.
- DO NOT use gasoline, turpentine, benzene, alcohol or other liquid firelighters.
- Do not use too much fuel, as the fire can be too strong and cause damage to the Kamado. Two inches of charcoal is sufficient for many uses.
- Leave the fire burning until all fuel has been used and the fire is extinguished.
- If the initial flames are too high, this can damage the felt seal before it has had a chance to adhere properly.
- After the first use, check that all fastenings are tight. The metal ring that connects the lid to the base will expand under heat and may become loose. It is recommended that you check the ring and tighten it with a spanner if necessary.
- You can now use your Kamado normally.

Extinction

- To extinguish the fire, stop the fuel supply and close all the holes and the lid so that the fire goes out naturally.
- DO NOT use water to extinguish the charcoal as this may damage the ceramic Kamado.

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Storage

- When not in use and left outside, allow the Kamado to cool down completely and then cover it with a suitable protection from the rain.
- Lock both wheel clamps so that it cannot move.
- It is advisable to store the Kamado under cover during the winter for protection.
- Store in a frost-free place.

Cleaning

- The Kamado is self-cleaning by burning for 30 minutes at 260°C, which scorches all residue and dirt. However, it is not compulsory to do so.
- DO NOT use water or any other type of cleaning product to clean the inside of your Kamado. The walls are porous and absorb all liquid, which can cause the Kamado to crack. If there is a lot of soot, you can use a brush or the tool provided to scrape off the carbon residue for the next use.
- When cleaning the grills and grates, use non-abrasive detergent once the unit has fully cooled down. The grill is NOT dishwasher safe.
- When cleaning the outside, wait for the Kamado to cool down completely and use a damp cloth with a mild detergent.

Maintance

- Check regularly that the screws of rings and support are tight.
- Oil the hinges twice a year.

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Lighting, use and safety

- Place the Kamado on a solid, flat, horizontal, heat-resistant and non-combustible surface, away from any combustible objects.
- Make sure that the Kamado has at least 2 metres of top space and is at least 2 metres away from other objects.
- Light a fire by placing a rolled-up newspaper with some firelighters or solid fire cubes on the charcoal plate (7) at the bottom of the Kamado. Then place 2 or 3 hands of charcoal on top of the newspaper.
- DO NOT use gasoline, turpentine, benzene, alcohol or any other similar chemicals to light or re-light the unit.
- Open the air vent at the bottom and light the newspaper with a long lighter or safety matches.
- Once the fire is lit, leave the bottom air hole and lid open for about 10 minutes to get a small base of hot coals.
- Allow the charcoal to heat up and glow for at least 30 minutes before frying on the Kamado. DO NOT fry before there is a layer of ash on the fuel.
- It is advised not to burn the coals or turn them once they are hot. This allows the coals to burn more uniformly and efficiently.
- Once the fire is lit, ONLY use heat-resistant gloves when using hot ceramics or baking surfaces.
- Below are firing instructions by temperature and duration.

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Baking at low temperature

- Light the charcoal as per the instructions above. Do NOT move glowing charcoal.
- Open the bottom air vent fully and leave the lid open for about 5-10 minutes to get a small base of hot coals.
- Control the temperature until the desired temperature is reached. See page 4.
- Close the bottom air vent completely to keep the Kamado at temperature.
- You can now bake on the Kamado!

Important! When opening the lid at high temperatures, it is important to lift the lid only slightly so that the air can enter slowly and safely and no backdrafts or flashng flames can occur that could lead to injury.
ALWAYS use heat resistant gloves.

Baking at high temperature

- Proceed in the same way as for low temperature baking.
- Close the lid and open the air control at the top and bottom fully.
- Check the temperature until the desired temperature is reached. See page 5
- Close the upper air control for 1/2 and check the temperature for another few minutes.
- You can now bake on the Kamado!

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Instructions for smoking

- Proceed in the same way as for low temperature baking.
- Check the temperature until the desired temperature is reached. See page 5.
- Leave the lower air vent slightly open.
- Close the upper air vent and check the temperature for a few more minutes.
- Using heat-resistant gloves, scatter the wood chips over the hot charcoal.
- You can now smoke on the Kamado.

TIP: immerse the wood chips or smoking boards in water for 15 minutes to prolong the smoking process.

Fuel filling

- With the air vents closed, the Kamado can stay at a high temperature for a few hours. If you need more cooking time (e.g. when roasting a large piece of meat or slow smoking), you may need to add more charcoal. Add this charcoal and proceed as indicated above.

Temperature instructions

SLOW COOK / SMOKE (83°C - 108°C / 180°F - 225°F)	
Beef brisket	4.5 hours per kg
Pulled pork	4.5 hours per kg
Whole chicken	3-4 hours
Ribs	3-5 hours
Roasts	9+ hours

GRILL / ROAST / BAKE (163°C - 191°C / 325°F - 375°F)	
Seafood (crab, lobster, shrimp)	Until opaque & firm
Seafood (clams, oysters)	Until shells open
Fish	15-20 minutes
Pork tenderloin	15-30 minutes
Chicken pieces	30-45 minutes
Whole chicken	1-1.5 hours
Leg of lamb	3-4 hours
Turkey	2-4 hours
Ham	2-5 hours

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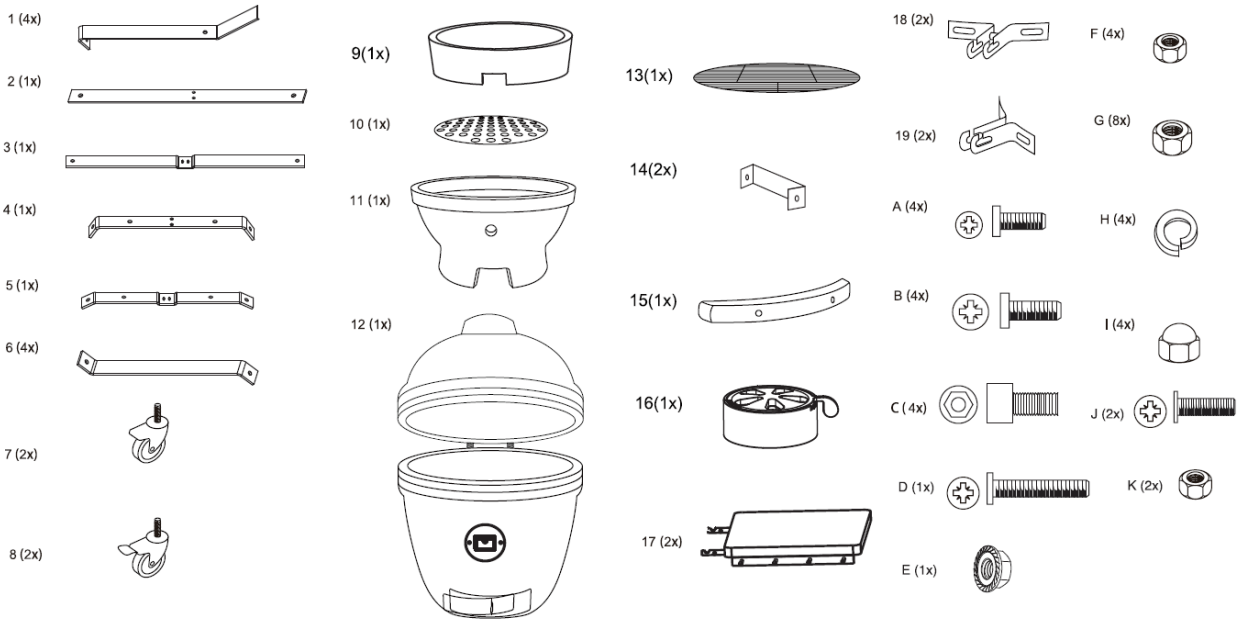
SEAR (260°C - 330°C / 500°F - 625°F)	
Scallops	Until opaque & firm
Steak	5-8 minutes
Pork chops	6-10 minutes
Burgers	6-10 minutes
Sausages	6-10 minutes

OPEN ● CLOSED ○

Parts list



Please read the instructions carefully before installation. Check the presence of all parts against the list. Carry out assembly on a soft surface so that the paintwork is not scratched. Keep these instructions for future reference. For ease of assembly, it is best to tighten the bolts lightly first and then completely after assembly.
WARNING: DO NOT overtighten bolts; tighten under medium pressure so as not to damage bolts or parts of the Kamado grill.

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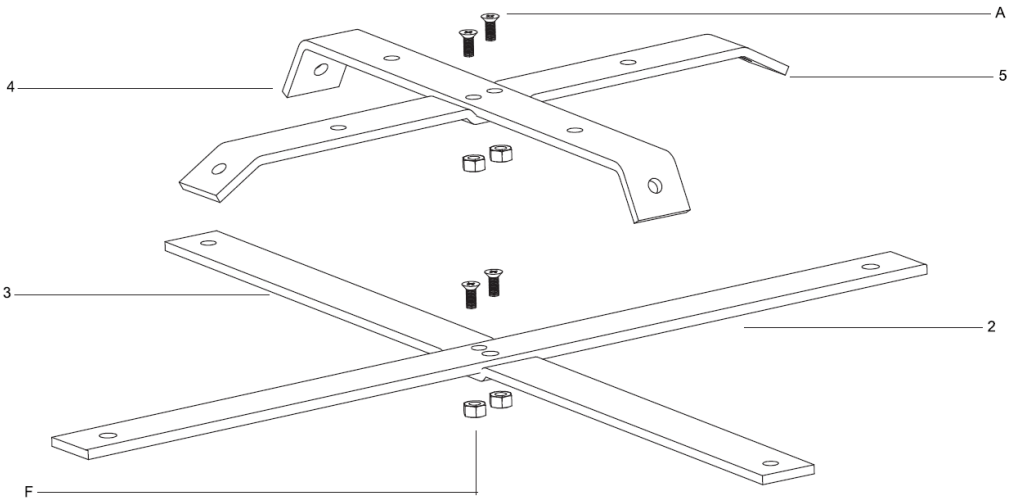
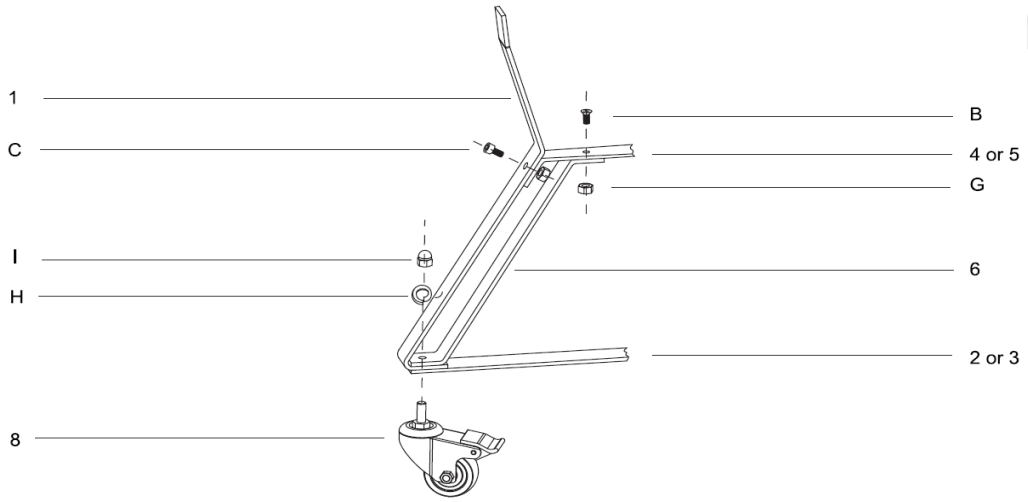
Assembly instructions

Important! Remove all packaging before use, but keep the safety instructions and store them together with this product.



STEP 1 – Place the parts on a flat surface, as shown in the illustration above. Fasten the 2 brackets (4&5) with the 2 bolts (A) and the 2 nuts (F). Fasten the 2 brackets (2&3) with the 2 bolts (A) and the 2 nuts (F).



STEP 2 – (Combine the 2 assembled brackets from step 1). Place part 1 upright and position the upper cross/brackets (4&5) against part 1. Insert the main screw C into the opening of part 1 and part 4&5, together with nut G and tighten firmly.

STEP 3 – (Install the lower brackets and wheels). Place the lower cross (brackets 2&3) under part 1. Position part 6 upright and connect to part 1 and brackets 4&5. Using screw B and cap nut G, connect parts 4&5 to part 6 and carefully screw into place. Then insert the threaded caster through the hole in the end of the lower cross, then through the 2 upright brackets. Install flat washer H with cap nut I, repeat for the other caster wheels and tighten securely.

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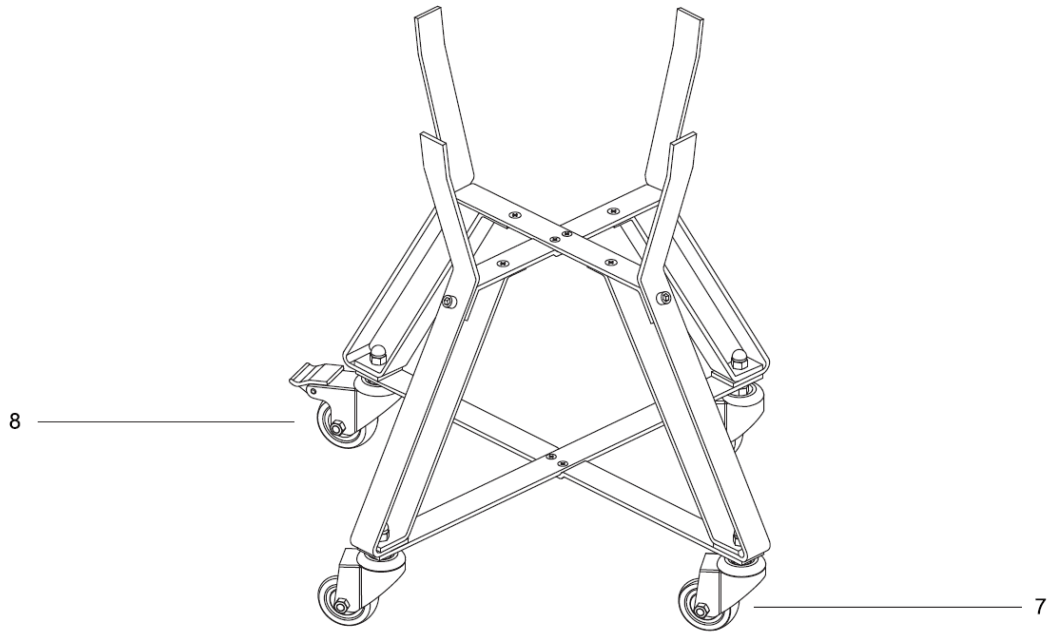

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STEP 4 – As illustrated, position wheel 7 in front and the wheels with brakes in the rear.

STEP 5 – Remove all items from the BBQ before placing it on the base to make lifting easier.

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STEP 6 – Lift the Kamado with at least 2 people to place it on its base.

STEP 7 – Place the foot upright on a flat surface. Now you can install the Kamado in the foot with the help of an assistant. Position the Kamado so that the ventilation hatch between the 2 uprights is accessible. Push the Kamado gently downwards so that it can sit in the nest.

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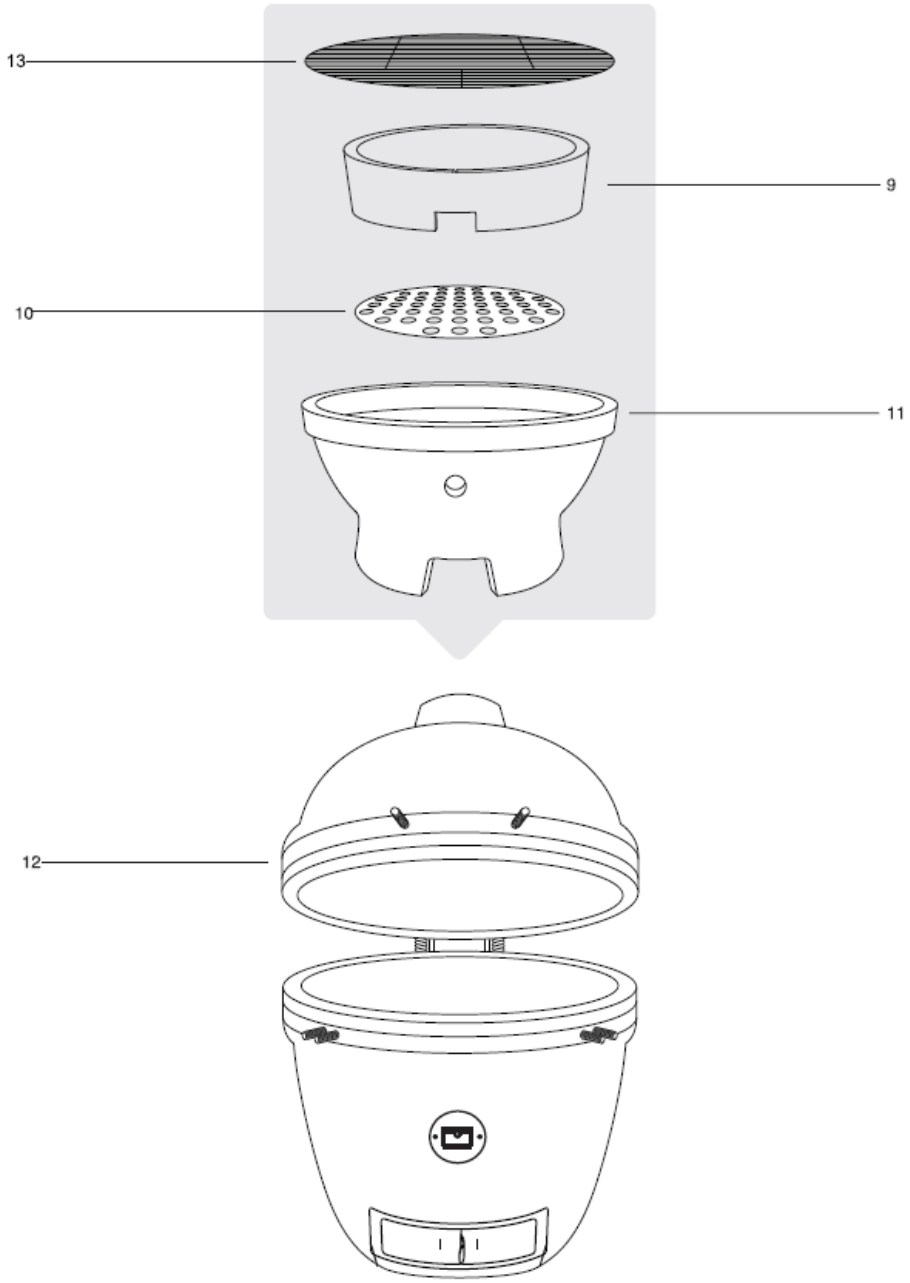

STEP 8 – Now place the fire basket, the charcoal plate, the top ring and the grill grid in the Kamado Grill as shown above.

STEP 9 – Push down the handles of the castors to lock the wheels so that the Kamado cannot move when in use.

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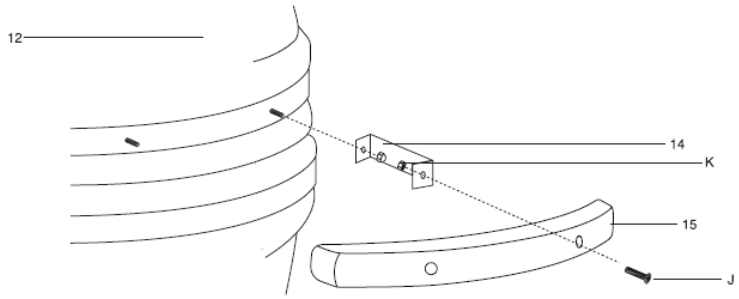
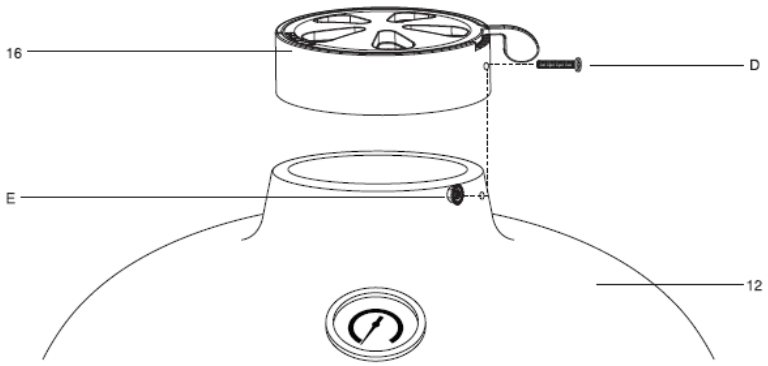
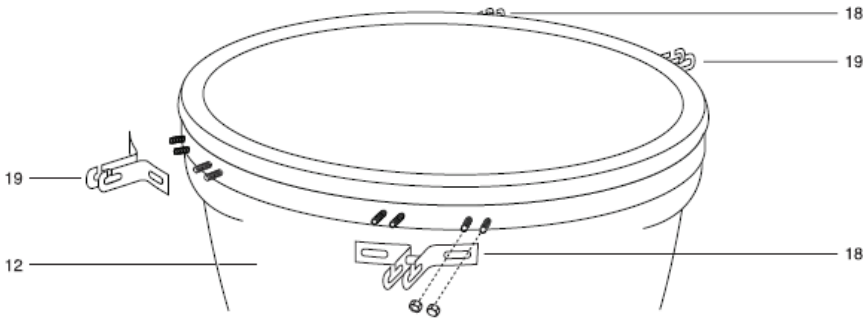


STEP 10 – To install the handle (15) on the Kamado Grill, start by connecting the 2 handle brackets(14), using the 2 pre-mounted bolts and the crown nuts. Attach the handle (15) to the brackets with the bolts (J) and the nuts (K).



STEP 11 – To install the upper ventilation control (16) of the Kamado Grill, place it on top of the Kamado in line with both bolt holes. Fasten 2x bolt (D) and nut (E) so that the ventilation control is on the left-hand side, when mounted.



STEP 12 – Attach the 2 table brackets (18) to the Kamado Grill (12) using the pre-mounted bolts and cap nuts for each bracket. Place them in the position shown above.

STEP 13 – Attach the 2 table brackets (19) to the Kamado Grill (12) using the pre-mounted bolts and cap nuts for each bracket. Place them in the position shown above.

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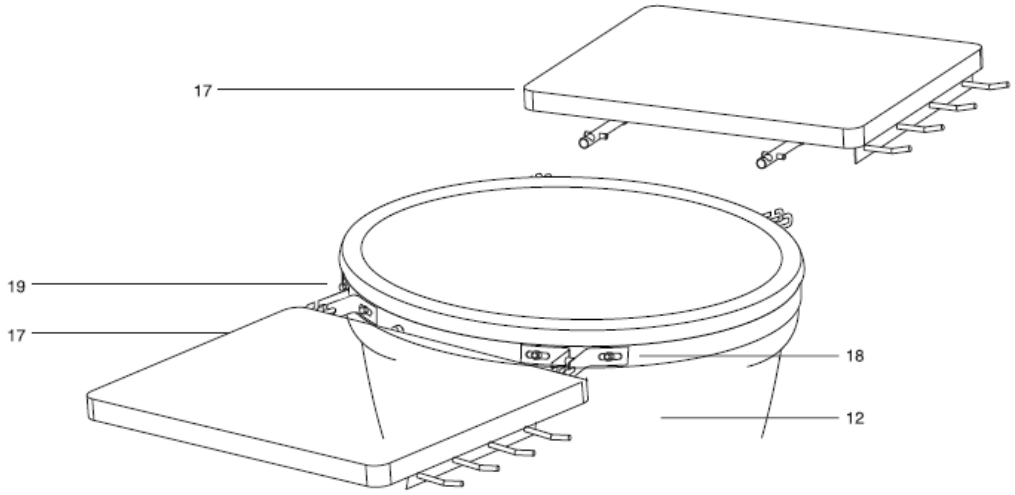

STEP 14 – Place the 2 table sections in the table brackets (18&19).

The Kamado grill can now be used, but please make sure you have read these instructions carefully before using it.

Warranty conditions

For the Kamado, we provide a limited warranty of 2 years for the first buyer of the appliance, adherence to the instructions for use is of great importance here.

Conditions of use:

- The warranty is based on normal and domestic use of the appliance, commercial use of the Kamado is not permitted for the warranty.
- Ceramics: all ceramic parts (outdoor cooker, fire basket, inner stones, pizza stones, ...) have a 2-year limited warranty. This guarantee does not apply to scratches, chips or small superficial cracks that do not affect the functioning.
- Wooden parts: such as handles and side tables are not covered for cracks or tears.
- Other parts such as metal rings, thermometer and others are covered by a 2-year guarantee.
- Grills and other metal parts that are placed inside the Kamado have no warranty.
- The warranty on the Kamado is cancelled when:
  - o Modifications are made to the Kamado (including ceramic, base, grids, or other parts) or replacement of parts by non-original ones.
  - o For damage caused by incorrect use, incorrect maintenance, incorrect assembly, dropping, transport, normal or fair wear and tear or non-compliance with the instructions for use.
- The warranty period starts from the date of purchase, with the receipt serving as proof.
- The gasket must be replaced annually to ensure a good seal and to prevent the two ceramic parts from touching each other.

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