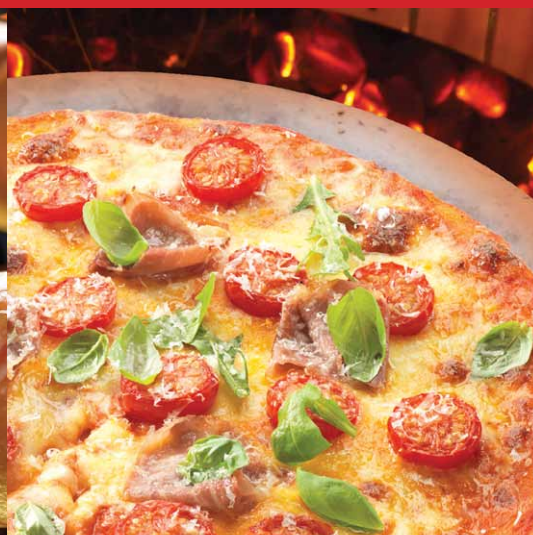


 **GRAND FIRE**
KAMADO



THE NEW GENERATION BBQ OVEN



INTRODUCING GRANDFIRE KAMADO BBQ, SMOKER & PIZZA OVEN

CERAMIC COOKING

Our name comes from an ancient style of cooking that began over 3,000 years ago. The name "Kamado" is the Japanese word for "stove" and literally, it means "place for the cauldron". It's a simple yet highly efficient and flexible method of cooking any food – perfectly.

The GrandFire Kamado BBQ brings together these age old cooking techniques and blends them with today's technology. The amazing heat retention properties of ceramics enables temperatures up to 399°Celsius meaning the GrandFire Kamado can be used for cooking meats, smoking fish and even baking!

Once you try the GrandFire Kamado for yourself you'll be amazed by its versatility and before long it will become the envy of your friends!



SAVOUR THE
WOOD SMOKED
FLAVOUR...



GRANDFIRE KAMADO

FOR ALL COOKING REQUIREMENTS

AN OVEN, STOVE, BBQ AND SMOKER

The GrandFire Kamado allows you to smoke, bake, roast, BBQ and sear with a simple adjustment to the air flow and by using direct or indirect heat. Not to mention a cooking range as low as 82°C to over 399°C, which most BBQs cannot achieve. The bottom line is that you can cook anything on our BBQ.



UNMISTAKABLE CHARCOAL TASTE

There's nothing like a sizzling mouth-watering steak infused with the flavour of charcoal. That authentic taste is why GrandFire Kamado is fast becoming the number one choice for the backyard entertainer.

Up to heat and ready to cook in only 15 minutes, the charcoal burns extremely clean and hot for long periods of time.

YOUR OWN BACKYARD PIZZA OVEN

WOW your friends and family with the unique flavours of a wood fired pizza – just like the master chefs! Pizzas can be baked on our ceramic pizza stone which can also be used to bake fresh bread! With a GrandFire Kamado in your backyard, the “Summer BBQ” will take on a whole new meaning and really the only limit to a creative pizza topping is your imagination! By the time it would take to deliver a takeaway pizza you would have whipped up a masterpiece!



GRANDFIRE KAMADO

COMPONENTS & FEATURES



GRILL/SMOKER FUEL TYPE



We recommend quality natural lump charcoal for maximum heat control and response.

SPECIFICATIONS

Dimension (grill w/cart and side shelves extended): 128cm(H) x 119cm(W) x 74cm(D)

Grate Cooking Space: 1,673 sq cm

Weight (Ceramic Base & Dome): 70kg

Weight (Stainless Steel Cart): 4.5kg

Weight (Two shelves): 3kg

MANUFACTURER WARRANTY

5-Year Limited warranty on all ceramics and metal construction, and 2 years on all other accessory parts.



Semi-circular Split Cooking System

Semi-Circular 304 S/S grates and 3-tier rack enable multiple different cooking options.



Semi-Circular Heat Control System

Semi-Circular adjustable ceramic heat deflectors provide combinations of direct or indirect heat, creating multiple different cooking styles in seconds.



Dome & Base Construction

Internal Heavy Duty Ceramic surrounded by a heat-resistant glaze coated outer shell, provides full protection from any harmful external heat build-up.



Quick Response Thermometer

Large quick response thermometer with dual temperature indicator.



Bamboo Side Shelves

Tough, sustainable, treated bamboo provides for easy maintenance.



Temperature Control Top Vent

High Grade Stainless Steel top vent enables easy, responsive temperature control.



Stainless Steel Cart on Castors

Easily move your Kamado around on the 304 Stainless steel cart, and lock into place using the XL castor, and in-place locking system.



Temperature Control Lower Vent with Ezi-Clean Ash System

Lower vent control allows for additional fast effective temperature control with an easy removable ashtray.



Heavy Duty Hinge & Bands

Heavy Duty 304 Stainless Steel Hinges and bands built to withstand heavy loads and tough environments.



Fire box

Heavy duty fire and heat resistant ceramic prevents structural cracking.



Bamboo Handle

Curved sleek design made from tough, sustainable bamboo, never gets hot to the touch.



Pizza stone

Perfectly sized ceramic pizza stone is included with every Grandfire Kamado.



THREE UNIQUE FORMATS

STAND ALONE, CART OR CABINET OPTIONS

We have a configuration to fit your environment & lifestyle, from family cooking through to the entertaining!

All our fixtures and fittings are constructed from 304 stainless steel giving you the confidence of premium quality and longevity which will stand up to New Zealand's harshest weather conditions.



STAND ALONE OR INBUILT

Our Stand Alone unit sits perfectly on your BBQ table when space is at a premium or can be integrated into an Inbuilt outdoor kitchen.



SIMPLE CART

Our Steel Cart is simple and elegant. On lockable castors with bamboo shelves providing plenty of working space which conveniently remove for easy storage.



INTEGRATED WITH STAINLESS STEEL CABINET

Our Steel Cabinet with foldable shelves provides plenty of working space and convenience. The generous storage area is perfect for accessories. On castors for ease and maneuverability.



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