PRODUCT SELECTION · BRAND DEVELOPMENT · MANUFACTURING

Metal Kamado Grill Series

Two manufacturing routes. Six documented product formats.



CASTING · CAST-ALUMINUM DOME

CUSTOM PROJECT CASE | NOT FOR SALE



CASTING · KANDU VERTICAL

CUSTOM PROJECT CASE | NOT FOR SALE



CASTING · BLACK COATED MODEL

CUSTOM PROJECT CASE | NOT FOR SALE



FORMING · 16 IN ALUMINUM INNER WALL



FORMING · 20 IN IN-HOUSE MODEL



FORMING · 20 IN CUSTOM PROJECT

Images show six product formats at equal visual weight. Color, inner wall, size, stand and accessories remain model-specific.

Customization Process

Start with a drawing, a reference sample or an operating requirement. Confirm each gate before moving forward.

01	**Requirement Input**	Use case, target market, drawing or sample
02	**Engineering Review**	Function, structure, material and process
03	**Drawing Confirmation**	Agreed structure, dimensions and interfaces
04	**Quotation & Prototype**	Cost scope, tooling and sample plan
05	**Testing & Correction**	Inspect the sample against agreed items
06	**Sample Approval**	Confirm function, appearance and configuration
07	**Production & Delivery**	Build to the approved drawing and sample

Scope Changes

Return to engineering review

Sample Not Approved

Revise the drawing or rebuild

Production Basis

Approved drawing and sample

Existing products can start with configuration confirmation. New products begin with use requirements and manufacturability.

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Customization Options, Confirmed in Sequence

Confirm structure and material first, then the forming route. Size and finish follow the selected construction.

01 Choose the Construction

Single wall | Double wall

02 Select the Material

Aluminum | Stainless steel | Carbon steel

03 Select the Forming Route

- MOLD-BASED METAL CASTING — Casting · Die Casting
- SHEET-METAL FORMING — Fabrication · Stamping

04 Confirm Nominal Size

Other sizes require review.

16 in / 406 mm	18 in / 457 mm	20 in / 508 mm	22 in / 559 mm

05 Finish Last

Brushed | Powder Coated | Enamel

HOW TO START

Existing Product Plan

Send the preferred format, target market and estimated quantity. We will confirm configuration and quotation scope.

New Product Development

Send the operating requirement, reference image or sample. We start with structure and process feasibility.

Note: inches are common nominal market sizes; metric figures are reference conversions. Final dimensions follow the approved drawing.

Two Forming Routes, One Charcoal Heat-Control Logic

The body construction changes by process. Airflow, combustion and heat transfer still work as one system.

MOLD-BASED METAL CASTING

Molten metal fills a mold. The casting is cooled, removed and finished.

SHEET-METAL FORMING

Flat sheet is formed with tooling, then trimmed, joined and assembled.

CHARCOAL HEAT-CONTROL LOOP

1 AIR IN

The lower inlet supplies combustion air.

2 CHARCOAL BURNS

Fuel releases radiant and convective heat.

3 CLOSED-LID COOKING

The chamber transfers heat to the food.

4 EXHAUST OUT

Hot gases leave through the upper vent.

Manual feedback: adjust the vents → observe chamber temperature → fine-tune airflow.

WHAT THE BUYER CAN CONFIRM

Process route

Casting and formed-sheet bodies are reviewed separately.

Material boundary

Double wall does not mean every model is all-stainless.

Control method

Vent settings and temperature observation work together.

Concept diagram only. Final material, inner wall, airflow path and target temperature window are confirmed by model and project.

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Custom Project Cases: Mold-Based Metal Casting

Two documented case formats are shown side by side. Structure, color, chamber and accessories remain project-specific.



CUSTOM PROJECT CASE | NOT FOR SALE

Cast-Aluminum Dome

Discuss body construction, sealing, stand and cooking-grid configuration.



CUSTOM PROJECT CASE | NOT FOR SALE

Kandu Vertical Combination

Use the documented formats to discuss color, chamber and accessory scope.

Choose the Cast-Aluminum Dome

Focus on sealing, charcoal access and the complete work zone.
See pages 06–07.

Choose the Kandu Vertical Format

Focus on cooking modes, chamber combination and accessories.
See pages 08–10.

Both products are custom-project cases. They are not offered as in-stock items or as a promise that features can be mixed across models.

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Cast Aluminum: Body, Sealing and Fire Control

Understand closed-lid cooking through the body material, rim engagement and vent arrangement.



Cast-aluminum body balances heat transfer and structural strength

The substantial cast-aluminum shell transfers cooking heat while providing a durable metal structure.



Metal rim engagement helps retain heat and moisture

The upper and lower rims meet to support a closed-lid cooking environment.



Top and bottom vents support fire control

The top exhaust and bottom inlet work together; the lower screen adds inlet protection.

THREE RELATIONSHIPS TO REVIEW

Body

Transfers heat and supports the product structure.

Rim

Helps retain heat and moisture when closed.

Vents

Adjust inlet and exhaust airflow with the lid closed.

These characteristics apply to the illustrated cast-aluminum model only.

Cast Aluminum: Details That Build the Work Zone

Charcoal access, rotisserie preparation, lid movement and prep space each have a dedicated feature.



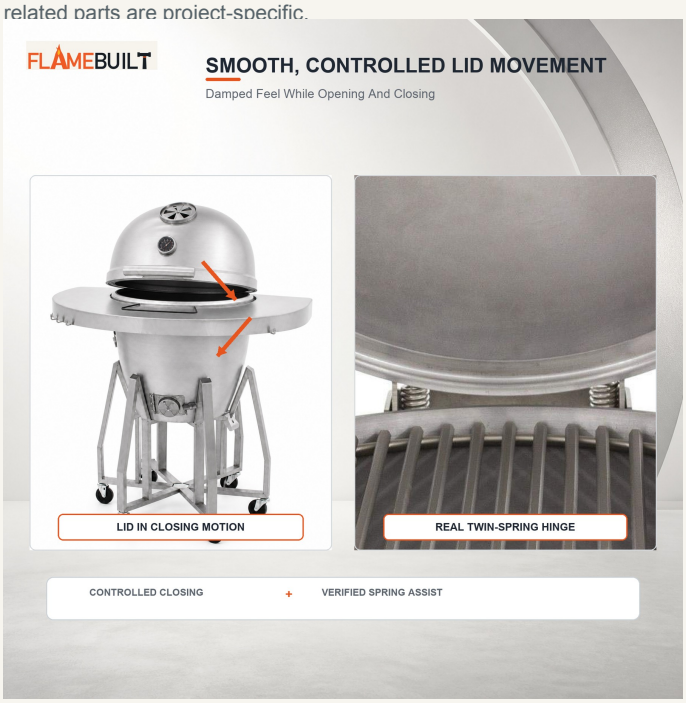
Rotisserie port can be closed when not in use

The side opening provides a route for a rotisserie spit. Motor, spit and related parts are project-specific.



Hinged grate sections simplify charcoal access

Add charcoal or wood chunks without removing the entire cooking grate.



Dual-spring assist supports controlled lid movement

The rear hinge assists opening and closing of the heavy lid.



Prep, tool storage and mobility in one workstation

The shown configuration combines two side shelves, tool hooks and a six-caster base.

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Vertical Grill: Two Cooking Modes, Compact Footprint

A removable vertical chamber works with the lower round grill to create a different product format.



Vertical skewers or a round cooking grate

A removable vertical chamber works with the lower charcoal grill for two cooking formats.



Eight skewers use the vertical cooking space

The illustrated skewers surround the internal heat zone. Follow the supplied operating instructions.



A compact vertical format uses floor space efficiently

The cooking area extends upward. Outdoor charcoal-use clearances still apply.

SELECT BY MENU AND SITE

Cooking mode

Compare vertical skewers with a round cooking grate.

Operating space

Allow room for lid movement and skewer handling.

Project scope

Confirm chamber, grate, skewers and lower grill together.

For outdoor use in a properly ventilated area. The scene does not approve use on every balcony or in a confined space.

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Vertical Grill: Temperature, Airflow and Storage

Daily controls are placed on the front and lower areas for convenient access.



Front dual-scale thermometer stays visible with the lid closed

Celsius and Fahrenheit scales provide a convenient chamber-temperature indication.



External sliding vent adjusts incoming air

The wooden grip operates the lower sliding vent without removing cooking components.



On-grill skewer storage keeps the work area organized

The lower shelf stores the eight illustrated skewers for convenient access.

COMPLETE THE DAILY-USE LOGIC

Read temperature

Check chamber temperature without lifting the lid.

Adjust airflow

Keep the inlet control accessible from outside.

Store accessories

Give each skewer a defined storage position.

Chamber indication, food doneness and operating decisions must be evaluated separately.

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Kandu Vertical Grill: Color Customization

Compare four documented color directions on the same product format.



WHITE



DARK GRAY



RED



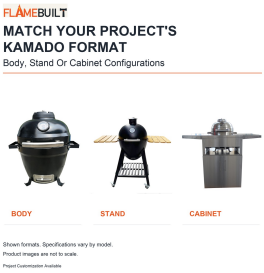
LIGHT GREEN

Color code, gloss, texture and acceptable production variation follow the jointly approved sample.

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Sheet-Metal Forming: Custom Project Options

Start from a documented format, then confirm color, nominal size, inner-wall material, configuration and branding.



COMPLETE CONFIGURATION



BLUE FINISH



BLACK FINISH



NATURAL METAL

COLOR

Confirm color code, gloss and texture against an approved sample.

SIZE

Current 16 and 20 in families; other sizes require engineering review.

INNER WALL

Stainless steel or aluminum is confirmed by model and drawing.

CONFIGURATION

Body-only, stand, cabinet, side shelves and casters are selected by project.

FUNCTIONS & ACCESSORIES

Vents, thermometer, cooking grate and related accessories are confirmed item by item.

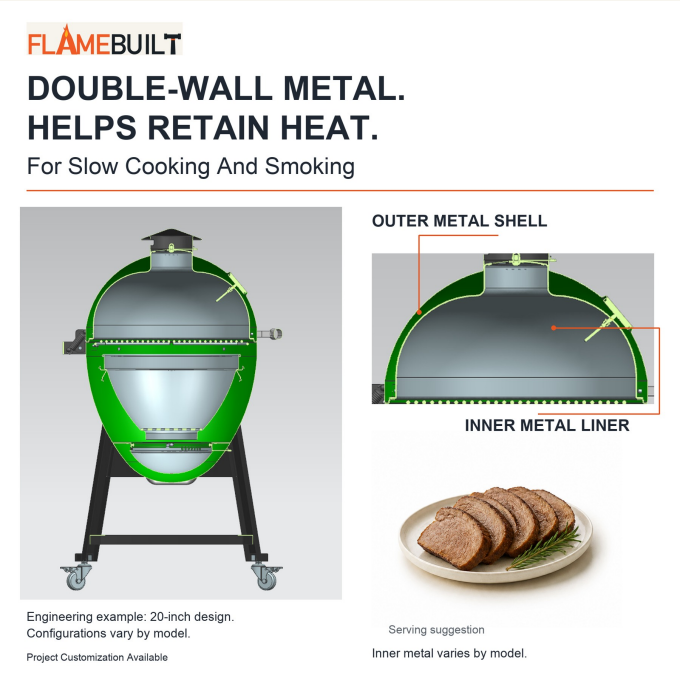
BRANDING & PACKAGING

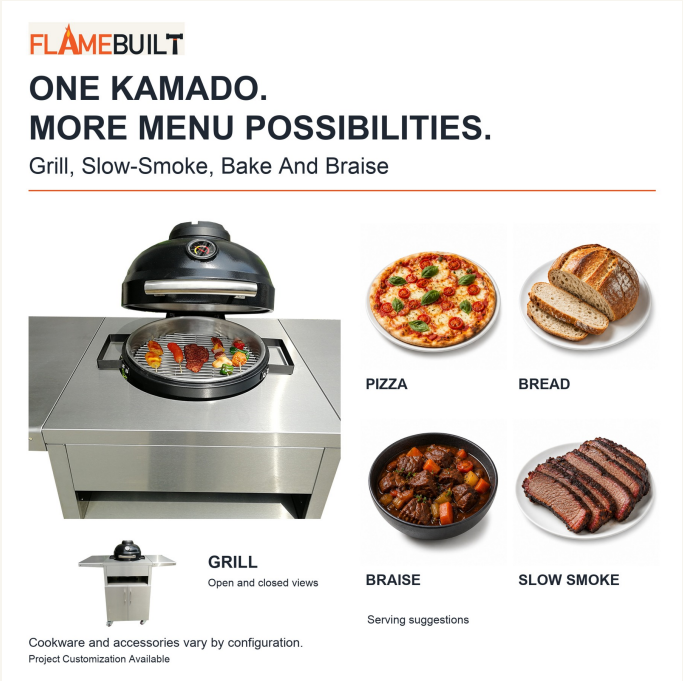
Logo, manual and packaging follow the brand project requirements.

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Double-Wall Construction for Heat and Moisture Retention

Closed-lid cooking and a double-wall metal body expand the menu beyond direct grilling.



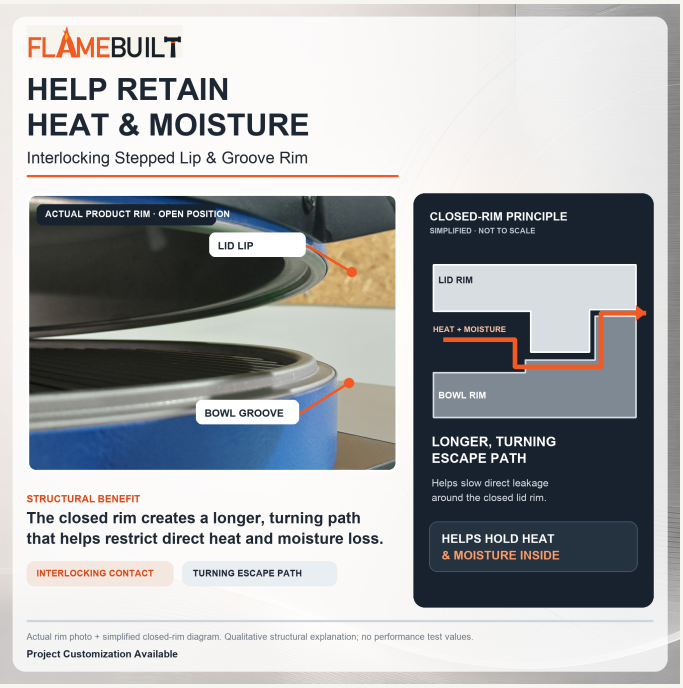


Double-wall metal construction helps retain cooking heat

Suitable for low-and-slow and smoking applications. Inner-wall material

Grill, smoke, bake and braise

The series supports multiple menu directions. Cookware and baking accessories depend on configuration.



INTERLOCKING STEPPED RIM | STANDARD ACROSS OUR KAMADO RANGE

Simplified structural principle; no performance test values.

MATCH THE PRODUCT TO THE MENU

Grilling & smoking

Combine vent adjustment with closed-lid operation.

Pizza & bread

Confirm baking accessories by model.

Braising & moisture

Plan cookware and operation around the recipe.

Food images are serving examples. They do not represent included accessories or a specific performance test.

Easy to Monitor, Operate and Position

Manual vents, a lid thermometer and an attached lid each serve a clear operating purpose.

FLAMEBUILT

MANAGE YOUR CHARCOAL FIRE

Adjust Airflow With The Manual Vent



MANUAL TOP VENT



Adjust airflow by hand.

Shown configuration. Details vary by model.
Project Customization Available

Manual vents manage charcoal airflow

Adjust inlet and exhaust airflow according to the cooking process.

FLAMEBUILT

CHECK HEAT. KEEP THE LID CLOSED.

Read Cooking Temperature At A Glance



LID THERMOMETER



Check the dial without opening.

Shown configuration. Details vary by model.
Project Customization Available

Read chamber temperature without lifting the lid

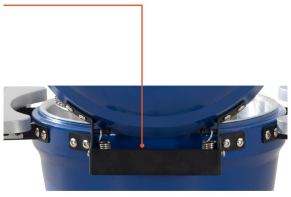
The lid thermometer indicates chamber temperature, not food core temperature.

FLAMEBUILT

ACCESS FOOD. KEEP THE LID ATTACHED.

No Separate Lid To Set Down

ATTACHED HINGE



Lift the lid to reach the grate.

Same model, rear hinge detail.



Project Customization Available

The hinged lid stays attached when open

Food remains accessible without finding a separate place for the lid.

FLAMEBUILT

LIGHTWEIGHT. EASIER TO POSITION.

Move And Arrange Your Cooking Setup

CASTER DETAIL



Wheels on shown model.

Configurations vary by model.

Project Customization Available



Model-dependent mobility supports flexible placement

Casters belong to the illustrated configuration and are not standard on every model.

From Mechanical Readout to Connected Temperature Control

Use an existing product as the starting point for evaluating connected functions and control concepts.



CURRENT PRODUCT

Mechanical dial
Manual vent control

PROJECT DIRECTION

Connected concept
Prototype validation

Existing Product

Mechanical thermometer indicates chamber temperature; the user adjusts the vents.

Development Direction

Evaluate sensing, mobile connection and control interaction for the project.

Scope Confirmation

Define function, hardware, interface and validation requirements before prototyping.

The phone interface is a development concept, not a standard production feature. Protocol, accuracy, application and control performance require project validation.

Design and Shop-Floor Engineering, Working Together

Consider product structure, tooling trials and manufacturing feedback within the same project.





DESIGN COLLABORATION

Engineering work based on product information and drawing requirements.

TOOLING TRIALS

Technicians align and trial tooling for curved metal shells.

DRAWING DESIGN

Define product shape, assembly relationships and operating clearances.

TOOLING DEVELOPMENT

Plan tooling, location and part removal around the forming route.

SAMPLE ITERATION

Feed sample findings back into structure, tooling and process conditions.

R&D scope, sample requirements and change content are confirmed for each project.

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Design for Manufacturability: Review Risk Up Front

Complete a manufacturability review before tooling and trial production so reversible issues return to the drawing.

CUSTOMER CONCEPT

Rendering, concept or 3D model

ENGINEERING RISK GATE

Review six dimensions before tooling

RIGHT FIRST-TIME TARGET

Reduce rework and schedule uncertainty

SIX QUESTIONS TO ASK BEFORE THE CUSTOMER PLACES THE ORDER

STRUCTURAL STABILITY

Load paths and operating forces

ASSEMBLY & SEALING

Tolerance, sealing and serviceability

MATERIAL / USE MATCH

Heat, weathering and corrosion exposure

SURFACE FINISH

Texture, adhesion and color consistency

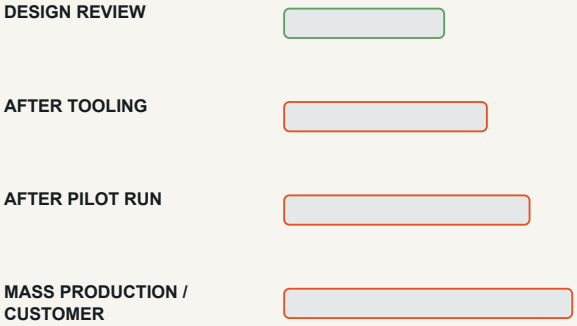
TOOLING FEASIBILITY

Parting, release, shrinkage and distortion

PROCESS & COST

Yield, unit cost and capacity fit

WHEN A DEFECT IS FOUND, LATER CORRECTION COST RISES



REVIEW OUTPUT RETURNS TO DESIGN INPUT

Structure, material, tooling, assembly, finish and cost constraints become one project confirmation basis.

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Different Routes, Different Manufacturing Workflows

Select the body-making route first, then review joining, surface finishing and final assembly as one project.

MOLD-BASED METAL CASTING
Casting · Die Casting

01	Product & Tooling Design
02	Casting / Die Casting
03	Machining & Surface Finishing
04	Mating Surfaces & Components
05	Assembly & Sample Inspection

SHEET-METAL FORMING
Fabrication · Stamping

01	Material & Blanking
02	Tooling & Pressure Forming
03	3D Trimming & Holemaking
04	Joining & Surface Finish
05	Assembly & Sample Inspection

SHARED PROJECT INPUTS

Drawings, tooling, samples, configuration and packaging confirmation.

VERIFY EACH ROUTE SEPARATELY

Dimensions, finish and assembly requirements are confirmed by material and forming method.

The workflow is a manufacturing logic map, not a fixed routing for every model. In-house and supplied operations are confirmed by project.

Curved Metal Shells Start with Tooling and Forming

Press equipment, dedicated tooling and shop-floor trials support curved metal component development.



PRESS-FORMING WORKSHOP

Equipment, tooling and formed shells move through an organized production area.



TOOLING TRIAL & LOCATION

Check shell shape, tool engagement and real operating conditions together.

SHAPE & MATERIAL

Evaluate material, thickness and curved geometry.

TOOLING & PART REMOVAL

Plan location, stroke and release.

TRIAL & CORRECTION

Use sample findings to adjust the tool and process.

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From Flat-Sheet Cutting to 3D Trimming

2D laser cutting and robotic 3D processing serve different stages of a formed metal component.





2D LASER BLANKING

Cuts profiles in flat sheet before forming.

ROBOTIC 3D LASER

Creates holes in an already formed curved workpiece without dedicated piercing tooling.

DRAWING DEFINES THE PROFILE

Set the outline and downstream assembly relationships before cutting.

FIXTURE DEFINES LOCATION

The formed part needs clear datums and clamping.

CHECK FINAL FIT

Review edges, hole locations and component interfaces.

Material, sheet thickness, machining dimensions and tolerances are confirmed for the workpiece and project.

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Aligning Surface Finish and Final Assembly

Real coating and assembly scenes show the checkpoints before product completion.



SHELL SURFACE COATING

Review coated areas, visible finish and protection at contact points.



FINAL ASSEMBLY AREA

Review component location, fastening, operation and appearance.

CONFIRM ITEM BY ITEM

SURFACE APPEARANCE

Color, visible surfaces, contact points and protection

OPEN / CLOSE ACTION

Lid, hinge, handle and surrounding components

CONFIGURATION COMPLETE

Grate, vents, shelves, stand and accessories

PACKAGING MATCH

Support points, separators, impact-prone areas and carton plan

Inspection criteria follow the drawing, approved sample and order. Photos do not mean every model uses the same coating or assembly method.

Visible Foundations for Batch Production and Packing

Finished-product batches and palletized cartons show the physical basis for production flow and shipment preparation.



BATCHED METAL KAMADO GRILLS

Products from the same batch are arranged for downstream handling and packing.



PALLETIZED PACKING AREA

Cartons and pallets are organized according to the shipment plan.

PRODUCTION PLAN

Confirm format, configuration, quantity and process route.

BATCH CONFIRMATION

Align sample, material, appearance and accessories.

PACKING & DELIVERY

Confirm packing against the transport method.

Photos show actual production and packing scenes; they do not represent current stock or a fixed daily capacity.

Two Factories, Integrated Manufacturing Support

Pro-Tech supports outdoor-cooking projects through product design, tooling, metal forming, welding, assembly and packing.





WUXI & TAIZHOU, JIANGSU

Two production bases · 10,000 m²+ combined floor area

01 LASER CUTTING
Flat-sheet profiles

02 CNC FORMING
Sheet-metal bending

03 METAL SPINNING
Curved shell forming

04 HYDRAULIC FORMING
Drawing and tool forming

05 ROBOTIC WELDING
Fixture and program coordination

06 ASSEMBLY & INSPECTION
Component connection and whole-product checks

PROJECT QUALITY
Acceptance follows approved drawings and samples.

DOCUMENT SCOPE
Test documents are checked against the exact model and configuration.

OEM / ODM
Drawing-based production or joint development from requirements.

Wuxi Pro-Tech · Jiangsu Pro-Tech

sales6@wxprotech.com | +86 13003386828

Outdoor Cooking and Camping Brands

Tooling, sampling and production cooperation is organized around project drawings and inspection requirements.

9	6	3	6
PARTNER BRANDS	BRAND MARKETS	CONTINENTS	OUTDOOR CATEGORIES

BLAZE™ OUTDOOR KITCHENS + GRILLS

USA

Outdoor gas grills & kitchens

kandu cooking

Netherlands

Vertical charcoal grill

SUNJOY GROUP

USA

Patio & outdoor products

BLAU FISCH

Russia

Tent stoves & wood stoves

YOK™

USA

Kamado accessories

VEBA

Netherlands

Fire pits & kamado grills

Rise Creation

Japan

Fire pits & portable grills

Canada

Wood-fired pizza ovens

SLR INTL

USA / Canada

Outdoor cooking distribution

Brand names and trademarks belong to their respective owners. Category coverage does not mean every brand purchases the kamado products shown in this brochure. Cooperation scope follows the parties' agreement.

Start the Next Kamado Project with Your Requirements

Select a documented product format or bring a new product idea.

Tell us what the product needs to do.

01 USE REQUIREMENTS

Cooking method, placement scenario and target market.

02 DRAWING OR REFERENCE

Share an existing shape, size or configuration idea.

03 PHYSICAL SAMPLE

Review structure and manufacturing requirements around the actual sample.

PROJECT CONTACT

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Phone / WhatsApp +86 13003386828

A drawing or sample is not required for the first conversation. Once the scope is clear, specifications, samples and production requirements are confirmed item by item.