

Kamado Joe Classic Joe II 18in Ceramic Grill

QUICK BUYER GUIDE



Home cooks who want charcoal grilling and multi-level smoking

At a Glance Specs



COOKING AREA
250 square inches



FUEL TYPE
Charcoal fuel only



TEMPERATURE RANGE
225°F to 750°F range



COOKING SYSTEM
Divide & Conquer two-tier



MATERIALS
Ceramic body with cast iron cart







PORTABILITY
Cart with locking casters






WEIGHT
Approximately 232 pounds




Who It Is For

-  Cooks who value charcoal flavor
-  People who both grill and smoke
-  Those needing flexible multi-zone cooking
-  Owners who want durable ceramic construction




Who It Is Not For

-  Apartment dwellers without outdoor space
-  Users who need gas or electric grills
-  Buyers seeking lightweight portable grills

Trade Offs to Consider

-  Heavy 232 lb unit restricts mobility
-  Ceramic construction requires careful handling
-  Charcoal only limits quick fuel switching

How It Compares

-  Vs kettle charcoal: better heat retention and multi-level cooking
-  Vs gas grills: charcoal fuel only and ceramic heat retention
-  Vs portable grills: larger footprint and heavier weight



Choose This If...

- ✓ You want authentic charcoal flavor and searing
- ✓ You need flexible two-level cooking surfaces
- ✓ You plan to smoke low and sear high temperatures



Skip This If...

- ✗ You lack outdoor space or storage
- ✗ You need a lightweight easily transportable grill
- ✗ You require gas or electric fuel options



Learn More



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[Kamado Joe Classic II 18-Inch Charcoal Grill and Smoker Review: 2026 Performance Guide](#)



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