

KAMADOJOE





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.

A FIERY TRADITION

The Kamado Cooking Style



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, air flows through the grill's 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.



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 multilevel, 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



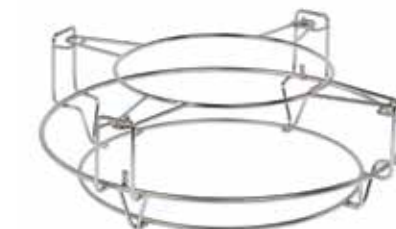
Flexible Cooking System Rack



Halved Cooking Grate



Two Halved Heat Deflectors



Accessory Rack

Expanded cooking space

Our multilevel 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.

CRAFTSMANSHIP AND INNOVATION

Kamado Joe Classic™ 18"



The kamado that set a new high standard for craftsmanship and innovation, our Kamado Joe Classic features a thick-walled, heat-resistant shell that locks in smoke and moisture at any temperature. Beneath the easy-open lid, a large cooking surface crafted from commercial-grade 304 stainless steel provides ample space for 10–12 fillets or chicken breasts. Other standard features include a flexible Divide & Conquer cooking system, a heavy-duty rolling cast iron cart, a precision ventilation dial and a patented slide-out ash drawer for easy access and cleaning.

Includes:

Premium Ceramic Grill with
Cast Iron Cart & Locking Wheels

Built-in Thermometer
Finished Folding HDPE
Side Shelves/Handle

Divide & Conquer Flexible
Cooking System

Patented Slide-Out Ash Drawer
Grill Gripper
Ash Tool



Big Joe™ 24”

Everything that made the Kamado Joe Classic an instant hit, only bigger, the Big Joe is our most versatile kamado and can easily accommodate three full racks of ribs. Designed with thick-walled, heat-resistant ceramic that keeps meats moist and a felt gasket that seals in smoke and flavor, the Big Joe is a work of expert craftsmanship.



Stand-Alone™

Want a more expansive grilling setup? Choose the Kamado Joe Stand-Alone, which can be installed in your custom outdoor kitchen or paired with one of our signature grilling tables. Available as a Classic 18” or Big Joe 24”, the Stand-Alone offers the same thoughtful craftsmanship that put Kamado Joe on the map, plus upgraded stainless steel top vent, handles, bands and hinge. Durable and versatile, the Stand-Alone will fit in beautifully with any permanent setup you have in mind.



Shown with Eucalyptus Table (sold separately)

Includes:

Premium 18” or 24” Ceramic Grill with Stainless Steel Feature Upgrades

Built-in Thermometer
Divide & Conquer Flexible Cooking System

Patented Slide-Out Ash Drawer
Grill Gripper
Ash Tool



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 heat deflector plates allow 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



①



②



③



④



⑤



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 make it easy to fire up and flavor your Kamado Joe.

1. Lump Charcoal

Commissioned exclusively for Kamado Joe from Argentina, this clean-burning 100 percent genuine hardwood charcoal burns hotter and longer than any other option on the market.

2. Smoking Woods

From assertive to subtle, our chunks and chips 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

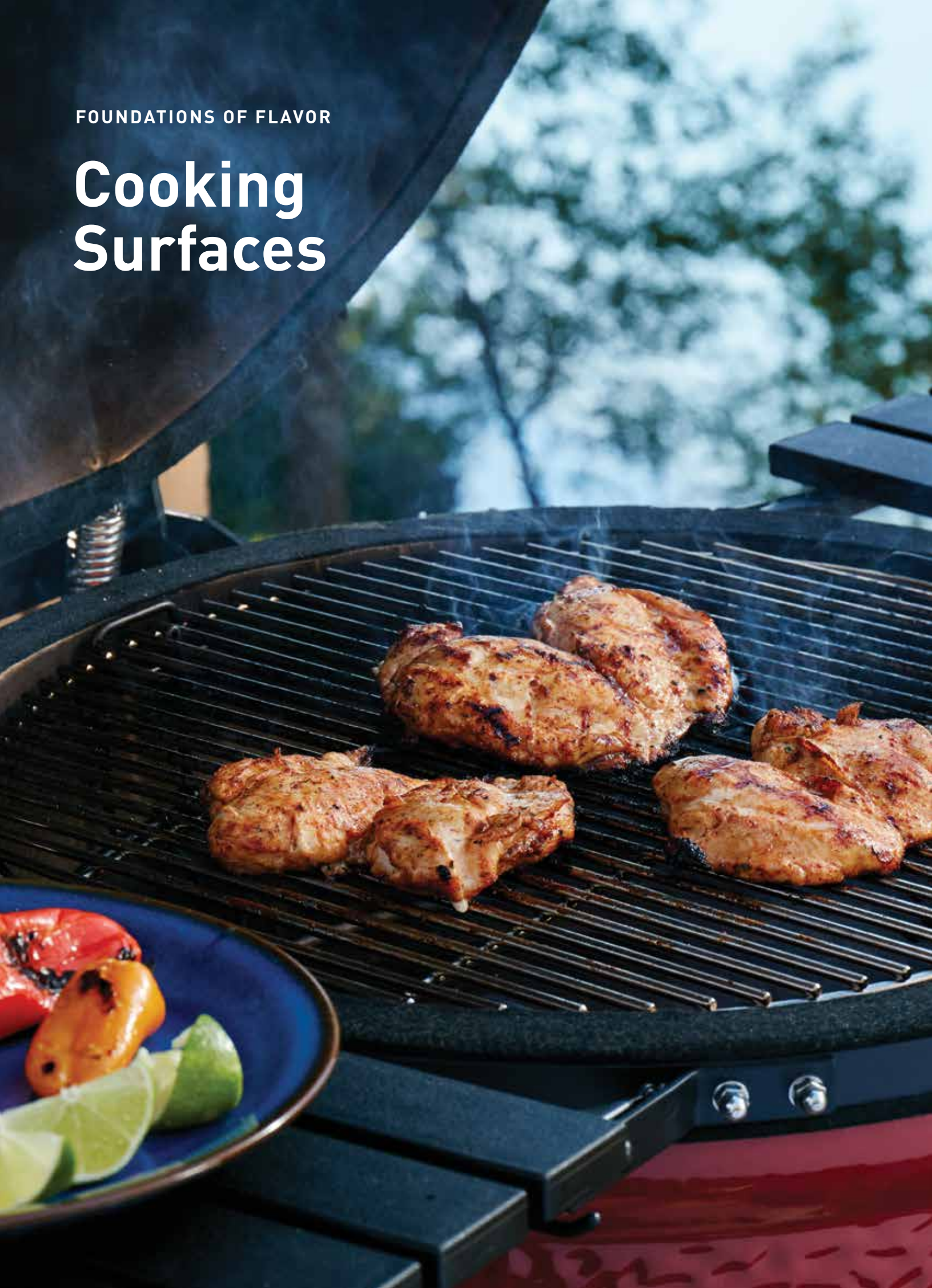
The fastest way to fire up your Kamado Joe. The Joe Blow Electric Blow Lighter uses hot air and a powerful fan to ignite charcoal in as little as three minutes.

5. Electric Starter

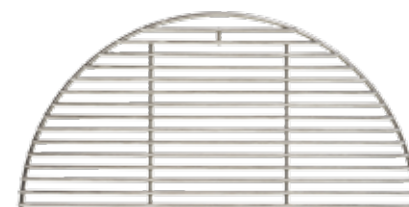
Quickly fire up your grill with 600 watts of electricity delivered right to the charcoal. Our three-loop design and angled stainless steel element ensure the best contact for a safe, fast light.

FOUNDATIONS OF FLAVOR

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*.



Canadian 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 transforms the Kamado Joe Classic into a new kind of spit, harnessing the self-basting action of a rotisserie inside the Kamado Joe's signature high-fire ceramic body for meats that are smoky, juicy and tender. With a quiet-but-powerful 120V motor that can spin up to 50 pounds of chicken, prime rib or Boston butt, the innovative JoeTisserie features a distinctive wedge shape so cooks can seal off the kamado dome for optimal heat retention. The durable spit rod is easy to install and features quickly adjustable forks for excellent balance, and the constant, steady rotation preserves the meat's natural juices for an even cook. *Currently available in the following markets: North America, United Kingdom, Europe and Australia.*

Includes:

304 Stainless Steel Spit Rod & Forks

Cast Aluminum Ring

120V Motor



VERSATILE COOKING

Specialty Tools



1



3



4



5



6



7



8



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

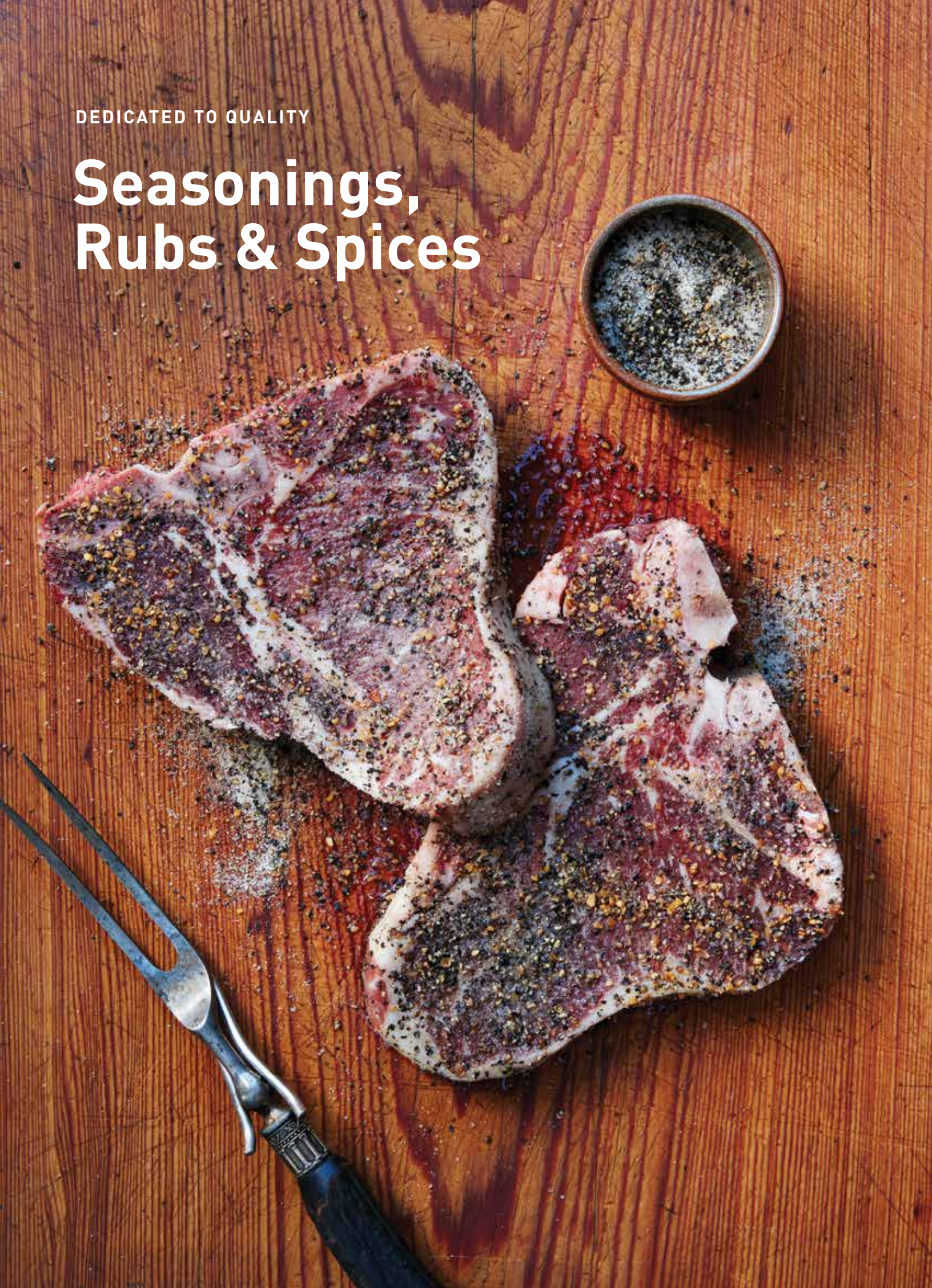
Our Rib Rack optimizes grilling space, allowing large quantities of ribs to cook evenly. The rack can also accommodate chicken legs, pork chops and more.

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.

DEDICATED TO QUALITY

Seasonings, Rubs & Spices



Showcasing our dedication to the details, our line of premium housemade rubs, seasonings and sauces are made from high-quality ingredients with the grillmaster in mind. We only use kosher salt and organic evaporated cane juice, which helps meat caramelize, balance flavors and achieve a perfect golden-brown finish—it won't char and blacken like regular sugar. All our rubs, seasonings and sauces contain no MSG, no gluten and no lack of flavor.



Seasonings	Meat Rubs	Sauces
Garlic Butter	Brisket	Hot
Peppered Sea Salt	Honey Barbecue	Original
Poultry	Peach	Smokey
Steak	Smokey Paprika	
Vegetable	Warm Spice	

UPGRADE YOUR GRILLING

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 both Classic and Big Joe.*

2. Felt Gasket Replacement Kits

This Felt Gasket Replacement Kit offers our signature gasket in an affordable and easy-to-install kit. *Available for both Classic and Big Joe.*

3. Grill Covers

Durable and waterproof, we designed our grill covers with 100 percent solution-dyed polyester construction so they won't fade. *Available for both Classic and Big Joe.*

4. Stainless Steel Table

Our Stainless Steel Grill Table provides your grill with a beautiful home and your accessories with ample storage space. *Available for both Classic and Big Joe.*

WORN WITH PRIDE

Joe Gear



1



2



3



4



5



6



7



8



9



1. Joe Logo T-Shirt

Available in white, grey and red in sizes S-3XL.

4. Stoke The Fire T-Shirt (Grey)

Available in sizes S-3XL.

7. Casual Twill Hat

Available in black and charcoal. Features adjustable strap.

2. Fire It Up T-Shirt (Red)

Available in sizes S-3XL.

5. Low & Slow T-Shirt (White)

Available in sizes S-3XL.

8. Poly Performance Hat

Available in white. Features adjustable strap.

3. The First Name T-Shirt (Black)

Available in sizes S-3XL.

6. Nike Golf Shirt

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

9. Mesh Back Joe Hat

Available in charcoal/white & black/charcoal. Features adjustable strap.

FIRE IT UP.
AND SLOW IT DOWN.





2865 North Berkeley Lake Road NW, Suite 6, Duluth, GA 30096

Phone (877) 215-6299 Fax (678) 866-0643

KAMADOJOE.COM

