



MUSTANG

THE SUPREME GRILLING EXPERIENCE




MUSTANG



Versatile Kamado

Ceramic Kamado charcoal grills for long grilling in low heat. The Kamado is a grill, smoker and oven in one. With optional accessories, you can grill even more versatility.

All Kamados include

- Ceramic Mullite clay with thermal resistance of up to 1,000 °C
- Cast iron top vent guarantees precise ventilation adjustment
- Bottom vent with mesh
- Cast iron charcoal grid
- Ceramic deflector
- Grill grid made from 304 stainless steel
- 10-year warranty program. See the warranty program at mustang-grill.com



Kamado charcoal grills

Barbecue grilling has already taken most of the Nordic and Baltic countries by storm. And its popularity is only growing. What is this all about?

In barbequing, you grill the meat in low heat for a long time, making it extra tender and providing it a nuanced flavor. Barbequing often utilizes smoke circling around the meat, cooking the meat in the process. It is as if smoking and grilling were to work together. Learn more about Mustang barbecue grills and master the new way to grill.

The unique, renewed Kamado

Kamado grills have played a major part in the barbequing breakthrough. Their unique ability to store heat makes cooking large pieces of meat in low heat for longer periods of time easier. We have developed our Kamado grills from the viewpoint of the users. Mustang Kamado grills challenge the big international brands with their quality and features.

Grilling causes an unstoppable urge to experiment only measured by the end results. We want our customers to get the most out of their grills.



The addictive and versatile
Kamado will captivate you



XL



Charcoal grill Kamado XL

Grill grid Ø 52 cm made from 304 stainless steel. Cast iron charcoal grate. Bottom vent with wire mesh. The cover and the firebox feature a high-quality glass fiber gasket with a metal grid. Powder-coated trolley with four small casters, two of them lockable. Includes a three-legged ceramic deflector and an ash rake. Grill cover 606696 Kamado XL/XXL, sold separately.

Grill dimensions: 133 x 81 x 113 cm
325389



L



Charcoal grill Kamado L

Grill grid Ø 47 cm made from 304 stainless steel. Cast iron charcoal grate. Bottom vent with wire mesh. The cover and the firebox feature a high-quality glass fiber gasket with a metal grid. Powder-coated trolley with four small casters, two of them lockable. Includes a three-legged ceramic deflector and an ash rake. Grill cover 291123 Mustang Grill cover Kamado L, sold separately.

Grill dimensions: 127 x 75 x 115 cm
325387



M



Charcoal grill Kamado M

Grill grid Ø 38 cm made from 304 stainless steel. Cast iron charcoal grate. Bottom vent with wire mesh. The cover and the firebox feature a high-quality glass fiber gasket with a metal grid. Powder-coated trolley with four small casters, two of them lockable. Includes a three-legged ceramic deflector and an ash rake. Grill cover 291122 Mustang Grill cover Kamado M, sold separately.

Grill dimensions: 116 x 64 x 107 cm
325385



Ready for use
right away!

Your Kamado contains:

- stainless steel grid
- ceramic deflector
- ash scraper



S



Charcoal grill Kamado S

Grill grid Ø 32.5 cm made from 304 stainless steel. Cast iron charcoal grate. Bottom vent with wire mesh. The cover and the firebox feature a high-quality glass fiber gasket with a metal grid. Handle made from heat-treated bamboo. Includes a table frame, a three-legged ceramic deflector and an ash rake.

Grill dimensions: 54 x 48 x 49 cm
325383

Kamado accessories

The accessories for Mustang Kamado grills allow for a versatile experience. Get the most out of your grill and customise it to suit your specific use.



Grid expander

Use the grid expander to multiply your grill's grilling area. Select grid expander of the size of your choice and place it over the normal grilling grid. Utilize the different temperatures brought about by the height difference. You can also use the elevated grate to make pizza. Place the pizza stone over the grid expander, bringing it closer to the grill cover. The heat reflected from the cover cooks the pizza toppings, while the pizza stone is cooking the base of the pizza. Mustang grid expanders are made of high-quality 304 stainless steel.

325397 Grid expander S/M

325398 Grid expander L/XL/XXL



Deflector

The ceramic convector stone prevents direct heat from entering the grilled food. The convector allows you to prepare oven dishes at low temperatures in your Kamado grill. Mustang deflectors are made from cordierite.

325404 Deflector S

300538 Deflector M

313529 Deflector L

629899 Deflector XL



Rotisserie kit

Can you resist the smell of a rotisserie chicken? With the Mustang Kamado rotisserie kit, you can prepare delicious dishes easily. The electric motor has the stamina to rotate big and heavy products you want to grill.

The shaft and the meat forks are made from high-quality 304 stainless steel.

325408 Rotisserie kit M

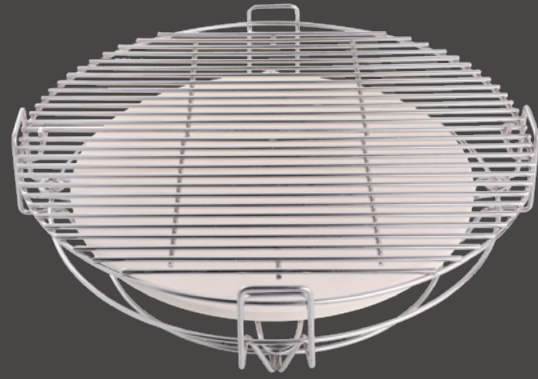
325409 Rotisserie kit L

629908 Rotisserie kit XL



Kamado accessories

5-in-1 grilling system



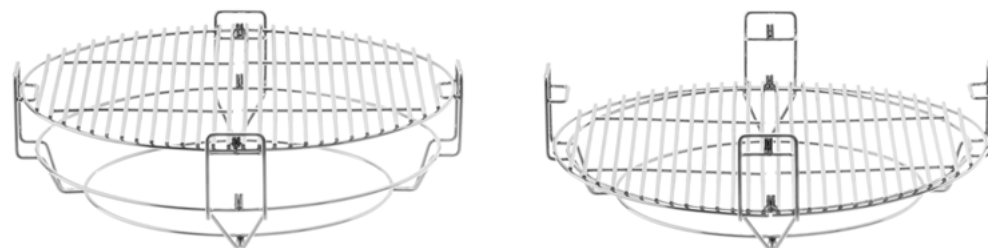
The 5-in-1 grilling system will revolutionize your grilling experience. You can grill directly and indirectly at the same time. You can place grids at two different heights. Or you can easily use the round-based wok or cast iron pan in the grill.

The Mustang grilling system has two semicircular grids, two half moon deflector made of cordierite, flexible grilling rack and steel ring. All steel parts are made of high-quality 304 stainless steel.

325401 5-in-1 Grilling system M

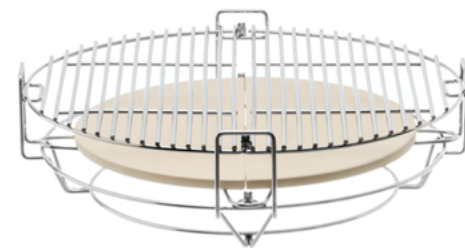
325402 5-in-1 Grilling system L

629906 5-in-1 Grilling system XL



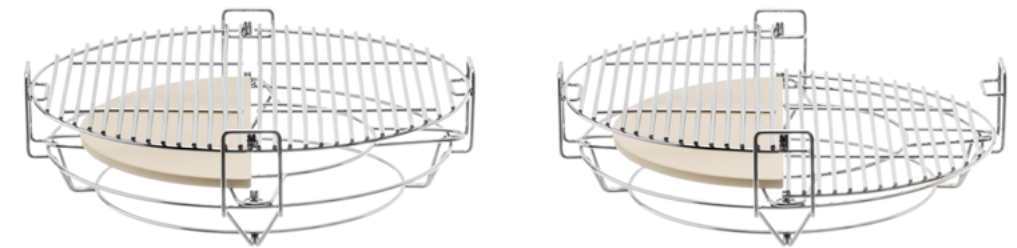
1 – Direct grilling at two heights

Direct grilling is what people generally think of when they talk about grilling. The products you want to grill are directly above the embers. Steaks, chicken fillets or vegetables are grilled rapidly at relatively high temperatures. The half moon deflectors of the 5-in-1 grilling system are removed and replaced with grilling grids and you are good to go. The grids can be placed at two different heights. You can either grill with the grill lid open or closed.



2 – Indirect grilling

Indirect grilling is often used for cooking large pieces of meat in low heat for long periods of time, low & slow. Both deflectors are placed in place to prevent heat from the embers from hitting the grilled meat directly. The deflectors guide the heat upwards via the side walls of the grill. The cover will redirect the heat down and make it rotate inside the grill, similarly to the convection oven. Indirect grilling is always done with the grill lid closed. Tasty briskets and tender pulled pork are always prepared using indirectly grilling.



3 – Simultaneous direct and indirect grilling

The 5-in-1 grilling system enables the simultaneous use of both, direct and indirect, grilling methods. Use one half moon deflector and grilling grid above it for indirect grilling, and the other half of the grilling grid for direct grilling without a deflector. By placing the grilling grid at different elevations, you can regulate the temperature on the grids even better.



4 – Pizza

The Kamado grill is ideal for making pizza. By opening the top and bottom vents, the temperature will rise rapidly up to or above 300 °C, which is the appropriate temperature for baking pizza quickly. Put the grilling grids in the top position, place both half moon deflectors over the grids and place the separately sold pizza stone on top of them. Heat the pizza stone to the appropriate temperature and place the pizza on the pizza stone. The pizza stone makes the pizza base crisp and the heat directed from the lid of the Kamado cooks the pizza toppings. If the Kamado has been used often and grease has accumulated on its surfaces, you should burn the grease off before making pizza. This way, unpleasant flavors will not end up on your delicious pizza.



5 – Accessory rack

Utilize the accessory rack with round-based pots and pans. Prepare tasty Asian delicacies using the Mustang wok (603438), which stays in place in the accessory rack.



Wooden table

Wooden table Kamado L

A sturdy pinewood table for the Mustang Kamado L grill. Dimensions: 120 x 90 x 86 cm The table increases the comfort of grilling and provides storage space in the grilling area. Convenient wheels make moving the table easier. The table comes with a base that prevents heat from the grill from entering the wooden structures. Waxed wooden surface. Grill cover 605795 Mustang Grill cover Kamado L for the wooden table, sold separately. Warranty 12 months. 604571



Wooden table adabter kit Kamado M

With this adabter kit, you change the Mustang Wooden table Kamado L (604571) to fit a Mustang Kamado M grill. Warranty 12 months. 604579



5 in 1 Grilling system

5 in 1 Grilling system Kamado XL

Fits Mustang Kamado XL or other 23,5" or 24" kamado grills. 629906



5 in 1 Grilling system Kamado L

Fits the Mustang Kamado L or other 21" Kamado grills. 325402



5 in 1 Grilling system Kamado M

Fits the Mustang Kamado M or other 18" Kamado grills. 325401



Grid expander

Grid expander Kamado L/XL/XXL

The grid expander will add grilling space for the Mustang Kamado L, XL, XXL or other 21", 23.5/24" or 26" Kamado grills. Made from 304 stainless steel. Dimensions: 39 x 32 x 11 cm. Warranty 120 kk. See warranty program on the website. 325398



Grid expander Kamado S/M

For Mustang Kamado S, Kamado M or other 16" and 18" Kamado grills. Dimensions: 28 x 8 x 22 cm. Warranty 120 kk. See warranty program on the website. 325397



Contains

a holder rin
rotisserie shaft
motor

Rotisserie shaft made from 304 stainless steel.



Rotiserry kit

Rotiserry kit Kamado XL

Rotiserry kit for the Mustang Kamado XL or other 23,5" or 24" Kamado grills. Dimensions: 90 x 60 x 15 cm. Warranty 12 months. 629908



Rotiserry kit Kamado L

Rotiserry kit for the Mustang Kamado L or other 21" Kamado grills. Dimensions: 85 x 15 x 55 cm. Warranty 12 months. 325409



Rotiserry kit Kamado M

Rotiserry kit for the Mustang Kamado M or other 18" Kamado grills. Dimensions: 75 x 15 x 46 cm. Warranty 12 months. 325408



Ceramic convector stone. Prevents direct heat from entering the grilled food. The convector allows you to prepare oven dishes at low temperatures in your Kamado grill. Can also be used as a cooking surface.



Deflector

Deflector Kamado XL

Suitable for 23,5" and 24" Kamado grills. Dimensions: 48 x 44 x 6 cm. Warranty 24 months. 629899



Deflector Kamado L

Suitable for 21" and 22" Kamado grills. Dimensions: 42 x 40 x 6 cm. Warranty 24 months. 313529



Deflector Kamado M

Suitable for 18" Kamado grills. Dimensions: 37 x 6 x 33 cm. Warranty 24 months. 300538



Deflector Kamado S

Suitable for 16" Kamado grills. Dimensions: 30 x 32 x 6 cm. Warranty 24 months. 325404





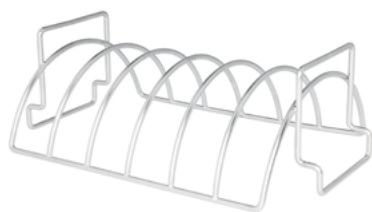
Grill lighter

Easy-to-use and safe electronic grill lighter. Power output 2,000 W. Length of cable 2 m. Lights charcoal quickly and easily. Also suitable for lighting fireplaces. Temperature up to 650 degrees. Warranty 12 months. 611810



Kamado Ignition fan

With the fan, the coals receive more air when igniting the Kamado grill. This way, the coals light up faster. Fits the Mustang Kamado L and Kamado XL grills. May be used with models from other manufacturers depending on the dimensions. Uses 4 x 1.5 V AA batteries (not included). Dimensions: 10.5 x 9 x 16 cm. Warranty 12 months. 610669



Ribs rack

A sturdy rack for grilling ribs and large pieces of meat. Dimensions: 38 x 25.5 x 13 cm. 604028



Kamado ash scraper

You can easily remove cool ash from the firebox with the long-stemmed ash scraper. Suitable for all Kamado grills. Length 46 cm. 325396



Grid tongs

The stainless steel tongs allow you to lift hot grids from the grill without burning your fingers. Designed especially for kamado grills. 300540



Digital cooking thermometer

A digital Bluetooth cooking thermometer. Contains two temperature sensors. Magnetic fastening to the grill body. Temperature measurement range -50 – +300 °C. Range 10 m. Battery life 100 h (1 x CR2032, included in the product). Illuminated LCD display. iOS 7.0 or newer, Android 4.3 or newer. The app is only available in English. Only suitable for meat. 621531



Digital cooking thermometer

Push the thermometer in the grilled item for a fast reading in approx. 15 seconds. Operating temperature -40 – 250 °C. Rotating display. Battery included: 1 x LR754. 324171



Injector

A very high-quality injection spray for adding liquid to the food to be barbecued. Injector body of 201 stainless steel and needles of 304 stainless steel. Two needles per package. 324172



Butcher Paper 73 cm x 30 m

Kraft paper made from material approved for food contact for BBQ grilling. Used for wrapping meat towards the end of grilling. Unlike aluminum foil, the paper is permeated by smoke. Keeps grilled food succulent. Density 80 g/m². 607766





Smokey flavor with the Kamado

Smoking wood chunks provide the aroma of the wood type to the grilled/smoked food. Made from 100% new wood. No additives. Perfectly suited to Kamado grills.



Smoking wood chunks Apple 8 L

Apple has a light aroma perfect for the smoking of white meat and fish. 324284



Smoking wood chunks Oak 8 L

Oak has a mild flavor perfect for increasing the smokiness of all smoking and grilling products. 324286



Smoking wood chunks Hickory 8 L

Hickory provides a strong and spicy flavor of smoke to the grilled/smoked products. Especially ideal for red meat and game. 324285



INGREDIENTS

- 1.5 kg unseasoned chicken wings
- 1 dl oil
- 70 g spice rub
- 1.5 dl breadcrumbs
- 1 dl alder smoking shavings

Smoked chicken wings

Serve the lightly smoked wings with vegetable sticks and tzatziki, for example.

INSTRUCTIONS

Start by combining the spice rub and oil, then pour the mixture on top of the chicken wings, mix carefully and leave in the refrigerator to marinate for at least 24 hours. Add the breadcrumbs shortly before grilling and mix the wings well with the rest of the ingredients.

Heat the kamado to approx. 200 °C and make sure that all of the charcoals are evenly lit. Tip! You can use an empty egg carton, for example, to help light the charcoals. The kamado ignition fan placed at the bottom vent of the kamado is another excellent tool for lighting the charcoals.

Place the heat deflector plate inside the grill and let it heat up properly for approx. 5 min. At this point, you can close the lid and vents 3/4 shut. Next, add approx. 1 dl of alder smoking shavings onto the plate, place the grilling grate inside the kamado and then the chicken wings on the grate, leaving approx. 4–5 cm of empty space at the edges to prevent the outermost wings from burning. Close the lid. The heat will even out and decrease slightly from the initial temperature, as it should. The aim is to cook the wings at a temperature of approx. 150 °C for roughly 30–40 min.

Use these





INGREDIENTS

Meatball

1.5 kg ground beef
(fat content 17–20%)
Season to your liking:
salt
black pepper
cumin
smoked paprika powder

Stew

3 cans peeled tomatoes
(same amount of water)
2 onions
1–2 bell peppers
3–4 cloves of garlic
4–5 fresh jalapeños
2–3 tsp crushed chipotle pepper
1 can black beans
1 bundle fresh coriander
oil for cooking

Over the top chili

You can serve this delicious over the top chili with rice and smetana or use it to prepare delicious tacos, burritos or a nacho pan for a get-together!

INSTRUCTIONS

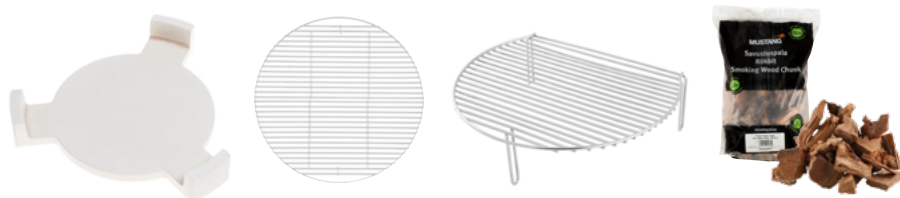
Heat the kamado to approx. 150 °C and place a cast iron wok pan on the grate; use a heat deflector plate under the grate to block direct heat. Sauté the chopped onions, bell peppers, garlic and jalapeños on the pan (for approx. 5–10 min). Add the peeled tomatoes (along with the liquid in the cans), beans, crushed chipotle and water. Leave to simmer.

Prepare the meatball by adding the seasonings and kneading the meat into an evenly mixed ball. If needed, add 2–3 Mustang smoking wood chunks to the kamado and place the meatball on

a grate on top of the wok pan. Smoke the meatball for approx. 2–3 hours while keeping the kamado at approx. 120–150 °C. You can stir the stew cooking below the meatball every once in a while, and you can add a little bit of water if the stew thickens too much.

Once the meatball is cooked (at this point, it is fine even if the meatball is still medium on the inside), cut the meatball into pieces or crush it, add the pieces to the stew and simmer over low heat for another 30–60 min. Garnish the over the top chili with fresh coriander.

Use these



INGREDIENTS

2–4 kg beef brisket
30 g no-salt or low-salt spice rub
per 1 kg meat
black pepper and more salt if
needed

Kebab skewer with whole meat

This absolutely delicious meat is great inside a pita pocket, served with fresh salad and yogurt sauce, for example!

INSTRUCTIONS

Take the meat out of the refrigerator 1–2 hours before grilling. Make the spice rub from dried spices of your choosing or use a ready-made spice rub bought from the store.

Heat the Mustang Kamado to approx. 175 °C, check that all of the charcoals are burning evenly in the fire box and install the rotisserie ring inside the kamado. Close the lid and leave the bottom and top vents only slightly open to prevent the charcoal from going out.

Cut the meat across the grain into as thin slices as possible and season the slices with spice rub. Add salt and pepper if you wish. Thread the meat tightly onto the skewer by simultaneously pressing the skewer against the table. Press the meat into a tight bar on the skewer and fasten the wing nuts of the forks securely. Place

the skewer inside the kamado and turn on the rotisserie motor. The grill temperature should be slightly higher, approx. 120–130 °C, for the first 30 min or so. After that, you can lower the temperature to approx. 80–90 °C by adjusting the vents.

The skewer will take approx. 4–6 hours to cook, depending on its size and the temperature. The rough rule is that 1 kg of meat takes 1.5 hours, 2 kg takes 3 hours, etc.

The meat is easy to slice if you place the skewer upright on the table, place a large serving dish below the skewer and cut thin slices of meat parallel to the skewer.

This absolutely delicious meat is great inside a pita pocket, served with fresh salad and yogurt sauce, for example!

Use these





INGREDIENTS

For the ribs:

5 kg pork ribs
Salt and pepper
Olive oil
Barbecue sauce
1 bunch large spring onions
2 ears sweet corn
2 bunches carrots, with tops
Salt and pepper

For the herbed butter:

150 g softened butter
1 dl chopped parsley
1 dl chopped thyme
Salt and pepper

Ribs

Ribs are a part of grilling, and these will get flavour from herbed butter and barbecue sauce.

INSTRUCTIONS

Bring the ribs to room temperature a couple of hours before grilling. Season with salt and pepper and drizzle over a bit of olive oil. Heat up the Kamado with plenty of charcoal so that the heat will hold up for several hours. You can place the ribs on the grill when it reaches about 125 °C. The grilling time will be about 4 to 5 hours, depending on the size and how thick the ribs are, and even longer at a lower temperature. Brush the ribs every so often with an even coating of barbecue sauce while they are cooking. And here's a tip: you

could use any store-bought barbecue sauce of your choice to glaze the ribs.

Mix together the butter, herbs and seasoning. Grill the vegetables whole: season with salt and pepper and spoon over a generous amount of herbed butter while they are cooking. You should position the vegetables above the ribs on the raised grate of the Kamado cooking system so that any drips will impart flavour to the meat as well.

Use these



INGREDIENTS

Approx. 2.5 kg of beef entrecôte
150-200 g of rub marinade

Beef entrecôte cooked whole in the Kamado

Put a big chunk of meat in a grill and grill it slowly in low temperature to get the best meat ever. Have a look at our foolproof tips.

INSTRUCTIONS

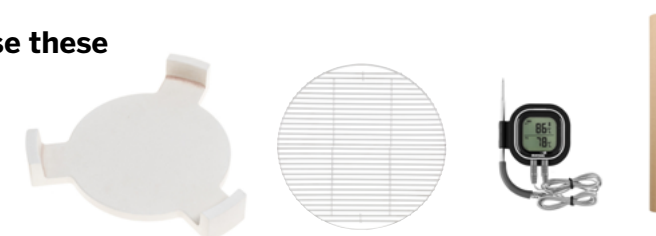
Remove any possible membranes from the meat. Leave the fat, however, as it makes the meat juicy as it cooks. Rub the marinade over the surface of the meat and roll it tightly in cling film. After that, place the entrecôte in the fridge to absorb the flavour for at least 24 hours. Take the meat out of the fridge approx. one hour before barbecuing. The Kamado should be heated up properly at the start for meats that require a long cooking time. It will then not be necessary to add charcoal during the barbecuing process. In the Kamado, it is easy to control heat and flames with the air intake holes. The use of the deflector or other heat distribution plate is also recommended to prevent the meat from burning on its underside and eliminate the need to turn it constantly in the barbecue.

You will get the best result from a probe thermometer. If you like your meat medium and to cut it with a knife, an inner temperature of 54-55 °C is good. This can be achieved with a temperature in the Kamado of 100-120 °C for approx. 4-5 hours. If, on the other hand, you want your meat a little juicier and to be able to tear it rather than cut

it, you can continue cooking at a low temperature (approx. 80-100 °C) for a longer time. You can also coat your meat during the barbecuing, either with barbecue sauce or the salt solution.

You'll find the best settings and temperatures by experimenting with different variations!

Use these





It's always the right weather for grilling

The Kamado grill is ideal for winter grilling. Especially when preparing dishes in the slow and low style. This way, you don't have to stand by the grill in the cold. The ceramic body of the grill stores heat in itself and provides it evenly during long grilling sessions. This will not be affected by snowfall or blistering cold temperatures.

When grilling in the wintertime, you should take the following into account:

- ✓ Carefully clean the grill of any snow before use. A cover over the grill makes cleaning easier.
- ✓ Carefully remove the cover from the grill. Although Mustang covers can withstand -20 °C temperatures, they are rigid when cold and may tear if handled roughly.
- ✓ Also remember to clean the grill's surroundings of any snow to make grilling more comfortable.
- ✓ When using Kamado grills, carefully open the grill cover so that any seals frozen together do not tear. Tip! Put a thin piece of wood between the lid and bottom of the Kamado grill. This way, the seals will not be able to freeze together.
- ✓ When using Kamado grills in the winter or after heavy rainfall, first, place a few pieces of charcoal in the grill and light them. A small flame will remove any moisture from the grill's structures before the actual grilling with more charcoal. This will prevent the formation of any cracks.
- ✓ After use, protect the grill with a cover to make it easier to use next time. Please note! Always wait for the grill to cool before covering.



Cover Kamado M

A PVC-coated cover for Kamado grills. 500 x 300D, polyester fabric 130 g/m², UV-protected. Suitable for 18" Kamado grills. Dimensions: 63 x 63 x 79 cm. 291122



Cover Kamado L

A PVC-coated cover for Kamado grills. 500 x 300D, polyester fabric 130 g/m², UV-protected. Suitable for 21" and 22" Kamado grills. Dimensions: 73 x 73 x 89 cm. 291123



Cover Kamado XL/XXL

A PVC-coated cover for Kamado grills. 500 x 300D, polyester fabric 130 g/m², UV-protected. Suitable for 23.5" and 26" Kamado grills. Dimensions: 80 x 80 x 90 cm. 606696



Protective cover for the Kamado L wooden table

PVC-coated 600 x 300D polyester on the inside, 330 g/m², UV-protected and frost-proof fabric, fire-retardant treatment. Dimensions: 125 x 95 x 115 cm. 605795

Tips for using Kamado grills efficiently



3 – Temperature adjustment

You can adjust the temperature of the Kamado grill very precisely with the top and bottom vents. Light the charcoal and allow it to burn properly. Raise the temperature sufficiently high to store the heat in the ceramic body of the grill. Then, adjust the desired temperature using the vents. Make time for this. The grill will then keep the selected temperature for several hours.



1 – Remove any ash before use

Always remove any ash left behind by the previous use before lighting the Kamado again. Mustang has a wide range of ash buckets and shovels. Always make sure that the ash has cooled down before disposing of it.

4 – Cleaning the grill

The Kamado cleans the inside surfaces of the grill and the deflector independently. Heat stored in the grill and the heat and glow of the charcoal burn off any grease and marinade accumulated on the inner surfaces and deflector of the grill. If necessary, you can help the cleaning process along using a grill cleaning brush with soft bristles. Do not use any cleaning fluids or water to clean the inner surfaces of the grill. You can safely clean the outer surface of the grill with a damp cloth.

5 – Extinguishing and smothering the charcoal

After grilling, close the top and bottom vents of the grill while the lid of the grill is closed. The charcoal inside the grill will be smothered and extinguished by the lack of oxygen. Never use water to extinguish the embers. Any charcoal remaining in the firebox can be used the next time you grill. Every once in a while, check that the air holes of the cast iron charcoal grate are open. To do this, you need to remove the charcoal from the firebox.

6 – Making pizza with the grid expander

The Kamado grill is ideal for making pizza. Smoke formed by the embers will season the pizza. By using Mustang Smoking wood chunks on the embers, you can add their distinctive flavor in your pizza.

Place the grid expander in the grill and put the pizza stone on top of it. This will raise the pizza closer to the grill cover where the reflected heat cooks the pizza toppings. The pizza itself is cooked on top of the hot pizza stone.

2 – Lighting

The Kamado grill is easy to light with Mustang firelighters. You can also use Mustang's electric grill lighter. Never light Kamado grills with lighter fluid. You can accelerate the burning of the charcoal by connecting the Mustang ignition fan to the bottom valve of the grill.



7 – Spare parts

There may be a need to replace worn out or damaged parts of the grill from time to time. In this event, you should contact Mustang's product support for assistance in the procurement of spare parts and supplies. You can contact product support through Mustang's website.



Support and ideas for grilling enthusiasts

Mustang supports grillers in succeeding in and enjoying grilling even more than before.

Mustang — your best friend in the world of grilling!

TEN-YEAR WARRANTY

Mustang warranty programs

Mustang products have been carefully manufactured and tested for quality at the factory. The grills are also covered by the warranty. Check your grill's warranty in the user manual.

Warranty program

mustang-grill.com/en/warranty-program



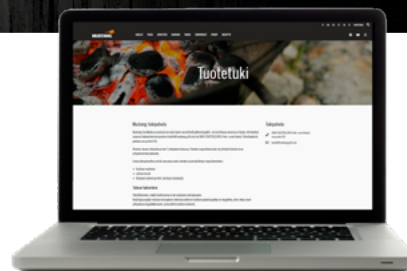
SPARE PARTS AND PRODUCT SUPPORT

Product support

Mustang accessories and spare parts can be bought from well-equipped retailers. If a necessary spare part cannot be found, you can turn to our expert support service

Product support

mustang-grill.com/en/productsupport



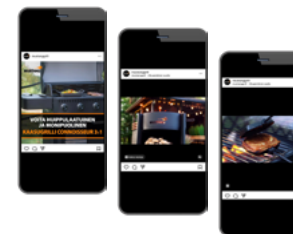
LET'S GRILL TOGETHER

Follow on social media

We share the best grilling tips and the most delicious recipes on our social media channels.



mustanggrill



**Follow
on social
media!**

WEBSITE FOR THE GRILLERS

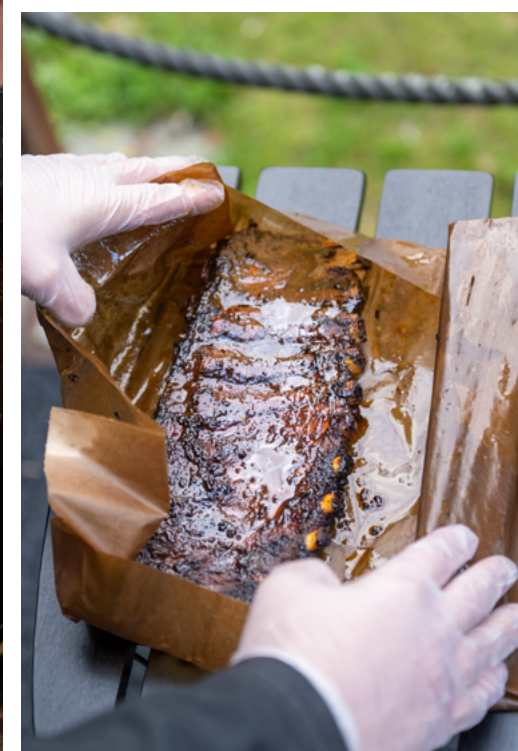
Grilling tips, recipes and all grills and accessories

Find inspiring grilling tips and recipes and all our wide range of grills, outdoor fires, pizza ovens, smokers and accessories on our website.

mustang-grill.com

**Find
something
new!**







mustang-grill.com

TAMMER
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