

VISION GRILLS™

KAMADO CLASSIC B SERIES



OWNER'S MANUAL



ENGLISH

WELCOME

Welcome to Kamado cooking! You will never return to gas after tasting the difference! 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 meats, poultry, fish and vegetables. Kamado cooking locks in moisture and provides a variety of ways to infuse different tastes into your foods that turns weekend grillers into neighborhood chefs.

Our Vision Grills Kamado builds on this heritage with fresh aesthetics, safety and convenience features, a female 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 Ottawa Canada.

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 and welcome to becoming the destination eatery in your neighborhood!

Model Number: B-K1C2A1-N1



COOKING WITH YOUR KAMADO

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. Left-over natural charcoal also relights for re-use. Before re-starting the grill, knock off excess ashes to any remaining charcoal. Routinely empty ashes, but only empty ashes when grill is cold.

Starting your Vision Kamado Grills is simple and fast: Open grill lid, open top and bottom vents wide open, fill the inner fire bowl with enough charcoal to just cover the air holes, then light the charcoal using either an electric starter or approved grill starters. After several coals are burning, spread evenly, close lid, 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.

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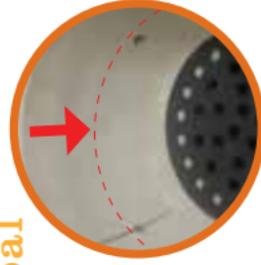
STARTING

ATTENTION: The grill needs to be heated with charcoal red hot for at least 30 minutes prior to the first grill use.

Step 1: Measuring Charcoal

Set bottom vent wide open and open lid. Measure out the amount of charcoal needed. For grilling foods fill the fire bowl with enough charcoal to just cover the air holes. Do not exceed 3.5 qt. (1.67 kg) of charcoal. 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" (50 mm) above the same air holes. Use lump charcoal for best results.

1



Charcoal Fill Level

2



Electric Starter
(Sold Separately)

Step 2: Starting Charcoal

Open top and bottom vents. Light charcoal using electric starter or chimney. Do not use lighter fluids. For best results, use lump charcoal.

Step 3: Setting Temperature

When charcoal is ready level it out for even heat distribution. Close the lid. Set the top and bottom vents to the desired setting by referring to the Setting Temperature section in this manual that tells what number calibrations to use to attain the cooking temperature you want. Give your kamado 5-15 minutes to settle into the cooking temperature you want before you put food on the grill.

NOTE: If smoking, do not bring your temperature up above 200°F/93°C.

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

A



B



Top Vent



Bottom Vent

C



Step 4: Get Cooking

Do not cook until the charcoal has a coating of ash. Use a wire grill brush to clean the cooking grate. That's it - you are ready for the cooking experience of your life. Go to our website for recipes.

Step 5: Ash Removal

Always let the ashes cool before using the removing ash. Prior to each use, lift and pull out Removable Ash Drawer and dispose of ash.

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SETTING TEMPERATURE

TOP VENT



SEARING

500°F
260°C

BOTTOM VENT



GRILLING

300° - 450°F
149° - 233°C



SMOKING

225° - 250°F
107° - 221°C



Vision Kamado Grills cooking temperatures are controlled by adjusting the calibrated top and bottom vents.

*Caution - Decide if you're cooking low and slow, then 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, just as decreasing air flow slows the burn and lowers the cooking temperature. Closing both top and bottom vents starves the charcoal of oxygen and shuts down the fire.

*Caution - Continuous grilling at extreme high temperatures will 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" / 25mm and count to three before fully opening the grill.

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COOKING TEMPERATURE

SMOKING

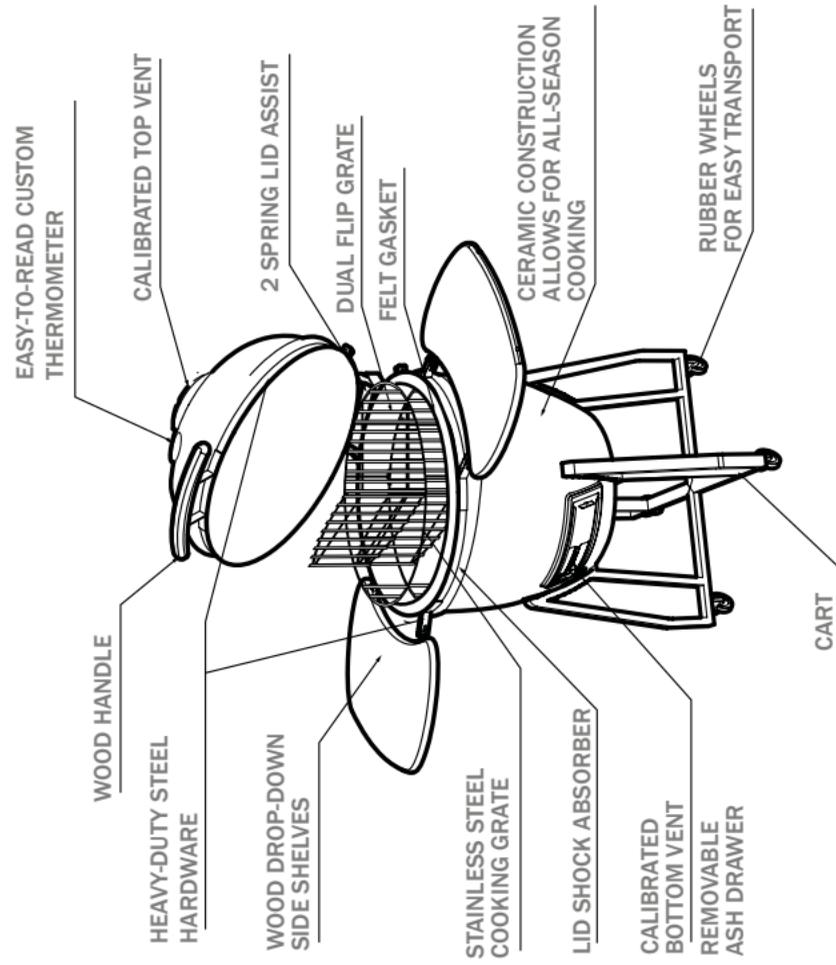
	Size	Cooking Time	Meat Temp.
BEEF			
Roasts, Ribs	3-4 lb. (1.3-1.8 kg)	3-4 hours	225°F / 107°C
PORK			
Loin	2-4 lb. (0.9-1.8 kg)	2-3 hours	225°F / 107°C
Roasts	4.5 lb. (2 kg)	1.5-2.5 hours	225°F / 107°C
Ribs	Full Grate	3-4 hours	225°F / 107°C
POULTRY			
Chicken	4 lb. (1.8 kg)	1-2 hours	250°F / 121°C
Turkey	10-15 lb. (4.5-6.8 kg)	3-4.5 hours	250°F / 121°C

GRILLING

	Size	Cooking Time	Meat Temp.
BEEF			
Steaks	1" (2.5 cm) thick	3-4 min./side	160°F / 71°C
Kabobs	1" (2.5 cm) cubs	4-5 min./side	145-160°F / 63-71°C
Hamburger Patty	½" (12 mm) thick	3-4 min./side	160°F / 71°C
Sirloin Tip	3.5-4 Lb. (1.5-1.8 kg)	20-25 min./lb.	145-160°F / 63-71°C
Ribs	cut in 1-rib portions	10 min./side	160°F / 71°C
Tenderloin	half 2-3 lb. (0.9-1.3 kg) whole, 4-6 lb. (1.8-2.7 kg)	10-12 min./side 12-15 min./side	145°F / 63°C 160°F / 71°C
CHICKEN			
Breast halves, bone-in	6-8 oz. (170-226 g) each	10-15 min./side	170°F / 77°C
Breast halves, boneless	4 oz. (113 g) each	6-8 min./side	170°F / 77°C
Legs or thighs	4-8 oz. (113-226 g)	10-15 min./side	180°F / 82°C
Drumsticks	4 oz. (113 g)	8-12 min./side	180°F / 82°C
Wings	3 oz. (85 g)	8-12 min./side	180°F / 82°C

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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 will be free from defects in material and workmanship under normal use for the following periods from the original date of purchase: limited lifetime for all ceramic parts, five (5) years for all metal parts, one (1) year for temperature gauge, gasket and cover, 90-days for side shelves, electric starter and lava stone. This Limited Lifetime Warranty is contingent upon purchaser registering the product at www.visiongrills.com/register within 30 days from the date of purchase along with a copy of the original dated sales receipt which can be attached in an electronic format (i.e. scan, photograph, etc.) to your registration at www.visiongrills.com/register. Failure to do so will invalidate the warranty. Any chips or cracks in the finish of the ceramic cooker present at the time of purchase must be noted on the original dated sales receipt. This Warranty is not transferable to subsequent owners. If you cannot register online it will be necessary to contact Vision Grills customer service at (877) 917-4273 or email help@visiongrills.com.

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 claim. Scratches, cracks, chips, dents, crazing, or minor cosmetic blemishes of the exterior glaze not affecting performance 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, abuse, negligence, extreme environmental conditions, normal wear and tear, accidents, acts of nature, or unauthorized repair, alteration or modification, as determined by Vision Grills. This Warranty does not apply to chips or cracks in the ceramic cooker which may occur after the ceramic cooker is purchased by the original purchaser. Vision Grills is not liable for any default or delay in its performance under this Warranty that is caused by any circumstances beyond its control. This Warranty will be invalidated if any liquids, including starter lighter fluid, are poured on or in the ceramic cooker. The protective coating of the ceramic cooker can be compromised by substances or conditions that are beyond Vision Grills' control. While Vision Grills uses rust-resistant materials, the Warranty as to metal parts does not cover rust or oxidation unless the structural integrity of the ceramic cooker is compromised as determined by Vision Grills.

This Warranty does not cover purchases with unauthorized resellers and/or third parties. Warranty coverage is limited to products purchased at an authorized reseller only.

Commercial use and related applications are not covered under this Warranty. Warranty coverage is based on normal residential use and maintenance.

Vision Grills shall not be liable for any delay or default under this Warranty caused by any event or contingency beyond Vision Grills 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 FITNESS FOR A PARTICULAR PURPOSE. THIS WARRANTY DOES NOT COVER, AND VISION GRILLS IS NOT 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 obligation or liability 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 will void the Warranty associated with the product. If you have a question regarding the identity of an authorized dealer, you should contact Vision Grills before you purchase the product.

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 e-mail through the website at www.visiongrills.com or help@visiongrills.com.

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WARNING

PLEASE READ THE ENTIRE MANUAL BEFORE OPERATING YOUR VISION KAMADO GRILL. PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE.

ATTENTION! Use caution when cooking as grill surfaces get hot. To avoid burns, always use protective gloves to adjust top and bottom vents when grill is in use. Do not wear loose clothing near the grill.

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

WARNING! 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.

Grill needs to be placed securely on a level base prior to use. Only operate grill on a hard, stable level surface (concrete patio, ground, etc.) capable of supporting the grill's weight when loaded with food. Never operate grill on wood support surface, wood deck or like combustible support surfaces under any conditions. Never attempt to move grill when in operation or cooling down. Never operate this grill within 25 feet/7.5 metres of any flammable liquid. Never operate this grill within 10 feet/3 metres of a gas cylinder. The grill should not be placed under combustible structures, such as garage, porch, patio, or carport. Burning charcoal gives off carbon monoxide, which has no odor and can cause death.

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.

CAUTION: Never use lighter fluid, gasoline, or other volatiles to start your charcoal, as is dangerous and they 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 aluminum foil, soaking with water and discarding in a non-combustible container. Always wait for grill to be completely cooled before opening built-in ash drawer.

When cooking above 500° F/260° C, 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 of flames. When in this cooking mode, we recommend that, prior to opening the lid, you open both top and bottom vents to allow oxygen to stabilize inside the grill before opening, minimizing the possibility of flare-ups.

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