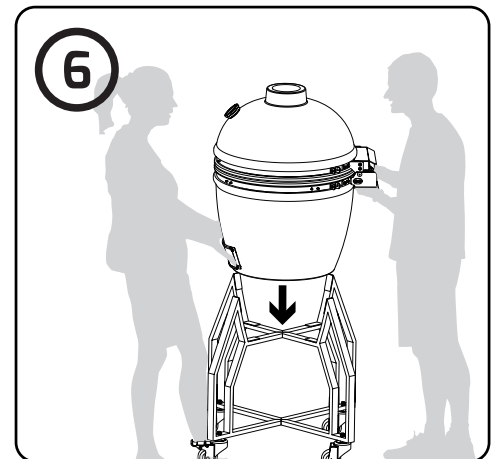
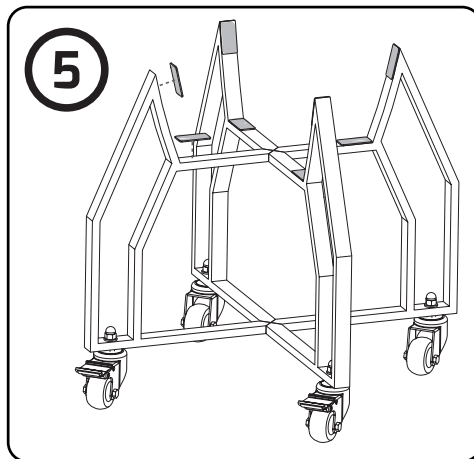
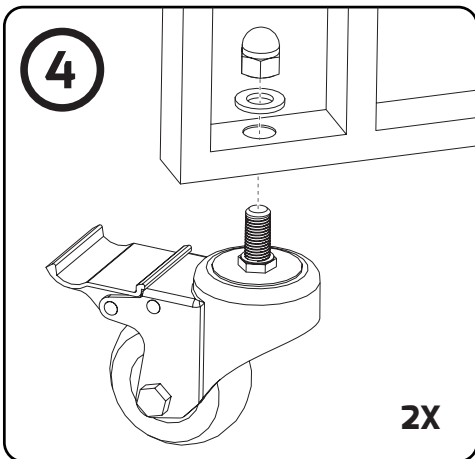
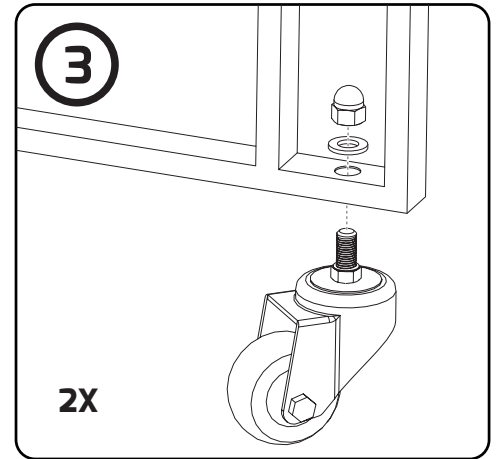
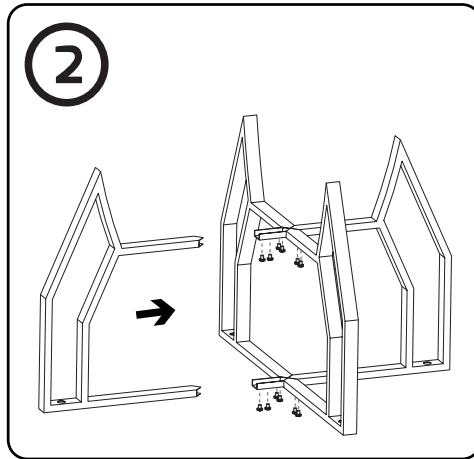
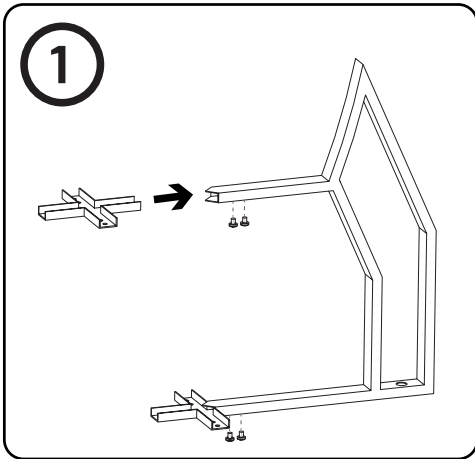
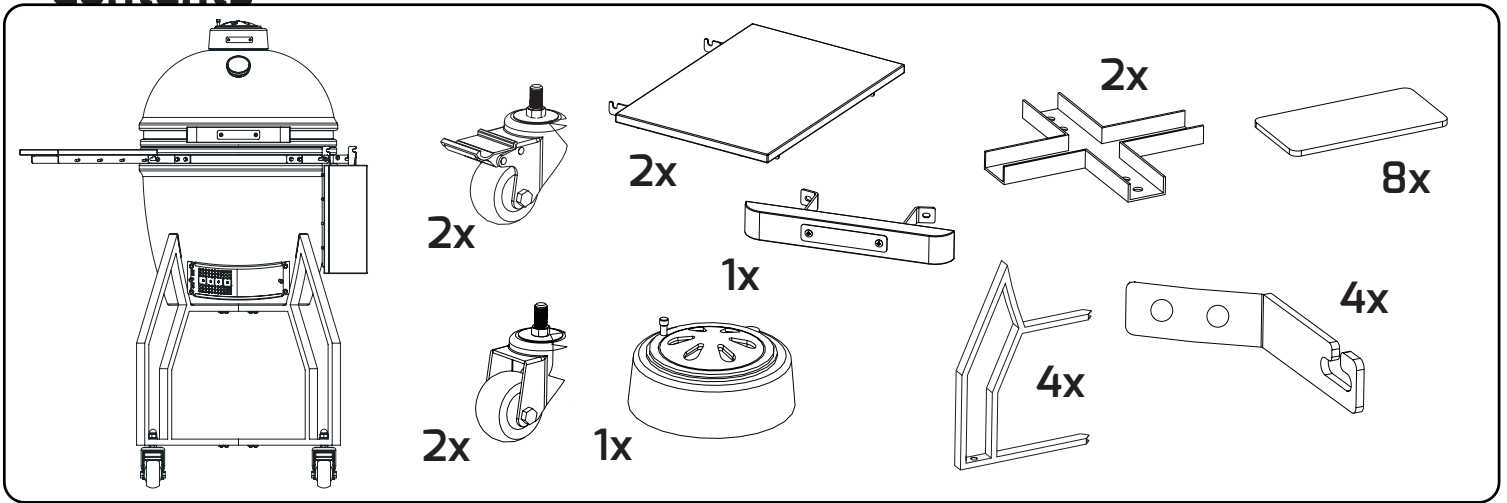



Language	ENGLISH
Article number	T48-QM001
Description	Q-MAMI KAMADO GRILL BEIGE
EAN	8720892351005

Contents

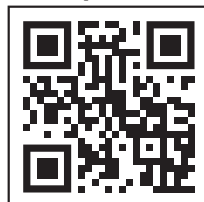


For more information and safety instructions, please see the instruction manual in the delivery box or check our website: www.q-mami.com

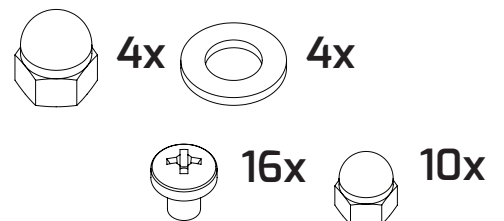
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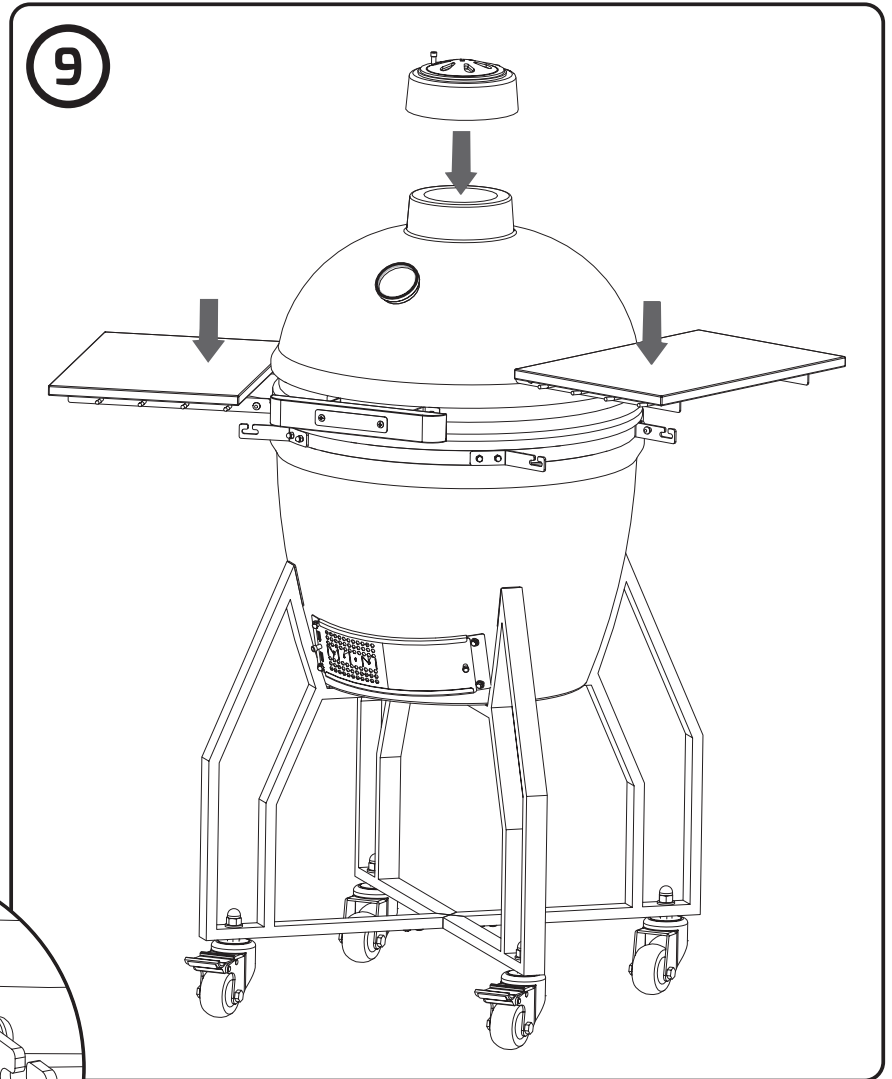
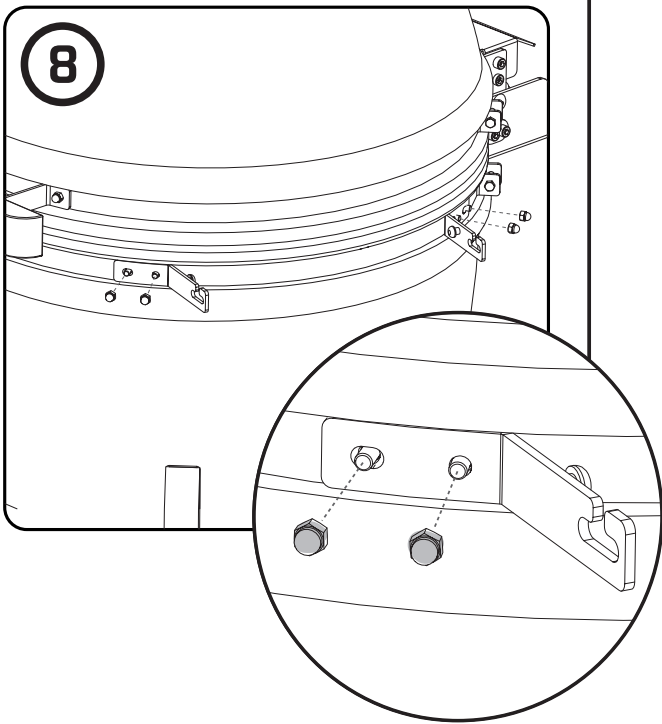
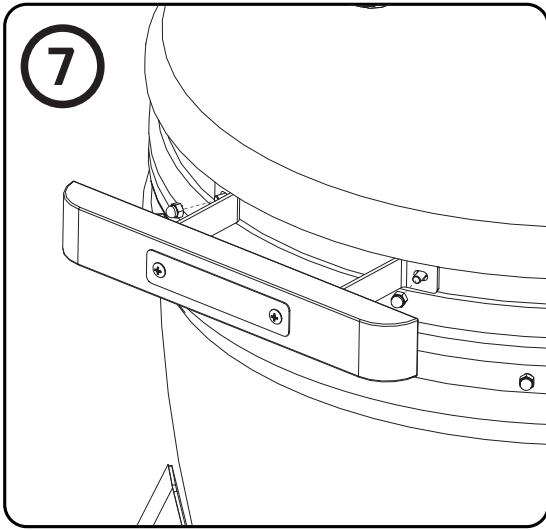
Any questions? Please contact us:
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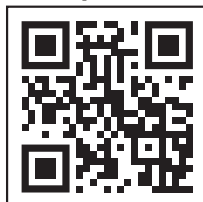


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IMPORTANT !

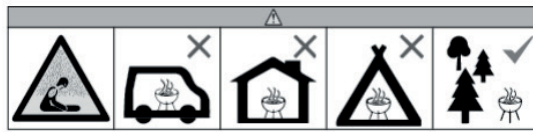
Please read this manual carefully, it contains information on the proper assembly and safe use of the Kamado grill. Please read and follow all warnings and instructions before assembling and using the Kamado grill.

Please keep this manual for future reference.

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

SAFETY INSTRUCTIONS !

This product is intended for outdoor use only. This Kamado grill is designed for outdoor use in a well-ventilated place, and is not intended as a heating device and should never be used as such.



Do not use under any awnings, parasols or gazebos.

Danger of carbon monoxide poisoning - never light this product or let it smoulder or cool down in confined spaces.

Allow the unit to cool down completely outside.

Always keep children and pets at the safe distance from the Kamado grill.

Only allow children to use the Kamado grill under adult supervision.

Never leave a burning fire unattended.

ASSEMBLY OF THE KAMADO GRILL !

Beware of the packages placed around the Kamado grill. When removing the outer packaging, parts can fall out and get damaged.

When opening the lid of the Kamado grill, make sure that it does not tip over when removing the boxes on the inside of the grill.

Be cautious with all ceramic parts of the Kamado grill.

When placing the Kamado grill in the stand always lift with at least 2 people.

SETTING UP THE KAMADO GRILL !

Always use the Kamado grill in accordance with all applicable local, state and federal fire codes.

Before each use check all nuts, screws and bolts to make sure they are tight and secure.

Ensure the Kamado grill is positioned on a permanent, flat, level, heat resistance non-flammable surface.

Use the Kamado grill only after all parts have been assembled. This Kamado grill must be mounted correctly according to the assembly instructions. Incorrect assembly can be dangerous.

Ensure that the Kamado grill is positioned at least 2m away from surrounding items.

LIGHTING THE KAMADO GRILL !

Use of alcohol, prescription or non-prescription drugs may impair user's ability to assemble or safely operate the Kamado grill.

It is highly recommended that you use charcoal instead of coal in your Kamado grill.

Do not overload the unit with fuel – if the fire is too intense this could damage your Kamado grill.

Never overfill the charcoal basket. This can cause serious injury as well as damage to the Kamado grill. Never fill the fuel compartment more than 75%.

It is recommended that the Kamado grill shall be heated up and the charcoal kept red hot for at least 30 min prior to the first cooking.

To start a fire place, put some lighter cubes or solid firelighters on the charcoal plate in the base of the Kamado grill. Then place 2 or 3 handfuls of lump charcoal on the top.

During first use, light the charcoal in one spot only. Lighting the charcoal in multiple spots creates a rapid temperature rise which can cause damage to the Kamado grill.

Open the bottom vent and light the firelighters 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.

Leave until all the fuel is used and extinguished.

If the first burns are too high it could damage the 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.

Allow the charcoal to heat up and be kept red hot for at least 30 minutes prior to the first cooking on the Kamado grill. Do not cook before the fuel has a coating of ash.

It is recommended you don't stoke or turn the charcoals once they are alight. This allows the charcoal to burn more uniformly and efficiently.

Do not add charcoal-igniting liquid or power-soaked charcoal to hot or warm charcoal.

After use, the igniting liquid must be sealed and put at a safe distance from the grill.

Keep the area around the Kamado grill free of flammable fumes and liquids such as gasoline, alcohol, flammable materials etc.

USING THE KAMADO GRILL !

Always be careful with any moving part of the Kamado grill, there is danger of entrapment. Never hold your hands near the springs of the hinge.

Make sure that the temperature during the first three uses of the Kamado grill does not exceed 200° Celsius. By further opening and/or closing the damper (air inlet) and topcap (chimney), the temperature of the Kamado grill can be adjusted.

Never leave the Kamado grill unattended. During first use you have to get used to the way the temperature of the Kamado grill is adjusted, so we recommend to keep a close eye on the thermometer.

During the first three times you use the Kamado grill, let the temperature gradually increase to 200° Celsius, not more. Doing so can damage the Kamado grill.

To stop grilling, close the damper and topcap completely. This makes the fire die out and makes the Kamado grill cool down.

Keep a fire extinguisher (BC or ABC) accessible at all times while operating the Kamado grill.

The Kamado grill will become very hot, do not move it during operation.

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 grill as a fire place / open fire.

Do not leave the Kamado grill outside without cover after the appliance has cooled down.

Make sure the Kamado grill is completely cooled down before you move it. It is recommended to hold the Kamado grill by the bottom sides of the hinge and pull it backwards, do not push it.

Every time before opening the Kamado grill, do this carefully and let it “burp” to prevent flashback - a surge of white-hot heat caused by a rush of oxygen. Do this by slightly opening the lid (3cm) and waiting for 5 seconds.

In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. Using a type “BC” or “ABC” fire extinguisher may, in some circumstances, contain the fire

Do not touch HOT surfaces of the Kamado grill without the use of suitable protective gloves.

Always read the instruction manual of the protective gloves that you use.

Between the ceramic dome and base you find the gasket. Never remove this, since it ensures an airtight seal that helps to regulate the temperature.

The Kamado grill has an open flame. Keep hands, hair and face away from flames. Do NOT lean over the grill when lighting. Loose hair and clothing may catch fire.

Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves/mitts and long, sturdy cooking tools for protection from hot surfaces or splatter from cooking liquids.

Do not obstruct flow of combustion and ventilation. Doing so can cause damage to the Kamado grill.

Never extinguish the charcoal with water, this can cause damage to the Kamado grill. Close the damper (air inlet) and topcap (chimney) to let the fire die out. This may take some time.

When the Kamado grill has not been used for a while, heat up the Kamado grill slowly to a maximum of 200° Celsius. Leave at this temperature for at least 1 hour to let moisture buildup inside of the ceramic parts evaporate. Not doing so can cause damage to the Kamado grill.

Never touch the Kamado grill, ash or charcoal to make sure they are hot.

Use the right tools with long, heat-resistant handles.

Keep electrical wires and cords away from the hot surfaces of the grill and away from places with lots of foot traffic.

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 kamado grill.

Never throw away hot charcoal where it can be walked over or where it poses a hire hazard. Never discard the ash or charcoal until they are completely extinguished.

Do not put the table grill away or store it until the ash and charcoal are completely extinguished.

STORAGE !

When not in use, and if stored outside, cover the kamado grill once completely cooled with a suitable rain cover.

When using the kamado grill push down on both of the locking wheels to stop the unit moving about during use.

It is recommended the kamado grill be stored under cover in a garage or shed over winter for complete protection.

CLEANING !

The stainless steel cooking grill is not dishwasher safe, use a mild detergent with warm water.
The kamado grill is self-cleaning. Heat it up to 260° Celsius 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 grill. The walls are porous and will absorb any fluids used, this could cause the kamado grill to crack. If the soot becomes excessive then use a wire brush or the ash tool to scrape off the carbon remnants before the next use.

To clean the grills and grates use non-abrasive cleaner once the unit has fully cooled.

To clean the outer surface wait until the kamado grill is cool and use a damp cloth with a mild detergent. Do not remove the ash until all the charcoal is completely burnt out and completely extinguished and the kamado grill has cooled down.

For proper air flow and better grilling, the accumulated ash and old charcoal must be removed from the boiler and ash before use. Before you do that, make sure that all charcoal is completely extinguished and the kamado grill cooled down.

MAINTENANCE !

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