

BARBEQUES GALORE

IMPORTANT - Please read the instructions carefully before assembling

PROSMOKE KAMADO

Assembly and Operating Instructions

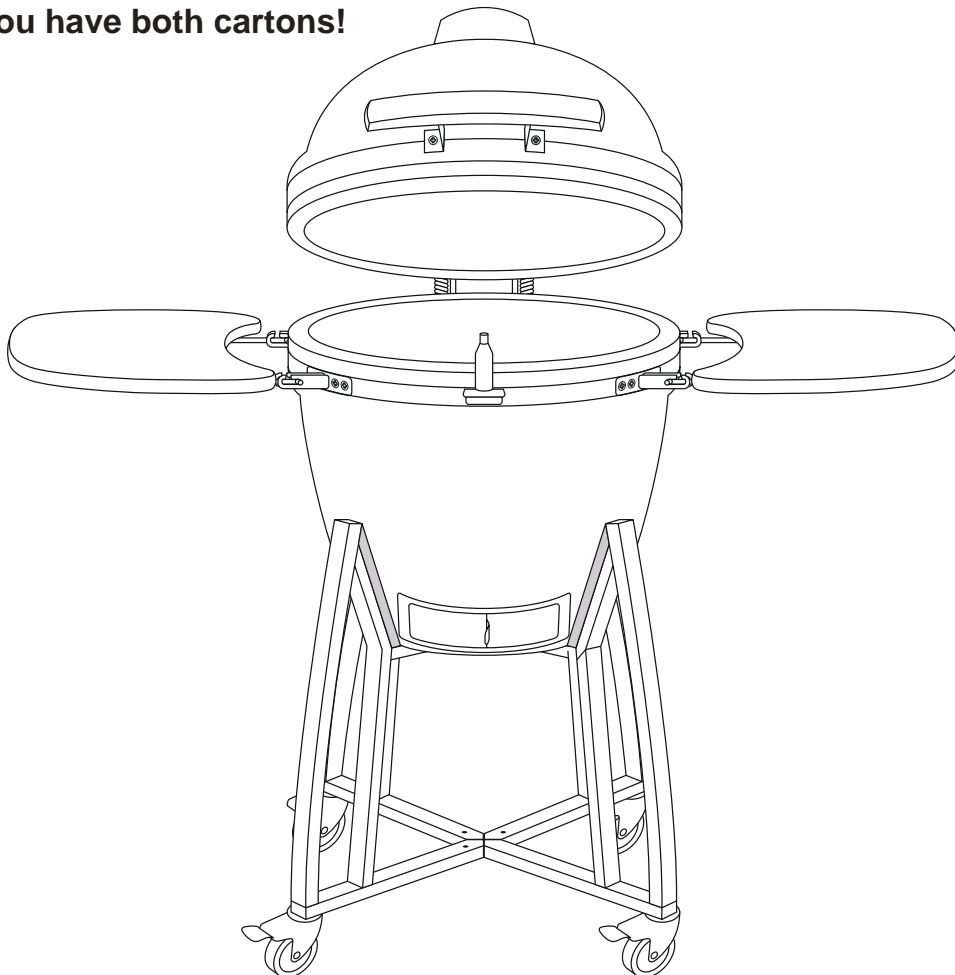
Product Code:PSMKKAM

Supplied in two cartons:

PSMKKAMA(BBQ)

PSMKKAMB(CART)

Make sure you have both cartons!



For Outdoor Use Only!

PLEASE RETAIN THE INSTRUCTIONS FOR FUTURE USE.

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 smoulder 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 solid firelighters.
- It is highly recommended that you use lump charcoal in your Kamado. 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 initially 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 on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.
- Ensure that the Kamado is positioned at least 2 metres away from flammable items.
- **DO NOT** use this Kamado 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 and fully extinguish 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 - FIRST USE ONLY

- To start a fire place, use some lighter cubes or solid firelighters on the charcoal grate(G) in the base of the Kamado. Then place 2 or 3 handfuls of lump charcoal over the firelighters.
- Alternatively use a chimney starter to more efficiently start the charcoal. Follow the directions with the starter.
- **DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the firelighters 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. If the first burns are too high it could damage the felt gasket seal before it has had the chance to season properly.
- Leave until all the fuel is used and extinguished.
- 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 as normal.

EXTINGUISHING

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

STORAGE

- When not in use, and if stored outside, cover the Kamado 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 push down on both of the locking wheels to stop the unit moving about during use.
- It is recommended the Kamado be stored under cover in a garage or shed over winter for complete protection.

CLEANING

- The Kamado 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. The walls are porous and will absorb any fluids used, this could cause the Kamado to crack. If the soot becomes excessive then use a wire brush or an 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 is cool and fully extinguished and use a damp cloth with a mild detergent.

MAINTENANCE

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

LIGHTING, USAGE AND CARE INFORMATION

- Ensure the Kamado is positioned on a permanent, flat, level, heat resistant non-flammable surface well away from flammable items.
- Ensure the Kamado has a minimum of 2m overhead clearance and has a minimum 2m clearance from other surrounding items.
- To start a fire place some lighter cubes or solid firelighters on the charcoal grate(G) in the base of the Kamado. Then place 2 or 3 handfuls of lump charcoal over the top of the firelighters.
- **DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the firelighters using a long nosed lighter or safety matches. Once they have caught, leave the bottom vent and lid open for about 10 minutes to build a small bed of hot embers.
- 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.
- **DO NOT** cook before the lit fuel has a coating of ash.

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 until it has risen to the desired temperature. See page 4 for a temperature cooking guide.
- Leave the bottom vent just slightly open.
- You are now ready to use the Kamado for cooking.
- **IMPORTANT:**When opening the lid at high temperatures it is essential to lift the lid initially 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.
- The bottom vent gives coarse control over the fire. With the bottom vent set correctly, the top vent gives fine control over the fire. If adjusting the top vent has no response, then the bottom vent or fuel amount needs adjustment.

SMOKING GUIDE

- Follow the instructions above as if you were starting a slow cook.
- Monitor the Kamado 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 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 initially 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.
- The bottom vent gives coarse control over the fire. With the bottom vent set correctly, the top vent gives fine control over the fire. If adjusting the top vent has no response, then the bottom vent or fuel amount needs adjustment.

Care and safe use guidelines

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 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 for cooking on.
- **IMPORTANT:**When opening the lid at high temperatures it is essential to lift the lid initially 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.
- The bottom vent gives coarse control over the fire. With the bottom vent set correctly, the top vent gives fine control over the fire. If adjusting the top vent has no response, then the bottom vent or fuel amount needs adjustment.

FOOD COOKING INFORMATION






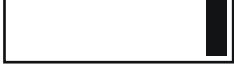
- **DO NOT** cook until the lit fuel has a coating of ash.
- Please read and follow this advice when cooking on your Kamado.
- Always wash your hands before and after handling uncooked meat and before eating.
- Always keep raw meat away from cooked meat and other foods.
- Before cooking ensure grill 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, use a temperature probe to check its done safely.
- After cooking on your Kamado always clean the grill cooking surfaces and utensils.

REFUELLING













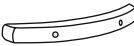





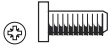





- With the vents closed, the Kamado stays at a high temperature for several hours. If you require a longer cooking time (e.g when roasting a whole joint or slow smoking), it may be necessary to add more charcoal. Just add some additional charcoal and continue as above.

Open ○ Closed ●

COOKING TEMPERATURE GUIDE

Slow cook / Smoke (110°C-135°C)		Top vent	Bottom vent
Beef Brisket	2 Hrs per 500 grams		
Pulled Pork	2 Hrs per 500 grams		
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.		

Parts list

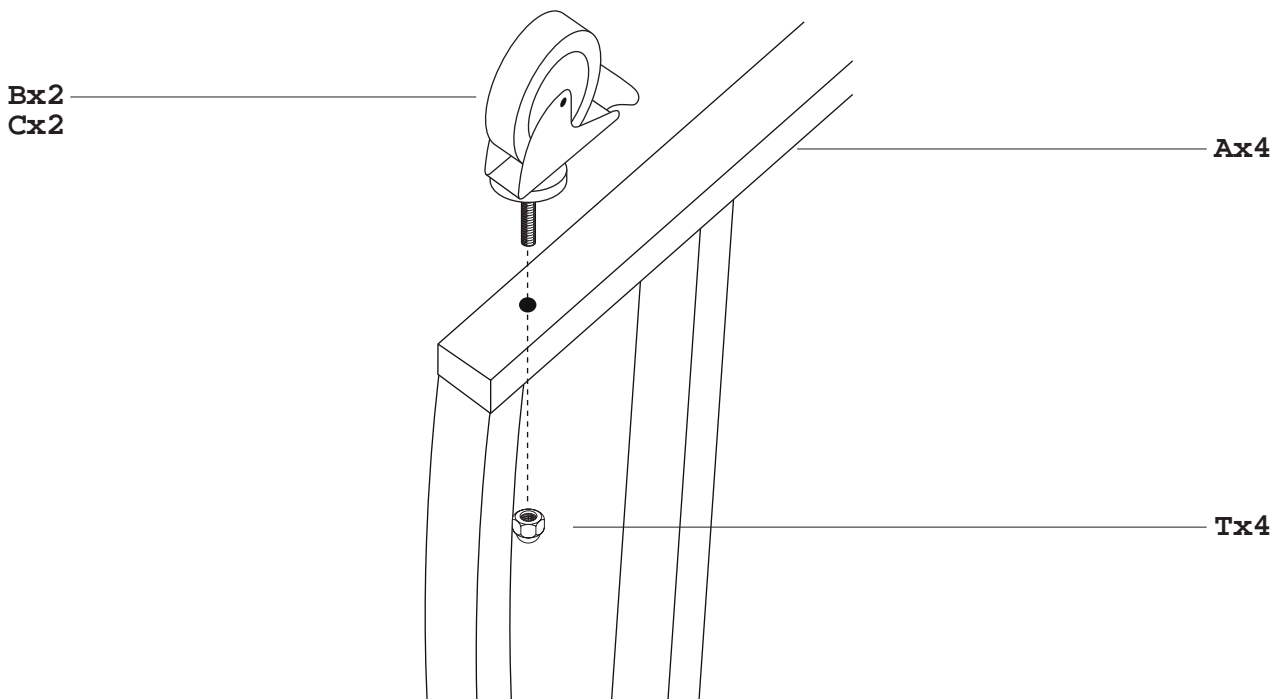
NO.	DESCRIPTION	CODE		QTY IN BBQ	QTY IN PART CODE
A	Support Bracket	PSMKKAM-01		4PCS	1
B	Locking Caster Wheel	PSMKKAM-02		2PCS	1
C	Caster Wheel	PSMKKAM-03		2PCS	1
D	Bracket Crosspiece	PSMKKAM-04		2PCS	1
E	Cooking Grill	PSMKKAM-05		1PC	1
F	Fire Ring	PSMKKAM-06		1PC	1
G	Charcoal Grate	PSMKKAM-07		1PC	1
H	Fire Box	PSMKKAM-08		1v	1
I	Ceramic Body	PSMKKAM-09		1PC	1
J	Bumper Brackets	PSMKKAM-10		1PC	1
K	Bumper	PSMKKAM-11		1PC	1
L	Lid Handle Brackets	PSMKKAM-12		2PCS	1
M	Lid Handle	PSMKKAM-13		1PC	1
N	Top Vent	PSMKKAM-14		1PC	1
O	Side Shelf	PSMKKAM-15		2PCS	1
P	Left Shelf Brackets	PSMKKAM-16		2PCS	1
Q	Right Shelf Brackets	PSMKKAM-17		2PCS	1
R	Ash Tool	PSMKKAM-18		1PC	1
S	Small Bolt for Support Bracket	PSMKKAM-19	 M6*12mm	16PCS	1
T	Dome Nut -for Caster Wheel	PSMKKAM-20		4PCS	1
U	Medium Bolt for Lid Handle	PSMKKAM-21	 M5*22mm	2PCS	1
V	Large Bolt for Top Vent	PSMKKAM-22	 M5*45mm	2PCS	1
W	Regular Nuts	PSMKKAM-23		4PCS	1
Z	Rain Cover	PSMKKAM-24		1PC	1

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.

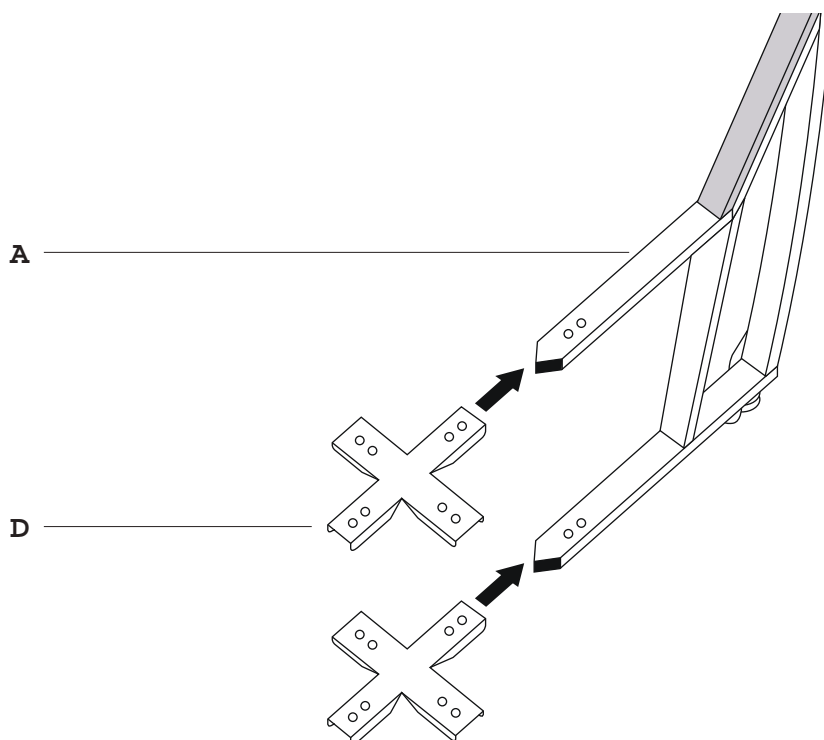
WARNING - DO NOT over tighten bolts; only tighten with moderate pressure to avoid damaging the bolts or components of the Kamado Grill.

Assembly instructions

IMPORTANT - Remove any packaging before use, but retain the safety instructions and store them with this product. Ensure that the lid is closed prior to assembly.

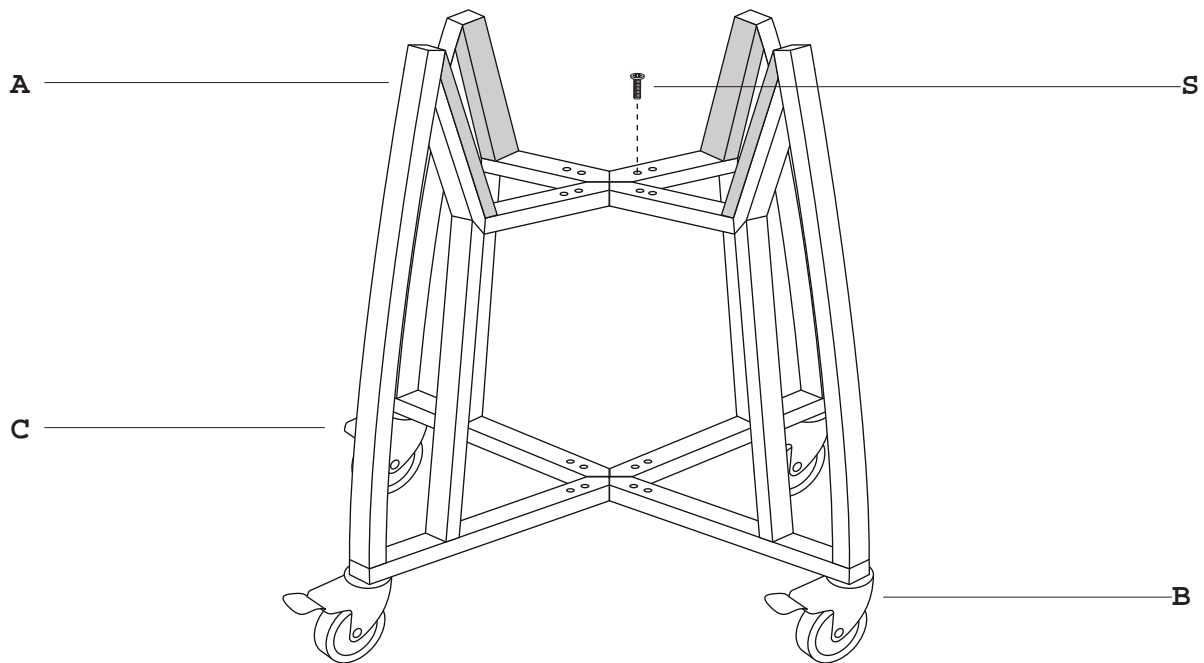


STEP I - Attach one the four pre-threaded castor wheels (B & C) to each of the four brackets (A) by pushing them through the hole. Using an adjustable spanner secure each castor wheel with 1x Dome nut (T).



STEP II - To assemble the cart insert the two cross pieces (D) into one of the four brackets (A) at both the top and bottom of the bracket as shown.

STEP III - Continue to insert the cross pieces (D) into each of the other three brackets (A).

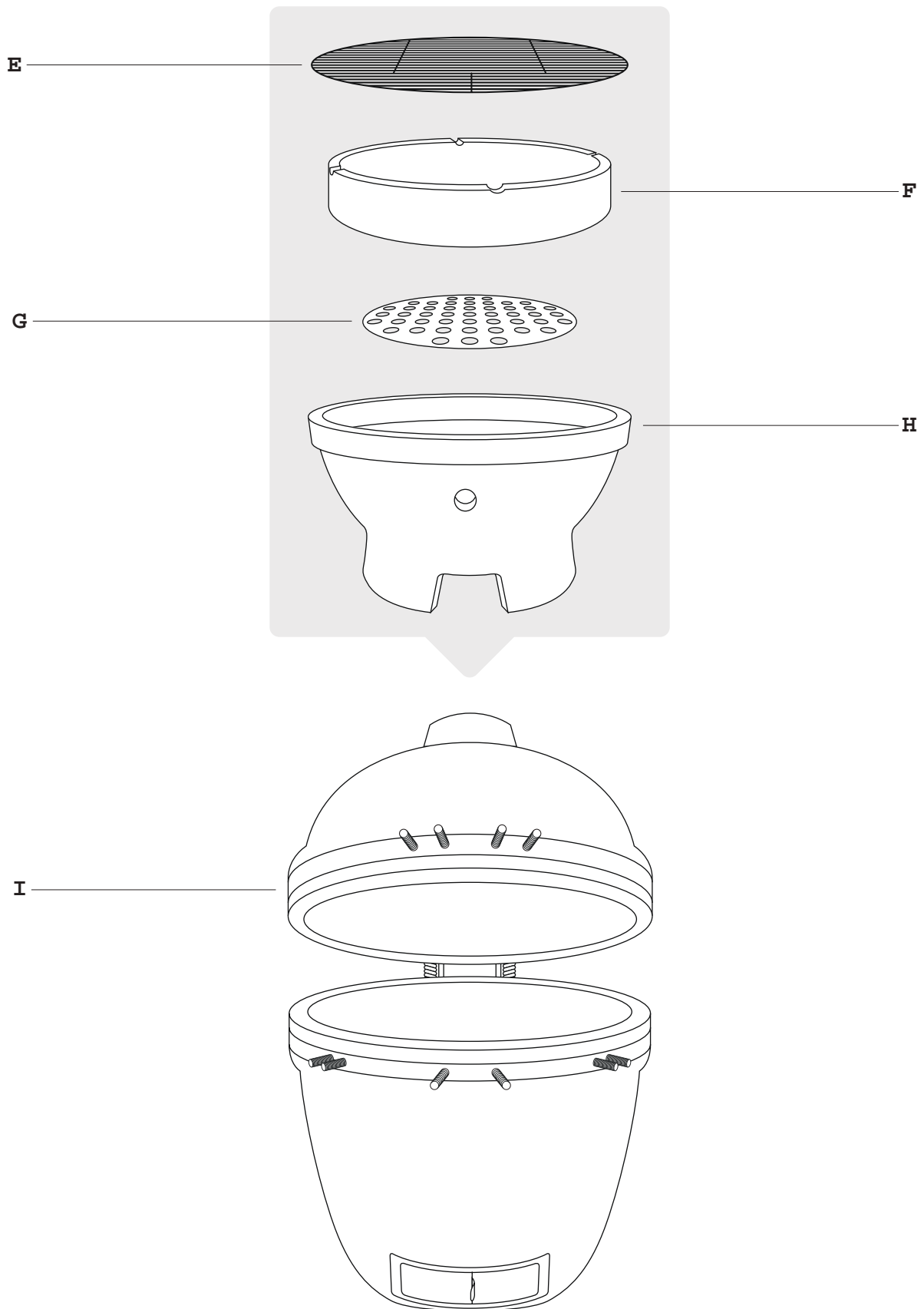


STEP IV - Secure the brackets (A) to the cross pieces (D) by using the 16x small bolts (S). Make sure the cart is secure and all of the screws are tightened firmly.

STEP V - To place the Ceramic body (I) into the cart first remove all of the items (E), (F), (G), (H) that are inside of the Ceramic body (I) to make lifting easier.

STEP VI - Use a minimum of two people when lifting the Ceramic body into the cart. Place one of your hands in the bottom vent and the other under the body. Lifting by the hinge or the side tables could result in injury and/or damage to the product.

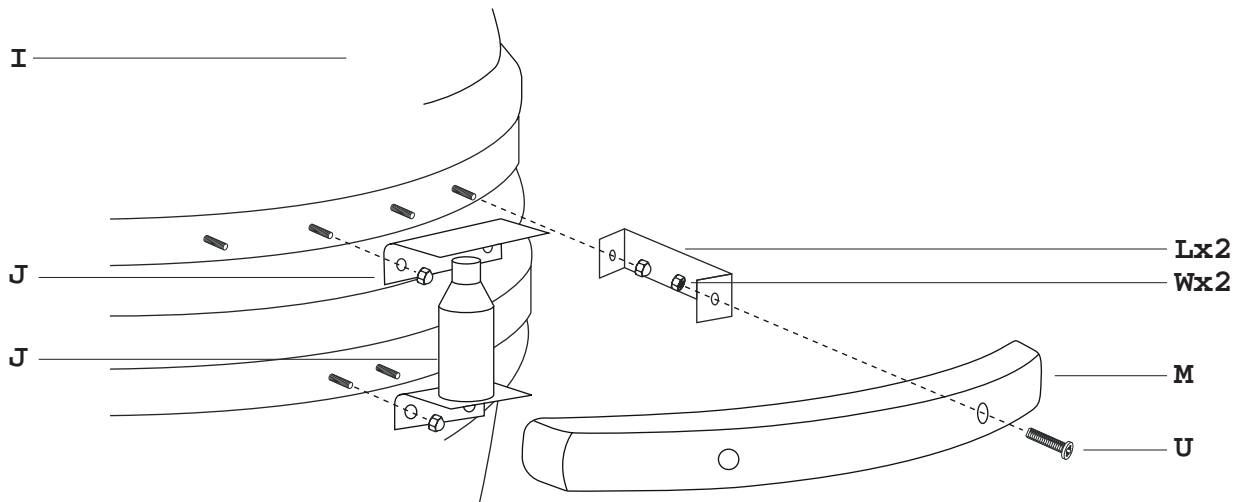
STEP VII - Place the Ceramic body into the cart with the bottom vent facing to the front of the cart allowing the vent to open and close without any interruption.



STEP VIII - When the Ceramic Body is secured firmly into the cart add the Firebox (H), Charcoal Grate (G), Fire Ring (F) and Cooking Grill (E) into the body as shown above.

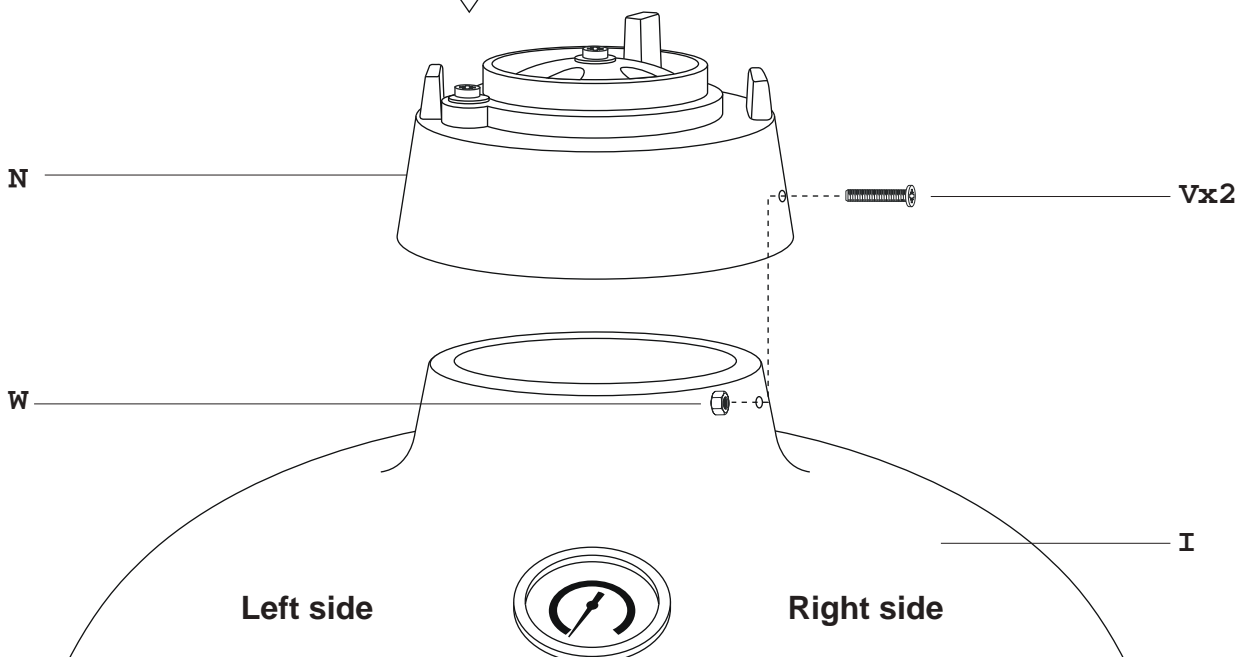
STEP IX - Press down on the castor levers (B) to lock the castor wheels to ensure the Kamado can not move when in use

Assembly instructions

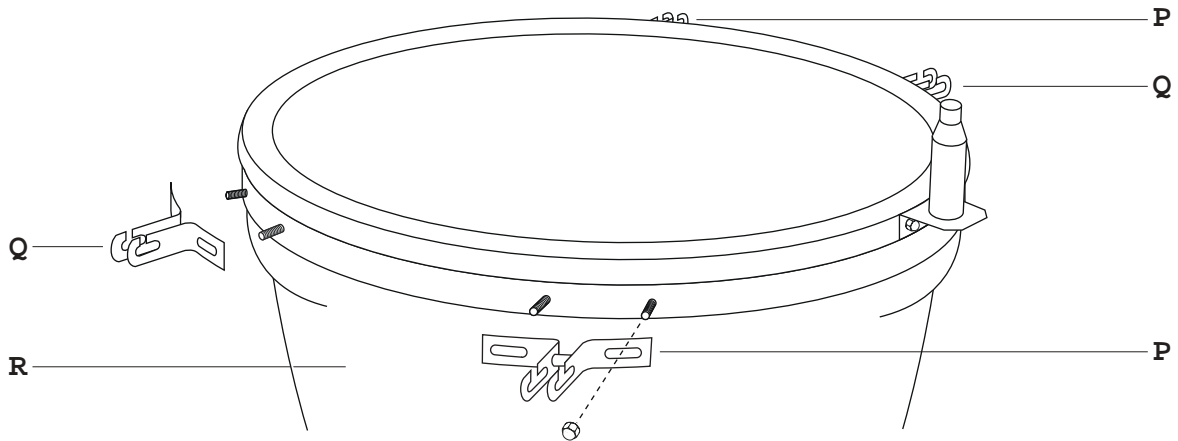


- STEP X** - Attach the Bumper Bracket (J) to the lid of the Kamado by using the 2 x pre-attached bolts and Dome Nuts.
- STEP XI** - Attach the Bumper (K) to the lower Bumper Bracket (J) using the 2 x pre-attached bolts and dome nuts.
- STEP XII** - Attach the handle (M) to the lid of the Kamado by first attaching 2 x Lid Handle Brackets (L) using the 2 x pre-attached bolts and dome nuts. Attach the Lid Handle (M) to the Lid Handle Bracket (L) using 2 x Medium Bolts (U) and Regular Nuts (W)

Ensure that this top vent hinge is on the left hand side when assembling it.

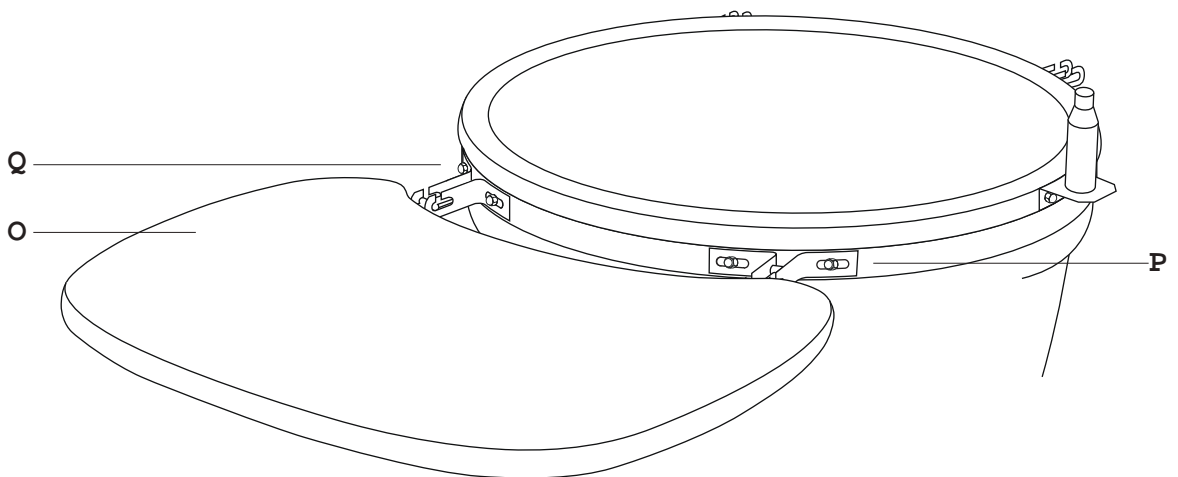


- STEP XIII** - Attach the Top Vent (N) to the lid top and align both the bolt holes. Secure using 2 x Large Bolts (V) and Regular Nuts (W). Ensure that the top vent hinge is on the left hand side when assembling it.



STEP XIV - Attach the 2 x Left Shelf Brackets (P) to the Kamado using the 2 x pre-attached bolts and dome nuts per bracket. Please note the position shown in the above diagram.

STEP XV - Attach 2 x Right Shelf Brackets (Q) to the Kamado using the 2 x pre-attached bolts and dome nuts per bracket. Please note the position shown in the above diagram.



STEP XVI - Insert each Side Shelf (O) by its hinge into each of the table brackets (P&Q).

The Kamado Grill is now ready to use but please ensure that you have read the curing instructions thoroughly prior to use.

More Information?

Need more information or assistance in any way? You can call your Barbeques Galore store where barbeque experts will be happy to help you.

Call **1800 978 555** for your nearest store.

Or visit our website at: **www.barbequesgalore.com.au**

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Ph. 02 9735 4111



WARRANTY AND CONSUMER GUARANTEE

The BBQ's Galore Warranty and consumer guarantees set out in this document override all other warranties on this product.

Barbeques Galore Warranty is provided in addition to other rights and remedies as set out below under 'Consumer Guarantees'.

Warranty Term

Subject to the conditions set out below, this product is warranted to the purchaser to be free from defects in workmanship and materials from the date of purchase for the terms specified below.

1 YEAR– Hood and firebox against burn through only. Paint deterioration and rust from exposure and normal use are not covered by this warranty. Damage caused by improper operation, lack of cleaning and maintenance or obvious failure to assemble is not covered by this warranty.

1 YEAR– All other parts

Warranty Conditions

1. Barbeques Galore warranty is non transferable and is limited to the original purchaser.
2. Satisfactory proof of the purchase (as defined in the Competition and Consumer Act 2010 (CCA)) must be furnished at the time of notification of the defect for a claim under this warranty to be enforceable.
3. This warranty covers all parts found to be defective in workmanship and/or materials during the warranty period. Barbeques Galore total liability in respect of a claim by a consumer under the CCA for a minor problem (as defined in the CCA) with a product is limited, at our option, to providing the consumer with a refund, replacement product or repairing the product.
4. For major failures (as the term is defined in the CCA) you are entitled to a replacement or refund and for compensation for any other reasonably foreseeable loss or damage.
5. To implement this warranty, please return the product to the place of purchase or nominated service agent, otherwise a service call out fee will be charged and refunded if claim is warrantable.

Installation Conditions

This appliance is for OUTDOOR USE ONLY!



Warranty Exclusions

1. This warranty will be void and accordingly no claim of any nature will be enforceable if the product has not been assembled, installed or operated according to the instructions, or has been subject to abuse, improperly treated, neglected and/or if any repairs, maintenance or service has been done by an unauthorised person.
2. This warranty does not cover
 - rust due to improper care or lack of maintenance. Contact your place of purchase for care and maintenance instructions. Cool, clean, oil and store covered away from the elements when not in use.
 - commercial use
 - claims arising from damage caused by abrasive chemical cleaners, heat discoloration or fat fires

Consumer Guarantee

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Subject to the above paragraphs, all express or implied representations, conditions, statutory guarantees, warranties and provisions (whether based on statute, common law or otherwise), relating to this warranty, that are not contained in it, are excluded to the fullest extent permitted by law.

Nothing in this warranty excludes, restricts or modifies any condition, warranty, statutory guarantee, right or remedy, implied or imposed by common law, statute or regulation, which cannot be lawfully excluded, restricted or modified.

For Customer Reference (keep these details filed in a safe place)

Purchased from _____

Date Purchased ____/____/____ Record Serial Number _____

N.B. Satisfactory proof of purchase like your sales docket must be kept for any claim under this warranty to be enforceable.

Service Contact Point – Please contact your place of purchase for warranty repairs or service.

BRANCHES AUSTRALIA WIDE

Phone -1800 978 555 for your nearest store

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