

K1 KAMADO

Owner's Guide



Thank you for your purchase!

Please read this guide carefully to ensure you get the very best results from your **K1 Kamado**

Check out our website for great hints and tips and please take a few minutes to download our free app which is packed full of delicious recipes and user guides.

everdurebyheston.com



Scan here to get started

Warnings



- DO NOT** OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET
- DO NOT** PLACE ARTICLES ON OR AGAINST THIS APPLIANCE
- DO NOT** STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE
- DO NOT** ALLOW THE OVEN TO EXCEED 420°C (788°F)
- DO NOT** OPERATE THIS APPLIANCE INDOORS
- DO NOT** LIGHT WITH HOOD CLOSED



This charcoal outdoor oven is intended for **OUTDOOR USE ONLY**. Do not use indoors!

For your safety and enjoyment, read all operating instructions before using this appliance.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance shall not be performed by children without supervision.

Unsupervised children or pets should not be near the oven while cooking or during warm up or cool down. Ensure children or pets are kept a distance well away from the oven whilst it is in use. **WARNING!** Keep children and pets away.

As charcoal can smolder for an extended period of time, take care when removing ash after cooking. It is recommended that a non-combustible container (metal or ceramic) be used to contain any ash before being doused in water and disposed of correctly.

This oven has been designed to be used on the base provided or built in. When on the base ensure the surface is level and strong enough to support the oven. When building in the oven the fixture must be able to withstand temperature of 80°C above ambient temperatures.

Cool-to-touch* statement:

The K1 is built with safety in mind. Insulation material and a double walled construction will drastically reduce the radiant heat transfer to the outer body up to a **maximum oven temperature of 220°C with the hood closed for no longer than 2 hours**.

The hood and top venting area are not cool-to-touch and extreme caution should be exercised when handling this area during times of prolonged use. We always recommend wearing heat resistant gloves when cooking with the K1.

*Max temperature for contact zone excluding hood and top venting is 60°C above ambient temperature

People with flammable clothing such as nylon etc. should keep well away from the oven when it is operating.

Do not use this appliance for any purpose other than what it is intended for. In case of fat fires, remove food (if possible) and allow the fire to burn out naturally. Most fat will burn off quickly when it contacts the charcoal, but regular cleaning after use should reduce the build-up of fat and food residues which are combustible and can result in a fat fire. Fat fires can be prevented with diligence in cleaning fats and oil from the heat shield and bowl around the inner chassis. Do not allow ash to build up inside the chassis – clean up after every use.

It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference.

Due to continual product development, Everdure by Heston Blumenthal reserves the right to alter specification or appearance without notice.

Never use grill for anything other than its intended use. This grill is NOT for commercial use.

Warnings



Keep your oven protected against strong wind where possible. As charcoal cooking can vary in time and intensity, it is recommended that the oven not be left unattended for more than 5 minutes at a time while cooking

This appliance is not suitable for mounting in a movable vehicle (boat, trailer etc.)

Do not use or store this appliance in areas of high salt content (a marine environment) or an area with caustic fumes or liquids (such as a domestic pool), as these chemicals can cause the appliance materials to deteriorate (and void the warranty). Regular cleaning and covering with an Everdure by Heston Blumenthal charcoal outdoor oven cover can help to reduce this

WARNING: Accessible parts may become hot when used. - handle with care.

Charcoal and coal products produce carbon monoxide when burned. When the appliance is being used with solid fuels, always keep the appliance in a well ventilated area to prevent the gasses produced from building up

Do not use solid fuels impregnated with fire accelerants or use any other type of accelerant on this appliance. Using any accelerant could cause serious property damage or personal injury.

WARNING! Do not use spirits or petrol for lighting or re-lighting! Only use firelighters complying to EN 1860-3.

This oven is designed to cook with lump charcoal. The heat produced and consumption time may vary dramatically depending on the type of fuel and prevailing weather conditions.

Always allow the solid fuel to burn out naturally after cooking. Do not use any liquids to douse the charcoal. Do not move the appliance while the coals are still burning as hot ash, coal particles, unburned fuel and hot cooking fats & oils could spill and accessible parts may be very hot. The oven should not be moved by lifting. Do not use volcanic rock or any type of non-combustible product in the charcoal chamber. If in doubt on what fuels can be used, check the Everdure by Heston Blumenthal website or contact the Service Department.

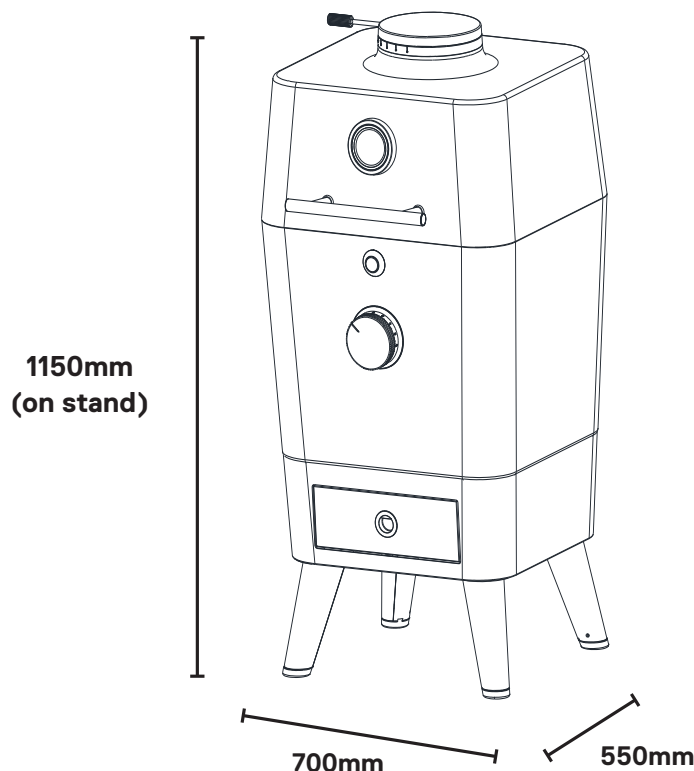
Solid fuels differ widely in burning time, heat, size and combustion. Always be aware of your surroundings and potential fire hazards caused by sparks or spitting fuels. Never dispose of solid fuels or hot ashes in areas where they can be trodden on or be a fire hazard. Never dispose of unburned solid fuels or ash until it has completely extinguished. The oven must be installed on a secure level base prior to use. We recommend using 100% natural lump charcoal in this appliance (see www.everdurebyheston.com).

Always check with your local/state authorities before using this appliance for any fire restrictions regarding the use of an outdoor oven (due to local weather conditions).

When using solid fuels, take care that the surrounding environment is clear of combustible materials. Do not cook under overhanging buildings or close branches of trees. Note that solid fuels will produce varying amounts of smoke – take this into consideration when setting up the oven.

We recommend that you regularly maintain your oven and keep it in good condition. This can be achieved by following the cleaning and maintenance suggestions in this booklet. Failure to follow these instructions will void your warranty.

Product Dimensions



Assembly

PACKAGING:

Remove all external packaging and remove the oven from the packaging before operation.

Remove all internal cartons and packaging from within the oven assembly.



Recycle as per your local government laws.



Warning! 2-person assembly

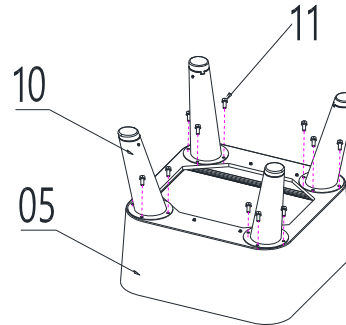
PARTS:

01. Oven Main Body Assembly x1pc	02. Lid handle x1pc	03. Handle screw x4pcs	04. Allen key x1pc
05. Stand Assembly x1pc	06. SUS304 Ash Tray x1pc	07. Charcoal Basket x1pc	08. SUS304 Cooking Grill x2pcs
09. Pizza Stone x1pc	10. Leg Assembly x4pcs	11. Hex Bolt M6*12mm x16pcs	

Assembly

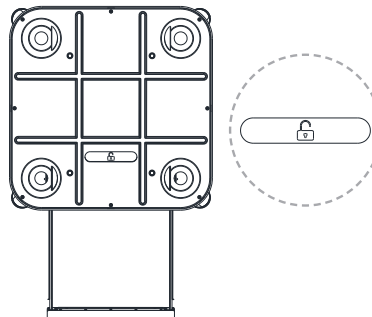
STEP 1

Rotate the stand assembly (05) upside-down.
Fix the four legs (10) to the bottom of the stand using bolts (11).



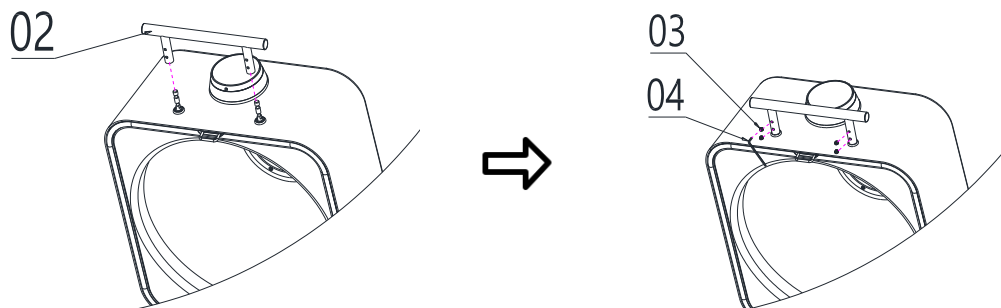
STEP 2

Open the draw of the stand and set the slide lock to the “unlocked” position.



STEP 3

Place the handle (02) onto the fixed handle posts on the lid.
Using the Allen key (04) tighten the four handle screws (03).

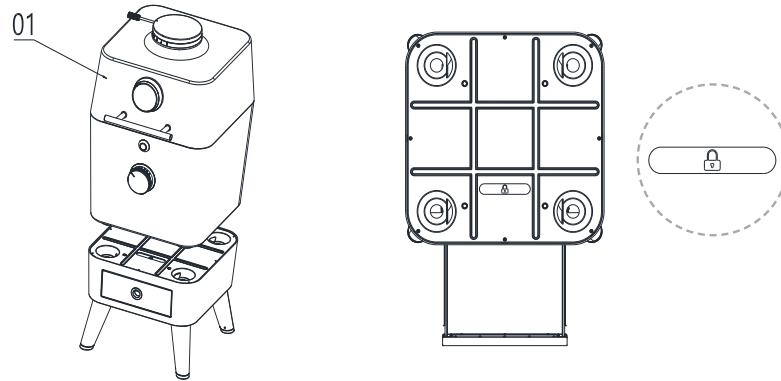


Assembly

STEP 4

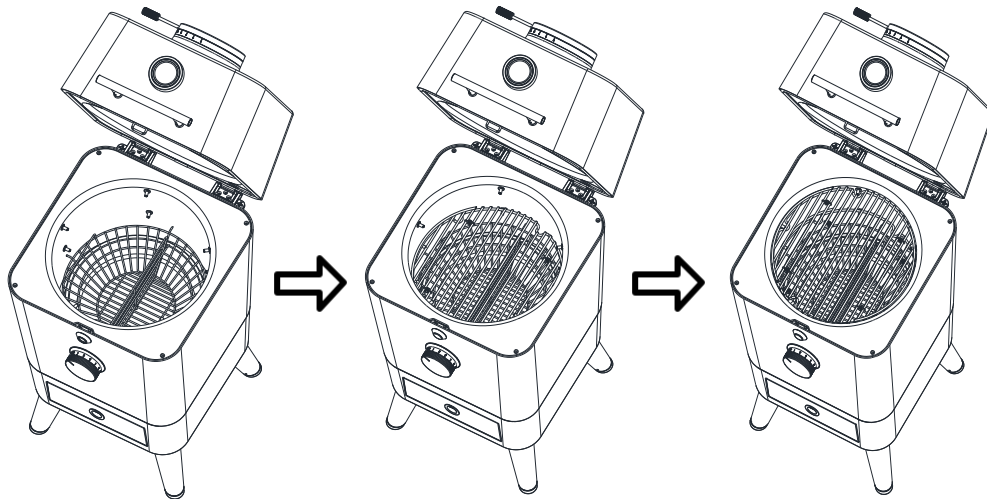


Place oven main body (01) onto the stand and slide lock to the “locked” position (2-persons).



STEP 5

Unpack and remove all packaging inside the K1. Insert the ash tray (06) and the charcoal basket (07) inside the firebox first. Then Insert the Inner cooking grill (08) and upper cooking grill (08), as shown.



Assembly

STEP 6

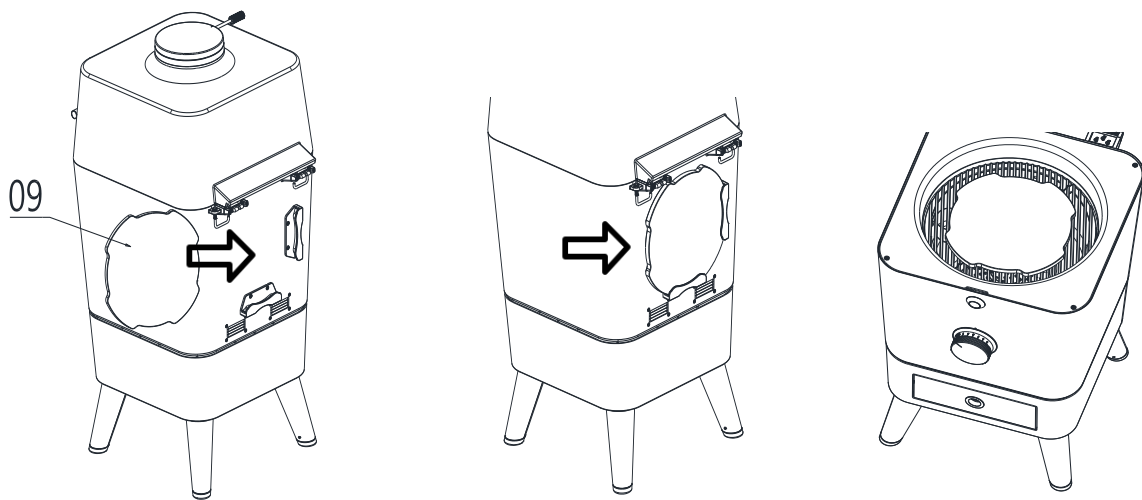
The pizza stone (09) can be stored on the rear bracket while not in use.

The pizza stone can be used as a heat diffuser during cooking.

Place it onto a grill surface not directly onto the charcoal.

There are also handy hang zones for utensils, located at the rear.

Push up and out to access.



Cooking with Charcoal: The Basics

Natural Lump Charcoal v Briquettes



Lump charcoal



Briquettes

Natural Lump Charcoal

We recommend using natural lump charcoal with the K1 Kamado. Natural lump charcoal contains no artificial additives or chemicals, has a low ash content, and a higher burning temperature, therefore making it the ideal fuel for charcoal cooking. The size of natural lump charcoal can vary which can impact the heat output. Therefore, the size of the Everdure natural lump charcoal is graded for a consistent cooking performance and a great flavour.

Briquettes

Briquettes are a manmade, processed fuel that contain binders, fillers, and chemicals, so ignition times can vary considerably. They leave behind a much higher volume of ash than natural lump charcoal as they contain approximately 20% non-combustible materials. Briquettes can be used with the K1 Kamado; however, you will achieve a shorter ignition time and better overall cooking performance using natural lump charcoal.

Wood Chips

Wood chips are great to use as a flavour enhancer when cooking with charcoal. Avoid putting the wood chips directly onto ignited charcoal and instead, wait until a white ash has formed and place the wood chips slightly to one side of the charcoal. The indirect heat from the charcoal will make the chips smoulder and smoke, rather than instantly ignite.

Weather Conditions

As the K1 Kamado relies on a clean supply of oxygen to keep the charcoal burning, you will need to consider that different weather conditions can impact the cooking time and temperature within the BBQ. Therefore, a recipe may take slightly less or more time to cook.

Firelighters

We recommend the use of Eco firelighters where available, these don't contain any harmful or toxic chemicals. Only use firelighters complying to EN 1860-3.

Temperature Control on the K1 Kamado

Maintaining Charcoal Temperature

The heat from natural lump charcoal and briquettes varies, which produces a non-identical heat output. Therefore, we recommend consistently monitoring the K1 Kamado whilst cooking to avoid any prolonged fluctuations in temperature.

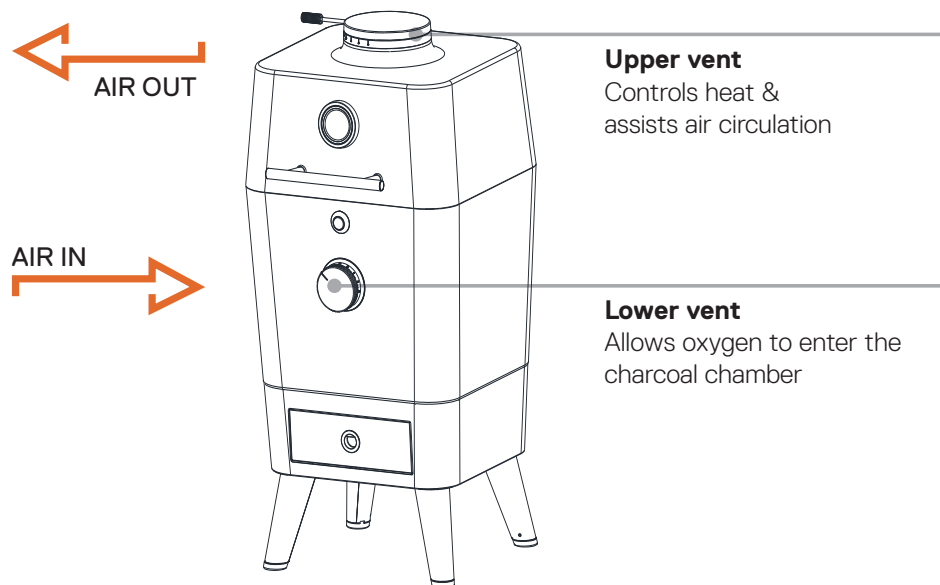
Preheating the K1 Kamado

Refer to the configuration pages for recommendations regarding how much charcoal to use according to your cooking method. It is recommended to keep the hood open for the first 10-15 minutes of ignition. To avoid heat loss, do not close the hood during this time.

For best results - after the ignition period, keep the hood closed with suggested vent openings until the K1 Kamado reaches the desired temperature.

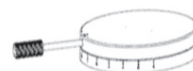
Adjustable Vents:

In addition to the amount of charcoal used, the 4K is also controlled by manually adjusting 2 x vents:



Lower Vent:

- Allows oxygen to enter the charcoal chamber to create unrestricted combustion
- **Higher position opening = more air = more heat**



Upper Vent:

- Harnesses the heat and assists air circulation within the K1 Kamado
- Once you've reached your desired temperature, avoid making unnecessary adjustments to the vent position

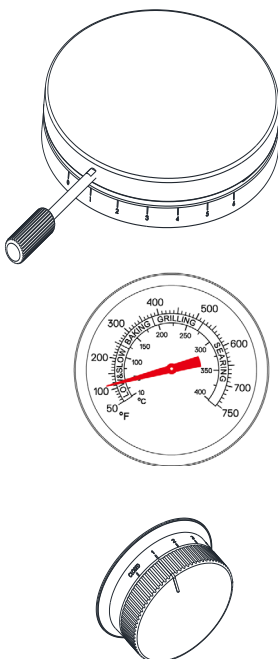
Temperature Control on the K1

Recommendations for Airflow Controls:

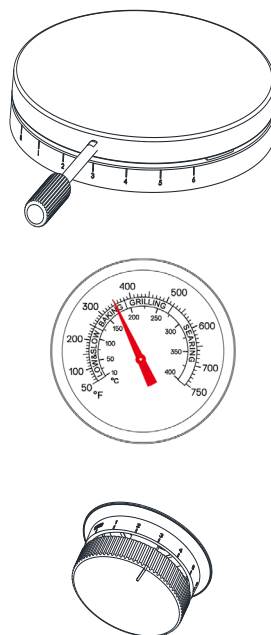
- Position the K1 Kamado in an open area and out of direct sunlight
- Environmental conditions can influence cooking performance. The vent positions are recommendations only – may vary depending on ambient temperature, wind conditions, and fuel type
- Never use the K1 Kamado indoors

Vent Position		Cooking Temperature (Ambient)		Cooking Method
Lower	Upper	°C	°F	
6	6	Ignition		All (1st 10-15mins)
1-2	1-2	110-130°C	230-266°F	Low 'n' slow/smoked
2-3	2-3	140-180°C	284-356°F	Roasting/Convection
4-5	4-5	180-220°C	356-428°F	Direct grilling High heat roast
6	2	320-350°C	608-662°F	Pizza/intense baking

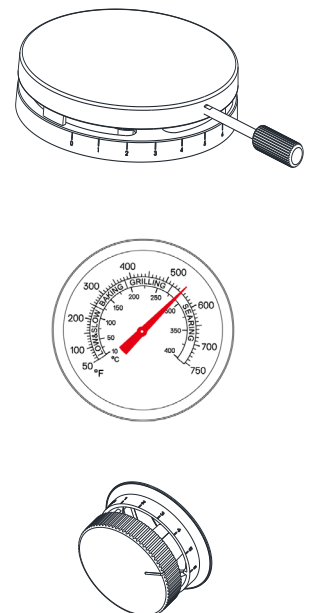
Low 'n' slow/smoked
Vents open at 1 or 2



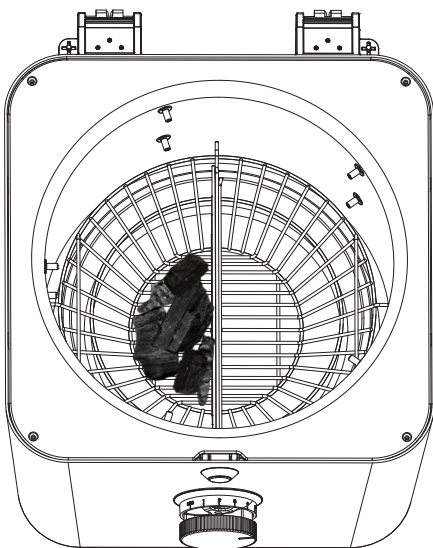
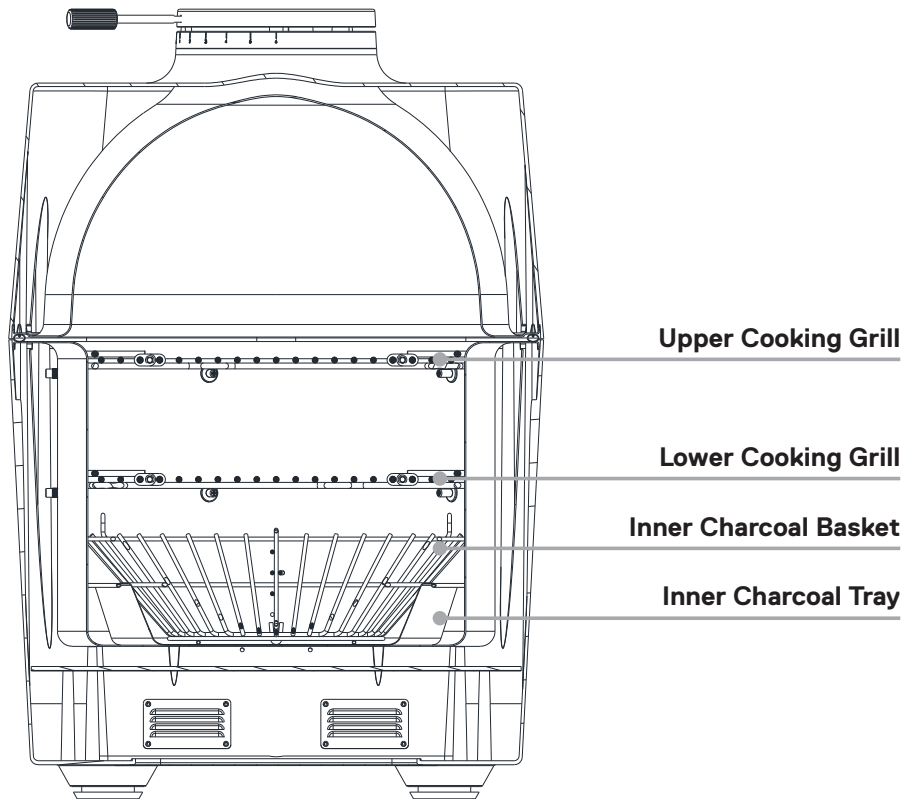
Roasting/Convection
Vents open at 2 or 3



Direct grilling/High heat roast
Vents open at 4 or 5

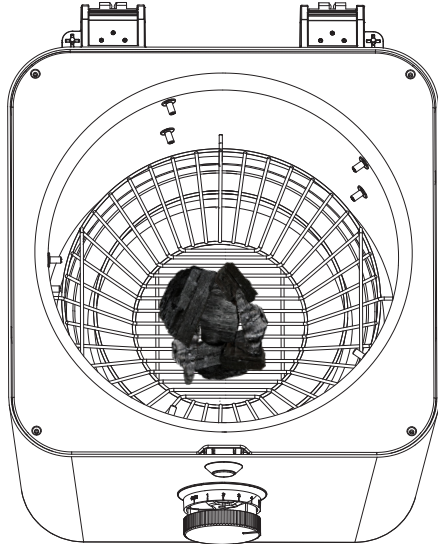


K1 Kamado Internal Set-Up



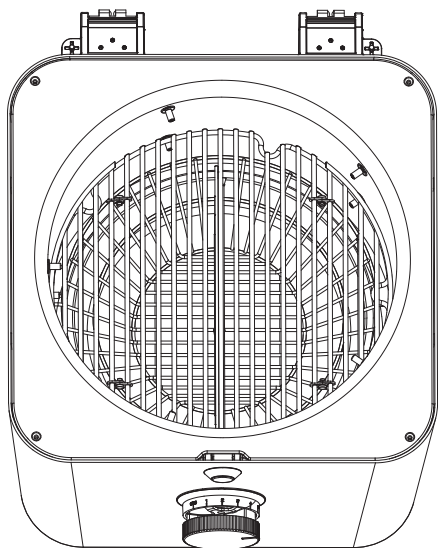
Indirect Charcoal Cooking Method

- Remove the upper and lower cooking grills, as well as the inner charcoal basket.
- Place three natural fire lighters on one side of the inner charcoal tray.
- Place your desired amount of charcoal to one side of the inner charcoal basket.
- Refit the inner charcoal basket over the firelighters on the inner charcoal tray. Ensure the side with the charcoal is directly over the firelighters.
- Ignite each firelighter.
- Refit the lower and upper cooking grills as desired. **USE CAUTION** – we recommend wearing heat-proof gloves.
- Keep the hood open during the ignition process to allow for ample airflow.
- The K1 Kamado is ready to use once the charcoal has fully ignited and turned white.



Direct Cooking Method

- Remove the upper and lower cooking grills, as well as the inner charcoal basket.
- Place six natural fire lighters in the centre of the inner charcoal tray.
- Remove the divider from the inner charcoal basket.
- Place your desired amount of charcoal in the centre of the inner charcoal basket.
- Refit the inner charcoal basket over the firelighters on the inner charcoal tray.
- Ignite each firelighter.
- Refit the lower and upper cooking grills at desired. **USE CAUTION** – we recommend wearing heat-proof gloves.
- Keep the hood open during the ignition process to allow for ample airflow.
- The K1 Kamado is ready to use once the charcoal has fully ignited and turned white.



Topping up Charcoal

Using heat proof-gloves and tongs:

- Carefully open the hinged side grill to access the inner charcoal basket.
- Place your desired amount of charcoal in the inner charcoal basket and position it appropriately according to your cooking method.
- Carefully close the hinged side grill.

Troubleshooting

Problem	Solution
Oven is constantly overheating	The K1 is built to retain heat and only requires a very small amount of charcoal to reach +250C.
Charcoal is taking a long time to ignite	Ensure that your fuel is always kept in a dry place. Damp fuel can take a long time to ignite. We recommend using natural lump charcoal for best results. Whilst briquettes can be used, they may take longer to ignite due to the noncombustible materials contained inside the fuel.
Broken part	Contact Everdure by Heston Blumenthal Customer Care

Care for your K1 Kamado

CLEANING:



Warning: Allow the product to sufficiently cool before handling.

Outer Surface:

Painted surfaces can be cleaned using mild household detergents or cleaners and a clean cloth. It is advisable to test cleaners on a small section of the appliance first.

Harsh chemicals and/or abrasive cleaners will dull the paint and remove product decals.

DO NOT use paint thinners or similar solvents for cleaning,

DO NOT pour cold water directly over hot surfaces.

Cooking Grills:

After cooking and whilst the oven is still warm, wipe the grills down with a damp cloth.

Charcoal Zone / Firebox:

Always wear heat resistant gloves whilst handling any hot parts!



To clean the inner firebox, use warm soapy water and a brush.

100% natural lump charcoal is great for your garden and can be disposed of naturally. Charcoal briquettes are not natural and should be disposed off responsibly in a waste bin.

Never throw hot ash away!

Top Air Vent:



This part will naturally start to go dark due to the charcoal smoke. We recommend cleaning the inside of the vent with a small chimney brush and the outside with a damp microfiber cloth.

STORAGE:

When the appliance is not in use, the oven can be stored outdoors but must be under cover and covered. Premium Cover (HBC4COVERL) is recommended and will protect the product from UV and rain.

We recommend cleaning the product thoroughly before storing.

everdure

by heston blumenthal

www.everdurebyheston.com