

KLAUWE

the bbq & smoking drum



User Manual

Basic

First please carefully read the user manual before using the product. When in doubt, please contact your supplier.

This user manual serves as reference source during the life cycle of your product. Comments and suggestions relating to the contents of this user manual are appreciated. Because of continuous research and development activities, technical specifications and/or design features of the product may be modified without prior notice.

The KLAUWE complies with Directive 2001/95/EG on general product safety.

User manual KLAUWE Basic, the bbq & smoking drum (part I).

Congratulations and thank you for purchasing your new KLAUWE Basic, the bbq & smoking drum! Register for the KLAUWE newsletter at our website klauwe.com, so you won't miss anything of the KLAUWE Experience. The unique KLAUWE will convince you because of its versatility, possibilities, ease of use and, of course, the taste of the food you prepare on it.

ABOUT THIS MANUAL BY KLAUWE:

This manual is divided into two parts. The first part is the part that you are reading at the moment. Here, you will find the instructions for installing, using and maintaining your KLAUWE Basic, the bbq & smoking drum (from now on just called: KLAUWE). The second part of this user manual comes after that and starts on page 15. In the second part, you will find pictures and photos.

- *This concerns pictures and photos of the KLAUWE as described in the text of the user manual.*
- *The most important instructions from the first and second part of this user manual are supported with images, so you will know what to do to get the most out of your KLAUWE.*

IMPORTANT SAFETY INSTRUCTIONS:

A. Reading and following the instructions:

Read the instructions before using your new KLAUWE. Always read the instructions with care. When the KLAUWE is installed or used in a different way, this can cause fire and material damage.



Damage as a result of not following the instructions (wrong assembly, installation, misuse, incorrect maintenance, etc.) is unfortunately not covered by the warranty.

B. Use common sense:

Use your common sense when using the device:

- *Never leave the KLAUWE alone and unattended when it is in use.*
- *Beware! The KLAUWE gets very hot. Do not move it while using it.*
- *Use suitable protection such as barbecue gloves when you are holding hot parts or coming near hot parts.*
- *Keep flammable materials, flammable fluids, and soluble objects at a safe distance from the KLAUWE when it is in use.*
- *Beware! Keep children and pets at a safe distance from the KLAUWE when it is in use.*
- *Keep a bucket with water or sand nearby when you are using the KLAUWE, especially on very hot days and in dry places.*
- *Beware! Do not use the KLAUWE indoors.*



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- The use of alcohol or drugs that are available with or without prescription can influence the ability of the user to correctly install or safely use the KLAUWE.
- Do not use spirit, gas or other flammable fluids to light or relight charcoal! Only use lighters that comply with EN 1860-3!
- Do not use the KLAUWE within 1 metre of flammable materials. Flammable materials contain, but are not limited to, wood or processed wooden floors, patios and porches.
- Do not use the KLAUWE when there are strong winds.
- Do not wear clothes with loose sleeves when lighting or using the KLAUWE.
- Never touch the grill and the fire basket or the ashes, charcoal or the drum to check if they are hot.
- Always place the charcoal on top/in the fire basket. Do not place any charcoal directly in the bottom of the drum.
- Do not hang the lid on the handle of the KLAUWE.
- Never throw away hot coals in a place where people could walk over them or where they could cause a fire hazard.
- Never throw away the ashes or coals before they have completely cooled down.
- Do not remove the ashes until all the charcoal has completely burned up and has cooled down completely and the drum has cooled down.
- Keep electrical wires and cables away from the hot surfaces of the grill and away from places where people are walking.
- When you use your KLAUWE as fireplace, make sure that there is NO wood touching the drum. This could damage the drum.
- Use heat resistant barbecue gloves while using the KLAUWE, adjusting the airlock at the front of the

KLAUWE, adding charcoal (and charcoal briquettes), changing the grill and/or the fire basket and using the thermometer or the lid.

C. Finding the right location:

Only use the KLAUWE outdoors. When you use the KLAUWE indoors, even in a garage or shed, there is a risk of carbon monoxide poisoning.

Pay attention to the following when choosing a location:

- Do not place the device underneath an overhanging structure (porch, lean-to, etc.) or leaves when using it.
- Place the device on a firm and stable surface. Never place the device on a moving vehicle (boat, trailer, etc.).

ALWAYS PAY ATTENTION TO THE FOLLOWING:

This part contains definitions of a number of things to which you should always pay attention. These points of concern must be remembered at all times and must always be observed.

A. The drum of the KLAUWE:

The drum of the KLAUWE is a new drum and has therefore never been used before. The drum is made of thicker metal than usual and features a special coating. The drum is an industrial product and in principle only meant for industrial use. KLAUWE is therefore not responsible for any minor damage (such as scratches and dents) on the drum that was caused during the production process and/or transport and/or the use of the available sealing ring.



Even though the drum has been designed to work in the environment that is appropriate for using the KLAUWE, the user ought to keep the KLAUWE clean, maintain it, keep it dry and protect it. After using the KLAUWE, you ought to first cool down the KLAUWE completely. Only then are you supposed to close the airlock on the front completely, place the lid on the top and close the air vent on top of the lid. It would be best to prevent the KLAUWE from getting wet or exposing the KLAUWE to direct rainfall. It is advisable to place the KLAUWE on a dry and ventilated place after use and when it is not in use. For optimum protection of the KLAUWE, we advise using

the KLAUWE protective cover (the Dry KLAUWE). Please note: The cover is water-resistant, but the KLAUWE should be stored in a dry place. The inside of the KLAUWE can become black-brown and greasy. This is not a problem and is the result of normal use. This layer offers further protection for the inside of the drum.

B. UV protection:

The KLAUWE has a matte black powder coating. When you decide to leave your KLAUWE outside, make sure the KLAUWE is protected against UV (sunlight). Sunlight and UV radiation can cause the colour of your KLAUWE to turn slightly grey. This possible discoloration is not covered by the warranty and should therefore be prevented.

ASSEMBLE THE KLAUWE:

The KLAUWE is almost completely assembled when delivered to you. The KLAUWE is therefore almost ready for use.

A. Safety instructions:

- Do not modify the KLAUWE when you have taken it out of the box or before using the KLAUWE or after using the KLAUWE.
- You cannot modify any parts of the KLAUWE because this is very dangerous.
- Always follow the assembly instructions with care.
- The user is responsible for the correct use of the KLAUWE. Damage caused by incorrect use is not covered by the warranty.

B. Prepare the KLAUWE before use:

- Place the KLAUWE on an even, horizontal, firm, stable and clean surface.
- The packaging materials and parts that are on the drum of your new KLAUWE when you receive it are to be taken out of the packaging and out of the drum.
- Take the different parts out of the packaging and assemble the necessary parts, such as the fire basket and the grill.

You will find the instructions in the second part of this user manual.

C. KLAUWE interior

The great quality of The KLAUWE Basic, the bbq & smoking drum is the inside of the oil drum. When you remove the lid from your KLAUWE, you will find three "stands" that are assembled on the inside wall. These stainless-steel stands enable your fire basket and grill to be placed inside the oil drum. This principle creates flexibility during use. The stands have 3 different levels / floors, of which the bottom floor is called level 1. One level / floor higher is level 2 and then there is one other level / floor. This is level 3.

Every floor has a horizontal support with two notches. The outer notch is for the fire basket. The fire basket hangs / is placed in this notch. The inner notch is for the grill. So, both the fire basket and the grill fit on every level.

To use the KLAUWE as a barbecue, the fire basket should always be on the bottom level (level 1). Level 2 and 3 serve as possibilities to vary the height of the grill. When you place the grill on level 2, you can choose to close the grill with the lid. Do not(!) close the lid when the flames that are coming out of your fire basket are high. First, let the fire die down and let the coals turn grey. If you do close the lid, you run the risk that the black coating on the inside and outside of your lid will discolour, or worse, crack. This is not covered by the warranty.

Of course, the fire basket and the grill are extremely hot when in use. When you want to grab these parts, use heat protective barbecue gloves at all times.

Tip:

- The KLAUWE SetUp accessories like the Roasted KLAUWE and the KLAUWE Chimney perfectly fit your KLAUWE Basic, the bbq & smoking drum. When you use these, you should place the fire basket on level 2. If you (also) want to use the KLAUWE Friendship Ring, you ought to leave the fire basket where it is, namely on the bottom level (level 1).



If you place the fire basket on level 2 while using the KLAUWE as a barbecue, you should never(!) put the lid on the KLAUWE. The space between the fire and the lid will be too small and you will run the risk of discoloration of the coating on the inside and outside of the lid, and this is not covered by the warranty.

THE KLAUWE IS READY FOR USE:

The KLAUWE Basic is equipped with three levels, which enables you to use the KLAUWE in a flexible way. Because the grill can be placed on two different levels, you could grill with the lid open or closed, for example. The KLAUWE Basic is also made in such a way that the KLAUWE SetUp accessories, such as the Roasted KLAUWE, the KLAUWE Chimney and the KLAUWE Friendship Ring perfectly fit your KLAUWE. The instructions for correct use of your KLAUWE Basic can be found in the second part of this user manual. When you know where you can place the KLAUWE parts (such as the fire basket and the grill) on the right levels, you can go on to the next part, namely lighting the KLAUWE.

ALWAYS use protection when holding hot parts or coming near hot parts of the KLAUWE! You need charcoal, charcoal briquettes, lighting products and a long match or lighter.

A. Which charcoal should I use?

Light the KLAUWE preferably with classic charcoal or real charcoal briquettes. The market for briquettes is largely unregulated and they can contain unhealthy substances when they are not made of charcoal. The advantage of good charcoal is that the taste of the prepared dishes will benefit from it. When the KLAUWE has been lit, you can add the briquettes, or you can do it the other way around. Use good-quality charcoal to light the KLAUWE. Preferably use charcoal that complies with EN 1860-2. Good-quality charcoal consists of very large, shiny pieces and does not

produce much dust. Carefully close the bag of charcoal before storing it. Always keep the charcoal in a dry place. Do not store the charcoal in a basement or damp shed, for example.



Caution! During use, the KLAUWE may leave a print on the ground. If you want to prevent this, because you just installed new pavement, for example, we advise you to place your KLAUWE in a different spot (or to place a few spare tiles underneath your KLAUWE).

USEFUL TIPS:

A. Prevent food from burning:

To prevent your food from burning, you should not start grilling when there are still flames left in the fire basket. Wait until the flames in the burning charcoal have died down and you have a pile of glowing charcoal. So, you should just be patient and take your time.

B. Prevent food from sticking:

You do not want food to stick to your grill. You should therefore keep in mind the following to prevent food from sticking to the grill.

- Grease the food with a brush before placing it on the grill.
- Do not turn the food too quickly. Let it heat up first.

C. Avoid flaring:

Flaring is when flames suddenly shoot up out of the fire basket during grilling. These sudden flares are often caused by dripping fat or dripping marinade. While grilling, flaring can occur. This is normal. However, too much flaring increases the temperature in the drum and can ignite accumulated fat.

- Make sure the fire basket is clean before you start grilling. It is recommended that you empty the fire basket after every use and clean it afterwards. Do not forget to dry the fire basket. Remove excess fat and excess marinade from the meat.
- If you place the meat directly above the fire, it will start flaring sooner.

MAINTAINING YOUR KLAUWE:

The KLAUWE is a handmade product and requires love and maintenance. Think of it as a well-loved family pet. Take good care of it and treat the KLAUWE as you should.

A. Cleaning the drum and the levels:

It is recommended that you clean the KLAUWE and the parts after every use.

- Let the KLAUWE completely cool down after use.
- Take the parts that were used out of the drum. The grill and the cool fire basket can be lifted easily. Use gloves and tilt the parts a little to make it easier.
- You can throw away the cold charcoal in the fire basket easily. Do empty the entire fire basket. You should brush the fire basket with a soft brush until it is empty or clean it with soap and water. Do not use any cleaning chemicals and completely dry it afterwards. When you have cleaned the fire basket and it is dry, you should coat the fire basket with a thin layer of sunflower oil or olive oil.
- After using the KLAUWE, you will find a layer of ashes on the bottom. You can remove this by turning the drum upside down.
- After following all of these instructions, you also close the air vent in the lid. Then you put the lid on the drum. You can clean the lid of the drum with a soft brush and possibly with a soft cloth, but be careful when using soap and water. If water gets into the air vent, it will be difficult to dry and that is not what you want.
- Cleaning the outside of the drum is always a good idea, but do this with love and care and be careful not to use too much water.
- After having done this, you close the air vent on the front and place the available sealing ring around the lid and drum, if desired. That will close the drum.
- Then, you place the drum in a suitable warm, dry place where it will be protected.



- If you have the “Dry KLAUWE” (special KLAUWE protective cover), put it over the KLAUWE. When closing the airlock, make sure there is no grit in the sliding edge. If there is grit, remove it first. Before using the Dry KLAUWE, the KLAUWE should be completely cooled down.

B. Cleaning the grill:

You can clean the heavy-duty, thick grill of the KLAUWE Basic with a steel brush, but that is not our preferred cleaning method. The grill is made of chromed steel, so a steel brush might damage the shiny surface of the grill. There are a number of easier and better ways to do this. It is of course advisable to clean the grill after every use.

Practical tips:

- Wrap the grill in newspaper after use, dampen the newspaper and you can easily clean the grill with a kitchen towel the following day.
- Cleaning the grill is also very easy to do with a ball of aluminium foil. Rub lightly and the dirt will disappear.
- The grill will be clean in no time if you rub half a lemon over it.
- You could also put the grill inside a trash bag. Put the trash bag flat on the ground, put in some washing powder and pour a kettle of hot water over it. Tie up the trash bag, leave it overnight and effortlessly clean the grill with a brush the following day.
- If there is a lawn near you, you could simply leave the grill in the grass overnight. The following day, you can remove the dirt easily with a kitchen towel.
- If you opt for washing it with a brush, use a softer sponge or a stainless steel pan sponge. The stainless steel pan sponge does wonders. When you use this immediately after using the grill, it will make it even easier to remove the fat and food residue.

C. Limit corrosion:

The KLAUWE is an amazing device, but also requires love and care, as mentioned before. The KLAUWE prefers to be dry and stay dry. Therefore, we ask you to always keep the KLAUWE as dry as possible. To limit potential corrosion around damaged spots, you can grease certain parts with sunflower oil/olive oil. However, this is not a guarantee that there will be no corrosion.

D. Cleaning in general:

- Do not use any aggressive, abrasive or metal cleaning agents.
- Do not use any sharp objects and do not bump the KLAUWE against solid surfaces.
- Use non-aggressive cleaning agents and give them time to act on the steel.
- Use a soft brush, sponge and/or cloth. Rinse the parts after a thorough cleaning and dry the parts very well before storing them.



Damage as a result of not following the instructions and points of concern mentioned above is considered to be faulty maintenance and is therefore not covered by the warranty.

KLAUWE SPARE PARTS:

Some parts need to be replaced regularly because of normal wear and tear – such as corrosion, discoloration, deformation, etc. and exposure to weather, wind, fire and/or intense heat. This is also true for the KLAUWE. You can easily order spare parts. Identify and name the part and then contact KLAUWE at customerservice@klauwe.com. We are glad to help you take good care of your KLAUWE. We will make sure that you receive your ordered parts at the location of your choice. You can order parts that are covered by warranty and parts that are not covered by warranty.

KLAUWE WARRANTY:

A. Covered:

A warranty of one (1) year from the date of purchase applies to production defects. This warranty consists of repair or full replacement of the faulty product in case of production defects. KLAUWE chooses whether repair or replacement applies. Klauwe offers this warranty on condition that:

- You have used and maintained your KLAUWE in compliance with this user manual. Damage as a result of misuse, incorrect use, uses other than the intended use, or faulty maintenance is not considered to be a production defect.
- You can provide proof of purchase of your KLAUWE to Klauwe.
- The quality-control department of Klauwe will always check whether the parts are faulty and whether the defect occurred during normal and correct use and correct maintenance of the product.

If you do not comply with one of these conditions, you cannot claim this one (1) year warranty.

B. Not covered:

Of course we should also point out that there are matters and situations that do not fall within the scope of the warranty and are therefore not covered by the warranty, namely:

- The warranty applies to the outer cover (drum) of the KLAUWE with accessories, but not to dents and scratches and only during normal use.
- The drum of the KLAUWE is an industrial product and in principle only meant for industrial use. Klauwe is not responsible for minor damage (such as scratches and dents) to the handle that occurred during the production process and/or transport and/or the use of the available sealing ring.
- The power coating (paint) of the KLAUWE is a special coating and can be considered to be durable. However, the powder coating on the handle is not covered by warranty.
- Warranty coverage is not granted when buyer uses the drum for uses other than the intended use (such as using it as a water barrel, for example).
- Damage as a result of misuse, incorrect use, injudicious use, or uses other than the intended use (such as using your KLAUWE as a water barrel, for example) or incorrect maintenance is, as mentioned, not considered to be a production defect.
- The warranty of your KLAUWE also does not apply when you have modified or tried to modify the KLAUWE without written permission by Klauwe.
- Normal wear and tear of the KLAUWE (corrosion, deformation, discoloration, etc.) of parts. These parts should be replaced regularly.
- Visual irregularities inherent to the production process of Klauwe. These irregularities are not considered to be production defects.

- All damage caused by faulty maintenance, incorrect storage, incorrect usage or modifications to pre-assembled parts.
- When you have repaired and/or treated your KLAUWE yourself or you have had your KLAUWE repaired and/or treated by a third party.
- The KLAUWE has been exposed to abnormal circumstances or has otherwise been treated incorrectly or contrary to the instructions provided by Klauwe and/or the instructions given in the user manual.
- All damage caused by misuse of your KLAUWE (not used in accordance with the instructions as mentioned in the user manual and/or used for commercial purposes).
- Rust or discolouration as a result of external influences, use of aggressive cleaning agents, exposure to chlorine, UV radiation, etc. This damage is not considered to be a production defect. The KLAUWE likes to be and stay dry. Therefore, we ask you to always keep the KLAUWE as dry as possible.

Note: To keep the KLAUWE dry, you can use the "Dry KLAUWE". This is a water-resistant protective cover, but is exclusively meant for protection and NOT to keep out humidity. Do not leave your KLAUWE outside in the rain, but store it in a dry and well-ventilated place. Place the KLAUWE inside a shed when you are not using it. Your KLAUWE is worth it.

This user manual can also be downloaded from our website: www.klauwe.com.

Now that we have shared our useful instruction tips and our strict rules with you, it is time for the real KLAUWE Experience. This is what makes the KLAUWE so unique, cool and awesome. In the next part of this user manual, we are going to tell you how to get the most out of your KLAUWE.

**Team KLAUWE,
the bbq & smoking drum**



KLAUWE SetUp Accessories.

Klauwe has developed a number of additional products (Home Made KLAUWE SetUp Accessories) that comply with the KLAUWE standard, which is tough, unique, durable and beautiful. You can use these products in combination with your KLAUWE, the bbq & smoking drum. You can place the KLAUWE SetUp Accessories ON your bbq & smoking drum. They fit perfectly and fulfil your desire to use it as more than just a standard grill.

With the KLAUWE SetUp Accessories, you can easily turn your KLAUWE, the bbq & smoking drum into an even bigger and more unique experience.

KLAUWE FRIENDSHIP RING

There is usually one grill master/cook near the fire of a regular barbecue, but during summer/winter you want to stand near the fire too. How great would it be if all your friends could grill and cook together?! With the KLAUWE Friendship Ring, you can.

The KLAUWE Friendship Ring fits the KLAUWE Basic as well as the KLAUWE Premium.

You place the KLAUWE Friendship Ring on your KLAUWE, the bbq & smoking drum, and wood will burn in your KLAUWE. (It is recommended that you start with charcoal in the charcoal basket in the bottom of the Friendship Ring and then continue with wood.) The Friendship Ring then turns (burning) hot, and you can cook all you want in the open air at the same time while enjoying the fire and the warmth with a group of people.



KLAUWE CHIMNEY

The KLAUWE Chimney is handmade from corrosion-free steel and it's a really nice and very practical addition to your bbq equipment! Have you finished barbecuing but you still want to enjoy each other's company?

Just put the KLAUWE Chimney on your KLAUWE, the bbq & smoking drum. The KLAUWE Chimney fits the KLAUWE Basic as well as the KLAUWE Premium.

What is so special about the KLAUWE Chimney? Well, everyone likes fireplaces. A fireplace is fun, adds warmth and you can enjoy watching the flames of the fire. On the other hand, a fire basket creates a lot of smoke. With the KLAUWE Chimney, that will not be a problem anymore.

The KLAUWE Chimney has been developed for optimum wood combustion. So, the smoke formation is very limited. Also, the fire in the KLAUWE Chimney can be regulated in the bottom of your KLAUWE, the bbq & smoking drum, using the airlocks. When your KLAUWE Chimney is working well, it will be a super heater and create an excellent atmosphere.



ROASTED KLAUWE

You place this unit on your KLAUWE, the bbq & smoking drum. The Roasted KLAUWE fits the KLAUWE Basic as well as the KLAUWE Premium.

With the Roasted KLAUWE, you can grill on your homemade charcoal!

You will burn wood, which creates a cosy, pleasant and warm fire.

The glowing coals from the wood can then be placed underneath the handmade stainless steel grill. How great is that?! Excellent for the winter barbecue season and/or long barbecue evenings.





User manual KLAUWE Basic, the bbq & smoking drum (part II).

Do not throw this away! This user manual part II is about the use and the working of your KLAUWE. Before reading and using part II, you should first read the first part of the user manual and take note of its contents.

The first part of the user manual (pages 1-11) contains important information about the dangers of the product, as well as warnings and precautions. Part I is also about the maintenance and points of interest of your KLAUWE.

Read all safety information and other information included in part I and part II of this user manual before using the KLAUWE.

KLAUWE BASIC, THE BBQ & SMOKING DRUM:

The KLAUWE Basic has been carefully thought through and extensively tested. The KLAUWE Basic is a high quality and versatile barbecue that looks very cool as well. The KLAUWE Basic offers the possibility of changing the grill level. You can grill with the lid open and with the lid closed. The KLAUWE Basic can be used in combination with the KLAUWE SetUp accessories, such as the Roasted KLAUWE, the KLAUWE Chimney and the KLAUWE Friendship Ring. These fit your KLAUWE perfectly. You could also end your bbq session by using the KLAUWE as fireplace. If you want to do this we recommend the KLAUWE Chimney. You can place this unit on your KLAUWE. The KLAUWE Chimney has been constructed to encourage better combustion, so there will be less smoke, which is a big advantage. (For more information, please visit our website www.klauwe.com).

The KLAUWE Basic is a versatile barbecue and also very easy to use. You can easily set the right temperature with the airlock on the front in combination with the air vent on the lid. Basically, making the right fire is simple: more oxygen means more fire and less oxygen means less fire. That is why the KLAUWE Basic is equipped with an airlock on the front and an air vent on the lid. Very easy, but also very good! In this user manual and on our website www.klauwe.com, we will provide you with an extensive description of different bbq-techniques and how you should set the KLAUWE in order to achieve the best result. The KLAUWE has been designed to perform at its best, no matter which cooking method you choose. You will not have to worry anymore about cold and hot elements, burnt food, dried out dishes or failed meals. If you follow our tips for operating the bbq, you will be able to prepare the most amazing dishes on your KLAUWE, after some practice. Remain patient, dare to experiment, read the instructions with care and stay up to date with our website for tips and tricks: www.klauwe.com.

On our website, you will also find typical KLAUWE dishes that have proven to be of top quality and with which you can impress your friends! Please visit www.klauwe.com. The section Klauwe Chef is especially for you and your KLAUWE. New suggestions will be added to this page regularly. Try it and you'll be convinced. Have a nice meal and do not forget to eat with your KLAUWE.

**Team KLAUWE,
the bbq & smoking drum**

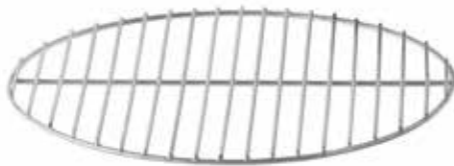


Stainless steel air vent

Lid



Grill



Stainless steel fire basket



Stainless steel pegs



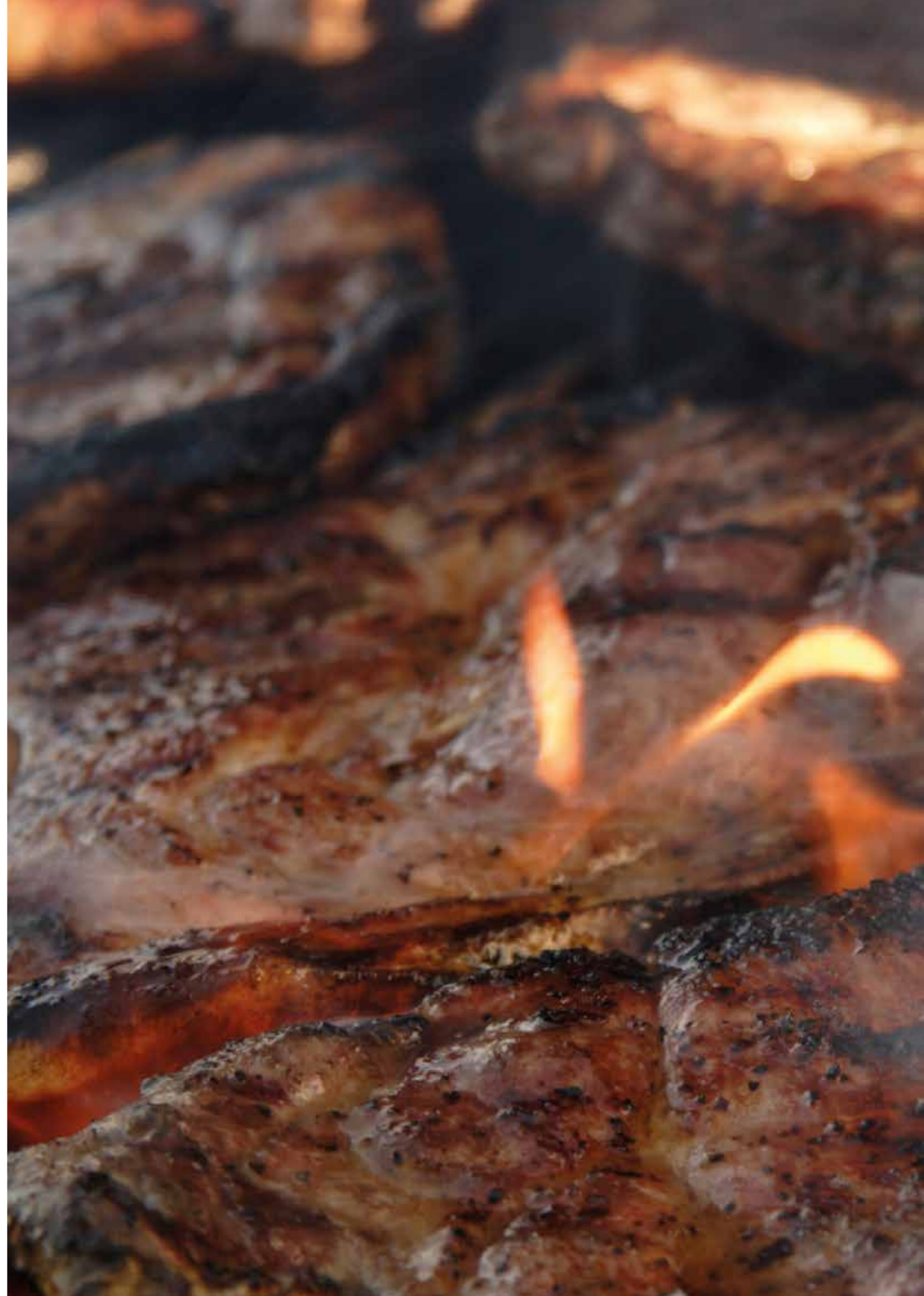
Bottle opener

Thermometer



Powder coating inside and outside

Stainless steel airlock front



USE:

Every KLAUWE Basic is equipped with 3 levels, which makes it possible to place the fire basket and grill at different heights, so you can use different barbecuing methods. One by one, we will explain the different bbq-techniques in combination with the position of the "fire basket/charcoal grill" (from now on just called: fire basket), and the grill included with the KLAUWE.

1. LIGHT THE CHARCOAL:

Estimate how much charcoal or how many briquettes you want to use. For the best grilling result, we advise you to leave part of the fire basket empty, around 1/3 to 1/2 of the charcoal grill, in order to create an indirect grilling zone (temperature zone). Place the fire basket at the bottom level of your KLAUWE when lighting the charcoal/briquettes. (When you want to use our KLAUWE SetUp accessories, such as the KLAUWE Chimney, the Roasted KLAUWE and/or the KLAUWE Friendship Ring, you should place the fire basket at a different level, but usually your fire basket is at the bottom level.)

First light 4 or 5 firelighters, place these in a small ring in the fire basket and then place the charcoal/briquettes on top. Build a little pyramid shaped pile. Completely open the airlock on the front of the KLAUWE. After around 15 minutes, when a white ash layer covers part of the charcoal/briquettes, spread the charcoal out across the fire basket (if you want to use a zone for indirect grilling, keep this zone clear).

Tip:

- Use big pieces of charcoal made of hardwood for the best result, preferably FSC approved and therefore produced sustainably.
- When you use sustainably produced firelighters (they ignite slower), you can also use a crème brûlée torch to light these. Place the firelighters on the right spots between the charcoal/briquettes and light these with the lighter. You will see how easy it is.
- Use brown firelighters instead of the more popular white firelighters. With a crème brûlée torch, you will have lit them in an instant, and you will not be faced with the disadvantages of the white firelighters.

- You can adjust the air vent in the lid (or round air vent) with heat protective barbecue gloves. Adjusting it with your bare hands is not advisable, as the air vent in the lid can be hot.



Please note: We advise you not to use any lighter fluid or cheap briquettes and those with firelighters.

The chemical additives in these products will have a negative effect on the taste of your food.

2. GRILL:

When the charcoal is burning properly, you place the grill on the top level (level 3) in order to grill without the lid. You place it on the middle level (level 2) in order to grill with lid. The fire basket is on the bottom level (level 1). Turn the airlock on the front to the desired position. With the lid on, the KLAUWE grills best if you open only 1/4 of the airlock and open the air vent completely. You can easily change the temperature by further opening the airlock on the front in combination with the air vent on the lid (higher temperature) or you can close it further (lower temperature). We advise you to let the grill heat up for at least 15 minutes in the KLAUWE before you start. This will create the best grilling result. You will be able to grill the typical brown square pattern on your food with the direct grilling method (placing the food directly above the charcoal/briquettes). If both airlocks (front and lid) are fully closed, the KLAUWE will be put out and after some time (maximum 30 minutes) stop burning completely. Sometimes, a dish can benefit from briefly putting out the KLAUWE for a typical taste experience (for example when using old grapevines.). If you want to add charcoal or smoking wood during grilling, we advise you to make use of the KLAUWE Grill Lifter, so you will not get burn marks from the hot grill. Lower the heat immediately when fire/flames arise. By (almost) closing the air vents, the oxygen supply will be reduced and will put out the flames. This could occur during direct grilling, when fat/juice and/or oil drips on the charcoal/briquettes. The outer part of the dish will be well-cooked too soon and this will have a negative effect on the taste.

Tips:

- Grease the food you are going to grill instead of the grill. This will prevent the food from sticking to the grill.
- Use temperature zones. Keep 1/3 to 1/5 of the fire basket clear in order to grill indirectly. The food will be able to rest and increase in temperature slowly. The taste will benefit from this. If you are grilling meat, we advise you to let the meat rest for a while, at least 5 minutes in aluminium foil, once the meat has reached the desired centre temperature. The result will be amazing.
- Grilling meat or fish will have the best result when the direction of the grain (you can find the grain direction by pulling the meat or fish slightly apart with your hands) of the meat/fish is placed on the grill diagonally. By turning it regularly, you will create a square grill pattern on the meat/fish, so it will be cooked evenly.
- You could add wood chips for an extra flavour. A handful of chips is usually enough to add a wonderful smoky taste to the dish.
- Also try the "reverse sear method". First heat the meat, fish or chicken using the indirect method. When it has reached the desired centre temperature, you will finish grilling your dish using the direct method. Keep in mind that the centre temperature can increase even further, as you want your dish to be well-cooked. This may sound logical, but increasing the centre temperature while cooking is possible, but lowering it is not. Always keep a watchful eye on this.
- When the lid has been placed on the KLAUWE, you can also use the lid as plate warmer. Make sure the plates don't get too hot. They could break and/or you could burn your hands. Take the plates off the lid wearing barbecue gloves.
- Instead of using (big) wood chips, here at KLAUWE we often use old grapevines. The smell and the aroma of these old grapevines are divine.



Caution: When you place the grill on the top level (level 3) and the fire basket at the level directly underneath it (level 2), it would be wise NOT to put the lid on the KLAUWE. The distance between the fire and the lid will be too small and there is a big chance that the powder coating will discolour and be damaged. If you want to grill with the lid closed, place the grill on level 2 and leave the fire basket at the standard level, level 1!

3. SMOKE:

Meat, chicken, fish and also vegetables will get an extra taste sensation by adding wood chips/smoking wood during your bbq session. Smoking enriches the taste experience of your dishes. Which wood you use and how much depends on your personal preference and your own taste experience. First choose the wood chips/smoking wood you think would be best for the dish. Larger and rougher pieces or wood chips will create the best results. Let them soak in water for at least 30 minutes before using them. The wood chips/smoking wood is placed directly on the coals! It is simple to do and also very natural. Using special cups is not necessary. Cook the dish at the desired temperature by operating the airlocks as discussed in paragraph 2.

Tip:

- Use wood with very little resin. Resin adds a bitter taste to your dishes. Wood chips of oak, beech, apple, cherry, hickory (American hardwood) and pecan are often used. Whether you want to add a sweet or a more spicy flavour depends on the wood you use. Use the wood chips/smoking wood moderately and carefully-dosed.
- Experiment. Too much smoke, a beginner's mistake, cannot be solved, but too little smoke can. For an extra smoky flavour experience, you could add whisky, cognac, red wine, white wine or vodka, etc. to the water in which the wood chips should soak for 30 minutes. This will add more flavour to the smoke.
- While smoking, you could add herbs (such as rosemary and thyme) to the coals for a dish with extra flavour and character.

4. BAKE PIZZAS:

The KLAUWE is perfect for baking your homemade pizzas. The fire basket is, as you know, at the bottom level (level 1) and the grill, on which the pizza tray will be placed, at the middle level (level 2). The airlocks on the front and in the lid are completely open. Set the airlocks on the front and on the lid wide open. After you have placed the pizza on the baking tray, you place the lid on the KLAUWE, while leaving the airlocks completely open. After around 5 minutes, depending on the thickness of the crust and the temperature within the drum, the pizza will be done. Experiment all you like and check the result regularly.

Tips:

- *Prepare the pizza on the cast-iron baking tray and use baking paper underneath the pizza. This will prevent the pizza from sticking to the baking plate.*

5. BAKE BREAD:

You can also use your KLAUWE to bake your homemade bread. For making your homemade bread, you could use a cast-iron pot, for example, but a traditional bread baking mould works too.

The fire basket remains at the standard bottom level (level 1), and make sure the coals have the right temperature, but are not burning hot. The usage of the grill depends on whether you choose to use a bread-baking mould or a cast-iron bread pot. You place the cast-iron bread pot near (not on) the coals in the fire basket. You will not need a grill. If you use a bread baking mould, you should place it on the grill. The grill will be on the middle level because you are baking the bread with the lid closed now.

To make delicious bread on the grill, we use a pack of bread mix that is available at the supermarket. We then just follow the recipe that is on the pack of bread mix. Add olives, pesto and/or herb butter for more flavour.

Tip:

- *Would you like to make your homemade bread extra special? Use full-cream butter instead of normal butter. You could also vary it by adding olives and/or pesto, for example. Try whatever you like and go wild! Experimenting leads to the most beautiful and most delicious things!*

6. FIREPLACE:

Have you finished preparing delicious dishes and have you enjoyed an amazing barbecue with your KLAUWE? Take the grill out of the KLAUWE with the KLAUWE Grill Lifter. The fire basket can remain at standard level 1, but you could also place the fire basket at level 2 (middle level) or level 3 (top level) when you want to be able to see more flames. Watch out, the fire basket could still be very hot. Use heat protective (barbecue) gloves or wait until the fire basket has cooled down! Place some chunks of dry wood, preferably oak, beech and/or birch, on the smouldering charcoal, and enjoy the lovely fire. Make sure that the chunks of wood do not touch and/or go over the edge of the oil drum. The coating of your KLAUWE is not resistant to this.



Caution: the wood will start to smoke before the flames arise. Therefore, you should start with some thinner chunks before putting on the thicker/larger chunks on the fire basket. Make sure the chunks/trunks of wood remain within the fire basket and do not(!) touch and/or go over the edge of the oil drum. The latter could damage the coating on the inside and outside of the oil drum. This is not(!) covered by the warranty.

Tip:

- *Use the KLAUWE Chimney during this phase of your barbecue session. You can place this unit on your KLAUWE. This unit is designed to create better combustion and to cause less smoke to come out of the KLAUWE, which creates a pleasant atmosphere. The KLAUWE Chimney is a separate item and is available at www.klauwe.com. (For more information, please visit our website www.klauwe.com.)*

PUTTING OUT THE KLAUWE:



Caution: When you want to put out the fire in your KLAUWE, always do it with care! How do you do that? Close the airlocks on the front and the air vent in the lid. Place the fire basket at the bottom level (level 1). Let the temperature drop to below 150 degrees Celsius. Only then should you close the lid! When you leave the airlocks open, and in the worst case scenario, your fire basket is at level 2 or 3, and you shut the lid immediately, there is a chance that the lid will become so hot that the black powder coating will be damaged. This is not covered by the warranty.

FIRST TIME USING THE KLAUWE?

We advise you to properly heat up the KLAUWE during its first use. Start the fire and leave it for about 30 minutes at high temperature with the airlock at the bottom of the front and the air vent in the lid completely open. Pay attention: make sure the grill does not come into direct contact with glowing charcoal/briquettes or a flame. The grill has been made with the utmost care, but could deform after direct contact with a heat source.

Clean your grill after every use, with a stainless steel pan sponge for example. This will keep your grill nice and clean and will prolong the durability of your grill.



CLEANING:

While using the KLAUWE, a layer will develop on the inside of the wall over time. This layer will protect the coating and enhance the convective heat effect in the KLAUWE. It is best to clean the inside wall with paper towels when the KLAUWE is still lukewarm. This will help you to remove any undesired residues. Ashes will fall through the fire basket and pile up at the bottom of the KLAUWE. By removing the fire basket and the grill of the KLAUWE, you can simply empty the KLAUWE above a trash can. You can remove any ash residue that is stuck to the inside of the KLAUWE with a duster and/or paper towel. Do not use water or stainless steel brushes. This could damage the wall and powder coating. Never use scouring pads or tools to clean the outside. To keep the outside clean, it is advisable to use Neutral Dishwashing Detergent (PH neutral). Aggressive cleaning agents could damage the powder coating on the outside. To protect the KLAUWE against damage, we recommend the protective cover that is especially developed for the KLAUWE (Dry KLAUWE). It is made of material that is also used to make roofs for cabriolets in the automotive industry. This top quality cover is water-resistant and UV resistant. Of course, it's still advisable to store the KLAUWE in a dry place.

We wish you the best of luck! If you have any unique pictures and experiences, we would love to see those. After all, we're just as enthusiastic about the KLAUWE as you are.

**Team KLAUWE,
the bbq & smoking drum**



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