

KAMADOJOE[®]
Ceramic Grills

Moister meats! Wood-fire flavor!



Moister meats!

Kamado Joe keeps the heat in the grill and the moisture in the meat!

The well-insulated ceramic body of a Kamado Joe grill keeps the heat in the grill. The unique circular shape of the vessel also circulates the heat for more uniform and effective cooking.

Compare this to gas grills which let heat escape and cook largely from below. This means they need a larger fire and more total heat to achieve the same temperature profile as a Kamado Joe. It's this excessive heat that robs moisture from your meat. Kamado Joe keeps the heat in the grill and the moisture in the meat.



The unique shape causes circulation of heat which results in faster cooking, less moisture loss

The insulated body means a smaller fire is needed to create the same temperature

Stellar steak!



The best steak houses cook their steaks quickly because this means less moisture (and flavor) loss. You get the same advantages grilling on a Kamado Joe.

Fabulous fowl!



Cook your holiday turkey on a Kamado Joe and your guests will rave about the remarkably moist meat. (This also frees-up the oven for all of the other dishes).

Great wild game!



Kamado Joe is perfect for grilling wild game, which can get so dry when cooked on a gas grill due to the lower fat content of the meat.

Wood-fire flavor!

Kamado Joe uses lump charcoal which is real wood and gives you wood-fire flavor!

The amazing wood-fire flavor you get when grilling on a Kamado Joe grill comes from the lump charcoal that ceramic grills are designed to use. Lump charcoal, unlike charcoal briquettes, is made from pieces of real wood so it imparts a wonderful wood-fire flavor to your grilled food, a flavor you just won't get from a gas grill!



Kamado Joe lump charcoal



Kamado Joe lump charcoal is made from real trees – select hardwoods that provide robust flavor and high heat output. Size distribution is important; we give the right selection of fast-starting small pieces and long burning large pieces.

Other lump charcoal



Many other brands of lump charcoal are made from scrap pieces of furniture or pressed wood. This means less wood flavor and smaller pieces that burn out quickly.

Charcoal briquettes



Charcoal briquettes are made from sawdust that is held together with chemical or vegetable binding agents. They impart an unpleasant flavor and will not re-light.

Kamado Joe cooks three ways, fires up quickly, requires almost no assembly, comes nicely accessorized and is guaranteed!

A key advantage of Kamado Joe's ceramic vessel is its ability to insulate. Not only does this require less total heat for cooking, it also lets you cook at significantly higher temperatures or at very low temperatures for a significantly longer time. Combine this with the ability to not only control, but fine-tune temperature and you get a grill that is extremely versatile.

Kamado Joe can grill, sear and smoke!

1. Kamado Joe is a grill –

First and foremost, Kamado Joe is a grill. Its ceramic construction and unique shape, along with using lump charcoal, mean moister meats and wood-fire flavor.

2. Kamado Joe will sear your steaks –

Thanks to the insulative properties of Kamado Joe and the ability of lump charcoal to generate significant heat, you'll be able to achieve temperatures up to 750° F. This means you can sear a steak. It will come off sizzling, just like it does at the high-end steak houses.

3. Kamado Joe is a smoker –

With Kamado Joe's ability to control temperature and thanks to the long-burning stamina of lump charcoal, you'll be able to use your Kamado Joe as a smoker or slow cooker as well (it will maintain low temps for up to 12 hours without adding lump charcoal).

Starts quickly; you'll be grilling in 15 minutes!

Lump charcoal lights more readily than briquettes. So, with a Kamado Joe fire starter or an electric starter, you'll be ready to grill in 15 minutes. That's about what it takes to get even the fastest-to-prepare meal ready to grill.

"Since we got our Kamado Joe we have not used our gas grill. The food we cook in Kamado Joe is decidedly better – it's moister and the wood-fire flavor is out of this world!"

– Michele Larsen
Edina, MN

Dual disc, cast-iron vent system lets you fine-tune temps

Kamado Joe features a unique, dual-disc top vent. The top disc (daisy wheel) is used for low temperature cooking while the bottom disc is used for grilling, baking, roasting and searing. This system gives you exceptional temperature control.

Less ash means easier cleanup

Because lump charcoal produces less ash than charcoal briquettes, you'll have considerably less cleanup with Kamado Joe. Plus, unburned lump charcoal can be re-ignited the next time you use your grill.

Compare fit and finish, stability

If you compare, you'll find Kamado Joe to be the best built ceramic grill you can buy. The fit and finish are second to none and the stability of the grill is unmatched, as well.

Minimal assembly required with Kamado Joe

You'll need to take your Kamado Joe out of the cardboard crate and do some basic assembly, but it's easy and your Kamado Joe will be ready to go in minutes.

Kamado Joe comes nicely accessorized

Unlike other ceramic grills that come stripped down, Kamado Joe gives you everything you need to get started including an extra large built-in thermometer, finished folding bamboo side shelves, 304 stainless steel grate with hinged door, a grill gripper and a cart complete with oversized, locking caster wheels.

The Kamado Joe Better-Than-Gas Guarantee

If the food you cook on your Kamado Joe grill using Kamado Joe lump charcoal does not give you moister meats and a better wood-fire flavor, return the grill for a full refund.

What is a Kamado?

A Kamado is a traditional Japanese ceramic cooking vessel fueled by charcoal. Archeologists have discovered early versions of such circular clay cookers in China that date back over 3000 years. Eventually, ceramic replaced the clay. Ceramic performs better and is far more durable. Kamado grills tout no flavor contamination and use lump charcoal for fuel.

Kamado grills may be better called Kamado "cookers" based on their versatility. Thanks to their ability to retain heat, and control air flow, Kamado cookers allow you to grill, bake, roast, slow cook, smoke, etc.



KAMADO JOE

CLASSIC 18" and BIGJOE 24"

Includes: Grill, Cart, Slide Shelves, Ash Tool & Grill Gripper

- High Fire Ceramics
- 304 Stainless Steel and Powder Coated Galvanized Steel Hardware
- Powder Coated Cast-Iron Cart and Top Vent

Classic and BigJoe are available in black or red.



Classic Specifications | KamadoJoe.com/classic_joe.html

BigJoe Specifications | KamadoJoe.com/classicjoe_bigjoe.html



Extra Large Thermometer for Readability



Finished Bamboo Side Shelves with Utensil Pins (4 Each Side Shelf)



304 Stainless Steel Cooking Grate with Hinged Door



Oversized Locking Caster Wheels for Stability and Easy Movement

KAMADO JOE

STAND ALONE 18"

Includes: Grill, Ash Tool, Grill Gripper, Ceramic Grill Feet.
Available with Black or Stainless Steel Bands & Hinge



Black Stand Alone with Stainless Steel Bands & Hinge in Stainless Steel Cart



Red Stand Alone with Black Bands & Hinge in Eucalyptus Grill Table



Black with Stainless Steel Bands & Hinge



Black with Black Bands & Hinge



Red with Stainless Steel Bands & Hinge



Red with Black Bands & Hinge



KAMADOJOE

KAMADO JOE

PROJOE 24.5"

Includes: Grill (Cart Optional)

- 304 Stainless Steel Shell
- Three Component Shell for Higher Heat Retention
- Proprietary Gasket System



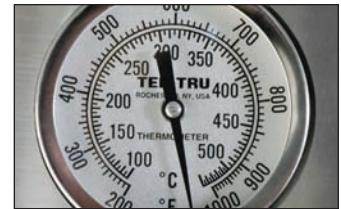
2011 Vesta Award Winner



KamadoJoe Specifications / KamadoJoe.com/projoe.html



Perfectly Counterbalanced Hinge with Static Positioning as low as 10°



Extra Large Thermometer for Greater Readability



Investment Cast 304 Stainless Steel Top Vent with Mirror Finish



Fire Box Divider for Higher Fuel Efficiency or to Create Separate Cooking Zones



Two-Piece Design 3/8" 304 Stainless Steel Upper and Lower Cooking Grates



Upper Cooking Grate with Both Sections Inserted



Investment Cast 304 Stainless Steel Draft Door with Mirror Finish



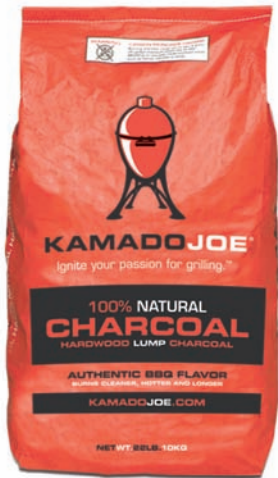
ProJoe with Optional Cart Offering Three Accessory Drawers and Charcoal Storage



Size Comparison of Classic and ProJoe



KAMADO JOE ACCESSORIES



100% NATURAL LUMP CHARCOAL

Our 100% Natural Lump Charcoal burns cleaner, hotter and longer than other brands. It includes the right mix of pieces for fast starting and long burning performance. And, it adds a unique mouth-watering taste and flavor to grilled and smoked foods. Available in 22 lb/10kg bags.



CLASSIC HEAT DEFLECTOR

The Classic Heat Deflector allows you to bake, roast and smoke with indirect heat. Heat circulates evenly around your food to keep it unbelievably moist.

BIGJOE HEAT DEFLECTOR

The BigJoe Heat Deflector allows you to bake, roast and smoke with indirect heat. Heat circulates evenly around your food to keep it unbelievably moist. The split design also allows you to cook with direct and indirect heat simultaneously.



FIRE STARTER CUBES

Fire Starter Cubes burn up to 1300°F for 8-12 minutes to ensure that you're ready to cook in 15 minutes. Odorless, smokeless and environmentally safe.



PIZZA STONE

Our ceramic Pizza Stone distributes heat evenly across the entire surface, and absorbs excess moisture. It creates a pizza that is cooked perfectly with a crispy crust. Heat Deflector required.

GRILL EXPANDER

Add up to 60% more cooking area with our premium Grill Expander and easily cook tender food like vegetables and seafood. Use with our Heat Deflector for smoking or roasting. Made of 304 grade stainless steel for easy cleanup and years of use.



GASKET REPLACEMENT KIT

Our Gasket Replacement Kit is made of premium felt material with a self-adhesive backing. The gasket material can be used on any 18" Kamado style grill. Installation instructions included.



PREMIUM GRILL COVERS

Our Premium Grill Covers are made of durable vinyl for all-weather protection. Custom fit and available in black. Grill Covers are also available for ComboJoe, GasJoe, GasJoe Ultra grills and Grill Tables.



GRILL GRIPPER

Made of durable 304 stainless steel for years of beauty and use. Our Grill Gripper securely clamps onto any cooking grate. Avoid the mess and potential burn hazard of moving your cooking grate.

RIB RACK

Our 304 stainless steel Rib Rack allows you to cook more ribs by placing the ribs vertically in your grill. You can also place other cuts of meat in the rib rack like chicken pieces or pork chops.



CHICKEN STAND

The perfect way to roast a chicken for incredible tenderness. Use beer, fruit juice or your favorite marinade to fill the Chicken Stand to infuse more flavor into the meat.





“... the best ceramic grill on the market.”

“I think Kamado Joe is the best ceramic grill on the market. We chose it because of the upgrades that it comes with compared to competitors. A lot of the parts were stainless steel as well, which was important to us living on the Gulf coast.”

Jeremy Johnson – FL

“Kamado Joe is by far my favourite way to cook. From pizza to rib of beef it produces spectacular results and it imparts its own subtle, inimitable flavour. I have a great range in the house, but the Kamado Joe offers a much greater versatility for a good cook.”

Sandra Tate – UK

“From the subtle smokey taste permeating through the meat to all the features that make it so easy and foolproof to use, we have yet to cook anything but an exceptional meal! My neighbors thought so much of the Kamado Joe that two of them bought their own!”

Gonzalo Fernandez – NC

“Thank God for my Kamado Joe, otherwise I wouldn't be able to cook out year round !!! I've tried in the past but with my [brand X] smoker I was never able to smoke during the cold Ohio winters.”

Richard Lubinski – OH

“Paella is a famous Spanish rice dish with probably as many recipes and variations as chili. Traditionally it is prepared on an open flame. Having a Kamado Joe afforded me the opportunity to do the dish some justice by having a strong uniform heat that could cover the whole paella pan. Not to mention the succulent smoke flavor that would normally be part of a bonfire. Needless to say, this paella tasted as good as any I have ever had!”

Jorge Rimblas – MN

“Gotta love my Kamado Joe! No problem at all quickly getting to 750 degrees in a snowstorm to grill some steaks and corn on the cob. Wearing flip-flops and grilling in 12 degrees - not something I could do on any other grill I ever owned. It's awesome that I can enjoy grilling year round on my Kamado Joe!”

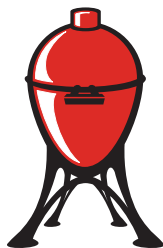
Jorge Gracia – NJ

“I have been baking pies, biscuits, and shortcakes on my Kamado Joe for several years, but my specialty is my family's all-time favorite, sweet potato pie. Joe really came through and baked it to perfection.”

Tom Crisler – AR

“I got a Kamado Joe to cook my venison. Gas grills just dry it out. We decided to use Kamado Joe to cook our two Thanksgiving turkeys, mostly to save on oven space. We didn't tell anybody yet within a few minutes after sitting down our guests started commenting on how moist the turkey was and what great flavor it had. Pretty soon everyone was on the back patio checking out our Kamado Joe!”

Walt Larsen – MN



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