Welcome to Kamado cooking! Our Icon Kamado is based on 3,000+ years of clay pot cooking from around the world. Over generations our ancestors have continued to refine Kamado techniques for grilling, smoking, baking and cooking all types of food, including meats, poultry, fish and vegetables. Kamado cooking locks in moisture and provides a variety of ways to infuse different tastes into your foods, turning weekend grillers into neighborhood chefs.

Our Icon Kamado builds on this heritage with fresh aesthetics, safety and convenience features, a user-friendly easy-lift lid with spring assist and high-quality materials to define a new industry standard for design and innovation. The thick ceramic construction of our grill provides superior thermal insulation allowing you to grill, cook, bake or smoke regardless of the season - from the hot summer days in our home town of St. Louis to the cold snowy days in Bangor, Maine.

In this manual we provide the basics to get you cooking and invite you to our website, www.icongrills.com, where we share recipes, detailed Use & Care information and contact information if you need more help.

From our entire team here at Icon Grills, thanks for your purchase. Here's to becoming the destination eatery in your neighborhood!

Cooking with your Kamado

Your new Icon Kamado is the complete outdoor cooking appliance that allows you to sear, grill, bake and smoke all types of food. For best results, we recommend using natural lump charcoal made from hardwoods. Compared to briquettes, natural charcoals start faster, burn cleaner and longer, reach higher temperatures and produce less ash. Leftover natural charcoal also relights for re-use. Before restarting the grill, knock off excess ashes from remaining charcoal. Routinely empty ashes, but only do so when grill is cool.

Starting your Icon Kamado Grill is simple and fast: Open top and bottom vents wide open, fill the inner fire bowl with enough charcoal to cover the air holes, then light the charcoal using either an electric starter or approved grill starters. After several coals are burning, spread evenly, adjust top and bottom vents, and wait for the Kamado to reach your desired cooking temperature. As needed, add more charcoal by using the flip grate feature, being careful not to burn yourself with the hot food or cooking grate.
### SET-UP

#### Step 1: Cart Assembly
- Remove bolts, washers and locking washers from the three “X” connectors.
- Remove paper washers and begin assembling the “X” connectors and legs.
- Please Note: Top, Middle & Bottom “X” connectors must be assembled simultaneously.
- Assemble cart by inserting the three “X” connectors into leg ends and install bolts and washers in the same order they were removed from “X” connectors.
- While assembling, tighten bolts to allow for adjustment in cart. Otherwise it can be difficult to get all the bolts inserted.
- Screw in Standard Rubber Wheels to Rear Cart Legs and the Locking Rubber Wheels to front Cart Legs.
- Once Cart is assembled, flip cart over so that bolts are exposed.

#### Step 1a:
- Loosen the (4) outer bolts slightly so as to allow for the Holster body to slide into the gap between the bolt heads and the leg bars.

#### Step 1b:
- With opening of Holster facing the front of the cart (the Locking Wheels) slide toward the rear of the cart.

#### Step 1c:
- Slide Holster back into place.

#### Step 1d:
- Using provided T-Handle Wrench, tighten bolts again through hole openings in bottom of Holster.
- Once Holster is secure, flip cart back over to proper position so that it is resting on Wheels. Continue Grill Assembly.

#### Step 2: Shelf Brackets
- Remove nuts and washers from bolts welded on the bottom banding and remove paper washers.
- Mount shelf brackets over studs with bracket slots facing up. Brackets are stamped on the back with letters indicating their position (e.g., LF=Left Front and RB=Right Back).
- Mount flat washer then acorn nut on each stud and tighten with wrench provided.

#### Step 3: Handle and Side Shelf Mounting
- To assemble handle, remove nuts and washers from bolts welded on the top banding opposite the hinge.
- Remove paper washers and attach handle bracket over studs. On each stud, place a flat washer and an acorn nut, then tighten (Step 3).
- Mount side shelves by inserting the shelf rod into the shelf bracket. Tilting the shelf up slightly and sliding in or out allows you to deploy the shelves.

#### Step 4: Cast Iron Cooking Grate Assembly
- Remove stainless steel handles and bolts from package. Line up handles and bolts with holes in Cast Iron Cooking Grate & tighten.

#### Step 5: Grill Assembly
- Take all parts out of grill before lifting. The grill is heavy and will require two people to lift and guide the Kamado into cart.
- Be sure the Ash Drawer is centered between the two front legs and the grill is resting against the two back legs.
- Lower fire bowl into grill with the ash drawer opening lined up with the opening in the main ceramic body. Place cast iron charcoal grate with attached starter pocket into fire bowl (Step 4). Align tabs of starter pocket with electric starter port in fire bowl.

#### Step 6: Install Grill Light
- Remove nut and washer from the first shelf bracket bolt on right side of bottom banding.
- Slide flexible light bracket over bolt, then replace washer and bolt and tighten (Step 6a) and insert flexible light into bracket and tighten knob (Step 6b).

#### Step 7: Lava Stone & Bracket Assembly
- Open grill and take off grill grates to expose fire bowl. Spread bracket so it makes a “X” shape and lower into fire bowl, allowing the bracket to rest on edge of fire bowl.
- Lower Lava Stone onto the bracket.

#### Step 8: Complete Assembly
- Place cooking grates onto grill with hinged section facing toward front of grill.
- Close lid and press top vent onto grill with calibrations facing the front (Step 8).

#### Step 9: Using the Electric Starter
- Place required amount of charcoal inside fire bowl and completely open bottom and top vents to maximize air flow.
- Flip open electric starter door and insert electric starter as far in as possible. Plug in electric starter.
- Wait until edges of charcoal turn white and flames are licking the mound of charcoal. On average it takes 8-12 minutes to start charcoal.
- Unplug starter and remove from Starter Door. Be careful when removing electric starter, the element will be very hot. After use, let element rest on support and cool completely away from children and pets.

#### Step 10: Ash Drawer Usage
- Once grill is cool, it is safe to remove ash from Ash Drawer.
- (Step 10a) Using bottom knob on Ash Drawer, lift slightly and (Step 10b) pull drawer out.
- Close Ash Drawer by pushing Ash Drawer back into grill body until it drops down back into place.

#### Step 11: Removing Cast Iron Grate
- Use provided Grate Removal Tool to lift out Cast Iron Grate by centering the prongs of the tool in between the center grate bars closest to the icon logo.
- When prongs are pushed all the way forward, lean Tool back against grate and lift up. Use caution, Cast Iron Grate is heavy.
Subject to the following terms and conditions, Phase 2, LLC, d/b/a Icon Grills (“Icon Grills”) warrants to the original purchaser that the ceramic cooker manufactured or supplied by Icon Grills will be free from defects in material and workmanship under normal use for the following periods from the original date of purchase: limited lifetime for all ceramic parts, five (5) years for all metal parts, one (1) year for temperature gauge, gaskets and cover, 90 days for side shelves, adjustable grill light, electric starter and lava stone & bracket. This Limited Lifetime Warranty is contingent upon purchaser registering the product at www.icongrills.com/register within 30 days from the date of purchase along with a copy of the original dated sales receipt, which can be attached in an electronic format (i.e. scan, photograph, etc.) to an email sent to help@icongrills.com. Failure to do so will invalidate the warranty. Any chips or cracks in the finish of the ceramic cooker present at the time of purchase must be noted on the original dated sales receipt. This Warranty is not transferable to subsequent owners. If you cannot register online, contact Icon Grills customer service at (877) 917-4273 or email help@icongrills.com.

If any product covered by this Warranty is defective due to a covered warranty condition, such product will, at the option of Icon Grills, be repaired to its original condition or replaced with a comparable new product or part. The repair and/or replacement of parts shall constitute the extent of the liability and obligations of Icon Grills under this Warranty. Purchaser is required to provide photographic evidence to assess the damage when submitting claim. Scratches, cracks, chips, dents, crazing, or minor cosmetic blemishes of the exterior glaze not affecting performance are not covered under warranty, as determined by Icon Grills.

This Warranty does not cover damages caused by improper assembly, improper care, failure to follow directions of use, misuse, abuse, negligence, extreme environmental conditions, normal wear and tear, accidents, acts of nature, or unauthorized repair, alteration or modification, as determined by Icon Grills. This Warranty does not apply to chips or cracks in the ceramic cooker which may occur after the ceramic cooker is purchased by the original purchaser. Icon Grills is not liable for any default or delay in its performance under this Warranty that is caused by any circumstances beyond its control. This Warranty will be invalidated if any liquids, including starter lighter fluid, are poured on or in the ceramic cooker. The protective coating of the ceramic cooker can be compromised by substances or conditions that are beyond the control of Icon Grills. While Icon Grills uses rust-resistant materials, the Warranty as to metal parts does not cover rust or oxidation unless the structural integrity of the ceramic cooker is compromised as determined by Icon Grills.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitations and exclusions may not apply to you. This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Icon Grills does not authorize any person or entity to assume any obligation or liability on its behalf in connection with the sale and purchase of any of its products. The purchase of any Icon Grills product from anyone other than Icon Grills or an authorized dealer will void the Warranty associated with the product. If you have a question regarding the identity of an authorized dealer, you should contact Icon Grills before you purchase the product.

To submit a warranty claim, the original purchaser or authorized agent of the original purchaser must contact Icon Grills at (877) 917-4273 or contact Icon Grills via email (help@icongrills.com) or through the website at www.icongrills.com.

Long-Term Maintenance

- Cover your grill when not in use to extend life and maintain appearance.
- When moving grill, always pull by the back hinge.
- Cover your grill when not in use to extend life and maintain appearance.
**Starting**

**Step 1: Measure Charcoal**
Set bottom vents wide open and open lid. Fill the fire bowl with enough charcoal to cover the air holes. For smoking foods at low temperatures for longer periods of time (1.5 hours+) you will need to add a little more charcoal, up to approximately 2 inches/5 centimeters above the same air holes. Mound charcoal over perforated stainless steel electric starter pocket. Use lump charcoal for best results.

**Step 2: Start Charcoal**
Keep lid open. Open the electric starter flipper door and insert starter as far as possible then plug in. Wait until edges of charcoal turn white and flames are licking the mound of charcoal. It takes approximately 8 - 12 minutes to start the charcoal. After coals are started, unplug electric starter and let element rest on support and cool completely away from children.

*Electric Starter sold separately on some models.

**Step 3: Set Temperature**
Once charcoal is lit, level it out for even heat distribution and close the lid. Set top and bottom vents to the desired setting (refer to the Setting Temperature section in this manual for specific calibrations to use to attain desired cooking temperature).

**Step 4: Get Cooking**
Use a wire grill brush to clean the cooking grate. That's it - you are ready for the best cooking experience of your life. Go to our website for recipes.

**Step 5: Ash Removal**
Always let ash cool before removing ash drawer. Prior to each use, lift and pull out Removable Ash Drawer and dispose of ash.

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**Setting Temperature**

Icon Grills Kamado cooking temperatures are controlled by adjusting the calibrated top and bottom vents.

Increasing air flow through top and bottom air vents increases cooking temperature, while decreasing air flow lowers the cooking temperature. Closing both top and bottom vents starves the charcoal of oxygen and stifles down the fire.

*Caution – If you’re going to smoke, do not let the grill get too hot. Keep the temperature low, it takes hours to cool down.

*Caution – Continuous grilling at extreme high temperatures may cause the felt to burn.

Prevent Flare-Ups:
If the lid is lifted too quickly, oxygen will rush inside the grill causing a flare-up. To prevent a flare up, lift the lid 1”/25mm and count to three before fully opening the grill. This method is called “Burping your Grill.”

**Cooking Temperature**

All cooking times and temperatures are approximate. Visit foodsafety.gov for additional information on safe minimum cooking temperatures.

**Smoking**

<table>
<thead>
<tr>
<th>Approximate Cooking Time</th>
<th>Smoker Temp (°F)</th>
<th>Meat Temp. (°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brisket (8 - 12 lbs)</td>
<td>1.5 hours/lb</td>
<td>225 - 250</td>
</tr>
<tr>
<td>Short Ribs</td>
<td>5 hours</td>
<td>225 - 250</td>
</tr>
<tr>
<td>Tenderloin (3 - 4 lbs)</td>
<td>1-4 hours</td>
<td>225 - 250</td>
</tr>
<tr>
<td>PORK</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baby Back Ribs (1.5 - 2.5 lbs)</td>
<td>5 hours</td>
<td>225 - 250</td>
</tr>
<tr>
<td>Shoulder / Butt (6 - 8 lbs)</td>
<td>1.5 hours/lb</td>
<td>225 - 250</td>
</tr>
<tr>
<td>Ham (Bone In)</td>
<td>1.5 hours</td>
<td>225 - 250</td>
</tr>
<tr>
<td>Spare Ribs (2.5 - 3 lbs)</td>
<td>5 - 7 hours</td>
<td>225 - 250</td>
</tr>
<tr>
<td>Tenderloin (1.5 - 2 lbs)</td>
<td>2.5 - 3 hours</td>
<td>225 - 250</td>
</tr>
<tr>
<td>POULTRY</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Turkey (Whole)</td>
<td>15 - 20 min./lb</td>
<td>240 - 275</td>
</tr>
<tr>
<td>Chicken (Whole: 2.5 - 4.5 lbs)</td>
<td>2.5 - 4 hours</td>
<td>250 - 275</td>
</tr>
</tbody>
</table>

**Grilling (350 - 450°F)**

<table>
<thead>
<tr>
<th>Beef Temp (°F)</th>
<th>Pork Temp (°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rare</td>
<td>125 + 3 min. Rest</td>
</tr>
<tr>
<td>Medium-Rare</td>
<td>130 - 135</td>
</tr>
<tr>
<td>Medium</td>
<td>135 - 140</td>
</tr>
<tr>
<td>Medium-Well</td>
<td>140 - 150</td>
</tr>
<tr>
<td>Well-Done</td>
<td>155+</td>
</tr>
<tr>
<td>Ground</td>
<td>160</td>
</tr>
<tr>
<td>Poultry Temp (°F)</td>
<td></td>
</tr>
<tr>
<td>Dark Meat</td>
<td>165 - 175</td>
</tr>
<tr>
<td>White Meat</td>
<td>165</td>
</tr>
<tr>
<td>Ground</td>
<td>170 - 175</td>
</tr>
</tbody>
</table>

**Temperature Settings are approximate. Many varying factors may give you different results with controls, such as lump charcoal quality, altitude, wind, outside temperature, dew point, barometric pressure, humidity, etc.**