

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 evaporation occurs.

- Use a heatproof underlay to prevent damage to your table.

- Avoid touching a hot konro. Be careful of the water in the konro. The water can become hot during use. Do not move the konro while it is hot.

- Burning charcoal can create sparks. Use caution to prevent the fire from spreading.

- Use caution to prevent chips and breakage.

