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# Green Energy Smoker & Barbecue Systems



*The food speaks for itself...*





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# Green Energy Barbecue Systems

## Green Charcoal Barbecues



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# Introduction

By purchasing our green energy barbecue system, you have made a life-changing investment. You, your family, your friends will notice the difference in the way the food you cook looks and tastes. Whether it is meat, seafood, vegetables, fruit the end result will be moist, tender, juicy and tasty using our green barbecue system.

Our Company has been involved in producing green solutions for food security, construction and engineering industries for over 23 years using green argo products and we have now harnessed our experience in the food processing and engineering industry for use in the home barbecue.

As a first time purchaser, this is only the beginning ... we will provide you with ongoing information on our sauces, rubs and charcoal types to maximize the use of your product. However, talk is cheap ...



**The food speaks for itself!**



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Our Green Energy Barbecue Equipment works by superheating our green energy charcoal in our speciality barbecue appliance which then converts the coconut charcoal into a gaseous state which smokes the food till it cooks. The smoke which is released is used to barbecue the food in the equipment which has been specially modified to process our coconut charcoal. The green energy avoids the harmful effects of kerosene or other petroleum products typically used for conventional charcoal barbecues.



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# Mode of Equipment Use

Equipment: Open the door lid. Make sure the Switch/Dial is in the OFF position. Plug the electrical power cord into an appropriate electrical socket installed by our technician. Open the Hopper Lid and fill half way with our green energy charcoal. Turn the switch to ON. **WARNING!! ONLY USE OUR GREEN ENERGY CHARCOAL** as this has been specifically manufactured for the equipment. Lay aluminium foil on the barbecue tray. Place the food to be barbecued on the grill after marinading the food. Fill the rest of the hopper to the brim with our coconut charcoal. Turn the switch to smoke and within 2 minutes, the green energy charcoal will start smoking and a white grayish smoke will be formed. Turn the switch onto High or Medium and leave the food to cook for the recommended time. The taste of the food is second to none.



## Green Energy Charcoal Specifications

### Composition

Blended and Processed Activated  
Coconut Dusts

### Gross Calorific Value

4.43KWh/KG (44.3KWh/bag)

### Ash

4.6%

### Moisture

13.3%

### Additives

None

### Av. Dimensions

6-8 mm dia. 10mm length.

### Bulk Density

494kg/m<sup>3</sup>



## Green Energy Charcoal

**Net Weight per bag /  
container: 3.5 – 5 Kg  
when packed / filled.**

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Coconut Enterprises is registered as a supplier with the UK Environment Agency.

Every effort has been made to manufacture this exotic green energy charcoal product from sustainable materials to the best of our ability based on over 20 years of experience in the biodegradable material processing industry.

### Storage and supply:

Our Green Energy Charcoal must be stored in a dry place well away from naked flames and potential ignition sources. Send us an email and we will supply anywhere in the country.

### Safety:

Kindly dispose of the bag / container in an environmental way and keep both the product and the empty bag away from children. Ensure that children do not lay near or have access to the product.

### Application:

For use in recommended appliances designed for our green energy charcoal use. Please contact our agents directly for advice on use in other applications.

