

Temperature Ranges	Smoking	Roasting/Baking	Grilling	Searing
	107-135°C	135-177°C	177-260°C	260-399°C



**KAMADOJOE®**  
Ignite your passion for grilling.™

Temperature/Cooking Guide	Rare		Medium Rare		Medium		Medium Well		Well		USDA Min. Temp.
	Remove	Rested	Remove	Rested	Remove	Rested	Remove	Rested	Remove	Rested	
<b>Beef, Lamb, Veal</b> Chops, Roasts & Steaks	49°C	52°C	52°C	54°C	57°C	60°C	63°C	66°C	68°C	71°C	63°C (3 min. rest)
<b>Beef, Lamb, Veal</b> Ground Meat					60°C	63°C	66°C	68°C	71°C	74°C	71°C
<b>Pork</b> Chops, Roasts & Steaks	52°C	54°C	54°C	57°C	60°C	63°C	66°C	68°C	68°C	71°C	63°C (3 min. rest)
<b>Pork</b> Ground Meat					60°C	63°C	66°C	68°C	71°C	74°C	71°C
<b>Pork</b> Ham (Fresh)	Use smoking or roasting temperature guide.								60°C	63°C	63°C (3 min. rest)
<b>Pork</b> Ham (Precooked)	Use smoking or roasting temperature guide.								57°C	60°C	60°C
<b>Pork</b> Shoulder (Boston Butt)	Use smoking temperature guide.								93°C	93°C	–
<b>Poultry*</b> Whole & Pieces	Use smoking, roasting or grilling temperature guide.								71°C	74°C	74°C
<b>Seafood</b> Fin Fish	Cook until flesh is opaque, firm and separates easily with a fork.										63°C
<b>Seafood</b> Crab, Lobster & Shrimp	Cook until flesh is opaque and pearl white.										–
<b>Seafood</b> Clams & Oysters	Cook until shells open during cooking.										–
<b>Seafood</b> Scallops	Cook until flesh is milky white, opaque and firm.										–

\* Includes: Chicken, Duck, Goose and Turkey. Resting time allows the natural juices to migrate back into the meat fiber. Resting times can be as little as 3 minutes and up to 60 minutes depending on the size of the meat.

[www.KamadoJoe.com](http://www.KamadoJoe.com)



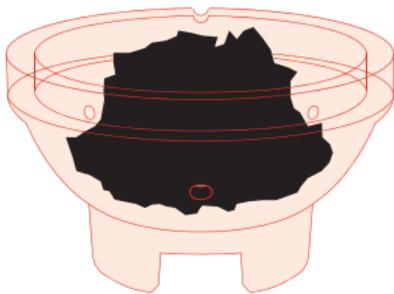
**KAMADOJOE®**

Ignite your passion for grilling.™

## Kamado Joe Cooking Tips

### Charcoal & Air Flow

1. Build a mound of charcoal that starts just below the holes in the side of the fire box with the peak of the mound just below the top of the fire ring.
2. Build the mound with large chunks at the bottom and smaller ones as you build it. Dumping charcoal directly into the fire box will allow small pieces to block the air holes in the fire grate, which can prevent you from reaching grilling and searing temperatures.
3. Charcoal can be relit 2-3 times for multiple cookings. Use the ash tool to stir the used charcoal, so the ashes will drop through the fire grate. Add 1/3 new charcoal to the existing charcoal and build a new mound. This works well for roasting and grill temperatures. A full fire box of only fresh charcoal is recommended for smoking and searing temperatures.



**Charcoal Tip:** You can't have too much charcoal, but you can have too little.

### Lighting

1. Light the charcoal with a fire starter cube or two, chimney starter, electric starter or other method.
2. Open the bottom draft door and leave the dome up.
3. Wait 8-10 minutes for the charcoal to build a small bed of embers.
4. Close the dome, open the top vent fully and adjust the air flow as needed as you near the target temperature.

**Lighting Tip:** Never use lighter fluid or any other combustible liquid.

### Controlling the Temperature

1. Close the lid and fully open the top vent.
2. When you are 5°C from your target temperature, close the top down to about 1/4 open.
3. Wait one minute and close or open the top vent to lower or increase the temperature. A 1/4" can change the temperature by as much as 5°C.

**Temperature Tip:** Use only fresh charcoal for high temperature searing.

### Achieving Low Temperatures

1. For "low and slow" temperatures like 107°C, start with a very small fire in one area of the charcoal.
2. Close the lid and allow the temperature to come up slowly with the draft door open 2" and the top vent open 1/2" and the daisy wheel holes fully open.
3. This method may take 30-45 minutes to reach your target temperature, but it will ensure a long and slow cooking period.

**Low Temperature Tip:** It is easy to raise the temperature, but very difficult to lower the temperature if you go over your target temperature.

[www.KamadoJoe.com](http://www.KamadoJoe.com)