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Char-Griller E16620

Char-Griller AKORN Kamado Charcoal Grill and Smoker User Manual

Model: E16620

INTRODUCTION

Welcome to the official user manual for your Char-Griller AKORN Kamado Charcoal Grill and Smoker. This manual provides essential information for the safe and effective setup, operation, and maintenance of your grill. The Char-Griller AKORN Kamado is designed for versatile cooking, offering excellent performance for both high-heat grilling and low-and-slow smoking.



Figure 1: Front view of the Char-Griller AKORN Kamado Charcoal Grill and Smoker.

SETUP

Proper assembly and initial preparation are crucial for the optimal performance and longevity of your Char-Griller AKORN Kamado. Please follow these steps carefully.

1. Assembly

The assembly process typically takes approximately 1.5 hours. Ensure all parts are present and fasteners are correctly installed as per the included assembly guide (refer to the PDF user manual for detailed diagrams). The gaskets should seal perfectly to maintain temperature control.

2. Initial Seasoning of Cast Iron Grates

Before first use, it is recommended to season the cast iron grates. This process creates a non-stick surface and protects against rust. Apply a thin layer of cooking oil (such as vegetable oil or flaxseed oil) to all surfaces of the grates. Heat the grill to a moderate temperature (around 350-400°F or 175-200°C) for about 1 hour, then let it cool. Repeat this process a

few times for best results.



Figure 2: Placing charcoal for initial setup.

OPERATING INSTRUCTIONS

The Char-Griller AKORN Kamado offers versatile cooking methods, from high-heat searing to low-and-slow smoking. Understanding temperature control is key to successful results.

1. Lighting the Charcoal

Place your preferred charcoal (lump charcoal or briquettes) on the charcoal grate. Use a charcoal starter or natural fire starters to ignite the charcoal. Avoid using lighter fluid as it can impart an undesirable flavor to your food.



Figure 3: Igniting charcoal in the grill.

2. Temperature Control

The AKORN Kamado utilizes dual adjustable dampers (top and bottom) to control airflow and, consequently, temperature. The built-in thermometer provides a general temperature reading, but for precise cooking, especially for low-and-slow methods, an external thermometer is recommended.

- **Increasing Temperature:** Open both the top and bottom dampers to allow more oxygen to the charcoal, increasing the heat.
- **Decreasing Temperature:** Partially close the dampers to restrict airflow, lowering the heat. Make small adjustments and allow time for the temperature to stabilize. It is easier to bring the heat up than to cool the grill down quickly.



TEMPERATURE GAUGE

To easily monitor grill temperature

Figure 4: Integrated temperature gauge for monitoring grill heat.



TOP DAMPER

For precise temperature control

Figure 5: Top damper for precise temperature adjustments.



Figure 6: Adjusting the top damper to control airflow.

3. Direct vs. Indirect Cooking

The Kamado design allows for both direct and indirect heat cooking. Direct heat is ideal for searing and grilling at high temperatures, while indirect heat is perfect for smoking and roasting at lower temperatures.

- **Direct Heat:** Place food directly over the hot coals for high-temperature cooking.
- **Indirect Heat:** For low-and-slow cooking, use a heat deflector stone (sold separately) to create a barrier between the coals and the food. This allows for convection cooking.

DIRECT VS INDIRECT COOKING

MAINTAINS 200°F - 700°F TEMPERATURES

TRIPLE-INSULATED FOR MAX HEAT RETENTION

COALS BURN UP TO 24HRS

DIRECT HEAT IS BEST FOR HOT & FAST

The AKORN's insulated steel design allows you to cook at temperatures up to 700° quickly and efficiently giving you an award winning sear!

INDIRECT HEAT IS BEST FOR LOW & SLOW

To turn out mouthwatering BBQ, just insert the Char-Griller® Smokin' Stone and your AKORN® is now a charcoal powered convection machine!

Figure 7: Visual guide to direct and indirect cooking setups.



Figure 8: Installing a heat deflector for indirect cooking.

4. Cooking Capacity

The grill features a 20-inch cooking diameter with 447 square inches of total cooking area, capable of cooking up to 27 burgers at once. It includes a removable warming rack for additional cooking space or keeping food warm.



EASYDUMP™ ASH PAN

Easily dispose of your ashes and continue grilling with ease

Figure 9: The grill in operation, showcasing its cooking capacity.

5. Official Product Video

Your browser does not support the video tag.

Video 1: "Char-Griller on Finding Inner Happiness" - This video demonstrates the grill in use, highlighting its ease of operation and the quality of cooked food. (Duration: 0:16)

MAINTENANCE

Regular maintenance ensures your Char-Griller AKORN Kamado remains in excellent condition and performs optimally for years to come.

1. Ash Removal

The grill features an Easy Dump Ash Pan for convenient ash disposal. After the grill has completely cooled, simply remove the ash pan and empty the ashes. Be mindful to empty the ash away from the air intake to prevent ash from accumulating between the walls.



Figure 10: The Easy Dump Ash Pan for quick and clean ash removal.



Figure 11: Removing the ash pan for cleaning.

2. Grate Cleaning and Seasoning

The cast iron grates are heavy and easy to clean. After each use, once the grill has cooled, use a grill brush to remove any food residue. To maintain the non-stick properties and prevent rust, re-season the grates periodically by applying a

thin layer of cooking oil.



Figure 12: Recommended seasoning for grill maintenance.

3. Rust Prevention and Storage

The metal body of the grill is prone to rust if not properly cared for, especially in humid environments. It is highly recommended to keep the grill covered when not in use, even if stored indoors. Periodically oil exposed metal parts to prevent rust. If the grill gets dirty, you can open both the lower and top vents to burn off residue, then brush off the dust once cooled.



Figure 13: Grill covered for protection against elements.

TROUBLESHOOTING

This section addresses common issues you might encounter with your Char-Griller AKORN Kamado.

- **Inaccurate Temperature Readings:** The built-in lid thermometer may not always provide precise readings. For critical temperature control, especially for smoking, it is advisable to use a separate, high-quality digital probe thermometer with multiple probes (one for grill temperature, one for food).
- **Difficulty Controlling Temperature (Too Hot):** Kamado grills retain heat very efficiently. If the temperature runs away and gets too high, it can take a long time to bring it back down. Always make small, gradual adjustments to the dampers when increasing heat, and allow sufficient time for the grill to respond before making further changes.
- **Rust Formation:** As noted in the maintenance section, the metal components can rust if exposed to moisture without protection. Ensure the grill is covered when not in use and regularly apply cooking oil to the grates and other exposed metal surfaces.

SPECIFICATIONS

Key specifications for the Char-Griller AKORN Kamado Charcoal Grill and Smoker, Model E16620.

Brand	Char-Griller
Model Name	AKORN Kamado

Model Number	E16620
Power Source	Charcoal
Color	Graphite
Outer Material	Alloy Steel
Inner Material	Cold Rolled Steel
Item Weight	97 Pounds (44 kg)
Product Dimensions (D x W x H)	45"D x 31"W x 47"H (114.3 cm D x 78.7 cm W x 119.4 cm H)
Cooking Area	447 square inches (20-inch diameter)
UPC	789792166209

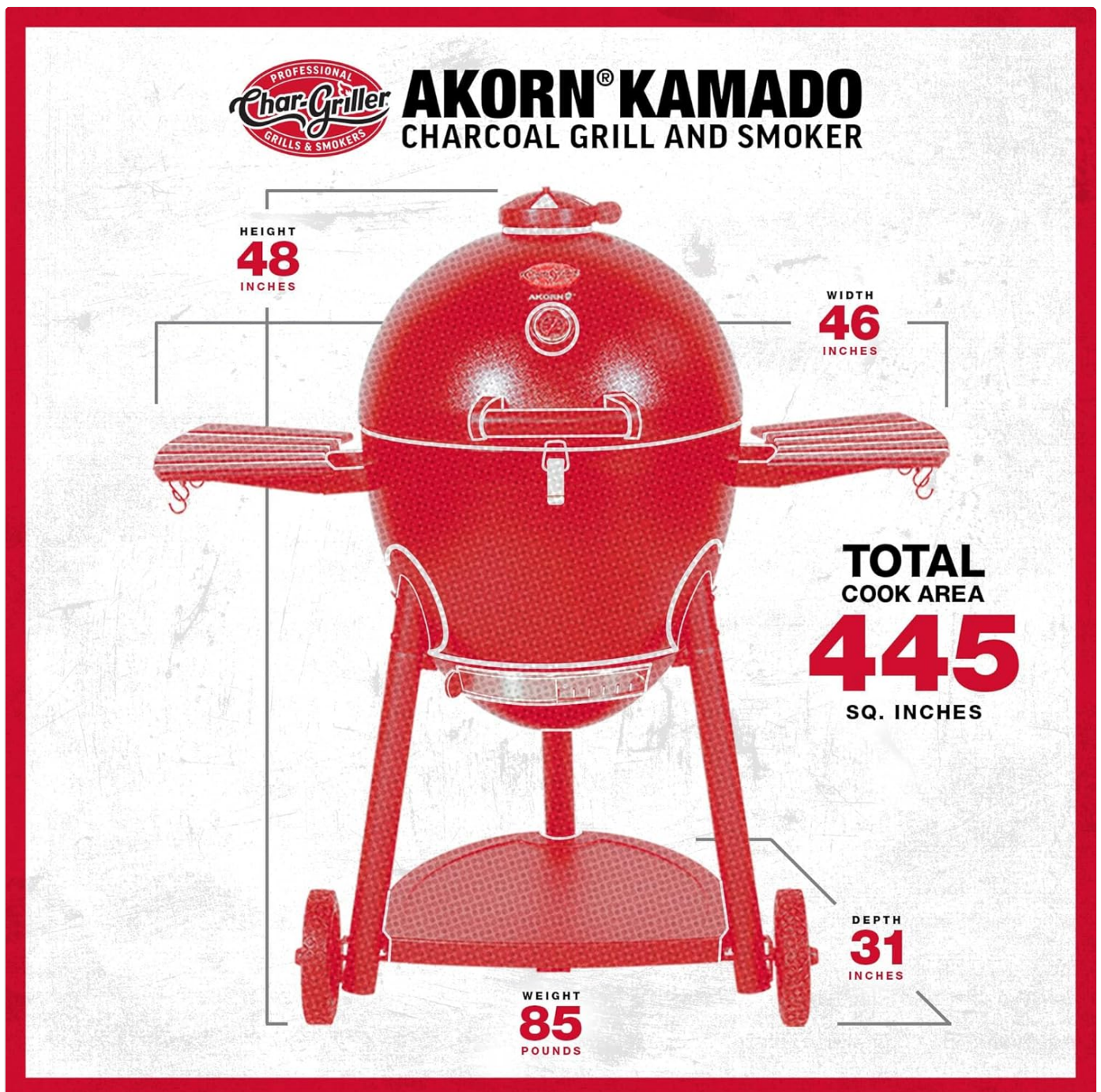


Figure 14: Key dimensions and cooking area of the grill.

WARRANTY INFORMATION

The Char-Griller AKORN Kamado Charcoal Grill and Smoker comes with a **5-Year Burn Thru Warranty**. This warranty covers defects in materials and workmanship that result in burn-through of the grill components under normal use and maintenance. Please retain your proof of purchase for warranty claims.

SUPPORT

For further assistance, detailed assembly instructions, or specific inquiries, please refer to the official user guide or contact Char-Griller customer support.

- **User Guide (PDF):** You can download the comprehensive user guide in PDF format from the official Char-Griller website or via this direct link: [Char-Griller AKORN User Guide](#)
- **Manufacturer Website:** Visit the official Char-Griller website for product registration, FAQs, and additional support resources.