

ETM TESTMAGAZIN

Das Verbrauchermagazin für Haus und Garten

10 SOUS-VIDE-STICKS



5 KERAMIK-GRILLS

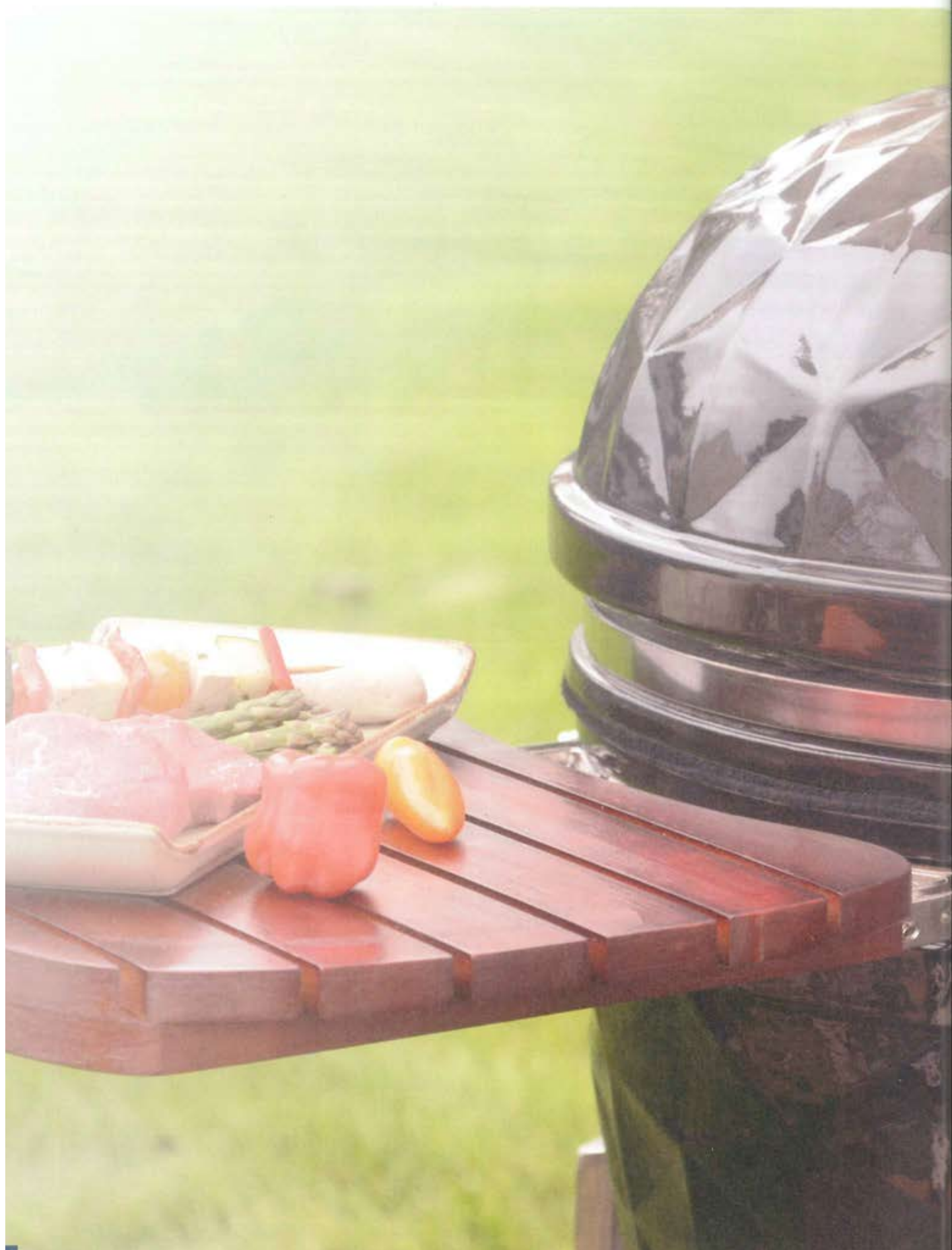


16 VAKUUMIERER



KÄRCHER KHB 5 BATTERY





The All-Rounder Among the Grills

5 ceramic grills in the test

When the days get longer and the evenings warmer, barbecues with friends and family are the most rewarding. Charcoal barbecues made of ceramics do not just inspire you with their long heat storage, but also with their Diversity: With Kamado grills you can indirectly and directly grill, smoke, sear and bake. In our test, you will learn that they are not only for passionate barbecue fans, but also for amateur grillers.

The most important

Who They're for:

For anyone who wants a grill with a great range of functions - Kamados not only allow grilling and smoking; you can also prepare sweet dishes. Their strength is in gentle cooking at even, temperate temperatures.

Interesting:

Not all barbecues can easily regulate temperature this way; Some metals react very slowly to a change in the air supply.

Noticed:

The interior of the barbecues are self-cleaning - similar to self-cleaning ovens, stuck on food is simply burnt at very high temperatures.

Ceramic grills are not mobile

The kamados are a bit reminiscent of oversized black eggs, which must be carefully pushed to their respective destination, supported by a sturdy frame. Due to the up to 3 cm thick ceramic walls they weigh up to 130 kg! Given that they are heavy to move, you should choose a place where the grills can stand up and are also protected from weather. When transporting and assembling (and also with any downhill transport) the cooperation of at least two persons is recommended because of the heavy weight. However, caution is advised: The ceramic is not shatterproof.

Asian origin

The origin of ceramic grills lies in Japan: In the Mushikamado, a ceramic pot or oven with a lid, mainly used to cook rice. This is heated with wood and the heat controlled by ventilation flaps. This operating principle was brought to the United States by US soldiers after the Second World War - and used there as a barbecue. The name Kamado means - in contrast to the mobile Mushikamado - a wood-fired

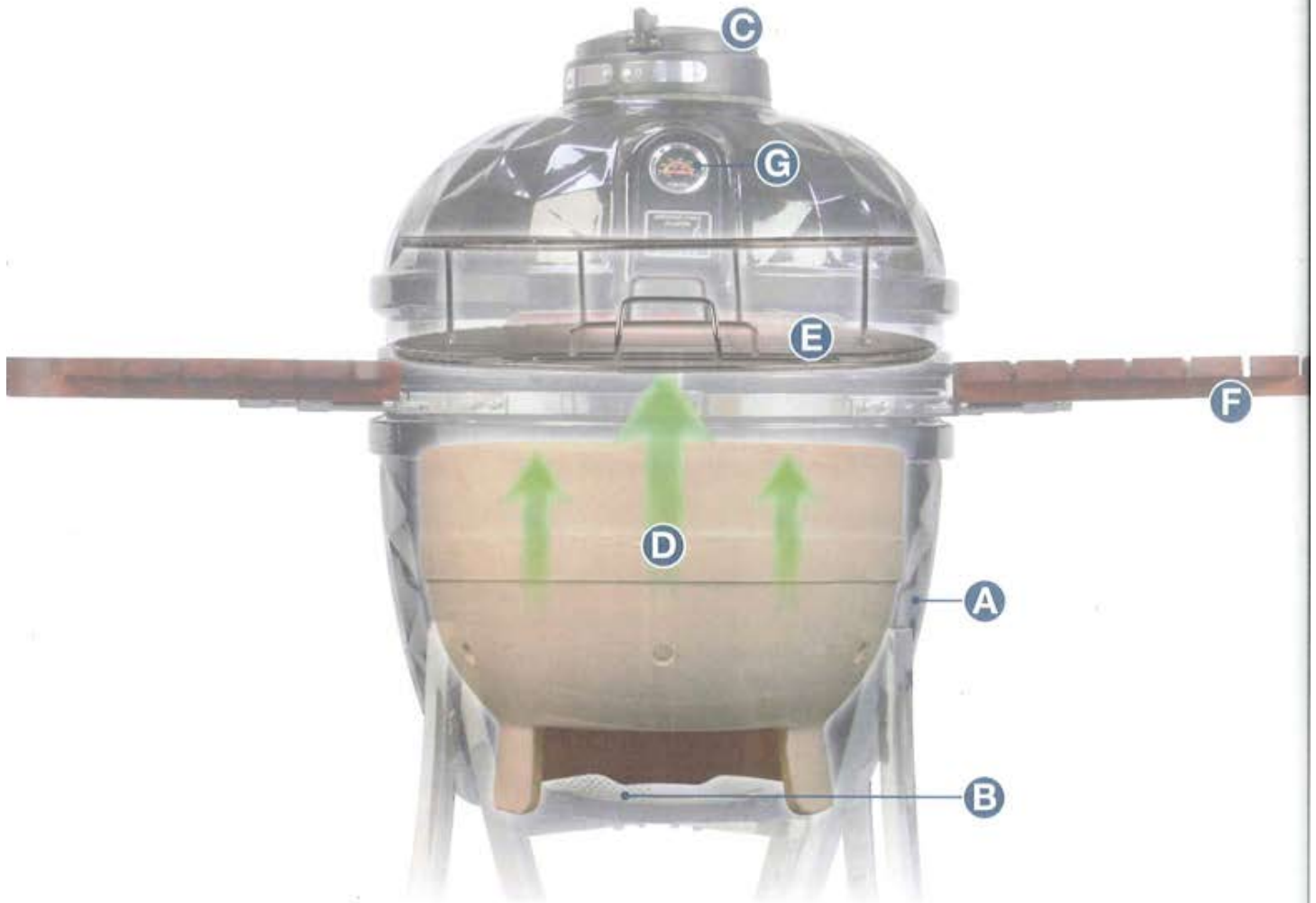
fireplace installed on the spot (word for word: place for the boiler). The term was later linked in the US but only with grills.

The advantage: ceramic stores heat

The ceramic is up to 3 cm thick and stores the heat generated by the charcoal over considerable periods of time: for example, some ceramic grills with a minimum of charcoal (3 kg) should be temperature stable for at least 20 hours! For lovers of American barbecues with pulled pork, brisket and spare ribs, who need hours of indirect cooking at low temperatures, this is, of course, ideal. However, if you have to reach higher temperatures, for example, for quick searing of steaks, you can open the air intake; temperatures then rise to around 400 ° C. Closing the air intakes completely extinguishes the ember gradually. In our test, we tested and rated 5 ceramic grills for barbecuing and smoking with them, their handling, their associated safety, their material and workmanship, and their documentation.

The Ceramic Grill

– Aufbau und Funktion –



The Kamados are charcoal grills with lids. The grill body (A) is made of solid ceramic and is enameled outside to protect it from the weather. The Kamado has a wheeled cart (B); with such a person can move more easily. However, a little caution is required! The ceramic grills are up to 130 kg, and are very heavy, but also extremely fragile. When the right location has been reached, the wheels of the cart should be fixed. On the lower front of the grills is the air intake, which is covered by two sliders - one with air holes and one without. The sliders can also change the air supply (and, as a result, adjust the temperature inside the grill). With the air intake completely closed, the embers do not get any more oxygen and go out. Opposite the bottom air intake, there is an air outlet at the top of the grill (C). It is usually made of cast iron and is covered by a lid with air holes. Here, too, can be regulated how much air from the grill should stream. For quick heating of the grill, it is recommended to fully open both the air inlet and the air outlet. Inside the Kamado is the fire bowl (D), which is also made of ceramic. It is provided with few air holes and a recess in the base. This recess must point towards the air inlet when inserting, so that enough air can flow into the grill. In the fire bowl is a cast iron grate used to hold the charcoal. At the edge of the fire bowl is a shelf for the stainless steel grate (E). Some grills include a double-deck grill grate. Ideally, the lower grate is provided with two handles, where it can be lifted out. Each Kamado of our test offers hinged side tables (F) - these serve as a convenient storage area during grilling. A thermometer on the front of the grill (G) makes it possible to check the temperature inside the grill. Most thermometers show the temperature in both ° C and ° F. The different temperature ranges are usually marked, so that it is immediately clear which temperature is recommended for which cooking or grilling method.

auch die Luftzufuhr verändert (und infolgedessen Temperatur im Grillinneren angepasst) werden. Wird der

hin zum Lufteinlass weisen, damit genügend Luft in den Grill strömen kann. In die Feuerschale wird der Rost

welche Temperatur sich bei welcher Gar- bzw. Grillmethode anzusteuern empfiehlt.

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Coal or Briquettes?

Before every barbecue, there is an important question: charcoal or briquettes? Both fuels are linked with advantages and disadvantages. With charcoal, the grill is heated much faster and also reaches very high temperature peaks. After about 30 minutes, the charcoal is ready for grilling. The heating takes much longer with the pressed briquettes: only after up to 50 minutes you can get into the barbecue. Of course, the briquettes then last up to four hours,



while charcoal is normally consumed after a maximum of two hours.

For charcoal and briquettes, attention should be paid to quality. Recommended is charcoal from beech, which has a carbon content of at least 65%. Restaurant or steakhouse charcoal is made up of large pieces which, due to their size,

liquefy more slowly.

Even with briquettes, a high carbon content is recommended. Briquettes may contain additives that dissolve during heating. For ceramic grills, the use of charcoal is recommended, as the additives contained in briquettes may also settle in the ceramic shell.

**Vision Grills
Diamond Cut
B-Series schwarz**

TESTSIEGER	
TESTMAGAZIN - URTEIL	
Vision Grills Diamond Cut B-Series schwarz	
SEHR GUT	93,7 %
5 Keramik-Grills im Vergleichstest	Heft 05/2019

Die wichtigsten Merkmale

- Grillrost: Ø 49,0 cm (1.886 cm²), Ø 47,0 cm (1.735 cm²)
- Arbeitshöhe: 80,0 cm



+ light temperature regulation, weather protection cover, two grill grates

The Easiest Temperature Adjustment

Handling

The Vision Grills Diamond Cut B-Series black is 132 cm wide, 119 cm high and 73 cm deep. It weighs 84.0 kg. The grill surface measures 1,886 cm², but can be increased to a total of 3,621 cm² by the second grill. The working height of the grill is 80,0 cm. It is very well built; only on the edge of the inside of the handle and on the edges of the hinged side tables slightly sharp edges can be found. The construction of the grill can be done quickly by two people; after that it stands stable in its cradle. Despite its weight, it can be safely pushed to its destination; it wobbles only very little. Two of the four wheels can be locked, ensuring a secure footing. Both the lid of the grill and the folding tables can be smoothly and easily opened and closed. The lid has a fairly heavy weight, but is safely held open by the hinge on its back. With a maximum opening angle of 71 °, the inside of the grill is easily accessible. In it are the fire bowl, the cast-iron charcoal grates and the two cooking grates. The lower grate, which is placed on the top of the fire bowl, has two handles,

where it can be safely lifted from the grill; The upper grate must be joined to the lower one, keeping it stable in place. Both grates can be opened, so that even more charcoal can be refilled during grilling. At the front of the lower part of the Kamado is the air inlet, which supplies the air into the grill interior and can be influenced by means of a slider. At this point there is also an ash drawer, which can be unlocked and pulled out by the loosening of two rotary knobs. This makes the cleaning of the grill much easier. On the top of the model is the cast-iron air outlet, which allows the opening of the lid to be opened and closed. In contrast to the other models tested in this test, the handle of the exhaust valve has a rubber coating. Slightly below is the very clearly readable thermometer, which identifies the respective temperature in the units of measurement ° C and F. Here the temperature range is 50 to 350 ° C or 100 to 700 ° F. For a better overview temperature ranges are shown on the thermometer



The perforation holes of the cast-iron air outlet are quite large; this facilitates the temperature regulation above the air supply. The grip surface is rubberized.



It is the only model we have reviewed that has an ash tray. This facilitates the conclusive cleaning of the grill considerably



On the thermometer the temperature is indicated in the units of measure • c and ° F. By grouping in different temperature zones, it is directly apparent to which purpose which temperatures are recommended.



Grilling	■ ■ ■ ■ ■ ■ ■ ■
Operation	■ ■ ■ ■ ■ ■ ■ ■
Safety	■ ■ ■ ■ ■ ■ ■ ■
Quality	■ ■ ■ ■ ■ ■ ■ ■
Documentation / commissioning	■ ■ ■ ■ ■ ■ ■ ■

With the air inlet and outlet valve open, the grill will heat up very quickly. Then the target temperature can be controlled very precisely - again above the air supply.

which read warm (0 - 80 ° C), smoked (80 - 135 ° C), grilled (135 - 204 ° C) and seared (204 - 371 ° C). For protection against wind and weather, the grill is provided with a protective cover.

Grilling
Thanks to the maximum opening angle, charcoal can be easily inserted into the shell and evenly distributed over the carbon grid. With fully

opened valves, the charcoal is heated very quickly. The desired temperature can then be adjusted very precisely and also be kept stable. Even with a small amount of charcoal (1 kg), the temperature can be kept for two to three hours without having to make any further adjustments. The so-called long jobs (brisket, pulled pork, spare ribs, etc.) requiring low temperatures can be easily

realized. The handle remains cool during grilling; The rubberized handle of the air outlet heats up to 44.8 C. There are no hooks attached to this model for cutlery, but they can simply be hung on the handle.



Above the fire bowl of the grill, the grill grate made of stainless steel is stored. Here you can also use a second grate. Both grill grates can each be opened to the side to fill in new charcoal during grilling.

■ Conclusion

First and foremost, the Diamond Cut B-Series Grill by Vision Grills can hold its own. It is processed in a neat way and impresses with a pleasant handling. The heating is quick to implement and the temperature then stable and precise set. This is especially evident in long jobs - meat or fish, which has to be cooked for several hours at low temperatures. The surface is the largest of the test thanks to the two grids to be positioned above / below each other. The model comes with a practical weather protection cover.

The second placed model takes many! However, there is room for a very good workmanship and a pronounced heat storage. With the grill Article No. : 11501 Big Landmann by Landmann !, temperatures were very easy to set and without any further play it was stable for several hours. He sits in a very sturdy frame, <not only read two side tables, but also offers a lower shelf. The double-layered rust impresses with an i.ippy surface and is easy to reach even by taller people thanks to the high working height.

The Grenada ceramic grill by Tepro reaches the third place of the test with a good overall rating. Beer is a comparatively compact grill that offers the smallest surface of the test. Here, however, the center of the grill can be removed and replaced with optionally available accessories, such as a pizza stone or a wok. The lid is easy to open, but offers only a small maximum opening angle. This is the price / performance winner of the test.

In fourth place is the Brenna ceramic grill MK-23 by Mayer Barbecue. The rolling rack is quite stable and the grill itself is largely neatly processed. The lid does not offer a particularly large opening angle and wobbles when the grill is first heated in the open state. The temperature can not be set very precisely. Above all, high temperature ranges are easily achieved.

With the last place, the Kamado takes 23 "Pro black from RedNeck, this grill reaches high temperatures quickly and can only be cooled down again with Mi.ihe. With its rolling rack, the grill does not seem too stable - a wobble with slight stumbling It does not stay out, especially with the lid open it would be desirable to have more stability or stability, and this model also comes with a weather protection cover.

Seitentische, sondern auch eine untere Ablagefläche bietet. Der doppelstöckige Rost besticht mit einer üppigen Fläche und ist durch die hohe Arbeitshöhe auch von größeren Menschen

nicht allzu stabil – ein Wackeln bei leichtem Anstupsen bleibt nicht aus. Vor allem bei geöffnetem Deckel wäre ein Mehr an Stabilität bzw. Standsicherheit wünschenswert. Auch diesem Modell liegt eine Wetterschutzabdeckung bei.