

Dragon Fire KAMADO

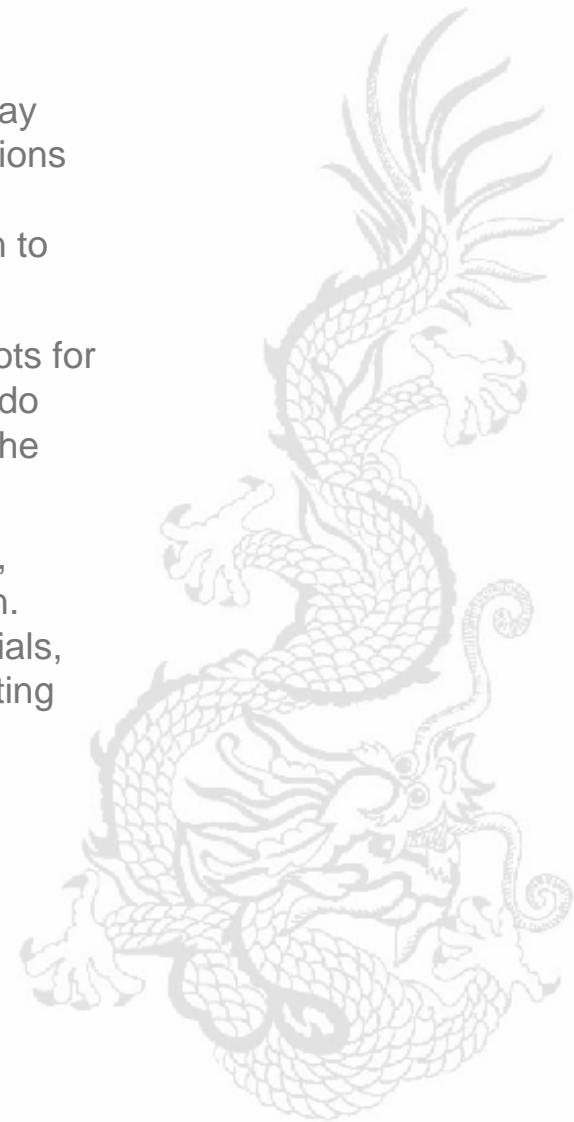


ORIGINS OF THE DRAGON FIRE KAMADO

For over 3,000 years in every part of the world our ancestors used clay pots to smoke, grill, cook and prepare their food. Over time, generations refined the simple clay cook pot by experimenting with its shape, materials, flue design and venting, in their search for the ideal design to lock in the savory flavors of cooked meats and vegetables.

During this evolution, the Japanese adapted and refined clay cook pots for rice cooking, calling them Mushikamado. In the 60's the Mushikamado was further refined for general grilling and smoking and imported to the US by a commercial pilot who coined the product name "KAMADO".

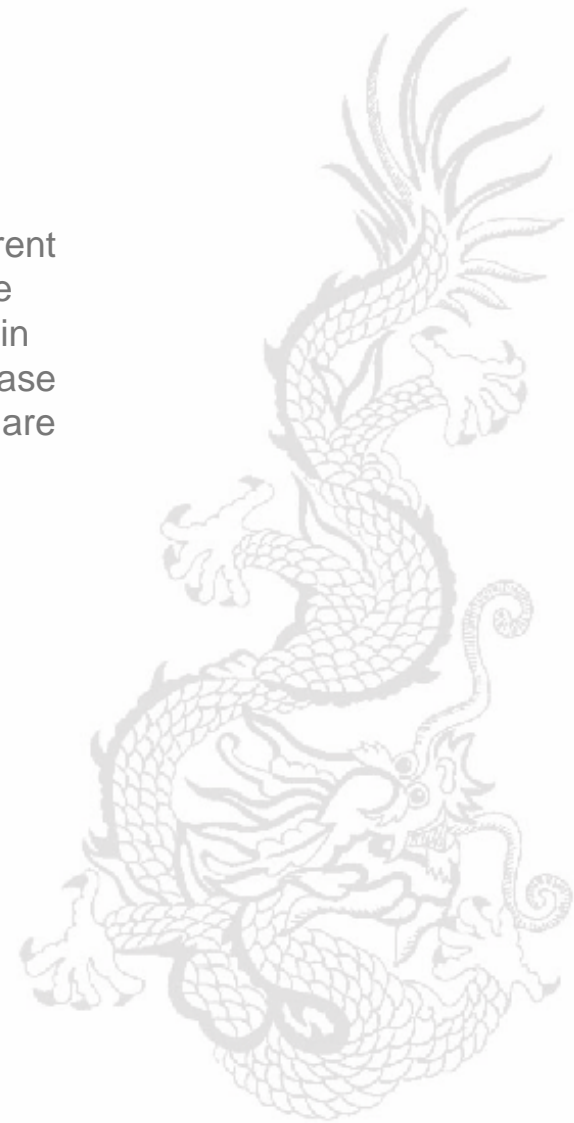
Kamado has since become synonymous with ceramic cookers, grills, ovens and fireplaces, all based on the ancient clay pot cooker design. The KING Kamado builds on this heritage with state-of-the-art materials, new ergonomic & safety features, and a fresh design aesthetic resetting the standard for perfection and quality in ceramic cookers.



DESIGN, ERGONOMIC AND SAFETY FEATURES

Bamboo Preparation Surfaces

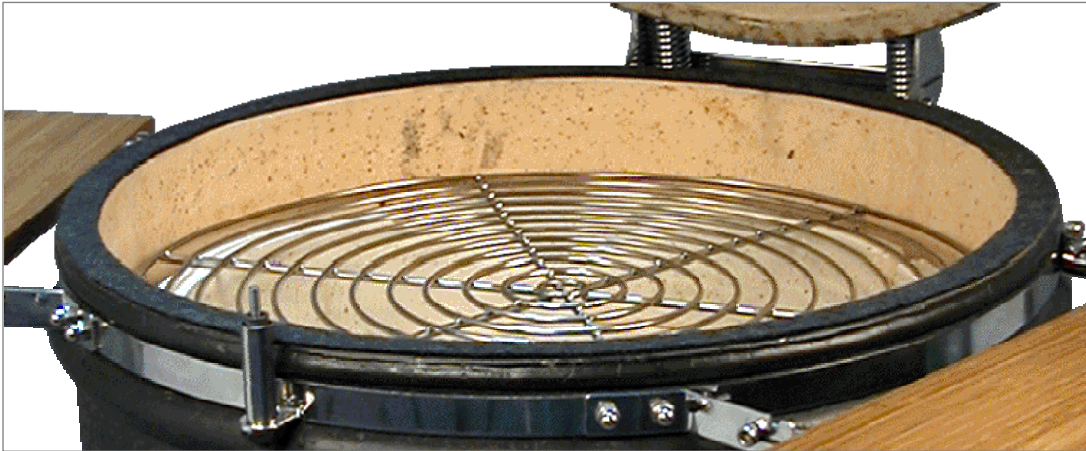
All Dragon Fire Kamado's come standard with bamboo side cooking preparation surfaces. We chose bamboo for its natural beauty, inherent antimicrobial feature, and that it is one of our most "green" renewable resources. The shelves are designed to quickly fold down when not in use and are removable for in-home cleaning with a simple quick release mechanism. To ensure ultimate strength and durability the surfaces are reinforced with bar stock 304 Stainless Steel.



DESIGN, ERGONOMIC AND SAFETY FEATURES

19.5" 304 Stainless Steel Cooking Grid

We offer a larger cooking grid to accommodate your entire meal when cooking. Instead of traditional porcelain coated cooking grids that do not stand the test of time, our 304 Stainless Steel grids allow for quick and easy cleaning, and will not deteriorate over years of use.



DESIGN, ERGONOMIC AND SAFETY FEATURES

Heavy Duty 304 Stainless Steel Hardware

We know that quality is defined by the smallest details. We designed a heavy duty lid hinge and used 304 Stainless Steel to ensure that it works flawlessly throughout the life of the grill and to bring a classy aesthetic to a design element that traditional ceramic grills view as mechanical part.



DESIGN, ERGONOMIC AND SAFETY FEATURES

Ergonomically Designed Damper & Vent Controls

Our draft door and lid vent are designed for precise temperature control. We use 304 Stainless Steel because there is no other material that withstands the test of time while also providing the high quality polished detailing that compliments the glazed ceramic finish.



DESIGN, ERGONOMIC AND SAFETY FEATURES

Safety Lid Shock

The exclusive Lid Shock (patent pending) solves the age old problem of lid breakage when traditional lids are dropped. Fabricated of 304 Stainless Steel the Lid Shock guarantees a soft lid landing.



DESIGN, ERGONOMIC AND SAFETY FEATURES

Ergonomic Lid Handle

The ergonomic lid handle is larger and curved to fit the natural grip of the hand and provide knuckle clearance for all users. We use bamboo to compliment the preparation surfaces and to use environmentally friendly renewable resources. The ergonomic bamboo handle grip is fixed to the lid using a 304 Stainless Steel band that is secured in an integral raceway to permanently secure the band to eliminate slippage that other ceramic cookers on the market today experience too often.



DESIGN, ERGONOMIC AND SAFETY FEATURES

Anti-Tip Quick Assembly Cart

Using a wide footprint, the base allows the consumer to move the KING Kamado without tipping. In addition, the base has four robust casters including one locking caster. The KD base was designed for a small pack out to facilitate easy shipping, storing and handling, and utilizes our star quick connector and four Allen screws for an intuitive assembly in less than 5 minutes. We use 304 Stainless Steel instead of traditional powder coating so the polished finish is retained over time, not subject to ultra violet light or corrosion.



DESIGN, ERGONOMIC AND SAFETY FEATURES

Cool Touch Surface

Thick ceramic construction of the outer shell and inner cooking chamber insulates and minimizes heat to the outside making the KING Kamado a high efficiency cooker and effectively eliminates burns that can be experienced by inadvertent touches on traditional barbeque grills.



FEATURES



Features 1-4

1 304 stainless steel top vent and temperature gauge



2 Robust, 304 stainless steel springs assists opening



3 Shock absorbent spring protects lid when closing

4 Molded ceramic body

FEATURES



Features 5-8

5 304 Stainless steel, 19.5" cooking grid

6 Bamboo, fold-down shelves and bamboo handle



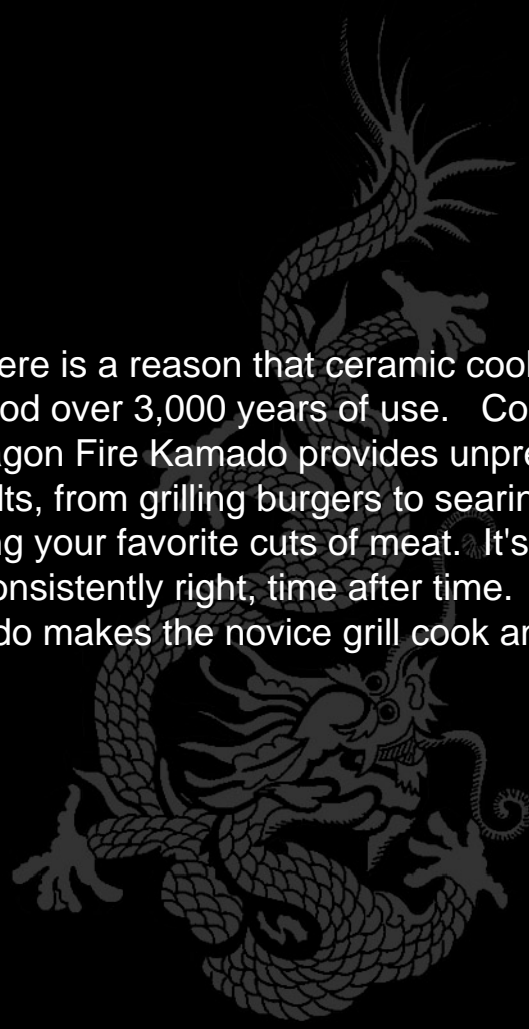
7 304 Stainless steel draft door

8 Easy-to-assemble 304 stainless steel cart



COMPONENTS





There is a reason that ceramic cookers have withstood over 3,000 years of use. Cooking with the Dragon Fire Kamado provides unprecedented results, from grilling burgers to searing steaks to smoking your favorite cuts of meat. It's about getting it consistently right, time after time. The KING Kamado makes the novice grill cook an expert chef!

COOKING WITH THE Dragon Fire KAMADO

Easy Start, Fast Cooking and Precision Temperature Control

The design of the Dragon Fire Kamado creates a controlled chimney effect that allows for hassle-free effortless starting and quickly reaches cooking temperature within 10 minutes - something traditional charcoal grills cannot achieve.



Dragon Fire KAMADO



COOKING WITH THE Dragon Fire KAMADO

Grilling, Smoking and Baking

The high efficiency Dragon Fire Kamado design is the most versatile and effective way to grill, smoke, bake, roast and barbeque foods of all types. Its design allows users to meticulously control temperature and cooking times, from low temperatures needed for smoking to high searing temperatures for locking in the moisture and flavors of your favorite filet cut. The KING Kamado combines several outdoor cooking appliances into one easy-to-use attractive design that compliments any outdoor cooking center.



COOKING WITH THE Dragon Fire KAMADO

All Weather Cooking

The dual wall ceramic construction keeps the heat inside the cooking pot and the cold air out making the KING Kamado a grill for all seasons. So regardless of outdoor temperatures the KING Kamado is an effective cooking appliance every day of the year.



COOKING WITH THE Dragon Fire KAMADO

Unparalleled Taste

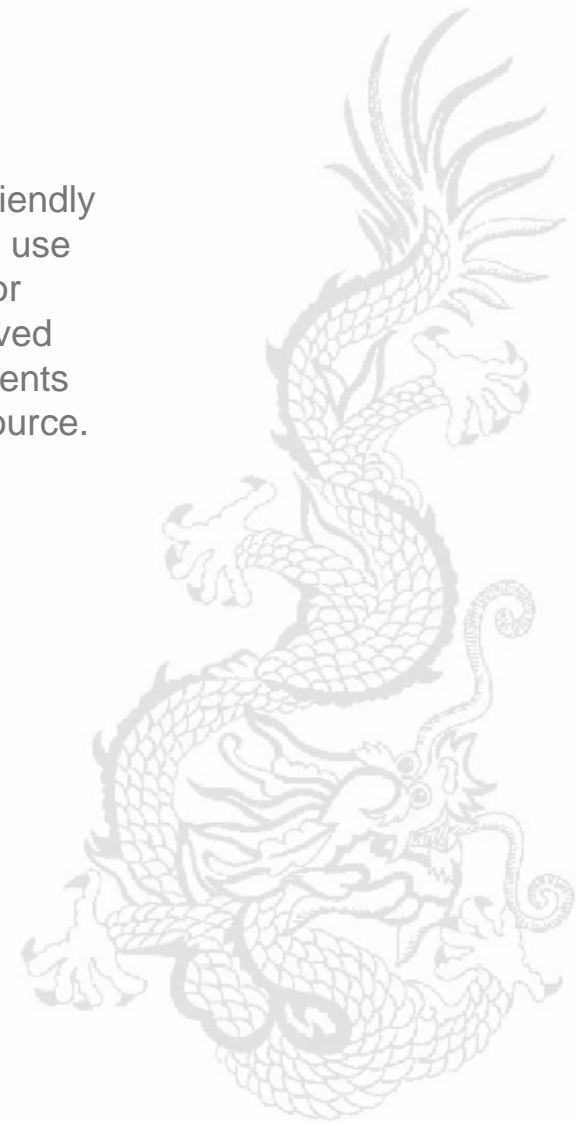
The Dragon Fire Kamado style of cooking locks in moisture so foods don't dry up, minimizes shrinkage, seals in the natural juices and releases the natural flavors by effectively recirculating heat to all surfaces of the food and eliminates the unnatural taste you get with a traditional gas grill.



COOKING WITH THE Dragon Fire KAMADO

Environmentally Friendly

Part of our mission is to develop products that are environmentally friendly and wherever possible use recycled or replenish able materials. We use natural clay elements to fabricate the ceramic cooking pot and interior cooking chamber, designed stainless components to be easily removed and recycled when the grill is disposed and bamboo for all wood accents because of its natural beauty and because it is a fast renewable resource.



COOKING WITH THE Dragon Fire KAMADO

Back to Basics

In a world caught up in high technology, computer controlled cooking systems and fast paced lifestyles the KING Kamado brings us back to the basics that have worked since our ancestors learned to cook using clay pots. The Dragon Fire Kamado's simplicity in design and operation make even the most modest cook the preeminent chef of the neighborhood!

