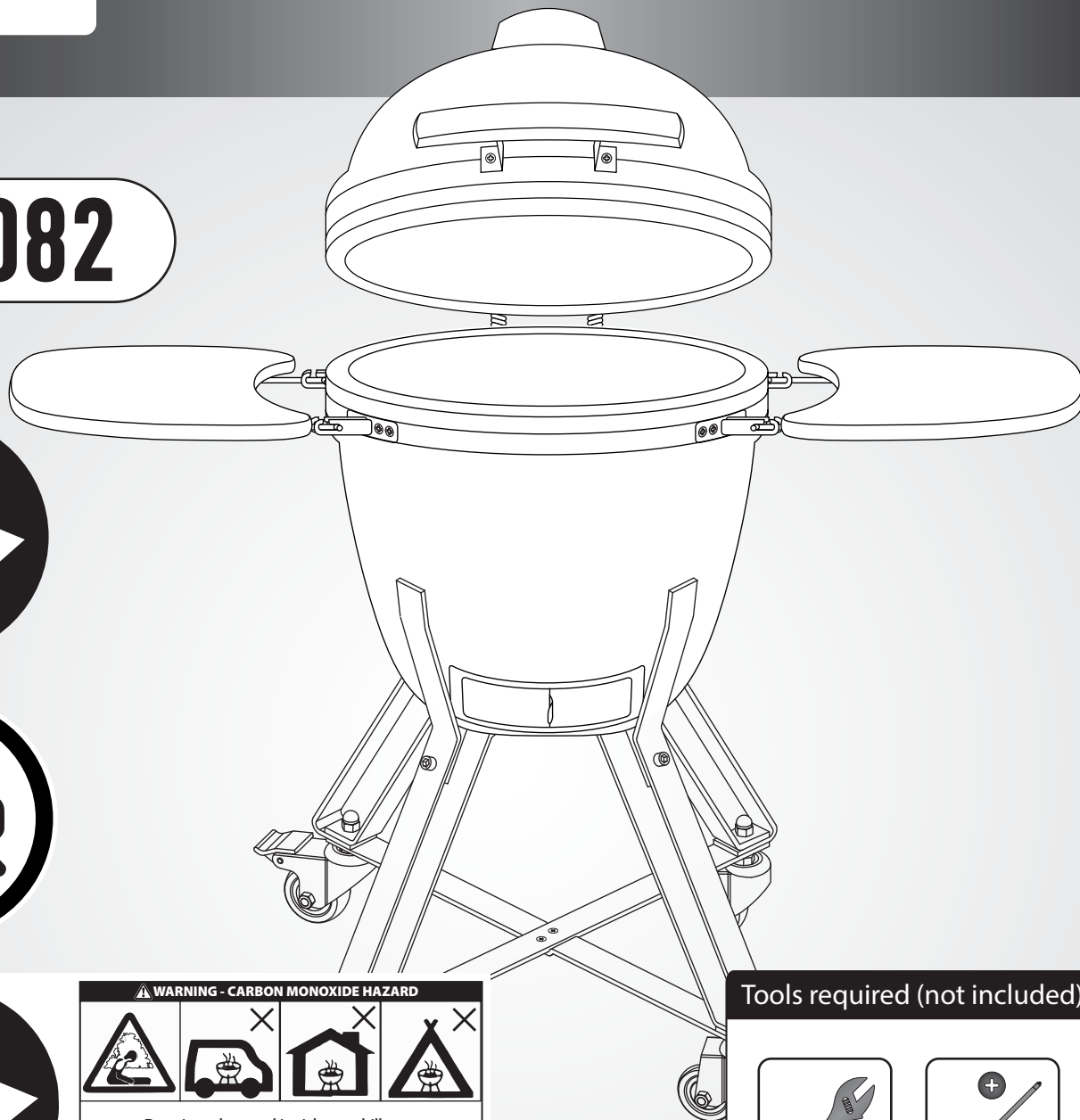


18" Black Midi Kamado Grill

25082



WARNING - CARBON MONOXIDE HAZARD

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Burning charcoal inside can kill you.
It gives off carbon monoxide, which has no odour.
NEVER burn charcoal in enclosed spaces
e.g. homes, vehicles or tents.

Tools required (not included)



User Instructions - Please keep for future reference

IMPORTANT – Carefully remove any packaging before use, but retain the safety instructions.

These instructions form part of the product.

Please take note of all of the safety warnings listed in these instructions.

Please read these instructions in their entirety and retain them for future reference.

These instructions should be stored with the product.

This product is for domestic use **ONLY** and should not be used commercially or for contract purposes.

ABOUT YOUR KAMADO

Dating back 4000 years ago archaeologists have discovered large clay vessels thought to be early incarnations of the Kamado ceramic cooker. Since then it has evolved in many ways; removable lid, added draft door for better heat control and the switch from wood to charcoal as the primary fuel. In Japan the Mushikamado was a round clay pot with a removable domed lid designed for steaming rice. The name 'Kamado' is, in fact, the Japanese word for 'stove' or 'cooking range'. This name was adopted by the Americans and has now become a generic term for this style of ceramic cooker.

Kamado cookers are extremely versatile. Not only can they be used for grilling or smoking but also pizzas, bread, pies and cookies can be baked effortlessly inside them. Due to their excellent heat retention properties, high temperatures can be achieved and maintained by precise control of airflow via the top and bottom vents. High temperatures are ideal for fast cooking burgers and sausages whilst low heats will cook larger joints over a longer period of time. Why not try adding some wood chips to the charcoal or try combining different flavour wood chips to make your meats even more flavoursome.

WARNINGS – CAUTION!

- This product is intended **FOR OUTDOOR USE ONLY. DO NOT use indoors.**
- **ALWAYS** keep children and pets at a safe distance from the oven when in use.
- **NEVER** leave a burning fire unattended.
- **DANGER** of carbon monoxide poisoning – **NEVER** light this product or let it smoulder or cool down in confined spaces.
- **DO NOT** use this product in a tent, caravan, car, cellar, loft or boat.
- **DO NOT** use under any awnings, parasols or gazebos.
- **FIRE HAZARD** – Hot embers may emit while in use.
- **CAUTION** - **DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting. Use only firelighters complying to EN1860-3.
- It is highly recommended that you use lump charcoal in your Kamado. It burns for longer and produces less ash which can restrict the airflow.
- **DO NOT** use coal in this product.
- **IMPORTANT:** When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- **ALWAYS** follow the **FOOD COOKING INFORMATION** stated on page 4 of this instruction manual.
- **DO NOT** use the Kamado on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.
- Ensure that the Kamado is positioned at least 2 metres away from flammable items.
- **DO NOT** use this Kamado as a furnace.
- **ATTENTION:** This product will become very hot, **DO NOT** move it during operation.
- **ALWAYS USE** heat resistant gloves when handling hot ceramics or cooking surfaces.
- Allow the unit to cool down completely before moving or storing.
- Always inspect the unit prior to use for fatigue and damage and replace as and when necessary.

CURING THE KAMADO

- To start a fire, place rolled up newspaper with some lighter cubes or solid firelighters on the charcoal plate (10) in the base of the Kamado. Then place 2 or 3 handfuls of lump charcoal over the top of the newspaper.
- **DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the newspaper using a long nosed lighter or safety matches.
- **DO NOT** overload the unit with fuel – if the fire is too intense this could damage the Kamado.
- Leave until all the fuel is used and extinguished.
- If the first burns are too high it could damage the felt gasket seal before it has had the chance to mature properly.
- After first use inspect all fasteners for tightness. The metal band connecting your lid to the base will expand from the heat and this could become loose. It is recommended you check and if necessary tighten the band with a spanner.
- You can now use your Kamado as normal.

EXTINGUISHING

- To extinguish unit – stop adding fuel and close all the vents and the lid to allow the fire to die naturally.
- **DO NOT** use water to extinguish the charcoals as this could damage the ceramic Kamado.

Care and safe use guidelines

STORAGE

- When not in use, and if stored outside, cover the Kamado once completely cooled with a suitable rain cover.
- The chrome plated cooking grill is **NOT** dishwasher safe; use a mild detergent with warm water.
- When using the Kamado push down on both of the locking wheels to stop the unit moving about during use.
- It is recommended the Kamado be stored under cover in a garage or shed over winter for complete protection.

CLEANING

- The Kamado is self cleaning. Heat it up to 260°C for 30 minutes and it will scorch off all of the food and debris.
- **DO NOT** use water or any other types of cleaning product to clean the inside of your Kamado. The walls are porous and will absorb any fluids used, this could cause the Kamado to crack. If the soot becomes excessive then use a wire brush or the ash tool (not supplied) to scrape off the carbon remnants before the next use.
- To clean the grills and grates use a non-abrasive cleaner once the unit has fully cooled.
- To clean the outer surface wait until the Kamado is cool and use a damp cloth with a mild detergent.

MAINTENANCE

- Tighten the bands and oil the hinge 2 times a year or more if needed.

LIGHTING, USAGE AND CARE INFORMATION

- Ensure the Kamado is positioned on a permanent, flat, level, heat resistant non-flammable surface away from flammable items.
- Ensure the Kamado has a minimum of 2m overhead clearance and has a minimum 2m clearance from other surrounding items.
- To start a fire, place rolled up newspaper with some lighter cubes or solid firelighters on the charcoal plate (10) in the base of the Kamado. Then place 2 or 3 handfuls of lump charcoal over the top of the newspaper.
- **DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the newspaper using a long nosed lighter or safety matches. Once it has caught, leave the bottom vent and lid open for about 10 minutes to build a small bed of hot embers.
- Allow the charcoal to heat up and be kept red hot for at least 30 minutes prior to the first cooking on the kamado. **DO NOT** cook before the fuel has a coating of ash.
- It is recommended you don't stoke or turn the coals once they are alight. This allows the charcoals to burn more uniformly and efficiently.
- Once alight **ONLY** use heat resistant gloves when handling hot ceramics or cooking surfaces.
- See below for cooking instructions depending on temperature and duration.

LOW TEMPERATURE COOKING GUIDE

- Light the lump charcoal according to the the instructions above. **DO NOT** move or stoke the coals once lit.
- Open the bottom vent fully and leave the lid open for about 10 minutes to build a small bed of hot embers.
- Monitor the Kamado until it has risen to the desired temperature. See page 4 for a temperature cooking guide.
- Fully close the bottom vent to maintain the temperature.
- You are now ready to use the Kamado for cooking on.
- **IMPORTANT:** When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- **ALWAYS** follow the **FOOD COOKING INFORMATION** stated on page 4 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.

SMOKING GUIDE

- Follow the instructions above as if you were starting a slow cook.
- Monitor the Kamado until it has risen to the desired temperature. See page 4 for a temperature cooking guide.
- Leave the bottom vent slightly open.
- Close the top vent and continue to check the temperature for a few more minutes.
- Using heat resistant gloves sprinkle the wood chips in a circle over the hot charcoal.
- You are now ready to use the Kamado to smoke on.
- **TIP:** Soak your wood chips or cooking planks in water for 15 minutes to prolong the smoking process.
- **IMPORTANT:** When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- **ALWAYS** follow the **FOOD COOKING INFORMATION** stated on page 4 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.

Care and safe use guidelines

HIGH TEMPERATURE COOKING GUIDE

- Light the lump charcoal according to the the instructions on page 3.
- Close the lid and fully open the top and bottom vents.
- Monitor the Kamado until it has risen to the desired temperature. See page 4 for a temperature cooking guide.
- Close the top vent half way and continue to check the temperature for a few more minutes.
- You are now ready to use the Kamado for cooking on.
- **IMPORTANT:** When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- **ALWAYS** follow the **FOOD COOKING INFORMATION** stated on page 4 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.





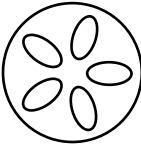
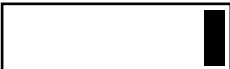
FOOD COOKING INFORMATION



- **DO NOT** cook until the fuel has a coating of ash.
- Please read and follow this advice when cooking on your Kamado.
- Always wash your hands before and after handling uncooked meat and before eating.
- Always keep raw meat away from cooked meat and other foods.
- Before cooking ensure grill surfaces and tools are clean and free of old food residues.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- **CAUTION** eating raw or under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli).
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through.
- **CAUTION** – if the meat has been cooked sufficiently the meat juices should be clear and there should be no traces of pink/red juice or meat colouring.
- Pre-cooking larger pieces of meat and joints is recommended before finally cooking on your grill.
- After cooking on your Kamado always clean the grill cooking surfaces and utensils.

REFUELLING

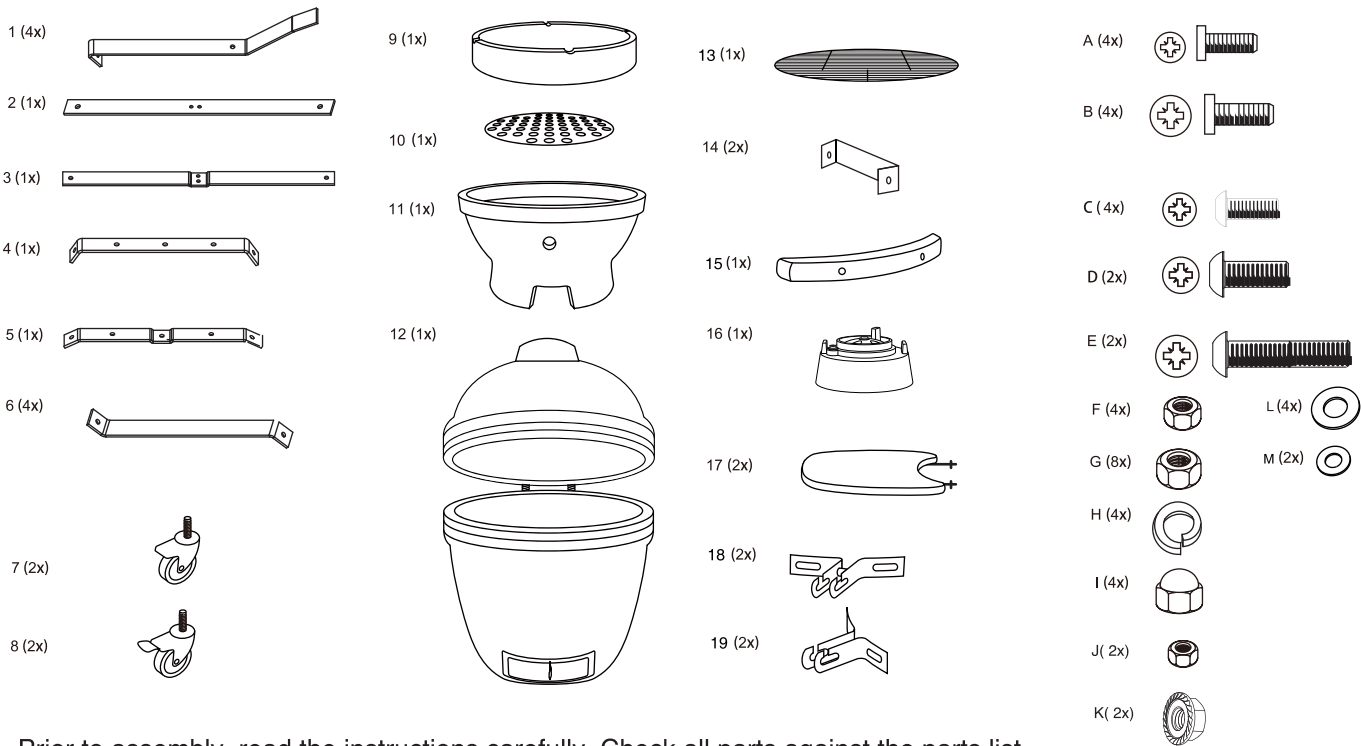
- With the vents closed, the Kamado stays at a high temperature for several hours. If you require a longer cooking time (e.g when roasting a whole joint or slow smoking), it may be necessary to add more charcoal.
- Just add some additional charcoal and continue as above.

COOKING TEMPERATURE GUIDE

Slow cook / Smoke (110°C-135°C)		Top vent	Bottom vent
Beef Brisket	2 Hrs per lb.		
Pulled Pork	2 Hrs per lb.		
Whole Chicken	3-4 Hr.		
Ribs	3-5 Hrs.		
Roasts	9+ Hrs.		
Grill / Roast (160°C-180°C)		Top vent	Bottom vent
Fish	15-20 Min.		
Pork Tenderloin	15-30 Min.		
Chicken Pieces	30-45 Min.		
Whole Chicken	1-1.5 Hrs.		
Leg of lamb	3-4 Hrs.		
Turkey	2-4 Hrs.		
Ham	2-5 Hrs.		
Sear (260°C-370°C)		Top vent	Bottom vent
Steak	5-8 Min.		
Pork Chops	6-10 Min.		
Burgers	6-10 Min.		
Sausages	6-10 Min.		

Open  Closed 

Parts list

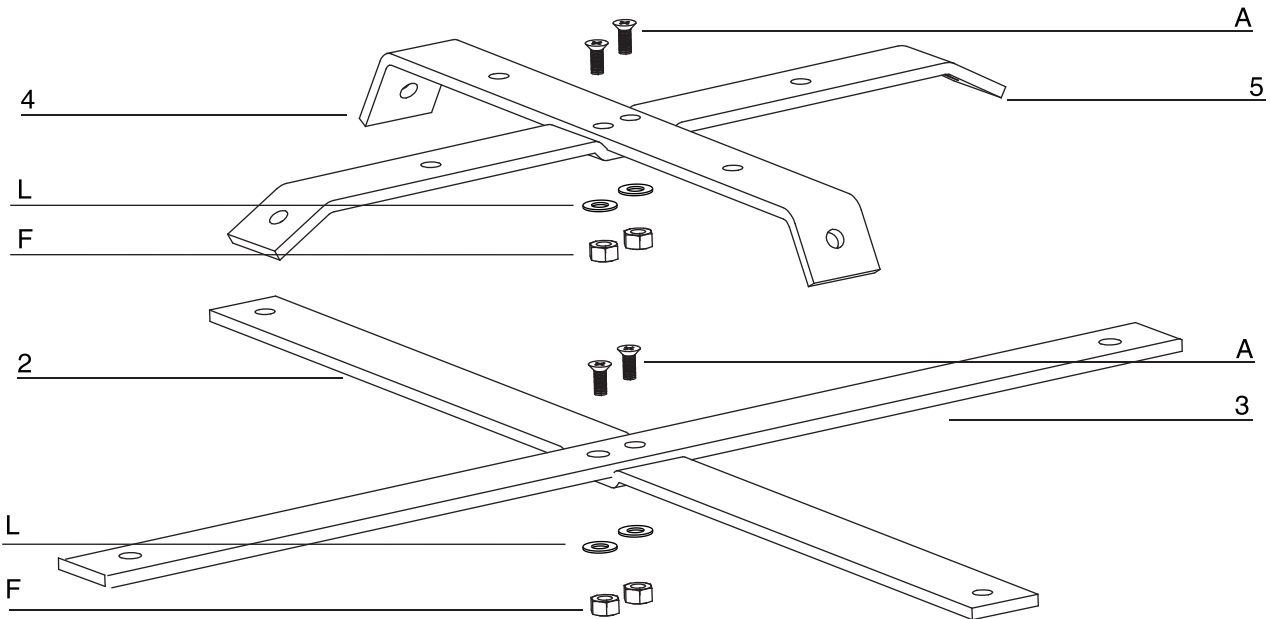


Prior to assembly, read the instructions carefully. Check all parts against the parts list.
Carry out assembly on a soft surface to avoid scratching the paint. Please retain this information for future reference.
For ease of assembly only loosely tighten bolts and then tighten fully when assembly is complete.

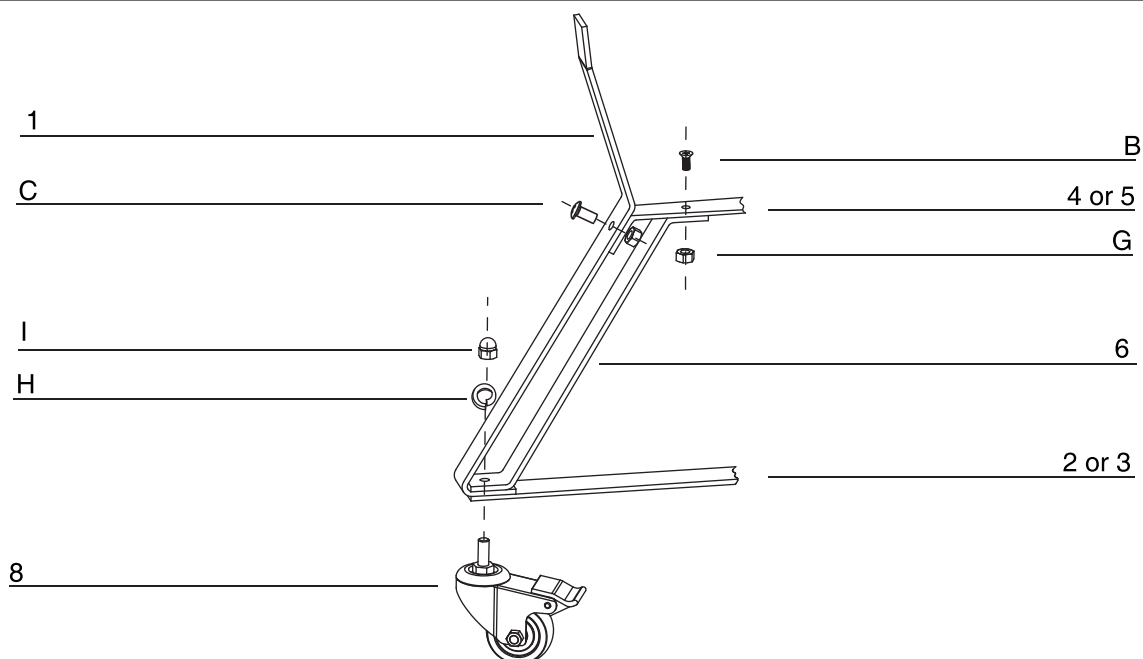
WARNING - DO NOT over tighten bolts; only tighten with moderate pressure to avoid damaging the bolts or components of the Kamado Grill.

Assembly instructions

IMPORTANT - Remove any packaging before use, but retain the safety instructions and store them with this product. Ensure that the lid is closed prior to assembly.

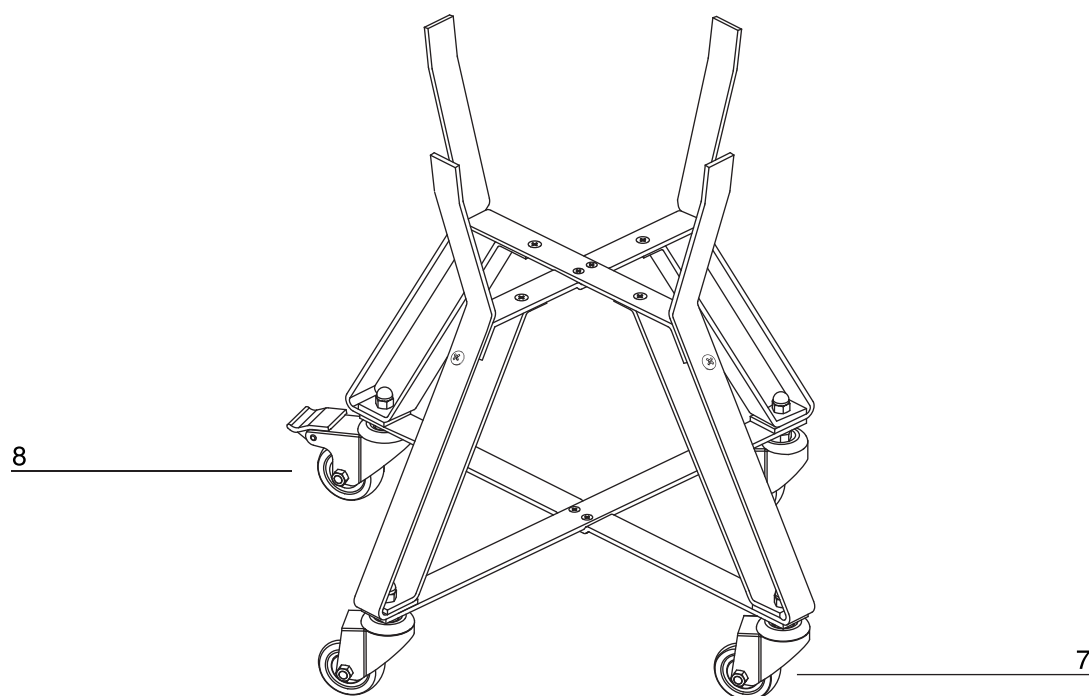


Position the parts on a flat surface that will not scratch the finish of the nest components, paying close attention to the joint overlap in illustration the 2pcs Upper cross brace(4&5) and 2pcs Lower cross brace(2&3).
STEP 1 - Using the given hardware and hand tighten the braces with screw A + nut F.



STEP 2 - (Joining the two halves assembled in step 1) Stand the section 1 upright, and place the upper cross braces (4&5) close to section 1. Inserting truss head screw C through the hole of section 1 and section 4&5 and install G Keps nut and tighten securely.

STEP 3 - (Installing the lower cross braces and casters) Place the assembled lower cross braces (2&3) under section 1, Stand the section 6 upright to make it close to section 1 and section 4&5. Inserting screw B through section 4&5 and section 6, install G Keps nut and tighten securely. Next insert the threaded caster stem through the hole in the end of the lower cross brace then through the riser and finally the riser brace. Install (1) flat washer and (1) Keps nut, repeat this at the remaining (3) aster locations and securely tighten.

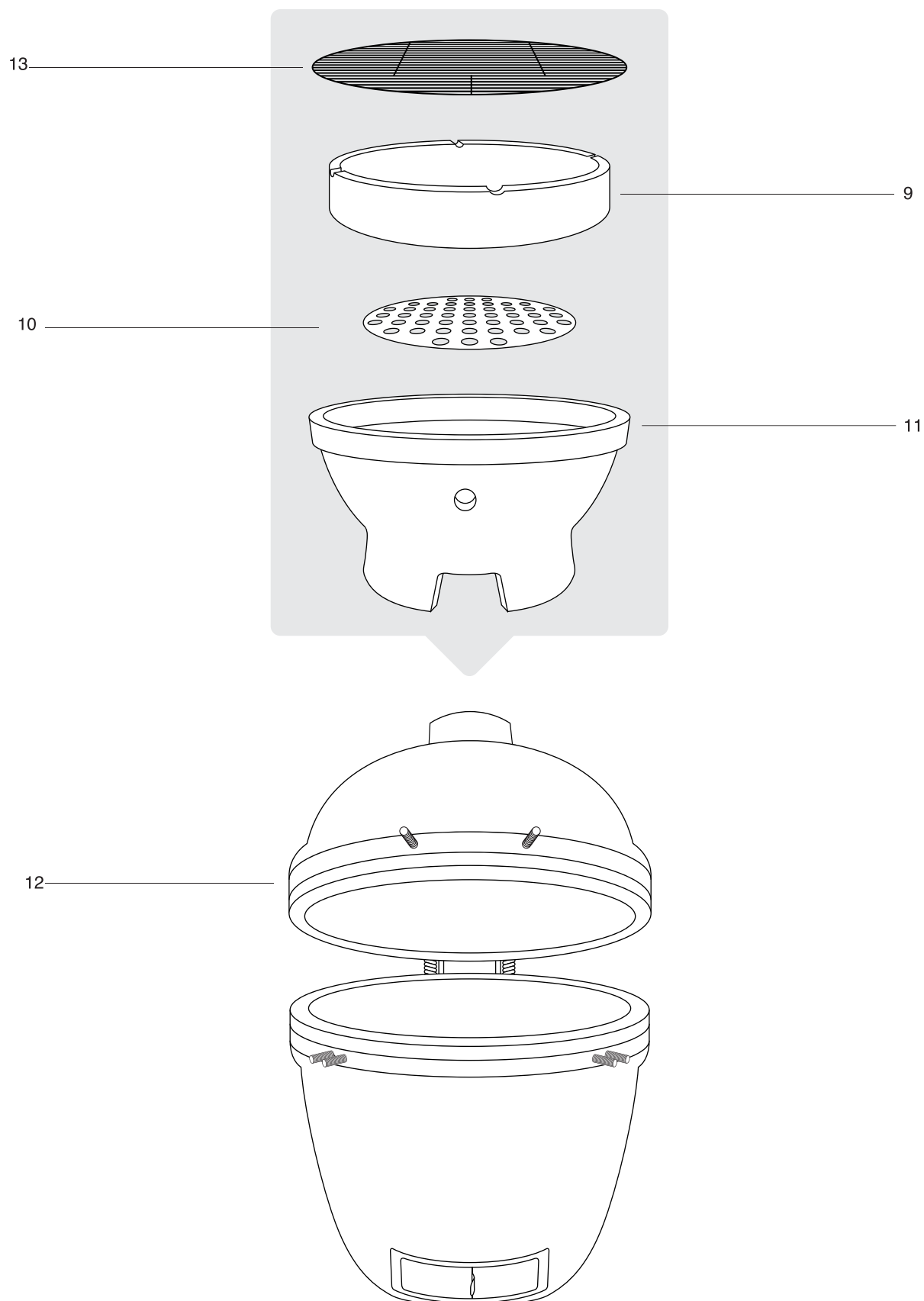


STEP 4 - As picture, put wheels 7 in front, and wheels with brake at the back.

STEP 5 - To place the Oven on the cart first remove all of the items that are inside of the grill to make lifting easier.

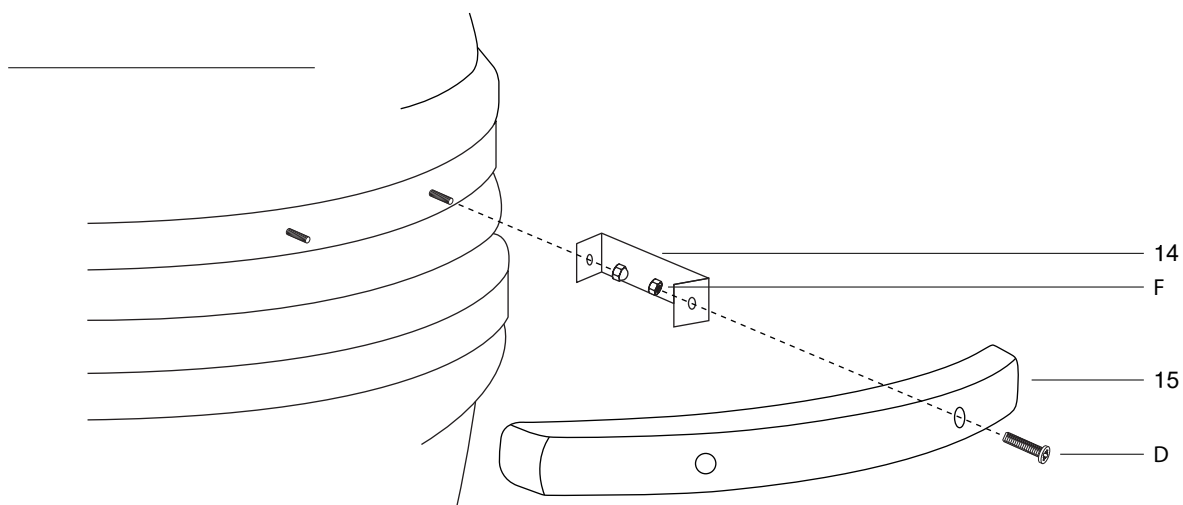
STEP 6 - Use a minimum of two people when lifting the Oven onto the cart. Place one of your hands in the bottom vent of the Oven and the other under the grill. Lifting by the hinge or the side tables could result in injury and damage to the product.

STEP 7 - Position the nest upright on a flat level surface with the help of an assistant you can now place the oven into the nest. Position the oven so the vent door is accessible between two of the risers and gently push downward on the oven to seat it in the nest.

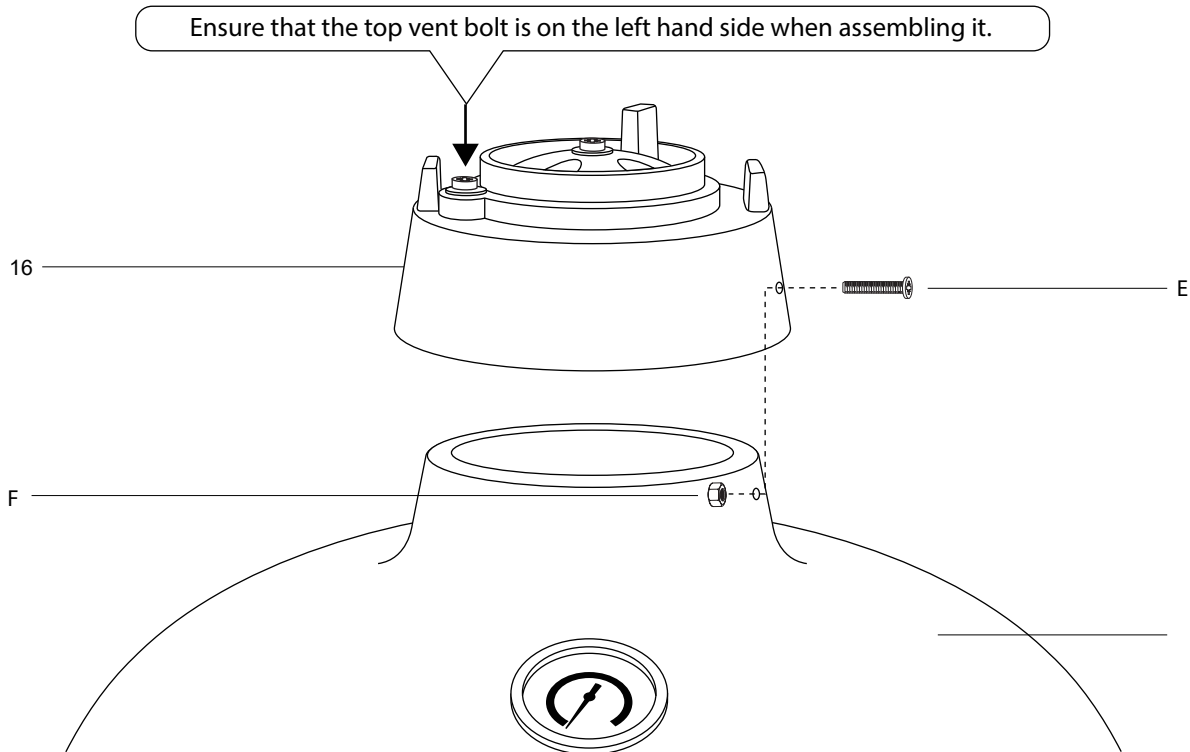


STEP 8 - When the grill is securely placed on the cart add the firebox (11), charcoal plate (10), upper ring (9) and cooking grill (12) inside of the Kamado Grill as displayed in the assembly diagram.

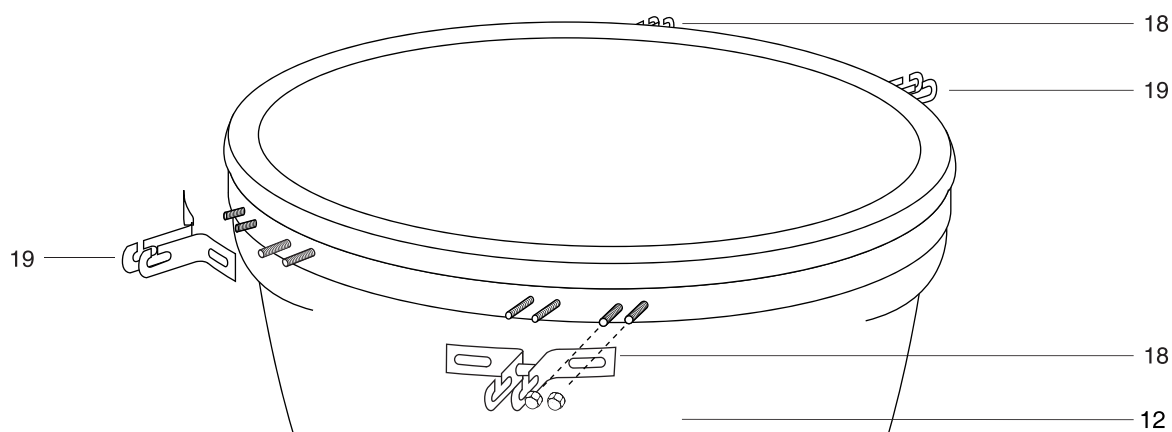
STEP 9 - Press down on the castor levers (6) to lock the castor wheels to ensure the Kamado can not move when in use.



STEP 10 - To attach the handle (15) to the lid of the Kamado Grill (12) start by attaching 2x handle brackets (14) using the 2x pre-attached bolts and dome headed nuts. Attach the handle (14) to the brackets (16) using 2x bolts (D) and nuts (F)

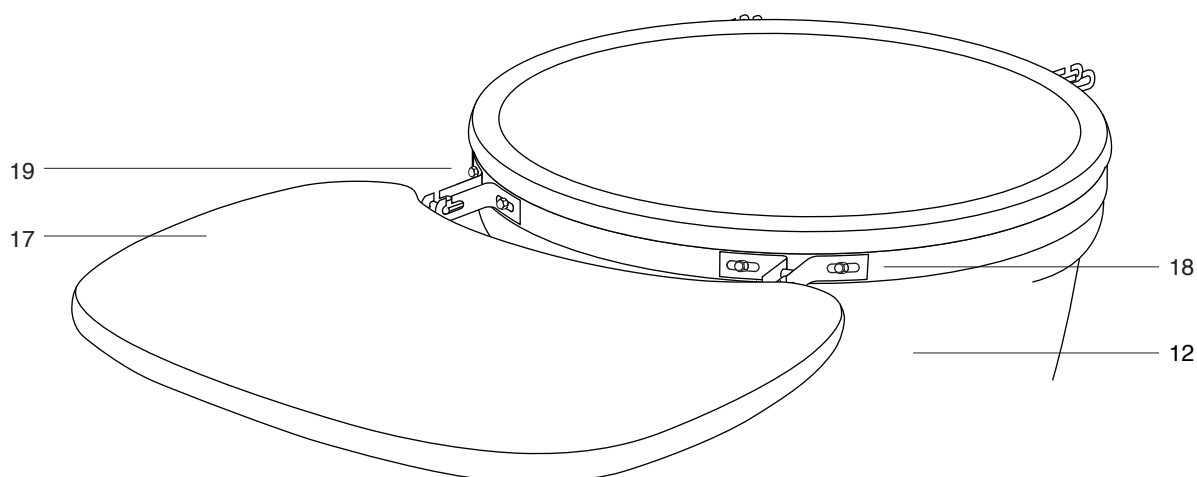


STEP 11 - To attach the top vent (16) to the Kamado Grill (12) place it on top and align both the bolt holes. Secure using 2x bolts (E) and nuts (F). Ensure that the top vent bolt is on the left hand side when assembling it.



STEP 12 - Attach the 2x table brackets (18) to the Kamado Grill (12) using the 4x pre-attached bolts and dome headed nuts per bracket. Please note the position shown in the above diagram.

STEP 13 - Attach the 2x table brackets (19) to the Kamado Grill (12) using the 4x pre-attached bolts and dome headed nuts per bracket. Please note the position shown in the above diagram.



STEP 14 - Insert the 2x table hinge (17) into each of the table brackets (18 & 19).

The Kamado Grill is now ready to use but please ensure that you have read the curing instructions thoroughly prior to use.



Great care has gone into the manufacture of this product and it should therefore provide you with years of good service when used properly. In the event of product failure within its intended use over the course of the first 3 years after date of purchase, we will remedy the problem as quickly as possible once it has been brought to our attention. In the unlikely event of such an occurrence, or if you require any information about the product, please contact us via our helpline support services, details of which are to be found both in this manual and on the product itself.

Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

GB

IE

PRODUCED IN CHINA FOR:

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WARWICKSHIRE, CV9 2SH.

ALDI STORES (IRELAND) LTD.
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AFTER SALES SUPPORT



GB

01282 478200

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Email - sales@rectella.com

MODEL:

742555/638020

05/2025

3
YEAR
WARRANTY

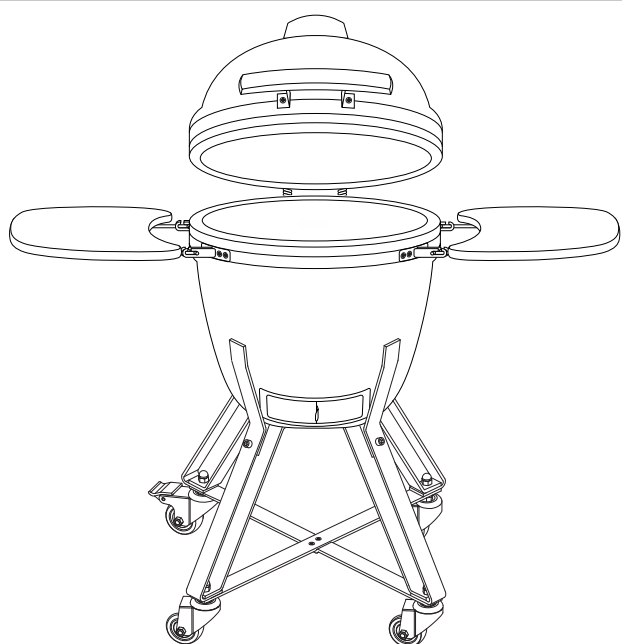


WARRANTY CARD

GB IE

18" Black Midi Kamado Grill

Please contact our **AFTER SALES SUPPORT** by phone or e-mail before sending in the device.
This allows us to provide support in the event of possible operator errors.



MODEL: 18" Midi Kamado Grill

AFTER SALES SUPPORT

☎ 01282 478200 (GB) | +44 1282 478200 (IE)
✉ sales@rectella.com

PRODUCT CODE

742555/638020

SERVICE CENTER

Rectella International Ltd.
Bancroft Road,
BB10 2TP, Lancashire. UK
www.rectellainternational.com

Description of malfunction:

Your details: _____ Date and location of purchase: _____
Name: _____
Address: _____
E-Mail: _____ ☎ _____



Warranty conditions

Dear Customer,

The **ALDI warranty** offers you extensive benefits:

Warranty period: **36 months** from date of purchase.
 6 months for wear parts and consumables under normal and proper conditions of use (e.g. rechargeable batteries).

Costs: Free replacement parts or unit
 No transport costs

Hotline: *UK +44 1282 478200*

Phone lines available: *Monday to Friday 9.00am to 5.00pm*

Please contact our **AFTER SALES SUPPORT** by phone or e-mail before shipping in the device. This allows us to provide support in the event of possible operator errors.

In order to make a claim under the warranty, please send us:

- The faulty item together with the original purchase receipt and the completed warranty card

The warranty does not cover damage caused by:

- Accident or unanticipated events (e.g. lightning, water, fire)
- Improper use or transport
- Disregard of the safety and maintenance instructions
- Other improper treatment or modification of the product
- Surface crazing is a normal characteristic of the ceramics

After the expiry of the warranty period, you still have the possibility to have your product repaired at your own expense. If the repair or the estimate of costs is not free of charge you will be informed accordingly in advance.

This warranty does not affect your statutory rights. In the event that a product is received for repair, neither the service company nor the seller will assume any liability for data or settings possibly stored on the product by the customer.

Product Warranty - Parties "we/us/our" – Rectella International Limited trading as Bar-Be-Quick (Rectella) "you/your" – the Purchaser of the Kamado barbecue/BBQ purchased from Aldi Stores Limited (Aldi), as the retailer.

Intro - Thank you for purchasing a Bar-Be-Quick product. We take pride in providing a product that is safe, durable and dependable. This Warranty applies to the Kamado barbecue/BBQ (Kamado) and contains information you will need to have your Kamado repaired or replaced in the unlikely event of a failure or defect.

The Warranty - Rectella warrants, to the Purchaser of the Kamado from Aldi that the Kamado is and shall remain free from defects in material and workmanship for three (3) years from the date of purchase, provided that the Kamado is assembled and operated in accordance with the accompanying product manual. (Note: If you lose or misplace your Kamado product manual, a replacement is available from our homepage online at <https://barbequick.com/grillguide/manuals/>). The Warranty is applicable ONLY in the United Kingdom and to a Purchaser of the Kamado from Aldi Stores Limited in the United Kingdom. Rectella agrees to repair or replace the part that is defective in material or workmanship subject to the limitations, disclaimers, and exclusions listed below. TO THE EXTENT ALLOWABLE BY APPLICABLE LAW, THIS WARRANTY IS EXTENDED ONLY TO THE ORIGINAL PURCHASER AND IS NOT TRANSFERABLE TO SUBSEQUENT OWNERS. Rectella takes pride in the quality of its products and is happy to provide this Warranty covering material defects in the Kamado or its components, except in the case of normal wear and tear. · Normal wear and tear refers to cosmetic or minor deterioration that naturally occurs with regular use over time. This includes, but is not limited to, surface rust and/or oxidation, crazing, dents, and scratches. Please note that the finish of your Kamado may appear to have crack lines. This is not cracking of the ceramic and is known as crazing and is caused by the different expansion rates between the glaze finish and the clay. While these may appear as imperfections, crazing does not affect the performance or life span of your Kamado and effectively increases the toughness of the product; therefore, will not be considered a material defect for the purpose of this Warranty.

Rectella will however honour this Warranty for the Kamado or its components if damage or dysfunction results from a material defect. · Material defect refers to issues such as rusting or burn-through of specific parts, or other damage or failures that impair the safe and proper use of your barbecue.

Purchaser's responsibilities under this Warranty

Please retain your original sales receipt and/or invoice as Proof of Purchase is required for Warranty coverage. We also require a description, a minimum of three (3) photographs and/or video of any alleged defect of your Kamado, prior to processing any Warranty claim. The above Warranty only applies if the Purchaser takes reasonable care of the Kamado by following all assembly instructions, usage instructions, and preventative maintenance as outlined in the accompanying product manual, unless the Purchaser can prove that the material defect or failure has not been caused by non-compliance with the above-mentioned obligations. This Warranty is based on reasonable residential use of the Kamado and if you live in a coastal area, or have your product located near a pool, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the accompanying product manual.

Repairs which are not covered

by the Warranty The following damage is not covered by the Warranty: · Normal wear and tear naturally occurring with regular use over time, including but not limited to, rust or oxidation and crazing; · Damage caused as a result of transportation, dropping, abuse, misuse, alteration, modification, misapplication, vandalism, neglect, improper assembly or installation, and failure to properly perform normal and routine maintenance; · Exposure to salt air and/or chlorine sources such as swimming pools and hot tubs/spas; · Severe weather conditions and/or natural disasters such as hail, hurricanes, earthquakes, tsunamis or surges, tornadoes or severe storms; · Damage caused by the burning of poor or low-quality charcoal; · Acid rain and other environmental factors; · Incidental or accidental damage or breakage; · Damage which we (in our sole discretion) assess to be the result of a lack of care and maintenance, or maintenance which is not in line with the maintenance instructions which have been provided to you; · Damage caused by the use of non-compatible components with the Kamado. A full list of components which are compatible with the Kamado are set out in the product manual which can be accessed here <https://barbequick.com/grillguide/manuals/>; · Damage caused by the pouring of lighter fluid or other liquids, which may also result in serious injury to the user; · You continue to use the Kamado after notifying us that a repair or replacement is required; and · The materials used to manufacture the Kamado differ from the original description as a result of compliance with applicable statutory or regulatory requirements.

The use and/or installation of parts on your Kamado that are not genuine Kamado parts will void this Warranty, and any damages that result hereby are not covered by this Warranty. Failure to cover the Kamado, using a recommended cover as specified in our product manual, when not in use will void this Warranty. Recommended covers can be found online at <https://barbequick.com/grillguide/manuals/>.

How to make a claim

If you believe that you have a part which is covered by this Warranty, please contact the Rectella Sales Team via phone at +44-(0)1282-478-203 or email at rlsales@rectella.com. We will, upon investigation, repair or replace a defective part that is covered by this Warranty. In the event that repair, or replacement are not possible, Rectella

may choose to replace the Kamado in question with a new Kamado of equal or equivalent value. You will need to provide the following when contacting the Rectella sales team: Your name, address, email address and phone number; · A receipt showing proof of and date and location of the original purchase; · A description of the malfunction; · A minimum of three (3) photographs and/or video of the alleged defect; and We will ask for a description of the fault and photographs or a video showing the fault. We will carry out an assessment based on the images provided and make a decision on whether the fault is covered by the Warranty and inform you of our decision. Where necessary we will request further information from you. In some circumstances we may need to carry out a physical inspection of the Kamado before we can make a decision and if this is the case, we will require you to return parts for investigation, shipping charges to be pre-paid by you. The shipping charges will be reimbursed to you if the defect is covered by the Warranty. All decisions about whether the damage or fault is covered by the Warranty will be made at our sole discretion.

Timeframe Within 7 days of our receipt of your claim, we will conduct a full assessment of your claim. Once a conclusion has been reached and if your claim is successful, we will aim to supply replacement parts to you within 30 days of the claim's conclusion. If replacement parts are provided and this still does not resolve the issue, we will replace the Kamado, as informed in writing. Where we need to replace the Kamado, it will be a like for like replacement, or if the same Kamado is not available, we will replace it with a Kamado or Bar-Be-Quick product of an equivalent standard.

In the event that we are unable to supply replacement parts, or replacement of the Kamado is not possible, we will issue a refund equal to the original purchase price of the Kamado.

If you are not the original purchaser

This Warranty is personal to the person who purchased the Kamado from Aldi Stores Limited in the United Kingdom, and we are only able to offer the Warranty to such person.

Disclaimers No warranties shall apply after the Three (3) Year period of this Warranty. No other warranties given by any person, including a dealer or retailer, with respect to any product (such as any "Extended Warranties"), shall bind Rectella. The exclusive remedy of this Warranty is repair or replacement of the part or product. In no event under this Warranty shall recovery of any kind be greater than the amount of the purchase price of the Bar-Be-Quick product sold. Parts and accessories replaced under this Warranty are warranted only for the remaining period of the above-mentioned original Three (3) Year Warranty period. The repair or replacement offered through this Warranty is your sole remedy for a defective Kamado. We will not be liable for any direct, indirect or consequential losses arising from the purchase, use or ownership of the Kamado by you, including for personal injury, property damage or economic loss (except where it would be unlawful to do so, including where death or personal injury is as a result of our negligence). This Warranty applies to private use only and does not apply to use in commercial, communal or multi-unit settings such as restaurants, hotels, resorts, or rental properties. The terms in this Warranty are without prejudice to your statutory rights, including your rights under the Consumer Rights Act 2015. Otherwise, the terms in this Warranty replace all conditions, warranties, representations, statements, liabilities and other terms whatsoever implied by common law, statute or otherwise, all of which are, to the extent allowed by law, excluded. This Warranty is non-transferrable.