



Coconut Charcoal Briquette

We are suppliers of BEST QUALITY Indonesian Coconut Charcoal Briquette.



Coconut Charcoal Briquette Product Details:

Industry-specific attributes	: Application BBQ, Hooka, incense(Bakhour), Shape, cube, Type, Black Charcoal
Other attributes	: Place of Origin: Indonesia Brand Name: ATBOU Material: COCONUT CHARCOAL Calory (J) 7000kcal ADB,%2.5 ADB Ash Content (%) Less than 2.5 Product Description: No smellor taste, no sparks while burning, kasts 3 times longer Carbon Content: Less than 80 Moisture: 4.6 Hardness: 1 time burning combution (negative) Burning Time: More than 2 hours Packaging: Master box, inner box,inner plastic,whole sale,standing pouch
Packaging and delivery	: Packaging Details Master box, inner box, inner plastic, whole sale, standing pouchLead Time: 2 weeks after down payments Port: Semarang, Surabaya, Jakarta
Supply Ability	: Supply Ability: 1000 Ton Per Month



Coconut Charcoal Briquette: Your Green Choice for Grilling.

Looking for less smoke, ash and carbon emissions when you grill? Can you think of using coconut charcoal briquettes? They're manufactured from compressed coconut shells. They burn hotter and longer than any everyday charcoal or wood. Here's More about Where They Are Made, How to Use Them and Why You should.



Here's how to cook or grill with coconut charcoal briquettes:

- First clean your cooking space. Remove things easily flammable.
- Now put the briquettes on grill or burner. They can also be arranged in different shapes such as cubes and hexagons.
- Next, light up the coals. You can do this in one of two ways:
- First way is using a burner: Place a few briquettes on it and light as you like.
- Another way is using paper: Just press some paper lightly against the coals on top or side. Then set the paper on fire with a match or lighter. Light up with a torch: Just take a torch near the coals. Wait till they catch fire.
- Bio-oil can help too: Sprinkle a few drops of bio-oil such as CPO (crude palm oil), coconut oil or even your cooking oil. But it mustn't fail to touch the coals. They'll ignite too.
- Just around 15 minutes: That's how long you should wait for. The coals will turn white-hot, red-glowing.
- Time for food: Now, you can place your food ingredients on top of the hot coals. Prepare them in the usual manner.



Benefits -

Ever tried coconut charcoal briquettes? They're better than the old-fashioned charcoal or firewood. Here's why:

Green and lasting: Coconut charcoal blocks are made from discarded organic matter. These blocks do not require chemicals stuck on. That they help lower harmful air gases is an added advantage over other energy sources.

They're also low-cost and work well: Blocks of coconut charcoal can burn hotter than ordinary wood or coal. Why? They retain less water and have the higher energy concentration. Guess what? They even outlast other energy sources. They burn hot and slowly.

Let's not forget, they're safe and neat: Once lit, there is no smoke or gray flakes. They contain no impurities or carbon leftovers. Moreover, they don't make your clothes or food stink from smoke because bad things aren't in their makeup.

When you're barbecuing or frying, coconut charcoal briquettes are a great substitute for regular charcoal and firewood. They're good for the environment, effective, safe and keep things neat. Want to give them a go? These outstanding fuel substitutes can be found through many suppliers both on and offline in Indonesia.