

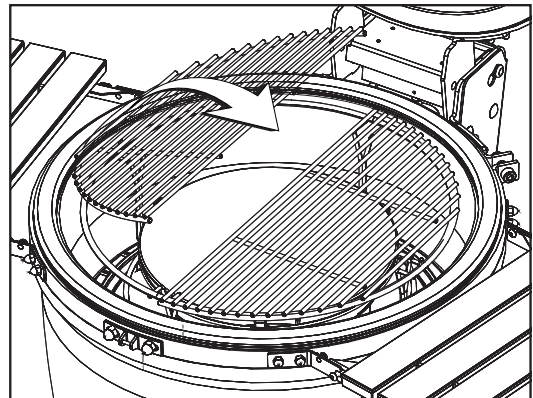
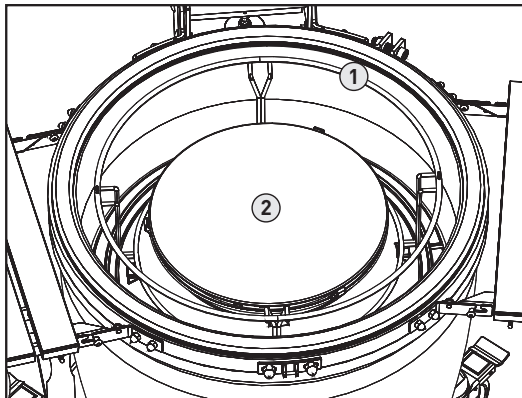
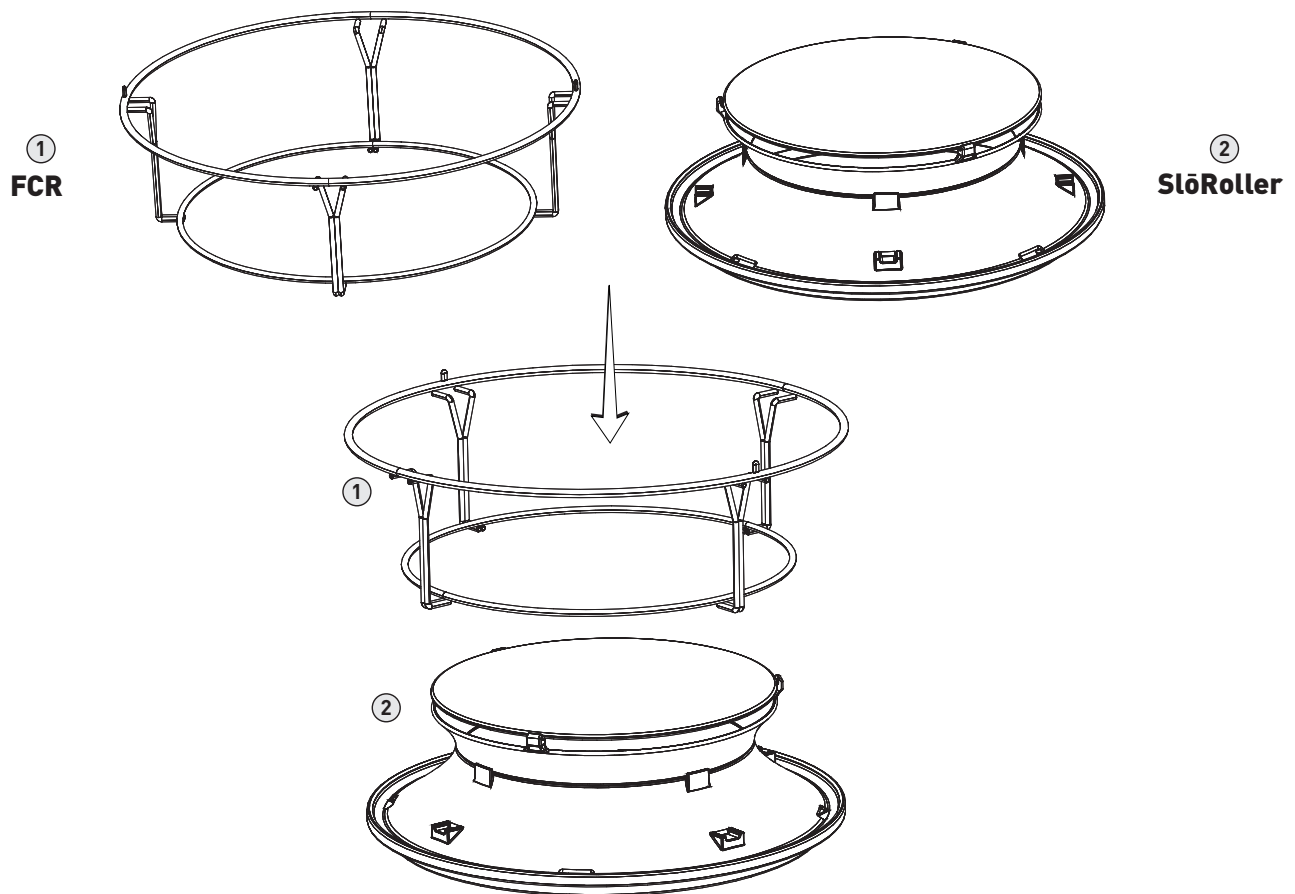
Meet Your SlōRoller

WHAT IS IT?

Crafted from unrivaled innovation, the SlōRoller transforms a Kamado Joe® into one of the world's most optimal smokers. By distributing smoke in rolling, recirculating waves, the SlōRoller surrounds food in clouds of decadent smoke while evenly distributing heat, resulting in enhanced flavor and reduced hot spots. Discover endless versatility for your Kamado Joe® charcoal grilling experience.

HOW TO USE IT?

Only use the SlōRoller when you are smoking in your Kamado Joe®. The SlōRoller is only intended for cooks at temperatures between 150F(65C) and 300F(149C). Using the SlōRoller at temperatures above 300F(149C) can result in damage to your product. Easily insert by removing the Divide & Conquer Rack and replace it with the SlōRoller, FCR and cooking grates.



KAMADOJOE®

Kamado Joe® Premier Specialty Brands, LLC, 5032 Milgen Ct., Columbus, GA 31907 USA
Kamado Joe Europe, Lange Voorhout 86, 2514 EJDen Haag, Netherlands
Kamado Joe UK Limited, 3 Maritime House, The Hart, Farnham, GU9 7HW, England

kamadojoe.com/pages/contact
service@kamadojoe.com
service@kamadojoe.com