

KAMADOJOE®

2017 PRODUCT GUIDE





FIRE. IT'S AS COMMON AS IT IS CAPTIVATING. AS SIMPLE AS IT IS SEDUCTIVE. THE FLICKER AND THE FLAMES. THE CRACKLE AND THE HEAT. IT'S A PRIMITIVE, POWERFUL MAGIC THAT DRAWS US IN AND TRANSFORMS US. IT CHANGES HOW WE COOK, HOW WE ENTERTAIN AND HOW WE FEEL. THAT MAGIC IS AT THE HEART OF EVERY KAMADO JOE.



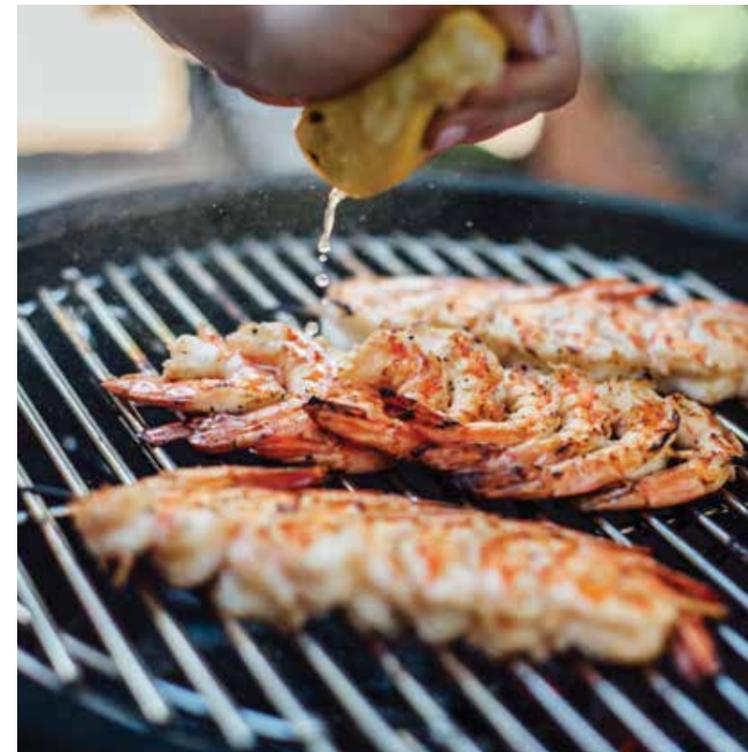
The fire within a blaze-red Kamado Joe isn't just an ideal way to slow-roast, smoke and sear. Or a perfect way to cook moist, delicious meats, charred vegetables and crispy pizzas. It's also a remarkable way to relax. A powerful way to reconnect with family and friends. It's a genuine, rewarding way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

Kamado: More than a way to cook.

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.

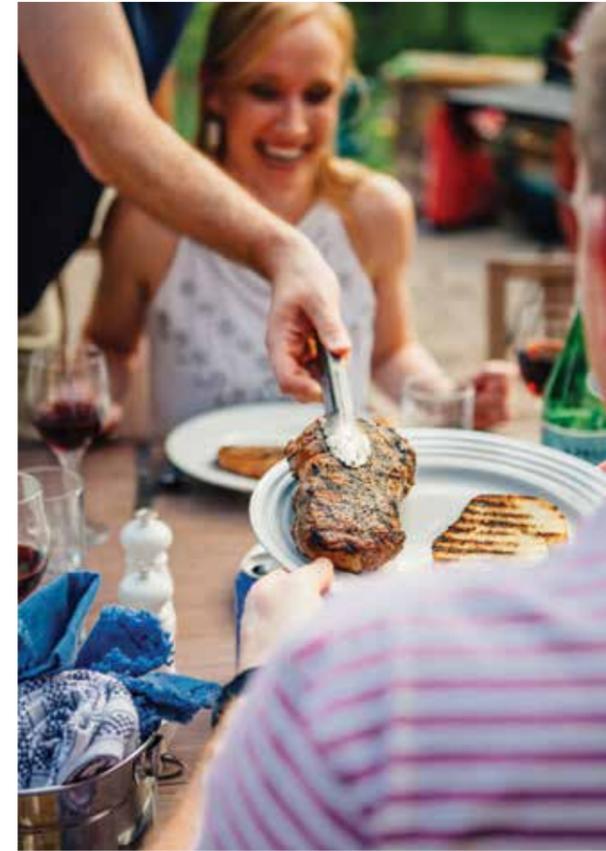
Years after starting our company, we've realized that we're not the only Kamado Joe enthusiasts who feel that way. More than the awards, more than the recognition our grills and accessories have earned and more than the satisfaction of knowing our designs outperform anything on the market, we have the honor of being part of a community of people who share our passion for family, friends and food.







Once you own a Kamado Joe, you know: it's never just about grilling. It's about what a truly exceptional outdoor cooking experience rekindles in you. What it gives you. Something powerful and true, humbling and captivating. The hurried pace of life slows. People come together, reconnect. The simple pleasure of true craftsmanship is discovered in meaningful details. New perspective is found in flames. It's not just food that is transformed—it's us.



What we take from that experience might be different for everyone, but what draws us all to the smoke doesn't change. Bound together by an enduring fascination with fire and deep appreciation for flavor, Kamado Joe is more than a community of passionate fans all over the world, sharing a lifestyle and love of grilling; it's a magic that stays with you, always calling you back to the embers, ready to be rekindled.

Better by design.



Slide-Out Ash Drawer



EVEN MORE THAN A DEEP PASSION FOR KAMADO-STYLE GRILLING, IT WAS AN OBSESSION WITH THE ENTIRE EXPERIENCE THAT CREATED KAMADO JOE.

The grilling community is always looking for better. A better cut. A better cook. Which is why we set out to build a better grill. And to deliver the very best user experience possible, bar none. That need for better is never satisfied, always pushing us to innovate, improve and evolve—tirelessly pushing Kamado Joe forward.

It's why our charcoal grills are the best in the world. It's why we refuse to settle. And why we never stop innovating. Because the pursuit of "better" is seared into every griller's DNA.

We knew people could get so much more out of their grilling experience, so we set out to solve problems and eliminate pain points. We tore apart the competitor's products. Analyzed every detail. Questioned the construction. We commissioned top industrial designers, built hundreds of prototypes and re-engineered it all for unparalleled performance.

But we didn't stop there. We hired the very best in production partners: Weber Knapp, a high-caliber engineering firm with over a century of proven craftsmanship, and Davlyn Manufacturing, an award-winning leader in thermal solutions, both based in the US. Why? Because every grill had to be perfect—had to deliver the remarkable experience passion demanded.



Air Lift Hinge



Breakthrough hinge reduces dome weight by 96%.



All-new, double-thick gasket offers superior air-tight seal and 10x the life of normal industry gaskets.

Wire Mesh Fiberglass Gasket

Oversized Built-in Thermometer





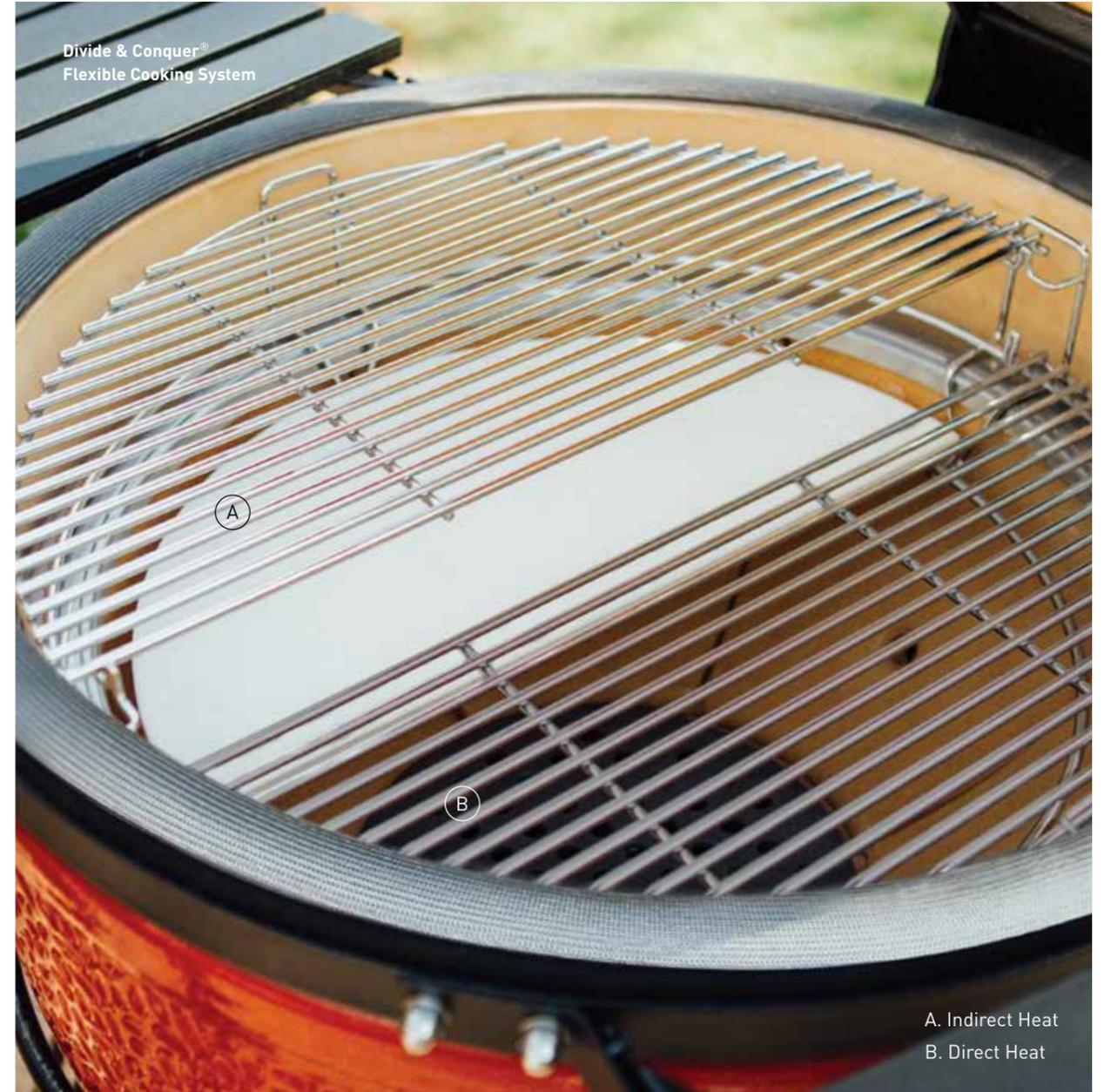
Stainless Steel Latch

Kontrol Tower Top Vent

Maintains consistent air setting for precise airflow management.

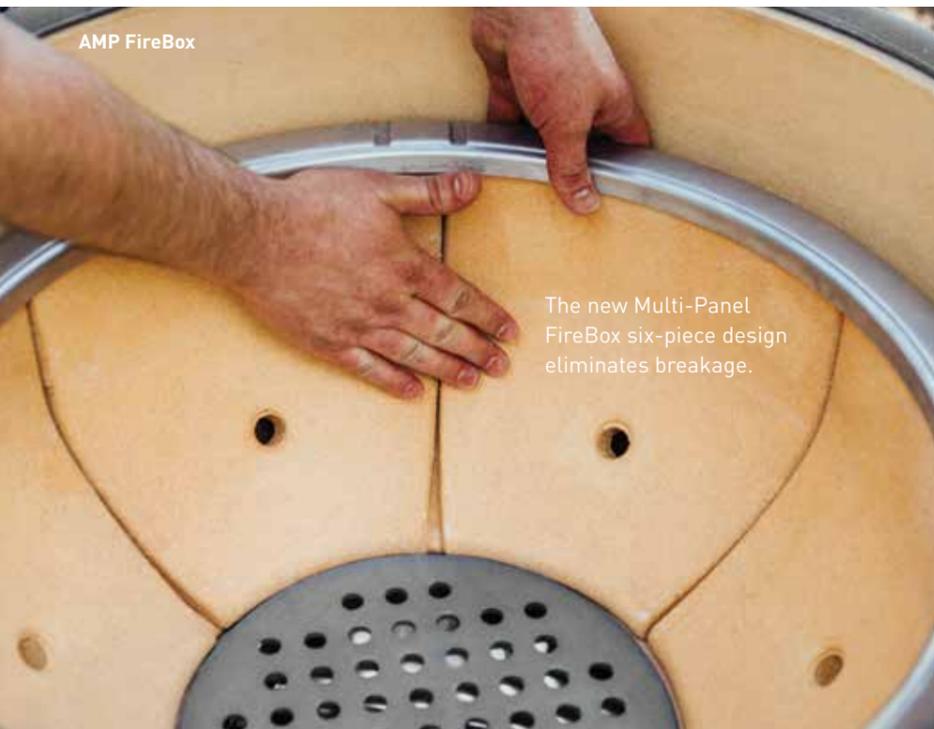


Still, innovation never rests. We pioneered multi-level grilling with the game-changing Divide & Conquer® Flexible Cooking System. We made history with our patented slide-out ash drawer. Made our bolts stainless and our bands unbreakable. We created the Kontrol Tower, the only top vent that stays exactly where you set it—and conquers the elements. We introduced the revolutionary Air Lift Hinge, powerful and light as a feather, and invented a new latch and fiberglass gasket—you’ll find no better seal or easier maintenance.



Divide & Conquer® Flexible Cooking System

A. Indirect Heat
B. Direct Heat



AMP FireBox

The new Multi-Panel FireBox six-piece design eliminates breakage.



KAMADO JOE ISN'T JUST A LINE OF PRODUCTS. IT'S WHAT HAPPENS WHEN TWO GUYS WHO LOVE TO GRILL GET SERIOUS ABOUT CREATING THE WORLD'S BEST GRILLING EXPERIENCE. WE CONSTANTLY PUSH THE POSSIBILITIES OF DESIGN, TECHNOLOGY AND DURABILITY. IT'S THAT PASSION THAT FUELS EVERYTHING WE DO AS A BRAND. THAT'S THE STORY OF KAMADO JOE.

CRAFTSMANSHIP AND INNOVATION

Kamado Joe 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
- Divide & Conquer® Flexible Cooking System
- Air Lift Hinge
- Kontrol Tower Top Vent
- AMP FireBox
- Stainless Steel Latch

- Wire Mesh Fiberglass Gasket
- Patented Slide-Out Ash Drawer
- Built-in Thermometer
- Finished Folding HDPE Side Shelves/Handle
- Grill Gripper
- Ash Tool





Big Joe

Sharing the same uncompromising design and functionality of the Classic II, but commanding even more cooking surface, the Big Joe 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
Divide & Conquer® Flexible Cooking System
Air Lift Hinge
Kontrol Tower Top Vent
AMP FireBox
Stainless Steel Latch

Wire Mesh Fiberglass Gasket
Patented Slide-Out Ash Drawer
Built-in Thermometer
Finished Folding HDPE Side Shelves/Handle
Grill Gripper
Ash Tool



Stand-Alone

A perfect fit for more expansive grilling setups, the Stand-Alone is easily installed in your custom outdoor kitchen, available in two versatile sizes and includes all the same innovative features of the Classic II and Big Joe.

Includes:

Premium 18" or 24" Ceramic Grill
Divide & Conquer® Flexible Cooking System
Air Lift Hinge
Kontrol Tower Top Vent
AMP FireBox
Stainless Steel Latch

Wire Mesh Fiberglass Gasket
Patented Slide-Out Ash Drawer
Built-in Thermometer
Ceramic Grill Feet
Grill Gripper
Ash Tool



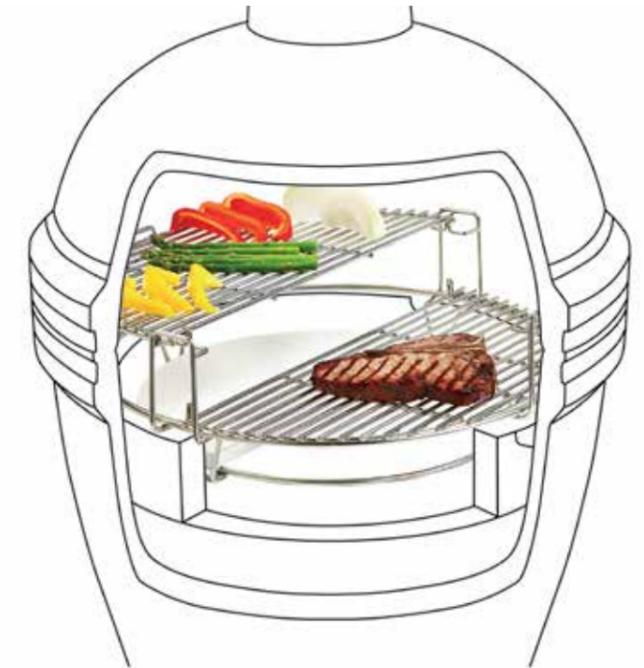
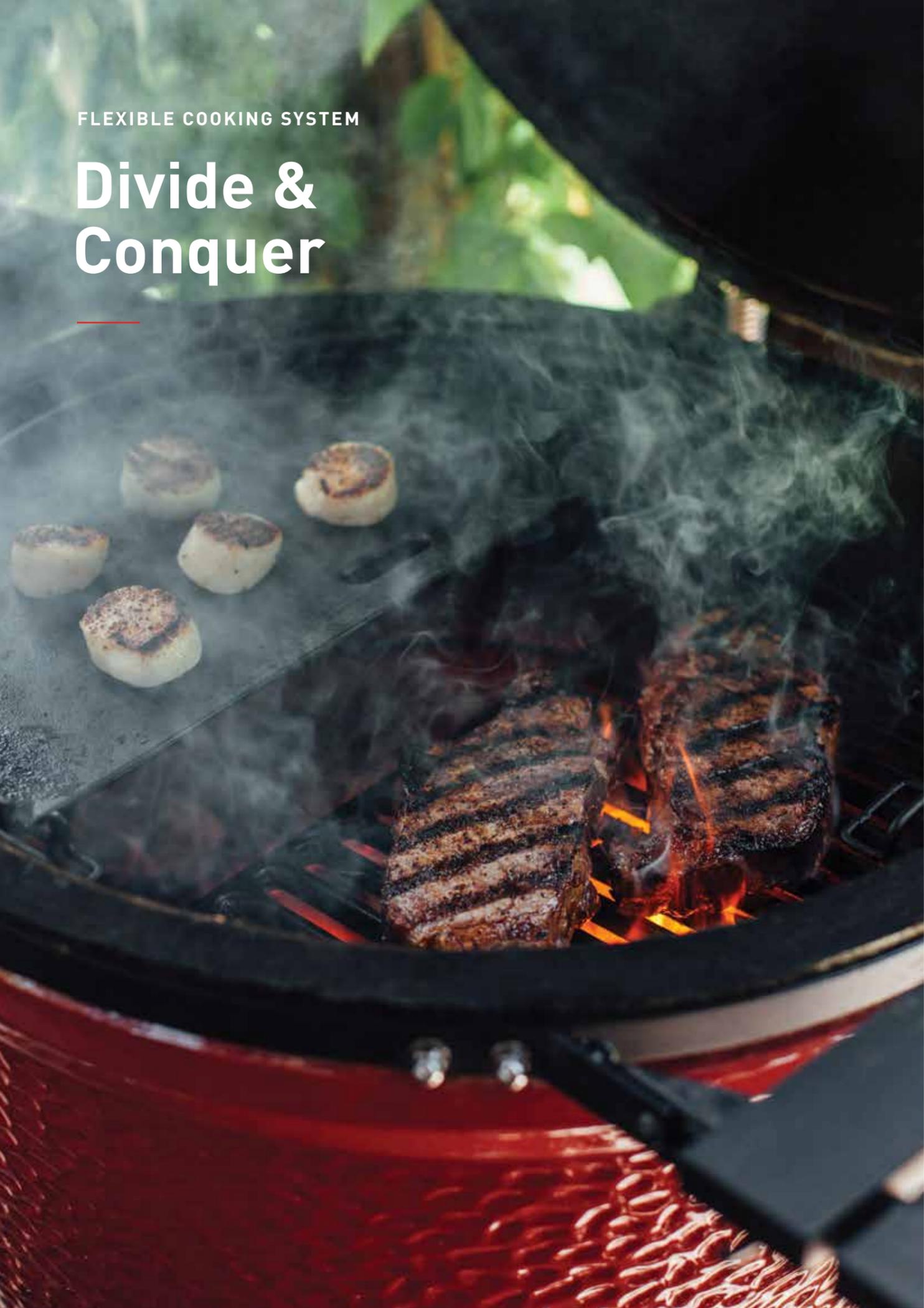
Classic II



Big Joe

FLEXIBLE COOKING SYSTEM

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 AND FLEXIBLE

Joe Jr.



The unique kamado cooking experience is transportable for the first time ever 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



THE HEART OF EVERY JOE

Charcoal, Smoking Woods & Starters



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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 extra large 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. Joe Blow Electric Blow Lighter

The fastest way to fire up your Kamado Joe. The Joe Blow Electric Blow Lighter uses hot air and a powerful fan to ignite charcoal in as little as three minutes.

5. 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.

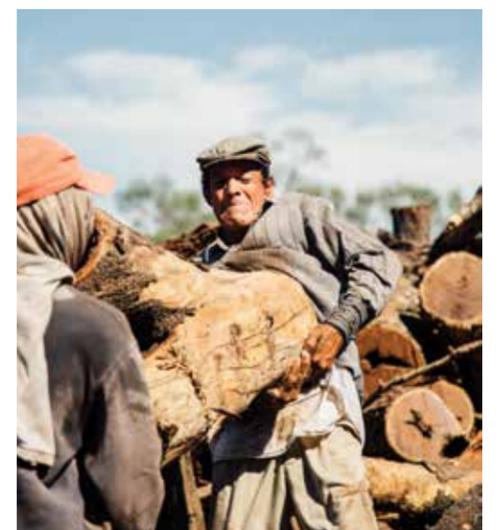
THE WORLD'S LARGEST

Big Block Charcoal

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 both Classic and Big Joe.*



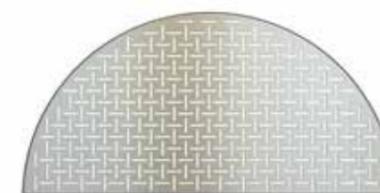
Cast Iron Grate

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 both Classic and Big Joe.*



Cast Iron Reversible Griddle

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



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 both Classic and Big Joe.*



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 both Classic and Big Joe.*



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 both Classic and Big Joe.*

A TRADITION PERFECTED

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. *Currently available in two sizes for both Classic and Big Joe in the following markets: North America, United Kingdom, Europe and Australia.*

Includes:

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



JUST COOKING SMOKY, JUICY AND TENDER MEATS WASN'T ENOUGH. FOR KAMADO JOE, THE EXPERIENCE HAD TO BE EVERY BIT AS INCREDIBLE AS THE FLAVORS.

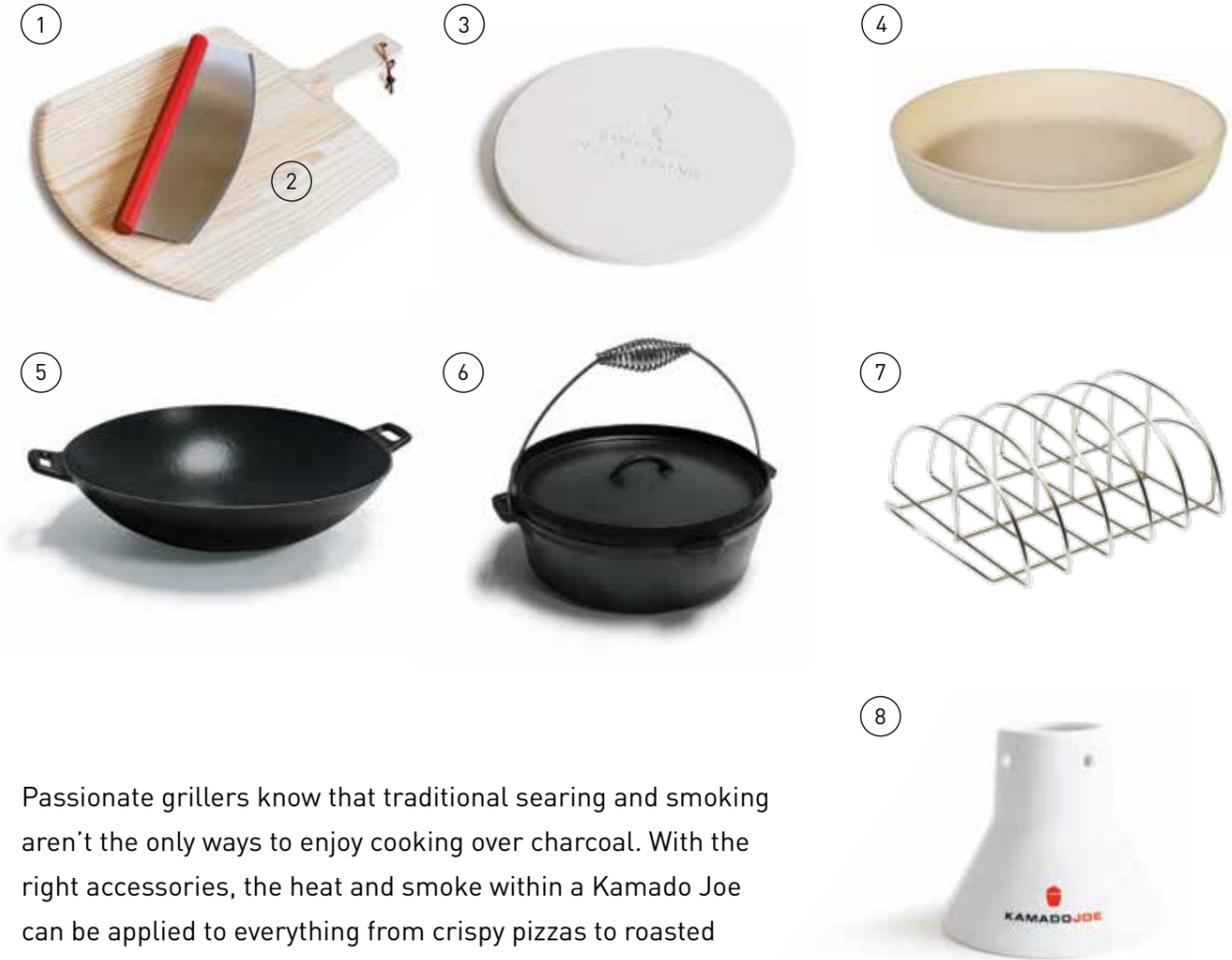
So we asked ourselves: how do you take something as ancient and celebrated as spit-roasting over an open flame, and make it more convenient? More versatile? More precise?

The solution: our innovative JoeTisserie, an award-winning accessory and instant hit with grilling aficionados. Designed for an easy, airtight fit, the ultra-durable JoeTisserie spins meat over flavorful coals and flames, bringing out incredible taste while you relax. Adjustable, balanced, simple to install and with a dishwasher-safe skewer, the JoeTisserie does all the work—you just sit back, relax and enjoy the perfectly even cook and deep wood-fired flavor of innovative performance.



VERSATILE COOKING

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.*

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.

UPGRADE YOUR GRILLING

Grill Parts & Accessories



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 both Classic and Big Joe.*

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

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 both Classic and Big Joe.*

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.*

WORN WITH PRIDE

Joe Gear



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

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

③



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

④



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

⑤



5. Low & Slow T-Shirt (White)
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.

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

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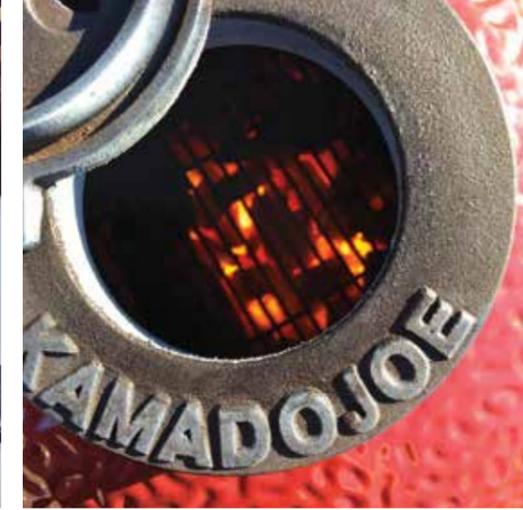
8. Poly Performance Hat
Available in white.
Features adjustable strap.

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9. Mesh Back Joe Hat
Available in charcoal/white &
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



FIRE IT UP.

SLOW IT DOWN.





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