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# Alfresco ALK-SS Owner's Manual

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# Alfresco™ KAMADO GRILL

Open Air Culinary Systems



All stainless accessories made in USA by Superior Equipment Solutions Inc.  
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# **ASSEMBLING YOUR ALFRESCO KAMADO GRILL**

## **ASSEMBLING YOUR ALFRESCO KAMADO GRILL WITH A LEG STAND (ALK-LS)**

1. Cut the plastic bands and remove the top and side panels of the shipping box.
2. Unpack and assemble the Leg Stand (instructions enclosed).
3. Open the grill and remove the components.
4. Place assembled Leg Stand on a secure level surface before inserting the grill.
5. Gently lift the grill and place it on the Leg Stand. Adjust the position so the front of the grill is centered between the legs with the two locking casters. We highly recommend that two people lift the grill into the cart due to the weight.

**CAUTION: DO NOT LIFT THE GRILL ONTO THE LEG STAND BY THE HINGE MECHANISM OR SIDE SHELF SUPPORT BRACKETS.**

6. Open the grill and fully open the air intake door. Place the charcoal holder inside the grill and align the opening at the bottom of the charcoal holder with the opening in the air intake. This allows the air to flow freely into the grill and easy removal of ash residue.
7. Place the charcoal grate in the bottom of the charcoal holder. Ash will fall through the holes in the grate and collect underneath the charcoal holder.
8. Place the charcoal spacer on top of the charcoal holder with the notches up.
9. Place the stainless steel barbecue grate on top of the charcoal spacer, with the hinged door at the front of the grill.
10. Close the grill dome and place the cast iron top vent on top of the dome neck.
11. Attach the side shelves by placing the front pins in the slots of the shelf brackets.

**SEE ILLUSTRATION ON NEXT PAGE**



## ASSEMBLING YOUR ALFRESCO KAMADO GRILL.

# LIGHTING YOUR ALFRESCO KAMADO GRILL

Fire Starter Cubes are one of the quickest ways to start your grill. They are odorless, smokeless and environmentally safe. Each cube burns up to 1300°F for 8-12 minutes to ensure that you're ready to cook in 15 minutes.

## CHARCOAL & AIR FLOW

1. Build a mound of charcoal that starts just below the holes in the side of the fire box with the peak of the mound just below the top of the fire ring.
2. Build the mound with large chunks at the bottom and smaller ones as you build it. Dumping charcoal directly into the fire box will allow small pieces to block the air holes in the fire grate, which can prevent you from reaching grilling and searing temperatures.
3. Charcoal can be relit 2-3 times for multiple cooking sessions. Stir the used charcoal, so the ashes will drop through the fire grate. Add 1/3 new charcoal to the existing charcoal and build a new mound. This works well for roasting and grill temperatures. A full fire box of only fresh charcoal is recommended for smoking and searing temperatures.

**Charcoal Tip:** You can't have too much charcoal, but you can have too little.

## LIGHTING

1. Light the charcoal with a fire starter cube or two, chimney starter, electric starter or other method.
2. Open the air intake door and leave the dome up.
3. Wait 8-10 minutes for the charcoal to build a small bed of embers.
4. Close the dome, open the top vent fully and adjust the air flow as needed as you near the target temperature.

**Lighting Tip:** Never use lighter fluid or any other combustible liquid.

## CAUTIONS

Do not use lighter fluid, gas or other combustible liquids. Liquid chemicals are a fire hazard and they will impregnate the ceramic material and impart an undesirable taste to food.

Do not use "Instant Light" briquettes. It will impart an undesirable taste.

Do not use briquette charcoal. This type of charcoal cannot reach temperatures above 500°F and it does not offer true charcoal flavor.

# CONTROLLING THE TEMPERATURE

Achieving a consistent temperature as high as 750°F or as low as 225°F is easy on your Kamado Grill. In fact, you can maintain low temperatures for up to 12 hours without adding any 100% Natural Lump Charcoal.

## CONTROLLING THE TEMPERATURE

1. Close the dome and fully open the top vent.
2. When you are 25°F from your target temperature, close the top vent down to about 1/4 open.
3. Wait one minute and close or open the top vent to lower or increase the temperature. A 1/4" can change the temperature by as much as 25°F.

**Temperature Tip:** Use all fresh charcoal for high temperature searing.

## ACHIEVING LOW TEMPERATURES

1. For low and slow temperatures like 225°F, start with a very small fire in one area of the charcoal.
2. Close the dome and allow the temperature to come up slowly with the draft door open 2" and the top vent open 1/2" and the daisy wheel holes fully open.
3. This method may take 30-45 minutes to reach your target temperature, but it will ensure a long and slow cooking period.

**Low Temperature Tip:** It is easy to raise the temperature, but very difficult to lower the temperature if you go over your target temperature.

# COOKING TEMPERATURE GUIDE

## Grill Temperature Ranges

Smoking	Baking/Roasting	Grilling	Searing
225-275°F	275-350°F	350-500°F	500-750°F

## Internal Temperature for Food

Meat Type	Rare	Medium Rare	Medium	Medium Well	Well
<b>Beef, Lamb, Veal</b> Chops, Roasts & Steaks	120°F	125°F	135°F	145°F	155°F
<b>Beef, Lamb, Veal</b> Ground Meat	—	—	140°F	150°F	160°F
<b>Pork</b> Chops, Roasts & Steaks	125°F	130°F	140°F	150°F	155°F
<b>Pork</b> Ground Meat	—	—	140°F	150°F	160°F
<b>Pork</b> Ham (Fresh)	Use smoking or roasting temperatures.				
<b>Pork</b> Ham (Precooked)	Use smoking or roasting temperatures.				
<b>Pork</b> Shoulder	Use smoking temperatures.				
<b>Poultry*</b> Whole & Pieces	Use smoking, roasting or grilling temperatures.				
<b>Seafood</b> Fin Fish	Cook until flesh is opaque, firm and separates easily with a fork.				
<b>Seafood</b> Crab, Lobster & Shrimp	Cook until flesh is opaque and pearl white.				
<b>Seafood</b> Crab, Lobster & Shrimp	Cook until shells open during cooking.				
<b>Seafood</b> Scallops	Cook until flesh is milky white, opaque and firm.				

\*Includes: Chicken, duck, goose, turkey and all other fowl.

## CARE & MAINTENANCE

Your Kamado Grill is made of quality materials, so general care and maintenance is minimal. The best way to protect your Kamado from the elements is with a Grill Cover.

### REMOVING ASHES

Occasionally, you will need to remove the ashes underneath the fire box. To do so, there is an optional ash tool available. Following are the steps for removing ashes from a grill in a cart and a grill table:

#### STEPS

1. If there is partially used charcoal in the grill, stir the charcoal so any ash in the fire box will drop down.
2. Open the bottom draft door, and place a small container under the opening to catch the ash. For grill tables, use a dust pan, paper plate or newspaper to catch the ash.
3. Insert the ash tool through the draft door and pull the ash out into the container.

Optional: Remove the cooking grate, fire ring and fire box from the grill, and use a small scoop to remove the ash. Reinsert the internal components.

### GRILL BANDS

Check the position and tightness of the bands at the beginning of each grilling season or annually.

**If the bands are in the proper position,** use a 10mm wrench and a 5mm Allen wrench to check the tightness of each band connector. You should not be able to easily turn the Allen wrench while holding the nut in place. If loose, tighten firmly.

**If a band is not centered on the gasket material,** loosen the band enough to push it back in place. You can also place a block of wood on top of the band and lightly tap the wood with a hammer until the band is in position. Tighten the band connector with a 10mm wrench and a 5mm Allen wrench.

## CARE & MAINTENANCE

**MOLD** If your Kamado Grill is not used for an extended period of time, moisture can be trapped inside the grill and you may see areas of mold or mildew on the cooking grate or internal ceramics. This can easily be eliminated, because Kamado Grills are self-cleaning. **Do not use bleach or other cleaning products.** It will add an unpleasant taste to food.

### Self-cleaning your Kamado Grill:

1. Add charcoal, light it and allow the grill to heat to a temperature of 600°F for 15 minutes with the dome closed.
2. Allow the grill to cool down completely.
3. Before cooking, brush the cooking grate with a standard grill brush. You can also use a soft bristle brush on the ceramics to remove any residue.

**GASKET REPLACEMENT** The gasket material will degrade over time. Depending on the amount of grill use, the exposed gasket material on the base and dome and the neck of the dome may need to be replaced every 2-3 years.

### Gasket Replacement Instructions

See the back of the insert included with the replacement kit or go to our website for detailed step-by-step instructions: [www.](http://www.)

## **SAFETY**

### **Follow these safety guidelines at all times:**

1. **Do not** move your Kamado grill while cooking or if hot ashes are present in the grill.
2. **Do not** use your Kamado grill indoors or in an enclosed area. For outdoor use only.
3. **Do not** use combustible liquids to light your Kamado grill. Use only firelighters complying to EN 1860-3.
4. Keep children and pets away while using your Kamado grill.
5. Wait until the ashes are completely cool before removing them from your grill and disposing of them.

### **Important: How to Avoid a "Flashback" When Cooking:**

If you operate your grill, then deprive the fire of oxygen by closing the top and bottom air vents, a sudden surge of flame called a "flashback" can occur if you suddenly open the dome of the grill. This occurs due to the sudden exposure to oxygen, which causes a brief but intense amount of white heat.

**To prevent a flashback, open both vents and wait 5 seconds, then raise the dome about 1" for 2-3 seconds, then fully open the dome.**

# **KAMADO LIMITED WARRANTY**

## **Models Covered: ALK-LG**

### **Limited Lifetime Warranty on Ceramic Parts**

Kamado warrants that all ceramic parts used in this Kamado grill and smoker are free of defects in material and workmanship for as long as the original purchaser owns the grill.

### **5-Year Warranty on Metal Parts**

Kamado warrants that all metal and cast iron parts used in this Kamado grill and smoker are free of defects in material and workmanship for a period of five (5) years.

### **3-Year Warranty on Heat Deflector and Pizza Stone**

Kamado warrants that the heat deflector frame and ceramic plate(s) and the pizza stone used for the Kamado grill and smoker are free of defects in material and workmanship for a period of five (3) years.

### **1-Year Warranty on Thermometer and Gaskets**

Kamado warrants that the thermometer and gaskets used in this Kamado grill and smoker are free of defects in material and workmanship for a period of one (1) year.

### **When Does Warranty Coverage Begin?**

Warranty coverage commences on the original date of purchase and covers only the original purchaser. For the warranty to apply, you must register your grill at: [www.kamado.com](http://www.kamado.com).

If a defect in material or workmanship is discovered during the applicable warranty period under normal use and maintenance, Kamado will, at our sole option, replace or repair the defective component at no cost to you for the component itself. This warranty does not apply to labor, freight, or any other cost associated with the service, repair or operation of the grill.

### **What is NOT Covered?**

This warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed, damage caused by lack of proper use, assembly, maintenance or installation, damages caused by accidents or natural disasters, damage caused by unauthorized attachments or modifications, or damage during transport. This warranty does not cover thermometers or felt gaskets. This warranty does not cover damage from normal wear and tear from use of the product (for example, scratches, dents, dings and chipping) or changes in the appearance of the grill that do not affect its performance.

**THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THE WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS EXPRESSLY LIMITED TO THE DURATION OF THE WARRANTY PERIOD FOR THE APPLICABLE COMPONENT.** Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**THE PURCHASER'S EXCLUSIVE REMEDY FOR BREACH OF THIS LIMITED WARRANTY OR OF ANY IMPLIED WARRANTY SHALL BE LIMITED AS SPECIFIED HEREIN TO REPLACEMENT. IN NO CASE SHALL ALFRESCO BE LIABLE FOR ANY SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES.**

Some states do not allow the exclusion or limitation of special, incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**What Will Void the Warranty?**

Purchasing any Alfresco product through an unauthorized dealer voids the warranty. An unauthorized dealer is defined as, but not limited to online retailers, discount clubs, big box stores or any retailer who has not been expressly granted permission by Alfresco to sell Alfresco products.

**For Warranty Service**

For warranty service, please contact your local dealer. Before you call, please have the following information available:

- Proof of purchase by the original owner
- Date of installation
- Brief description of the problem

**Your satisfaction is importance to us. If a problem cannot be resolved to your satisfaction, please write, call or email us.**

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(323) 726-4700. (fax)

Or visit us on the WEB at: [www.alfrescogrills.com](http://www.alfrescogrills.com)

This limited warranty gives you specific legal rights and you may have other rights that vary from state to state.