SAMPLE

This is not, I repeat not

an official Kamado Manual.

This is a homemade sample “Users User’s Manual” which is a work-in-progress combination of the text from the Kamado Manual along with some additional information from the Kamado Forums and my own writing.

For the official Kamado Manual, see http://www.kamado.com/Owners.htm.

Please send any suggestions or comments to chefjuke@chefjuke.com

KAMADO

OWNERS MANUAL

"THE WORLD'S MOST BEAUTIFUL AND FUNCTIONAL BARBECUE GRILL "

Contents

INTRODUCTION

Congratulations on your purchase! We are certain that the Kamado will make a very special addition to your home and that you will soon be making the best barbecue foods you have ever tasted.

HISTORY OF THE KAMADO

The name "Kamado" was trade marked in the United States by California resident, Richard Johnson. The name is found in the word Mushikamado, a Japanese steam rice cooker. Richard re-designed the Mushikamado into a barbecue grill in 1960 while he was an airline pilot flying to Japan. Thousands of the earlier Kamados were sold to Air Force crewmembers who brought them back from Japan in empty military transport planes.

In the latter part of 1960's, a U.S. made Kamado was manufactured under patent by Mr. Johnson. The U.S. made Kamado corrected the major problem with the Japanese made grill in that it did not break with heat. Unfortunately, a major component of the U.S. manufactured Kamado was a mineral from Rhodesia which could not be obtained in the early 1970's due to an embargo. All efforts to find a substitute ceramic formula failed and production of this beautiful product was discontinued.

In October of 1996, the entirely new ceramic tiled Kamado was introduced by Mr. Johnson who incorporated all the outstanding features of ceramic cooking found in earlier Kamados, along with many new engineering and aesthetic improvements.

WHY COOK WITH A KAMADO?

The Kamado is easy to start, efficiently uses charcoal, offers close temperature control, and can be used year-round. Your grill has tremendous versatility and operates as effectively at 150F as at 800F or more, and all temperatures in between. You can smoke salmon, ribs, and turkey at low temperatures, grill your favorites at medium temperatures, or sear steak at high temperatures. You can even bake bread and pizza in the Kamado! The retained heat in the heavy ceramic walls aids in cooking and results in juicier, more flavorful foods. The results are unlike any you have experienced with a thin-walled, metal barbecue.

UNPACKING AND INSPECTION

Contents may shift during shipping

While every effort is taken to ensure that your Kamado reaches you in perfect condition, it is important to inspect the contents and fittings of your Kamado upon delivery.

Accessories

Most accessories will be shipped within the Kamado itself. Some accessories that do not fit inside the Kamado (such as side table brackets) may be shipped inside of the shipping crate. Please inspect the floor area of the shipping crate for any such accessories, before unloading your Kamado from the crate and/or discarding the shipping crate.

Side Tables

If you have ordered Side tables with your Kamado, they must be attached to the Kamado as follows:

Right Side:

1. **COMING**
2. **COMING**
3. **COMING**
4. **COMING**

INITIAL FIRING SCHEDULE

I would like to impress upon you the necessity of adhering to the following firing schedule. While we have taken care in producing your Kamado, you must be patient before you operate your barbecue grill at high temperatures (over 500 degrees). During initial operation, the observation of steam, visible moisture, or bubbling from exterior surfaces indicates that the body is not completely cured, and a lower operating temperature is required. You can lower the temperature by restricting the airflow through closing the top damper and/or the lower draft door. The schedule below is not different than any ceramic kiln or other high fire ceramic oven.

Use this initial firing schedule as an opportunity to "season" the grill in your Kamado. Wash your new grill and coat in oil such as vegetable, olive or peanut oil. Periodically oiling the grill will prevent food from sticking to it. Also put an initial coat of vegetable, olive, or peanut oil on the damper rod and the draft door runners. Oiling these components will prevent corrosion and ease their operation.

1st For 24 hours adjust the temperature for 150 to 250 degrees continuous.

> Note: these temperatures can typically be attained by turning the top damper three-quarters of one turn open from fully shut and by opening the bottom draft door about one-eighth of an inch from fully shut.

2nd For the next five cooking sessions, do not exceed 375 degrees.

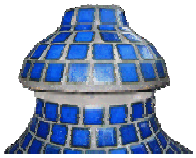
> Note: this temperatures can typically be attained by turning the top damper two turns open from fully shut and by opening the bottom draft door about one-quarter of an inch from fully shut.

Again, I would like to remind you to prevent steam or visible moisture by reducing the temperature and/or lengthening/continuing the schedule.

COMPONENTS

Lid

The 1 ½ inch thick lid is hinged and connected to the base by heavy metal bands. The lid is assisted in raising and lowering by compression springs in the prop tubes. The shape, thickness, and construction of the lid provide for even heat distribution. The lid has a heavy frame in the neck that holds a 3/4 inch threaded rod for the adjustable damper.



Damper

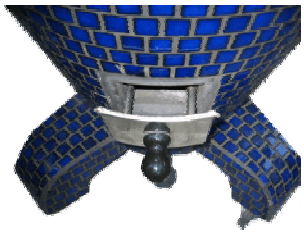
The damper is the top or "hat" that screws (spins) up and down from the neck of the lid. The damper, in conjunction with the draft door, controls the amount of airflow through the Kamado, thereby precisely controlling the temperature. Closing the damper and draft door stops the airflow and extinguishes the charcoal.

Hinge, Bands, and Prop Tubes

These components are made of stainless steel or painted steel and attach the lid to the base. The compression springs in the prop assist in raising and lowering the lid. The lid can be held firmly open by a prop stop on the side of each prop tube.

Base

The base has thick ceramic walls and has ledges holding the metal grill and firebox (charcoal holder). There is a 3-inch by 4 inch opening below the firebox where air is drawn into the charcoal. The opening provides access for removal of the ashes that accumulate inside the base, below the firebox.



Draft Door

A steel door slides in and out on "runners". The draft door opening is in the lower part of the base and below the firebox holding the fuel. The draft door works in conjunction with the damper to accurately control the temperature within a few degrees.

Grill

A heavy grill rests on a ledge in the base. The distance from the grill to the firebox allows uniform heat circulation and radiation from the ceramic walls. The result is there is no need for a rotisserie or a need to raise or lower the grill. A portion of the grill is hinged to allow for the addition of charcoal and your favorite wood chips.

Firebox

The firebox holds the charcoal used to heat the ceramic walls. It rests on a ledge in the base at the proper location to allow uniform temperatures above as well as below the grill. There are holes in the firebox, which allow air to be drawn through the draft door to the coals. Accumulated ashes fall through the firebox holes and are safely and cleanly held inside the base until removal.

Cart

The cart is designed to retain the aesthetics of the Kamado. The cart, bolted to the Kamado, allows for safe and easy moving.

Feet: Feet are included with your Kamado if you did not purchase a cart. The feet raise your Kamado a few inches off the "deck" to allow for air circulation underneath. The feet also provide additional stability by increasing the "foot print."

OPERATION

SAFETY CONSIDERATIONS

WARNING

Your Kamado is capable of operating at much higher temperatures than most gas grills. At high temperatures a "FLASH BACK" can occur if you are not careful. This phenomenon is entirely preventable with proper operating technique.

The following conditions can lead to a "FLASH BACK."

1. The interior temperature of the Kamado must be HOT (over 300 degrees). The higher the temperature, the greater the chance for a flash back and the larger the flash back.

2. The damper and draft door must have been either closed or have greatly restricted the combustion by being mostly closed.

3. The lid is opened rapidly, allowing a rush of air to the "starving" fuel source.

In the condition described above, there is a perfect mixture of heat and fuel, just no air for combustion. The rush of air to the "starving" fuel source when the lid is opened rapidly can cause flames to shoot back out through the front of the Kamado when the lid is raised.

To prevent a flashback when the conditions listed above exist, simply (1) open the drafts a few seconds before opening the lid, (2) open the lid slowly, and (3) as a habit, always open the lid while standing to the side and not directly in front of the Kamado.

The exterior of your Kamado will be hot to touch, and you cannot leave your hand on it. However, it will not be so hot as to severely burn the skin. The thick ceramic walls keep the tremendous heat inside while losing a moderate amount of heat through radiation and conduction.

The Kamado cannot be placed directly on wood decks, as it should have one or two inches of air space beneath the base. However, the cart or feet included with the Kamado provides this clearance.

A reasonable amount of care should be taken to prevent fast closing of the lid. Additionally, the lid should be locked using the prop stops when the lid is open.

The damper is not attached with a bolt. Therefore, exercise caution when unthreading the damper to ensure it does not fall off the lid. Note that the damper will unthread to a height greater than you would ever need for any temperature of cooking.

STARTING

Fuel

The Kamado is designed to use any customary barbecue fuel such as charcoal briquettes or hardwood (lump) charcoal. We prefer lump charcoal as it lights faster, burns cleaner, and produces less ash. You may have seen lump charcoal in grocery or hardware stores, and natural Mesquite charcoal is one type of lump charcoal. Wood chips or chunks are especially good for adding to the charcoal to provide a particular flavor to the food being prepared. Oak, cherry, alder, maple, hickory, or pecan can be added to provide this unique flavor.

Prior to adding charcoal, you may want to check the firebox for plugged holes. The holes can become plugged with ash from previous uses, and plugged holes can affect performance, particularly high temperature performance. To unplug the holes, simply push any residual charcoal aside and "poke" the holes clean with a tool. Add charcoal to the firebox, but not to a level exceeding the top of the firebox (where the firebox comes in contact with the base). A less than full firebox can allow a turkey to be smoked at 225 degrees for twenty hours. With practice, you will learn how much charcoal to add. In any event, unused charcoal will be left over from previous uses as the fire is extinguished when the damper and draft door are shut. Charcoal can be added with the grill removed or with the hinged section of the grill flipped up.

Starting

Starting is quick and easy regardless of weather or wind conditions. Different techniques are available and include the use of an electric charcoal starter, charcoal "firestarters," a charcoal chimney, or lighting a few pieces of newspaper. Avoid lighter fluid because of the residual petroleum taste and odor. Prior to starting the fire, open the damper a couple of inches, open the lid and open the draft door a couple of inches. Once a fire is established, shut the lid and monitor internal temperatures with a thermometer (the Kamado is drilled for use of a thin stemmed thermometer).

Temperature Control

When temperatures are about 50 degrees above your target cooking temperature, adjust the damper and draft door to regulate the temperature. The effect of closing or opening the drafts is to restrict or increase the airflow to the charcoal in the combustion chamber. The more of an opening, the more air and a hotter temperature will be obtained. Temperatures will remain stable for hours without further adjustment since the thick ceramic walls provide excellent heat retention, insulation, and radiation.

During your first use, you will quickly see that small openings of the damper and draft door produce sufficient airflow to obtain most cooking temperatures. With use, you will find settings that work for you and you will be able to "set" the temperature in the Kamado time after time. Suggested damper and draft door openings are provided in the following section.

COOKING

Smoking

Kamado's reputation for smoking is unsurpassed. Smoking temperatures are lower (in the 150 to 225 degrees range). These temperatures can be easily controlled by adjusting the damper to within one turn from fully shut and the draft door "cracked." You can have a hint of smoke with the addition of wood or you can "smoke to the bone."

Grilling

Temperatures in the 300 to 400 degree range are obtained and controlled by setting the damper top to approximately three turns from fully shut and the draft door less than one-half of an inch open. No rotisserie is ever needed for two reasons: one, the Kamado has the proper form or shape that allows excellent convection or heat circulation and two, the retained heat radiated from the thick heavy walls does the cooking equally from above as well as below. The whole magic of cooking in ceramics becomes apparent on your very first turkey or roast.

Broiling

It is imperative for proper broiling that the cooking vessel obtains high temperatures of 400 degrees and up. The emphasis is the heat in the cooking vessel, not flames. Broiling temperatures can be set much higher than ordinary barbecues because excessive heat is in the ceramic walls. In addition there are no large flames because there is insufficient air to create flames or flare-up. These temperatures can be obtained with the damper five to ten turns open and the draft door open an inch or more. A little experience in temperature control (the drafts) will enable you to perfect the desired result, "Char," from heat instead of grease flames.

SHUTDOWN

When you are finished with cooking, shut the lid, damper, and draft door. The fire will extinguish and coals will be left for the next use. Avoid tightening the damper too much as the rod may contract during cooling, making it hard to open the damper for the next use. Should this occur, get a hot fire going in the Kamado to heat the rod so that the damper can be opened.

CARE AND MAINTENANCE

Ash Removal

The ashes are removed through the draft door opening. They are safely retained inside the base of the Kamado, below the firebox. Ashes are removed every few months with a shop vacuum or small scoop. A high “mound” of ash in the center of the Kamado can affect high temperature performance.

Cleaning

The walls of the Kamado are "self cleaning". You never have to clean the walls of grease or any basting you might have done. Do not clean the walls of the Kamado with a brush, as it will abrade the ceramic material.

Periodically coat the grill with oil to keep it “seasoned” and to ensure that food does not stick to the grill. The grill can be cleaned with a grill brush.

The exterior of the Kamado can be cleaned with a towel and water. Some owners claim that a vinegar/water solution is good for brightening tile.

Lubrication of Components

Oil the hinges and props to minimize corrosion and to provide easy operation. You should also lubricate the draft door runners and the damper rod with vegetable oil or “Pam” to ensure that these components do not corrode. If you do not plan to use your Kamado for some period of time, grease the draft door runners and the damper rod so that they will not corrode and stick shut. If you live in an area of high humidity or heavy rain, consider putting a light coat of oil or polish on all exterior metal surfaces, including stainless steel.

Covering

There is no need to cover the Kamado but you may wish to cover it or store it inside for the winter in extreme northern climates.

Tile Replacement

We can provide additional tiles in case you accidentally chip or crack a tile. The tile can be carefully cut out using a hammer and a small chisel or a screwdriver.

Tightening of Bolts

Periodically check the tightness of the bolts holding the bands together to ensure the bands remain in their proper positions. You may also want to tighten the bolt and nut for the handle

and the lower draft door; however, remember these components are ceramic and may crack with too much compression.

Band Adjustment

In most instances, band adjustment is not needed. A small amount of smoke observed at the band area, particularly when the top damper and draft door are shut or almost shut, is not unusual or detrimental, and typically does not affect performance. However, band adjustment may be needed if a noticeable "gap" between the seating surfaces of the lid and base is observed when the lid is closed.

The gap we refer to usually occurs at the rear of the Kamado, near the prop tubes. The gap develops when the bands slightly move on either the lid or the base, and the springs in the prop tubes push the surfaces apart. Bands have moved as a result of rough handling during shipping or after the four band bolts have loosened with use. Note that the surfaces of the lid and base do not become warped or uneven with use, so any significant leakage observed at the band area is a result of the bands moving.

The bands on the Kamado are adjusted at the factory to provide a reasonable seal between the base and the lid. We test the seal by placing paper between the shut lid and base and trying to pull paper away. A proper seal will result in the paper being held in place or providing resistance to pulling. The photos below show this test, and we perform it at several locations around the Kamado.

Our assembly procedure for all Kamados is performed WITHOUT the springs in the props. The steps include:

1. Locating the bands in the band seat, ensuring the upper and lower bands are touching or close to each other as shown in the photos above.
2. Lightly tightening the four band bolts, making sure the bands are flush (even) with the lid and base surfaces.

3. Tapping the bands so that they are together and flush with the lid and base surfaces.
4. Additional tightening of the four band bolts so that the lid can be slightly lifted.
5. Performing the paper test to check there are no gaps at any location around the circumference of the Kamado.
6. Additional tapping of the bands, if necessary.
7. Tightening the four band bolts as tight as possible, without concern of over-tightening and causing damage to the Kamado.
8. Locking open the lid and installing the springs.
9. Performing a final paper test to ensure no gap exists between the lid and base.

The preferred method of adjusting the bands at your home is outlined below. This procedure is basically the same as performed in the factory. The only special tool required is a wooden dowel with a slot cut in the end. The dowel is used to compress the springs and remove the bolt in the bottom of the prop tubes. A dowel can be made from broom handle and should be approximately one inch diameter and five inches long. The photo below shows a dowel.

1. Raise the lid of the Kamado as high as possible and tighten both stoppers or handles on the props to securely hold the lid.
2. Remove the nut on the bolt at the bottom of each prop tube. Use the dowel to hold or compress the springs and remove the bolt at the bottom of each prop tube. This step will release the springs in the prop tube. Shut the lid after releasing the springs. The photo below depicts this step.

3. Slightly loosen the four bolts and nuts holding the bands in place. They only need to be loosened three turns or so. Should the bolts be galled or bent excessively, they should be replaced with a same or larger size bolts. Replace the nut and bolt one at a time so that the bands do not fall off the Kamado. Adjust the upper and lower bands until they touch each other through all 360 degrees. Accomplish this step by tapping the bands until they slide together and are flush with the lid and base surfaces. While the photos below show this step with the lid slightly open, you should perform this step with the lid closed. Use a hammer and a rod (a piece of wood, screwdriver, or blunt object can also be used) and tap the edge of the bands to move them. Since most gaps develop at the rear of the Kamado, ensure that the bands are close together in the back half of the Kamado and that the bands are flush with the surfaces of the lid and base.

4. Tighten the four bolts to apply some clamping pressure for the bands. The bolts do not have to be completely tightened at this point but tight enough so that the lid can be slightly raised to insert paper. Perform the paper test to see if further adjustment (tapping) might be necessary. We insert a folded sheet of newspaper or writing paper to perform the test. Slightly raise and lower the lid several times to check there are no gaps at various locations. If necessary perform additional adjustment of the bands without loosening the bolts. The photos above show this adjustment performed with the lid slightly open and locked in place. The photo below shows the paper test at the location where most gaps develop.

5. Tighten the four bolts as much as possible without regard to damaging the ceramic surface of the Kamado. We often tighten the bolts until they bend. We also tighten even if the "ears" of the bands begin to bend. This is the key step in a permanent band adjustment as most people do not tighten the bolts enough to hold the bands in place. Do

not worry about the Kamado. We often tighten the bolts to the point they break, and no Kamado damage occurs.

6. Raise the lid of the Kamado as high as possible and tighten both stoppers or handles on the props to securely hold the lid. Insert the springs into the prop tubes. Use the dowel to compress the spring into the prop tube far enough to insert the retaining bolt. Tighten the nuts on the bolt at the bottom of the prop tube.

7. Loosen the stoppers, lower the lid, and perform another "paper test." Hopefully, this will be the last adjustment ever needed. However, recognize that it is possible to torque the bands sufficiently to cause them to slip. For example, having the lid held partly open

with one prop stopper and leaning on the lid can result in enough torque to move the bands.

8. Periodically check the four band bolts for tightness. Do not be concerned with damaging the Kamado due to over-tightening the bolts.

Painting the Bands

Painted bands can be repainted in place. Simply mask off the Kamado and use a product like Rust -Oleum to repaint the bands. Use care in preventing overspray.

ASSISTANCE

You can find a wealth of information on our website at http://www.kamado.com The website includes recipe pages and a forum where users exchange information, answer questions, and challenge each other with "what's cooking next." You can also receive assistance by calling the Kamado Company at 1-888-Kamados.

LIFETIME GUARANTEE

We guarantee your Kamado will never "burn out," or break such that the unit looses its ability to function. Our formulas will withstand heat that can be obtained with charcoal. You can truly expect a lifetime of enjoyment.

Kamado Corporation
2200 Rice Ave.
West Sacramento, CA 95691
1-888-Kamados
1-916-373-9890

KAMADO GAS

SUPPLEMENT TO THE KAMADO OWNERS MANUAL

WARNINGS

- Only use the Kamado in an outdoor setting and in a ventilated area. Never operate the Kamado in a building, garage, or in an enclosed area. Never operate the Kamado under an unprotected roof or overhang.
- Do not operate the Kamado in close proximity of combustible materials. Consult your local codes and standards regarding placing a gas grill near structures. If no standards exist, maintain a minimum distance of 10 feet between your Kamado and any structure.
- Do not operate the Kamado if a gas leak is present.
- Failure to open the lid when lighting the gas burner may result in an explosive flameup, which can cause serious injury.
- Should the gas burner flame-out during operation, stop the flow of gas by shutting the valve at the LP tank. Position the burner control valve to off. Wait one minute and slowly open the lid. Wait an additional three minutes before attempting to re-light the gas burner.
- When the gas burner is in operation the lower draft door and the upper damper top must be opened at least one inch from fully shut. The gas burner requires outside air which is obtained by the draft door and damper top.
- Do not operate the gas burner with the barbecue temperature above 650 F. Do not operate the gas burner with the barbecue temperature below 250 F.
- Regardless of the fuel being burned, always crack open the lid three inches and hold for 15 seconds prior to fully opening the lid. Open the lid slowly.
- If a grease fire occurs, stop the flow of gas by shutting the valve at the LP tank. Position the burner control valve to off. Shut the lower draft door and the damper top to extinguish the flames.
- Do not operate the Kamado with a rusted or dented LP tank or with an LP tank that has a defective valve.
- Do not attempt to disconnect or tighten gas fittings when the Kamado is in operation.
- Periodically check fittings for tightness. Following a period of nonuse check the Kamado for gas leaks or burner obstructions.
- Do not move the Kamado when in operation.
- Never leave the Kamado unattended when hot.
- The Kamado is not for use by children.

DESCRIPTION

The KamadoGas is a traditional Kamado ceramic cooker that has been designed to use LP or natural gas in addition to charcoal. The KamadoGas can be operated as a conventional charcoal grill or smoker, or used solely as a gas barbecue grill. The KamadoGas barbecue, like the Kamado, is intended for outdoor use only.

The KamadoGas has the configuration and versatility of cooking with gas or charcoal at the same time. The cooker utilizes the convenience and efficiency of gas to start the charcoal and "heat soak" the ceramic walls prior to cooking.

COMPONENTS

#7 Kamado

Please read your owners manual for the charcoal Kamado description or visit our website www.kamado.com. All components are unchanged.

LPG Fuel Tank

A customer-supplied standard, approved 20-pound LPG fuel tank should be used. The tank manufacturer is responsible for the construction and performance of the tank.

We recommend that the tank be placed a minimum of 2 feet from the Kamado or other safe distance. The tanks should sit on a level surface and preferably covered or in a covered location.

Low Pressure LPG Fuel Regulator

A UL listed regulator is used to reduce the gas pressure from the LPG fuel tank to a safe pressure of 11.5 inches water column.

Flexible Fuel Hose

The fuel hose is an UL listed hose and fitting. The P.O.L fitting on the flexible fuel hose screws counter clockwise into the valve on the LPG tank.

Draft Door Burner

The burner and manifold is part of the draft door system and is permanently affixed to the draft door. The draft door and burner can be pulled partway out of the base to manually light by match or torch. There is no electronic ignition to fail. The burner can be removed by pulling the draft door out of its guides to clean the ashes from below or inspect the stainless burner.

Control Valve

The control valve is screwed in the draft door fitting. The valve is pushed in and turned to adjust the fuel flow from low to high and pushed in and turned to close the fuel flow.

Air/Fuel Adjustment

The valve can be screwed in or out to adjust for fuel-air mixture by loosing the lock nut.

LPG or Propane.

The KamadoGas Burner System comes with a LPG has hose and fuel pressure regulator.

Natural Gas

There is a standard 5/8 flare fitting in which the customer can attach an approved flexible gas hose to an approved gas shut off valve at the natural gas line.

LumpsaverPlus with Flue

A LumpsaverPlus with Flue is included in the KamadoGas system. Picture shows it inserted in a Kamado #5 Firebox. The flue is welded on the LumpsaverPlus and serves to direct the gas flames upward.

SETUP

Assembly

The owner will attach the fuel hose to the 5/8 inch flare fitting on the fuel control valve and to the LP tank. The P.O.L. fitting is secured to the LP tank valve by tightening the fitting counter-clockwise.

Locate the LP tank on a level surface and at a safe distance away from the Kamado such that the fuel hose does not touch the barbecue.

Leak Check Do not ignite the burner when checking for leaks and do not use open flames to check for gas leaks.

Check all hose and valve fittings for leaks using a soap and water solution. The appearance of bubbles indicates leaks are present. If leaks are detected, retighten the fittings and recheck for leaks. Do not operate the Kamado with gas leaks.

Air/fuel Adjustment

The air/fuel adjustment are set and tested at the factory and normally do not require adjustment

OPERATION OF KAMADO GAS

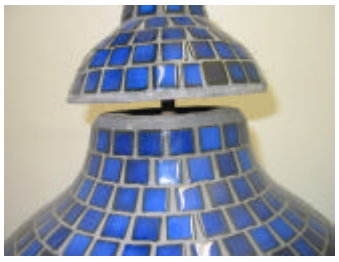
The Kamado charcoal grill is a very well insulated cooker known for long operating times at low temperatures. These long, slow cooking sessions are attained using small draft door and damper top openings - as little as one-sixteenth inch open on the draft door and one turn open on the damper top. Conversely, the Kamado can reach temperatures in excess of 700 F using charcoal alone, provided the draft door is open over one inch and the damper top is turned open 10 turns or more. When using charcoal, the airflow through the unit regulates the size of the fire and the resulting temperatures.

The KamadoGas barbecue retains the same insulating qualities and adds another heat source - the gas burner. The KamadoGas can be operated with gas only, with charcoal only, or with a combination of gas and charcoal. The gas burner should only be operated for cooking in the temperature ranges between 250F and 700F. At cooking temperatures outside of this band, charcoal should be exclusively used for the heat source. Of course, the charcoal can be lit using the convenience of the gas burner. Use of the gas burner is not intended for "low and slow" extended cooking. Charcoal should be used for heat if cooking times will extend more than four hours.

Pre-Start

1. Pull out the draft door out on the stainless rods until the stainless burner can be seen through the draft door opening.

2. Open the damper top approximately one or more inches by turning the damper top eight or more turns from shut.



3. Open and lock the lid.

4. If Charcoal/Gas combination is desired the LumpsaverPlus is loaded with lump charcoal with the charcoal fines on the outside of the Lumpsaver.

Starting

1. Ensure that the control box knob is positioned to off (fully turned clockwise) and ensure the LP tank valve is positioned to off.
2. Open the LPG valve at the tank or the Natural gas valve at the source of the natural gas.
3. Light match or torch at burner

4. Open fuel control valve.
5. Locate the match or torch near the burner to ignite the gas burner. It is best to light the burner from the side of the draft door opening or behind the draft door cover.
6. Once the burner is verified to be lit on high, slide the burner in under the LumpsaverPlusFlue. There must be at least one inch from closing the draft door to allow for combustion air.
7. Close the lid.

Operation

The versatility of the KamadoGas System and various fuel configurations will allow the operator to select one of the many desired methods of cooking. From low and slow, smoking, true ceramic oven, to flash cooking.

Gas Operation Only

1. Lava rock is sometimes used in the LumpsaverPlusFlue basket instead of charcoal or often a combination of charcoal and lava rock in the LumpsaverPlus Basket. We suggest some fine charcoal or smoke chips on the outside of the Lumpsaver for flavor. The charcoal can be added at any time.
2. Turn the control knob counter clockwise for low and clockwise for high. Positioning the knob to low will provide baking temperatures of approximately 300 to 350 degrees at the dome temperature gauge. Turning the fuel control knob to high will give temperatures up to 425 degrees.

3. Opening the damper top further will decrease the temperature and reducing the damper top opening will increase the temperature.
4. Open the lid and place the food on the grill.
5. Monitor the temperature and adjust the control knob accordingly. Clockwise rotation increases the heat, counter-clockwise decreases the heat. Note that as the Kamado heats, less input is needed and the burner may be turned down. To assist in additional cooling, the draft door and damper top can be opened more.
6. The addition of charcoal will increase the temperature and decrease the time to "heat soak" the walls.
7. Gas operation is not intended for "low and slow" or extended cooking times below 250 degrees to prevent unattended monitoring and possible wind blowing out the low flame.

Charcoal Operation Only after Lighting With Gas

1. Load the LumpsaverPlus basket and fine lump on the outside of the Lumpsaver with the desired amount of charcoal. The amount of charcoal normally does not determine the amount of temperature. It is the amount of air that is allowed to the charcoal after the gas is turned off. See the Kamado Charcoal manual and instructions. Often little or no additional charcoal is necessary after cooking and vents are closed to snuff the charcoal out.
2. Light the burner as described above.
3. Turn the control knob clockwise to the high gas flow setting. Both audio burning sounds and visual flame flickering through the one inch opening in the draft door. Also, within 60 seconds the temperature gauge will rise rapidly.
4. Close the lid after burner is lit.
5. Within 4 to 5 minutes the charcoal will be ignited and dome temperatures of approximately 600 degrees.
6. Exercise Caution to monitor the rapid temperature rise and turn the gas burner down or off to prevent excessive temperatures or those over 700 degrees.
7. After the desired temperature is stabilized slowly open and lock the lid as described in the Warnings section.
8. Place food items on the grill and shut the lid.
9. When completed the cooking, turn off the gas by first shutting the LP tank valve or natural gas valve, then rotating the control knob fully clockwise.
10. Adjust temperatures with charcoal using the draft door and the damper top. The general rule is more air more temperature with charcoal only. Once the charcoal in the firebox is burning, high temperatures can be obtained with the draft door open an inch or more and the damper top spun up 10 or more turns.

11. Note that with the new KamadoGas Burner System there is no difference in the operation or performance with this draft door burner in place. It operates as the original draft door as well as a burner.

Combination Gas/Charcoal Operation

1. Pre-starting and starting is same as described above. Often, however, charcoal is added only for flavor.
2. The addition of charcoal initially will greatly decrease the time to heat the walls and obtain high temperatures in shorter times.
3. Turn the control knob clockwise to the high gas flow setting.
4. The damper top and draft door can be adjusted to assist in temperature control. However, do not adjust these components beyond that listed in the Warnings section.

Turning Off

1. Turn off the gas by first shutting the LP tank valve, then rotating the control knob fully clockwise.
2. Shut the draft door and shut the damper top to extinguish the charcoal.

MAINTENANCE/STORAGE

Every six months, check the burner manifolds for blockage due to insects. The burner can easily be removed by pulling the draft door burner out to inspect or blow out any obstructions in the burner holes. A small wire can be used to open any clogged burner holes.

Make sure the damper and draft door is closed to prevent moisture from entering.

Lubricate the Damper Top rod and turn the damper frequently.

Maintenance for the Kamado is described in the Kamado Owner's Manual.

If the Kamado will be stored inside, disconnect the LP tank from the Kamado.