



KAMADOJOE®

Ignite your passion for grilling.™



KAMADOJOE.COM

The Kamado Joe® Difference

It's all about the experience.

We're passionate about outdoor cooking. There's something very primal and satisfying about grilling and smoking food over a charcoal fire. We also love the rich smoky flavor that only natural lump charcoal can offer – it's the difference between serving a meal and an outdoor feast. Our goal is for you to experience the high level of satisfaction we do each time you use a Kamado Joe grill.

We focus more on the “product line”, than the “bottom line”.

That's not to say we don't appreciate the rewards of hard work – we do. We just find it hard to take shortcuts. When we find better materials or develop a design improvement we integrate it, even if it costs us a little more. We truly believe you want products that function at the highest level, look aesthetically pleasing and last a lifetime.

Competition benefits everyone.

History proves that tension in the marketplace leads to better products, better service and lower prices. We've done our homework and we've found that some grills are good, while others wouldn't make a good boat anchor – we're confident that our grill is the new benchmark. We enjoy a good rivalry and if by chance we motivate others to build more value into their products, then everyone wins.

Compare our grills to the competition. We're confident you'll find that we use higher grade materials, a superior design and all at a preferred price – **That's the Kamado Joe® Difference.**

KAMADO JOE® Premium Features

- Stainless Steel Fittings and Fastenings.
- Stainless Steel and Powder Coated Side Shelves and Bands.
- Stainless Steel Cooking Grate w/Hinged Door.
- Heavy Duty Finished Bamboo Handle and Side Shelves (mildew and weather-resistant).
- Extra Large Thermometer with Cooking Guide.
- 8 Welded Utensil Pins (4 on Each Side Shelf).
- Heavy Duty Powder Coated Cart.
- Locking Cart Wheels.
- Comes Fully Assembled.

A Cure for the Common Grill

Unmatched flexibility.

One of the greatest rewards of owning a Kamado Joe grill is that it's more than just a grill. It's a grill, a smoker and an oven all rolled into one. Imagine a sizzling cowboy cut ribeye, a Boston butt smoked to tender perfection or your favorite homemade pizza all prepared from the same “grill”. Smoke all day at 225°F or heat it up to 750°F for a perfectly seared steak. No other grill offers such versatility.

Intelligently designed.

When we decided to build a better grill, ceramics was the clear choice for it's superior cooking properties. Unlike metal grills, our unique shape and natural ceramics retain heat efficiently, yet controlling the temperature is easy with just a few simple adjustments to the airflow.

Make no mistake – all ceramic grills are not alike. We use the best high fire ceramic material available for our cookers, fire boxes and fire rings.

Our grill also acts as a self-cleaning oven. After cooking, simply open the vents and allow the grill to reach a temperature of 500°F for 15 minutes.

Beyond quality ceramics, we use powder coating and materials like 304 stainless steel and thick finished bamboo for it's weather and mildew-resistant properties. Other manufacturers use low grade steel and cypress wood. That's why your grill is rusty and the wood is weathered after just a year or two.

Signature taste.

In the end, it's all about taste. One of the biggest advantages over gas grills is the pure smoky flavor, not to mention the tenderness of the food.

We only recommend natural lump charcoal as a heat source. It's made from hardwood trees like oak, hickory and maple. Unlike briquettes that contain chemicals and fillers, natural lump charcoal lets the true flavor of your food come true.

Flexibility, superior design and a signature taste – **That's the Kamado Joe® Difference.**

Kamado Joe® Components & Specifications



Thermometer with Cooking Guide



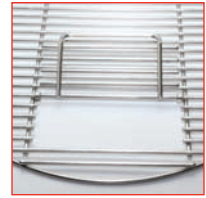
Utensil Pins



Locking Wheels



Finished Bamboo



Hinged Grate Door

Internal Components

Stainless Steel Grate with Hinged Door



Ceramic Fire Ring

Cast Iron Fire Grate



Ceramic Fire Box

KAMADO JOE® Specifications (Standard Configuration)

Dimensions	46.5" wide by 48" high by 28" deep	118.1 cm by 121.9 cm by 71.1 cm
Cooking Surface	256 square inches	650 square centimeters
w/Rack Extension	407 square inches	1,034 square centimeters
Net Weight	188 pounds	85 kilograms
Heat Range	225°F - 750°F+	82°C - 399°C

Materials

Base/Lid	High Fire Heat-Resistant Ceramics
Glaze	Heat-Resistant Ceramic Coating
Top Vent	Cast Iron
Grill Grate	304 Grade Stainless Steel
Fire Box/Fire Ring	High Fire Heat-Resistant Ceramics

Fire Grate	Cast Iron
Handle/Shelves ..	Bamboo
Spring Hinge	Powder-Coated Iron
Draft Door	304 Grade Stainless Steel
Cart	Powder-Coated Iron

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Kamado Joe® – A Signature Outdoor Cooking Experience

To my fellow grillers and smokers,

I am passionate about the taste of grilled and smoked food. It's something only a true charcoal griller/smoker would understand. Over the years, I've used just about every grill on the market and being a purist at heart, entrepreneur and someone who grills year-round, I decided I could build a better charcoal grill to suit my needs.

Our name comes from an ancient style of cooking that began over 3,000 years ago. The name "kamado" is the Japanese word for "stove" and literally, it means "place for the cauldron". It's a simple yet highly efficient and flexible method of cooking any food – perfectly. "Joe", was inspired by our grill's ease-of-use and no nonsense approach to better materials and functional design.

We started the company knowing that there were other kamado-style grill companies – we've used theirs and we're confident ours is better.

I want to thank you for considering Kamado Joe. It tells me that you put a priority on taste and understand the value and flexibility of kamado-style cooking.

My promise is to offer you a signature outdoor cooking experience that exceeds your expectations. Our product will function as promised and will last a lifetime with proper care. It's unique look will also provide a point of conversation and a certain amount of mystery to your friends and family as they wonder what feast "Joe" is creating this time.

Remember, it's so much more than grilling...it is an experience.

Happy Grilling!



Robert "Bobby" Brennan
Founder & President
Kamado Joe Charcoal Grills

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