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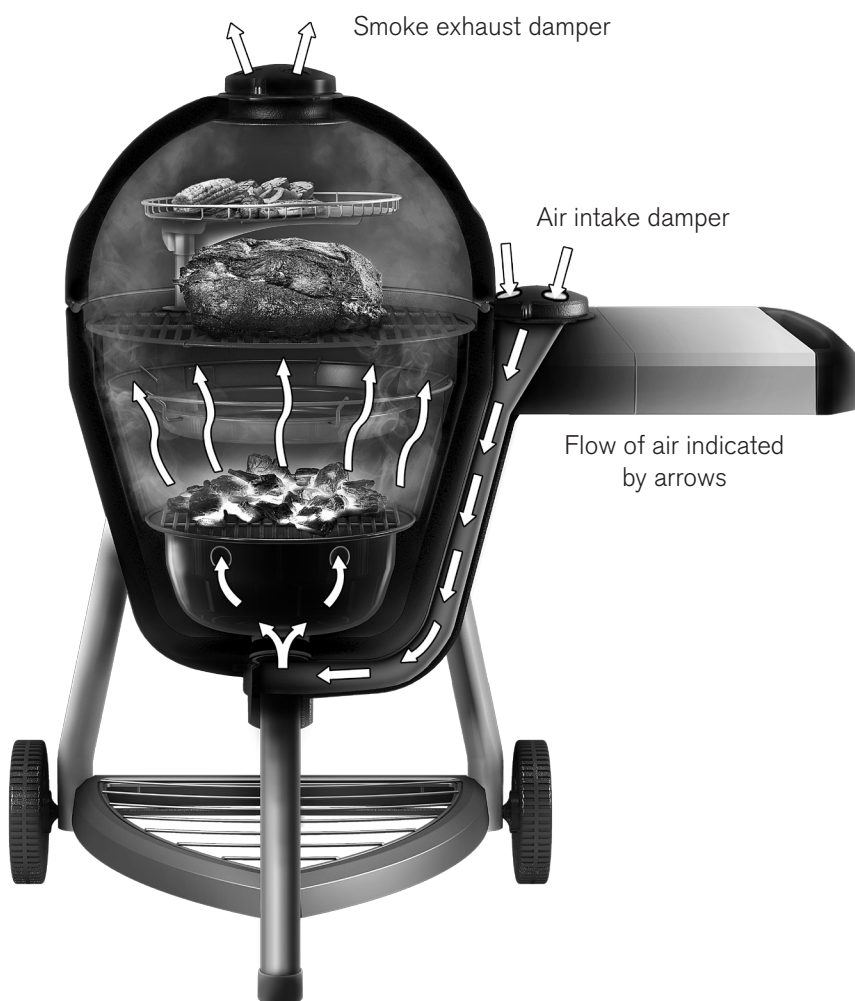
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BEFORE YOU START COOKING

- Familiarize yourself with the Kamander's controls and components.
- Follow grill instruction manual to insure proper assembly.
- Wash the cooking grate and warming rack in warm soapy water.
- **Season the grill:** Build a fire and let the unit heat up and burn off any residue in the grill for 1 hour. This is a good time to become familiar with the Air (Intake) damper and the Smoke (Exhaust) damper and how they control airflow and grill temperature.





KNOW THE KAMANDER



Release cap:

Periodically check for potential accumulation of debris and/or liquid by removing cap. Place a pan directly underneath opening to catch anything that may come out.



Porcelain drip pan:

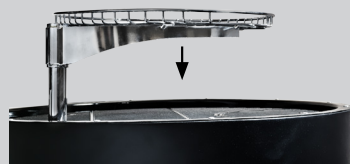
During smoking the porcelain pan will help to distribute heat uniformly and prevent direct heat to the food. Water or other liquids can be added to the drip pan if desired, up to the $\frac{3}{4}$ " level.

Remove the drip pan for grilling.





Adjustable warming rack



Warming rack has two height settings. It can be used as a secondary grill area or as a warming area.



The rack can also be moved away from the cooking area, to provide easier access to the cooking grate or to further lower temperatures to the warming rack.



The front portion of the cooking grate can be utilized to tend to the coals/wood or add additional fuel if needed.





SEASONING

Preparing for use:

Before cooking with your grill, it is important to season it to burn off any coating used to protect the grill during shipping or other residue. The following steps should be closely followed to protect the life of your grill components and get the most of your new grill.

- Wash the cooking grates in warm soapy water, rinse, dry completely with towel.
- Brush all interior surfaces including cooking grates (both sides) and fire grate with vegetable cooking oil.
- Build a small fire on the fire grate.
- This burn should be sustained for at least one hour, the longer the better. This is a good opportunity to learn how the dampers control airflow and influence temperature.





MAINTENANCE

Frequency of cleanup is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning the inside of the unit. To clean, thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of the unit with a cloth or paper towels.

When finished cooking and the unit has adequately cooled, clean out the remaining ashes. Use the ash pan to easily remove the ashes. Ashes collect moisture, which can lead to premature rusting and decay.



- Wipe down exterior surfaces with a warm soapy water and a cloth.
- Cover your grill with the Charbroil Kamander cover.

Periodically coating the interior surfaces with vegetable oil will aid in the protection of your unit. Also, occasional touch-up of the exterior paint may be required. Black, high-temperature spray paint is recommended. **NEVER PAINT THE INTERIOR OF THE UNIT.**

Cooking Surface: A brush can be used clean the cooking grates. Cooking surface should not be cleaned while the grill is hot.

CAUTION: Do not open the cooker lid fast when it is hot during cooking. “Burp” the lid – lift lid open a few inches and stop for a few seconds, before raising the lid to fully open. This will help to prevent against any back draft or flare-ups, which could cause a heat flash to burn your hand.





BUILDING YOUR FIRE

Stack charcoal into a pyramid-shaped pile on top of the fire grate. We recommend using natural lump charcoal (approximately 1 rounded drip pan full, for reference) to start your fire, adding more as needed. When preparing the unit for smoking, wood chips or chunks can be added in and around the charcoal to add smoke during the cook. There are many different methods that can be tried for positioning the charcoal for various ways of cooking.



Charcoal:
Approximately
one rounded
drip pan full

A chimney starter (or other type of fire starter) can be used to start your fire, use according to the manufacturer's instructions. We do not recommend using lighter fluid to start the charcoal, or using quick light charcoal products. Depending on how you want to cook, (grilling, smoking, baking or roasting), you can start your fuel different ways.





Grilling, Baking or Roasting:

Light the pyramid of charcoal at the bottom in several places or use a chimney starter. This will result in getting the grill temperature hotter faster.



Smoking:

Light the pyramid of charcoal in the center top area of the pyramid.

**Air damper and Smoke damper should both be open during initial lighting of the charcoal.*





LIGHTING

Always light the fire with the lid of the cooker open. Leave the lid open until the charcoal is fully lit. Air damper and smoke damper should both be open during initial lighting of the charcoal. As soon as the charcoal is fully lit the lid can be closed. During this time it is important to watch the temperature gauge closely. For smoking, as soon as the gauge reaches within 100 degrees of the target cooking temperature, the dampers should be closed to 1.5 setting. This will restrict the air and help to lock-in the desired temperature. From this setting finer adjustments can be made depending on conditions. Care should be taken to not close the air damper too far or the coals may go out.

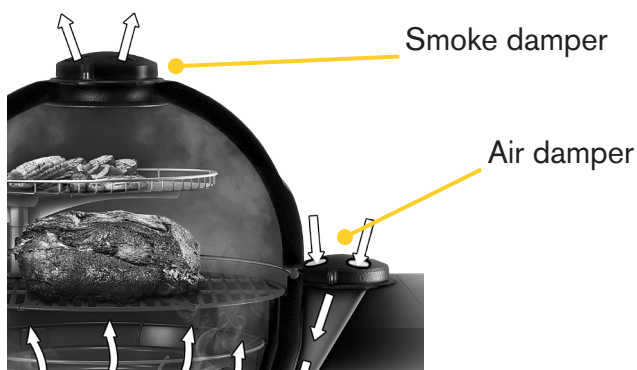
Caution: Watch the temperature. When lighting the cooker, leaving the control dampers open for an extended time will raise the temperature beyond safe cooking temperature.





CONTROLLING

Two Controls: Air Damper and Smoke Damper. These two dampers manage the temperature and the amount of smoke. Use the Control Chart in this guide to help you as you learn how to use the Kamander to get the results you desire.



Important - (1) As soon as the charcoal is lit, close the lid and adjust controls. (2) If the target cooking temperature is 250, at 150 adjust both dampers down to 1.5, reading and monitoring the temp gauge to stabilize cooking temperature.

Pay close attention as the temperature increases toward the target temperature. Be very careful not to let the temp go too far beyond the desired cooking temp, as it is much harder to reduce temp after cooking has started than to increase temp.





CONTROL CHART

The below chart shows how the Kamander can be setup and controlled for various types of cooking. Please use this chart as a reference, not as an absolute set of directions. As you gain experience on the Kamander you will learn how to control it to achieve your desired outcomes. Remember that various factors such as weather, fuel type and amount, volume of food, etc. will influence the chamber temperature, flow of air and smoke, and your total cooking time.

	Temp Range	Cooking	Damper setting	
Lighting	-----	Charcoal pyramid, One rounded pan of charcoal. Light on top for smoking, at bottom for grilling	5	
Grilling	600°+ 	Searing Steaks, grilling burgers	3 - 4	
Roasting	450° 	Pork, roast beef	3 - 3.5	
Baking	350° 	Pizza, Poultry, turkey	2 - 2.5	
Smoking	200° - 300° 	Long slow cooks	1.5 - 2	
Shutting Down	-----	Close both dampers and save charcoal for later use	1	





TYPES OF COOKING

Direct Grilling

For direct grilling or searing with high temperatures, place food on the grates over the fire and cook with direct exposure to flame and heat. Grilling should be done with the lid closed. The drip pan would not be used for direct grilling. Some foods may require an initial high-temperature sear followed by reduced heating to finish cooking. The adjustable warming rack can also be used as a secondary grilling area or to warm at lower temperatures.

Indirect Grilling, Roasting, Baking

For any type of indirect cooking, the drip pan is used to deflect the flame and heat so the food is not directly exposed to them. The drip pan will also collect the drippings to allow for an easier clean-up. For indirect cooking, as soon as the cooker temp stabilizes at or near target temperature, load the food for cooking.

Smoking

“Low and slow” smoking is made easy with the Kamander. Setup the grill for indirect cooking to cook slowly over low heat, utilizing wood smoke to infuse your food with the smoke flavor you desire. For smoking, as soon as the gauge reaches within 100 degrees of the target cooking temperature, the dampers should be closed to 1.5 setting. This will restrict the air and help to lock-in the desired temperature. From this setting finer adjustments can be made depending on conditions. Care should be taken to not close the air damper too far or the coals may go out. The Kamander is a very efficient smoker and the design makes it easy to adjust the damper openings. After target temp is “dialed-in”, maintaining that temperature does not require constant attention.





Shutting down:

After you have finished cooking and food is removed, the cooker can be shut down by adjusting both the air and smoke dampers to the #1 setting on the dial. This will stop the air flow and extinguish the fuel, and leave the remaining fuel for another cook.

TIPS

- There will frequently be leftover charcoal that can be reused, and you can add additional charcoal as needed. Depending on cooking conditions and other variables, you may be able to get several cook sessions with one load of charcoal.
- We recommend using quality lump charcoal. Lump charcoal burns cleaner, hotter and burns more completely, leaving less ash to clean up. Charcoal briquettes can be used as well. If using charcoal briquettes we recommend lighting these with a chimney starter or fire starters (no lighter fluid).

Clean-up:

After the unit has sufficiently cooled and the coals are cold, the ash pan can be lifted out and dumped in a safe location. Never dump coals or ash until they have cooled. At no point should ashes accumulate to the level of blocking the air holes in the ash pan, as this will inhibit air flow and could damage the unit. Grate can be brushed and cleaned with a stiff grill brush.





Smoking with Wood Chips/Wood Chunks:

For a more robust smoke flavor while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fuel mix. The wood chips and/or chunks can be placed on top of the charcoal or interspersed with the charcoal depending on your desired amount and timing of smoke flavor. Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to charcoal. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have very different tastes. Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or fresh-cut food can turn food black and tastes bitter.

	Poultry	Seafood	Lamb	Pork	Beef	Veggies	Cheese
Alder	●	●		●			
Apple	●	●	●				
Cherry	●	●	●	●	●		
Hickory				●	●		●
Maple	●					●	
Mesquite				●	●		●
Mulberry	●	●		●			
Oak	●	●	●	●	●		
Olive	●						
Peach	●			●			
Pear	●			●			
Pecan	●			●	●		
Walnut				●	●		





FOOD SAFETY

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat.

Separate: Separate raw meats from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

Cooking on your new smoker/grill is a hands-on-experience, and it is recommended to monitor your smoker/grill while cooking. Smoking/Grilling can be affected by many external conditions. In cold weather, you will need more heat to reach and maintain an ideal cooking temperature and cooking time may take longer. The internal temperature and thickness of the food can also influence cooking times. Colder and thicker meats will take longer to cook.



INTERNAL MEAT TEMPERATURES

Meat cooked on a smoker/grill often browns very fast on the outside. Therefore, use a meat thermometer to ensure it has reached safe internal temperatures.

USDA RECOMMENDED SAFE MINIMUM INTERNAL TEMPERATURES

Beef, Veal, Lamb, Steak, Roasts & Whole Pork	145°F/63°C (WITH A THREE-MINUTE REST TIME)
Fish	145°F/63°C
Beef, Veal, Lamb and Pork—Ground	160°F/71°C
Egg Dishes	160°F/ 71°C
Turkey, Chicken & Duck - Whole, Pieces & Ground	165°F/ 74°C

Please refer to the USDA for complete, up-to-date information. Our internal temperature chart is based on USDA standards for meat doneness. Check it out at www.isitdoneyet.gov





GIVE YOUR KAMANDER A PROMOTION WITH THESE ACCESSORIES

Kamander Stone:

Take your Kamander to the next level with this dual-purpose stone. Made of high-quality cordierite, this stone serves as a heat deflector for professional caliber smoking, roasting and baking. It also pulls double-duty as a high-temperature pizza stone for restaurant-quality pizza.



Charcoal Manager:

Create more consistent cook cycles with the Charcoal Manager. Multiple briquette patterns give you several options of cooking profiles and consistent results with each.

Max Rib Racks:

Smoke flavorful, tender ribs perfectly with our Max Rib Racks.





Cold-Spot Thermometer:

Take the guesswork out of cooking with the Cold-Spot Thermometer. The Cold-Spot probe measures temperatures in 5 locations simultaneously to eliminate errors with probe placement. Wireless, handheld remote allows you to monitor progress. 15 taste options and 5 meat selections built-in to help guide cooking temperatures and times.

Handle Light:

Grill 24/7 with our new and improved Handle Light.



Check out Charbroil.com for other great accessories like meat claws, gloves, wood chunks, aprons, charcoal starters and more.

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