

DUAL-ZONE COOKING SYSTEM

How to assemble your Kamado Bono for different ways of cooking

KAMADO **BONO**
Easy to be perfect

DUAL ZONE BBQ

The deflectors are placed in the lowest position, the grate is in the top or mid-position. Assembled in this way, your Kamado is ready for smoking or indirect cooking. To cook at low temperatures (0-150°C).

Dishes to enjoy: ribs, pulled pork, shank, brisket, ham, duck.



DUAL ZONE INDIRECT

The deflectors are on the accessory rack placed in the mid-position, while the grate is in the top position. Now, your Kamado is ready for indirect cooking at high temperatures (150-400 °C).

Dishes to enjoy: whole chicken, turkey, meat slices, whole fish, porchetta, meat rolls.



DUAL ZONE PIZZA

The grate is in the top position. Place the deflectors on the grate, cover the grate with the accessory rack and, finally, place your flat baking stone atop the rack. Use this assembly variation for indirect oven-like cooking at very high temperatures (230-400 °C).

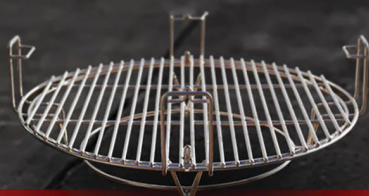
Dishes to cook: pizza.



DUAL ZONE GRILL

With the deflectors removed, the grate is in the top or mid-position. You are now ready to use your Kamado for direct cooking above the charcoals, at high temperatures (150-300 °C) and fast (under 20 min.).

The most popular dishes include: beef or pork steaks, prawns, shashlik, sausages, pilaf and soups.



DUAL ZONE OVEN

Place the deflectors in the mid-position on the accessory rack. Place the grate in the top position. Your flat baking stone goes on the grate. This assembly is used for indirect, oven-like cooking at high temperatures (150-400 °C).

What to cook? Potato pudding, lasagna, tarts, pies, biscuits and bread.



DUAL ZONE SPLIT

Remove one of the deflectors and place the grate in the top or mid-position. Now, you can use your Kamado for simultaneous indirect and direct cooking when you want different dishes cooked at different temperatures.

