

Barbecue

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Setting the temperature on Kamado

400°C

Setup your Egg with the vents like this if you want to get it really hot. This is great for [cooking pizza](#).

Please don't forget to burp your Egg at temps above 200°C.



250°C-300°C

Setup your Egg with the vents like this if you're looking to [cook steaks](#). The bottom vent is about half closed, the top daisy wheel full open and slide to reveal a 1/4 moon.

Please don't forget to burp your Egg at temps above 200°C.



220°C

The perfect setup for [bread baking](#). The top vent is showing a mew moon while the daisy wheel is full open. The bottom draft door is about 1/3 open.

Please don't forget to burp your Egg at temps above 200°C.

