



KAMADOJOE®

Ignite your passion for grilling.™



KAMADOJOE.COM

PRODUCT LINE

SIGNATURE TASTE. UNMATCHED VALUE.

Welcome to Kamado Joe.

If you're new to Kamado Joe or ceramic grilling in general, I'd like to offer some insight into why we make the most exceptional ceramic grills and accessories available today, and why we consider ourselves a remarkable company. Those are pretty large claims to make, but I'd like to share why I believe it is true.

Ceramic grills surpass all other grilling methods when it comes to taste. The reason is two-fold; a ceramic grills allow food to retain its natural oils and moisture and the heat source is 100% natural lump charcoal. The result is incredibly tender food with a true charcoal infused flavor. On the other hand, metal grills radiate heat, which pulls the natural oils and moisture out of the food. Gas grills offer minimal flavor by vaporizing the drippings, and briquette charcoal contains additives like borax, starch and sawdust from waste lumber, not to mention the aftertaste of "instant light" versions.

Ceramic grills have more cooking flexibility than any other grill on the market. Ceramic grills have ability to cook with direct and indirect heat with cooking ranges of 225°F to 750°F+ (82°C – 399°C). These key features allow you to smoke, bake, roast and sear with a few simple air flow adjustments. In reality, a ceramic grill is an oven and a grill all rolled into one.

So how do we stack up against other ceramic grills? The truth is that with all things being equal, a steak cooked any ceramic grill will taste the same. The true comparison lies in the quality of the materials, price and innovative design.

Our grills and accessories are built for years of durability and beauty. Our ceramics and glazes are a proprietary blend of high fired heat-resistant material. We use 304 stainless steel, powder coated 304 stainless steel, powder coated cast iron and finished natural bamboo for our hardware and accents. Our products are built to resist the elements in the most demanding climates. Other ceramic grill companies use galvanized steel, painted steel and cypress.

We include everything you will need and all at a competitive price. There's nothing more frustrating that purchasing a product and finding that you don't have everything you need to use it. When you buy one of our grills we include the cart, side shelves and ash tool so you can start grilling right out of the box. For 2011, we've also added a stainless steel grill gripper. Other grill companies prefer the "items sold separately" strategy. That's why our grills cost on average \$100 less than other grills with the same components.

The design of ceramic grills hasn't changed much in 40 years. Until now. This year we've launched what we consider to be the pinnacle of ceramic grills. Innovation always starts with a question, so we asked ourselves, "if we used the latest materials, engineering and production techniques to make a ceramic grill what would it look like? The result is the Kamado Joe Pro Joe. It transcends all other grills in its precise temperature control, thermal retention, ergonomics and aesthetic design. We have some exciting products and accessories in development for 2012 and my promise is to continue to innovate, and provide superior products that function as promised.

We want you to get the most out of your Kamado Joe grill. Our website has features to help first time Kamado Joe owners as well as the most seasoned griller and smoker. You can activate your warranty, view instructional videos, search our recipe library and even view a grill comparison guide if you haven't made a purchasing decision yet. Also, each month we offer a free newscast called, "MoJoe". In it you'll find grill tested recipes, product reviews and the latest news at Kamado Joe.

Finally, I invite you to connect with us on facebook. Feel free to ask questions, post recipes and tips and generally get to know us and other passionate grillers and smokers. We don't keep regular business hours and we're glad to connect with you nights, weekends and even holidays.

Grill well and grill often.



Robert "Bobby" Brennan
Founder & President
Kamado Joe Grills

KAMADO JOE

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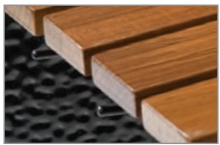
KAMADO JOE BLACK & RED GRILL COMPONENTS & SPECIFICATIONS



Also Available in Red
with Finished Natural Bamboo Side Shelves & Handle.



Extra Large Thermometer with Cooking Guide



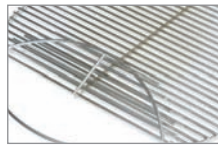
Powder Coated 304 Stainless Steel Utensil Pins (4 Each Side Shelf)



Teak Finished Solid Bamboo Side Shelves (Black Grill)



Natural Finished Solid Bamboo Side Shelves (Red Grill)



304 Stainless Steel Cooking Grate with Hinged Door



Oversized Locking Caster Wheels on Cart for Stability and Easy Movement

KAMADO JOE BLACK & RED SPECIFICATIONS

Dimensions	46.5" wide x 48" high x 28" deep	118.1 cm x 121.9 cm x 71.1 cm
Cooking Surface	256 square inches	650 square centimeters
w/Rack Extension	407 square inches	1,034 square centimeters
Weight	188 pounds	85 kilograms
Heat Range	225°F – 750°F+	82°C – 399°C
Materials		
Base/Lid	High Fire Heat-Resistant Ceramics	Handle/Shelves (Red) ... Finished Bamboo
Glaze	Heat-Resistant Ceramic Coating	Handle/Shelves (Blk) ... Bamboo/Teak Finish
Top Vent/Fire Grate	Cast Iron	Hinge
Grill Grate	304 Stainless Steel	Powder-Coated Galvanized Iron
Fire Box/Ring	High Fire Heat-Resistant Ceramics	Draft Door
		304 Stainless Steel
		Cart
		Powder-Coated Cast Iron

KAMADO JOE PRO JOE FOR GRILL TABLES & OUTDOOR KITCHENS



Extra Large Thermometer for Readability



Investment Cast 304 Stainless Steel Top Vent with Mirror Finish



Investment Cast 304 Stainless Steel Draft Door with Mirror Finish



Pro Joe Cart with Three Accessory Drawers and Charcoal Storage Cabinet (Cart optional)



Perfectly Counterbalanced Hinge with Static Positioning as low as 10°

KAMADO JOE PRO JOE SPECIFICATIONS

Dimensions (Grill)	28 in Wide x 39.5 in High x 38 in Deep	71.1 cm Wide x 100.3 cm High x 96.5 cm Deep
Dimensions (Cart)	78 in Wide x 36 in High x 38 in Deep	198.1 cm Wide x 91.7 cm High x 96.5 cm Deep
Cooking Surface (Upper) ...	24.5 in Diameter/471 sq in	62.2 cm Diameter/1,196.3 square cm
Cooking Surface (Lower) ...	23.5 in Diameter/434 sq in	59.7 cm Diameter/1,102.4 square cm
Weight (Grill Only)	575 lbs	261.4 kg
Weight (Cart)	297 lbs (Grill & Cart = 872 lbs)	135 kg (Grill & Cart = 396.4 kg)
Heat Range	225°F – 750°F+	82°C – 399°C

Materials

Outer Base/Lid	Brushed & Polished 304 Grade Stainless Steel	Fire Box/Ring ...	High Fire Heat-Resistant Ceramics
Inner Base/Lid	High Fire Heat-Resistant Ceramics	Hinge	304 Stainless Steel
Top Vent	Investment Cast 304 Stainless Steel	Draft Door	Investment Cast 304 Stainless Steel
Grill Grates	3/8" Thick 304 Stainless Steel	Cart	304 Grade Stainless Steel

KAMADO JOE STAND ALONE FOR GRILL TABLES & OUTDOOR KITCHENS

Our Stand Alone Grills are designed to be used in a planned or existing outdoor kitchen or installed in a Kamado Joe Grill Table. The grills carry the same quality and dimensions as our standard configuration, with the elimination of the side shelves, shelf mounting brackets and cart. The bands and hinge are available with either black or brushed 304 stainless steel.



STAND ALONE "BLACK BAND"

Available in Red and Black Grill versions with black powder coated galvanized steel bands and a black powder coated galvanized iron hinge.

STAND ALONE "STAINLESS STEEL BAND"

Available in Red and Black Grill versions with brushed stainless steel bands and hinge.



Black Steel Hinge

Set of 3 Matching Grill Feet Included

Stainless Steel Hinge



STAINLESS STEEL GRILL TABLE

The Kamado Joe Stainless Steel Grill Table offers sculpted and polished edges for true beauty. The tabletop and removable condiment tray provides plenty of working space and convenience. The generous storage area is perfect for accessories. Can be used with any standard size ceramic grill. *Grill Cover available.*



TEAK GRILL TABLE

Enjoy the beauty and weather-resistance of our Teak Grill Table. Showcase your Kamado Joe Grill with plenty of working area on the large table top, and locking casters for stability. Assembly is quick and easy in as little as 15 minutes. Can be used with any standard size ceramic grill. *Grill Cover available.*

KAMADO JOE ACCESSORY LINE



100% NATURAL LUMP CHARCOAL

Our 100% Natural Lump Charcoal burns cleaner, hotter and longer than other brands. It adds a uniquely mouth-watering taste and flavor to grilled and smoked foods. Available in 20 lb/9.07kg bags and excellent for repeat business.



HEAT DEFLECTOR

Our Heat Deflector is the only indirect system that let's you cook with four different configurations. Use it for baking, grilling or our two different options for smoking. Heat circulates evenly around your food to keep it unbelievably moist.

FIRE STARTER CUBES

Fire Starter Cubes are the quickest way to start your grill. They are odorless, smokeless and environmentally safe. Each cube burns up to 1300°F for 8-12 minutes to ensure that you're ready to cook in 15 minutes.



PIZZA STONE

Our high-impact 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. It's also an excellent way to cook tender food like vegetables and seafood. Our Grill Expander can also be used with our Heat Deflector for smoking or roasting. Made of 304 grade stainless steel for easy clean up and years of use.



GASKET REPLACEMENT KIT

The Replacement Kit is made of premium felt gasket material with a self-adhesive backing. Enough gasket material is included with each kit so it can be used on any standard size Kamado style grill. Full installation instructions are printed on the package insert.

PREMIUM GRILL COVER

Our Premium Grill Covers are made of durable vinyl for all-weather protection to extend the life of your Kamado Joe Grill. Custom fit and available in black. *Grill Covers are also available for our Stainless Steel and Teak 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 or repositioning your cooking grate.



CHICKEN STAND

The perfect way to roast a chicken for incredible tenderness. Roasting vertically allows the outside of the chicken to brown uniformly. Fill the stand with your favorite liquid to infuse more flavor into the meat. Use beer, juices or your favorite marinade.



RIB RACK

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