

18"
KAMADO
GRILL

HOMEBASE
EDIT

INSTRUCTION MANUAL

IMPORTANT: Please read these instructions before using the product and retain for future use.

HHGL Limited, MK9 1BA;
HHGL (ROI) Limited, D02 X576

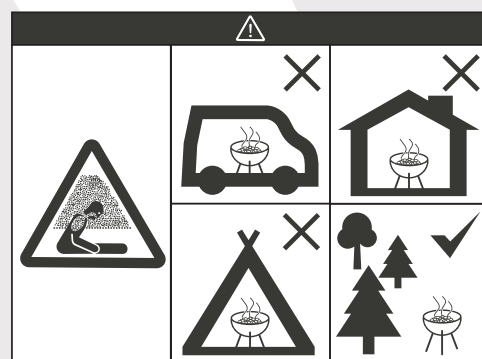
WARNING

⚠ CAUTION:

Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.

Please read carefully before assembling and using the BBQ.

1. Use only dry, clean wood for better burning and less smoke. If you chop wood, let it dry for at least 2 years until it cracks or the bark comes off. Check moisture (12-15%) with a meter and choose firewood with FSC or PEFC marks for responsible forest management.
2. Avoid burning treated or painted wood, as it releases harmful heavy metals. Prohibit burning processed wood, chipboard, laminate floors, paper, and cardboard due to excessive smoke and ash. Stick to using untreated pressed wood blocks or dried wood from the DIY store.
3. Don't use fire pits, wood stoves, or charcoal barbecues on windless or foggy days to prevent lingering smoke and air pollution around your home.



Read this information carefully before installation or use of this product

The use of this barbecue requires a minimum amount of supervision and precaution (see recommendations below).

Be careful of the environment, a day out in the open air should not be a cause of destruction or pollution. When used for the first time, heat your barbecue for 30 minutes. Doing so will stabilize the paint and this will give off an odour, but only when turned on this first time.

INSTRUCTION FOR USE

IMPORTANT:

Your barbecue grill is now ready to work and will be of great use to you.

For your safety, PLEASE NOTE:

- Do not use indoor!
- WARNING! Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN 1860-3!
- WARNING! Keep children and pets away during use.
- On a windy day, turn your barbecue so that the wind can not cause sparks.
- To ensure safety, never sprinkle cold water near the cast iron hearth.
- The barbecue has to be installed on a secure level base prior to use.
- The maximum amount of briquettes for the BBQ's: 2kg.
- Recommendation: The barbecue shall be heated and the fuel kept red for at least 30 minutes prior to the first cooking on the barbecue.
- WARNING! This barbecue will become very hot, do not move it during operation.
- Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.

HOW TO LIGHT THE CHARCOAL

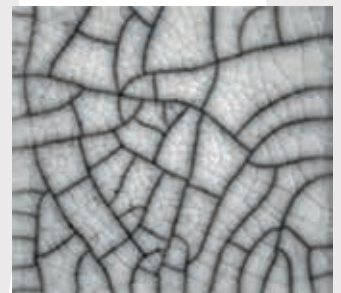
A few tips: Wood is not allowed to use for cooking, only charcoal to be used.

- Add your charcoal. Use the charcoal that complies with the current laws. The charcoal must be placed 2 cm under the grill when in its lowest position.
- The easiest method for lighting your charcoal is to use barbecue lighters that are easy to find in the DIY stores.
- Do not cook before the fuel has a coating of ash.
- Do not pour flammable liquid onto the charcoal to light or re-light the barbecue.
- For obvious safety reasons, we strongly advice you not to move your barbecue once it is working.

ABOUT CRACKLE

The surface of the charcoal grill can seem to be cracked. This does not mean that there are cracks in the ceramic material. This is crackle and is because the glazing and clay do not have the same expansion ratio.

The cobweb pattern of lines differ from cracks in that they can only be felt by running a fingernail over them. They stand out more if the surface is dusty or magnified. Crackle can look like damage, but does not affect the functionality or lifepan of the product. For this reason crackle is not included in the warranty. The fact is that the crackle process makes the product stronger.



COOKING TEMPERATURE

LIGHTING THE GRILL

- Place crumpled newspaper and firelighter cubes on the charcoal tray on the bottom of the grill.
- Place 2 or 3 handfuls of charcoal over the newspaper. Do not use too much charcoal – one layer is enough.
- Open the bottom vent and leave the lid open.
- Light the newspaper with a long lighter or matches.
- When the charcoal has started burning, make sure the bottom vent and the lid are open for about 10 minutes to build up a glowing bed of charcoal. Wait until all the firelighter material has completely burned up.
- Allow the charcoal to burn for at least 30 minutes before cooking anything on the grill. Do not move the charcoal around after it has started burning. The charcoal burns more uniformly and effectively if it is left alone. Do not start grilling before the charcoal has a grey covering of ash.
- Watch over the grill until it reaches the required temperature. Close the bottom ventilation opening afterwards.

SMOKING

- Follow the instructions to light the grill (Step 1-6 under Lighting the grill).
- Watch over the grill until it reaches the required temperature.
- Keep the bottom vent slightly ajar.
- Close the lid and top vent. Keep checking the temperature for a few more minutes.
- Use grill gloves and spread out the smoke chips in a circle over the hot charcoal. The grill is now ready for the smoking.

GRILLING

- Follow the instructions to light the grill (Step 1-6 under Lighting the grill).
- Close the lid and fully open the top and bottom vents.
- Watch over the grill until it reaches the required temperature.
- Close the top vent halfway and continue checking the temperature for a few more minutes. The grill is now ready.

EXTINGUISHING THE GRILL

WARNING!

Do not use water to put out the charcoal as this can damage the ceramic parts.

- Do not add more charcoal.
- Close the lid and close all the vents, allow the embers to go out by themselves.

MAINTENANCE

- Check that all the fasteners are firmly in place after using for the first time.
- The metal band that fastens the lid at the base expands from the heat and should not be loose.
- Tighten the fastener with a spanner if necessary.
- Use the cover when storing the grill outdoors. Make sure that the grill has cooled before putting the cover on.

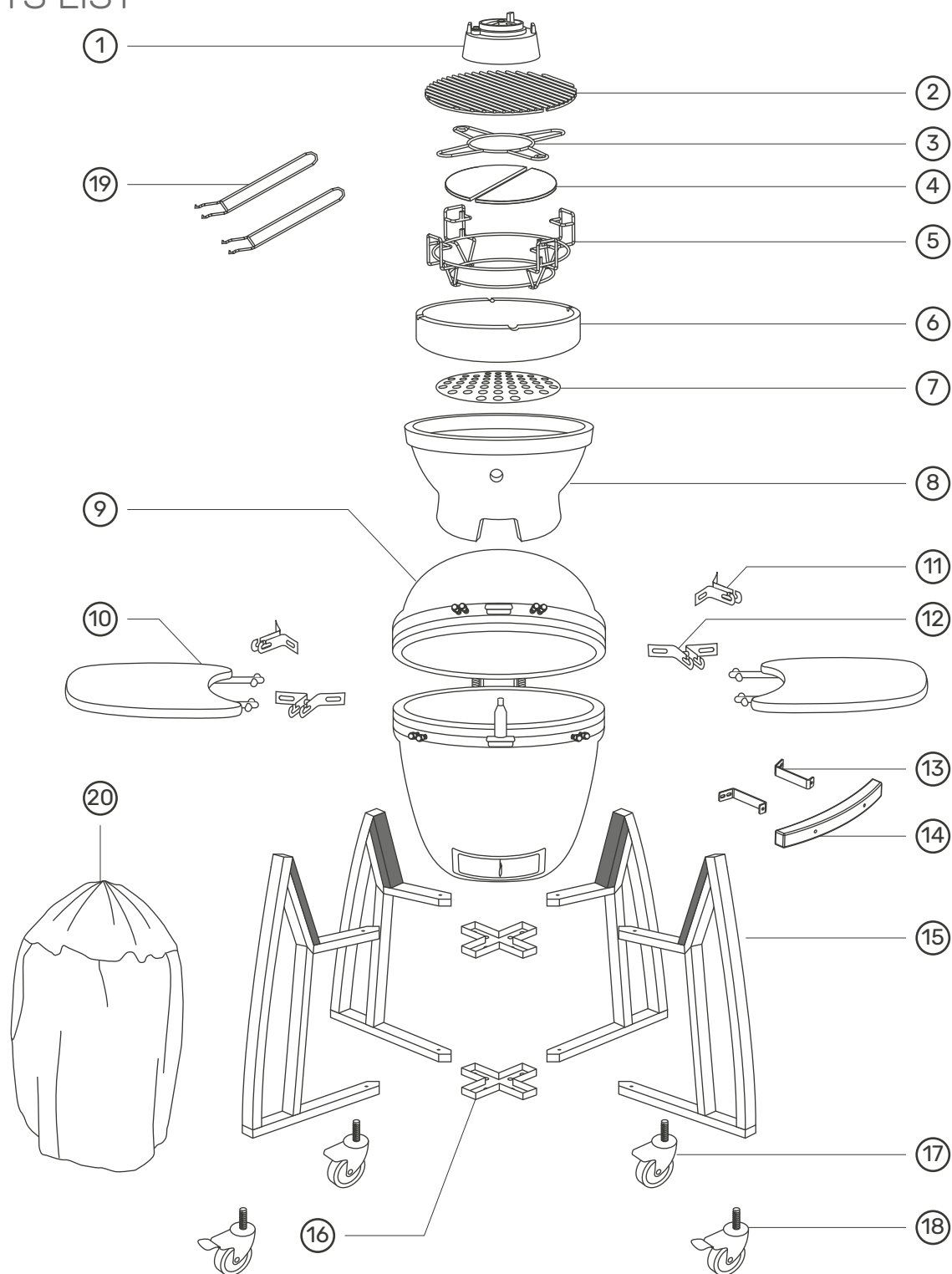
○ Open vent ● Closed vent

Top vent	Bottom vent
110°C-135°C	
Shoulder of beef	2 hours per 500 g
Pulled pork	2 hours per 500 g
Whole chicken	3 to 4 hours
Spare ribs	3 to 5 hours
Brisket	6+ hours

Top vent	Bottom vent
160°C-180°C	
Fish	15 to 20 min
Fillet of pork	15 to 30 min
Pieces of chicken	30 to 45 min
Whole chicken	1 to 1.5 hours
Leg of lamb	3 to 4 hours
Turkey	2 to 4 hours
Ham	2 to 5 hours

Top vent	Bottom vent
260°C-370°C	
Beefsteak	5 to 8 min
Pork chops	6 to 10 min
Hamburgers	6 to 10 min
Sausages	6 to 10 min

PARTS LIST



Parts:

No.	Description	Qty
1	Top vent	x 1
2	Cooking grill	x 1
3	Ring	x 1
4	Half moon stone	x 2
5	Cooking rack	x 1
6	Fire ring	x 1
7	Charcoal grate	x 1
8	Fire box	x 1
9	Kamado body	x 1
10	Side table	x 2

No.	Description	Qty
11	Side table bracket 1	x 2
12	Side table bracket 2	x 2
13	Handle bracket	x 2
14	Handle	x 1
15	Leg	x 4
16	Cross	x 2
17	Wheel without lock	x 2
18	Wheel with lock	x 2
19	Clip	x 2
20	Rain cover	x 1

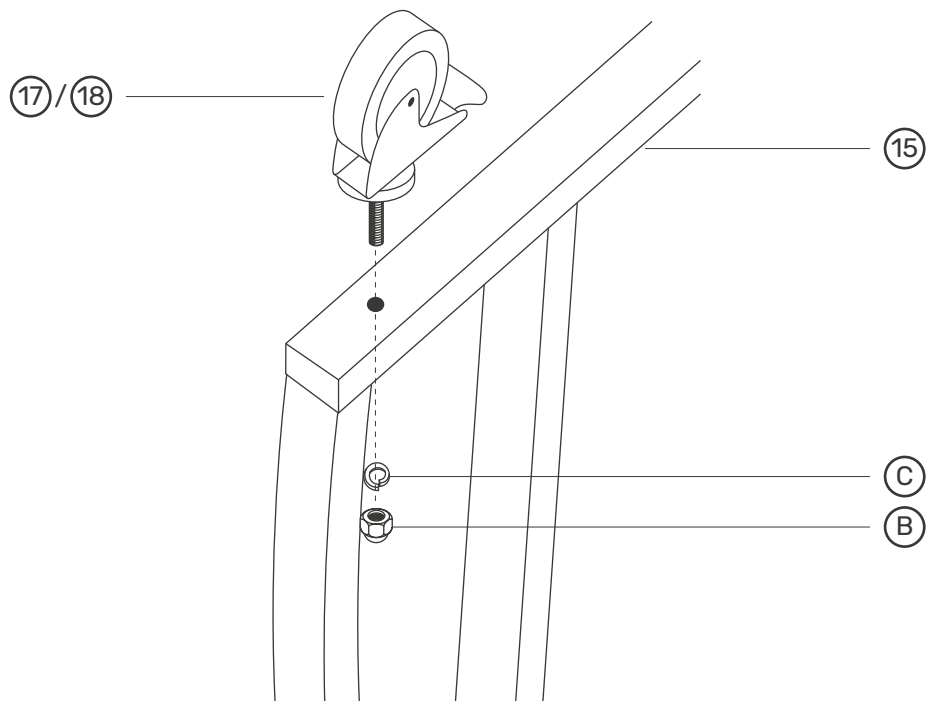
Fittings:

No.	Description	Qty
A	M6 x 12mm	x 16
B	M12 Nut	x 4
C	Ø13 x 18mm	x 4
D	M5 x 45mm	x 2
E	M5 Nut	x 4
F	M5 x 20mm	x 2
G	M6 Nut (Pre-assembled)	x 20

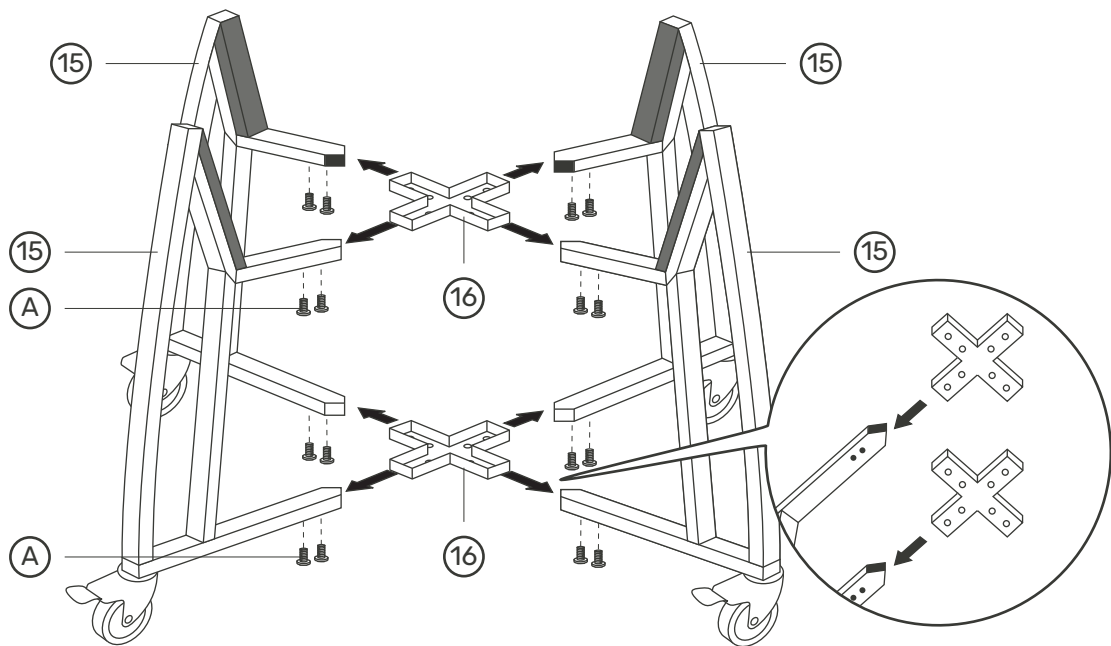
Please check you have all the components and fittings listed. If you find any missing or damaged parts, please contact our customer services team on 0333 003 7084 between 09:00 & 18:00, or use the contact form on our website www.homebase.co.uk

ASSEMBLY

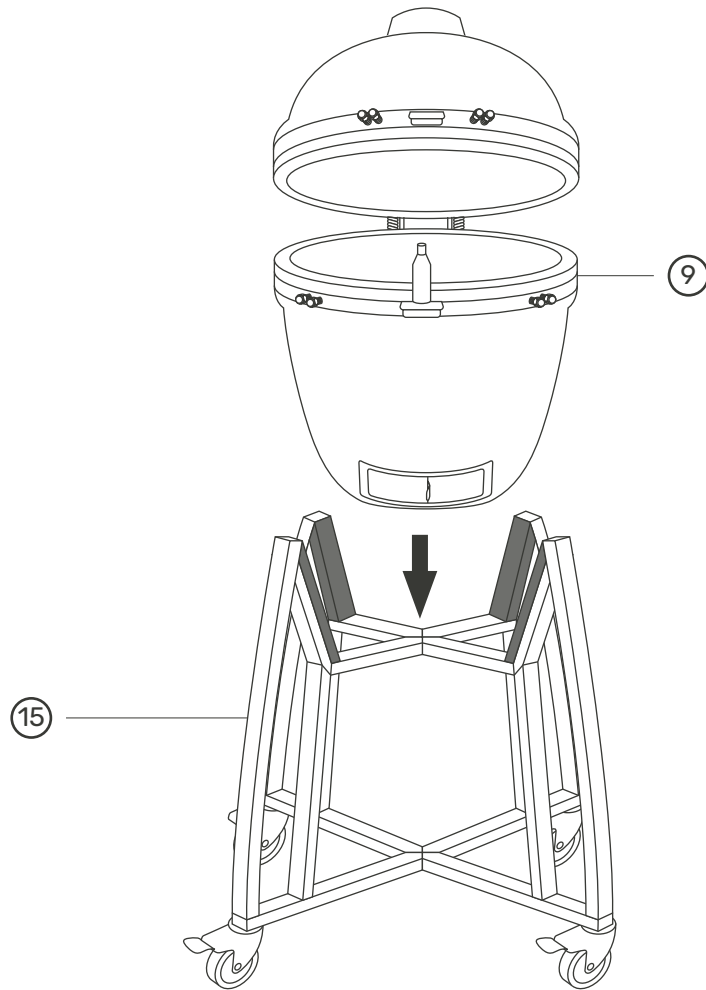
Step 1



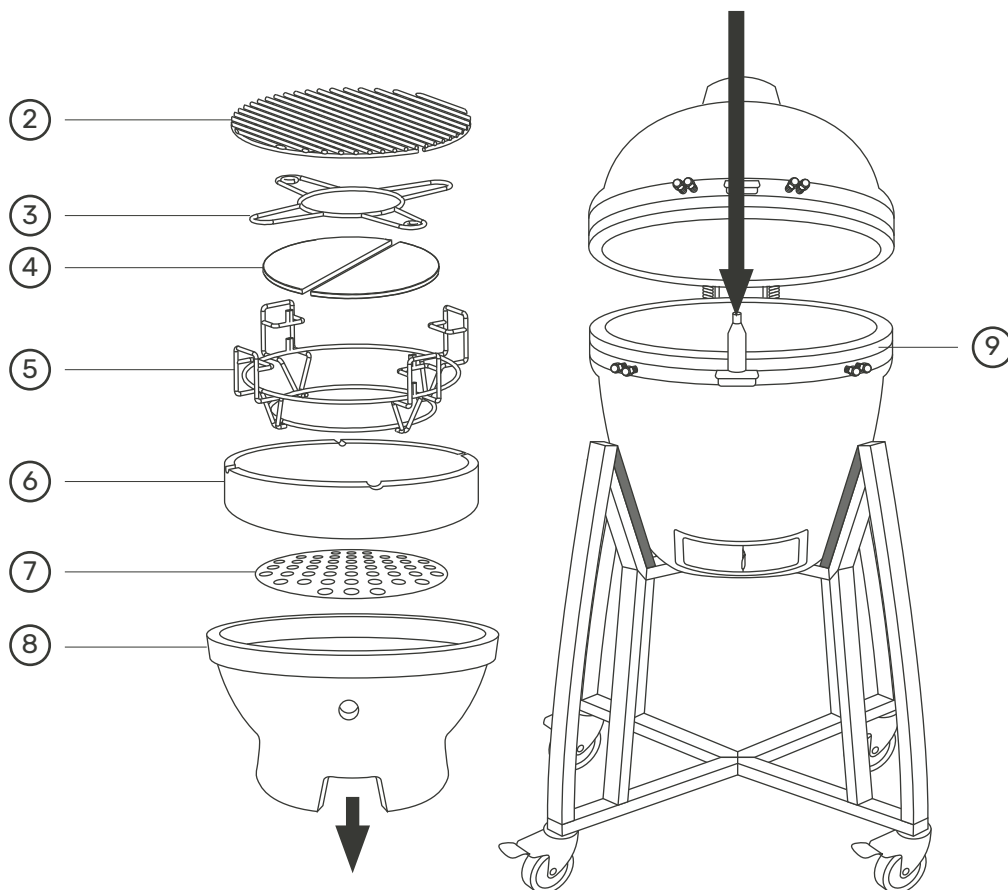
Step 2



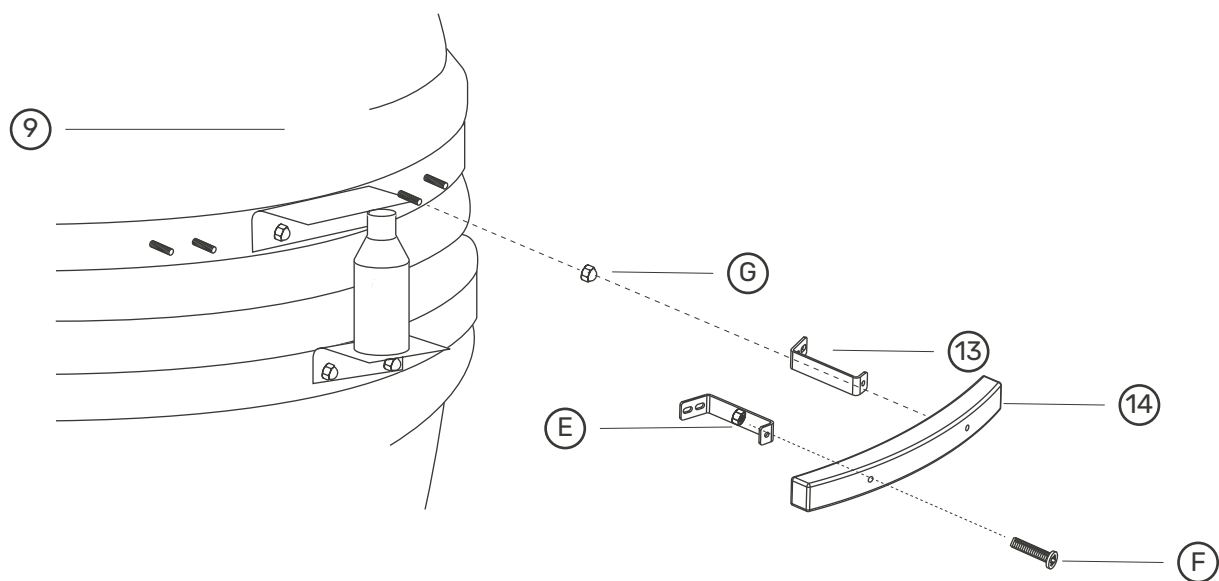
Step 3



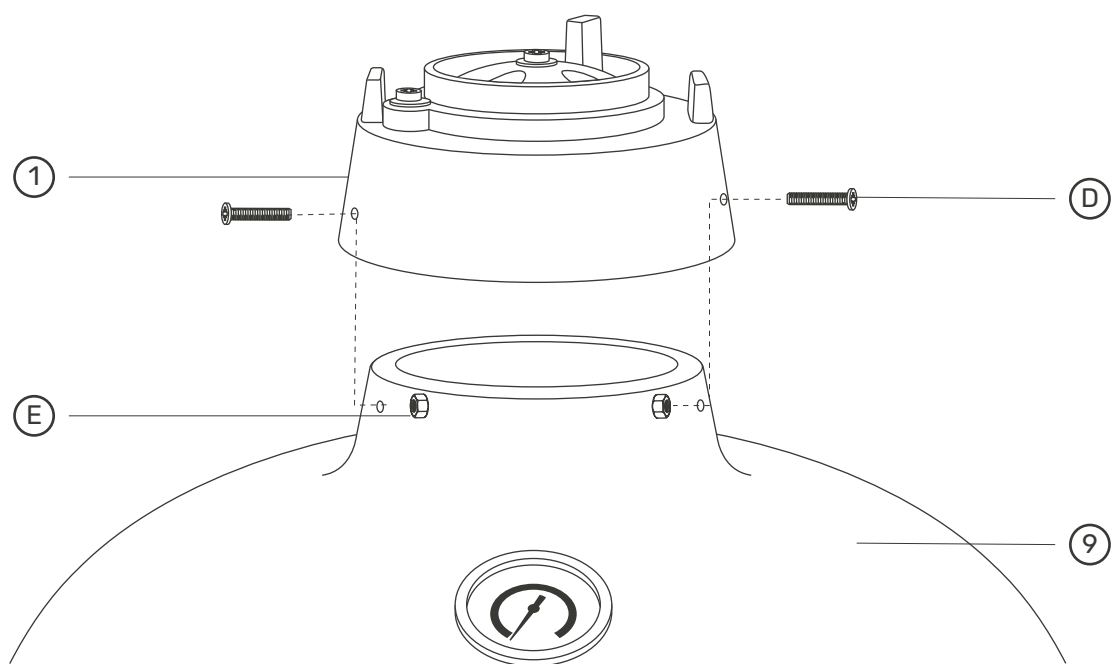
Step 4



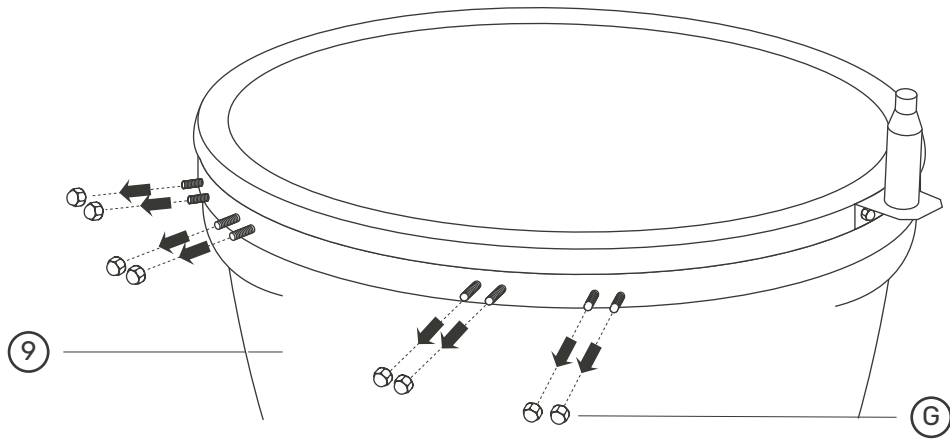
Step 5



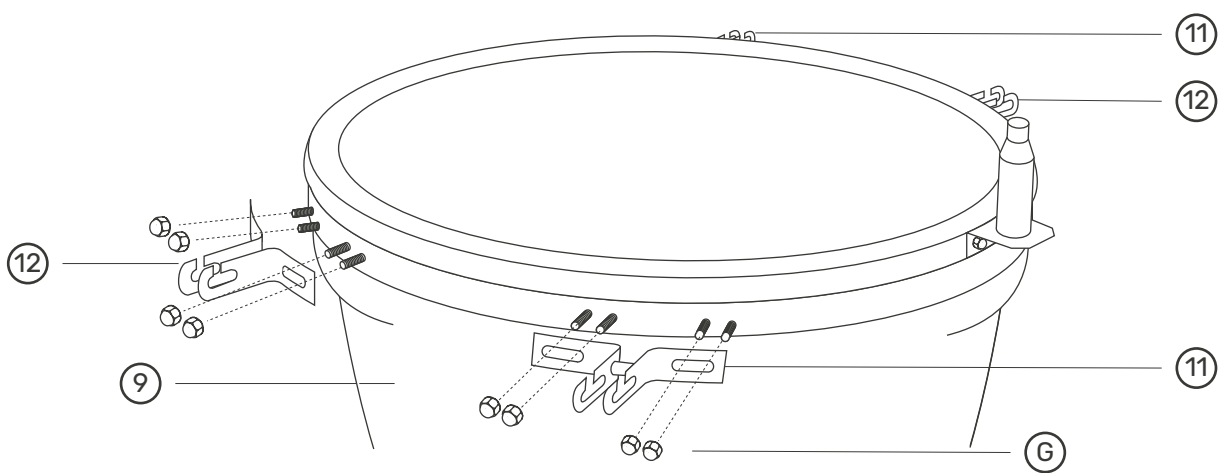
Step 6



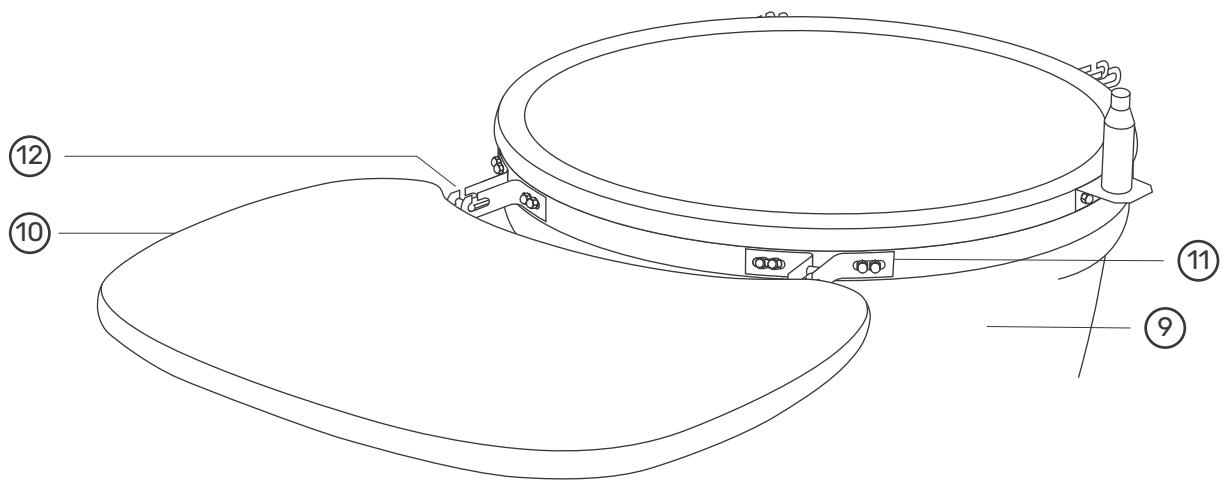
Step 7



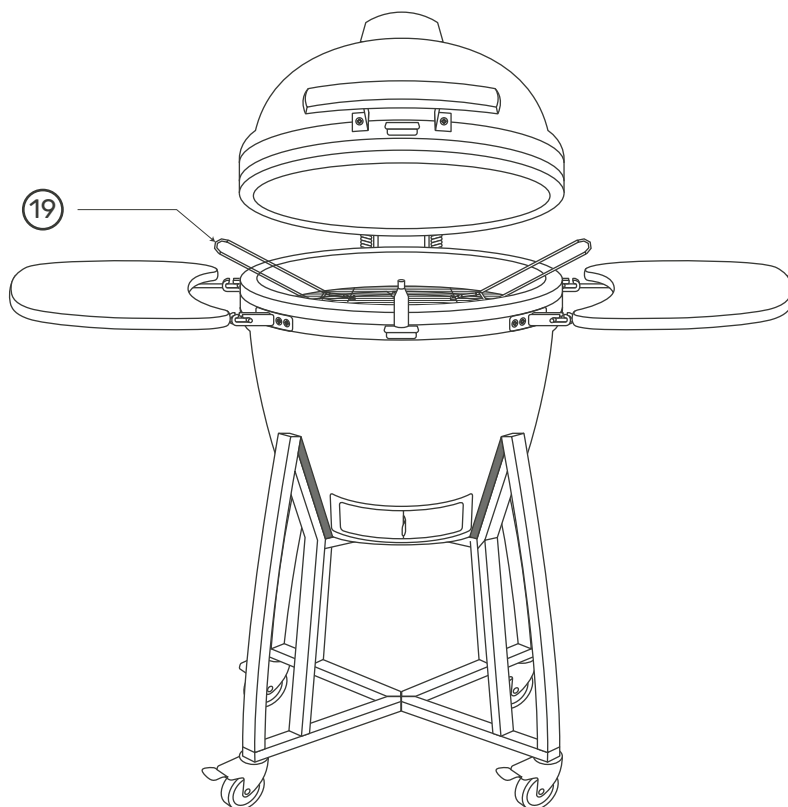
Step 8



Step 9



Step 10



ASSEMBLY COMPLETE