

Kamado Joe KJ15094522

Kamado Joe Karbon Steel Griddle

MODEL: KJ15094522

Introduction

The Kamado Joe Karbon Steel Griddle is a versatile accessory designed to expand the cooking capabilities of your Kamado Joe ceramic grill. This pre-seasoned, carbon steel flat-top griddle allows for a variety of cooking methods, including breakfast preparation, searing meats and vegetables, and sautéing dishes. Its carbon steel construction provides efficient heat transfer and consistent temperatures for optimal cooking results.

Product Features

- **Full-Size Design:** A pre-seasoned carbon steel griddle accessory suitable for various cooking tasks.
- **Non-Stick Properties:** Heats quickly and maintains consistent temperatures, offering natural non-stick performance with proper seasoning.
- **Integrated Grease Drain:** Designed for convenient and easy clean-up.
- **Stainless-Steel Handles:** Provides ease of handling and serving.
- **Durable Material:** Carbon steel offers versatility comparable to stainless steel and conductivity similar to cast iron.

KAMADO JOE®

KARBON STEEL™



LIGHTWEIGHT

Less weight means easier to handling when compared to cast iron.



HEATS QUICKLY

Heat conductivity comparable to stainless steel with fewer hot-spots.



NON-STICK

Natural non-stick properties with proper seasoning.



HANDLES HIGH HEAT

Ideal for outdoor cooking with high heat tolerance.

Image: Infographic highlighting the key benefits of Karbon Steel, including its lightweight nature, quick heating, non-stick properties, and high heat tolerance.

Setup

1. **Unpacking:** Carefully remove the griddle from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Although pre-seasoned, it is recommended to wash the griddle with warm water and a mild soap before first use. Rinse thoroughly and dry immediately to prevent rust.
3. **Placement:** Position the Karbon Steel Griddle directly onto the cooking surface of your Kamado Joe Classic Joe 18-inch charcoal grill. Ensure it sits securely.
4. **Pre-heating:** Before cooking, pre-heat the griddle gradually over low to medium heat for 10-15 minutes to ensure even temperature distribution.



Image: Close-up of the griddle surface and handle, illustrating its pre-seasoned finish.



Image: Dimensional diagram of the griddle, indicating its width, depth, and height for proper fitment.

Operating Instructions

- 1. Preheating:** Place the griddle on your grill and gradually bring the grill to your desired cooking temperature. The carbon steel will heat up quickly and evenly.
- 2. Cooking:** Apply a thin layer of cooking oil to the griddle surface before adding food. The griddle is suitable for searing, sautéing, and cooking items like eggs, bacon, pancakes, smash burgers, and fajitas.
- 3. Grease Management:** The griddle features an integrated grease drain. Position the griddle so that excess grease can flow into the grill's drip pan or a suitable collection container.
- 4. Temperature Control:** Carbon steel retains heat well. Adjust your grill's vents to maintain the desired griddle temperature. The griddle can withstand temperatures up to 500 degrees Celsius.



Image: The griddle in use, cooking chicken and mixed vegetables, demonstrating its flat-top cooking capability.



Image: Four cheeseburgers cooking on the griddle, illustrating its capacity and even heat for searing.

Your browser does not support the video tag.

Video: This video showcases the versatility of the Kamado Joe Karbon Steel Accessory Collection, which includes this griddle, demonstrating various cooking applications.

Maintenance

- **Cleaning After Use:** While the griddle is still warm, scrape off any food residue with a metal spatula. Wipe clean with a paper towel. For stubborn residue, use warm water and a stiff brush or non-abrasive scrubber. Avoid harsh soaps if possible to preserve seasoning.
- **Drying:** Always dry the griddle immediately and thoroughly after washing to prevent rust. You can place it back on the warm grill for a few minutes to ensure complete drying.
- **Re-seasoning:** If the non-stick properties diminish or rust appears, the griddle may need re-seasoning. Apply a thin layer of high smoke point cooking oil (e.g., grapeseed, flaxseed) to the entire surface. Heat the griddle on the grill at a moderate temperature until the oil smokes and polymerizes, creating a new seasoned layer. Repeat this process 2-3 times for best results.
- **Storage:** Store the clean, dry, and lightly oiled griddle in a dry place to prevent rust.
- **Dishwasher Safety:** This griddle is **not** dishwasher safe. Hand wash only.

Troubleshooting

Food Sticking to Griddle:

Ensure the griddle is properly preheated and a thin layer of cooking oil is applied before adding food. If sticking persists, the seasoning layer may be compromised; follow the re-seasoning instructions in the Maintenance section.

Uneven Heating:

Allow sufficient time for the griddle to preheat evenly across its entire surface. Ensure your charcoal is distributed uniformly beneath the griddle for consistent heat. Adjust grill vents as needed to control heat distribution.

Rust Formation:

Rust typically occurs if the griddle is not thoroughly dried after washing or is stored in a humid environment. Remove rust with a steel wool or stiff brush, then clean, dry, and immediately re-season the griddle as described in the Maintenance section.

Specifications

Model Number	KJ15094522
Material	Carbon Steel
Color	Black
Item Weight	6.6 Kilograms
Shape	Rectangular (designed to fit circular grills)
Max Temperature Setting	500 Degrees Celsius
Non-stick Coating	Yes (Pre-seasoned carbon steel)
Dishwasher Safe	No
Recommended Uses	Grilling, breakfast, searing, roasting, sautéing

Warranty and Support

For detailed warranty information and customer support, please refer to the official Kamado Joe website or contact their customer service directly. Keep your purchase receipt for warranty claims.

Website: www.kamadोजoe.com

