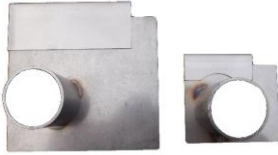


Adjustable Kamado Adapters

"Short" orientation



"Tall" orientation

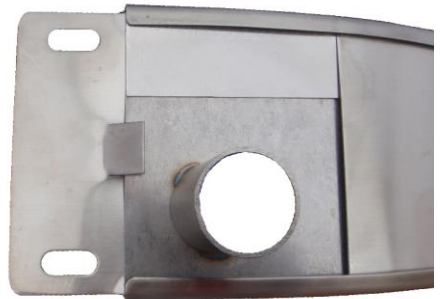


The Large Kamado Adapter and Small Kamado Adapter together fit all known kamado style cookers with sliding draft doors. The Medium adapter fits Backwoods smokers. The Small Adapter fits Kamados with 2-1/4" and smaller draft door heights. The Large fits 3" and larger draft door heights. Measure the height of your draft door to choose. Both are designed to be rotated and the adjustment clips moved to accommodate different heights.



Step 1: Insert your adjustable adapter by first inserting the adapter with clip into the upper track, holding the clip in the track, and then sliding the adapter down into the lower track.

Step 2: With the upper and lower tracks engaged, slide the adapter to the left into the cooker's retaining tab. Push the right edge of the adapter in slightly and slide the draft door to the left, over the edge of the adapter, until it meets the clip. Use hi-temp aluminum tape as desired for a more permanent installation or for sealing air leaks.



Kettle Installation



Tape up bottom vent in back and one side, leaving the front vent open.



Place toggle nut through open vent on bottom.



Spin toggle nut until it touches kettle then gently hand tighten wing nut on bottom.



Cover 2/3 (most) of charcoal grate with foil to keep cold air off meat and temp sensor.



Place charcoal grate with foil in front, leaving uncovered area in back for charcoal.



Pour one chimney of unlit charcoal on to back of grate. Start side with one lighter cube.



Put in cooking grate. Clip sensor to front grate handle.



Meat goes in front over foil pan below to capture drippings.



Set desired cooking temperature.