



iQ GRILLS®



CONTENTS

Discover the iQ Grill: our innovative barbecue	7
Versatile design: for your entire menu	11
One of a kind	12
iQ Grills Classic	14
iQ Grills Large	20
iQ Grills Charcoal	29
Getting set up	32
Safety	36
Caution!	40
iQ kitchen: next level enjoyment	42
Eat in iq grills style	45
Our promise: your guarantee	46





DISCOVER THE IQ GRILL: OUR INNOVATIVE BARBECUE

Striving for the best result is in our genes. That is why we from Beyond Barbecue present the iQ Grill: the new standard for a magical outdoor experience. Developed by experts for barbecuing like never before.

Our well-known charcoal is of high quality and guarantees a clean burn. Especially in combination with the iQ Grills barbecues. These Dutch design kamados are made of carefully selected materials and extra strong mullite ceramics. This makes this series extremely resistant to higher temperatures and perfect for outdoor barbecuing.







VERSATILE DESIGN: FOR YOUR ENTIRE MENU

When creating the iQ Grill, we selected the best materials and an ingenious design. Years of experience and research have gone into this. The iQ Grill enables you to prepare and create entire menus. There is no limit to what you can do: barbecuing good meat, smoking tasty fish, grilling fresh vegetables, baking delicious pizzas and much more. All the necessary accessories are included with the iQ Grill, so you can get straight into making the most delicious dishes.

The iQ Grills Classic has a diameter of more than 54 centimeters. Surface enough for you and your entire party.

ONE OF A KIND

The iQ Grill is equipped with an intelligent air circulation system like you have never seen before! A double system to control the air supply, and thus a better control of the temperature. By opening and closing this daisy disc you increase or decrease the air supply completely as desired. The more you open it, the more oxygen and the higher the temperature. Vice versa, the temperature will drop when the disc is closed. The disc can be opened in its entirety for maximum air supply. The hood on top prevents rain from entering.





IQ GRILLS CLASSIC

- Aluminum daisy disc with rain cap
- Multi-level system with stainless steel grill
- 2x half moon platesetter
- Cast iron half moon plancha
- Cast iron half moon grill grate
- Pizza Stone
- Hamburger scoop
- Chicken sitter
- Drip pans
- Charcoal bin
- Ash pan
- Undercarriage
- Side tables
- Temperature gauge iQ Grill
- Product temperature gauge
- Grill clipper
- Led light with hook
- Electric lighter
- Ash Poker
- iQ Grills protective cover



Aluminum daisy disc with rain cap

This innovative design prevents water from entering the iQ Grill. The daisy disc also functions as a ventilation regulator.



Ash pan

The remaining ash ends up in this drawer at the bottom of the barbecue. This is easy to empty, so that the air circulation remains optimal.



Multi-level stainless steel grill grate

The multi-level stainless steel grill grate (thickness 7 mm) offers the option of working on three different levels. This increases the cooking capacity and the preparation options.



Chicken sitter

The iQ Grills chicken sitter is made of ceramic. This ensures that you can prepare poultry in several ways. For example, you can fill the chicken holder with beer before placing the chicken. Then place the chicken holder on a rack in the barbecue. The result is a unique taste experience.



Double half moon plate setter (2x)

With a single half moon plate setter you can use part of the iQ Grill for indirect cooking. With both plate setters at the same time, you can cook indirectly over the entire surface. This keeps the meat juicy with a real barbecue taste.



Half moon plancha

The half-moon shape offers you two surfaces for preparing the tastiest dishes. For example, the surface is ribbed on one side: perfect for meat. The other side is smooth, for example for the preparation of salmon.



Half moon grill surface

Real grill marks in your meat? A piece of cake with this half moon grilling surface. It can withstand greater weight and higher temperatures than a regular grill surface.



Hamburger scoop

The iQ Grills hamburger scoop is the perfect accessory to easily turn your food.



Ash poker

Excess ash is removed in no time with this ash poker. For good airflow and better temperature control.



Drip pans

Drip pans catch fat before it falls on the burning charcoal during cooking. This prevents unexpected flash fires.



Charcoal basket

With this charcoal basket and the included divider, it is possible to create two different temperature zones: for direct and indirect grilling. You also have the choice to light only half of the iQ Grill. The charcoal basket contributes to good air circulation and easy cleaning.



Pizza stone

With this ceramic pizza stone you can make the most delicious authentic stone oven pizzas, right in your iQ Grill. We advise you to use the pizza stone in combination with the plate setter. This prevents the pizza from burning on the stone.



iQ Grills chassis

The solid base is designed in such a way that the iQ Grill has the ideal working height of 95 cm. With four wheels, the iQ Grill is easy to move before, or after use. The shelf at the bottom is suitable for placing the pizza stone, for example.



iQ Grills side tables

The side tables are made of durable and stylish bamboo. They provide a practical surface for ingredients and accessories. After use, you can easily fold the side tables, so that you can put the cover over the iQ as protection.



Thermometer iQ Grill

The accurate thermometer on the dome (lid) shows you the internal temperature of the kamado. This way you will know exactly whether the right temperature is reached.



Core temperature gauge

With this iQ Grills product thermometer you can measure exactly when the dishes have reached their perfect core temperature. With two probes to measure different pieces of meat.





IQ GRILLS LARGE

- Aluminum daisy disc with rain cap
- Multi-level system with stainless steel grill
- 2x half moon heat deflectors
- Cast iron half moon plancha
- Cast iron half moon grill grate
- Pizza Stone
- Burger flipper
- Chicken sitter
- Drip pans
- Charcoal basket
- Ash pan
- Cart
- Side tables
- Temperature gauge iQ Grill
- Product temperature gauge
- Grill clipper
- Led light with hook
- Electric lighter
- Cleaning brush
- iQ Grills protective cover





Aluminum daisy disc with rain cap

This innovative design prevents water from entering the iQ Grill. The daisy disc also functions as a ventilation regulator. Now extended in size, and without screw assembly. To ensure easy installation.



Ash pan

The remaining ash ends up in this drawer at the bottom of the barbecue. This is easy to empty, so that the air circulation remains optimal.



Multi-level stainless steel grill grate

The multi-level stainless steel grill grate (thickness 7 mm) offers the option of working on three different levels. This increases the cooking capacity and the preparation options. Innovated for perfection, the steel grill grate is square-sized. Offering you the opportunity for the best grill stripes seen on your products than ever before.



Chicken sitter

The iQ Grills chicken sitter is made of ceramic. This ensures that you can prepare poultry in several ways. For example, you can fill the chicken holder with beer before placing the chicken. Then place the chicken holder on a rack in the barbecue. The result is a unique taste experience.



Double half moon heat deflectors (2x)

With a single half moon heat deflector you can use part of the iQ Grill for indirect cooking. With both heat deflectors at the same time, you can cook indirectly over the entire surface. This keeps the meat juicy with a real barbecue taste.



Half moon plancha

The half-moon shape offers you two surfaces for preparing the tastiest dishes. For example, the surface is ribbed on one side: perfect for meat. The other side is smooth, for example for the preparation of salmon.



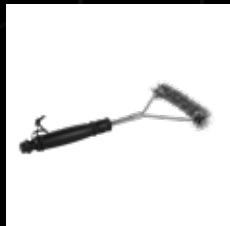
Half moon grill surface

Real grill marks in your meat? A piece of cake with this half moon grilling surface. It can withstand greater weight and higher temperatures than a regular grill surface.



Burger flipper

The iQ Grills burger flipper is the perfect accessory to easily turn your food.



Cleaning brush

With the iQ Grills cleaning brush you are assured of a clean surface. This way you can be sure that you will not be bothered by leftover food. For the best sessions, every single time.



Drip pans

Drip pans catch fat before it falls on the burning charcoal during cooking. This prevents unexpected flash fires.



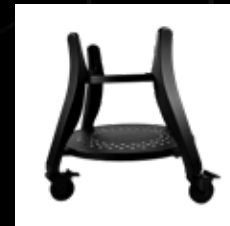
Charcoal basket

With this charcoal basket and the included divider, it is possible to create two different temperature zones: for direct and indirect grilling. You also have the choice to light only half of the iQ Grill. The charcoal basket contributes to good air circulation and easy cleaning.



Pizza stone

With this ceramic pizza stone, you can make the most delicious authentic stone oven pizzas using your iQ Grill. We advise you to use the pizza stone in combination with the heat deflector. This prevents the pizza from burning on the stone.



iQ Grills chassis

The solid base is designed in such a way that the iQ Grill has the ideal working height of 95 cm. With four wheels, the iQ Grill is easy to move before, or after use. The multi-use shelf at the bottom is perfect for storing your iQ Grill accessories for example your pizza stone, drip pans and heat deflectors.



iQ Grills side tables

The side tables are made of black coated aluminium. They provide a practical surface for ingredients and accessories. After use, you can easily fold the side tables, so that you can put the cover over the iQ as protection.



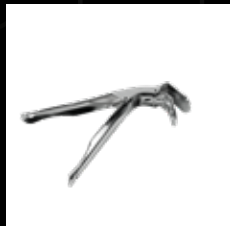
Thermometer iQ Grill

The accurate thermometer on the dome (lid) shows you the internal temperature of the kamado. This will ensure you reach the desired temperature.



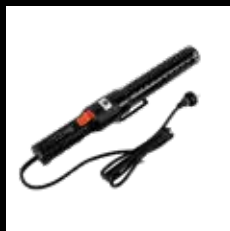
Core temperature gauge

With this iQ Grills product thermometer you can measure exactly when the dishes have reached their perfect core temperature. With two probes to measure different pieces of meat.



iQ Grills grill clipper

This clipper provides a lot of grip when picking up and moving grids. Also useful when emptying and replacing red-hot drip pans, so you do not get hurt and your hands stay clean.



Electric iQ Grills lighter

With 2000 watts of power, your charcoal burns within minutes and the temperature rises quickly. Also, the electric lighter does not affect the taste and smell of the dishes.



iQ Grills protective cover

The custom-made protective cover offers extra protection against wind and rain and keeps the iQ Grill clean. For years of outdoor fun.



LED light

For barbecuing later in the evening or early in the morning, it is possible to attach this light with LED technology to the edge of the iQ Grill. This light has 24 LED lights and offers a good view of what you are preparing. Easy to install with the mounting bracket. Please note: the LED light is not weatherproof.



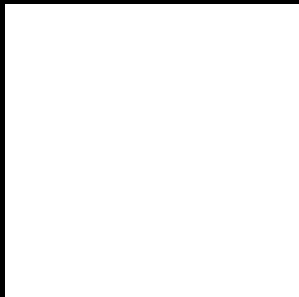


IQ GRILLS CHARCOAL

We go for a pure taste experience. That is why our iQ Grills Charcoal is produced without chemicals or other additives. Our varieties consist of large pieces of charcoal. This promotes the flow of oxygen in your iQ Grill and gives more control over the temperature. The better combustion results in less ash. This contributes to air circulation and reduces waste. Our wide range always offers you the perfect kind of charcoal.

Sustainable

iQ Grills cares about nature. We have never cut a tree just for charcoal. All our products come from sources that are FSC certified, we make sure iQ Grills complies with all laws and regulations.



	grilling	low & slow	pizzas	bread	smoke	sparks
Quebracho Blanco	good	excellent	very good	good	strong	little
Birch & Oak	excellent	good	excellent	good	little	no
Acacia Eucalyptus	excellent	very good	excellent	excellent	neutral	no
Birch & Aspen	excellent	very good	excellent	good	neutral	no
Marabu	excellent	very good	excellent	excellent	little	no
White Charcoal	excellent	excellent	excellent	excellent	none	no

Wood Chips

Especially for the iQ Grill Smoke wood. Packed in a handy resealable 3 liter bag, this equals about 750 grams of smoking wood. Available in Birch and Apple.

Fire starter

With these handy fire starters, lighting the barbecue or fireplace is easy. Made of untreated wood and resin. Burning does not produce an undesirable odor or smoke.

GETTING SET UP

The first step

Before you can fill the iQ Grill with charcoal, it is important that you assemble the base correctly. The steps can be followed in the manual or can be viewed in our instructional video.

The first time

Your first experience with the iQ Grill is one to remember. From filling your kamado with charcoal, burning the ceramics, preparing the dishes to the taste experience that follows. To make this experience as nice as possible, we would like to give you these tips. Rest assured: the experiences that will follow with the iQ Grill will be just as good.

Initiate iQ Grill

The iQ Grill is made of high-quality mullite ceramic. This can withstand higher temperatures than cordierite ceramics. We recommend that you do not heat the iQ Grill higher than 250°C for the first three times. This is part of the firing of the ceramic, after which it forms definitively.





Charcoal

Use good quality charcoal with large pieces. We recommend our own range: first-class charcoal from iQ Grills that contributes to better air circulation and thus better temperature control. After use, shut off all air supply, so that the fire goes out. You can light the remaining charcoal again next time.

To light

The use of chemical lighters is strongly discouraged to light the iQ Grill. This is because the ceramic surface is porous and the use of chemical lighters can create blockages that can then inadvertently end up in your food. Instead, preferably use the electric iQ Grills lighter, or firelighters made of natural materials.

The number of lit points determines the temperature. For a long session at a lower temperature, one focal point is sufficient. Three fires are recommended for lighting the iQ Grill at higher temperatures. Just make sure to keep an eye on the temperature. Adjust the air supply about 10°C before the desired temperature. This stabilizes the temperature.

Cleaning

Periodically remove the ashes from the bottom of the iQ Grill. We recommend that you clean the barbecue completely after a maximum of four uses. This way you maintain the optimum air flow.

When removing the inner parts of the iQ Grill for cleaning, do not leave the dome open. There is a risk that the iQ Grill will tip over without the counterweight of the internal parts.

Between the dome and the base of the iQ Grill is a gasket (fibreglass edge). This should never be removed. It contributes to a perfect air seal, so that the temperature of the iQ Grill can be regulated properly.

Maintenance

The iQ Grill can be left outside all year round. To keep the iQ Grill at its best, the use of the supplied iQ Grills protective cover is recommended. Preferably keep the iQ Grill indoors for the best protection. Note: only when it is completely cooled down. In order to keep the condition of the iQ Grill as good as possible, it is important to oil the external metal parts every now and then with, for example, some WD40 for extra good protection against the weather elements.

Winter preparations

To prepare the iQ Grill for winter, the following preparations are important:

- 1 Remove all charcoal from the iQ Grill.
- 2 Make sure the iQ Grill is clean and all dirt has been removed. Open all air vents so that the iQ Grill can 'breathe' as much as possible. You can even remove the aluminum daisy wheel for the best result.
- 3 Place a moisture absorber in the iQ Grill during the winter, while not in use.
- 4 Give bolts and hinges some attention by checking them and spraying or tightening them where necessary.

If there is mold on the inside after winter, this is not a problem. Fire up the iQ Grill once and it is ready again.



CAUTION!

- This product is intended for outdoor use only. Never use indoors.
- Always keep children and pets at a safe distance when using the iQ Grill.
- Never leave fire or smoldering coals unattended.
- **Danger** of carbon monoxide poisoning: never ignite, smolder or cool in limited spaces.
- **Do not use** in a tent, caravan, car, basement, attic or boat.
- **Do not use** under roofs, umbrellas or in cabins.
- **Do not use** on porches or other flammable surfaces such as dry grass, wood shreds, leaves or decorative bark.
- **Fire hazard:** Hot embers may be released during use.
- Make sure that the kamado is at least 2 meters away from flammable objects.
- **Do not use** gasoline, turpentine, lighter fuel, alcohol, or other similar chemicals for (re) igniting. Only use lighters that comply with EN1860-3.

- It is strongly recommended that high quality charcoal is used in the iQ Grill. These burn longer and produce less ash, so that the air flow remains optimal. We recommend iQ Grills Charcoal.
- **Do not use** coal or briquettes in this product.
- Important: Open the 'dome' (lid) only slightly at a high temperature to allow the air to enter slowly and safely. This prevents smothered fires and flares that can cause injuries.
- **Always use** heat resistant gloves when handling hot ceramics or cooking surfaces.
- **Attention:** This product gets very hot, do not move the iQ Grill while in use.
- Give the iQ Grill time to cool down after use before moving it.
- Always inspect the iQ Grill for wear and damage before use, and replace if necessary.



IQ KITCHEN: NEXT LEVEL ENJOYMENT

With the iQ Grill you can make the most delicious dishes, every season. If you use the iQ Grill often, an outdoor kitchen might be the next step. This provides the perfect ambiance to receive your guests and enjoy delicious food together. To take the experience of outdoor cooking to the next level, we have developed the iQ Kitchen. The outdoors have never been so good.

Compose your own

You put together your own iQ Kitchen, just as you envision it. The result is a sleek kitchen that reflects our standard. In terms of appearance, the design can compete with the most beautiful gardens and porches. All parts are made of carefully selected materials and finished to perfection in every detail.

Feel free to visit our showroom to experience the quality. Our designers are ready to help you put together your custom iQ Kitchen. You decide which parts you want to add and how far you go for the perfect experience and the greatest convenience.





EAT IN IQ GRILLS STYLE

Give your dishes an iQ Grills touch with our beautiful ceramic tableware. This way, the table is always set for the best outdoor experience. The complete iQ Grills crockery including plates, bowls, glasses and cutlery is finished by hand and will complement all your dishes beautifully. In addition, the crockery is dishwasher safe. Discover the whole range on our website: iqgrills.com.

OUR PROMISE: YOUR GUARANTEE

iQ Grills stands for the quality of its products. Your iQ Grills product therefore has a warranty on the material, construction and ceramic interior. Read more on our website: iqgrills.com.

Share your iQ Grills experience!

iQ Grills is honored that our online community is growing. We are curious about your creations and invite you to share them with the tag @iqgrills or hashtag #iqgrills.

Scan the QR code for a direct link to our 'Beyond BBQ' Facebook group.





Beyond Bbg