

Char-Griller AKORN Kamado Charcoal Grill Smoker

QUICK BUYER GUIDE



For outdoor cooks needing high-heat searing and low-and-slow smoking

At a Glance Specs



COOKING AREA

About 445 square inches total



FUEL TYPE

Charcoal fuel only



CONSTRUCTION

Triple-walled steel insulated design



GRATE MATERIAL

Cast iron cooking grates



MOBILITY AND STORAGE

Locking caster wheels and shelf



HEAT CONTROL

Dual indexed adjustable dampers



CLEANUP

Removable easy dump ash pan



Who It Is For

- ✓ Home grillers who want kamado versatility
- ✓ People cooking for medium to large groups
- ✓ Users who prefer charcoal fuel flavor
- ✓ Buyers who want built-in warming rack



Who It Is Not For

- ✗ Those restricted from using charcoal outdoors
- ✗ Users who require gas or electric grills
- ✗ People needing an ultra-light portable grill



Trade Offs to Consider

- Requires charcoal and ash disposal
- Approximately 97 pounds not easily lifted
- Assembly is required before first use
- No plug-in ignition or gas hookup

How It Compares

- Vs kettle grills: better heat retention and versatility
- Vs gas grills: uses charcoal flavor and needs ash cleanup
- Vs ceramic kamados: steel body typically lighter and less fragile

Choose This If...

- ✓ You want both high-heat searing and low smoking
- ✓ You need a larger cooking surface for groups
- ✓ You prefer durable cast iron grates and cart storage

Skip This If...

- ✗ You prefer gas or electric convenience
- ✗ You cannot use charcoal where you live
- ✗ You need a very lightweight portable grill



Learn More



Read our Review

[Char-Griller AKORN Kamado Charcoal Grill and Smoker Review: Performance, Features, and Cooking Suitability](#)



Watch our Video Review

[Char-Griller AKORN Kamado Review — Searing & Low-and-Slow Performance](#)



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