



**KAMADOJOE®**

Ignite your passion for grilling.™



BigJoe



ComboJoe



ProJoe

**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.

**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 ceramic grills we include the cart, side shelves, ash tool and grill gripper, so you can start grilling right out of the box. 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.

**Introducing the first ceramic and gas grill combination - ComboJoe.** Considering that one-third of charcoal grill owners and two-thirds of smoker owners own a gas grill, it's no wonder that ComboJoe has received so much interest. We put the same design, quality materials and competitive pricing that we put in all our ceramic grills. ComboJoe is the perfect blend of the two most popular heat sources and it gives you the flexibility to cook virtually any food outdoors.

### 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

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[KAMADOJOE.COM](http://KAMADOJOE.COM)

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# KAMADO JOE CLASSIC GRILLS

## CLASSICJOE 18" & BIGJOE 24"

**Includes:** Grill, Cart, Side 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



ClassicJoe and BigJoe are available in black or red.



**ClassicJoe Specifications** | [KamadoJoe.com/classic\\_joe.html](http://KamadoJoe.com/classic_joe.html)

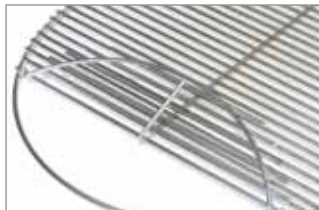
**BigJoe Specifications** | [KamadoJoe.com/classicjoe\\_bigjoe.html](http://KamadoJoe.com/classicjoe_bigjoe.html)



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

## CLASSICJOE STAND ALONE 18"

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



Black with Stainless Steel Bands & Hinge



Black with Black Bands & Hinge



Red with Stainless Steel Bands & Hinge



Red with Black Bands & Hinge



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



ClassicJoe Red Stand Alone with Black Bands & Hinge in Teak Grill Table

## 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.



### 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.



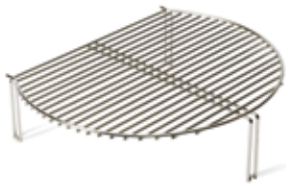
### FIRE STARTER CUBES

Fire Starter Cubes are the quickest way to start your grill. Each cube burns 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 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 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 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. Custom fit and available in black. *Grill Covers are also available for our 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.



### 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. Roasting vertically allows the outside of the chicken to brown uniformly. Fill our Chicken Stand with your favorite liquid to infuse more flavor into the meat. Use beer, juices or your favorite marinade.

# KAMADO JOE PROJEO FOR OUTDOOR KITCHENS & GRILL TABLES

## PROJEO 24.5"

**Includes:** Grill (Cart Optional)

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



Perfectly Counterbalanced Hinge with Static Positioning as low as 10°



Extra Large Thermometer for Greater Readability



2011 Vesta Award Winner



Investment Cast 304 Stainless Steel Top Vent with Mirror Finish

**KamadoJoe Specifications** | [KamadoJoe.com/projoe.html](http://KamadoJoe.com/projoe.html)



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



Pro Joe with Optional Grill Table



Size Comparison of ClassicJoe and ProjEO

## KAMADO JOE COMBOJOE GAS/KAMADO GRILLS

### COMBOJOE 26" & 32" GAS GRILL WITH CLASSICJOE 18"

**Includes:** Grill Head & Cart

- Grill Head and Cart Ship Separately. Cart Comes Fully Assembled
- Grill Heads Available Separately for Built-in Outdoor Kitchens
- ClassicJoe Grill Sold Separately
- Accepts any 18" Kamado Grill



Shown: ComboJoe 32" with ClassicJoe Black Stand Alone with Stainless Steel Bands & Hinge



**KamadoJoe Specifications** | [KamadoJoe.com/combojoe.html](http://KamadoJoe.com/combojoe.html)



8mm Cooking Grate Rods with Warming Rack



Polished Accent Knobs and Handles



Removable Side Shelves



Premium Stainless Steel Finishing



ComboJoe 26"



ComboJoe 32"

#### Standard Features

- Tube Type Burners
- Flame Tamer
- Flash Tubes
- Zinc Alloy Cast Knobs
- 8mm Cooking Grate Rods
- Removable Side Shelves
- Full-size Grease Tray
- Warming Rack
- Polished Edges & Accents

#### 32" Premium Features

- Sear Burner