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› Kamado Joe Classic Joe Series II 18-inch Ceramic Charcoal Grill and Smoker Instruction Manual

## Kamado Joe KJ23RHC

# Kamado Joe Classic Joe Series II 18-inch Ceramic Charcoal Grill and Smoker

MODEL: KJ-23RHC CLASSIC JOE II W/ STAND

Brand: Kamado Joe

## INTRODUCTION

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The Kamado Joe Classic Joe Series II is a versatile 18-inch ceramic charcoal grill and smoker designed for exceptional cooking performance. Its thick-walled, heat-resistant ceramic shell efficiently locks in smoke and moisture, allowing for precise temperature control across a wide range, from low-and-slow smoking at 225°F to high-heat searing at 750°F. This manual provides essential information for the safe and effective use of your grill.



Figure 1: Kamado Joe Classic Joe Series II 18-inch Ceramic Charcoal Grill and Smoker with Cart and Side Shelves.

## SETUP AND ASSEMBLY

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While the main ceramic body of the Kamado Joe Classic Joe II comes largely pre-assembled, some components, such as the cart and side shelves, require assembly. Due to the significant weight of the ceramic grill, it is highly recommended to have at least two people for lifting and positioning the grill onto its stand to prevent injury or damage.

### Initial Burn-Off Procedure

1. **Positioning:** Place the grill in a well-ventilated outdoor area, away from combustible materials.

2. **Charcoal Loading:** Fill the charcoal basket with Kamado Joe lump charcoal. Avoid using briquettes or lighter fluid.
3. **Ignition:** Use a natural fire starter to ignite the charcoal.
4. **Burn-Off:** Allow the grill to burn at a high temperature (around 400-500°F or 200-260°C) for approximately 1-2 hours with the lid closed and vents open. This process helps to burn off any manufacturing residues and prepare the ceramic for cooking.
5. **Cool Down:** Close all vents to extinguish the charcoal and allow the grill to cool completely before its first use for cooking.

## KEY FEATURES AND COMPONENTS

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The Kamado Joe Classic Joe Series II incorporates several innovative features designed to enhance your grilling and smoking experience:

### 2-Tier Divide & Conquer Flexible Cooking System

This revolutionary multi-level, half-moon design allows you to cook different foods in various styles and at different temperatures simultaneously. It maximizes cooking surface area and versatility.



Figure 2: The 2-Tier Divide & Conquer system, showing different cooking levels and heat zones.

### **Kontrol Tower Top Vent**

The Kontrol Tower Top Vent is constructed from powder-coated cast aluminum and is rain-resistant. It maintains consistent air settings for precise airflow management, allowing you to control temperatures from 225°F for smoking up to 750°F for searing, even when opening and closing the dome.

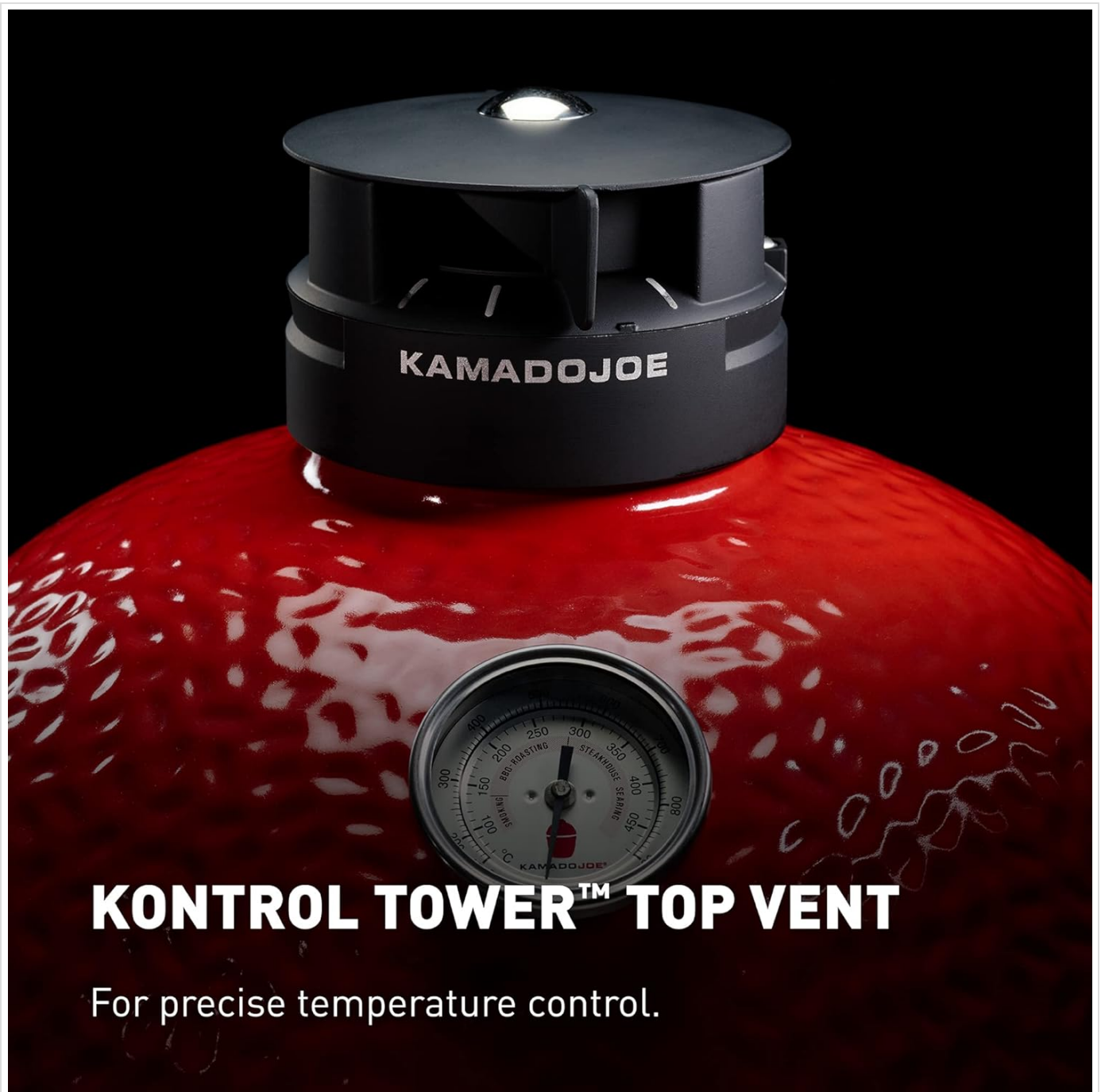
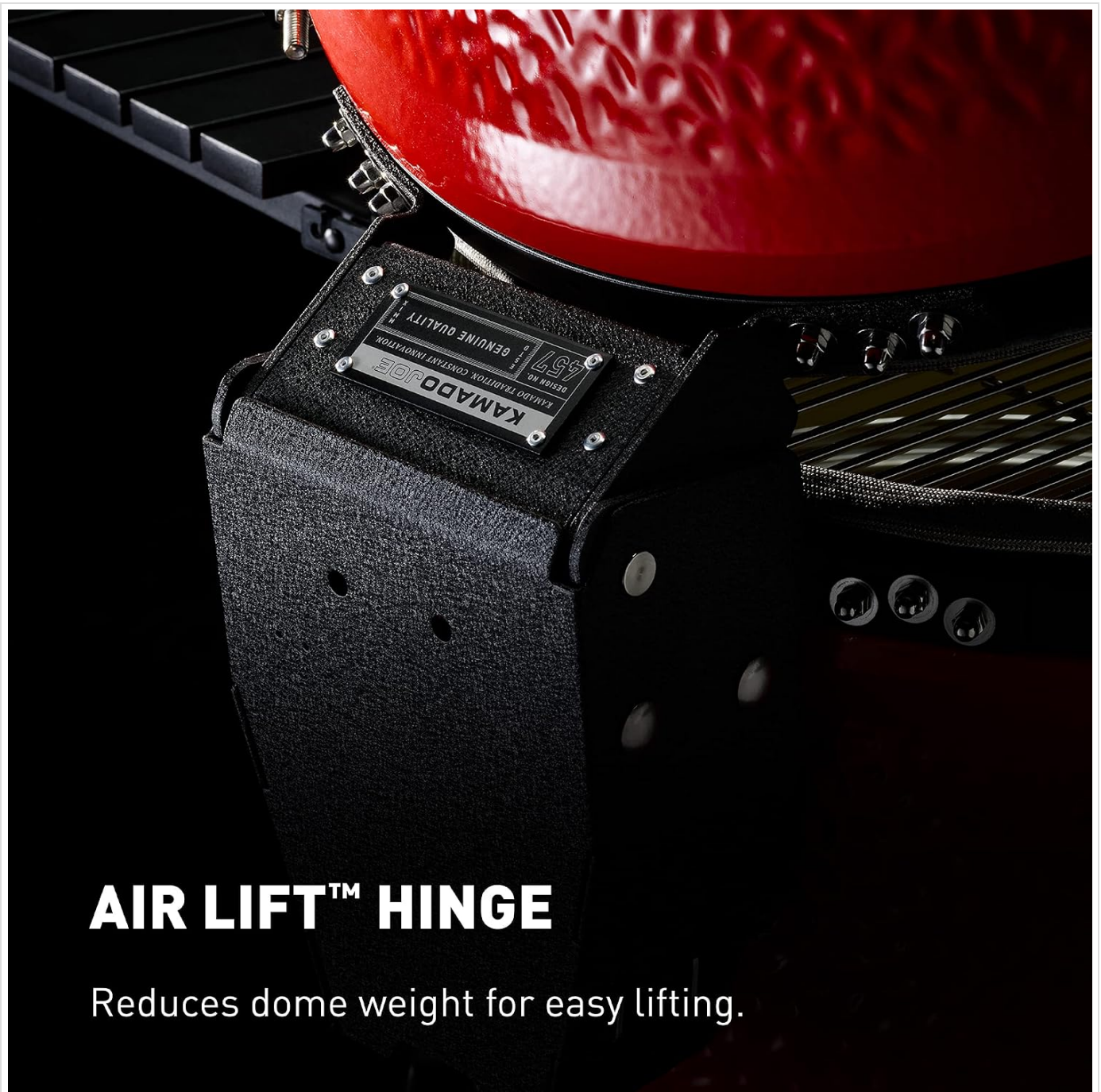


Figure 3: Close-up view of the Kontrol Tower Top Vent for precise temperature control.

### **Air Lift Hinge**

The Air Lift Hinge significantly reduces the dome's weight, making it possible to lift the heavy ceramic lid with a single finger. This provides a comfortable and effortless grilling experience.



## AIR LIFT™ HINGE

Reduces dome weight for easy lifting.

Figure 4: The Air Lift Hinge, designed to reduce the effort required to open the grill dome.

### **AMP (Advanced Multi-Panel) FireBox**

The patent-pending six-piece design of the AMP FireBox enhances durability by eliminating breakage and increases the overall efficiency of the grill's heat retention and distribution.

### **Slide-Out Ash Drawer**

For convenient cleaning, the grill features a slide-out ash drawer, allowing for easy removal of ash after cooking without needing to remove internal components.

## **OPERATING INSTRUCTIONS**

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### **Lighting the Charcoal**

To light your Kamado Joe, arrange lump charcoal in the firebox. Use a natural fire starter cube or an electric charcoal

starter. Avoid liquid lighter fluids as they can be absorbed by the ceramic and impart off-flavors to your food. Once ignited, leave the lid open for 5-10 minutes to allow the charcoal to catch, then close the lid and adjust vents.

## Temperature Control

Temperature control is achieved by adjusting the top (Kontrol Tower) and bottom vents. Small adjustments can lead to significant temperature changes due to the grill's excellent insulation. For lower temperatures (smoking), restrict airflow by closing the vents. For higher temperatures (searing), open the vents to increase airflow. Always allow the grill to stabilize at your desired temperature before placing food on the grates.



Figure 5: Food being cooked on the Kamado Joe grill, demonstrating its cooking capabilities.

## Cooking Methods

- **Smoking:** For low and slow cooking, aim for temperatures between 225-275°F (107-135°C). Use wood chunks for added smoke flavor.
- **Grilling:** For direct grilling, maintain temperatures between 350-450°F (175-230°C).

- **Searing:** For high-heat searing, open vents fully to reach temperatures up to 750°F (400°C).

## MAINTENANCE

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Regular maintenance ensures the longevity and optimal performance of your Kamado Joe grill.

### Ash Removal

After the grill has completely cooled, use the slide-out ash drawer to easily remove accumulated ash. Regular ash removal is crucial for proper airflow and consistent temperatures during cooking.



Figure 6: The Slide-Out Ash Drawer, designed for convenient ash removal.

### Cleaning Grates and Interior

The grill's ceramic interior is largely self-cleaning. High-temperature burns (pyrolysis) will turn food residue into ash. For cooking grates, use a grill brush after each cook while the grates are still warm. Periodically, the Divide & Conquer system

components can be removed and cleaned with warm, soapy water.

## Long-Term Care

Store the grill in a dry area or use a weather-resistant cover when not in use to protect it from the elements. Regularly inspect the gasket and hardware for wear and tear.

## TROUBLESHOOTING

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Here are some common issues and their potential solutions:

- **Temperature Fluctuations:** Ensure vents are properly adjusted and not obstructed by ash. Allow sufficient time for the ceramic to heat soak and stabilize. Avoid frequent lid openings, especially during low-and-slow cooks.
- **Difficulty Reaching High Temperatures:** Check for sufficient charcoal and ensure both top and bottom vents are fully open. Ensure the ash drawer is clean and not impeding airflow.
- **Difficulty Maintaining Low Temperatures:** Ensure vents are almost fully closed, allowing only minimal airflow. Avoid overfilling the firebox with charcoal.
- **Smoke Leaking from Lid:** Inspect the gasket around the lid for wear or damage. A worn gasket may need replacement to maintain a proper seal.

## SPECIFICATIONS

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Feature	Detail
Brand	Kamado Joe
Model Name	Classic Joe II
Item Model Number	KJ23RHC
Product Dimensions	18"D x 18.11"W x 36"H
Item Weight	232 Pounds
Material	Aluminum, Cast Iron, Ceramic
Fuel Type	Charcoal
Cooking Surface Area	250 Square Inches
Assembly Required	No (for main ceramic body, some accessories require assembly)
Special Features	Tool Holder, Adjustable Air Vent, Heat-Resistant Handle, Folding Side Table, Heavy Duty



Figure 7: Visual representation of the Kamado Joe Classic Joe II dimensions and cooking capacity.

## WARRANTY AND SUPPORT

For detailed warranty information, please refer to the official documentation included with your Kamado Joe Classic Joe Series II grill or visit the official Kamado Joe website. Warranty terms typically cover manufacturing defects and specific components for a defined period.

An official User Manual in PDF format is available for download: [Kamado Joe Classic Joe Series II User Manual \(PDF\)](#)

For customer support or technical assistance, please contact Kamado Joe directly through their official channels.