

KEVERI

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OWNER'S MANUAL

WELL COME

GRILL LOVERS



EXPERIENCES

Live the experience of a Patagonian barbecue, the countryside flavor of a clay oven, American long-smoked barbecues, paellas, Italian pizzas, and so much more. We want you to connect with tradition, with flavors that will take you to foreign times and places, in simple ways you have never seen before. Just imagine your home being the best place for you to eat. That you are a superb host and without much effort. That's what the Keveri experience is about.



CREATIVITY & FREEDOM

We know your time is important and that your family always deserves the finest. With your Keveri H1 you will be free to cook what you really want! With each Mode of use you can innovate and surprise everyone.

Cravings for pizza? In a couple of minutes you can make your own. How about cooking briskets for hours? You will be delighted with the even temperature stability and you will have spare time to boot.



ENVIRONMENT

Our energy efficient system will not only give you an incredible experience, you will also use less charcoal than with any other sort of equipment. With the Keveri H1 and our helpful tips, you will become an environmental friendly and responsible Grill Master.



CONTENT

1 MEET YOUR KEVERI H1

2 AIR AND TEMPERATURE CONTROL

3 WHY USE MODES

4 CHART DETAILS

5 LOW & SLOW MODE

6 CLASSIC MODE

7 FAST GRILL MODE

8 PIZZA MODE

9 TIPS FOR YOUR KEVERI H1

MEET YOUR KEVERI H1

Chimney



Thermometer



Grills



Bottom vent



Fire box

Ashtray



AIR & TEMPERATURE CONTROL

The bottom vent and the chimney are the perfect complement in your Keveri H1. Together they determine the air flow and allow you to control the temperature. The bigger the opening of the chimney and bottom vent, the more oxygen that enters, and thus, the temperature increases. For ignition you should always position your chimney and bottom vent at level 4. Keep in mind that increasing the temperature is easier than decreasing it, so organize your barbecue with a stable temperature by moving from a lower to a higher one.

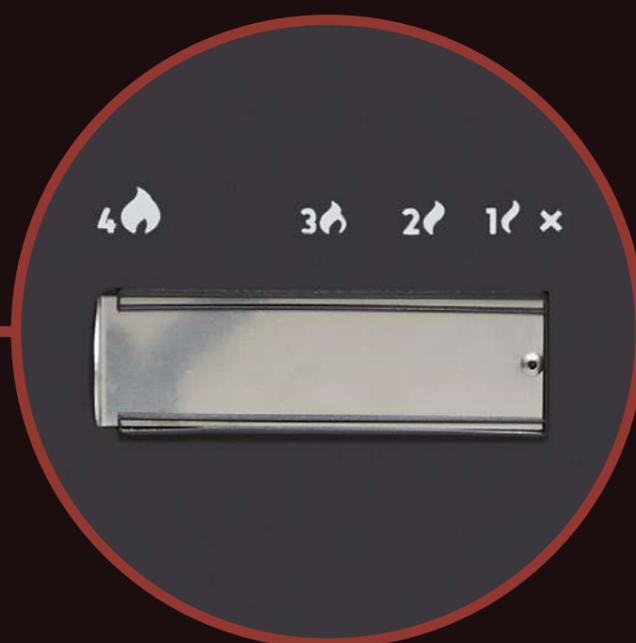
CHIMNEY

Regulates the amount of air that comes out of your Keveri H1 and is responsible for **small temperature variations.**



BOTTOM VENT

Regulates the amount of air that enters your Keveri H1 and it allows **large increases in temperature.**



WHY USE MODES?

Your Keveri H1 is very versatile. The Modes of your Keveri H1 will help you understand how to cook each specific preparation and how long it will take. Each Mode will create unique characteristics for your preparation!

LOW & SLOW

210°F - 270°F Perfect for long hours and smoked barbecue.

CLASSIC

320°F - 390°F Enjoy every recipe of a traditional clay oven or a standard grill.

FAST GRILL

630°F - 720°F The best steaks, seafood and vegetables with a unique crispy, browned exterior and tender, juicy interior.

PIZZA

720°F - 790°F Bake your pizzas like a pro in just a couple of minutes.

CHART DETAILS

In the next section you will see details of each Mode, ignition methods and a chart with more than 25 recommended preparations. Here we show you the basic concepts to read the chart:

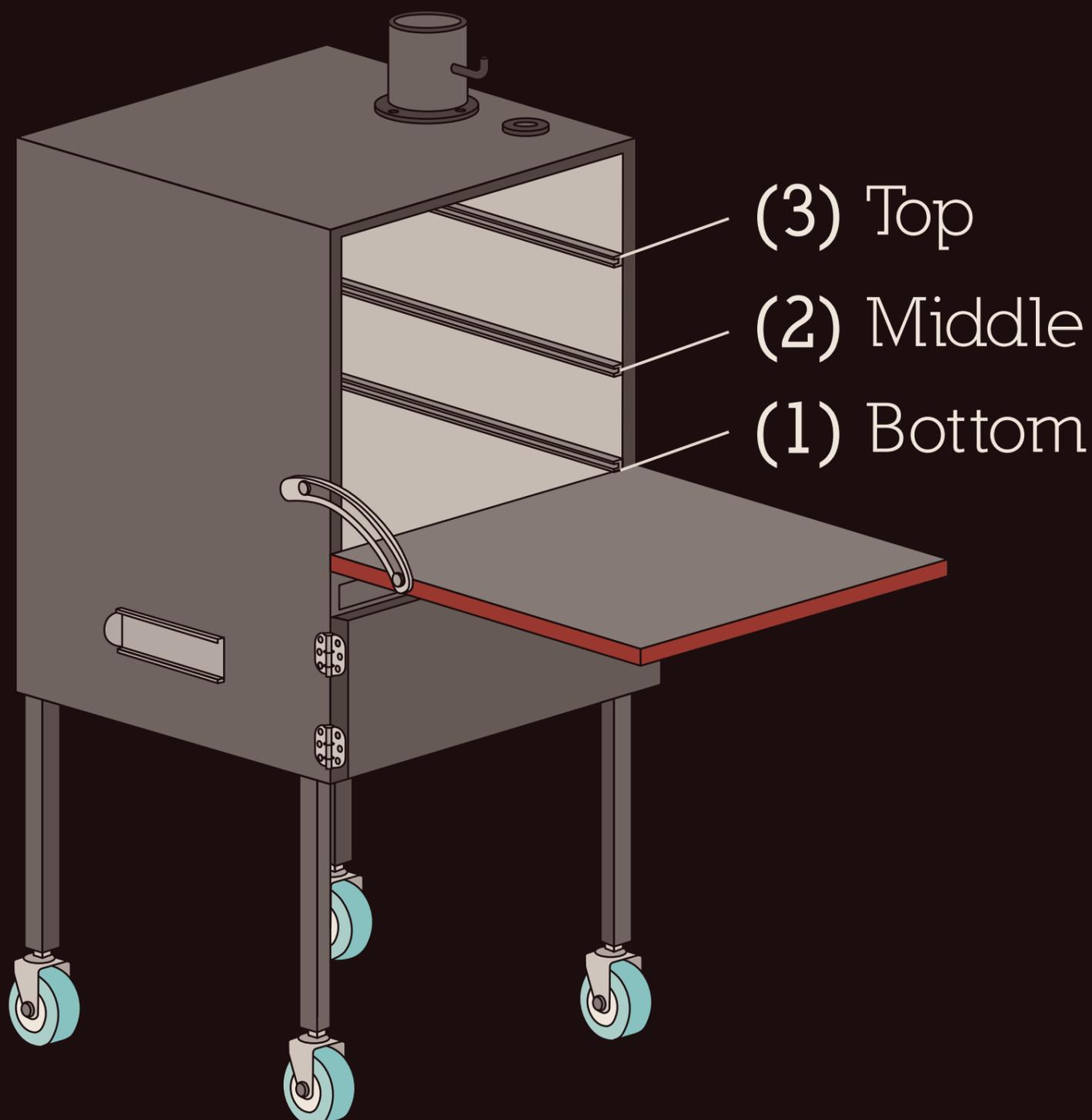
COOKING TIME



TIME PER SIDE *FLIP*

This symbol means the cooking time is per side. After that time, you have to flip your preparation and cook the other side for the same amount of time.

GRILL POSITION



DEGREE OF DONENESS

BLUE

B

95° - 107°F

Interior is raw and juicy, while exterior remains intensely sealed. Recommended for fatty fish and premium beef.

RARE

R

120° - 130°F

Very juicy and with a deep-red center in red meat. Recommended for tender red meat and a variety of fish.

MEDIUM RARE - MEDIUM

MR

130° - 147°F

Still juicy and with a pink center in red meat. Preferable for cuts with higher fat content.

MEDIUM WELL - WELL DONE

MW

149° - 162°F

Internal temperature used for pork and poultry. It is not recommended for red meat since juiciness is lost and makes for harder consistency.

PULLED

P

185° - 203°F

Very smooth texture capable of being cut with a spoon. It is achieved with long cooking times and high humidity. Highly recommended for meat with high connective tissue and fat contents.

LSW & SLOW

SLOW & SMOKED COOKING

210°F - 270°C

RECOMMENDATIONS

Indirect Cooking

In this Mode your Keveri H1 has a region of direct heat (over charcoal) and other indirect (to the side of the charcoal).

Cook in the indirect heat zone and enjoy perfectly even cooking. If you want a higher browning, move to the direct heat zone at the end of the preparation for a couple of minutes.

American Style BBQ

Brisket, baby back ribs, pulled pork or amazing fall-of-the-bones beef short ribs. You just need to add small chunks of wood over the charcoal to add smoky notes to your meals.

IGNITION

1.



Place the bottom vent on 4🔥,
and the chimney on 4🔥.

2.



Remove the Keveri Firebox and
place 2 briquettes in a corner.
Now place 1 briquette on top of
these forming a small pyramid
of 3 briquettes. Repeat that figure
one after the other until you form
a row that runs along the inside
walls of the Keveri Firebox. For
6-8 hours of use, we recommend
you form an L shaped row along
2 walls. For 10-15 hours of use,
form a C shaped row along 3 walls.

3.



Place 2-4 Keveri Fire Starters in the ashtray beneath the beginning of your briquette row.

4.



Put the Keveri Firebox back into the Keveri H1 and ignite the Keveri Fire Starters. Immediately close the doors on your Keveri H1.

5.



Wait for the thermometer to indicate 40° F below the desired temperature and put the bottom vent in **1** and the chimney in **2** (e.g.: if you want 250°F, take this step at 210°F).
Wait a few minutes until temperature stabilizes.

**Consider that ignition can take up to 20 to 40 minutes depending on the starters used, amount of starter material, type of charcoal, outside temperature and other factors.*

BEEF	ribeye roast new york strip roast picanha	35' - 45'		MR	2 o 3
	brisket	10 - 12 h		P	2 o 3
	ribs	6 - 8 h		P	2 o 3
PORK	pulled pork (shoulder)	9 - 11 h		P	2 o 3
	babyback rib	4 - 4 h 30'		P	2 o 3
	spare rib	5 - 6 h		P	2 o 3
LAMB	leg leg	2 h - 2 h 30' 4 h - 4 h 30'		MW P	2 o 3 2 o 3
	ribs	3 - 3 h 30'		P	2 o 3
CHICKEN	whole chicken whole chicken	1 h 30' - 1 h 45' 3 h		MW P	2 o 3 2 o 3
	thighs	35' - 45'		MW	2 o 3
TURKEY	whole turkey	4 h 30' - 5 h		MW	2 o 3
	breast	3 h - 3 h 30'		MW	2 o 3
DUCK	whole duck	4 h - 4 h 30'		MW	2 o 3
FISH	salmon	30' - 40'		MR	2 o 3
	mahi-mahi	5' - 6'		R	2 o 3
	sea bass	10' - 15'		MR	2 o 3
SHELLFISH	mussels	20' - 25'			2 o 3
	clams	20' - 25'			2 o 3
VEGGIE	potato	1 h 30'			2 o 3
	cob	30' - 40'			2 o 3
	onion	1 h 30'			2 o 3
	cauliflower	1 h 30'			2 o 3

CLASSIC

CLAY OVEN & CLOSED GRILL

320°F - 390°F

RECOMMENDATIONS

Clay Oven

Chicken, pork, lamb, a perfect roast and all the juicy preparations you would make in a clay oven with the unmistakable taste of charcoal grilling. We recommend using platters of steel, aluminum or cast iron.

Closed Lid Grill (Kettle/Kamado-style)

Great for grilling and roasting. Enjoy the same even and juicy results with much more cooking capacity, stability and less charcoal than ever.

Conventional Oven

Use your Keveri H1 as a kitchen oven while enjoying the outdoors.

CLASSIC

IGNITION

1.



Place the bottom vent on 4🔥, and the chimney on 4🔥.

2.



Open the top door of your Keveri H1 and remove the stainless steel grills inside.

3.



Stack 2-3 lb of charcoal in the center of the Keveri Firebox.

4.



Position 2-4 Keveri Fire Starters in the ashtray under the charcoal. Light them and immediately close both doors of your Keveri H1.

5.



Wait for the thermometer to indicate 40°F below the desired temperature and put the bottom vent in **1** and the chimney in **2** (e.g.: if you want 360°F, take this step at 320° F). Wait a few minutes until temperature stabilizes.

**Consider that ignition can take up to 20 to 40 minutes depending on the starters used, amount of starter material, type of charcoal, outside temperature and other factors.*

CLASSIC

COOKING TIME

DONE-NESS

GRILL POSITION

		COOKING TIME	DONE-NESS	GRILL POSITION
BEEF	ribeye roast new york strip roast picanha	20' - 25'	MR	2 o 3
	tenderloin	18' - 22'	MR	2 o 3
	ribs	20' - 25'	MR	2 o 3
	chuck roast	18' - 22'	MR	2 o 3
	braised ribs	3 h 30' - 4 h	P	2 o 3
PORK	whole leg	4 h - 5 h	MW	2
	loin roast	20' - 25'	MW	2 o 3
	braised ribs	2 h	MW	2 o 3
CHICKEN	whole chicken	30' - 35'	MW	2 o 3
	braised	2 h	P	2 o 3
	thighs	25' - 30'	MW	2 o 3
TURKEY	breast	30' - 40'	MW	2 o 3
FISH	salmon	6' - 10'	MR	2 o 3
	sea bass	6' - 10'	MR	2 o 3
	mahi-mahi	6' - 10'	MR	2 o 3
VEGGIE	potato	50' - 1 h		2 o 3
	potato	1 h 15' - 1 h 30'		2 o 3
	zucchini	6' - 10'		1
	asparagus	6' - 10'		1
	paella	30'		2 o 3
DESSERT	cheesecake	30' - 35'		2 o 3
	flan	45' - 1 h		2 o 3
	creme brule	45' - 1 h		2 o 3

FAST GRILL

STATE OF THE ART CUISINE

630°F - 720°F

Get ready for a new world of possibilities!
Discover the secret of many of the best restaurants
in the world: a very high-temperature charcoal oven.

RECOMMENDATIONS

High-Temperature Charcoal Oven

Perfect for seafood, steaks and vegetables, all with a tender, juicy and amazing caramelization in record time. Need more crust? We suggest the lowest rack position (1) and for gratin preparations, the top rack position (3).

Complement for Sous-Vide technique

If you enjoy the Sous-Vide technique and the thermocirculators, Keveri H1 will be your perfect ally. After many hours of cooking sous-vide, your Keveri H1 will deliver the perfect crust with out-of-this-world aromas and flavors.

FIRE GRILL

IGNITION

1.



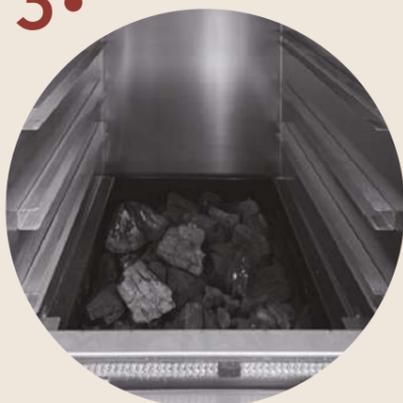
Place the bottom vent on 4🔥, and the chimney on 4🔥.

2.



Open the top door of your Keveri H1 and remove the stainless steel grills inside.

3.



Stack 5-6lb of charcoal in the center of the Keveri Firebox.

4.



Position 2-4 Keveri Fire Starters in the ashtray under the charcoal. Light them and immediately close both doors of your Keveri H1.

5.



Wait for the thermometer to indicate the temperature you want and place the bottom vent in **1** and the chimney in **3**.



**Consider that ignition can take up to 30 to 40 minutes depending on the starters used, amount of starter material, type of charcoal, outside temperature and other factors.*

		COOKING TIME	DONE-NESS	GRILL POSITION
BEEF	2" new york steak	2' - 3'	R	1
	2" porterhouse	3' - 4'	R	1
	1.5" ribeye steak flank steak flat iron	2' - 3'	MR	1
	2" filet mignon	3' - 4'	MR	1
	skirt steak	2'	MR	1
	1.5" picanha steak	2' - 3'	R	1
LAMB	1" neck fillet	3' - 4'	MW	1
PORK	tenderloin	5' - 6'	MW	1
	1.5" chops	4' - 5'	MW	1
TURKEY	boneless thighs	5' - 6'	MW	1
	osso buco	4' - 5'	MW	1
CHICKEN	tenderloin	4' - 5'	MW	1
FISH	tuna steak	20"	B	1
	salmon	2'	R	1
	mahi-mahi	2'	R	1
	cod	2'	R	1
VEGGIE	zucchini	3'		2 o 3
	asparagus	1'		1
	whole onion	15' - 20'		1
	half onion	7' - 10'		2 o 3
SHELLFISH	shrimp	1'		3
	octopus (pre-cooked)	1' 30"		1
	mussels	2'		3

PIZZA

¡BENVENUTO!

720°F - 790°F

This is the secret to a perfect Italian pizza: fresh ingredients, good dough and a Keveri H1. The temperature of your oven is a fundamental element for a good pizza. With the Pizza Mode on your Keveri H1 you will have pizzas ready in less than 3 minutes (790°F), with a perfect texture that will remind you of the classic Italian pizzas

TRADITIONAL ITALIAN DOUGH RECIPE

By stretching the pizza by hand you will get high edges and light toast marks, just like the best Italian pizzas. While it is simple, it requires good flour and a bit of patience to wait for the proper fermentation.

Ingredients (3 pizzas)

- 21 oz. / 600 grs. flour (13,5% protein)
- 13,5 oz. / 380 grs. warm water
- 0.1 oz. / 2 grs. dry yeast
- 0.4 oz. / 12 grs. salt

PIZZA

Instructions

1. On a bowl, dissolve the yeast in warm water.
2. Add the flour into the bowl with the warm water and stir.
3. Add the salt and knead for 20 minutes.
(You can perform steps 2 and 3 in a stand mixer)
4. Lightly oil a bowl at least twice the size of the dough. Place the dough in the bowl, cover it with plastic wrap and store in the refrigerator for 24 hours. (You can perform this step at room temperature for 2 to 3 hours, or until dough has doubled in size)
5. Separate the dough into 3 buns of equal size, store them in a container covered with transparent film and put them back in the refrigerator for 24 hours. (You can also perform this step at room temperature for 2 to 3 hours, or until doubled in size).
6. Stretch out the dough buns to a circle, leaving the edges a tad thicker than the inside. (In case of refrigeration, you should wait until dough reaches room temperature)
7. Lightly oil your Keveri Pizza Pan, put your dough on it and add your favorite toppings.
8. Put your pizza in your Keveri H1 in the upper position and wait 2-3 minutes.

You are now ready to enjoy!

PIZZA

IGNITION

1.



Place the bottom vent on 4🔥, and the chimney on 4🔥.

2.



Open the top door of your Keveri H1 and remove the stainless steel grills inside.

3.



Stack 6lb of charcoal in the center of the Keveri Firebox.

4.



Position 2-4 Keveri Fire Starters in the ashtray under the charcoal. Light them and immediately close both doors of your Keveri H1.

5.



Wait for the thermometer to indicate the desired temperature and place the bottom vent in **2** and the chimney in **3**.



**Consider that ignition can take up to 30 to 50 minutes depending on the starters used, amount of starter material, type of charcoal, outside temperature and other factors.*

TIPS

SMOKELESS USE

- Use indirect cooking techniques detailed in this manual.
- Use steel trays under your food to prevent fats from falling onto the charcoal.
- Keep the interior and the stainless steel grills clean.

IGNITION

- We recommend avoiding newspapers or oily papers to light the fire. With the Keveri Fire Starters you will be able to light faster, easier and smokeless in less time.

RECIPES

- We invite you to check out all our recipes on our YouTube channel or Instagram account.

TIPS

CLEANING

- **Exterior:** Use a damp cloth or sponge. DO NOT use grease removers.
- **Interior:** Use stainless steel cleaner fluid with a steel sponge. You can also incinerate fats by increasing the temperature above 660°F or use your Keveri H1 in Fast Grill or Pizza Mode every 4 uses.

This method could produce smoke.

- **Grills:** Use stainless steel cleaner, anti-grease cleaner, steel brushes or a dishwasher.
- **Ashtray:** Wait for the charcoal to go out and dump the ashes. Remove remains with help of a spatula.

After each use, wait for your Keveri H1 to cool down completely and store it with its cover under a roof.

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