BELIX Packaging

FUJI かまど KAMADO

THE ANCESTRAL ART
OF CHARCOAL COOKING

CATALOGUE
2026

GRILL • SMOKE • ROAST • BAKE

The art of fire.
The joy of sharing.
The spirit of Fuji Kamado.

Exceptional moments around authentic cooking.

Fuji
KAMADO

Fuji

KAMADO

A bit of history…

Cooking in prehistoric times

The history of barbecuing began hundreds of thousands of years ago, when early humans first learnt to control fire. This revolutionary discovery not only enabled them to keep warm and protect themselves from predators, but also transformed their diet.

The earliest cooking methods were very rudimentary. Meat, fish or roots were simply placed on heated stones or directly over the embers. Prehistoric humans soon realised that by moving food away from the flames and exposing it to gentler heat, they could achieve more even cooking and tastier food.

For large cuts of meat, they used wooden branches stuck into the ground or simple structures made of stakes and crossbeams. The pieces were hung or skewered on sticks to cook slowly over the fire. This technique allowed them to make use of the heat from the embers whilst avoiding burning the food.

Over time, prehistoric people further improved their methods by digging pits in the ground. A fire was lit at the bottom of the pit to heat the stones and the surrounding earth. Once the embers had formed, the food was placed in the pit and sometimes covered with vegetation, skins or earth. The accumulated heat then allowed for slow, even cooking over several hours.

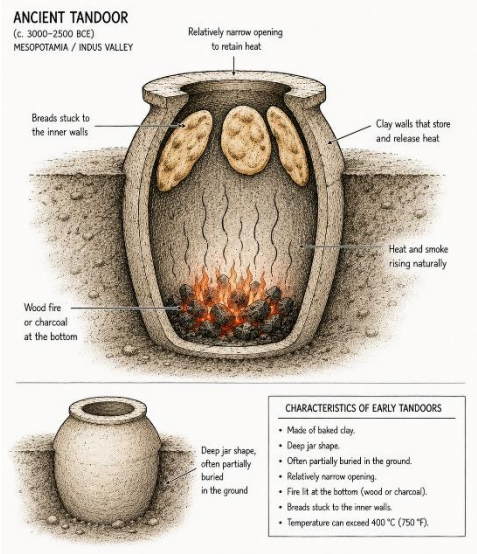
These cooking pits mark a significant milestone in the history of cooking: for the first time, humans sought not only to generate heat, but also to retain and control it. This principle of heat retention would lead to numerous developments, from the clay ovens of antiquity to modern ceramic kamados.

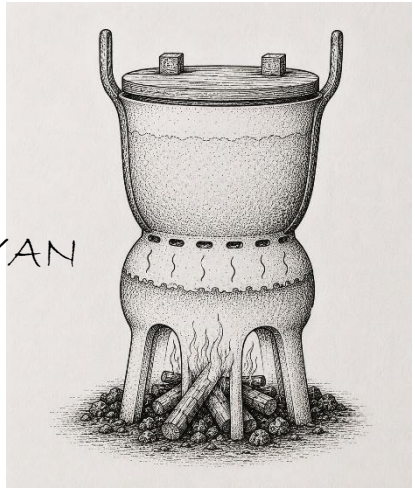
The origins of the Kamado: from the tandoor to the Japanese

The history of the modern kamado dates back several millennia and has its roots in the early civilisations of Mesopotamia, the Indus Valley, China and Japan. Long before the advent of modern barbecues, these peoples had already understood how to harness the heat of fire, ceramics and air circulation to cook food efficiently.

The Tandoor: the predecessor of the Kamado

The oldest known ancestor of the kamado is the tandoor, which first appeared around 5,000 years ago in the Indus Valley (now Pakistan) and in Mesopotamia. It was a large fired-clay vessel, often partially buried in the ground to retain heat.
The principle was simple but remarkably effective: a wood or charcoal fire was lit at the bottom of the oven, whilst the thick terracotta walls gradually accumulated heat. Once the embers had formed, the food continued to cook thanks to the radiant heat from the walls and the natural circulation of hot air inside the oven.
The tandoor was particularly used for baking flatbreads. The dough was pressed directly onto the inner walls, heated to over 400°C. Within minutes, the bread was cooked. This system also allowed meat to be cooked while suspended above the fire.
The tandoor already possesses several features that are still found today in modern kamados:
a ceramic or terracotta shell;
a high heat retention capacity;
cooking by radiation and convection;
excellent energy efficiency.





Chinese households and the Yan

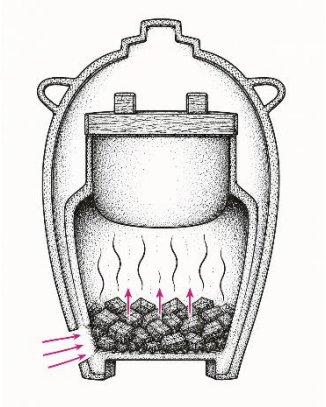
Alongside the development of the tandoor, China developed its own ceramic cooking systems. The earliest evidence of earthenware pots used for cooking dates back more than 17,000 years.
Over the centuries, more elaborate cooking pits appeared, used mainly for cooking rice. The Chinese developed a device called the Yan, considered one of the key links in the evolution towards the kamado.
The Yan consisted of a closed hearth containing the fire and embers, topped by a cooking vessel. This configuration allowed the heat produced by the fuel to be utilised to the full. Later, a second vessel containing water was added between the fire and the main pot, giving rise to one of the first steam cookers in history.
Unlike the tandoor, which is mainly used for bread and grilling, the Yan was designed to cook rice and steam food. However, the fundamental principle remained the same: concentrating heat within a ceramic chamber to achieve efficient cooking with minimal fuel.

Arrival in Japan

The ceramic cooking techniques developed in China and Korea were gradually introduced to Japan during the first few centuries AD. Although Japan did not have a bread-making tradition comparable to that of Mesopotamia or the Indus Valley, rice already played a central role in the diet. The Japanese therefore sought to adapt these cooking technologies to their own needs.

From the Kofun period (250 to 538 AD), the first kamados appeared: fixed hearths built from terracotta or clay. Usually built directly into dwellings, they were designed to hold a cooking vessel placed over the fire. Fuel, mainly wood, was fed through an opening at the base of the hearth. The heat rose naturally around the pot, allowing rice and other foods to be cooked efficiently.

The Japanese word kamado (かまど) literally means ‘hearth’ or ‘kitchen’. In traditional Japanese homes, the kamado was the very heart of the house. It was not merely a cooking appliance, but an essential part of daily life around which meal preparation revolved.

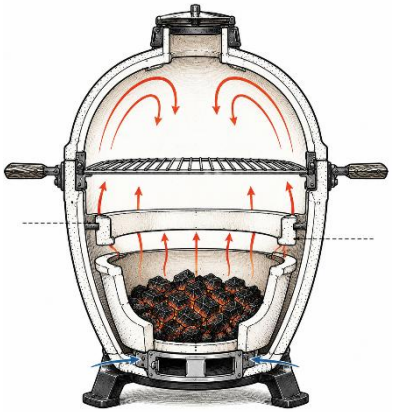


Over the following centuries, the mushi-kamado, literally ‘steam kamado’, came into use. This appliance was primarily designed for cooking rice. It consisted of an enclosed firebox topped by a container fitted with a lid. The steam produced by the heat of the fire allowed for more even cooking and better temperature control. Its appearance, with its rounded shape and lid, already begins to resemble that of modern kamados.

Towards the end of the 19th century and the beginning of the 20th century, particularly in the Aichi region, famous for its heat-resistant ceramics, mushi-kamados gained in popularity. These appliances represented the culmination of several centuries of evolution in Japanese cooking techniques.

After the Second World War, American soldiers stationed in Japan discovered these ceramic cookers. Impressed by their performance, they began using them as barbecues by adding a cooking grate and adapting the ventilation system. This transformation gave rise to the modern kamado, capable not only of cooking rice, but also of grilling, roasting, smoking and baking.

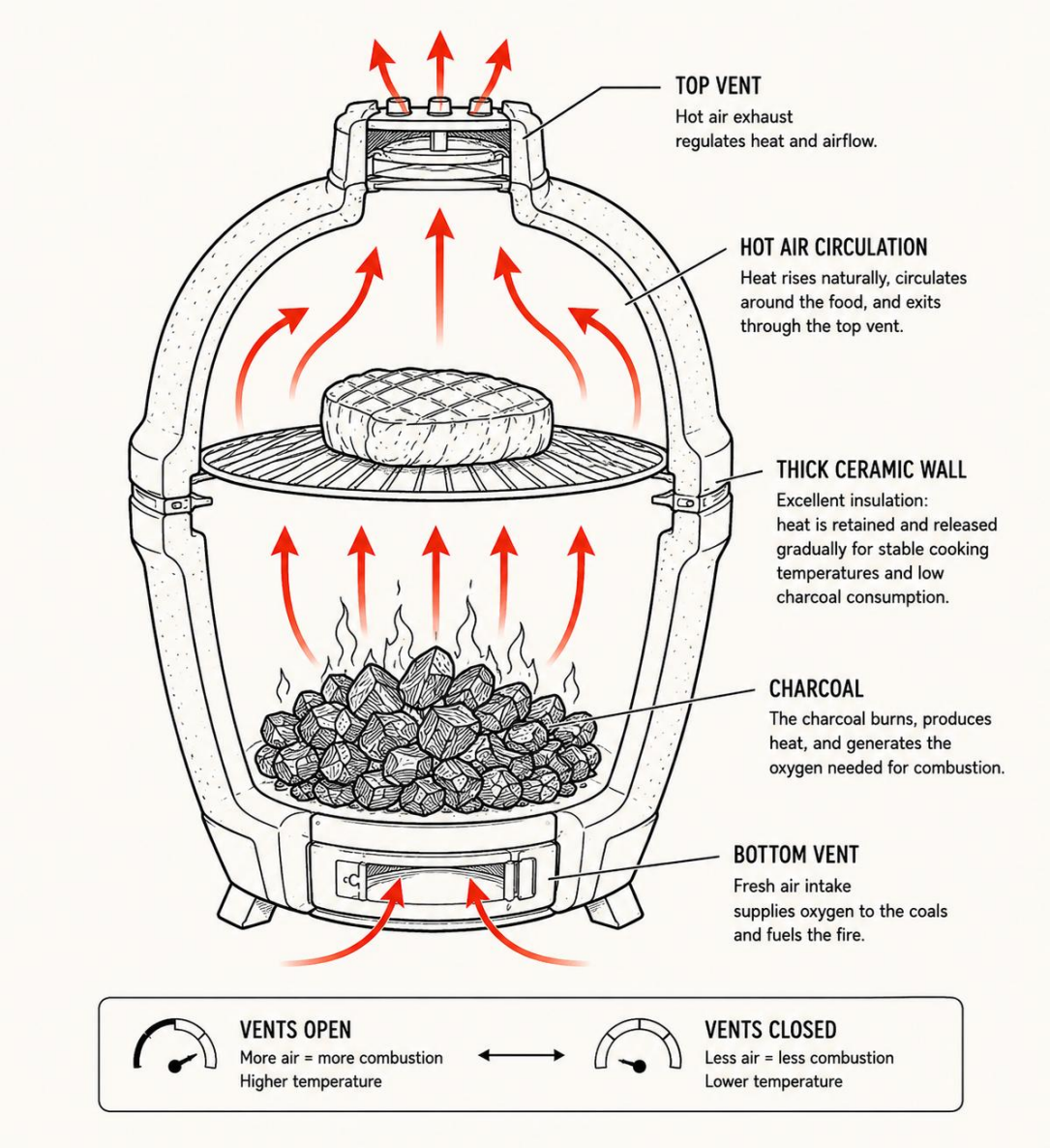
Thus, the contemporary kamado is the direct heir to a long technical evolution that began with the tandoor, continued with Chinese fireplaces such as the Yan, and was then perfected in Japan over more than fifteen centuries. Even today, it retains the same fundamental principles: a ceramic shell that stores heat, a charcoal firebox and controlled air circulation, enabling precise and versatile cooking.



Structure and components of our Fuji Kamado

How does the Kamado work?

The Kamado is a ceramic barbecue that works on a simple principle: precisely controlling the flow of air to regulate the cooking temperature.
Charcoal is placed in the combustion chamber at the bottom of the barbecue. Fresh air enters through the lower vent, supplying oxygen to the embers and allowing the fire to build. The heat produced rises naturally into the chamber, circulates around the food and then escapes through the upper vent.
Thanks to its thick ceramic walls, the Kamado stores heat and releases it gradually. This excellent insulation maintains a stable temperature for hours whilst using very little charcoal.
By adjusting the top and bottom vents, you can cook food slowly at low temperatures or sear it at very high temperatures.



Barbecue

Kamado

Ref.	# Pcs/Set	# Set/Cts	# Pcs/Cts	Specifics	
					
	**K32/13BG**	1	#set 1	1	**Description:** BBQ 32 cm FUJI KAMADO Black **Capacity:** 27 cm (dia) **Measure:** 35 x 40.5 x 55 cm **Weight:** 20 kgs **Material:** Steel/Ceramic/Cast Iron
	**K32/13CG**	1	#set 1	1	**Description:** BBQ 32 cm FUJI KAMADO Cream **Capacity:** 27 cm (dia) **Measure:** 35 x 40.5 x 55 cm **Weight:** 20 kgs **Material:** Steel/Ceramic/Cast Iron
	**K32/13GG**	1	#set 1	1	**Description:** BBQ 32 cm FUJI KAMADO Green **Capacity:** 27 cm (dia) **Measure:** 35 x 40.5 x 55 cm **Weight:** 20 kgs **Material:** Steel/Ceramic/Cast Iron
					
	**K40/16BG**	1	#set 1	1	**Description:** BBQ 40.5 cm FUJI KAMADO Black **Capacity:** 33.5 cm (dia) **Measure:** 40x57x97.5cm **Weight:** 38 kg **Material:** Steel/Ceramic/Cast Iron
	**K40/16CG**	1	#set 1	1	**Description:** BBQ 40.5 cm FUJI KAMADO Cream **Capacity:** 33.5 cm (dia) **Measure:** 40x57x97.5cm **Weight:** 38 kg **Material:** Steel/Ceramic/Cast Iron

Barbecue

Kamado

	Ref.	# Pcs/Set	# Set/Cts	# Pcs/Cts	Specifics	
	K40/16GG	1	#set 1	1	**Description:**	BBQ 40.5 cm FUJI KAMADO Green
					Capacity:	33.5 cm (dia)
					Measure:	40x57x97.5cm
					Weight:	38 kg
					Material:	Steel/Ceramic/Cast Iron
	K45/18BG	1	#set 1	1	**Description:**	BBQ 45.3 cm FUJI KAMADO Black
					Capacity:	38.5 cm (dia)
					Measure:	121x65.5x108 cm
					Weight:	38 kg
					Material:	Steel/Ceramic/Cast Iron
	K45/18CG	1	#set 1	1	**Description:**	BBQ 45.3 cm FUJI KAMADO Cream
					Capacity:	38.5 cm (dia)
					Measure:	121x65.5x108 cm
					Weight:	38 kg
					Material:	Steel/Ceramic/Cast Iron
	K45/18GG	1	#set 1	1	**Description:**	BBQ 45.3 cm FUJI KAMADO Green
					Capacity:	38.5 cm (dia)
					Measure:	121x65.5x108 cm
					Weight:	38 kg
					Material:	Steel/Ceramic/Cast Iron
	K54/21BG	1	#set 1	1	**Description:**	BBQ 54 cm FUJI KAMADO Black
					Capacity:	46.7 cm (dia)
					Measure:	130x72x122 cm
					Weight:	38 kg
					Material:	Steel/Ceramic/Cast Iron

Barbecue

Kamado

	Ref.	# Pcs/Set	# Set/Cts	# Pcs/Cts	Specifics	
	**K54/21CG**	1	#set 1	1	**Description:**	BBQ 54 cm FUJI KAMADO Cream
					Capacity:	46.7 cm (dia)
					Measure:	130x72x122 cm
					Weight:	38 kg
					Material:	Steel/Ceramic/Cast Iron
	**K54/21GG**	1	#set 1	1	**Description:**	BBQ 54 cm FUJI KAMADO Green
					Capacity:	46.7 cm (dia)
					Measure:	130x72x122 cm
					Weight:	38 kg
					Material:	Steel/Ceramic/Cast Iron
	**K59/23CG**	1	#set 1	1	**Description:**	BBQ 59 cm FUJI KAMADO Cream
					Measure:	
					Weight:	87kg
					Material:	Steel/Ceramic/Cast Iron

Accessories Fuji Kamado

	Ref.	# Pcs/Set	# Set/Cts	# Pcs/Cts	Specifics	
	**K01-40/45**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Extension grid for Kamado K40 & K45 29x23x8.5cm 650 g Stainless Steel
	**K01-54/59**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Extension grid for Kamado K54 34x40x13 cm 1.3 Kg Stainless Steel
	**K02**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Stainless steel rotisserie basket 42.8x20.3x16cm 1.06 Kg Stainless Steel
	**K05-54**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Multi-level cooking rack for K54 Stainless Steel
	**K06-54**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Half-moon cast iron grate for K54 47 cm diam Cast Iron
	**K06-59**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Half-moon cast iron grate for K59 51.5 cm (diam) Cast Iron

Accessories Fuji Kamado

	Ref.	# Pcs/Set	# Set/Cts	# Pcs/Cts	Specifics	
	**K07-45**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Rotisserie / Spit for K45 78 cm (O 45.5 cm) Steenless steel
	**K07-54**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Rotisserie / Spit for K54 87 cm (O 54.5 cm) Steenless steel
	**K07-59/61**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Rotisserie / Spit for K59 & K61 92 cm (O 60 cm) Steenless steel
	**K09-32**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Kamado ceramic pizza stone 22.8 cm diam x1.2cm 1.5 Kg ceramic
	**K09-40**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Kamado ceramic pizza stone 28 cm diam x1.2cm 1.8 Kg ceramic
	**K09-45**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Kamado ceramic pizza stone 33.8cm diam x1.2 cm 1.9 Kg ceramic

Accessories Fuji Kamado

	Ref.	# Pcs/Set	# Set/Cts	# Pcs/Cts	Specifics	
	**K09-54**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Kamado ceramic pizza stone K54 36 cm diam x1.2 cm 2.1 Kg ceramic
	**K09-59/61**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Kamado ceramic pizza stone K09-59/61 38 cm diam x1.3 cm 2.6 Kg ceramic
	**K10**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Ceramic Chicken Sitter 12.5x6.1x10.6 cm 400 g Glazed ceramic
	**K11-32**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Fuji Kamado Rain Cover 45x50 cm 500 g PET
	**K11-40/45**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Fuji Kamado Rain Cover K40/45 70x80cm 740 g PET
	**K11-54/59**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Fuji Kamado Rain Cover K54/59 80x90 cm 1.3 Kg PET

Accessories Fuji Kamado

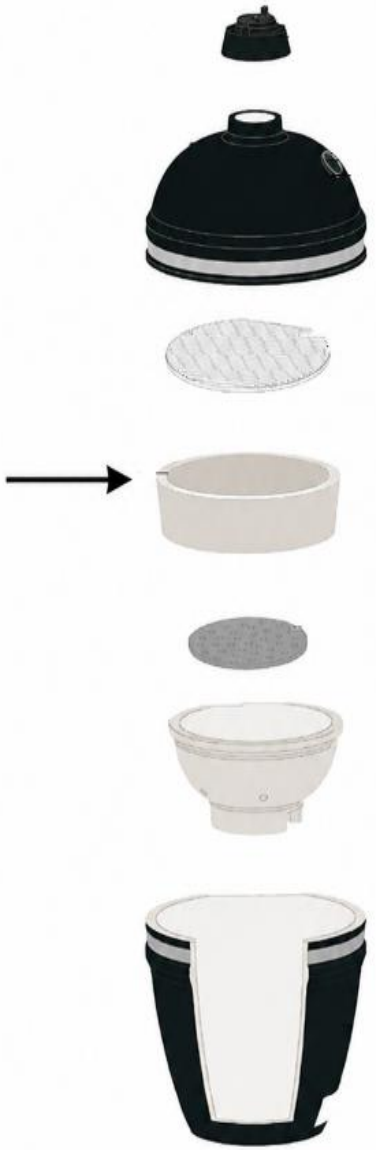
	Ref.	# Pcs/Set	# Set/Cts	# Pcs/Cts	Specifics	
	**K12-39/40**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	K39&40 3-leg ceramic deflector 33 cm diam x6.15 cm ceramic
	**K12-45**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	K45 3-leg ceramic deflector 37 cm diam X 6.15 cm ceramic
	**K12-54**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	K54 3-leg ceramic deflector 46.5 cm diam X 6.15 cm ceramic
	**K12-59/61**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	K59&61 3-leg ceramic deflector 51 cm diam X 6.15 cm ceramic
	**K14**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Kamado smoking box (wood chips) 225 × 90 × 40 mm Stainless Steel
	**K22**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Kamado thermometer 6 cm (diam) Steel

Accessories Fuji Kamado

	Ref.	# Pcs/Set	# Set/Cts	# Pcs/Cts	Specifics	
	**K20-32**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Kamado K32 Felt Seal and glue Set 2.2 cmx 0.8 cm Felt
	**K20-40**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Kamado K40 Felt Seal and glue Set 2.2 cmx 0.8 cm Felt
	**K20-45**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Kamado K45 Felt Seal and glue Set 2.2 cmx 0.8 cm Felt
	**K20-54**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Kamado K54 Felt Seal and glue Set 2.2 cmx 0.8 cm Felt
	**K20-32-1**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Fibreglass sealant and glue set K32 2.2 cmx 0.5 cm Fibreglass
	**K20-45-1**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Fibreglass sealant and glue set K45 2.2 cmx 0.5 cm Fibreglass

Accessories Fuji Kamado

	Ref.	# Pcs/Set	# Set/Cts	# Pcs/Cts	Specifics	
	**K20-54-1**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Fibreglass sealant and glue set K54 2.2 cmx 0.5 cm Fibreglass
	**K20-59-1**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Fibreglass sealant and glue set K59 2.2 cmx 0.5 cm Fibreglass
	**K23-40**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	K40 ceramic combustion chamber ceramic
	**K23-45**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	K45 ceramic combustion chamber ceramic
	**K23-54**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	K54ceramic combustion chamber ceramic
	**K24-45**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	K45 ceramic cooking ring Ceramic
	**K24-54**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	K54 ceramic cooking ring Ceramic



Accessories Fuji Kamado

	Ref.	# Pcs/Set	# Set/Cts	# Pcs/Cts	Specifics	
	**K25-54**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Grill + deflector K54 46.7 cm Stainless Steel
	**K25-59**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Grill + deflector K59 52 cm Stainless Steel + ceramics
	**K26-32**	0	#set 0	0	**Description:** **Measure:** **Weight:** **Material:**	Cast iron grille for K32 27.5x3.5 cm 0.5 kg Cast Iron
	**K03**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Ash shovel 31x14x6 cm 250 g Stainless Steel
	**K04**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Ash scraper 46 cm 300 g stainless steel
	**K08**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Ash scraper 46 cm 200 g Steel

Packaging for our Fuji Kamado

Fuji

BARBECUE

Barbecue

Stainless Steel

	Ref.	# Pcs/Set	# Set/Cts	# Pcs/Cts	Specifics	
	BQ01	12	#set 1	12	**Description:**	BBQ skewers for BQ28 (12 pcs)
					Measure:	38cm
					Weight:	22 g
					Material:	Wood and stainless steel
	BQ28	1	#set 1	1	**Description:**	BBQ FUJI 28 skewers stainless steel
					Capacity:	42 cm (dia)
					Measure:	42x42x42 cm
					Weight:	7.4 Kg
					Material:	stainless steel

Céramique

	BQ02	1	#set 1	1	**Description:**	FUJI round ceramic tabletop barbecue
					Capacity:	30.5 cm (dia)
					Measure:	45.5x34.5x17 cm
					Weight:	
					Material:	ceramic
	BQ04	1	#set 1	1	**Description:**	FUJI rectangular tabletop BBQ, 53cm
					Capacity:	49.5x19 cm (dia)
					Measure:	71x23x20.5 cm
					Weight:	
					Material:	ceramic

Accessories Fuji Barbecue

	Ref.	# Pcs/Set	# Set/Cts	# Pcs/Cts	Specifics	
	**K15**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Bluetooth cooking thermometer 8.4x5.6x2.8 cm
	**K16**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Foldable instant thermometer 17 cm 50 g
	**K17**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Kamado grill lifter Stainless Steel
	**K18**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Kamado grill lifter/tongs 19.5x4.5x3 cm Stainless Steel
	**K13**	1	#set 1	1	**Description:** **Measure:** **Weight:** **Material:**	Folding stainless steel pizza peel 55.6x20.5x7.3 cm 700 g stainless steel

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