



ALFA Xtra Large Exclusive

Ceramic grill



INSTRUCTION MANUAL

Read these operating instructions carefully!

This is a product of Agrikon Gamma Ltd.

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1.Introduction

Thank you for buying our BBQ, please read this manual before use and save it well for future references.

2.Safety measures



1. Never use the barbecue indoors or in a partially enclosed space. Toxic fumes accumulate and can cause serious injury and, in the worst case, death.
2. Place the barbecue on a hard flat surface, stable enough to support the weight.
3. Never place the barbecue on a combustible and/or flammable surface.
4. Always keep the barbecue away from petrol and/or other flammable and/or combustible liquids, flammable gases, flammable vapours or areas where these are suspected to be present.
5. Never use the barbecue in strong winds.
6. Keep out of reach of children and animals.
7. Do not use chemical agents such as methylated spirit, petrol or other flammable liquids to ignite or re-ignite. Only use igniters that comply with EN 1860-3 standards.
8. Use only charcoal or briquettes.
9. Never add flammable and/or combustible liquids to hot or hot charcoal/bricks. A stabbing flame can result and this can lead to personal injury and/or material damage.
10. Never use the barbecue if, in addition to the ash container (if applicable), the grease container is also missing.
11. Do not move the barbecue while it is still hot.
12. Place the charcoal only in the container provided for that purpose.
13. When the charcoal turns white and is ready to be fired, spread the charcoal with suitable pliers.
14. Do not place the lid on the barbecue until the charcoal/briquettes are completely white and have burnt to ash or the liquid has burned up. Failure to do so may result in an accumulation of smoke from the flammable liquid which may cause a flame or explosion.
15. Do not place the handle on the grill until the barbecue is hot.
16. Wear oven mitts when gripping the lid.
17. Do not touch the barbecue during use, all parts can get hot.
18. Do not overheat the barbecue! If too much coal is placed on the barbecue, this can lead to damage to the bowl, grids and/or coating. This is not covered by the guarantee regulations.

3.Assembly

Remove all packaging materials before using the barbecue. Prior to assembly, check all parts against the parts list. Carry out assembly on a soft surface to avoid scratching the paint. For ease of assembly, only loosely tighten bolts and then tighten fully when assembly is complete.

3.1.Frame parts list and steps

WARNING: DO NOT over-tighten bolts. Only tighten all bolts with moderate pressure to avoid damaging the bolts or components of the Kamado Grill.



Top frame
X1



Allen screws
X20



Leg Section
X4



Caster wheels
X4



Bottom frame
X1

IMPORTANT : Carefully remove any packaging before use. Please **READ THESE INSTRUCTIONS IN THEIR ENTIRETY** and take note of all of the safety warnings listed in these instructions.

This product is for domestic use **ONLY** and should not be used commercially.



STEP ONE

Locate the top frame, which is the part of the stand that will hold the Kamado Egg.

STEP TWO

Take the four legs and observe each to locate the three screw threads on them, which will be used to attach them to the top frame.



STEP THREE

With the top frame upside down, align the three holes on the frame with the threads on one of the legs.

STEP FOUR

Find the bag of screws and the allen key. These will be used for the assembly.



STEP FIVE

Insert the screws through the top frame's holes into the leg's threads, turning them only a few times to leave slack for adjustments.

STEP SIX

Repeat step 5 for the remaining three legs, ensuring they are all loosely connected to the top frame.





STEP SEVEN

Now, find the bottom frame. This will connect to the legs and provide additional support.

STEP EIGHT

Carefully drop the bottom frame between the four legs. Make sure to align it properly with the legs.



STEP NINE

Line up the two holes on each leg with the corresponding screw threads on the bottom frame.



STEP TEN

Insert the remaining screws and loosely tighten them, making sure there is still a bit of slack for final adjustments.



STEP ELEVEN

Identify the four caster wheels. Note that two of them have brakes; decide where you want these to be positioned for easy access once the stand is upright.

STEP TWELVE

Screw the caster wheels into the four threads at the bottom of the legs. Start by hand to prevent cross-threading.





STEP THIRTEEN

Use a spanner to tighten the caster wheels fully, ensuring they are firmly attached to the legs.

STEP FOURTEEN

With the unit still upside down, go over all the allen key screws and tighten them fully to secure the structure.

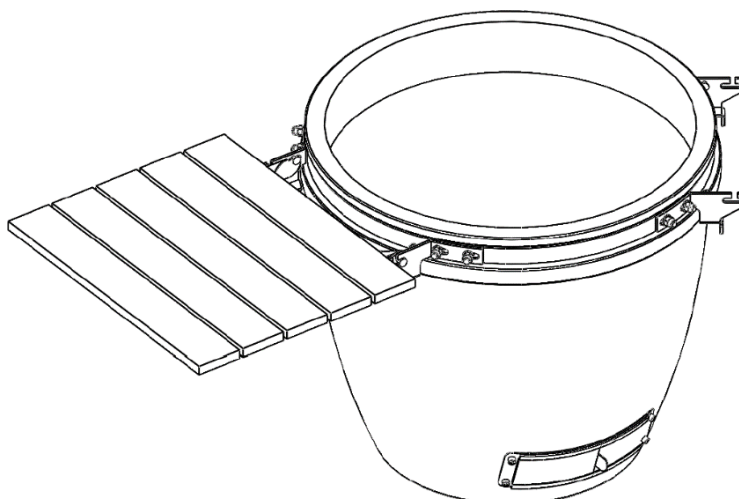
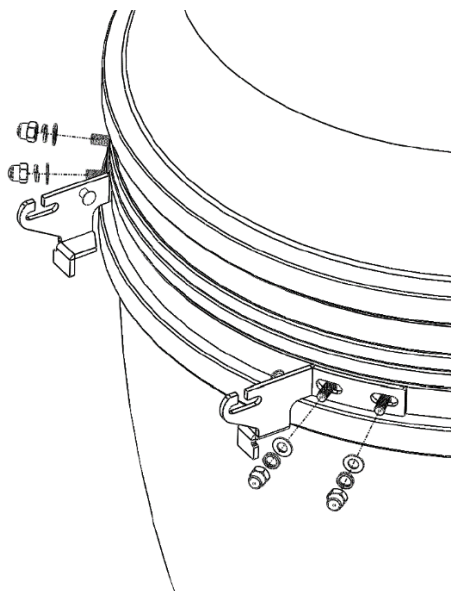


STEP FIFTEEN

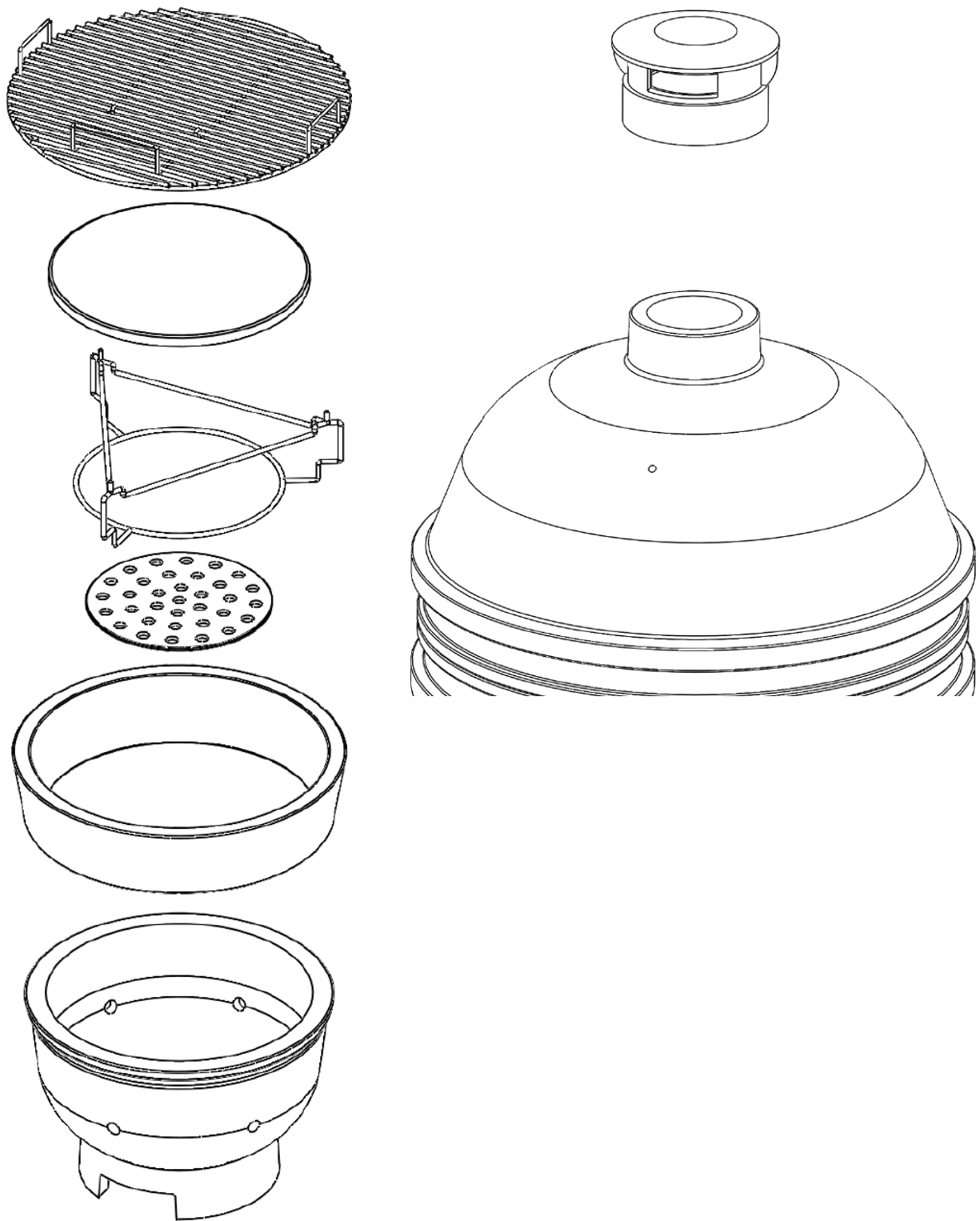
Carefully flip the unit over to the correct upright position. Now the stand is ready for you to place your Draco Grills Kamado Egg on top and begin barbecuing.

Your Kamado Egg stand is now fully assembled and ready for grilling enjoyment.

Next, attach the side shelves to the barbecue(see image below).



The oven compartment must be assembled as follows:



Next, lift the body into the stand. Your grill is assembled now.

4. Use

4.1. Turn on

1. Open the lid of the barbecue and open all air vents. Remove the grill grids
2. Place the charcoal/briquettes in the charcoal tray provided. Never use more than 7,75kg of charcoal/briquettes
3. Coal starts, electric starters or other means suitable for lighting charcoal can be used to light the barbecue instead of firelighters or barbecue lighter fluid.
4. Never use coal starter in combination with barbecue lighter fluid
5. **WARNING!** Do not use spirit, petrol or other flammable liquids for lighting! Only use igniters that comply with the EN 1860-3!
6. When the charcoal/briquettes have burnt to ashes, the grid can be placed on the barbecue, using oven or barbecue gloves to prevent injuries
7. Watch the temperature – 10 degrees before the desired temperature adjust the air supply so the temperature stabilizes
8. After the barbecue is at the right temperature, you can keep this temperature under control by partially opening or closing the air vents. Open will raise the temperature and close will lower it
9. Do not use aluminium foil in the charcoal tray. This obstructs the air supply and directly affects the temperature. This can damage the coating
10. If the air vents are open for long periods, the barbecue becomes too hot. This can damage the coating

Warning! If you want to open the barbecue, the sudden influx of oxygen can cause a huge stinging flame. Don't panic because it can be prevented. If you open it, start with a small crack -, this way oxygen can gradually reach the fire and you prevent a stinging flame. After that you can open the barbecue completely.















4.2. Accessories

- Cooking grid (which prevents pots from sitting directly on the baking stone, allowing for more even cooking of the food in the pot)
- Leveling grid (provides additional cooking surface)
- Premium cover tarp
- Dividable charcoal holder basket
- Charcoal support plate
- Ash collector (stainless steel)
- Deflector stone (baking stone)

4.3. Temperature control

First choose the position of the lower slider and then adjust with the upper disc. Do this carefully with small stitches. Otherwise there is too little control. The temperature may suddenly increase or decrease sharply. You can prevent this by giving the barbecue about 5 minutes to reach the right temperature.

The surface area of the air supply is determined by how far the lower slide is open and how much ash is left in it. The more ash it contains, the less oxygen it sucks in and therefore the more difficult it is to get in to a higher temperature. So always remove the ash before lighting the barbecue.

Temperature	Air vent	Bottom air slide
80 - 120°C		
120 - 160°C		
160 - 200°C		
200 - 250°C		
250 - 325°C		
325+ °C		
OUT		

4.4.Fade out

1. Allow all charcoal/briquettes and ashes to burn completely. By spreading it well in the charcoal bin with barbecue tongs, the fire will extinguish faster
2. Close all air vents of the charcoal barbecue. Shutting off all oxygen supply will extinguish the fire faster
3. Never use water to extinguish the fire. Use of water may result in bodily injury and/or property damage
4. Do not empty the ash collector until all charcoal/briquettes and ashes have been completely extinguished and the barbecue has cooled down thoroughly

5.Maintenance and service

5.1.Cleaning

- Do not use water when the barbecue is still hot
- Remove charcoal and ashes when the barbecue has cooled completely
- Clean the charcoal tray with soft soapy water
- Dry the charcoal tray and barbecue thoroughly after cleaning
- Grease and tar will eventually take hold on the precision top, which can be scraped off and washed with hot water
- Store the barbecue after cleaning to prevent rusting

5.2.Maintenance

- Check all nuts and bolts. Make sure that fixed is fixed. Don't get it all the way stuck. Steel expands when the temperature changed
- Spray all moving parts with WD-40
- Replace rusted nuts and bolts immediately, this will prevent you from not being able to get them out
- Check if your thermometer is properly calibrated by putting it in boiling water and checking if it reads 100°C

6.Warranty

Alfa Grill offers varying warranty periods for certain parts of the product, as follows:

1. Ceramic body:	25 years from the date of purchase;
2. Wooden, bamboo, and metal parts not listed in point 3:	3 years from the date of purchase;
3. Internal ceramic parts (firebox, deflector stone, and fire ring), as well as the charcoal holder grid, seals, and cover tarp:	12 months from the date of purchase;

The warranty will be void if you fail to comply with the prescribed manual/warnings.

7.Storage

7.1.Winterizing

Prepare your barbecue for the winter months:

1. Clean it thoroughly, remove all food residues, open the air vents and remove the cast iron top. This allows the barbecue to breath best
2. Spray the metal screws and hinges with WD-40. Check and tighten them if necessary.
3. Remove the charcoal
4. Pull a barbecue cover over the barbecue
5. Store the grids indoors to prevent mold forming

8.Recycling

This product must not be disposed of with household waste, therefore take this product to the nearby environmental centre or recycling park.