

USING YOUR KAMADO JOE GRILL

CHARCOAL & AIR FLOW

1. Build a mound of charcoal that starts just below the holes in the side of the fire box with the peak of the mound just below the top of the fire ring.
2. Build the mound with large chunks at the bottom and smaller ones as you build it. Dumping charcoal directly into the fire box will allow small pieces to block the air holes in the fire grate, which can prevent you from reaching grilling and searing temperatures.
3. Charcoal can be relit for multiple cooking, even for 2-3 times. Use the ash tool to stir the used charcoal, so the ashes will drop through the fire grate. Add 1/3 new charcoal to the existing charcoal and build a new mound. This works for well for roasting and grill temperatures. A full fire box of only fresh charcoal is recommended for smoking and searing temperatures. Charcoal Tip: You can't have too much charcoal, but you can have too little.

LIGHTING

1. Light the charcoal with a fire starter cube or two, chimney starter, electric starter or other method.
2. Open the bottom draft door and leave the dome up.
3. Wait 8-10 minutes for the charcoal to build a small bed of embers.
4. Close the dome, open the top vent fully and adjust the air flow as needed as you near the target temperature. Lighting Tip: Never use lighter fluid or any other combustible liquid.

CAUTIONS! Do not use lighter fluid, gas or other combustible liquids. Liquid chemicals are a fire hazard and they will impregnate the ceramic material and impart an undesirable taste to food. Do not use "Instant Light" briquettes. It will impart an undesirable taste. Do not use briquette charcoal. This type of charcoal cannot reach temperatures above 260°C and it does not offer true charcoal flavor.

CONTROLLING THE TEMPERATURE

Achieving a consistent temperature as high as 400°C or as low as 110°C is easy on your Kamado Joe Grill. In fact, you can maintain low temperatures for up to 12 hours without adding any 100% Natural Lump Charcoal.

1. Close the dome and fully open the top vent.
2. When you are 30°C from your target temperature, close the top vent down to about 1/4 open.
3. Wait one minute and close or open the top vent to lower or increase the temperature. A 1/4" can change the temperature by as much as 30°C. Temperature Tip: Use all fresh charcoal for high temperature searing.

ACHIEVING LOW TEMPERATURES

1. For "low and slow" temperatures like 110°C, start with a very small fire in one area of the charcoal.
2. Close the dome and allow the temperature to come up slowly with the draft door open 2" and the top vent open 1/2" and the daisy wheel holes fully open.
3. This method may take 30-45 minutes to reach your target temperature, but it will ensure a long and slow cooking period. Low Temperature Tip: It is easy to raise the temperature, but very difficult to lower the temperature if you go over your target temperature.

AFTER GRILLING

Please close the dome as well as the air holes and the hatch to turn off the grill and leave the coals waiting for the next grill session.

This is how you operate in an environmentally friendly way. Thank you!

For more read: www.kamadojoe.com or download [USER MANUAL](#).



COOKING TEMPERATURE GUIDE

Grill Temperature Ranges

Smoking	Baking/Roasting	Grilling	Searing
225-275°F	275-350°F	350-500°F	500-750°F

Internal Temperatures for Food

Meat Type	Rare	Medium Rare	Medium	Medium Well	Well
Beef, Lamb, Veal Chops, Roasts & Steaks	120°F	125°F	135°F	145°F	155°F
Beef, Lamb, Veal Ground Meat	–	–	140°F	150°F	160°F
Pork Chops, Roasts & Steaks	125°F	130°F	140°F	150°F	155°F
Pork Ground Meat	–	–	140°F	150°F	160°F
Pork Ham (Fresh)	Use smoking or roasting temperatures.				140°F
Pork Ham (Precooked)	Use smoking or roasting temperatures.				135°F
Pork Shoulder (Boston Butt)	Use smoking temperatures.				200°F
Poultry* Whole & Pieces	Use smoking, roasting or grilling temperatures.				160°F
Seafood Fin Fish	Cook until flesh is opaque, firm and separates easily with a fork.				
Seafood Crab, Lobster & Shrimp	Cook until flesh is opaque and pearl white.				
Seafood Clams & Oysters	Cook until shells open during cooking.				
Seafood Scallops	Cook until flesh is milky white, opaque and firm.				

* Includes: chicken, duck, goose, turkey and all other fowl.

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