

ELEMENTS™

KAMADO
USER MANUAL

ELEMENTS KAMADO

DIMENSIONS

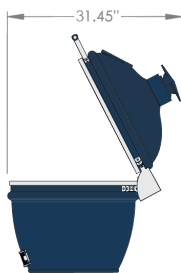
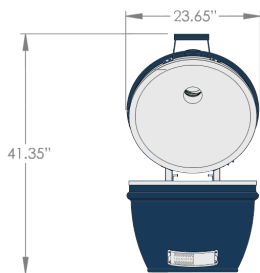
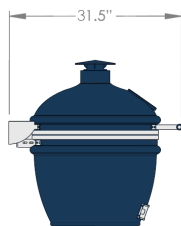
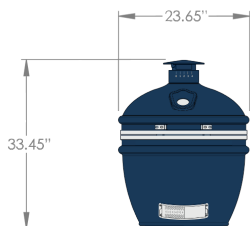


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SAFETY INFORMATION

WARNING

Incorrect installation, utilization, adjustment, modification, servicing, or maintenance of the grill can result in injury or property damage. The manufacturer cannot be held liable for harm or injury caused by improper handling of the grill. To minimize the risk of fire, electric shock, or injury when using, installing, or maintaining your Victory grill, please carefully read the warnings provided below.

CALIFORNIA PROPOSITION

65 WARNING

This product can expose you to chemicals, including carbon monoxide, which are known to the State of California to cause cancer and/or birth defects or other reproductive harm. For more information, please visit: www.P65Warnings.ca.gov

ASSEMBLY & INSTALLATION

If you have any doubts regarding the use of this grill, seek the advice of the Authority Having Jurisdiction or a local contractor. The use of accessories or components that are not approved by the grill manufacturer may result in injury and will invalidate the warranty. Due to its heavy weight, always have 2-3 people assist when moving the kamado. Do not attempt to move it when it is hot.

OPERATION

This grill is meant for outdoor use only and should not be used in enclosed or partially enclosed areas such as garages or buildings, as this may result in dangerous carbon monoxide buildup. Be careful when using the grill as every part will be hot during and after use. Keep children and pets away and always wear protective clothing and gloves. Be cautious when opening the ceramic lid and allow oxygen to slowly enter the grill by opening it just 1-2 inches before fully lifting it. Never use water to extinguish a fire in the grill and always have a fire extinguisher nearby. Do not touch hot surfaces and always use handles to open or close the grill. Use cooking utensils with heat-resistant handles and protective mitts. Do not wear loose or hanging garments while using the grill, and do not lean over the cooking surface. Do not use the grill in windy conditions and ensure proper ventilation. Children should never be left unattended near the grill and should not touch or sit on any part of it. Avoid looking into

the top vent while in use and keep the lid closed while cooking. Be careful not to spill liquids into the grill when it is hot.

CHARCOAL

Charcoal should only be placed in the designated charcoal plate and not anywhere else. Do not use lighter fluid to ignite coals. Highly flammable fluids such as gasoline and kerosene should not be used as a starter due to the risk of explosion. Do not use an electric starter in wet conditions or when standing on wet ground. Do not touch the charcoal to see if it's hot after lighting the grill, keep it uncovered until ready to cook. Do not leave coals and ashes unattended. Allow the coals to burn out completely and the ashes to cool completely before disposal. Wrap cold ashes in heavy-duty aluminum foil and put them in a non-combustible container, away from any other combustible materials. Extinguished coals and ashes must be stored a safe distance from all structures and combustible materials.

MAINTENANCE & STORAGE

The grill should not be used as a storage space for flammable materials and the surrounding area should be kept clear of any combustible materials, gasoline, and flammable liquids to prevent injury, death, explosions, or fires. Propane/butane cylinders should not be stored near the grill or any other grill. Food should not be left in the grill and nothing should be stored inside the grill to prevent melting or fire hazards. Items of interest to children should not be stored in cabinets above the grill or inside the grill to prevent children from climbing on the grill and risking injury. The hinge mechanism and bands of the grill should be regularly checked for proper operation and tightness and lubricated periodically to ensure smooth opening and closing. Hot parts of the grill, such as cooking accessories, cooking grids, and inner trays, should only be handled with protective gloves and people should not be in close proximity of the grill when handling these hot components.

PACKAGE CONTENTS

UNPACKING YOUR KAMADO GRILL

When setting up your kamado grill, it's best to get professional assistance to ensure proper installation and maintain the warranty. Follow these guidelines for safe and easy unpacking:

- **Use 2 to 3 people to move the grill.**
- **Take the grill and all its accessories out of the packaging and inspect for any damage or missing parts.**
- **Check the hinge after removing the unit from the packaging. The fasteners may have become loose during shipping and may require tightening.**
- **When transporting your grill, do not lift it by the hinge.**
- **The lower vent can only be used for lifting if gloves are worn.**
- **Some parts of the grill come with protective packaging and supports, which need to be removed and put into place.**

PARTS

Before putting it together, compare all the parts with the list provided. Assemble the pieces on a soft surface to prevent any damage to the paint. To make the assembly process easier, keep the bolts loosely attached while putting it together, then fully tighten them only after the construction is finished.



WARNING:

Avoid tightening the bolts excessively to prevent damaging either the bolts or the grill components.



CAUTION:

Before using the grill, remove all packaging materials and keep the safety instructions for future reference. Review the instructions before using the grill for the first time. Ensure that the lid is closed before assembling the grill.

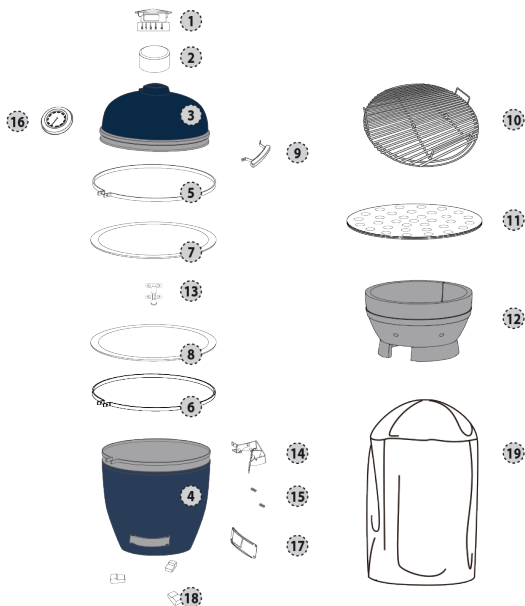


WARNING:

Exercise caution when using the grill, as every component, including the ceramic exterior, will become hot during and after use. Keep children away and always wear protective gloves and clothing when handling the grill. Never touch the kamado body when in use.

When opening the ceramic lid, be extremely careful as hot coals may ignite when exposed to a sudden influx of air. Open the lid gradually, about 1-2 inches, and wait for 5-10 seconds to allow oxygen to enter slowly, then lift it completely open (known as "burping" the grill). It is crucial to always wear long, heat-resistant gloves for safety.

PARTS LIST

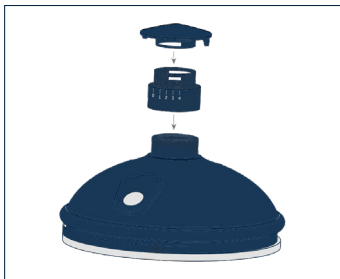


PART NO.	DESCRIPTION	QTY
1	Top Vent	1
2	Gasket For Top Vent	1
3	Ceramic Lid	1
4	Ceramic Bottom Body	1
5	Lid Holding Ring	1
6	Bottom Body Holding Ring	1
7,8	Fiber Glass Gasket For Ceramic Body	1
9	Bamboo Handle	1
10	Cooking Grid	1

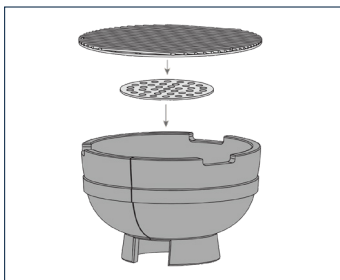
PART NO.	DESCRIPTION	QTY
11	Charcoal Plate	1
12	Firebox	1
13	Lock	1
14	Hinge	1
15	Spring	1
16	Thermometer	1
17	Bottom Vent	1
18	Ceramic Feet	1
19	Bbq Cover	1

ASSEMBLY INSTRUCTIONS

1. Attach the top vent by aligning the side notch with the thermometer at the front of the grill. Then place it over the top opening and secure it with the pre-attached bolt and nut.



2. Place the firebox, charcoal plate, and the main cooking grid inside the ceramic body.



3. Attach the lid handle to the ceramic body using the four bolts, washers, and nuts that come pre-attached.

Your ceramic kamado is now assembled!

Make sure to read and follow the instructions in the Curing section before using.



INSTALLATION



WARNING:

- The installation of this grill must comply with local codes and maintain a minimum 48-inch distance from any combustible materials such as wood, paper, cloth, plastics, gyprock, plants, rubber, and fiberglass.
- The grill should always be kept on a level surface and used exclusively in open outdoor spaces.
- Never use the grill indoors or in any enclosed structures.
- Before construction, have the equipment evaluated by a professional contractor.

COMBUSTIBLE CLEARANCE

- The grill must be positioned at least 48 inches away from any combustible surfaces in the front, back, and sides.
- It should not be installed or used on or near any combustible floor or surface, even at a distance.
- It is also important to not store flammable liquids, gasoline, or combustible materials near the grill.

VENTILATION

- Make sure that there is enough air flow for the grill, its cart, or the island it's placed in so that it burns properly and doesn't overheat.
- Blocking the front vent of the grill can cause problems with performance and can be hazardous.

COVERS AND ENCLOSURES

- Avoid using the grill in a building, balcony, or pergola or any other enclosed or partially enclosed space, either temporarily or permanently.

SURFACES

- Place the kamado on a sturdy, even surface.
- The feet kit is necessary, as it provides space between the kamado and surrounding materials to reduce heat transfer.
- This grill is not intended for use in recreational vehicles or on boats.

INSTALLATION

WEATHER AND CHEMICAL HAZARDS

- Shield the grill from harsh weather conditions, such as rain and high winds.
- This grill's components may corrode faster than normal if exposed to the following elements:
 - Saltwater environments (coastal or poolside)
 - Pool chemicals
 - Garden fertilizers
 - Countertop chemicals (stone sealer)
- If this grill is exposed to any of the elements above, more frequent cleaning and covering of the unit is required.
- Avoid storing chemicals near the grill and check for mold inside the unit if moisture has entered, as it may spill out through the front vent.

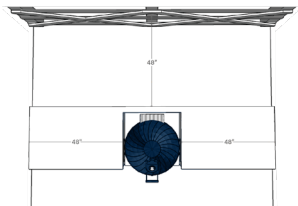
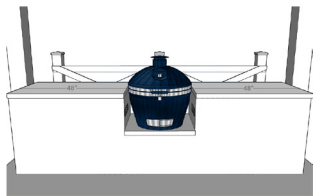
INSTALLATION TIPS

- Two people are required for safe and proper installation of the grill to prevent any damage to the unit or outdoor kitchen.
- If the grill is being built-in, a non-combustible base should be constructed for it to rest on.
 - Any material within the 48-inch clearance zone must be made of non-combustible materials.
- Allow an extra 12 inches behind the grill for the lid to open if there is a wall or partition behind it.
 - Consider leaving additional space behind the grill to prevent smoke from staining the wall or partition.
 - Note that if the wall or partition is combustible, the required 48-inch clearance from combustible surfaces is not met.
- Ensure that the lower vent of the grill has proper air flow.
- The installation of the grill should adhere to the required clearance from combustible surfaces in all directions. Other factors like the height of the cooking surface and additional space around the grill are based on personal preference.
- The cooking surface is typically set at or slightly above countertop height.
- Consult local authorities for building codes and to determine if a permit is necessary for constructing an outdoor kitchen.

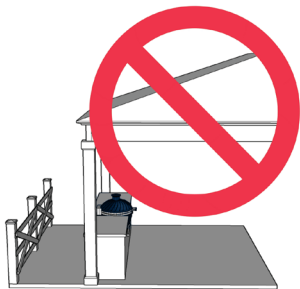
ISLAND INSTALLATION

WARNING:

The feet kit creates an air gap and reduces heat transfer to nearby materials. It is also important to maintain a minimum distance of 48 inches from all sides of the grill to any combustible surfaces.



Do not use this grill in any indoor or covered areas such as balconies or pergolas, regardless of whether they are permanent or temporary.



WARNING:

Take caution when using the grill, keep children away and use protective clothing and gloves. The entire grill will be hot during and after use, including the kamado body, so do not touch it. Exercise caution when opening the ceramic lid as hot coals can flash when exposed to air. To safely open the lid, start by lifting it 1-2 inches and holding it there for 5-10 seconds to allow oxygen to enter gradually, then slowly lift it all the way open (a process known as "burping"). Always use heat-resistant gloves for safety when using the grill.

BEFORE FIRST-TIME OPERATION

Before cooking on the grill, take the following steps to ensure proper use and the best grilling experience:

- Verify that the minimum clearances are met.
- Remove all packaging materials.
- Ensure all parts and components are securely in place.
- Clean all exterior surfaces.

CURING THE GRILL

To ensure its longevity and proper function, it is essential to cure your kamado grill. Neglecting to cure the grill can cause damage, such as to the felt gasket seal if the initial burns are too hot before it has had the opportunity to properly mature through use.

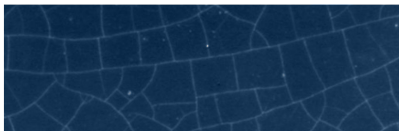
To properly cure the grill, follow these steps:

- Place a handful of lump charcoal and a lighter cube or firelighter on the charcoal plate.
- Light the lighter cube with a long-nose lighter or safety matches, but do not use gasoline, lighter fluid, white spirit, alcohol, or other similar chemicals.
- Close the lid after the lump charcoal is lit, with both the top and bottom vents mostly closed. The temperature should be between 180-225 degrees Fahrenheit.
- Allow the fuel to burn until it is completely used up and the fire has gone out naturally, which should take around two hours.

AFTER CURING

Once the grill has undergone proper curing and has cooled down, take the following steps:

- Check all fasteners. The heat may cause the metal band connecting the lid and grill to expand, causing it to become loose, so tighten it with a wrench if needed.
- Begin grilling.



CERAMIC "CRAZING"

Your kamado grill's surface may show crack lines upon close inspection, but this is not actual cracking of the ceramic. This is referred to as "crazing," which is a common occurrence due to the different expansion rates between the glaze finish and clay in all ceramic kamados.

WARRANTY

Belgard's Elements is backed by the strongest warranty in the industry! In addition to precision engineering and outstanding performance, the Elements Oven includes a LIFETIME WARRANTY. Now you can grill with the peace of mind that you have an industry leading warranty.

ELEMENTS KAMADO

- 6 year warranty for the ceramic body
- 2 year warranty for replacement parts

ELEMENTS GAS APPLIANCES , STORAGE, AND BARS & SINKS

- Lifetime Warranty on construction and manufacturer defects
- Lifetime Warranty on frame and housing
- Lifetime Warranty on cooking grates, burners and valves
- 3 year Warranty on all other parts, components, and electrical
- Lifetime Warranty on construction, workmanship and materials for all stainless steel components, including doors, drawers, ice chests, beverage centers, sinks and grill liners
- 1 year on all other parts and electrical
- Limited (1 year) Warranty on grill covers

REFRIGERATION

- 2 year warranty on all construction and compressor
- BGRFR-21D, BGRFR-21-D-R)
- 1 year warranty on all electrical components



Elements Lifetime Warranty is valid for original purchaser at original site of delivery with proof of purchase and photo documentation only. Registration form must be submitted within 30 days of the purchase date to validate the warranty. Warranty is void upon transfer of ownership. Warranty does not apply to products installed in any commercial, rental, or non-residential application. Warranty covers replacement parts only. Manufacturer is not responsible for labor or labor-related costs. Warranty does not cover discoloration, surface rust, corrosion, or oxidation, which may occur due to harsh environments, chemicals, or overheating. Warranty will not apply for damage resulting from improper installations, abuse, extreme environments, grease fires, or misuse. Regular and proper maintenance is required. Coastal, humid, and/or salt environments are subject to manufacturer review. All out-of-box claims must be made within 30 days of purchase and must be made prior to installation. Any product installed damaged will be considered damaged during installation and not covered under warranty. Warranty and registration forms are available at www.amddirect.com. Please be advised - all display models are sold "as is" and the warranty covers the following items only: main burners (Lifetime), grates (Lifetime), burner covers (1 year). All warranties are subject to the review and approval of the manufacturer.

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