

OriginalCaveman.

Prime & Barbarian

User Manual

Disclaimer:

Redec Industrial Ltd, provides this product manual as a general guide for users. The information contained herein is subject to change without prior notice. While we strive for accuracy and completeness, we cannot guarantee that the content is free from errors or completely up to date.

Users assume full responsibility for the use of this product, acknowledging that any associated risks are at their own discretion. We disclaim all liability for damages, whether direct or indirect, arising from the use or misuse of this product, including but not limited to personal injury, property damage, or financial loss.

Users must familiarise themselves with local laws, regulations, and safety protocols relevant to the product's use. It is the user's responsibility to adhere to recommended practices and safety measures outlined in this manual.

References to third-party products, services, or websites within this manual are not endorsements, and we do not assume responsibility for their accuracy, reliability, or legality.

By using this product, users agree to indemnify and hold harmless Redec Industrial Ltd, distributors, and associated parties from any claims, losses, or damages resulting from product use.

For specific inquiries, troubleshooting, or technical support, please consult the contact information provided in this manual.

Please review this manual thoroughly before using the product and follow all safety instructions for optimal and safe usage.

Redec Industrial Ltd, reserves the right to periodically update product designs. This manual does not imply an obligation to implement these changes in previously manufactured products or suggest any faults in prior designs.

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WELCOME TO THE ORIGINALCAVEMAN FAMILY!

Welcome to the OriginalCaveman community, where the passion for outdoor cooking and grilling unites us. As we embark on this journey, it's captivating to trace our culinary roots from the primal fires of our ancestors to the modern marvel of the OriginalCaveman Kamado. Let's explore the evolution of cooking over flames and the emergence of kamados as the ultimate cooking tool.

The Discovery of Fire

Our culinary journey begins with the discovery of fire by our ancient ancestors. Millennia ago, they harnessed the power of flames, gathering around campfires to cook meals. Fire not only provided warmth but also transformed raw ingredients into delectable dishes, marking the dawn of our relationship with food and cooking.

The Tradition of Outdoor Cooking

As civilisations flourished, outdoor cooking became a cherished tradition. From simple pits to basic grills, the allure of cooking over an open flame persisted. There's something primal and irresistible about the aroma of food sizzling over hot coals, drawing us closer to the essence of our sustenance.

The Arrival of Kamados

In ancient Japan, the kamado made its debut as a revolutionary cooking vessel crafted from clay. Its unique design allowed for superior heat retention and control, making it perfect for a variety of cooking methods. From rice to fish, the kamado became a staple in Japanese households, celebrated for its versatility and efficiency.

Evolution and Adaptation

Over time, the kamado evolved to suit the tastes and needs of different cultures. From Japan to Korea to the United States, variations of the kamado emerged, each with its own features and benefits. The introduction of ceramics revolutionised kamado design, enhancing heat retention and durability. Today, the kamado is renowned worldwide for its ability to produce mouth-watering dishes with unparalleled flavour and tenderness.

The OriginalCaveman Kamado: A Modern Classic

Drawing inspiration from the ingenuity of our ancestors and the timeless design of traditional kamados, the OriginalCaveman Kamado combines the best of both worlds. Its unique shape and ceramic construction pay homage to the kamados of old while incorporating modern innovations for improved performance and ease of use.

Cooking with the OriginalCaveman Kamado isn't just about making meals; it's about connecting with our primal instincts and celebrating the age-old tradition of grilling. Whether you're searing steaks, smoking ribs, or baking pizzas, the kamado empowers you to unleash your creativity and elevate your culinary skills.

Conclusion

In conclusion, the journey from cave fires to kamados is a testament to humanity's enduring fascination with cooking over flames. From ancient times to the present day, the essence of outdoor cooking remains unchanged. With the OriginalCaveman Kamado, we honour our culinary heritage while embracing the future of grilling. So, let's gather around the fire, share good food and good company, and savour the flavours of our shared history.

WHAT'S IN THE BOX?

Key: SS = Stainless Steel | OC = OriginalCaveman.

ITEMS	PARTS	QUANTITY
1.	Kamado Dome (Assembled)	1
2.	Kamado Base (Assembled)	1
3.	SS Top Vent	1
4.	OC Temperature Gauge	1
5.	Bamboo Handle	1
6.	SS Latch System	1
7.	Fibreglass Gasket (Fitted)	2
8.	Metal Side Tables	2
9.	Cart Includes Wheels	1
10.	SS Grill Grates	2
11.	Ceramic Deflector	2
12.	SS Cross Frame	2
13.	SS Side Table Protectors	2
14.	SS 3 Tier Cooking System	1
15.	SS Charcoal Basket	1
16.	SS Easy Clean Fire Box	1
17.	Ceramic Petals	5
18.	Ceramic Fire Ring	1
19.	SS Ash Drawer	1
20.	SS Ash Shovel	1
21.	BBQ Cover	1
22.	SS Grill Gripper	1
23.	Ash Poker	1
24.	SS Charcoal Divider	1
25.	Spare Tools	1
26.	Metal Bands (Fitted)	2
27.	Felt Gasket For Bands (Fitted)	2
28.	Felt Gasket For Neck (Fitted)	1
29.	Manual	1

ASSEMBLY:

BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY

1. Assemble on a clean flat surface.
2. Recommend assembling on cardboard to avoid residue on floors or scratches.
3. Additional Tools may be needed for assembly e.g. Screwdriver
4. Approximate assembly time: 30 minutes.
5. It is recommended two people assemble the product to increase ease
6. Exercise caution when opening the Kamado without any internal contents as it may topple over due to the absence of weight inside.
7. Pictures below are for illustration purposes only; the final product may differ

Assembly Tip!

To make it easier to align parts it is recommended not to over tighten the bolts during assembly. When complete go back to each bolt and tighten making sure each bolt is secure.

1. Cart - Parts List



Part	Quantity
Wheels	4
Cross Frame	1
Shelf	1
Legs	4
Supports	4
Bolts	28
Washer (small)	28
Washer (Large)	4

2. Following the photos below assemble the legs and supports together.

a. Using x1 leg & x1 support



b. Align the leg and support as below



d. Using x2 bolts and x2 small Washer secure the leg and support together



c. Repeat steps 2a – 2c for each leg support



3. Connecting legs to cross frame.

a. Position the leg on cross frame as below



b. Using 3x bolts & 3x small washers, secure leg to cross frame



c. Repeat steps 3a & 3b for each leg



4. Attaching shelf to cart.

- a. Position shelf on to frame
Align with fixing holes on
each leg



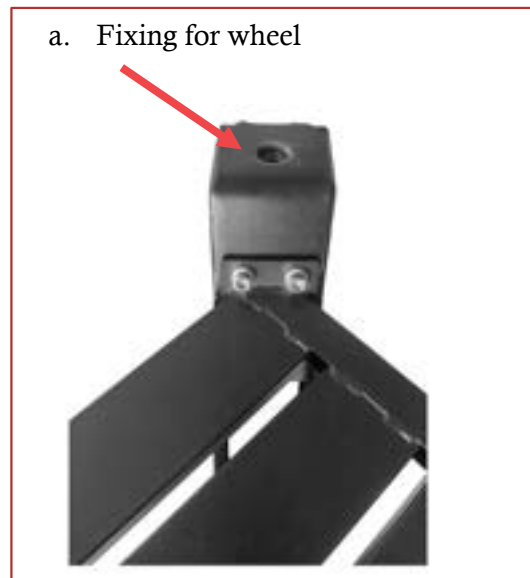
- b. Using x8 bolts & x8 small
washers secure the shelf to
the legs



IMPORTANT!

Before moving on, please
ensure each bolt is tight and
secure

5. Using 1x large washer on each wheel thread the wheels into the bottom of each leg.

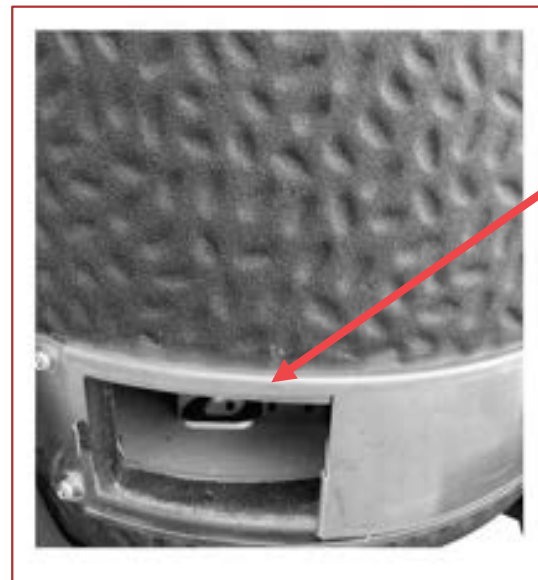


6. The cart is now complete.



Apply Wheel brakes before moving to next step! 

7. Lift the Kamado into cart using the hinge and lower air vent (Caution – The Kamado is **HEAVY. DO NOT** attempt to lift on your own. **DO NOT** Lift by side table/Handle)



8. Attach Handle as pictured below.



9. Attach side tables as pictured below.

Attach brackets (x2 each side)



Fit side table onto brackets



10. Place Easy Clean Firebox in to Kamado.



11. Place ceramic petals in to the fire box pictured below.

11a. Ceramic Petals.



11b. Insert each petal diagonally and twist into position (see 11c)

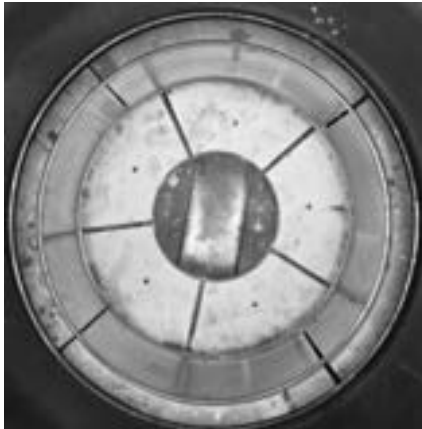


11c. Position petals as shown in photo below, aligning with the wire frame



12. Insert ceramic fire ring as pictured below.

Top.



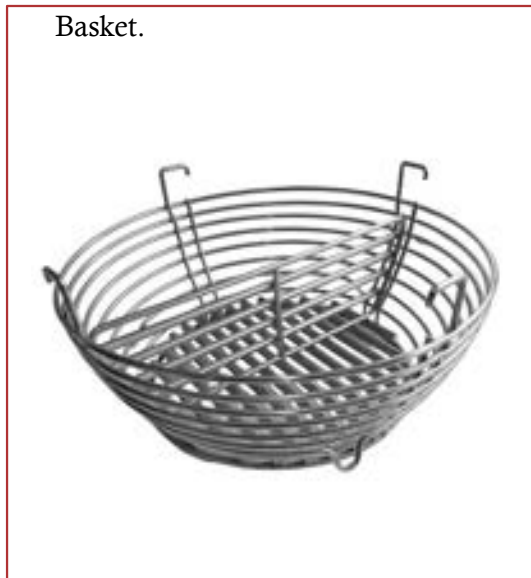
Side.



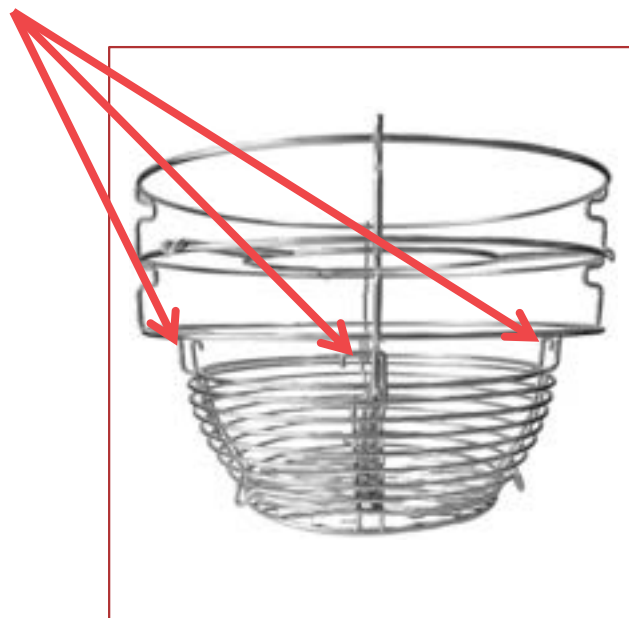
To remove use the Ash tool to lift



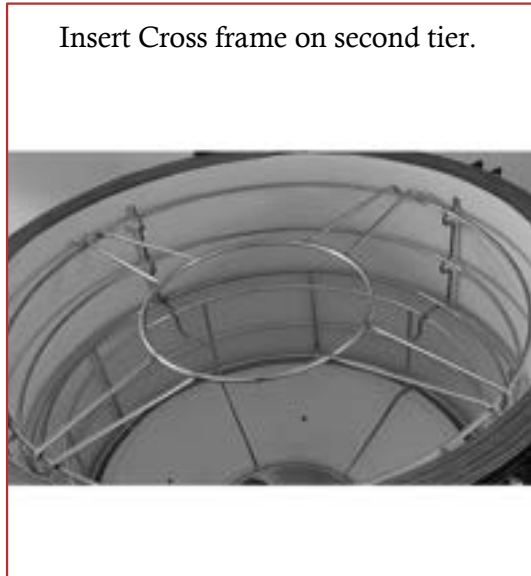
13. Insert Charcoal basket as pictured below.



14. Insert Easy Clean Cooking System and interlock with Basket hooks as pictured below (hook points)



15. Insert Cross frame and deflector plates as pictured below.



16. Insert Stainless Steel Grill grates as pictured below.



17. Fit Top Hat Vent.



18. Your grill is now fully assembled.



CARE AND SAFE USE GUIDELINES:

1. The OriginalCaveman. Kamado is versatile and can be used for grilling, smoking, baking, etc.
2. Use an organic firelighter and charcoal to start a fire; avoid using chemicals.
3. Maintain proper fuel levels to prevent damage to the grill.
4. Inspect fasteners after first use and tighten if necessary.
5. Always use heat-resistant gloves and handle the grill with caution.
6. Do not use water to extinguish the charcoal.
7. Keep children and pets at a safe distance when the grill is in use.
8. Lifting the Barbeque requires two or more people.
9. Lift using the rear hinge and front lower opening as lifting points. Wear protective gloves, some components may be sharp.
10. **DO NOT LIFT BY SIDE TABLE TABS OR HANDLE.**

STORAGE AND MAINTENANCE:

1. Cover the grill when not in use, especially if stored outside.
2. Use heat-resistant gloves when handling hot surfaces.
3. Clean the grill regularly following the provided instructions.
4. Check bands regularly and tighten as needed.
5. Position the barbeque on a stable, non-flammable surface with adequate clearance.

IMPORTANT SAFETY GUIDELINES AND WARNINGS FOR ORIGINALCAVEMAN GRILL:



1. Failure to follow the DANGERS, WARNINGS, and CAUTIONS contained in this owner's guide may result in serious bodily injury or death, or may result in a fire or an explosion causing damage to property. The barbeque is designed for outdoor household use only; do not use indoors.
2. Use charcoal as the fuel source and refrain from using the barbeque in high winds.
3. Close the lid and dampers to extinguish the flame when necessary.
4. Do not modify the barbeque in any way.
5. Avoid exceeding a temperature of 750°F (398°C).
6. Always comply with local laws, and bylaws when using the barbeque.
7. Failure to follow warnings may result in damage to the barbeque or harm to the user.
8. Never use the barbeque in enclosed areas such as patios, garages, buildings, or tents.
9. Avoid using the barbeque inside recreational vehicles or boats.
10. The barbeque should not be used in habitable spaces like houses, tents, caravans, motorhomes, or boats due to the risk of carbon monoxide poisoning.
11. Maintain a minimum distance of 3m (10ft) from overhead construction and combustible materials.
12. Keep at least a 3m (10ft) clearance from all flammable materials such as wood, dry plants, grass, brush, and paper.
13. Do not operate the barbeque under overhead structures such as roof coverings, carports, awnings, or overhangs (refer to structural proximity requirements).
14. Ensure the barbeque area is clear of combustible substances like gasoline and flammable vapours and liquids.
15. Place the barbeque on a level, non-combustible, and stable surface like dirt, concrete, brick, or rock; avoid using it on wooden or flammable surfaces.
16. The barbeque must be positioned on the ground and should not be placed on tables or counters; avoid moving the barbeque across uneven surfaces.

Warnings:

1. This grill becomes very hot during operation; do not move it while in use.
2. Keep children and pets away from the grill at all times.
3. Do not use spirit or petrol for lighting or re-lighting; use only firelighters complying with EN 1860-3.
4. Never add additional lighter fluid once charcoal has ignited; follow directions on the lighter fluid container.
5. Do not exceed a total of 10 lbs / 4.53kg of charcoal for the main firebox.
6. When cooking above 350°F (175°C), "burp" the grill by slowly opening the lid to prevent flashback caused by a rush of oxygen.
7. Do not exceed a temperature of 750°F (398°C) or more.
8. Only move the barbeque on a smooth surface.
9. Avoid rolling the barbeque on stairs or uneven surfaces.
10. Never use the barbeque as a heater due to the risk of carbon monoxide.
11. Use the barbeque only for its intended purpose; it's not for commercial use.

12. Keep a fire extinguisher nearby while using the barbeque.
13. In case of an oil or grease fire, do not use water; call the fire brigade.
14. Before each use, check all nuts, screws, and bolts to ensure they are tight.
15. Avoid using the barbeque if you are impaired by alcohol or drugs.
16. Keep children and pets away from the barbeque and supervise them closely.
17. Avoid any activities around the barbeque until it has cooled down.
18. Do not bump or impact the barbeque to prevent injury or spills.
19. Be cautious when moving the barbeque with hot oil or liquids.
20. Allow the barbeque to cool completely before moving or storing.
21. Use protective gloves and handle hot surfaces with caution.
22. Do not touch hot surfaces directly; use handle.
23. Avoid using glass, plastic, or ceramic cookware in the barbeque.
24. Only use recommended accessories to avoid injury.
25. Do not store the barbeque with hot ashes or charcoal inside.
26. Use caution when removing food from the barbeque and use protective gear if necessary.
27. Keep your face and body away from the barbeque's vents and openings.
28. Ensure proper airflow and ventilation; do not block them.
29. Avoid covering cooking racks with metal foil.
30. Never leave hot coals or ashes unattended.
31. Be cautious of the open flame and use protective gear when adjusting vents.
32. Wait until charcoal has a coating of ash before cooking.
33. Do not use volatile fluids to ignite charcoal.
34. Follow safety warnings regarding barbeque temperature and usage around children and pets.
35. Dispose of cold ashes safely in a non-combustible container.
36. Keep the lid open during the lighting process and burp the barbeque when cooking above 350°F.
37. All parts of this barbeque get extremely **HOT**. Use extreme caution whenever adding or adjusting fuel, food or adjusting grill. Always let the barbeque cool completely before moving or transporting.

SAFETY GUIDELINES FOR CARBON MONOXIDE:



1. Burning wood chips, wood chunks, wood pellets, charcoal, and propane emits carbon monoxide, a deadly gas with no odour.
2. **NEVER** burn these fuels indoors, in vehicles, tents, garages, or enclosed areas to prevent carbon monoxide poisoning and death.
3. Avoid using the barbecue in confined or habitable spaces like houses, tents, caravans, motor homes, or boats to prevent carbon monoxide poisoning.
4. **ONLY** use the grill **OUTDOORS** in well-ventilated areas.
5. **FOLLOW THESE GUIDELINES** to protect yourself, your family, and others from carbon monoxide poisoning.
6. Recognise the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness and confusion.
7. Seek medical attention if anyone develops cold or flu-like symptoms while cooking or near the grill, as carbon monoxide poisoning can mimic these illnesses and is often detected too late.
8. Alcohol and drug use can increase the effects of carbon monoxide poisoning.
9. Carbon monoxide is particularly dangerous for pregnant women, infants, the elderly, smokers, and individuals with blood or circulatory system issues like anemia or heart disease.

WARRANTY INFORMATION FOR ORIGINALCAVEMAN KAMADOS

OriginalCaveman Kamados

Listen up! At OriginalCaveman, we're not here to play games with your hard-earned cash. We're about fierce, no-nonsense attitudes that put YOUR savings first, not the manufacturer's profits. Here's the lowdown on what sets us apart:

1. **Transparency:** Forget about sneaky clauses or confusing terms designed to make you spend more than you need to.
2. **Cost Efficiency:** We don't jack up prices to cover extensive warranty nonsense. While we only offer a 2-year statutory warranty, our products are competitively priced and spare parts are available on our spares page at affordable and fair prices, so you can keep more cash in your pocket.
3. **Clear Definitions:** Other warranties play word games with "wear and tear," leaving you guessing. Not us. We lay it out straight.
4. **Length of Warranty:** Don't be fooled by fancy words. We tell you exactly what's covered and for how long, no BS.
5. **No Hidden Exclusions:** We don't bury exclusions in fine print. You'll know exactly what's not covered, no surprises.
6. **No Overly Stringent Conditions:** We're not going to make you jump through hoops just to keep your warranty valid. That's just plain ridiculous.
7. **Low Replacement Costs:** Ever been hit with insane prices for replacement parts? Yeah, we're not about that. Our spare parts are affordable and fair, ensuring you can keep your bbq in tip top condition.
8. **Simple Claims Processes:** Sick of endless paperwork and waiting around? We've cut out the red tape and streamlined our claims process, ensuring that replacement parts are readily available for purchase on our website. No more waiting weeks for a warranty replacement—order your parts today and expect them to be shipped out within 1-2* working days, getting you back on track faster.
9. **Availability of Parts:** We don't mess around with hard-to-find parts. We've got you covered with easy access, saving you time and hassle.
10. **Transferability:** Why should your BBQ's value take a nosedive just because you're looking to sell it? With our game-changing replacement parts service, your bbqs value is on condition, not on how many hands it's passed through

11. **Extended Coverage:** We refuse to dilute your protection as time goes by. Our coverage remains rock-solid, regardless of how long you've owned the product. Plus, with our unbeatable replacement parts service, your grill's resilience is unmatched, ensuring its performance stays top-notch for years to come.
12. **No Complex Legal Language:** We're not trying to confuse you with fancy lawyer talk. Our terms are clear and simple, so you know exactly what you're getting into.

Bottom line? We're not about beating around the bush here. Forget all that lifetime warranty nonsense. Let's keep it real: you're looking at a 2-year statutory right, plain and simple. But hey, we're not about emptying your pockets. Keep your hard-earned money where it belongs! If your grill hits a snag in the future, just a few clicks away and voila! A replacement part will be shipped out to you within 1-2 days. Trust us, that's going to save you a whole lot more cash than going for some grill that promises you the world with its "limited lifetime warranty." We're cutting through the BS and giving you the straight truth.

Statutory Rights

The Consumer Rights Act 2015 in the UK outlines consumers' rights regarding faulty goods, including the right to repair, replacement, or refund for items that are defective. According to the Act:

1. ****Within 30 days:**** If a product is found to be faulty within 30 days of purchase, consumers are entitled to a full refund.
2. ****After 30 days:**** If a product develops a fault after 30 days but within the first six months of purchase, the consumer has the right to request a repair or replacement. If the repair or replacement is unsuccessful, they can then ask for a refund.
3. ****Beyond six months:**** After the first six months, if a product develops a fault, the burden of proof shifts slightly. The consumer needs to demonstrate that the fault was present at the time of purchase, but this doesn't mean they need to provide conclusive evidence. If they can reasonably show that the issue is not due to wear and tear or misuse, they can still request a repair, replacement, or refund.

4. ****Reasonable durability:**** The Act also states that goods must be of satisfactory quality, fit for purpose, and as described. This means they should last for a reasonable amount of time considering factors like the price paid, the type of item, and any information provided by the seller about the lifespan of the product.

In summary, if a product is found to be faulty within the first two years of purchase (which is covered by the Consumer Rights Act), and it wasn't caused by the consumer through misuse or other actions, the consumer is entitled to have it repaired, replaced, or refunded under the terms of the Act.

PLEASE NOTE B2B IS NOT COVERED BY THE CONSUMER RIGHTS ACT. PLEASE READ OUR TERMS AND CONDITIONS.

Returns

We offer hassle-free service, including free returns for both recalls and voluntary returns. Please return the product in its original packaging or something similar, without signs of use. Once we receive the item, you'll get a refund for the purchase price. We'll cover the return shipping cost through our preferred delivery service. Contact us at sales@redecindustrial.com for your free return label.

Contact Us

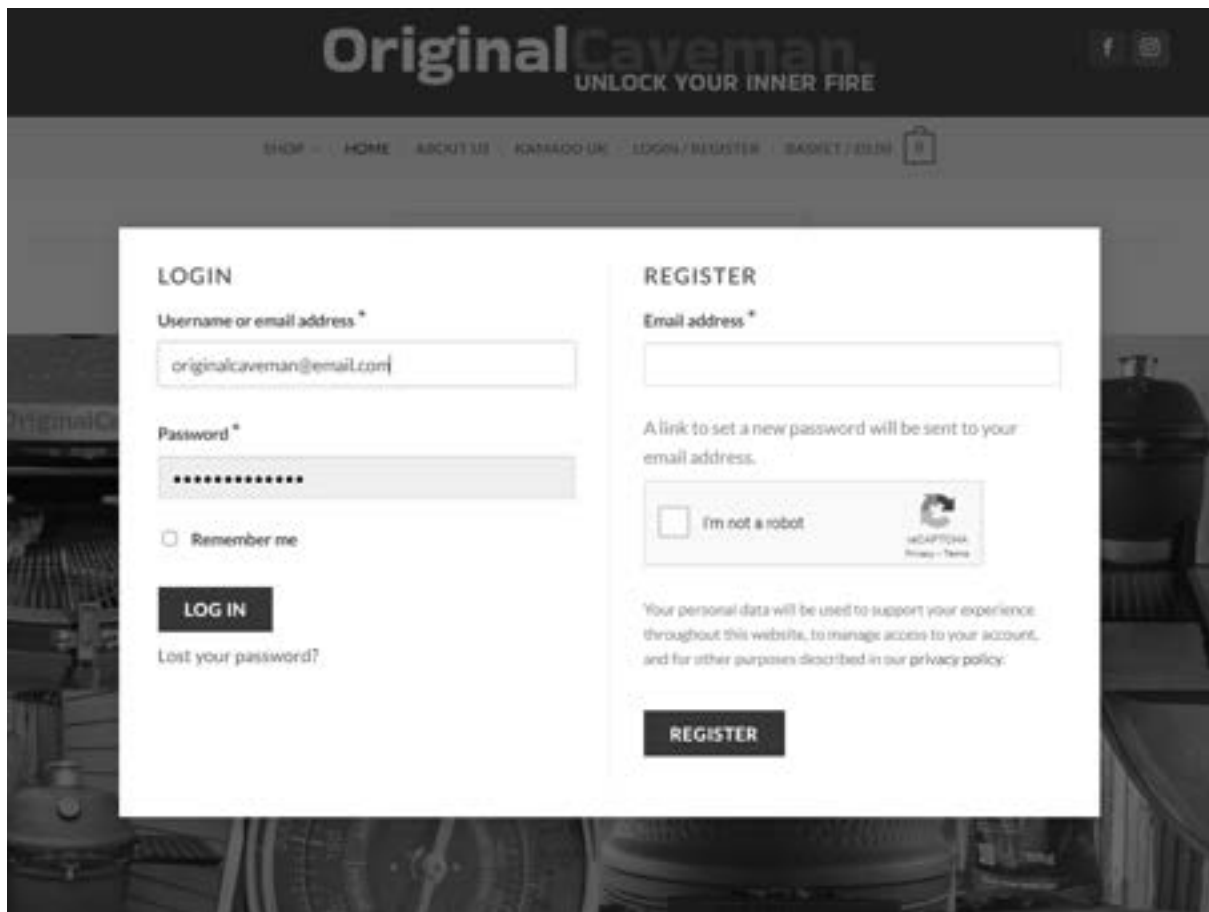
Information on how to contact us can be found at www.originalcaveman.com

REGISTERING YOUR KAMADO

Registering your Kamado will allow you access to our online spares catalogue. The process is quick and simple and is detailed below.

Step 1

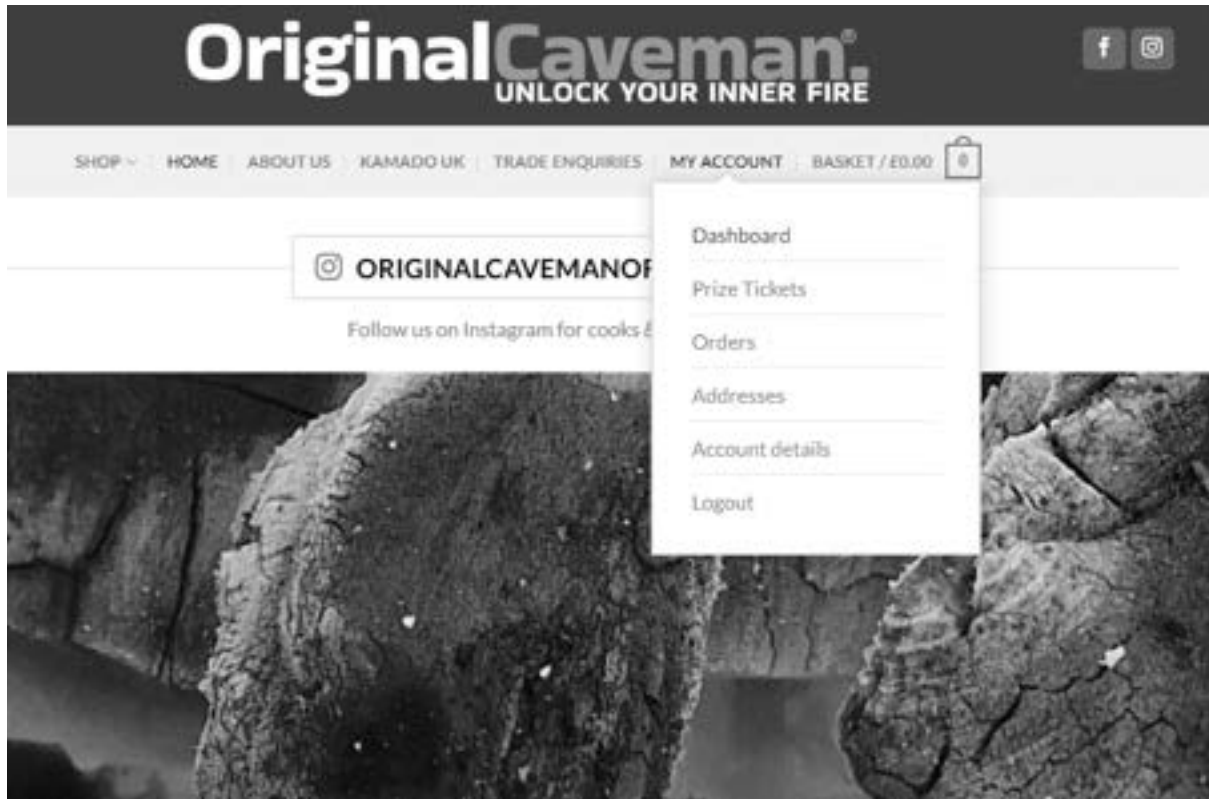
Log in to www.originalcaveman.com using the email address you used when making your purchase.



The screenshot shows the OriginalCaveman website's login and registration interface. The header features the brand name 'OriginalCaveman.' and the tagline 'UNLOCK YOUR INNER FIRE'. Below the header is a navigation menu with links for 'SHOP', 'HOME', 'ABOUT US', 'KAMADO UK', 'LOGIN/REGISTER', and 'BASKET / 0'. The main content area is divided into two columns: 'LOGIN' and 'REGISTER'. The 'LOGIN' column contains a 'Username or email address*' field with the text 'originalcaveman@email.com', a 'Password*' field with masked characters, a 'Remember me' checkbox, a 'LOG IN' button, and a 'Lost your password?' link. The 'REGISTER' column contains an 'Email address*' field, a message stating 'A link to set a new password will be sent to your email address.', a reCAPTCHA widget with the text 'I'm not a robot', a 'REGISTER' button, and a privacy policy notice: 'Your personal data will be used to support your experience throughout this website, to manage access to your account, and for other purposes described in our privacy policy.'

Step 2

Click on “My Account”



Step 3

Complete the “Kamado Registration” form. (When entering serial number, enter only the numbers) When all fields are complete click the “Submit Serial Code” button

Kamado Registration

Enter Serial Code:*

123456789123

Full Name:*

OriginalCaveman

Billing Address 1:*

1 Easter Industrial Park

Billing Address 2:

Ferry Lane

Billing County:*

Essex

Email:*

originalcaveman@email.com

Mobile Number:*

01708700522

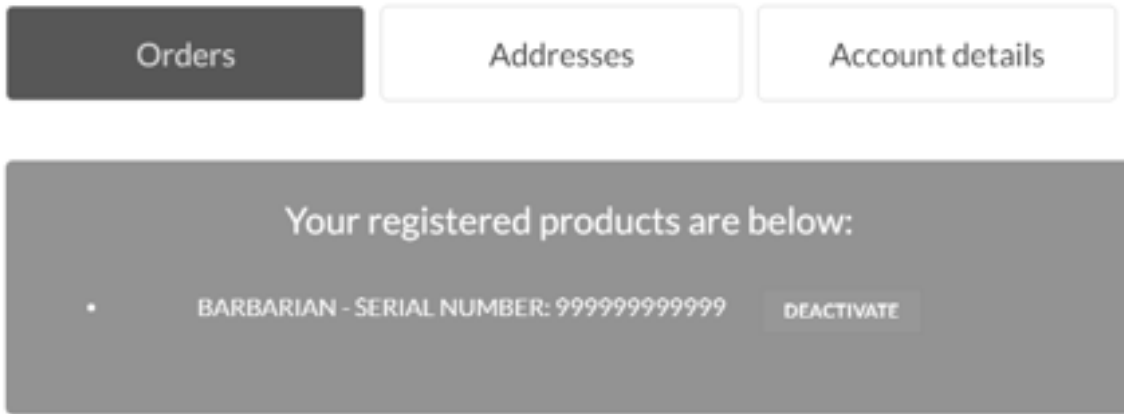
Order Number:*

123456

SUBMIT SERIAL CODE

Step 4

Your Kamado is now registered and you can view the registration in the “My Account” page.



DEACTIVATING YOUR KAMADO SERIAL NUMBER

To deactivate a serial number, go to the “My Account” page and click the “Deactivate” button next to the serial number you wish to deactivate.



Deactivating a serial number will remove access to the online spare parts. A product can be reregistered by an existing or new owner.

REMOVING THE HINGE

WARNING: The Hinge is under high tension. DO NOT attempt to disassemble the hinge without installing the Disengagement tool.

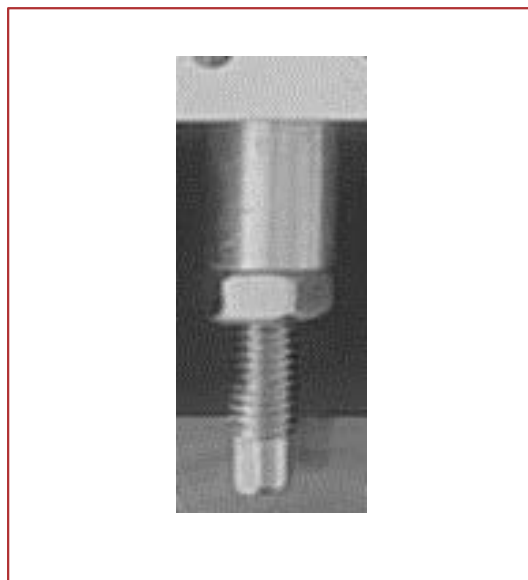
Installing the disengagement tool

With the dome closed, fit **1x Washer** followed by **1x Disengagement Spacer** followed by **1x Nut** to each threaded bolts on the underside of the hinge. You will need a 17mm spanner to tighten the locking nuts. Once the disengagement tools are installed, tension from the spring will be removed. It is then safe to unbolt the hinge from the bands.

Hinge Disengagement Tool (2x supplied)



Photo of underside of hinge



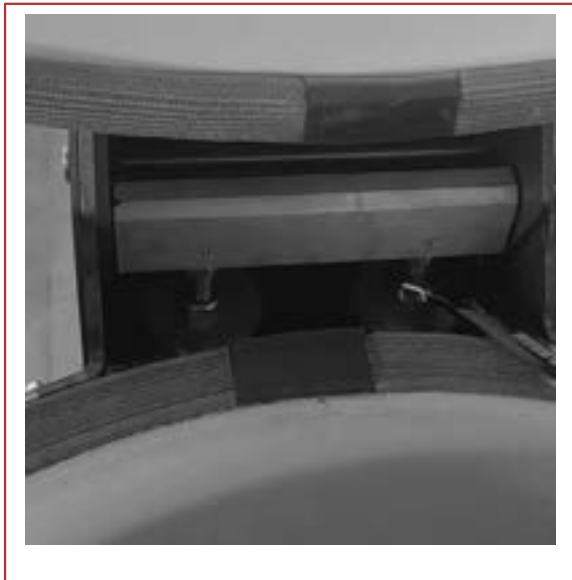
ADJUSTING THE HINGE

The hinge of the Kamado is already pre-adjusted for the best balance and stability. Use the instructions below to adjust the hinge to suit your personal setup.

WARNING: The Hinge is under high tension. DO NOT attempt to disassemble the hinge without installing the Disengagement tool.

With the dome open the tension can be adjusted by tightening or loosening the 17mm nut on top of the spring.

(Never adjust the nut so that it contacts the nut on the underside of the hinge casing)



When adjusting the tension take care when opening the dome as it may close or open faster than expected.