

KADAI FIREBOWL – CARE AND USE INSTRUCTIONS

Thank you for purchasing a Kadai Firebowl. Originating from northern India they are used as large cooking pots at festivals and weddings as well as for general day to day cooking. The tried and tested design has not changed for centuries with riveted plates formed into a bowl shape and fitted with strong carrying handles.

Contents: Bowl, Grill, Stand + Tongs (N.B. not designed for food use) and Brush

What can I burn in my Kadai?

If you are using the Kadai as a fire bowl we recommend very dry wood. The dryer the wood the less smoke the fire will produce. If you are using it as a barbecue we recommend charcoal, but wood once it has burnt down to embers works very well too. To maximise cooking time use charcoal briquettes.

How to light your Kadai:

1. Place your Kadai Firebowl on a level surface.
2. Before lighting your Kadai, cover the bottom evenly with 5cm to 10cm of Kadai beads. Using terracotta kadai beads has a number of benefits:
 - It filters out the fine ash particles when it rains.
 - It will retain the heat for longer.
 - It raises the level of the charcoal closer to the grill.
 - It insulates some of the heat to prevent burning the ground under the Kadai (especially useful for wooden decking and grass).
 - Also wood burns better on beads than directly on the metal.
3. If you are using your Kadai as a fire bowl, make a pyramid with kindling or firelighters, then light and gradually adding larger pieces of wood.
4. If you are using your Kadai as a barbecue make a pyramid using the charcoal and place a firelighter in the middle. Light and wait until the charcoal is grey/white colour. When you have finished cooking you can lift off the grills with the tongs provided and add small pieces of wood to get the fire going. It might smoke a little until the flames take hold, just add more wood, the dryer the better, and enjoy!

We would recommend the following care and maintenance

- Your fire bowl will take on a natural rust finish; this is part of the character of the bowl.
- Periodically use wire wool on the bowl, stand and tongs to remove any loose rust.
- Regular oiling of the grills and bowl with vegetable oil will help to keep them in good condition.
- The grills have been pre-coated with cooking oil that has been heated to cure them but this will burn off on their first use.
- After use it is advisable to clean the grills with a wire brush and hot soapy water, dry with a cloth and store in a dry place.
- Rinse your Kadai Beads with water to remove any ash and dry them out.
- We recommend that fire bowls are stored inside during the winter.

To see other accessories in the Kadai range visit www.castinstyle.co.uk