

KAMADO SMOKER

BBQ15K21



Cal Flame

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21" Smoker Grill

Part Number: BBQ15K21

Dimensions:

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

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.

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**
 - Use this tool to remove ash from the bottom after burning all fuel



Cast Iron Top Vent with Cal Flame Logo



Lid Handle in Natural Finish with Cal Flame Logo



Folding Side Shelves



Slide-Out Ash Drawer



Stainless Steel Stand with Locking Wheels

KAMADO SMOKER SPECIFICATIONS

- **Dimensions:**
 - Carton 1: 24.4" x 24.4" x 29.5"
Gross Weight: 80 KG.
 - Carton 2: 21.6 x 20" x 6"
Gross Weight: 15 KG
- 49" wide – shelf to shelf
- 57 1/2" high
- 30" deep

Cal Flame
www.calflamebbq.com

