



KAMADO JOE DōJoe

The durable cast aluminum DōJoe transforms the Kamado Joe into a best in class pizza oven. This accessory is ideal for beginners and expert chefs alike. It's distinctive wedge shape lets the user maintain steady temperatures ranging from 400F to 700F for hours of use while allowing them to see their pizza or other baked goods as they cook. Dedicated supports for the Kamado Joe Heat Deflectors and Kamado Joe Pizza Stone provide optimum distance between to ensure perfect crust and crisp toppings.

RECOMMENDED ACCESSORIES

For the ultimate pizza cooking experience we also recommend using the Kamado Joe Pizza Peel & Pizza Cutter accessories.

Includes

- Cast Aluminum Ring
- Ceramic Pizza Stone

Specifications

Classic DoJoe

- Weight 7.5lbs / 3.4kg (excluding pizza stone)
- Fits Kamado Joe Classic I, II & III

Big DoJoe

- Weight 10.8lbs / 4.9kg (excluding pizza stone)
- Fits Kamado Joe Big Joe I, II & III

