

KAMADO JOE®

KONNECTED JOE™ DIGITAL CHARCOAL GRILL AND SMOKER FAQ


How do I assemble my Konnected Joe™?

- Find step-by-step instructions for grill assembly in the instruction manual.

How do I start the Konnected Joe™?

1. Clean out any remaining ash in the firebox from a previous cook. Old ash can prevent proper ignition. Use your ash tool to clean out the firebox and ash drawer.
2. Add charcoal to the firebox.
3. Close the bottom vent fully. *Note: When running the grill in automatic mode, the bottom vent should be closed completely at all times.*
4. Close the dome.
5. Power on your grill with the switch on the rear.
6. Power on your controller.
7. Set your temperature on your controller and position the vents as described.
8. Press the Automatic Fire Starter™ (AFS) button to engage the element to ignite the charcoal. *The element is ON when the red light is glowing. The element will stay on for 15 minutes. Press and hold the AFS button again to turn the element OFF if desired.*

What is the Automatic Fire Starter™ and how does it work?

- The Automatic Fire Starter™ (AFS) is an electric fire starter element built-in to the Konnected Joe™ grill. Press the AFS button to engage the element to ignite the charcoal. The element is on when the red light is glowing and will stay on for 15 minutes. Your charcoal will automatically ignite with the AFS, no fire starters needed. 

Can I turn on my Konnected Joe™ from the app?

- You cannot turn on the Konnected Joe from the app. For safety, in order to turn the unit on, you have to power the grill on with the power switch on the back of the unit. Additionally, you must power on the controller, and manually ignite the Automatic Fire Starter (AFS) from the

ignition button, this cannot be done remotely. To adjust temperatures in the app, you first have to set the temperature on the grill controller. Once you've initiated these buttons, and ensured you have proper charcoal in your grill, you can monitor and adjust the temperature remotely from the app.

Can I turn off my Konnected Joe™ from the app?

- No, you cannot completely turn the grill off remotely, you can only power down the controller from the app. If you turn off your controller from the app, the fan and controller will turn off, but your charcoal will continue to burn. Properly shutting down any kamado grill requires that you adjust the vents to eliminate oxygen and extinguish the charcoal. To properly shut down your Konnected Joe, we recommend:
 - When you are done cooking, power off your controller and grill, and close the bottom vent completely.
 - When the temperature falls below 400°F, close the top vent.
 - *Note: Do not cover the grill until the dome is cool to the touch.*

What are the Cook Modes and how do I use them?

- **Classic Cook Mode:** When you are using Classic Cook Mode, you are not using the digital controls of the grill and are enjoying a traditional kamado cooking experience. *Note: You can still use the Automatic Fire Starter™ (AFS) when using Classic Cook Mode.*
- **Automatic Cook Mode:** In Automatic Cook Mode, your grill will utilize the Kontrol Board™ and the Kontrol Fan™ to maintain the temperature for you automatically.
- **Accessory Cook Mode:** In Accessory Cook Mode, you are telling the Kontrol Board™ that you are using the DoJoe, Joetisserie™, or Full Surface Griddle that requires the grill dome to be open. The grill will prompt you when the grill dome is open, select the corresponding accessory from the list.

Do I have to use the connected features, or can I use the grill like a regular Kamado Joe®?

- You do not have to use the connected features to use the Konnected Joe™. In Classic Cook Mode, you can use the grill just like any other traditional Kamado Joe® ceramic grill, using the top and bottom vents to

control your grill temperature. In Classic Mode, you can still use the Automatic Fire Starter™ (AFS) to light your charcoal.


How do I set Classic Cook Mode?

- You do not need to set Classic Cook Mode. When using Classic Cook Mode, you are using your grill as a traditional kamado grill. You'll want to open your vents, ignite your grill with the Automatic Fire Starter™ (AFS) and keep an eye on the thermometer on the grill dome until the desired temperature is reached. *Note, when using Classic Cook Mode, you can still use the Kontrol Board™ as a monitoring device to tell you your grill temperature, meat probe temperatures, and for timers.*

What type of charcoal should I use in the grill?

- For the best cooking experience and superior taste, we recommend lump charcoal. Check out Kamado Joe's [Big Block XL Lump Charcoal](#), it is a premium hardwood that burns hotter and lasts longer.

How does the timer work?

- The timer can count down or count up. To initiate the count up timer, hold the button down. 


How do I set up graphing?

- Graphing is automatic if you have the grill controller powered on.

How many meat probes can I monitor?

- You can monitor up to 3 meat probes. Your grill comes with one.

What is screensaver mode and how do I activate it?

- Screensaver mode keeps all set grill temperatures and timers active, but will turn the Kontrol Board™ black and dimly pulse the Kamado Joe® logo. To active it, press and hold the screen cycle button. 

What is the best way to cool down my grill?

- Once you are done cooking, power off your Kontrol Board™ and power off your grill. Ensure the bottom vent is closed completely. Once the grill temperature falls below 400°F (205°C), close the top vent. Do not cover the grill until the grill dome has cooled completely.

CLEANING

How do I clean the Konnected Joe™?

- The easiest way to clean your grill is to do a self-cleaning burn-off. This process will burn off residue from the inside of your grill. Before cooking again, brush the cooking grates with a standard grill brush. Brush the ceramics and heat deflectors with a soft bristle brush. Scoop or vacuum out all cold ash from the bottom of the grill. During regular use when your heat deflectors get dirty, flip them over for the next cook and the heat will remove unwanted residue.

To do the self-cleaning burn-off:

1. Add charcoal and light it.
2. Install the Divide & Conquer® flexible cooking system in the top position and both heat deflectors on the accessory rack.
3. Using Classic Cook Mode, open the top and bottom air vents fully and let the temperature inside the grill rise to 600°F (315°C) with the dome closed.
4. Hold the temperature at around 600°F (315°C) for 15-20 minutes.
5. Close the bottom vent fully and wait another 15-20 minutes to close the top vent.

How often should I clean it?

- We recommend you do a thorough cleaning of your grill at least once or twice a year for optimal performance. *Remove the firebox panels from the inside of the grill. Remove all ash or debris. Use a soft bristle brush to clean the inside ceramic surface and vacuum all cold debris from the bottom of the grill before reassembling.*

WARRANTY

What is the warranty for Konnected Joe™?

- The Konnected Joe™ is protected by the standard Kamado Joe® warranty, a limited lifetime warranty on ceramic parts, 5-year warranty on metal parts, 3-year warranty on electronic components / heat

deflectors / pizza stones, 2-year warranty on miscellaneous components and standalone accessories. Read full warranty details.