

VISION GRILLS™ *Signature Series*

GRANDE CERAMIC KAMADO GRILL



OWNER'S MANUAL

Model Numbers: RX-W19D1L5, RX-K18F1M4, RX-K19D1L5, Sanibel

Model Number: RX-K18F1M4



Patent Pending

ENGLISH

WELCOME

Welcome to Kamado cooking! Our Vision Grills Kamado is based on 3,000+ years of clay pot cooking from around the world. Over generations our ancestors have continued to refine Kamado techniques for grilling, smoking, baking and cooking all types of food, including meats, poultry, fish and vegetables. Kamado cooking locks in moisture and provides a variety of ways to infuse different tastes into your foods, turning weekend grillers into neighborhood chefs.

Our Vision Grills Kamado builds on this heritage with fresh aesthetics, safety and convenience features, a user-friendly easy-lift lid with spring assist and high-quality materials to define a new industry standard for design and innovation. The thick ceramic construction of our grill provides superior

thermal insulation allowing you to grill, cook, bake or smoke regardless of the season - from the hot summer days in our home town of St. Louis to the cold snowy days in Bangor, Maine.

In this manual we provide the basics to get you cooking and invite you to our website, www.visiongrills.com, where we share recipes, detailed Use & Care information and contact information if you need more help.

From our entire team here at Vision Grills, thanks for your purchase. Here's to becoming the destination eatery in your neighborhood!



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Model Number: RX-W19D1L5

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COOKING WITH YOUR KAMADO

Your new Vision Grills Kamado is the complete outdoor cooking appliance that allows you to sear, grill, bake and smoke all types of food. For best results, we recommend using natural lump charcoal made from hardwoods. Compared to briquettes, natural charcoals start faster, burn cleaner and longer, reach higher temperatures and produce less ash. Leftover natural charcoal also relights for re-use. Before restarting the grill, knock off excess ashes from remaining charcoal. Routinely empty ashes, but only do so when grill is cool.

Starting your Vision Kamado Grill is simple and fast: Open top and bottom vents wide open, fill the inner fire bowl with enough charcoal to cover the air holes, then light the charcoal using either an electric starter or approved grill starters. After several coals are burning, spread evenly, adjust top and bottom vents, and wait for the Kamado to reach your desired cooking temperature. As needed, add more charcoal by using the flip grate feature, being careful not to burn yourself with the hot food or cooking grate.

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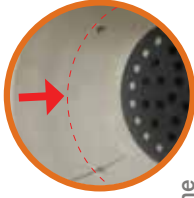
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STARTING

Step 1: Measuring Charcoal

Set bottom vents wide open and open lid. Fill the fire bowl with enough charcoal to cover the air holes. For smoking foods at low temperatures for longer periods of time (1.5 hours+) you will need to add a little more charcoal, up to approximately 2" (5 cm) above the same air holes. Mound charcoal over perforated stainless steel electric starter pocket. Use lump charcoal for best results.



Step 2: Starting Charcoal

Open the electric starter flipper door and insert starter as far as possible then plug in. Wait until edges of charcoal turn white and flames are licking the mound of charcoal. On average, it takes 8 - 12 minutes to start the charcoal. After coals are started, unplug electric starter and store in holster located under ProZone™. Electric Starter sold separately on some models.

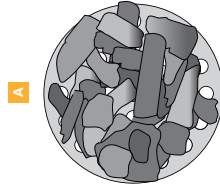


Step 3: Setting Temperature

Once charcoal is lit, level it out for even heat distribution and close the lid. Set top and bottom vents to the desired setting (refer to the Setting Temperature section in this manual for specific calibrations to use to attain the desired cooking temperature). Give your Kamado 8 - 12 minutes to settle into the cooking temperature you want before putting food on the grill.

NOTE: If smoking, do not let temperature exceed 275°F/135°C.

- A)** Spread hot charcoal evenly over grate.
- B)** Set top and bottom vents for desired cooking temperature.
- C)** Let temperature stabilize.



B

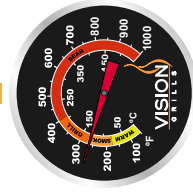


Top Vent



Bottom Vent
Control Knobs

C



Step 4: Get Cooking

Use a wire grill brush to clean the cooking grate. That's it - you are ready for the best cooking experience of your life. Go to our website for recipes.

Step 5: Ash Removal

Always let the ashes cool before removing ash drawer. Prior to each use, lift and pull out Removable Ash Drawer and dispose of ash.

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SETTING TEMPERATURE

TOP VENT

BOTTOM VENTS

SEARING



500°F+
260°C+



GRILLING



300° - 450°F
149° - 233°C



SMOKING



225° - 250°F
107° - 221°C



Vision Grills Kamado cooking temperatures are controlled by adjusting the calibrated top and bottom vents.

*Caution - If you're going to smoke, do not let the grill get too hot. Keep the temperature low, it takes hours to cool down.

Increasing air flow through top and bottom air vents increases cooking temperature, while decreasing air flow lowers the cooking temperature. Closing both top and bottom vents starves the charcoal of oxygen and stifles down the fire.

*Caution - Continuous grilling at extreme high temperatures may cause the felt to burn.

Prevent Flare-Ups:

If the lid is lifted too quickly, oxygen will rush inside the grill, causing a flare-up. To prevent a flare-up, lift the lid 1"/2.5cm and count to five before slowly opening the lid wide open.

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COOKING TEMPERATURE

All cooking times and temperatures are approximate.
Visit [foodsafety.gov](https://www.foodsafety.gov) for additional information on safe minimum cooking temperatures.

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SMOKING

	Approximate Cooking Time	Smoker Temp (°F)	Meat Temp. (°F)
BEEF			
Brisket (8 - 12 lbs)	1.5 hours/lb	225 - 250	185 - 205
Short Ribs	5 hours	225 - 250	Pulls back from bones
Tenderloin (3 - 4 lbs)	1-4 hours	225 - 250	120 - 160
PORK			
Baby Back Ribs (1.5 - 2.5 lbs)	5 hours	225 - 250	Pulls back from bones
Butt (6 - 8 lbs)	1.5 hours/lb	225 - 250	170 - 205
Ham (Bone In)	1.5 hours/lb	225 - 250	160
Shoulder (6 - 10 lbs)	5 - 12 hours	225 - 250	170 - 205
Spare Ribs (2.5 - 3 lbs)	5 - 7 hours	225 - 250	Pulls back from bones
Tenderloin (1.5 - 2 lbs)	2.5 - 3 hours	225 - 250	160
POULTRY			
Turkey (Whole: 10 - 12 lbs)	5 - 6.5 hours	240 - 275	170
Chicken (Whole: 2.5 - 4.5 lbs)	2.5 - 4 hours	250 - 275	170

GRILLING (350 - 450°F)

	Beef Temp (°F)	Pork Temp (°F)
Rare	125 + 3 min. Rest	—
Medium-Rare	130 - 135	145 + 3 min. Rest
Medium	135 - 140	150
Medium-Well	140 - 150	155
Well-Done	155+	160+
Ground	160	
Poultry Temp (°F)		
Dark Meat	165 - 175	
White Meat	165	
Ground	170 - 175	

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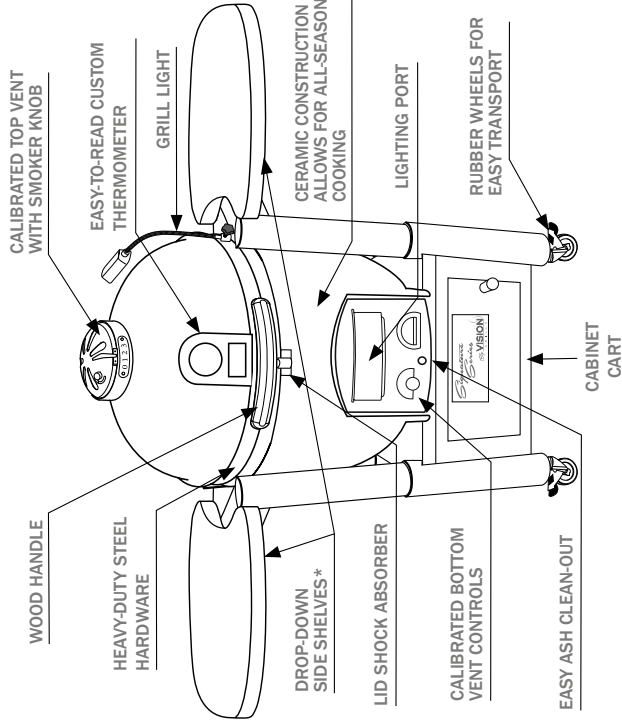
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* Part Material & Style may vary based on Model



WARRANTY

Subject to the following terms and conditions, Phase 2, LLC, d/b/a Vision Grills ("Vision Grills") warrants to the original purchaser that the ceramic cooker manufactured or supplied by Vision Grills will be free from defects in material and workmanship under normal use for the following periods from the original date of purchase: limited lifetime for all ceramic parts, five (5) years for all metal parts, one (1) year for temperature gauge, gasket and cover, 90-days for side shelves, adjustable grill light, electric starter and lava stone. This Limited Lifetime Warranty is contingent upon purchaser registering the product at www.visiongrills.com/register within 30 days from the date of purchase along with a copy of the original dated sales receipt which can be attached in an electronic format (i.e. scan, photograph, etc.) to your registration at www.visiongrills.com/register. Failure to do so will invalidate the warranty. Any chips or cracks in the finish of the ceramic cooker present at the time of purchase must be noted on the original dated sales receipt. This Warranty is not transferable to subsequent owners. If you cannot register online, contact Vision Grills customer service at (877) 917-4273 or email help@visiongrills.com.

If any product covered by this Warranty is defective due to a covered warranty condition, such product will, at the option of Vision Grills, be repaired to its original condition or replaced with a comparable new product or part. The repair and/or replacement of parts shall constitute the extent of the liability and obligations of Vision Grills under this Warranty. Purchaser is required to provide photographic evidence to assess the damage when submitting claim.

Scratches, cracks, chips, dents, crazing, or minor cosmetic blemishes of the exterior glaze not affecting performance are not covered under warranty, as determined by Vision Grills.

This Warranty does not cover damages caused by improper assembly, improper care, failure to follow directions of use, misuse, abuse, negligence, extreme environmental conditions, normal wear and tear, accidents, acts of nature, or unauthorized repair, alteration or modification, as determined by Vision Grills. This Warranty does not apply to chips or cracks in the ceramic cooker which may occur after the ceramic cooker is purchased by the original purchaser. Vision Grills is not liable for any default or delay in its performance under this Warranty that is caused by any circumstances beyond its control. This Warranty will be invalidated if any liquids, including starter lighter fluid, are poured on or in the ceramic cooker. The protective coating of the ceramic cooker can be compromised by substances or conditions that are beyond Vision Grills' control. While Vision Grills uses rust-resistant materials, the Warranty as to metal parts does not cover rust or oxidation unless the structural integrity of the ceramic cooker is compromised as determined by Vision Grills.

This Warranty does not cover purchases with unauthorized resellers and/or third parties. Warranty coverage is limited to products purchased at an authorized reseller only.

Commercial use and related applications are not covered under this Warranty. Warranty coverage is based on normal residential use and maintenance.

Vision Grills shall not be liable for any delay or default under this Warranty caused by any event or contingency beyond Vision Grills control. This includes acts of nature, fire, government restrictions or restraints, strikes, reduced supply of materials or transportation delays.

THIS WARRANTY IS THE EXCLUSIVE WARRANTY OF VISION GRILLS. VISION GRILLS EXPRESSLY DISCLAIMS ANY AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING WARRANTIES OF FITNESS, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE. THIS WARRANTY DOES NOT COVER, AND VISION GRILLS IS NOT LIABLE FOR, ANY DAMAGES RELATING TO LOSS OF TIME, LOSS OF USE OF EQUIPMENT, INCONVENIENCE, OR ANY INCIDENTAL, SPECIAL AND/OR CONSEQUENTIAL DAMAGES. PURCHASER'S EXCLUSIVE REMEDY FOR BREACH OF THIS WARRANTY SHALL BE LIMITED AS SPECIFIED HEREIN TO REPLACEMENT OR REPAIR OF THE AFFECTED PRODUCT.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitations and exclusions may not apply to you. This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Vision Grills does not authorize any person or entity to assume any obligation or liability on its behalf in connection with the sale and purchase of any of its products. The purchase of any Vision Grills product from anyone other than Vision Grills or an authorized dealer will void the Warranty associated with the product. If you have a question regarding the identity of an authorized dealer, you should contact Vision Grills before you purchase the product.

To submit a warranty claim, the original purchaser or authorized agent of the original purchaser must contact Vision Grills at (877) 917-4273 or contact Vision Grills via email (help@visiongrills.com) or through the website at www.visiongrills.com.

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WARNING

PLEASE READ THE ENTIRE MANUAL BEFORE OPERATING YOUR VISION GRILLS KAMADO. PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE.

ATTENTION! Use caution when cooking, as grill surfaces get hot. To avoid burns, always use protective gloves to adjust top and bottom vents when grill is in use. Do not wear loose clothing near the grill.

ATTENTION! This barbecue will become very hot, do not move it during operation. For outdoor cooking use only. Do not operate grill indoors or in an enclosed space. Use grill only in well-ventilated areas. Keep immediate area around the grill free from combustible materials. Allow for at least 3 feet/1 meter of clearance around grill (house, other outdoor products, hanging tree limbs, shrubs, etc.)

WARNING! Keep children and pets away from the grill at all times.

Do not allow children to operate grill. Never leave grill unattended when in use.

Grill should be placed securely on a level base prior to use. Only operate grill on a hard, stable, level surface (concrete patio, ground, etc.) capable of supporting the weight of the grill when loaded with food. Never operate grill on wood support surface, wood deck or like combustible support surfaces. Never attempt to move grill when in operation or cooling down. Never operate this grill within 25 feet/7.5 meters of any flammable liquid. Never operate this grill within 10 feet/3 meters of a gas cylinder. The grill should not be placed under combustible structures, such as garage, porch, patio, or carport. Burning charcoal produces carbon monoxide, an odorless gas which can cause death.

The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill.

Do not use on boats or recreational vehicles.

CAUTION: Never use lighter fluid, gasoline, or other volatiles to start your charcoal, as it is dangerous and will leave a residual taste in your food. Use only firelighters complying to EN 1860-3. Use utmost care when adding charcoal to grill. Electric start-up is recommended. Dispose of cooled ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container. Always wait for grill to be completely cooled before opening built-in ash drawer.

When cooking above 500°F/260°C, with both top and bottom vents closed, rapidly opening the lid creates a sudden rush of oxygen into the grill, which can cause a flare-up. When in this cooking mode, we recommend that, prior to opening the lid, you open top and bottom vents to allow oxygen to stabilize inside the grill before opening, minimizing the possibility of flare-ups.

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COOKING STONE & HEAT DEFLECTOR

Sold seperately on some models.

The Vision Grills Lava Stone and Heat Deflector has been designed for use (1) directly on the cooking grate for stone cooking (wood / coal-fired pizza, seafood, and vegetables) or (2) installation in the bracket for indirect heat (smoking, baking, etc.)

USE

CLEANING:

Step 1: Flip the stone after each use. This allows the grill to naturally burn off remains.

Step 2: Lightly clean of the top of the stone with a wire brush before placing your food on the stone.

Step 3: NOTE: Do not clean with soap.

SEASONING:

Step 1: Heat stone to operating temperature.

Step 2: For the first use of the stone, brush each side of the stone with virgin olive oil.

NOTE: The stone will be hot, use protective wear or tools to flip the stone. Do not get the olive oil on the hot coals, this will create a flare-up.

Step 3: After the first use, the stone will naturally season itself with oils from cooking.

STONE COOKING:

Step 1: Light grill according to instructions.

Step 2: Place Lava Stone on 1st tier or 2nd tier grate.

Step 3: Place food directly on Cooking Stone at desired temperature.

HEAT DEFLECTION:

Step 1: Remove cooking grates.

Step 2: Unfold and install bracket onto interior fire bowl.

Step 3: Lower Lava Stone into bracket.

Step 4: Replace cooking grates.

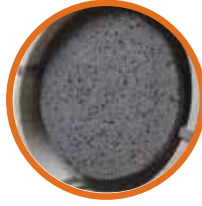
Step 5: Light grill according to instructions.

Step 6: Place food on cooking surface at desired temperature.

WARNING ALWAYS USE HEAT RESISTANT MATERIAL/GLOVES WHEN HANDLING COOKING STONE DURING/AFTER USE. HEAT/COOL STONE WITH GRILL TO MINIMIZE RISK OF DAMAGE FROM EXTREME CHANGES IN TEMPERATURE.



Bracket Installed
Interior Fire Bowl



Cooking Stone
Placed On Bracket

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