




# Kamado BBQ

Instruction manual



**Model:  
DR826**

## Safety tips

- Read all instructions before use and retain for future reference.
- **Warning!** Keep children and pets away from the BBQ at all times. Do not allow children to operate it.
- **Warning! This barbecue will become very hot.** Do not move during operation or immediately after use before it completely cools down. 
- Do not use indoors!
- **Warning!** Do not use spirit or petrol for lighting or re-lighting! Use only fire lighters complying to EN1860-3!
- Never use any volatile to start the charcoal as it is dangerous and can add unwanted flavour to your food. Electric start-up is recommended.
- **Warning:** Use caution when cooking as the appliance surfaces get hot. To avoid burns, always use protective gloves to adjust top and bottom vents when in use. Do not wear loose clothing near the appliance.
- Position on a flat, stable surface.
- Only operate the appliance on a hard, level surface capable of supporting its weight when fully loaded.
- Never operate on wooden surface, wood deck or the like under any conditions.
- Do not use on boats or recreational vehicles.
- Use purpose designed barbecue tools with long, heat resistant handles.
- Do not cover the appliance before it completely cools down.
- Do not leave the appliance unattended during use.
- Do not modify the appliance in any way.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty.

- Never use accessories which are not recommended by the manufacturer. Only use original parts and accessories.
- Do not use this appliance in enclosed areas, or near flammable materials (Petroleum based products, thinners or any other solid object that carries a flammable warning label).
- Do not place the appliance under combustible structures, such as garage, porch, patio or carport. Burning charcoal gives off monoxide, which has no odour but can cause death.
- Do not store or use gasoline or Methylated Fuels or any other flammable vapours and liquids in the vicinity of this appliance.
- Do not store any gas cylinder in the vicinity of this appliance.
- The appliance must not have any overhead obstruction, e.g. trees, shrubs, lean-to roofs. Ensure a clearance of at least 1m around the appliance for ample ventilation.
- Do not use to heat any sealed glass/container with food. Pressure may build up and cause the container to burst, possibly resulting in personal injury or damage to the appliance.
- Clean the appliance after use.

## Introduction

- Please take a few minutes to carefully read through this manual. Correct maintenance and operation of this appliance will provide the best possible performance from your BUFFALO product.
- BUFFALO prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.
- Should you find any damage as a result of transit, please contact your BUFFALO dealer immediately.

## Installation

- This appliance is for outdoor use only and should be placed in a well-ventilated area.
- The sides of the barbecue should **NEVER** be closer than 1 metre from any combustible surface, including trees and fences and make sure that there are no heat sources nearby (cigarettes, open flames, spark etc.). Keep away from any flammable materials!

## Operation

This Kamado BBQ is the complete outdoor 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. Left-over natural charcoal also relights for re-use but ensure to knock off excess ashes from the charcoal first.

## Charcoal and airflow

- Open the lid.
- Fill the inner fire bowl with enough charcoal to cover the air holes in the bowl wall.  
**Note: For smoking foods at low temperatures for longer period of time ( $\geq 1.5$  hours), you will need to add a little more charcoal, up to approximately 2" (50mm) above the air holes.**
- Build a charcoal cone with large chunks at the bottom and small ones at the top. Dumping charcoal directly into the fire bowl will allow small pieces to block the air holes in the charcoal grate, which will prevent the BBQ from reaching grilling and searing temperatures.

## Lighting charcoal

**Note:** Before re-starting the BBQ, knock off excess ashes from any remaining charcoal.

1. Open the top and bottom vents fully open.
2. Light charcoal with an electric starter or approved BBQ starters.
3. Let the charcoal burn until white and ashy on the surface.









### Caution!

- Do not use lighter fluids. Liquid chemicals are a fire hazard and they will impregnate the ceramic material and impact an undesirable taste to food.
- Do not use briquette charcoal. This type of charcoal cannot reach temperature above 500°F/260°C and it does not offer true charcoal flavour.

## Setting temperature

1. When charcoal is ready, level it out for even heat distribution.
2. Close the lid.
3. Set the top and bottom vents to the desired temperature settings. Increasing air flow through top and bottom air vents increases cooking temperature, just as decreasing air flow slows the burn and lowers the cooking temperature. Closing both top and bottom vents starves the charcoal of oxygen and shuts down the fire.

	Top vent		Bottom vent
<b>Searing</b>		500°F 260°C	
<b>Grilling</b>		300~450°F 149~233°C	
<b>Smoking</b>		225~250°F 107~221°C	

4. Give your kamado 5-15 minutes to settle into the desired cooking temperature before putting food on the BBQ.

**CAUTION!**

- The cooking temperatures are controlled by adjusting the top and bottom vents.
- Decide if you are cooking low and slow, then do not let the BBQ get too hot. Keep the temperature low, it takes hours to cool down.
- Continuous grilling at extreme high temperatures will cause the felt gasket to burn.

**Start cooking**

- Use a wire grill brush to clean the cooking grate. Let it dry well and put onto the fire bowl.
- Lay food on the grate to start cooking.



**Note: As needed during cooking interval, you can add more charcoal by using the flip grate feature, but being careful not to burn yourself with the hot food or cooking grid.**

**Cooking temperature guide**

**Note:** All cooking times are approximate and provided for reference only.

SMOKING			
Food	Size	Cooking time	Meat temp.
<b>Beef:</b> Roasts, ribs	3-4 lb. (1.3-1.8kg)	3-4 hours	225°F/107°C
<b>Pork:</b> Loin Roasts Ribs	2-4 lb. (5kg) 4.5 lb. (2kg) Full grate	2-3 hours 1.5-2.5 hours 3-4 hours	225°F/107°C 225°F/107°C 225°F/107°C
<b>Poultry:</b> Chicken Turkey	4 lb. (1.8kg) 10-15 lb. (4.5-6.8kg)	1-2 hours 3-4.5 hours	250°F/121°C 250°F/121°C

GRILLING			
Food	Size	Cooking time	Meat temp.
<b>Beef:</b> Steaks Kebabs Hamburger Patty Sirloin tip Ribs cut in Tenderloin	1" (25mm) thick 1" (25mm) cubs 1/2" (12mm) thick 3.5-4 lb. (1.5-1.8kg) Cut in 1-rib portions Half 2-3 lb. (0.9-1.3kg) Whole 4-6 lb. (1.8-2.7kg)	3-4 min./side 4-5 min./side 3-4 min./side 20-25 min./lb. 10 min./side 10-12 min./side 12-15 min./side	160°F / 71°C 145-160°F / 63-71°C 160°F / 71°C 145-160°F / 63-71°C 160°F / 71°C 145°F / 63°C 160°F / 71°C
<b>Chicken:</b> Breast halves, bone-in Breast halves, boneless Legs or thighs Drumsticks	6-8 oz. (170-226g) each 4 oz. (13g) each 4-8 oz. (113-226g)\ 4 oz. (13g) 3 oz. (56-85g)	10-15 min./side 6-8 min./side 10-15 min./side 8-12 min./side 8-12 min./side	170°F/77°C 170°F/77°C 180°F/82°C 180°F/82°C 180°F/82°C

## Preventing Flare-ups

When cooking above 500°F/260°C, with both top and bottom vents closed, rapidly opening the lid will create a sudden rush of oxygen into the BBQ and thus cause a flare-up of flames.

1. When in this cooking mode, we recommend that, prior to opening the lid, you open both top and bottom vents to allow oxygen to stabilize inside the BBQ, minimizing the possibility of flare-ups.
2. Lift the lid 1" (25mm) first. Then wait for about 3 seconds before fully opening the BBQ.

## Cleaning, care & maintenance



### Warning!

- **Regularly clean your barbecue between uses, especially after extended periods of storage.**
- **Ensure the barbecue and its components are sufficiently cool before cleaning, care & maintenance, and storage. Never clean the barbecue surfaces with water while still hot.**

- To extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. (There is a cover available for use with this ceramic BBQ, which is sold separately with the code of DA406)
- Inspect the barbecue on a regular basis as damp or condensation can form which may result in damage to the appliance. It may be necessary to dry the barbecue internally. It is possible for mould to grow on any fat-gathering parts. This should be cleaned off with hot soapy water.

### Cooking grate and fire bowl

- Regularly remove excess grease or fat using a cloth dampened with hot soapy water. Dry thoroughly.
- Excess fat and food debris can be removed from inside the body using a soft brush.
- Let dry thoroughly.

### Removing ashes

- Routinely remove ashes underneath the fire bowl.
- If there is partially used charcoal in the BBQ, stir the charcoal so that any ash in the fire bowl will drop down.
- Open the bottom draft door and place a small container under the opening to catch the ash. Or remove the cooking grate and charcoal grate then remove the ash directly.
- Dispose of cooled ashes by placing them in aluminium foil, soaking with water and discarding in a non-combustible container.

### Long-term maintenance

- The wood side shelves should be covered when not in use and may require refinishing from time to time.
- Routinely check the spring assist band to make sure all the bolts are tight and secure.
- When moving the barbecue, ensure to unlock the castors first. Do not push to move. Pull from the back hinge instead of the handle in the front.
- Do not remove the fire bowl. The purpose of the fire bowl is to hold the lump charcoal and will continue to work even if it is cracked.

## Troubleshooting

Fault	Probable Cause	Solution
Flare-up	Excessive fat in meat	Trim fat from meat before grilling
	Excessive cooking temperature	Set the top and bottom vents to lower settings
	Lid is lifted so quickly that oxygen rushes into the BBQ causing a flare-up.	Lift the lid 1" (25mm) first. Then wait for about 3 seconds before fully opening the BBQ.

## Technical specifications

Model	Max. load of each side shelf	Dimensions h x w x d mm	Weight
DR826	10kg	1180 x 1330 x 760	83kg

## Compliance

BUFFALO parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.


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**Every effort is made to ensure all details are correct at the time of going to press, however, BUFFALO reserve the right to change specifications without notice.**

## Assembly instructions



### Tools Required for Assembly (Included)

Wrench		x 1
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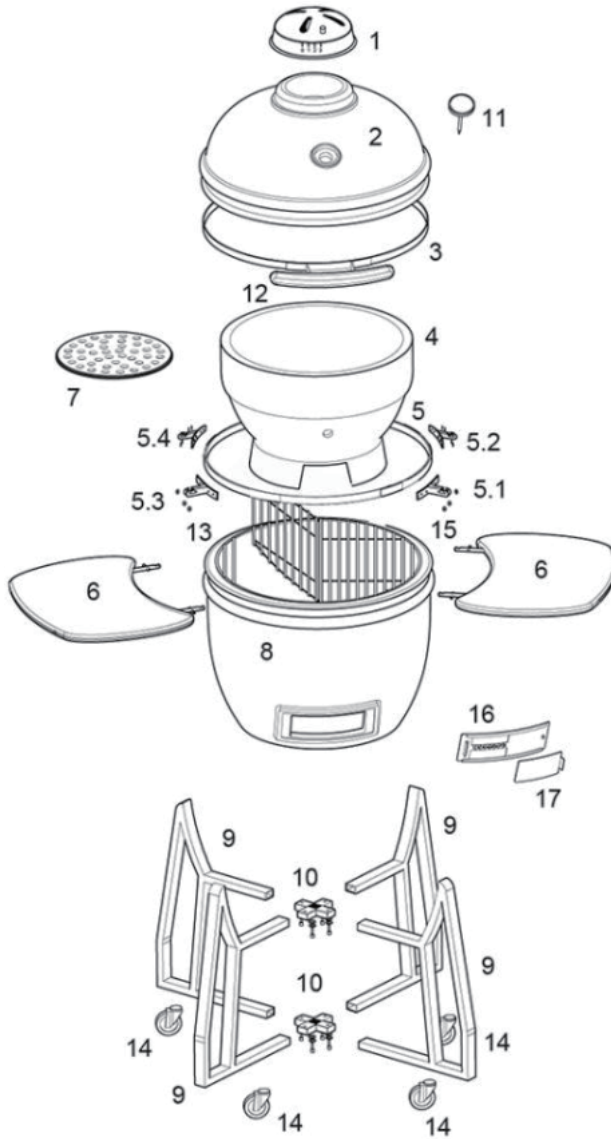
#### IMPORTANT!

- The assembly of this barbecue requires at least 2 people.
- Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.
- Please read the Important Information section carefully before assembly and use of your barbecue.





## Parts list

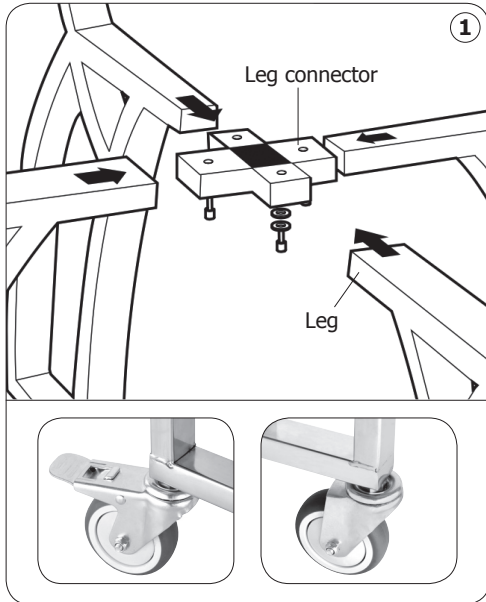


1. Top vent
2. Ceramic grill lid
3. Top band assembly
4. Fire bowl
5. Bottom band assembly
  - 5.1 Right front side shelf bracket
  - 5.2 Right back side shelf bracket
  - 5.3 Left front side shelf bracket
  - 5.4 Left back side shelf bracket
6. Wood shelf (x2)
7. Charcoal grate
8. Ceramic grill base
9. Leg (x4)
10. Leg connector assembly (x2)
11. Thermometer
12. Handle
13. Cooking grate
14. Castor (x4, with 2 braked)
15. Felt gasket
16. Draft door frame
17. Draft door



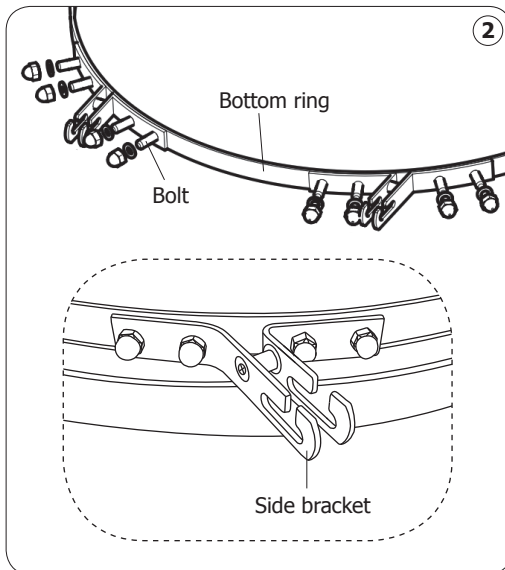
**Note: Specifications subject to change without prior notice.**

## Assembly steps



### Step 1: Assemble the Cart

- Remove all screws and washers from the leg connectors.
- Flip the legs upside down for easy assembly.
- Insert the connectors into the leg ends. Fix the joint with the lock washers, flat washers and screws.
- Mount the castor onto the leg bottom and tighten the nut with the wrench provided. Repeat with the other castors.
- Check cart balance and tighten all screws in place.
- Set the brakes on the castors to keep the cart in position.
- **Note: While assembly, ensure to leave screws loose to allow adjustment for the cart. Or, it can be difficult to get all screws in.**



### Step 2: Mount the Shelf brackets

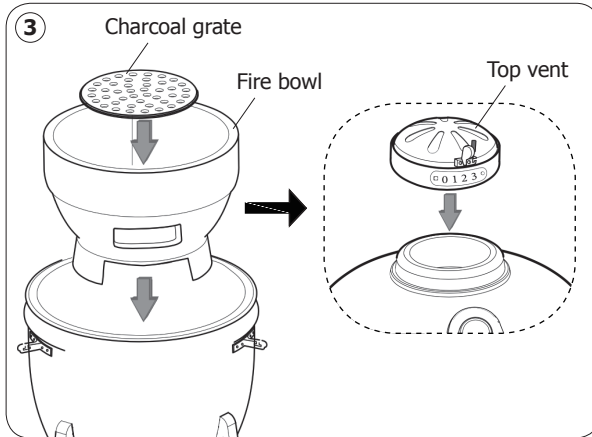
- Take all parts out of BBQ. Then lift and locate the BBQ body carefully onto the cart, ensuring the draft door at the bottom is centred between 2 legs.



**The BBQ is heavy and requires 2 people for lifting and maybe a third person for guiding into the cart!**

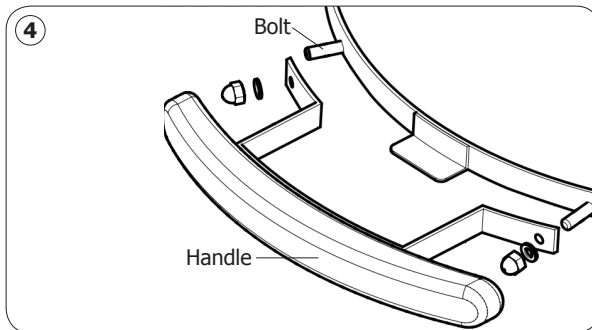
- Remove the nuts and washers from the bolts welded on the metal bottom band on the ceramic grill body.
- Hang the side brackets on the bolts and ensure the bracket's slots are facing up.
- Attach the washers and acorn nuts consecutively to the brackets. Then tighten with the wrench provided.
- **Note: Side brackets are marked on the back with letters indicating their position (e.g., LF=Left front bracket while RB=Right Back bracket).**

## Assembly steps



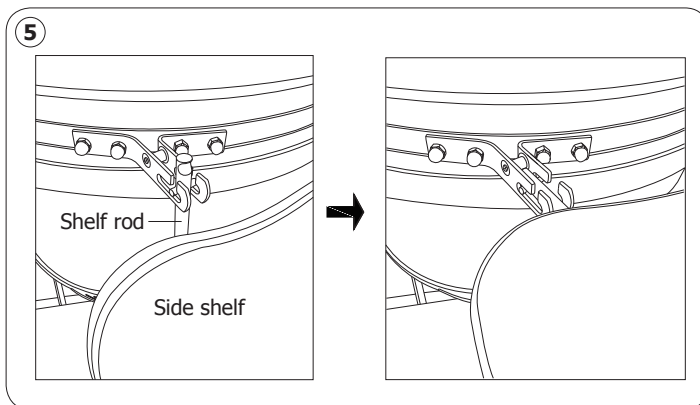
### Step 3: Assemble the BBQ

- Place the fire bowl into the BBQ, then the charcoal grate into the fire bowl.
- Place the cooking grid on the fire bowl with its hinged section facing front.
- Close the lid so that the spring clips at the BBQ rear are fully engaged.
- Locate the top vent in place.



### Step 4: Mount the handle

- Remove the nuts and washers from the bolts welded on the top ring on the ceramic grill body.
- Hang the handle's brackets on the bolts.
- Attach the washers and acorn nuts consecutively to the brackets. Then tighten with the wrench provided.



### Step 5: Mount the side shelves

- Insert the shelf rod into the bracket slot.
- Tilting the shelf slightly up and sliding in or out allows you to deploy or store the shelf.



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