

Hexagonal Hardwood Charcoal Briquette for Barbecue Product Page

Hero Section

Product Name: Hexagonal Hardwood Charcoal Briquette for Barbecue

Description: High-quality hardwood charcoal briquettes, designed for an exceptional grilling experience.

CTA Button: [Request a Free Sample]

Quick Facts

- **Material:** 100% Hardwood Charcoal
 - **Burn Time:** More than 3 hours
 - **Ash Content:** 3% max
 - **Smoke Production:** Less smoke compared to sawdust charcoal
 - **Sustainability:** Environmentally friendly, no deforestation
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Product Overview

Our Hexagonal Hardwood Charcoal Briquettes are made from 100% premium hardwood charcoal mixed with food-grade tapioca and mountain water. This combination ensures top quality, durability, less odor, and stable heat, making your grilling experience perfect every time.

Unlike sawdust charcoal, which is now more expensive and less competitive, our hardwood charcoal is a cost-effective alternative, priced 25% cheaper compared to equivalent-grade sawdust charcoal. Our raw materials are sourced sustainably from Kalimantan, and our product is well-known in Japan and South Korea for its grilling quality.

Raw Material: [Kalimantan Hardwood Charcoal](#)

Key Specifications:

- **Ash Content:** 3% max
- **Moisture Content:** 6% max
- **Special Characteristics:**
 1. Same size across all pieces
 2. Produces less smoke

3. Long burning time of more than 3 hours at over 100°C
4. Minimal cracking during burning

Available Sizes:

- Diameter 45mm and length 5cm
- Diameter 45mm and length 13cm (60 pieces in 10kg)

Maximum Load: 40ft container: 26,000 kgs

[Learn More About Packaging](#)

Usage Guide

For the best grilling experience, use our Hardwood Charcoal Briquettes as follows:

- **Ignition:** Use a heat source to ignite the charcoal evenly. Ensure all sides are glowing red before placing them in the grill.
 - **Storage:** Store in a cool, dry place away from moisture to maintain quality.
 - **Safety:** Handle with care when hot, and use appropriate tools to move or adjust the charcoal.
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Key Features

Performance

- **Low Smoke Production:** Our briquettes produce significantly less smoke compared to sawdust charcoal, making them ideal for a cleaner grilling experience.
- **Durable and Long Burning:** Each briquette is designed to burn for over 3 hours, ensuring consistent heat without the need for frequent refueling.

Quality Assurance

- **Minimal Cracking:** Our briquettes maintain their structure during combustion, reducing the risk of sudden drops in temperature.
- **High Density and Consistent Quality:** Carefully crafted for high density, our briquettes deliver a reliable grilling experience with consistent heat output.

Sustainability

- **Environmentally Friendly:** Sourced from sustainable hardwood in Kalimantan, our briquettes do not contribute to deforestation.

Packaging Options

We provide standard and customizable packaging options to suit your specific needs:

- **Standard Packaging:** 10kg carton box with double-layer wall
 - **Included:**
 - Inner plastic to prevent humidity
 - Silica Gel for additional humidity control
 - Strapping band
 - Shrink wrapping for protection

[Learn More About Shipment and Quantity Details](#)

Why Choose Our Hardwood Charcoal Briquettes?

- **Competitive Pricing:** Our briquettes offer a cost-effective alternative to sawdust charcoal, priced 25% lower while providing equal or superior performance.
- **Clean and Sustainable:** Produced using sustainable hardwood, our briquettes are eco-friendly with minimal emissions and no contribution to deforestation.
- **Proven Quality:** Our products are well-regarded in Japan and South Korea, where quality standards are exceptionally high.
- **Consistent Performance:** Long burn time, minimal smoke, and excellent structural integrity make our briquettes a reliable choice for barbecue enthusiasts and professionals.

[Learn More About Our Sustainability Commitment](#)

Special Offer for New Customers

We understand the importance of mitigating risks. Therefore, we offer the following benefits for your first order:

- **Reduced Minimum Order Quantity (MOQ):** 10 tons (from the usual 20 tons).
- **Freight Discount:** Over 50% to help you manage initial shipping costs.

[Request a Free Sample](#)

Non-Lab Testing Results

Our non-lab test results demonstrate the key attributes that make our hardwood charcoal briquettes stand out in the market:

1. **No Smell and Smokeless:** During combustion, our briquettes produce minimal smoke and are virtually odorless, making them ideal for a clean grilling experience.
2. **Ash Color:** The ash produced by our hardwood charcoal is minimal, showcasing the purity and efficiency of our product.
3. **Hardness and Impact Resistance:** Each briquette undergoes a drop test from a height of 1 meter, performed twice, ensuring the product remains intact with minimal breakage.
4. **Ease of Ignition:** Our briquettes are designed to ignite easily and evenly, providing a quick and convenient grilling setup.
5. **Duration of Burning:** Our briquettes have an extended burn time, providing consistent heat for over 3 hours without the need for refueling.
6. **Density:** High density ensures that each briquette burns with consistent intensity, providing an even and efficient grilling experience.

[View Video Demonstrations of Non-Lab Test Results](#)

Customer Testimonials

"The hardwood briquettes from Omni Coco have transformed our barbecue offerings. The long burn time and minimal smoke are perfect for our needs." — **Japanese BBQ Restaurant Owner**

"We love the consistent quality and competitive pricing of Omni Coco's briquettes. They're the best we've used in our operations." — **South Korean Distributor**

FAQs

Q: How should I store the charcoal?

A: Store in a cool, dry place away from moisture to maintain quality.

Q: How long does the charcoal burn?

A: Our hardwood charcoal briquettes can burn for over 3 hours, providing consistent heat.

Q: Is your charcoal environmentally friendly?

A: Yes, our hardwood charcoal is sourced sustainably and does not contribute to deforestation.

Q: What is the ash content of your charcoal?

A: The ash content is 3% max, which helps ensure cleaner grilling with minimal residue.

Q: How long can the charcoal be stored without losing quality?

A: If stored properly in a cool, dry place, our charcoal can maintain its quality for up to 2 years.

Q: How does your hardwood charcoal compare to sawdust charcoal?

A: Our hardwood charcoal is 25% cheaper than equivalent-grade sawdust charcoal, with better performance in terms of burning duration, density, and smoke production.

Looking for another answer? Contact us to get in touch.

Contact Information & Inquiry Form

Ready to experience the quality of Omni Coco's Hexagonal Hardwood Charcoal Briquettes?

Please fill out our inquiry form below to help us understand your needs and ensure a prompt response:

[\[Send Inquiry\]](#)

Or contact us directly via phone if you need immediate assistance:

Phone: +62 811-5675-675

Email: yan.jonathan@omnico.id

Note: Submitting an inquiry through the form allows us to better understand your requirements and streamline the production process.