



Kadai®



The No.1 Barbecue & Firebowl in One.



QUALITY TIME TOGETHER
with **FOOD & FLAMES**

Kadai has revolutionised the way we entertain at home, being the ultimate combination of barbecue and firebowl in one. With over forty award-winning accessories, the Kadai is the perfect barbecue where everyone can enjoy delicious, cooked food followed by a warming fire.

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The beauty of handmade...

For centuries Kadais have been lovingly produced by skilled artisans across Rajasthan as traditional cooking bowls. Nothing beats the handmade craft of beaten metal or turned wood for its individuality in a mass produced world. By purchasing a Kadai or accessory you are helping keep these rich traditions of hand worked metal, stone and woodwork alive and maintaining the culture of family run workshops in India.



with the practical functionality of good design.

For nearly two decades Kadai have been producing this iconic barbecue and firebowl combination, continuously developing new accessories to increase the versatility of this tried and tested design. Alongside the Kadai is a lifestyle range that will complete the perfect setting. All products are made from sustainably sourced and recyclable materials, with the environment always in mind.

Recycled Kadai

For centuries, the kadai has been associated with cooking amazing curries across Rajasthan, from small family-sized bowls to incredible 180cm kadais used at weddings and festivals.

We adapted this iconic design by adding a grill and two stands for use as a functional barbecue/firebowl combination, that is complemented by an ever-expanding range of accessories to entertain and keep us warm in the great outdoors.

These beautiful Kadai bowls are handmade from recycled mild steel by family workshops in India. Hand-cut metal plates are riveted in the traditional way for strength and durability, to give the Recycled Kadai its classic look.

Kit includes: Kadai, High & Low Stand, Holi Grill, Kadai Beads, Tongs, Brush & Filter.

AVAILABLE IN 3 SIZES:

- 60CM** (ideal for small gatherings)
- 70CM** (great for family barbecues)
- 80CM** (perfect for 8 or more people)



70cm Recycled Kadai with Grill Trays and Set of Skillets

Versatility at it's best

The Recycled Kadai comes with a High Stand for barbecuing, plus a Low Stand to convert your Kadai into a firebowl. The Holi Grill allows additional fuel to be added and is easy to remove with the tongs when changing its use from a barbecue to a firebowl. Included is a Wire Brush for cleaning the Grill, and each Kadai is fitted with a Filter that improves drainage when used with the Kadai Beads.

These Beads will also store heat for extended cooking times, insulate the bowl and protect the ground, as well as providing the perfect base for lighting your barbecue.





100cm Recycled Kadai
with Curved Benches

Large Recycled Kadai

Big is beautiful, especially when it comes to live fire cooking. The 100cm and 120cm Recycled Kadais will easily cater for any party or large setting, creating a wonderful garden feature, as well as a place to cook delicious dishes and keep you warm around a roaring fire.

The Large Recycled Kadai comes with a Low Stand, being the optimum height for sitting around a cosy fire and socialising with family and friends.

High Stand also available separately.

Add the Cooking Tripod and Tripod Skillet, specifically designed in a larger size to fit the 100cm or 120cm Recycled Kadai.

AVAILABLE IN 2 SIZES:

- 100CM (Perfect for large gardens and terraces)
- 120CM (Great for parties and larger gatherings)



Firebowl Table

Thoughtfully designed as a multi-functional barbecue and firebowl that is both aesthetic and practical. The sustainably farmed hardwood top is ideal for drinks, nibbles, food preparation and communal cooking, as well as a storage area below for keeping logs dry. It is a truly social experience, when combined with the Curved Benches, creating a wonderful feature in any garden.

The 70cm Firebowl comes with the Holi Grill, Kadai Beads and Tongs but can also fit the Cooking Tripod and its accessories, as well as other Cookware items. To complete the set, a Firebowl Table Shield can be added to keep the Kadai Beads dry and ready for use.

To create the ultimate outdoor living experience, we recommend pairing with the Garden Kitchen, Lanterns and of course, friends and family.



Firebowl Table with Arabian Lantern, Curved Benches and Garden Kitchen

Tula Firepit

Elegantly designed for simplicity, the Tula Firepit creates a wonderful social space to gather around with friends. With its sleek design, all you need is somewhere comfortable to sit, good company and a great sunset.

Every Tula Firepit is fitted with our unique filter system that enables you to leave your bowl outside all year round, when used with the Kadai Beads that help with drainage. Over time, the bowl will oxidise to a wonderful, natural patina that will look beautiful in any environment.

Each Tula Firepit includes: Kadai, Low Stand, Tongs and Kadai Beads.

AVAILABLE IN 3 SIZES:

- 50CM (ideal for small spaces)
- 60CM (perfect for 2-6 people)
- 70CM (great for all the family)



Simplicity at its heart.

To convert your Tula Firepit into a barbecue, simply suspend the Swing Grill from the Cooking Tripod and use the adjustable chain to vary the height for controlled cooking. Alternatively, hang the Tripod Skillet to cook a delicious feast in the wild, whilst enjoying the warmth of the fire.



Travel Kadai Collection

The Travel Kadai is our most compact and transportable barbecue/firebowl rolled into one, complete with its own Duffle Bag. Inspired by the great outdoors, the Travel Kadai was created for an authentic wild-camping experience, spontaneous adventures, or simply for visiting friends.

Robust and durable, this lightweight barbecue is handcrafted from recycled metal by small, family-run workshops in India to create a practical addition to the Kadai range. The 40cm Grill can be used on its own for direct cooking, or in conjunction with the Travel Hook and Skillet, creating a multi-level cooking surface.

When the cooking is over, remove the Grill, build up the fire and warm yourself by the flickering flames.

Each Travel Kadai includes:

40cm Kadai Bowl, Stand, Grill, Tongs, Kadai Beads & Duffle Bag.



Bestseller

Travel Kadai

The kit comes complete with a 40cm Kadai Bowl, Grill, Stand, Kadai Beads and cotton Duffle Bag that is perfect for trips to the beach, festivals, camping holidays or small terraces. Compatible with the Travel Kadai Collection to make this a stand-alone barbecue, as well as a fabulous firebowl that can all fit inside its own Duffle Bag.

W:41cm x D:43cm x H:38cm | XM062-40D



Travel Hook

Uniquely designed to sit on the Travel Kadai and fit inside the Duffle Bag, the Hook is the ideal accessory from which to hang the Travel Kettle, Travel Skillet or Roasting Cage.

W:40cm x D:30cm x H:60cm | XM062-40H



Travel Kettle

Lightweight and made from stainless steel with a heat-resistant handle, the Travel Kettle can hang from the Travel Hook or sit directly on the Grill.

W:20cm x D:13.5cm x H:21cm | XM062-40KE



Travel Skillet

Designed for sizzling steaks, frying eggs or making pancakes, the Travel Skillet hangs from the Travel Hook or sits directly on the Grill. The folding handle allows it to fit neatly inside the Duffle Bag.

Dia. 22cm x H:30cm | XM062-40TS

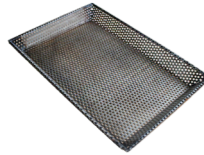




Set of Skewers

Enclosed in a handy, canvas storage pouch, these Skewers have been hand-forged from mild steel with a decorative leaf design; ideal for kebabs, rolled streaky bacon or vegetarian skewers.

L:37cm | XM062-40S



Grill Tray

Perforated to allow the smoky, barbecue flavour to infuse your food, the Grill Tray cooks delicate items or vegetables without them falling through the Grill.

W:28cm x D:19.5cm x H:2.5cm | XM062-40GT



Travel Lid

The practical Travel Lid can be used to either retain the heat and moisture of the food, as a snuffer when camping, or to keep your Kadai Beads dry overnight.

Dia. 41cm x H:17.5cm | XM062-40L



Travel Stool

Handmade from sustainable mango wood with a natural oiled finish, the Travel Folding Stool fits snugly inside the Travel Duffle Bag. Ideal as a camping stool or handy low table.

W:28cm x D:25cm x H:26cm | XM062-40STOOL



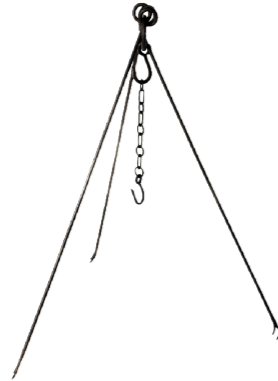
Cookware

COOKING *with KADAI*

Inspired by traditional cooking methods from around the world, the Kadai cookware accessory range has been lovingly created to complement any Kadai. With the clever use of multi-level cooking and other attachments, as well as a range of grill-top accessories, you can cook almost anything in exciting new ways.

Tripod Accessories

Since ancient times, humans have cooked over an open fire using some form of tripod; we have adapted this traditional method by fitting our own design to the rim of a Kadai. To complement this, a range of Tripod Accessories has been created to cook a variety of food in different ways, by using a Bowl, Skillet and Griddle Plate, or simply by hanging a joint of meat over an open fire.



Bestseller

Cooking Tripod

Available in various sizes to fit any Recycled Kadai and Tula Firebowl, the uniquely designed Cooking Tripod is hand-forged in mild steel, adding another level of cooking to your Kadai experience. By raising the links on the Tripod Chain, one can easily vary the height of the food depending on the temperature required.

To fit 50/60cm Kadai | XM078-75
To fit 70/80/90cm Kadai | XM078-95
To fit 100/110cm Kadai | XM078-120
To fit 120/130cm Kadai | XM078-140



Cooking Bowl

Handmade in mild steel, the Cooking Bowl is supplied with a set of 3 chains and is ideal for cooking stir-fries, stews or curries. Either serve directly from the Tripod or use the Trivet supplied.

Available in sizes:
To fit 60cm Kadai | XM079-30D
To fit 70/80/90cm Kadai | XM079-36D
To fit 100/110cm Kadai | XM079-40D
To fit 120/130cm Kadai | XM079-44D



Tripod Skillet

This traditional Tripod Skillet is handmade in mild steel with a pouring spout and handle, for use on the Cooking Tripod as a multi-functional pan, or directly on the Grill for searing food quickly.

Available in sizes:
To fit 60/70/80cm Kadai | XM081-30
To fit 100/120cm Kadai | XM081-48
To fit 120cm+ Kadai | XM081-55



Tripod Roaster

Ideal for roasting a chicken, honey-glazed ham or even a pineapple by encasing it in the cage. The hook helps to turn the Tripod Roaster in various directions for an even cook.

W:24cm x D:14.5cm x H:30cm | XM266



Swing Grill

A variable height grill for use as a secondary cooking level or for keeping food warm. Alternatively, add to the Tula Firepit to convert it into a handy barbecue.

Available in sizes:
To fit 50/60cm Kadai | XM089-60
To fit 70cm Kadai | XM089-70
To fit 80cm Kadai | XM089-80



Stone Griddle Plate

Made from natural soapstone with a mild steel supporting frame and chains. Ideal for quickly searing steaks, fish or vegetables at a high temperature without the need for additional oil.

Available in sizes:
Dia: 40cm | XM080-40
Dia: 62cm (Large) | XM080-60



Cookware Lid

Compatible with the Cooking Bowl, Tripod Skillet, Stone Griddle and other pans, the Cookware Lid retains the heat, prevents the food from drying out and holds the flavour in.

Dia. 31cm x H:15cm | XM061-LID



Barbecue Tool

This mild steel spatula with a hardwood handle is the perfect accessory for smashed burgers and moving food around the Grill. Ideal for use with the Holi Grill, Hot Plate and Stone Griddle.

L:30cm x W:10cm x H:7cm | XM074



Toasting Fork

Forged from mild steel with a hand-worked leaf design, this classic Toasting Fork is ideal for toasting crumpets and cooking sausages or s'mores over an open fire.

W:58cm x D:7cm x H:2.5cm | XM076



Marshmallow Fork

This attractive Marshmallow Fork, with a branch-like design and hardwood handle, can primarily be used to toast marshmallows, but also cook mini sausages with rolled bacon and other treats.

L:69cm x W:22cm x H:3.5cm | XM077



Ladle

Perfect for stirring and serving chillies, stews and curry, the Ladle is made from stainless steel with a hardwood handle and is a great addition to the Cooking Bowl.

W:49cm x D:10cm x H:3.5cm | XM079-L



Set of 3 Grill Trays

Ideal for cooking meat, delicate fish or vegetables individually, the perforated Grill Trays are perfect for easily moving food around the Grill to different heat zones or turning the food before serving.

2x Small Trays W:28cm x D:20cm x H:2.5cm
1x Large Tray W:40cm x D:29.5cm x H:5.5cm
XM067-SET



Set of Skillets

The 3 sizes are an essential addition to any barbecue, allowing for food to be cooked in various sauces, frying off vegetables or cooking seafood. Supplied with a stainless-steel lifting handle.

Small Dia. 22cm
Medium Dia. 25cm
Large Dia. 30cm
XM065



Paella Pan

This very large, mild steel Paella Pan can be used to cook a wide selection of dishes in one pan, including risottos, curries, paella or even an amazing breakfast.

W:48cm x D:54cm x H:5cm | XM066-48



Table Kadai

Enjoy cooking with friends at the table around this compact and convenient barbecue. The handmade, mini Kadai comes complete with a Stand, Grill, Tongs, Mat, 2 Skewers & Kadai Beads.

Dia. 30cm x H:16cm - Skewers L:36cm | XM044





Sizzling Plate

A classic way to cook steaks, fish or vegetables by heating the cast-iron plate directly on the Grill or in the embers, before adding the food. Then, serve the sizzling hot plate on its own hardwood tray.

W:34cm x D:17.5cm x H:5.5cm | XM262



Frying Pan

A lightweight, mild steel Frying Pan with a hardwood handle that is ideal for any pan-fried dish either on the Holi Grill, or in your kitchen. With hanging ring for storage.

Dia. 27cm x W:47cm x H:15cm | XM269



Zhara Roasting Pan

Traditionally used for Indian street food to cook samosas and namkeen, the perforated Pan is ideal for roasting chestnuts or searing steaks directly over the hot coals.

Dia. 34cm x W:85cm x H:7cm | XM068



Chapati Pan

Still used in India, the Chapati Pan is perfect for cooking flatbreads, omelettes, salmon steaks and tasty pancakes. Use on the Holi Grill or directly on the hot coals.

Dia. 24.5cm x W:45cm x H:8cm | XM069



Roasting Oven

Made from stainless steel with a hinged lid and locking catch, nestle the Oven in the hot coals for roasting a chicken, steaming mussels or poaching fish. Includes a perforated tray and steel hook.

W:22cm x D: 18cm x H:13.5cm | XM088-SM



Set of 8 Skewers with Rack

A beautifully crafted Set of Skewers, each with a different leaf design. The Rack is designed to prevent food from sticking on the grill and allows it to cook evenly.

Rack W:38cm x D: 26cm x H:5cm
Skewers L:37cm
XM063-36S8



Cast Iron Griddle

Made from solid cast-iron that retains heat, the Griddle sits in the centre of the Holi Grill and is ideal for flame-grilling vegetables, steak and fish over a high temperature.

W:33cm x D:33cm x H:1cm | XM265



Set of 3 Hand-Forged Utensils with hanger and wrap

Comes complete with a unique hanger that sits on the rim of a Kadai to keep the hand-engraved Spoon, Fork and Spatula handles away from the heat, as well as a cotton wrap for storage.

L:48cm x W:18cm x H:6cm | XM082



70cm Recycled Kadai with Hot Plate, Warming Rack and Kadai Shelf



Kadai Shelf

The Shelf is a handy addition that can be hooked on the edge of any Kadai, so that oils, sauces, seasoning and of course, your essential drink are always to hand.

L:34cm x W:28.5cm x D:10cm | XM070-S



Hot Plate Ring

Made to fit the larger Recycled Kadais as a circular, mild steel Hot Plate for cooking steaks, fish or even smashed burgers. The centre hole allows for refuelling and moving hot coals.

To fit 100cm Kadai: Dia. 97cm x H:3cm | XM245-100

To fit 120cm Kadai: Dia. 117cm x H:3cm | XM245-120



Hot Plate

The Hot Plate sits directly on the Holi Grill but still allows access to the fire. Ideal for sizzling steaks, frying eggs or cooking wonderful breakfasts when used in conjunction with the Grill.

To fit 60cm Kadai: W:58cm x D:29cm x H:1cm | XM095-60

To fit 70cm Kadai: W:69cm x D:35cm x H:1cm | XM095-70

To fit 80cm Kadai: W:78cm x D:39cm x H:1.5cm | XM095-80



Warming Rack

An essential accessory designed with forked legs that sits on the rim of a Kadai. Use as an extra cooking level, for resting meat, warming plates, or keeping food hot and ready to serve.

To fit 60cm Kadai: W:61cm x D:29cm x H:12cm | XM087-60

To fit 70cm Kadai: W:71cm x D:31cm x H:12cm | XM087-70

To fit 80cm Kadai: W:81cm x D:39cm x H:12cm | XM087-80





Slow Cooking & Smoking

The Kadai distinguishes itself from traditional and modern barbecues with a far more diverse range of accessories that have been especially adapted to expand the possibilities of outdoor Kadai cooking.

Chef's favourite



Kadai Lid

The Lid can be used for roasting, smoking and general barbecuing that requires a more even cook, by using the adjustable air vent to control the temperature. Includes supporting ring, hardwood handles and temperature gauge.

To fit 60cm Kadai: Dia. 64cm x H:27cm | XM260-60

To fit 70cm Kadai: Dia. 73cm x H:31cm | XM260-70

To fit 80cm Kadai: Dia. 84cm x H:35cm | XM260-80



Asado Cross

Hand-forged from mild steel for durability, the Asado Cross is adapted from an Argentinian cooking method for slow-roasting large cuts of meat. Includes a ratchet system for altering the height and an adjustable frame.

To fit 70cm & 80cm Kadai
L:93cm x W:60cm | XM278



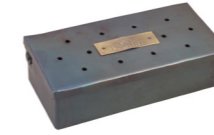
Flambadou

A traditional fire tool from France. Designed with a comfortable, leaf-shaped handle to place in barbecue coals to become red hot. Then, add butter or fat to baste meat or cook oysters.

W:80cm x D:7.5cm x H:11cm | XM267

What feast will you create?

Let us know how your culinary creations turn out on social media by using #kadai #kadaifirebowl and tagging Kadai.



Smoker Box

Made from mild steel with a perforated lid, fill with wood chips and place next to hot coals to bring complexity and flavour to your food. Use it with the Kadai Lid for the best effect.

W:18.5cm x D:8.5cm x H:5cm | XM263



Oak Cooking Plank

A traditional cooking method from Northwest America for cooking wild salmon. This characterful, wavy edge Oak Plank comes with handmade nails and is a brilliant way to slow cook fish.

To fit 70cm or larger Kadais
Approx. W:33cm x D:3cm x H:68cm | XM279



Oak Cooking Plank Frame

Provides a secure support for your Oak Cooking Plank by clamping to the side of a Kadai to smoke fish to perfection.

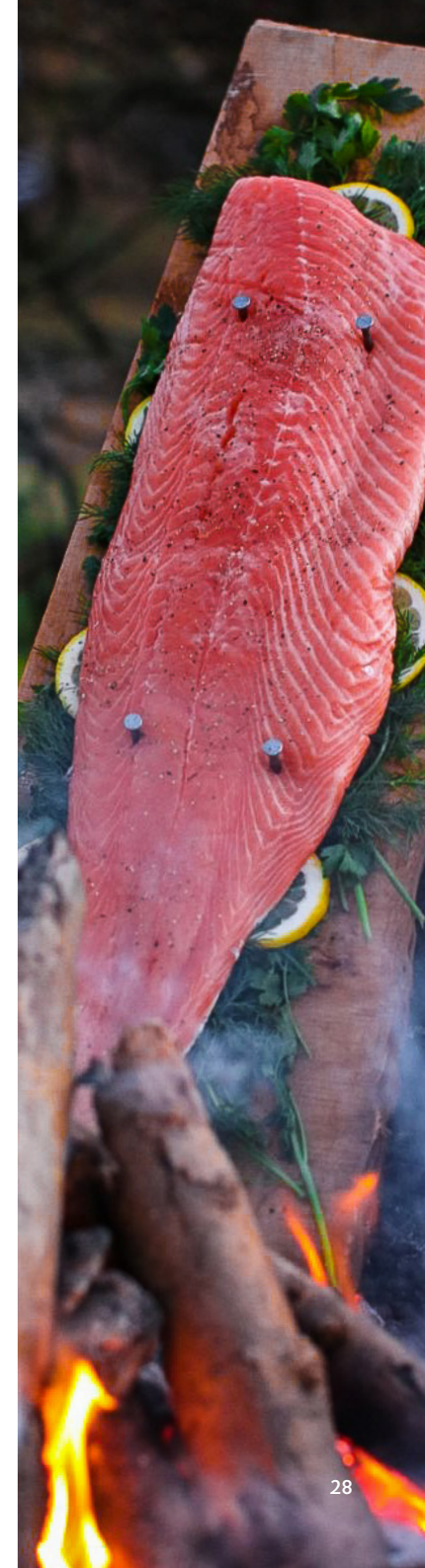
To fit 70cm or larger Kadais
W:7cm x D:22cm x H:22cm | XM279-F

Don't forget your firebowl fuel

Sustainable Charcoal & Wood

The key to any barbecue is good quality fuel; locally sourced lumpwood charcoal is always our preferred fuel, with Kiln dried logs to add flavour or as an alternative heat source, and softwood kindling with natural wood wool firelighters.

Wood, Charcoal & Starter Packs are available





Oven Roasting or Baking

When it comes to having a barbecue, baking or roasting is not the first thing that comes to mind. However, when done properly, delicious dishes can be created with an authentic, wood-smoked, aromatic flavour.

Bestseller



Wood Fired Oven

Handmade in Mexico from fired clay, the Oven sits inside a 70cm or 80cm Kadai using the fire underneath to heat it to over 300°C. Its innovative, slotted base allows continuous and controlled cooking, perfect for roasting and baking, as well as producing delicious wood-fired pizzas.

Included is a Clay Oven, Stand, Oven Plate, Wooden Paddle and Metal Peel.

To fit 70cm or larger Kadais
W:63cm x D:52cm x H:40cm | XM091-S



Oven Dish

Designed to fit inside the Wood Fired Oven, this 30cm mild steel dish is ideal for roasting and baking fabulous creations, such as pies, crumbles, or sautéed vegetables.

Dia:27.5cm x H:4cm | XM268



Pizza Pan

An alternative way to cook wonderful pizzas by assembling them directly on the Pizza Pan and placing in the Oven, or for baking bread.

W:31cm x D:56cm x H:6.5cm | XM091-P

Discover our online videos and tutorials

Our products are all accompanied by instructional and inspirational videos online. Discover more at kadai.com.



Wood Fired Oven
on 80cm Recycled Kadai



WILD BOAR STEAKS, FENNEL & BRAISED CARROTS & A CHARCOAL CREAM SAUCE

A wonderful, lean and flavoursome alternative to pork, wild boar is one of the UK's finest game meats. Served with beer-soaked carrots and our speciality charcoal cream, these pan-fried steaks are truly irresistible.

Prep time: 15 minutes
 Cooking time: 30 minutes
 Recommended Heat: Medium

For the steaks:
 4 wild boar steaks
 Drizzle of rapeseed oil
 3 tbsp salt

For the rest:
 100g double cream
 100g beer
 100g carrots cut into half lengthways
 100g fennel cut into half lengthways

Serves 4

Allow the steaks to reach room temperature then drizzle with the oil and rub them all over with salt.

Put the cream into a glass jar with a loosely fitting lid. Use the Tongs and take a thumb sized piece of lit charcoal and drop it into the cream. Put the lid on, but securing too tightly so the charcoal smoke can infuse into the cream. Leave for 30 minutes then strain the cream through a sieve.

Take the carrots and fennel and place them flat side down in a large Skillet, add the butter and place on the grill over a medium fire. Once the butter starts to turn a golden brown colour pour the ale into the Skillet and leave the vegetables to simmer in the sauce.

Grill the steaks over the coals until the internal temperature is around 60°C, then move to a board to rest. Season the steaks with the rub. Once the liquid in the Skillet has reduced by approximately 50%, remove the vegetables and char them directly on the Grill.

Grill the steaks over the remaining liquid to an indirect temperature is around 60°C, then move to a board to rest. Season the steaks with the rub. Once the liquid in the Skillet has reduced by approximately 50%, remove the vegetables and char them directly on the Grill.

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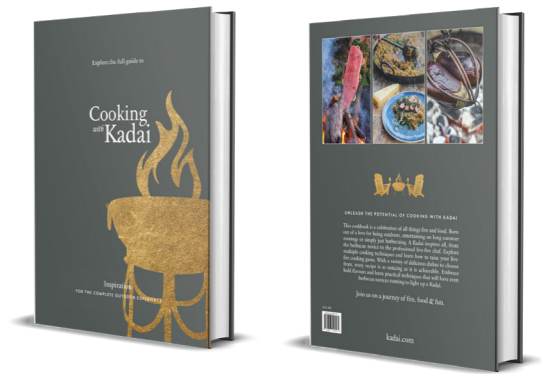
Grill the steaks over the remaining liquid to an indirect temperature is around 60°C, then move to a board to rest. Season the steaks with the rub. Once the liquid in the Skillet has reduced by approximately 50%, remove the vegetables and char them directly on the Grill.

Cooking with Kadai

Introducing the Kadai cookbook, our newest addition to our growing range. This cookbook is a celebration of all things fire and food, born out of a love for being outdoors, entertaining on long summer evenings or simply just barbecuing. A Kadai inspires all, from the barbecue novice to the professional live-fire chef.

Explore multiple cooking techniques and learn how to raise your live-fire cooking game. With a variety of delicious dishes to choose from, every recipe is as enticing as it is achievable. Embrace bold flavours and learn practical techniques that will have even barbecue novices running to light up a Kadai.

Join us on a journey of fire, food & fun.





Fireside

UNWIND AROUND
the FLICKERING FLAMES

Barbecuing is not just about the cooking but the whole essence of being outside with just a fire to cook on and keep warm. Maintaining and building this heat source is all part of the experience and pleasure, and with this in mind, the following fireside accessories are designed by Kadai from traditional ideas with a twist to complement the range.

The beauty of wood

Collecting, cutting and storing your fuel is all part of live fire cooking and is the main differentiation from gas or electric barbecuing. This more down-to-earth approach requires specialist skill, is easy to learn and fun to use.



Log Store

Handmade in mild steel, in a circular shape with 'K' for Kadai, the Log Store looks fabulous inside your home next to a real fire, or outside near your Kadai. Divided into different sections, logs can be easily separated according to size and type. Finished with a burnt wax coating, the Log Store will age gracefully if left outside, whilst keeping your logs dry.

W:120cm x D:30cm x H:120cm | XM275



Kadai Axe

A traditional Rajasthan Axe for cutting firewood. The Axe is hand-forged from recycled lorry springs to form a unique design that is perfectly weighted to split wood and make kindling.

L:48cm x W:3cm x H:6cm | XM061-A



Log Carrier

Handmade from water-resistant canvas with extra strong carrying handles, the Carrier transports logs to your Log Store, Kadai or indoor fire without straining your back.

L:60cm x W:34cm x H:33cm | XM085



Wood Fired Oven
on 80cm Recycled Kadai



Grill Lifter

A simple tool for lifting the centre out of the Holi Grill when hot. Additionally, it helps remove the whole Grill after barbecuing when converting a Kadai to a firebowl.

L:37cm x W:14cm x H:4cm | XM061-GL-S



Blow Poker

Designed to reignite dying embers by blowing directly into the heart of a fire. The fine jet increases air flow, whilst the rake moves the coals. Made from stainless steel with hardwood handles.

L:82cm x W:7cm x H:6cm | XM072-82



Kadai Glove

These thick suede Gloves are essential to protect your hands from the heat and help with moving hot pans or barbecue equipment around the Grill. Available in left or right-hand.

L:35cm x W:18cm x H:1cm | XM083-L / XM083-R



Barbecue Bin

Perfect for food packaging, bottles and other rubbish to keep your barbecue area tidy. Can also be used for removing hot ash or as handy storage for cookware when not in use.

Dia. 30cm x D:39cm | XM286



Chimney Starter

The quickest method for getting your barbecue hot and ready for use. Fill with good-quality charcoal, place over lit firelighters in your Kadai and leave for 10-15 minutes.

L:27cm x W:20cm x H:30cm | XM280



Charcoal Maker

Make your own charcoal at home for free! Simply fill with wood, then put the Charcoal Maker in a lit fire. As you enjoy the flames, the wood is magically transformed into charcoal.

L:42cm x W:22cm x H:27cm | XM071



Kadai Shield

Designed to keep the Kadai Beads dry and ready for use, protecting the Kadai from the elements, or for use as a snuffer. Hand riveted from recycled oil drums with two handles and available in various sizes.

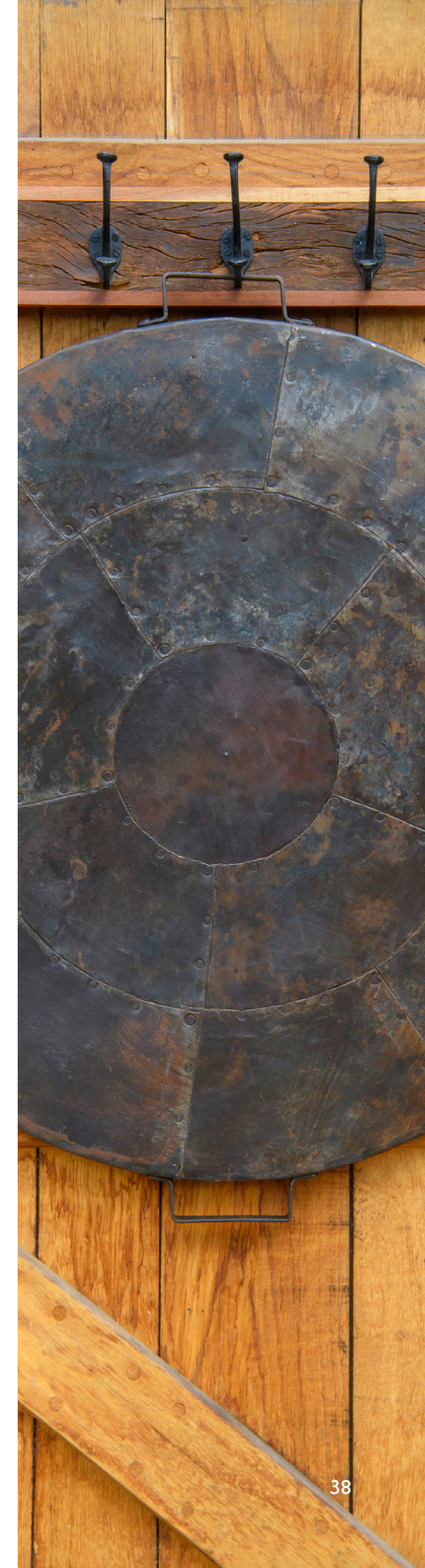
To fit 60cm Kadai: Dia. 64cm x H:5cm | XM059-60S
To fit 70cm Kadai: Dia. 72cm x H:5cm | XM059-70S
To fit 80cm Kadai: Dia. 82cm x H:5cm | XM059-80S
To fit 100cm Kadai: Dia. 103cm x H:5cm | XM059-100S
To fit 120cm Kadai: Dia. 123cm x H:5cm | XM059-120S



Table Top

After barbecuing, convert your High Stand into a handy table or place directly onto a Kadai when not in use. Made from sustainable hardwood with an oiled finish and available in various sizes.

To fit 60cm Kadai: Dia. 63cm x H:2cm | XM230-60-N
To fit 70cm Kadai: Dia. 72cm x H:2cm | XM230-70-N
To fit 80cm Kadai: Dia. 82cm x H:2cm | XM230-80-N



Care for the Kadai

Like all equipment, a little care goes a long way when looking after your precious Kadai kit. It's well worth taking the time to make sure everything is ready for your next barbecue once you have finished cooking and your firebowl has cooled down.

Bestseller



Kadai Beads

Using Kadai Beads will lengthen the life of your bowl by shielding the metal from the hot embers, and forms part of the extended five-year warranty. Made from natural clay fired to a very high temperature, they store heat for longer cooking times, as well as protecting the ground from the heat of the fire and can be used again and again with occasional cleaning using the Riddle.

Available in sizes:
2.5L, 5L, 7.5L & 10L



Shovel

Designed to fill your Kadai with Kadai Beads and level them out to make a bed for your fire. The Shovel is curved to mimic the shape of the Kadai, making it easy to use when emptying the ash.

L:30cm x W:18cm x H:9.5cm | XM073



Riddle

The Riddle is used to clean Kadai Beads by removing the ash and therefore improving drainage. When dry, simply riddle the Beads over a bucket, then replace the cleaned Beads back into your Kadai.

L:43cm x W:35.5cm x H:9.5cm | XM285



Kadai Wall Hook

Made from cast-iron with a double hook to hang your Kadai and accessories. Use in a garden shed, back of a door or fixed to a board for general use.

W:4cm x D:11cm x H:15cm | XM075



Grill Scraper

Made from mango wood, this simple and effective tool removes stubborn food residue from your Grill. Ergonomically shaped to fit comfortably in your hand and make light work of a laborious task.

L:19cm x W:12cm x H:1.5cm | XM061-S



Owatrol Oil with 2 Scotch Pads

Essential for keeping your non-cookware items in tip-top condition, Owatrol is a penetrating oil that acts as a rust inhibitor to restore and protect, leaving a lovely patina.

L:10.5cm x W:7cm x H:9.5cm | OWATROL-SCOTCH



Care Kit

The ultimate kit to protect, maintain and extend the life of your Kadai. Includes two Abrasive Pads to clean and remove excess oxidation, Owatrol Oil, Application Brush and Cotton Cloth.

L:20cm x W:10cm x H:13cm | XM295





Arabian Lantern
with Garden Kitchen

Furniture & living

Equally important is the ambiance we create around a Kadai, with comfortable seating, a practical prep area and stunning mood lighting. We only use sustainably sourced mango wood in a natural oiled finish for our furniture and recycled mild steel for our lanterns that come in various colours.

Garden Kitchen

Complete your outdoor space with this practical Garden Kitchen that has two large drawers, a substantial slatted shelf and solid natural limestone top, ideal for food preparation and serving your barbecue feast. The Garden Kitchen can be left outside all year round with just occasional teak oiling or can be used inside as a functional sideboard.



W:140cm x D:60cm x H:78cm | DM250

Curved Bench

Designed to follow the curve of a Kadai for sociable, aesthetic seating, the Curved Benches can be used in different combinations to form a circle, semi-circle or singularly.



W:147cm x D:66cm x H:49cm | DM013

W:167cm x D:66cm x H:49cm | DM015

Arabian Lantern

These beautifully handmade, glazed Lanterns add elegant mood lighting to any garden, placed either on the ground, hanging from a tree or on the table for an enchanting evening by the fire.



Available in Red, Blue & Green

L:23cm x W:20cm x H:53cm | FM035-B / FOM035-G / FM035-R





Lantern Hook

Forged from solid mild steel in the form of a traditional shepherd's crook, the Lantern Hook has a double ground spike for stability and is ideal for hanging lanterns in the garden.

W:32cm x H:231cm | XM004-SP



Hurricane Lantern

An iconic design with an adjustable wick for altering the flame intensity, and a glass chimney to protect against the wind. Illuminate any space with this safe, refillable oil lamp.

L:16cm x W:15cm x H:33cm | FM032



Mogul Lantern

Made from a traditional design with a wooden carry handle, the fully glazed Mogul Lantern can be placed on the table, wherever light and ambiance are required.

Available in Red, Blue & Green
L:22cm x W:18cm x H:40cm | FM037-R / FM037-B / FM037-G



Moorish Lantern

Large enough for several candles to create an abundance of light, the decorative Moorish Lantern can sit on the floor or hang from a tree, providing a wonderfully decadent atmosphere.

Available in Red, Blue & Green
L:33cm x W:30cm x H:70cm | FM036-R / FM036-B / FM036-G



Set of 6 Chai Glasses

Traditionally used across India for delivering hot tea, these recycled glasses are equally useful in the garden for all drinks served from this handy metal carrier. Available in various colours.

L:27cm x W:20cm x H:30cm | XZ001



Kadai Gift Bag

Hand screen printed in India from environmentally friendly jute with sturdy handles, the Kadai Bag makes an attractive addition to that special gift for family and friends.

L:44cm x W:17cm x H:35cm | XM300



Tray Table

Based on a traditional butler's tray design made from hand painted mango wood. Ideal for carrying food, plates and drink to the garden, to place next to your Kadai on its own folding metal stand.

L:63cm x W:42cm x H:78cm | XM056



Champagne Cooler

A fabulous copper-plated Cooler to keep all your drinks chilled on those sunny days, either at a handy height on the solid steel stand or placed directly on the table.

Dia. 35cm x H:65cm | XM028-PL



Folding Chair

A very comfortable, robust, folding chair for the garden, made from hand painted, sustainably sourced hardwood on a sturdy, mild steel frame.

W:46cm x W:38cm x H:89cm | DM021



Folding Table

Practical round table with a pre-drilled hole for a parasol, available in two sizes, with a hand painted hardwood top and folding metal base for easy storage.

Available in sizes:
76cm - Dia. 82cm x H:74cm | DM020-76
100cm - Dia. 106cm x H:74cm | DM020-100



Café Chair

Made from sustainably sourced mango wood, the Café Chair is a comfortable, robust addition to your garden or patio, folding easily for storage. Can be used with the Café Table.

W:47cm x D:41cm x H:82cm | DM023-N



Café Table

A rectangular bistro table for two or four chairs, made from sustainably sourced mango wood in a natural oiled finish. This elegant table folds completely flat for storage.

W:80cm x D:55cm x H73:cm | DM022-N



80cm Reclaimed Table
with Folding Chairs



Join the Kadai Community.

A Kadai inspires all, from the barbecue novice to the professional live fire chef. We invite you to join our community and keep up with the latest news and inspiring blogs. Discover new ways to cook tasty recipes, from a simple dish, to trying your hand at something more challenging. Whether you're a meat lover, fish fanatic, vegan, or flexitarian, every taste is satisfied. Follow us on social media so that you'll never miss a thing!



AS THE SUN GOES DOWN...

What could be more pleasurable at the end of the day than sitting by the warmth of your firebowl and watching the flames dance?


Kadai®

www.birstall.com/kadai
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