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The Forest Stewardship Council (FSC®) is an independent, not-for-profit, non-government organisation that provides standard setting, trademark assurance and certification services for companies and organisations interested in responsible forestry. FSC® provides Chain of Custody standards for manufacturers and processors of forest products.

At Big K we have expanded our range of FSC® certified charcoal products which now includes restaurant grade charcoal and briquettes which is a first in our industry.

Big K has been a certified supplier of FSC® certified goods since 1997. The FSC® logo and label is used by Big K to denote that the product is sourced from FSC® certified suppliers, and can be tracked throughout the production process. The Big K Chain of Custody number is TT-CoC-001015

– Our Values –

Quality

Most people view quality as a product characteristic – the best of the best. While this may be true, we take the idea even further. At Big K quality is more than just a standard. It is a philosophy. A way of thinking and working to become better. A value that we will never compromise for competitive advantage. By improving every decision and every action, from material sourcing and strategic partnerships, to refining our operation, we improve our end product. In other words, real product quality is about what we do and how we do it.

Trust

Every company talks about trust. So we don't want to spin some brand story, in fact we don't need to. After all, it's not rocket science. We believe that trust isn't given, rather it is earned. So we have spent over forty years doing just that. How? By taking great care and pride in what we do, working with integrity and reliability, nurturing relationships and delivering quality with consistency.

Family

Big K is a family-owned business. What does this mean in a wider sense? Basically we see both ourselves, and the industry, in a different way. It's about faces not figures, people rather than just profit, relationships instead of alliances. Family keeps us grounded and makes us ready to listen and engage. It is because of family that we treat everyone with respect. And ultimately it is family that reminds us of our mission – to spark the special moments in life.



Kambia, Cyprus

© Effredas

Small beginnings. Big possibilities.

This isn't a company history. It's a story about people. One man's idea. Families, friends and individuals working together. Many minds creating quality products for all to enjoy.

It all started in 1964, when our founder, Theodoros Kleanthous, immigrated to the UK from Cyprus. He may have left his homeland but he brought the island's passion for food with him, eventually setting up his own Cypriot restaurant in Euston.

However there was a problem. Charcoal is the most important element in Greek cooking and Theodoros simply couldn't find the right kind locally. So to cook up an authentic taste of home, he imported 10 tonnes of quality charcoal from Cyprus. This simple idea would change everything.



Soon the word spread throughout the local restaurant community and his friends came calling. They too were desperate for proper charcoal and Theodoros was happy to oblige, taking from his personal stock. Over time, more requests lead to more orders and soon the first seeds of our business began to grow. In 1965, Theodoros made things official, forming the company Kleanthous & Son.

Even back then, Theodoros knew that quality mattered. It was the reason people kept coming back for more. In fact, we're proud to say that we're still selling charcoal to one of our very first customers from that time. Together, through three generations of family-owned business, we have built a strong relationship based on consistency and trust. A way of working that we believe in, and follow, to this day.

The power of family and relationships

Theodoros was forging a new path and soon his son Chris would follow in his footsteps. Moving to the UK in 1967, Chris started out his charcoal career helping with deliveries on the weekends. And, after a few years learning the ropes, he quit his job and moved into the company full time.

Chris shared the same belief in quality as his dad. So when the standard of charcoal that they were receiving started to drop, he decided to travel abroad to find new suppliers. His wife helped to organise the trip and Chris set off to Portugal. It was here that he would learn a key principle – the importance of strong supplier relationships. Over time, Chris and his Portuguese supplier grew close. They trusted and respected each other, so his new partner was happy to hold stock just for him. This relationship would play a huge role in what was to come.

Being in the right place at the right time

The summer of 1976 was an absolute scorcher. Before this summer, it was mostly restaurants, rather than the UK public, that used charcoal. But, the blistering heat led to an explosion in the home barbecue industry. A family friend put Chris in touch with a wholesaler looking to take advantage of the growing trend. The wholesaler ordered 2000 bags of charcoal within one week – a massive amount for our small up-and-coming business. However, all it took was one phone call to Portugal to get it done. Thanks to their close relationship, Chris' supplier was happy to help. The stock was already there ready to be shipped and the order was imported quickly without any problems. Since then, we have consistently sold charcoal both to restaurants and the public.

New name, same quality

In 1981, Big K in its current form was born. Our original company, Kleanthous and Sons, was rebranded to Big K, and the iconic chef logo was created. The name Big K was chosen for 3 reasons: charcoal in Greek is kárvouno, the family name of Kleanthous, and the family's hometown in Cyprus of Kambia. As you can tell, we're immensely proud of our heritage. It reflects who we are, what we believe and how we do things. Our Cypriot identity is the very heart of Big K itself.

In 1984, the company expanded to two new warehouse units in Tottenham, moving from 3,000 sq.ft. to over 15,000 sq.ft. of space. From these two units, our fleet of trucks deliver Big K products all throughout London.

Big K expanded again in 1989, opening a new distribution centre and office in Norfolk. Increasing the size of our operation allowed us to add new product lines, creating a full range of Big K products for both restaurants and the public.

The home barbecue industry grew again in the mid '90s, and Big K began to add high quality instant light and all-in-one barbecue products to our range. These easy-to-use products made barbecuing a breeze, helping even more people to fire up the flavour for themselves.

The last 15 years has seen our industry go from strength to strength, and Big K has evolved along with it. Our Norfolk site has three production lines packing summer, winter and restaurant products. So now we are fuelling all those special moments in life – all year round.



Our Philosophy

Quality matters. This simple philosophy has guided Big K throughout our 40 years of selling charcoal as a family-owned business. It is the powerful idea that resonates through our whole operation, from our products and customer service to our supply chain and attitude to sustainability.

Quality matters drives us to create innovative, forward-thinking products like our new Cocoshell briquettes. It means we don't accept average or mediocre materials. It means we grade our charcoal accurately and only sell the larger graded pieces. It means working closely with our suppliers, establishing meaningful, long-term relationships to produce quality with consistency.



RESTAURANT

Deliveries

In addition to the national distribution centre in Norfolk, Big K's head office is based in Tottenham Hale, North London. This site is ideally located to enable Big K to operate a more localised warehouse and distribution centre for areas within the M25, providing added benefits to the customer.

With its own fleet of vehicles Big K can offer a fast and reliable service to all their customers within the area. Restaurants are directly served from here with their weekly charcoal and log deliveries, shops receive deliveries ranging from small quantities to full pallets, and Big K have the facility to operate as a daily cash and carry for those customers who do not have the space to store their products.

The warehouse is fully racked and has regular deliveries from Big K's main depot in Norfolk to ensure all products are always in stock and readily available all year round.

Big K prides themselves in maintaining close customer relationships to meet the needs of their customers and help them to make a success of their own businesses.





RESTAURANT

Restaurant Grade Compressed Charcoal Briquettes - 10kg SKU: RCB10

Completely natural and made without binders, so there are no chemicals at all. We compress recycled waste wood at high pressure to create these hexagonal briquettes. Natural resin in the wood bind the sawdust together which is then carbonised into charcoal. This creates an ultra consistent briquette that burns extremely cleanly. With a central hole to aid air flow, the burn is even across the barbecue.

With cooking times of up to 4 hours it's our longest lasting charcoal. Compressed Charcoal Briquettes are also consistent and predictable on how they perform making it the idea fuel for professional kitchens or keen home barbecuer looking for ultimate flavour and performance.

- **Our longest lasting charcoal**
- **High heat**
- **No sparks**
- **No odour**
- **100% natural**
- **No additives or binders**
- **Suitable for charcoal ovens and direct grilling**
- **Environmentally-friendly - made from recycled material**
- **Authorised for use in smoke controlled areas**
- **Also available FSC certified**



Heat Output: **5/5**



Ease of Lighting: **3/5**



Cooking Time: **5/5**

100% Natural



Chemical Free



FSC

FSC® VERSION
AVAILABLE



Dura Restaurant Grade Charcoal - 15kg SKU: ACH15

While some fade away, one keeps going. Introducing Dura, the high quality, 100% natural charcoal, with all the stamina.

Dura is our longest burning lumpwood charcoal, with a cooking time of 3+ hours. If you need to depend on consistent heat for a long cook, Dura is the ideal choice – that is why it is so popular with professional kitchens, chefs and keen home barbecuers.

Dura is also authorised for use in smoke control areas. It's made from 100% natural high density wood that burns with little smoke. This allows Dura to create a consistent high heat output that's perfect no matter what you're cooking.

Dependable, consistent and definitely up to any challenge, Dura will last as long as you can cook. Try it today and make your BBQ epic.

- **100% natural restaurant grade lumpwood charcoal**
- **Made from licensed South American hardwoods.**
- **Long lasting, with a cooking time of over 3 hours**
- **Ready to cook within 30 minutes**
- **Easy to light and burns to a white ash for a consistent high heat output**
- **Burns with a pure white ash producing consistently hot red glowing embers**
- **Subtle smokey flavor**
- **Suitable for charcoal ovens and direct grilling**
- **Authorised for use in smoke control areas**



Heat Output: **4.5/5**



Ease of Lighting: **4/5**



Cooking Time: **4.5/5**

100% Natural



Chemical Free





Flama Restaurant Grade Stick Charcoal - 15kg

SKU: BCH15

BCH15 is our Kachi stick charcoal, designed for Robata and similar styles of direct grilling. This hardwood stick charcoal is quick to light, with a 2+ hour cooking time, providing reliable and consistent heat. Plus, the charcoal doesn't spit, making it safer and easier to use.

- 100% natural Kachi stick restaurant grade charcoal
- Consistently sized sticks give dependable performance
- 2 hour cooking time
- Quick and easy to light, ready to cook within 25 minutes
- High heat output with no spitting
- Ideal for Robata grilling
- For a more intense smokey flavour



Heat Output:

4/5



Ease of Lighting:

5/5



Cooking Time:

4/5

100% Natural



Chemical Free





Professional Marabu Charcoal - 15kg SKU: RCH15

Marabu charcoal is growing in popularity in professional kitchens and barbecue connoisseurs and it is easy to see why.

Made sustainably by harvesting wood by the very invasive thorn bush which grows aggressively and encroaches land which must be controlled. Due to its density it makes a fantastic hardwood charcoal, which is long lasting, up to 3 hours, and flavorsome.

Its sizing also makes it suitable for shisha and hookah pipes.

With absolutely no additives or chemicals, RCH15 is popular in restaurants across the country, but is also perfect for home barbecues, especially if you need a long cook time for a large joint of meat or a long party. We only sell the larger graded pieces, giving you a consistently high heat that'll last for up to 3 hours of cooking.

- **100% natural Marabu restaurant grade lumpwood charcoal**
- **Ready to cook within 30 minutes**
- **Up to 3 hours cooking time, perfect for restaurants or large events**
- **High heat output with low smoke produced**
- **Sustainably and ethically sourced from an invasive thorn tree**
- **Also suitable for Shisha and Hookah pipes**



Heat Output: **4.5/5**



Ease of Lighting: **4/5**



Cooking Time: **4.5/5**

100% Natural



Chemical Free





Chilla-Grilla Restaurant Grade Charcoal - 12kg

SKU: RCH12

RCH12 is our 12kg restaurant grade lumpwood charcoal available as FSC certified. If you're looking for a high quality restaurant charcoal with the ethical production certification to match, RCH12 is the charcoal for your restaurant. This incredibly versatile lumpwood delivers up to 2.5 hours of cooking time, complimenting a wide range of different cuisines and culinary styles.

- 100% natural restaurant grade lumpwood charcoal
- Ideal for home barbecuers looking for superior grilling
- Up to 2 hours cooking time
- Easy to light and ready to cook within 30 minutes
- High heat output
- Sourced sustainably from an invasive bush in Namibia



100% Natural



Chemical Free



Heat Output:

4/5

Ease of Lighting:



4/5

Cooking Time:



4/5



Apple Wood Charcoal - 12kg

SKU: APCH12

Our new apple wood charcoal is small batch production made from coppiced and end of life apple trees.

- Adds a fruity natural flavour to your menu
- Experience cooking on this unique and exclusive charcoal
- Quick to light
- Burns with a hot red glow
- Has a medium lasting burn time



100% Natural



Chemical Free



Heat Output:



5/5

Ease of Lighting:



5/5

Cooking Time:



3/5



Wood and Fire is our Passion. At Big K we firmly believe in supporting British Forests and that is why 100% of our wood production is made using locally grown British Timber that is sustainable and ethically sourced.



Production takes place in our own plant in rural Norfolk where we have total control of the whole production cycle with quality and all year round availability being key. We even have our own biomass boiler where we recycle waste wood and saw dust to generate heat that dries our kiln dry logs to below 20% moisture.

Kiln Dry Birch Wood in a Box - 8kg SKU: LGBOXKD

Versatile, high performing and definitely efficient, our Kiln Dried Hardwood Logs are ready for pretty much anything. These sustainable, environmentally friendly and renewable logs can handle multi-fuel and wood-burning stoves, chimineas, fire pits, pizza ovens, cookers and open fires – no problems at all.

The secret lies in their low and consistent moisture content. Not only does this make them easier to light and use, they also perform better due to the smaller number of impurities that accompanies a lower level of internal moisture. With cleaner burns, hotter temperatures less smoke and higher efficiency, our Kiln Dried Hardwood Logs deliver on multiple fronts.

- Kiln dried Birch logs
- FSC certified and Woodsure Ready to Burn accredited
- Consistent moisture level of under 15%
- Easy to light and long lasting
- High heat output with less smoke and a better flame
- Ideal for stoves, chimineas, fire pits, pizza oven fuel, cookers and open fires

100% Natural



Chemical Free



Heat Output:



5/5

Ease of Lighting:



5/5

Cooking Time:



4/5



Seasoned Hardwood Logs SKU: LG01

Big K's Seasoned Hardwood Logs are seasoned to approximately 30% and are designed for restaurants with wood burning ovens who are happy to store and dry the wood until it reaches the desired moisture content of 20%.

- All wood sourced from British forests
- Seasoned hardwood logs
- Air Dried
- Consistent moisture level of under 30%
- Manufactured from seasoned mixed hardwoods consisting of Beech, Birch & Ash.
- High heat output, long lasting
- Ideal for stoves, chimineas, fire pits, pizza ovens, cookers and open fires

100% Natural



Chemical Free



Kiln-Dry Hardwood Logs

SKU: LGP10

- All wood sourced from British forests
- Packed dry into polypropylene nets
- Ideal for wood-burning restaurants
- Kiln-dried to reduce moisture levels, usually below 20%
- Higher cooking temperatures, greater control of oven
- Less bags of wood required per day to keep oven to temperature
- Less tar and soot deposits, less smoke



Also available

Kiln-Dry Logs

Loose in bulk bags approx 250kg

Kiln-Dry Oak Logs SKU: LGPOAK

- Kiln-Dry Oak Logs for American-style smokers and Pizza Ovens
- All wood sourced from British forests
- Packed dry into polypropylene nets
- Ideal for wood-burning restaurants
- Kiln-dried to reduce moisture levels, usually between 20% - 25%



Forno Pizza Logs

SKU: LGFORNO

Our Forno pizza logs are specially designed to be used in restaurant pizza ovens. They're long lasting and ultra consistent, perfect for keeping your pizza oven going through a full evening service. These logs are manufactured from hardwood saw dust, and achieve an extremely low moisture content of under 5%.

Big K's Forno logs are perfectly designed for use in wood fired pizza ovens. They were inspired by the Italian pizza masters, who know a thing or two about how to cook the perfect pizza.

The specially designed shape and central hole improve airflow, resulting in a log that burns hotter and longer, creating the ideal environment within your pizza oven for the perfect cook.

- **Pack of 12 100% natural compressed sawdust heat logs, no binders**
- **Manufactured in the UK from 100% sustainably sourced UK timber**
- **Extremely low moisture content of under 5%**
- **Easy to light and long lasting**
- **Easy to store and handle**
- **As used by some of the UK's leading wood burning pizza restaurants**

100% Natural



Chemical Free



Cocoshell Cubes

SKU: COCUBES01

For shisha/hookah pipes, incense burners & barbecues - high performance coconut charcoal briquettes that offer a natural smell, neutral taste and low ash.

- **100% natural**
- **No odour**
- **White ash**
- **High heat**
- **Long lasting**
- **No sparks**
- **Even burn**
- **Easy to light**



100% Natural



Chemical Free





BBQ FUEL



Lumpwood Charcoal

SKU: CH03/CH05/CH10

A little dependability goes a long way. Big K Lumpwood Charcoal will take you to taste perfection every time.

Big K Lumpwood Charcoal is the perfect choice for the casual home barbecuer. It's versatile, giving you the flexibility to try out different grilling techniques, yet consistent and dependable, meaning you can rely on it time after time. Up to 90 minutes of cooking time gives you plenty of time to cook for the family, and it's quick to light too, so you won't need to wait around while everybody's getting hungry.

Our lumpwood charcoal is 100% natural and additive free, so there are no hidden chemicals to worry about. And, it's packed in clean durable bags, so there's less charcoal dust getting everywhere.

Big K Lumpwood Charcoal is also available as an FSC certified charcoal. All the performance you've come to expect from our lumpwood charcoal, plus the peace of mind that comes with knowing your charcoal was produced and packed safely, legally and ethically.

Enjoy peace of mind and performance with Big K Lumpwood Charcoal. After all, consistency is the key ingredient to barbecue success.

- **100% natural lumpwood charcoal**
- **Up to 90 minute cooking time**
- **Quick to light, ready to cook within 30 minutes**
- **Burns cleanly with no additives**
- **Packed in waterproof bags**



FSC

FSC® VERSION
AVAILABLE



3kg, 5kg & 10kg
AVAILABLE



Heat Output: **3/5**



Ease of Lighting: **4/5**



Cooking Time: **3/5**

100% Natural



Chemical Free





Premium Grade Charcoal SKU: PCH05FSC

Your guests deserve to feel special. Give your barbecue the VIP treatment with Big K Premium Grade FSC Lumpwood.

We have put the same charcoal used in our restaurant charcoal in a handy 5kg pack.

Big K Premium Grade Lumpwood Charcoal FSC is the perfect way to wow your guests at your home barbecue. It's specially graded so it only contains larger sized pieces, giving you consistent heat output and a superior cook. This premium lumpwood charcoal has a cooking time of up to 2 hours. Best of all, it's 100% natural, additive free and sustainably sourced FSC certified.

- Premium grade 100% natural FSC certified lumpwood charcoal
- Used in restaurants, graded for large pieces to ensure consistent high heat
- 90 minute burn time
- Quick to light, ready to cook within 30 minutes
- Burns cleanly with no additives
- Ideal for home barbecues
- Packed in recyclable paper bags





Charcoal Briquettes

SKU: CB03/CB05/CB10

- Quality branded Big K Charcoal Briquettes
- Flat bottomed bags for easy display
- Attractive bags for point of sale
- 3kg and 5kg bags packed in outers for ease of handling and storage
- Comprehensive safety and usage instructions
- FSC option available on request



FSC
FSC® VERSION
AVAILABLE

3kg, 5kg & 10kg
AVAILABLE



Heat Output:

3/5



Ease of Lighting:

3/5



Cooking Time:

4/5

100% Natural



Chemical Free





Coconut Shell Briquettes SKU: CONUTB04

Looking for the ultimate barbecue briquette? Look no further.

Big K's Coconut Shell Briquette is a seriously high performance briquette. With a cooking time of up to 3 hours and high heat output, this briquette is up to the task no matter what you're cooking. It's extremely quick and easy to light, too, so there's less waiting around to get up to temperature.

Plus, this timber free product is made entirely from sustainable sources. It's manufactured by carbonising waste coconut shells, creating consistently sized briquettes that are ideal for every barbecue.

Try Big K's Coconut Shell Briquette today for an impressively good briquette that's great for the planet.

- **High quality briquette produced from waste coconut shell**
- **Great performance with up to 3 hours cooking time**
- **Super quick and easy to light**
- **Low smoke, low odour**
- **High heat output**
- **Timber free product made from sustainable sources**
- **Packed in recyclable paper bags**





Instant Light Lumpwood Charcoal SKU: IL01/IL02/IL04

When it comes to barbecues, there's always a lot to prepare. However, with Big K Instant Light Lumpwood Charcoal FSC, firing up a perfectly heated barbecue is one thing you won't have to worry about.

Big K Instant Light Lumpwood Charcoal is the ultimate easy to use charcoal. There's no need to worry about starting fuels like firelighters or lighting gel, as the charcoal has already been impregnated with lighting fluid. It's packed into 1kg dust proof bags, perfect for a small home barbecue. All you need to do is light the bag and get ready to grill.

Our instant light charcoal is ready to cook on within 20 minutes, and it's incredibly easy to light. Plus, the lumpwood charcoal has the Big K quality you expect, so there's no compromise. Instant Light Lumpwood Charcoal is available as FSC certified.

Take the stress out of your home BBQ with Big K Instant Light Lumpwood Charcoal.

- 1, 2 pack and 4 pack options available.
- Instant light lumpwood charcoal
- Ready to cook in just 15-20 minutes
- No need for starting fuels - simply light the bag
- Up to 1 hour cooking time per individual pack.
- Clean and easy to use, packed in 1kg dust proof bags



Heat Output:

3/5



Ease of Lighting:

5/5



Cooking Time:

3/5



FSC

FSC VERSION
AVAILABLE1, 2 & 4 PACK
AVAILABLE



Instant BBQ SKU: DBPARTY/DB01

Our single use Instant BBQs are the perfect quick and easy barbecue solution, no matter the occasion. Big K Instant BBQs are larger compared to others in the market, which means a better all-round experience for the consumer.

We make these with an ultra deep foil tray and a generous base of our instant light FSC lumpwood charcoal, so you'll get a great performing barbecue with all the convenience of a disposable.

Our Instant BBQs are so quick and easy to use you can light them with a single match. They're ready to cook on in as little as 20 minutes, and with 1 hour of cooking time, there's plenty of time to get your grill on.

Try Big K's Instant BBQ for a disposable barbecue that won't let you down when it counts.

- **Single use barbecue filled with instant light lumpwood**
- **Manufactured by Big K in our own production facility**
- **Party size available giving you extra room**
- **Quick and easy to use, lights with a single match**
- **Ultra deep foil tray for improved performance**
- **Ready to cook within 20 minutes with a 1 hour cooking time**





HEATING



Smokeless Coal SKU: SCF10/SCF20

Big K's Smokeless Coal is perfect for smoke control areas. Whether you are using an open fire or coal burning cooker, room heater, or a multi-fuel stove, our Smokeless Coal is fully authorised, producing 80% less smoke than traditional coal. Smokeless coal is efficient, cost effective, and more environmentally friendly than traditional house coal, due to lower carbon emissions.

Our Smokeless Coal produces a high heat output with a 5-6 hour burn time. It's perfect for your coal fire, whether you live in a smoke control area or not – give it a try today.

- **Medium sized pillow shaped coal pieces**
- **5-6 hour burn time in standard open fire test**
- **Authorised for use in smoke control areas**
- **Produces 80% less smoke than coal**
- **High heat output**
- **Ideal for open fires, cookers, room heaters and multi-fuel stoves**





Kiln Dried Kindling SKU: KW01/KW02

Big K's Kiln Dried Kindling Wood is the ideal wood to fire up pizza ovens, woodburning ovens, multi-fuel stoves and open fireplaces. It's extremely dry and reliable, making it kindling wood of the highest caliber.

Available in handy large or small bag sizes, Big K's Kiln Dried Kindling Wood is the perfect way to get the fire started.

- **Kiln dried kindling wood to be used as a fire starter**
- **Extremely dry and reliable**
- **Ideal for multi-fuel stoves, woodburning ovens, pizza ovens, and open fires**
- **Made from recycled waste wood**

100% Natural



Chemical Free



Wood and Fire is our Passion. At Big K we firmly believe in supporting British Forests and that is why 100% of our wood production is made using locally grown British Timber that is sustainable and ethically sourced.



Production takes place in our own plant in rural Norfolk where we have total control of the whole production cycle with quality and all year round availability being key. We even have our own biomass boiler where we recycle waste wood and saw dust to generate heat that dries our kiln dry logs to below 20% moisture.

Seasoned Firewood Logs SKU: LGSW01

Mixed wood, such as various species of pine, fir and spruce

- Seasoned for minimum 6 months
- Avoids build up of tar deposits
- Packed dry into polypropylene nets
- Cut to fit both traditional and modern fireplaces
- Comprehensive safety/usage instructions
- May require storage before use
- FSC option available



100% Natural



Chemical Free



HEATING

10kg Seasoned Hardwood Logs SKU: LG01FS

Big K's Seasoned Hardwood Logs are made from 100% FSC certified mixed hardwood – all grown in the UK. With a moisture level of under 30%, they're quick to light producing a high heat output. Plus, they're long lasting, so you won't have to keep refilling the stove or heater.

Try our Seasoned Hardwood Logs on your stove, chiminea, fire pit, pizza oven, cooker or open fire today.

- Seasoned hardwood logs, 100% grown in the UK
- FSC certified
- Consistent moisture level of under 30%
- Manufactured from seasoned mixed hardwoods
- High heat output, long lasting
- May require storage before use
- Ideal for stoves, chimineas, fire pits, pizza ovens, cookers and open fires



100% Natural



Chemical Free





Kiln Dried Hardwood Logs

SKU: LG01KD

Our Kiln Dried Hardwood Logs are a sustainable, environmentally friendly and renewable wood fuel that's ideal for use in multi-fuel and wood-burning stoves, chimineas, fire pits, pizza ovens, cookers and open fires. These logs have consistent moisture content, making them easier to light and use. Kiln Dried Hardwood Logs have great fuel efficiency with less smoke and a better flame.

Sourced from mixed hardwood grown in the UK, our long-lasting Kiln Dried logs produce a high heat output and are ultra consistent. Plus, they're FSC certified and Woodsure accredited, so you know they're sustainably sourced and of a high quality and ready to use straightway.

- Kiln dried hardwood logs, 100% grown in the UK
- FSC certified and Woodsure Ready to Burn accredited
- Consistent moisture level of under 20%
- Easy to light and long lasting
- High heat output with less smoke and a better flame
- Ideal for stoves, chimineas, fire pits, pizza ovens, cookers and open fires
- Ready to burn

100% Natural



Chemical Free



Kiln Dry Birch Wood in a Box - 8kg

SKU: LGBOXKD

Versatile, high performing and definitely efficient, our Kiln Dried Hardwood Logs are ready for pretty much anything. These sustainable, environmentally friendly and renewable logs can handle multi-fuel and wood-burning stoves, chimineas, fire pits, pizza ovens, cookers and open fires – no problems at all.

The secret lies in their low and consistent moisture content. Not only does this make them easier to light and use, they also perform better due to the smaller number of impurities that accompanies a lower level of internal moisture. With cleaner burns, hotter temperatures less smoke and higher efficiency, our Kiln Dried Hardwood Logs deliver on multiple fronts.

- Kiln dried Birch logs
- FSC certified and Woodsure Ready to Burn accredited
- Consistent moisture level of under 15%
- Easy to light and long lasting
- High heat output with less smoke and a better flame
- Ideal for stoves, chimineas, fire pits, pizza oven fuel, cookers and open fires

100% Natural



Chemical Free





Compressed Saw Dust Heat Logs SKU: LGHEAT

Big K's Compressed Saw Dust Heat Logs are the perfect partner for both fireplaces and stoves. These are our most popular heat logs. Why? They provide a very high heat output with little smoke or ash. Thanks to a moisture level of under 8%, these logs won't spark or spit, making them the ideal choice for home heating.

These 100% natural heat logs are manufactured solely from by-products of managed forests and recycled wood, so they're great for the environment. Available in handy packs with 12-14 logs, try Big K's Compressed Saw Dust Heat Logs today.

- **100% natural compressed heat logs**
- **Made with no additives or binders**
- **Contains only by-products of managed forests and recycled wood**
- **Suitable for fireplaces and stoves, leaves little ash**
- **Under 8% moisture level with no sparks or spitting**
- **12 logs per pack**
- **Ready to burn**

100% Natural



Chemical Free



Instant Light Fire Log SKU: LGW10/LGW103PK

Big K's Instant Light Firelogs are an efficient alternative to traditional hardwood logs for your stove, open fire, fire pit or bonfire. They're ultra clean and convenient to store and handle, as well as being quick and easy to light – just light the wrapper. Each log gives you roughly 2 hours of burn time, and they're extremely safe as there are no sparks.

Our Instant Light Firelogs are manufactured from compressed sawdust, making them environmentally friendly and suitable for smoke control areas. Try them today to make your fire easier and cleaner.

- Individually wrapped instant light fire log
- Made from recycled saw dust and wax
- Instant light with no firelighter or kindling required, just light the wrapper
- Each log burns for approximately 2 hours
- Authorised for use in smoke control areas
- Ideal for stoves, open fires, fire pits and bonfires



Instant Light Crackle Log SKU: LGWCR

Looking for a sustainable fuel for your stove or fire that crackles and pops just like real wood? Try Big K's Instant Light Crackle Logs. They're individually wrapped, so they're clean and easy to handle, and they're made from recycled saw dust and wax. Our Crackle Logs offer approximately 2 hours of burn time, so you can enjoy the real wood effect all evening.

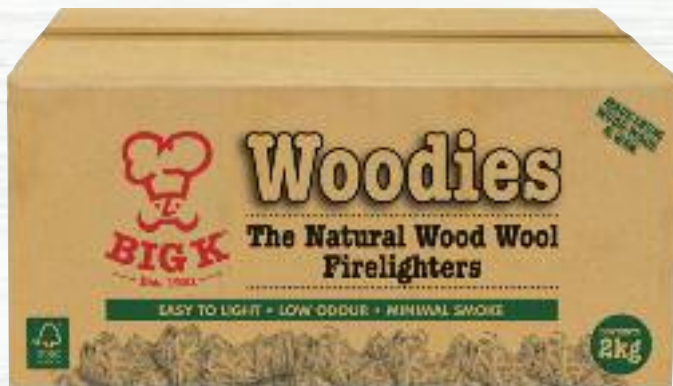
It's easy to light Big K's Instant Light Crackle Logs. Simply light the wrapper and enjoy. Plus, these logs are authorised for use in smoke control areas. Try them today to get a crackling fire with less hassle.

- Individually wrapped instant light crackle log
- Made from recycled saw dust and wax, crackles and pops just like real wood
- Instant light with no firelighter or kindling required, just light the wrapper
- Each log burns for approximately 2 hours
- Authorised for use in smoke control areas
- Ideal for stoves, open fires, fire pits and bonfires





ACCESSORIES



Wood Wool Firelighters in a box

SKU: FLBOXWOOD

- Natural firelighters for fires and barbecues
- Produced from FSC certified wood
- Easy to light with minimal smoke and low odour
- Made from small pieces of wood wool and wax
- 2kg
- Burn time – approx. 7 minutes per lighter



Woodies SKU: FLWOOD

- Wood Wool firelighters
- Natural firelighters
- Easy to light, low odour, natural ingredients
- Kerosene free
- Burn time – approx. 7 minutes per lighter
- 300g
- FSC certified



Firelighters SKU: FL01

- Lighting blocks for charcoal barbecues and open fires
- Clean and convenient to use
- 14 sticks segmented for easy use
- Comprehensive safety and usage instructions
- Also available as a double pack containing 28 sticks



18 Individually Wrapped Firelighters

SKU: FL18

- Suitable for open fires, stoves and camp fires
- Clean and convenient to use
- 18 individually wrapped blocks
- Comprehensive safety and usage instructions



Eco-Friendly Firelighters

SKU: FL96

- 96 individual brown firelighter cubes
- Kerosene free
- FSC certified



Barbecue Lighting Gel SKU: FLGEL Barbecue Lighting Fluid SKU: FL02

- Safety cap
- 1ltr PET shatterproof bottle
- Less risk of spillage
- Directions and safety information in accordance with CHIP3 legislation



Bigmatch SKU: FLMATCH

- 10cm long safety match
- Average contents: 60 matches per box



Extra Long Flat Bamboo Skewers SKU: ZSK30

- Pack of 50
- Square shaped - helps turning and stop food spinning
- Suitable for cooking meat, fish or vegetables
- Use in cooking or for skewers and kebabs



Hickory Smoking Wood Chips SKU: FLHSC

Add the wow factor to your next BBQ with our hickory smoking chips. These chips are a natural flavour enhancer for barbecues. Simply burn them along with your regular charcoal to add a great smoky flavour to your food. You can use them whether you're using a smoking or roasting barbecue method, and the natural hickory flavour pairs fantastically with a huge range of delicious foods.

Our hickory smoking chips are made from 100% natural wood, with no chemical additives, so they'll burn cleanly alongside any other Big K charcoal. For best results, soak the chips in water before use, and add them to the centre of your barbecue.

- **400g pack of 100% natural hickory smoking chips**
- **Natural flavour enhancer for BBQs**
- **100% natural wood, burns cleanly with no chemical additives**
- **Add a great smoky flavour to your food**
- **Ideal for smoking or roasting barbecue methods**
- **For best results soak in water before use**

Woodchips

SKU: WCA05 / WCH05 / WCC05 / WCO05

- **5kg tubs**
- **Restaurant grade woodchips**
- **Apple, cherry, oak and hickory**

Chim Clean Log SKU: FLCHIM

Big K's Chimney Cleaning Log is a great way to keep your chimney in top condition. The minerals in the smoke from this log help to loosen tar and soot deposits in the chimney. Simply light it as normal in your open fire or stove, and let it burn. When you are finished, the deposits will then naturally fall away in the following days.

The remaining tar and soot deposits will also be made safe by the minerals in the log, making them less likely to catch fire. Use Big K's Chimney Cleaning Logs as part of your regular fire prevention maintenance schedule.

- **Chimney cleaning firelog**
- **Easy to light and use**
- **Use as you would a normal log**
- **Part of a regular fire prevention maintenance schedule**



Barbecue Cleaner

SKU: FLCLEAN

- **Ideal for use on barbecue grills and cooking surfaces**
- **Cuts through carbon deposits, food residues and grease**
- **500ml trigger spray bottle**





At Big K quality matters. But quality doesn't just magically appear. It comes from organisation. To us, the way we structure and run our operation is key. From production and sales to distribution and stock, every organisational detail in each area of our business serves a purpose. All these individual elements work together to achieve a clear goal - the consistent delivery of quality product all year round.

Big K offers both summer and winter fuel, meaning that we can meet our customers' needs at any time of the year. To do this we need multiple operational spaces. Big K owns and runs two warehouse and distribution sites in the UK: our National Sales, Production and Distribution Depot in Norfolk, and our Head Office and Retail Site in London. Both of these sites carry a full range of stock 365 days a year. Why is this so important? Basically it increases our ability to deliver quickly and efficiently to customers across the country, whenever and wherever they need our fuel. We are so committed to this part of our service that we also carry a lot of stock in satellite warehouses further ensuring that we will never let our customers down.

Due to our increased financial investment and modernisation strategy, Big K is uniquely placed to serve the fuel marketplace. We are continuing to make significant investments into our facilities, to ensure that we match the needs and expectations of our customers.

Why choose Big K?

- 40 years' experience in the fuel industry
- A robust quality and control system
- Quality products of the highest standard
- Constant product review and refinement where possible
- Large stock levels to meet customer demand
- Quick and efficient delivery thanks to our own fleet and third party haulage relationships
- Strong supplier relationships meaning better overall product
- We're a business built on the values of trust, family and partnership.



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