

MANUAL & STARTERS GUIDE

SMALL & COMPACT EDITION

UK

A START

TDOOR CO



BLACK BASTARD
GRANDS PÉTIRES



DESIGN BY
THE BASTARD
THE NETHERLANDS

THERE ARE TWO THINGS YOU REALLY SHOULD KNOW ABOUT US.

One, we are Dutch and two, we are obsessed with outdoor cooking. The Bastard was born out of love for Dutch Design, meaning we strive to supply only the best materials. Now is the time for you to create the ultimate BBQ moments!

Designed by The Bastard in The Netherlands

THE GAURANTEE

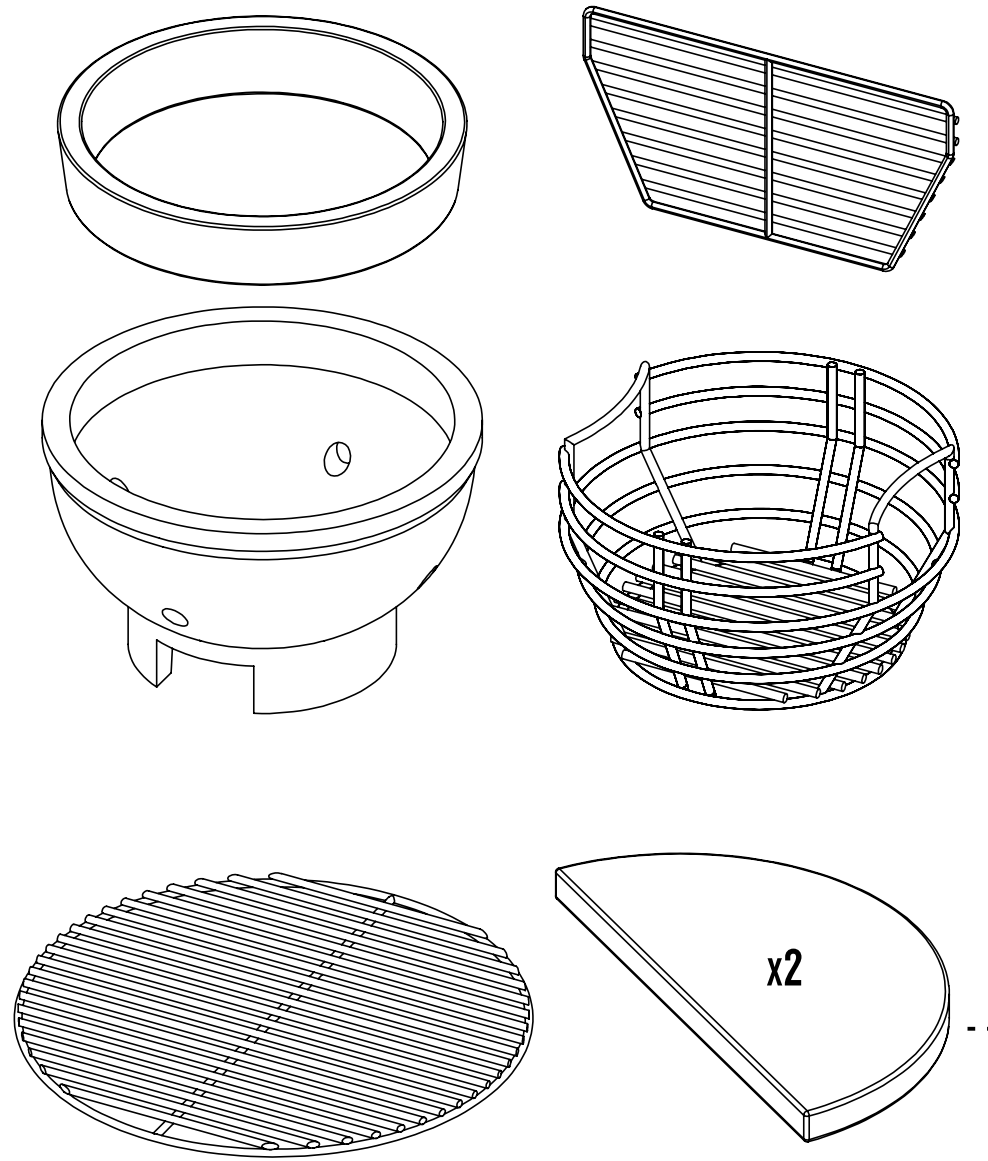
Register your warranty with unique serial number under the hinge cover at <https://registration.thebastard.com>. In addition, subscribe to the newsletter here and receive weekly recipes and stay informed about the best events.



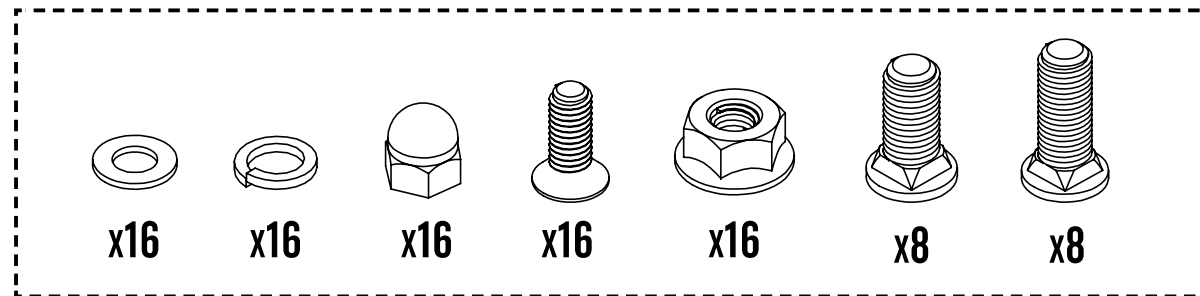
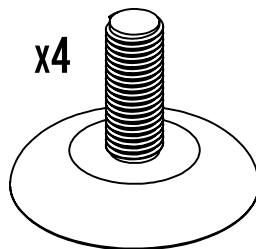
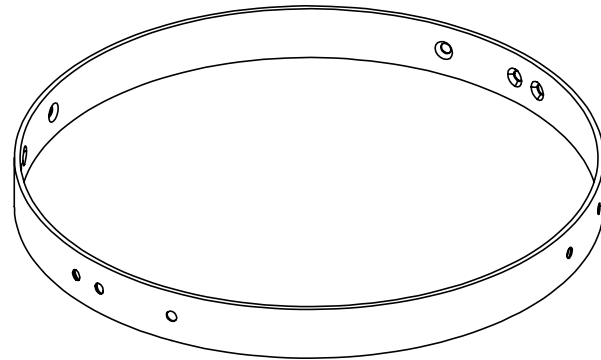
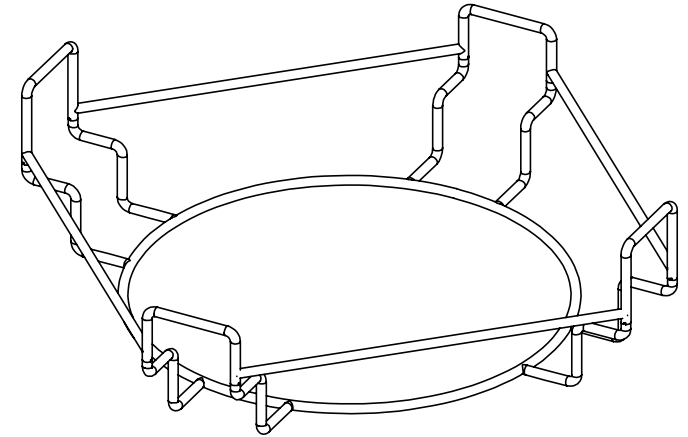
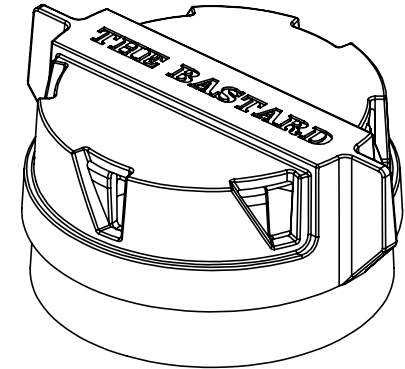
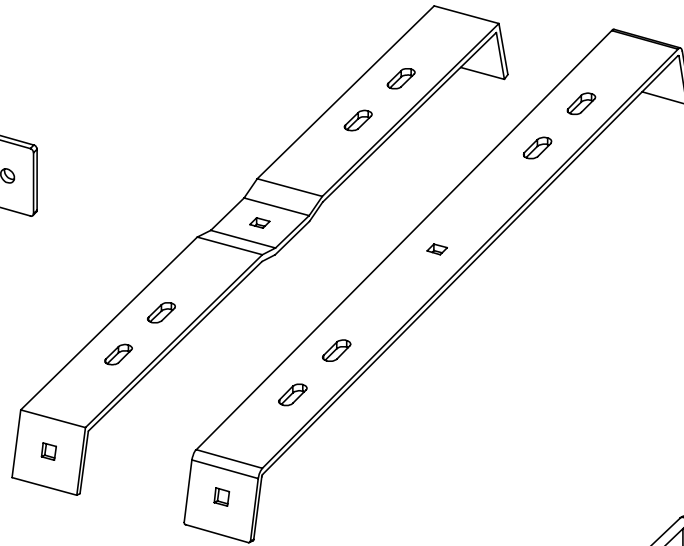
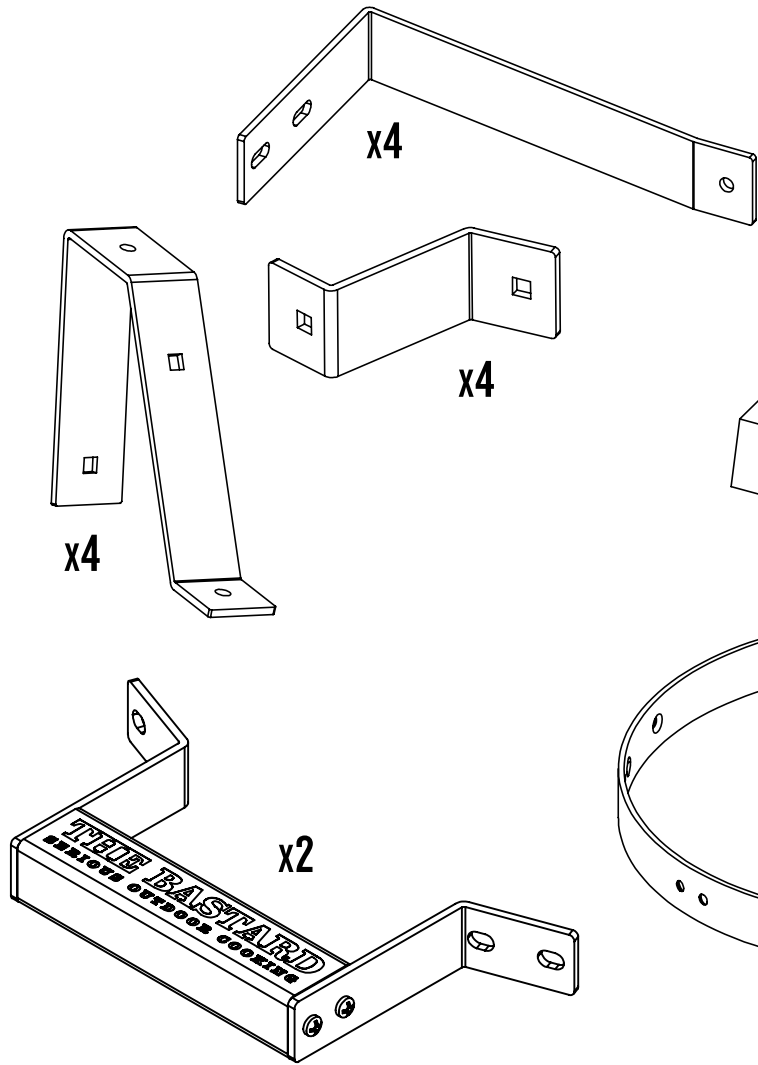


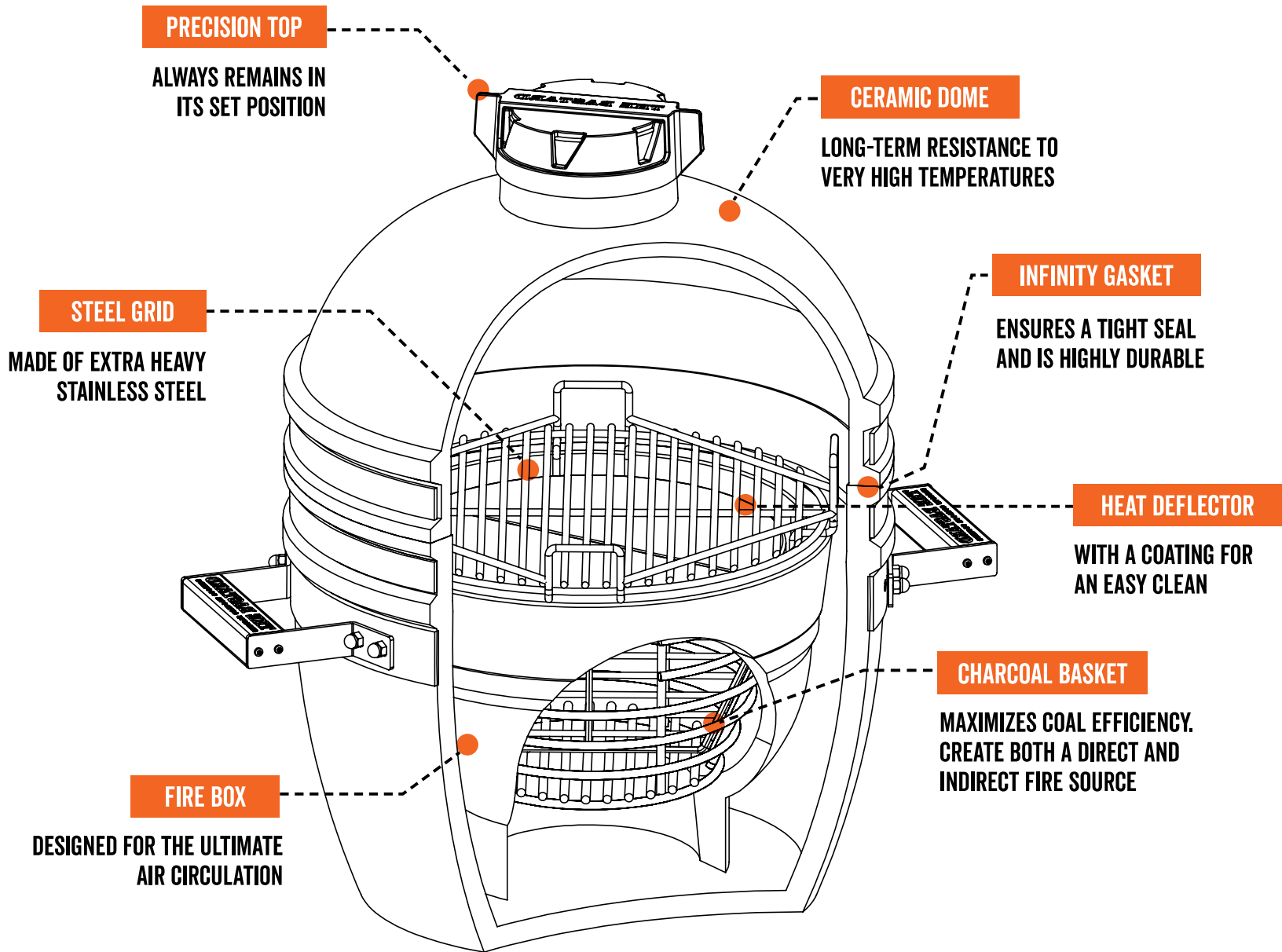
THE BASTARD
**WHAT'S IN
THE BOX?**

THE BASTARD PARTS LIST



NB: THE BASTARD SMALL INCLUDES 1X
FULL MOON COATED PLATE SETTER







THE BASTARD

PREPARING THE BASTARD FOR USE.

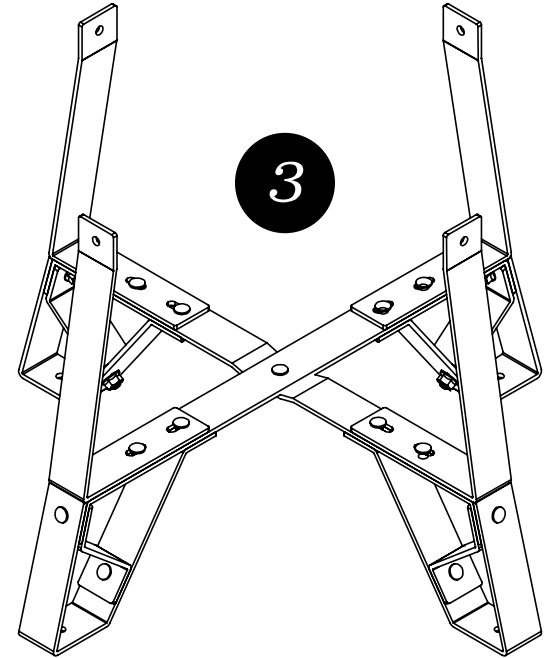
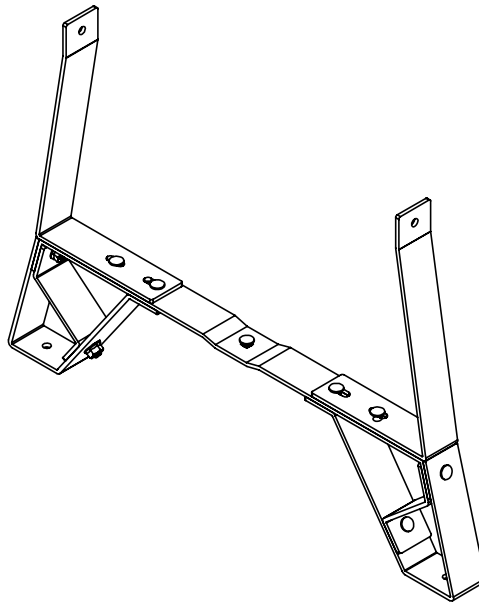
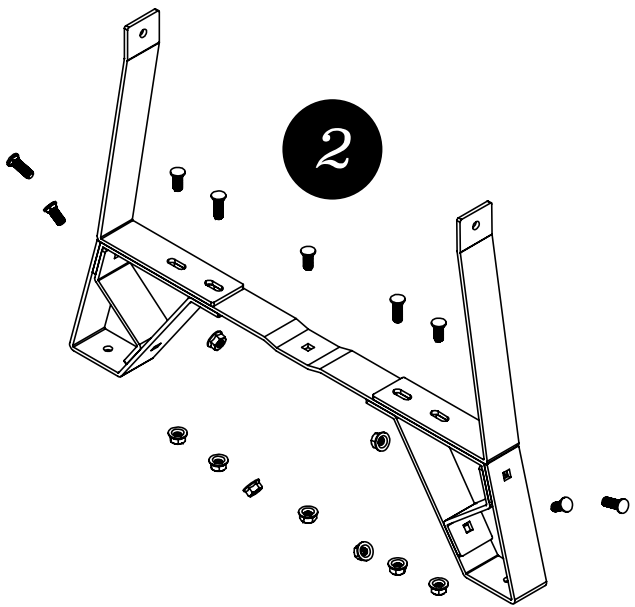
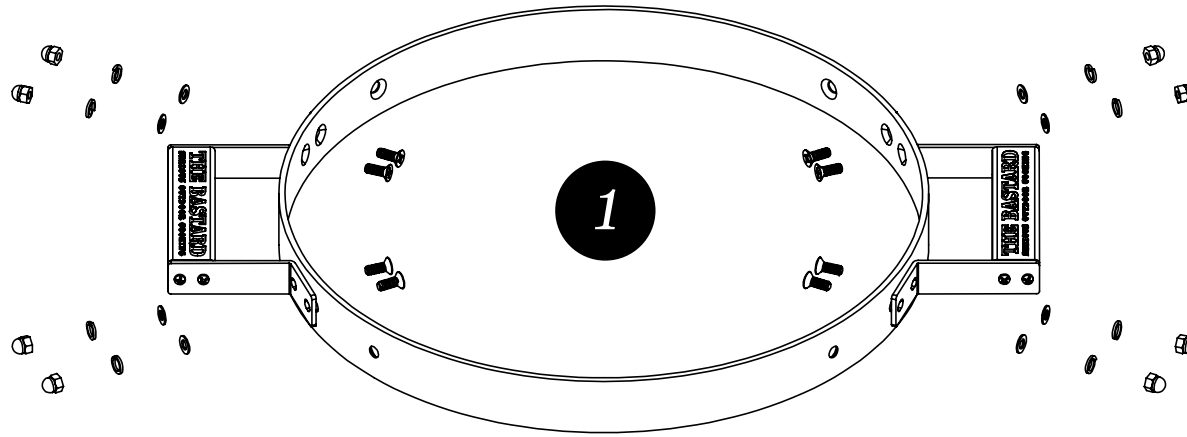
Step 1: Assembling the base

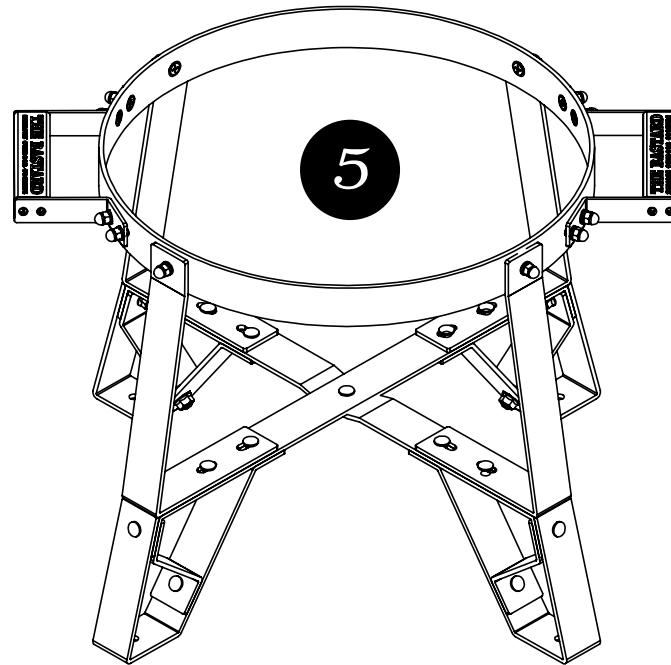
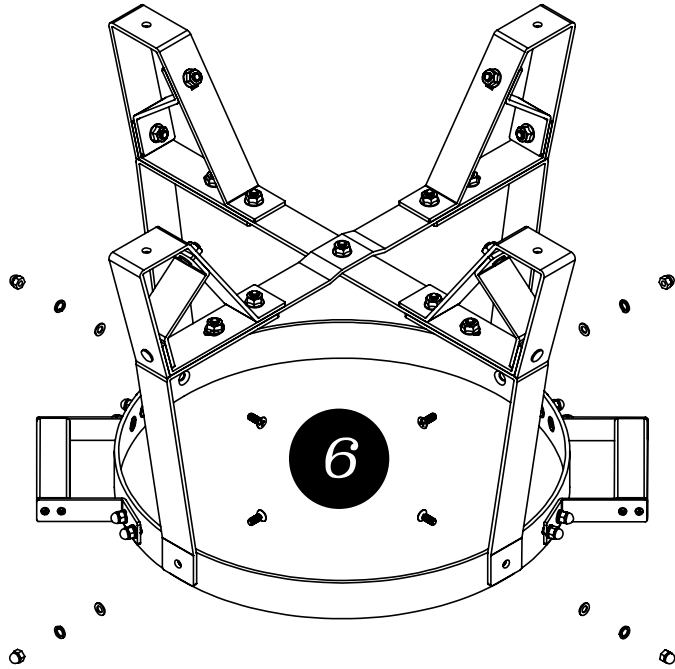
Step 2: Placing the Bastard in the base

Step 3: Filling the Bastard

1

THE BASE



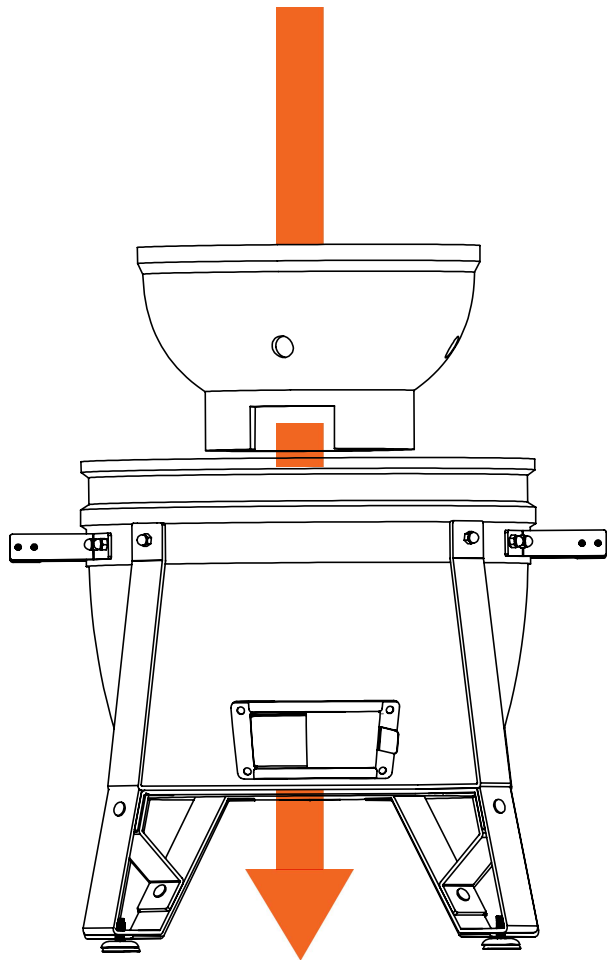


2

PART TWO

Once the base has been assembled, you can lift The Bastard into it.

1. Remove the Fire Ring, Fire Box, and any other packing materials.
2. Please note! The heavy weight of The Bastard makes it difficult to adjust.
3. Make sure the Fire Box opening is facing the air inlet (to the front) (image or photo for clarification)

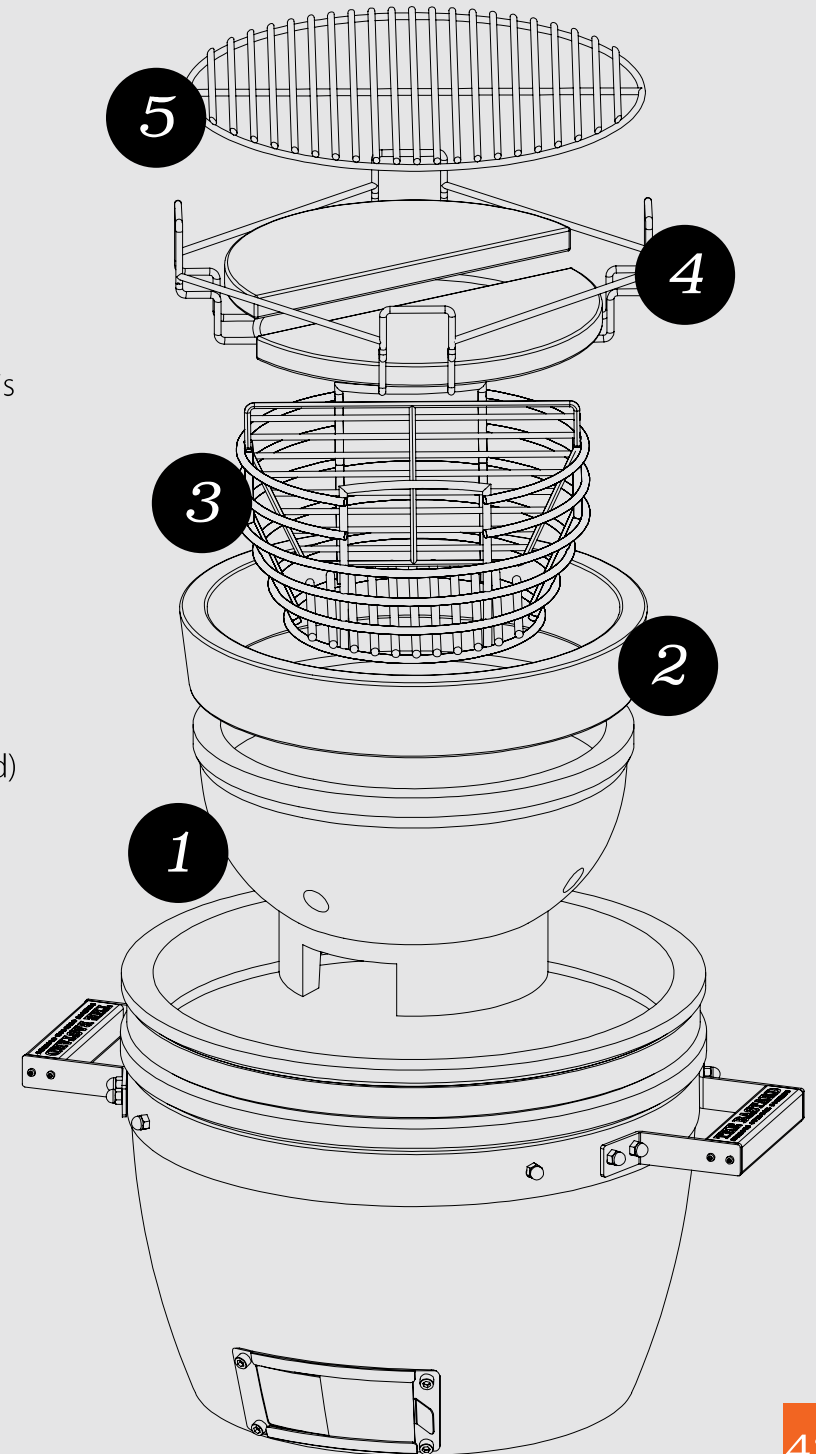


3

PART THREE

One by one you, place the following parts in The Bastard, as is shown in the assembly diagram.

1. Fire Box
2. Fire Ring
3. Ash Lifter
4. Charcoal Basket
5. Platesetter-frame
6. Steel Grid (stainless steel grid)





THE BASTARD

**AT LAST THE
TIME HAS COME.**

Time to light The Bastard.

WE HAVE LISTED THE STEPS FOR YOU.

1. Check that all nuts and bolts are properly tightened.
2. Put the wheels on the brake.
3. Make sure the air inlet is in line with the Fire Box.
4. Fill the Fire Box up to the Fire Ring with good quality charcoal (large pieces). This ensures better air circulation and hence better temperature control.
5. Use firelighters made of natural material or fire starters. Never use chemical firelighters, spirits or other liquids. The ceramic is porous and when chemicals are used, they can penetrate the ceramic and impart flavour to the food. Our One minute lighter makes things even easier.

LIGHT UP ON:

- > 1 focal point is ± 100 degrees Celsius - low & slow session.
- > 2 focal points is ± 150 degrees Celsius
- > 3 focal points ± 200 degrees Celsius - high & fast session.



LET'S START

It isn't really necessary to wait until all the coals have turned grey. Pay attention to the temperature - 10 degrees before the desired temperature, adjust the air inlet to stabilise the temperature. The longer you leave the dome open, the higher the temperature can become. Make sure that you don't go too high as lowering the temperature takes more time.

- Slowly heat The Bastard the first 3 times to a maximum of 225-250 degrees Celsius. The more places you create focal points, the faster it goes... So watch out for this! Close the dome in time to avoid the temperature getting too high.
- Beginners recipes for these temperatures are: Moink Balls, Planked Salmon or Caponata Siciliana.
- After cooking, close the air inlet and outlet to put out the flame. Always allow your kamado to cool down slowly. Next time, you can simply light the remaining charcoal, but do remove the ash.
- If you have used The Bastard 3 to 5 times, it is wise to check all screws and bolts.
- You don't have to burn The Bastard clean!

- BB197** // Charcoal Marabu 9kg
- BB190** // Paraguay White Quebracho 10kg
- BB190** // Black Wattle 10kg
- BB190** // European Oak 10kg

MASTER THE FIRE

It is important that you gently heat The Bastard to 225-250 degrees Celsius the first 3 times you use it. The Bastard's strength is that you can keep the temperature very stable. With little effort, you can maintain the temperature at 80-90°C for up to 12 hours. Or you can easily raise the temperature to 250°C.

You can control the temperature with the Precision top and the air inlet. The more air you allow into The Bastard, the more the temperature will rise. This means that closing the air inlet and the Precision top will lower the temperature.



THE BASTARD

SAFETY TIPS

- > Never use The Bastard indoors or in an enclosed space. Ensure sufficient ventilation. Otherwise, you run the risk of carbon monoxide poisoning.
- > Between the edges of the ceramic dome and the base is a fibreglass gasket. Never remove this. It provides an airtight seal so that you can properly regulate the temperature.
- > Once The Bastard is lit, never leave it unattended and keep children and pets at a safe distance.
- > Never use fuels such as petrol, turps, white spirits, alcohol or other similar chemicals to light or relight The Bastard.
- > Do not use The Bastard on wooden terraces, or on any other combustible surfaces, such as dry grass, wood chips or leaves, and keep it at least 2 metres away from combustible objects.
- > Allow the Bastard to cool completely before moving it. It is safer to pull The Bastard with a base on wheels backwards on the hinge than to push it.
- > Please note, the Precision top is made of cast iron! This means that it can get very hot. If your fingers can take the heat, you might be able to give it a few taps to adjust it. Otherwise, use the heat resistant gloves from our range.

CAUTION

WHEN OPENING THE DOME!

The Bastard burns extremely efficiently due to the minimal supply of oxygen. If you wish to open the dome, the sudden supply of oxygen may create a large flame. No cause for alarm, as this is preventable. Hence, when opening the dome, start by opening it slightly. This allows the oxygen to gradually reach the fire, preventing flame jets. Subsequently, you can fully open the dome. This is called “burping” and ensures that the oxygen ratio inside and outside the kamado is in balance, so that no dangerous situations arise.

HOW DO I CONTROL THE TEMPERATURE OF MY BASTARD?

First select the position of the bottom slide and then adjust with the upper disc. Do this carefully with small taps. Otherwise you won't have enough control. The temperature of The Bastard can then suddenly rise or fall sharply. This can be avoided by allowing about 5 minutes for the Bastard to reach the right temperature.

The surface area of the air inlet is determined by how far the bottom slide is open and how much ash is left in it. The more ash there is, the less oxygen the kamado suctions and hence the more difficult it is to get it to a higher temperature.

TEMPERATURE	PRECISION TOP	DAMPER
80-120 °C		
120 - 160 °C		
160 - 200 °C		
200 - 250 °C		
250 - 325 °C		
325+ °C		
TURN OFF		



CLEANING

Regularly remove the ash from the bottom of the Bastard. After a maximum of four sessions, clean the barbecue completely (do not burn it clean). This is the best way to maintain the air flow. If you remove the fire ring and fire box before completely emptying The Bastard, do not leave the lid open. The Bastard is at risk of toppling over without the counterweight of the Fire Ring and Fire Box. It is best to keep the ceramic clean with the Cleaner & Polish. This will remove the fine dirt and apply a protective layer to the ceramic.

The Precision top is made from enamelled cast iron. It does NOT need to be burned in, but is immediately ready for use. Over time, all kinds of fat, grease and tar will build up on the Precision top - this can be scrubbed off and washed with hot water.

- | | |
|--|--|
| <p>1. The Bastard
Cast Iron Scrubber // BB089</p> <p>2. The Bastard
Double Brush // BB405</p> <p>3. The Bastard
BBQ Brush Small // BB114</p> | <p>4. The Bastard
BBQ Brush // BB113</p> <p>5. The Bastard Ash Pan // BB420</p> <p>6. The Bastard
Rain Cover Large // BB022L</p> |
|--|--|

REGULAR MAINTENANCE

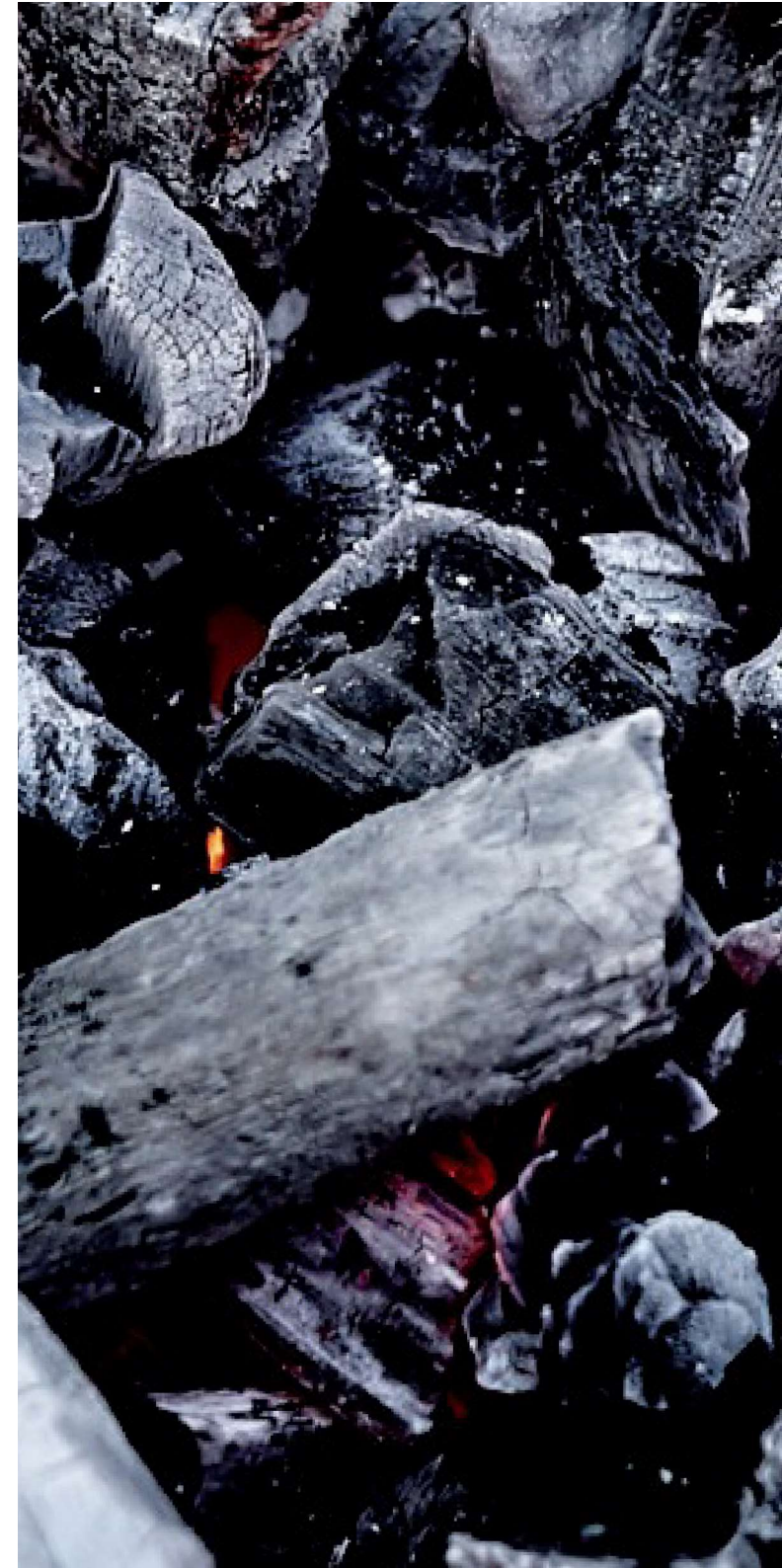
- > Check all nuts and bolts. Please bear in mind that “fixed is fixed”. There is no need to lash the Bastard down completely! You see, steel expands and contracts when the temperature changes
- > Spray all moving parts with WD-40
- > Polishing the ceramic. Fat, soot and other grease does deposit. To remove these, you can use our Ceramic Cleaner.
- > Check the felt in the Precision top and between the dome and base and replace when necessary.
- > Replace rusted nuts and bolts immediately so as to avoid not being able to get them off again!
- > Check whether your thermometer is properly calibrated by putting it in boiling water and checking whether it reads 100 degrees.

THE BASTARD

GETTING READY FOR WINTER

Make sure you prepare The Bastard for freezing weather:

1. Clean it thoroughly, remove all food residues, open the air slides and remove the cast iron precision top. This is the best way for The Bastard to breathe.
2. Spray the metal bolts and hinges regularly with WD-40. Check and tighten where necessary.
3. Remove the charcoal in the inner tray.
4. Place a moisture absorber in The Bastard.
5. If any mould has formed on the inside after the winter, this won't do any harm. Easily resolve this by firing up The Bastard once.
6. Keep tables indoors to prevent mould.





THE BASTARD
ENDLESS
POSSIBILITIES

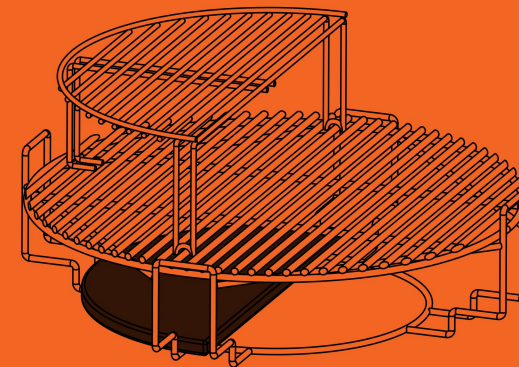


THE BASTARD PLATE SETTER IS ULTRA VERSATILE.

The heat-resistant conductors prevent direct heat, essential for low and slow cooking. Perfect to pair with many Bastard accessories, check out a few suggestions to the right.

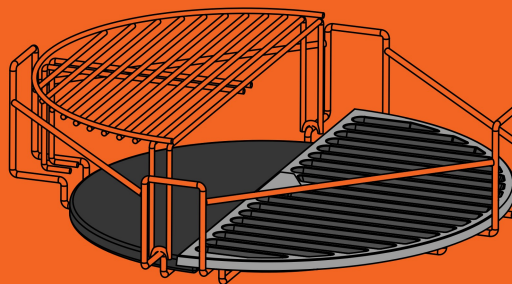
1 GRILL ELEVATOR*

GAIN EXTRA SPACE AS WELL AS THE ABILITY TO COOK DISHES AT DIFFERENT TEMPERATURE LEVELS SIMULTANEOUSLY.



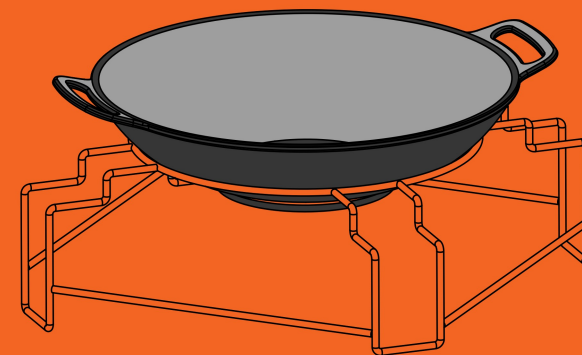
2 HALFMOON GRID*

GET YOUR GRILL SEARING HOT WITH A HALF-MOON GRID. ADD AN INDIRECT ZONE WITH THE GRILL ELEVATOR.



3 THE WOK*

FLIP THE PLATE SETTER UPSIDE DOWN AND YOU HAVE THE PERFECT SPOT FOR YOUR BASTARD WOK.



* PURCHASE SEPARATELY

PLANKING SALMON

SERVES 4 | 160 °C, INDIRECT.

This is a guarantee of success. The smell and taste of the smoking cedar wood promises something very wonderful. How delicious simple can be. For us, this is a favourite that is often revisited.

IN THE CART

½ salmon side of 500 g, 1 tsp sesame oil, Salt & freshly ground black pepper to taste, 1 tsp paprika powder, 2-3 tsp honey, 1 lemon, sliced
Large cedar plank and The Bastard Plate Setter

THE METHOD

Allow the cedar plank to soak for at least 1 hour in a container of water.
Place the salmon portions with the skin down on the plank.
Spread the top of each piece well with sesame oil and sprinkle with salt, black pepper and paprika powder.
Drizzle with honey and place one or two slices of lemon on each piece of salmon.
Place the salmon plank on the grating above the plate setter of the Bastard and put on the lid. Let it cook for 8 to 12 minutes.





MOINK BALLS

SERVES 4 | 120 °C, INDIRECT.

Some ground beef in a ball with bacon around it. That sounds like an incredibly good idea. Moink balls are a modern classic on the BBQ. In one bite, you find ground meat, bacon, rub, sauce and smoke.

IN THE CART

½ tsp sea salt - 1 tbsp chopped garlic - ½ tsp fresh-ground black pepper - ½ tsp dried oregano - 1 tsp dried parsley - 20 g Parmesan cheese, grated - 60 ml milk - 1 egg, beaten - 30 g spiced breadcrumbs - your favourite BBQ rub - 20 slices of bacon - your favourite BBQ sauce - honey.

Also needed: plate setter - cocktail sticks.

THE METHOD

Mix the ground meat with sea salt, garlic, black pepper, oregano, parsley, Parmesan cheese, milk, egg and breadcrumbs.

Make balls the size of a golf ball and roll them through the BBQ rub. Wrap the balls with bacon and secure the bacon with cocktail sticks. Mix the BBQ sauce with the honey (two parts sauce, one part honey). Place the balls on the grate above a plate setter and leave them in the Bastard for about 45 minutes to 1 hour.

Spread the sauce over the balls and leave them on the Bastard for another 30 minutes.

For more recipes and inspiration, go to www.thebastard.com.



THE BASTARD
MUST HAVES

Do you really want the best from your Bastard? Then be sure to arm yourself with the right gear. We've gathered a collection of our favourite suggestions or visit www.thebastard.com to see the entire range.



The Bastard Cast Iron Grid Compact // BB217



The Bastard
One Minute Lighter
// BB074



The Bastard
Drip Pan Round
// BB107C



The Bastard
Pizza Stone
// BB218



The Bastard
Grill Elevator - Compact
// BB505



The Bastard
Smoker Kit
// BB411



The Bastard
Ceramic Bird Sitter
// BB014



The Bastard
Thermo BBQ Gloves
// BB057



The Bastard
Thermometer Pro
// BB407



The Bastard
High Level Stand
// BB508