



Introducing Joe Jr!



KAMADO **JOE**®

Ceramic Grills

Moister meats! Wood-fire flavor!

Commitment to excellence ...



Revolutionary innovation ...



**DIVIDE
&
CONQUER**
Flexible Cooking System

Unmatched performance ...



“... Kamado Joe is the best ceramic grill on the market. We chose it because of the upgrades it comes with compared to competitors.”

— Terry Johnson, Florida customer

A “Kamado” is a traditional ceramic cooking vessel fueled by charcoal. Archaeologists have discovered early versions of such spherical cookers in China that date back over 3,000 years.

Kamado Joe keeps the heat in the grill, the moisture in the meat

The key advantage of a Kamado Joe grill is its ability to insulate, which means less total heat is required to cook. The shape also circulates heat for more uniform cooking. Compare this to gas grills that let heat escape and cook largely from below. Gas grills require more total heat to achieve the same temperature profile as a Kamado Joe. This excessive heat robs moisture from your meat. Kamado Joe keeps the heat in the grill and the moisture in the meat.

Lump charcoal, made from real wood imparts a wood-fire flavor

Kamado Joe is fueled by lump charcoal, which is made from real wood. Lump charcoal lights more readily than briquettes and imparts a robust wood-fire flavor to your food.

Kamado Joe grills, sears and smokes

First and foremost, Kamado Joe is a grill. Its ceramic construction and unique shape, along with the benefits of lump charcoal, mean moister grilled meats and a wonderful wood-fire flavor. Thanks to its insulative properties and use of hotter-burning lump charcoal, you can also sear steaks at 750° like you get at a high-end steak house. Plus, Kamado Joe works wonderfully as a smoker. It can maintain lower temps for up to 12 hours without adding more fuel.

Innovative features; comes well-accessorized

What really separates Kamado Joe are its innovative features, like the new Divide&Conquer Flexible Cooking System, and the fact that it comes with everything you need to grill, sear and smoke. You'll also appreciate Kamado Joe's attention to detail: The new ash drawer (patented) makes cleanup easier than ever; the fit and finish is second to none, and the stability of the grill is unmatched!



IT COMES WITH ALL THAT?!



DIVIDE & CONQUER

Flexible Cooking System

Cook on multiple levels on multiple surfaces at once!

- Twice the cooking space
- Multi-level cooking (sear a steak and grill veggies at the same time)
- Create different heat zones
- Specialty surfaces also available



Heat deflectors – allow for indirect heat and versatile cooking

Built-in thermometer – oversized and easy to read

Folding bamboo shelves – classy with clever folding design

Slide-out ash drawer (patented) – makes ash clean-up easier than ever

Grill gripper – designed to grab grill grates so you don't have to

Sturdy cart with locking caster wheels – lets you easily maneuver your grill

There is far more to a Kamado Joe grill than meets the eye!

BEST BUILT Kamado Joe is the best-built ceramic grill you can buy. Fit and finish are second to none!

MOST VERSATILE Multiple cooking methods (grill, smoke, sear, bake, etc.); multiple cooking levels; multiple cooking surfaces!

BEST WARRANTY Kamado Joe comes with a Lifetime Warranty on ceramic parts and free shipping on all warranty parts.



Beautifully finished bamboo side shelves fold easily for storage

Powder-coated, galvanized iron hinge

Dual-disc cast iron top vent for controlling temps



Primary temp control is accomplished by the amount you open and close the vent

Fine tune with daisy wheel

High-fire, heat-resistant ceramic vessel

4 utensil pins on each shelf keep tools handy

Patented slide-out ash drawer makes ash removal and cleaning easier than ever

304 stainless-steel draft door allows added temperature control

Heavy-duty grill cart holds grill securely

Ash tool lets you gather ash around ash drawer; doubles as a charcoal-moving tool (included)

Caster wheels rotate for nimble maneuvering of grill; lock down to keep grill from rolling

Grill gripper lets you grab grill grate, hot or cold; keeps your hands clean (included)

DIVIDE & CONQUER

Flexible Cooking System



Other grills come with a simple grate. Kamado Joe comes with the revolutionary Divide & Conquer Flexible Cooking System (see pages 6-7)!



Kamado Joe comes with heat deflectors, which allow you to cook with indirect heat as well as smoke. On most other brands, these are accessories!

IT COMES WITH ALL THAT?!

No other ceramic grill comes with everything you need to grill, sear and smoke!



Extra-large, built-in thermometer for easy reading



Finished folding bamboo side shelves



4 utensil pins on each side shelf for holding tools



Powder-coated, galvanized iron hinge



High-fire, heat-resistant ceramic



Finished bamboo handle



Oversized locking castor wheels for maneuverability and stability



Divide & Conquer Flexible Cooking System for unmatched versatility



Slide-out ash drawer contains and controls messy ash



Dual-disc top vent lets you control cooking temps two ways



Stainless-steel sliding draft door



Heavy-duty grill stand

DIVIDE & CONQUER

Flexible Cooking System

Multi-level flexibility, multi-surface versatility

The clever and revolutionary Divide & Conquer Flexible Cooking System replaces the ordinary grill grate. The key is the “Half Rack Design,” the halving of all components to allow for multi-level flexibility and multi-surface versatility. The two-piece cooking grid and multi-level rack give you three big advantages over the standard grill grate!

1. Get twice the cooking space (or more)

The Flexible Cooking System allows you to cook on two different levels at the same time, effectively doubling your cooking space! With the optional Grill Expander (sold separately) you can even cook on three levels. This gives you 660 square inches of total cooking surface – more than any other standard (18”) grill!

Total available cooking surface

Grill Expander	152 sq. in.
Grate (top)	254 sq. in.
Grate (bottom)	254 sq. in.

Total cooking surface 660 sq. in.



2. Create different heat zones

The halved Kamado Joe Heat Deflector (included) allows you to create different heat zones within the grill at the same time. For example, on one side, you install a half Heat Deflector on the lower level and a cooking grate on the upper level. Here you can cook veggies with indirect heat. At the same time, on the other side, you install a half grate on the lower level to cook your meat.

3. Add custom cooking surfaces

(see next page)

The Divide & Conquer Flexible Cooking System also allows you to add custom halved cooking surfaces for even more cooking versatility!



THE PARTS

Flexible Cooking System Rack



Two level rack (included) accepts all Flexible Cooking System parts/accessories

Halved Cooking Grate



Two half grates (included) replace traditional full grate

Halved Heat Deflector



Two half Heat Deflectors (included) allow for indirect heat cooking; use one or both

Accessory Rack

(Not pictured)

Accessory Rack (sold separately) holds drip pan; can be used as a stand for Pizza Stones and other accessories

Standard grilling



Side-by-side cooking grates

Standard smoking



Side-by-side grates over side-by-side Heat Deflectors

Indirect/direct grilling



Side-by-side grates; Heat Deflector one side only

Multi-level/ indirect/direct



One raised grate over Heat Deflector (for even more indirect heat), one lower position grate

Two-level grilling



Side-by-side grates over side-by-side grates or full grate (additional sold separately)

Two-level grilling



Grill Expander (sold separately) over side-by-side grates

Three-level grilling



Grill Expander over side-by-side grates over side-by-side grates or full grate

Drip pan grilling

(Not pictured)

Side-by-side grates over Accessory Rack with drip pan

Pizza baking



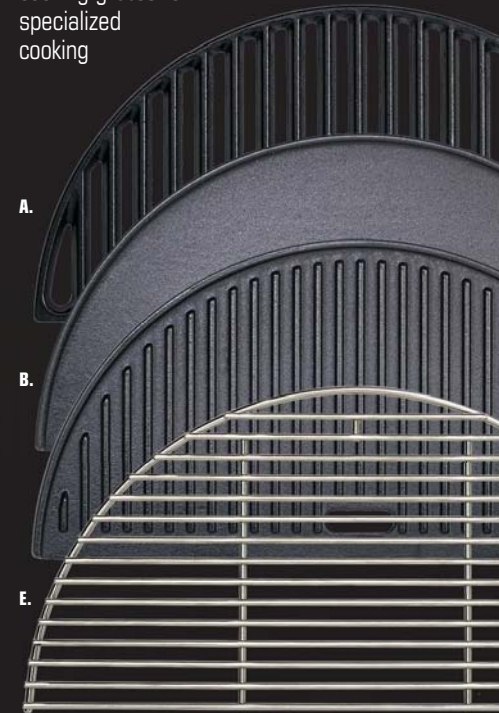
Pizza Stone on Heat Deflectors on grates or Accessory Rack

DIVIDE & CONQUER

Flexible Cooking System

CUSTOM COOKING SURFACE ACCESSORIES

Use in place of standard cooking grates for specialized cooking



A.

B.

E.

A. CAST IRON HALF GRATE

There is no better way to cook a steakhouse-caliber steak than on a cast iron grate! You'll get authentic grate marks and the experience only cast iron can provide.

B. CAST IRON HALF GRIDDLE (REVERSIBLE)

For those who love to cook on cast iron, this reversible half griddle gives you two cast iron cooking surfaces in one!

C. FISH HALF GRATE (not shown)

This stainless-steel custom cooking surface was designed specifically for cooking fish fillets. It spreads heat evenly and makes it easier to handle more fragile meats. The surface itself is twice as thick as other fish grilling surfaces for durability and performance.

D. VEGGIE HALF GRATE (not shown)

Designed specifically for cooking veggies, this stainless-steel cooking surface makes handling veggies easier and protects them from excessive heat. Double-thick design for durability.

E. STANDARD HALF GRATE

Stainless steel half grate (one), the same as the two that come with Kamado Joe. Additional grates allow for multi-level cooking.

THE BASIC CONFIGURATIONS

Create heat zones

Multi-level grilling

CLASSIC 18"

This is the perfect grill for everyday family cooking and weekend entertaining. 18 inches of grill surface allows you to cook plenty of food for all but the biggest gatherings. Put a Kamado Joe Classic 18" on your patio and it will soon become your favorite way to cook!



**DIVIDE
&
CONQUER**
Flexible Cooking System



INCLUDES:

- Premium 18" Ceramic Grill with Sturdy Cart, Locking Wheels
- Built-in Thermometer
- Finished Folding Bamboo Side Shelves/Handle
- Divide & Conquer Flexible Cooking System:
 - Multi-Position Stainless Steel Rack**
 - Two 304 Stainless Steel Halved Grill Grates**
 - Two Ceramic Halved Heat Deflectors**
- Patented Slide-Out Ash Drawer – *New; now standard in 2014*
- Grill Gripper
- Ash Tool

SPECIFICATIONS

Dimensions	46.5" wide x 48" high x 28" deep (118cm wide x 122cm high x 71cm deep)
Cooking Surface	18" diameter/254 sq in (45.7cm diameter/1,646 sq cm)
w/Grill Expander	406 sq in (2,619 sq cm)
Weight	188 lbs (85kg)
Heat Range	225°F–750°F+ (82°C–399°C)

MATERIALS

Base/Lid	High-Fire Heat-Resistant Ceramics
Ceramic Glaze Heat	Resistant Ceramic Coating
Fire Grate/Top Vent	Powder-Coated Cast Iron
Fire Box/Fire Ring	High-Fire Heat-Resistant Ceramics
Handle/Shelves (Red)	Finished Bamboo
Handle/Shelves (Blk)	Teak-Finished Bamboo
Hinge	Powder-Coated Galvanized Iron
Draft Door	304 Stainless Steel
Cart	Powder-Coated Cast Iron

BIG JOE 24"

If you like to entertain, Big Joe is your grill. 24 inches of grilling surface give you space to cook plenty of burgers and brats for the team or rib-eyes for the reunion. And Big Joe is easy to maneuver, thanks to the locking caster-style wheels. So, go big with Kamado Joe's Big Joe!



**DIVIDE
&
CONQUER**
Flexible Cooking System



INCLUDES:

Premium 24" Ceramic Grill with Sturdy Cart, Locking Wheels

Built-in Thermometer

Finished Folding Bamboo Side Shelves/Handle

Divide & Conquer Flexible Cooking System:

Multi-Position Stainless Steel Rack

Two 304 Stainless Steel Halved Grill Grates

Two Ceramic Halved Heat Deflectors

Patented Slide-Out Ash Drawer – *New; now standard in 2014*

Grill Gripper

Ash Tool

SPECIFICATIONS

Dimensions	50" wide x 54" high x 31" deep (127cm wide x 137cm high x 79cm deep)
Cooking Surface	24" diameter/452 sq in (61cm diameter/2,923 sq cm)
Weight	250 lbs (113kg)
Heat Range	225°F–750°F+ (82°C–399°C)

MATERIALS

Base/Lid	High-Fire Heat-Resistant Ceramics
Ceramic Glaze Heat	Resistant Ceramic Coating
Fire Grate/Top Vent	Powder-Coated Cast Iron
Fire Box/Fire Ring	High-Fire Heat-Resistant Ceramics
Handle/Shelves (Red)	Finished Bamboo
Handle/Shelves (Blk)	Teak-Finished Bamboo
Hinge	Powder-Coated Galvanized Iron
Draft Door	304 Stainless Steel
Cart	Powder Coated Cast Iron

JOE JR

Here it is, the grill everyone has been asking for!

Introducing Joe Jr, the Kamado Joe grill designed to take along. Joe Jr lets you take ceramic grill cooking with you to the ballgame, the beach, the cabin or on the camping trip. It's portable, it's compact, and you'll wonder how you did without it!

INCLUDES:

- Premium 13.5" Ceramic Grill with Sturdy Stand
- Built-in Thermometer
- 304 Stainless Steel Cooking Grate
- Ceramic Heat Deflector
- Grill Gripper
- Ash Tool

SPECIFICATIONS

Dimensions	16" wide x 22" high x 20.75" deep (40,6cm wide x 55,8cm high x 52,7cm deep)
Dimensions w/Stand	19.75" wide x 27" high x 20.75" deep (50,1cm wide x 68,5cm high x 52,7cm deep)
Cooking Surface	13.5" diameter/148.5 sq in (34,2cm diameter/377,1 sq cm)
Weight	68 lbs (30,8kg)
Heat Range	225°F-750°F+ (82°C-399°C)

MATERIALS

Base/Lid	High-Fire Heat-Resistant Ceramics
Coating on Ceramic	Ceramic Glaze
Fire Grate/Top Vent	Powder-Coated Cast Iron
Grill Grate	304 Stainless Steel
Fire Box/Fire Ring	High-Fire Heat-Resistant Ceramics
Handle	High-Density Polyethylene (HDPE)
Hinge	Powder-Coated Galvanized Iron
Draft Door	304 Stainless Steel
Stand	Powder-Coated Cast Iron



High-density polyethylene handle



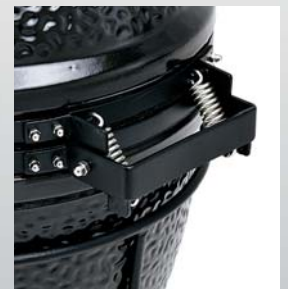
High-fire, heat-resistant ceramic



304 stainless steel grill grate with hinged opening for adding charcoal



Full-size Heat Deflector for smoking, cooking with indirect heat



Powder-coated, galvanized iron hinge

STAND-ALONE

Make Kamado Joe part of your permanent backyard setup with a Classic 18" or Big Joe 24" Stand Alone. Designed to be "built-in", the Stand Alone offers all of the grilling prowess of the Kamado Joe Classic 18" and Big Joe 24" but with upgraded stainless steel top vent, handles, ring and hinge for long-lasting durability and a premium look!

INCLUDES:

Premium 18" or 24" Ceramic Grill with Stainless Steel Feature Upgrades

Built-in Thermometer

Divide & Conquer Flexible Cooking System:

- Multi-Position Stainless Steel Rack**
- Two 304 Stainless Steel Halved Grill Grates**
- Two Ceramic Halved Heat Deflectors**

Patented Slide-Out Ash Drawer – *New; now standard in 2014*

Grill Gripper

Ash Tool

SPECIFICATIONS

Dimensions	Classic 18" Stand-Along: 22" wide x 31.5" high x 28.5" deep (55,8cm wide x 80cm high x 72,3cm deep)
	Big Joe 24" Stand-Along: 27" wide x 34.75" high x 34.25" deep (68,5cm wide x 88,2cm high x 87cm deep)
Cooking Surface	Classic 18" Stand-Along: 18" diameter/254 sq in (45,7cm diameter/1,646 sq cm)
	Big Joe 24" Stand-Along: 24" diameter/452 sq in (61cm diameter/2,923 sq cm)
Weight	Classic 18" Stand-Along: 188 lbs (85kg) Big Joe 24" Stand-Along: 250 lbs (113kg)
Heat Range	225°F–750°F+ (82°C–399°C)



Black Classic Stand-Along 18"



Red Classic Stand-Along 18"



Stainless steel dual-disc top vent



Stainless steel handle



Red Big Joe Stand-Along 24"
in stainless steel cart



Black Classic Stand-Along 18"
in eucalyptus grill table

PRO JOE

The exquisite Pro Joe features two-tier cooking, enhanced heat retention, precision venting, a Counter-Balanced Hinge System and brushed stainless steel design. Pro Joe gives you exceptional performance, innovation and aesthetics in one impressive package!

INCLUDES:

Ultra-Premium 24.5" Ceramic Grill; Brushed and Polished 304 Stainless Steel Shell

Two-Tier 3/8" 304 Stainless Steel Cooking Grates

Three-Component Thermal Retention System

Precision Air-Sealing Technology

Perfectly Counter-Balanced Hinge System

And more (see images below)

SPECIFICATIONS

Dimensions	28" wide x 39.5" high x 38" deep (71,1cm wide x 100,3cm high x 96,5cm deep)
Cooking Surface	(Upper) 24.5" diameter/471 sq in (62,2cm diameter/3,039 sq cm) (Lower) 23.5" diameter/434 sq in (59,7cm diameter/2,615 sq cm)
Weight	575 lbs (261,4kg)
Heat Range	225°F-750°F+ (82°C-399°C)

MATERIALS

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



Perfectly counterbalanced hinge with static positioning as low as 10°



Pro Joe with optional cart offering three accessory drawers and charcoal storage



Fire box divider for higher fuel efficiency or to create separate cooking zones



Extra-large thermometer for greater readability



Two-piece design 3/8" 304 stainless-steel upper and lower cooking grates



Investment cast 304 stainless-steel top vent with mirror finish



Upper cooking grate with both sections inserted



Investment cast 304 stainless-steel draft door with mirror finish

COMBO JOE

Combo Joe gives you a Gas Joe gas grill and a Kamado Joe Classic 18" Stand-Alone ceramic grill (sold separately) in one unit. This gives you the best of both worlds!

Combo Joe 36" Ultra

The ultimate combo grill!

89,000 total BTU's!

- Two stainless steel cast burners (25,000 BTU's each)
- Sear burner (25,000 BTU's)
- Back burner (14,000 BTU's)
- Hot surface ignition
- Lifetime burner warranty

Combo Joe 32"

For exceptional versatility!

56,000 total BTU's!

- Two stainless steel tube-style burners (16,000 BTU's each)
- Sear burner (13,000 BTU's)
- Back burner (11,000 BTU's)
- 15 year burner warranty



Combo Joe 36" Ultra

SPECIFICATIONS

Grill Head Dimensions	Combo Joe 36" Ultra: 36" wide x 29.5" high x 27" deep (91,4cm wide x 74,9cm high x 68,5cm deep)
	Combo Joe 32": 32" wide x 23" high x 27" deep (81,3cm wide x 61cm high x 70cm deep)
Grill Head w/Cart Dimensions	Combo Joe 36" Ultra: 88.5" wide x 51" high x 27" deep (224,7cm wide x 129,5cm high x 70cm deep)
	Combo Joe 32": 84.25" wide x 48" high x 27" deep (214cm wide x 121cm high x 70cm deep)
Total Cooking Area	Combo Joe 36" Ultra: 930 sq in (6,000 sq cm)
	Combo Joe 32": 761 sq in (4,909 sq cm)
Controls	Combo Joe 36" Ultra: 2 Grill Burners, 1 Sear Burner, 1 Back Burner, Hot Surface Ignition, Inside Cooking Light, Front Panel LED Light
	Combo Joe 32": 2 Grill Burners, 1 Sear Burner, 1 Back Burner, 1 Battery Powered Igniter



Combo Joe 32"

MATERIALS

Grill Head/Grill Cart	304 Grade Stainless Steel
Grill Grates	304 Stainless Steel
	36" Ultra: 9mm 32": 8mm



Combo Joe provides the best of all worlds combining a gas grill and a Kamado Joe ceramic grill in one



Combo Joe cart is made of 304 stainless steel and offers plenty of storage space



Both models feature two grill burners, one back burner, one sear burner and ample cooking area



Combo Joe 36" Ultra features two premium, heavy-duty stainless steel cast burners

ACCESSORIES



Kamado Joe Lump Charcoal



Kamado Joe 100% Natural Lump Charcoal is made from real trees so it burns clean and gives you a robust wood-fire flavor. Some other brands are made from scrap furniture or processed wood. This means less wood-fire flavor.

Burns hotter for moister meats!

Because Kamado Joe 100% Natural Lump Charcoal is made from hardwood, it burns hotter. This allows you to achieve steak-searing temperatures. Used in conjunction with a ceramic grill which insulates well, you'll use less total heat to cook your food which means moister meats.

Burns longer for better slow cooking!

Kamado Joe 100% Natural Lump Charcoal burns longer thanks to the hardwood used to make it. Also, you'll get the right mix of fast-starting small pieces and long-burning large pieces that will allow you to cook low and slow for extended periods of time. Other lump charcoals offer too many cheaper small pieces and not enough larger pieces.

Costs less per use.

Kamado Joe 100% Natural Lump Charcoal costs less per use because the hardwood charcoal burns hotter and the larger pieces burn longer. If you close the vents in your grill when done, you'll also be able to re-use partially burned charcoal pieces.

Ceramic Halved Heat Deflectors

Kamado Joe Heat Deflectors allow you to cook with indirect heat and create different heat zones within your grill for cooking unlike foods at the same time. Made from easy-to-care-for ceramic, these Heat Deflectors circulate heat around your food for more even cooking. The halved design works with the Divide & Conquer Flexible Cooking System.



Shelf/Handle Replacement Kit

Make your Kamado Joe grill look new with this shelf/handle replacement kit. Made from a heavy-duty HDPE (high density polyethylene), these shelves and handle are incredibly durable and easy to clean. Kit includes an ash tool.



Divide & Conquer Flexible Cooking System

The Divide & Conquer Flexible Cooking System (see pages 6 & 7) comes with your new Kamado Joe grill (Classic and Big Joe). Various components are also available as accessories. And, there are additional components that come only as accessories.

DIVIDE & CONQUER

Flexible Cooking System Rack – the base for the entire system.

Standard Half Grate – buy additional racks to accommodate multi-level cooking.

Halved Heat Deflectors – allow for indirect heat, smoking.

Accessories:

Accessory Rack – The Accessory Rack fits into the Flexible Cooking System Rack and is designed to hold a drip pan or serve as a stand for Pizza Stones (in conjunction with Heat Deflectors) or other cooking devices.

Cast Iron Half Grate – for authentic cast iron cooking; the best way to sear a steakhouse-caliber steak

Cast Iron Half Griddle (reversible) – two cast iron cooking surfaces in one

Fish Half Grid – stainless steel cooking surface designed specifically for cooking fish

Vegetable Half Grid – stainless steel cooking surface for cooking vegetables



Kamado Joe Fire Starters

Kamado Joe Fire Starters are designed for igniting lump charcoal. They are clean, odorless, non-toxic, chemical-free, environmentally safe and they won't flare up. They burn up to 1300° for 8 to 12 minutes and are easy to light, even if wet. 24 Fire Starters per box.

Kamado Joe Air-Dried Smoking Wood

Kamado Joe Air-Dried Smoking Wood is naturally air dried which preserves the natural sugars in the wood imparting a sweeter, tastier flavor. Other smoking wood is kiln dried, which, while considerably faster, forces natural sugars from the wood, compromising flavor.

Choose from Apple, Cherry, Hickory, Maple, Oak and Pecan.



Rib Rack

The Kamado Joe Rib Rack optimizes grilling space and allows you to cook larger quantities of ribs to perfection by placing them vertically in the rack. It makes basting easier and allows for more even cooking too. The Rib Rack can also be used for cooking whole chicken legs, pork chops, or any food that can be placed in the slots of the rack.



Kamado Joe Grill Expander

Add up to 60% more cooking surface to your grill with the Kamado Joe Grill Expander. It sits directly on the grill grate with slotted feet for added stability. It also allows you to elevate vegetables and delicate meats up away from the fire.



Chicken Stand

The Kamado Joe Chicken Stand lets you make tender whole chicken on your grill. Simply fill the stand with the liquid of your choice (beer, marinade, juice, etc.), set a whole chicken onto the stand and place on your Kamado Joe. The steam from the liquid makes the meat moist.



Joe Blow

The Joe Blow Electric Blow Lighter will ignite your lump charcoal in just three minutes. It uses extremely hot air and is the fastest way to fire up your Kamado Joe. Simply plug it in, turn it on and hold the muzzle close to the charcoal.



Kamado Joe Grill Cover

Protect your Kamado Joe grill from the sun and elements all year long with the Kamado Joe Grill Cover. It features a custom fit and is constructed of a durable, 100% solution-dyed polyester that is coated with a waterproof PVC-free coating and will not fade. Sizes to fit Classic and Big Joe.

Kamado Joe Electric Charcoal Starter

The Kamado Joe Electric Charcoal Starter features a three-loop design which ensures more charcoal contact for faster lighting and an angled stainless steel element that sits better on the bottom of the grill. 600 watts of power.



Kamado Joe Pizza Stone

Bake authentic, wood-fired, pizzeria-quality pizzas on your Kamado Joe with the Kamado Joe Pizza Stone. This high-impact ceramic stone distributes heat and absorbs excess moisture for a perfectly cooked pizza with a crispy crust.



Kamado Joe Deep Dish Pizza Stone

The Kamado Joe Deep Dish Pizza Stone lets you make authentic, wood-fired, pizzeria-quality deep dish pizzas on your Kamado Joe. The deep dish stone can also be used for casseroles, paella, bread, etc. The high-impact ceramic stone distributes heat and absorbs excess moisture.

KAMADO JOE SEASONINGS, RUBS AND SAUCES

Kamado Joe offers an entire line of premium seasonings, rubs and sauces made specifically for Kamado Joe by Runnin' Wild. These products are truly different. All are made from the very best ingredients and all contain no MSG and are gluten-free.

Seasonings – made with the very best spices and Kosher salt and organic evaporated cane juice (not processed sugar) because it doesn't turn black. Also, cane juice is the sweetest portion of the sugarcane, and, because it's creamier, it serves as a base to smooth out the flavor of the spices.

Rubs – like the seasonings, the Rubs contain organic evaporated cane juice as well as corn starch which keeps the sugars from liquefying and burning off.

Sauces – simple, premium ingredients, no MSG and gluten-free.

Seasonings

- Buffalo
- Garlic Butter
- Peppered Sea Salt
- Poultry
- Seafood
- Steak
- Vegetable
- Wild Game

Meat Rubs

- Brisket
- Honey Barbecue
- Peach
- Smokey Paprika
- Warm Spice

Sauces

- Hot
- Original
- Smokey



“The quality and amount of standard accessories that come with the Kamado Joe make it the smartest buy available.”

– Lane Veillon, Baton Rouge, Louisiana

“Kamado Joe is by far the best ceramic cooker out there. Each time I cook with it I am impressed even more!”

– Shawn Beaulieu, Upper Tantallon, Nova Scotia, Canada

“Best buy I’ve ever made!”

– Scott Stinchcomb, Winston, Georgia

“I’m continually amazed at just how versatile my Kamado Joe has been. I love being able to cook a pork shoulder or full brisket low and slow for 20 hours, then sear rib-eyes at nuclear temperatures all on one load of charcoal without doing anything more than opening up the vents. Kamado Joe’s quality construction and lifetime warranty mean that my only long term concern is which of my kids will inherit it.”

– Cameron Murphy, San Marcos, California

“Owning a Kamado Joe has proven to me that the company wants my ownership experience to be as positive as I do. I’ve been able to consolidate the many grills and smokers that I used to need for various tasks with one Kamado Joe that is versatile enough to handle them all!”

– Frederick Jennings, Billerica, Massachusetts

“After having cooked on just about every type of grill/smoker imaginable, I FINALLY decided to try one of those crazy “ceramic cookers”... OH MY! I’ll never go back to using anything else!”

– Robb Walters, Roseville, California

“There is just no comparison to the taste and enjoyment of the food from my Kamado Joe. I can’t possibly see how a significantly over-priced green one could possibly be any better quality than this piece of equipment. Fine stuff.”

– Troy Staton, Simpsonville, South Carolina

“Just as advertised all the food cooked on the Kamado Joe is moister and has an enjoyable wood fire flavor. We smoke fish, bake breads & pizza, grill and sear steaks. Kamado Joe is enjoyed by every member of our family!”

– Jeanne Prittinen, Virginia, Minnesota

“The Kamado Joe looks better and is built better than the rest. I cook everything on it. I’ll never go back.”

– Robert Stoufer, Chesapeake, Virginia



KAMADOJOE®
Ceramic Grills

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