

ALVA

KILIMANJARO KAMADO
46cm CERAMIC BBQ

G671



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Manufactured for
and Distributed by:

ALVA

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TOLL FREE NUMBER: 086 100 ALVA (2582)

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IMPORTANT SAFETY INFORMATION

Read the instructions carefully and make sure your BBQ is properly installed, assembled, and cared for. Retain the instructions for future reference.

- The BBQ is for outdoor use only and must not be used in enclosed areas such as sheds or marquees!
- **WARNING:** Accessible parts may be very hot. Keep young children away.
- Wear heatproof gloves whilst operating the appliance.
- Do not modify the appliance.
- The minimum distance from the side and back of the appliance to walls or fences is 60cm.
- No overhead obstruction is permitted above the appliance.
- Keep a minimum clearance of 3 metres from all combustible materials such as wood, dry plants, grass, brush, paper, vinyl, wood siding, or canvas.
- Keep combustible materials such as gasoline and other flammable vapours and liquids away from the appliance.
- Ensure the unit is on a level, non-combustible, stable surface such as concrete, brick or stone.
- Do not use the appliance on wooden or flammable surfaces.
- The BBQ must be stood on the ground during operation. Do not place on tables or raised surfaces.
- Do not move the unit across uneven surfaces.
- Do not leave the BBQ unattended.
- Store the BBQ indoors when not in use. It must be kept out of reach of children.
- Never use the BBQ for anything other than its intended use. This unit is not for commercial use.
- Keep a fire extinguisher accessible at all times while operating the unit.
- Before each use, check all fittings to make sure they are tight and secure.
- Do not use in adverse weather such as rain or high wind.
- Do not use around water or operate on wet surfaces.
- Use of alcohol, prescription, or non-prescription drugs may impair the user's ability to properly assemble or safely operate the unit properly.
- Keep children and pets away from the unit at all times.
- Children must not be left alone with this BBQ.
- Children shall not play with the BBQ.
- Do not leave children unsupervised with this BBQ.
- Do not allow anyone to conduct activities around the unit during or following its use until it has fully cooled.
- Avoid bumping or knocking the unit.
- Never move the unit while in use. Allow the unit to cool completely (below 45°C) before moving or storing.
- The unit is hot while in use and will remain hot for a period of time after use. Use caution. Wear protective gloves/mitts.
- Do not touch hot surfaces.
- Never use glass, plastic, or ceramic cookware on the unit. Never place empty cookware on the unit while in use.
- Accessories and attachments not supplied by the manufacturer are not recommended and may cause injury



Please read the instructions carefully before use.

Retain this manual for future reference.

- Do not repair or replace any part of the BBQ unless specifically recommended by the manufacturer. Any parts used must be supplied by the manufacturer.
- Be careful when removing food from the unit. All surfaces are hot and may cause burns. Use protective gloves and long, sturdy cooking tools designed for barbecues.
- Fatty foods can have excess grease and cause flare-ups. When cooking fatty foods, use a low setting with the lid open.
- Clean the internal base pan before each use. This will cut down on fat build-up and the possibility of flare-ups.
- Do not clean the BBQ with a water spray or immerse it in water.

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KEY



Important information



Cautions and warnings.

WARRANTY

PLEASE RETAIN YOUR PROOF OF PURCHASE FOR WARRANTY CLAIMS.

ALVA warrants this appliance to be free of defects in material and quality for a period of 12 months from date of original purchase. This warranty covers the intended use of this appliance – within a domestic setting and not for commercial or industrial purposes. Any damage caused by willful abuse, tampering, modification or unauthorized repair will not be warranted.

Please retain all packaging material, as items returned without original packaging material may be subject to a withholding fee. Where this appliance is found to be defective, damaged, broken, or does not work correctly for the intended purpose, you must return the appliance to the retailer from where it was purchased.

The warranty will only be effected with valid proof of purchase. Failure to provide the proof of purchase will most likely result in the repair or service required being chargeable.

If you have any questions while setting up or using this BBQ. Please visit www.alva.co.za or call 086 100 ALVA (2582) or e-mail info@stingray.co.za

GENERAL INFORMATION

Please read the assembly instructions carefully and follow the safety precautions. Allow sufficient time for assembly. Before starting assembly, clear an area measuring approximately two to three square metres. Remove the item from the packaging and lay out all of the parts and any necessary tools so that they are within easy reach. Only tighten all of the screw connections firmly when you have finished assembly or are instructed to within the manual. Otherwise, this can result in unwanted tension and instability.

If you are not sure, please call 086 100 2582 or visit www.alva.co.za for help.

Keep these instructions for future use. If you lose this copy, you can obtain a new copy from your dealer or online at www.alva.co.za

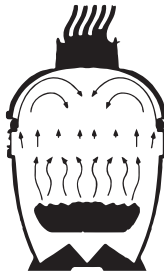


Thank you for your purchase of this Ceramic BBQ. Please read these instructions carefully before use and keep them in a safe place, for future reference.

HOW IT WORKS

Kamado grills have a unique design that allows for versatile cooking methods, including grilling, roasting, smoking, and even baking. Here's a quick breakdown:

- **Heat Source:** Charcoal is lit in the cooking chamber, which creates the heat source. Thick, insulated walls retain this heat, while vents at the top and bottom control airflow and temperature.
- **Temperature Control:** Adjustable vents allow precise control, making it easy to maintain low, steady heat for up to 14 hours with minimal fuel.
- **Heat Deflection:** With a deflector plate, Kamado grills can cook with indirect heat, perfect for slow roasting and smoking. The grill's oval shape ensures even heat circulation for consistent cooking.

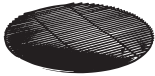


NO CHARCOAL WASTE

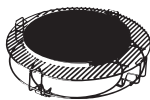
Should you have too much charcoal still left after your cooking session, simply close the lid and all vents. This will smother the coals and they can be lit again for your next cook.

MULTI-LEVEL COOKING

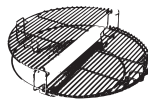
Multi-level cooking allows for different cooking methods with different heat zones. These are just some basic configurations, but the possibilities are endless with this flexible system!



LOW HEAT



HIGH HEAT



INDIRECT COOKING

You are able to configure the BBQ to suit your preferences - you can cook multiple dishes simultaneously on high and low heat, splitting the height positions of the grids.

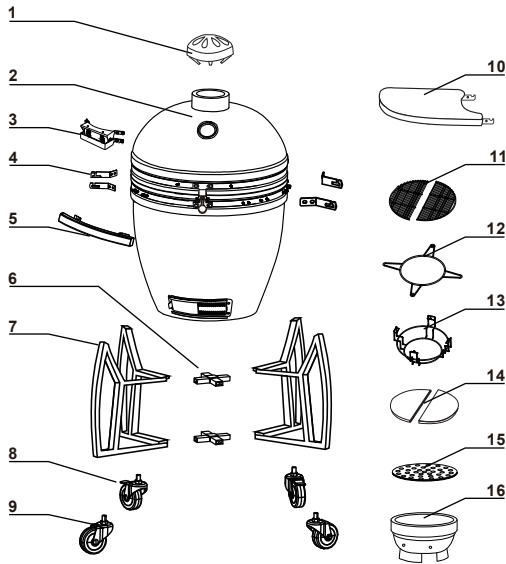
IMPORTANT FEATURES





Removable Ash Tray: Cleaning after grilling can be tedious. An easy-to-remove ash pan simplifies cleanup and prevents ash buildup, which helps maintain airflow.









Ventilation System: Effective airflow control is crucial for temperature management. High-quality Kamado grills feature well-designed vents, often with dual wheels for added precision.







Cooking Grates: Enameled steel, stainless steel, or cast iron grates are ideal. Hinged grates allow easy access to the fuel source during cooking without disturbing the food.

PARTS LIST

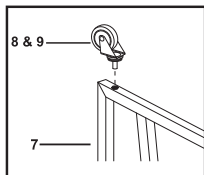


A	B	C	D
			
M6x12 16 pcs	1 pc	1 pc	1 pc

Part No	Description	Drawing	QTY
1	Top Damper Vent		1
2	Ceramic Body		1
3	Hinge		1
4	Side Shelf Brackets		2
5	Lid Handle		1
6	Bracket Crosspiece		2
7	Support Brackets		4
8	Locking Caster Wheel		2
9	Caster Wheel		2
10	Bamboo Side Table		2

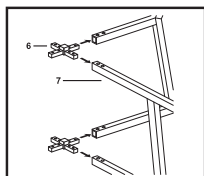
Part No	Description	Drawing	QTY
11	Flexible Cooking Grid - Half Cooking Grid		2
12	Flexible Cooking Grid - Pot Bracket		1
13	Flexible Cooking Grid - Heat Deflector Bracket		1
14	Flexible Cooking Grid - Half Pizza Stone		2
15	Charcoal Plate		1
16	Firebox		1

ASSEMBLING YOUR BBQ



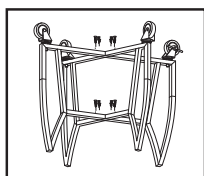
STEP 1 - ATTACH THE CASTORS

Screw the castors (8 & 9) into the base of each of the four Frame Sections (7). These should be tightened by hand.



STEP 2 - ASSEMBLE THE FRAME

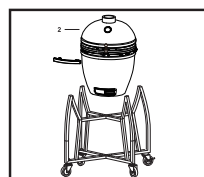
To assemble the frame, insert the two Frame Brackets (6) into two Frame Sections (7) on both the top and bottom joints.



STEP 3 - COMPLETE THE FRAME

Fix the cross pieces fitted in step 2 by loosely tightening 2 x Bolts (A) into the frame's top and bottom into the Frame Bracket. Once the two Frame Sections are fitted to the Bracket, place the other Frame Sections onto the bracket and secure them in the same way.

When all 4 Frame sections are fitted (Using 16 x Bolts), all the bolts can be fully tightened.

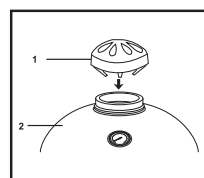


STEP 4 - LIFT THE MAIN BODY ONTO THE FRAME

Lock the wheels on the two locking Castors (8) to ensure the BBQ cannot move. To make lifting easier, remove all the accessories from within it before placing the Main Body (2) onto the frame. Place one of your hands in the bottom vent of the ceramic body and the other under the main body while lifting.

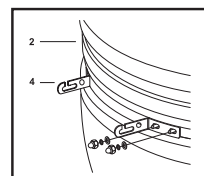
CAUTION:

Use at least two people when lifting the Main Body onto the frame. Lifting by the hinge or the side tables could result in injury and/or damage to the product. Place the Main Body on the cart with the bottom vent facing to the front, allowing the vent to open and close without any obstruction.



STEP 5 - ATTACH THE TOP VENT

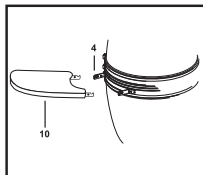
Once the Main Body (2) is securely seated in the frame, attach the Top Vent (1). Align the side notch with the thermometer at the front and set over the top opening. Secure using the pre-attached nut and bolt.



STEP 6 - INSTALL THE SIDE SHELF BRACKETS

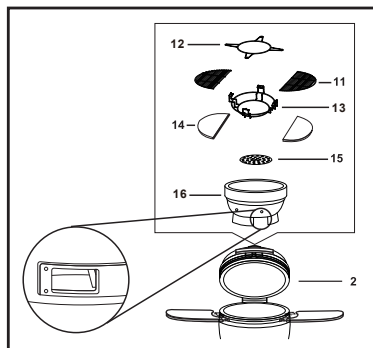
Attach the four Side Shelf Brackets (4) to the Main Body (2) using the 16 pre-attached bolts with their corresponding washers, locking washers and nuts.

When fitting the brackets, loosely fit all four bolts to each bracket before fully tightening.



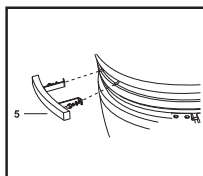
STEP 7 ATTACH THE SIDE SHELVES

Insert the hinge bars on the underside of the Side Shelves (10) into the Side Shelf Brackets (4).



STEP 8 INSERT THE PLATE AND GRID

Add the Firebox (16), Charcoal Plate (15), Pizza Stone (14), Heat Deflector Bracket (13), Pot Bracket (12), and the Cooking Grid (11) on top of the Main Body (2).



STEP 9 - ATTACH THE HANDLE

Attach the Handle (5) to the Main Body (2) using the two pre-attached bolts with their corresponding washers, locking washers, and nuts. Once both bolts are located, they can be fully tightened.

The ceramic charcoal barbecue is now ready to use.

Please ensure that unit curing instructions are read thoroughly prior to use.

LIGHTING AND USING YOUR BBQ

FIRST USE – CURING THE UNIT

- Curing your ceramic BBQ is essential for its long-term operation and care. Failing to follow the curing procedure could lead to damage to the unit. If it is allowed to get too hot during its first few uses, the heat could damage the felt gasket seal before it has had the chance to mature with use.
- To start your first fire, place one fire-lighter cube, solid firelighters, and one handful of lump charcoal on top of the charcoal plate (9). Open the bottom vent and light the solid firelighter using a long nosed lighter or safety matches. Do not use gasoline, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Once the lump charcoal has caught, cure the unit by closing the lid and leaving both vents mostly closed. See the guidance for smoking on page 8 (83 °C - 108 °C).
- Burn until all the fuel is used and the fire is extinguished. This should take approximately two hours. Do not overload the unit with fuel.
- After first use, inspect all fasteners. The metal band connecting your lid to the base will expand from the heat and could become loose. If necessary, you should check and tighten the band with a spanner. You can now use your BBQ as normal.

IGNITING THE FUEL

When petrol or white spirits are ignited, uncontrollable heat can develop due to deflagration. You should, therefore, only use safer fuel, such as firelighters.

Before using the BBQ, push down on both locking wheels to stop the unit from moving around during use. Ensure the BBQ is positioned on a permanent, flat, level, heat-resistant, non-flammable surface, away from flammable items. Position it with a minimum of 2 metre overhead clearance and away from any surrounding flammable items.

1. To start a fire, place some solid firelighters on the charcoal plate (9) at the base of the BBQ. Then, place lump charcoal over the top of the fire lighters.
2. The maximum amount of charcoal shall not exceed : 4 kg
3. **DO NOT USE** Gasoline, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
4. Ensure the cooking grid is fully located in the supports.
5. Open the bottom vent and ignite the lighter cubes using a long-nosed lighter or safety matches. Once it is lit, leave the bottom vent and lid open for about 10 minutes to build a small bed of hot embers.
6. Allow the charcoal to heat up and keep it red hot for at least 30 minutes prior to cooking. Do not cook before the fuel has a coating of ash.
7. It is recommended that you do not stoke or turn the coals once they are alight. This allows the charcoal to burn more uniformly and efficiently.
8. Only use heat-resistant gloves when handling hot ceramics or cooking surfaces once alight.

PROBLEMS LIGHTING YOUR BBQ

1. If you have trouble lighting the BBQ, ensure the top and bottom vents are open. The fire needs oxygen to light. Once lit, leave the bottom vent and lid open for about 10 minutes to build a small bed of hot embers.
2. The BBQ may quickly extinguish if there is not enough charcoal in the main body. The recommended quantity of lump charcoal is a maximum of 4kg per burn. Be sure not to overload the unit with fuel. If the fire is too intense, the excessive heat could damage the BBQ.
3. To prevent any backdraft or flare-ups that may cause injury, it is advised to lift the lid partially(also known as burping) initially only, which allows air to enter slowly and safely.

REFUELING

With the top and bottom vents closed, the BBQ will stay at a high temperature for several hours. If you require a longer cooking time (e.g., when roasting a whole cut or slow smoking), it may be necessary to add more charcoal. Open the lid, add additional charcoal, and continue to cook as directed in this manual.

BARBECUE GETS TOO HOT

Close the lid, close both vents and allow the barbecue to smother with a lack of oxygen. For low temperature cooking, use less fuel.

BARBECUE DOESN'T GET HOT ENOUGH

Add more fuel and leave both vents completely open. More oxygen flow will allow the fire to increase, burning more lump charcoal.

EXTINGUISHING

To extinguish the BBQ: Stop adding fuel and close all the vents and the lid to allow the fire to die naturally. Do not use water to extinguish the charcoal, which could damage the BBQ.

ENVIRONMENTAL PROTECTION & DISPOSAL

Pay attention to cleanliness when using the BBQ and dispose of waste cleanly and safely. Generally, only waste is disposed of in designated metal or non-flammable containers. The local regulations for disposal apply.

GENERAL FOOD SAFETY

Read and follow this advice when cooking on your BBQ:

- Do not cook until the fuel has a coating of ash.
- Before cooking, ensure the Cooking Grid and tools are clean and free of old food residue.
- Always wash your hands before and after handling uncooked meat and before eating.
- Do not use the same utensils to handle cooked and uncooked foods. Always keep raw meat away from cooked meat and other foods.
- Ensure all meat is cooked thoroughly before eating.

ADJUSTING THE COOKING TEMPERATURE

TO COOK AT LOW TEMPERATURES

1. Light the lump charcoal according to the lighting instructions in this manual. Do not move or stoke the coals once lit.
2. Open the bottom vent fully and leave the lid open for about 10 minutes to build a small bed of hot embers.
3. Monitor the BBQ until it has risen to the desired temperature. Fully close the bottom vent to maintain the temperature.
4. You are now ready to use the barbecue for low-temperature cooking.

TO COOK AT HIGH TEMPERATURES

1. Light the lump charcoal according to the lighting instructions in this manual.
2. Close the lid and fully open the top and bottom vents.
3. Close the top vent halfway and continue to check the temperature for a few more minutes.
4. You are now ready to use the barbecue for high-temperature cooking.

TO SMOKE YOUR FOOD

Always follow the Cooking Temperature Guide stated in this manual. Always use heat-resistant gloves when handling hot ceramics or cooking surfaces.

1. Light the lump charcoal according to the lighting instructions in the manual. Do not move or stoke the coals once lit.
2. Open the bottom vent fully and leave the lid open for about 10 minutes to build a small bed of hot embers.
3. Monitor the BBQ until it has risen to the desired temperature.
4. Leave the bottom vent slightly open. Close the top vent and continue to check the temperature for a few more minutes.
5. Using heat-resistant gloves, sprinkle wood chips in a circle over the hot charcoal. Always use heat-resistant gloves when handling hot ceramics or cooking surfaces.
6. You are now ready to use the BBQ to smoke on.

TIP: Soak wood chips or cooking planks in water for 15 minutes to prolong the smoking process.

WARNING:

1. **WARNING!** This barbecue will become very hot; do not move it during operation!
2. Do not use indoors!
3. **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Use only store purchased solid block firelighters
4. **WARNING!** Keep children and pets away!





IMPORTANT:

When opening the lid at high temperatures, it is essential to lift the lid only slightly at first, allowing air to enter slowly and safely, preventing any back-draft or flare-ups that may cause injury.


CERAMIC COOKING GUIDE

SLOW COOK | SMOKE (83 °C - 108 °C)

TOP VENT		Closed
BOTTOM VENT		Closed



Beef brisket: 4.5 hours per kg	Ribs: 3-5 hours
Pulled pork: 4.5 hours per kg	Roasts: 9+ hours
Whole chicken: 3-4 hours	

SEAR (260 °C - 330 °C)

TOP VENT		Open
BOTTOM VENT		Open



Scallops: until opaque & firm	Steak: 5-8 minutes
Pork chops: 6-10 minutes	Burgers: 6-10 minutes
Sausages: 6-10 minutes	

GRILL | ROAST | BAKE (163 °C - 191 °C)

TOP VENT		Partially Open
BOTTOM VENT		Partially Open

Seafood (crab, lobster, shrimp): until opaque & firm	Whole chicken: 1-1.5 hours
Seafood (clams, oysters): until shells open	Leg of lamb: 3-4 hours
Fish: 15-20 minutes	Turkey: 2-4 hours
Pork tenderloin: 15-30 minutes	Ham: 2-5 hours
Chicken pieces: 30-45 minutes	

KEY

	Open		Closed
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IMPORTANT:

It is recommended always to use heat-resistant gloves when working with hot appliances

CLEANING AND MAINTENANCE

The BBQ is self-cleaning. Heat it to 260 °C for 30 minutes, and it will scorch off all food and debris.

Do not use water or any other type of cleaning product to clean the inside of your BBQ.

The walls are porous and will absorb any fluids used, which could cause the BBQ to crack. After the BBQ has cooled, if the soot becomes excessive, use an ash tool to scrape off the carbon remnants before the next use. Carefully open the bottom vent and rake the soot into a small waste container under the vent opening.

To clean the grills and grates, use a non-abrasive cleaner once completely cooked. The chrome-plated cooking grill is not dishwasher safe; use a mild detergent with warm water. To clean the outer surface, wait until the BBQ is cool and use a damp cloth with a mild detergent.

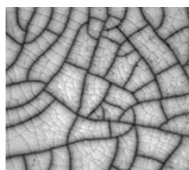
Checking and tightening the bolts and bands and oiling the hinges twice a year or more, if needed, is essential. You should be unable to turn the bolts easily while holding the nuts in place.

STORAGE

When not in use, and if stored outside, cover the BBQ with a suitable rain cover once completely cooled. It is recommended that the BBQ should be stored under cover in a garage or shed over winter for complete protection as the unit is not weathered, and damage may void your warranty.

FINISHING PROBLEMS

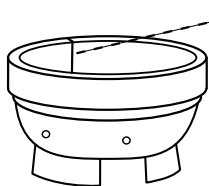
The spider-web cracking pattern is different from a break, in that it cannot be felt on the surface unless a fingernail is used; however, it becomes more visually apparent when the surface is dusty or magnified. While these may appear imperfect, cracking does not affect your barbecue's performance or life span. The process of crazing effectively increases the toughness of the unit and is not a defect with the unit.



Curing your BBQ is important for its long-term operation and care. If the first burns are too hot, they could damage the felt gasket seal before it can mature with use.

If the lid gets stuck or sealed, together with the base, use a knife to carefully unseal and cut off the felt gasket that prevents the lid opening. Once removed, you will be able to open the lid. Before continuing to use the unit, replace the high-heat felt gasket, which can be purchased at a local fireplace store.

FIREBOWL INFORMATION



This gap is to allow expansion of the fire bowl to prevent cracking or shattering of the fire bowl when the BBQ heats up.

AFTER SALES SERVICE

MANUFACTURED FOR AND DISTRIBUTED BY
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