

OriginalCaveman.

A S S E M B L Y & C A R E M A N U A L

PRIME & BARBARIAN KAMADO.

Complete assembly, first-use, and care guide. Read fully before beginning assembly.

BARBARIAN WEIGHT 225 KG	PRIME WEIGHT 145 KG	WARRANTY 2 Years	SUPPORT UK Based
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All components — Prime & Barbarian Kamado

DISCLAIMER

IMPORTANT — PLEASE READ BEFORE USE

Redec Industrial Ltd provides this product manual as a general guide for users. The information contained herein is subject to change without prior notice.

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.

Users must familiarise themselves with local laws, regulations, and safety protocols relevant to the product's use.

References to third-party products, services, or websites within this manual are not endorsements.

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 enquiries, 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.

SAFETY

Important Safety Guidelines

- Failure to follow the DANGERS, WARNINGS, and CAUTIONS in this guide may result in serious bodily injury, death, fire, or property damage. The barbeque is for outdoor household use only.
- Use charcoal as the fuel source and refrain from using the barbeque in high winds.
- Close the lid and dampers to extinguish the flame when necessary.
- Do not modify the barbeque in any way.
- Avoid exceeding a temperature of 750°F (398°C).
- Always comply with local laws and bylaws when using the barbeque.
- Never use the barbeque in enclosed areas such as patios, garages, buildings, or tents.
- The barbeque should not be used in habitable spaces like houses, tents, caravans, motorhomes, or boats.
- Maintain a minimum distance of 3m (10ft) from overhead construction and combustible materials.
- Keep at least 3m (10ft) clearance from all flammable materials such as wood, dry plants, grass, or fences.
- Place the barbeque on a level, non-combustible, and stable surface like concrete, brick, or rock.

WARNINGS

Operational Warnings

- This grill becomes very hot during operation; do not move it while in use.
- Keep children and pets away from the grill at all times.

- Do not use spirit or petrol for lighting; use only firelighters complying with EN 1860-3.
- Never add lighter fluid once charcoal has ignited.
- Do not exceed 10 lbs / 4.53kg of charcoal for the main firebox.
- When cooking above 350°F (175°C), "burp" the grill by slowly opening the lid to prevent flashback.
- Never use the barbeque as a heater due to the risk of carbon monoxide.
- Keep a fire extinguisher nearby while using the barbeque.
- In case of an oil or grease fire, do not use water; call the fire brigade.
- Before each use, check all nuts, screws, and bolts to ensure they are tight.
- Allow the barbeque to cool completely before moving or storing.
- Do not touch hot surfaces directly; use the handle.
- Dispose of cold ashes safely in a non-combustible container.
- All parts of this barbeque get extremely HOT — use extreme caution when adding fuel or using accessories.

What's in the Box

Lay all components on a clean flat surface and verify everything is present before starting. Contact us immediately if anything is missing or damaged.

QTY	COMPONENT
1	Kamado Body (Base & Dome) Ceramic, with hinge & latch pre-fitted
4	Upper Leg Sections (x4) Powder-coated steel — saddle pad at top
4	Lower Leg Sections (x4) Powder-coated steel — caster mount at base
1	Cross Frame (X-Brace) Two interlocking centre bars
1	Slatted Base Shelf With four corner fixing posts
2	Side Shelves + Brackets Powder-coated slat panels
4	Swivel Casters 2 locking (rear), 2 free-rolling (front)
1	Stainless Steel Top Vent OriginalCaveman branded, rotating disc cap
1	Charcoal Basket with Divider Stainless steel
2	Cooking Grates Stainless steel, upper & lower
2	Ceramic Heat Deflectors Half-moon
1	Hardware Bag M6 & M8 bolts, washers, Allen key

⚠ SAFETY WARNING

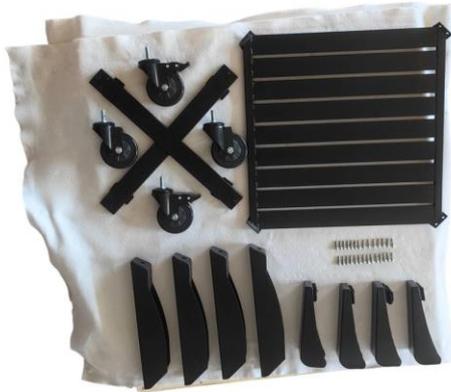
The Barbarian Kamado body weighs 225 KG and the Prime weighs 145 KG. Always use two or more people when lifting. Never attempt to lift alone. Use the handles only — never grip the dome rim or bottom edge.

Cart Assembly

Follow the steps below in order. All bolts should remain loose until Step 4, when you will tighten everything in sequence.

KEY ASSEMBLY RULE

Keep all bolts loose throughout steps 1 to 3. Only fully tighten at Step 4 once the shelf is in place. Then fit the wheels and apply the brakes before placing the Kamado.



STEP 01

Identify All Parts

Lay everything out on a clean flat surface and confirm all parts are present — 4 leg assemblies, cross frame, base shelf, 4 casters, side shelves, and hardware bag.



STEP 2 a

Leg + Saddle Support

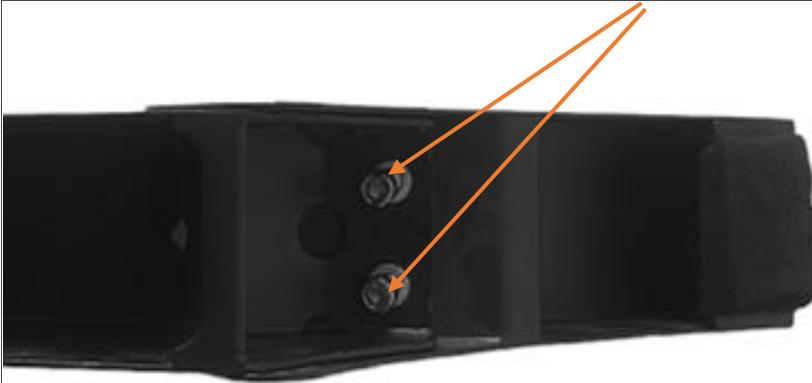
Take one leg body and one curved saddle support piece. The larger curved piece is the main saddle — this cradles the Kamado.



STEP 2 b

Align Leg and Support

Place the leg body and saddle support side by side. The bolt holes on the saddle support align with corresponding holes on the leg body.



STEP 2 c

Secure with 2x Bolts + 2x Washers

Using 2x bolts and 2x small washers from the hardware bag, secure the leg and support together. Thread nuts on by hand — keep loose.



STEP 2 d

Repeat for All 4 Legs

Repeat steps 2a–2c for each leg. You should now have 4 complete leg assemblies, each with a saddle support attached.



STEP 3 a

Position Leg on Cross Frame

Place the assembled cross frame on a flat surface. Position one leg assembly at one arm end, aligning the three holes on the frame arm with the holes on the leg.



STEP 3 b

Secure with 3x Bolts + 3x Washers

Using 3x bolts and 3x small washers, insert through all three aligned holes. Thread nuts on by hand — keep loose.



STEP 3 c

Repeat for All 4 Legs

Repeat steps 3a–3b for each leg. Once complete, all four legs should be attached to the cross frame, still loosely.



STEP 4 a

Position Shelf onto Frame

Lower the slatted base shelf down over the cross frame from above. The four corner posts on the shelf locate into the corresponding holes in the top of each leg.



STEP 4 b

Secure and Tighten All Bolts

Using 8x bolts and 8x small washers (2 per corner), secure the shelf to each leg. Then tighten ALL bolts fully — shelf corners first, then leg-to-frame, then saddle support. Work diagonally so everything pulls square.

IMPORTANT — TIGHTEN ALL BOLTS NOW

Before moving on, ensure every bolt across the entire cart is tight and secure. Use the supplied Allen key and spanner.



STEP 05

Fit the Casters

Using 1x large washer on each wheel, thread the caster stem into the base foot of each leg. Place locking casters at the rear, free-rolling casters at the front.

Cart fully assembled — ready to receive the Kamado body



ASSEMBLED CART WITH CASTERS

⚠️ APPLY WHEEL BRAKES BEFORE MOVING TO THE NEXT STEP

Engage both rear wheel brakes now. The cart must be stationary and stable before the Kamado ceramic body is placed on it.

⚠ LIFTING THE KAMADO ONTO THE STAND

Lift the Kamado into cart using the **BALANCE HINGE & LOWER AIR VENT** (Caution – The Kamado is **HEAVY. DO NOT** attempt to lift on your own. **DO NOT** Lift by side table/Handle)

AFTER FIRST USE

After the first firing, re-check all cart bolts. Thermal expansion from the heat cycle can cause minor settling — re-torque anything that has loosened.

SECTION 03 — INSIDE BUILD

Inside Build

With the Kamado seated on its cart, install the internal components in the sequence shown below. Follow the order exactly.



STEP 01 — EMPTY INTERIOR

Start with a clean empty interior. Remove the cardboard from the bottom

STEP 02 — CHARCOAL BASKET

Put the stainless steel, easy clean fire bowl and add the ceramic petals, they are easier to put in at a 45 degree angle. DON'T FORCE THEM IN



STEP 03 — FIRE RING

Place the ceramic fire ring around the top so as pictured, you will have black gasket on the edges of the fire ring, please remove it.



STEP 04 — FIRE RING DONE

That's the completed fire box done, ready for the charcoal basket



STEP 05 — CHARCOAL BASKET

Charcoal basket goes in next along with the optional charcoal divider



STEP 06 — SS CROSS FRAME

Now you can add the SS Cross Frame, you get 2 in the box 1 is for the deflector plates to sit on and the other is spare, or you could use it to rest a wok on.



STEP 07 — DEFLECTORS

Add the deflectors on top of the cross frame this will prevent direct flames reaching your food, you will have more control.



STEP 08 — FULL DEFLECTOR

Having both deflectors in this position is ideal for low and slow cooks.



STEP 09 — GRILL COMPLETE

Time to burn the grill in

SECTION 04 — TOP VENT

Top Vent

The precision-machined stainless OriginalCaveman. top vent seats in the dome chimney hole and is your primary temperature control tool. **PLEASE NOTE: WE SHIP OUR UNITS WITH EXTRA GASKET ON THE NECK OF THE KAMADO, PLEASE REMOVE A LAYER IF NECESSARY.**



Top vent — front view



Cap disc — Closed



Open position



1/4 open

1/2 open

3/4 open

Fully open

Installation: Lower the vent into the dome chimney hole from above. The flanged base locates into the hole and rests on the ceramic dome. No fixings — gravity holds it in place.

Operation: Rotate the disc cap clockwise to close (restrict airflow, lower temperature). Anti-clockwise to open (increase airflow, raise temperature).

Vent Positions: Closed — extinguishes fire after cooking. 1/4 open — ~107°C low and slow. 1/2 open — 163–200°C roasting. Fully open — 230°C+ searing.

Care: Remove after each use for cleaning. Wipe with a damp cloth when cool. No lubrication needed. Never remove the vent while the fire is active.

TEMPERATURE CONTROL TIP

Open both vents fully to light and build heat. Once within 20°C of your target temperature, begin closing the top vent to stabilise. Make small adjustments and wait 3–5 minutes between changes.

First Burn — Seasoning

Before cooking food, complete an initial seasoning burn to cure the gaskets, harden residual manufacturing oils, and allow the ceramic to expand through its first full heat cycle.

01 — Load Charcoal

Fill the basket one-third full with quality lump charcoal (not briquettes). Use a natural firelighter or chimney starter to light — no lighter fluid.

02 — Open All Vents

Open both vents fully. Light the charcoal and leave the dome open for 5 minutes until the fire is established.

03 — First Ramp — 150°C

Close the dome. Allow temperature to rise slowly to 150°C. Hold for 30 minutes. Some white smoke from the gaskets is normal during the first burn.

04 — Second Ramp — 230°C

Open vents to raise temperature to 230°C. Hold for 20 minutes. Allow to cool completely before cooking food for the first time.

⚠ FLASH FIRE WARNING

Never open the dome rapidly at high temperatures. Always burp the dome — open it an inch and hold for 5–10 seconds before opening fully. This prevents a sudden oxygen rush and flashback.

Temperature Guide

The Kamado covers the full range of live-fire cooking styles. Use these zones as reference points for consistent results.

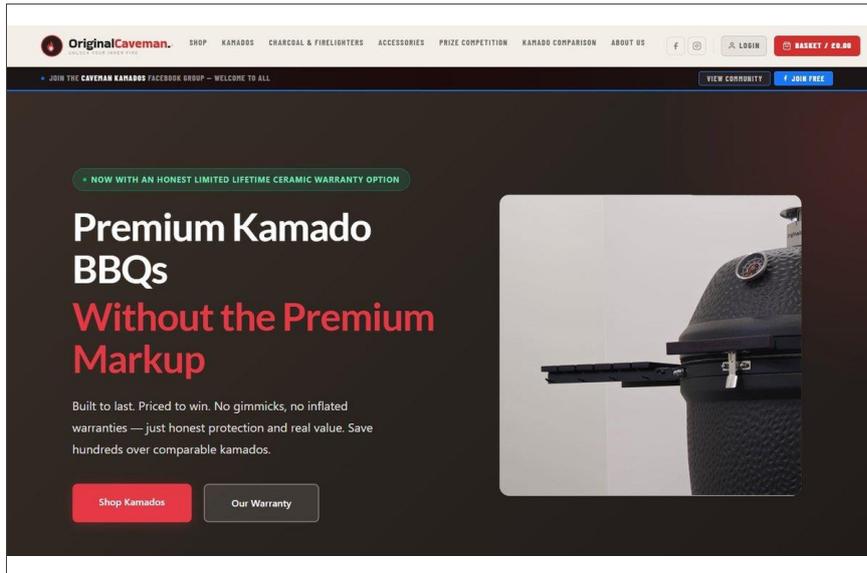
TEMPERATURE	COOKING STYLE	VENT SETTINGS
100–135°C	Low and Slow Brisket, pork shoulder, ribs	Top vent 1/4 open. Bottom vent 3–5mm.
150–180°C	Roasting Whole chicken, joints	Top vent 1/3 open. Use deflectors for indirect heat.
200–220°C	Baking Pizza, bread, pastry	Top vent 1/2 open. Allow Kamado to soak at temperature for 20 minutes.
230–260°C	Grilling Steaks, chops, fish	Top vent 3/4 open. Remove deflectors for direct heat.
300–370°C	Searing Reverse sear finish	Both vents fully open. Monitor closely. Do not exceed 400°C.

STABILITY TIP

Make small vent adjustments and wait 3–5 minutes between changes. The thick ceramic walls respond slowly. Patience is essential for precise temperature management.

Register Your Kamado

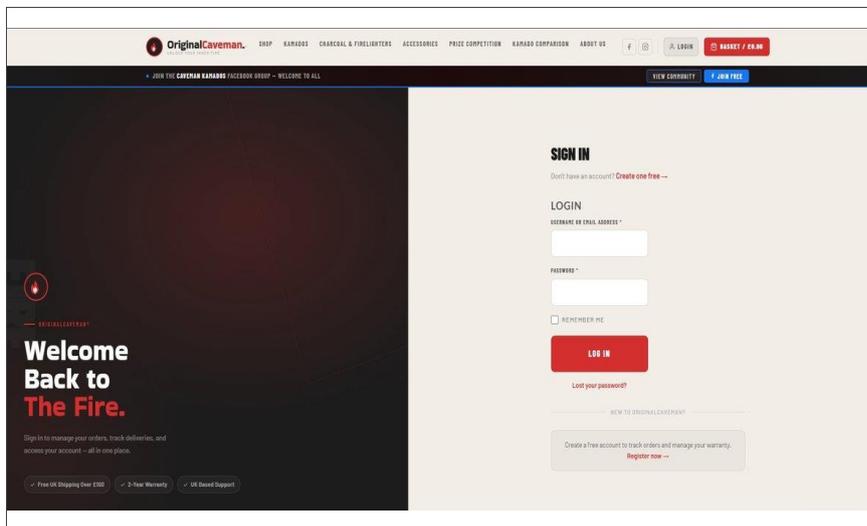
Registering your Kamado activates your warranty and logs your serial number against your account. It takes under two minutes.



STEP 01

Visit originalcaveman.com

Open your browser and go to originalcaveman.com. Click the Login button in the top right corner.



STEP 02

Log In to Your Account

Enter your email and password, then click Log In. Click "Create one free" if you don't yet have an account.

From your account dashboard you can view your recent orders, manage your shipping and billing addresses, and edit your password and account details.

WELCOME BACK, ADMIN.
Manage your orders, addresses and account details below.

16
ORDERS

QUICK ACCESS

MY ORDERS
Track deliveries and view past purchases

ADDRESSES
Update billing and delivery details

ACCOUNT DETAILS
Change email, name or password

SHOP
Explore grills, charcoal & accessories

WARRANTY
Register & manage your kamados

✓ Free UK Shipping Over £100 2-Year Warranty UK Based Support

KAMADO REGISTRATION

STEP 03

Account Dashboard

Once logged in you will see your account dashboard. Find the Warranty tile and click it.

WARRANTY
Register & manage your kamados

STEP 04

Click the Warranty Tile

Click the Warranty tile — labelled "Register and manage your Kamados". This takes you to your warranty management page.

REGISTER A KAMADO
MY REGISTERED KAMADOS

ORIGINAL CAVERMAN® WARRANTY

Register Your Kamado.

Activate your warranty and join the OriginalCaveman owner community. Enter your serial code to get started.

- ✔ Full Warranty Protection Activated
- ✔ Priority UK-Based Support
- ✔ Exclusive Owner Benefits & Offers

YOUR DETAILS

All fields marked * are required

SERIAL CODE *

FULL NAME *

BILLING ADDRESS LINE 1 *

BILLING ADDRESS LINE 2

COUNTY *
ORDER NUMBER *

EMAIL *
MOBILE *

🔗 ACTIVATE MY WARRANTY

STEP 05

Fill In Registration Form

Click "Register a Kamado". Fill in your serial code (on a sticker on the Kamado body), full name, address, order number, email, and phone number.

YOUR REGISTERED KAMADOS

Manage your warranty registrations below.

PRIME
SERIAL: 007

✔ Warranty Active

🔗 Lifetime Ceramic Warranty

🗑️ DEACTIVATE

REGISTERED	OWNER	ORDER	DEACTIVATE
16 Aug 2024	Pass	#Pass	

➔ REGISTER ANOTHER KAMADO

STEP 06

Confirmed — Warranty Active

Click "Activate My Warranty". Your Kamado will appear in My Registered Kamados with model, serial number, registration date, and warranty status.

SERIAL CODE LOCATION

Your serial code is engraved on a metal plate on top of the hinge at the rear of the Kamado. It is a 12-digit number beginning with OC.

Warranty and Support

No loopholes. No red tape. Honest cover — backed by parts that are always available to order.

2-Year Full Cover

Everything on your Kamado is covered for 2 years from the date of purchase — no exceptions, no exclusions. If something fails under normal use, we replace it.

+ What is Covered

All ceramic components, metal parts, hinges, latch, top vent, grates, charcoal basket, and hardware. Any manufacturing defects covered in full.

+ Fast Parts Service

Replacement parts available on our website, shipping within 1–2 working days. No forms. No approval queues.

+ Open to All Owners

Our parts service is open to everyone — original buyer or second owner.

+ Free Returns

Hassle-free returns for recalls and voluntary returns. Email sales@redecindustrial.com for your free return label.

+ Your Legal Rights

The Consumer Rights Act 2015 applies. Your statutory rights regarding faulty goods — repair, replacement, or refund — are fully protected.

Lifetime Ceramic Warranty

The ceramic body — covered for as long as you own it. One payment, no renewals, no exceptions.

<p>Ceramic Dome Outer dome covered against cracking, structural failures, and material breakdowns for as long as you own the grill.</p>	Lifetime Cover
<p>Ceramic Base Lower ceramic body covered against cracking and structural failures that compromise the integrity of the grill.</p>	Lifetime Cover
<p>Firebox and Fire Ring Internal ceramic firebox and fire ring — the highest-heat components — covered against cracking and structural failures for life.</p>	Lifetime Cover
<p>Metal Parts, Gaskets, Grates Hinges, bands, vents, gaskets, and cooking grates covered under the standard 2-year warranty. Always available as spare parts thereafter.</p>	2 Years + Spares

Need Help?

Our UK team is here before, during, and long after your purchase.

sales@redecindustrial.com

originalcaveman.com

| CRITICAL SAFETY WARNING

Carbon Monoxide Safety Guidelines.

Burning charcoal, wood chips, or propane emits **carbon monoxide — a deadly, odourless gas.**

- NEVER burn these fuels indoors, in vehicles, tents, garages, or enclosed areas to prevent carbon monoxide poisoning and fire.
- ONLY use the grill OUTDOORS in well-ventilated areas.
- Avoid using the barbecue in confined or habitable spaces like houses, tents, caravans, motorhomes, or boats.
- FOLLOW THESE GUIDELINES to protect yourself, your family, and others from carbon monoxide poisoning.
- Alcohol and drug use can increase the effects of carbon monoxide poisoning.
- Carbon monoxide is particularly dangerous for pregnant women, infants, the elderly, smokers, and individuals with heart conditions.

Symptoms of Carbon Monoxide Poisoning:

Headache · Dizziness · Weakness · Nausea · Vomiting · Sleepiness

If you or anyone nearby experiences these symptoms while using this product, move immediately to fresh air and seek medical attention.

HINGE ADJUSTMENT

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.