

Button Overview

There is a button on the left side of your iKamand.

o **Short press** - Start/Stop Stoke Mode

o **Long Press** - Start/Stop WiFi mode

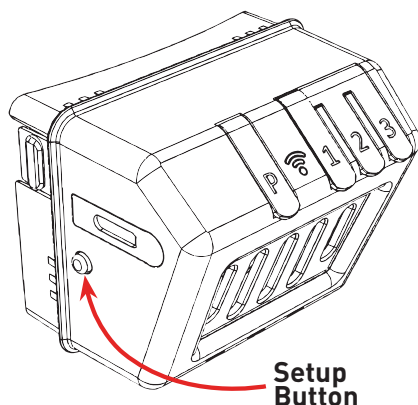
o **Unplugging and plugging iKamand** back In

o Attempts to connect to the internet

o Stops any existing Stoke mode

o Resumes any current Grill or BBQ from the mobile app

The temperature probes are rated and safe to use up to 260°C/500°F.



Search iKamand on the App Store and download the iKamand app or scan the code here:



Search iKamand on the Play Store and download the iKamand app or scan the code here:



Warnings

1. Remove unit from grill when not in use.
2. Do not use device over 260°C/500°F.
3. Clean unit with a soft cloth and soapy water.
4. Do not submerge device in water.
5. Do not place device in dishwasher.

Important Notes

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation.

This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna
- Increase the separation between the equipment and receiver
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected
- Consult the dealer or an experienced radio/TV technician for help

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USER MANUAL



Kamado Joe and Desora are committed to innovation, relentless product development, and expert craftsmanship. Our partnership pushes every possibility to give grillers what passion demands: a better grill and more perfect grilling experience. This simple instruction manual will get you started with the iKamand and make your grilling experience incredible.



IMPORTANT: PLEASE READ

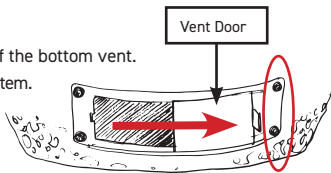
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Installation

1. Remove screws on the right side of the bottom vent.
2. Slide installed door off of the vent system.
3. Replace with iKamand insert door.
4. Replace screws.
5. Insert iKamand controller.



For detailed instructions please watch our YouTube video “Installing your iKamand”.

Getting Started with the iKamand

1. Plug it in
 - a. Connect the power adaptor to your iKamand.
2. Get the app
 - a. Download the iKamand app from Google Play or the App Store on a compatible phone or tablet. Then follow the on-screen instructions to connect your iKamand to your WiFi network.
3. Update your iKamand device software using the app. Go to the **Device** page and press **Update**. There will be regular iKamand software and app updates with new features.
4. Start cooking!

Cook Modes

Stoke

Quick start your grill. Run the fan at full speed for 10 minutes by pressing the iKamand button.

Grill

Quick start your grill from the iKamand app. Run the fan at full speed for the set time and monitor temperature from anywhere using the app.

BBQ

Quick start your grill from the iKamand app for a temperature controlled low and slow barbecue. The iKamand can maintain temperatures between 200°F/95°C to 500°F/260°C. Monitor your cook from anywhere the app, and get updates and notifications when your food is ready.

Setup Mode

Use Setup mode to connect to your iKamand device and set it up with your local WiFi credentials.

Short Press Button

Press the iKamand button for about 1 second to start and stop Stoke mode.

Long Press Button

Press iKamand button for 4 - 8 seconds to enter/leave WiFi mode.

Notifications

The iKamand will send you push notifications and in some cases, text notifications.

Got to **Profile** → **Settings** and turn on notifications in the iKamand app.

Temperature Control with the iKamand

For the best results with BBQ mode, cook using the deflector plates in your kamado grill.

Vent Settings

For the best results with BBQ mode and Grill mode, adjust the top vent of your Kamado Grill.

Target Pit Temperature	Top Vent Opening
200-350°F 95-180°C.....	.1/3 Open
350-450°F 180-230°C.....	.2/3 Open
Above 450°F Above 230°C.....	Fully Open

iKamand LED Guide

o Blue - Not Cooking

- o Solid - Connected to the internet
- o Slow Flash - Connecting to the internet
- o Quick Flash - In Setup mode

o Green - Cooking

- o Solid - Connected to the internet
- o Slow Flash - Connecting to the internet
- o Quick Flash - In Setup mode

o Teal flashing - Updating the software on the iKamand device

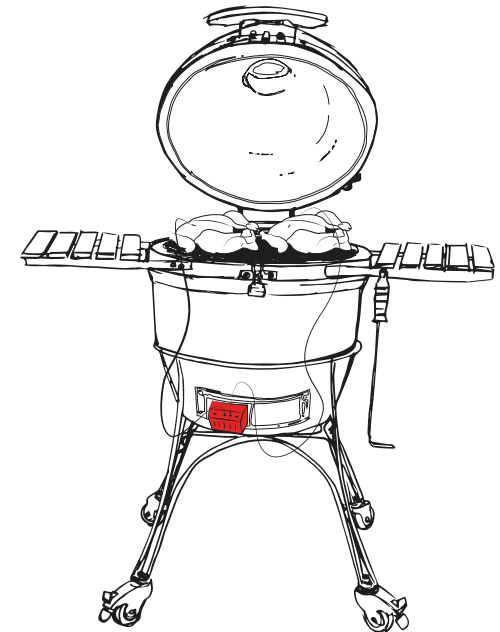
o Teal - Idle, not connected to the internet and not attempting connection.

Dome Gauge vs the iKamand

The iKamand temperature reading at the grill plate may be different from the dome temperature. This is normal because the grill plate is closer to the fire and above the deflector plates.

If you want your iKamand and dome temperature to be the same, hang the iKamand pit probe through the top vent around the same location as the dome thermometer.

Additionally, your dome thermometer may need calibrating.



**FIRE IT UP
SLOW IT DOWN**