



# kamado B10 Nano

## TECHNICAL SPECIFICATIONS

<b>Type of Product</b>	Original Kamado hand made of clay according to Japanese tradition
<b>Country of Origin</b>	All clay parts are made in our factory in Germany. All materials and components of the KB10 are made in Germany.
<b>Combustion Material</b>	Charcoal – max. 500 g per usage
<b>Measurements</b>	<ul style="list-style-type: none"><li>• Total height: 63 cm</li><li>• External diameter: approx. 45 cm</li><li>• Internal diameter: approx. 34 cm</li><li>• Total weight: approx. 45 kg</li></ul>
<b>Material Information</b>	<ul style="list-style-type: none"><li>• Body / lid / fire box / fire ring / charcoal grate / feet: made of clay</li><li>• Cooking grate: made of untreated steel</li><li>• Lock rings with hinge / supply air valve / ash remover: made of stainless steel</li><li>• Air outlet valve: made of cast aluminium</li><li>• Handle: made of wood</li></ul>

## ADVANTAGES OF THE KAMADO B10

### The Versatility

- The KB10 is not only a grill. It can also be used as an oven, stove or smoker; either with a cooking grate, wok or cooking pot.
- The KB10 can be used to prepare all kinds of dishes – meat, fish, vegetables, bread, pizza, desserts and much more.
- By simply adjusting the two valves, the KB10 can be used to prepare food in many different ways:
  - Very slow preparation: like in a clay oven – preparation time longer than 4 hours
  - Slow preparation: as in a clay oven or grill – preparation time around 2 hours
  - Fast preparation: Grilling – preparation time 15-20 minutes
  - Fast preparation: like with a stove – suitable for a wok, pan or paella pan
  - Smoking food using all kinds of smoking wood, herbs or spices



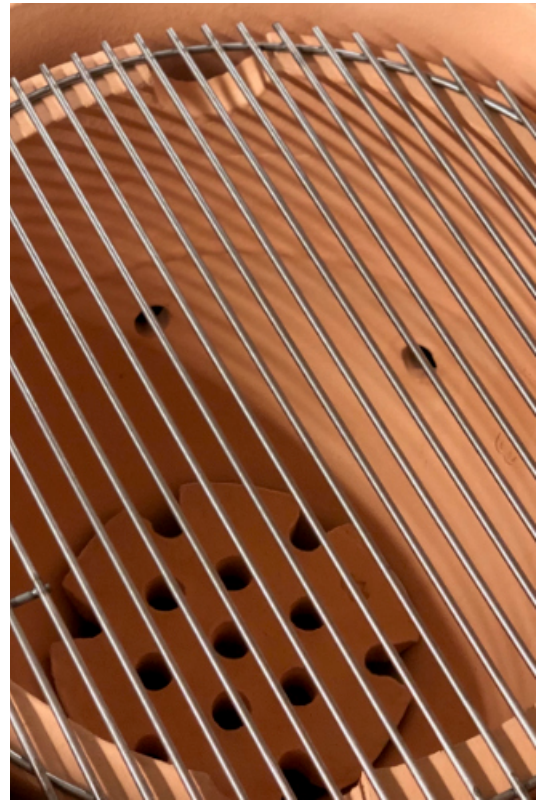
### The Material (Clay Compound)

- The special open-pored clay mixture stores the aroma of the grilled food and releases it back to the grilled food the next time it is used. Dishes that are prepared in the KB10 therefore have a unique taste that becomes more intense with each use.
- The clay mixture stores the heat in an excellent way and thus helps to reduce the amount of charcoal that is required for each barbecue (only approx. 500 g).
- By preserving the heat, the KB10 requires little air to work. The humidity in the oven hardly changes, which means that the grilled food retains its juice, moisture and colour and thus also its taste.
- Clay is a sustainable material and therefore environmentally friendly.



## The Shape

- The shape of the KB10 with its double-walled body stores the heat excellently and thus helps to reduce the amount of charcoal required.
- Thanks to the lid of the KB10, the heat surrounds the food on all sides and thus “closes” its surface, leaving juices and moisture in the food. Only a small amount of fat can escape and drip into the embers, reducing smoke and odours to a minimum.
- The cooking surface and the lid offer enough space to prepare food for several people.
- Thanks to its lid, the KB10 offers a closed grill surface and can therefore be used as a kitchen appliance for outside in all seasons and in all weather conditions (provided it is protected from rain).
- When the lid is closed, the risk of open fire and flying sparks in windy weather is reduced to a minimum.



## The Quality

- We at kamado B10 Germany claim that our products meet the highest quality standards: All clay components are carefully handcrafted by experienced potters in our factory near Stuttgart, Germany.
- The clay mixture and all other parts are carefully procured from German suppliers and meet the highest quality requirements.
- The production of the kamado B10 is environmentally friendly.
- The KB10 Nano is delivered fully assembled and is therefore optimally functional. It can be put into operation immediately after unpacking and setting up.
- There is no need to conduct a pre-start burn.

## The Design

- Every single KB10 is completely handcrafted and therefore unique.
- It bears our logo and its own serial number and comes with a certificate of authenticity and a limited lifetime warranty on all clay parts (except for the charcoal grate).
- Due to its puristic design and its handcrafted geometric pattern on the surface, the KB10 is more than just a grill. It is an excellent design element in any location.
- For those who want a painted KB10, we recommend our Signature Collection with its hand-painted designs "Art MU" and "Art MoMA". Or ask us for an offer for your KB10, which is individually hand-painted according to your wishes.



## Delivery

- Delivery in a shipping box (on half Euro pallet)
- Length of the packaging: 80 cm
- Width of the packaging: 60 cm
- Height of the packaging: approx. 80 cm
- Weight: approx. 60 kg

## Scope of Delivery

- 1x kamado B10 Nano
- 3x feet made of clay
- 1x cooking grate made of untreated steel
- 1x ash remover
- 1x user manual (pdf)





