



# **Takumi Ceramic Kamado Hibachi Grill**

## **Owner's Manual**

**"We don't mind if you smoke."**

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# BBQs Direct Takumi Ceramic Kamado Hibachi Grill

## Owner's Manual

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### Welcome

Thank you for choosing the **Takumi Ceramic Kamado Hibachi Grill** — a compact yet powerful charcoal grill designed for authentic Japanese-style cooking. Crafted for performance and durability, your Takumi combines traditional ceramic heat retention with modern design precision.

At **BBQs Direct**, we stand by our products. We use, test, and trust every grill we sell — so you can buy with confidence knowing you're getting quality, performance, and support from real BBQ experts.

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### 1. Product Overview

The **Takumi Ceramic Kamado Hibachi Grill** is a high-performance tabletop grill designed for small gatherings, picnics, or balcony cooking. Its **ceramic body** delivers superior heat retention and even cooking results, while its **compact size** makes it easy to transport and store.

#### Key Features:

- Durable ceramic construction
  - Excellent heat insulation
  - Adjustable air vents for precise temperature control
  - Compact and portable design
  - Ideal for grilling and searing
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## 2. Safety & Warnings

Your safety is our top priority. Please read and follow all safety instructions before using your grill.

- **Ventilation:** Only use the grill outdoors or in areas with good airflow.
  - **Surface:** Always place on a **heatproof**, stable surface — the bottom of the grill can become extremely hot.
  - **Movement:** Never move the grill while it is lit or still hot. Wait until it has fully cooled.
  - **Accessories:** When using **metal tools or accessories**, handle with care — these can become extremely hot and cause burns.
  - **After Use:** Always check that the charcoal is completely extinguished and that no smoke remains before leaving the grill unattended.
  - **Moisture:** Store and use in a **dry area**. Do not expose the ceramic body to rain or excessive moisture.
  - **Cleaning:** Never wash or pour water onto or into the unit. See cleaning section for more information.
  - **Handling:** Be cautious when moving the grill. The ceramic shell is heavy and can be damaged if dropped. Use **two people** if necessary.
  - **Charcoal Handling:** Use only appropriate BBQ tools to move or remove charcoal.
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## 3. Parts & Components

Your Takumi Hibachi Grill includes:

- Ceramic grill body
  - Stainless Steel mesh cooking grill with Lifter Tool
  - Charcoal grate
  - Vent control doors (x2)
  - Stainless Steel Grill Stand/Cradle
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## 4. Setup Instructions

1. Place the grill on a **heatproof surface** such as a stone bench or metal stand.
  2. Ensure all internal parts are fitted correctly — the **Charcoal Grate** must be in position before adding charcoal.
  3. Check that the **air vents** open and close smoothly.
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## 5. Lighting & Operation

1. Insert charcoal evenly into the ceramic body, stacking it loosely for good airflow.
  2. Place a **fire starter** near a bottom vent opening at the front of the unit.
  3. Light the fire starter using a **gas lighter** or long match.
  4. Allow the charcoal to ignite fully — typically 10–15 minutes — before placing the cooking grate on top.
  5. Adjust the **air vents** to control temperature:
    - **Open vents:** increase heat and airflow.
    - **Closed vents:** reduce heat and slow cooking.
  6. Once cooking is complete, close both vents to smother the charcoal and allow it to **cool naturally**.
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## 6. Cooking Tips

- For best results, use **lump charcoal** rather than briquettes.
  - Preheat your Hibachi Grill for at least **5 minutes** before placing food on the grill.
  - Experiment with different charcoal blends for unique flavours.
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## 7. Cleaning & Maintenance

1. Allow charcoal and ash to **cool completely** before cleaning.
  2. Remove ashes using a **brush** or **ash tool**.
  3. Wipe the outer ceramic surface with a **soft, damp cloth** — avoid harsh chemicals or abrasive cleaners. Never wash or pour water onto or into the unit.
  4. Clean the cooking grill with a grill brush or warm soapy water.
  5. Periodically inspect the vents and hinges for any buildup or residue.
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## 8. Storage & Care

- Store your Takumi in a **dry, sheltered area** when not in use.
  - Avoid exposure to rain or frost, which can damage the ceramic body.
  - For long-term storage, ensure the grill is **clean, dry, and covered**.
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## 9. Warranty & Support

Your Takumi Ceramic Kamado Hibachi Grill is backed by **BBQs Direct's commitment to quality and service** and is provided with a 12 month warranty from date of purchase, valid only to the original purchaser: home/domestic use only.

For questions, parts, or warranty claims, contact:

✉ [shop@bbqsdirect.co.nz](mailto:shop@bbqsdirect.co.nz)

☎ **Customer Service: Text 027 565 0212**

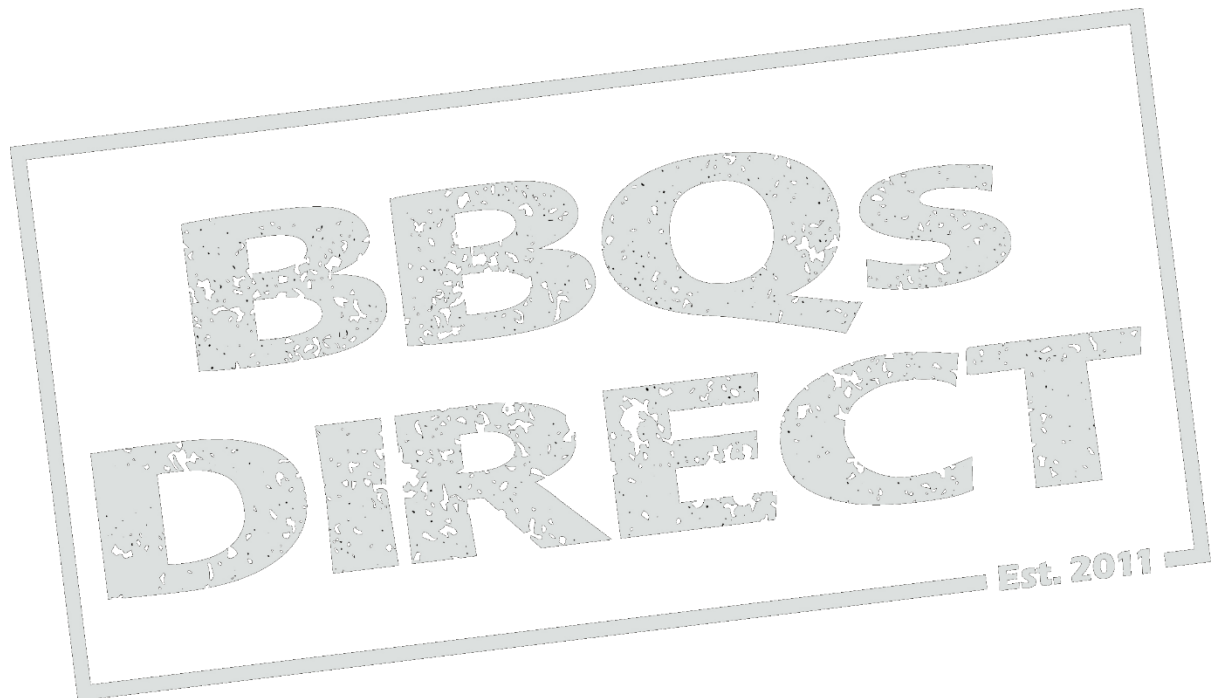
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We're real people with real experience — always ready to help you get the best from your BBQ.

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### BBQs Direct Promise

At **BBQs Direct**, we don't just sell BBQs — we live and breathe them. Every product we offer has been handpicked, tested, and trusted by our team. Whether you're a first-time griller or a seasoned BBQ legend, your satisfaction is our top priority.



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