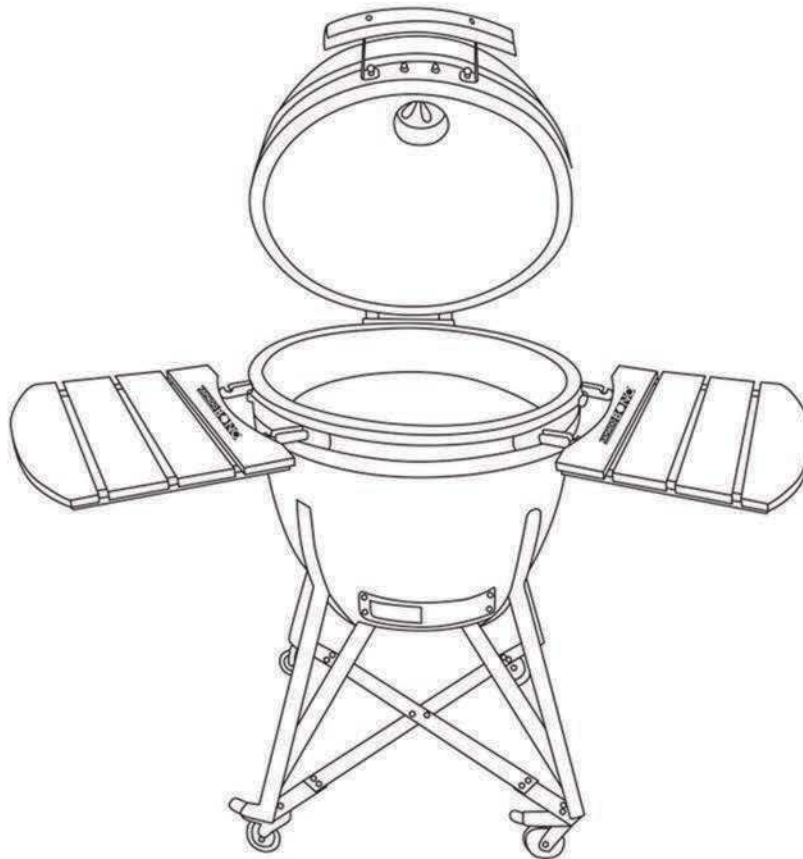




Kamado BONO grill user's manual (EN)



User Instructions - Please keep for future reference

IMPORTANT – Carefully remove any packaging before use, but retain the safety instructions. These instructions form part of the product.

Please take note of all of the safety warnings listed in these instructions.

Please read these instructions in their entirety and retain them for future reference.

These instructions should be stored with the product.

This product is for domestic use **ONLY** and should not be used commercially or for contract purposes.

ABOUT OUR KAMADO BONO

Dating back 4000 years ago archaeologists have discovered large clay vessels thought to be early incarnations of ceramic cookers. Since then it has evolved in many ways; removable lid, added draft door for better heat control and the switch from wood to charcoal as the primary fuel.

Our Kamado BONO grills are extremely versatile. Not only can they be used for grilling or smoking but also pizzas, bread, pies and cookies can be baked effortlessly inside them. Due to their excellent heat retention properties, high temperatures can be achieved and maintained by precise control of airflow via the top and bottom vents. High temperatures are ideal for fast cooking burgers and sausages whilst low heats will cook larger joints over a longer period of time. Why not try adding some wood chips to the charcoal or try combining different flavor wood chips to make your meats even more flavorful.

WARNINGS – CAUTION!

- This product is intended **FOR OUTDOOR USE ONLY. DO NOT use indoors.**
- **ALWAYS** keep children and pets at a safe distance from the oven when in use.
- **NEVER** leave a burning fire unattended.
- **DANGER** of carbon monoxide poisoning – **NEVER** light this product or let it smolder or cool down in confined spaces.
- **DO NOT** use this product in a tent, caravan, car, cellar, loft or boat.
- **DO NOT** use under any awnings, parasols or gazebos.
- **FIRE HAZARD** – Hot embers may emit while in use.
- **CAUTION** - **DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting. Use only firelighters complying to EN1860-3.
- It is highly recommended that you use lump charcoal in your Kamado BONO. It burns for longer and produces less ash which can restrict the airflow.
- **DO NOT** use coal in this product.
- **IMPORTANT:** When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- **ALWAYS** follow the **FOOD COOKING INFORMATION** stated on page 4 of this instruction manual.
- **DO NOT** use the Kamado BONO on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.
- Ensure that the Kamado BONO is positioned at least 2 meters away from flammable items.
- **DO NOT** use this Kamado BONO as a furnace.
- **ATTENTION:** This product will become very hot, **DO NOT** move it during operation.
- **ALWAYS USE** heat resistant gloves when handling hot ceramics or cooking surfaces.
- Allow the unit to cool down completely before moving or storing.
- Always inspect the unit prior to use for fatigue and damage and replace as and when necessary.

CURING THE Kamado BONO

- To start a fire place a dry firelighter cubes on the charcoal plate (7) in the base of the Kamado BONO. Then place 2 or 3 handfuls of lump charcoal over the top of the dry firelighter.
- **DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the dry firelighter using a long nosed lighter or safety matches.
- **DO NOT** overload the unit with fuel – if the fire is too intense this could damage the Kamado BONO.
- Leave until all the fuel is used and extinguished.
- If the first burns are too high it could damage the felt gasket seal before it has had the chance to mature properly.
- After first use inspect all fasteners for tightness. The metal band connecting your lid to the base will expand from the heat and this could become loose. It is recommended you check and if necessary tighten the band with a spanner.
- You can now use your Kamado BONO as normal.

EXTINGUISHING

- To extinguish unit – stop adding fuel and close all the vents and the lid to allow the fire to die naturally.
- **DO NOT** use water to extinguish the charcoals as this could damage the ceramic Kamado BONO.

STORAGE

- When not in use, and if stored outside, cover the Kamado BONO once completely cooled with a suitable rain cover.
- The chrome plated cooking grill is **NOT** dishwasher safe; use a mild detergent with warm water.
- When using the Kamado BONO push down on both of the locking wheels to stop the unit moving about during use.
- It is recommended the Kamado BONO be stored under cover in a garage or shed over winter for complete protection.

CLEANING

- The Kamado BONO is self-cleaning. Heat it up to 260°C for 30 minutes and it will scorch off all of the food and debris.
- **DO NOT** use water or any other types of cleaning product to clean the inside of your Kamado BONO. The walls are porous and will absorb any fluids used, this could cause the Kamado BONO to crack. If the soot becomes excessive then use a wire brush or the ash tool (not supplied) to scrape off the carbon remnants before the next use.
- To clean the grills and grates use a non-abrasive cleaner once the unit has fully cooled.
- To clean the outer surface wait until the Kamado BONO is cool and use a damp cloth with a mild detergent.

MAINTENANCE

- Tighten the bands and oil the hinge 2 times a year or more if needed.

LIGHTING, USAGE AND CARE INFORMATION

- Ensure the Kamado BONO is positioned on a permanent, flat, level, heat resistant non-flammable surface away from flammable items.
- Ensure the Kamado BONO has a minimum of 2m overhead clearance and has a minimum 2m clearance from other surrounding items.
- To start a fire place a dry firelighter cubes on the charcoal plate (7) in the base of the Kamado BONO. Then place 2 or 3 handfuls of lump charcoal over the top of the dry firelighter.
- **DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the dry firelighter using a long nosed lighter or safety matches. Once it has caught, leave the bottom vent and lid open for about 10 minutes to build a small bed of hot embers.
- Allow the charcoal to heat up and be kept red hot for at least 30 minutes prior to the first cooking on the Kamado BONO. **DO NOT** cook before the fuel has a coating of ash.
- It is recommended you don't stoke or turn the coals once they are alight. This allows the charcoals to burn more uniformly and efficiently.
- Once alight **ONLY** use heat resistant gloves when handling hot ceramics or cooking surfaces.
- See below for cooking instructions depending on temperature and duration.

LOW TEMPERATURE COOKING GUIDE

- Light the lump charcoal according to the the instructions above. **DO NOT** move or stoke the coals once lit.
- Open the bottom vent fully and leave the lid open for about 10 minutes to build a small bed of hot embers.
- Monitor the Kamado BONO until it has risen to the desired temperature. See page 4 for a temperature cooking guide.
- Fully close the bottom vent to maintain the temperature.
- You are now ready to use the Kamado BONO for cooking on.
- **IMPORTANT:** When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- **ALWAYS** follow the **FOOD COOKING INFORMATION** stated on page 4 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.

SMOKING GUIDE

- Follow the instructions above as if you were starting a slow cook.
- Monitor the Kamado BONO until it has risen to the desired temperature. See page 4 for a temperature cooking guide.
- Leave the bottom vent slightly open.
- Close the top vent and continue to check the temperature for a few more minutes.
- Using heat resistant gloves sprinkle the wood chips in a circle over the hot charcoal.
- You are now ready to use the Kamado BONO to smoke on.

- **TIP:** Soak your wood chips or cooking planks in water for 15 minutes to prolong the smoking process.
- **IMPORTANT:** When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- **ALWAYS** follow the **FOOD COOKING INFORMATION** stated on page 4 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.

HIGH TEMPERATURE COOKING GUIDE

- Light the lump charcoal according to the the instructions on page 3.
- Close the lid and fully open the top and bottom vents.
- Monitor the Kamado BONO until it has risen to the desired temperature. See page 4 for a temperature cooking guide.
- Close the top vent half way and continue to check the temperature for a few more minutes.
- You are now ready to use the Kamado BONO for cooking on.
- **IMPORTANT:** When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- **ALWAYS** follow the **FOOD COOKING INFORMATION** stated on page 4 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.

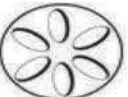
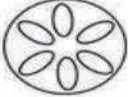
FOOD COOKING INFORMATION

- **DO NOT** cook until the fuel has a coating of ash.
- Please read and follow this advice when cooking on your Kamado BONO.
- Always wash your hands before and after handling uncooked meat and before eating.
- Always keep raw meat away from cooked meat and other foods.
- Before cooking ensure grill surfaces and tools are clean and free of old food residues.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- **CAUTION** – eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli).
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through.
- **CAUTION** – if the meat has been cooked sufficiently the meat juices should be clear and there should be no traces of pink/red juice or meat coloring.
- Pre-cooking larger pieces of meat and joints is recommended before finally cooking on your grill.
- After cooking on your Kamado BONO always clean the grill cooking surfaces and utensils.

REFUELLING

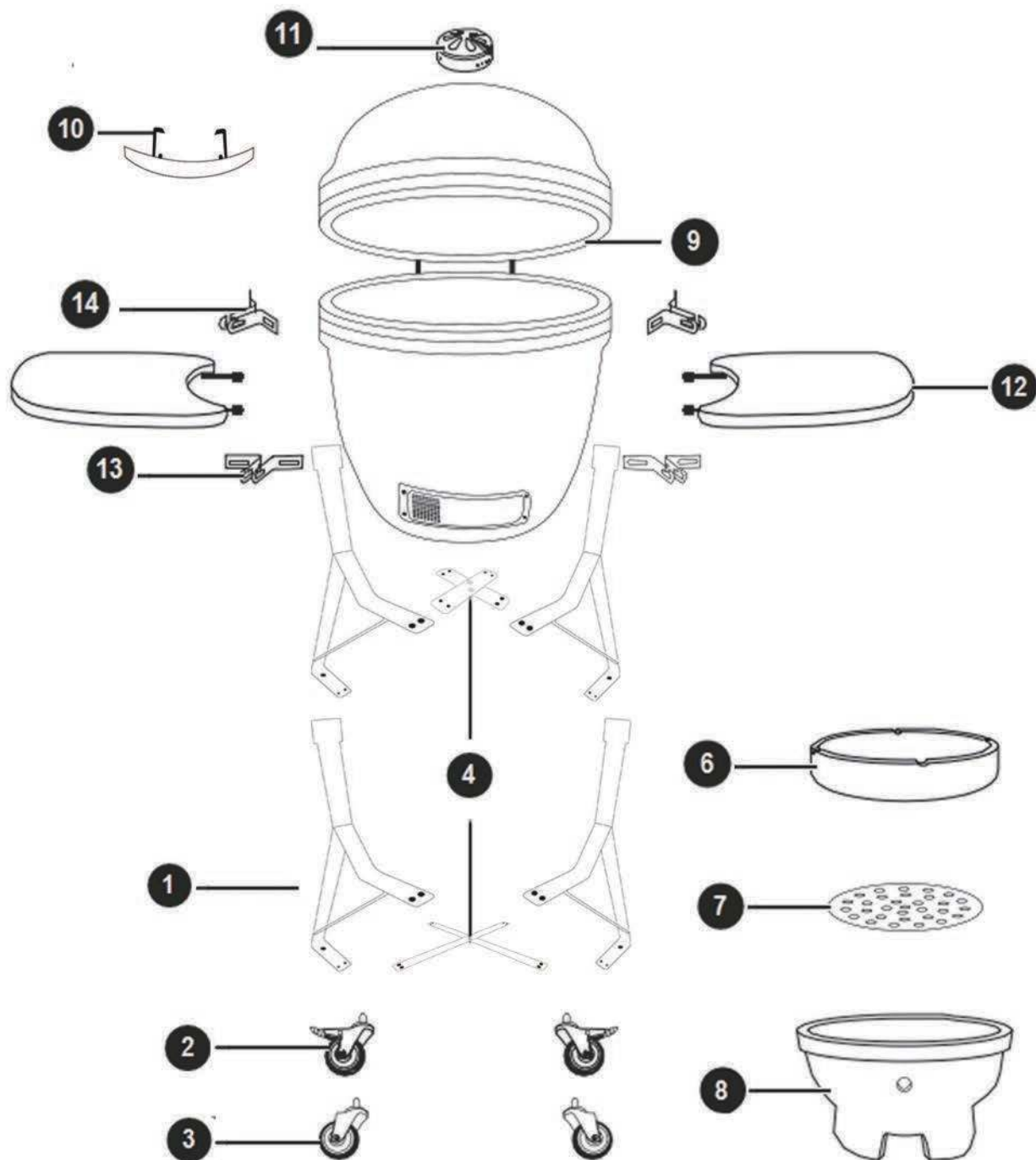
- With the vents closed, the Kamado BONO stays at a high temperature for several hours. If you require a longer cooking time (e.g when roasting a whole joint or slow smoking), it may be necessary to add more charcoal. Just add some additional charcoal and continue as above.

COOKING TEMPERATURE GUIDE

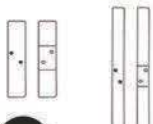
Slow cook / Smoke (110°C-135°C)		Top vent	Bottom vent
Beef Brisket	2 Hrs per lb.		
Pulled Pork	2 Hrs per lb.		
Whole Chicken	3-4 Hr.		
Ribs	3-5 Hrs.		
Roasts	9+ Hrs.		
Grill / Roast (160°C-180°C)		Top vent	Bottom vent
Fish	15-20 Min.		
Pork Tenderloin	15-30 Min.		
Chicken Pieces	30-45 Min.		
Whole Chicken	1-1.5 Hrs.		
Leg of lamb	3-4 Hrs.		
Turkey	2-4 Hrs.		
Ham	2-5 Hrs.		
Sear (260°C-370°C)		Top vent	Bottom vent
Steak	5-8 Min.		
Pork Chops	6-10 Min.		
Burgers	6-10 Min.		
Sausages	6-10 Min.		

Open  Closed 

Parts List



Parts List

 1 4 pcs	 2 2 pcs	 3 2 pcs	 4 4 pcs
	 6 1 pcs	 7 1 pcs	 8 1 pcs
 9 1 pcs	 10 1 pcs	 11 1 pcs	 12 2 pcs
 13 2 pcs	 14 2 pcs		
 A M6-16 24 pcs	 B M12 4 pcs	 C M5-40 2 pcs	 D M5 24 pcs

1 Legs (x4)

2 Lockable Wheels (x2)

3 Normal Wheels (x2)

4 Cross Stick (x4)

6 Fire Ring (x1)

7 Charcoal Grate(x1)

8 Fire Box(x1)

9 Ceramic Lid & Dome (x1)

10 Bamboo Handle (x1)

11 Top Vent (x1)

12 Bamboo Side Table (x2)

13 Side Table Bracket (x2)

14 Side Table Bracket (X2)

A Short Bolt (x24)

B Nut (x4)

C Long Bolt (x2)

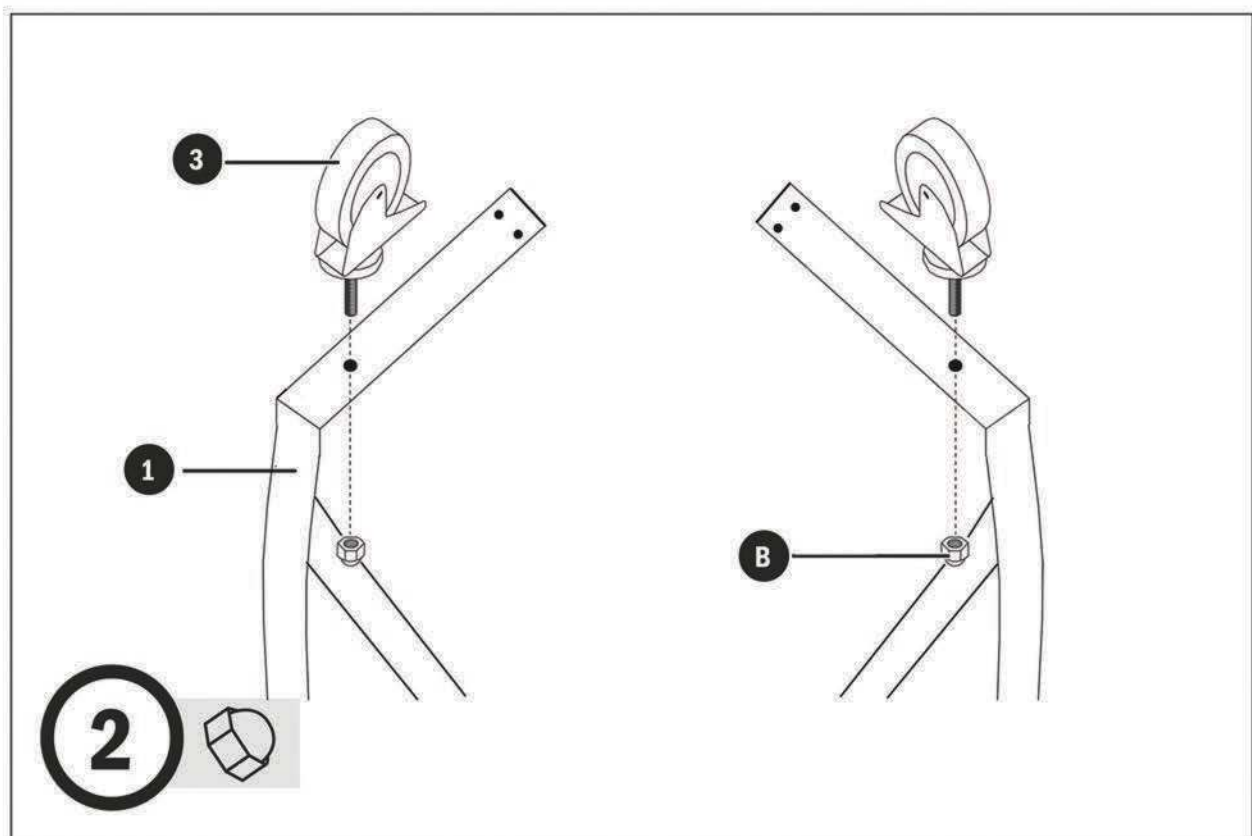
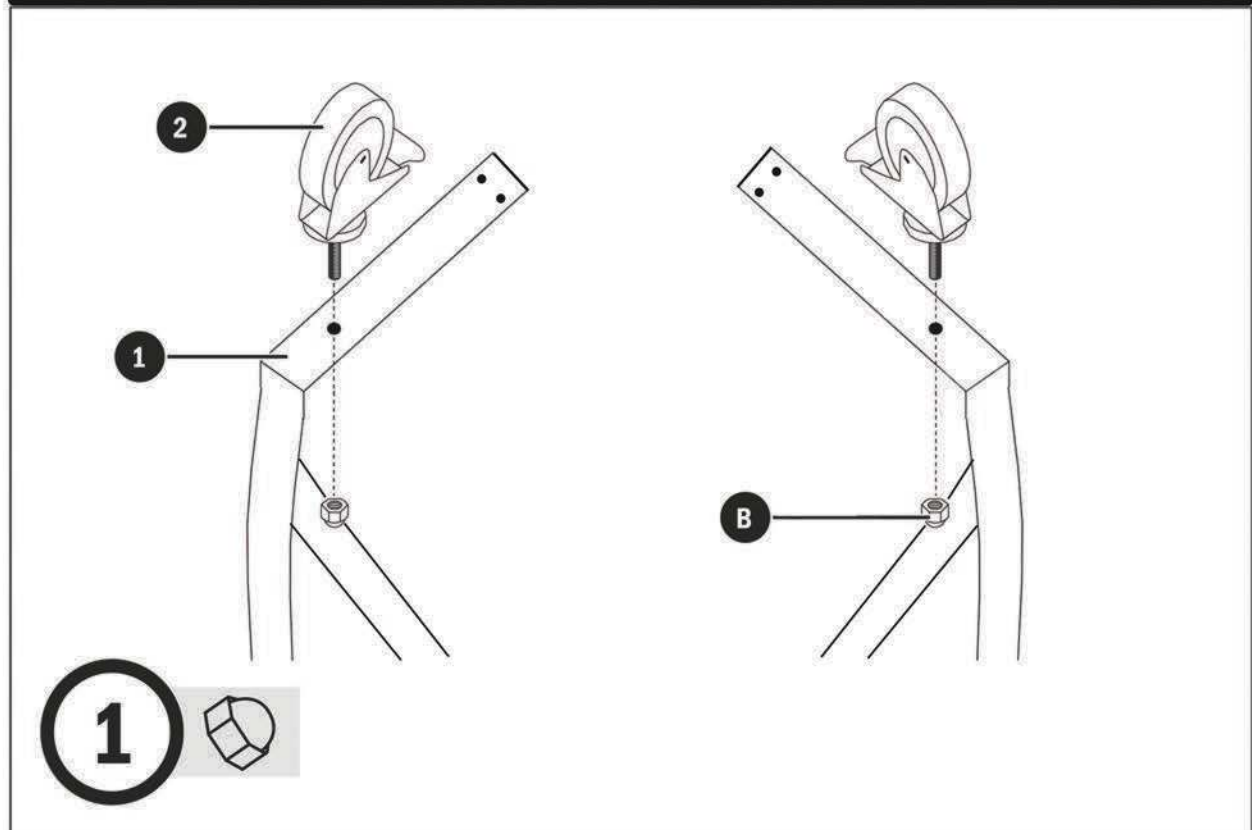
D Screw (x24)

Prior to assembly, read the instructions carefully. Check all parts against the parts list.

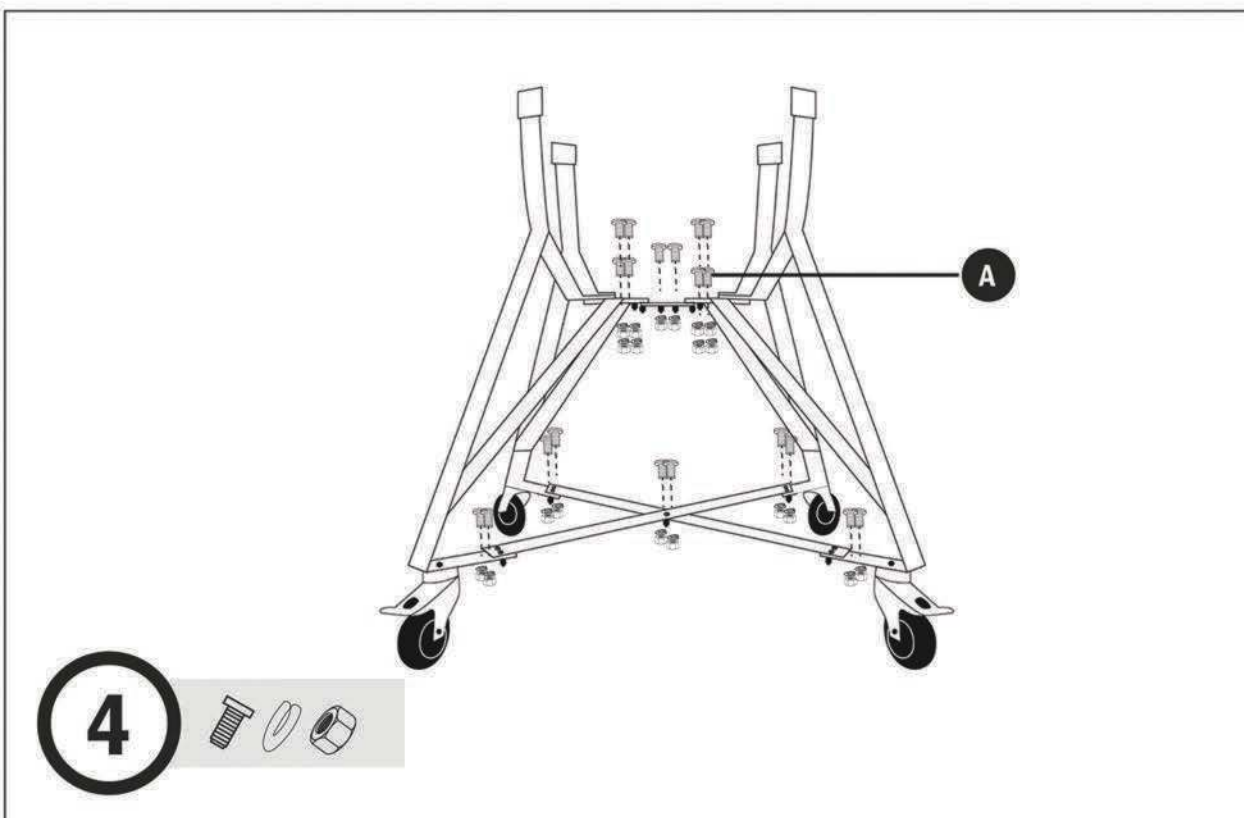
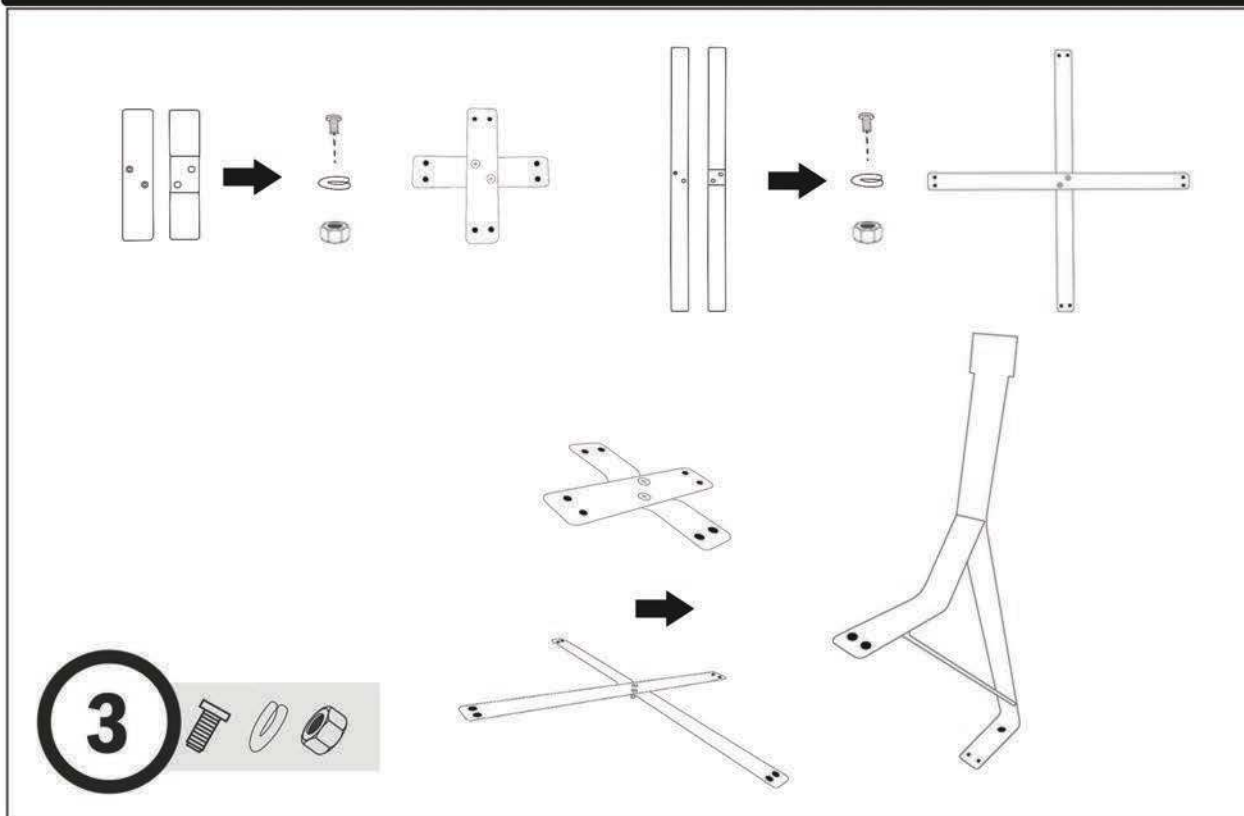
Carry out assembly on a soft surface to avoid scratching the paint. Please retain this information for future reference. For ease of assembly only loosely tighten bolts and then tighten fully when assembly is complete.

WARNING - DO NOT over tighten bolts; only tighten with moderate pressure to avoid damaging the bolts or components of the Kamado BONO Grill.

Assembly Instructions



Assembly Instructions



Assembly Instructions

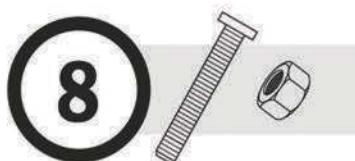
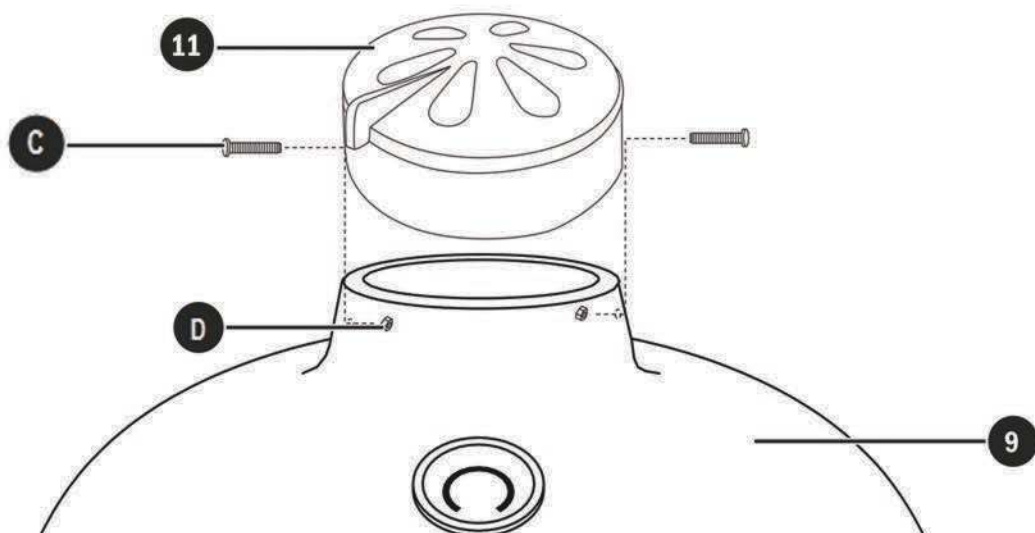
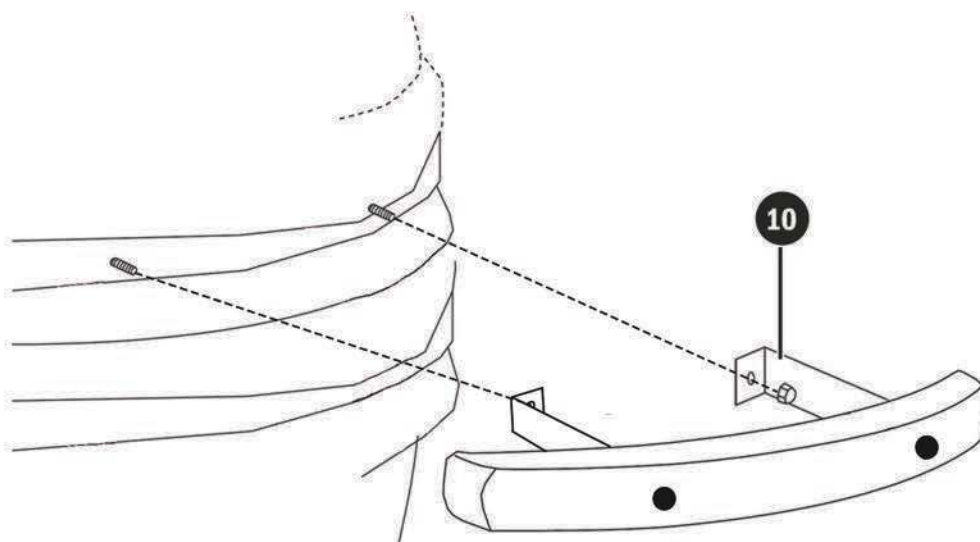
5



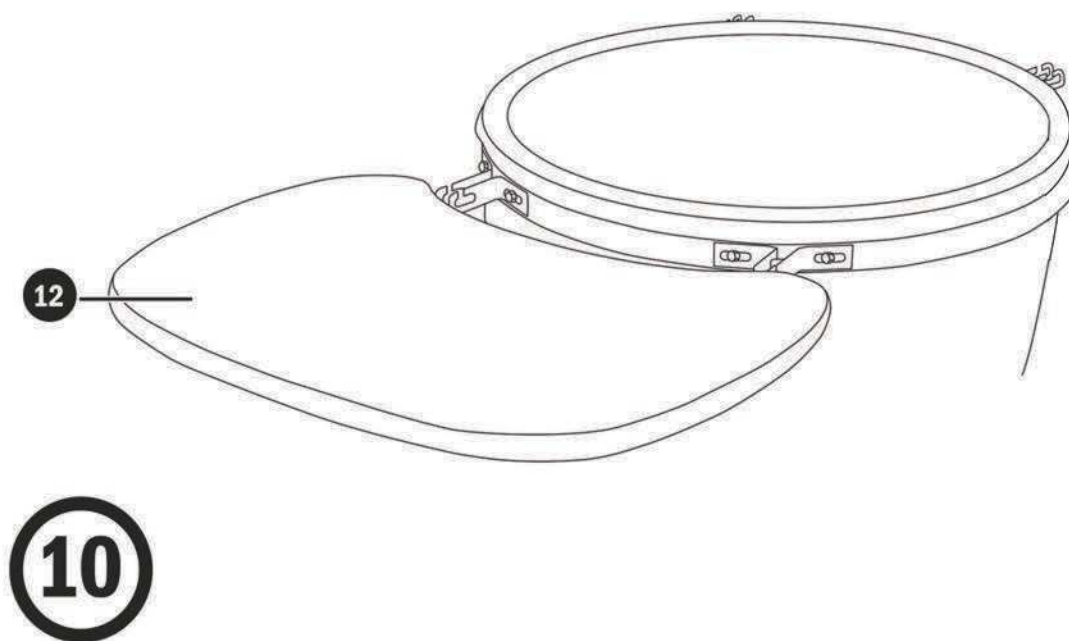
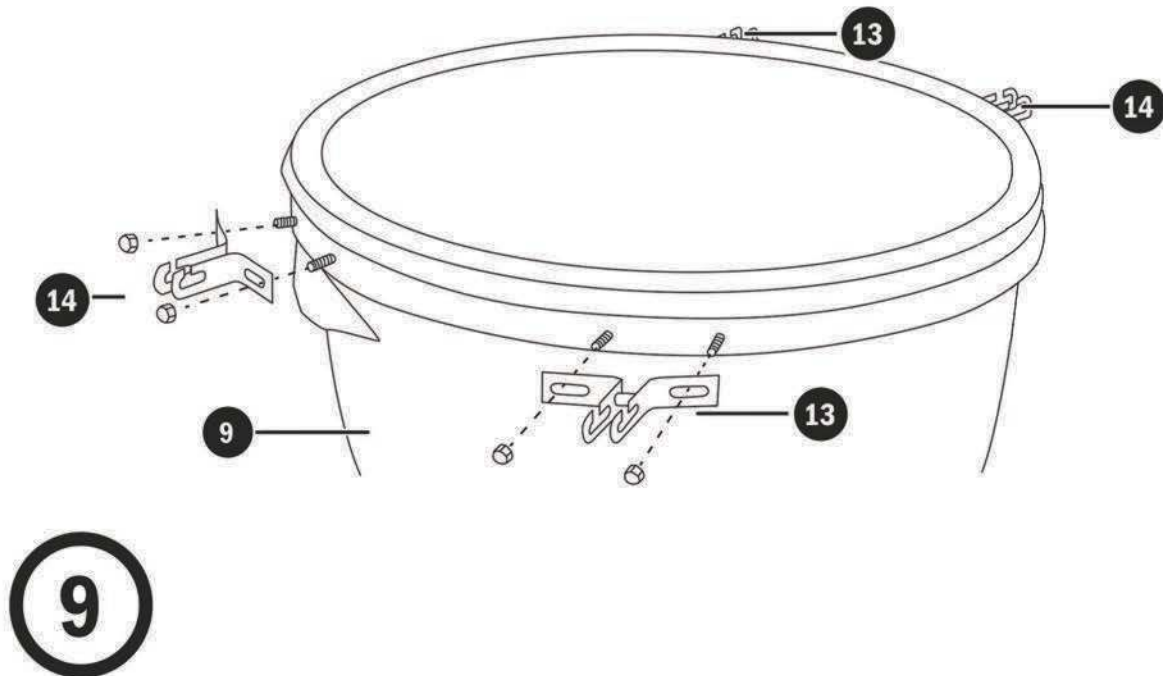
6



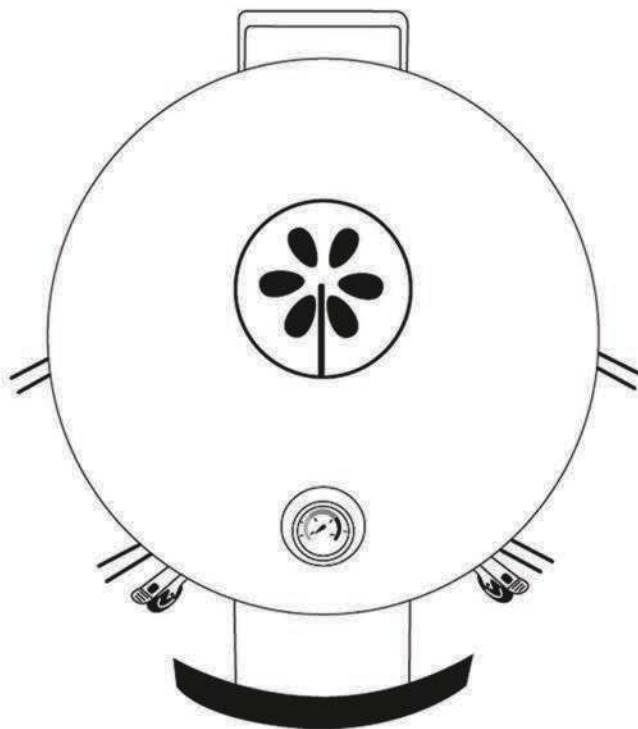
Assembly Instructions



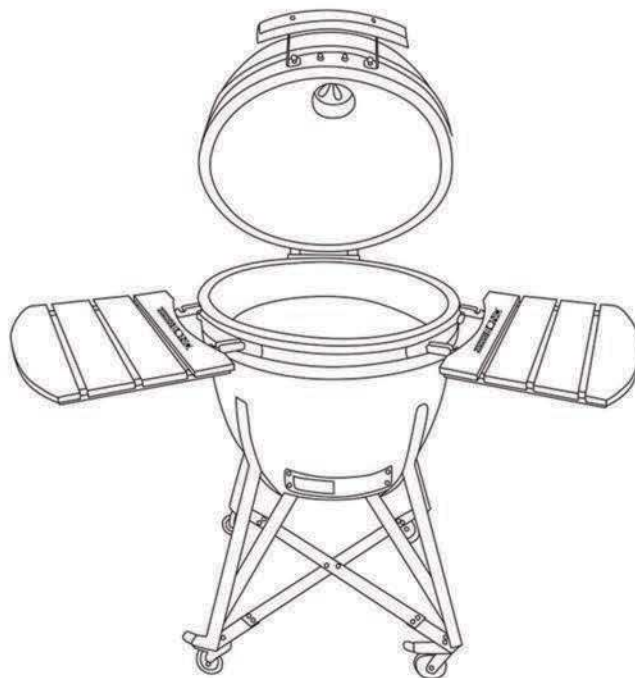
Assembly Instructions



11



12



Contact Information

www.kamadobono.se www.kamadobono.si
www.kamadobono.es www.kamadobono.co.uk
www.kamadobono.pl www.kamadobono.lt
www.kamadobono.lv www.kamadobono.ee

Accessories includes:

Ash Tool



Rain Cover



Chicken Sitter



Multi-Function 2 Zones Cooking System



2 Ceramic Heat Deflectors

