

KAMADO BONO
Easy to be perfect



BBQ MEMO BOOK

Detailed information on grilling techniques, a few hundred recipes
and e-shop: www.KamadoBono.it



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GRILL PARTS

KAMADO BONO GRILL INCLUDES:

- ▶ Body with two valves and a thermometer.
- ▶ Firebox, fire ring, ash grate.
- ▶ Cooking system: stand, grill, accessory rack, deflector.
- ▶ large models have a stand with wheels, side plates and ash cleaning systems.

Important! The opening at the bottom of the firebox must always face the lower valve.



COAL

- ▶ Only natural charcoal can be used in Kamado Bono grills.
- ▶ Firewood, pressed coal briquettes or other fuels are NOT suitable for these grills.
- ▶ Dry firelighters, electric igniters are suitable for igniting carbon.
- ▶ DO NOT use flammable liquids.
- ▶ It is not necessary to remove any remaining charcoal after grilling. Close both valves, let them cool and reuse them next time you grill.



STARTING THE GRILL

Add some charcoal to the firebox. Use more charcoal for very long or very high temperatures and less for quick grilling.

A firebox is considered filled with charcoal when the charcoal occupies about 80 per cent of the firebox.

Open both grill valves fully.

Light the charcoal with an electric igniter or place a dry firelighter on the charcoal.

When the coal starts to burn, close the grill lid and monitor the temperature to prevent its rising.

Important! When setting up your new grill for the first time, it is essential to maintain a temperature of up to 150 degrees for at least an hour.

TEMPERATURE MANAGEMENT

The temperature of Kamado Bono grills is regulated by valves.

Opening the lower grill top vent has the greatest effect on the temperature rise.

When you start the grill and see that the thermometer is approaching your target temperature (10-20

degrees left), tighten the lower grill top vent.

Slightly close the upper valve when the target temperature is reached.

If the temperature needs to be raised during grilling, open the lower flap grill top vent more widely.

Important! The grill is not a stove, and the temperature in it rises and falls more slowly, so be patient and don't rush to open the valves. For example, when you place a lot of cold meat on the grill, the temperature you see on the body thermometer will drop, but you don't have to open the valve to raise it. The temperature will return to the required one when the food heats up.



DUAL-ZONE COOKING SYSTEM

Before grilling on the Kamado Bono grill, always check this table first and make sure the two-zone grilling system is set up correctly.

DUAL ZONE BBQ

The deflectors are placed in the lowest position, the grate is in the top or mid-position. Assembled in this way, your Kamado is ready for smoking or indirect cooking. To cook at low temperatures (0-150°C).

Dishes to enjoy: ribs, pulled pork, shank, brisket, ham, duck.



DUAL ZONE INDIRECT

The deflectors are on the accessory rack placed in the mid-position, while the grate is in the top position. Now, your Kamado is ready for indirect cooking at high temperatures (150-400 °C).

Dishes to enjoy: whole chicken, turkey, meat slices, whole fish, porchetta, meat rolls.



DUAL ZONE PIZZA

The grate is in the top position. Place the deflectors on the grate, cover the grate with the accessory rack and, finally, place your flat baking stone atop the rack. Use this assembly variation for indirect oven-like cooking at very high temperatures (230-400 °C).

Dishes to cook: pizza.



DUAL ZONE GRILL

With the deflectors removed, the grate is in the top or mid-position. You are now ready to use your Kamado for direct cooking above the charcoals, at high temperatures (150-300 °C) and fast (under 20 min.).

The most popular dishes include: beef or pork steaks, prawns, shashlik, sausages, pilaf and soups.



DUAL ZONE OVEN

Place the deflectors in the mid-position on the accessory rack. Place the grate in the top position. Your flat baking stone goes on the grate. This assembly is used for indirect, oven-like cooking at high temperatures (150-400 °C).

What to cook? Potato pudding, lasagna, tarts, pies, biscuits and bread.



DUAL ZONE SPLIT

Remove one of the deflectors and place the grate in the top or mid-position. Now, you can use your Kamado for simultaneous indirect and direct cooking when you want different dishes cooked at different temperatures.



GRILLING IN DIRECT HEAT

It is a method of grilling food over an open fire.

That's the preferred method of cooking meat up to 5 cm thick: beef steaks, chops, burger patties, shashliks, etc.

Direct heat is also used when baking in pans or skillets: scrambled eggs, potato or flour pancakes, paella, etc.

GRILLING IN INDIRECT HEAT

The indirect grilling function is best for cooking larger pieces of poultry and meat, as they take longer to cook.

For this type of grilling, choose thicker pieces of meat (5 cm thick or more) or pieces with bone, such as chicken or ribs.

During slow cooking, a deflector is placed between the cooked food and the charcoal to protect the food from the open flame. The food is cooked with the heated air stream

and heat trapped by the Kamado BONO grill walls and lid.

If you are grilling in the heat of up to 140 degrees Celcius, place the deflector in the lower position; at a higher temperature, place the deflector in the upper position.

SMOKING

HOT SMOKING:

- ▶ We recommend using smoking chunks for hot smoking.
- ▶ Start the grill. Stop the temperature rise at 10 to 20 degrees before your target temperature (for hot smoking, the temperature varies from 70 to 120 degrees, depending on the dish).
- ▶ Place several smoking blocks on the coals in different places.
- ▶ When smoking hot, use a thermometer to measure the internal temperature of the food so that you know when your product has reached the optimal internal temperature.

Important! The fact that there is no smoke from the grill doesn't mean the smoking process of your meal has stopped.

Important! The meat absorbs smoke best while it's cold, during the first two hours.

COLD SMOKING:

- ▶ Ideal conditions for cold smoking are when the outside

temperature is below 8 degrees;

- ▶ Cold smoke generator is used for cold smoking (our Texas Club cold smoke generator is suitable for all sizes of Kamado Bono – from Minimo to Grande Limited).
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- ▶ During cold smoking, the grill valves must be barely open.
- ▶ We recommend using a deflector to prevent the fire from extinguishing, which can be caused by meat juices dripping down.
- ▶ To prevent condensate formation, we recommend making a roof above the product you're smoking by topping the grate with foil (it's crucial when the outside temperature is low).

SMOKING DURATION:

- ▶ For heat-treated products (meat, poultry, cheese, butter, nuts, etc.) 4-8 hours of smoking is enough.
- ▶ The salt used in the preparation process helps remove some moisture..
- ▶ Up to 30% weight loss is

completely normal for most products.

- ▶ With proper product preparation, 12-24 hours of smoking will do the job, but if you're adventurous and have experience using preservatives or nitrite salts, you can significantly prolong the process. The taste of the end product will be richer and more complex.

Important! Only doing the smoking part will not prepare a fantastic product - all the magic happens by marinating it with a dry or wet marinade BEFORE smoking. The salt in the marinade removes excess water from the product, kills some bacteria, etc. And smoking with cold smoke PRESERVES the product (helps maintain its quality and taste properties longer), gives it an additional aroma and taste.

Important! Cold smoking is a risky, knowledge-intensive process. Cold smoking will not prevent things like E.coli or Botulism. Bacteria are most easily absorbed into foods at temperatures between 4.4 C and



60 degrees Celcius. Most of the bacteria, however, are killed by salt during preparation.

MAIN ACCESSORIES

BAKING STONE

It's a must-have if you desire to grill things you normally would bake in an oven: pizzas, pies, casseroles, bread and so on. Don't ever put any fat on your baking stone! It is important to place the pizza or other pastries placed directly on the stone only when it is already hot.

Under no circumstances you should ever wash your flat baking stone! Your stone is at risk of cracking if you wet wash it. Any leftovers or dirt should be cleaned using a dry sponge or a wire brush. Next time you bake, put your stone upside down, the dirty part facing down.

The deflector and the baking stone are used together and are not interchangeable. The deflector should be placed on the grill, followed by an accessory rack and then the baking stone when baking pizza. When baking pies or other



pastries, the deflector should be placed in the upper position on the accessory rack and the baking stone on the grill.

Important! It's essential to pick the right flat baking stone for the size of your grill: Kamado Bono Grande Limited - 42 cm, Kamado Bono Grande/Media/Žalgiris - 36 cm, Kamado Bono Minimo - 30 cm, Kamado Bono Picnic - 23 cm.

FOOD THERMOMETER

Pocket food thermometer is used when grilling in direct heat: think steaks, burgers, shashliks or meat on a skewer. We recommend the pocket electronic INKBird thermometer that is precise and fast.

Probe thermometers are used when grilling in indirect heat or hot smoking. The thermometer probes are inserted into the meat and left throughout the process. The temperature is visible both on the thermometer display and in the app on the mobile phone. We recommend a 4-probe smart INKBird thermometer.

Important! Probe thermometers are not suitable for measuring the temperature when grilling in direct heat.



CAST IRON GRATE AND PLATE

The cast iron grate and plate are used for grilling only in direct heat. Both are perfect for roasting and giving your food a nice colour.

Perfect for steaks, burger patties, chops, seafood.

The pan is also great for pancakes, eggs, veggies, etc.



MUST-HAVES FOR EVERY GRILLING ENTHUSIAST:

Heat-resistant gloves – for safety;

Wire brush – to clean the grate after each grilling;

Grilling tong and spatula – for convenient flipping, placing and removing of grilled food from the grill.

If you're planning to make soups, stews or pilaf in your Kamado Bono grill, buy an Uzbek Kazan or a Dutch oven.

We recommend a ready-to-use Uzbek Texas Club Kazan or Grand Feu Dutch oven.

CLEANING YOUR GRILL

THE ULTIMATE CLEANING OF THE GRILL:

Remove old charcoal and ash from the grill (also behind the firebox, where some ash accumulates over time), use a wire brush to clean the inside of the grill (a wide selection of wire brushes can be found here), remove any spilt dirt and put the firebox, ash grill, and the fire ring back inside.

Fill the grill with new charcoal, set a fire and allow it to heat to 200 degrees, then assemble the two-zone cooking system (the dirty side of the deflector facing the charcoal) and allow the temperature to rise to 280-300 degrees (maximum). Maintain this temperature for 20 minutes and close the lower valve. After another 15-20 minutes, close the upper shutter as well.

After the grill has cooled down, clean it with a wire brush to remove any remaining dirt.

Important! after higher temperatures, when the grill has cooled, tighten the horizontal screws that connect the grill rings.

Important! the inside of the grill must not be cleaned with detergents or water. The following cleaner is perfect for cleaning the outside of the grill from dust, pollen and other dirt.



INFORMATION

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