



CHARCOAL by kamado ARGENTINO

S M O K E R & G R I L L

ABOUT US AND OUR PHILOSOPHY

KAMADO ARGENTINO is a company based in Argentina with a presence in 5 countries in South America and Spain. We are dedicated to manufacturing, assembling, and distributing Kamado ovens, along with their accessories and consumables, while amplifying the cooking culture with Kamados through classes, catering, and various services.

Our philosophy in the production of charcoal and consumables is based on responsibility and commitment to the environment, using sustainable management of natural resources to obtain high-quality charcoal and wood chips.

The increasing demand for these products has generated a new business unit for our company, with an annual growth rate of 50%, primarily focused on European markets.

Through our work, **KAMADO ARGENTINO** seeks to revalue local wood and promote responsible management of green areas while providing customers with a high-quality and durable product that offers exceptional flavor and reduces cooking times, resulting in both economic and resource savings.

Furthermore, **KAMADO ARGENTINO** is committed to using only sustainable and environmentally safe materials, ensuring the quality of our products and respect for the biodiversity of the region in which we operate.

KAMADO
ARGENTINO
SMOKER & GRILL



WHITE
QUEBRACHO



HARD TROPICAL
WOODS

HIGH-QUALITY CHARCOAL

KAMADO ARGENTINO offers a line of quality-controlled products, ensuring stable and high-quality production. All our products are designed for specific uses, with measured and analyzed performance.

Our charcoal is available in four sizes: 3kg, 6kg, 8kg, and 10kg, and can be packaged in standard bags, premium quality bags, or cardboard boxes. We also offer private labeling options for our clients.

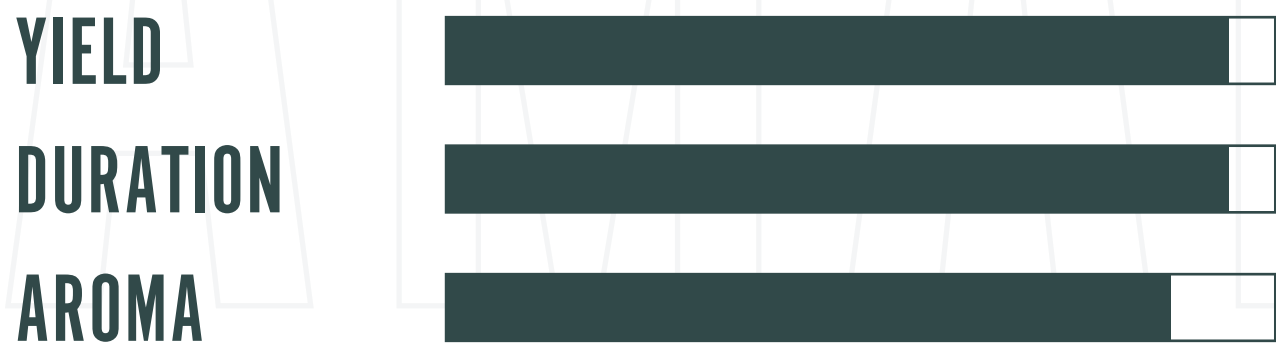
Our range includes charcoal for professional use (hospitality industry), charcoal for Kamados, charcoal for Basque or open grills, charcoal for barbecues, smoking wood chips, and 100% Solid Alcohol ignition tablets.

- **FROM ARGENTINA TO THE WORLD**

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WHITE QUEBRACHO



Calorific value	= 8000 Kcal/Kg
Source	Ecologically pruned
Recommended for	Kamados, Open fire and JOSPER oven
Granulometry	≤ 80 - 160 mm
Carbon	> 80 %
Ashes	< 2,8%
Moisture	4 %
Density	280 kg/m³

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100% White Quebracho charcoal.

The most commonly used hardwood charcoal in the professional hospitality industry and high-quality barbecues like the Kamado Argentino.

It is produced by suffocation in ovens with a diameter of over 30 meters for a duration of 25 days.



This charcoal is calibrated in pieces larger than 50 mm up to 120 mm.

It has a burning duration of over 5 hours with no spark generation.

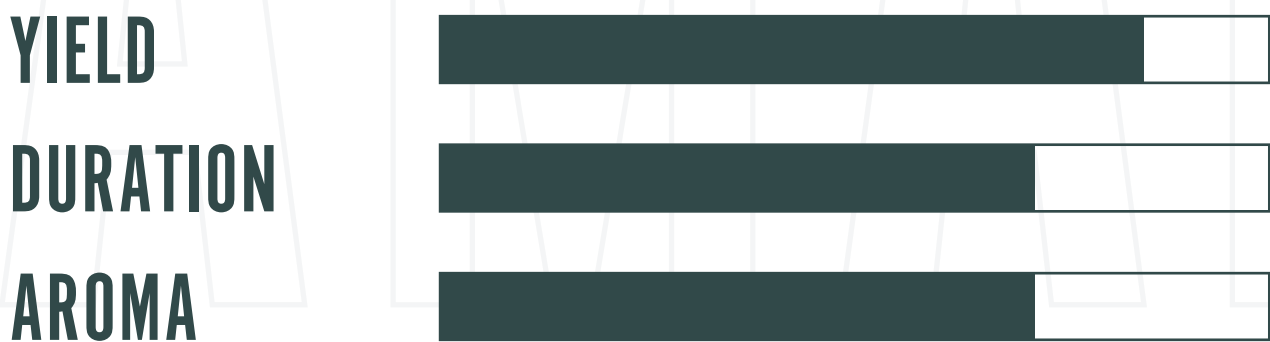
Recomendado para:

- Kamado 
- Josper oven 
- Vasca Grill 
- Robata 

Recomended size:
8 / 10 & 20 KG

HARDWOODS MIX

The mix of hardwoods used in our charcoal production includes guayacan, guayabi, mistol, quebracho blanco, and quebracho colorado.



Calorific value	= 6500 Kcal/Kg
Source	Ecologically pruned
Recommended for	Kamados, Open fire and JOSPER oven
Granulometry	≤ 130 - 200 mm
Carbon	> 75 %
Ashes	< 5%
Moisture	6 % ~ 8 %
Density	238 kg/m³

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Charcoal made from a mix of 70% White Quebracho and 30% other hardwoods.

This charcoal offers similar performance to 100% White Quebracho at a more competitive price.

It includes species such as Guayacan, Guayabi, and Mistol.

It is excellent for home grills.

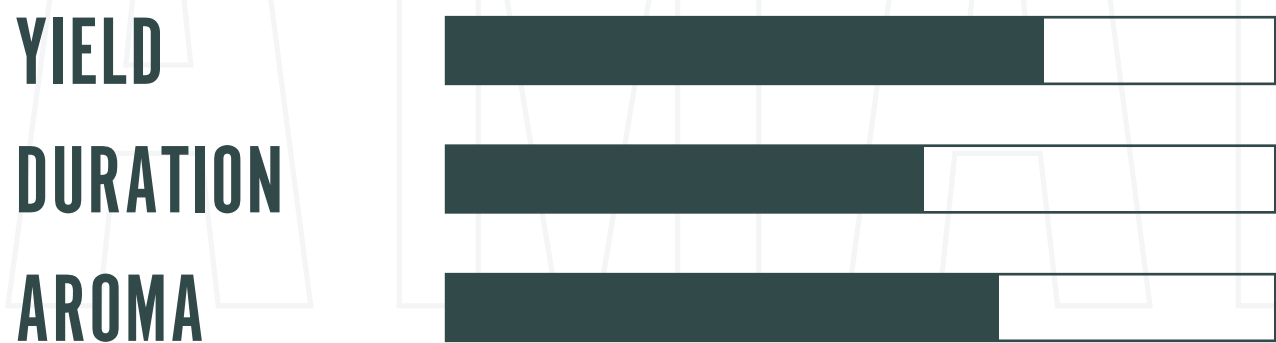
Recommended for:

- Kamado 
- Argentinian grill 
- Robata 

Recomended size :
5 & 6 KG



SEMI HARDWOODS



Calorific value	= 8000 Kcal/Kg
Source	Ecologically pruned
Recommended for	Open fire and JOSPER oven
Granulometry	≤ 20 - 160 mm
Carbon	> 80 %
Ashes	< 3%
Moisture	< 8 %
Density	235 kg/m³



CHARCOAL FOR BBQ



Calorific value	= 6000 Kcal/Kg
Source	Ecologically pruned
Recommended for	Bbq Weber style
Granulometry	≤ 20=110 mm
Carbon	> 75 %
Ashes	< 9 %
Moisture	< 8 %
Density	230 kg/m³

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Typical charcoal used in Weber-style grills and for general use.

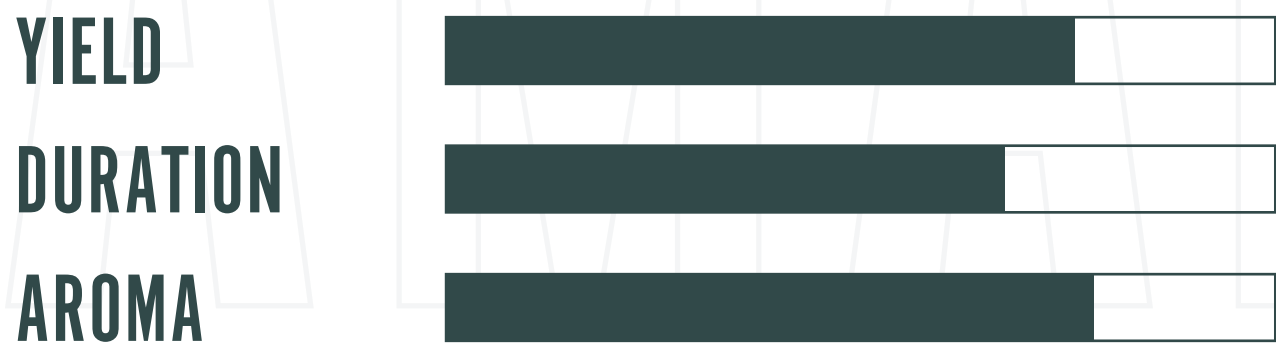
It is available in 2.5 kg and 3 kg versions, ideal for personal use.

This charcoal has the smallest grain size among the Mix of Hardwoods charcoal.

This product is intended for supermarkets, retailers, and large surfaces.

Can be packaged with the customer's brand. Unbeatable price.

QUEBRACHO BRIQUETTES



Calorific value	= 8000 Kcal/Kg
Source	Ecologically pruned
Recommended for	Open fire and Jasper oven
Granulometry	≤ 6 cm
Carbon	> 80 %
Ashes	< 5 %
Moisture	< 5 %
Density	1200 - 1300 kg/m³



Ecological briquettes made from the waste of Quebracho mix charcoal.

WOOD CHIPS



Chips are generated from responsible pruning of native trees with Integrated Livestock, making them sustainable firewood and not obtained from deforestation. They are part of the residual waste of the trees, helping to regenerate and preserve biodiversity, contributing to ecosystem growth.

We work with a Forest Management Plan with Integrated Livestock, ensuring the sustainability of this firewood.

Our wood chips are the only ones free from pesticides and agrochemicals, designed to enhance the flavor of food in your kamado.

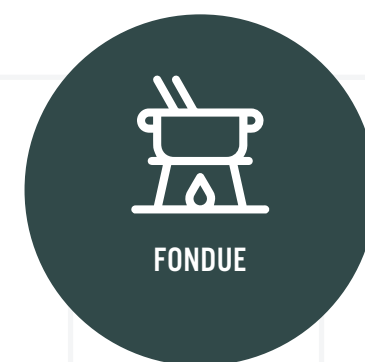
We offer 3 varieties: **Intense**, **Medium**, and **Mild**, in two sizes of 140g and 500g.

SMOKELESS IGNITION TABLETS

SMOKELESS

NO BAD ODORS

NO TOXIC SUBSTANCES



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2023



WELCOME

TO THE **KAMADO ARGENTINO** EXPERIENCE

kamadoargentino.com.ar

 @kamadoargentino

Adrian Alegre
info@kamadoargentino.com.ar
+54 9 11 5417-0349