



# GRILL MAINTENANCE GUIDE

KEEP YOUR GRILL IN MINT CONDITION FOR  
YEARS TO COME.

## REGULAR CLEANING

Regular cleaning is an important part of grill maintenance. After each use, take the time to clean your Kamado Joe®.

Remove the ash from the drawer or firebox and wipe down the interior and exterior surfaces. Make sure you clean the grates, heat deflectors, and any other accessories you use. Regular cleaning not only prevents the buildup of grease and grime, but it also keeps your grill in great condition for the next cook.



## INSPECT AND CLEAN THE GASKET

The gasket plays a vital role in maintaining the temperature stability of your Kamado Joe. Over time, it may wear out or become damaged, leading to heat loss. Inspect the gasket regularly and clean it using a mild grill cleaner with a soft cloth. If you notice any tears or excessive wear, it is advisable to replace the gasket to maintain optimal performance and prevent heat leaks.



## MAINTAIN THE GRILL GRATES

The grill grates are exposed to heat and food residue during grilling sessions. To prevent food from sticking and ensure even heat distribution, it's important to maintain the grill grates. Clean your grates after cooking while they are still slightly warm to make the process easier. Use a grill brush to remove any residual debris. Wipe the grates with a cloth dipped in your preferred oil to prevent rusting.



## STORE YOUR GRILL PROPERLY

When summer comes to an end, proper grill storage is important to prolonging the life of your grill. If possible, store your Kamado Joe in a dry, covered area to protect it from the elements. If outdoor storage is your only option, be sure to invest in a Kamado Joe® Cover. Before storing, ensure the grill is thoroughly cleaned and dry to prevent rust and mold growth.

**Proper mid-summer grill maintenance is a key part in ensuring your Kamado Joe continues to give you a great grilling experience for years to come. By following these maintenance tips, you can enjoy deliciously grilled meals throughout the summer and beyond.**