



# **Deluxe Kamado Grill**

**The world's first kamado with dedicated  
two-zone cooking capability**



**Traditional kamado temperature control  
with improved slow cooking and  
searing performance**

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## What kamados have been missing...until now

Today's kamado-style grills, based on a centuries-old design, are well known for their thick, insulated walls and excellent heat retention. Typically, coals are placed in the lower portion of the cooker and food is placed on an upper cooking grate creating a one-zone cooking environment. Temperature is uniform throughout the grill's cooking surface whether cooking low 'n slow or at temperatures 700°+ F for searing.

The **Slow 'N Sear Deluxe Kamado** has all of the sought-after characteristics of a high quality kamado cooker and then delivers MORE. Utilizing the patented Slow 'N Sear® inside the cooking chamber, this kamado improves one-zone cooking and enables a true two-zone cooking environment creating the most versatile kamado on the market.

With the Slow 'N Sear, coals are held higher in the grill and separated from the rest of the chamber by a vertical wall of water. This design achieves many firsts in kamado cooking:

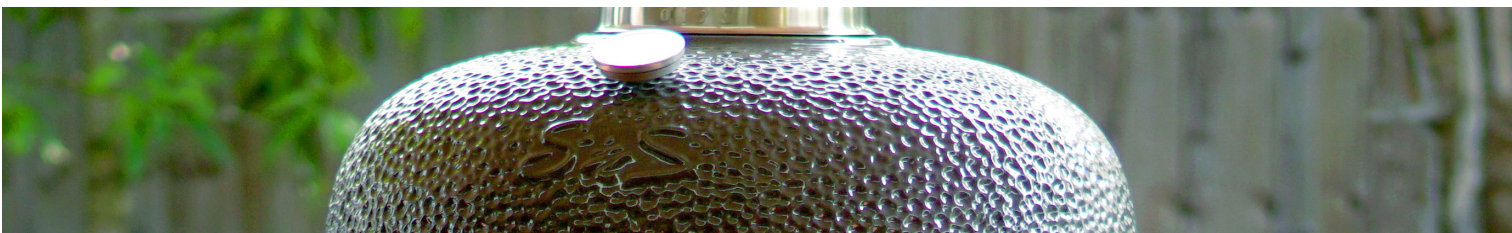
- **Dedicated, simultaneous two-zone cooking** with the creation of direct and indirect zones
- **True searing capability** with direct heat from burning coals (not heat stored up in a cooking grate)
- **Easy access to coals** at cooking grate level when needing to refuel
- **Improved smoke flavor** through the generation of more smoke and cleaner smoke using TurboSlow™ technology



Traditional kamado cooking set-up



Slow 'N Sear cooking set-up



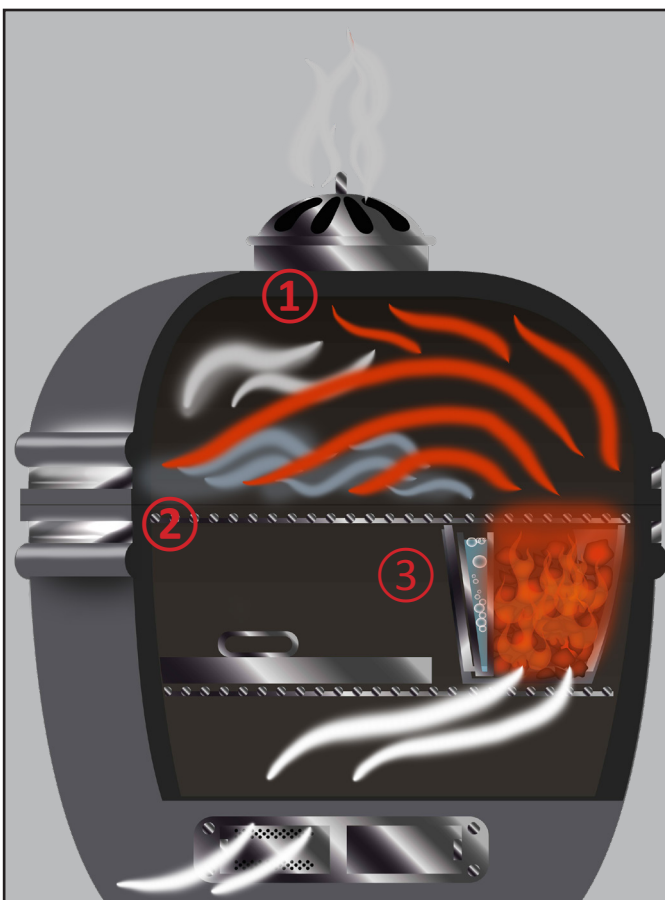


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## TurboSlow™

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More smoke, cleaner smoke, better taste



**The dilemma:** Traditional kamados are so good at being efficient at low smoking temperatures that the coals are barely lit, resulting in limited smoke generation and acrid taste from smoldering coals.

**The solution:** Two-zone low 'n slow cooking in the Slow 'N Sear Kamado encourages more airflow, a more robust fire, and greater smoke generation.

1. The directed flow of heat generated from the Slow 'N Sear permits some of the heat to escape through the top vent before reaching the food on the indirect side thus requiring a more robust fire to maintain temperature.
2. V-shaped water reservoir of the Slow 'N Sear produces consistent steam for hours. Steam production both enhances smoke flavor and requires a hotter fire to maintain temperature.
3. The double-wall barrier that forms the water reservoir also acts to prevent direct heat from penetrating the indirect zone. More convective heat is needed requiring a stronger fire.

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## Unmatched searing ability

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Sear with direct flame at temperatures topping 1000° F

The elevated placement of coals using the Slow 'N Sear also allows for direct searing over high heat flame. The basket holds coals and concentrates heat for the ultimate kamado searing experience.

With two cooking zones available at all times it's incredibly easy to use front- or reverse-searing techniques, too! No lengthy waits to heat up (or cool down) your grill.

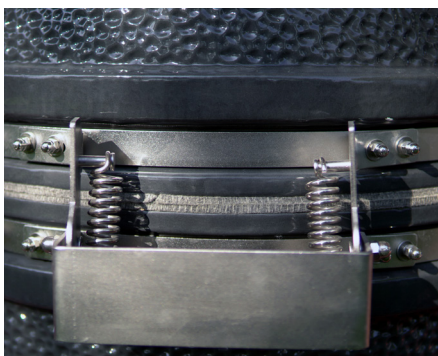
High heat cooking requires a durable cooking grate; our stainless steel Two-Zone Cooking grate is included in the package!



## Features & Specifications



**Premium ceramic construction**  
Cordierite (50%) for maximum thermal retention and durability



**Dual, spring-loaded hinge**  
Sturdy stainless steel construction; easy and consistent up/down motion



**Stainless steel cradle**  
Reinforced bowl support with front locking casters



**Traditional kamado operation**  
Use the kamado in a more traditional mode with the included ceramic diffuser plate



**Dual side shelves**  
Collapsible, weather-resistant shelving provides 460 sq. in. of convenient table space



**Extra cooking area**  
Add 180 sq.in. of cooking space with the stainless steel Elevated Cooking Grate

### It's all included!

- Slow 'N Sear® Kamado Grill
- Slow 'N Sear 2.0
- Drip 'N Griddle™ Pan Deluxe
- 22" Two-Zone Cooking Grate with EasySpin™
- Stainless steel Elevated Cooking Grate
- Ceramic deflector plate
- Ash tool
- Two (2) premium HDPP (high density polypropylene) side shelves
- Premium stainless steel stand
- Stainless steel upper charcoal grate
- Cast iron lower charcoal grate

### By the numbers

Assembled dimensions	
Height	48 in.
Width (max)	55 in.
Depth	30 in.
Weight	230 lb.
Firebox	22" diameter
Grill material	Ceramic
Cooking area	380 sq. in.
	up to 560 sq. in.
Warranty	Lifetime on ceramic
	10 yrs on SnS parts
	5 yrs all other parts



Learn more at  
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