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# KAMADO JOE Stand Alone Owner's Manual

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**KAMADO**  
Ignite your passion

## EVERYTHING

A GUIDE TO GETTING  
OF YOUR NEW KA



**KAMADOJOE**  
Ignite your passion for grilling.™

**KAMADO JOE**  
4034 Enterprise Way, Suite 200  
Flowery Branch, GA 30542  
USA



**KAMADO**



**SIGNATURE TASTE.  
UNMATCHED VALUE.**

Like many of you, I'm passionate about outdoor cooking. Over the years, I've cooked on everything from high-end stainless steel gas grills to inexpensive briquette charcoal grills. If those were my only choices I would pick the latter for one simple reason—the taste.

There is nothing better than the mouth-watering taste of charcoal grilled food. Fortunately there is a better option—the Kamado Joe.

My passion for that signature taste led me to the Kamado style of cooking. With Natural Lump Charcoal, these ceramic grills are the prevailing choice for cooking flexibility and temperature range.

After using a Kamado grill for years I decided to design one with better materials and offer it at a competitive price. That was the start of the Kamado Joe Company, and today my passion for that signature taste still drives the innovation I put into all of our grills and accessories.

When you compare the cooking advantages and cost per use, our grills and accessories are unmatched in the value they bring to you.

We have some exciting products and accessories in development and my promise to you is to continue to innovate, inform you and provide superior products that function as promised.

**Thank you for considering Kamado Joe.**

*Bobby Brennan*

Robert "Bobby" Brennan  
Founder & President  
Kamado Joe Grills

Happy Grilling!

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## THE KAMADO JOE DIFFERENCE

### CONGRATULATIONS ON THE PURCHASE OF YOUR NEW KAMADO JOE GRILL.

With normal care your Kamado Joe Grill will provide you with a lifetime of cooking pleasure. Here are just a few reasons why you made a good investment in a Kamado Joe Grill.

#### SUPERIOR TASTE

There's only one reason to cook outside; the unique taste of charcoal grilled food. Infrared and gas grills try to replicate it, but there's just no substitute for charcoal.

We only recommend Kamado Joe 100% Natural Lump Charcoal for use in our grills, and for good reason: 1. It burns over 200°F hotter than briquette charcoal, and even burns hotter and longer than other lump charcoal brands. 2. Our 100% Natural Lump Charcoal burns cleaner than other charcoal because it's made from hardwoods for a truly natural taste. Briquette charcoal contains additives like borax, starch and sawdust from waste lumber.

#### READY TO COOK IN 15 MINUTES

There is a popular misconception that any charcoal grill has a longer preheat time than gas grills. The fact is that Kamado Joe Grills are ready in 15 minutes; the same time the typical gas grill user takes to preheat their grill. We may have been confused with briquette charcoal grills, which can take 30 minutes or longer.

#### A GRILL, A SMOKER AND AN OVEN ALL IN ONE

We call our outdoor cooker a grill, but that's only part of it. In reality, it's a grill, a smoker and an oven all in one. Cook as high as 750°F+ or as low as 225°F or anywhere in between with a quick adjustment to the air flow. The flexibility comes from a combination of the ceramic shell, air control and 100% Natural Lump Charcoal. We even added an easy-to-read thermometer for good measure.

#### BUILT TO LAST A LIFETIME

Quality design and materials are just as important as the "wow factor" of our grills. Our ceramics are backed by a 20-year guarantee, and with average care your Kamado Joe Grill could easily be the last grill you'll ever buy.

#### ONLY PENNIES PER USE

There are a number of variables with different energy sources like gas, briquette charcoal, and 100% Natural Lump Charcoal; varying BTUs per gas grill hour, and varying amounts of charcoal needed. In short, our 100% Natural Lump Charcoal costs only pennies per use and it can be used for a lifetime. You can't do that with gas or briquette charcoal.

#### LOW MAINTENANCE

There's nothing better than a grill that requires minimal attention. With us there's no tanks to fill, no gas lines, and no ash to clean up. In fact, our grills are so easy to use and you're ready to go. For more information on Low Maintenance, see the Maintenance section on page 16.



Shown (Left to Right): Heat Deflector, Kamado Joe Pizza Stone, 100% Natural Lump Charcoal

## ASSEMBLING YOUR KAMADO JOE GRILL

### ASSEMBLING YOUR KAMADO JOE GRILL WITH A CART

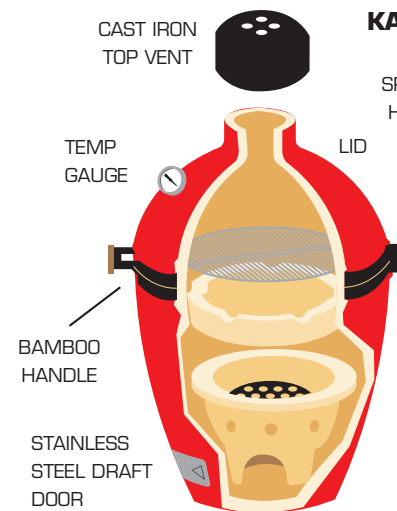
1. Cut the plastic bands and remove the top and side panels of the shipping box.
2. Remove the top and bottom of the cart and attach them, then depress the tabs on the two locking casters (the locking casters indicate the front of the cart).
3. Open the grill and remove the components.
4. Gently lift the grill and place it in the cart. Adjust the position so the front of the grill is centered between the legs with the two locking casters. **We highly recommend that two people lift the grill into the cart due to the weight.**

**ADVISORY: DO NOT LIFT THE GRILL INTO THE CART BY THE HINGE MECHANISM OR SIDE SHELF ATTACHING TABS.**

5. Open the grill and fully open the bottom draft door. Place the fire box inside the grill and align the opening at the bottom of the fire box with the opening in the draft door. This allows the air to flow freely into the grill and to remove ash residue with the included ash tool.
6. Place the cast iron grate in the bottom of the fire box. The ash will fall through the holes in the grate and collect underneath the fire box.
7. Place the fire ring on top of the fire box with the “notches up”. The notches are used to secure the legs of the Heat Deflector accessory when cooking indirectly (see page 12).
8. Place the stainless steel cooking grate on top of the fire ring with the hinged door in the front of the grill.
9. Close the grill lid and place the cast iron top vent on top of the lid neck. The “Kamado Joe” logo should face the front of the grill.
10. Attach the side shelves by placing the front pins in the slots of the shelf brackets.
11. See the section on “Grill Bands” on page 16 to ensure that the bands of your grill have the proper tension.

### ASSEMBLING YOUR KAMADO JOE GRILL AND INSERTING IT INTO YOUR CART

1. Follow steps 1 and 3 on the previous page to remove the grill from the shipping box. Tighten the bamboo handle with the nuts (see page 16).
2. Open the lid and place the thermometer on the small hole on the front of the lid. Tighten the nut for the sensor and turn the nut for the thermometer so it is upright. Use a 14mm wrench. **Do not over tighten.**
3. Place the three grill feet on the cart and center them using the holes. Form a triangle ▲ with the top foot. The other two feet will be placed. The other two feet will be placed on the left and right of the bottom draft door.
4. Gently place the grill into the cart. Be careful not to catch the bottom of the grill on the edge of the hole to avoid damaging the grill. **We highly recommend that two people lift the grill table due to the weight.**
5. Follow steps 5 through 9 on the previous page to assemble the grill.





## LIGHTING YOUR KAMADO JOE GRILL

Kamado Joe Fire Starter Cubes are one of the quickest ways to start your grill. They are odorless, smokeless and environmentally safe. Each cube burns up to 1300°F for 8-12 minutes to ensure that you're ready to cook in 15 minutes.

### LIGHTING INSTRUCTIONS

1. Fill fire box with Kamado Joe 100% Natural Lump Charcoal just below holes on the side of the fire box.
2. Place 1-2 Kamado Joe Fire Starter Cubes in the charcoal so 1/4 of cube is visible.
3. Open bottom draft door fully and leave grill lid open.
4. Light the Fire Starter Cubes. The 100% Natural Lump Charcoal will be ready in 15 minutes or less.
5. Close the grill lid and adjust air flow until the desired temperature is reached.

Charcoal chimneys and electric starter are acceptable methods of lighting the 100% Natural Lump Charcoal.

### CAUTIONS

**Do not use lighter fluid, gas or other combustible liquids** to ignite the 100% Natural Lump Charcoal. Liquid chemicals are a fire hazard and they will impregnate the ceramic material and cause an undesirable taste to food.

**Do not use "Instant Light" briquettes.** This will cause the same undesirable taste.

**Do not use any type of briquette charcoal.** This type of charcoal contains additives like borax, starch and sawdust from waste lumber, which will leave three times the amount of ash as 100% Natural Lump Charcoal. Also, most brands of briquette charcoal cannot reach temperatures above 500°F.



## CONTROLLING THE TEMPERATURE

Achieving a consistent temperature of 225°F is easy on your Kamado Joe Grill. For low temperatures for up to 12 hours use Lump Charcoal.

### AIR FLOW AND TEMPERATURE

Your Kamado Joe Grill works on a simple principle; the more air you allow to pass through the grill, the higher the temperature. The less air the lower the temperature.

Many new grillers think that opening the top vent all the way will allow all the heat to escape—just the opposite is true. **fully open top vent will create very high temperatures**, because it increases the air flow to the 100% Natural Lump Charcoal.

### STEPS

1. With the 100% Natural Lump Charcoal, make sure the bottom draft door is open.
2. Open the top vent fully and monitor the temperature until it reaches your desired temperature.
3. Close the top vent half way, wait and monitor the temperature.
4. Adjusting the top vent by either closing it (to lower temperature) or opening it more (to raise temperature) can change the temperature.
5. Monitor the temperature during cooking. If the temperature has moved out of the desired range, adjust the top vent in very small increments.

### COOKING TIP

When you open the lid to check your food, the lid's temperature gauge disk will slide to the closed position. After you close the lid to maintain the setting after you close the lid to maintain the setting.



## COOKING TEMPERATURE GUIDE

As with all cooking guides, the settings and times are suggestions that have worked for us. Your cooking style and tastes may be different, but that's the fun of owning a Kamado Joe Grill. You can experiment and create a cooking style that fits your own taste.

### Slow Cook/Smoke (225°F-275°F)



Depending on the type of meat, you can expect to set the time between 30 minutes and 2 hours per pound. **All slow cooking uses a Heat Deflector for indirect heating (see page 23).**

Beef Brisket.....	2 Hrs per lb.
Boston Butt (pulled pork)	2 Hrs per lb.
Chicken Wings .....	30 Minutes per lb.
Full Rack of Ribs .....	1 Hr per lb.
Roasts .....	1 Hr per lb.

### Roast/Bake/Grill (325°F-450°F)



The times listed below are for cooking directly on the cooking grate (direct heating). **If you use a Heat Deflector (see page 23) for indirect heating, a good general rule is 15 minutes per pound.**

Chicken (pieces) .....	30-45 Min
Chicken (whole).....	60-80 Min
Pork Tenderloin .....	20-30 Min
Shrimp .....	5-10 Min
Turkey.....	2-4 Hrs

### Steak House Sear (500°F-750°F)



The times listed below are for a meat cooked to "medium". Adjust the time and temperature to fit your individual taste.

Hamburgers.....	8-10 Min
Pork Chops .....	6-8 Min
Steak .....	6-8 Min



## KAMADO JOE GRILL:

For baking, it is easier to achieve your desired temperature by keeping the draft door fully open and the top vent fully closed.

The top vent has two cast iron disks with screws. The top disk with the small hole is used for high temperature cooking and the bottom disk completely covers the vent. **use the bottom disk for achieving low temperatures.**

### STEPS

1. When the 100% Natural Lumpwood fire is fully lit, secure the Heat Deflector in the notches of the fire ring and place the ceramic plate in the top position.
2. Place the Pizza Stone on top of the Heat Deflector. Close the lid and the plates to preheat for 10 minutes.
3. Make sure the bottom draft door is open. Open the top vent fully and monitor the temperature until it reaches your desired temperature.
3. Close the top vent half way, wait for the temperature to rise.
4. Adjusting the top vent by either closing it (to raise the temperature) or opening it more (to lower the temperature) can change the temperature as desired.
5. Monitor the temperature during cooking. If the temperature has moved out of the desired range, adjust the top vent in very small increments.

### COOKING TIP

If you're baking a pizza, sprinkle cornmeal on the pizza stone before adding your pizza to prevent sticking.

### TIP

See all the available cooking configurations in the manual.

## KAMADO JOE GRILL: ROASTING

For roasting, it is easier to achieve your desired temperature by keeping the draft door fully open and only adjusting the top vent.

The top vent has two cast iron disks that are attached by a screw. The top disk with the small holes is called a “daisy wheel” and it’s used for low temperature cooking (smoking) when the bottom disk completely covers the opening. **For roasting, it’s best to use the bottom disk for achieving your desired temperature.**

### STEPS

1. When the 100% Natural Lump Charcoal is fully lit, secure the Heat Deflector legs in the notches of the fire ring and place the ceramic plate in the top or bottom position. The bottom position should be used if you want to place a drip pan between the Heat Deflector and the cooking grate. You will not damage the ceramic plate if you allow the drippings to fall onto it. For Heat Deflector cleaning instructions, see page 17.
2. Place the cooking grate on top of the Heat Deflector, and close the lid.
3. Make sure the bottom draft door is fully open. Open the top vent fully and monitor the temperature until it reaches your desired temperature.
3. Close the top vent half way, wait 1-2 minutes and check the temperature.
4. Adjusting the top vent by either closing it more (lower temperature) or opening it more (higher temperature) by a ¼” can change the temperature as much as 25°F.
5. Monitor the temperature during cooking and if you notice that the temperature has moved outside your desired range, adjust the top vent in very small increments.



Roasting “Bottom” configuration.

### TIP

See all the available cooking configurations starting on page 12.

## KAMADO JOE GRILL:

For grilling, it is easier to achieve your desired temperature by keeping the draft door fully open and only adjusting the top vent.

The top vent has two cast iron disks that are attached by a screw. The top disk with the small holes is called a “daisy wheel” and it’s used for low temperature cooking (smoking) when the bottom disk completely covers the opening. **For grilling, it’s best to use the bottom disk for achieving your desired temperature.**

### STEPS

1. Allow the 100% Natural Lump Charcoal to fully light (15 minutes), then close the lid.
2. Make sure the bottom draft door is fully open. Open the top vent fully and monitor the temperature until it reaches your desired temperature.
3. Close the top vent half way, wait 1-2 minutes and check the temperature.
4. Adjusting the top vent by either closing it more (lower temperature) or opening it more (higher temperature) by a ¼” can change the temperature as much as 25°F.
5. Monitor the temperature during cooking and if you notice that the temperature has moved outside your desired range, adjust the top vent in very small increments.

## KAMADO JOE GRILL: SMOKING

For smoking, it's best to close the bottom draft door down to ½" to 1" open. Control the air flow with the top vent by fully closing the bottom disk and use the "daisy wheel" (the top disk with the small holes).

### STEPS

1. When the 100% Natural Lump Charcoal is fully lit, secure the Heat Deflector legs in the notches of the fire ring and place the ceramic plate in the top or bottom position. The bottom position should be used if you want to place a drip pan between the Heat Deflector and cooking grate. You will not damage the ceramic plate if you allow the drippings to fall onto it. For Heat Deflector cleaning instructions, see page 17.
2. Place the cooking grate on top of the Heat Deflector, and close the lid.
3. Close the bottom draft door down to ½" to 1" open.
4. Close the top vent and turn the daisy wheel so it is fully open. Wait 5-10 minutes and check the temperature.
5. Adjusting the daisy wheel by either closing it more (lower temperature) or opening it more (higher temperature) and wait 1-2 minutes for the temperature to adjust. If the temperature is still too high, close the draft door another ¼" to ½".
6. Monitor the temperature during cooking and if you notice that the temperature has moved outside your desired range, adjust the top vent and/or bottom draft door in very small increments.



Roasting "Bottom" configuration.

### TIP

When smoking, the low temperature will stabilize after an hour.

See all the available cooking configurations starting on page 12.

## COOKING CONFIGURATIONS



Figure 1

### BAKING (Figure 1)

Use this configuration for heating for ceramic or metal containers like cast iron. **pizza cannot be baked directly on the grate** as the crust will burn.

**Accessories:** Heat Deflector

### BAKING (Figure 2)

The perfect configuration for baking pizza.

**Accessories:** Heat Deflector, Pizza Stone

## COOKING CONFIGURATION: ROASTING

## COOKING CONFIGURATION: GRILLING



Figure 1



Figure 2



Figure 1

### ROASTING (Figure 1)

This configuration works well for roasting chicken (with or without a Chicken Stand), turkey or other foods with indirect heat. Use this set up if you do not use a drip pan. It's also a better set up than Figure 2 for adding wood chips.

**Accessories:** Heat Deflector, Chicken Stand (optional)

### ROASTING (Figure 2)

This configuration works just as well as Figure 1, but it allows you to use a drip pan between the Heat Deflector and cooking grate.

**Accessories:** Heat Deflector, Chicken Stand (optional)

### GRILLING (Figure 1)

This configuration is the standard Kamado Joe Grill. Great for steaks, hamburgers, etc. you want to cook directly over the grill.

**Accessories:** None

### GRILLING (Figure 2)

If you're grilling delicate foods like salmon, you can use the Heat Deflector metal grill in your Kamado Joe Grill. Moving food around prevents the outside from charring.

To simulate Figure 2 without a Heat Deflector, use the Kamado Joe Grill Expander (see page 14).

**Accessories:** Heat Deflector

## COOKING CONFIGURATION: SMOKING



Figure 1



Figure 2

### SMOKING (Figure 1)

This configuration works well for smoking Boston butts, brisket, ribs other foods with indirect heat. Use this set up if you do not use a drip pan. It's also a better set up than Figure 2 for adding wood chips. Food will tend to cook faster with this set up.

**Accessories:** Heat Deflector

### SMOKING (Figure 2)

This configuration is the standard choice for low-temperature cooking with indirect heat. Use this set up if you use a drip pan.

**Accessories:** Heat Deflector

## CARE & MAINTENANCE

Your Kamado Joe Grill is made of high-quality materials and maintenance is minimal. The basic care of your Kamado Joe from the elements is with a Grill Stand Alone Grill in our Teak Grill Tongs.

### CARE & MAINTENANCE

#### REMOVING ASHES

Occasionally, you will need to remove the ash from the fire box. **You Kamado Joe includes an ash tool** for removing ashes from a fire box.

#### STEPS

1. If there is partially used charcoal, any ash in the fire box will drop into the fire box.
2. Open the bottom draft door, and place a paper plate or newspaper to catch the ash. For easier removal, use a paper plate or newspaper to catch the ash.
3. Insert the ash tool through the bottom draft door into the container.

**Optional:** Remove the cooking grate and the grill, and use a small scoop to remove the ash from the internal components.

#### GRILL BANDS

Check the position and tightness of the grill bands each grilling season or annually.

**If the bands are in the proper position:** Use an Allen wrench to check the tightness of the grill bands. The Allen wrench should not be able to easily turn the grill band nut in place. If loose, tighten firmly.

**If a band is not centered on the grill:** Use a flat head screwdriver to push the grill band enough to push it back in place. Use the Allen wrench and Allen wrench to tighten the grill band.



## CARE & MAINTENANCE

### MOLD

If your Kamado Joe Grill is out in the elements and you do not use your grill for an extended period of time (we don't understand why that would ever be the case), moisture can be trapped inside the grill and you may see areas of mold on the cooking grate or internal ceramics. **Do not use bleach or other cleaning products.** It will add an unpleasant taste to food.

Kamado Joe Grills work like a self-cleaning oven

#### To Self-clean your Kamado Joe Grill:

1. Add charcoal, light it and allow the grill to heat to a temperature of 600°F for 15 minutes.
2. Allow the grill to cool down completely, then brush the grilling grate before the next cooking.

### GASKET REPLACEMENT

The gasket material will degrade over time, and depending on your use, the felt gasket material under the bands and the neck of the lid will need to be replaced every 1-2 years.

#### Replacing Gasket Material

1. Heat the grill to 400°F and allow it to cool until it is warm to the touch (approximately 125°F).
2. Find the end of the gasket material or carefully cut it with a box cutter, and pull the gasket material away from the ceramics.
3. Clean the area with an adhesive remover or solvent.
4. Pull the protective layer away from the new adhesive layer and apply the new gasket material.
5. Keep pulling away the protective layer until the new gasket material reaches the starting point.
6. Use a box cutter or scissors to cut the gasket material so it meets the starting point.

#### TIP

The top vent should fit snugly. You may need to apply two layers of gasket material.



## CARE & MAINTENANCE

### HEAT DEFLECTOR AND PIZZA SCREEN

#### Care and Cleaning of the Ceramic

1. Allow ceramics to cool completely.
2. Scrape or wipe off food material after each use, and store inside.

#### TIPS

- **Do not** place on tables or surfaces.
- **Do not** use to either plate to cook.
- **Do not** season with olive oil or oil.
- **Do not** use cleaning chemicals.
- **Do not** soak in water. It will retain moisture to crack with the next use.

### SAFETY

#### Follow these safety guidelines at all times:

1. Your Kamado Joe is designed for use on a table and cook with it. It may damage your table. Only use your grill in the provided Kamado Joe Tables.
3. Wait until the ashes are completely cooled before removing from your grill and disposing of them.
4. Do not use gasoline or other cooking accelerators. Use 100% Natural Lump Charcoal only.
5. Never move your grill while it is hot.
6. **Avoid "Flashbacks" when cooking.** If you cook at 500°F, then deprive the fire of oxygen by closing the air vents, a sudden surge of flame can occur if you suddenly open the lid of the grill, causing a sudden exposure to oxygen, which can cause a flashback. To prevent a flashback, open the lid slowly. You can open the lid fully.



## KAMADO JOE GRILLS (WITH CART)



### Kamado Joe Grills are Available in Two Colors:

- Red with Natural Bamboo Side Shelves and Handle
- Black with Teak-finished Bamboo Side Shelves and Handle

Our grills come fully assembled. Simply place the empty grill in the cart, insert the internal components and attach the top vent and side shelves. Set up time is less than 30 minutes.

We use high quality materials so your Kamado Joe Grill will look for years to come. See for yourself.

### MATERIALS

<b>Base/Lid</b> .....	High Fire Heat-Resistant Ceramics
<b>Glaze</b> .....	Heat-Resistant Ceramic Coating
<b>Handle/Shelves (Red)</b> .....	Finished Bamboo
<b>Handle/Shelves (Blk)</b> .....	Bamboo/Teak Finish
<b>Top Vent/Fire Grate</b> .....	Cast Iron
<b>Bands</b> .....	Powder Coated Galvanized Steel
<b>Spring Hinge</b> .....	Powder Coated Galvanized Iron



## KAMADO JOE "STAND ALONE" GRILLS



### Kamado Joe "Stand Alone" Grills

Kamado Joe Grill Tables or in an alternative configuration, with the elimination of the cart. The grills are made from the same materials, quality and durability as the grill on the cart configuration, with the elimination of the cart.

### Available in Two Colors and Four Finishes:

- Red with Natural Bamboo, Black Bands
- Red with Natural Bamboo, Stainless Steel Bands
- Black with Teak-finished Bamboo, Black Bands
- Black with Teak-finished Bamboo, Stainless Steel Bands

Stand Alone Grills come fully assembled. Simply place the empty grill in the Grill Table, insert the internal components and attach the top vent. Set up time is less than 30 minutes.

### MATERIALS

<b>Base/Lid</b> .....	High Fire Heat-Resistant Ceramics
<b>Glaze</b> .....	Heat-Resistant Ceramic Coating
<b>Handle/Shelves (Red)</b> .....	Finished Bamboo
<b>Handle/Shelves (Blk)</b> .....	Bamboo/Teak Finish
<b>Top Vent/Fire Grate</b> .....	Cast Iron
<b>Bands (Black)</b> .....	Powder Coated Galvanized Steel
<b>Bands (Stainless Steel)</b> .....	Stainless Steel
<b>Spring Hinge</b> .....	Powder Coated Galvanized Iron



## 100% NATURAL LUMP CHARCOAL

We recommend our 100% Natural Lump Charcoal as a heat source for your Kamado Joe Grill. It's made from a blend of hardwoods, and unlike briquettes that contain chemicals and fillers, 100% Natural Lump Charcoal lets the true flavor of your food come through.

### 100% Natural Lump Charcoal Burns CLEANER.

That's why steaks, ribs, seafood, and chicken are juicier and more delicious when grilled over 100% Natural Lump Charcoal. Briquette charcoal contains additives like borax, starch and sawdust from waste lumber.



### 100% Natural Lump Charcoal Burns HOTTER.

You can achieve much higher temperatures for steakhouse searing. It gives steaks that "sizzle" right off the grill, and it's the choice of professional and competition chefs around the world.

### 100% Natural Lump Charcoal Burns LONGER.

When you need to cook low and slow for several hours your best choice is 100% Natural Lump Charcoal. Other brands of lump charcoal and briquette charcoal can't hold a flame to ours when it come to burn time.

### 100% Natural Lump Charcoal COSTS LESS PER USE.

Our 100% Natural Lump Charcoal is made from hardwood trees. That means you use less than other brands of lump charcoal. Our 100% Natural Lump Charcoal can be relit for multiple cookings—you can't do that with briquette charcoal.



## FIRE STARTER CUBES

Kamado Joe Fire Starter Cubes are the quickest way to start your grill. They are odorless, smokeless and environmentally safe. Each cube burns up to 1300°F for 8-12 minutes to ensure that you're ready to cook in 15 minutes.

### Kamado Joe Fire Starter Cubes:

- Burns up to 1300°F for 8-12 minutes
- Non-toxic, no oils or chemicals, no fillers
- Clean, odorless, smokeless and environmentally safe
- Perfect replacement for charcoal
- Quickest way to start a fire
- Lights even when wet

## GRILL COVERS

Our Premium Grill Covers are made of durable vinyl for all-weather protection to extend the life of your Kamado Joe Grill. Custom made and available in black. Covers are available for standard Kamado Joe Grills that use cart and Stand Alone Grills that use a Kamado Joe Teak Grill Table.

## HEAT DEFLECTOR

Our Heat Deflector is one of our most versatile accessories because it allows you to bake, grill or smoke with indirect heat.

The metal stand has a two-position setting for the ceramic plate, and it can be used by itself to raise food higher in the grill. Perfect for tender foods like seafood, fish and vegetable. See all the different configurations possible starting on page 12.



Bottom Position Setting



Top position Setting

## PIZZA STONE

The advantages of our high-impact ceramic Kamado Joe Pizza Stone is that it distributes heat evenly across the entire surface, and absorbs excess moisture. Excellent for baking pizza, but it can also be used for bread, cookies or any food that can be baked in a ceramic or metal container like casseroles or hot appetizers.



## CHICKEN STAND

The Kamado Joe Chicken Stand is the perfect way to roast a chicken for incredible tenderness. Roasting vertically allows the outside of the chicken to brown uniformly without charring the bottom, and eliminates sticking to the cooking grate.

Fill the stand with your favorite liquid to infuse flavor into the meat. Use beer, juices or your favorite marinade for unbeatable finger-licking chicken.

## GRILL EXPANDER

Add up to 60% more cooking area with our premium Grill Expander. It's also an excellent way to cook tender food like seafood, fish and vegetables.

It can also be used with a heat deflector for smoking or roasting. Made of 304 Grade Stainless Steel for easy clean up and years of use.

## SOLID TEAK GRILL TABLE



Enjoy the beauty and weather-resistance of a Kamado Joe Teak Grill Table. Designed for plenty of working area on the large table top. Assembly is quick and easy in as little as 15 minutes.

**Features:**

- Solid Teak construction
- Locking Casters for stability



## STAINLESS STEEL GRILL TABLE



Our Stainless Steel Grill Table is built for durability and weather-resistance. Constructed of brushed stainless steel, it is fully assembled.

**Features:**

- Fold-down Side Shelves
- Locking Casters for stability
- Spacious storage area





## KAMADO JOE LIMITED WARRANTY

Kamado Joe warrants that this Kamado Joe grill and smoker is free of defects in both material and workmanship at the date of purchase for the following periods with respect to the following components:

- Twenty (20) years for all ceramic parts (dome, base, firebox and fire ring)
- Five (5) years for all metal parts (excluding cast-iron parts)
- One (1) year for all cast-iron parts (top vent or lid and fire grate)
- Thirty (30) days on thermometers and felt gaskets

Warranty coverage commences on the original date of purchase and covers only the original purchaser. Sales receipt is required for proof of purchase.

If a defect in material or workmanship is discovered during the applicable warranty period, Kamado Joe will, at our sole option, replace the defective component at no cost to you for the component itself. The owner is required to pay all other costs of warranty service, including returning defective components and labor charges.

This warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed, damage caused by lack of proper maintenance or installation, damages caused by accidents or natural disasters, damage caused by unauthorized attachments or modifications or damage during shipment. This warranty does not cover damage from normal wear and tear from use of the product (for example, scratches, dents, dings and chipping).

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### FOR WARRANTY SERVICE:

Please feel call our customer service department at (877) 215-6299 or write to us at Warranty Service, Kamado Joe, 4034 Enterprise Way, Suite 200, Flowery Branch, GA 30542.

This limited warranty gives you specific legal rights and you may have other rights that vary from state to state.



## ONLINE WARRANTY

**REGISTER YOUR KAMADO JOE  
AT WWW.KAMADOJOE.COM**

### REGISTER ONLINE

Registering your Kamado Joe grill and fill out the online registration form to receive access to special offers and promotions.

**If you do not have an internet connection, we can help you.** Write down your serial number from the bottom of your grill and take it to any of our dealers. We are happy to help you register your Kamado Joe grill.

### REGISTER BY PHONE

Call us Toll Free at (877) 215-6299

