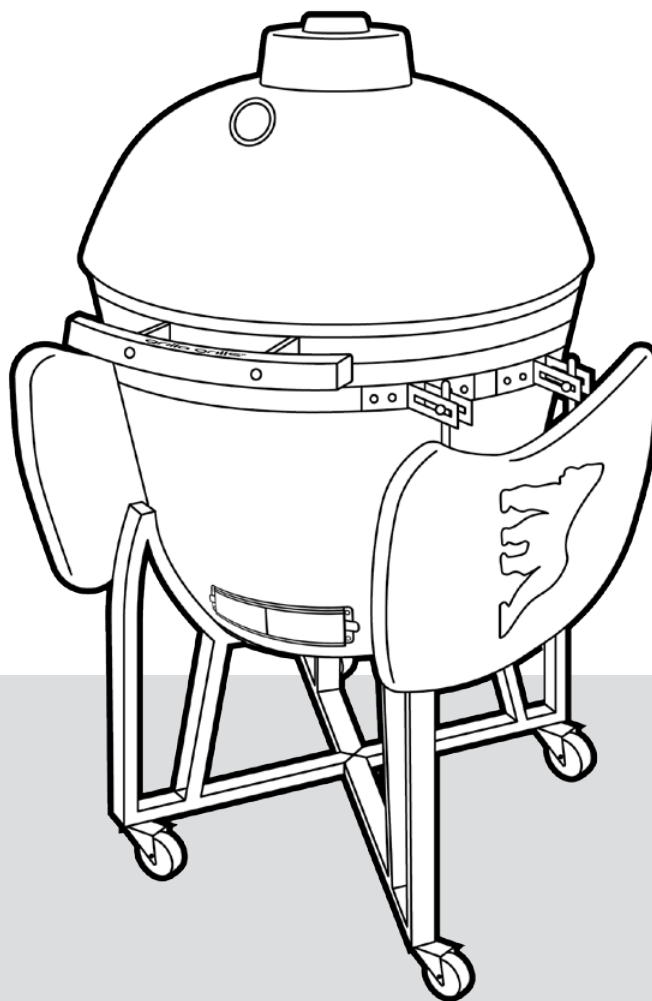




KG-24-A

OPERATION MANUAL



CERAMIC KAMADO GRILL

SAVE THIS MANUAL FOR FUTURE USE

SAFETY PRECAUTIONS



SAFETY NOTICE: FOR OUTDOOR USE ONLY!

WARNING: Electric shock can kill or result in serious injury. Precautions should always be followed to reduce the risk of fire, electric shock, and injury.

THE KONG

Congratulations on your purchase of a Kong Kamado grill! If used and cared for properly, Kong will give you years of enjoyment and trouble-free operation. Before assembling and using your new grill, please review the information in this manual thoroughly. In it, you'll find many useful tips to help maximize your Kong's long list of benefits and features.

While there are many smoker-grill styles on the market, Kong Kamado is truly one of a kind ... a bit of history on wheels. The mushikamado is a domed clay oven used in Japan for literally thousands of years, more recently by Japanese families to cook rice during ceremonial times. American soldiers shortened the name to kamado when they brought the ancient 'technology' back to U.S.; more efficient ceramic lining replaced clay and heat controls, often no more than vents, were added, making the kamado more versatile. Enjoy your Kong!



TABLE OF CONTENTS

INTRODUCTION

Safety And Maintenance	4
Assembly	5

OPERATION

Kong 101: How to Operate Your Kong	8
Operation	
Cooking Guides	
Parts Diagram	11
Troubleshooting and Frequently Asked Questions	13
Limited Warranty Information	14

**FAILURE TO FOLLOW THIS OPERATIONAL MANUAL
IN ITS ENTIRETY WILL VOID ALL WARRANTIES.**

SAFETY AND MAINTENANCE

Important – Please Read Before You Get Started

Before assembling your new Kong, place the entire assembly on a soft surface to avoid scratching the paint. As you assemble the grill, leave all bolts and nuts loosely tightened until all parts are assembled. Never over-tighten the bolts and use only moderate pressure to avoid damaging the components, hardware, or the grill itself. Extract all packaging before assembling your grill, and read all instructions before getting started. Please note safety warnings in the instructions.

This grill is intended for residential use only.

The Kong is a versatile grill that can be used for a wide variety of cooking activities, including grilling, smoking, and baking. Thanks to the Kong's innovative heat retention properties, the grill achieves and maintains high temperatures that are ideal for quickly cooking hamburgers, hot dogs, and other foods. Meats can be made even more flavorful with the addition of wood chips. The Kong is also excellent for cooking meats that require lower temperatures over a longer period of time.

- **The Kong is intended for outdoor use only.** Never use the grill indoors and don't leave it burning unattended. Keep children and pets at a safe distance while the grill is in use.
- **The grill may emit hot embers while in use.** Due to the potential for carbon monoxide poisoning, never light the grill, let it smolder, or allow it to cool down within a confined space.
- **Use caution when opening the grill after its top and bottom vents are closed to extinguish the fire.** A sudden rush of air could create a flashback. To avoid this problem, lift the lid slightly and allow any built-up steam and heat to escape before opening completely.
- **Never use the product in a car, van, boat, or tent, and do not use it under any awnings or gazebos.** Use the Kong outdoors in an area where there is adequate clearance for ventilation, and clear the space around the grill of hanging tree limbs or flammable objects.
- **Never use lighter fluid, alcohol, gasoline, or any other flammable substance to light your grill.** When lighting the Kong, use a lighter that complies with EN1860-3. Use lump charcoal to achieve the longest burn and lowest amount of ash. When the grill is in use, lift the lid slightly to allow air to enter safely and slowly, thus minimizing flare-ups and backdrafts.
- **Assume that the product will always be hot** when in use, and use heat-resistant gloves when touching any of its cooking surfaces or assembly. Allow the Kong to cool down completely before moving it and never move the equipment while it is in use.
- **Inspect the grill prior to each use** and replace any damaged or worn parts as needed.
- **When moving the Kong, never lift it by the grill's hinge.** With two people holding the bottom and back of the unit, use one hand to grab the bottom vent (on the inside of the grill) and slowly lower it into the metal stand or table.
- **Lubricate the moving parts inside the hinge** at least twice yearly to ensure that the lid's opening and closing mechanism remains in good condition.

ASSEMBLY

Kong Grill Assembly Instructions

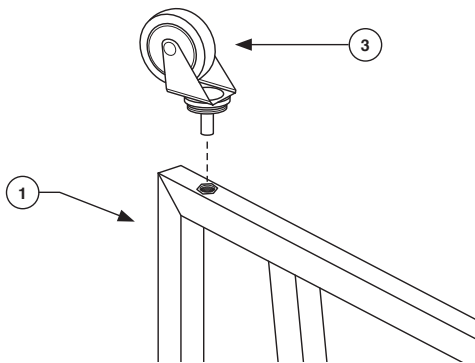
Two adults are needed to assemble the grill.

Tools Needed: Box Cutter, Phillips Screwdriver, 10mm Wrench

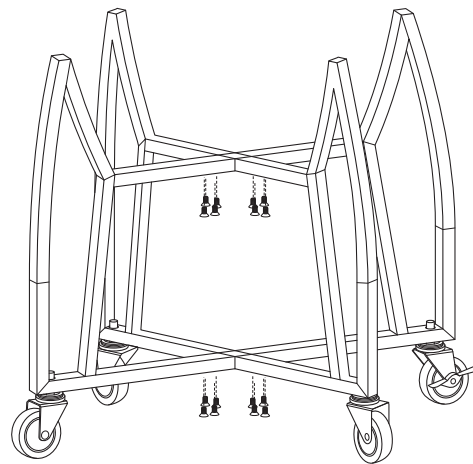
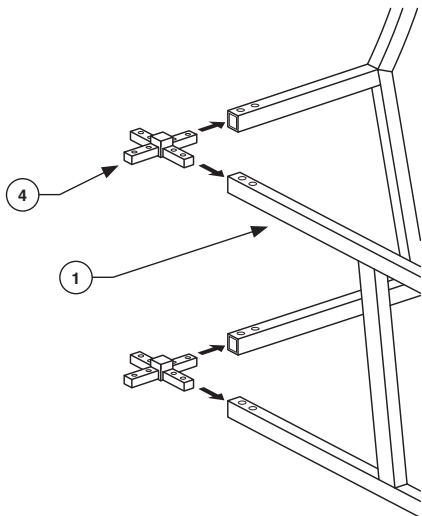


IMPORTANT: Do not lift grill by the hinge when inserting into cradle.

1. Attach the four pre-threaded castor wheels (2 & 3) to each of the four brackets (1) by hand-tightening them in the hole.
3. Continue to insert the crosspieces (4) into the other two brackets (1). Secure the brackets (1) to the crosspieces (4) by using the 16x screws. Please note the position shown in the diagram.



2. To assemble the cart, insert the two crosspieces (4) into two of the four brackets (1) from both the top and bottom.



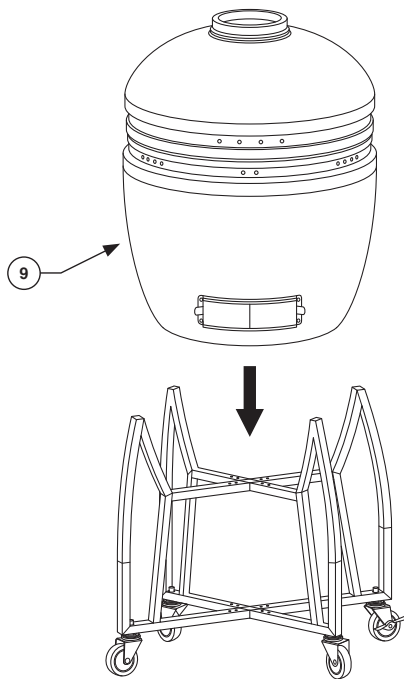
4. Make sure the cart is secure and all of the bolts are tight before placing the Kamado Grill (9) into it. Press down on the castor levers to lock the castor wheels to ensure the Kamado cannot move.
5. To place the Kamado Grill (9) on the cart, first remove all of the items that are inside of the grill to make lifting easier. Place one of your hands in the bottom vent of the Kamado and the other under the grill.



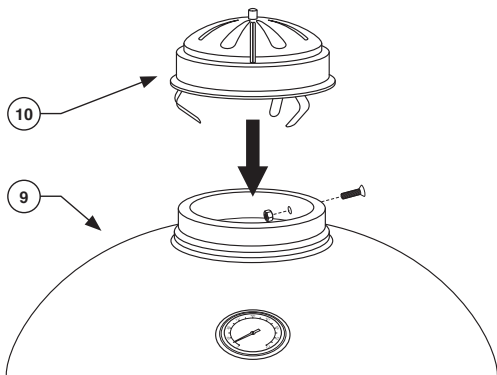
CAUTION: Use a minimum of two people when lifting the Kamado Grill onto the cart. Lifting by the hinge or the side tables could result in injury and damage to the product.

ASSEMBLY (cont.)

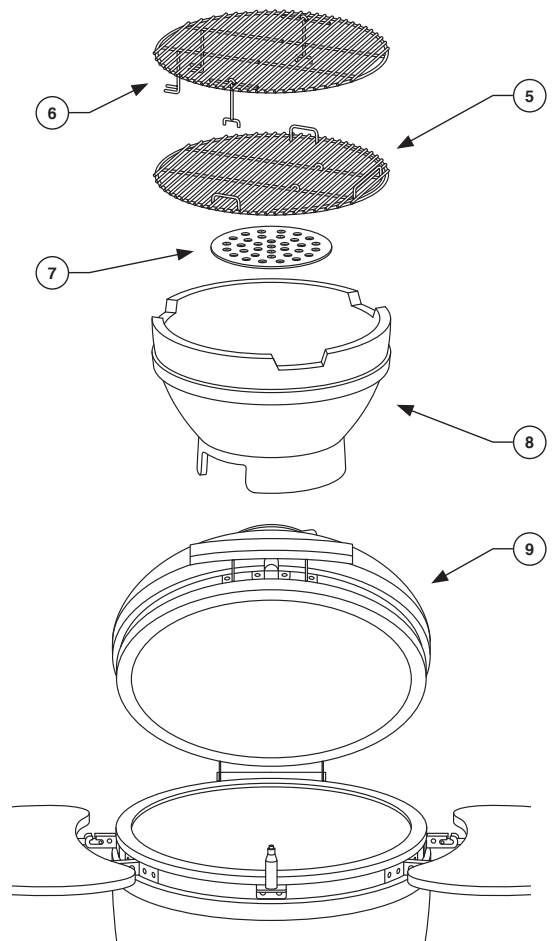
- 6.** Place the Kamado Grill on the cart with the bottom vent facing to the front of the cart, allowing the vent to open and close without any interruption.



- 7.** Once grill is securely seated in the cart, attach the top vent (10). Align the side notch with the thermometer at the front and set over the top opening. Secure with pre-attached bolt and nut.

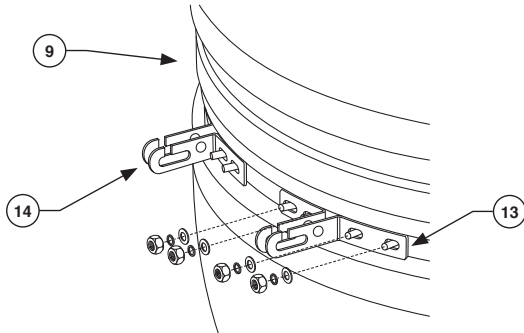


- 8.** Add the firebox (8), charcoal plate (7), and cooking grill (5) inside of the Kamado Grill. Please reference the diagram below. The raised cooking grid (6) can be placed atop the cooking grill (5), if required.



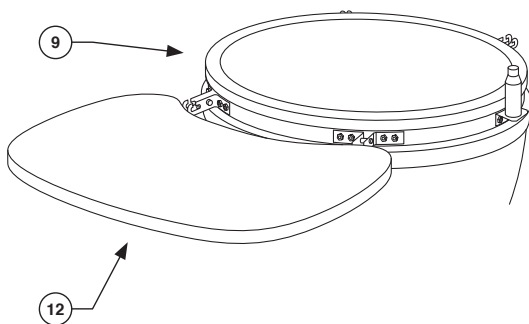
ASSEMBLY (cont.)

- 9.** Attach the 2x table brackets (13) to the Kamado Grill (9) using the 8x pre-attached bolts with their corresponding washers, locking washers, and nuts per bracket. Please note the position shown in the diagram below.

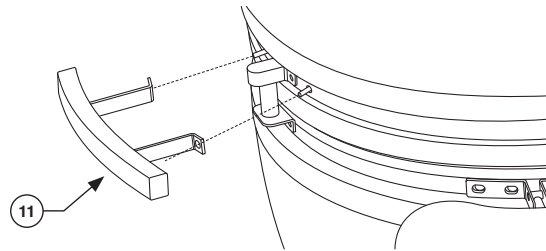


- 10.** Attach the 2x table brackets (14) to the Kamado Grill (9) using the 8x pre-attached bolts with their corresponding washers, locking washers, and nuts per bracket. Please note the position shown in the above diagram.

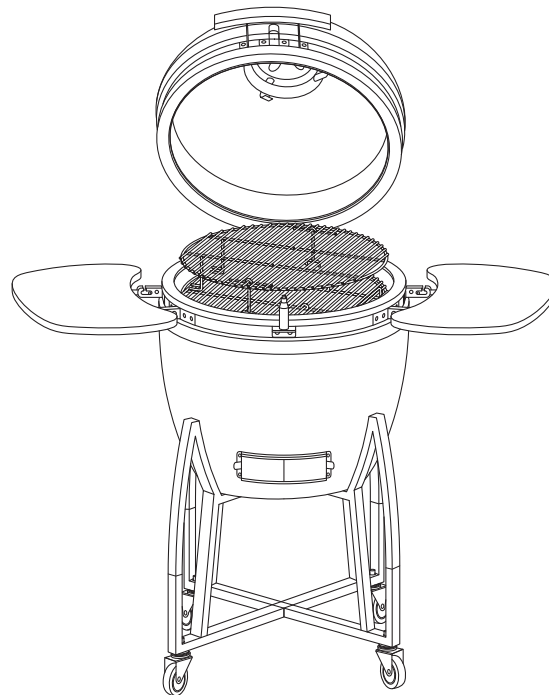
- 11.** Insert the 2x table hinges into each of the table brackets (13 & 14).



- 12.** To attach the handle (11) to the lid of the Kamado Grill (9), use the 2x pre-attached bolts with their corresponding washers, locking washers, and nuts per bracket.



The Kamado Grill is now ready to use.
Please ensure that grill curing instructions are read thoroughly prior to use.



Carefully pull the grill when moving. To prevent the potential of grill tipping it over, never push grill. When the grill is in the desired location, push down the tabs on the locking casters to set the locks.

OPERATION

Putting the Kong in Place for Use

Because the Kong is very heavy and difficult to move, enlist at least two to three persons to help you move it to its final destination. First, remove all of the grill's internal components, the lid, and the bottom (i.e, the "outer shell") to the destination of choice. Don't loosen the grill's outer bands or the lid's hinge assembly. Carefully place the unit on a wood table or metal stand, remembering that the manufacturer's warranty will not cover any damage inflicted by mishandling of the grill.

Once the unit is in place, you simply need to install the firebox and inside components as follows:

- **Firebox:** The firebox is a one-piece unit with an air vent installed on the front of the unit. Carefully position the firebox in the bottom of the grill, aligning the vent holes with the air control vent. This will ensure proper airflow to your Kong.
- **Inside components:** Place the ceramic bottom plate in the bottom of the firebox (the plate fits into the base of the firebox with its surface facing upward). Put the bottom grate at the firebox's mid-base with the divider slots facing upward.

Lighting the Kong

First, place a newspaper roll and either solid lighters or lighter cubes on the Kong's charcoal plate. Next, put two to three handfuls of lump charcoal over the top of the newspaper. Open the bottom vent and use either a long-nosed lighter or safety matches to light the newspaper. Once the newspaper catches, build a small bed of hot embers by keeping the bottom vent and lid open for at least 10 minutes.



IMPORTANT: Never use gasoline, lighter fluid, alcohol, or other flammable substance to light or relight your grill. Never overload the unit with fuel as intense heat may damage your grill.

The charcoal will heat up and should be allowed to remain red hot for at least 30 minutes before you use your Kong for the first time. Leave the coals in position once they are lit, don't try to turn or stoke them; this will ensure a more uniform and efficient burn.

Be sure to use heat-resistant hand protection when touching the grill's hot cooking surfaces or ceramics. You'll find a cooking temperature guide in this manual.

How to Extinguish Your Grill

Extinguish the Kong by closing all of the vents and the lid, stop adding fuel, and then letting the fire go out naturally. Never use water or any other liquid to extinguish the charcoal; this may damage the ceramic Kong.

After Using Your Grill for the First Time

After using your grill for the first time, inspect all nuts and bolts to ensure that they are tight. Check and tighten the metal band connecting the Kong's lid to its base as this component will naturally expand from the high temperatures and could become loose.

OPERATION (cont.)

Storing, Cleaning and Maintaining Your Grill

If you're storing your Kong outside, be sure to cover it once it has cooled off completely. If possible, store the unit under the cover of a shed, lanai, or garage to ensure that it's completely protected (particularly during the winter months).

Your Kong grill is self-cleaning and can be heated up to 260°F degrees for 30 minutes to scorch off any food and debris. Never use water or other cleaning products on your Kong as they may cause the unit's porous walls to crack. If soot is visible and excessive on the grill, use the included ash tool to remove the carbon remnants before using the grill again. Open the grill's bottom vent and sweep the soot into a small container.

Always use a non-abrasive cleaner to clean the Kong's grills and plates and only once the unit has cooled completely. Note that the cooking grill is not dishwasher safe and should be cleaned using only warm water and a mild detergent.

The Kong's outer surface should be cleaned regularly with a damp cloth and mild detergent (once the grill has cooled). Be sure to tighten the bands and apply oil to the unit's hinges a few times a year.

Refueling Your Grill

The Kong will remain at a high temperature for several hours if you keep the unit's top and bottom vents closed. Should you need longer cooking times (for slow-smoking or cooking a whole cut of meat), for example, you may need to add more charcoal. To do this, simply open the grill's lid, add the charcoal, and then continue cooking according to directions.

OPERATION (cont.)

Low-Temperature Cooking Guide

1. Using the instructions listed on page 8, light the lump charcoal. Once lit, do not attempt to move or stoke the coals.
2. Fully open the Kong's bottom vent and open the lid for 10 minutes in order to create a bed of hot ember.
3. Monitor the grill until the temperature has risen to the intended level.
4. Close the Kong's bottom vent to maintain this temperature.
5. The Kong is now ready for low-temperature cooking.
6. When opening the lid, be sure to lift it only slightly, allowing the air to enter the unit slowly and safely. This will prevent flare-ups and any backdrafts.

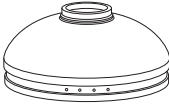
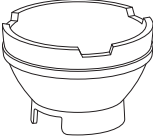
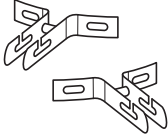
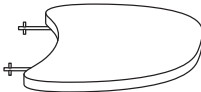
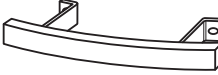
High-Temperature Cooking Guide

1. Using the instructions listed in this manual, light the lump charcoal, close the Kong's lid, and open the top and bottom vents.
2. Close the unit's bottom vent halfway and monitor the temperature for the next few minutes.
3. The Kong is now ready for high-temperature cooking.
4. When opening the lid, be sure to lift it only slightly, allowing the air to enter the unit slowly and safely. This will prevent flare-ups and any backdrafts.

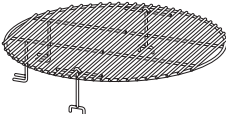
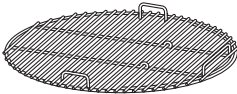
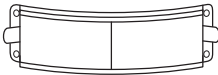
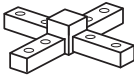
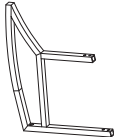
Using Your Kong as a Smoker

1. Use the instructions listed on page 8 to light the Kong.
2. Monitor the unit until it has risen to the desired temperature.
3. Leave the bottom vent open slightly, but close the top vent while continuously monitoring the temperature.
4. Use heat-resistant hand protection to place wood chips in a circle on top of the hot charcoal. (You can prolong the smoking process by soaking the chips or cooking planks in water for 15 minutes first.)
5. The Kong is now ready for smoking.
6. When opening the lid, be sure to lift it only slightly, allowing the air to enter the unit slowly and safely. This will prevent flare-ups and any backdrafts.

PARTS DIAGRAM

PART	DIAGRAM	PART #
Top		9 (Top)
Body		9 (Bottom)
Firebox		8
Top Vent		10
Thermometer		15
Tray Brackets		13/14
Left Tray		16
Right Tray		17
Handle		11

PARTS DIAGRAM (cont.)

PART	DIAGRAM	PART #
Upper Cooking Grid		6
Main Cooking Grid		5
Charcoal Grate		7
Damper		18
Bracket Crosspiece		4
Base cart		1
Screws		19
Wheel		2
Locking Wheel		3

TROUBLESHOOTING & FAQ

For more Kong information and FAQ, visit GrillaGrills.com

Is it safe to use my Kong year-round?

Absolutely – the Kong performs well in all climates.

Can I leave my Kong outside in the rain?

Yes. The exterior shell's lead-free porcelain glaze is thermally bonded and able to withstand the elements, but we recommend a protective grill cover when the unit is not in use.

When should I use liquid lighter fluid in the Kong?

Never. The ceramic will absorb the smell of the liquid and will impact how your food tastes. Using lighter fluid in the Kong will also void the manufacturer's warranty.

How to adjust grill temperature?

If you are cooking slowly and at low temperatures, close both vents before the thermometer reaches 220°F. For medium roasting, let the grill reach about 300°F then shut down the vents to halfway. For high heats, wait until the temperature reaches 500 to 550°F and then close the vents halfway.

How can I quick reduce the temperature of the grill?

Close both the bottom slide door and the top vent completely, and leave them like this until the desired cooking temperature is reached. Then, readjust the slide door and the top vent to regulate the temperature.

Can I leave the Kong's lid open while cooking?

No. Cooking with the lid open will result in dried-out food and a loss of all the great benefits of using a ceramic grill.

Can I cook different kinds of food at the same time?

Absolutely. One of the best features of the Kong is that it allows you to cook different food simultaneously and at varied temperatures.

Can I use my Kong for smoking?

Yes. You'll just need to adjust the grill's temperature to between 150 to 250°F. To add flavor, sprinkle in some of your favorite wood chips.

Do the interior walls of the grill need to be cleaned?

No. To maintain the Kong, simply clean the cooking grates and remove the ashes. The exterior glazed surface can be washed with warm water and a mild detergent.

Can I bake pizza or bread in my Kong?

Yes. You can use a ceramic baking stone to bake pizza, breads, or other baked goods in the Kong.

Should I use a drip pan in my grill?

Yes, as this will help prevent flame-ups, particularly when roasting large pieces of meat.

Should I raise or lower the cooking rack(s)?

This isn't necessary. In the Kong, the heat circulates around the food so there's never a need to place the grill closer to the charcoal.

How do I remove the ash that's in the bottom of the Kong?

Open the grill's bottom vent and use the ash tool to rake out the remaining ashes. If you're using natural lump charcoal, you'll need to do this after about 8 to 10 uses (a big buildup of ash will reduce airflow and impact the grill's heating properties).

Should I be concerned about tiny cracks in the Kong?

No. These are completely normal and will not impact the grill's performance or durability.

LIMITED WARRANTY INFO

FAHRENHEIT TECHNOLOGIES, INC.

Fahrenheit Technologies, Inc. extends a limited warranty for its products as described on this page.

LIMITED LIFETIME WARRANTY

Ceramic Limited Lifetime Warranty

Fahrenheit Technologies, Inc. carries a Limited Lifetime Warranty on all ceramic parts used to manufacture the Kong Grill. Fahrenheit Technologies, Inc. warrants that all part(s) are free of defects in material and workmanship, for the length of use and ownership of the original purchaser.

During the term of the limited warranty, the obligation of Fahrenheit Technologies, Inc. shall be limited to furnishing a replacement for covered, failed components, F.O.B. point of shipment.

4-Year Warranty on Metal Parts, Thermometer and Wheels

Fahrenheit Technologies, Inc. carries a four-year warranty on all metal and cast iron parts used to manufacture the Kong Grill. Fahrenheit Technologies, Inc. warrants that all part(s) are free of defects in material and workmanship, for the length of use and ownership of the original purchaser.

High temperatures, excessive humidity, chlorine, industrial fumes, chemicals, fertilizers, lawn pesticides and salt are some of the substances that can affect metal parts. For these reasons, the warranty DOES NOT COVER RUST OR OXIDIZATION.

Kindly refer to your Instruction Manual's section for proper cleaning and maintenance of your Kong Grill. Fahrenheit Technologies, Inc. recommends that you purchase a full-length protective cover and to cover your grill when not in use. Even with these safeguards, various substances and conditions beyond the control of Fahrenheit Technologies, Inc. can compromise the Kong Grill.

Void of Warranty

The use or abuse of this product for purposes other than that for which it is designed will void the warranty.

Damage caused by lack of proper use, assembly, maintenance or installation is not covered. The pouring of lighter fluid or other liquids on your grill will void this warranty. This could result in damage or serious injury to the user of the Kong Grill, and result in excessive damage to the grill and its many parts and components.

Conditions of the Warranty

The Kong Grill by Grilla Grills, manufactured by Fahrenheit Technologies, Inc., carries a Limited Lifetime Warranty from the date of sale by the original owner only.

The warranty coverage begins on the original date of purchase and proof of date of purchase, or copy of original bill of sale, is required to validate the warranty.

LIMITED WARRANTY INFO (cont.)

Exemptions of Limited Lifetime Warranty

This warranty is based on normal and domestic use and service of the product. Damages or breakages caused by accidents, natural disasters, unauthorized attachments or modifications, or damage during transport are also not covered.

Warranty does not cover damage from wear and tear, such as scratches, dents, dings, chips or minor cosmetic cracks. These aesthetic changes of the grill do not affect its performance.

This limited lifetime warranty gives you specific legal rights, and you may have other rights, which vary based on locale.

Neither the manufacturer nor the suppliers to the purchaser accept responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product. This warranty will not apply if your appliance has not been installed, operated, cleaned and maintained in strict accordance with the manual's instructions. Burning poor or low-quality charcoal may void the warranty.

All warranties by manufacturer are set forth herein, and no claim shall be made against manufacturer on any oral warranty or representation. Whether a claim is made against the manufacturer based on the breach of this warranty or any other type of warranty expressed or implied by law, manufacturer shall in no event be liable for any special, indirect, consequential or other damages of any nature whatsoever in excess of the original purchase price of this product.

Some locales do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this warranty may not apply to you.

Fahrenheit Technologies, Inc. does not authorize any person or representative to assume obligation or liability in connection with the sale of the Kong Grill. This means that no warranties, either expressed or implied, are extended to persons who purchase the product from any one other than Fahrenheit Technologies, Inc.

As long as it is within the warranty period, Fahrenheit Technologies, Inc. will not charge for repair or replacement for parts returned, freight prepaid, if the part(s) are found by Fahrenheit Technologies, Inc. to be defective upon examination.

Fahrenheit Technologies, Inc. shall not be liable for transportation charges, labor costs, or export duties. Except as provided in this paragraph, repair or replacement parts, in the manner and for the period or time stipulated hereunder, shall constitute the fulfillment of all direct and derivate liabilities and obligations from Fahrenheit Technologies, Inc. to you.

To exercise your rights under this warranty, contact Grilla Grills (make sure you have your Grilla serial number available), or call us at (616) 392-7410.





SAVE THIS MANUAL FOR FUTURE USE