



KAMADO

STYLE GRILLING

ESSENTIALS FOR KAMADO CERAMIC GRILLS & SMOKERS



THE COMPANION GROUP, AT IT AGAIN

The Companion Group has been a leading manufacturer of barbecue tools and accessories for over 34 years. Founded in 1984 in a small garage in Berkeley, California, it all began with just two people making chimney starters one at a time by hand. Today we have evolved into a “Family of Brands,” with over 75 patents and thousands of active products.

Since the beginning, we have been a leader in designing products that fit the specific needs of the avid griller. Our mission has always been to make grilling and entertaining as enjoyable as possible. Our flagship brand Charcoal Companion®, does exactly that, with a huge assortment of barbecue tools that make the grill both accessible to everyone while simultaneously fulfilling the needs of even the most advanced griller.

We’re committed to developing innovative products that maximize enjoyment of this traditional manner of cooking food.



LOOK FOR THESE ICONS NEXT TO OUR PRODUCTS

 patent  dishwasher safe  California-Prop 65 (for product or packaging)

COMING TO A GRILL NEAR YOU



In recent years, we've observed that many proficient and dedicated grillers have gravitated toward a niche style of charcoal grilling using ceramic-style Kamado grills. These grills have developed a cult-like following because of their versatility, high performance and ability to cook in a variety of styles with ease and precision. This has encouraged many serious grillers to fully invest in a dedicated Kamado lifestyle. The unique shape and design of Kamado Grills make them incompatible with many of the standard grilling tools on the market and many tools have to be jerry-rigged or custom made at high prices to fit a Kamado.

The designers at Charcoal Companion® recognized this issue and heard the requests from numerous Kamado aficionados and felt it was time to bring a customized line of Kamado specific tools and accessories to the market. With a huge following of serious grillers lacking the toolset they need to match their premier grills, Charcoal Companion® is proud to release our first Kamado-Specific line.

SUPERIOR GRILLING TOOLS & ACCESSORIES – SPECIFICALLY DESIGNED FOR CERAMIC, KAMADO-STYLE GRILLS



- LONG-LASTING • HIGHLY EFFICIENT •
- PERFECT FOR SMOKING •



A PIECE OF HISTORY

Ceramic grills have been the preferred method of bbq for thousands of years. High quality grills need high quality tools and accessories.

Each product in our line of Kamado items has been specifically designed to fit the full array of Kamado style grills including the top-selling brands Big Green Egg®, Kamado Joe®, and Primo Grills. Kamado owners can be assured that their new accessories are designed to take their favorite style of grilling to the next level with unique items like the Half Circle Ceramic Baker (pg. 3), Stainless Steel Chimney Cap (pg. 4), and Safe Scrape™ Curved (pg. 6). Not only will these tools complement any Kamado grill, but after 34 years of manufacturing experience retailers can be confident that Charcoal Companion® tools are tested, durable, and priced to sell.

Half-Circle Ceramic Baker

The Flame Friendly® Baker fits perfectly in 18 to 22 inch Kamado grills. The half circle design maximizes space, making it easy to bake side dishes while grilling. Made with thermal shock resistant ceramic and a non-stick, scratch-resistant glazed finish.

CC5991 - case / 4

14.1 in. x 6.3 in.

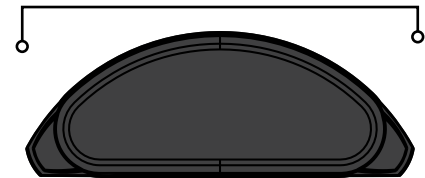
Packaging - label



- Made of ceramic that is lighter than cast iron, and designed for the high heat of the Kamado grill.



- Curved shape to optimize grill management, using only 1/3 of your grill



Half-Circle Griddle

This steel baking plate is a great complement to your grill. Steels are great for pizza, bread, pastries or any other baked goods as well as for grilling and searing. They eliminate hot spots while cooking, and produce uniformly browned crust.

CC5985 - case / 4

17.72 in. x 8.86 in.

Packaging - sticker label



- Conducts and stores heat to sear and cook at high temperatures
- Made of heavy-duty steel with high heat retention
- Half circle shape for grill space management

Deflector Plate with ThermoBond®

This deflector plate eliminates hot spots while cooking to produce uniformly distributed heat. ThermoBond® Technology is thermal shock resistant and can withstand very high temperatures. The Deflector Plate is also convenient for heating and re-heating ready-made frozen pizza and baked goods. Stone requires no seasoning or conditioning. Includes universal adapter to fit with any 18 Kamado style grill.

CC5998 - case / 2
16.14 in. x 14.8 in.
Adapter included
Packaging - box



Stainless Chimney Cap

Gain more control over your Kamado grill with the Chimney Cap. The cap allows for controlled ventilation of your grill. Manage heat, smoke and airflow easily with the sliding vent.

CC5992 - case / 6
7.4 in. x 7.4 in x 4.1 in.
Packaging - box



Deflector Plate Lifter

The Kamado Deflector Plate Lifter easily attaches to and lifts the Deflector Plate out of the grill. The lifter makes it easy to remove the hot Deflector Plate during cooking to add more coals to the grill.

CC5997 - case / 6
12.8 in x 11.5 in. x 4.2 in.
Packaging - hangtag



Grill Grate Lifter

If you've ever struggled to lift the grate off a hot grill for refueling or smoking, this tool is for you. The powerful spring mechanism lets you grab and lift a hot grate with one hand, leaving the other free to add fresh charcoal or wood chips. Sturdy enough to lift even heavy stainless steel and cast iron grill grates.

CC5988 - case / 6
Patent # D604,122
5.2 in. x 3.9 in. x 12.3 in.
Packaging - sleeve

• *Easily lift hot grill grates to add wood and charcoal!*



Fire-Up™ Charcoal Ignitor

This high-heat, fast-start ignitor can light charcoal briquettes, wood chips, chunks, or pellets with ease. It's also an environmentally friendly way to ignite your charcoal without using toxic lighter fluid! Two simple switches take your charcoal from cold to smoldering in a matter of minutes: the heat setting ignites, while the blow setting distributes the flames to unlit charcoal. The starter has a built-in kickstand to prop the hot wand off of its resting surface. The wand's stainless steel tip has a higher melting point than other metals, allowing it to be buried directly into the coals, and its tapered tip focuses heat effectively. Once your coals are lit, you can even insert wood chips into the tip of the wand to heat the chips and blow smoky flavor directly onto your food.

CCC4119 - case / 2
18 in. width 6.5ft. cord, ETL listed
Packaging - box

• *Lights coals in 2 minutes without lighter fluid!*



Safe-Scrape™ Curved

Give your round grill a custom clean! This curved, wooden scraping paddle removes debris from grill grates, while the heat and pressure from cleaning slowly shape your paddle so that it fits the grates perfectly. The more you use it, the better it works!

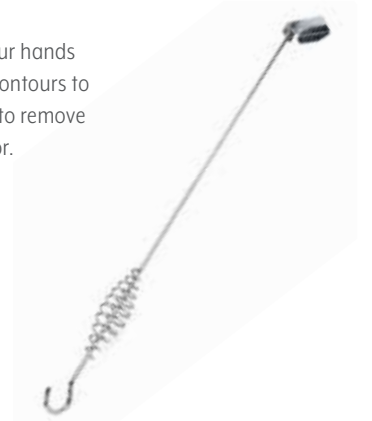
CC5987 - case / 6
Patent# D827,962 & D828,666
18.5 in. x 4.9 in.
Packaging - hangtag



Flexible Ash Tool

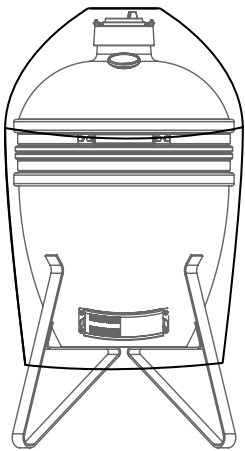
The Kamado Flexible Ash Tool keeps your hands away from hot coals. The flexible arm contours to the inside of your grill, making it easier to remove ash and charcoal through the draft door.

CC5994 - case / 6
2.05 in. x 21.5 in.
Packaging - hangtag

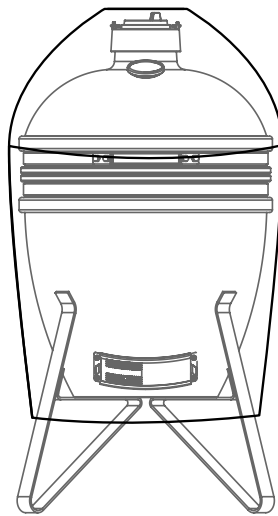


Grill Cover

Protect your Kamado style grill year round with a fitted cover. Covers your grill to protect it from the elements in between uses. We've got you covered, whether you have an 18 inch or 22 in grill.



CC5995 Large Grill Cover - case / 6
12.5 in. x 11 in. x 2.25 in.
(30 in. x 49 in. lain flat)
Fits 18 in. Kamado-style grills
Packaging - box



CC5996 X-Large Grill Cover - case / 6
12.5 in. x 11 in. x 4 in.
(39 in. x 49 in. lain flat)
Fits 22 in. Kamado-style grills
Packaging - box





To join the Charcoal Companion family you can follow us on Facebook and Instagram @charcoalcompanion where our head chef Jonny Meinke always has new recipes to keep you grilling!

Interested in our wholesale price lists? Charcoal Companion® currently works with over 3,000 independent retailers to bring superior products right to their shelves.

We would love to work on a program with you, no matter how big or small. Please contact sales@companion-group.com to access catalogs, price lists, and our retailer buyer portal.
