



USER GUIDE

FOR KAMADO B10
GRANDE & NANO

More information at www.kamadob10.eu

Your kamado B10

Please read the User Guide thoroughly before use!

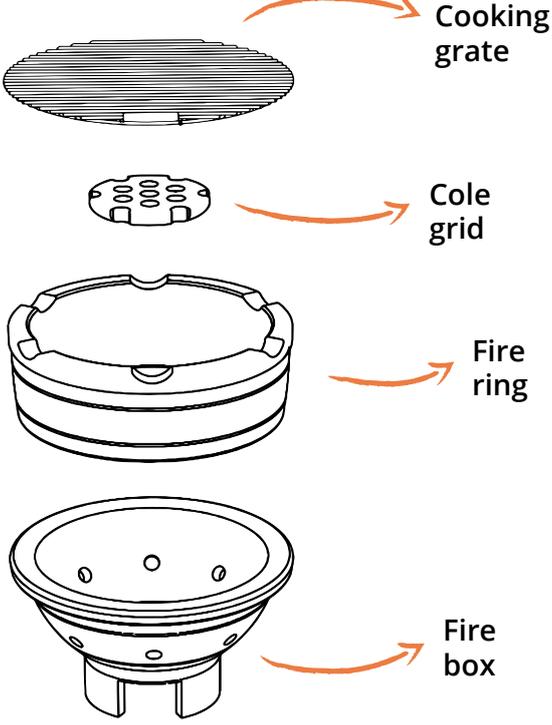
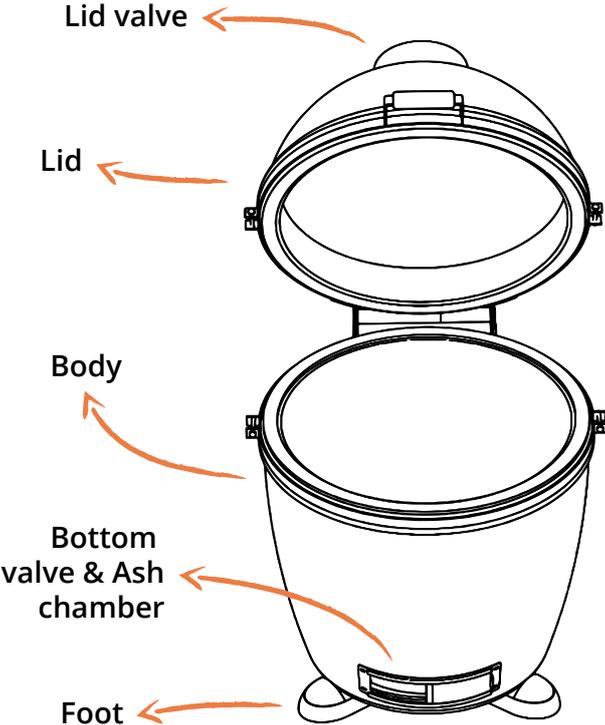
The kamado B10 is a versatile barbecue hand made from raw clay. It is not only suitable for barbecuing. You can also use it as an oven, stove or smoker. You will find further information about the numerous application possibilities and special recipes on our website www.kamadob10.eu

Your kamado B10 is also suitable for usage on the balcony as it produces only little smoke and smell during use. Moreover the KB10 is normally used with closed lid which widely reduces the risks caused by open fire and flying sparks during windy weather conditions.

You can use your kamado B10 in all seasons and in all weathers (when protecting it from the rain). It is designed for daily use and for cooking all different types of dishes, and will last for a lifetime (if treated correctly).



Product Overview



1. General Safety Instructions

- » Always be careful when handling your kamado B10 at full working temperature, when cooking with charcoal and igniting charcoal. The kamado B10 reaches a maximum temperature of about 80 °C on the outer surface of the lid and about 60 °C only on the body, which reduces the risk of burns. Take special care that children do not come into contact with hot surfaces.
- » Be careful when handling hot food and cooking utensils, such as the cooking grate. Touch these only with respective gloves or a gripper in order to avoid any burns. Place or lay them only onto non-flammable surfaces.
- » Never attempt to move the kamado B10 during use. This may lead to damage to the product and serious burning risk because of the lit charcoal.
- » Do not overload the kamado B10 with charcoal. When lit, it may cause irreversible damage to the product (cracks on the surface and inner components). Please refer to section "3" for more information about this.

- » Make sure that the kamado B10 does not tip over when transporting or positioning it, in order to avoid injuries and/or damage to the product.
- » Never lift and carry the KB10 from its handle and/or its hinge in order to avoid damage to the product. For the kamado B10 Nano, please carry or lift it only from the bottom of its body and using two persons. The kamado B10 Grande is delivered with a trolley and can be rolled from one place to the other easily. As the KB10 Grande is heavy, it is advisable to roll it from the pallet directly onto the trolley before first use. In order to do this tip it gently a little to the side and roll it onto the trolley.
- » Only use original parts in the kamado B10. Using non-conforming parts or conducting unauthorized modifications to your kamado will void the warranty. Additionally this may lead to user injuries and/or damage of your KB10. Never hesitate to contact us at info@kamadob10.eu in case your kamado B10 is damaged in any way.

2. A quick Guide

Below you will find a quick guide on how to use your kamado B10. Please make sure to read the entire User Guide if it is the first time you are using it.

1.

Placing charcoal:

- Remove the cooking grate
- Put the charcoal into the fire box (never cover the holes of the fire box as explained on page 8)

2.

Igniting charcoal:

- Shape a cotton ball (approx. 5 cm in diameter) and soak it well with bioethanol
- Put the cotton ball in the middle of the charcoal and ignite it
- Place the cooking grate and close the lid

3.

Awaiting working temperature:

- Open both valves completely
- Wait for approx. 10-15 minutes until the working temperature is reached (igniting time depends on the quality of the charcoal)

4.

Regulating temperature according to cooking method:

- Very slow cooking: clay oven style (open both valves at approx. 3-5 mm / cook time: more than 4 hours)
- Slow cooking: mix of clay oven and barbecue style (open both valves at approx. 5-8 mm / cook time: about 2 hours)
- Fast cooking: barbecue style (open both valves up to 50% / cook time: 15-20 min.)
- Fast cooking: stove style (open both valves at $\frac{3}{4}$ / quick cooking using a wok or paella pan)
- Smoking: open the bottom valve fully (for slow smoking open the bottom valve partially) and close the valve at the lid completely

5.

Placing grillables:

- Greasy food should be positioned at the cooking grate edges to avoid smoke
- Place food in vertical position for optimal use of the cooking space
- If smoke is a problem for the occasion/location, make sure to avoid greasy food

6.

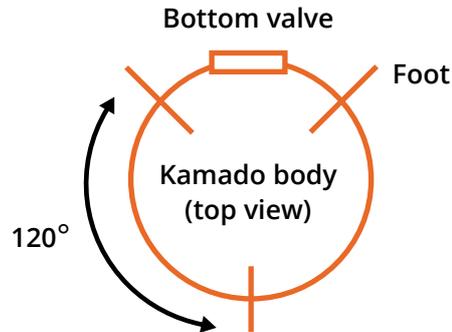
Enjoying:

- Only the kamado B10 gives your dishes such amazing and unique flavours
- Cook while enjoying your time with family and friends
- Welcome to the World of KB10

3. Set up before Use

For the KB10 Nano, search for an even surface and place your KB10 on its base, as shown in the Unboxing Instructions. In the case of the KB10 Grande, place it onto the trolley.

The 3 feet included should be placed beneath the KB10 to ensure no moisture is accumulated below. Make sure to put them every 120° of the body (as shown in the picture below).



For this, tilt the KB10 just enough to position the first of the 3 feet included. Tilt it again to the next side and place the second foot. Finally, place the third one following the same procedure as for the second foot.

Make sure the location where you place the kamado B10 is moisture free to avoid damaging the product over time.

The surface where the kamado B10 is placed should be robust, so that it cannot tip over. We offer special made and functional wooden design furniture which perfectly fits your KB10 and protects it against tipping over. Please contact us for more information about our furniture.

Caution: for indoor KB10 use, it is crucial that the kitchen is equipped with a very strong exhaust system in order to avoid the risk of carbon monoxide poisoning (as carbon monoxide is released during the first few minutes after igniting charcoal). Make sure that you are in compliance with your local fireplace ordinance and other local requirements and regulations for household and indoor fireplaces. Do not hesitate to contact us to get further advice on this matter. **The kamado B10 should only be used in closed rooms if the construction conditions enable safe use.**

3.1. Amount of charcoal:

For both KB10 size versions place an amount of charcoal so that the holes in the fire box can still be seen completely (see drawing below).



Make sure not to exceed the following amounts of charcoal:

- For the kamado B10 Nano, use a maximum of 500 g of charcoal per barbecue.
- For the kamado B10 Grande, use a maximum of 1.500 g of charcoal per barbecue.

Carefully place the charcoal into the fire box of the KB10 before use. Avoid hitting the inner parts made of clay hard, in order to prevent cracks or other damages.

Instead of charcoal you can also use briquettes. The disadvantage of some briquettes is that they can produce a lot of ash. As a result it may be necessary to empty the ash chamber more often.

Caution: never overload your kamado B10 with charcoal or briquettes, in order to avoid damage (overheating cracks). Due to its special construction, the KB10 has an excellent heat-insulating effect and therefore needs a lot less charcoal than other conventional barbecues or wood fired ovens! **Avoid using poor quality charcoal or briquettes.**

Caution: do not move or remove the fire box during use. Also, it is not necessary to remove remaining charcoal from your KB10 after use, since it still can be used for the next barbecue.

4. Igniting Charcoal

For igniting the charcoal, we recommend shaping a ball from natural cotton wool (about 5 cm in diameter), soaking it with bioethanol and putting it in the middle of the charcoal.

Use a long matchstick or stick lighter when igniting the charcoal and make sure to avoid shooting flames caused by bioethanol vapours.

Caution: do not use other igniting techniques such as barbecue lighter cubes (these often contain substances which could cause strong smoke emissions and even affect food taste negatively), electrical barbecue lighters or chimney starters. Using other highly inflammable substances different from bioethanol, may cause overheating which could damage your kamado as well.

After igniting the cotton wool ball place the cooking grate so that it can warm up as well. Afterwards close the lid and open both valves completely. Now the KB10 requires about 10-15 minutes for reaching its working temperature. The exact time needed depends on the type and quality of the charcoal used.

After reaching the working temperature, the valves should be set according to the recipe. The valves control the temperature inside your KB10. For maximum heat power, both valves should be opened completely. For minimum heat power, both valves should be almost closed. You will find more information about the settings in the next section of this User Guide.

Caution: the temperature **should be controlled after 15 minutes at the latest**, in order to avoid overheating of the KB10 and possible damage to the product.

Caution: during use, open the lid of your kamado B10 slowly to avoid strong flows of air going inside the kamado. Sudden flows of air may cause instant ignition of the charcoal and thus, flames flaring up. If this happens, please close the lid again immediately and wait for approx. 5 minutes to smother the flames.

5. Cooking Methods

Below you will find a list of our favourite cooking methods for the kamado B10:

- A** | **Very slow cooking: clay oven style**
- Open both valves at approx. 3-5 mm
 - This setting should be chosen if you plan to cook for more than 4 hours
 - It is suitable for slow cooking of large pieces of meat or slow cooking in a pan
- B** | **Slow cooking: mix of clay oven and barbecue style**
- Open both valves at approx. 5-8 mm
 - With this setting you can cook slowly. Food will be ready in about 2 hours
 - It is suitable for cooking medium-sized pieces of meat, gratins, whole vegetables, cakes and terrines
- C** | **Fast cooking: barbecue style**
- Open both valves up to 50%
 - With this setting you can cook fast. Food will be ready in 15-20 minutes
 - Ideal for grilling food, like steak or vegetables

D

Fast cooking: stove style

- Open both valves at $\frac{3}{4}$
- This setting should be chosen if you want to reach high temperatures
- It is suitable for the fast preparation of food in a wok or paella pan

E

Smoking:

- Open the bottom valve fully and close the lid valve completely. Alternatively you can also open the bottom valve partially in order to smoke slower
- Carefully add smoke woods, herbs or spices onto the embers as soon as the KB10 has reached its working temperature. Place the grillables onto the cooking grate immediately and close the lid. Food will absorb all the smoke released by woods, herbs and spices you have added

Keep in mind that greasy food should be placed at the cooking grate's edges to avoid fat leaking onto the embers and thus, generating smoke emissions.

To optimize cooking space inside your kamado, you may place the grillables vertically (e.g. arrange spare ribs in the shape of a ring).

6. After Use

After use, close both valves completely to stop the air supply. This will extinguish the embers and cool down the KB10.

Caution: never attempt to extinguish the embers within your kamado B10 by using water or any other liquids.

The remaining charcoal inside the KB10's fire box can be used again for the next barbecue, so there is no need to remove it.

Once the ash has cooled down, remove it from the ash chamber through the bottom valve using the ash remover after every use or at least after 3 to 4 barbecues maximum.

Caution: when the KB10 is still warm, never attempt to cover it with a carton, fabric or any other highly flammable material. This may cause fire.

7. Cleaning your kamado B10

The kamado B10 barely needs cleaning. There are only three parts that can be cleaned:

- » **The outer surface:** if the KB10 is dirty on the outside, use a moist cloth. Do not use any solvents.
- » **The cooking grate:** please clean the cooking grate according to its type of material.
 - **Untreated steel:** do not clean using water nor solvents in order to prevent corrosion. You can brush off intense grease. Slight grease will create a “patina” that prevents the cooking grate from oxidizing and gives food a better taste.
 - **Stainless steel:** it is dishwasher-safe and can be cleaned in a dishwasher or by hand using water and dishwashing detergent.
- » **The ash chamber:** once your KB10 has completely cooled down you can remove the ash from the ash chamber through the bottom valve by using the ash remover after every use, or after 3 to 4 barbecues maximum.

Caution: do not clean any other parts of your KB10. The inner kamado components are made of porous material which will store the flavour and taste of the previous barbecues and pass it on to the food during the next use. The older the kamado is, the better the taste you will get in your food.

7.1. Additional care instructions for your kamado B10

- Cooking grates made of untreated steel can be cared for and protected optimally by moistening them with cooking oil after use. Consequently, the protective “patina” is renewed during the next barbecue and avoids corrosion.
- If necessary, the hinge made of stainless steel may be treated with special oil (e.g. the penetrating lubricant WD-40).
- If required, the sealing felt between the kamado’s lid and body can be removed and replaced by a new one. Please contact us if your KB10 needs a new sealing felt.

8. Other Important Information

Here is some more useful information to keep in mind when using the KB10:

- » Make sure that everyone who uses your kamado B10 is familiar with the information in this User Guide, and if possible, instruct inexperienced users accordingly.
- » In order to avoid any damage caused by moisture you should keep your KB10 with its lid and valves closed, and away from rain and water.
- » If possible, protect your KB10 by using a dust cover. Do not cover your kamado before it has completely cooled down.

Your KB10 is designed to be a **life lasting** purchase. If treated well, you will even be able to pass it on to next generations. **Your kamado B10 will reward a diligent and caring treatment with a unique taste and extraordinary moments while preparing and enjoying food.**

Please contact us at info@kamadob10.eu should you have any further questions or suggestions regarding the usage of your kamado B10.

9. Warranty

We believe in the quality of our hand made kamado B10 and therefore, additionally to the legal warranty, we grant the following limited warranty as well:

- » **Clay components:** we grant a limited lifetime warranty for materials and workmanship on the following clay components: lid, body, fire box, fire ring and feet. The cole grid carries a limited one (1) year warranty.
- » **Wood components:** the kamado B10 handle carries a limited one (1) year warranty on materials and workmanship. As wood is a natural product we do not provide warranty for fissures that may arise due to normal weather conditions.
- » **Felt components:** we provide a limited one (1) year warranty on materials and workmanship for the seal of the kamado B10 at the lid and body made of needle felting. Discolouring at the felt which arises due to normal product usage is not covered by this warranty.

» **Metal components:** lid and bottom valve, lock ring with handle and hinge, cooking grate and ash remover carry a limited five (5) year warranty on materials and workmanship. The warranty does not cover damage and corrosion on the metal parts' surface which may arise due to outside influences such as extreme humidity, strong surface damaging chemical substances or surface scratches.

This warranty is only valid for properly used kamados, according to the information provided in this User Guide.

The warranty does not cover: incidental or singular damage (breakage due to negligence, damage due to inappropriate transport, dropping of the product, incorrect setup or placement, e.g. on an unstable surface); damage caused by unauthorised alterations or modifications, negligent handling, abuse/misuse or improper care; normal and reasonable wear and tear; damage due to natural disasters; injuries to persons (e.g. burns due to improper use); property and consequential damage due to improper use (e.g. to home and furniture); minor scratches, dents, cosmetic cracks, optical defects or fissures in the outer varnish of the product.

For commercial usage or similar high intensity usage, we grant a limited one (1) year warranty service life on materials and workmanship.

9.1. Commencement of the warranty period and warranty expiration

The warranty commences on the date of the invoice. The warranty is valid for the period of time mentioned before, but only as long as the kamado B10 is owned by the original purchaser.

9.2. Coverage of the warranty

The warranty covers all parts of the kamado B10 that have defects in materials or workmanship. These will be repaired or replaced at the sole discretion of kamado B10 Germany at no cost for the respective purchaser. The purchaser bears any transportation cost incurred.

9.3. Submitting warranty claims

Please contact kamado B10 Germany or the local representative, if you want to submit a warranty claim. You will find the contact address at the end of this User Guide. Please do not send us any parts before contacting us.

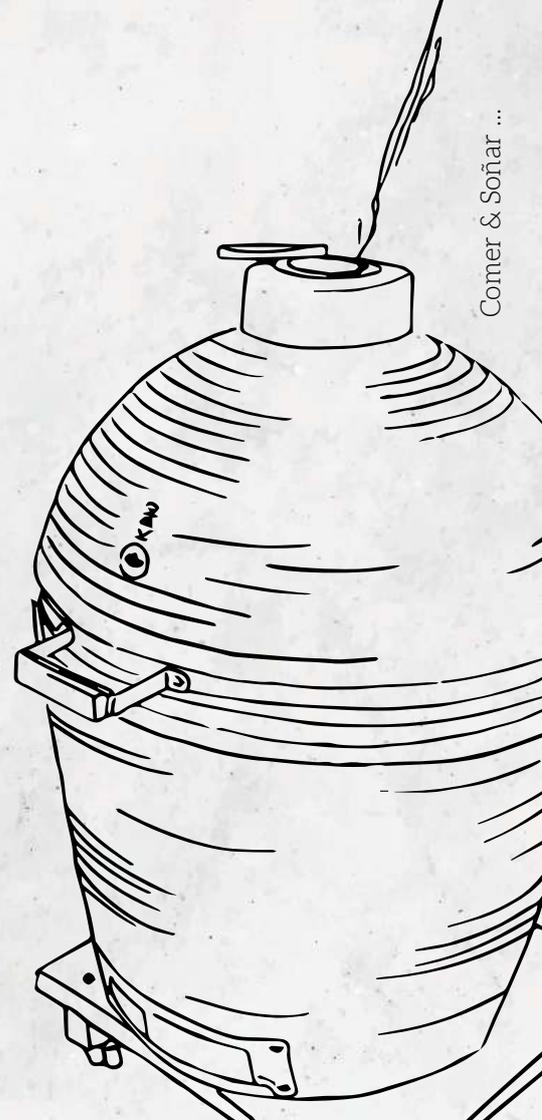


kamado B10 Germany

Brückenstr. 2
73061 Ebersbach an der Fils
Germany

info@kamadob10.eu
www.kamadob10.eu
Tel. +49 170 776 5756

EN Rev. A - 05/2020



Comer & Soñar ...



HAND MADE IN GERMANY

Follow us on Instagram & Facebook