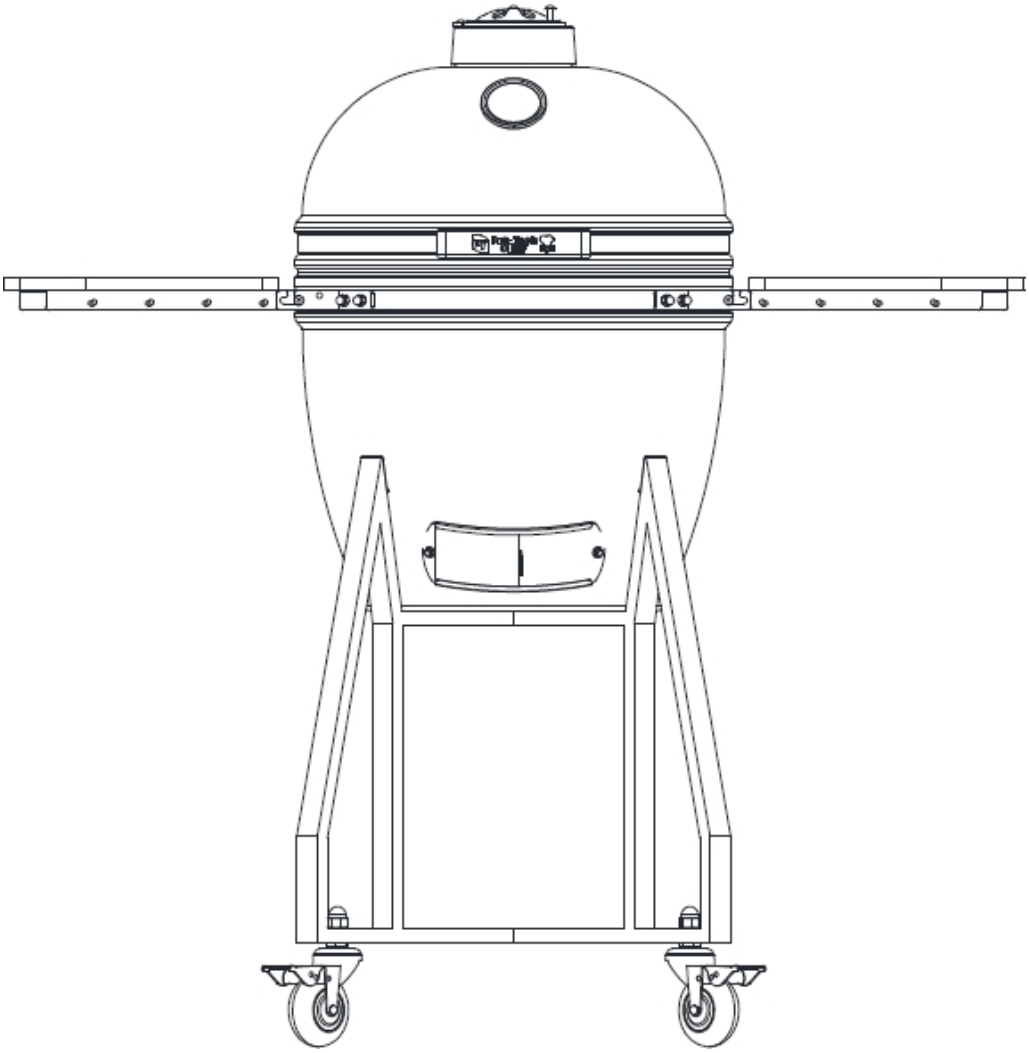
Pro-Tech CHEF

Garden ceramic grill Kamado 18"



Instructions for use

IMPORTANT - Carefully remove all packaging before use, but observe safety instructions. These instructions are included with the product.

Observe all safety warnings in this .

Read these instructions in full and keep them for future reference. These instructions

should be stored with the product.

This product is for home use only and should not be used for commercial purposes.

Instructions for care and safe use

ABOUT YOUR CAMADO

Kamado grills are extremely versatile. Not only can they be used for grilling or smoking, but also pizzas, bread, cakes and biscuits can be effortlessly baked in them. Thanks to their excellent heat retention properties, high temperatures can be achieved and maintained by precisely controlling the airflow through the top and bottom vents. High temperatures are ideal for quick baking of burgers and sausages, while low temperatures will cook larger cuts of meat for longer periods of time. Try adding some wood chips to your charcoal, or try combining wood chips with different flavors to make your meat even tastier.

WARNINGS - BEWARE!

• This product is for EXTERNAL USE ONLY. DO NOT use .

• ALWAYS keep children and pets at a safe distance from the grill when using it.

• NEVER leave a burning fire unattended.

• HAZARD OF CARBON MONOXIDE POISONING - NEVER ignite this product, leave it to smolder cool in confined spaces.

• DO NOT use this product in a tent, caravan, car, cellar, attic or boat.

• DO NOT use under awnings, umbrellas, or gazebos.

• FIRE DANGER - may fall out during use.

• WARNING - DO NOT use gasoline, lighter fluid, alcohol, or other similar chemicals for ignition.

• It is strongly recommended that you use lump charcoal in your Kamado grill. It burns longer and produces less ash, which can restrict airflow.

• IMPORTANT: When opening the lid at high temperatures, it is essential to lift the lid only slightly to allow air to enter slowly and safely, thus preventing any backflow of air or flashback which can cause injury.

• DO NOT use Kamado on patios or other flammable surfaces such as dry grass, wood chips, leaves, or decorative bark.

• Make sure the Kamado is placed at least 2 meters away from combustible objects.

• WARNING: This product will get very hot, DO NOT move it during .

• ALWAYS USE heat resistant gloves when handling hot ceramics or cooking surfaces.

• Allow the grill to cool completely before moving or storing.

• Always check the grill for damage before use and replace the damaged part if necessary.

WARNING

• To extinguish the unit - stop adding fuel and close all vents and lid to allow the fire to die down naturally.

• DO NOT use water to extinguish charcoal as this could damage the ceramic.

MAINTENANCE

• Tighten the belts and oil the hinge 2 times a year, or more if .

INFORMATION ON IGNITION, USE AND CARE

• Make that the Kamado grill is placed on a solid, flat, refractory surface made of non-combustible objects.

• Make that the Kamado grill has a minimum distance of 2 metres above you and minimum distance of 2 metres from other surrounding objects.

• To start a fire, roll up newspaper with a few cubes of solid kindling on a charcoal plate in the base of the grill. Then place 1 or 2 handfuls of lump charcoal on top of the newspaper.

• DO NOT use gasoline, lighter fluid, alcohol, or other similar chemicals for ignition or relighting.

• Open the bottom hole and light the newspaper with a long lighter or safety matches. Once lit, leave the bottom vent and lid open for about 10 minutes to create a small bed of hot embers.

• It is recommended not to add or turn the embers when they are . This allows the charcoal to burn more uniformly and efficiently.

• After ignition, ONLY wear heat resistant gloves when handling hot ceramics or cooking surfaces.

• Below you will find cooking instructions depending on temperature and duration.

ADDING FUEL AGAIN

• With the vents closed, Kamado will stay at a high temperature for several hours. If you require a longer cooking time (e.g. when roasting a larger piece of meat or slow smoking), you may need to add more charcoal. Just add more charcoal and continue.

Slow baking/smoking (110°C-135°C) **Top vent** **Lower vent**

Beef	**2 Hrs. per lb.**
Pork	**2 Hrs. per lb.**
Whole chicken	**3 - 4 Hrs.**
Ribs	**3 - 5 Hrs.**
Slow smoking	**9+ Hrs.**



Grilling/roasting (160°C-180°C) **Top vent** **Lower vent**

Fish	**15 - 20 Min.**
Pork tenderloin	**15 - 30 Min.**
Chicken pieces	**30 - 45 Min**
Whole chicken	**1 - 1.5 Hrs.**
Leg of lamb	**3 - 4 Hrs.**
Moriak	**2 - 4 Hrs.**
Ham	**2 - 5 Hrs.**



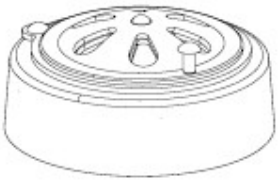
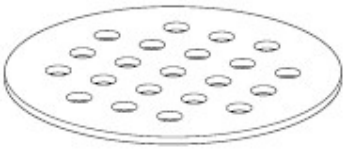
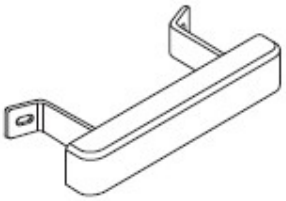
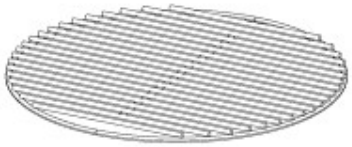
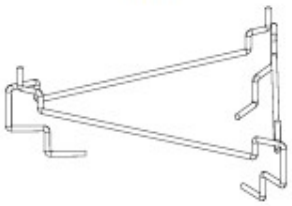
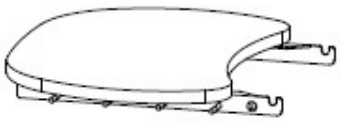
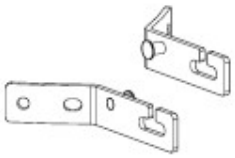
Baking (260 °C - 370 °C) **Upper vent** **Lower vent**

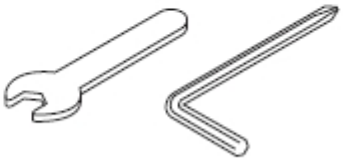
Steak	**5 - 8 Min.**
Pork chops	**6 - 10 Min.**
Burger	**6 - 10 Min.**
Sausages	**6 - 10 Min.**



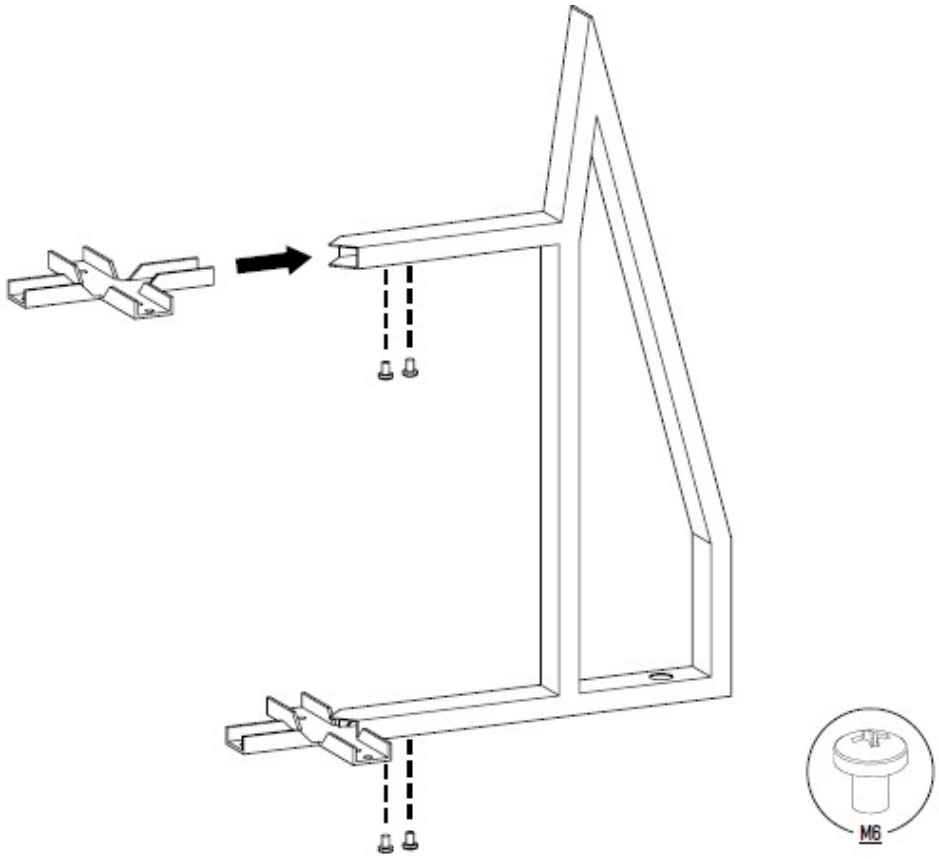
Opened **Closed**

List of parts

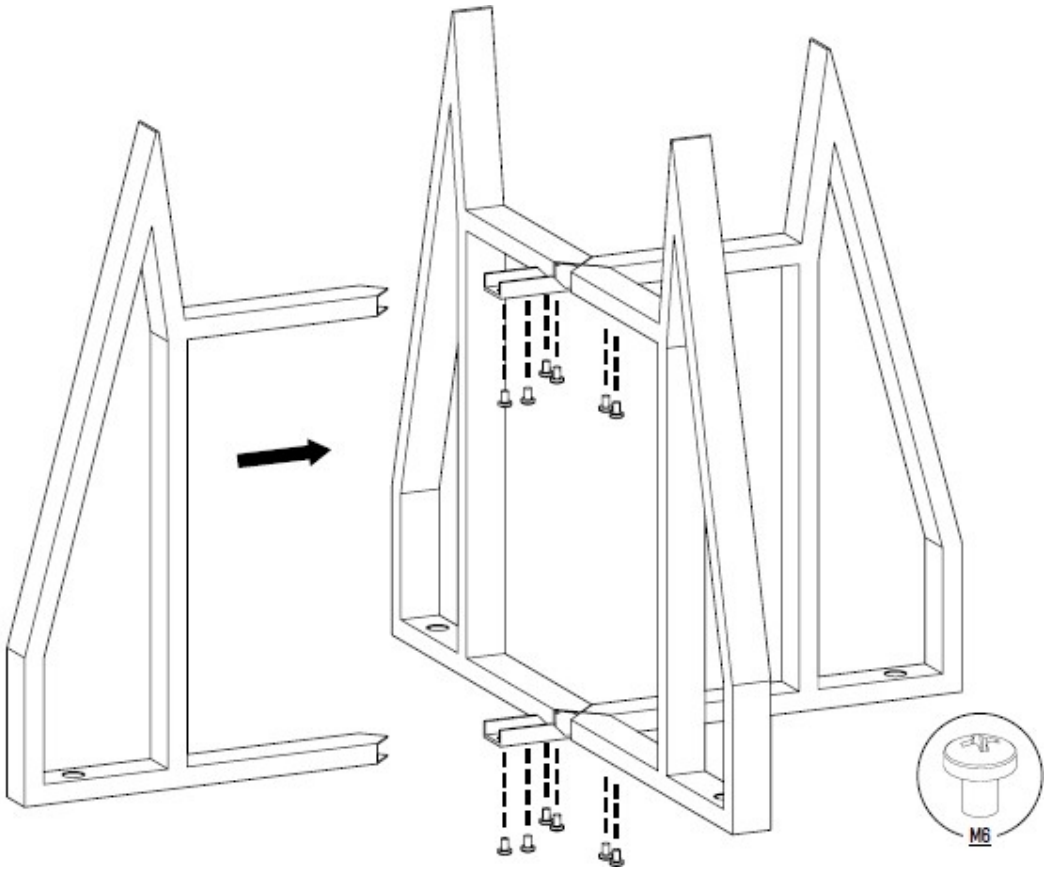
		
x1	x1	x4
		
x1	x1	x1
		
x1	x1	x1
		
x2	x2	x2
		
x1	x2	x2

		
x4	4	x1
		
M6x10 x16	4	M12 x4

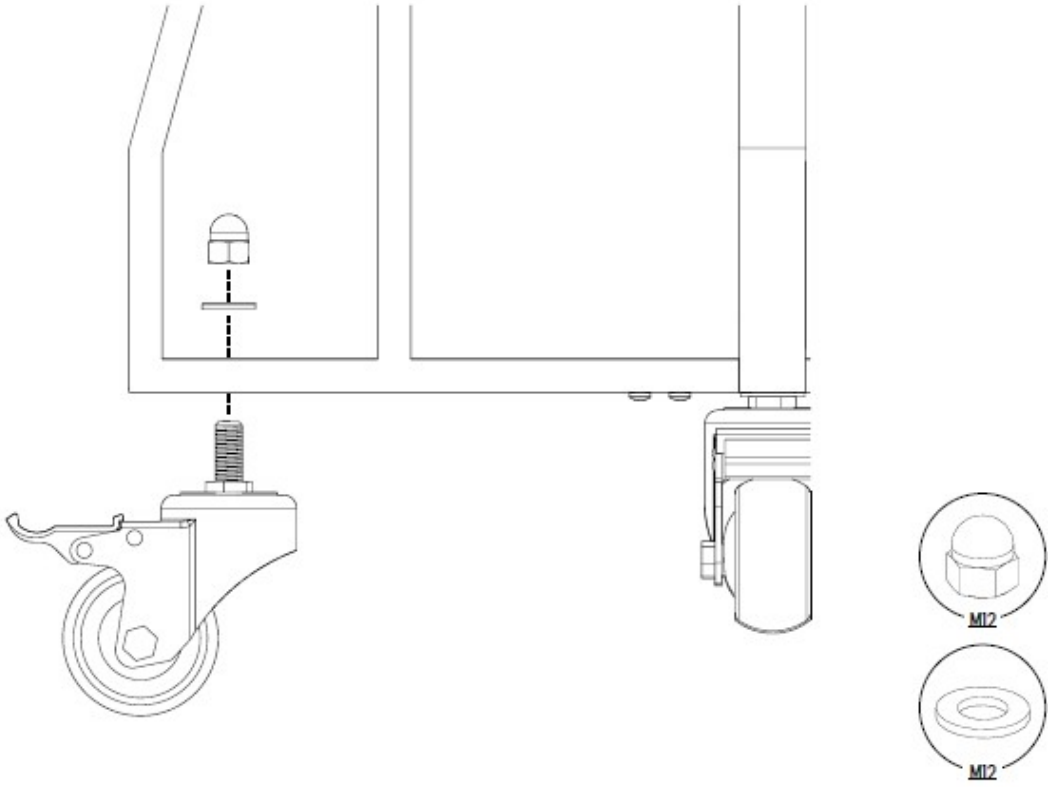
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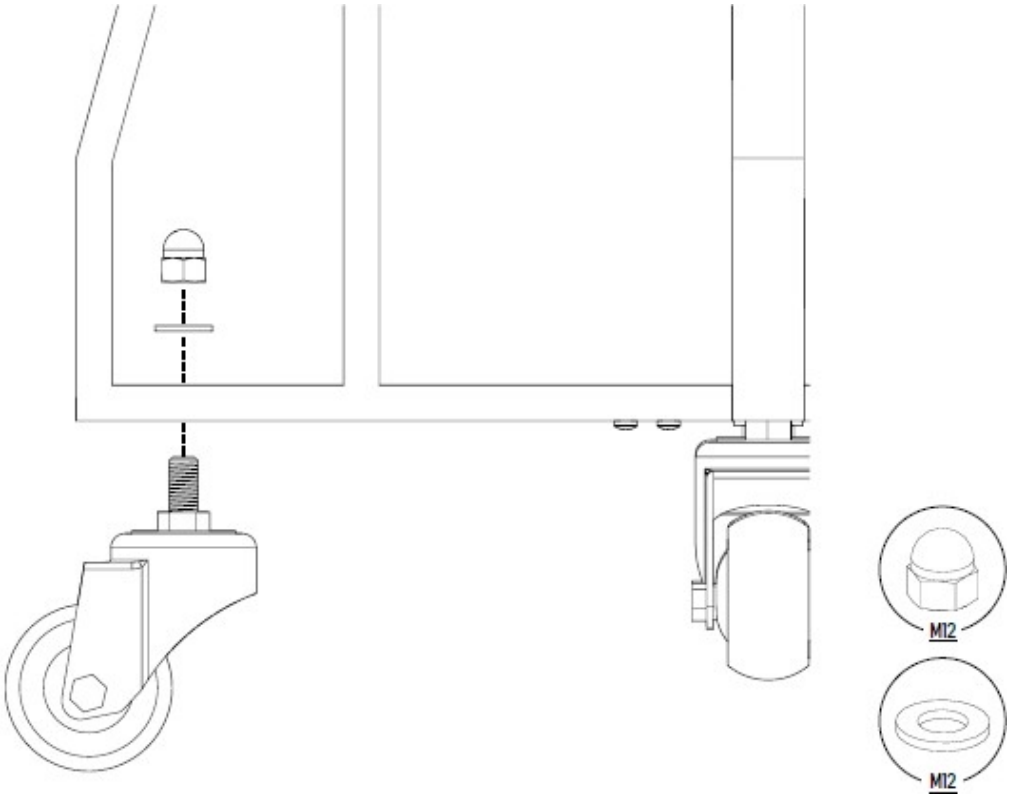
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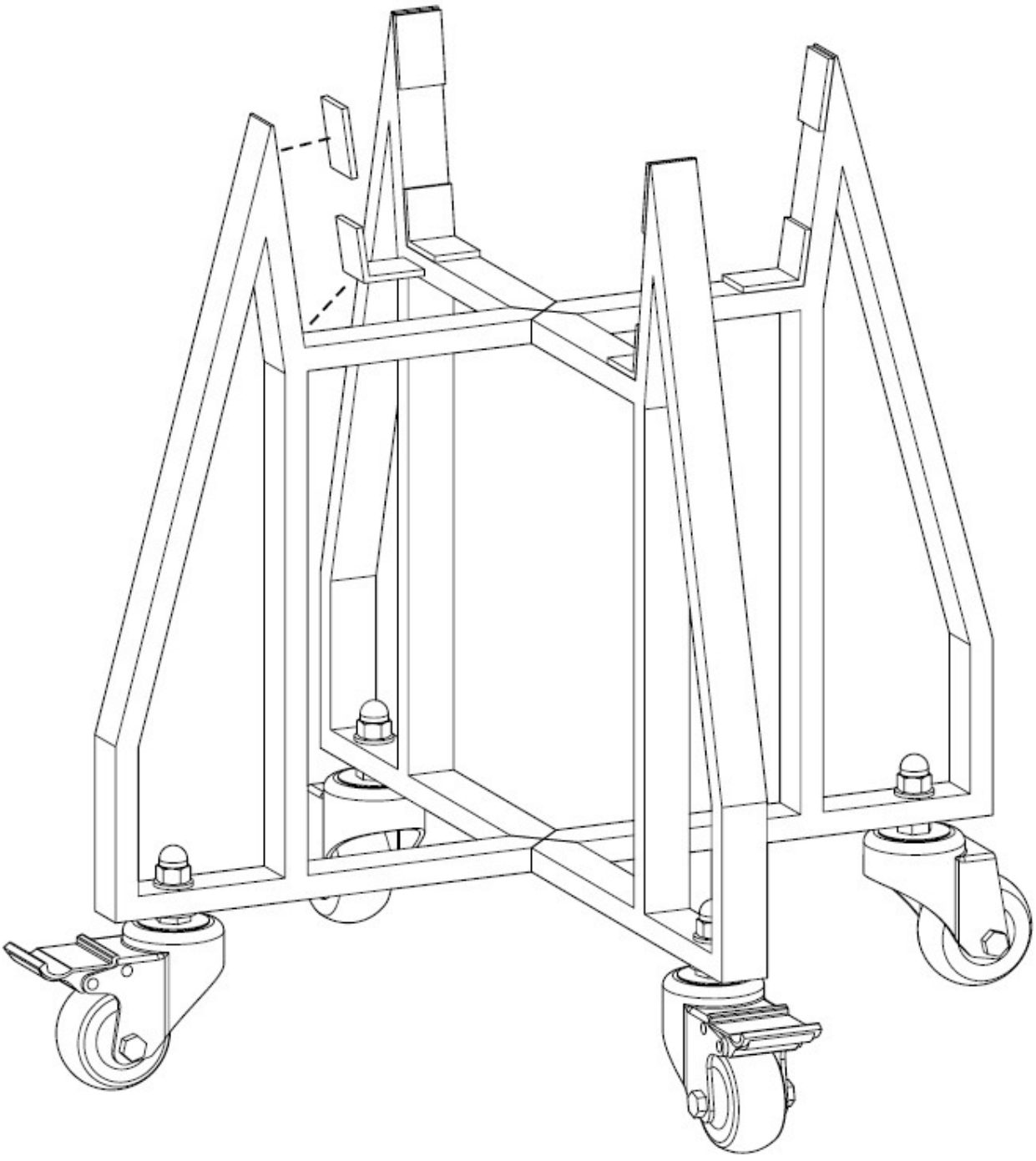
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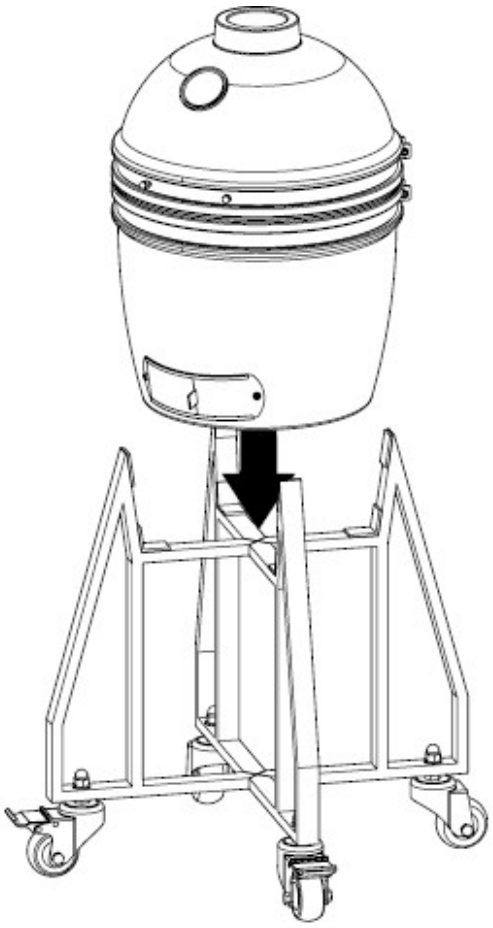
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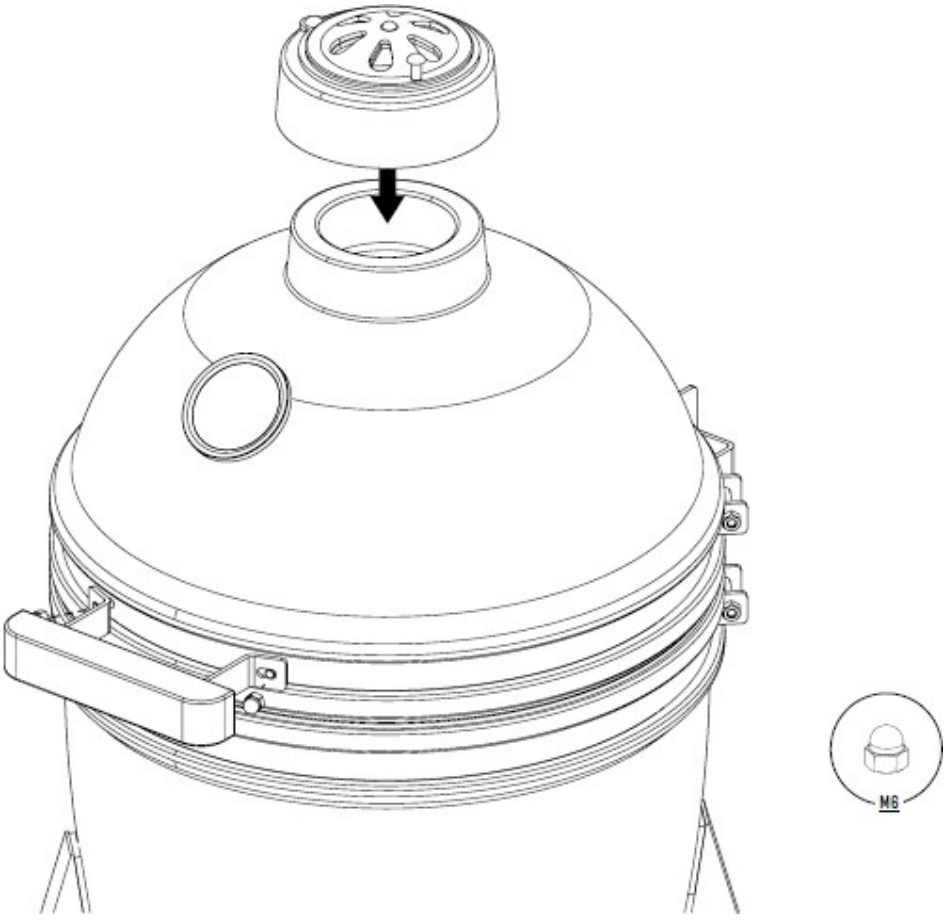


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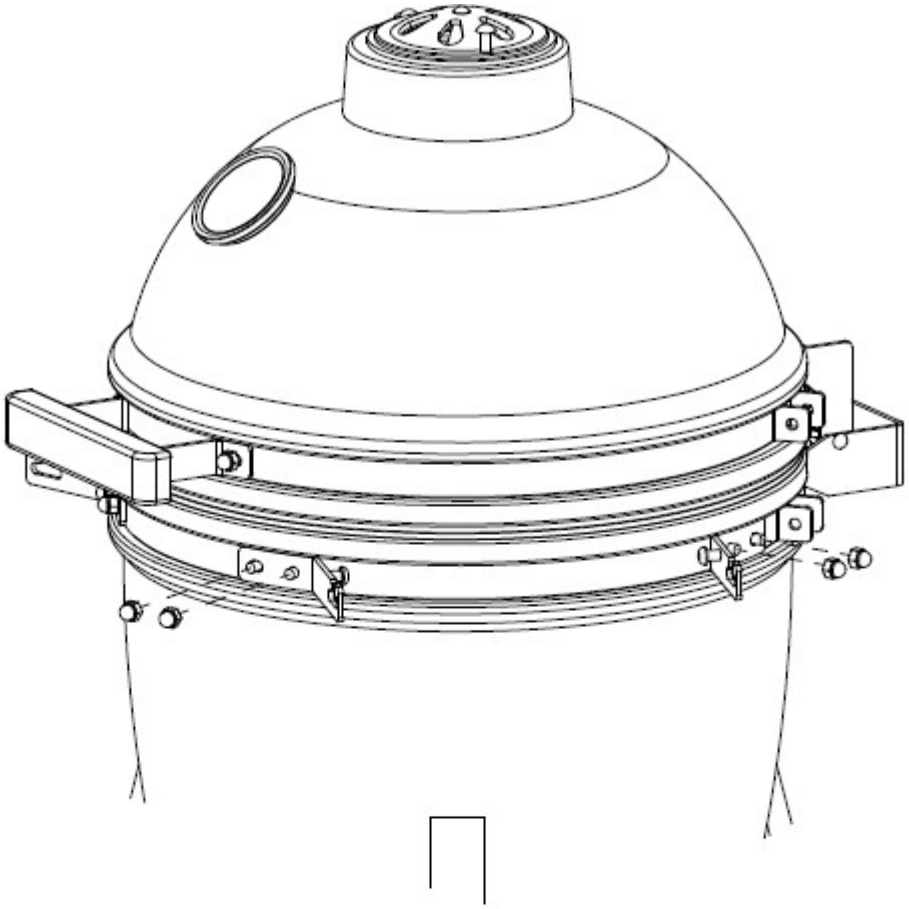




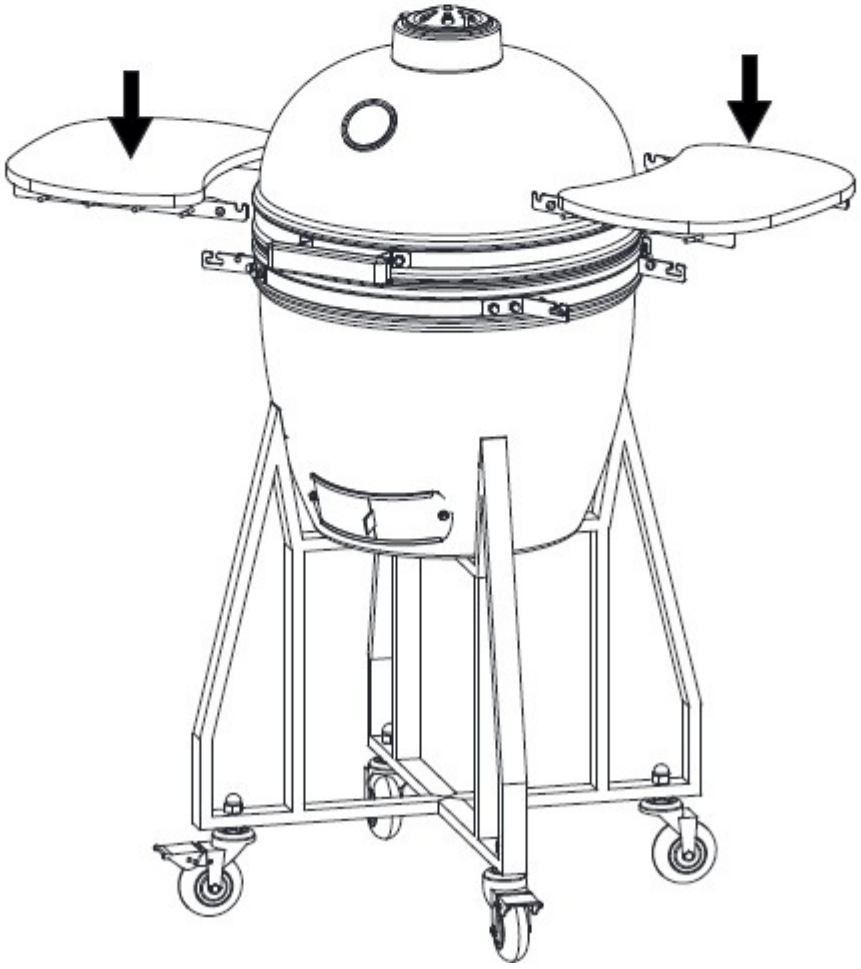
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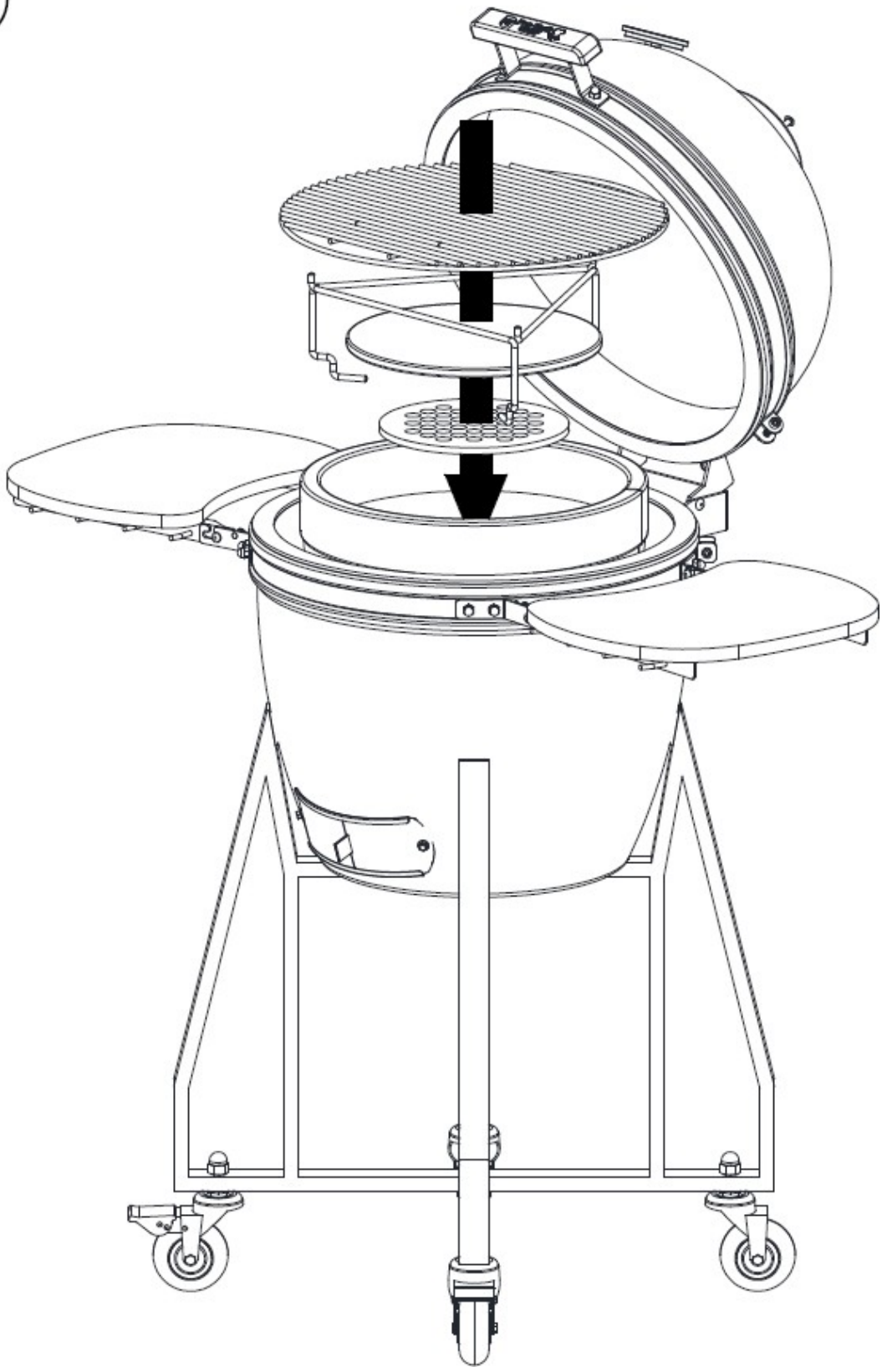
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The Kamado grill is now ready for use.

Always read the instructions carefully before using the grill.