



KINGBE Kamado

A GUIDE TO KAMADO COOKING

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WARNING

- This manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- 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.



CARBON MONOXIDE HAZARD

- Burning charcoal or wood chips gives off carbon monoxide, which has no odor and can cause death.
- Use only outdoors where it is well ventilated.

WARNINGS AND IMPORTANT SAFEGUARDS

- **WARNING!** This barbecue will become very hot. Do not move it during operation.
- **WARNING!** Do not use indoors!
- **WARNING!** Do not use alcohol, gasoline or other similar liquids to light or relight the barbeque.
- **WARNING!** Keep children and pets away from grill at all times. Do NOT allow children to use grill. Close supervision is necessary when children or pets are in the area where grill is being used.
- Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- Always use 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.
- Never operate grill under overhead construction such as roof coverings, carports, awnings or overhangs.
- Grill is for OUTDOOR USE ONLY.
- Maintain a minimum distance of 10 ft. (3m) from overhead construction, walls, rails or other structures.
- Keep a minimum 10 ft. (3m) clearance of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.





WARNINGS AND IMPORTANT SAFEGUARDS

- Never use grill for anything other than its intended use. This grill is NOT for commercial use.
- Accessory attachments not supplied by KINGBE Kamado are NOT recommended and may cause injury.
- Use of alcohol, prescription or non-prescription drugs may impair user's ability to assemble or safely operate grill.
- Keep a fire extinguisher accessible at all times while operating grill.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
- Use grill on a level, non-combustible, stable surface such as dirt, concrete, brick or rock. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Grill MUST be on the ground. Do not place grill on tables or counters. Do NOT move grill across uneven surfaces.
- Do not use grill on wooden or flammable surfaces.
- Keep grill clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
- Do not leave grill unattended.
- Do NOT allow anyone to conduct activities around grill during or following its use until it has cooled.
- Never use glass, plastic or ceramic cookware in grill. Never place empty cookware in grill while in use.
- Never move grill while in use. Allow grill to cool completely (below 115°F (45°C)) before moving or storing.
- Do not store grill with hot ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.
- Never use grill as a heater. READ CARBON MONOXIDE HAZARD.
- The grill is HOT while in use and will remain HOT for a period of time afterwards and during cooling process. Use CAUTION. Wear protective gloves/mitts.
- DO NOT bump or impact the grill to prevent personal harm, damage to grill or spillage/splashing of hot cooking liquid.



WARNINGS AND IMPORTANT SAFEGUARDS

- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves/mitts or long, sturdy cooking tools for protection from hot surfaces or splatter from cooking liquids.
- Do not touch HOT surfaces.
- Grill is HOT during use. To avoid burns, keep face and body away from vents and when opening lid. Steam and hot air are expelled during use.
- When cooking above 350°F (175°C), carefully open the grill (or burp the grill) each time you lift the grill dome to prevent flashback – a surge of white-hot heat caused by a rush of oxygen. Partially opening the lid 2–3 inches (5–8cm) and allowing heat to escape for about 5 seconds should prevent this.
- Air dampers are HOT while the grill is in use and during cooling. Wear protective gloves when adjusting.
- Grill has an open flame. Keep hands, hair and face away from flame. Do NOT lean over grill when lighting. Loose hair and clothing may catch fire.
- DO NOT obstruct flow of combustion and ventilation.
- Do not cover cooking racks with metal foil. This will trap heat and may cause damage to the grill.
- Never leave HOT coals or ashes unattended.
- Fuel should be kept red hot for at least 30 minutes prior to use.
- Do not cook before the fuel has a coating of ash.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy tools when adding wood or charcoal.
- Never use charcoal lighting fluid, gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode and cause injury or death.
- Never overfill charcoal grate. This can cause serious injury as well as damage to the grill.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.

Grill Set-Up and Assembly

1. Cut the plastic bands and open the shipping container.
2. Open the dome of the grill and remove the components from the inside of the grill. Handle the internal ceramic parts with care.
3. Once the internal components of the grill have been removed, lift the grill out of the container and set it aside. Use the rear hinge and the front lower vent opening as lifting points.
4. Remove the plastic wrapping from the base of the grill cart.
5. Lift the grill into the stand. Adjust the grill in the stand so the lower grill vent is facing the front of the stand.



The Fundamentals of Fire

Fire is the single most important ingredient in successful kamado cooking—and it's made from just three elements: oxygen, heat and fuel. Learn how to control them, and you'll know how to control your fire.

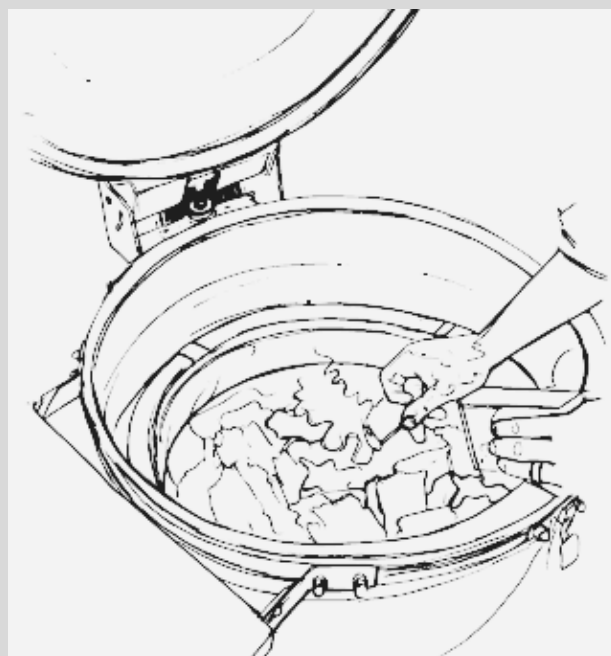
FLAVOR COMES FROM FUEL

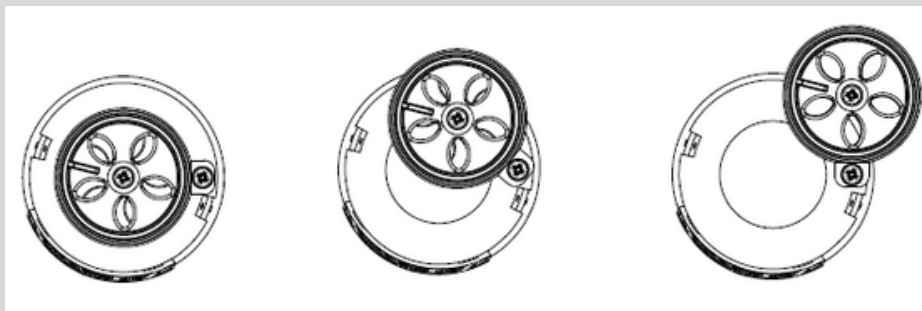
Only use premium hardwood lump charcoal to fuel your fire. Combustible liquids (starter fluid, etc.) will impart undesired flavors, damage your grill and create a fire hazard. Remember: flavor comes from your fuel. The taste you put in will eventually come out on your plate.

GOOD FIRE STARTS WITH GOOD AIR FLOW

If you're aiming for high temperatures, you can arrange your charcoal mound for maximum air flow—large chunks on the bottom, smaller pieces to fill in. Now you're ready to light your charcoal. Fire is a living thing. It needs to breathe a little while before you begin adjusting the temperature, so leave the dome open for about 10 minutes after lighting.

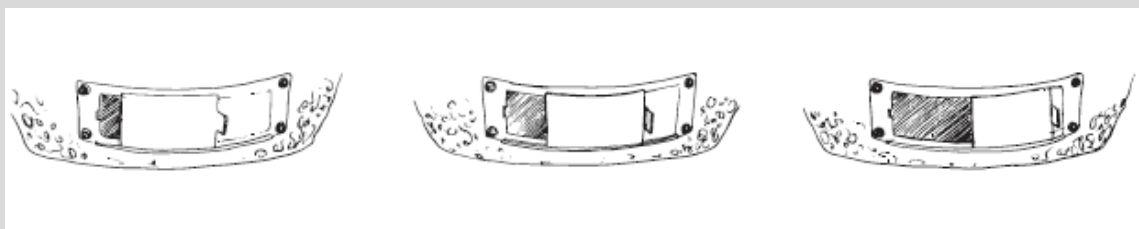
CHARCOAL CAN BE RE-USED UNTIL IT'S GONE. BEFORE YOUR NEXT COOK, MAKE SURE TO STIR THE CHARCOAL TO KNOCK OFF ANY LOOSE ASH, REMOVE THE ASH FROM THE ASH DRAWER AND THEN TOP OFF THE FIREBOX WITH THE DESIRED AMOUNT OF NEW CHARCOAL. WE RECOMMEND A FULL BOX OF CHARCOAL FOR HIGH-TEMPERATURE COOKING.





MORE AIR, MORE HEAT—LESS AIR, LESS HEAT

The Kamado top and bottom vent system is like a volume dial for your fire. Air moves in the bottom vent and out through the top. Open them to accelerate air flow and ‘turn up’ the temperature; close them to lower it. If you want a hot fire for searing, you’ll need both vents to be mostly open. A low fire for smoking? They should be mostly closed.



CONTROL FROM THE TOP DOWN

The Kamado can achieve temperatures ranging from 50°F to 800°F (10°C to 450°C). It’s easiest to reach and maintain your target temp by setting the bottom vent and adjusting with the top vent. To begin, close the dome and keep the top vent all the way open until you are 50°F (10°C) away from your target temp. Then begin closing the top vent down, wait a minute or two and make necessary adjustments by closing or opening the top vent more.

GIVE THE FIRE TIME

The biggest mistake you can make is shortchanging your KINGBE kamado on time after lighting the charcoal. You get beautiful results from your grill because its ceramic walls absorb, retain and distribute heat like nothing else—but it takes time for those walls to evenly absorb heat. Give your grill 20–40 minutes after lighting to stabilize its temperature before starting your cook. And while you’re working to raise the grill’s temperature, go slowly. Because those ceramic walls retain heat so well, it’s much easier to increase the heat slightly than it is to bring the temperature down after overshooting your target.

The Fundamentals of Smoke

Smoke is the taste that can't be mimicked or faked. It transforms even the most lowly of meats, adds complexity, makes a meal worth remembering. Because the KINGBE kamado is charcoal-fueled, everything you cook in it will come away subtly changed by smoke, no matter which technique you use. Smoke is the flavor we're all chasing.

A LITTLE WOOD GOES A LONG WAY

The secret to successful smoking in your kamado is remembering that less is more. There's no need to load up your firebox with smoking wood; it only takes a few chunks to impart flavor. You don't need to see smoke coming from the grill to be confident that smoke is infusing your food. Too much smoking wood may give your food a bitter, acrid taste.

LEAVE LIQUIDS OUT

The innovative shape and air-circulating design of the kamado creates a moist cooking environment that will produce tender, flavorful meats. There's no need to add a pan of water or liquid during the smoking process as the KINGBE kamado does not require extra humidity for temperature control.



The Fundamentals of Distance

FINDING THE SWEET SPOT

Perhaps your first lesson about fire, heat and distance came from the great childhood s'more. Maybe you were patient in the pursuit of the ideal golden toast and you held your marshmallow high over the fire, waiting. Maybe you craved the crispy char of a blackened outside so you zipped yours in and out of the flame. Whatever path you chose to marshmallow bliss, the lessons learned about proximity to flame apply for your kamado, too.

Typically, when you're looking for good color and char, you'll cook your food close to direct heat. A grill rack installed over direct heat delivers incredible flavor as your food cooks. If you want an extremely hot sear for foods like burgers and steaks, you'll cook over direct coals. When you'd rather let a steady fire and flavorful smoke work their magic on foods like brisket, breads or ribs, you will position your food farther away to take advantage of indirect heat.

TWO WAYS TO PERFECTION

Sometimes you'll want to cook two different ways. Maybe you're looking for that perfect sear on a steak, but also want to slowroast your vegetables.

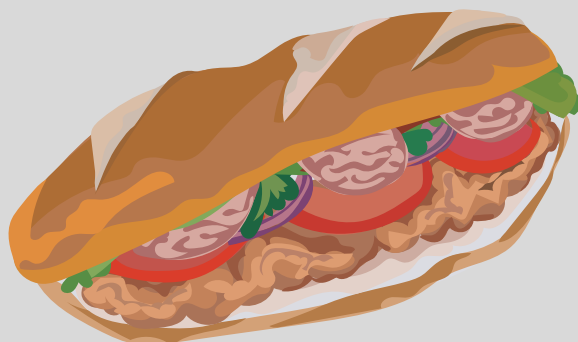
With the heat deflector installed, the flame is completely covered to produce the ideal indirect heat for baking, smoking and roasting. This method effectively converts your KINGBE kamado from a grill to a charcoal-fired oven – meaning that anything you can cook in an indoor oven can also be cooked on your KINGBE kamado.

Without the heat deflector, you're grilling over open flame. You can adjust temperature as needed to control a steady flame and unmatched flavor, whether you're grilling burgers or using even higher heat to achieve a perfect sear on steaks or pork chops.

The Technique of Grilling

Grilling is the go-to technique for quick, delicious and consistent results. Using high-quality charcoal will ensure a steady flame and unmatched flavor in everything you grill, from burgers to corn on the cob.

- 1. Top off or fill the firebox with charcoal. Light the charcoal in 1–2 places to help your grill heat as quickly as possible.**
- 2. Install cooking grate. Leave the dome open for about 10 minutes, then close.**
- 3. Open the bottom vent and top vent fully until the KINGBE kamado reaches the target temperature for grilling, 400–600°F (205–315°C). Then close the top vent halfway to maintain, making adjustments if necessary.**
- 4. Be sure to ‘burp’ the grill every time you open the dome to prevent dangerous flashback—a surge of white-hot heat caused by a rush of oxygen. Partially opening the dome (2–3 inches/5–8cm) and allowing heat to escape for about 5 seconds should prevent this.**
- 5. When the grill is hot enough, place your food on the grate and turn when necessary. Use tongs, not forks, to turn to prevent juices from escaping.**



The Technique of Searing

Searing delivers the incredible color and flavor you think of when you picture a juicy steak or flame-finished scallops. Timing is key to mastering this high-heat technique. You'll need to give the KINGBE kamado enough time to reach the right temperature (500–750°F/260–400°C) for searing, so be sure to light your grill well in advance. With the grill rolling at such high temperatures, searing won't take long. The goal is to seal in flavor and create a rich, brown char without burning the food.

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- 1. One hour before you want to sear, start with a full firebox of fresh charcoal. Light the charcoal in 1–2 places to help your grill heat as quickly as possible. Install grate. Leave the dome open for about 10 minutes and close once embers have begun to build.**
- 2. Open the bottom vent and top vent fully until the grill reaches 500°F (260°C) or above. Then close the top vent slightly to maintain.**
- 3. Be sure to 'burp' the grill every time you open the dome to prevent dangerous flashback—a surge of white-hot heat caused by a rush of oxygen. Partially opening the dome (2–3 inches/5–8cm) and allowing heat to escape for about 5 seconds should prevent this.**
- 4. When the grill is hot enough, place food on the grate over the flame. Use tongs, not a fork, to turn to prevent juices from escaping.**



The Technique of Baking

More than a grill, the KINGBE kamado can become a charcoal-fired oven. Its ceramic walls retain heat and its circular shape promotes superior air circulation, creating ideal conditions for baking. You can bake anything you'd cook in an indoor oven, from wood-fired pizzas to rustic berry cobblers to fresh, crusty bread. Note: to bake pizza, you'll need to raise the temperature beyond typical baking temperatures (300–450°F/150–230°C) to 500°F (260°C) or higher.

- 1. Top off or fill the firebox with charcoal. Light the charcoal. Install the heat deflector plates; then place pizza stone or cooking grate on top. Leave the dome open for about 10 minutes, then close.**
- 2. Open the bottom vent and top vent halfway until the KINGBE kamado approaches 300–450°F (150–230°C). Then begin closing the vents as needed to stabilize the kamado at your target temperature. If you're making pizza, increase the heat to 500°F (260°C) or higher.**
- 3. Be sure to 'burp' the grill every time you open the dome to prevent dangerous flashback. Partially opening the dome (2–3 inches/5–8cm) and allowing heat to escape for about 5 seconds should prevent this.**
- 4. When the grill is hot enough, you're ready to bake. Use the top daisy wheel to fine-tune any temperature adjustments.**

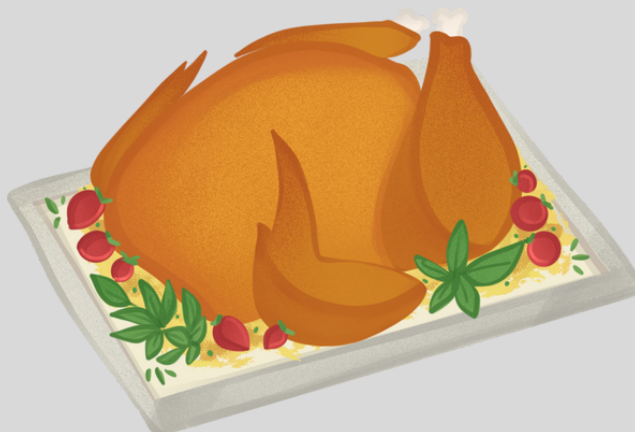


The Technique of Roasting

Juicy and tender on the inside, crisp and flavorful on the outside—this is the work of roasting. This technique is delicious for larger cuts of meat, like whole chicken or pork loin, or for vegetables. The mid-range temperature (300–450°F/150–230°C) harnesses the power of slow, indirect heat to infuse food with wood-fired flavor and tenderness, while delivering enough heat to create a crisp crust or finish. And if you want to experiment with brines or spice rubs, roasting is a great way to show them off.

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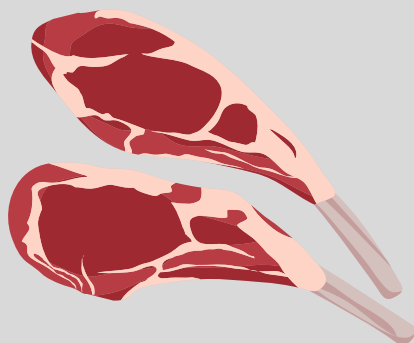
- 1. Top off or fill the firebox with charcoal. Light the charcoal.**
- 2. Install the heat deflector plate; then place the cooking grate on top.**
Leave the dome open for about 10 minutes, then close.
- 3. Open the bottom vent and top vent halfway until the KINGBE kamado approaches the target temperature for roasting, 300–450°F (150–230°C). Then begin closing the vents as needed to stabilize the KINGBE kamado at your target temperature.**
- 4. When the grill is hot enough, you're ready to roast.**
- 5. Be sure to 'burp' the grill every time you open the dome to prevent dangerous flashback. Partially opening the dome (2–3 inches/5–8cm) and allowing heat to escape for about 5 seconds should prevent this.**



The Technique of Smoking

Smoking is low and slow cooking at its finest. The unique shape and design of the kamado keeps meat moist as the heat gently breaks down collagen—all the while infusing it with a deep, smoky flavor. Of course, meat isn't the only food you can smoke. From fish to nuts to vegetables, a range of foods benefit from the complex flavor of wood smoke.

- 1. Fill the firebox with fresh charcoal. Light the charcoal.**
- 2. Place in a few chunks of smoking wood (1–6, depending on your cook).**
- 3. Install the heat deflector and the cooking grate. Leave the dome open for about 10 minutes, then close.**
- 4. Open the bottom vent only about 2 inches, fully close the top vent and open the daisy wheel until the KINGBE kamado reaches target temperature for smoking, 225–275°F (105–135°C). Make adjustments by opening or closing the daisy wheel, and if the temperature still remains too high, close the bottom draft vent another ¼ inch to ½ inch (6.4–12.7mm).**
- 5. Wait until the thick, white smoke dissipates before moving forward. When the KINGBE kamado has reached the correct temperature, place food on the grate and close the dome.**
- 6. Be sure to ‘burp’ the grill every time you open the dome to prevent dangerous flashback. Partially opening the dome (2–3 inches/5–8cm) and allowing heat to escape for about 5 seconds should prevent this.**



Safety Information

HINGE

Do not attempt to disassemble the hinge from your grill without the proper hardware. Should you need to disassemble the hinge to replace the ceramic dome or base, please call KINGBE kamado and they will provide the proper hardware to safely secure the hinge in the close position for disassembly. If attempting to use the hinge as a lifting point, grasp the hinge near the mounting point and/or bands, not the bottom.

GASKET

Self-cleaning through natural heat cycle recommended. Do not use chemical based cleaners on the gasket. If absolutely necessary, gently wipe off any spills or moisture. Do not scrub or abrade the gasket if cleaning. Excessive rubbing can cause wear.

Cleaning & Care

Your KINGBE kamado grill is made of quality materials, so general care and maintenance is minimal. The best way to protect your KINGBE kamado from the elements is with a grill cover.



SELF-CLEANING

- 1 Add charcoal and light it.
- 2 Install the accessory rack and heat deflector on the accessory rack.
- 3 Open the top and bottom air vents fully and let the temperature inside the grill rise to 600°F (315°C) with the dome closed.
- 4 Hold the temperature at around 600°F (315°C) for 15–20 minutes.
- 5 Close the bottom vent fully and wait another 15–20 minutes to close the top vent.

This process will burn off any unwanted residue from the inside of your grill. Before cooking again, brush the cooking grate with a standard grill brush. Use a soft bristle brush on the ceramics to remove any residue. Your heat deflector plates should also be free of burned on residue after this process. Brush them down with a soft bristle brush after cleaning. When your heat deflector gets dirty during normal use, flip over with the dirty side down for the next cook and the heat from the fire will self-clean that side of the deflector plate.

Once or twice a year, you should do a more thorough cleaning of the inside of the grill. Remove the internal components and remove any residual ash or debris that has collected between the grill body and the internal components. Use a plastic bristle brush to clean the inside ceramic surface and scoop or vacuum debris from the bottom of the grill before replacing the internal components.

Warranty

3 year Warranty on Ceramic Parts

Warrants about paint peeling off from use. or the natural peeling off of color.

1-Year Warranty on Metal Parts, Thermometer, Accessories and Gaskets

After the warranty period We have spare parts available to take care of throughout the lifetime. (additional charge)

When Does the Warranty Coverage Begin?

Warranty coverage commences on the original date of purchase and covers only the original purchaser.

What is Not Covered?

This warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed, damage caused by lack of proper use, assembly, maintenance or installation, damages caused by accidents or natural disasters, damage caused by unauthorized attachments or modifications, or damage during transport. This warranty does not cover damage from normal wear and tear from use of the product (for example, scratches, dents, dings and chipping) or changes in the appearance of the grill that do not affect its performance.

Quick Start Guide



STARTING IT UP

- 1 Add charcoal to firebox and light using one or two fire starters.
- 2 Leave dome open for 10 minutes with the bottom vent fully open.
- 3 Close the dome.
- 4 Begin closing the top vent and bottom vent when the dome temperature is within 50°F (10°C) of your target.

MAINTAINING TEMPERATURE

To lower the temperature, decrease the airflow through the grill by closing the vents. Conversely, raise the temperature by opening the vents.

Adjustments to the vents are not immediate—allow 10–15 minutes for a vent change to take effect. Because your ceramic KINGBE kamado retains heat so well, it can take some time to fully heat. Give your grill 20–40 minutes to an hour to stabilize the temp before you start cooking.

COOLING IT DOWN

- 1 When finished cooking, close the bottom vent completely.
- 2 Once the temperature falls below 400°F (205°C), close the top vent almost completely, but leave a small crack.
- 3 Do not cover the grill until the dome is cool to the touch.

**TO LOWER THE TEMPERATURE, CLOSE THE VENTS.
TO RAISE THE TEMPERATURE, OPEN THE VENTS.**

QUICK TEMPERATURE GUIDE

Approximate temperatures for cooking techniques.

GRILLING	400–600°F (205–315°C)
SEARING	500–750°F (260–400°C)
BAKING	300–750°F (150–400°C)
ROASTING	300–450°F (150–230°C)
SMOKING	225–275°F (105–135°C)

CAUTION

BURP

When cooking above 350°F (175°C), carefully open the grill (or burp the grill) each time you lift the grill dome to prevent flashback.

LIQUIDS

Do not spill liquids inside or on the grill while it is hot.

SIDE SHELVES

Do not set hot items on the side shelves.

SPARKS

Be aware of sparks and embers when using the grill on a wooden deck.

DURING OPERATION

Do not leave your grill unattended with the grill dome open.



Fire it up. Slow it down.

Thank you for choosing KINGBE Kamado! We are thrilled to welcome you to our ever-growing community of kamado cooks. Don't hesitate to reach out to our team with questions, concerns or comments—we're always here to help.

YOU CAN REACH US A FEW WAYS : ONLINE, AT

www.kingbegrills.com

For so many of us, kamado cooking has become a passion. It's more than a way to cook—it's a way to spend time with those we love, to explore new flavors and to connect with people all over the world. The possibilities for exploring and experimenting—techniques, recipes, lessons—are almost infinite. We hope you enjoy the journey!

