

HANOVER[®]
Outdoor Living

KAMADO
BARBECUE GRILLS



OWNER'S
MANUAL

Congratulations on the purchase of your Hanover Kamado Grill and Smoker!
You now have one of the most versatile cookers available for your BBQ adventures.



Accessories



Ash Cleaning Tool



Secondary Cooking Grid
(Half Grid)



Grill Cover

Left Shelf Bracket



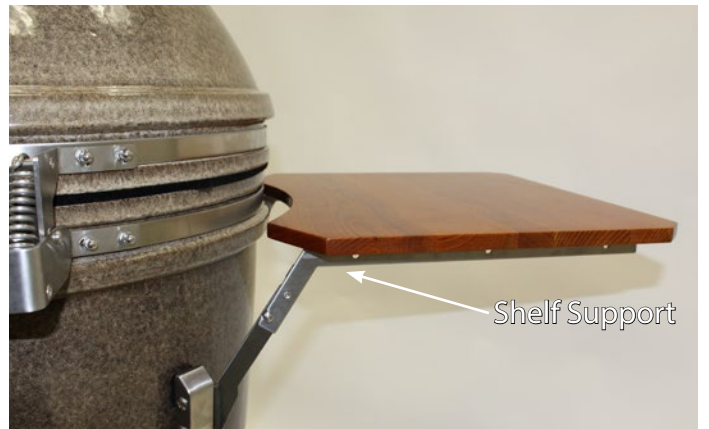
Right Shelf Bracket



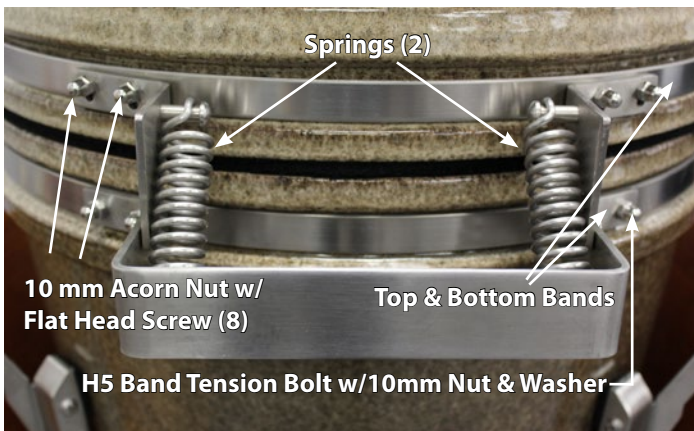
Left Oak Side Shelf



Right Oak Side Shelf



Hinge Assembly



Handle



Assembly Tools Required

Large Phillips head screwdriver, 10 mm wrench (included), 5 mm (3/16") Allen wrench (included).

Locate the serial number of your grill on the lower base portion of the grill box or on the inside wall of the grill hinge. Record your serial number for future reference.



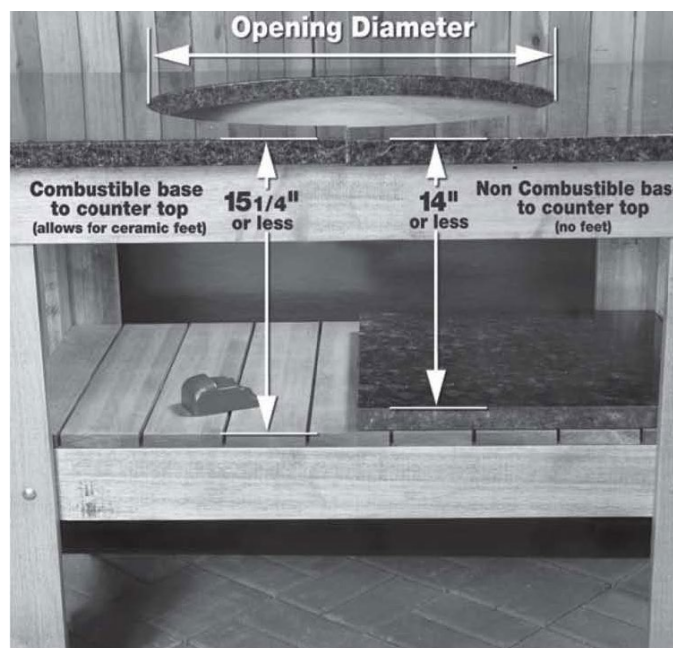
Built-in Enclosure Dimensions Please use the following dimensions and guidelines for built-in applications.

It is always best to build a non-combustible enclosure with masonry and/or steel studs and cement board (Hardiebacker, Wonderboard, Durock, etc.).

It is best to keep your countertops and the area underneath the grill of non-combustible materials. Always keep the surface of the grill at least 1" away from combustible materials inside the enclosure and 1" at the counter top.

In a sealed, combustible enclosure make sure there is at least 20 square inches of ventilation at the bottom and 20 square inches of ventilation at the top of the enclosure. This will provide enough air to cool the enclosure and feed the fire. Note that an open enclosure ensures the best air flow and easy access to the Bottom Air Control.

22½" Combustible Top
22" Non Combustible Top



Unbox the Grill

1. Cut and remove the plastic bands from the box.
2. Lift off the top of the box.
3. The sides of the box are individually removable.
4. Open the grill and remove the cooking grid and discard the cardboard.
5. Remove other items from their packaging and set aside: Stainless Steel Heat Shield, Ceramic Feet (3pcs.), Chimney Top, Handle, Grate and Stainless Steel Efficiency Plate.
6. The stainless steel heat shield and ceramic feet are packaged separately and are only provided for built-in applications (*These items are not included if grill is purchased with cart*)

Ceramic Feet and Heat Shield

1. If your grill will be on a combustible surface, the Ceramic Feet and Stainless Steel Heat Shield (SSHS) must be used.
2. Place the Feet and Shield in the position you would like the grill.
3. The Feet should be arranged underneath the Shield with equal spacing between them. One should be placed directly in the center on the back side of the Shield and the other two on the left and right of the front side. **Fig. 1**



4. The ceramic Feet and Heat Shield may be replaced with a non-combustible slab. The slab should be a solid stone or masonry unit (at least 1¼" thick). The recommended dimensions of the slab are at least 16" square or round. **Fig. 2**

Warning:

If the grill is placed on or near a combustible surface, such as a wood deck, it is the owner's responsibility to ensure embers do not escape the grill and ignite the wood. A non-combustible protective pad is recommended underneath and in front of the lower air control/ash clean out door.

Proceed to final grill assembly on **page 6**
(Skip assembly for cart application).

Assembly Tools Required

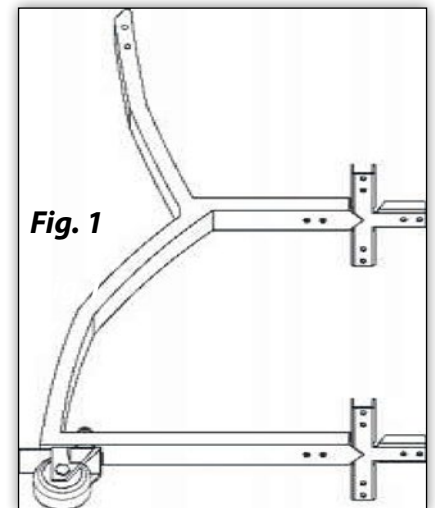
Large Phillips head screwdriver, 10 mm wrench (included), 5 mm (3/16") Allen wrench (included).

Unbox the Grill

1. Cut and remove the plastic bands from the box.
2. Lift off the top of the box.
3. The sides of the box are individually removable.
4. Open the grill and remove the cooking grid and discard the cardboard.
5. Remove the items in the bottom of the grill and set aside: Stainless Steel Heat Shield, Chimney Top, Handle, Grate and Stainless Steel Efficiency Plate.
6. Unbox cart kit.
7. Unbox shelf kit (optional).

Cart Assembly

8. Remove the bubble wrap from Leg Joiners and the four stainless steel Cart Legs.
9. Slide the two Leg Joiners into one of the legs that has a locking castor wheel. **Fig.1** The flat side of the Joiners should be facing up. Screw them into place with a Phillips head screw driver.



Warning:

Do not fully tighten any of the screws until completion. Take care that the screws are going in straight so the threads are not ruined. Be gentle and do not force the screws. They should turn with very little pressure.

10. Select one of the stainless steel legs without the locking caster and slide it onto the Leg Joiner opposite the first leg. Screw into place loosely.
11. The remaining two legs may now be attached without regard to their position. After the legs are all in, place the cart in an upright position and securely tighten down the screws. **Fig. 2**



Unpack the Grill

1. Remove the packing materials from around the perimeter of the ceramic Fire Ring and lift it out of the grill. Set it aside. It will be necessary to hold the Fire Ring from the inside to avoid pinching your fingers. **Fig. 3**
2. Remove the packing materials from around the perimeter of the Firebox and lift it out of the grill. Set it aside. It is easiest to lift it by the holes or the clean-out port at the bottom. **Fig. 4**
3. Remove the cardboard pad from the bottom inside of the grill and discard.
4. Unpack the Top Dome Handle.

Note:

There are 2 acorn nuts packaged with the handle. Use the acorn nuts to fasten the handle to the two screws protruding from the stainless steel band on the front of the grill. **Fig. 5**

5. Check the rest of the pre-installed acorn nuts to ensure that they are all tight (use the 10mm wrench). **Fig. 6** If the acorn nuts spin without tightening, just use a rapid jerking action as you tighten and this usually cause them to tighten sufficiently. The pre-installed Band Tension Bolts should also be checked for tightness.

Note:

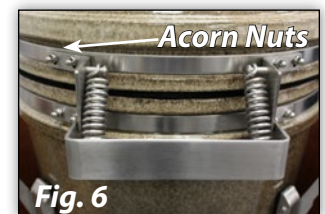
The Band Tension Bolt may be tightened very securely without fear of damaging the ceramics (usually 2 or 3 revolutions). This ensures that the hinge will be stable and secure and that you may use the hinge or shelf brackets to lift the grill without incident. Use the 5mm or 3/16 hex key (Allen wrench) to hold the bolt in position. Use the 10mm wrench to turn the nuts. Do not turn the bolt as it may ruin the threads.

Placing Grill in Cart

6. With assistance, grip the stainless steel hinge and grip inside the bottom air control and lift the grill into the Cart. The front of the grill should be located between the two legs with locking caster wheels.
Proceed to step 9.

Placing Grill in Built-in Enclosure

7. If you are placing the grill into the hole of an enclosure one person should grip the stainless steel hinge at the rear of the grill. The second person should open the lid and grip the Bottom Air Control from the inside of the grill. Keep the other hand on the Main Handle. Put the grill into position on the feet or slab.
8. For Built-in Application-Place the Stainless Steel Efficiency Plate in the bottom of the firebox with the small leg spacers facing down.
9. Place the ceramic Firebox into the grill so that the Bottom Air Control Port aligns with the bottom Air Control Door on the grill. Place the Fire Ring on top of the Firebox with the three notches facing upward and with one of the notches all the way to the back. **Fig. 7**



10. Replace the grate and then place the cooking grid on top of the ceramic Fire Ring. **Fig. 9**



11. Place the Chimney Top Control on the top of the grill. No fasteners are necessary. **Fig. 10**

Note:

If you position the Chimney Top hinge on the right side it will close when the grill is opened (recommended).



Note:

*Side shelf brackets are part of the shelf kit and must be attached. **Fig. 11** Please ensure that the left and right shelves are properly installed. The right shelf has a protective metal plate to prevent the grill bands from touching the wood shelves.*



12. To properly install your side shelves hold the shelf close to the inside edge in a downward position and drop the pin into the shelf bracket. Slowly lift up the shelf until the locking hook is aligned with the pin stop tab.

Note:

*When you lift the shelf up, slide the hook on the shelf support back so they align underneath the Stop Tab. **Fig. 12***



Great job! You are now ready to barbecue!

Starting the Fire

1. Remove the cooking grid.
2. If you have charcoal left in the grill from the previous fire, stir it around enough to knock the ash down through the grate. This will allow better air flow for a quicker start. The remaining charcoal is good to use again.
3. Pour lump charcoal into the firebox until it covers the series of round holes in the firebox. (see **Fig.13**) You may fill it to the top of the firebox if you need to cook or smoke for more than three hours.

CAUTION: DO NOT USE LIGHTER FLUID INSIDE THIS GRILL! IT WILL VOID YOUR WARRANTY.

Not only does lighter fluid create a bad smell in the neighborhood and on your food, but it is not good for the ceramics in your grill.

4. If you are using a combustible fire-starter, nestle it down into the charcoal. You may place fire starters in more than one spot in the charcoal if you want to get the whole area burning more quickly for high temperature grilling and searing. You may stack some charcoal around the starter to speed up the process. Be sure to leave enough air space around the stacked charcoal for the air and flame or it will not burn properly. Now light the starter. **Fig.13**



5. If you are using an electric fire-starter, nestle it down into the charcoal so it is resting on the charcoal just above the grate. The charcoal should envelop the lower half of the starter element. Plug in the starter and let it operate for no more than 8 minutes.
6. Unplug and remove the starter within 8 minutes to avoid damaging the starter. You do not have to leave the starter in longer as the fire will continue to increase after removing it. **Fig.14**
7. Replace the cooking grid and close the grill. Swing the chimney top damper fully open until the grill is up to your desired temperature.
8. When the grill has reached your desired cooking temperature, adjust the top and bottom damper for the desired temperatures as seen on next page.
9. When you are finished cooking, close the Top and Bottom Air Controls to snuff the fire out. This will preserve any remaining coals for the next use.

Note:

You may close the air controls before the food is done as it will hold the heat for a long time and allow the food to finish cooking.

Cooking Grids

It is not necessary to use soap to clean the Cooking Grids after every use. The easiest way to keep your grids clean is by using a brass or stainless steel bristled brush just before cooking. After starting the fire, put the Cooking Grid into position and allow it to heat up at a high temperature setting for 5 to 10 minutes. Brush the grids, close the lid and slow the grill down with the air control. A good way to finish cleaning and prepare the grid for food is to wipe it with a cloth soaked with vegetable or olive oil. You can use your grill brush to aid in the application. A small piece of cloth will normally stick to the wire brush quite well. Do this just before putting food on.

Ash is removed through the Bottom Air Control. Prevent ash from filling up to the fire grate. The Ash Cleaning Tool (ACT) or similar shaped implement is used to scrape the ashes out the door and into a metal container. **DO NOT STORE ASHES IN A COMBUSTIBLE CONTAINER.**

Safe Practices

We recommend that the top and bottom air controls be adjusted in sync with one another so that the bottom control is not open much more than the top control. As air reaches the fire and is superheated it expands greatly. With this in mind, it is better to slow the fire down by closing the bottom damper and then reducing the top damper opening to fine tune the temperature.

WARNING:

*If it has only been a couple of minutes since you have closed down the air setting on a very hot fire, **do not abruptly open the lid.** As with most grills, this can cause the additional smoke in the top of the grill to ignite into flame when it is open. When opening the grill it is always good practice to open the Chimney Top first and then lift the lid open one or two inches and hold there for a count of 5. Then open the lid fully. This allows the excess smoke to exit the grill safely.*

Starter & High Temperature Grilling and Searing 500° to 600°



Bottom Control - 1 to 2 inches open.

Top Control - Swing chimney top fully open.



Medium Temperature for Roasting and Grilling 300° to 450°



Bottom Control - approx. 1/2 to 1 inches open.

Top Control - Chimney top closed with spin damper holes 100% open.
(Swing chimney top open a little if needed for more heat)



Low Temperature for Smoking 200° to 300°



Bottom Control - approx. 1/8 to 1/4 inches

Top Control - Chimney top closed with spin damper holes open halfway.



By placing the cooking grid directly on the ceramic Fire Ring you are closest to the coals for the highest temperatures. **Fig. 21A** You may also use the optional Cooking Grid Holder to raise the grid up level with the top of the grill opening. The 3 legs of the Holder should rest in the 3 notches in the top of the ceramic Fire Ring. **Fig. 21B** The Cooking Grid is then placed on top of the Holder. **Fig. 22** The Cooking Grid may be left in this elevated position all the time, if desired, as it is still hot enough for searing at that level.



Note:

The Cooking Grid Holder is for use with both the grate and the Heat Deflector.

Roasting and Smoking

For Roasting and Smoking you will want to cook with indirect heat to avoid burning the surface of your meat. This can be accomplished by putting your food on a rack which is placed inside a pan. Water, juice, etc. may be added to the pan for a more effective buffer from the heat.

The best method for indirect heat and smoking is to use the optional Heat Deflector.

Using the Heat Deflector

1. After starting the fire, place the ceramic Heat Deflector on the Cooking Grid Holder.
2. You may also use the Cooking Grid Holder as a lifting tool for the Heat Deflector in order to keep your hands out of the fire and direct heat.
3. Lift it into the grill as shown placing the Legs of the Cooking Grid Holder into the notches on the Fire Ring. **Fig. 24**



Roasting

1. Place the Cooking Grid on top of the Cooking Grid with the Cooking Grid Access Door to the front of the grill as shown previously. **Fig.22.**
2. You may then place the food directly on the Cooking Grid if desired. A pan to catch drippings may be used on the Deflector or on top of the Cooking Grid.

Smoke Flavor

To add additional smoked flavor to your food, you may use wood chips or chunks. These may be added through the access doors at the front of your Cooking Grid. **Fig.22**

Secondary Cooking Grid *(Sold Separately)*

For more cooking area you may use the Secondary Cooking Grid (SCG). The SCG increases the cooking area by 45%. Two SCG may also be used side by side. There is a tab welded to the bottom of the Cooking Grid at the back. The rear leg of the SCG rests on the tab and the front legs interlock with the bars on the grid. This provides a second, sturdy cooking surface above the main grid. And provides enough room to accommodate even large cuts of meat under the SCG.



Pizza Cooking

The best way to cook pizza on your grill is with the use of a Pizza Stone and the Cooking Grid Holder.

1. After starting the fire, leave the cooking grid off the grill.
2. Place the Cooking Grid Holder into position so the 3 legs rest in the 3 notches of the Fire Ring.
3. Bring the grill up to 500 -600 degrees and maintain at that temperature with dampers at the medium to high settings (bottom control 1" open and top damper slid 1/2 to 3/4 open).
Place the Pizza Stone/ Ceramic Heat Deflector on top of the Cooking Grid Holder. The Pizza Stone will be level with the top of the grill so the pizza may be easily accessed. **Fig.28**
4. Once the grill has reached 500-600 degrees, do not wait much more than a couple of minutes to put the pizza on. Spread a layer of corn meal on top of the pizza stone just before placing the pizza. Vigilance is required to ensure the pizza crust does not burn.



If you have thick pizza, you should put it on the pizza stone before placing the pizza stone on the grill. This way the crust will not burn before the inside is done. Try using the Stainless Steel Heat Shield and pizza stone together to help avoid burning the crust.

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A series of horizontal dashed lines for writing notes or recipes.



“LIMITED” WARRANTY PROGRAM

For the periods listed below, Hanover Products/XLS Products, Inc. (“Manufacturer”) will either repair or replace defective components in accordance with this Limited Warranty. This warranty is between Manufacturer and the original purchaser and is valid only when accompanied by the original purchaser’s sales receipt showing original date of purchase and location of purchase. Replacements under this warranty revert back to the date of original purchase for future warranty.

Gas (LP/NG) Grills (PARTS ONLY):

- 5 Years – Control Valve, Grill Body, Flame Tamers, Heat Zone Separators and Cart
- 1 Year – All other components

Charcoal/Kamado Grills (PARTS ONLY):

- 10 Years – Ceramic Parts: Ceramic Bottom, Ceramic Top, Ceramic Fire Ring, Ceramic Fire Box
- 5 Years – Stainless Steel Parts: Chimney Top Control, Cooking Grid, Hinge, Bands, Ash Door and Cart
- 1 Year – All other components

Manufacturer or its authorized retailer can accept or reject warranty claims based on its findings. This warranty applies in normal residential use only, where an issue with the product is due to a defect in material or workmanship. Manufacturer can make substitutions as required of materials, components, and sub-components of comparable value and utility. This warranty is limited to product repair or replacement (to be determined solely by Manufacturer). Warranty return is limited to only the single affected component.

This warranty covers only manufacturing defects and does not cover normal wear and tear, damage, abuse or misuse, including: water damage, chemical damage, damage during shipment or installation, exposure to extreme heat or cold or abrasion. This item is intended for internal use only. This warranty is invalid if the product is not used for intended purpose. Manufacturer disclaims liability for any aspect of installation and any inconvenience caused by a defective part of a component.

Certain items are not covered by this warranty. These include, but are not limited to the following:

1. Components subjected to abuse, including abuse intended to simulate failure.
2. Damages caused by retailer, shipper or user (such as scratches, tears, chips, broken pieces, etc.).
3. Any part which merely exhibits normal wear yet functions essentially as new, including chips, discoloration or scratches.
4. Items sold “as is” or floor models

To make a claim, please call the toll-free number below. Please have available:

- The Model Number and Serial Number of the unit
- A copy of the original sales receipt
- A brief description of the problem.
- Your email address and daytime telephone or cell phone #.

All items may be charged actual freight costs plus \$15 for handling. Repairs or replacement will be made at the Manufacturer’s option.

Shipping and handling charges are the responsibility of the consumer.

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