

Japanese Konro-Style Charcoal Grill – Instructions for Use

This Japanese charcoal grill is great for restaurant use, patio and garden parties. Japanese charcoal burns clean and hot and makes food taste really good! Japanese sumi or binchotan charcoal or natural wood (lump) charcoal is recommended for this konro grill.



WARNING!! CARBON MONOXIDE HAZARD



Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles or tents.

Before You Start

1. THIS GRILL IS FOR OUTDOOR USE
2. Use enough charcoal to cover the bottom of the grill in one layer. Do not overfill the grill with charcoal as the fire will become too hot.



Lighting the Charcoal

1. Place liquid fuel or solid fuel packet(s) in grill and light. Use metal tongs to build a small mound of charcoal around and on top of the lit fuel packet(s).
2. When the charcoal is clearly lit (red and glowing on half the surface area) spread out the lit coals to cover the bottom of the grill evenly.
3. Charcoal can also be lit outside of the konro over a gas flame using a 'charcoal starter pan' or a cooking net. A cooking torch, charcoal chimney, or electric charcoal starter can also be used to start charcoal.



liquid fuel or solid fuel packet



Regulating the Fire

1. You can regulate the strength of the fire by opening or closing the sliding air window. Opening the window will increase the airflow and make the coals burn hotter.
2. The metal parts of the konro will become hot during use. Use protective glove or oven mitt and extreme caution when handling.



sliding air window

When You Are Finished

1. When you are finished using the grill, wait for the coals to burn out completely before discarding –OR– remove burning coals into a fireproof container and extinguish with sand. NEVER POUR WATER INTO THE KONRO GRILL.
2. When the grill has cooled, wipe the inside of the grill with a moist rag or paper towel to clean.
3. MAKE SURE GRILL HAS COOLED COMPLETELY BEFORE STORING.

Grilling Care Reminders

1. Do not pour water directly into or onto the grill! If the konro grill accidentally gets wet, dry completely before storing and before next use.
2. As the bottom of the konro will get very hot during cooking, do not use konro on top of flammable materials such as a carpet, tarp or mat and do not allow the bottom of the konro to come in direct contact with such materials. To prevent charring, scorching or warping of surfaces, use a fire resistant base or board under the konro.
3. Do not move the grill while in use.
4. Do not leave konro and lit charcoal unattended.
5. The body of the konro is made of ceramic and has been fired in a kiln. Do not drop the konro!

