OWNER’S MANUAL

Model Numbers: RL-K17F1M4, RL-W20D1L5-1, Laguna

Model Number: RL-K17F1M4
Welcome to Kamado cooking! Our Vision Grills Kamado is based on 3,000+ years of clay pot cooking from around the world. Over generations our ancestors have continued to refine Kamado techniques for grilling, smoking, baking and cooking all types of food, including meats, poultry, fish and vegetables. Kamado cooking locks in moisture and provides a variety of ways to infuse different tastes into your foods, turning weekend grillers into neighborhood chefs.

Our Vision Grills Kamado builds on this heritage with fresh aesthetics, safety and convenience features, a user-friendly easy-lift lid with spring assist and high-quality materials to define a new industry standard for design and innovation. The thick ceramic construction of our grill provides superior thermal insulation allowing you to grill, cook, bake or smoke regardless of the season - from the hot summer days in our home town of St. Louis to the cold snowy days in Bangor, Maine.

In this manual we provide the basics to get you cooking and invite you to our website, www.visiongrills.com, where we share recipes, detailed Use & Care information and contact information if you need more help.

From our entire team here at Vision Grills, thanks for your purchase. Here’s to becoming the destination eatery in your neighborhood!
Your new Vision Grills Kamado is the complete outdoor cooking appliance that allows you to sear, grill, bake and smoke all types of food. For best results, we recommend using natural lump charcoal made from hardwoods. Compared to briquettes, natural charcoals start faster, burn cleaner and longer, reach higher temperatures and produce less ash. Leftover natural charcoal also relights for re-use. Before restarting the grill, knock off excess ashes from remaining charcoal. Routinely empty ashes, but only do so when grill is cool.

Starting your Vision Kamado Grill is simple and fast: Open top and bottom vents wide open, fill the inner fire bowl with enough charcoal to cover the air holes, then light the charcoal using either an electric starter or approved grill starters. After several coals are burning, spread evenly, adjust top and bottom vents, and wait for the Kamado to reach your desired cooking temperature. As needed, add more charcoal by using the flip grate feature, being careful not to burn yourself with the hot food or cooking grate.

**GOURMET CERAMIC KAMADO GRILL** Patent Pending
Step 1: Measuring Charcoal
Set bottom vents wide open and open lid. Fill the fire bowl with enough charcoal to cover the air holes. For smoking foods at low temperatures for longer periods of time (1.5 hours+) you will need to add a little more charcoal, up to approximately 2” (5 cm) above the same air holes. Mound charcoal over perforated stainless steel electric starter pocket. Use lump charcoal for best results.

Step 2: Starting Charcoal
Open the electric starter flipper door and insert starter as far as possible then plug in. Wait until edges of charcoal turn white and flames are licking the mound of charcoal. On average, it takes 8 - 12 minutes to start the charcoal. After coals are started, unplug electric starter and store in holster located under ProZone™. Electric Starter sold separately on some models.

Step 3: Setting Temperature
Once charcoal is lit, level it out for even heat distribution and close the lid. Set top and bottom vents to the desired setting (refer to the Setting Temperature section in this manual for specific calibrations to use to attain the desired cooking temperature). Give your Kamado 8 - 12 minutes to settle into the cooking temperature you want before putting food on the grill. NOTE: If smoking, do not let temperature exceed 275ºF/135ºC.

A) Spread hot charcoal evenly over grate.
B) Set top and bottom vents for desired cooking temperature.
C) Let temperature stabilize.

Step 4: Get Cooking
Use a wire grill brush to clean the cooking grate. That’s it - you are ready for the best cooking experience of your life. Go to our website for recipes.

Step 5: Ash Removal
Always let the ashes cool before removing ash drawer. Prior to each use, lift and pull out Removable Ash Drawer and dispose of ash.
Vision Grills Kamado cooking temperatures are controlled by adjusting the calibrated top and bottom vents.

*Caution – If you’re going to smoke, do not let the grill get too hot. Keep the temperature low, it takes hours to cool down.

Increasing air flow through top and bottom air vents increases cooking temperature, while decreasing air flow lowers the cooking temperature. Closing both top and bottom vents starves the charcoal of oxygen and stifles down the fire.

*Caution - Continuous grilling at extreme high temperatures may cause the felt to burn.

Prevent Flare-Ups:
If the lid is lifted too quickly, oxygen will rush inside the grill, causing a flare-up. To prevent a flare-up, lift the lid 1”/2.5cm and count to five before slowly opening the lid wide open.
### Cooking Temperature

**SMOKING**

<table>
<thead>
<tr>
<th>Approximate Cooking Time</th>
<th>Smoker Temp (°F)</th>
<th>Meat Temp. (°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEEF</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brisket (8 - 12 lbs)</td>
<td>1.5 hours/lb</td>
<td>225 - 250</td>
</tr>
<tr>
<td>Short Ribs</td>
<td>5 hours</td>
<td>225 - 250</td>
</tr>
<tr>
<td>Tenderloin (3 - 4 lbs)</td>
<td>1-4 hours</td>
<td>225 - 250</td>
</tr>
<tr>
<td><strong>POURK</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baby Back Ribs (1.5 - 2.5 lbs)</td>
<td>5 hours</td>
<td>225 - 250</td>
</tr>
<tr>
<td>Butt (6 - 8 lbs)</td>
<td>1.5 hours/lb</td>
<td>225 - 250</td>
</tr>
<tr>
<td>Ham (Bone In)</td>
<td>1.5 hours/lb</td>
<td>225 - 250</td>
</tr>
<tr>
<td>Shoulder (6 - 10 lbs)</td>
<td>5 - 12 hours</td>
<td>225 - 250</td>
</tr>
<tr>
<td>Spare Ribs (2.5 - 3 lbs)</td>
<td>5 - 7 hours</td>
<td>225 - 250</td>
</tr>
<tr>
<td>Tenderloin (1.5 - 2 lbs)</td>
<td>2.5 - 3 hours</td>
<td>225 - 250</td>
</tr>
<tr>
<td><strong>POULTRY</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Turkey (Whole: 10 - 12 lbs)</td>
<td>5 - 6.5 hours</td>
<td>240 - 275</td>
</tr>
<tr>
<td>Chicken (Whole: 2.5 - 4.5 lbs)</td>
<td>2.5 - 4 hours</td>
<td>250 - 275</td>
</tr>
</tbody>
</table>

**Grill temperature range**: (350 - 450°F)

### Grilling

**Beef Temp (°F)**

<table>
<thead>
<tr>
<th>Rare</th>
<th>125 + 3 min. Rest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium-Rare</td>
<td>130 - 135</td>
</tr>
<tr>
<td>Medium</td>
<td>135 - 140</td>
</tr>
<tr>
<td>Medium-Well</td>
<td>140 - 150</td>
</tr>
<tr>
<td>Well-Done</td>
<td>155+</td>
</tr>
<tr>
<td>Ground</td>
<td>160</td>
</tr>
</tbody>
</table>

**Pork Temp (°F)**

<table>
<thead>
<tr>
<th>Rare</th>
<th>145 + 3 min. Rest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium-Rare</td>
<td>150</td>
</tr>
<tr>
<td>Medium</td>
<td>155</td>
</tr>
<tr>
<td>Medium-Well</td>
<td>160+</td>
</tr>
<tr>
<td>Well-Done</td>
<td>170</td>
</tr>
<tr>
<td>Ground</td>
<td>180</td>
</tr>
</tbody>
</table>

**Poultry Temp (°F)**

| Dark Meat       | 165 - 175         |
| White Meat      | 165               |
| Ground          | 170 - 175         |

All cooking times and temperatures are approximate. Visit foodsafety.gov for additional information on safe minimum cooking temperatures.
### Signature Series

**GOURMET CERAMIC KAMADO GRILL**

- **Ceramic Construction** allows for all-season cooking
- **Wood Handle**
- **Heavy-Duty Steel Hardware**
- **Stainless Steel Cooking Flip Grate**
- **Lid Shock Absorber**
- **Easy-Ash Clean-Out**
- **E-Z Drop-Down Side Shelves**
- **Elastic Starter Holster**
- **Grill Light**
- **Electric Starter Holster**
- **CALIBRATED BOTTOM VENT CONTROLS**
- **CALIBRATED TOP VENT**
- **Rubber Wheels for Easy Transport**
- **Calibrated Bottom Vents with Smoker Knob**
- **Spring Lid Assist**
- **Felt Gasket**
- **EASY-TO-READ CUSTOM THERMOMETER**

---

*Part Material & Style may vary based on Model*
WARRANTY

Subject to the following terms and conditions, Phase 2, LLC, d/b/a Vision Grills ("Vision Grills") warrants to the original purchaser that the ceramic cooker manufactured or supplied by Vision Grills for the following parts (as noted below), will be free from defects in material and workmanship under normal use for the following periods:

- Limited Lifetime Warranty for all ceramic parts
- 5 years for all metal parts
- 1 year for temperature gauge, gasket, and cover
- 90 days for side shelves, electric starter, adjustable grill light, and lava stone

This Limited Lifetime Warranty is contingent upon the purchaser registering the product at www.visiongrills.com/register within 30 days from the date of purchase along with a copy of the original sales receipt, which can be submitted in an electronic format (i.e., scan, photograph, etc.). Failure to register the product within 30 days from the date of purchase will result in the loss of the warranty.

If any product covered by this Warranty is defective due to a covered warranty condition, such product will, at the option of Vision Grills, be repaired to its original condition or replaced with a comparable new product or part. The repair and/or replacement of parts shall constitute the extent of the liability and obligations of Vision Grills under this Warranty. Purchaser is required to provide photographic evidence to assess the damage when submitting a claim.

Scratches, chips, dents, crazing, or minor cosmetic blemishes of the exterior glaze are not covered under warranty, as determined by Vision Grills. This Warranty does not cover damages caused by improper assembly, improper care, failure to follow directions of use, misuse, negligence, extreme environmental conditions (e.g., freezing and extreme heat), normal wear and tear, accidents, acts of nature, or unauthorized repair, alteration, or modification, as determined by Vision Grills. While Vision Grills uses rust-resistant materials, the warranty is transferred to metal parts when rust appears. Failure to cover rust or oxidation unless the structural integrity of the ceramic cooker is compromised is limited to products purchased at an authorized reseller.

This Warranty is not available for the delivery of defective products. Warranty coverage is limited to products purchased at authorized resellers only. This Warranty is not available for purchases with unauthorized resellers and/or third parties. Warranty coverage is based on normal residential use and maintenance.

Vision Grills shall not be liable for any delay or default in its performance under this Warranty that is caused by any event or contingency beyond its control. This includes acts of nature, fire, government restrictions or restraints, strikes, reduced supply of materials or transportation delays.

This Warranty is the exclusive warranty of Vision Grills. Vision Grills expressly disclaims any and all other warranties, express or implied, including warranties of fitness, merchantability, or any other warranty, liability, or responsibility of any kind, express or implied, with respect to the product purchased under this Warranty, including the products purchased under this Warranty, and the products purchased by Vision Grills for resale under this Warranty. Vision Grills shall not be liable for any damages relating to loss of time, loss of use of equipment, inconvenience, or any incidental, special, and/or consequential damages. Purchaser’s exclusive remedy for breach of this Warranty shall be limited, as specified herein, to replacement or repair of the affected product.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitations and exclusions may not apply to you. This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Vision Grills does not authorize any person or entity to assume any other liability or responsibility on its behalf in connection with the sale and purchase of any of its products. The purchase of any Vision Grills product from anyone other than Vision Grills or an authorized dealer is not covered by this Warranty.

To submit a warranty claim, the original purchaser or authorized agent of the original purchaser must contact Vision Grills at (877) 917-4273 or contact Vision Grills via email (help@visiongrills.com) or through the website at www.visiongrills.com.
WARNING: Please read the entire manual before operating your Vision Grills Kamado. Please keep this manual for future reference.

ATTENTION! This barbecue will become very hot, do not move it during operation. For outdoor cooking use only. Do not operate grill in walled spaces, around combustible materials, or in an enclosed space. Always keep the grill free from combustible materials (house, other outdoor products, hanging tree limbs, shrubs, etc.) and combustible areas. Keep immediate area around the grill free from combustible materials. Allow for at least 3 feet/1 meter of clearance around grill (house, other outdoor products, hanging tree limbs, shrubs, etc.).

ATTENTION! Keep children and pets away from the grill at all times. Do not allow children to operate grill. Never leave grill unattended when in use.

CAUTION: Never use lighter fluid, gasoline, or other volatiles to start your charcoal, as it is dangerous and will leave a residual taste in your food. Use only firelighters complying to EN 1860-3. Use utmost care when adding charcoal to grill. Electric start-up is recommended. Dispose of cooled ashes by placing them in an non-combustible container. Always wait for grill to be completely cooled before opening built-in ash drawer.

When cooking above 500ºF/260ºC, with both top and bottom vents closed, rapidly opening the lid creates a sudden rush of oxygen into the grill, which can cause a flare-up. When in this cooking mode, we recommend that, prior to opening the lid, you open top and bottom vents to allow oxygen to stabilize inside the grill before opening, minimizing the possibility of flare-ups.

The use of alcohol, prescription or non-prescription drugs may impair the operator’s ability to properly assemble or safely operate the grill. Do not use on boats or recreational vehicles.

If you have any questions or concerns, please contact Vision Grills customer service at 1-800-583-3545.
The Vision Grills Lava Stone and Heat Deflector has been designed for use (1) directly on the cooking grate for stone cooking (wood / coal-fired pizza, seafood, and vegetables) or (2) installation in the bracket for indirect heat (smoking, baking, etc.)

USE

**CLEANING:**

- **Step 1:** Flip the stone after each use. This allows the grill to naturally burn off remains.
- **Step 2:** Lightly clean the top of the stone with a wire brush before placing your food on the stone.
- **Step 3:** **NOTE:** Do not clean with soap.

**STONE COOKING:**

- **Step 1:** Light grill according to instructions.
- **Step 2:** Place Lava Stone on 1st tier or 2nd tier grate.
- **Step 3:** Place food directly on Cooking Stone at desired temperature.

**SEASONING:**

- **Step 1:** Heat stone to operating temperature.
- **Step 2:** For the first use of the stone, brush each side of the stone with virgin olive oil.
- **NOTE:** The stone will be hot, use protective wear or tools to flip the stone. Do not get the olive oil on the hot coals, this will create a flare-up.
- **Step 3:** After the first use, the stone will naturally season itself with oils from cooking.

**HEAT DEFLECTION:**

- **Step 1:** Remove cooking grates.
- **Step 2:** Unfold and install bracket onto interior fire bowl.
- **Step 3:** Lower Lava Stone into bracket.
- **Step 4:** Replace cooking grates.
- **Step 5:** Light grill according to instructions.
- **Step 6:** Place food on cooking surface at desired temperature.

**WARNING**

ALWAYS USE HEAT RESISTANT MATERIAL/GLOVES WHEN HANDLING COOKING STONE DURING/AFTER USE. HEAT/COOL STONE WITH GRILL TO MINIMIZE RISK OF DAMAGE FROM EXTREME CHANGES IN TEMPERATURE.