



Kadai Fire Bowl Instructions

Kadai fire bowls are traditionally used as large cooking pots at festivals and weddings across India. The tried and tested design has not changed for centuries with riveted plates formed into a bowl shape and fitted with strong carrying handles.

1. Make sure your Kadai is on a level surface before lighting.
2. We recommend dry fire wood or using 2kg of charcoal; charcoal will be quicker if you wish to cook on the fire bowl.
3. Make a pyramid using the a firefighter, kindling and small pieces of wood or charcoal. Light the firefighter and place more wood or charcoal on top.
4. The Kadai should be heated up and the fuel kept red hot for at least 30 minutes before you start to cook on it.
5. Do not cook until all flames have died down and before the fuel has a coating of ash and is grey/white in colour.
6. Accessories for your Kadai are hung near the fire pit. The tripod can be used with the chain to hang the tripod skillet above the flames and cook food away from direct heat.
7. Once you have finished cooking you can continue using your Kadai as a fire bowl by lifting off the grills with the tongs provided and adding small pieces of wood to get the fire going. It might smoke a little until the flames take hold. Replace the lid after use and especially before leaving the Kadai unattended overnight.
8. Please empty the Kadai of any ash and remnants of wood before you leave.

For your safety:

- Do not move the Kadai indoors! The barbecue is for outdoor use only. If used indoors, carbon monoxide will accumulate and can cause serious injury or death.
- Do not use this barbecue underneath the Sundowner.
- Don't use spirit or petrol for lighting, only use the firelighters provided.
- The barbecue will become very hot, do not move it once lit and always use gloves when handling any metal parts of the Kadai.

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