

KAMADOJOE®

**A GUIDE TO KAMADO COOKING
UN GUIDE POUR LA CUISSON DE STYLE KAMADO
UNA GUÍA PARA LA COCCIÓN CON KAMADO
EN GUIDE FOR KAMADO MATBEREDARE**

**かまど調理のガイド
카마도 조 바베큐 사용 설명서
KAMADO 燒烤爐使用指南
KAMADO 燒烤爐 使用指南**



**JOE JR. OWNER'S MANUAL / MODE D'EMPLOI DE JOE JR
JOE JR. MANUAL DEL USUARIO / JOE JR. ÅGARENS MANUAL
JOE JR. 取扱説明書 / JOE JR. 사용자 안내서
JOE JR. 擁有者手冊 / JOE JR. 用戶手冊**

KJ15040223

Welcome | Bienvenido | Bienvenue | Välkommen | 歡迎 | 欢迎 | 환영합니다 | ようこそ

Assembly Images are shown first.

Please read and follow all warnings and instructions before assembling and using the appliance.

Las imágenes de ensamblaje se muestran primero.

Lea y siga todas las advertencias e instrucciones antes de ensamblar y usar el artefacto.

Les images de montage sont montrées en premier.

Veillez lire et suivre tous les avertissements et toutes les instructions avant de monter et d'utiliser l'appareil.

Monteringsbilder visas först.

Läs och följ alla varningar och anvisningar innan du monterar och använder apparaten.

首先顯示組件的圖像。

組裝及使用本裝置之前, 請閱讀並遵守所有的警告事項及指示說明。

首先显示组件的图像。

组装及使用本装置之前, 请阅读并遵守所有的警告事项及指示说明。

조립 안내 그림을 먼저 소개합니다.

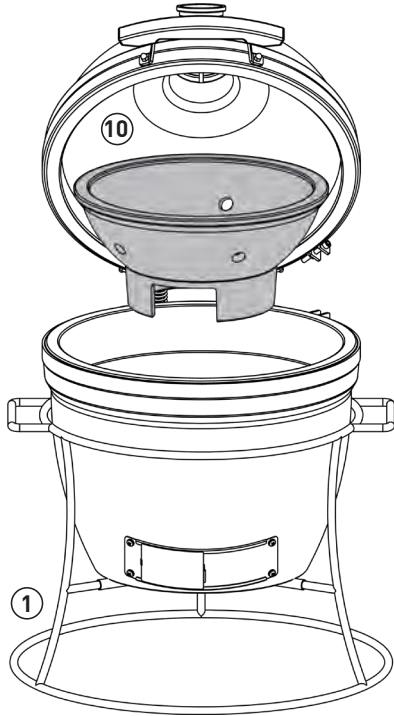
제품을 조립하고 사용하기 전에 모든 경고와 지침을 읽고 준수하십시오.

先に組み立て図を示しています。

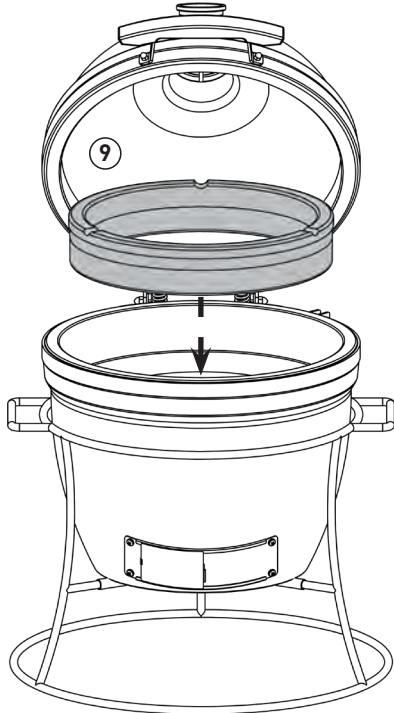
組み立てとご使用前に全ての注意と指示を読み、従ってください。

KAMADOJOE®

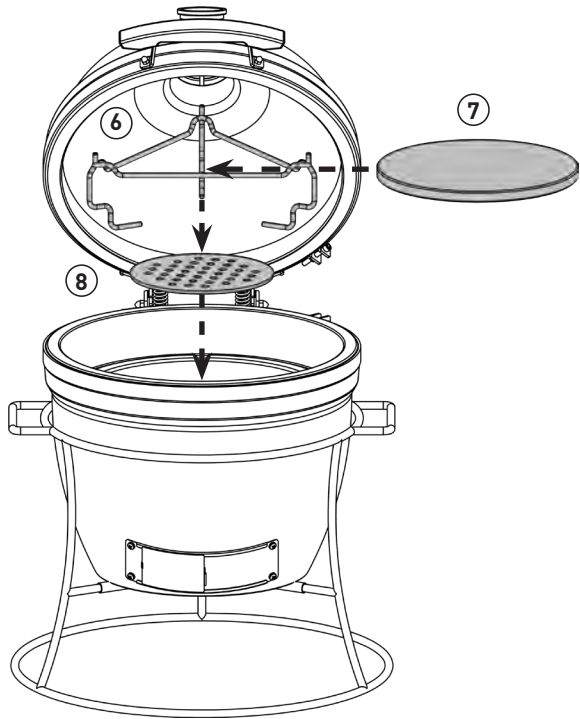
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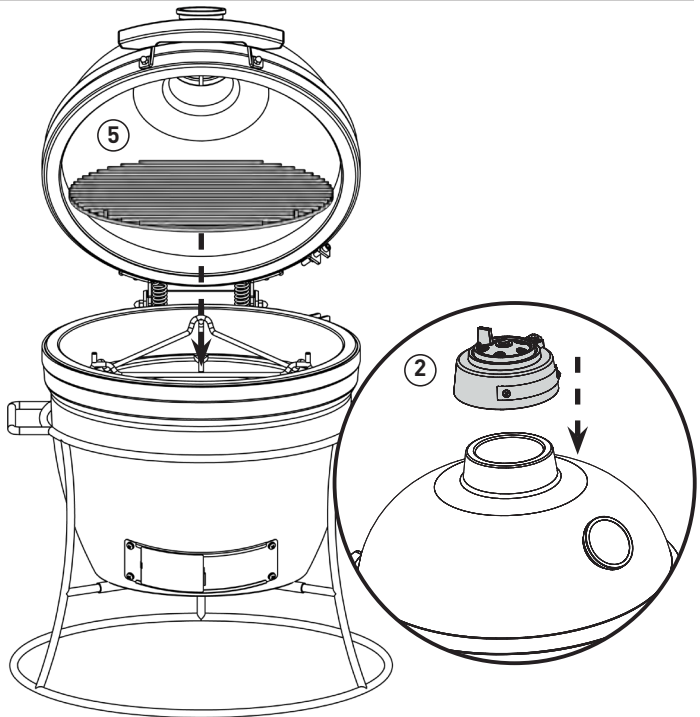
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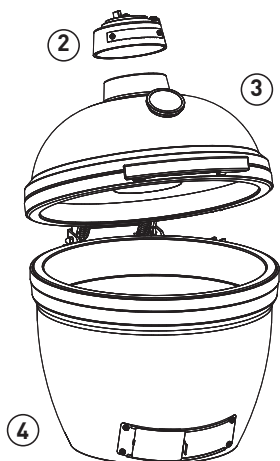
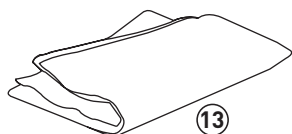
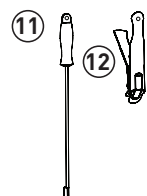
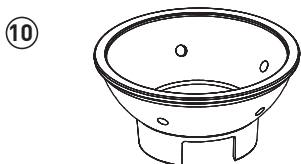
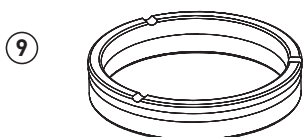
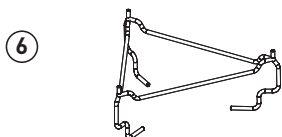
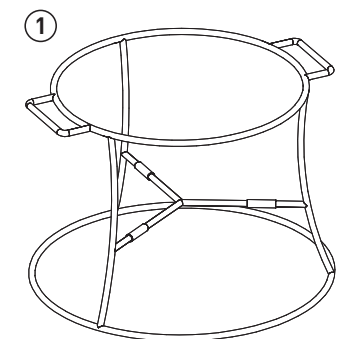
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4



PARTS LIST



1. JOE JR. STAND (1)
2. TOP VENT (1)
3. JOE JR. DOME (1)
4. JOE JR. BASE (1)
5. COOKING GRATE (1)
6. ACCESSORY RACK (1)
7. DEFLECTOR PLATE (1)
8. CAST IRON FIRE GRATE (1)
9. FIREBOX RING (1)
10. FIREBOX (1)
11. ASH TOOL (1)
12. GRILL GRIPPER (1)
13. COVER (1)



WARNING

- **READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE ASSEMBLING AND USING THE APPLIANCE.**
- Keep this manual for future reference
- This manual contains important information necessary for the proper assembly and safe use of the appliance.
- Contact local building or fire officials about restrictions and installation inspection requirements in your area.

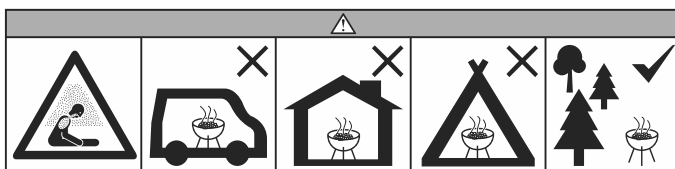


Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.



CARBON MONOXIDE HAZARD

- Burning wood chips, wood chunks, wood pellets, charcoal and propane gives off carbon monoxide, which has no odor and can cause death.
- **DO NOT** burn wood chips, wood chunks, wood pellets, charcoal or propane inside homes, vehicles, tents, garages, or any enclosed areas.
- **USE ONLY OUTDOORS** where it is well ventilated.



WARNINGS AND IMPORTANT SAFEGUARDS READ ALL INSTRUCTIONS

WARNING! This grill will become very hot. Do not move it during operation.

WARNING! Do not use indoors!

WARNING! Never use gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or freshen up a fire in this grill. Keep all such liquids well away from the grill when in use.

WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!

WARNING! Keep children and pets away from grill at all times. Do NOT allow children to use grill. Close supervision is necessary when children or pets are in the area where grill is being used.

WARNING! Do not use Match Light charcoal!

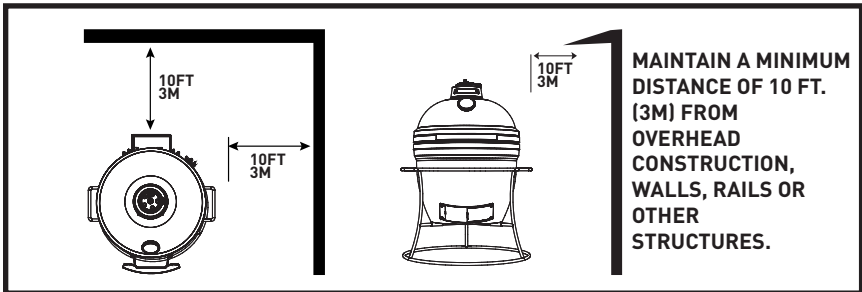
Charcoal NOT included



WARNINGS AND IMPORTANT SAFEGUARDS

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

- Do not use the grill in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- Never operate grill under overhead construction such as roof coverings, carports, awnings or overhangs.
- Always use grill in accordance with all applicable local, state and federal fire codes.
- Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- Grill is for OUTDOOR USE ONLY.
- Keep a minimum 10 ft. (3m) clearance of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.



- Never use grill for anything other than its intended use. This grill is NOT for commercial use.
- Accessory attachments not supplied by Kamado Joe are NOT recommended and may cause injury.
- Use of alcohol, prescription or non-prescription drugs may impair user's ability to assemble or safely operate grill.
- Keep a fire extinguisher accessible at all times while operating grill.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
- Use grill on a level, non-combustible, stable surface such as dirt, concrete, brick or rock. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Grill MUST be on the ground. Do not place grill on tables or counters. Do NOT move grill across uneven surfaces.
- Do not use grill on wooden or flammable surfaces.
- Keep grill clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
- Do not leave grill unattended.



WARNINGS AND IMPORTANT SAFEGUARDS

- Do NOT allow anyone to conduct activities around grill during or following its use until it has cooled.
- Never use glass, plastic or ceramic cookware in grill. Never place empty cookware in grill while in use.
- Never move grill while in use. Allow grill to cool completely (below 115°F (45°C)) before moving or storing.
- Do not store grill with hot ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.
- Never use grill as a heater. READ CARBON MONOXIDE HAZARD.
- The grill is HOT while in use and will remain HOT for a period of time afterwards and during cooling process. Use CAUTION. Wear protective gloves/mitts.
- DO NOT bump or impact the grill to prevent personal harm, damage to grill or spillage/splashing of hot cooking liquid.
- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves/mitts or long, sturdy cooking tools for protection from hot surfaces or splatter from cooking liquids.
- Do not touch HOT surfaces.
- Grill is HOT during use. To avoid burns, keep face and body away from vents and when opening lid. Steam and hot air are expelled during use.
- When cooking above 350°F (175°C), carefully open the grill (or burp the grill) each time you lift the grill dome to prevent flashback – a surge of white-hot heat caused by a rush of oxygen. Partially opening the lid 2-3 inches (5-8cm) and allowing heat to escape for about 5 seconds should prevent this.
- Air dampers are HOT while the grill is in use and during cooling. Wear protective gloves when adjusting.
- Grill has an open flame. Keep hands, hair and face away from flame. Do NOT lean over grill when lighting. Loose hair and clothing may catch fire.
- DO NOT obstruct flow of combustion and ventilation.
- Do not cover cooking racks with metal foil. This will trap heat and may cause damage to the grill.
- Never leave HOT coals or ashes unattended.
- Fuel should be kept red hot for at least 30 minutes prior to use.
- Do not cook before the fuel has a coating of ash.
- Do not remove ash drawer while ashes and charcoal are HOT.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy tools when adding wood or charcoal.
- Never use charcoal lighting fluid, gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode and cause injury or death.
- The maximum amount of charcoal for the Joe Jr. is 3 lbs. (1.36 kg). Never overfill charcoal grate. This can cause serious injury as well as damage to the grill.
- DO NOT use Match Light charcoal.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Wear protective gloves when lifting and use extreme caution.



WARNINGS AND IMPORTANT SAFEGUARDS

- Do not clean this product with a water sprayer or the like.
- Always operate grill on a level surface.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Keep children and pets away from grill at all times. Do NOT allow children to use grill. Close supervision is necessary when children or pets are in the area where grill is being used.

IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY.

SAVE THESE INSTRUCTIONS

Grill Set-Up

UNBOXING YOUR GRILL

- 1** Cut the plastic bands and open the shipping container.
- 2** Open the dome of the grill and remove the components from the inside of the grill. Handle the internal ceramic parts with care.
- 3** Once the internal components of the grill have been removed, lift the grill out of the container and set it aside. Use the rear hinge and the front lower vent opening as lifting points. Wear protective gloves when lifting and use extreme caution.
- 4** Remove the plastic wrapping from the base of the grill cart.
- 5** Lift the grill into the stand. Adjust the grill in the stand so the lower grill vent is facing the front of the stand.

Quick Start Guide

STARTING IT UP

- 1 Add charcoal to firebox and light using one or two fire starters.
- 2 Leave dome open for 10 minutes with the bottom vent fully open.
- 3 Close the dome.
- 4 Begin closing the top vent and bottom vent when the dome temperature is within 50°F (10°C) of your target.

MAINTAINING TEMPERATURE

To lower the temperature, decrease the airflow through the grill by closing the vents. Conversely, raise the temperature by opening the vents. Adjustments to the vents are not immediate—allow 10–15 minutes for a vent change to take effect. Because your ceramic Kamado Joe retains heat so well, it can take some time to fully heat. Give your grill 20–40 minutes to an hour to stabilize the temp before you start cooking.

COOLING IT DOWN

1. When finished cooking, close the bottom vent completely.
2. Once the temperature falls below 400°F(205°C), close the top vent.
3. Do not cover the grill until the dome is cool to the touch.

**TO LOWER THE TEMPERATURE, CLOSE THE VENTS.
TO RAISE THE TEMPERATURE, OPEN THE VENTS.**

Safety Information

HINGE

Do not attempt to disassemble the hinge from your grill without the proper hardware. Should you need to disassemble the hinge to replace the ceramic dome or base, please contact Kamado Joe and they will provide the proper hardware to safely secure the hinge in the close position for disassembly. If attempting to use the hinge as a lifting point, grasp the hinge near the mounting point and/or bands, not the bottom. Wear protective gloves when lifting and use extreme caution.

GASKET

Self-cleaning through natural heat cycle recommended. Do not use chemical based cleaners on the gasket. If absolutely necessary, gently wipe off any spills or moisture. Do not scrub or abrade the gasket if cleaning. Excessive rubbing can cause wear.

Cleaning & Care

Your Kamado Joe grill is made of quality materials, so general care and maintenance is minimal. The best way to protect your Kamado Joe from the elements is with a grill cover.

SELF-CLEANING

- 1** Add charcoal and light it.
- 2** Install the accessory rack and heat deflector on the accessory rack.
- 3** Open the top and bottom air vents fully and let the temperature inside the grill rise to 600°F (315°C) with the dome closed.
- 4** Hold the temperature at around 600°F (315°C) for 15-20 minutes.
- 5** Close the bottom vent fully and wait another 15-20 minutes to close the top vent.

This process will burn off any unwanted residue from the inside of your grill. Before cooking again, brush the cooking grate with a standard grill brush. Use a soft bristle brush on the ceramics to remove any residue. Your heat deflector plates should also be free of burned on residue after this process. Brush them down with a soft bristle brush after cleaning. When your heat deflector gets dirty during normal use, flip over with the dirty side down for the next cook and the heat from the fire will self-clean that side of the deflector plate.

Once or twice a year, you should do a more thorough cleaning of the inside of the grill. Remove the internal components and remove any residual ash or debris that has collected between the grill body and the internal components. Use a plastic bristle brush to clean the inside ceramic surface and scoop or vacuum debris from the bottom of the grill before replacing the internal components.

LIMITED WARRANTY

This warranty applies to all Kamado Joe® products.

Limited Lifetime Warranty on Ceramic Parts

Kamado Joe® warrants that key ceramic parts used in this Kamado Joe® grill and smoker are free of defects in material and workmanship for as long as the original purchaser owns the grill.

5-Year Warranty on Metal Parts and Kettle Joe Grills

Kamado Joe® warrants that key metal and cast iron parts used in this Kamado Joe® grill and smoker are free of defects in material and workmanship for a period of five (5) years.

3-Year Warranty on Electronic Components, Heat Deflectors, and Pizza Stones

Kamado Joe® warrants that electronic components of this Kamado Joe® grill and smoker are free of defects in material and workmanship for a period of three (3) years.

2-Year Warranty on Miscellaneous Components and Standalone Accessories

Kamado Joe® warrants that any miscellaneous components used in this Kamado Joe® grill and smoker (including, but not limited to the thermometer, gaskets, and iKamand controllers) or any Kamado Joe accessories are free of defects in material and workmanship for a period of two (2) years.

Limited Commercial Use Warranty

This warranty assumes normal and reasonable domestic household use combined with expected good maintenance for all Kamado Joe® products. This warranty does not apply to commercial usages, for example, by, caterers, butchers, rental companies, and food trucks. Kamado Joe® warrants that all Kamado Joe® grills and smokers used in commercial applications are free of defects in material and workmanship for a period of one (1) year

When Does the Warranty Coverage Begin?

Warranty coverage commences on the original date of purchase and covers only the original purchaser. For the warranty to apply, you must register your Kamado Joe® product using the product registration page on our website. If you discover a defect in material or workmanship during the applicable warranty period under normal use and maintenance, Kamado Joe® will, at our sole option, replace or repair the defective component at no cost to you for the component itself. This warranty does not apply to labor, or any other cost associated with the service, repair or operation of the grill. Kamado Joe will pay all shipping charges on warranty parts.

AUSTRALIAN RESIDENTS ONLY: Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

What is Not Covered?

This warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed, damage caused by lack of proper use, assembly, maintenance or installation, damages caused by accidents or natural disasters, damage caused by unauthorized attachments or modifications, or damage during transport. This warranty does not cover damage from normal wear and tear from use of the product (for example, scratches, dents, dings and chipping) or changes in the appearance of the grill that do not affect its performance.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THE WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS EXPRESSLY LIMITED TO THE DURATION OF THE WARRANTY PERIOD FOR THE APPLICABLE COMPONENT.

THE PURCHASER'S EXCLUSIVE REMEDY FOR BREACH OF THIS LIMITED WARRANTY OR OF ANY IMPLIED WARRANTY SHALL BE LIMITED AS SPECIFIED HEREIN TO REPLACEMENT. IN NO CASE SHALL KAMADO JOE® BE LIABLE FOR ANY SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES.

This warranty is provided to you in addition to all rights and remedies conveyed to you by consumer protection laws and regulations. This warranty in no way affects your legal rights under statutory warranty regulations in your state or country of residence. Depending on your state or country of residence limitations on the length of an implied warranty or the damages available to you might not be limited by this warranty.

What Will Void the Warranty?

Purchasing any Kamado Joe® product through an unauthorized dealer voids the warranty. An unauthorized dealer is defined as any retailer who has not been expressly granted permission by Kamado Joe® to sell Kamado Joe® products.

NEED ASSISTANCE? CONTACT US

Our warranty terms may change from time to time. For an updated version of our warranty, visit www.kamadojoe.com/pages/warranty. For assistance or to request an updated copy of our warranty, contact us at the below.

North America

Kamado Joe ®
Premier Specialty Brands, LLC
5032 Milgen Court
Columbus, GA 31907 USA
Kamadojoe.com/pages/contact-us

European Union

Kamado Joe Europe
Lange Voorhout 86, 2514 EJ
Den Haag, Netherlands
service@kamadojoe.com

United Kingdom

Kamado Joe UK Limited
3 Maritime House, The Hart,
Farnham, GU9 7HW, England
service@kamadojoe.com

KAMADOJOE®

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Costco Wholesale Corporation
P.O. Box 34535
Seattle, WA 98124-1535
USA
1-800-774-2678
www.costco.com

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www.costco.es

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Sweden
www.costco.se

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1 avenue de Bréhat
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France
01 80 45 01 10
www.costco.fr

Costco Wholesale Australia Pty Ltd
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Australia
www.costco.com.au

Costco (China) Investment Co., Ltd.
Room 1003, Block 2, 2388 Xiupu Road,
Pudong New Area, Shanghai
China 201315
+86-21-6257-7065