

Binchotan Daimyo

OAK WOOD CHARCOAL



Known by Chefs around the world as white charcoal, Binchotan is made from the hardest, most prized oak in Korea. Using centuries old methods, mature oak tree branches are hand picked based on diameter and then baked in clay kilns at 1200 degrees. Limiting the oxygen inside the kiln yields a mineral rich 90% carbon charcoal, which is then removed from the kiln and smothered with sand and ash. Binchotan is slow burning, almost smokeless, nearly flavorless, chemical free fuel with a burn time of 5 - 6 hours that imparts minimal flavor on food.

A-CODE

4253813

CHARCOAL, BINCHOTAN SPLIT LOG

App. 3" - 7" in length, 2" - 3" in width. 84 - 110 pieces per case

Chef Tips: Never use synthetic fire starters or charcoal lighter fluid.

Place the Binchotan logs in a charcoal chimney starter or directly over gas flame for 20-25 minutes or until glowing hot. When finished cooking, using tongs, place the remaining logs in water and then tray to dry, use the Binchotan again as needed.

PACK SIZE

22 LB

Delivers within 3 to 5 Business Days



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