

THE **SMOKELESS** GRILLING EXPERIENCE

FREQUENTLY ASKED QUESTIONS



LOTUSGRILL®
THE SMOKELESS CHARCOAL GRILL

THE INNOVATION

Simple idea. Big effect.

The LotusGrill® has a built-in, battery-operated fan, which supplies the charcoal with air. The charcoal is therefore, well-aerated, and can be lit very quickly with minimal smoke being created. The grill is ready to use in just 3-4 minutes.

Precise temperature control is possible thanks to the dial, which allows the fan to be easily adjusted. The more air blown onto the charcoal, the hotter it burns.

Flying sparks or escaping embers are minimised as combustion takes place in a closed container inside the grill. The double-walled construction of the LotusGrill, combined with the closed charcoal container and lockable grill grid, guarantee a safe and fun way to BBQ! The clever design of the grill grid means that any fat dripping from the food is collected in the inner bowl of the LotusGrill and therefore does not come into contact with the charcoal. Again, minimising the amount of smoke which the grill produces.

The LotusGrill makes it possible, finally, to cook at the table or in the vicinity of family and friends, enjoying the party with everyone else.

The grill can be completely disassembled after use and is easy to clean. An extensive range of accessories allows you to get the most out of your LotusGrill.

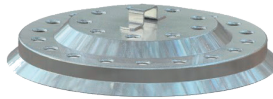
The LotusGrill is the fun, fast and safe way to grill. To ensure the best possible results and minimal smoke, we recommend using the LotusGrill safety fuel gel and LotusGrill beech charcoal.



Grill grid



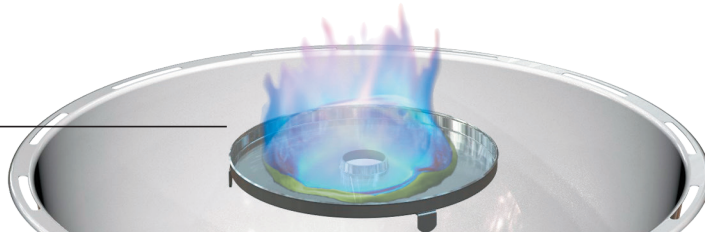
Cover for Charcoal Container



Charcoal Container



Ignition Plate

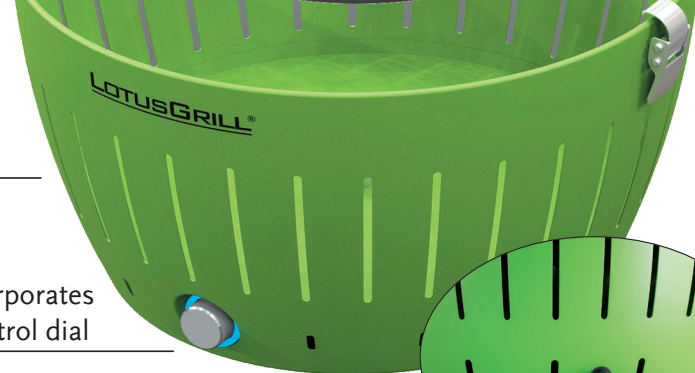


Inner Bowl

Latches



Outer bowl with built-in, battery-powered fan



On/off switch, incorporates adjustable heat control dial

Plug-in connection



QUESTIONS & ANSWERS

General

Q: What makes a LotusGrill® different from other BBQ's?

Whereas regular coal BBQs can take about 40 minutes to reach the optimum cooking temperature, the LotusGrill®, with its innovative fan system can be ready to cook in 3-4 minutes.

The LotusGrill® fan is powered by AA batteries (the original set of batteries are included in your purchase price), which means that you don't require gas or electricity to run your LotusGrill®. The fan can be adjusted which means that you can control and adjust the cooking temperature effortlessly. The LotusGrill® is easy to dismantle and most parts can be cleaned in the dishwasher. A LotusGrill® can be picked up easily, even when lit as the outer bowl will not get hot, and it weighs just 4kg. The 'bellows' airflow system means that because the charcoal burns very quickly, smoke is prevented. LotusGrill® comes in a range of colours, and each comes with its own carrying bag which is included in the purchase price. There are also many accessories and spare parts should you need them. Finally, it comes with a two year warranty against manufacturing defects (with original proof of purchase).

Q: Why would I buy charcoal BBQ instead of a gas BBQ?

To get the genuine smoky barbecue flavour, nothing substitutes charcoal. Charcoal is a natural product and the amount used in a LotusGrill® will cost about 45 pence an hour which is not only cheaper than gas but there is no heavy bottle to carry around meaning that the entire weight of your LotusGrill® is 4kg

Q: What is the dial on the side of the LotusGrill® for?

Due to its innovative design the LotusGrill® has an internal fan which draws air inside speeding up waiting times and reducing smoke. The fan is battery operated and the temperature of the LotusGrill® can be changed by using the dial, thus helping eliminate food burning as can happen with conventional BBQs.

Q: How long do the batteries last for?

The LotusGrill® runs on standard AA batteries and the batteries supplied with the initial purchase will last approximately 40-60 hours. Replacement battery run time will differ depending on the quality of batteries used. You can use rechargeable batteries in your LotusGrill®.

For further information
please contact us on
01489 587500
or visit: www.lotusgrill.co.uk

Q: How long do the mesh containers last?

These mesh containers are the part which hold the charcoal and so these are put under considerable amounts of high heat. The mesh containers should last a long time however should you need to replace them, this is a spare part which can be purchased. Please note that the inner mesh container is considered a consumable part and therefore should it need replacing due to wear, this would not be covered by the two year warranty.

Q: Can I get spare parts?

LotusGrill® offer many spare parts including the inner mesh container, replacement bowls and grills. There are also lots of accessories available.

Assembly

Q: How do I assemble my LotusGrill®?

When you purchase your LotusGrill® it will be pre-assembled however you do need to remove any protective packaging. Before your initial use you will need to insert the batteries provided into the compartment on the base of the LotusGrill®. When you attach the grill section to the main body of the LotusGrill®, make sure that the loops are lined up with the side clips. Please note that you can cause damage if you try to fasten the grill to anywhere other than through the loops.



Fuel

Q: What fuel does the LotusGrill® Use?

We recommend natural hardwood charcoal which can be purchased from any LotusGrill® stockist, hardware store or your local BBQ supplier. The better the quality of the charcoal the better the taste and the lower the amount of smoke will be produced. LotusGrill® does not recommend heat beads as the LotusGrill® was designed to be used with charcoal.

Q: How do I light my LotusGrill®?

Inside your LotusGrill® there is a lighting plate underneath the charcoal inner mesh container; pour 2- 3 capfuls of fuel lighter gel on this plate. Once you have turned the fan on your LotusGrill® you can light the gel and place the filled charcoal container on top. We recommend using the official LotusGrill® Lighter Gel to light your grill. Lighting gel is available from your LotusGrill® stockist as well as general hardware stores and BBQ stockists.

Q: When I light my LotusGrill®, there is some smoke. Is this normal?

Sometimes there can be dust residue on the charcoal which might create a small amount of smoke to start with. As soon as the LotusGrill® has settled down there will be virtually no smoke, hence the LotusGrill® has been called

the 'smokeless grill.' It is possible you will find that fatty foods can cause a quick puff of smoke however this will be short-lived and minimal. If you clean your LotusGrill® regularly this will reduce the risk of fat flare-ups.

Q: Can I top up the charcoal internal container while it is cooking?

You can top up the charcoal basket whilst your LotusGrill® is cooking so long as you turn down the fan and remove the top of the mesh container using suitable implements. Once the top is removed add some charcoal pieces and then carefully reassemble, turn the fan up again and after three minutes the LotusGrill® will be ready to continue cooking at your optimum temperature. Refilling the charcoal pieces will significantly lengthen the duration of the cooking time.

Q: How long does the charcoal last inside my LotusGrill®?

This will partly depend on the fan setting but one basket of charcoal will usually last for about an hour of cooking time. You can extend this by adding charcoal.

Q: What do I do with the charcoal after I have finished cooking?

Please leave the charcoal until it has cooled down to a safe to handle temperature (you can speed up the cooling process by leaving the

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fan on high), then dispose of the charcoal in a suitable fashion. Do not pour water directly onto the hot charcoal container.

Cleaning

Q: How do I clean my LotusGrill®?

The LotusGrill® is easily disassembled and once excess fat has been removed both the grill plate and inner bowl can be placed in a dishwasher or hand washed. As the LotusGrill® is stainless steel avoid using abrasive implements as these might scratch the BBQ. If your LotusGrill® has a stubborn stain on it you can either soak overnight or use a metal polish product.

We would strongly suggest that you clean your LotusGrill® after every use to avoid fat and fluids being baked onto the grill and therefore becoming harder to remove later. The LotusGrill® has been designed to use reflective heat therefore if the bowl isn't clean it will not work to its best possible standard.

Cooking

Q: What can I cook on a LotusGrill®?

You can cook any food you would normally cook on a regular BBQ on your LotusGrill® including sausages, burgers, steaks, seafood, vegetables and many more.



For more information
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