

Clean Fuels Bincho Charcoal

Binchotan is a special Japanese charcoal product. In Japan, it sells for more than € 5/kg.

Properties of our Bincho Charcoal compared with ordinary charcoal

- It lasts longer
- It burns hotter, with more glow and less flames (due to substantially more fixed carbon)
- Cfix > 85% (European charcoal: Cfix > 75%)

Tips for use

- Place your food for grilling at a larger distance from the glow than with ordinary charcoal
- Your food cooks faster
- For ignition, use a barbecue starter
- Damp the air supply to avoid overheating of your equipment

More delicious results! A crispy surface preserves the flavourful juices!

