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› Kamado Joe Konnected Joe 18-inch Digital Charcoal Grill and Smoker Instruction Manual

Kamado Joe KJ15041123

Kamado Joe Konnected Joe 18-inch Digital Charcoal Grill and Smoker Instruction Manual

Model: KJ15041123 | Brand: Kamado Joe

INTRODUCTION

The Kamado Joe Konnected Joe is an 18-inch digital charcoal grill and smoker designed for versatile outdoor cooking. It features auto-ignition and Wi-Fi temperature control, allowing for precise management of grilling and smoking processes. This manual provides essential information for the safe and effective use of your Konnected Joe.



Image: The Kamado Joe Connected Joe grill with its lid open, showcasing the cooking grates and ceramic interior.

KEY FEATURES

- **Digital Control:** Integrated digital control board for setting and monitoring grill temperature.
- **Auto-Ignition:** Push-button electric starter for quick charcoal ignition.
- **Wi-Fi Connectivity:** Connects to a mobile application for remote temperature monitoring and control.
- **Temperature Graphing:** Tracks temperature over time for consistent cooking.
- **Multiple Cook Modes:** Supports various cooking styles including slow cooking, roasting, and searing.
- **Air Lift Hinge:** Reduces dome weight for easy opening and closing.
- **2-Tier Divide & Conquer Flexible Cooking System:** Allows for cooking at different temperatures and heights simultaneously.

INCLUDED WITH THE KAMADO JOE®
KONNECTED JOE™ DIGITAL CHARCOAL GRILL



**AUTOMATIC
FIRE STARTER**



**APP
CONNECTIVITY**



**TEMPERATURE
GRAPHING**



**MULTIPLE
COOK MODES**



**AIR LIFT™
HINGE**



**2 TIER DIVIDE
& CONQUER®**

Image: An overview of the Konnected Joe's key features, including the automatic fire starter, app connectivity, temperature graphing, multiple cook modes, Air Lift hinge, and 2-tier Divide & Conquer system.

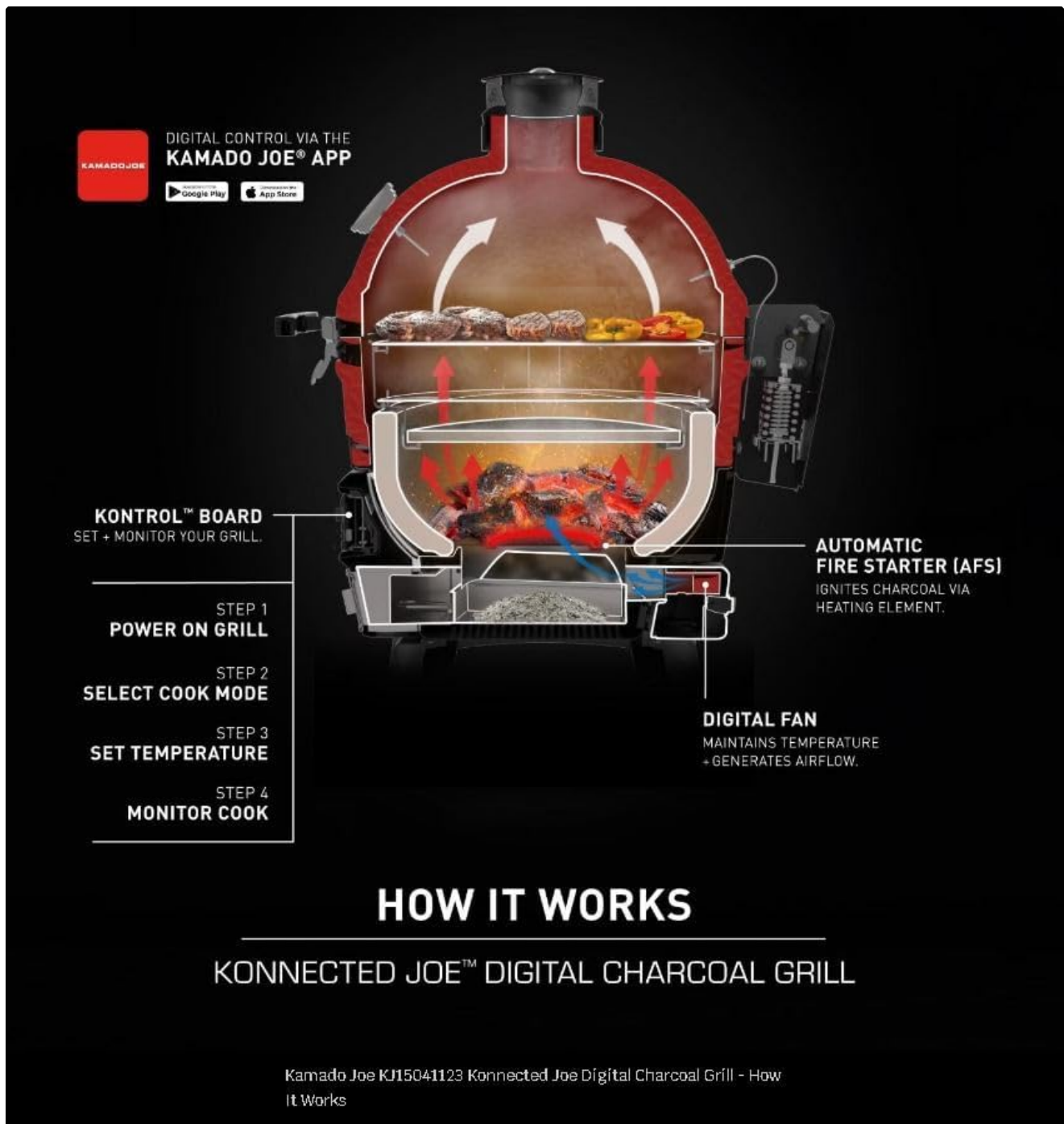


Image: A cutaway diagram showing the internal workings of the Konnected Joe, highlighting the Kontrol Board, Automatic Fire Starter, and Digital Fan for temperature maintenance.

SETUP

Assembly

The Kamado Joe Konnected Joe requires assembly. Due to its weight (approximately 216 pounds), it is recommended that two people lift the grill onto its stand to prevent injury and damage.

Initial Use and Burn-Off

Before cooking food, perform an initial burn-off. Load charcoal and use the auto-ignition feature to light it. Set the grill to approximately 350°F (175°C) and allow it to heat for about 45 minutes. This process helps to burn off any manufacturing residues and season the grill. If the grill trips a Ground Fault Interrupter (GFI) during initial use, a manual light and burn-off may be required to condition the heating element.

Wi-Fi Connection

Download the Kamado Joe app on your smartphone. Follow the in-app instructions to connect your Connected Joe to your home Wi-Fi network. This enables remote monitoring and control of your grill.



The image shows a red Kamado Joe digital charcoal grill with a black control panel and legs. Dimensions are indicated: HEIGHT 48", DEPTH 30", and WIDTH 46". To the right, capacity information is listed: FITS 13 (with a burger icon), FITS 4 (with a chicken icon), and FITS 2 (with a pig icon). Below this, a large number 250 is shown with SQ. INCHES underneath. At the bottom, the text reads DIMENSIONS & CAPACITY and KONNECTED JOE™ DIGITAL CHARCOAL GRILL.

Capacity	Icon
FITS 13	Burger
FITS 4	Chicken
FITS 2	Pork

250
SQ. INCHES

DIMENSIONS & CAPACITY

KONNECTED JOE™ DIGITAL CHARCOAL GRILL

Image: A visual representation of the Konnected Joe's dimensions (47"W x 29"D x 48"H) and cooking capacity (250 sq. inches), indicating it can fit 13 burgers, 4 chickens, or 2 pork butts.

Video: An official product video demonstrating the features and setup of the Konnected Joe Kamado Grill.

OPERATING

Digital Control and Auto-Ignition

1. Ensure charcoal is loaded into the firebox.
2. Close the grill lid.
3. Press the power button on the digital control board.
4. Use the dial to select your desired cooking temperature and mode (e.g., grill, smoke, sear).
5. Press the 'Fire' button to activate the auto-ignition. The heating element will light the charcoal, and the digital fan will

regulate airflow to reach and maintain the set temperature.

Manual Operation

For a traditional kamado experience, you can bypass the digital controls. Load charcoal and light it manually. Adjust the top and bottom vents to control airflow and manage the internal temperature of the grill.

App Monitoring and Control

Once connected via Wi-Fi, use the Kamado Joe app to monitor the grill's temperature, set timers, and receive alerts. This allows for convenient management of your cook from a distance.

Video: A demonstration of cooking chicken on the Kamado Joe Connected Joe, highlighting its ease of use for various meals.

Video: A user review showcasing the automated features and versatility of the Kamado Joe Connected Joe grill.

MAINTENANCE

Ash Removal

The Konnected Joe features a slide-out ash drawer for easy cleaning. After the grill has cooled completely, remove the ash drawer and dispose of the ashes safely. Use the included ash tool to clear any remaining ash from the firebox.

Grill Grate Cleaning

Clean the cooking grates after each use. While the grill is still warm, use a grill brush to remove food residue. For deeper cleaning, the grates can be removed and washed with warm, soapy water.

Ceramic Care

The ceramic exterior can be wiped clean with a damp cloth. Avoid abrasive cleaners that may damage the finish. The interior ceramic components will naturally darken over time, which is normal and does not affect performance.



ACCESSORIES INCLUDED WITH THE KAMADO JOE® KONNECTED JOE™ DIGITAL CHARCOAL GRILL



MEAT PROBE



HEAT DEFLECTORS



GRATE LIFTER



ASH TOOL

Image: Included accessories such as a meat probe, heat deflectors, grate lifter, and ash tool, which aid in maintenance and cooking versatility.

TROUBLESHOOTING

- **Grill Not Igniting / GFI Tripping:** If the grill fails to ignite or trips a GFI circuit, ensure the power connection is secure. For initial use, if GFI tripping occurs, try manually lighting the charcoal and performing a burn-off at 350°F (175°C) for 45 minutes. This can help condition the heating element.
- **Temperature Fluctuations:** Ensure the lid is properly sealed and the top and bottom vents are adjusted correctly for manual control. If using digital control, verify the fan is operating and there are no obstructions to airflow.
- **App Connectivity Issues:** Check your Wi-Fi connection and ensure the grill is within range of your router. Restart both the grill and your mobile device, and try reconnecting through the Kamado Joe app.
- **Smoke Leaks:** Inspect the gasket around the lid for any damage or wear. Replace the gasket if necessary to maintain a tight seal.

SPECIFICATIONS

Brand	Kamado Joe
Model Name	Kamado Joe Konnected Joe 18 in
Model Number	KJ15041123
Power Source	Charcoal
Color	Red
Outer Material	Ceramic
Item Weight	215.96 Pounds (approx. 98 kg)
Product Dimensions	29"D x 47"W x 48"H (approx. 74cm D x 119cm W x 122cm H)
Fuel Type	Charcoal
Form Factor	Egg-shaped
UPC	811738027487

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official Kamado Joe website or contact their customer service department. Keep your purchase receipt and model number (KJ15041123) readily available for any inquiries.