



# KAMADO JOE®

## FREQUENTLY ASKED QUESTIONS

### **Q: WHY KAMADO GRILLING?**

A: Kamado grilling is favored for its versatility, temperature control, and fuel efficiency, making it suitable for a wide range of cooking techniques while conserving fuel and maintaining precise temperatures. Its excellent heat and moisture retention, along with the unique smoky flavor it imparts, contribute to consistently delicious and juicy dishes.

### **Q: WHAT ARE ALL THE COOKING OPTIONS ON A KAMADO GRILL?**

A: The Kamado Joe ceramic charcoal grill offers endless cooking options. From high heat searing to low-and-slow cooking methods, the Kamado Joe can do it all. Additionally, expand the cooking methods of your grill using Kamado Joe's compatible accessories such as the DoJoe for pizzas, JoeTisserie® for rotisserie-style foods, Karbon Steel™ for paella and stir fry, and more.

### **Q: HOW DO I LIGHT MY CHARCOAL?**

A: To light charcoal in a Kamado Joe grill, fill the firebox with Kamado Joe Big Block charcoal, add fire starters, ignite them, and wait for the charcoal to ash over (usually 10-15 minutes). Then spread the coals, preheat the grill, and begin cooking with precise temperature control.

### **Q: HOW DO I MAINTAIN TEMPERATURE IN A KAMADO JOE GRILL?**

A: Adjust the top and bottom vents to control temperature in a Kamado Joe charcoal grill. For higher temperatures, open both vents wider to increase airflow and oxygen supply to the coals. To lower the temperature, partially close the vents to restrict airflow, which reduces the heat inside the grill.

### **Q: DO I NEED TO PLUG IN MY GRILL FOR USE?**

A: An electric power source is required only for the Connected Joe™ Digital Charcoal Grill. You will also need a power source for use of the JoeTisserie accessory attachment. Classic Joe®, Big Joe®, Joe Jr®, and Kettle Joe® grills do NOT require a power source for use.

### **Q: WHY SHOULD I CHOOSE KAMADO JOE OVER OTHERS?**

A: Choosing the Kamado Joe brand over other ceramic charcoal grill competitors offers a compelling advantage due to their innovative features. Kamado Joe has a track record of introducing cutting-edge innovative features such as the Divide & Conquer® cooking system, the Kontrol Tower™ top vent to offer precise airflow control, and the Air Lift™ Hinge to lift the grill dome with ease. Additionally, the Connected Joe Digital Charcoal Grill and Smoker offers the ultimate innovation with the ability to control your grill from your phone and light your flame with the push of a button.