



21" KAMADO SMOKER GRILL

Made from heavy ceramic, the Kamado Smoker allows for excellent heat retention and features a fireproof fabric seal to maintain heat within the vessel. Desired temperature can be achieved and maintained by precise control of airflow via the top and bottom vents. The Cal Flame Kamado Smoker can be used to grill, smoke and even bake your favorite dishes year-round. options to choose from, you can build a complete personalized entertainment center outdoors!

Cal Flame®

21" KAMADO SMOKER

21" Smoker Grill

Part Number: BBQ15K21

Dimensions:

- Top: 24.5" x 24.5" x 29.5"
- Bottom: 21.6" x 20" X 6"

INCLUDES:

- Premium 21" Ceramic Grill with Sturdy Cart
- Built-in Thermometer
- Sturdy Handle
- 304 Stainless Steel Grill Grates
- Ash Drawer
- Ash Tool
- Locking Wheels
- Folding Side Shelves
- Multi-Position Stainless Steel Rack
- Two Ceramic Halved Heat Deflectors
- Grill Gripper

The interior layer retains the heat inside the Kamado. Heat is absorbed and refracted within the firebox located on the bottom of the smoker. Perfect for slow and cool smoking, it doesn't require constant fire tending, unlike traditional smokers. The Kamado cooks food thoroughly without drying it out, leaving it moist with full, smoky flavor.

ACCESSORIES (Available for purchase separately):

- Raised Cooking Grid
 - Extra stainless steel grill for additional cooking space
- Pizza Stone with Support Frame
 - Essential accessory for cooking crispy pizzas and flatbreads
- Clip Tool
 - Allows you to safely lift the pizza stone or cooking grill
- Rain Cover
 - Store your Kamado grill when not in use for extra protection
- Ash Tool
 - Remove ash from the bottom after burning all fuel



www.calflamebbq.com