

User Manual

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KEEP DRY

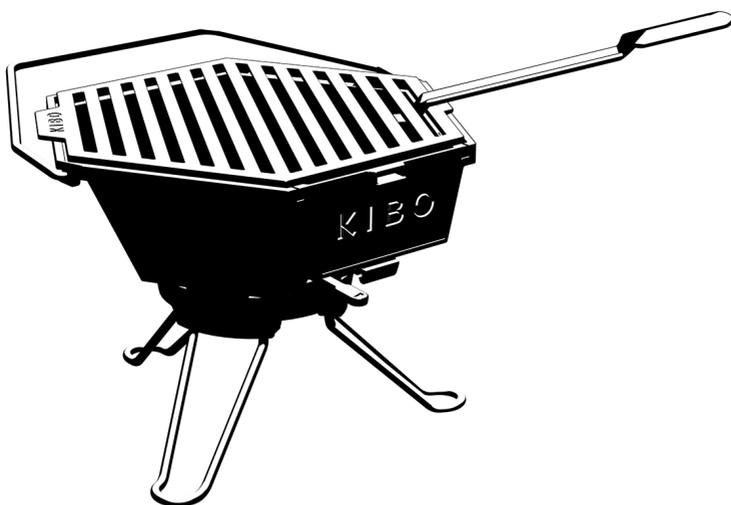


DO NOT DROP

User Manual

Kibo is the summit of the Kilimanjaro in Tanzania, Africa. As a child I lived on the slopes of this majestic mountain. It is a sleeping volcano, and the place where I learnt to build my first fire.

I hope you will enjoy many great adventures in outdoor cooking with KIBO Grill. Treat it well and it will last you a lifetime.



Hugo Timmermans - designer © 2021

This user manual is subject to change without notice. For the latest version of your user manual, please visit: www.kibogrill.com/usermanual

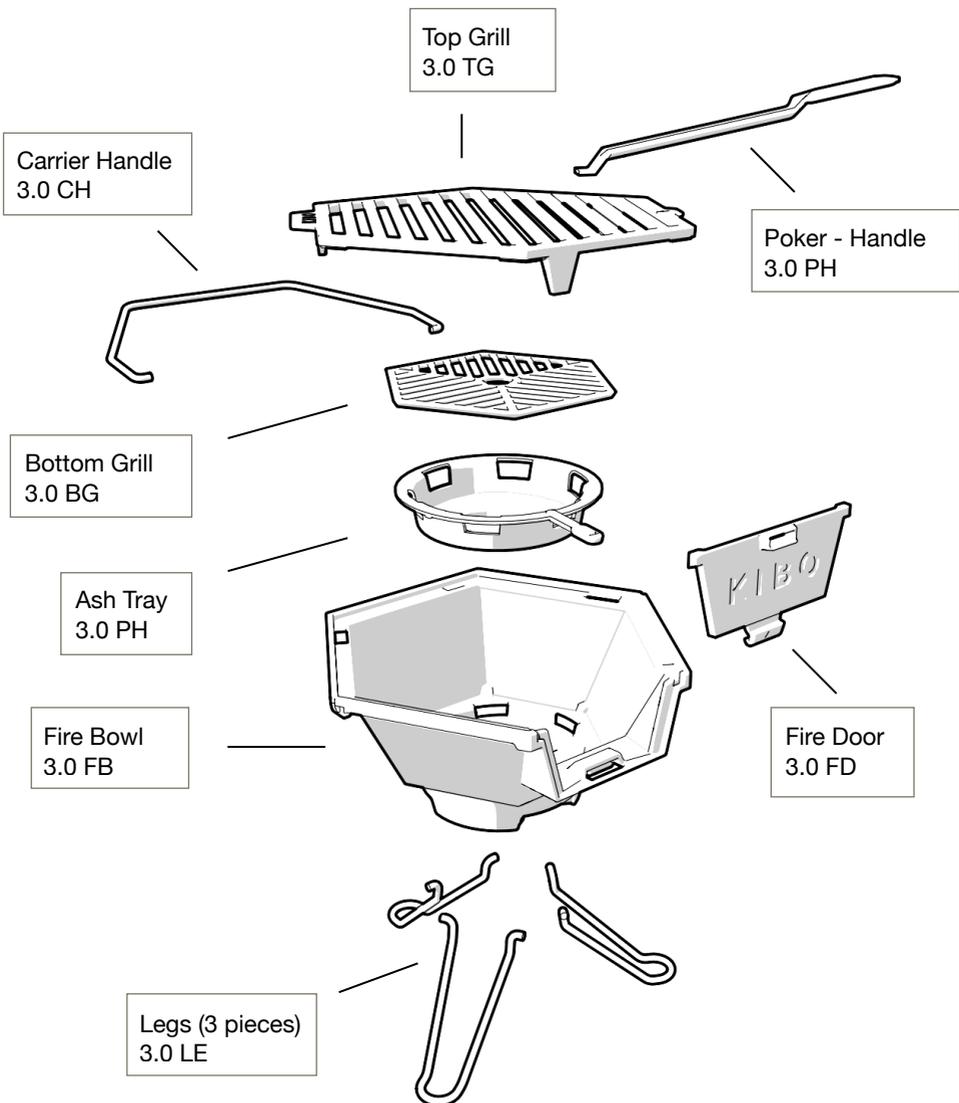
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General information

Name:	KIBO Grill
Model:	3.0
EAN code:	8 720299 406506
Article number:	TWM080K
Design:	Hugo Timmermans © 2021
Online:	www.kibogrill.com
Material:	Cast Iron / Stainless steel
Dimensions:	H 265 x W 372 x D 322 mm
Weight:	10 Kg
Made in:	P.R.C.
Distribution:	The Windmill Cast Iron info@thewindmillcastiron.nl www.thewindmillcastiron.nl

Parts list



Number	Name	Material	Quantity
3,0 TG	Top Grill	Cast iron (Ductile)	1
3.0 BG	Bottom Grill	Cast iron (IDuctile)	1
3.0 AT	Ash Tray	Cast iron (Lamellar)	1
3.0 FB	Fire Bowl	Cast iron (Lamellar)	1
3.0 PH	Poke - Handle	Cast iron (Lamellar)	1
3.0 FD	Fire Door	Cast iron (Lamellar)	1
3.0 CH	Carrier Handle	Stainless Steel	1
3.0 LE	Legs	Stainless Steel	3

Assembly instructions

Before you start please note:

- An adult should always be in charge of the assembly of the grill.
- Make sure you have a plenty of space and a clean, dry area for assembly.
- Unpack the unit and remove all packaging materials.
- Make sure you have all parts listed. See the **Parts List** on **page 6**.
- No tools required.

1. Assemble the legs to the Fire Bowl:

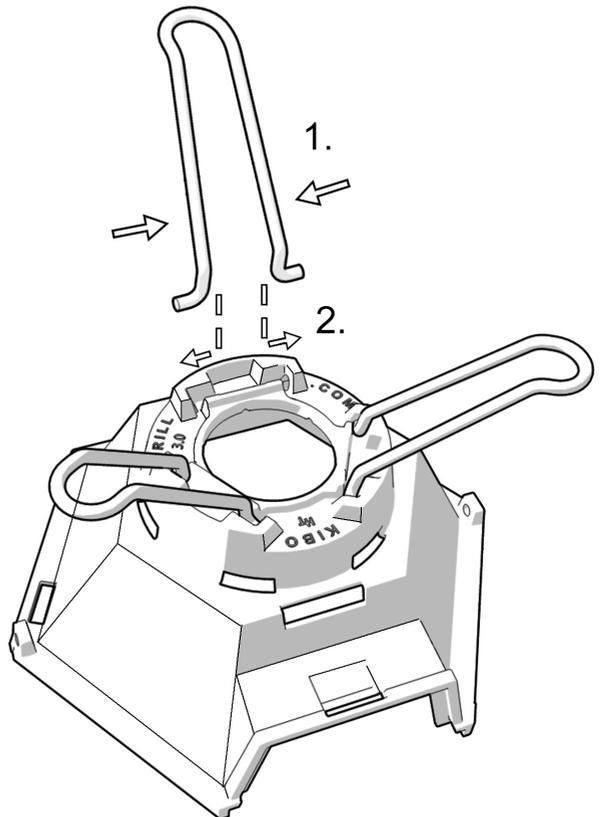
Place the **Fire Bowl** upside down.

Hold the stainless **Legs** like a handle and squeeze (1).

Then fit the two outer ends into the holes in the bottom of the **Fire Bowl** and release the pressure to secure the leg (2).

Double-check whether all the legs are secure (a little movement is fine). Turn the **Fire Bowl** over on to its feet.

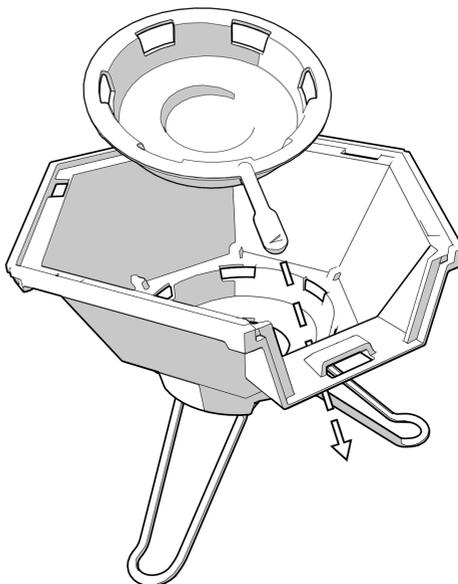
Test the stability.



2. Insert the Ash Tray into the Fire Bowl:

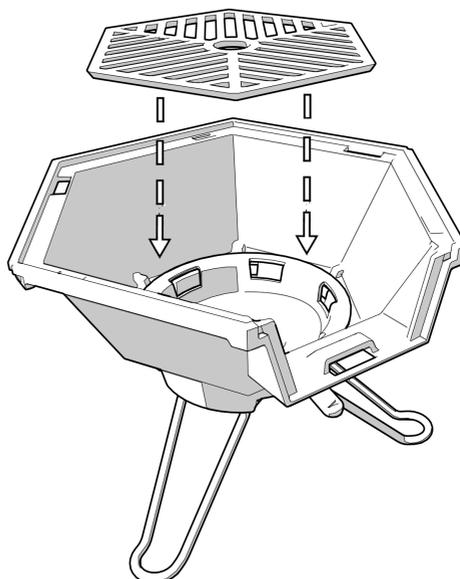
Slide the **Ash Tray** handle into the slot below the opening for the **Fire Door**.

Drop the **Ash Tray** into place.



3. Place the Bottom Grill into the Fire Bowl:

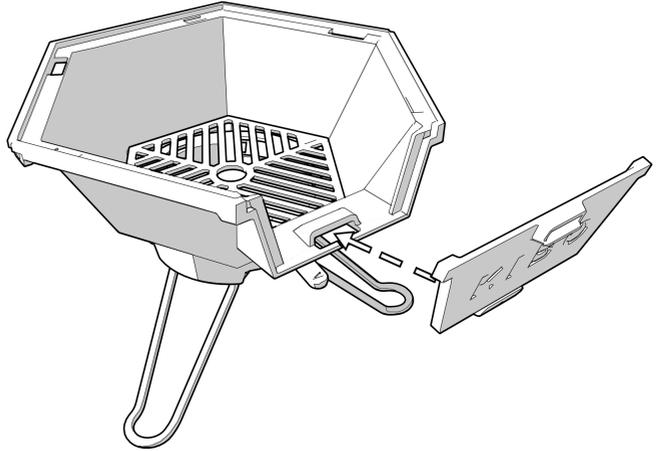
Drop the **Bottom Grill** into position above the **Ash Tray**.



4. Place the Fire Door in to the slot on the Fire Bowl:

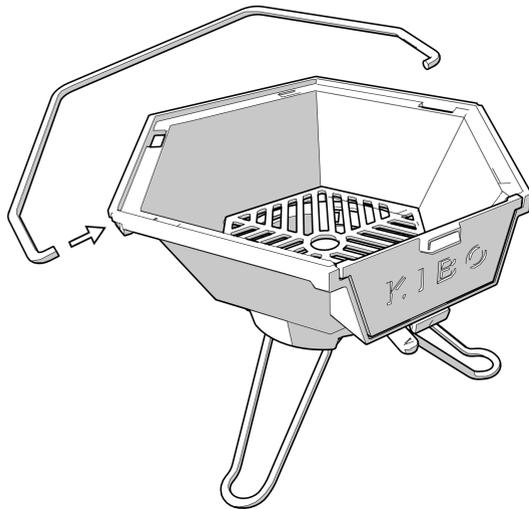
Slide the curved lip at the bottom of the **Fire Door** in to the slot on the **Fire Bowl**.

Once in place, the door can be pushed upwards, then lifted and released into the closed position.



5. Place the Carrier Handle:

Connect the **Carrier Handle** placing one end into the hole in the **Fire Bowl**, then spread out the handle slightly to make space to slot it at the other end.

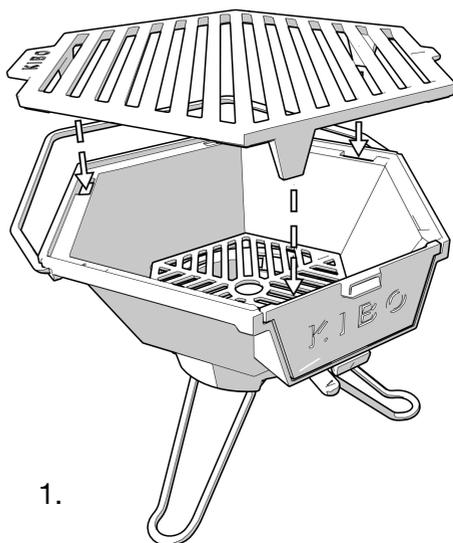


6. Place the Top Grill on to the Fire Bowl:

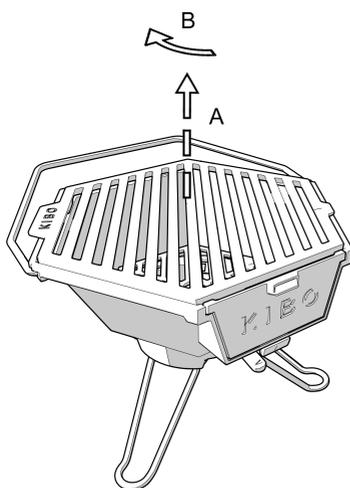
The **Top Grill** has two positions: down (close to the fire) and up (away from the fire).

Positioning the three legs in the open slots puts the **Top Grill** in its 'down' position (1).

By lifting (A) then rotating (B) the **Top Grill** one position to the left and positioning the legs in the closed slots, the **Top Grill** is put in the 'up' position (2).



1.

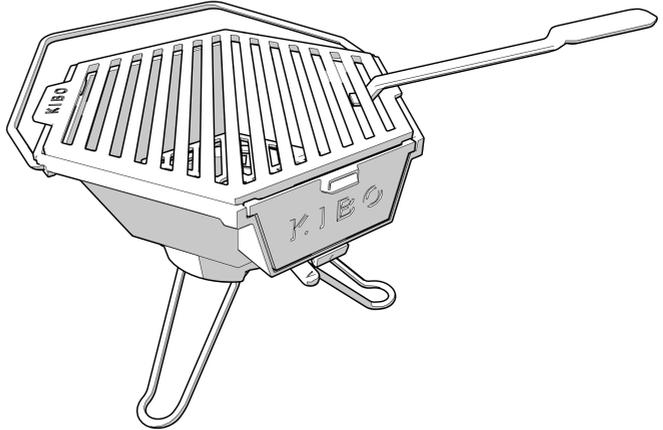


2.

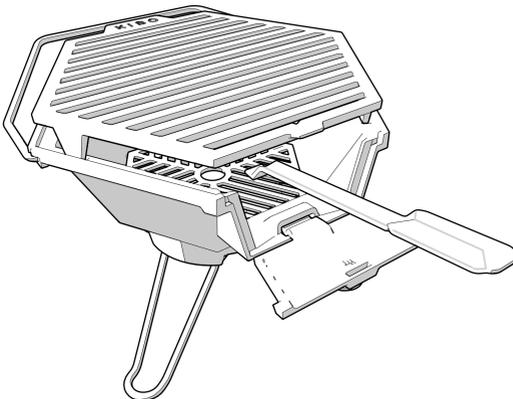
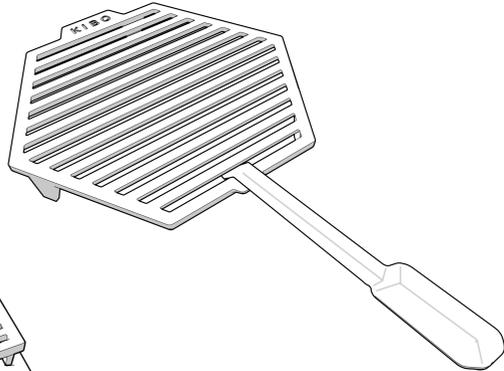
7. How to use the **Poker - Handle**:

Place the front end of the **Poker - Handle** between the first two grill bars on the front side of the **Top Grill**, in the position indicated by the triangular dent.

The **Poker - Handle** will slot in for a secure grip.



You can now hold the **Top Grill** like you would a skillet.



The **Poker - Handle** can also be used to poke the fire through the **Fire Door**.

8. Adjusting the airflow:

To stoke the fire, airflow can be adjusted by shifting the vent handle on the **Ash Tray**.

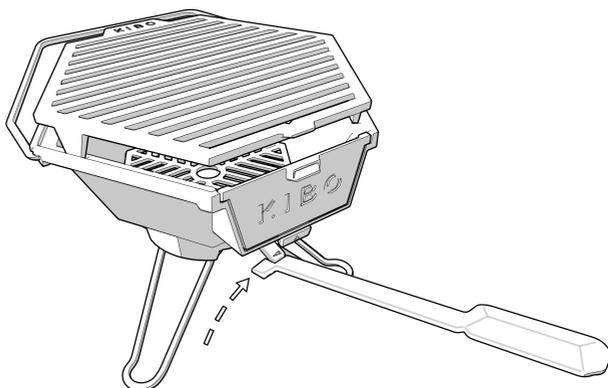
Moving it to the right will increase airflow (to increase the heat of the fire).

Moving it to the left will decrease airflow (to temper the fire).

Note:

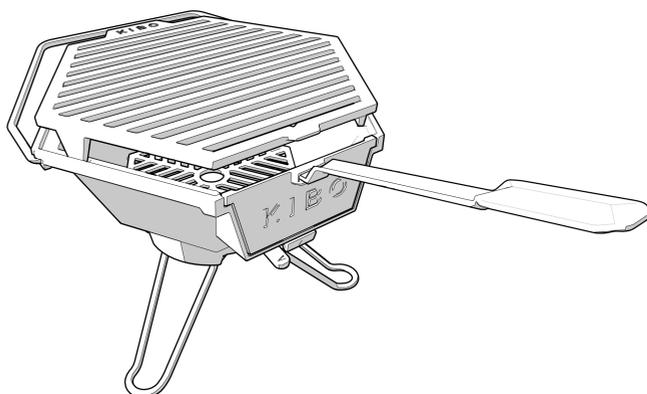
The vent handle will get hot while using the grill.

To prevent injury, use the **Poker - Handle** to adjust the airflow.



9. Using the Poker - Handle for the door:

If the door is hot and needs to be removed from the grill, or put back on, use the **Poker - Handle**, fitting it into the front slot in the top of the **Fire Door**.

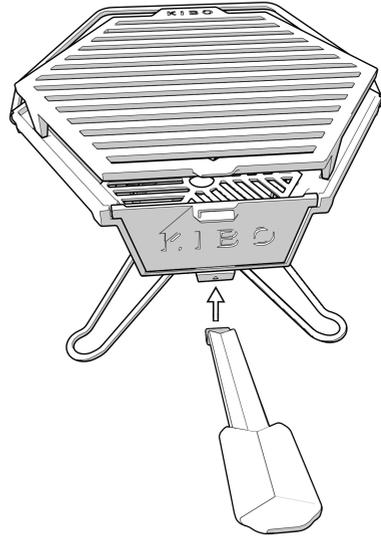


10. How to open the Fire Door when the grill is hot:

You can push the **Fire Door** open by using the **Poker - Handle**.

Position it under the bottom lip under the **Fire Door** and push up. The door will move up and fall open.

To close the door use the **Poker - Handle** to push it back up, and into its slot.



Operation

Cast Iron:

Cast iron will last long and age well when taken care of. Keep your grill dry and a little greasy to prevent surface rust. Store it in a dry place.

See **Cleaning and Care** on **page 19**.

Before First Use:

Be sure to season the **Top Grill** before first use.

See **Seasoning the Top Grill** on **page 17**.

Making a fire:

Place charcoal / briquettes or firewood on the **Bottom Grill**.

Light up a fire using your preferred method: e.g. tinder sticks, a fire starter block or some fire starter fluid. See the instructions for these products.

During cooking, charcoal / briquettes or firewood can be added through the **Fire Door**, which also provides access to the fire with the **Poker - Handle**.

To stoke the fire, air flow can be adjusted by shifting the vent handle on the **Ash Tray**. Moving it to the right will increase air flow (to increase the heat of the fire); to the left will decrease air flow (to temper the fire).

Extinguishing the fire:

To extinguish the fire **DO NOT** pour water over or on to (parts of) the grill. This may result in heat shock of the cast iron, which may result in cracks.

You can leave the fire to burn out, put a (fireproof) lid over it, or extinguish it by pouring dry sand over the coals.

Only use water or a fire extinguisher in an emergency.

Grilling:

Once the **Top Grill** has been seasoned and the fire is hot, you can start grilling your food.

Wipe, spray or brush a thin layer of food-grade oil on the **Top Grill** before grilling your vegetables, fish or meat. **NEVER** do this over a hot fire due to risk of flames.

The temperature required on the **Top Grill** can be obtained by:

- The amount of charcoal / briquettes or firewood used.
- Opening or closing the air vent on the **Ash Tray**.
- Adjusting the height of the **Top Grill**. It's height can be set in two positions, high and low.

Note: Be sure to place your KIBO Grill on a level heat-resistant surface. Some (hot) ashes may fall, or oil may drip from the bottom.

Seasoning the Top Grill

Before first use:

Cast iron cookware needs to be seasoned before first use. This process gives it a non-stick surface and prevents surface rust.

KIBO Grill comes pre-seasoned with a food-grade mineral oil, but it is wise to season the **Top Grill** as set out below:

There are two ways to season the **Top Grill**: the 'artisanal' way and the 'quick and dirty' way.

The first will give you **more control** over your non-stick layer, the second is for people with less patience who want to **fire the grill up right away**. You choose!

1. The artisanal way of seasoning your grill:

For this process you need a cotton rag and a conditioner like The Windmill® seasoning/cast iron conditioner (TWM090), and a regular kitchen oven.

Follow these steps:

1. Clean the **Top Grill** with hot or boiling water, then wipe off and leave to dry completely.
2. Heat the oven to 120° Celsius, place the product in the oven and leave it for about 60 mins. The heat will open the pores of the cast iron so all moisture can evaporate. This is important because moisture in cast iron can result in surface rust.
3. When the **Top Grill** is hot, wipe a thin layer of food-grade conditioner onto the cast iron. Be sure to touch all sides of the grill.
4. Place the grill in the oven and heat up to 180° Celsius. Once the grill starts to smoke, it can be left to cool down.
5. Repeat steps 3 to 4 at least three times. The more you repeat these steps, the better the cast iron will be seasoned.

Your **Top Grill** is now ready for use.

2. The quick and dirty way of seasoning your grill:

For this process you need food-grade oil and a bbq brush.

Follow these steps:

1. Clean the **Top Grill** with hot or boiling water, then wipe dry.
2. Light up KIBO Grill to a medium-hot and place the **Top Grill** on top. Leave the grill to heat up for 30 mins, until the flames have disappeared and the grill has heated up evenly. Moisture may evaporate from the cast iron; this is important because moisture on cast iron can result in surface rust.
3. Brush a thin layer of food-grade oil on the **Top Grill**. Fully brush the top surface and in between the grill grates. **NEVER** do this over a hot fire due to risk of flames.
4. Leave the grill over the fire until all oil has burnt into the cast iron.
5. Repeat steps 3 - 4 at least three times. The more you repeat these steps, the better the cast iron will be seasoned.

Your **Top Grill** is now ready for use.

Cleaning and care

DO NOT use soap:

Never wash the **Top Grill** with any soap or detergent. Do not put in the dishwasher. Use only hot or boiling water to rinse, then wipe off and leave to dry completely before storing it in a dry place.

Seasoning:

KIBO Grill is made from cast iron. All parts are pre-seasoned in the factory by baking a thin layer of mineral oil in to the cast iron. This provides initial protection against surface rust.

Be sure to season the **Top Grill** before first use. See **Seasoning the Top Grill** on **page 17**.

Maintenance:

Every time you cook, a thin layer of oil and/or fat will burn into the cast iron and improve its cooking and non-stick qualities.

Never remove that layer completely by using soap, detergents or by placing the grill in the dishwasher. If needed rinse the grill with hot or boiling water only, then wipe off and leave to dry completely before storing it in a dry place.

Tip: always store the **Top Grill** with a thin layer of food-grade oil..

Ageing:

Cast iron will age over time. The more you use it, the more beautiful it will become. But it needs some treatment every now and then:

The top grill should always be kept a little greasy (only use food-grade oil). This is the surface you will cook on, and it is vital to prevent any rust on the surfaces. Other parts that become extremely hot, like the **Fire Bowl**, will burn off their protective seasoning after a certain amount of time, subjecting them to surface rust. To prevent this, spray or wipe them with mineral or food-grade oil.

NB: next time you light up the fire, excess oil might cause some smoke.

Disclaimer and safety

1. This appliance is intended for outdoor use only. Do not use this appliance for other than its intended use.
2. Keep a fire extinguisher or a bucket of water or sand ready.
3. Always make sure the appliance is fully assembled prior to use. See the **Assembly Instructions** on **page 8** for proper assembly of all components.
4. Do not operate the appliance after a malfunction or damage of any kind.
5. Place the appliance on a level heat-resistant surface.
6. Only use firelighters to light your grill safely. Do not use methylated spirit, petrol or other highly flammable liquids for lighting or relighting.
7. Do not leave the appliance unattended during use.
8. Keep children and pets at a distance.
9. To avoid damage to property, always place this appliance on a suitably heat-resistant surface, as this appliance will get extremely hot during operation. Keep well away from heat-sensitive materials and objects.
10. Do not touch hot surfaces. Use handles and/or heat-resistant gloves.
11. Do not move the appliance once the fire is lit.
12. Hot fat or sparks may fall out at the bottom of the Fire Bowl; keep your feet clear.
13. Fire might flare up due to dripping fat from food or seasoning; keep a safe distance from the grill.
14. Do not place cooking utensils on the grill or griddle plate when it is hot, during cooking, keeping warm or reheating.
15. Do not pour water over or onto (parts of) the grill. This may result in heat shock to the cast iron, which may result in cracks.
16. Allow the unit to cool completely before removing the ash and/or cleaning the appliance.
17. Never use soap, abrasive cleaning products or oven cleaners for cleaning. See **Cleaning and Care instructions** on **page 19** for proper cleaning instructions.
18. Close supervision is required when the appliance is used by or near children.
19. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they are supervised or have received instructions on how to use the appliance from a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
20. Do not use in or on recreational vehicles and/or boats.
21. Do not sit or stand on the product.

Environment and sustainability

Quality:

KIBO Grill is a high-quality grill for outdoor use, made of cast iron. For people who prefer products that are built to last, take care of their stuff, and like to prepare good food on proper equipment. Treat it well and it will last you a lifetime.

Sustainability:

Cast iron is made from partially recycled iron.

Iron is the fourth most common element in the earth's crust, and can be fully recycled to make products of the same quality as the product it has been recycled from. This makes it a very sustainable material.

No PFAS.

Cooking on seasoned cast iron is a traditional and healthy way of cooking. It does not emit the chemical fumes (like PFAS) that sometimes occur when using other industrial non-stick cookware.

Carbon dioxide:

CO₂ is stored in wood to be released when it degrades in nature, or when burned.

Trees use the CO₂ in the atmosphere to grow. Therefore, in contrast to the use of fossil fuels, burning wood or charcoal does not add to total CO₂ in the atmosphere as long as the total number of trees on the planet is not reduced.

It is therefore important to use clean, dry wood or charcoal from sustainable forests, where every tree felled is replaced by one or more new trees.

Food:

KIBO Grill is perfect for grilling all sorts of food, like vegetables, fish or meat. Please think of your carbon footprint when you buy food, and buy organic when you can.

Warranty

This user manual is subject to change without notice. For the latest version of your user manual, please visit: www.kibogrill.com/usermanual

Ten Year Limited Warranty:

This product is warranted to the original purchaser against defects in material and workmanship under normal outdoor household use and proper assembly. All parts are guaranteed for 10 years from the date of purchase. Claims against the warranty requires proof of purchase and we suggest that you keep your receipt.

Damages caused by commercial or institutional use, accidental or intentional damage, repairs made or attempted by unauthorised persons, misuse or failure to perform normal and routine maintenance are not covered by this warranty.

NB: Cast Iron can crack or break when dropped.

Liability for consequential property or commercial damages is expressly excluded fromn this warranty.

Claims against your warranty: contact your (web)shop

In the event of any defects in the material or workmanship, we will provide you with a reasonably similar replacement product, either new or factory refurbished; however, the liability of KIBO Grill will not exceed the purchase price of the product. This warranty entitles you to specific legal rights, and you may also have other rights that vary from country to country.

Authorisation for return may be obtained by contacting the (web)shop where you bought the product. They will help you with your warranty claim.



The KIBO ® brand is a registered trademark.



KIBO Grill Is a registered design.



Metal is forever recyclable.



Distribution:

the Windmill Cast Iron

info@thewindmillcastiron.nl

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