

CHARLES
BENTLEY

EST. 1860



excellent
**EVERY
TIME**

ottimo
SEARSMITH
USER GUIDE

**Ottimo Searsmith
13" Kamado BBQ**

BBQKAMSML

 **ottimo**



OTTIMO
MILANO
ITALY

excellent
**EVERY
TIME**

share

BBQ
lovers

FLAVOUR

**SEAR
SMOKE
BROIL**

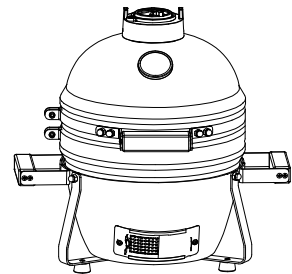
grilled to
PERFECTION

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GETTING STARTED WITH YOUR SEARSMITH KAMADO

Who knew dinner could have this much personality? The Kamado's history goes back an incredible 4,000 years, starting with clay pots that cooked up the very first family feasts. Fast forward to today, and the Kamado has had quite the glow-up.

What makes it awesome? Versatility. Want to grill burgers and sausages? Done. Slow-smoke a roast all afternoon? Easy. Bake pizzas, bread, pies, or even cookies? Absolutely. Thanks to its incredible heat retention, you're in control – from high heat for fast cooks, through to low and slow for melt-in-your-mouth flavour, it'll be a new family favourite with so many possibilities....

Here's what you need to know about your Searsmith;

HOW TO CURE YOUR SEARSMITH GRILL

Think of curing like breaking in a cast iron pan or a new pair of boots – gentle, steady use helps your Searsmith perform at its best for years to come and helps “set” the ceramic body and gasket heat seal for regular cooking. **Curing the ceramic is a critical step in preparing the grill for high-temperature cooking and helps prevent cracking.** It also ensure you will achieve even heat distribution.

Check Setup

- Make sure your Searsmith is assembled correctly (firebox, fire ring, and grates in place).
- Ensure the gasket seal (around the lid) is properly seated – curing helps it set.

Use Natural Lump Charcoal Only

- Avoid briquettes or lighter fluid – they can leave residues inside the ceramic.
- Fill the firebox about 1/3 full for these first few cooks – **DO NOT** overfill.

1. FIRST CURE (LOW & SLOW)

- Light your Searsmith using the “How to Light Your Searsmith Grill” guide.
- Bring the temperature up slowly to around **120°C (250°F)**.
- Hold it steady for about **2-3 hours**.
- Wearing heat resistant gloves, close the vents on your Searsmith to limit the airflow and allow the temperature to drop gradually.

2. SECOND CURE (MEDIUM HEAT)

- On the next cure, bring your Searsmith slowly up to around **150-175°C (300-350°F)**.
- Hold it steady for about **2-3 hours**.
- Wearing heat resistant gloves, close the vents on your Searsmith to limit the airflow and allow the temperature to drop gradually.

3. THIRD AND FINAL CURE (HIGH HEAT)

- For the final cure, bring your Searsmith slowly up to around **200-230°C (400-450°F)**.
- Hold it steady for about **1-2 hours**.
- Wearing heat resistant gloves, close the vents on your Searsmith to limit the airflow and allow the temperature to drop gradually.

SEASONING YOUR SEARSMITH GRILL

Now that you have cured your Searsmith, it is time to get it seasoned and ready to cook. This process will help burn off any dust, residues or oils within the grill. This process is different to seasoning cast iron cooking surfaces and does not call for the use of oils. Here's what to do;

1. DEEP CLEAN BURNING

- Use a soft-bristle brush on the ceramic surfaces to gently remove residue and vacuum it out
- Add charcoal and light it.
- Wearing heat resistant gloves, carefully install the cooking rack in the top position with both heat deflectors placed on the rack
- Fully open the top and bottom air vents, then close the lid and allow the grill temperature to rise to **315°C (600°F)**.
- Hold this temperature for **15-20 minutes**.
- Close the bottom vent completely and wait a further **15-20 minutes** before closing the top vent.

2. POST BURN CLEANING

- Brush the cooking grate with a standard grill brush before your next cook.
- Again, use a soft-bristle brush on the ceramic surfaces to gently remove residue.
- Your heat deflector plates will also be cleaned during the burn. Afterward, brush them with a soft bristle brush.
- For routine cleaning, simply flip the heat deflectors, placing the dirty side down during your next cook. The fire's heat will naturally self-clean them.

Now you're ready for anything...

After these gradual burn-ins, your Searsmith is cured and ready for normal use - whether that's low-and-slow smoking or high-heat searing.

HOW TO LIGHT YOUR SEARSMITH GRILL

Lighting your Searsmith isn't complicated – the key is patience and airflow. Follow these steps for a perfect fire every time:

1. PREP YOUR GRILL

- Make sure the ash drawer and firebox are clean – good airflow starts here.
- Remove any leftover small ash or used charcoal – big chunks can be reused.

2. ADD CHARCOAL

- Use 100% natural lump charcoal – it burns hotter, cleaner, and adds great flavour.
- Fill the firebox to about halfway for short cooks (steaks, burgers, etc.) or up to the fire ring for long cooks (brisket, ribs, pulled pork).

3. PLACE FIRE STARTERS

- Nestle 2-3 natural fire starters into the top of the charcoal pile.

WARNING: DO NOT use lighter fluid.

4. LIGHT IT UP

- Open both the bottom vent and top vent fully.
- Light the fire starters with a match or lighter.
- Leave the lid open for **10-15 minutes** so the charcoal can catch and start glowing.

5. ADD WOOD (OPTIONAL)

- For smoking, place **2-4 chunks** of wood on top of the burning charcoal once the fire is established. **DO NOT** use chips as they can burn too quickly leading to a short blast of smoke rather than a sustained flavourful smoke.
- Popular pairings:
 - Oak or hickory for beef
 - Apple or cherry for pork and poultry
 - Cedar for a milder, sweeter smoke for fish

6. CLOSE THE LID & LET IT STABILISE

- Once the charcoal is burning well, close the lid but keep the vents fully open.
- As the temperature rises and approaches your target, begin adjusting the vents:
 - **High heat (190-370°C / 375-700°F)**
bottom vent wide open, top vent 3/4-fully open.
 - **Medium heat (135-190°C / 275-375°F)**
bottom vent about 1-2 fingers open, top vent half open.
 - **Low & slow (105-135°C / 225-275°F)**
bottom vent open just a sliver, top vent barely cracked.
- Let your Searsmith “settle” for **10-15 minutes** before placing food on the grate.

HOW TO EXTINGUISH YOUR SEARSMITH GRILL

- Stop adding fuel, close the lid and close all of the vents to allow the fire to die naturally.
- Ensure that it is completely cool before removing ash deposits.
- **DO NOT USE WATER** to extinguish your Searsmith as the sudden temperature shock can damage the ceramic.

SEARSMITH COOKING GUIDE - DIRECT vs IN-DIRECT HEAT

Cooking on your SearsSmith is all about mastering heat – direct or non-direct – and airflow. Once you get the hang of it, you'll find it can do everything from slow-smoked brisket to quick-seared steaks.

Your SearsSmith offers two primary cooking methods that will transform how you prepare food outdoors. Understanding when and how to use each method is essential for achieving professional-quality results.

DIRECT COOKING METHOD

Direct cooking places food directly above the heat source, exposing it to intense radiant heat and flames. This method creates the high-temperature environment necessary for searing and developing rich, caramelized flavours.

Temperature Range

- High: 190-220°C (375-425°F)
- Very High: 220-245°C (425-475°F)
- Extremely High: 245°C+ (475°F+)

Setup Instructions

- Remove any heat deflectors or plate setters from the grill.
- Light your charcoal and allow it to reach the desired temperature.
- Place the cooking grate directly above the coals, **DO NOT** use the ceramic heat deflectors.
- Position food on the grate over the heat source.

Tips for Direct Cooking

- Preheat grill for **10-15 minutes** before cooking.
- Oil the grates to prevent sticking.
- Avoid moving food too frequently – let it develop a proper sear.
- Keep the lid closed when not turning the food to maintain temperature.

INDIRECT COOKING METHOD

Indirect cooking uses your 2 part heat deflector kit to block direct radiant heat, creating a convection-style cooking environment. Heat circulates around the food allowing for gentle, even cooking.

Temperature Range

- Low and Slow: 105-135°C (225-275°F)
- Medium: 135-160°C (275 - 325°F)
- Medium-High: 160-190°C (325 - 375°F)

Setup Instructions

- Light your charcoal and allow it to reach the desired temperature.
- Wearing heat resistant gloves, install the heat deflector between fire and cooking grate.
- Place a drip pan on heat deflector if desired.
- Position the cooking grate above the deflector.
- Place food on the grate away from direct heat.

Tips for Indirect Cooking

- Use a probe thermometer to monitor internal food temperature – while not essential this will ensure you achieve the best results.
- Maintain a consistent grill temperature throughout the cook.
- For a smoke infused flavour, add wood chunks during the first half of the cook.
- Keep the lid closed as much as possible – no peeking.

COMBINATION COOKING

Two-Zone Setup

Create both direct and indirect zones simultaneously by installing the heat deflector on only one side of the grill. This allows you to sear food over direct heat, then move it to the indirect side to finish cooking.

SEARSMITH COOKING GUIDE - MEAT

BEEF

Steaks

Temp: 120°C (250°F) indirect, then 260–315°C (500–600°F) direct for searing.

Time: Reverse sear - cook indirect to 46–49°C (115–120°F) internal, then sear 1–2 minutes per side.

Tips: Add a chunk of oak or hickory for depth. Rest for 5 minutes before slicing.

Brisket

Temp: 107–120°C (225–250°F) indirect.

Time: 10–14 hours depending on size.

Target Internal Temp: 90–96°C (195–205°F)

Tips: Wrap in greaseproof paper at 71°C (160–165°F) to keep it juicy. Rest for at least 1 hour.

Beef Ribs (Short Ribs or Back Ribs)

Temp: 120°C (250°F) indirect.

Time: 6–8 hours

Target Internal Temp: 93–96°C (200–205°F)

Tips: Use a mix of oak and cherry wood for a smoky-sweet flavour.

PORK

Pork Shoulder (for Pulled Pork)

Temp: 107–120°C (225–250°F) indirect.

Time: 8–12 hours depending on size.

Target Internal Temp: 90–96°C (195–205°F).

Tips: Shred with forks, then mix with pan juices for ultimate flavour.

Pork Ribs (Baby Back or Spare Ribs)

Temp: 107–120°C (225–250°F) indirect.

Time: 5–6 hours (Baby Back)
6–7 hours (Spare Ribs)

Method: The “3-2-1” method works great
3 hours unwrapped
2 hours wrapped
1 hour unwrapped with sauce

Tips: Try using apple wood for a sweet, mild smoke.

Pork Tenderloin

Temp: 190°C (375°F) direct or indirect.

Time: 20–30 minutes

Target Internal Temp: 63°C (145°F)

Tips: Marinate or rub beforehand, and don't overcook — it stays juiciest at medium.

SEARSMITH COOKING GUIDE - MEAT, FISH & VEGETABLES

POULTRY

Whole Chicken

Temp: 175°C (350°F) indirect.

Time: 1-1.5 hours

Target Internal Temp: 74°C (165°F) in the breast
79°C (175°F) in the thigh

Tips: Spatchcocking (butterflying) helps the chicken cook more evenly.

Chicken Wings

Temp: 190-205°C (375-400°F) direct/indirect combo.

Time: 30-40 minutes

Tips: Crisp them up over direct heat at the end, then toss in your favourite sauce.

Turkey (Whole)

Temp: 163°C (325°F) indirect

Time: About 25-30 minutes per Kg

Target Internal Temp: 74°C (165°F) in the breast.

Tips: Add fruit woods like apple or cherry for a beautiful aroma.

FISH & SEAFOOD

Salmon Fillet

Temp: 175°C (350°F) indirect

Time: 20-25 minutes

Target Internal Temp: 57°C (135°F)

Tips: Cook over cedar wood for added flavour.

Shrimp Skewers

Temp: 205°C (400°F) direct

Time: 2-3 minutes per side

Tips: Brush with garlic butter or a marinade.

VEGETABLES

Baking Potatoes

Temp: 175°C (350°F) indirect

Time: 60-85 minutes

Tips: Wrap in foil for the first 45 minutes and then cook uncovered for the remainder for crispy skin.

Courgettes - Sliced

Temp: 200°C (400°F) direct

Time: 2-3 minutes per side

Tips: Brush with oil and seasoning before cooking.

Corn on the Cob

Temp: 200°C (400°F) direct

Time: 10-20 minutes

Tips: Turn every 2-3 minutes to ensure even charring.

SEARSMITH TEMPERATURE COOKING GUIDE

LOW-TEMPERATURE COOKING GUIDE

Low-temperature cooking is all about gentle heat over a long time, letting flavours develop and meats become tender and juicy. Your Searsmith is perfect for this, thanks to its excellent heat retention and airflow control.

General Tips for Low-Temperature Cooking

Target Temp: 93–135°C (200–275°F).

Use indirect heat: Keep coals to one side or use a heat deflector plate.

Maintain airflow: Keep the vents mostly closed. Have them just slightly open to sustain temperature.

Use a water pan: This adds moisture and helps stabilise the temperature.

Patience is key: Resist the urge to raise the heat – slow and steady is best.

HIGH-TEMPERATURE COOKING GUIDE

High-temperature cooking is all about intense, direct heat to sear the outside while locking in juices. Your Searsmith's ceramic body makes it ideal for reaching and maintaining very high temperatures.

General Tips for High-Temperature Cooking

Target Temp: 200–400°C (400–750°F) depending on the food.

Use Direct Heat: Place food directly over the coals with heat deflector removed.

Maintain airflow: Keep vents open to allow full airflow. This helps you reach maximum temperatures quickly.

Use natural lump charcoal: This burns hotter and cleaner than briquettes.

Quick cooking: High temperatures cook food fast – stay attentive!

'BURPING' YOUR SEARSMITH

Burping prevents dangerous flashbacks that can occur when opening your Searsmith while hot. When the lid is closed at high temperatures, oxygen-starved conditions create combustible gases. Opening the lid quickly allows oxygen to rush in, potentially causing dangerous flare-ups or "flashbacks."

THE BURPING PROCEDURE

1. Slowly lift the lid of your Searsmith 1-2 inches and pause.
2. Wait **3-5 seconds** to allow excess heat and gases to escape.
3. Open gradually and slowly over a further **5-10 seconds**.
4. Fully open only after the initial heat has dissipated.

WHEN TO BURP

- Anytime the temperature exceeds 150°C (300°F).
- Before adding food to a hot grill.
- When checking food during cooking.
- Any time you need to open the lid at high temperatures.

SEARSMITH SMOKING GUIDE

Smoking on your Searsmith is all about low, steady heat, good airflow, and the right wood, all to help you achieve tender, flavourful meats every time.

GENERAL SMOKING TIPS

- Use natural lump charcoal – clean-burning, long-lasting, and full of flavour.
- Keep vents mostly closed to maintain low temperatures (107-135°C / 225-275°F).
- Add wood chunks, not chips, directly on hot coals for consistent smoke. Chips burn too quickly.
- Use a water pan (optional) – this helps stabilise temperatures and adds moisture for long cooks.
- Avoid opening the lid too often – every peek drops temperature and let's that precious smoke out.

SEARSMITH PRO TIPS

- Always let your Searsmith stabilise at the target temp before cooking.
- Use natural lump charcoal for the best flavour.
- Adjust top and bottom vents in small increments – your Searsmith is very heat efficient.
- Add wood chunks (not chips) for steady smoke.

SEARSMITH CARE & MAINTENANCE GUIDE

Your SearsSmith isn't just a grill – it's an investment in countless family meals and memories. With a little regular care, it will reward you with years of delicious cooking.

AFTER EVERY COOK

- **Let it cool naturally:** Close the vents and let the fire die down. Never use water to extinguish the charcoal – the sudden temperature shock can damage the ceramic.
- **Clean the grates:** While still warm, brush the cooking grates with a grill brush or scraper to remove food residue. Always wear heat resistant gloves
- **Empty the ash:** Use the ash tool to clear out the bottom of the firebox. This keeps airflow strong for your next cook. Make sure ashes are completely cold and place in a non combustible container for disposal.

WEEKLY / REGULAR CARE

- **Wipe the exterior:** A damp cloth and mild soap keep the outside looking new. Avoid harsh cleaners or abrasives.
- **Check the gasket seal:** Inspect the fiberglass gasket around the lid. If it's wearing thin or peeling, it may need replacing to keep your SearsSmith airtight.
- **Clean the vents:** Make sure top and bottom vents slide freely and aren't clogged with grease or ash.

DEEP CLEANING

(EVERY FEW MONTHS OR AS NEEDED)

- **Burn off residue:** Fire it up to about 500°F (260°C) for 30 minutes to burn away built-up grease or soot.
- **Scrape the firebox & fire ring:** Remove charcoal and gently scrape out ash or debris with a soft tool.
- **Interior cleaning:** Use a dry brush or vacuum works best. **DO NOT** use water or soap inside, the ceramic is porous and can absorb it.

SEASONAL & LONG-TERM CARE

- **Winter care:** Your SearsSmith is excellent in cold weather, but avoid lighting a roaring fire too quickly in freezing conditions – let it warm up gradually.

STORAGE

- Ensure your SearsSmith is completely cool and dry before storing.
- If you won't be using your SearsSmith for months, clean it thoroughly, empty the ash, and store it under cover.
- Store in a dry, sheltered location. Always use the supplied weatherproof cover when not in use, especially if stored outdoors.

TROUBLESHOOTING

Problem	Prevention/Solution
Temperature Won't Rise	<ul style="list-style-type: none">• Check for ash build up blocking the airflow• Ensure vents are properly aligned and open• Use dry, seasoned charcoal• Clean any grease build up from the fire box
Temperature is Too High	<ul style="list-style-type: none">• Close vents gradually, bottom first, then top• Check for air leaks around gasket• Avoid using excess fuel
Uneven Cooking	<ul style="list-style-type: none">• Check heat deflector placement• Rotate food during cooking• Ensure proper air circulation around food
Excessive Smoke	<ul style="list-style-type: none">• Use dry, seasoned wood chunks• Avoid over-smoking with too much wood• Check that fat isn't dripping directly onto coals

GENERAL SAFETY



IMPORTANT: Failure to follow these safety instructions may result in serious injury, property damage, or voiding of your warranty. Please read carefully before using your Searsmith.

- Your Searsmith is for **outdoor use only. NEVER use indoors**, in enclosed spaces, due to risk of carbon monoxide poisoning.
- Always place your Searsmith on a **flat, stable, and non-combustible surface**, away from overhanging branches, fences, or structures. Keep at least 2 metres from any combustible materials.
- Set up your Searsmith in a sheltered location, out of direct wind, to maintain flame control.
- **DO NOT** use household coal.
- **DO NOT** overfill the firebox with lumpwood or charcoal.
- Never use lighter fluid or quick-light charcoal as they can damage the ceramic and cause failure.
- **DO NOT** use water or harsh cleaners on the inside of your Searsmith as the walls are porous and will absorb any fluids used. This could then cause the ceramic to crack under temperature.
- **DO NOT** slam the lid shut – close it gently to protect the ceramic and gasket.
- When using your Searsmith ensure both of the wheels are locked to stop the unit moving during use.
- **DO NOT** rest hot grills or the heat deflector against the bamboo handles as this can burn or scorch the wood.
- **DO NOT** use glass, plastic or ceramic cookware in your Searsmith.
- During operation **NEVER** leave your Searsmith unattended with the grill dome open.
- Keep a bucket of sand or a fire extinguisher nearby in case of emergency.
- Keep children and pets away from your Searsmith when in use.

DURING USE

- **DO NOT** overfill the firebox, this can cause serious injury as well as damage to your Searsmith.
- **DO NOT** move your Searsmith whilst hot or in operation.
- **DO NOT** touch your Searsmith when in use without using heat resistant gloves.

AFTER USE

- Allow your Searsmith to cool down completely before moving or storing.
- **DO NOT** leave your Searsmith uncovered in the rain as this can lead to water ingress and result in cracking whilst in use.

Please note You may notice that over time the ceramic finish on your Searsmith may appear to develop crack lines, this is known as *Crazing*. This *Crazing* is not a manufacturing default and is normal. It will not affect the performance or lifespan of your Searsmith.

WARRANTY

For full details and to register for your extended warranty please visit charlesbentley.com/warranty

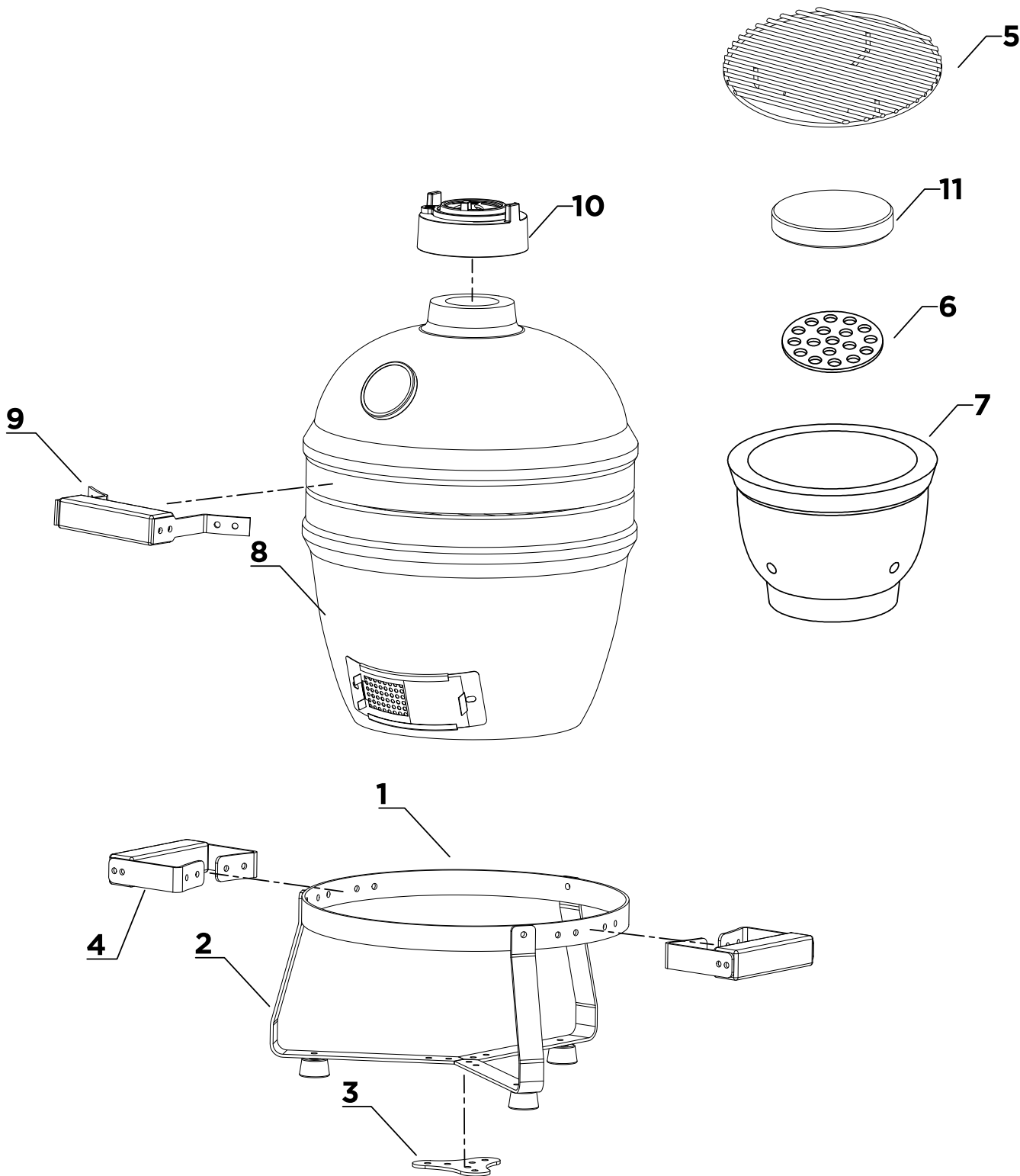
Please retain your receipt/proof of purchase for all warranty claims.



WHAT'S IN THE BOX

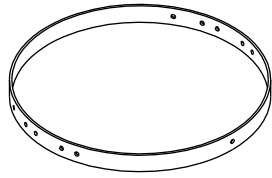
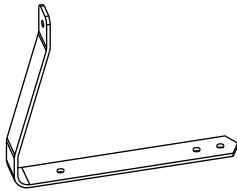
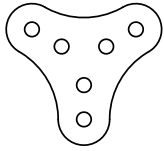
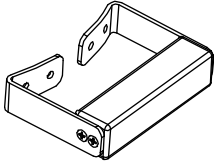
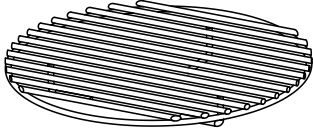
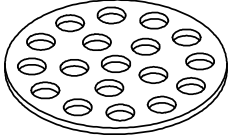
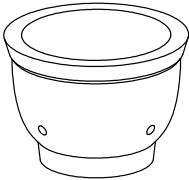
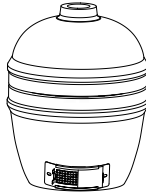
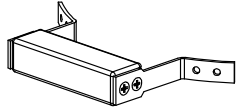
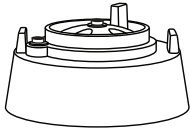
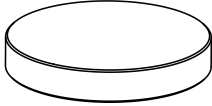


PARTS DIAGRAM



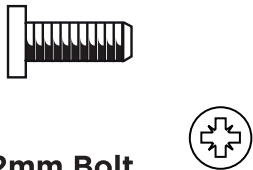
PARTS LIST

WHAT'S IN THE BOX

1 x1  Metal Hood Ring	2 x3  Leg	3 x1  Connecting Bracket
4 x2  Side Handle	5 x1  Cooking Grill	6 x1  Cast Iron Grate
7 x1  Firebox	8 x1  Ceramic Grill Body	9 x1  Front Handle
10 x1  Vent	11 x1  Ceramic Heat Deflector	

FIXINGS LIST


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M6 x 12mm Bolt

The illustration shows a side view of a bolt with a hexagonal head and a threaded shaft. Below it is a circular cross-section showing a Phillips (+) screwdriver bit.

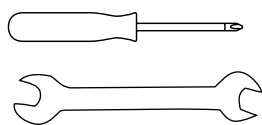
B **x17**



M6 Dome Nut

The illustration shows a dome-shaped nut with a hexagonal base.

TOOLS INCLUDED



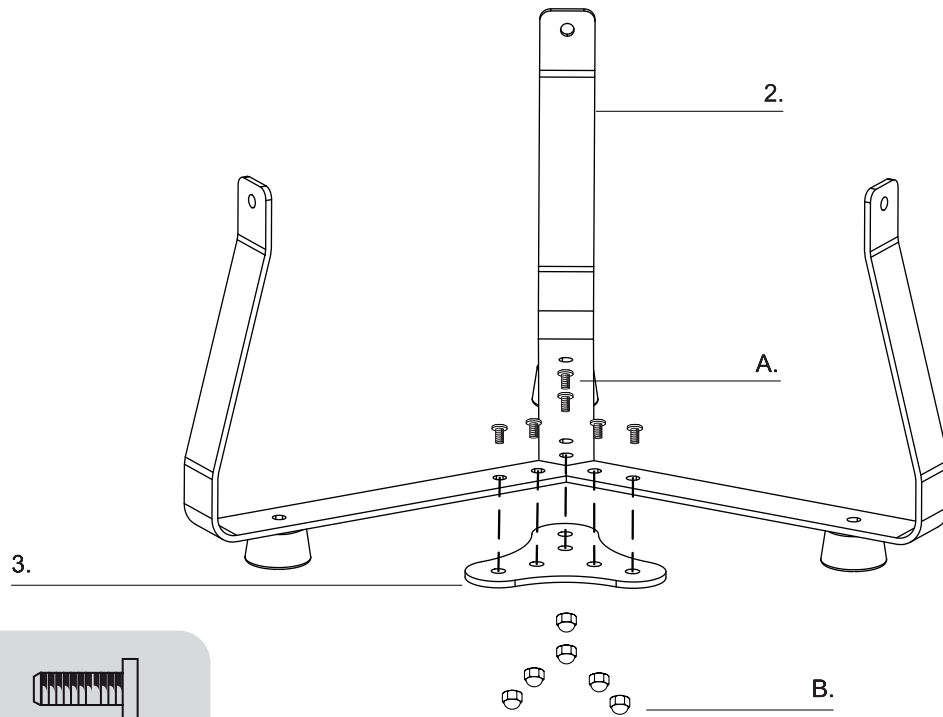
Additional tools/sizes of screwdriver may be required.



ASSEMBLY GUIDE



STEP 1



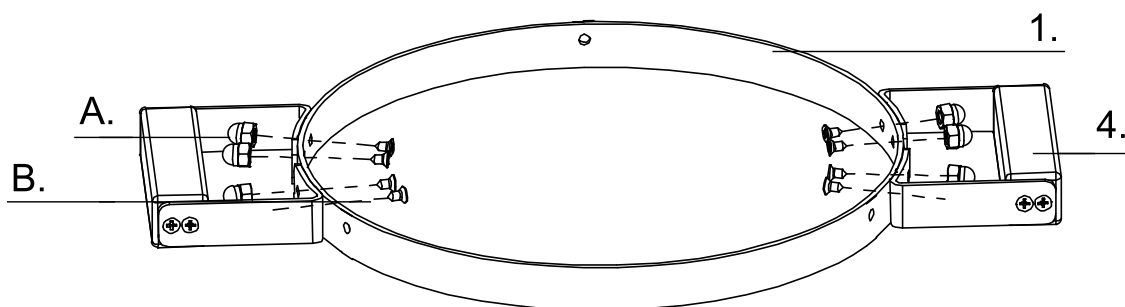
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B x6



STEP 2



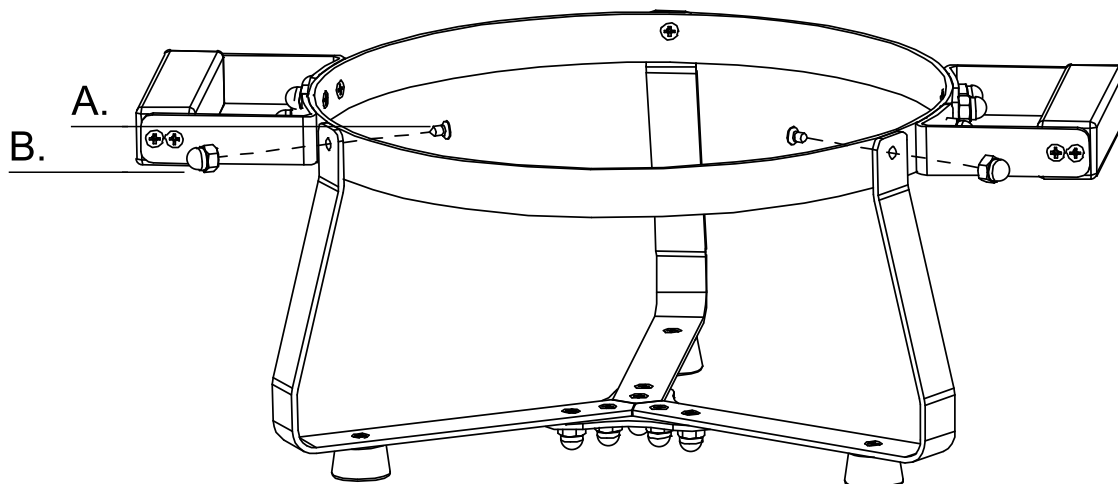
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B x8



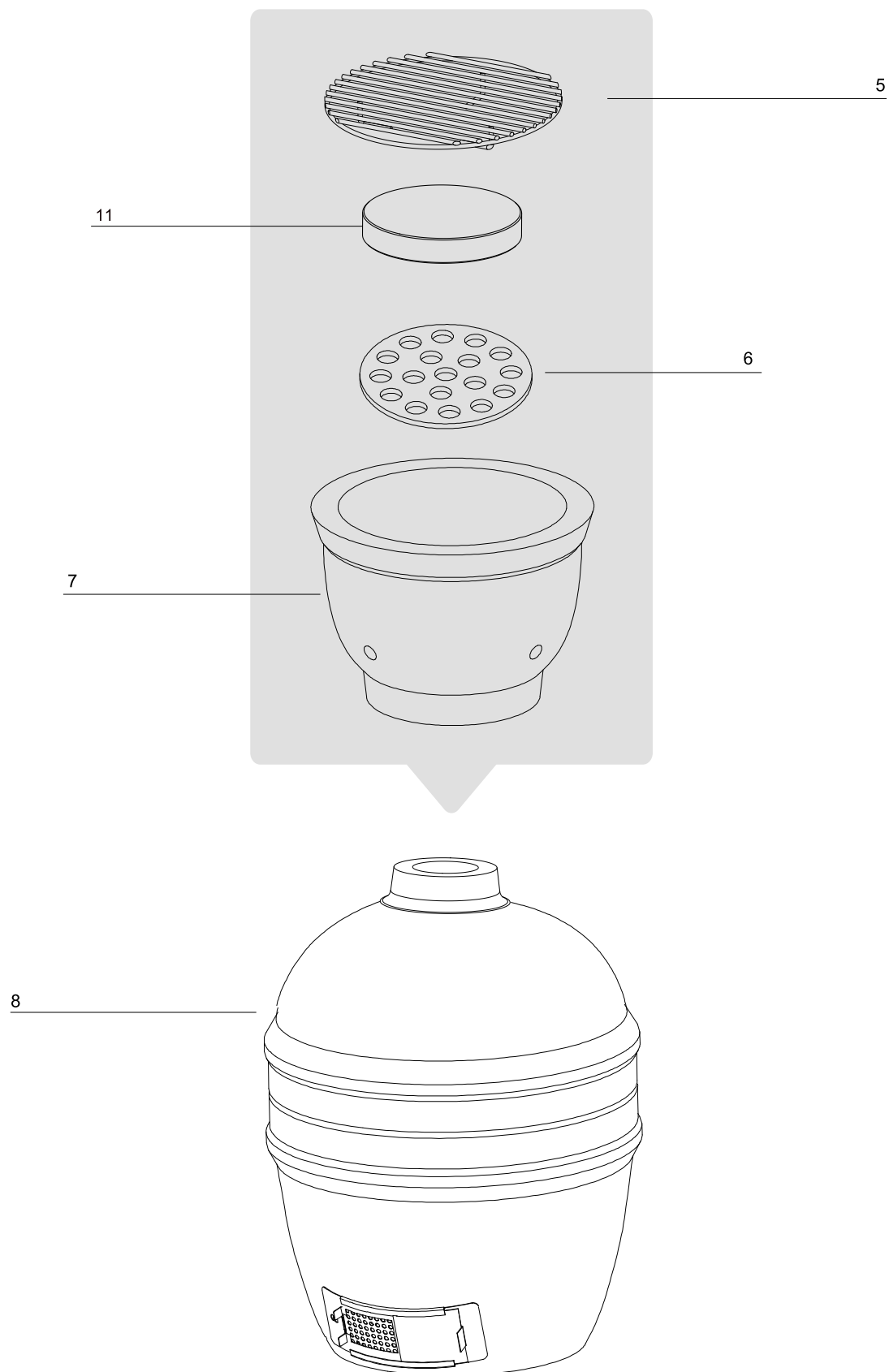
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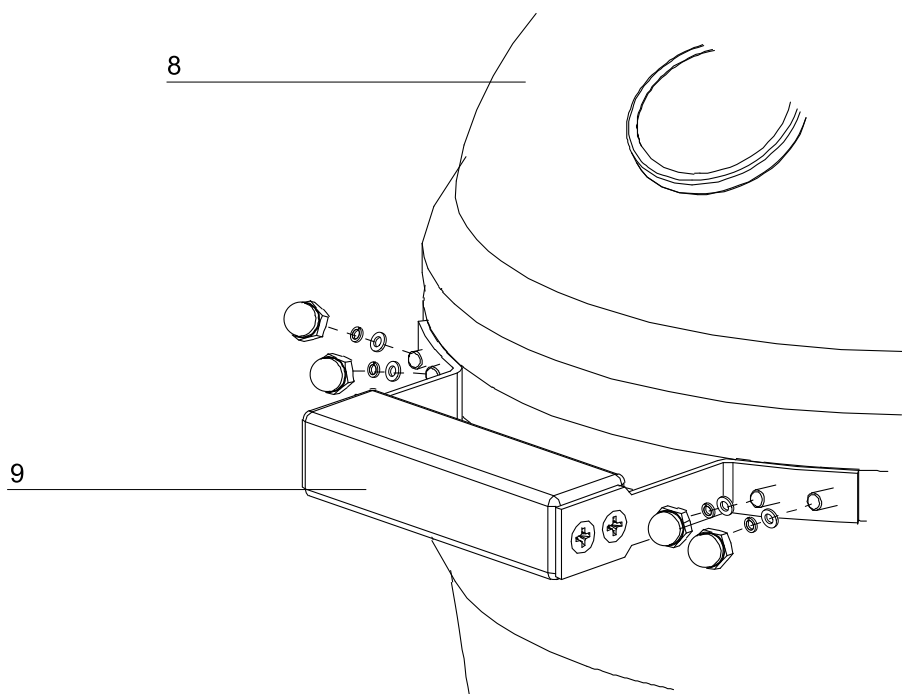
A x3 

B x3 

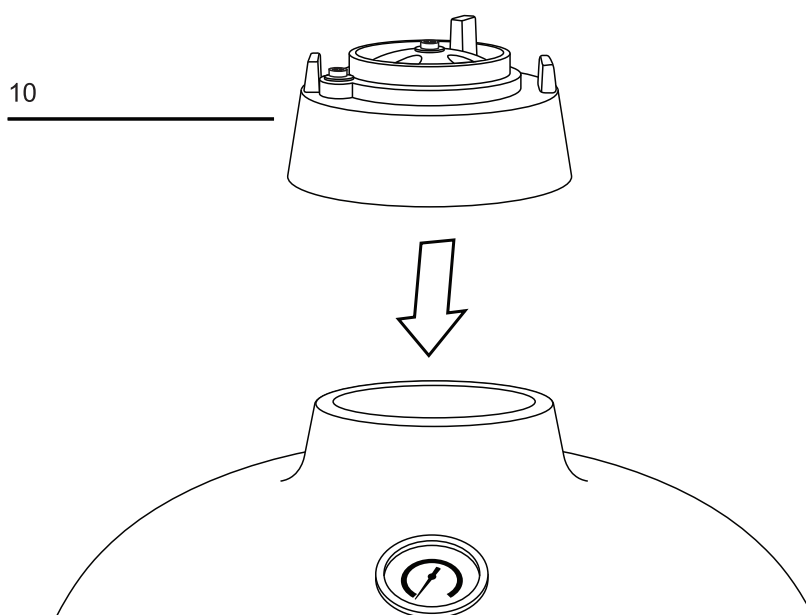
STEP 4



STEP 5

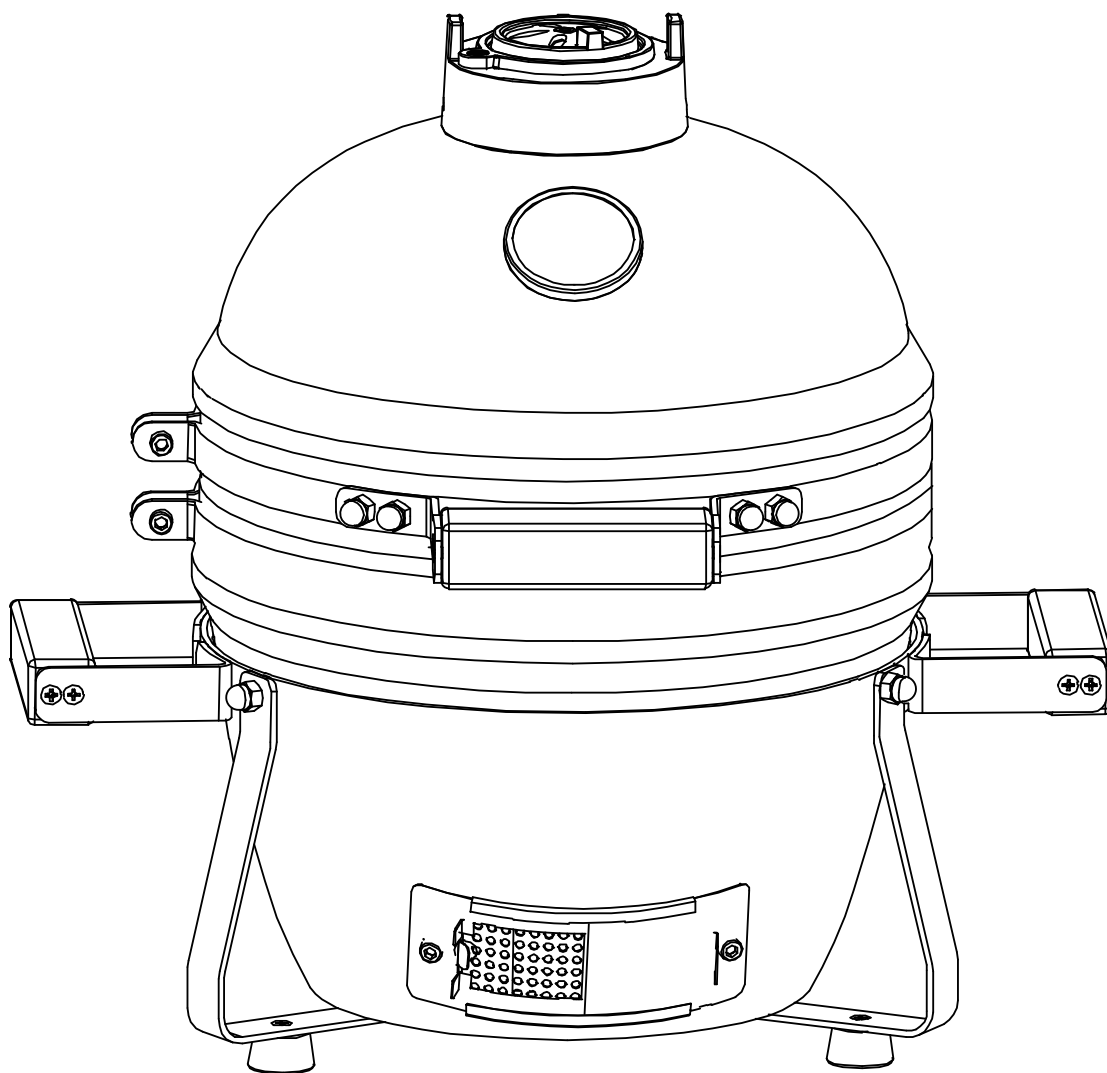


STEP 6



Make sure the vent is fitted with the screw on the left.

STEP 7







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