

KAMADOJOE®



**PRODUCT
GUIDE**



FIRE.

It's as common as it is captivating. As simple as it is seductive. It's a primitive, powerful magic that transforms how we cook, how we entertain, and how we feel. Those that believe in better fire find themselves changed forever, drawn to the embers again and again, hungry for what comes next. That magic is at the heart of every Kamado Joe—always ready to be rekindled.

KAMADOJOE®

MORE THAN A WAY TO COOK.



The fire within a blaze-red Kamado Joe isn't just an ideal way to slow-roast, smoke, sear or bake. Or a perfect way to cook moist, delicious meats, charred vegetables, and crispy pizzas. It's also a remarkable way to relax. A powerful way to reconnect with family and friends. It's a genuine, rewarding way to rekindle the simple pleasures of cooking with fire.

An ancient, Asian-style grill, the kamado is a thick-walled cooker that imparts rich, smoky flavor to meats, fish, and vegetables. Relatively unchanged for centuries, a kamado grill brings air through its ceramic body and out its vented dome; lump charcoal comes to life as smoke and heat. Kamado Joe is proud to draw on that tradition, modernizing the grill's classic style with unparalleled craftsmanship, innovative accessories, and a range of flexible cooking surfaces. And since our very first cook, we've known that a kamado is so much more than a grill—kamado cooking is a lifestyle.

A decade after starting our company, we've realized that we're far from the only Kamado Joe enthusiasts who feel that way. More than the awards, more than the recognition our grills and accessories have earned, and more than the satisfaction of knowing our designs outperform anything on the market, we have the honor of belonging to a community of people who share our passion for a truly exceptional outdoor cooking experience.

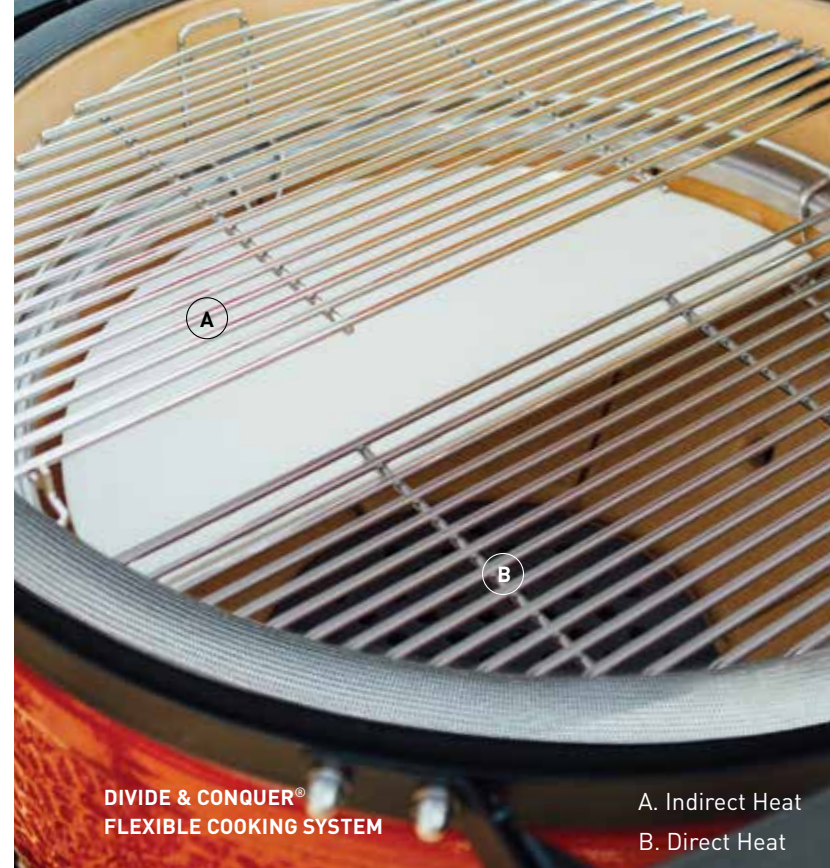
PASSION

FOR BETTER FIRE.

The grilling community is on a constant quest for better. A better cut. A better cook. And of course, better fire. Kamado Joe is no different. We're never completely satisfied, so we're always stoking the embers—literally and figuratively. We're constantly driven by our passion for unmatched innovation and for unparalleled grilling experiences. That's what sets our company apart and distinguished even our earliest designs.



AMP FIREBOX
The Advanced Multi-Panel FireBox six-piece design eliminates breakage.



DIVIDE & CONQUER®
FLEXIBLE COOKING SYSTEM

A. Indirect Heat
B. Direct Heat

We tackled issues like rain and temperature control by developing our Kontrol Tower top vent, finally eliminating leaks and unintentional dial spin. We created the category's first kamado-specific rotisserie, the JoeTisserie, followed by an ingeniously simple pizza oven insert, the DōJoe.



WIRE MESH FIBERGLASS GASKET



AIR LIFT HINGE

Our original blaze-red ceramic grills sparked a revolution with the kamado category's first-ever slide-out ash drawer and our game-changing Divide & Conquer® Flexible Cooking System. But we didn't stop there. We didn't rest. We kept grilling—and innovating.

The result is an ever-expanding range of the world's best grills, tools, and accessories. Building on the success of our classic kamado, we developed new sizes and advances that have inspired both grillers and our competition. We pioneered a truly airtight grilling chamber with our fiberglass gasket and stainless-steel latch, which we paired with our breakthrough Air Lift Hinge, a piston-assisted articulating dome hinge.



OVERSIZED BUILT-IN THERMOMETER

WELCOME TO A

**BOLD NEW
GENERATION
OF FIRE.**

The relentless pursuit of better is seared into Kamado Joe's DNA, and our commitment to innovation has never burned brighter. We were always going to push the boundaries of what exceptional grilling could be—and our most ambitious innovation ever is now a reality.

INTRODUCING THE

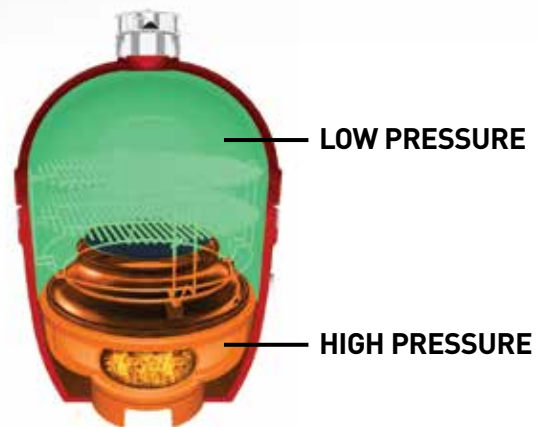
SLÖROLLER

HYPERBOLIC SMOKE CHAMBER



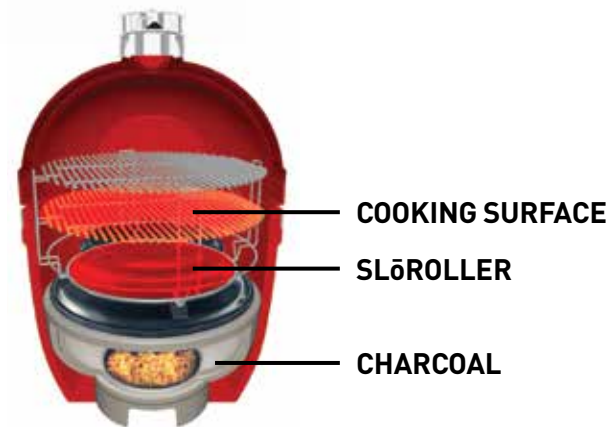
The first of its kind, the revolutionary SlōRoller leverages patented, Harvard science that transforms a Kamado Joe into one of the world's most optimal smokers. By distributing smoke and heat in rolling, recirculating waves, the SlōRoller surrounds food in clouds of delicious smoke while evenly distributing heat—resulting in enhanced flavor and significantly reduced hot spots.

New Airflow for Enhanced Flavor



The SlōRoller's patented shape creates a pressure differential within the grill, driving cyclonic airflow into a low-pressure region around the grill plate. This new airflow allows smoke to surround food longer, maximizing the wood-fired flavor.

Even Heat Distribution



The new airflow created by the SlōRoller eliminates hot spots by up to 80%—achieving an even temperature distribution never before seen in a kamado style grill.



1. More flavor from the same amount of fuel
2. Engineered for low-and-slow cooks up to 500°F
3. Up to 20 times more smoke circulation
4. Reduced hot spots for even heat distribution
5. Maximizes wood-fired flavor
6. Increases overall temperature accuracy inside grill
7. Increases airflow for a cleaner burn



THE ALL NEW

CLASSIC III



Our Kamado Joe Classic III includes our newest innovation, the revolutionary SlōRoller Hyperbolic Smoke Chamber insert. Harnessing the power of cyclonic airflow technology to control heat and smoke, the SlōRoller insert is designed to perfect the taste and texture of food on low-and-slow cooks up to 500°F, and is easily swapped out for heat deflector plates when searing or grilling at higher temperatures. As with its predecessor, the Classic II, it also features a thick-walled, heat-resistant shell that locks in smoke and moisture at any temperature.

The easy-open dome includes our counterbalanced Air Lift Hinge and element-proof, ultra-precise Kontrol Tower top vent, while the large cooking surface underneath is crafted from commercial-grade 304 stainless steel. Other proprietary Kamado Joe innovations that come standard with the Classic III include the 3-Tier Divide & Conquer® Flexible Cooking System with a stainless steel charcoal basket, heat-resistant, powder-coated aluminum side shelves, a premium heavy-duty rolling cart built of weather-resistant galvanized steel, our Advanced Multi-Panel FireBox, and a patented slide-out ash drawer for easy cleaning.

Includes:

- Premium 18" Ceramic Grill
- Heavy-Duty Galvanized Steel Rolling Cart
- Patented SlōRoller Hyperbolic Smoke Chamber
- 3-Tier Divide & Conquer® Flexible Cooking System
- Air Lift Hinge
- Kontrol Tower Top Vent
- AMP FireBox
- 304 Stainless Steel Charcoal Basket

- 304 Stainless Steel Cooking Grates
- 304 Stainless Steel Latch
- Wire Mesh Fiberglass Gasket
- Patented Slide-Out Ash Drawer
- Built-in Thermometer
- Finished Folding Aluminum Side Shelves/Handle
- Grill Gripper
- Ash Tool



THE ALL NEW

BIG JOE III



Sharing the same uncompromising design and functionality of the Classic III, but delivering even more cooking surface, the Big Joe III is a versatile kamado perfect for large families or entertaining a crowd. Large enough to smoke three full racks of low-and-slow ribs, our Big Joe III also comes standard with the revolutionary SlōRoller Hyperbolic Smoke Chamber for perfect low-and-slow cooks, the new 3-Tier Divide & Conquer® Flexible Cooking System and re-designed premium cart.

Includes:

Premium 24" Ceramic Grill

Heavy-Duty Galvanized Steel Rolling Cart

Patented SlōRoller Hyperbolic Smoke Chamber

3-Tier Divide & Conquer® Flexible Cooking System

Air Lift Hinge

Kontrol Tower Top Vent

AMP FireBox

304 Stainless Steel Charcoal Basket

304 Stainless Steel Cooking Grates

304 Stainless Steel Latch

Wire Mesh Fiberglass Gasket

Patented Slide-Out

Ash Drawer

Built-in Thermometer

Finished Folding Aluminum Side Shelves/Handle

Grill Gripper

Ash Tool



PROJOE



With a redesigned 3-tier cooking area, the ProJoe rises above the competition as our most spacious and high-functioning kamado to date. With the same exceptional design and craftsmanship as the Classic III and Big Joe III, the extra-tall ProJoe offers expansive, restaurant-inspired capabilities for grilling, searing, roasting, and perfect low-and-slow smoking with our revolutionary SlōRoller Hyperbolic Smoke Chamber. Finished with high-end 304 stainless steel features that include the Kontrol Tower, bands, latch, and the newly configured 3-Tier Divide & Conquer® Flexible Cooking System, the ProJoe offers grilling aficionados and professionals alike the ability to both smoke BBQ for a crowd or fire it up for true steakhouse searing.

Includes:

- Premium 24" Ceramic Grill
- Patented SlōRoller Hyperbolic Smoke Chamber
- 3-Tier Divide & Conquer® Flexible Cooking System
- 304 Stainless Steel Air Lift Hinge
- 304 Stainless Steel Kontrol Tower Top Vent
- AMP FireBox
- 304 Stainless Steel Charcoal Basket

- 304 Stainless Steel Cooking Grates
- 304 Stainless Steel Latch
- Wire Mesh Fiberglass Gasket
- Patented Slide-Out Ash Drawer
- Built-in Thermometer
- Grill Gripper
- Ash Tool





CLASSIC II™

Our Kamado Joe Classic II™ features a thick-walled, heat-resistant shell that locks in smoke and moisture at any temperature. The easy-open dome includes our counterbalanced Air Lift Hinge and element-proof, ultra-precise Kontrol Tower top vent, while the large cooking surface underneath is crafted from commercial-grade 304 stainless steel. Other featured innovations that come standard with the Classic II™ include the Divide & Conquer® Flexible Cooking System, our Advanced Multi-Panel FireBox, a heavy-duty rolling cast iron cart, and a patented slide-out ash drawer for easy cleaning.

Includes:

- | | |
|--|---|
| Premium 18" Ceramic Grill with Cast Iron Cart & Locking Wheels | Wire Mesh Fiberglass Gasket |
| Divide & Conquer® Flexible Cooking System | Patented Slide-Out Ash Drawer |
| Air Lift Hinge | Built-in Thermometer |
| Kontrol Tower Top Vent | Finished Folding HDPE Side Shelves/Handle |
| AMP FireBox | Grill Gripper |
| Stainless Steel Latch | Ash Tool |



BIG JOE II™

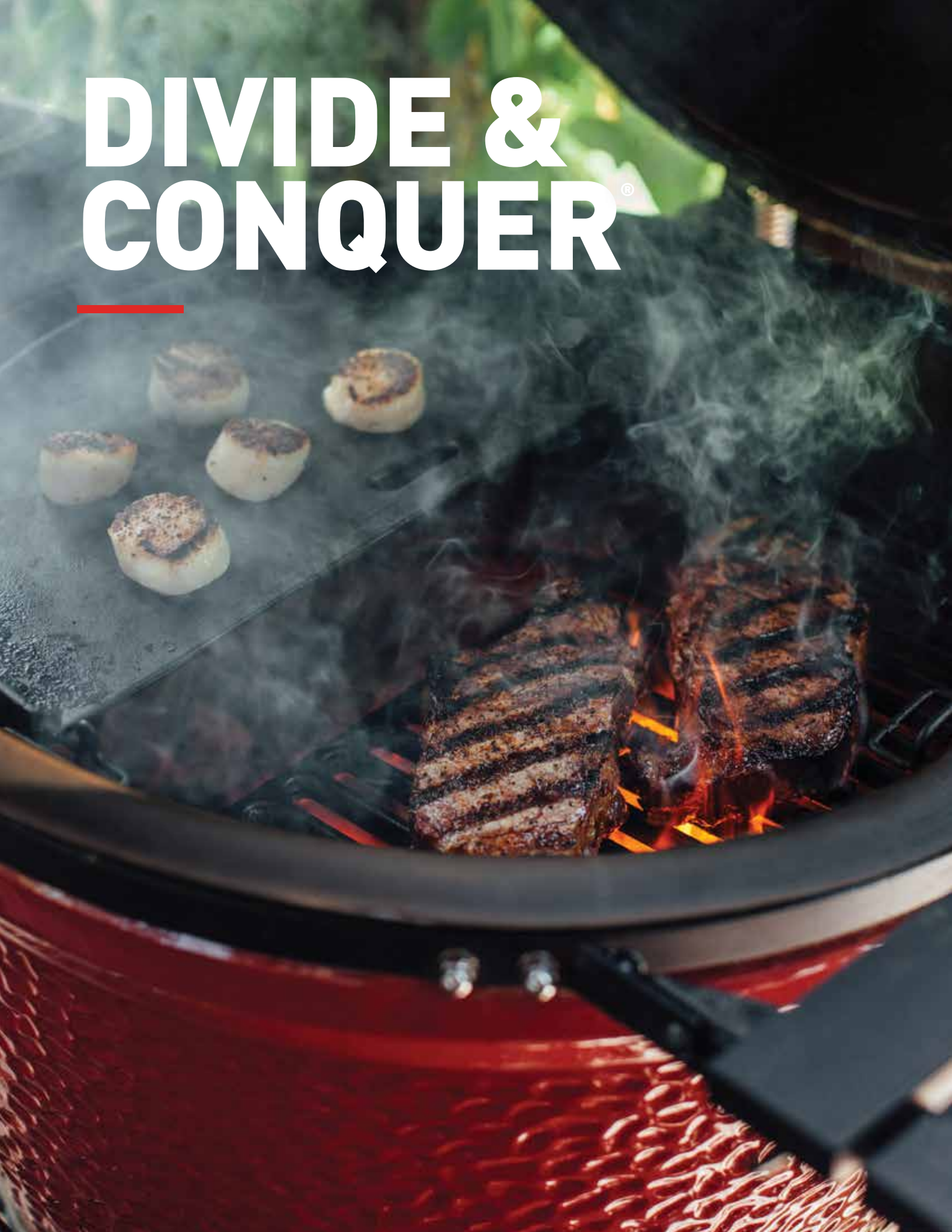
Sharing the same uncompromising design and functionality of the Classic II™, but delivering even more cooking surface, the Big Joe II™ is our most versatile kamado and perfect for large families or entertaining a crowd.

Includes:

- | | |
|--|---|
| Premium 24" Ceramic Grill with Cast Iron Cart & Locking Wheels | Wire Mesh Fiberglass Gasket |
| Divide & Conquer® Flexible Cooking System | Patented Slide-Out Ash Drawer |
| Air Lift Hinge | Built-in Thermometer |
| Kontrol Tower Top Vent | Finished Folding HDPE Side Shelves/Handle |
| AMP FireBox | Grill Gripper |
| Stainless Steel Latch | Ash Tool |



DIVIDE & CONQUER®



Our patented Divide & Conquer® Flexible Cooking System transforms the humble grill grate into the most powerful cooking tool in your arsenal. The revolutionary multi-level, half-rack design frees you to cook different foods in different styles at different temperatures—all at the same time. You'll end up with a perfect, well-rounded meal without ever leaving the grill.

System Parts



Flexible Cooking System Rack



Halved Cooking Grates



Two Halved Heat Deflectors



Accessory Rack

Expanded cooking space

Our multi-level design puts an end to batch-cooking and overcrowding. Tiered grates double your grilling space, making it easy to cook meats, vegetables, or other sides simultaneously.

Different heat zones

Create different heat zones in the kamado with the half-moon heat deflector—an innovative design that partially blocks off heat to provide both indirect heat and open flame.

Custom cooking surfaces

Our halved specialty cooking surfaces enhance the flavor and texture of any recipe you tackle—whether you want to sear a steak over cast iron or protect fragile fish.

PORTABLE & FLEXIBLE



JOE JR.

The unique kamado cooking experience is transportable with Kamado Joe's innovative Joe Jr. Perfect for tailgates, picnics, pool parties, camping, and more, Joe Jr. weighs only 68 pounds and boasts a 148.5 square-inch cooking surface—ample space for a full beer-can chicken with vegetables. The thick-walled ceramic body locks in heat, moisture, and flavor, and the heat deflector plate allows cooks to experiment with indirect heat for more flexible cooking.

Includes:

- Premium 13.5" Ceramic Grill with Cast Iron Stand
- Built-in Thermometer
- 304 Stainless Steel Cooking Grate
- Ceramic Heat Deflector
- Grill Gripper
- Ash Tool





**FIRE IT UP
SLOW IT
DOWN**

CHARCOAL, SMOKING WOODS, & STARTERS



Fire and smoke are the two defining characteristics of incredible kamado cooking. That's why we've gone to such great lengths to find and create the world's finest charcoal, wood chips, and starters. Perfected for reliability and consistent quality, our range of premium fuels and tools makes it easy to fire up and flavor your Kamado Joe.

1. Big Block Charcoal

Our Big Block XL lump charcoal is crafted by Argentinian artisans to create charcoal that's not only significantly larger, it's noticeably better—better burn times, better flavor, better smoke.

2. Smoking Woods

From assertive to subtle, our wood chunks come in a variety of wood types, each imparting its own distinct flavor: apple, cherry, hickory, maple, oak, and pecan.

3. Fire Starters

Small cubes of pure paraffin wax, our premium Fire Starters deliver the cleanest, hottest, and most odorless eco-friendly burn without any flare-ups or chemical taste.

4. Electric Starter

Quickly fire up your grill with 600 watts of electricity delivered right to the charcoal. Our three-loop design and angled stainless steel element ensure the best contact for a safe, fast light.

BIG BLOCK

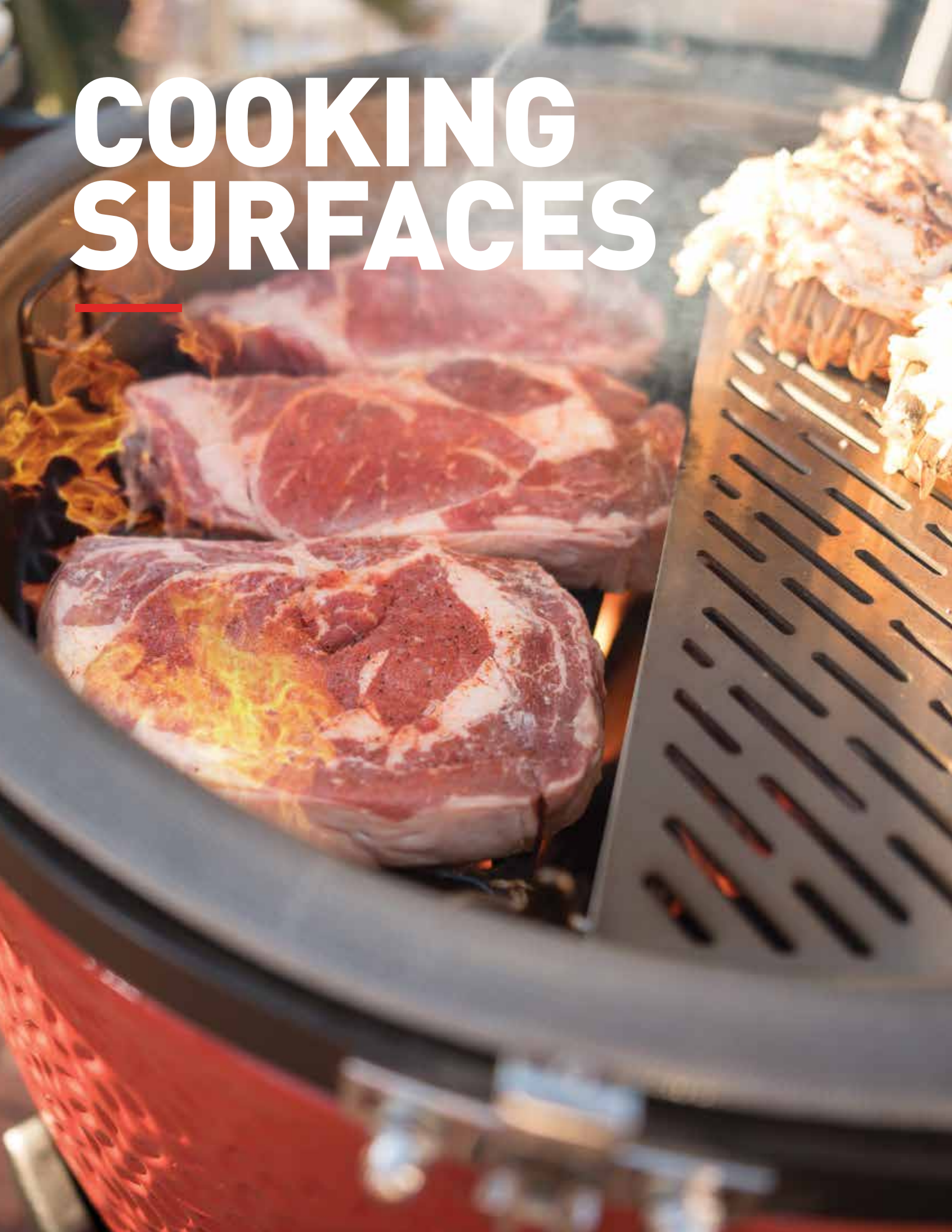
IF CHARCOAL IS THE VERY ESSENCE OF A GREAT OUTDOOR COOKING EXPERIENCE, OURS HAD TO BE AS EXTRAORDINARY AS OUR GRILLS. SO WHERE THE COMPETITION SETTLED FOR A MEDIOCRE PRODUCT, KAMADO JOE TRAVELED THE WORLD TO FIND AND SHARE, SOMETHING BETTER.

Working with Argentinian charcoal masters, we developed an exclusive blend of hardwoods so legendary for their density they're called 'axe breakers' by locals. Painstakingly roasted in traditional outdoor ovens, the all-natural lump charcoal burns longer, cleaner, and better than anything else on the market.

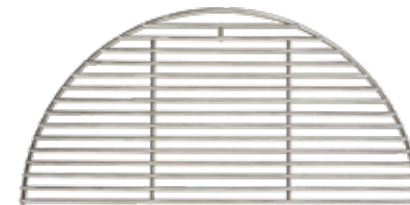
It's not easy. It's not fast. And that's what makes our charcoal the world's finest fuel. You can see it when you open every bag. You feel it when you pick up the first oversized block. And of course you taste it cook after cook—even when cooking over our top-grade charcoal a second and third time.



COOKING SURFACES



Kamado Joe's grilling surface innovations began with versatile, half-moon steel and cast iron grilling grates. That breakthrough thinking has continued to inspire a range of surfaces ideal for various ingredients and preparations—all of which can be used in endless combinations to suit any need and style.



Standard Half Grate

The traditional stainless steel grate is made with fine rods to allow more radiant heat through for charcoal grilling. *Available for all Classic and Big Joe models.*



Cast Iron Grate

The excellent heat retention and long-lasting durability make cast iron ideal for all cuts, and the hearty grate marks sear meats and seal in flavor. *Available for all Classic and Big Joe models.*



Cast Iron Reversible Griddle

This two-sided griddle offers a smooth surface and a ribbed surface, perfect for all cast iron cooking. *Available for all Classic and Big Joe models.*



Laser Cut Stainless Steel

This double-thick, laser cut stainless steel surface is ultra-smooth and ideal for an even cook with delicate fish and vegetables. *Available for all Classic and Big Joe models.*



Soapstone

This thick bacteria and stain resistant slab provides an even cook with fewer flare-ups all while allowing meats to cook in their own juices. *Available for all Classic and Big Joe models.*



Grill Expander

Sitting directly atop the grill grate with a generous four-inch clearance, this dishwasher-safe accessory expands the cooking surface of your grill by up to 60 percent. *Available for all Classic and Big Joe models.*

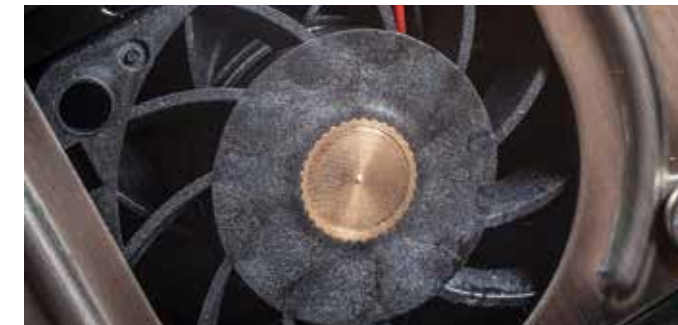
INTRODUCING THE

DōJOE



One of our latest innovations, the durable cast-aluminum DōJoe transforms your Kamado Joe into a best-in-class pizza oven. Ideal for beginners and expert chefs alike, the distinctive wedge shape of the DōJoe makes maintaining steady temperatures ranging from 400°F to 700°F effortless—even over the course of hours—while also allowing grillers to easily see and monitor their pizza or other baked goods as they cook. Dedicated supports for the Kamado Joe Heat Deflectors and Kamado Joe Pizza Stone ensure optimum distances between, guaranteeing perfect crust and crisp toppings. For the ultimate pizza cooking experience, we also recommend using the Kamado Joe Pizza Peel and Pizza Cutter accessories.





JOETISSERIE

The durable cast aluminum JoeTisserie harnesses the self-basting action of a rotisserie inside your Kamado Joe with a quiet-but-powerful 120V motor that can spin up to 50 pounds of chicken, prime rib, or Boston butt. Easy to install and featuring quickly adjustable forks for excellent balance, the distinctive wedge shape allows cooks to seal off the kamado dome for optimal heat retention, while the constant, steady rotation preserves meat's natural juices for an even cook.

- Includes:**
- 304 Stainless Steel Spit Rod & Forks
 - Cast Aluminum Ring
 - 120V Motor



iKAMAND

The iKamand makes the art of low-and-slow BBQ easy—turning even the newest kamado griller into an instant pit master. Simply attach our breakthrough smart device to the bottom vent of your charcoal grill, and total control over heat, smoke, and target temperature is in your hands. Just sit back, grab a cold one, and enjoy juicy, flavor-filled food with little effort.

Start your grill, walk away, and monitor your cook on the go—you'll always maintain full control through the iKamand app, no matter where you are. Our cooking algorithms are tried, tested, and proven to cook your food to perfection. The iKamand uses smart temperature control and responsive smart fans to make cooking more relaxing and more enjoyable over the entire process, from easy start-up to effortlessly-delicious finish.

SPECIALTY TOOLS



Passionate grillers know that traditional searing and smoking aren't the only ways to enjoy cooking over charcoal. With the right accessories, the heat and smoke within a Kamado Joe can be applied to everything from crispy pizzas to roasted turkeys and more.

1. Pizza Peel

With a wooden flat edge designed to slip underneath the pizza crust for effortless plating, our Pizza Peel is the perfect lightweight serving tool.

2. Pizza Cutter

The long, gently curved blade on this cutter makes slicing up hot, wood-fired pizza easy, and our comfortable grip means you can do it all one-handed.

3. Pizza Stone

For perfect pizza crust every time, we designed this high-impact ceramic stone to distribute heat evenly and absorb excess moisture. *Available in two sizes for both Classic and Big Joe models.*

4. Deep Dish Pizza Stone

Our Deep Dish Pizza Stone empowers aficionados to serve up pizzeria-quality pies as well as paella, casserole dishes, and bread.

5. Cast Iron Wok

The superior heat retention and balanced weight make this Cast Iron Wok great for cooking stir-fry recipes or for grilling small meats, seafood, or vegetables.

6. Cast Iron Dutch Oven

This thick-walled cookware is a go-to for outdoor chefs and is great for cooking soups, stews, chili, and even cobblers.

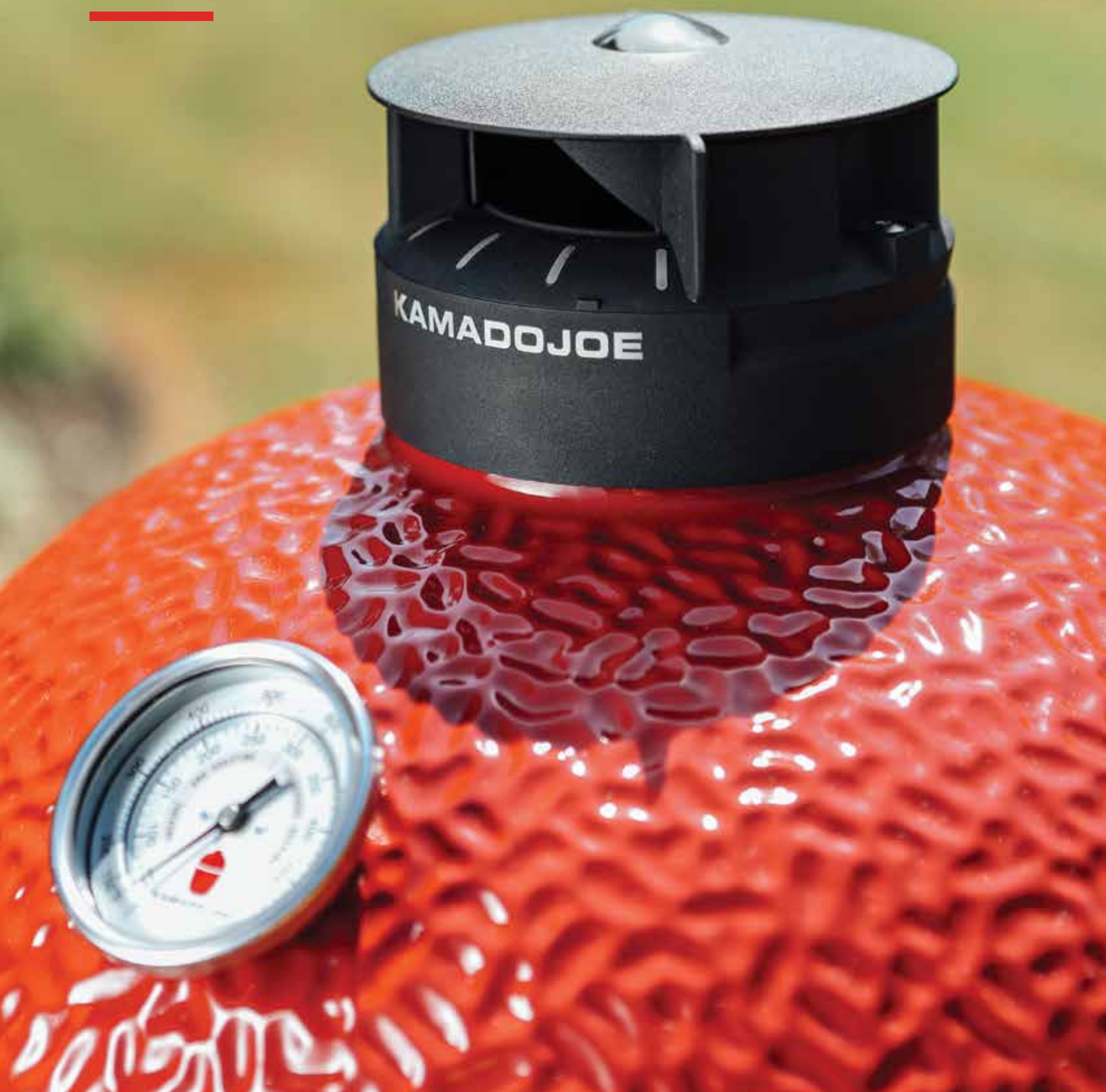
7. Rib Rack

Our Rib Rack optimizes grilling space, allowing large quantities of ribs to cook evenly. The rack can also accommodate chicken legs, pork chops, and more.

8. Chicken Stand

The sturdy Kamado Joe Chicken Stand will hold one 16-ounce beer, plus a whole bird 5 pounds or smaller and works with any cooking method.

GRILL PARTS & ACCESSORIES



①



②



③



④



We pride ourselves on delivering each Kamado Joe with virtually everything you need to start grilling. We also take great pride in offering the highest quality parts and accessories you may want or need to get the most out of your grill, now and in the future.

1. HDPE Shelf/Handle Upgrade Kits
Refresh your Kamado Joe's look with new, ultra-durable HDPE shelves and a cool-touch handle. *Available for all Classic and Big Joe models.*

2. Gasket Replacement Kits
Our easy-to-install replacement kits for the new wire mesh fiberglass gasket and the original felt gasket. *Available for all Classic and Big Joe models.*

3. Kontrol Tower
Constructed of die-cast aluminum and finished with a rust-proof powder coat, our dual-adjustment top vent is rain and mold-resistant and maintains your air setting during dome opening and closing. *Fits both Classic and Big Joe models.*

4. Grill Covers
Our durable, custom-fitted and waterproof grill cover defends your Kamado Joe from nature's most damaging elements, while its 100 percent solution-dyed polyester construction guarantees it won't fade from harmful day-to-day sun coverage. *Available for all Classic and Big Joe models.*

JOE GEAR



①



1. Joe Logo T-Shirt
Available in white, grey, and red in sizes S-3XL.

④



4. Stoke The Fire T-Shirt (Grey)
Available in sizes S-3XL.

⑦



7. Casual Twill Hat
Available in black and charcoal. Features adjustable strap.

②



2. Fire It Up T-Shirt (Red)
Available in sizes S-3XL.

⑤



5. Low & Slow T-Shirt (White)
Available in sizes S-3XL.

⑧



8. Poly Performance Hat
Available in white. Features adjustable strap.

③



3. The First Name T-Shirt (Black)
Available in sizes S-3XL.

⑥



6. Nike Golf Shirt
Available in white, black, and premium grey in Men's S-3XL and Women's S-2XL.

⑨




9. Mesh Back Joe Hat
Available in charcoal/white and black/charcoal. Features adjustable strap.





THE KAMADO JOE COMMUNITY

WE SET OUT TO PERFECT THE KAMADO GRILL FOR OURSELVES; WHAT WE DIDN'T EXPECT WAS THE INCREDIBLE FAMILY OF GRILLING ENTHUSIASTS IT WOULD CREATE. FROM EVERY WALK OF LIFE AND CORNER OF THE EARTH, OUR FANS MORE THAN AMPLIFY, AND EMBODY, THE LIFESTYLE KAMADO JOE IS COMMITTED TO—THEY HUMBLE US AND HONOR US WITH THEIR PASSION.

And we invite you to join us by tagging your posts with **#kamadojoe**.

 @kamadojoe

 KamadoJoeGrills

 KamadoJoe

 @kamadojoe







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