

Kamado Joe Konnected Joe Ceramic Digital Grill and Smoker

QUICK BUYER GUIDE



People who want WiFi-controlled charcoal grilling with multi-zone cooking

At a Glance Specs



FUEL TYPE

Charcoal fuel only



CONNECTIVITY

WiFi app control



IGNITION

Automatic electric fire starter



COOKING SYSTEM

Two-tier multi-zone cooking



TEMPERATURE MODES

Automatic and manual modes



WEIGHT

430 pounds overall weight



BODY MATERIAL

Thick ceramic insulated body



Who It Is For

- ✓ Owners wanting remote temp control during cooks
- ✓ People who prefer charcoal flavor with automation
- ✓ Cooks needing simultaneous multi-zone or multi-dish grilling
- ✓ Users planning long low-and-slow smoking sessions



Who It Is Not For

- ✗ Buyers who only want gas or pellet grills
- ✗ Users unwilling to manage charcoal and ash
- ✗ People needing a lightweight portable grill
- ✗ Owners who will not provide external power



Trade Offs to Consider

- Smart features require electrical power during use
- Very heavy at about 430 pounds
- Ceramic needs careful cleaning and handling
- Initial setup and app learning curve



Users Say

● POSITIVES

- ✓ Remote temperature monitoring and control
- ✓ Consistent temperatures from ceramic retention
- ✓ Authentic charcoal and wood smoke flavor

● COMPLAINTS

- ⚠ Difficult to move because of weight
- ⚠ Requires electricity for Konnected functions
- ⚠ More maintenance than simple gas grills



How It Compares

- Versus classic kamado: adds WiFi and automatic starter
- Versus gas grill: delivers charcoal flavor not instant heat
- Versus pellet smoker: higher sear temps and ceramic heat retention



Choose This If...

- ✓ You want charcoal flavor with remote control
- ✓ You need multi-zone ceramic cooking flexibility
- ✓ You can accommodate a heavy outdoor grill



Skip This If...

- × You only use gas or pellet grills
- × You need a lightweight portable cooker
- × You refuse to plug in for smart features



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