KASAI
CHARCOAL

KASAI & BERTHA RESTAURANT QUALITY BIRCH LUMPWOOD BARBEQUE CHARCOAL - 10KG



Experience the ultimate BBQ experience with our Kasai and Bertha restaurant grade charcoal, expertly crafted from the core of Silver Birch trees.

This premium made birch lumpwood charcoal is always the first choice with restaurant kitchens. It is used and endorsed by Michelin Chefs throughout the world.

This charcoal is designed for both home and professional use and therefore provides fantastic heat for the maximum length of time.

Our product is carefully produced with sustainability in mind, so you can enjoy your BBQ guilt-free.

KEY FEATURES

+ No chemicals or additives
+ No smoke and low amount of ash
+ Ready to cook within 15/20 minutes
+ High-quality barbecue charcoal
+ Carbon content: 80-90%
+ High heat output with low smoke produced

KASAI SUMI BINCHO CHARCOAL (10KG BOX)



Sumi Bincho-tan charcoal works perfectly in our Konro grills but can also be used in place of regular charcoal in any BBQ grill.

It is made from dense hardwoods, honouring the traditional, centuries-old production methods.

Favoured by cooks around the world, it burns at a higher temperature and for longer periods than ordinary charcoal and doesn't produce any unpleasant odours, making it ideal for sealing in natural flavours.

KEY FEATURES

+ No chemicals
+ Very little flare-up
+ Minimal smoke
+ 100% natural
+ Burning time: 5 hours (minimum)
+ Minimal flavour tainting of food
+ Suitable for all of our charcoal BBQs