Japanese grilling is an art perfected over hundreds of years. Korin is pleased to introduce a line of convenient, imported tabletop grills called "Konro". To see our full line of grilling accessories and charcoal please visit korin.com or call 1-800-626-2172.

HOW TO USE



• Add about 1 cm of water (less than half an inch) in the base of the konro (the brown piece). Make sure the konro is sitting on a insulated material such as a board of stone.



 Add charcoal to the fuel insert and heat on a stove. When setting fire to a binchotan charcoal do not use chemical starters.



Once lit replace the charcoal insert back into the main part of the konro.
Make sure there is room for airflow between the two pieces.



• Place the wire net over the konro and begin grilling. This size is perfect for skewers of vegetables and small cuts of protein.

CAUTION



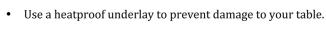
• Use extreme caution with charcoal. Never leave hot charcoal unattended. We recommend extinguishing in an airtight heatproof container.



• Be sure to use in an area with plenty of ventilation. Carbon Monoxide is released from burning charcoal and can be very dangerous.



 Make sure to keep the water level steady. Add more water as eva occurs.



- Avoid touching a hot konro. Be careful of the water in the konro become hot during use. Do not move the konro while it is hot.
- Burning charcoal can create sparks. Use caution to prevent the ri
- Use caution to prevent chips and breakage.

