



KAMADOJOE™
Ignite your passion for grilling.™

ComboJoe & GasJoe

Models: GJ26, CGJ26, GJ32S, CGJ32S, GJ38S



KAMADOJOE.COM



WELCOME TO THE KAMADO JOE FAMILY

I learn a lot from our customers. Not just the recipes and cooking tips they share, but why they chose to buy a Kamado Joe grill. Typically, they either spent weeks or even months making a purchasing decision or they were referred to us by a friend or neighbor – or both.

As a new Kamado Joe owner, I want to personally thank you for supporting us with your purchase. In turn, our commitment to you is to ensure your complete satisfaction and a signature cooking experience every time you use your new Kamado Joe grill.

If you have a question or comment, please feel free to use the feedback or customer support forms on our website, or join us on Facebook. I am confident that you will find us to be very responsive. It's not difficult for us, since we share the same passion for grilling and smoking.

Welcome to the Kamado Joe family.

Grill well,

Bobby Brennan
President
Kamado Joe



TABLE OF CONTENTS

Warnings & Advisories	1
Models Covered	2
Safety Guide	3
Installing Your Grill	6
Gas Connections.....	10
Pre-Use Checklist	14
Adjusting the Burners	16
Lighting Instructions	18
Basic Grilling	19
Using the Sear Burner	24
Cleaning And Maintenance	23
Troubleshooting Guide	25
Warranty Service	26
Limited Warranty Information	27
Exploded Parts View & Parts List	29

IMPORTANT

For instructions on attaching your grill head to the cart, please refer to the installation instructions included with your cart.





WARNINGS & ADVISORIES



Conforms to ANSI
STD Z21.58a -2008
Certified to CSA
STD 1.6a -2008



WARNING

READ THIS MANUAL CAREFULLY and completely before using your grill to reduce the risk of:

- Fire
- Burn hazard, personal injury or property damage
- Ruined steaks or other unpleasant cooking experience
- Unapproved installation or servicing.

THIS PRODUCT IS DESIGNED FOR OUTDOOR USE ONLY. Improper installation, adjustment, alternation, service or maintenance can cause property damage, injury or death. Read this manual thoroughly before installation, use or servicing of this product.



DANGER!!!

What To Do If You Smell Gas

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



FOR YOUR SAFETY

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
- An LPG cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



WARNING! California Proposition 65

The burning of gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to the substances, always operate this unit according to the use and care instructions found in this manual. Be certain to provide adequate ventilation when cooking. California Proposition 65 lists "silica, crystalline" which is used in one of the components the IR burner, as an agent known to the state of California to cause cancer.



MODELS COVERED



GasJoe/ComboJoe 26"
(Models GJ26/CJ26)



GasJoe/ComboJoe 32"
(Models GJ32/CJ32)



GasJoe 38"
(Model GJ38)

NOTE TO INSTALLER

This manual must remain with grill. An installer-supplied gas shut-off valve must be installed in an easily accessible location. All installer supplied parts must conform to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1, and the National Fuel Gas Code, ANSI Z223.1/NFPA54, or CAN/CGA-B149.1.Natural Gas Installation Code or CAN/CGA-B149.2 Propane Installation Code.



SAFETY GUIDE

Below is a summary of important safety warnings. It is not a complete list. Read the entire Owner's Manual before installation or operation of this grill.

Installation Safety

Warning: Contact your local municipality for any building codes regulating the installation of outdoor grill appliances. Outdoor installations must conform to local codes or, in the absence of local codes, with the following: USA: National Fuel Gas Code, ANSI Z223.1/NFPA 54 as well as the requirements of any local council, gas, electricity authority or other statutory regulation. Spanner tighten all gas fittings as per instructions.

Safe Location

- For Outdoor Use Only. This grill must only be used outdoors, and must not be used in a building, garage or any other enclosed area, unless for commercial use by a licensed restaurant professional in a properly ventilated area approved by building officials.
- Do not store combustible materials, gasoline or flammable liquids within 45 cm (18") of this grill.
- This grill is not designed for marine use and should not be installed on any watercraft.
- Keep the grill and cylinder well ventilated. Unrestricted air flow is required for proper combustion.
- For built-in applications, please allow adequate ventilation for the grill and the cylinder.
- Allow clear access to the gas supply hose and regulator.
- Only use cart models on a level surface.

Gas Cylinder Safety

- Do not install the gas cylinder beneath the grill unless it is in conjunction with an approved cart.
- Keep the cylinder away from heat.
- Only one gas cylinder may be attached to the appliance at any one time.
- When using an LPG supply system (e.g. portable LPG cylinder) in an enclosure, ventilation must be provided. Keep ventilation opening of any cylinder enclosure clear and free of any debris. Gas vapor is highly explosive and can cause serious bodily injury or damage to property if allowed to accumulate in a confined space, then ignited.
- Have the gas cylinder filled by an authorized LPG supplier.
- Close the gas cylinder valve after each use.



- Do not smoke or use an open flame near the gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- Do not use a rusty or dented gas cylinder or cylinder with a damaged gas valve.
- Do not fill the gas cylinder beyond 80% capacity.
- Do not store gas cylinder indoors or in any enclosed area.
- Do not lay the gas cylinder on its side.

Safe Operation

This grill can become very hot during use, so:

- Keep young children away.
- When handling hot components, use protective gloves.
- DO NOT allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the grill.
- DO NOT wear loose garments or sleeves when using the grill.
- DO NOT leave your grill unattended while it is in use..
- DO NOT use plastic or glass utensils on the grill.
- DO NOT operate grill in strong winds.
- DO NOT move the grill during use.
- DO NOT allow children to operate the grill.
- DO NOT disconnect any gas fittings while the grill is in use.

Safe Lighting

- Always leak-test with a solution of soapy water. Do not test for gas leaks with a naked flame.
- Always open the hood fully before lighting.
- Visually check burner flames to confirm lighting. Do not lean over grill when lighting.
- DO NOT use charcoal or any other fuel in this grill.



Safe Care and Maintenance

Always keep your grill clean:

- When you have finished cooking turn the grill burners to high for up to 10 minutes to burn off any excess grease. Make sure your grease pan is clean to avoid a grease fire.
- Let the grill cool before using a grill cover.
- Empty and clean grease pan.
- Clean the grill thoroughly at least twice annually.
- Check main opening, throat and venturi to each burner regularly for insect nests and clean out thoroughly.
- Do not use caustic based cleaning agents on the grill.
- Check all gas hoses and line connections for damage, cuts or cracks before use.
- Do not make any modifications to the grill. Any modification to the grill may be dangerous and may void the warranty.
- Do not dismantle or adjust control valves or regulator.

If There Is a Fire:

- Most fires are caused by a buildup of grease or by an improper gas connection.
- Ensure all people and pets are kept as far away as possible.
- If possible, turn the gas off at the cylinder or the on/off valve.
- Use a fire extinguisher if possible. If water is the only fire retardant available, thoroughly soak the area around the grill. Spray the water lightly over the frame and cooking surfaces to cool the grill to a temperature below the ignition temperature.

Grilling in Windy Conditions

Using your grill in windy conditions may disrupt the front-to-back air flow. High winds may cause hot gases from exiting the rear of the grill, and the control panel and knobs may become extremely hot.

- On breezy days, do not to leave the front hood down for more than 15 minutes when the burners are on high. (Never leave the grill unattended when in operation)
- If you suspect the grill is overheating, please use an oven mitt to open the front hood. Then adjust the burner control knob to a lower setting.
- Position the grill so prevailing winds will not blow into the rear of the grill.

ADVISORY: Any damage caused from use in windy conditions, such as melted knobs or igniter wire, or control panel discoloration from heat buildup, is excluded from warranty coverage.



INSTALLING YOUR GRILL

BEFORE YOU START

If your dealer has had your grill delivered, please check for visible damage to the outer carton immediately. Please make the delivery person aware of the damage right away and please call your dealer. If the damage is not noticed until the merchandise is unpacked you should notify your dealer within 15 days of the delivery date.

IMPORTANT

For instructions on attaching your grill head to the cart, please refer to the installation instructions included with your cart.



WARNING

- Never install this product into a combustible enclosure without an insulated jacket. Doing so could result in fire, property damage and personal injury.
- Never locate the grill under a roof or overhang, in a building, garage, shed or other such enclosed area.
- Never locate the grill under combustible construction.
- Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2

Important Notes:

Selecting a Grill Location

Consider important factors such as exposure to the wind and foot-traffic patterns.

If you have a freestanding grill, position it so the prevailing wind blows toward the front control panel (at your back when grilling), supporting the proper front-to-rear airflow.

Built-in grills located in areas with prevailing winds should be protected by a wind barrier.

Winds hitting the back of the grill directly may cause problems, as well as wind blowing along the hood gap.



Built-in Installations

Clearances from Combustible Construction

A minimum of 18" from the sides and rear of the grill must be maintained to adjacent vertical combustible construction, above the counter top level. You should take into account that there is a large volume of heat, and smoke that will exhaust from the rear of the grill. This may discolor or damage unprotected areas (Figure 02). Do not install under unprotected combustible construction without using a fire safe ventilation system. A minimum clearance of 18" must also be maintained under the counter top to combustible construction (Figure 01 and Figure 02).

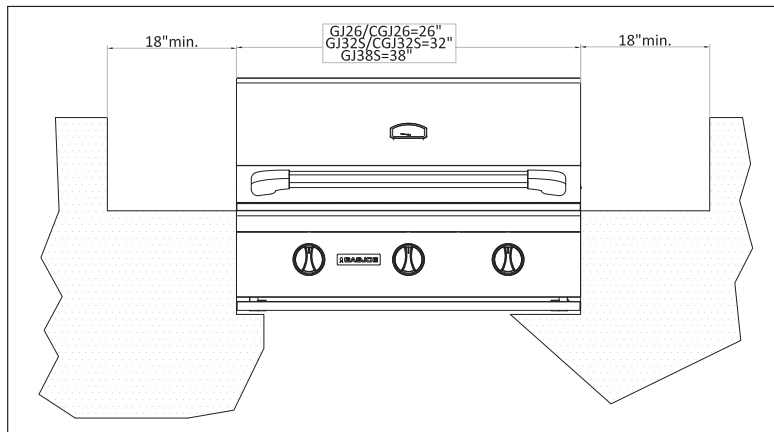


Figure 1

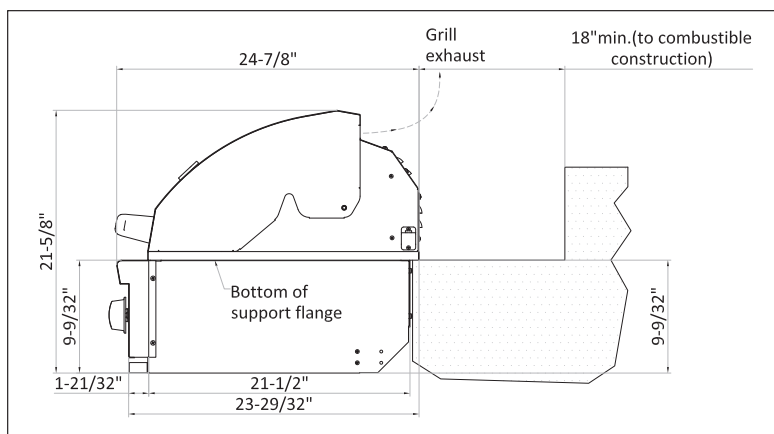


Figure 2



Clearances from Non-Combustible Construction

A minimum of 6" clearance from the back of the grill to non-combustible construction is required for the purpose of allowing the lid to open fully (Figure 04). It is desirable to allow at least 6" rear and side clearance to noncombustible construction above the cooking surface for counter space. If you'll be using the rotisserie option, this space is essential for motor and skewer clearance. The grill can be placed directly adjacent to noncombustible construction below the cooking surface (Figure 03 and Figure 04).

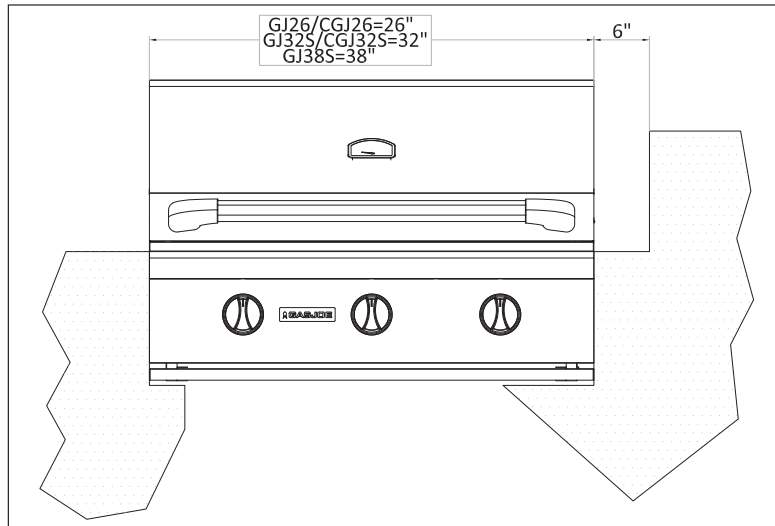


Figure 3

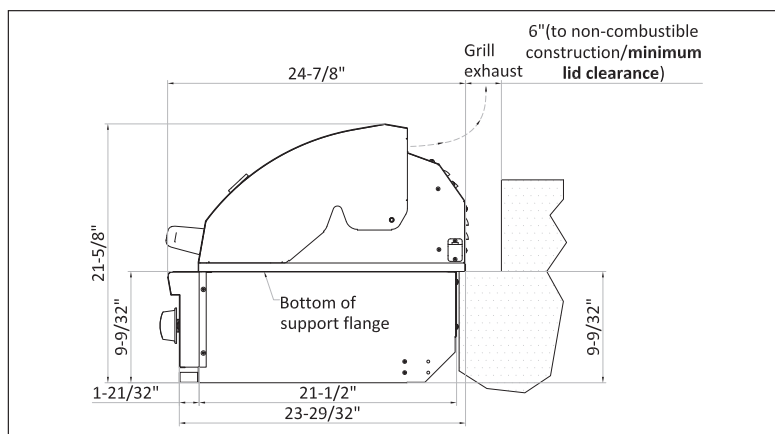


Figure 4



Cut-out Dimensions for Built-in Grills (Figure 05)

MODEL	A	B	C
GJ26/CGJ26	24-1/8"	21-3/4"	9-7/8"
GJ32S/CGJ32S	30-1/8"	21-3/4"	9-7/8"
GJ38S	36-1/8"	21-3/4"	9-7/8"

Note: The built-in island construction material should be all non-combustible material. It cannot have any ventilation holes except for the hole required for the gas supply in the cut-out base.

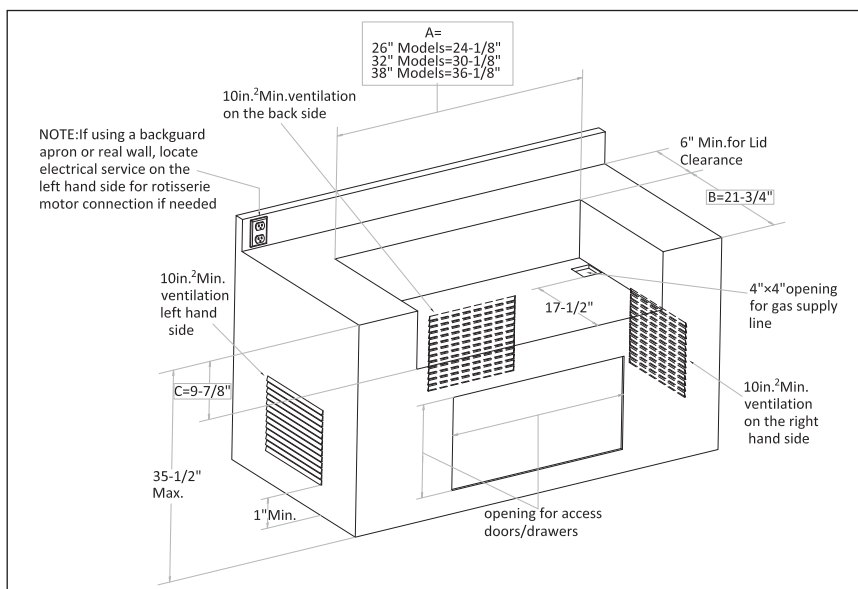


Figure 5



GAS CONNECTIONS

Check Gas Type

Before proceeding, you need to verify the type of gas supply to be used. It will either be Natural Gas (NAT) or Liquid Propane (LP), Please make sure the marking on the appliance rating plate is consistent with the type of gas supply you are intending to use.

The grill is factory set to use either liquid propane (LP) or natural gas (NAT). It is critical that the gas you use matches what the grill was set up for. You can verify that by checking the rating plate.

The rating plate is attached to the right hand side of grill bottom.



Figure 6

Ensure that the gas supplied meets with the minimum pressure requirements for the grill. Do not operate the grill on any gas other than that which the grill has been set.

Fuel	Max Inlet	Min Under Full Load
Nature Gas (NAT)	7" W.C.	4" W.C.
Propane (LP)	14" W.C.	11" W.C.

Both the regulator and the manifold orifices have been turned for the type of gas specified on the rating plate.

Converting to a different gas type requires a conversion kit which was shipped with your grill. If you cannot locate your kit you can obtain one from your dealer. The conversion must be done by a qualified technician.

Fuel	Main Burner Orifice Size	Sear Burner Orifice Size
Nature Gas (NAT)	#40	#40
Propane (LP)	#53	#55

All installations and all installation parts must conform to local codes, the National Electrical Code(ANSI/NFPA 70-1990) and the National Fuel Gas Code(ANSI Z223.1/NEPA 54 in the U.S and CGA-B 149.1/.2 in Canada).



Liquid Propane (LP) GAS

Grills set up for LP gas come equipped with an LP hose/regulator assembly for connection to a standard 20 lb. LP cylinder. (Type 1). All fittings necessary to attach the assembly to the grill are included with your grill.

Type 1 Cylinder



CAUTION!

Before connecting LP cylinder to regulator, check that all grill burners and rotisserie valves are in the **"OFF"** position and open grill lid.

Warning

- DO not change the regulator/hose assembly or use any other assembly than the one supplied with your grill.
- DO not store a spare LP-gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.
- If the information above is not followed exactly, a fire causing death or serious injury may occur.



LP Cylinder Requirements

- The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S Department of Transportation (DOT).
- Cylinders must be secured using the provided cylinder retention system to avoid accidental movement.
- When exchanging your cylinder for a refill, exchange only for a Type 1 20lb cylinder with an over-fill protection device.
- Never use a cylinder with a damaged valve.
- A dented or rusty LP cylinder may be hazardous and must not be used. If in doubt, have it checked by your LP supplier.
- Always check for leaks after every LP cylinder change.
- Always shut off the LP-gas supply at the cylinder when the grill is not in use.
- Cylinders must be stored outdoors in a well-ventilated area out of the reach of children. If your grill is stored indoors, the LP cylinder must be stored outside

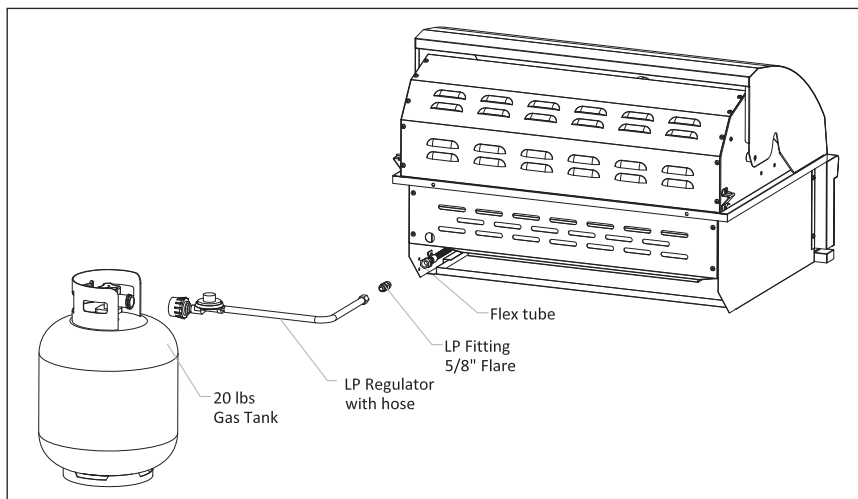


Figure 8

Gas Line Purging

- You should purge the gas line of air before attempting to light the grill.
- Make sure all grill controls are in the "OFF" position.
- Slowly turn on the main gas supply.
- Hold the knob on for about 5-20 seconds to allow the air in the system to purge and the burners to light.
- Wait at least 5 minutes after shutting off the control before attempting to light the burners.



Natural Gas

Natural gas installation should only be carried out by a qualified technician. Fit the natural gas regulator that was supplied with your grill directly to the grill inlet located on the right side of the grill. You can do this using either hard plumbing or a flexible hose connected to a bayonet point.

Refer to local installation code for pipe sizing details. Secure all joints spanner tight but do not over-tighten.

Test gas pressure by removing the last burner from the left hand side of the grill and attaching a hose and pressure gauge to the end of the gas valve. Turn on 2 burners and check the pressure. Inlet pressure should be 4.0" WC or 1.00 kPa.

For mobile trolley installations that use flexible hosing to connect to natural gas, a chain or similar restraining device must be fitted to prevent strain on the gas supply line. One end of the chain should attach to the grill; the other end should attach to a fixed structural point close to where the hose connects to the gas piping. The chain must be at least 30% shorter than the gas supply line. In this way, if the grill is accidentally moved, the chain stops the grill from stretching the hose.

The grill must be isolated from the gas supply piping system by closing its manual shut off valve during any pressure testing of the gas supply piping system.

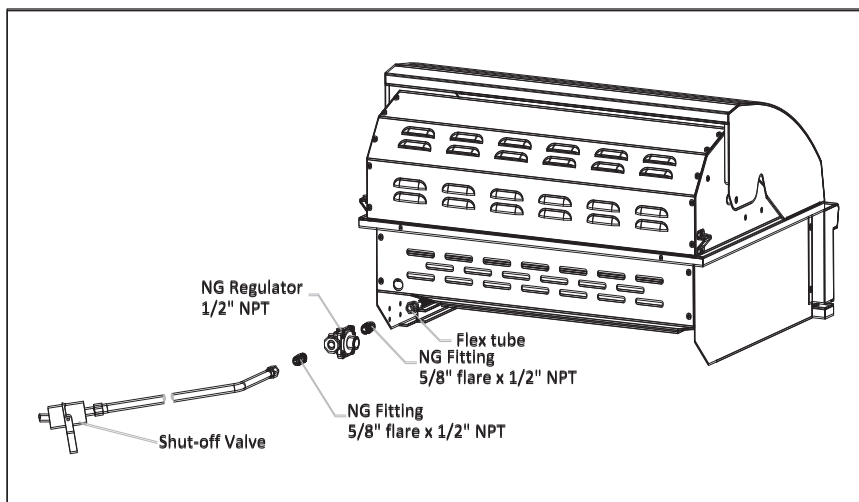


Figure 9



PRE-USE CHECKLIST

Leak Testing Procedure

 **DANGER**

To prevent fire or explosion hazard, DO NOT smoke or allow any potential source of ignition (sparks, electrical arcing, etc) in the area while performing a leak test. Leak test should be conducted outdoors only. Never conduct a leak test using a fire or flame.

Perform a leak test at least once each year whether the gas supply cylinder has been disconnected or not. In addition, anytime the gas cylinder is connected to the regulator or any part of the gas system is disconnected or replaced, conduct a leak test. Use only a leak testing solution as specified below.

Leak Testing Procedure

1. Prepare a leak testing solution of sudsy water by mixing a solution of half liquid soap and half water in a spray bottle.
2. Check and make sure all the control knobs are in the "OFF" position.
3. Turn cylinder valve knob counter clockwise one turn to open.
4. Apply leak-testing solution by spraying on joints of the gas delivery system.
5. Blowing bubbles in the soap solution indicates that a leak is present.
6. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it becomes damaged. The cylinder must be replaced.
7. If you are unable to stop a leak, shut off the gas supply at the cylinder valve. Remove the cylinder from the grill. Call an authorized gas appliance service technician or LP gas dealer. Do not use the appliance until the leak is corrected.
8. Push in and turn any control knob to release pressure in the hose and manifold.
9. Turn off the control knob.

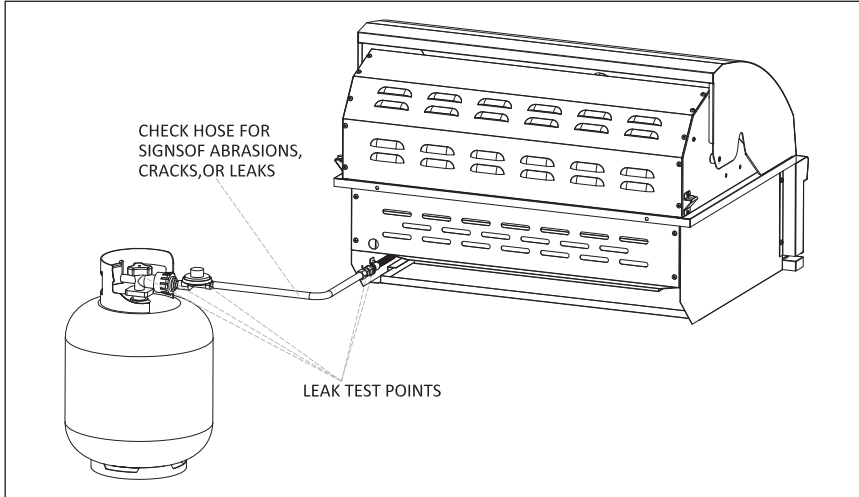


Figure 10

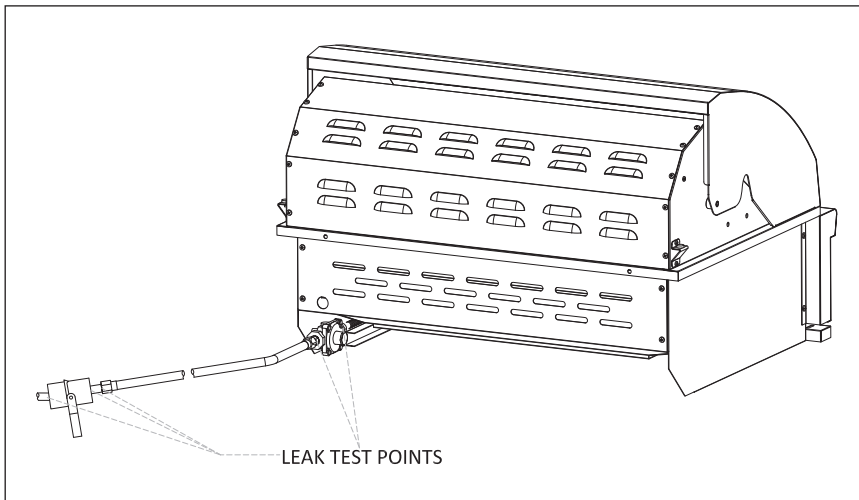


Figure 11



Low Heat Burner Adjustment

To adjust the burner low setting:

- Make sure the grill is cool.
- Remove grates and flame tamers so that you can see the flames while adjusting the burners.
- Light the burner and set it to “LOW”
- Pull off the control knob.
- While holding the valve shaft with pliers, insert a small screwdriver into the shaft and, while watching the flame, adjust it to a minimum stable setting. (Figure 12)

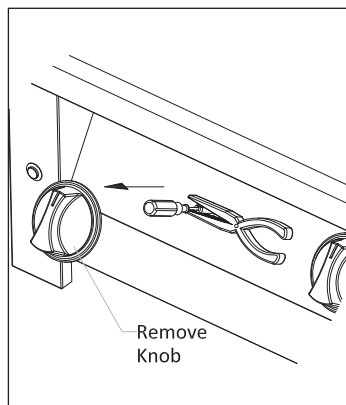


Figure 12

Burner Flame Air Flow Adjustment

The amount of air that enters a burner is controlled by the air shutter.

Each grill burner is tested and adjusted at the factory prior to shipment. However, fluctuations in gas pressure, gas conversion and even in the quality of the gas itself may make it necessary to adjust the burner.

The flames of the main burners should be visually checked. Flames should be blue and stable with slight yellow tips. The dark-blue should be about 3/8 inch high with a total flame height of about 1/2 inches

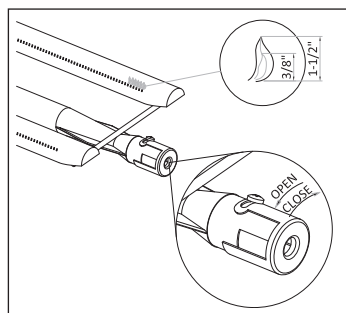


Figure 13

The flames should burn quietly (no “torch” sounds) and they should not “lift” up from the burner.

If your flames do not match the above description you need to make sure that the air shutter and burner ports are free and clear of dirt, debris or spider webs. If they are clear and the flame still does not match the desired description above, then you will need to adjust the air shutter.

The air shutter is locked in place by a screw which must be loosened before adjusting. Once adjusted retighten the screw.



Adjustment Instructions

Note: The air shutter adjustment must be done by a certified technician.

- Remove the grate and flame tamer.
- Lift out the burner, loosen the set screw and then put the burner back in place and light it.
- If the flame is excessively yellow, indicating insufficient air, carefully turn the air shutter clockwise to allow more air to the burner.
- If the flame is noisy (sounds like a torch) and tends to lift away from the burner, indicating too much air, turn the air shutter counter-clockwise (Figure 13).
- After the burner cools down, remove it, tighten the air shutter set screw and reinstall the burner, flame tamers and grates.
- Finally check all the burners for proper operation. Make sure the control knobs turn freely and completely through their full range.

Before You Light the Grill

Perform the Following Checks

- Make sure all gas connections are tight and leak tested and that you do not smell gas. If so, shut everything off and have a qualified technician check for leaks.
- Ensure that the cooking surfaces are clean and hygienic.
- Check that the control knobs are in the "OFF" position. Do not attempt to light the burners if the smell of gas is present.
- Check that the gas supply is turned on.
- Ensure that the hood of the grill and the lid of the side burner are in the up position. A build up of gas inside the hood is dangerous.
- Make sure the drip tray is in place.
- Make sure the wind is not blowing too strongly or blowing directly on the back of grill.



WARNING

NEVER attempt to light a burner if you smell gas.

- Always keep the lid open (side-burner lids must be completely removed) when lighting your grill.
- Releasing fuel into a closed grill before lighting will increase the risk of explosion, property damage, personal injury or death.
- Keep your face and body as far from the grill as possible when lighting. Any time a burner doesn't light within 5 seconds, turn off the control, wait 5 minutes for gas to dissipate, and repeat the lighting procedure.



Lighting the Grill

- Open lid before attempting to light the burners.
- Make sure all valves are in the “OFF” position.
- Turn gas tank valve on after confirming knobs are in the “OFF “ position.
- Push and turn knob slowly to “HI” position. You will hear a click and burner should light automatically.
- If the burner does not light in 5 seconds, wait 5 minutes and re-try.

Manual Lighting using the Flash Tube

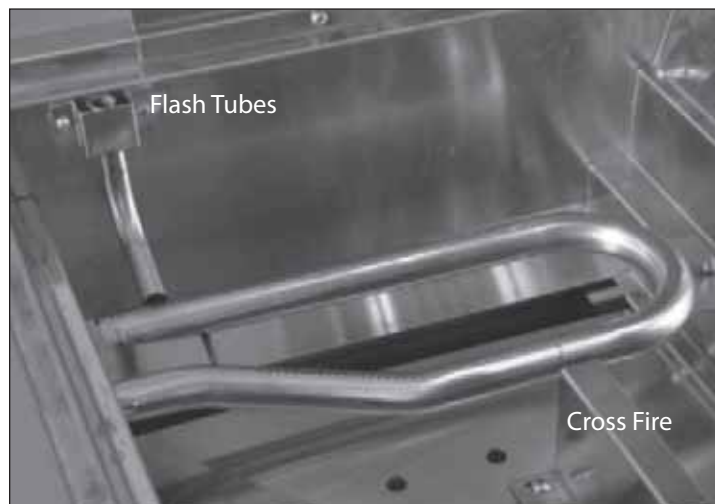
If a burner doesn't light after several attempts, it can be manually lit using a long match.

First, make sure you've returned all of the control knobs to “OFF” position and have allowed 5 minutes for any accumulated gas to dissipate before attempting to light a burner.

Your grill has an individual manual lighting tube on the left side of the grill.

Place a long lit match in front of the flash tube on the left side of the grill. Push and turn the corresponding burner control knob to “HIGH”. The burner should light within 5 seconds. Then turn on the adjacent burner to the right. This burner will be lit by the cross fire.

If the burner doesn't light within 5 seconds turn the knob off and wait 5 minutes before attempting again. Once lit, gas will stop flowing through the flash tube.





BASIC GRILLING

Preheating

Preheating your grill is extremely important and provides more consistent cooking results.

Preheat your grill by igniting all the main burners including the sear burner and setting them to High. Then close the hood of the grill and allow the grill to heat up for 10 to 15 minutes. Once you have reached the desired preheat temperature you can turn off the burners that you don't intend to use and allow the grill to reach equilibrium at the desired grilling temperature.

Types of Cooking

There are two ways to grill: Direct Grilling and Indirect Grilling.

Direct Grilling

This is cooking directly over the heat source. There is one basic variation to direct grilling. You can either leave the lid up or keep it down and that determines whether the food is grilled or baked. By closing the lid you hold the heat in and allow the entire exterior of the food to be cooked. If you cook with the lid open the rising heat will only cook the bottom of the food. You still have to turn your food over occasionally to get even cooking with either method. With the lid down, you reduce the cooking time.

The food you cook with direct heat is the traditional grilling method for steaks, burgers, fish, etc. Anything that is less than 2 inches thick should be cooked by direct grilling. These foods generally cook quickly and benefit from a hot grill. Generally you want to grill with the hood down. The only reasons to grill with the lid up is for items that need a lot of basting, or cook so quickly that having the lid down increases the risk of over cooking.



Indirect Grilling

Any large food item or cut of meat more than about 2 inches thick should be grilled indirectly. Indirect grilling requires that the heat source be opposite the intended cooking area. To accomplish this, simply turn the burners "ON" on only one half of the grill. Place the food on the unheated side and close the lid, so radiant heat will cook the food. Since the food is not being exposed to direct heat it will cook more evenly and slowly.

Using the Sear Burner

Your GASJOE 32" and 38" Grills come with a sear or infrared burner.

Infrared burners work by focusing the gas flame through a ceramic element filled with tiny holes. These holes focus the flame on the surface of the element, creating an intense heat much higher than a standard burner. It allows you to sear the outside of your food while leaving the inside rare, if desired.

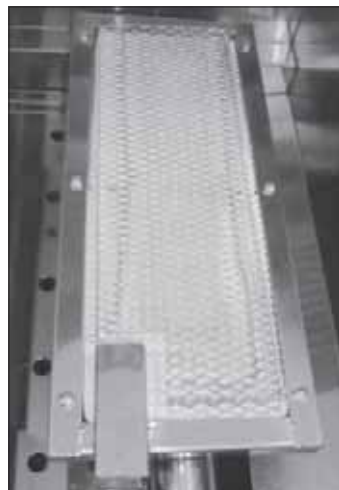
Preheating the Sear Burner

Always preheat the entire grill before cooking to achieve consistent results.

If the grill is already hot from cooking you should still preheat the sear burner for 2-3 minutes or until it glows red.

Never place food over a sear burner before it is fully preheated. Food particles and grease drippings on a cold sear burner can clog the tiny ports and damage the burner.

You should also minimize water spills on the sear burner and do not use water to control flare-ups. Take special care to minimize dropping any liquids on the sear burner while cleaning the cooking grids.





How to Sear

Searing locks in the flavor and juices of food while allowing the outer surface to absorb smoke and aromas by the vaporized drippings of the food.

The tube burners in your grill are not capable of producing searing heat, the infrared burner is specifically designed for this purpose.

! SAFETY PRECAUTIONS

The grill cooking grids are heavy duty. Dropping them onto the sear burner will damage the burner. Such damage is not covered by the product warranty and will cause fire, burns or other personal injury.

Sear Burner Cleaning

Heat the grill on "HIGH" with the hood open for 5 minutes after each use to burn away any food particles or drippings.

Any ash accumulation on the burner surface can be removed with a light brush or vacuum...ALLOW THE BURNER TO COOL COMPLETELY.

To prevent damage to the ceramic element, DO NOT remove the protective screen during cleaning.

To Turn Off the Burner

When you've finished cooking, leave the burner controls on high for a maximum of 5 minutes to burn off excess grease from the flame tamer, the burners and other surfaces.

To turn the grill off, it is best to turn off the cylinder first, and allow all the gas left in the hose to burn off. This will only take a couple of seconds. Then turn off all burner controls.

You can leave the cylinder connected to your grill while it's not in use.



Failure to follow these shutdown procedures correctly can be hazardous.



Controlling the Flames

All burner control knobs have three basic positions: "OFF", "LOW" and "HIGH". You can achieve any flame height between low and high by rotating the control knob between these positions.



CLEANING & MAINTENANCE

Your new grill must be kept clean and properly maintained to maximize its performance and longevity.

Clean the internal parts of the grill regularly as determined by the amount of use and food cooked. The entire grill should be cleaned at least twice a year.

To ensure safe and proper use, follow these directions carefully:

Cleaning the Cooking Grates

The easiest way to clean the cooking grates is to scrub them immediately after cooking with the burners off. Wear a grill mitt to protect your hand from the heat and steam. We recommend using a brass bristled grill brush that is dipped in water. Dip the brush frequently to increase the amount of steam, which makes the cleaning process easier by softening any food particles. The food particles will fall onto the flame tamer and burn or fall into the drip tray.

Cleaning the Warming Rack

The warming rack can be cleaned using the same procedure as "Cleaning the Cooking Grates".

Cleaning the Drip Tray

The drip tray will collect grease from the main grill area. The tray should be cleaned after every use to avoid the possibility of a grease fire. Be sure to allow the drip tray to cool prior to cleaning. You may clean it with a solution of warm soapy water. Rinse thoroughly to avoid staining.



Cleaning the Burners

Spiders and small insects occasionally inhabit or make nests in the burner tubes, obstructing the gas flow. Sometimes this results in a type of fire in and around the gas tubes called a “flashback”. To reduce the risk of a flashback, follow the instructions below at least once a month or when your grill has not been used for an extended period of time.

IMPORTANT

All of the gas control knobs must be turned to the “OFF” position, the fuel must be off and the fuel line disconnected.

1. Remove burners from grill by carefully lifting each burner up and away from gas valve orifice.
2. Wire brush the outer surface of the burner to remove food residue and dirt. Clean any clogged ports with a stiff wire or an opened paper clip.
3. Inspect the burner for damage (cracks or holes). If any damage is found, replace burner before use.
4. Upon reinstallation, inspect gas valve orifices for cleanliness and the condition and location of igniters.

Care of Stainless Steel

Do NOT use wire wool pads, scrappers, harsh abrasive, scoring materials, bleaches, or harsh cleaners on your cart or grill, or allow salt and vinegar mixtures to remain in contact for a long period of time. This will cause scratching, scoring, rusting and pitting.

We recommend that you clean stainless steel components with a cleaner that is approved for stainless steel and only clean when the grill is cool and in indirect light. Never use steel wool.

Hood and Body

Wipe the inside hood and body with detergent and hot water. The external surfaces may be cleaned in the same fashion. Wipe all areas dry before storing.

Storage

Please ensure that all units of the grill are clean before storing.



TROUBLESHOOTING GUIDE

Before you call your dealer for service please check the following:

- Is there fuel being supplied to the grill?
- If using natural gas, is the main shut-off valve open?
- If using a liquid propane cylinder, is your propane cylinder empty and have you checked that the valve on the propane cylinder is open?

If you have checked these items, please review the troubleshooting guide below before calling your dealer.

Burner Will Not Light

- Make sure that all burner controls are set to "OFF".
- Remove the cooking racks and the flame tamer.
- Check to see if gas supply is reaching the burners by attempting to manually light a burner. **WARNING! If burner fails to ignite, wait 5 minutes before attempting to ignite the same or other burners.**
- If the burner will light with a match then the igniter may not be functioning properly. Please call your authorized Kamado Joe dealer for service.
- If you cannot light a burner with a match you need to recheck your gas supply for leaks and to ensure that you are using the correct fuel supply type. You also need to make sure that the gas supply is of adequate pressure.
- If the burner will not light with a match and you are confident that you are getting gas to the burner then it is likely that you have a clogged or blocked burner. Turn off all gas connections, wait for the gas to dissipate and remove the burner. Check the burner for blockages.

Improper Burner Flame

- Check burner gas inlet area for blockage
- Check orifice hoods for any clogs and clean.
- Adjust air shutter, if necessary. See page 16.
- Check pressure if flame is too low or too high.
- Check gas supply tank (LP) if running low.

Flashback

When fires occurs in and around the burner tubes, immediately turn off gas at its source and turn the control knob(s) clockwise to the "OFF" position. Wait until the grill has cooled off and then clean the burners as described as the previous manual.



WARRANTY SERVICE

How To Obtain Service:

For warranty service, please contact your local dealer. Before you call, please have the following information available:

- Model Number (see rating plate)
- Serial Number (see rating plate)
- Proof of purchase by the original owner
- Date of installation
- Brief description of problem

Your satisfaction is importance to us. If a problem cannot be resolved to your satisfaction, please write, call or email us.

Kamado Joe

2865 N. Berkeley Lake Rd. NW, Suite 6
Duluth, GA 30096

Tel: (678) 866-0642 or (877) 215-6299

Fax: (678) 866-4175

Email: Customer.Support@KamadoJoe.com

www.kamadojoe.com



LIMITED LIFETIME WARRANTY

The stainless steel body housing and cooking grids are warranted to be free from defects in material and workmanship when subjected to normal domestic use and service for the lifetime of the original purchaser. This warranty is limited to the replacement of defective parts, with the owner paying all other costs including labor.

Limited Fifteen Year Warranty

The burners are warranted to be free from defects in material and workmanship when subjected to normal domestic use and service for a period of fifteen years from the date of purchase. This warranty is limited to the replacement of defective parts, with the owner paying all other costs including labor.

Limited Ten Year Warranty

The gas valves are warranted to be free from defects in material and workmanship when subjected to normal domestic use and service for a period of ten years from the date of purchase. This warranty is limited to the replacement of defective parts, with the owner paying all other costs including labor.

Limited Five Year Warranty

The side burners and flavor grids are warranted to be free from defects in material and workmanship when subjected to normal domestic use and service for a period of five years from the date of purchase. This warranty is limited to the replacement of defective parts, with the owner paying all other costs including labor.

Limited One year Warranty

All other components are warranted to be free from defects in material and workmanship when subjected to normal domestic use and service for a period of one year from the date of purchase.

Limitations and Exclusions

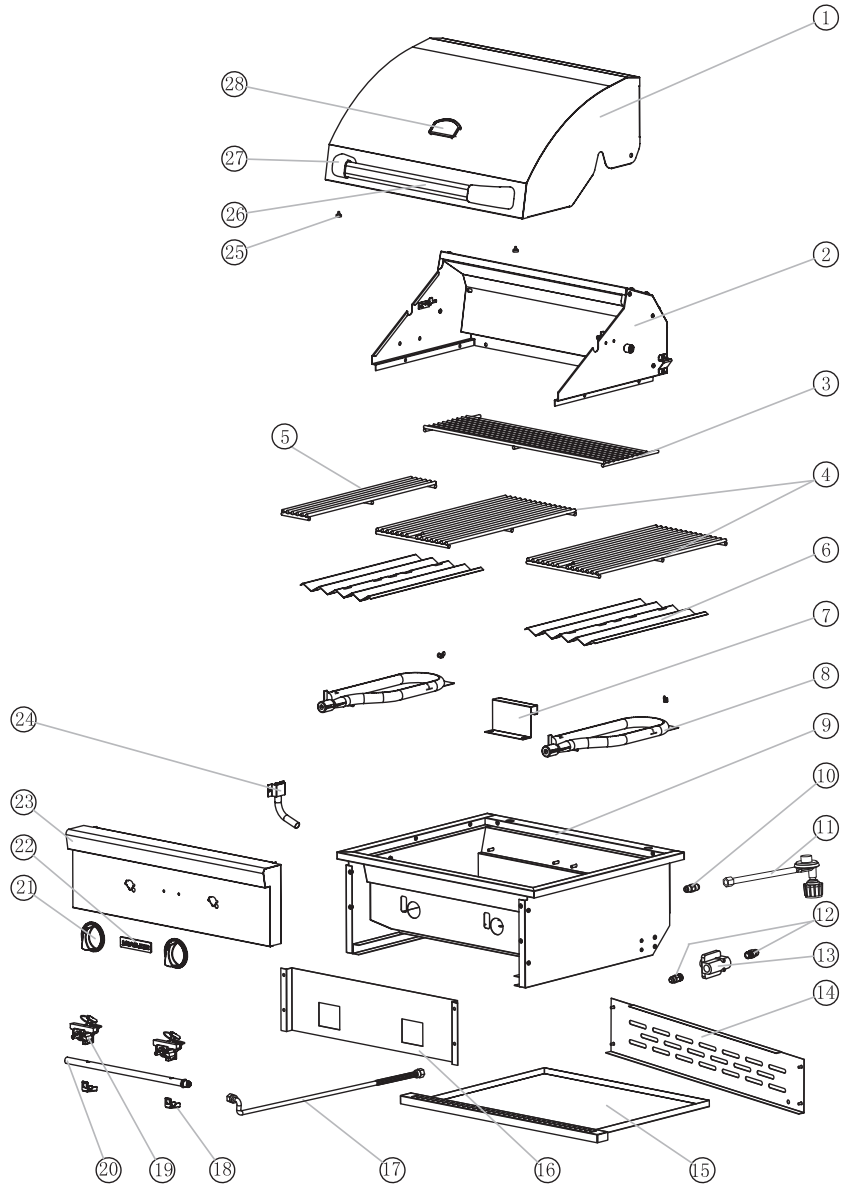
- 1) Warranty applies to the original purchases and may not be transferred.
- 2) Warranty is in lieu of all other warranties, expressed or implied and all other obligations or liabilities related to the sale of use or use of its grill products.
- 3) Warranty shall not apply to damage resulting from misuse, abuse, alteration of or tampering with the appliance, accidental, hostile environment, flare-up fires, improper installation, or installation not in accordance with the instructions contained in this manual or local codes.
- 4) Company shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
- 5) No one has the authority to add to or vary this warranty, or to create any other obligation or liability in connection with the sales or use of the companies products.





EXPLODED PARTS VIEW

ComboJoe 26", GasJoe 26"





PARTS LIST

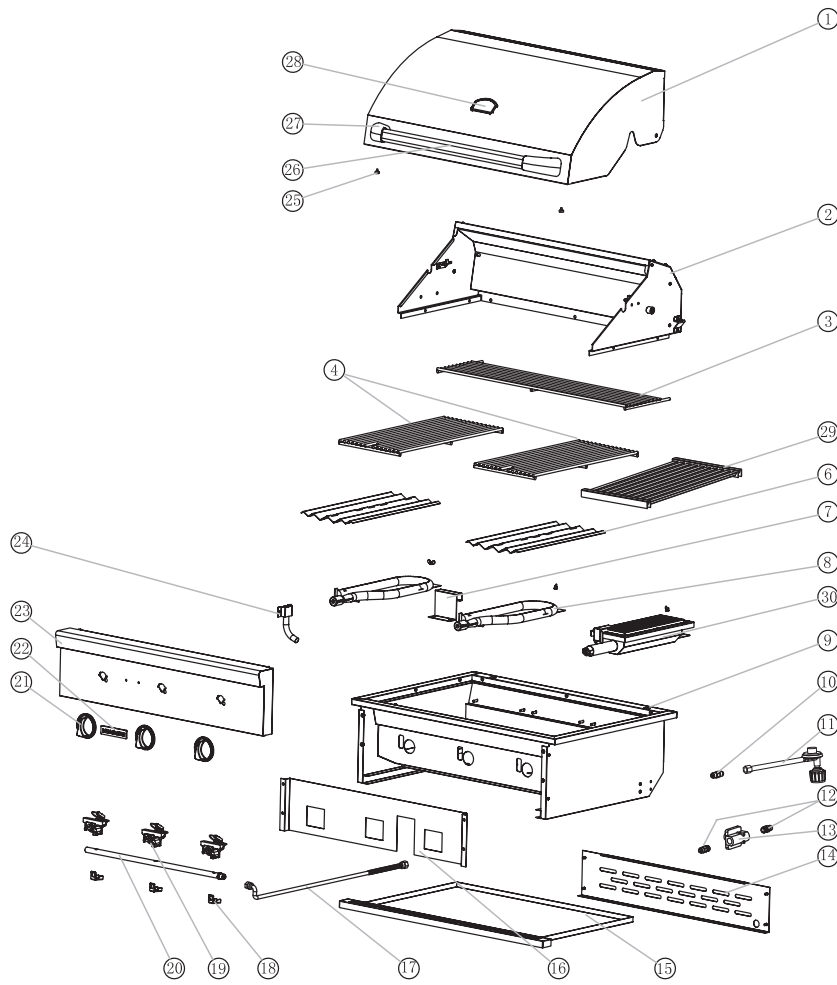
ComboJoe 26", GasJoe 26"

ITEM	PART NO	DESCRIPTION
1	GJ26P01	HOOD
2	GJ26P02	REAR HOOD
3	GJ26P03	WARMING RACK
4	GJ26P04	TOP GRATE (Large)
5	GJ26P05	TOP GRATE (Small)
6	GJ26P06	FLAME TAMER
7	GJ26P07	CROSS FIRE
8	GJ26P08	MAIN BURNER
9	GJ26P09	BASIN ASSEMBLY
10	GJ26P10	LP FITTING (LP ONLY)
11	GJ26P11	LP REGULATOR (LP ONLY)
12	GJ26P12	NG FITTING (NG ONLY)
13	GJ26P13	NG REGULATOR (NG ONLY)
14	GJ26P14	LOWER BACK COVER
15	GJ26P15	GREASE TRAY
16	GJ26P16	HEAT ISOLATION
17	GJ26P17	FLEX TUBE
18	GJ26P18	VALVE LATCH
19	GJ26P19	MAIN VALVE
20	GJ26P20	MANIFOLD ASSEMBLY
21	GJ26P21	KNOB
22	GJ26P22	LOGO PLATE
23	GJ26P23	CONTROL PANEL
23A	CGJ26P23	CONTROL PANEL (COMBO JOE ONLY)
24	GJ26P24	FLASH TUBE
25	GJ26P25	HOOD BUMPER
26	GJ26P26	HANDLE-HOOD
27	GJ26P27	HANDLE END CAP
28	GJ26P28	TEMP GAUGE



EXPLODED PARTS VIEW

ComboJoe 32", GasJoe 32"





PARTS LIST

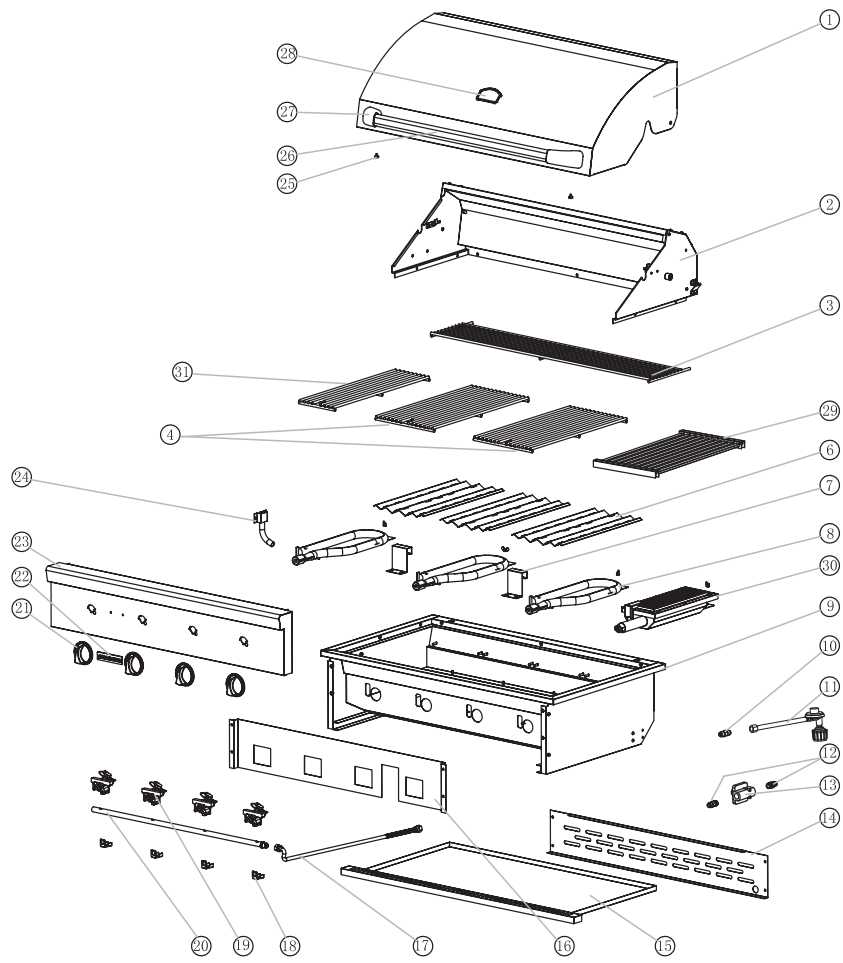
ComboJoe 32", GasJoe 32"

ITEM	PART NO	DESCRIPTION
1	GJ32P01	HOOD
2	GJ32P02	REAR HOOD
3	GJ32P03	WARMING RACK
4	GJ26P04	TOP GRATE (Large)
6	GJ32P06	FLAME TAMER
7	GJ32P07	CROSS FIRE
8	GJ26P08	MAIN BURNER
9	GJ32P09	BASIN ASSEMBLY
10	GJ26P10	LP FITTING (LP ONLY)
11	GJ26P11	LP REGULATOR (LP ONLY)
12	GJ26P12	NG FITTING (NG ONLY)
13	GJ26P13	NG REGULATOR (NG ONLY)
14	GJ32P14	LOWER BACK COVER
15	GJ32P15	GREASE TRAY
16	GJ32P16	HEAT ISOLATION
17	GJ26P17	FLEX TUBE
18	GJ26P18	VALVE LATCH
19	GJ26P19	MAIN VALVE
20	GJ32P20	MANIFOLD ASSEMBLY
21	GJ26P21	KNOB
22	GJ26P22	LOGO PLATE
23	GJ32P23	CONTROL PANEL
23A	CGJ32P23	CONTROL PANEL (COMBO JOE ONLY)
24	GJ32P24	FLASH TUBE
25	GJ26P25	HOOD BUMPER
26	GJ32P26	HANDLE-HOOD
27	GJ26P27	HANDLE END CAP
28	GJ26P28	TEMP GAUGE
29	GJ32P29	SEAR GRATE
30	GJ32P30	SEAR BURNER



EXPLODED PARTS VIEW

GasJoe 38"





PARTS LIST

GasJoe 38"

ITEM	PART NO	DESCRIPTION
1	GJ38P01	HOOD
2	GJ38P02	REAR HOOD
3	GJ38P03	WARMING RACK
4	GJ26P04	TOP GRATE (Large)
6	GJ32P06	FLAME TAMER
7	GJ38P07	CROSS FIRE
8	GJ26P08	MAIN BURNER
9	GJ38P09	BASIN ASSEMBLY
10	GJ26P10	LP FITTING (LP ONLY)
11	GJ26P11	LP REGULATOR (LP ONLY)
12	GJ26P12	NG FITTING (NG ONLY)
13	GJ26P13	NG REGULATOR (NG ONLY)
14	GJ38P14	LOWER BACK COVER
15	GJ38P15	GREASE TRAY
16	GJ38P16	HEAT ISOLATION
17	GJ26P17	FLEX TUBE
18	GJ26P18	VALVE LATCH
19	GJ26P19	MAIN VALVE
20	GJ38P20	MANIFOLD ASSEMBLY
21	GJ26P21	KNOB
22	GJ26P22	LOGO PLATE
23	GJ38P23	CONTROL PANEL
24	GJ38P24	FLASH TUBE
25	GJ26P25	HOOD BUMPER
26	GJ38P26	HANDLE-HOOD
27	GJ26P27	HANDLE END CAP
28	GJ26P28	TEMP GAUGE
29	GJ32P29	SEAR GRATE
30	GJ32P30	SEAR BURNER
31	GJ38P31	TOP GRATE (Med)



KAMADOJOE
Ignite your passion for grilling.™

KAMADO JOE

2865 North Berkeley Lake Road NW, Suite 6
Duluth, Georgia 30096
USA