

10" GRATE DIA. KAMADO GRILL KIT

KMDGRLKT10

899450



Operator's Manual

TITAN
GREAT OUTDOORS



Read the Operator's Manual entirely. When you see this symbol, the subsequent instructions and warnings are serious follow without exception. Your life and the lives of others depend on it!

IMPORTANT USER INSTRUCTIONS

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 YOUR KAMADO

Dating back 4000 years ago archaeologists have discovered large clay vessels thought to be early incarnations of the Kamado ceramic cooker. 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. In Japan the Mushikamado was a round clay pot with a removable domed lid designed for steaming rice. The name 'Kamado' is, in fact, the Japanese word for 'stove' or 'cooking range'. This name was adopted by the Americans and has now become a generic term for this style of ceramic cooker.

Kamado cookers 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.

SAFETY GUIDELINES

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.
- 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 only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- 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 meters 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 completely before moving or storing.
- Always inspect the unit prior to use for fatigue and damage and replace as and when necessary.

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.

MAINTENANCE

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

LIGHTING, USAGE AND CARE INFORMATION

- Ensure the Kamado is positioned on a permanent, flat, level, heat resistant non-flammable surface 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 fireplace rolled up newspaper with some lighter cubes or solid firelighters on the charcoal plate in the base of the Kamado. Then place 1 or 2 handfuls of lump charcoal over the top of the newspaper.
- DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the newspaper 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.
- 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.

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.

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 DIAGRAM / EXPLODED VIEW

1 (2x)



5 (1x)



A (24x)



2 (3x)



6 (1x)



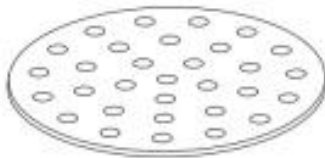
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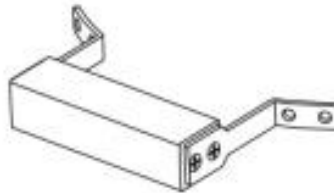
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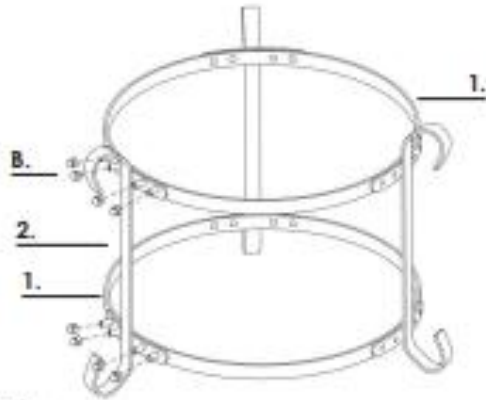


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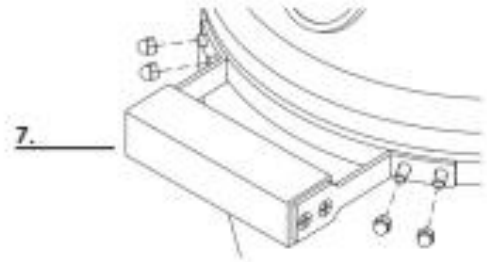


ASSEMBLY INSTRUCTIONS

STEP 1



STEP 5



STEP 2

STEP 3

STEP 4



STEP 6

STEP 7



ACKNOWLEDGEMENT OF RISK AND RELEASE OF LIABILITY

The use of any equipment, including this one, involves the potential risk of injury. Apart from any warranty claim that might be presented for a claimed defect in material or workmanship of the product, you accept and assume full responsibility for any and all injuries, damages (both economic and non-economic), and losses of any type, which may occur, and you fully and forever release and discharge Titan, its insurers, employees, officers, directors, associates, and agents from any and all claims, demands, damages, rights of action, or causes of action, present or future, whether the same be known or unknown, anticipated, or unanticipated, resulting from or arising out of the use of said equipment.

This equipment must be used with care by capable and competent individuals under supervision, if necessary.

WARNING



Heavy object. Use lifting aids and proper lifting techniques when moving.



Choking hazard. Small parts – Please exercise caution if small children or pets are present.



Sharp objects may be involved. Use precaution and protection.

TITAN LIMITED WARRANTY: TERMS, EXCLUSIONS AND LIMITATIONS OF REMEDIES

This product comes with a one (1) year limited warranty that can be found at www.titangreatoutdoors.com/warranty.html. Please review the same for all details regarding the Titan Limited Warranty.

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1-888-794-1455

info@titangreatoutdoors.com
www.titangreatoutdoors.com

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