

Engineering & Gastronomy

KAMADO QUATRO



KAMADO QUATRO

CULINARY GLOBE TOUR



SMOKE - SIMMER - GRILL - SEAR

The word "Kamado" means "oven" in Japanese.

It is an extremely versatile high-performance and multifunctional cooking tool that allows you to vary direct and indirect cooking. Easy to use, versatile and efficient, the kamado QUATRO is one of the best charcoal barbecues.

Some History ?

Appeared 3000 years ago in Japan, the kamado was originally made of terracotta. It is now made of ceramic. The ceramic allows a perfect diffusion of the heat, as well as optimal temperature control. The cooking technique has been the same for centuries: the air circulates throughout the oven and escapes through the upper ventilation. Thus, this oven offers cooking by wrapping and has the particularity of working with charcoal. This gives an incomparable taste!



Cooking with the Kamado QUATRO is like having all the cooking tools combined into one tool.

It is so much a barbecue, an oven, a smoker or even a rotisserie in a single cooking appliance.

With the various parts and accessories of the QUATRO, you can cook pizzas with friends, cakes with family, and even use it as a griddle for a meal for two.

Design & Innovation

QUATRO

AESTHETIC, FUNCTIONAL & ROBUST

Stainless steel hinge with black powder coated stainless steel spring cover plate

Side table (HPL)

Trolley lacquered steel

Black caster Wheels : 2 brakes + 2 single



+ Event / Upper ventilation in cast iron (patented)

+ Thermometer with cooking legend

+ Tubular fiberglass gasket

+ Poignée en teck

+ Full black hardware
+ Black powder coated stainless steel mounting brackets

+ Bottom ventilation / Stainless steel draft hatch

Design & Innovation

QUATRO

AESTHETIC, FUNCTIONAL & ROBUST

Lid: ceramic /Cone-shaped lid designed to evenly redistribute food heat and moisture

Hinge : adjustable hinge system positioned on 2 solid stainless steel springs allows: easy opening good stability of the kamado when the lid is in the open position

Support : ceramic



Upper ventilation : serves as a regulator / thermostat and allows control of the air flow (complementary with the lower draft ventilation). Thanks to this element, the QUATRO has a real adjustable thermostat to manage the rise in temperature

Thermometer: used to monitor the temperature

Tubular fiberglass seal: allows the insulation of the kamado and protects the ceramic from shocks that may be caused by opening and closing.

Grill - Cooking surface 48cm (inner diameter)

Charcoal retention grid (cast iron)

Ceramic body : made up of a single element made of a ceramic with alloy ensuring high resistance

Lower ventilation hatch: allows a large supply of oxygen to light the fire and manage the cooking temperature in the kamado. Made of stainless steel

Design & Innovation

FROM 0 TO +500°C IN 15 MINUTES
THE UNIQUE SHAPE OF THE KAMADO QUATRO

THE + OF COEO DESIGN: Combination of design & functionality for better performance

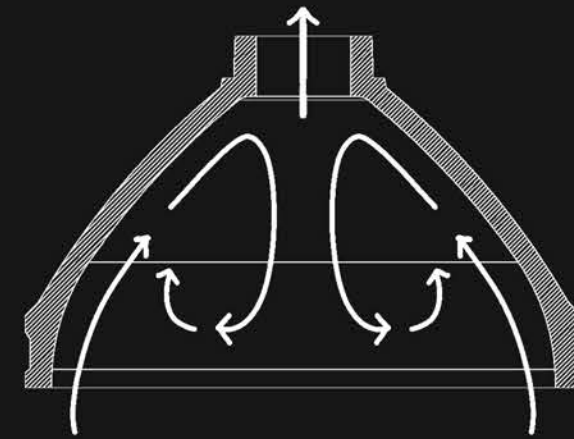
Conical shape of the innovative Kamado QUATRO which allows in particular:

- Optimal and fast temperature rise
- Optimized interior airflow

It's all about flow: the unique shape of our Kamado lid harnesses the natural flow of warm (upward) air. As moisture and heat rise from your food during cooking, the shape of the lid reflects it evenly onto the cooking surface, creating flavor-enhancing convection

INSPIRATION DE LA FORME DU QUATRO ? LE PLAT À TAJINE !

The conical shape of the tagine creates a unique warm and humid environment. As the food cooks, the steam rises in the cone, condenses, and then trickles down the sides into the dish. The conical lid allows steam to circulate during cooking, which then creates condensation which drips onto the meat, fish or vegetables, keeping the food moist.



The Tajine, of Berber origin, is a terracotta serving container, surmounted by a conical lid, used to make dishes that simmer on a brazier (kanoun), a kind of traditional oven composed of a hearth intended to receive hot coal embers. The association of the conical shape of the tajine dish with cooking over a wood fire (or charcoal) creates a regular and homogeneous temperature. This is what we came to look for and what led us to opt for the conical shape of our kamado - the QUATRO.

It's all about that flow !



LOW VENT

BOTTOM VENTILATION



**More Air, More Heat,
Less Air, Less Heat.**

An adjustment from Bottom to Top (Bottom/Top)

The upper and lower ventilation of the QUATRO work together to regulate the volume of air that circulates inside the QUATRO and thus set the desired temperature. Air moves from bottom to top. The two adjustable openings make it very easy to control the airflow and therefore the temperature. Open them to speed up the airflow and "increase" the temperature; or else close them to lower it.

If you want a brisk fire for searing, you'll need both vents to be more open. Do you prefer a small fire for smoking? Both vents should be mostly closed.

The ceramic hearth is perfectly insulated to preserve the flavors and the humidity of the food. Food cooking is controlled and optimal.

TOP VENT

UPPER VENTILATION



The centerpiece of your KAMADO?

The key to the success of your cooking?

Controlling the temperature requires controlling the airflow!

What's the point ?

The top vent is used to adjust the cooking temperature by letting out the heat and smoke that accumulates in the lid. The upper ventilation is used at the same time as the lower ventilation of the kamado so as to precisely adjust the desired cooking temperature. This element serves as an adjustable regulator (thermostat) to manage the rise in heat and the desired temperature.

THE + OF COEO'S DESIGN (registered):

Multi-position upper ventilation made up of three (3) distinct parts that allow the ventilation to be positioned in 3 different modes:

- Position 1: Closed position
- Position 2: Partially open position: you can set the desired partial opening in order to regulate your temperature.

The vent is designed in such a way that the fumes evacuate radially on the sides and not on the top to avoid that the water falls inside when it is used in Position 2 in case of rain.

- Position 3: Fully open position. Allows you to heat up quickly

Material: black powder coated cast iron

An infinity of combinations

SIMULTANEOUSLY COOK VARIOUS PRODUCTS AT DIFFERENT TEMPERATURES! VARY DIRECT & INDIRECT COOKING



DIRECT COOKING

QUATRO

THE INTELLIGENT GRILL

Ref. GDQL



Accessory that allows food to be cooked directly.

THE + OF THE COEO DESIGN: Part of the grid can be lifted during cooking to add charcoal. Hinged section allows charcoal to be added without moving and affecting food.



DIRECT COOKING

QUATRO

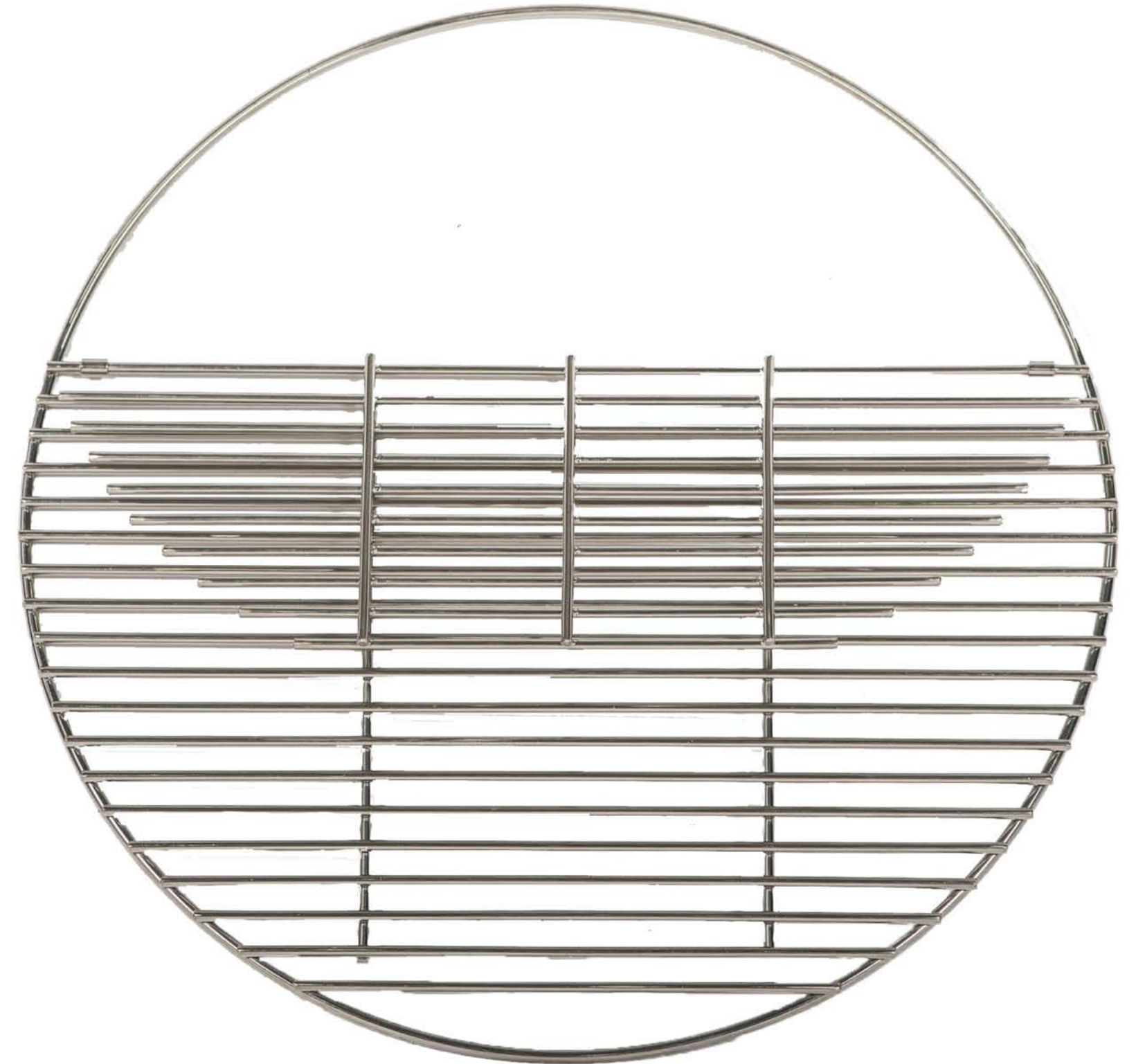
THE INTELLIGENT GRILL

Ref. GDQL

The barbecue grill is an essential part of your QUATRO. Cooking surface to prepare grills for the whole family. Guaranteed food contact, it rises very quickly in temperature and is not afraid of corrosion and is very easy to clean hot after use with a brush.

Technical characteristics :

- Material: stainless steel
- Dimensions: ø 48 cm
- Resists corrosion
- Easy to clean



DIRECT & INDIRECT COOKING

QUATRO

"SPLIT & MIX"

Ref. SMQL

Accessory that allows cooking at different temperatures at the same time by choosing between different cooking heights for each half-grill / half-moon.
With COEO's "Split & Mix" you can combine up to 3 cooking heights



DIRECT & INDIRECT COOKING

QUATRO

"SPLIT & MIX"

Ref. SMQL



+



X 2

Half-moon heat deflector (ceramic)

+



X 2

Half-moon cooking grid (stainless steel)

+



X 1

Flexible support (stainless steel)

+



X 1

Accessory rack (stainless steel)

DIRECT & INDIRECT COOKING

QUATRO

"SPLIT & MIX"

Ref. SML



DIRECT COOKING

QUATRO

CAST IRON GRILLS (DOUBLE SURFACE)

Ref. HMQL

The cast iron half-moons provide good heat distribution over the entire cooking surface. Cast iron withstands the most extreme heat and it is this high temperature that marks the meat.

Cook, sear, score meats, vegetables & fish!
These 2 double-sided grids offer
4 different cooking surfaces!

The + OF THE COEO'S DESIGN: compatible with the "Split & Mix" system, a flexible cooking system with several levels to cook several products simultaneously in various ways and thus achieve the different cooking required by everyone!



Design & Innovation

HEAT DEFLECTORS

Ref. DQL & Ref. SMQL



Full Deflector (baffle)

Half-moon Deflector (baffle)

CONVECTION COOKING



The deflector is a kind of ceramic heating plate which allows:
 cook meat, vegetables or fish evenly without ever coming into contact with flames (as in a conventional oven). Very useful for low temperature cooking (slow cooking)
 bake tasty pizzas (using the pizza pan sold separately)
 smoke meat and fish

Installed above the hearth, it diverts the heat towards the edges of the tank and the ends of the grids. The excellent thermal inertia of the ceramic allows a homogeneous distribution of the heat in order to keep a constant temperature for uniform cooking.

How does it work ?

An essential accessory, the heat deflector allows indirect cooking by moving the heat source away from the food.

At COEO we offer 2 types of deflector:

- 1 full circle: ideal for baking bread and pizza
- 2 half-moons: allows you to cook at the same time at various temperatures by choosing between different cooking heights for each half-grid (sold with the "Split & Mix" accessory)

QUATRO

CHARCOAL BASKET

Ref. CBQL

The QUATRO charcoal basket makes it quick and easy to light the charcoal in the QUATRO.

THE + OF COEO'S DESIGN:

Divider for 2 cooking zones included: allows you to create indirect cooking zones

- Allows you to easily clean the QUATRO hearth
- Allows for better airflow, and quick ignition



DIRECT COOKING

QUATRO

SET ROTISSERIE & PIZZA OVEN

Ref. RPQL

Bake pizzas and grill meats in the kamado QUATRO!

Set that includes:

- Removable spit with bakelite handle
- Battery + mains motor (strong torque - load up to 15kg)
- pizza stone
- Support and door with teak handle



Controlled Design

CERAMIC & TEMPERATURE

Ceramic with excellent thermal performance.

Thanks to a thick ceramic structure, the temperature can be precisely controlled, which allows optimal heat preservation inside the QATRO for several hours.

The QATRO consumes little. It is economical due to its low charcoal consumption.

The QATRO works very simply. When cooking your food, air enters through the bottom of the hearth. The air then passes through the charcoal to exit through the top vent. This airflow allows the charcoal to gradually increase in temperature. The thickness of the QATRO ceramic (3m) prevents heat loss and allows maximum concentration of temperature.



**For a candlelit meal or
a tribal feast, the
QUATRO is the tool for
all your desires!**



KAMADO TABLE (QUATROL / 21" / D52cm)

Black powder coated version - Ref. KCOMPBL

Natural corten steel version - Ref. KCOMPCL

Kamado Table

MODULATE YOUR OUTDOOR KITCHEN

Place your Kamado QUATRO in a piece of furniture specially designed to provide you with comfort and stability.
Make your outdoor kitchen the centerpiece of your exterior!

KAMADO TABLE (QUATROL / 21" / D52cm)
Natural Corten steel version - Ref. KCOMPCL



Kamado Table

ROBUST, AESTHETIC & PRACTICAL

KAMADO TABLE (QUATROL / 21" / D52cm)
Black powder coated version - Ref. KCOMPBL

+ Hole for inserting a Kamado QUATROL / Kamado 21"
/ Kamado with an outer diameter greater than 52cm

Traversing storage shelf (reinforced shelf) +

Storage shelf with blackout front +



+ Flared shape - uses the shapes of the COEO
Cooking units TRIO and Counters range

+ Height adjustable feet
Optional flat castors

Kamado Table

ROBUST, AESTHETIC & PRACTICAL

KAMADO TABLE (QUATROL / 21" / D52cm)
Black powder coated version - Ref. KCOMPBL





INDOOR, like OUTDOOR

A cooking full of flavors in any season !

QUATRO L

SET WITH SIDE TABLES

Ref. QUATROL

Set including:

- 1 Kamado QUATRO
- 1 Grill - Diameter 48cm (stainless steel)
- 2 Shelves (HPL)
- 1 Ash scraper (stainless steel)



QUATRO L

PACKAGE AVEC CHARIOT & TABLETTES

Ref. QUATROLT

Set including:

- 1 Kamado QUATRO
- 1 trolley (4 wheels - 2 brakes)
- 1 Grill - Diameter 48cm (stainless steel)
- 2 Shelves (HPL)
- 1 Ash scraper (stainless steel)



QUATRO L

SET TABLE KAMADO & SIDE TABLES



"Corten steel" version: Public price - Ref. QUATROLKC

Set including:

- 1 Kamado QUATRO
- 1 KCOMPC table
- 1 Grill - Diameter 48cm (stainless steel)
- 2 Shelves (HPL)
- 1 Ash scraper (stainless steel)

"Black powder coating" version - Ref. QUATROLKB

Set including:

- 1 Kamado QUATRO
- 1 KCOMPB table
- 1 Grill - Diameter 48cm (stainless steel)
- 2 Shelves (HPL)
- 1 Ash scraper (stainless steel)

THEY TRUST US



**LES TOQUES BLANCHES
DU MONDE**

**PAUL
INSTITUT
BOCUSE**

Gault & Millau

COEO DESIGN & CONVIVIALITÉ



At COEO we are convinced that Outdoor Living is a unique experience. We design products so that you can make your garden or patio the heart of life !

From a meal with friends to a family reunion, for a drink or simply to recreate the world, your exterior is the meeting point par excellence! COEO offers endless possibilities for furnishing both functionally and aesthetically.

COEO Team

www.coeo-design.com

Restons en contact :



@coeo_design



@coeodesign



+ 33 (0) 4 99 74 44 74



contact@coeo-design.com