

# KLAUWE

*the bbq & smoking drum*



*User Manual*

# *Premium*

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.



KLAUWE



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

*Congratulations and thank you for purchasing your new KLAUWE, the bbq & smoking drum! Register for the KLAUWE newsletter at our website [klauwe.com](http://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, 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.*

- 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, the water ring 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, lifting with the KLAUWE lifting stick, adjusting

the airlock at the front and back of the KLAUWE, adding charcoal (and charcoal briquettes), changing the different cooking levels in the drum 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 vents on the front and back completely, close the lid on top, and also the air vent on top of the lids must be closed. 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, the grill, the water ring and the water reservoir.

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

## THE KLAUWE IS READY FOR USE:

The KLAUWE is equipped with the Multi-Level-Cooking-System®. This means that you can cook on different levels that you can change while the KLAUWE is in use. For the correct use of the MLC-System®, we would like to refer to the second part of this user manual.

When you know where you can place the KLAUWE parts (such as the fire basket, water ring and water reservoir and the grill) on the right levels (Multi-Level-Cooking), 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! (When using the KLAUWE lifting stick, you should also wear extra protection.) 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 a 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.



## D. Creating the right smoke flavour:

When you use the KLAUWE to smoke food, you are of course aiming for the best result. There are a few important things you should keep in mind:

- Use large wood chips/chunks and not very fine and small wood chips.
- Before use, you should soak the large wood chips in water for at least an hour (but wine and/or liquor is also an option of course).
- Place the wood chips directly on the charcoal and do not use any "special wood chip cups". Let nature do its work.
- Wood chips are "burnt up" at a certain moment, but don't be too enthusiastic in adding more wood chips. Adding one portion of wood chips is usually enough. Too many wood chips will create a smoke flavour that is too strong.

### Tip:

- To create a nice aroma and smoke flavour, you could also use old dried grape vines.

## E. The right degree of humidity:

The KLAUWE is equipped with an RVS water ring and a matching RVS water reservoir. The water in the water reservoir helps create the right degree of humidity in the drum, so the dishes will not dry out as quickly and the temperature in the drum will remain constant. Of course, you could fill the water reservoir with water, but adding herbs (such as fresh thyme and fresh rosemary) in combination with a slice (or slices) of lemon, for example, will add a spicy flavour. You could also add wine and/or liquor if you like. Do not start with cold water in the water reservoir, but fill it with hot water from a water boiler or kettle. While adding water to the water reservoir later while you are cooking, it is best to use hot water. This will have a positive effect on the desired temperature in the drum.

### 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 stainless steel water ring and the stainless steel fire basket can be lifted out of the KLAUWE easier with the KLAUWE lifting stick.*
- *Take the stainless steel water reservoir out of the ring and throw out any possible contents. This water reservoir can then be cleaned in the dishwasher.*
- *You can clean the stainless steel water ring with a soft brush and, when the dirt is stubborn, with water and soap, but never use cleaning chemicals. Do not forget to dry the water ring afterwards!*
- *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.*
- *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 the back 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 airlocks, 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 handmade stainless steel grill (so not chrome, but stainless steel) with a steel brush, but that is not our preferred cleaning method. 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.*
- *You could also choose to not clean your grill immediately, but to wait until next time. When you have lit the KLAUWE and the flames are coming out nicely. Carefully clean the grill with a barbecue brush and it is ready for use.*

- *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 aggressive, abrasive or metal cleaning agents.*
- *Do not use 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 [customer@klauwe.com](mailto:customer@klauwe.com). We are glad to help you take good care of your KLAUWE. We will then 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, 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 discoloration 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](http://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.*

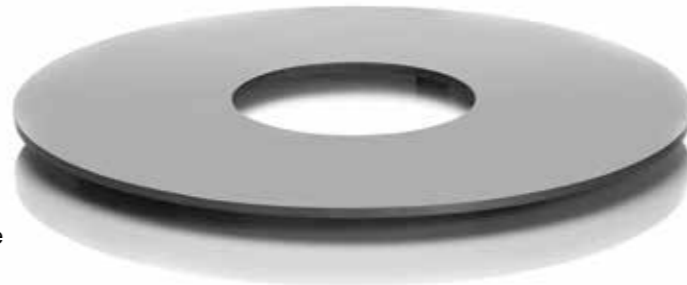
*With the KLAUWE SetUp Accessories, you can easily turn your KLAUWE, the bbq & smoking drum into an even bigger and more unique experience.*

## 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, made from corrosion-free steel and it's a really nice and very practical addition to your bbq equipment! Have you finished your 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, 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, THE BBQ & SMOKING DRUM:**

The “Multi-Level-Cooking-System”® (patent pending) by KLAUWE has been carefully thought through and extensively tested. With this system, nearly everything is possible when it comes to barbecuing. From long rare cooking at low temperatures, smoking (cold and hot), direct and indirect grilling to baking pizzas and bread. Also worth mentioning is that you can finish your bbq-session by using the KLAUWE as a fireplace. We would like to refer to the KLAUWE Chimney. You can place this unit on your KLAUWE. This unit is built in such a way that a better combustion will take place, and so less smoke will come out of the KLAUWE, which creates more comfort. (For more information, please visit our website [www.klauwe.com](http://www.klauwe.com)). The Multi-Level-Cooking-System® is a very versatile system and is also easy to use. Temperatures can be adjusted easily with the airlock on the front in combination with air vent on the lid. The large slot on the back can be used during rare cooking to add wood chips and/or charcoal/briquettes.

The slot on the back is also used for cooking at high temperatures (from 250 degrees Celsius and up) for bread and pizza, for example. In this manual and on our website [www.klauwe.com](http://www.klauwe.com), you can find extensive descriptions about how you should use your KLAUWE to achieve the best result. The KLAUWE has been designed to perform at its best, no matter the cooking method. You will not have to worry anymore about cold and hot elements, burnt food, dried out dishes or failed sessions. 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](http://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](http://www.klauwe.com). The section Klauwe Chef is especially for you and your KLAUWE. New suggestions will be added to this page regularly. We recommend the simple and totally amazing smoked salmon, for example. 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**



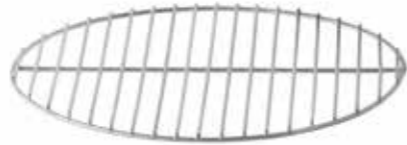


Stainless steel air vent

Lid



Stainless steel grill



Stainless steel water ring with removable stainless steel water reservoir



Stainless steel fire basket



Stainless steel pegs



KLAUWE Stainless steel lifting stick



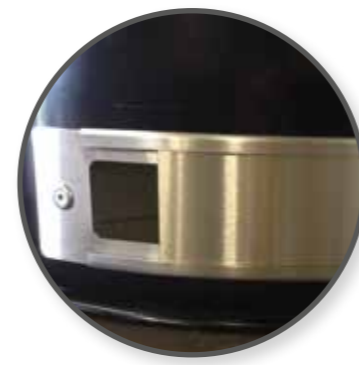
Bottle opener

Thermometer



Powder coating inside and outside

Stainless steel airlock front



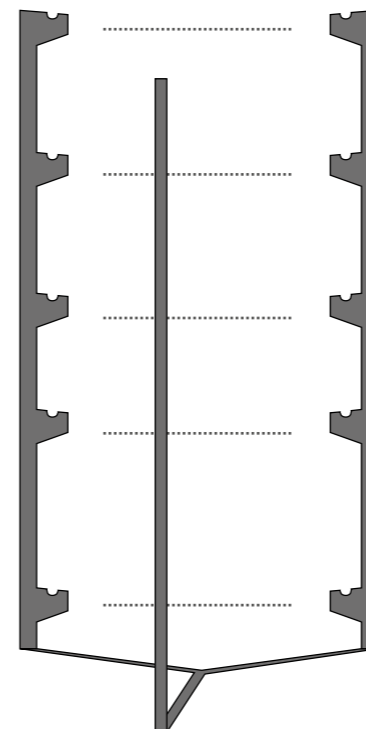
Air vent 1/4 open



Air vent half open



Air vent open



Level 5

Level 4

Level 3

Level 2

Level 1



## USE:

Every KLAUWE Premium is equipped with the patented “Multi-Level-Cooking-System®”, which makes it possible to place the fire basket and grill at different heights, so you can use different barbecuing techniques. 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), the use of the included stainless steel water ring with stainless steel water reservoir, and of the stainless steel grill included with the KLAUWE.

## Tip:

- The fire basket can be lifted by its handle with the KLAUWE lifting stick. The same applies to the water ring. The water ring can also be lifted by its handle with the lifting stick. The handle of the fire basket and that of the water ring can also be moved to one side, in the case of the water ring, it is the side with the logo of the KLAUWE claws in the stainless steel water ring.



Stainless steel fire basket



Stainless steel water ring with stainless steel water reservoir

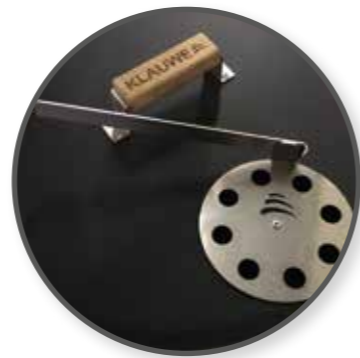
## 1. LIGHT THE CHARCOAL:

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 level 4 when lighting the charcoal/briquettes.

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). Then place the fire basket on the level you like by lifting the handle of the fire basket with the KLAUWE lifting stick, turn it slightly, so the grill can be repositioned downwards. Always wear heat protective barbecue gloves because the fire basket has already gotten very hot at this point. You can now place the fire basket at any level, depending on the barbecuing method you chose. Below, the different barbecuing methods that are possible on the KLAUWE are discussed.

## 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.
- 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. If you want to adjust it, but you don't have any protection at hand, you can use the KLAUWE lifting stick. Be careful because there is a chance that you might scratch the surface with the lifting stick.



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:

After having placed the fire basket at the right level, you place the stainless steel grill on level 5 in order to grill without the lid. You place it on level 4 in order to grill with the lid (for the latter, make sure the fire basket is a level lower, at least at level 3). 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 the airlocks (front, back 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. It is best to replace the fire basket with the KLAUWE lifting stick as discussed in paragraph 1. 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.



Caution: When you place the grill on the top level (level 5) and the fire basket at the level directly underneath it (level 4), 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 4 and place the fire basket at level 3 or lower.

### 3. COOK RARE

Dishes that are prepared at a constant temperature will be cooked evenly and will develop a tender texture. The KLAUWE is perfect for this. The volume of the oil drum, combined with the water ring with reservoir make for an amazing result. Place the fire basket at the lowest level in the KLAUWE, namely level 1 (also see the description in paragraph 1). Place the water ring at level 2 and the grill on top of that. Make sure that the KLAUWE is at the right temperature by operating the airlocks on the lid and on the front of the KLAUWE. By slightly opening (around 1/8) the airlock on the front (near the bottom of the KLAUWE) and also slightly opening the air vent, you will be able to reach a constant temperature of 80 to 100 degrees (depending on the size of the air opening and use of amount of coal/briquettes) if the water reservoir is filled at least ¾ with water/wine. With just 6 hours of cooking at 100 degrees Celsius is possible to make pulled pork or rare ribs, for example. We advise that you check the temperature regularly. Lower temperatures mean a longer cooking time. The temperature should not rise too much. If that happens, the openings of the airlocks are too large. Place the food on the grill when the right temperature has been reached (for more than 15 minutes) and use a centre temperature meter to check the food.

#### Tip:

- *Fill the water reservoir with white wine instead of water and add some lemon and fresh herbs (such as fresh thyme and rosemary). The result is amazing and the dish will have an extra taste dimension. You could also add smoking wood to the charcoal for extra flavour. Also see paragraph 4.*
- *Use the lid as plate warmer.*
- *Place the grill at level 3 when you want to make "chicken on a can". You will have enough space to place the lid.*
- *An extra centre temperature meter is useful when cooking rare meat to check the temperature of the meat and the drum as well. There are modern temperature meters available that are connect to your phone by Bluetooth. You can read the data on your phone.*

- *When you use the water reservoir, make sure it doesn't "cook dry". Check the level in the water reservoir regularly. When the level in the water reservoir is getting too low, add hot water. The water in the water reservoir creates the right level of humidity in the drum, so food doesn't dry out as quickly and the temperature in the drum remains constant.*

### 4. SMOKE:

Meat, chicken, fish and also vegetables will get an extra taste sensation by adding wood chips during the 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. Rougher pieces of wood chips will create the best results. Let them soak in water for at least 30 minutes before using them. When the charcoal burns, first place the fire basket at the bottom level as described in paragraph 1. For the best bbq result, we advise you to use the water ring with the water reservoir (make sure it doesn't "cook dry"). Smoke and steam will mix. The smoke will add extra flavour to the food and the steam will make sure the meat remains tender. In these humid conditions, the food will remain juicier than when you don't use the water ring with reservoir. Cook the food at the temperature you like by operating the airlocks as described in paragraphs 2 and 3. Smoking is possible when cooking rare and grilling. Add a handful of wood chips directly to the charcoal/briquettes. In case the fire basket is at the lowest level in the KLAUWE, you can use the opening on the back of the KLAUWE to add wood chips. You can also use this opening to add charcoal if necessary. That way, you won't have to remove the grill and water ring with water reservoir first. Caution: this will only work when the fire basket is placed at the lowest level in the KLAUWE. Because of the high temperatures, we strongly advise you to wear protective gear (such as barbecue gloves).

#### 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.*

### 5. OVEN/BAKING PIZZAS:

The KLAUWE is perfect for baking your homemade pizzas. Place the fire basket at level 2 as described in paragraph 1. Set the airlocks on the front and on the lid wide open. The airlock on the back should also be completely open. The grill on which the (cast-iron) pizza tray is placed, should be 2 levels above the fire basket to prevent the pizza from burning too quickly, so place it at level 4. You can also use a pizza stone for this. The same applies to baking bread. When baking bread, we advise you not to let the temperature get higher than 250 degrees, to prevent burning. When baking pizzas, the temperature should be higher than 250 degrees Celsius for a fast result. 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. Bread needs a longer time to bake. This depends on the dough that was used and the recipe. Always follow the usual baking time and recommended temperature that is described in the recipe you use.



**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.*
- *Add some charcoal and do not use any briquettes in the meanwhile to create that typical wood-fired oven taste.*
- *Use a cast-iron bread pot for baking homemade bread. Do not place the cast-iron bread pot on the hot coals. The chance of burning will be too high.*

**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. Place the fire basket at least at level 4 with the KLAUWE lifting stick as described in paragraph 1. Now place some chunks of dry wood, preferably oak, beech and/or birch, on the smouldering charcoal, and enjoy the lovely fire.



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](http://www.klauwe.com). (For more information, please visit our website [www.klauwe.com](http://www.klauwe.com).)*



**PUTTING OUT THE KLAUWE:**



**IMPORTANT:** 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 at the back and close the air vent in the lid. Place the fire basket at level 4 or 5 (with level 1 being the top level). 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, 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 around 30 minutes at high temperature with the airlock at the bottom of the front and the back 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.

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

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