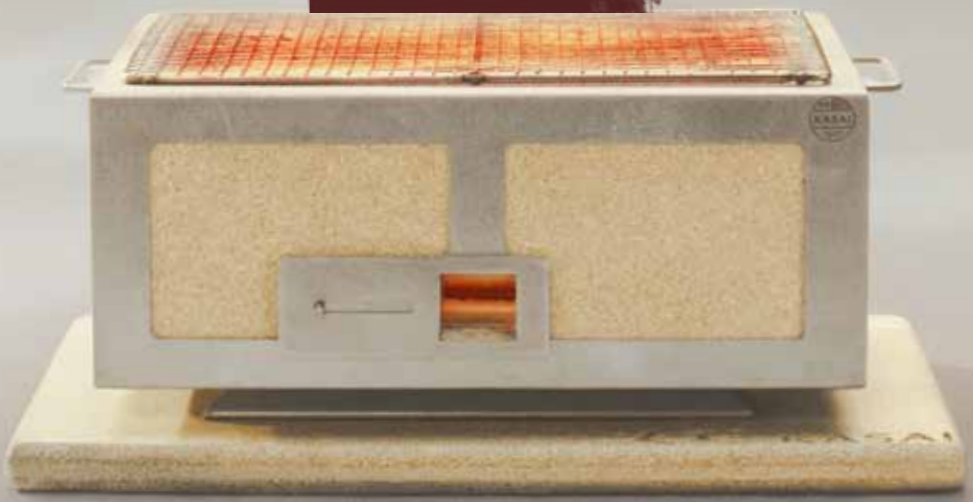
Gastronomy Plus Ltd

THE HOME OF

KASAI

KONRO GRILLS

AUTHENTIC JAPANESE CHARCOAL COOKING



USER MANUAL V1.0

www.kasaigrills.com

MADE IN BRITAIN

WELCOME
TO KASAI

Trusted by Michelin-star chefs and designed for precision cooking, your Kasai Konro Grill brings the intensity of Japanese charcoal grilling into your home.

Built for control, consistency and uncompromising heat, Kasai grills are used in professional kitchens across the UK - now designed for home use.

Cook with fire. **Cook with precision.**

Why Kasai?

- High, concentrated heat
- Precise control through airflow
- Efficient charcoal use
- Exceptional flavour

Let's get you started.

www.kasaigrills.com



QUICK **START**

Get Started in 5 Steps

1 Add Charcoal

Place the air plate in the base of the grill and then fill with an even layer of charcoal.

Start with a small amount - you can add more as needed.

2 Light the Charcoal

Use natural firelighters or a gas torch to ignite the fuel.

3 Let the Fire Build (15–20 minutes)

Your grill is ready when:

- Charcoal is glowing red
- A light grey ash has formed on the surface

4 Control Your Fire

Use the air vents to adjust heat:

- Open vents = higher heat
- Partially closed = medium heat
- Mostly closed = lower heat

Small adjustments make a big difference - have a little patience and it will be rewarded, so allow a few minutes for changes to take effect.

5 Start Cooking

Place food directly over the heat or use accessories to control distance.





FUEL **GUIDE**

Recommended Fuel

- High-quality lumpwood charcoal
- Binchotan charcoal

Avoid chemically treated fuels.

Typical Fuel Amounts

- Small grills: 1–2kg
- Medium grills: 2–4kg
- Large grills: up to 5kg

(Do not exceed maximum fuel limits - see safety section)





HOW IT **WORKS**

Precision Charcoal Cooking

Kasai Konro grills are designed to deliver intense, focused heat using natural charcoal.

Unlike traditional BBQs, they:

- Concentrate heat for powerful searing
- Use fuel efficiently
- Give you precise control through airflow



CONTROL **YOUR FIRE**

Mastering your Kasai is about controlling airflow.

Vents Fully Open

Maximum heat

Ideal for searing and fast cooking

Vents Partially Open

Medium heat

Perfect for everyday grilling

Vents Mostly Closed

Lower heat

Best for slower cooking or holding food

Control the air. Control the heat. Control the result.

YOUR
FIRST COOK

Start Cooking with Confidence

Kasai grills are designed for fast, high-heat cooking.
Start simple and build from there.

Skewers (Yakitori Style)

Small pieces of meat, fish or vegetables
Cook for 2–4 minutes per side
Turn frequently for even cooking

Steak (Thin Cuts)

Cook over high heat
1–2 minutes per side
Rest before serving

Prawns

Cook until pink and lightly charred
Approx. 2–3 minutes total

Vegetables

Peppers, courgettes, mushrooms
Cook until lightly charred and tender

www.kasaigrills.com







KASAI

THE ULTIMATE KONRO GRILL.







ACCESSORIES

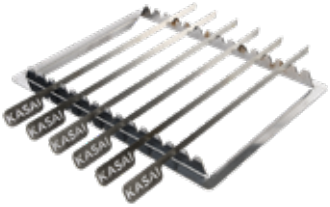
Expand Your Cooking

Designed to work seamlessly with your Kasai, each accessory unlocks new ways to cook.



Plancha Plate

Perfect for seafood, smash burgers and delicate ingredients



Skewer Rack

Authentic yakitori-style cooking with precise heat control



Robata Rack

Raises food away from direct heat for slower, more controlled cooking



Searing Grate

Delivers intense heat and defined grill marks

www.kasaigrills.com

CLEANING & CARE

Looking After Your Kasai

- Allow the grill to cool completely before cleaning
- Remove ash after each use to maintain airflow
- Dispose of ash safely in a metal container
- Store in a dry environment — do not leave exposed to rain
- Do not submerge in water

Note:

Due to the natural materials used, small hairline cracks may develop over time. This is normal and does not affect performance.

KASAI SAFETY

Important Safety Information

- This grill becomes extremely hot during use
- Keep away from children and flammable materials
- Never use indoors without proper ventilation
- Burning charcoal produces carbon monoxide
- Do not pour water into the grill
- Allow the grill to cool fully before moving or cleaning

For full safety instructions, please visit: www.kasaigrills.com

Gastronomy Plus Ltd

THE HOME OF

KASAI

KONRO GRILLS

Keep updated & share your Kasai journey

@kasai_grills

@kasaigrills

www.kasaigrills.com

+44 (0)1524 770060

sales@kasaigrills.com