



OWNERS MANUAL



KamadoJoe.com



A LETTER TO OUR VALUED CUSTOMERS

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 charcoal grill to suit my needs.

Those who understand and appreciate charcoal grilling know that gas just can't hold a candle (or a flame) to charcoal. Think about it- charcoal cooking has been used since man first discovered fire.

I want to personally thank you for purchasing a Kamado Joe. It tells me you put a priority on taste over time, and you've done your research, because you've selected a charcoal grill for its quality manufacturing, flexibility of cooking and longevity. It won't surprise me to hear stories of Kamado Joe's being mentioned in wills, so the family won't fight over who gets the grill.

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

Happy Grilling!

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



TABLE OF CONTENTS

The Kamado Joe Difference	Page 1
Kamado Joe Components	Page 2
Cart Assembly/Placing Your Cooker in the Cart	Page 3
Lump Charcoal/Lighting Instructions	Page 4
Controlling the Temperature	Page 5
Cooking Temperature Guide	Page 6
Care and Maintenance	Page 6
Warranty	Page 7
Registration/Warranty Card	Page 8

SAFETY

The following safety guidelines must be followed at all times.

- Your Kamado Joe is designed for **OUTDOOR** use only.
- **Never place your Kamado Joe directly on a wooden deck.** It may damage the surface or cause a fire. We strongly recommend that you use the provided cart.



Kamado Joe

4034 Enterprise Way, Suite 200, Flowery Branch, GA 30542

Phone (678)866-0642 Fax (678)866-0643

KamadoJoe.com



THE KAMADO JOE DIFFERENCE

Congratulations on your purchase of a new Kamado Joe grill and smoker! With normal care and use your Kamado Joe can provide a lifetime of cooking pleasure. See below for a comparison of other kamado grills vs. the Kamado Joe and why we're the best!

Kamado or Ceramic Style BBQ Grills Have These STANDARD FEATURES:

- **Versatility:** can be used as a smoker or a grill. You can cook “low and slow”, very hot and everything in between.
- **Easy to start:** ready to cook in 15 minutes.
- **Moisture retention:** ceramics retain heat and moisture and foods do not dry out.
- **Easy temperature control:** air circulation is easily regulated providing you with total control of the cooking temperature.
- **Economic:** very economical to use.
- **Superior taste:** Moisture and flavor are retained in the food.
- **Easy to clean:** kamado style cookers act as self cleaning ovens.

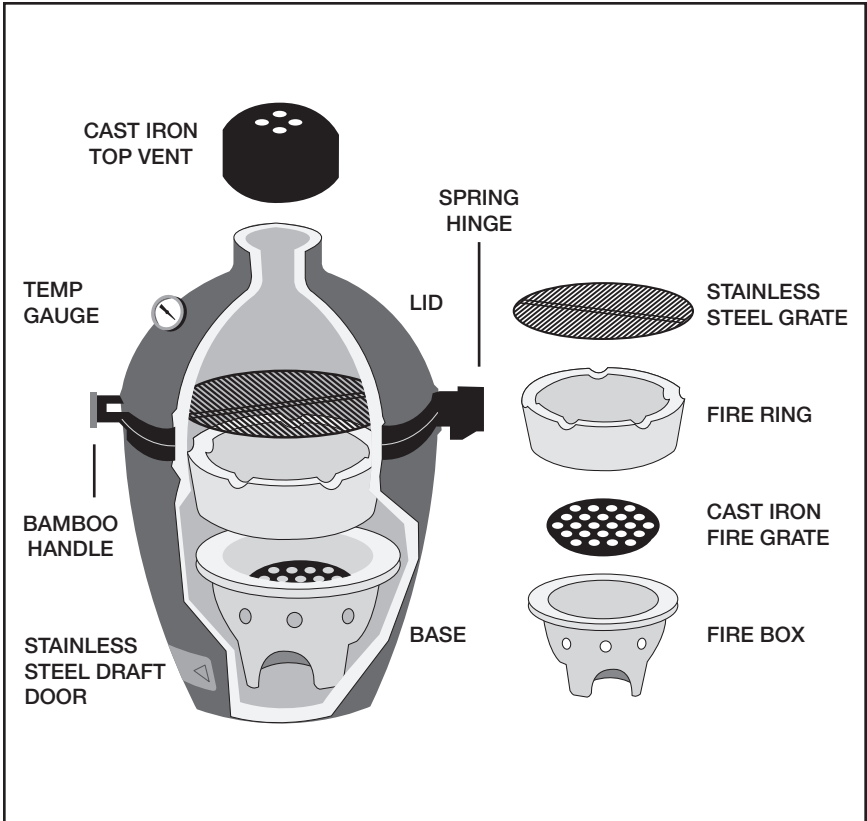
The Kamado Joe Difference Has All The STANDARD FEATURES PLUS These PREMIUM FEATURES:

- Stainless steel fittings and fastenings.
- Stainless steel and powder coated side shelves and bands.
- Stainless steel vs. porcelain steel cooking grid with hinged door.
- Decorative powder coated cart.
- Heavy duty bamboo handle and side shelves. Unlike other woods, bamboo is mildew and weather resistant.
- Extra large easy-to-read thermometer with cooking guide.
- Comes fully assembled.

The new Kamado Joe grill and smoker is unlike anything else out there! Once you compare the design, features and price you'll know this is the best value in Kamado cookers.



KAMADO JOE COMPONENTS



Unpacking & Assembly of Your Kamado Joe

1. Remove your Kamado Joe Cooker from the box.
2. Remove all parts within the Kamado Joe Cooker in order to remove any cardboard or Styrofoam packing material.
3. After removing all packing material from the parts, replace the parts back inside unit as shown in diagram 1.
 - A. Place the fire box into the base of the cooker making sure that the opening at the bottom of the fire box aligns with the draft door.
 - B. Place the cast iron fire grate in the bottom of the firebox.
 - C. Place the fire ring on top of the fire box making sure that the notches face upwards.
 - D. Place the stainless steel cooking grid on top of the fire ring.



CART ASSEMBLY

1. The cart comes in two parts, an upper half and a lower half with casters (Figure 1).
2. Two removable stickers identify the front of the upper half of the cart and the front of the lower half of the cart.
3. Align the front of the upper section of the cart with the front of the lower section and lower the legs of the upper half into the holes provided in the lower half of the cart.
4. Tighten the four screws to properly secure the upper half (Figure 2).

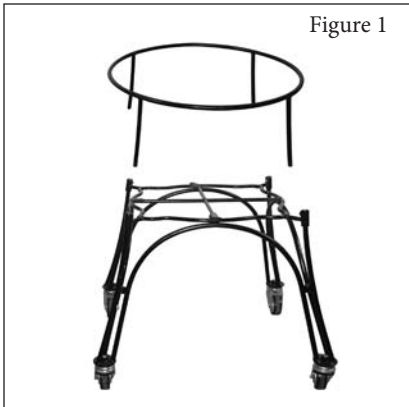


Figure 1



Figure 2

PLACING YOUR KAMADO JOE COOKER IN THE CART

1. Engage the locking mechanism on the two front casters of the cart.
2. The Kamado Joe cooker weighs approximately 150lbs. Lifting the cooker into its cart is a job for at least two people.
3. Carefully lift the cooker by placing one hand inside the draft vent and the other hand(s) under the cooker and gently place the cooker in the cart.

WARNING: Never lift the Kamado Joe cooker by the hinge mechanism attached to the black bands as this can result in personal injury and will void your warranty if damage occurs.



ONLY USE NATURAL LUMP CHARCOAL

Lump charcoal consists of whole pieces of wood that have been exposed to high temperatures in the absence of oxygen. This process drives out any volatile chemicals and leaves only the wood carbon. The main difference between lump charcoal and charcoal briquettes is that to make briquettes the wood carbon is subjected to further processing by being ground up, mixed with various fillers and additives, and then compressed into standard briquette shapes. **We strongly recommend that you only use natural lump charcoal in your Kamado Joe cooker for the following reasons:**

- When lump charcoal is used in a grill or smoker that has good ventilation control with adjustable air vents, the burn rate of the lump charcoal can be better controlled and this helps in regulating the cooking temperature.
- Since there are no additives or fillers, there is very little ash remaining after the coals burn. This is a big plus and makes cleanup after grilling or smoking easier.
- Lump charcoal lights faster and burns hotter than briquettes. It is possible with some brands of lump charcoal to get the temperature of your Kamado Joe above 800 degrees Fahrenheit. This is perfect for grilling steaks.

LIGHTING LUMP

Never use starter fluid or “instant light” briquettes.

It will give an undesirable flavor to your food and impregnate the ceramic material of your Kamado Joe Grill and Smoker. There are many other ways to light up lump charcoal.

To use newspaper, you start by placing several sheets of crumpled newspaper in the bottom of your ceramic fire box and then place 2 or 3 handfuls of lump charcoal over the top of the newspaper. Then open the bottom draft door completely and light the newspaper in several places. When the newspaper is lit, you can close the dome and slide the metal top open completely. Allow the Kamado Joe to reach the desired temperature.

You can also use a charcoal chimney or an electric charcoal starter. Paraffin fireplace starter blocks are another alternative.



CONTROLLING THE TEMPERATURE

Controlling the temperature inside your Kamado Joe is as simple as controlling the air flow through the Kamado Joe using your top and bottom air vents. The air flow through your Kamado Joe cooker is illustrated in the diagram on the right.

The more open the vents, the more air that will be allowed to flow through the cooker and the hotter the temperature will be. The opposite is also true. The more closed you keep the vents the lesser the air flow and the lower the temperature.



You can use the following vent adjustment guide for approximate top and bottom vent settings for various temperatures and foods. The more experience you have using your Kamado Joe cooker, the easier it will be for you to adjust the vents to get the desired cooking temperature inside the dome. The thermometer located in the dome of your Kamado Joe will give you a precise temperature reading of the temperature inside the dome. When cooking, make sure you check the temperature every 30 minutes and make the necessary vent adjustments in order to maintain the desired temperature.

ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



COOKING TEMPERATURE GUIDE

Slow Cook/Smoke (225°F–275°F)

Beef Brisket.....	2 Hrs per lb.
Boston Butt (pulled pork)	2 Hrs per lb.
Chicken Wings	1 Hr
Ribs	3–4 Hrs
Roasts	2–4 Hrs

TOP VENT



BOTTOM VENT



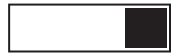
Grill/Roast (325°F–350°F)

Chicken (pieces)	30–45 Min
Chicken (whole)	60–80 Min
Ham	2–5 Hrs
Leg of Lamb	3–4 Hrs
Pork Tenderloin	20–30 Min
Shrimp	5–10 Min
Turkey.....	2–4 Hrs



Sear (500°F–800°F)

Hamburgers	8–10 Min
Pork Chops	6–8 Min
Steak	6–8 Min



WARNING: If you operate your grill above 500°F, then deprive the fire of oxygen by closing the top and bottom air vents, a sudden surge of flame called a “flashback” can occur if you suddenly open the lid of the grill. To prevent flashback and the potential of a burn injury, first reopen the top and bottom vents and then allow 10 seconds to pass before you open the lid of the grill.

CLEANING AND MAINTENANCE

After every second or third use of your Kamado Joe, remove the ashes that have collected in the bottom. They can be removed with the provided ash tool. Do not allow the ash to build up as this will hinder the air flow. The fire ring and fire box do not need to be removed for cleaning.

If the gasket around the upper or lower rims of the grill shows signs of wear it can be easily replaced. Remove the old gasket material with a scraper, clean the surface thoroughly, allow it to dry, then attach the new self-adhesive gasket. The gasket material is available at your nearest Kamado Joe dealer or online at www.kamadojoe.com.



KAMADO JOE WARRANTY

In order to validate your warranty please complete the Warranty Registration Card and return it to our corporate office within 10 days of purchasing you Kamado Joe Grill and Smoker.

Limited Lifetime Warranty

Kamado Joe warrants to the original purchaser of this Kamado Joe grill and smoker that it is free of defects in both material and workmanship at the date of purchase and with normal use for the following periods:

- Twenty (20) years for all ceramic parts (dome, base, firebox and fire ring)
- Five (5) years for all metal parts (excluding cast-iron parts)
- One (1) year for all cast-iron parts (top vent or lid and fire grate)
- Thirty (30) days on thermometers and felt gaskets

The Warranty coverage commences on the original date of purchase and proof of date of purchase is required to validate the warranty. All ceramic parts and any stainless steel parts that rust due to defective material or workmanship in normal use for the periods listed above will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs including shipping and labor.

This warranty does not apply to damage as a result of abuse, accident or natural disaster. It also does not apply if the damage is a result of improper installation or alteration of the product design. Additionally this warranty does not cover chips or cracks in the exterior glazing after delivery to an authorized Kamado Joe dealer or distributor.

The owner shall be responsible for proper installation and for providing normal care and maintenance to the product. The owner is also required to return all defective parts at their expense to the following address.

ATTN: WARRANTY REGISTRATION

Kamado Joe
4034 Enterprise Way, Suite 200
Flowery Branch, GA 30542

This **LIMITED LIFETIME WARRANTY** is in lieu of all other warranties, express or implied, and specifically excludes the following:

- Warranty to anyone other than the original purchaser.
- Any liability for **INCIDENTAL** or **CONSEQUENCIAL** damages, except where such exclusions are expressly prohibited by state laws.

Please contact your nearest Kamado Joe Dealer for part replacements under the conditions of this warranty. Alternatively, please feel free to call or contact our customer service department via email at Customer_Support@kamadojoe.com or at (678)866-0642 for further directions.



REGISTRATION/WARRANTY CARD

Thank you for selecting the Kamado Joe Cooker.

To help us better serve you, please fill out and return this Product Registration Card. For your convenience, we can be reached for your questions and comments at: (678)866-0642 or Fax (678)866-0643.

Thank you for completing our survey. We respect your privacy.

We would never sell your information. The results will only be used by Kamado Joe to improve our quality and service to you, our valued customer. Please complete and return within 10 days of purchase.

Name _____

Address _____

City/State/Zip _____

Email Address _____

Phone (+ area code) _____

Date of Purchase (MM/DD/YYYY) _____

Serial Number (located under base of Kamado) _____

Where did you purchase this product? _____

What factors influenced your decision to purchase the Kamado Joe Cooker?
(*please check all that apply*)

- Friend's/ Relative's recommendation
- Salesperson recommendation
- Price
- Quality
- Aesthetics
- Other: _____



FOLD HERE AFTER COMPLETING THE WARRANTY INFORMATION. SECURE BOTTOM WITH TAPE BEFORE MAILING

PLEASE
PLACE
STAMP
HERE

Kamado Joe
C/O Warranty Registration
4034 Enterprise Way, Suite 200
Flowery Branch, GA 30542