



21" Kamado Smoker Grill

heat within the vessel. Desired temperature can be achieved and maintained by precise control of airflow via the top and bottom vents. The Cal Flame Kamado Smoker can be used to grill, smoke and even bake your favorite dishes year-round. The interior layer retains the heat inside the Kamado. Heat is absorbed and refracted within the firebox located on the bottom of the smoker. Perfect for slow and cool smoking, it doesn't require constant fire tending, unlike traditional smokers. The Kamado cooks food thoroughly without drying it out, leaving it moist with full, smoky flavor.

Kamado Smoker Grill

BBQ15K21

DIMENSIONS:

- Top: 24.5" x 24.5" x 29.5"
- Bottom: 21.6" x 20" x 6"

INCLUDES:

- Premium 21" Ceramic Grill with Sturdy Cart
- Built-in Thermometer
- Sturdy Handle
- 304 Stainless Steel Grill Grates
- Ash Drawer
- Ash Tool • Locking Wheels
- Folding Side Shelf
- Multi-Position Stainless Steel Rack
- Two Ceramic Halved Heat Deflectors
- Grill Gripper

*Images are for illustration purposes only. Actual product may differ.

