



KAMADOJOE®



THE NEW GENERATION BBQ OVEN



INTRODUCING THE NEW GENERATION BBQ GRILL & PIZZA OVEN

CERAMIC COOKING

Our name comes from an ancient style of cooking that began over 3,000 years ago. The name “Kamado” is the Japanese word for “stove” and literally, it means “place for the cauldron”. It’s a simple yet highly efficient and flexible method of cooking any food – perfectly.

The Kamado Joe BBQ brings together these age old cooking techniques and blends them with today’s technology. The amazing heat retention properties of ceramics enables temperatures up to 399° Celsius meaning the Kamado Joe can be used for cooking meats, smoking fish and even baking!

The Kamado Joe is new to New Zealand but has been very popular in America for the past 20 years. Once you try the Kamado Joe for yourself you’ll be amazed by its versatility and before long it will become the envy of your friends!

UNMISTAKABLE CHARCOAL TASTE

There’s nothing like a sizzling mouth-watering steak infused with the flavour of charcoal. That authentic taste is why Kamado Joe is fast becoming the number one choice for the backyard entertainer.

Our **100% Natural Lump Charcoal** is made of hard woods like oak, hickory and maple which burns extremely clean and hot for long periods of time.

YOUR OWN BACKYARD PIZZA OVEN

WOW your friends and family with the unique flavours of a wood fired pizza – just like the master chefs! Pizzas can be baked on our ceramic pizza stone which can also be used to bake fresh bread! With a Kamado Joe in your backyard, the “Summer BBQ” will take on a whole new meaning and really the only limit to a creative pizza topping is your imagination! By the time it would take to deliver a takeaway pizza you would have whipped up a masterpiece!



SAVOR THE
WOOD SMOKED
FLAVOUR...



STAND ALONE FOR BBQ TABLES & OUTDOOR KITCHENS

Our Stand Alone BBQ's are designed to be used in a planned or existing outdoor kitchen or installed in a Kamado Joe BBQ Table. The BBQ's carry the same quality and dimensions as our standard configuration, with the elimination of the side shelves, shelf mounting brackets and cart. The bands and hinge are available in black or brushed 304 stainless steel.



STAND ALONE BLACK BANDS

Available in Red and Black versions with black powder coated galvanized steel bands and a black powder coated galvanized iron hinge.



STAND ALONE STAINLESS STEEL BANDS

Available in Red and Black versions with brushed stainless steel bands and hinge.

Set of 3 Matching BBQ Feet included



STAINLESS STEEL BBQ TABLE

Our Steel BBQ Table offers sculpted and polished edges for true beauty. The tabletop and removable condiment tray provides plenty of working space and convenience. The generous storage area is perfect for accessories.



100% NATURAL LUMP CHARCOAL

Our 100% Natural Lump Charcoal burns cleaner, hotter and longer than other brands. It adds a uniquely mouth-watering taste and flavor to grilled and smoked foods. Available in 9.07kg bags.



FIRE STARTER CUBES

Fire Starter Cubes are the quickest way to start your grill. They are odorless, smokeless and environmentally safe. Each cube burns up to 700°C for 8-12 minutes to ensure that you're ready to cook in 15 minutes.



PIZZA STONE

Our high-impact ceramic Pizza Stone distributes heat evenly across the entire surface, and absorbs excess moisture. It creates a pizza that is cooked perfectly with a crispy crust. *Heat Deflector required.*



HEAT DEFLECTOR

Our Heat Deflector is an indirect system that let's you cook with four different configurations. Use it for baking, grilling or our two different options for smoking. Heat circulates evenly around your food to keep it unbelievably moist.



GRILL EXPANDER

Add up to 60% more cooking area with our premium Grill Expander. It's also an excellent way to cook tender food like vegetables and seafood or can be used with our Heat Deflector for smoking or roasting.



PREMIUM BBQ COVER

Our Premium BBQ Covers are made of durable vinyl for all-weather protection to extend the life of your Kamado Joe. Custom fit and available in black. *BBQ Covers are also available for our Stainless Steel and Teak BBQ Tables.*



GASKET REPLACEMENT KIT

The Replacement Kit is made of premium felt gasket material with a self-adhesive backing. Enough gasket material is included with each kit so it can be used on any standard size Kamado style BBQ. Full installation instructions are printed on the package insert.



CHICKEN STAND

The perfect way to roast a chicken for incredible tenderness. Roasting vertically allows the outside of the chicken to brown uniformly. Fill our Chicken Stand with your favorite liquid to infuse more flavor into the meat. Use beer, juices or your favorite marinade.



GRILL GRIPPER

Made of durable 304 stainless steel for years of beauty and use, our Grill Gripper securely clamps onto any cooking grate. Avoid the mess and potential burn hazard of moving or repositioning your cooking grate.

BLACK & RED

BBQ COMPONENTS & SPECIFICATIONS



Extra Large Thermometer with Cooking Guide



Powder Coated 304 Stainless Steel Utensil Pins



304 Stainless Steel Cooking Grate with Hinged Door



Teak Finished Solid Bamboo Side Shelves

SPECIFICATIONS

Dimensions 118.1 cm x 121.9 cm x 71.1 cm

Cooking Surface 650 square centimeters

w/Rack Extension 1,034 square centimeters

Weight 85 kilograms

Heat Range 82°C – 399°C

MATERIALS

Base/Lid High Fire Heat-Resistant Ceramics

Glaze Heat-Resistant Ceramic Coating

Top Vent/Fire Grate Cast Iron

Grill Grate 304 Stainless Steel

Fire Box/Ring High Fire Heat-Resistant Ceramics

Handle/Shelves Bamboo/Teak Finish

Hinge Powder-Coated Galvanized Iron

Draft Door 304 Stainless Steel

Cart Powder-Coated Cast Iron

FIVE GOOD REASONS TO CHOOSE A KAMADO JOE BBQ OVEN

1. SUPERIOR TASTE

Kamado Joe BBQs make food taste better, because they are ceramic and act like an insulator to make food incredibly juicy and tender. Our BBQs only use 100% natural lump charcoal, which infuses a true charcoal flavor like cooking over a wood fire. Metal BBQs radiate heat which can pull the moisture out of the food, and briquette charcoal contains additives like borax, starch, sawdust from waste lumber.

2. READY TO COOK IN 15 MINUTES

A common misconception is that our BBQs take a long time to heat up. The truth is that Kamado Joe BBQs are ready in as little as 15 minutes; the average time it takes to preheat a gas BBQ. We're often confused with briquette charcoal BBQs, which can take more than 30 minutes to heat up.

3. AN OVEN, STOVE, BBQ AND SMOKER

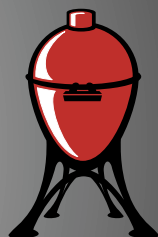
Kamado Joe BBQs allow you to smoke, bake, roast, BBQ and sear with a simple adjustment to the air flow and by using direct or indirect heat. Not to mention a cooking range as low as 82°C to over 399°F, which most BBQs cannot achieve. The bottom line is that you can cook anything on our BBQ.

4. BUILT TO LAST A LIFETIME

Our high-fire ceramics are backed by a 20-year guarantee. We also use 304 stainless steel, powder coated 304 stainless steel, powder coated cast iron and finished natural bamboo for our hardware and accents. This means that our BBQs are built to resist the elements in even the most demanding climates. Other ceramic BBQ companies use cold rolled steel, painted steel and cypress.

5. EFFICIENT AND ECONOMICAL

A Kamado Joe BBQ is likely to be the last BBQ you'll ever need to buy. That's far more economical than buying a new BBQ every few years. Also, our 100% Natural Lump Charcoal is very efficient and it can be used for multiple cookings. You can't do that with gas or briquettes!



KAMADOJOE®

Proudly distributed by

HAULAND

Unit B, 1 Douglas Alexander Parade, Albany, Auckland

PO Box 305 308 Triton Plaza, North Shore 0757, New Zealand

Tel: 64 9 415 9939 / Fax: 64 9 415 9935

Join us.



www.kamadojoe.com

www.hauland.co.nz