

Below, you will read step-by-step what you need to do to have a nice BBQ.

- After unpacking the Grizzly Grills, it recommended to carefully check all screws and tighten them if necessary. Something may have worked loose during transport.
- Install the handle.
- Remove all the Styrofoam in the kamado. Also under the fire basket.
- Make sure the opening of the fire basket matches the bottom ventilation air hole at the bottom of the Bastard.
- Place the charcoal grid at the bottom of the fire basket.
- Fit the side tables*: mount the four holders of the side tables. Make sure the openings point in the same direction.
- Assemble the chassis with wheels* as shown in the drawing.
- Place the top ventilation disc on the Grizzly Grills.

Important! The Grizzly Grills is a cordierite ceramic kamado. The ceramic has to acclimate to the high temperatures. We recommend that you do not fire the Grizzly Grills higher than 250 degrees Celsius the first 3 times.

Also make sure you let the temperature rise as slowly as possible, especially if the weather is cold and/or humid. This prevents cracking and/or snapping of the ceramic. To let the temperature rise slowly for the first 3x, start with the top and bottom vents only slightly open. You can gradually open these a little further and further, to let the temperature rise. So just be patient, but this way, you can go all out with the Grill Guru afterwards!

THE FIRE

The Grizzly is a ceramic barbecue and it is always fired on charcoal. Use good quality charcoal with large pieces so that the Grizzly Grills does not get suffocated. Fill it to the brim of the firebox at most.

Preferably light the charcoal with a lighter, such as the 'one minute lighter'. You can also use firelighters, but only if they are made of natural material. Never use chemical firelighters, spirit or other liquid!

NOTE: HOW TO AVOID A FLAME JET

The Grizzly Grills can of course get very hot. If you then suddenly open the lid, a flame jet may occur. Therefore, always use barbecue gloves! When you lift the lid, first do so slightly and with your arm extended. This allows oxygen to reach the fire first and prevents a flame jet.

TEMPERATURE CONTROL

It is not that difficult to achieve a constant high temperature of, say, 250 degrees Celsius or a low temperature of 80-90 degrees Celsius. You can also achieve a constant low temperature for as long as 12 hours without adding new charcoal.

You control the temperature with the top cap and damper. To let the temperature rise, let more oxygen into the Grizzly Grills by opening the top cap and damper. With less airflow in the Grizzly Grills, the temperature drops. Then you close the top cap and damper a bit more.

TIP: for slow cooking at a low temperature, always use a plate setter. In that case, don't let the grill get too hot. It takes hours to bring the temperature down again.

Last updated: more than two weeks ago