



Kamado SUMO

GRILL LIKE A MASTER



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Kamado Sumo grills combine Swedish innovation with Asian tradition. A multifunctional ceramic grill that gives you all the tools you need to take your cooking to the next level, whether you want to grill, smoke, roast or bake pizza. Gather around the Kamado Sumo with loved ones and savor the simplicity of creating delicious food that elevate any occasion. It's time to join the grill revolution and discover the joy of outdoor cooking!

Designed in Sweden



For the love of outdoor cooking



A GRILL FOR ALL SEASONS

The best food is the one cooked on a grill, whether it's spring, summer, fall, or winter. Designed with the Scandinavian climate in mind, the Kamado Sumo allows you to enjoy the taste of freshly grilled food for 365 days a year. Cold, windy, and rainy days also have their charm but present new challenges for grill masters. But no need to worry, the Kamado Sumo is built with a thick layer of insulating ceramic on the inside, which preserves the heat from any kind of weather. This ensures that the ingredients keep their vitamins, antioxidants, and flavors. The meat will be juicier, vegetables will have more taste, and nothing will stop you from cooking outside year-round.



WHY KAMADO

What sets kamado grills apart is that they are built in ceramic, which gives them optimal insulation and efficiency. The ability to preserve both very high and very low temperatures makes them perfect to grill or smoke all types of food.

Because of the insulating ceramic, there is no need for a big air flow through the grill, which enhances the taste experience by letting the ingredients keep their natural moisture. Another advantage is the even distribution of heat which makes it possible to keep lower temperatures (100 degrees and above) stable, even with a small amount of charcoal.

This type of grill can be used in a variety of different ways. The right accessories makes it easy to barbecue both directly and indirectly and keep that delicious flavor. This gives the possibility to cook anything from juicy steaks to freshly baked loafs.

THE TECHNOLOGY BEHIND

Modern kamado grills are now built in an array of different materials, such as heat resistant ceramic and other refractory materials, traditional terracotta, and a mix of Portland cement and crushed lava-stone. The kamado surface treatment can also vary from high-gloss ceramic glazing, to color and ceramic plates.

Modern ceramic and fire resistant materials protect the grill from cracks, which were common before. In addition to the outer shell in ceramic, there is also a container for charcoal in ceramic inside the unit. There is an opening in the lower part of the kamado for supply air, and an adjustable exhaust valve at the top of the lid. The temperature is adjusted through these two valves. One or several suspended grill grids are used as cooking surfaces for the food.



A 3000 YEAR OLD TRADITION

Kamado grilling has existed for thousands of years. The model originated in Japan and the word "kamado" has the same meaning as oven in Japanese. It was a way to cook food with the help of a fireplace and a stone structure. Archaeologists have found clay-pots and ovens used for cooking in many places across the globe. Some of the oldest clay-pots – more than 3000 years old – were found in China. Some of them had, just like the kamados of today, valves and doors for heat adjustment.

Clay-ovens have been used in many ways across the globe. In Japan, they were used to steam rice during holiday-ceremonies. Charcoal or dry wood, straws and branches were used to keep the fire going. These round clay-pots are the ancestors of the modern kamado-grill. A movable kamado is called a "mushikamado" in Japan and became popular after the Americans brought some back to the USA after the second world war. They are now commonly known as kamado grills and used across the globe.

A KAMADO FOR LIFE

Kamado Sumo is of the highest quality and is built to be used year-round, even in the toughest winter climate. Our ambition is to share the excellence of the kamado grill to more grillmasters by offering a true quality kamado with a wide choice of accessories, lifetime warranty on the ceramic and the best customer service in the market. Kamado Sumo's ability to combine charcoal-grilling with an insulated oven results in a meat that is deliciously tender, and beautifully grilled vegetables with taste that hints of charcoal.

This grill is for anyone who wants a fantastic charcoal grill that manages any type of cooking, from low-and-slow to reversed sear, and delicious pizzas. The parts are quality tested and will guarantee you many years of joy.



INNOVATION

- Kamado Sumo is developed after a long time of product- and quality development.

- We launch our Classic-Maxi and Midi models.

2017



2018

- We expand our product range and lay the foundation for the best range of kamado accessories in the market.

- The smaller and more practical models Kamado Sumo Junior and Mini are launched.

- The Classic-models are upgraded with new tables and handles.

- Classic-models are upgraded with heavy-duty wheels, a fiberglass gasket and a new top valve.

- We are proud main-sponsors and partners to the first Swedish burger championship.

- More grilling accessories launched.

2019



2020

- Kamado Sumo launches a collection of durable cast iron products

- The grills are upgraded with tables and handle made out of teak wood.

- We launch our own premium Quebracho and Marabu charcoal.

- We launch our flagship Kamado Sumo Signature Pro model.

- We launch our innovative pizza-baking and roasting accessory - The Grill Master's Oven.

- We open our first showroom in Stockholm, Sweden.

2021



2022

- We expand the brand with new launches in Denmark, Norway, Germany and Spain.

- We launch the Kamado Sumo Signature Midi model.


- We open a second showroom in Alicante, Spain.



A man wearing a brown cowboy hat, a brown blazer over a white shirt, and blue jeans is sitting in a black leather armchair. He is lighting a cigar with a match. A large, black ceramic Kamado Sumo grill is visible on the right side of the image. The background is dark with a spotlight on the left.

JOHAN JURESKOG PRESENTS KAMADO SUMO SIGNATURE

We have developed the new generation of Kamado Sumo for the grill masters that are only satisfied with the best. If you ask me, the exclusive and elegant design of the ceramic makes it a beautiful unit with millenniums of history, which is brought out by the combination of the details in chrome and stainless steel. We have added a variety of functions and upgrades in order to optimize that feel of quality. The large grill surface with a flexible grill grid in combination with the adjoining heat deflectors makes the Signature the perfect cooking-station.



Johan Jureskog

KAMADO SUMO SIGNATURE



PRO // MIDI // JUNIOR

THE COMPLETE OUTDOOR KITCHEN

In a classic and elegant design with details in stainless steel, Signature Pro is a Kamado Sumo in a class for itself. A real heavy-duty unit with even thicker insulating ceramic. Discover the complete outdoor kitchen, completely equipped with all the functions you might need for a perfect dinner from the grill.

SPECIFICATIONS

- Side-table, stand and handle in stainless steel
- Charcoal basket in stainless steel
- Removable ashtray
- Control hatch with adjoining chip feeder
- Top air valve in stainless steel with rain cover
- Flexible grill grid with different levels
- 2 half-moon formed heat deflectors
- Thermometer on top of the lid
- Lower valve with a protection against sparks
- Ash rake
- Color: Black



STAINLESS STEEL-
CHARCOAL BLACK

KAMADO SUMO SIGNATURE PRO

In a classic and elegant design with details in stainless steel, Signature Pro is a Kamado Sumo in a class for itself. Discover the complete outdoor kitchen, completely equipped with all the functions you might need for a perfect dinner from the grill for 10 people or more.

Weight: 145 kg
Height: 133 cm
Width: 133 cm with tables,
67 cm without tables
Grill surface: 56 cm

KAMADO SUMO SIGNATURE MIDI

A versatile and luxurious kamado for an extraordinary grill experience. With a similar design and the same functions as our flagship model the Signature Pro, but in a smaller and more compact finish with a capacity to cook for around 8 people.

Weight: 95 kg
Height: 125 cm
Width: 116 cm with tables,
56 cm without tables
Grill surface: 47 cm



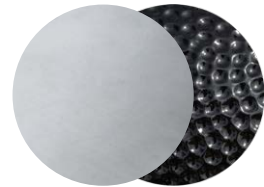
A BIG KAMADO IN A COMPACT FORMAT

Kamado Sumo Signature Junior is the perfect size for all your outdoor cooking, whether you want to grill, smoke or bake. This compact kamado is easy to bring with you to the summer cottage or to take your grilling to the next level when with a smaller group of people - wherever you are. .



SPECIFICATIONS

- Control hatch with adjoining chip feeder
- Top air valve in stainless steel with rain cover
- Grill grid in stainless steel
- Heat deflector
- Details and handles in stainless steel
- Thermometer on top of the lid
- Lower valve with a protection against sparks
- Ash rake
- Color: Black



STAINLESS STEEL
CHARCOAL BLACK



KAMADO SUMO SIGNATURE JUNIOR

Don't let the lack of space for a full size kamado stop you from enjoying a wonderfully grilled meal. With its durable build in high-quality materials, the Signature Junior has all the attributes of the bigger models in a more compact format.

Weight: 31 kg
Height: 63 cm
Width: 57 cm with stand ,
39 cm without stand
Depth: 52 cm
Grill surface: 33,5 cm



FEATURES

SIGNATURE PRO / MIDI

FIREBOX

This model contains the latest innovations with a split internal ceramic box to optimize both durability and airflow. The charcoal basket in stainless steel is included with this model for easier handling. The lower part is fitted with an ash tray which eases the cleaning and emptying of the ash and smaller residues of charcoal. The ceramic box has a whole for the control hatch.



STAND

Our sturdy ceramic grills are recognized for their weight and stability. It is the thick ceramic that make the kamado such a fantastic product. To give it that overall impression and that feel of exclusive design, this elegant line is part of all our Signature-grills. The classic and elegant stand in stainless steel with chromed details makes sure that the grill keeps stable and sturdy, while still easy to move around with well-fitted wheels.



TOP VALVE

The top valve in stainless steel is designed for an optimal air flow for an improved temperature control. The innovative design gives unlimited options for air flow precision settings, to get a precise level of temperature control when smoking or when cooking low and slow. The entire top can be opened for maximal air flow while the rain cover keeps the water away.



CONTROL HATCH

The grills are built with an adjoining control hatch which also works as a chip feeder in case there is a need to add wood chips. This gives the opportunity to peek at the glow to control it, without the need to open the lid, which helps avoid big changes in temperature during the cooking. The elegant design in stainless steel adds to the look and feel of the grill.



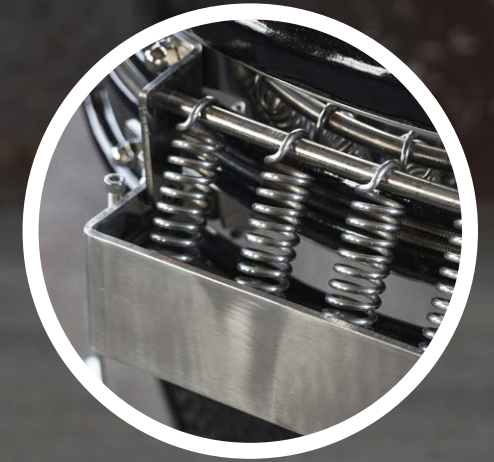
SIDE-TABLE

The side-tables are designed in stainless steel in a classic and elegant finish. They are fitted with hooks on each side to keep spatulas your grill accessories easily at hand. They are meant as a surface to put your food and grilling supplies, but also work perfectly to set down your beer while you're grilling away.



HINGE

The heavy ceramic lid needs a sturdy construction and hold to keep a good stability. With sturdy independent springs, the balance is optimized to ensure easy handling when using the kamado. The form and design is implemented in a way that melts into the rest of the design. And the solid construction guarantees that your Signature model will keep balanced and sealed for a long time.



**IT'S
A
GOOD
DAY
FOR
BBQ**



KAMADO SUMO CLASSIC



MAXI // MIDI

THE TRADITIONAL KAMADO

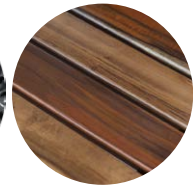
Kamado Sumo combine thousands of years of tradition with modern design and innovation. A multi functional kamado which can grill, smoke, bake and cook any type of food. The possibilities are endless!



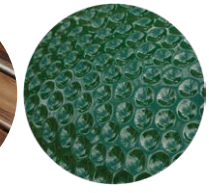
- SPECIFICATIONS**
- Side-tables and handle in teak
 - Heavy duty wheels in stainless steel
 - Stand in powder coated steel
 - Multilevel flexible grill grid
 - 2 half-moon shaped heat deflectors
 - Thermometer on top of the lid
 - Lower valve in stainless steel
 - Cast iron top valve
 - Color: Black or Green



CHARCOAL BLACK



TEAK WOOD



SUMO GREEN



KAMADO SUMO MAXI

Our largest classic model – perfect for the real grill master who is content with nothing but the best. Designed to handle everything from the usual family barbecue to larger dinners with 10 people or more.

Weight: 108 kg
Height: 123 cm
Width: 137 cm with table,
64 cm without table
Grill surface: 56 cm

KAMADO SUMO MIDI

Convenient size for those who barbecue with the family or have barbecue evenings for up to 8-10 people. Perfect choice for the barbecue enthusiast who wants a stylish charcoal grill in the garden, on the patio or in the summer cottage.

Weight: 86 kg
Height: 121 cm
Width: 130 cm with table,
55 cm without table
Grill surface: 47 cm



FEATURES

CLASSIC MAXI / MIDI

FIREBOX

Firebox with an integrated cut for optimized durability. One of the most common issues with regular kamados are cracks in the firebox. We have solved this issue on our Classic line by cutting the ceramic to give it space for expansion without it cracking.



TOP VALVE

The top valve in cast iron is designed to provide an optimal air flow for a better temperature control. By turning the valve, you get a precise level of temperature when cooking anything from a pizza, to smoking and low-and-slow.



SIDE TABLE

Kamado Sumo Classic models are fitted with stylish and durable side-tables in teak. Teak wood is known to be weather resistant and is commonly used outside in the Scandinavian climate. They are fitted with 5 hooks to keep your spatulas and other accessories easily at hand, and work as surface to put your supplies while grilling away.



STAND AND WHEELS

A sturdy stand in powder coated metal helps the kamado to stay stable even in harsh weather and strong winds. It is fitted with large, wide heavy duty wheels of the highest quality, which makes it easy to move the kamado around to the sunniest spot on the patio.



FLEXIBLE GRILL GRID

The flexible, multilevel grill grid is included as standard and gives you a variety of opportunities when cooking with the Kamado Sumo, and provides a lot more options than a regular grill grid. The system is built with two half-moon shaped deflector plates, two half-moon shaped grids with a multilevel frame.



HINGE

The hinge at the back are fitted with sturdy springs to provide optimal comfort and stability. The solid construction will keep your kamado stable and sealed for a long time, which will keep it easy to lift the heavy ceramic lid.



KAMADO SUMO CLASSIC



JUNIOR // MINI

THE COMPACT KAMADO

A big Sumo in a small format. This model provides all the advantages of a kamado grill but on a more compact surface. Easy to use year-round whether you want to grill on your patio or balcony, or why not bring it on your vacation.

SPECIFICATIONS

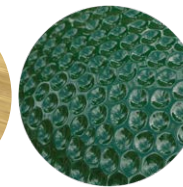
- Handle made out of bamboo
- Leg stand
- Grill grid in stainless steel
- Thermometer on top of the lid
- Lower valve in stainless steel
- Top air valve in cast iron
- Color: Black or Green



CHARCOAL BLACK



BAMBOO WOOD



SUMO GREEN



KAMADO SUMO JUNIOR

A compact Sumo with all the attributes of the bigger models in a more compact format. This kamado is perfect for bringing with you and cook for yourself or a smaller party.

Weight: 40 kg
Height: 63 cm
Width: 41 cm
Grill surface: 34 cm

KAMADO SUMO MINI

A small and flexible Sumo made for the true grill lover that refuses to leave home without his grill. Great to bring on a trip, use on the balcony, or as a complement to a bigger grill.

Weight: 27 kg
Height: 62 cm
Width: 37 cm
Grill surface: 31 cm



FLEXIBLE GRILL GRID

With the flexible grill, you can cook on several levels simultaneously, smoke, bake pizza, bread and more. It is built with two half-moon shaped deflector plates and two half-moon shaped grills with a multilevel frame.

DIRECT GRILLING



Direct grilling is what most would think of when talking about grilled food. If you want to use both low and high heat simultaneously, you can use the grill grid on both levels. During direct grilling, the lid must stay closed. This helps the meat keep the moist and stay juicy. The charcoal is consumed in a more efficient way and the meat is cooked quicker with a more even result.

INDIRECT GRILLING



The indirect grill configuration will make your Sumo function as an oven. By using the deflector plates, the direct heat from the charcoal is prevented from directly reaching the meat. The heat is transferred indirectly to the meat just as in a convection oven. This gives the possibility for an even and slow cooking where the whole meat-piece is cooked evenly. In this configuration, the meat should be placed at the center for optimal result.

BAKING



The configuration gives you the possibility to bake anything in a kamado just like you would bake a pizza, pie or bread in an oven. The unique design of the Kamado Sumo creates warm flows of air which gives it the same functionality as a regular convection oven, with the even heat distribution needed to bake.

DIRECT AND INDIRECT



The direct/indirect configuration gives the ability to switch between different cooking methods simultaneously. The lower grill grid can be used to cook steak with direct heat, while the upper grill grid can be used with the deflector plate to cook the food slowly.





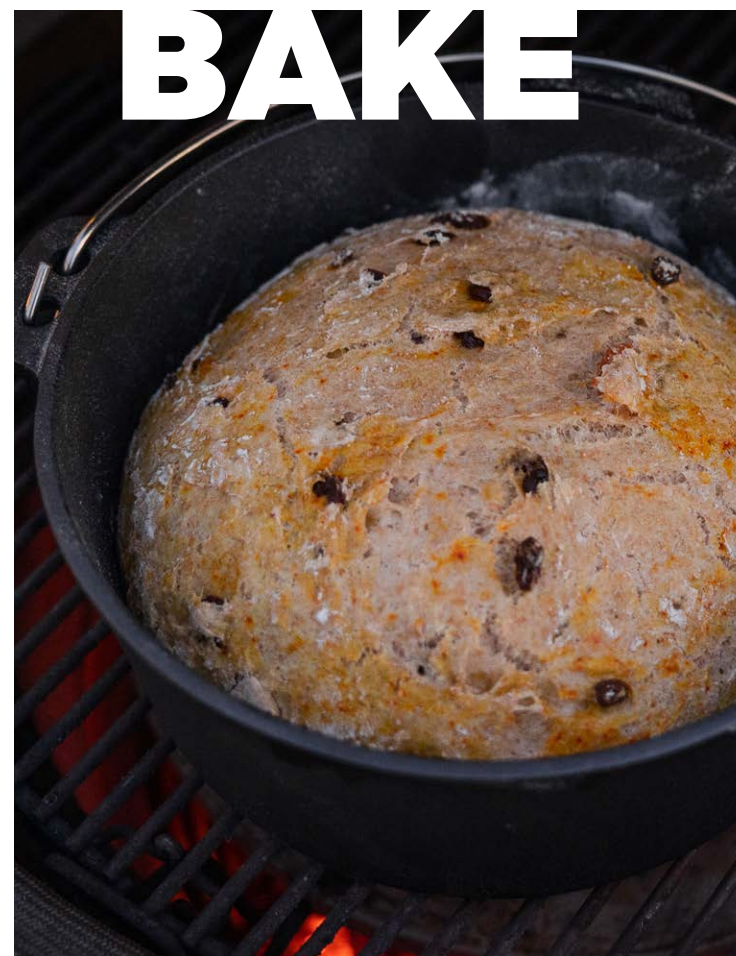
SMOKE

People should smoke more! A big trend in grilling and especially with ceramic grills, is to smoke the food. For Americans, this is nothing new and is usually a must whenever there is a BBQ-party. But this tradition is starting to spread with more and more people discovering this cooking method. The smoke provides taste and tenderness and turns the meat and fish into heaven for the taste buds. Smoking is all about the taste, result and the experience of a new world of opportunities for all grill lovers.

- Only use new, non-burned, wood charcoal
- Add some wood chunks or chips
- Place the grill grid and the two deflector plates
- Goal temperature: 80C – 120C
- Open the lower valve a couple of centimeters
- Adjust the top valve to raise/lower the temperature
- Keep the lid closed during cooking

With your wonderfully versatile Kamado Sumo, you can bake anything from beautiful neapolitan-style pizzas to delicious breads and desserts directly in the kamado. The insulating ceramic keeps the heat inside the grill just like a regular oven, and gives that wonderful taste of freshly baked goods straight from the grill. Give it a shot and bake your sourdough breads or cinnamon buns with your Sumo.

- Fill the grill with wood charcoal
- Place both deflectors
- Place the pizza stone on the deflectors if needed
- Goal temp: 150C–230C for baking; 300C+ for pizza
- Open the upper and lower valves halfway until you reach the desired temperature, then adjust
- Heat the pizza stone well before adding the pizza
- Keep the lid closed during cooking



BAKE



BROIL

Complement your Kamado Sumo with a cast iron pan and get the family out to the patio on the summer mornings for some American breakfast with eggs and bacon. Or do like the real burger aficionados and smash some burgers with our cast iron grill press, then let the cheese melt to perfection with Sumos innovating melting dome.

- Fill up half or the whole grill with charcoal
- You can mix both new and used charcoal
- Place the cast iron plate or pan
- Goal temperature: around 220C-300C
- Open the upper and lower valves halfway until you reach the desired temperature, then adjust
- Clean the grill surface add some oil before cooking



GRILL

Take your grilling skills to the next level with all the advantages that a ceramic grill provides. Get close to the glow with our cowboy-grill grid and handle those beautiful meat-pieces with direct grilling to get the perfect cooking surface and those steak house style grill marks. Then let them cook to the right inside temperature using indirect grilling above the deflector plate.

- Fill the grill with wood charcoal, you can mix both new and used charcoal
- Use half the grill grid on upper level and the other half on the lower for two-zone grilling, or add half a deflector plate
- Goal temperature: 200C – 320C
- Open the upper and lower valves completely; close the upper one halfway to keep the goal temperature and adjust if needed
- Keep the lid closed to reach temperature, but you can leave it open during shorter grill sessions

TEMPERATURE-GUIDE



To ensure a perfect result on the grill, it's crucial to monitor the internal temperature of the ingredients, whether you're cooking fish, meat, chicken, or vegetables. Many of these require thorough cooking on the inside to guarantee a safe and delicious meal. Various types of meat have different cooking times depending on their size, but fear not—the internal temperature serves as an excellent indicator of readiness. Insert a digital thermometer into the middle of the thickest part of the meat or next to the bone if present, and closely monitor the temperature.

Additionally, remember to allow the meat to rest for a while after grilling; this is a key factor in preserving juiciness and flavor. If you cut the meat directly off the grill, you're likely to release a significant amount of liquid, resulting in dry and tasteless meat. Allowing it to rest for a few minutes enables the proteins to cool down, ensuring that moisture is retained. The outcome will be much juicier and bursting with flavor.



RARE

- Grilled on the outside
- 75% red on the inside
- Red and juicy in the middle



MEDIUM

- Grilled on the outside
- Pink/brown on the inside
- Red/pink in the middle



WELL DONE

- Grilled on the outside
- Cooked through
- Evenly brown color



BEEF

- Blue Rare 43-46°C
- Rare 48-50°C
- Medium Rare 51-54°C
- Medium 55-58°C
- Medium Well 60-65°C
- Well Done 67°C+



PORK

- Medium 58-60°C
- Medium Well 65-68°C
- Well Done 72-75°C



POULTRY

- Full chicken / turkey 82°C
- Chicken wings, drumstick 82°C
- Chicken fillet & breasts 72°C



FISH

- Salmon 48°C
- Cod 45°C
- Halibut 48°C
- Mackerel 50°C
- Tuna 46°C
- Perch 50°C



LAMB

- Lamb fillet 58°C
- Entrecôte 60°C
- Lamb racks 58°C



VEGETABLES

- Potatoes 96°C
- Beetroots 95°C
- Carrots 93°C
- Artichokes 90°C
- Cauliflower 87°C
- Asparagus 75°C



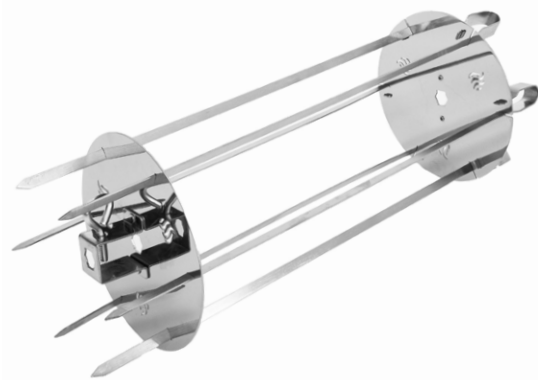
THE GRILL MASTER'S OVEN PIZZA AND ROTISSERIE

THE GRILL MASTER'S ROTISSERIE AND PIZZA OVEN

The Grill Master's Oven is the latest versatile innovation by Kamado Sumo. The rotisserie rotates at a slow pace to make sure that the juice from the meat that sips out moisturizes the meat. This contributes to a delicious amount of moisture and taste. The durable metal skewer is easy to mount and to adjust to get a perfect balance, and the continuous and stable rotation preserves the meats natural juices and provides an even result. This accessory is also perfect to transform your Kamado Sumo into a pizza oven for some delicious neapolitan-style pizzas. Insert the pizza through the designated lid and keep the temperature around 400 degrees for some delicious pizzas made with your kamado.

- The opening for the pizza oven lid is 38cm wide and 8cm high
- Electric motor unit included
- Compatible with Maxi/Pro and Midi



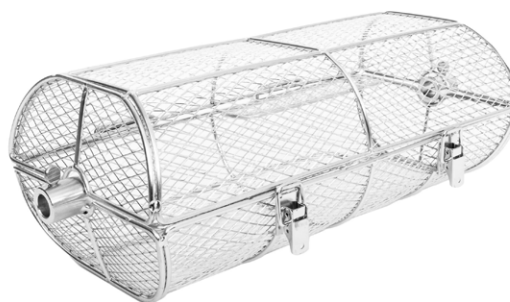


ROTISSERIE SKEWER

Adjust the portions and customize the meals for each individual with Kamado Sumo's Rotisserie Skewer.

Add your favorite meat, vegetables, shrimps and more on your rotisserie and let the grill do its magic. The rotating movement ensures an even result that is juicy and moist. With a length of 44 cm, the skewer has ample space for a big amount of food, and you don't need to worry about it falling or sliding down the grill. It's the perfect accessory for your Kamado Sumo Grill Master's Oven and fits most rotisseries from other brands.

- 6 extra long skewers (44 cm)
- Built in durable stainless steel
- Fits most rotisseries
- Easy-to-clean – dishwasher proof
- 44 x 16 cm



ROTISSERIE BASKET

A basket that is perfect for cooking small pieces of meat, roasted vegetables, french fries and chicken wings.

The rotating movement assures an even heat dispersion across all sides of the ingredients, which provides a crispier and juicier result – without the need to add oil. The basket can be cleaned easily in the dishwasher can be folded for easy and storage where less space is needed. It's the perfect accessory for your Kamado Sumo Grill Master's Oven and fits most rotisseries from other brands.

- Grill up to 2 kg
- Built with commercial grade stainless steel
- Is compatible with most rotisseries
- Easy-to-clean – dishwasher proof
- 38 x 18 x 14 cm





FIRE IT UP

Using the right products to fire up the kamado is crucial for an optimal tasting experience. With real wood charcoal and by firing it up in a proper way, you can reach the temperatures needed within as little as 15 minutes. Wood charcoal leaves less ash residues or smell and does not contain chemicals or additives. For a real BBQ experience, smoking the food is a necessity and to add chunks of wood on the glow provides both taste and juiciness to transform the meat into a real masterpiece.



MARABÚ BBQ CHARCOAL

Marabú is a high-quality wood charcoal with great attributes for Kamado grilling. Marabú is of high density and produces higher temperatures, with minimal smell and smoke, and a long-lasting glow. Marabú wood charcoal originates from Cuba and is produced without chemicals. Marabú-charcoal is produced in a traditional manner with branches and the root of the Marabú bush, a wild and invasive plant.

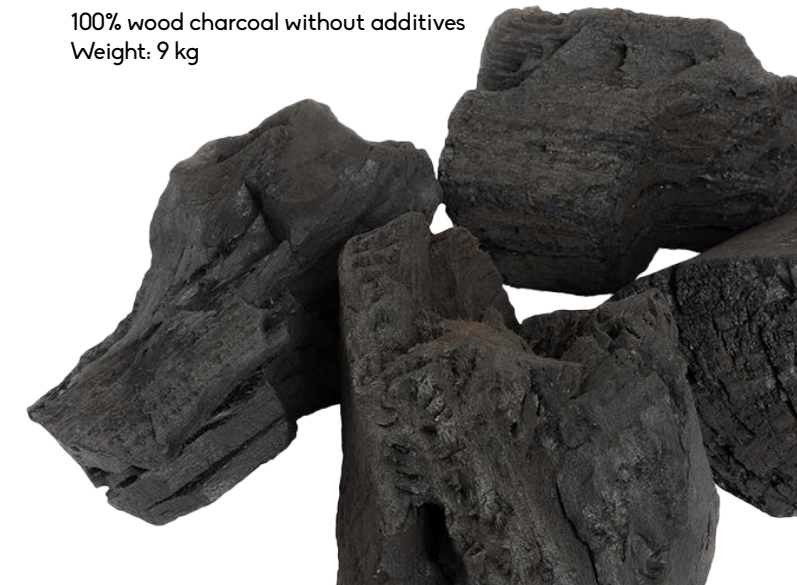
100% wood charcoal without additives
Weight: 9 kg



QUEBRACHO BBQ CHARCOAL

Quebracho is the best choice if you want temperatures that can stay high for long periods of time. The charcoal has a mild taste profile with a nice smell of wood, it produces a less sparks and leaves a very small amount of ashes. This charcoal can be lit very quickly and be ready for grilling within 15 minutes. It is recommended for those who are cooking pizza, meat and more at high temperatures.

100% wood charcoal without additives
Weight: 9 kg





OLIVE WOOD CHUNKS

Big olive tree wood chunks with a medium smoke intensity. Perfect to give your food that authentic smoked BBQ taste. These chunks are recommended to smoke pork, poultry, fish, vegetables and more. Ideal for use with all charcoal grills, BBQ's and smokers. Combine these with regular charcoal for a natural, smoky taste.

100% wood without additives
Weight: 3kg



HICKORY WOOD CHUNKS

Sumo hickory wood chunks are smoke wood pieces from the american hickory tree. Hickory provides that authentic, american, smoky taste that works with most ingredients, whether it is beef, pork, poultry or bush meat. Smoking with a kamado is incredibly easy, just put the chunks on top of the charcoal and let the kamado do the magic.

100% wood without additives
Weight: 4,5 kg



SUMO LIGHTER

The electric hot air Sumo Lighter is the perfect lighter to get your grill going. It will get the charcoal to glow within 60 seconds. Sumo Lighter works exclusively with hot air and does not produce flames. This ensures a safe lighting without a need of chemicals to get the grill going and reach high temperatures in a quick manner. 48 cm long.



PIZZA TOOLS

A Neapolitan-style pizza is baked at approximately 450 degrees to achieve a delightful combination of crispy and fluffy dough with toppings cooked to perfection. This is made possible by the Kamado Sumo's remarkable ability to transform into a pizza oven. The heat generated reaches the lid and reflects back onto the top of the pizza. We've curated a collection of all the accessories you might need to create a mouthwatering pizza experience.



PIZZA STONE

A must for the pizza baker. Heat up the grill to 450 degrees and bake a true neapolitan-style pizza. Can also be used to bake some beautiful loafs and bread with a nice, crispy crust.
38 cm & 28 cm in diameter.



DOUBLE PIZZA STONE

Our double pizza stone guarantee really crispy pizzas. The insulating air flow canal in the middle will help you make those perfect pizzas without risking to burn them at the bottom. Neapolitan pizzas straight of the grill!
35 cm in diameter.



PIZZA SPATULA-ACACIA WOOD

Get the feeling of a true italian pizza baker and cook them in style with this premium quality pizza spatula made from acacia wood. Also works perfectly as presentation board/plate.
55 cm long, 35 cm wide.



PIZZA PEEL

Classic pizza peel made out of aluminum to simplify the baking process. Handle in acacia wood with a hook so you can easily hang it on your Kamado Sumo.
66 cm long, 30 cm wide.



PIZZA SLICER

Large pizza slicer with a sharp blade that easily cuts through thick pizza crust with many toppings. The pizza slicer from Sumo is the perfect tool when you are having company over for pizza and need to cut the slices efficiently!
25 cm long, 10 cm wide.



PIZZA ROCKER

Cut perfect pizza-slices with ease with this pizza rocker with an extremely sharp blade. The perfect tool when you are baking pizza for several people on your Sumo! The handle made out of Acacia wood will give you a firm grip when cutting.
35 cm long, 12 cm wide.



BURGER TOOLS

Every true grillmaster undoubtedly needs the ability to craft the perfect burger. At Kamado Sumo, our passion for hamburgers runs deep, and we've meticulously developed the finest tools imaginable to create any type of burger you desire, whether it's a classic smash burger or an exquisite gourmet creation.



BURGER SPATULA

A must for the burger lovers. Classic burger spatula made out of brushed stainless steel with a handle in Acacia wood. 29 cm long, 8cm wide.



BURGER SPATULA XXL

Flip burgers like a pro. This extra wide burger spatula was developed with the help of the winners of the Swedish burger championship. Made out of brushed stainless steel with a handle in Acacia wood. 32cm long och 12 cm wide.



BURGER PRESS

Smash that burger! This sturdy press makes the cooking more efficient and gives you that perfect surface on the meat. Works with burgers, bacon, grilled sandwiches etc. The wooden handle gives you a stable grip while remaining cool. Completely flat on the grill surface. 17,5 cm in diameter.



BURGER MELTING DOME

A melting dome designed to concentrate heat within, ensuring the perfect melt for cheese and faster, more evenly cooked burgers. Simply position the dome over your burger to capture and infuse the distinctive flavors of smoke and fire. As the thick layer of cheese melts onto the burger, it creates that beloved, mouthwatering experience we all cherish. 18 cm in diameter.



CAST IRON

Explore our cast iron collection, adding character to your grill and elevating your Kamado Sumo experience to new heights. Whether it's the burger press for perfect smashburgers, the cast iron grill grids for those coveted steak stripes, or the wok to infuse some Asian vibes into your dishes, our cast iron products are distinguished by their weight and tradition. Highly valued both at the grill and in the kitchen, these items promise to deliver new taste experiences on a regular basis.



CAST IRON POT

This cast iron pot is the perfect choice for soups and stews. Use the lid for an extra juicy result. The pot has extra handles to easily lift it or hang it above a fire. Delivered with non-stick treatment so that it is ready to be used on any stove or grill.
25 cm in diameter. 4 liters.



CHICKEN PAN

This chicken pan is built to cook a whole chicken or turkey directly on the grill grid. Pour some beer or other beverage in the pan to give meat an even juicier taste and add some vegetables for a complete meal. Delivered with non-stick treatment for easy cleaning.
28 cm in diameter.



SIZZLING PLATE

The sizzling plate will let you serve some of your signature fajitas straight off the grill. This sturdy plate and removable handle makes it ideal for use both on the oven and on the table. The wooden pad helps to absorb the heat and protects your table tops.
23 cm long, 14 cm wide.



WOK

Our wok boasts high edges, ensuring thorough cooking on all sides. As ingredients are tossed around, they benefit from quick and even cooking, thanks to the wok's uniform heat distribution. Featuring two round handles and a flat bottom, this wok is not only perfect for the grill but also makes a stylish addition to your table.
37 cm in diameter.





TWO-SIDE GRILL AND FRYING PAN - ROUND

Reversible cast iron pan that provides versatility to your grill. One side is flat and perfect for smash burger, and the other ribbed which is great for grilling steak, fish and chicken. Can be used on any type of grill.

36 cm in diameter.



TWO-SIDE GRILL AND FRYING PAN - HALF-MOON SHAPED

Two-sided grill and frying pan in cast iron, half-moon shaped. One side is ribbed just like a regular grill to get those nice stripes on the steak. Turn it around and use it as a flat frying pan.

Maxi 55 cm. Midi 47 cm.



CAST IRON GRILL GRID HALF-MOON SHAPED

Cast iron grill grid that provides a great heat dispersion and does not cool down easily when you add the meat on the grid. It also gives you those beautiful grill marks on the meat. Works perfectly combined with the half-moon shaped grill and frying pan.

Maxi 55 cm. Midi 47 cm.



CAST IRON GRILL GRID-ROUND

Use this cast iron grill grid on your Kamado Sumo to get a high and even heat dispersion and those nice grill marks. The grid is delivered treated so that it can be used on any grill and let you create those wonderful dishes with piece of mind.

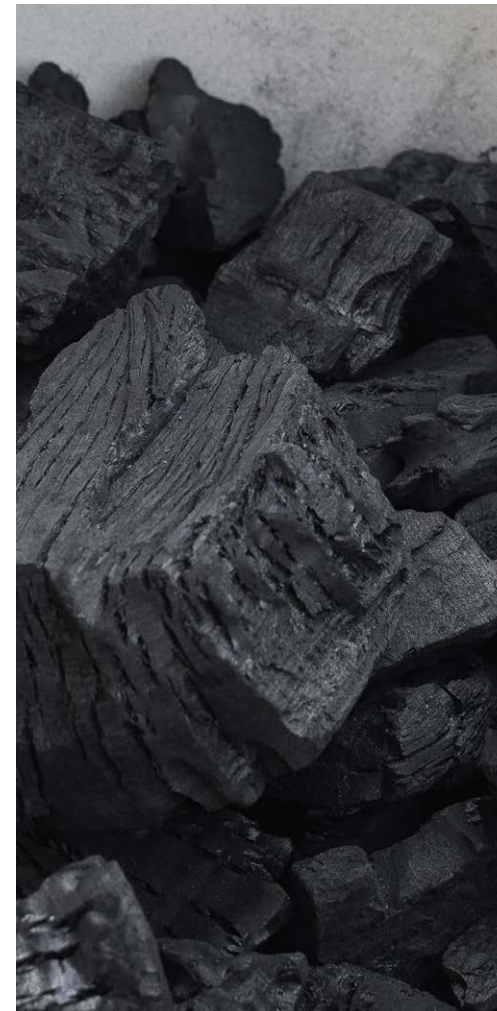
Junior 33 cm i diameter.



COWBOY GRILL GRID

Premium grill grid in cast iron for cooking with extreme heat. Place the grill grid at the lowest level of your Kamado Sumo, where the deflector plates are usually mounted, to grill your food just above the charcoal. And get that perfect cooking surface thanks to the high temperature.

Maxi 42 cm. Midi 36 cm.



GRILL TOOLS

Unlock unparalleled versatility with the broadest range of Kamado accessories on the market. Our ceramic grill has never been more versatile—prepare to be amazed by the myriad possibilities your kamado offers! From the ideal accessories for achieving perfect results to everything you need to become a true grillmaster, we've got you covered.



GRILL-FORK

Sturdy grill-fork made out of brushed stainless steel and a handle in durable acacia wood. Includes a hook so that you can hang it to the side of your Kamado Sumo with style. 46 cm long.



GRILL-TONG

A must tool at the grill to flip that steak or those vegetables. This sturdy grill-tong is built out of acacia wood and brushed stainless steel. 46 cm long.



GRILL-SPATULA

Sturdy spatula made out of brushed stainless steel and with a durable handle in acacia wood. Developed in collaboration with Kamado Sumos grillmasters. Includes a practical hook. 46 cm long.



BBQ TWEEZER

Kamado Sumos tweezers fits perfectly in the palm of the hand and is the perfect tool to handle meat and vegetables on the grill. You can also use it at the stove for conventional cooking when you are not using your Sumo. 30 cm long.



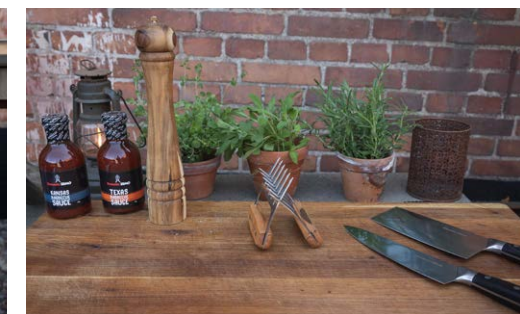
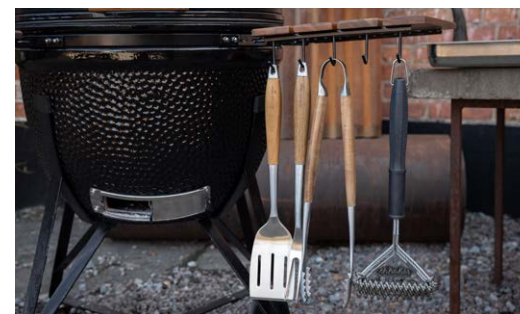
MEAT CLAWS

The perfect tool to handle bigger pieces of meat and to separate some pulled pork or chicken. Built in stainless steel with a handle built in elegant beech wood. 11 x 12 cm.



BBQ MOP

Soft and absorbing BBQ-mop brush on sauce better than a regular silicon brush in order to oil or marinate the meat in an even way. 45 cm long.





BUTCHER PAPER

Durable butcher paper to pack meat like brisket, entrecôte, chicken and fish or protect it from being dry while cooking on lower temperatures. The box is designed with a sharp edge in order to easily cut the paper.

No wax / no bleach / 70gsm.
30 m x 40 cm.



GRILL THERMOMETER

Get the temperature in less than a second with this thermometer, fitted with a large, back-lit digital screen. Extremely precise, with a margin of 0.1. Built in bottle opener.



MEAT TENDERER

Perfect tool to make the meat tender and delicious. With the help of 56 sharp needles, the piece can be marinated in a more effective way. Easy to use, just press it down with the palm of your hand.
10 x 8 cm.



CHEF-KNIFE

The Chef-knife is the best friend of the grillmaster – ready for any challenge at the grill or in the kitchen. This knife is designed to easily slice, cut and peel both meat and vegetables. In addition, the ergonomic and sturdy design and weight, makes it easy to handle and use.
20 cm long blade.



CHOPPER-KNIFE

Our BBQ Chopper knife cuts through any piece you might need to prepare for your grilling. Made out of premium german stainless steel to provide unmatched efficiency and sharpness. Treated for both heat and cold for a durable and flexible knife that will last a lifetime.
18 x 8 cm blade.



SLICER-KNIFE

Our BBQ Slicer knife is the perfect tool to slice those big pieces you pick of the kamado. Extra long blade to cut that brisket that rested all night to perfection. Treated for both heat and cold for a durable, flexible and rust-free knife.
30 cm long blade.



ALUMINUM TRAYS

Our aluminum trays in three different sizes are a must at the grill. That classic look and feel of aluminum trays are perfect for serving some burgers or steaks right of the grill and share that barbecue spirit with your company.

Small 24 x 16 cm
Classic 33 x 22 cm
Large 45 x 33 cm



BEER CAN CHICKEN

A grill cylinder in ceramic that is the perfect accessory to cook a whole chicken. Pour the desired drinks or ingredients in the cylinder that the chicken will absorb during the cooking - this results in a juicy meat, full of flavors.
10 cm high, 13 cm in diameter.



DRIP TRAYS

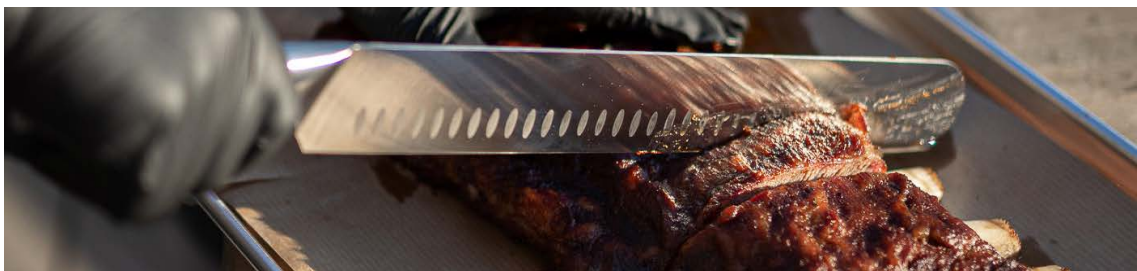
Kamado Sumo Drip Trays is a handy tray that fits all Sumo grills. These drip trays prevent the fat and meat juice to hit the grill which stops it from burning on the surface of it, and makes it easier to clean. Clean – Reuse – Recycle.
35 cm in diameter. 5-pack.



TEXAS CUTTING BOARD

Cut up the meat with style with this Texas-inspired cutting board that fits perfectly on the side-table of your grill or in the kitchen. A durable and sturdy cutting board, perfect for any type of cooking. The board is built with a dent along the sides to catch up any liquids from the ingredients.

Made out of: U.S maple, pacific maple and walnut tree
51 x 36 x 3 cm



SUMO TOOLS

Maximize the potential of your grill with additional Kamado Sumo accessories and tools. Elevate its versatility with more grill tools than ever before. Ensure your investment stays in pristine condition with our protective cover when not in use, and explore our range of compatible cleaning accessories to keep your grill looking and performing its best.



COVER

Custom made to size and weather resistant cover that will fit your Kamado Sumo. A must if you want efficient protection for your grill against rain or snow. We offer 5 different models, to cover our entire range of kamado grills.



CHARCOAL BASKET

Charcoal basket to use in the fire-box to improve the air flow to the charcoal. Just pick it out of the grill after every use and shake out any remains. Two models available: Maxi and Midi



GRID SCRAPER

Grid scraper without metal brush. Built with 3 rolls of stainless steel wire and a practical scrape all-in-one. Perfect for an efficient and safe cleaning of the grill grid with the risk of pieces separating and falling into the food. 40 cm long.



GRILL GRID GRIPPER

This practical and sturdy grill grid gripper will help you move both hot grill pans and the grill grid in a simple and safe way. 22 cm long.



ASH TOOL

Classy and functional tool that helps you clean and empty your Kamado Sumo from ashes in an efficient manner. Fits perfectly in the lower valve of every model. 46 cm long.



ASH SHOVEL

Cleaning the grill is important to keep it efficient and pristine. This ash shovel simplifies the task of cleaning out ash residue from your Kamado Sumo. 19 x 15 cm.





UPPER GRILL GRID

The upper grill grid provides an extra cooking surface for your grill and is best used when smoking or using the low-and-slow cooking method for larger amounts of food, or to grill sides and vegetables and more

Models: Pro / Maxi / Midi



RIB HOLDER

This practical holder makes it easier to cook some delicious ribs on your grill. Perfect when cooking low-and-slow in the Kamado Sumo for some juicy and tender ribs. Can fit at least 5 ribs.



HEAT DEFLECTOR - MINI / JR

The heat deflector protects the ingredients that need to be cooked for longer periods without direct heat from the grill. Makes it possible to use your Kamado Sumo Mini / Junior as an oven and cook with indirect heat, even with our smaller models.



ACCESSORY KIT

The perfect starting kit to get going with your Kamado Sumo!
Contains: Cover, grill scraper, ash shovel, grill plier, pizza stone and grilling gloves in leather.



GRILLMASTER GEAR

A true grillmaster always makes sure to have the right accessories for cooking with ease and functionality. These can cover anything from a practical apron and grilling gloves to a comfy t-shirt and a bottle opener to make sure that every moment by the grill is a good one.



GRILLING GLOVES IN LEATHER
Grilling gloves with an extra long sleeve to protect from charcoal and sparks. Made out of comfortable leather with heat insulating padding.



GRILLING GLOVES IN FABRIC
Double lined grilling gloves to prevent burning your fingers while grilling away. Provide a firm and comfortable grip with heat protection.



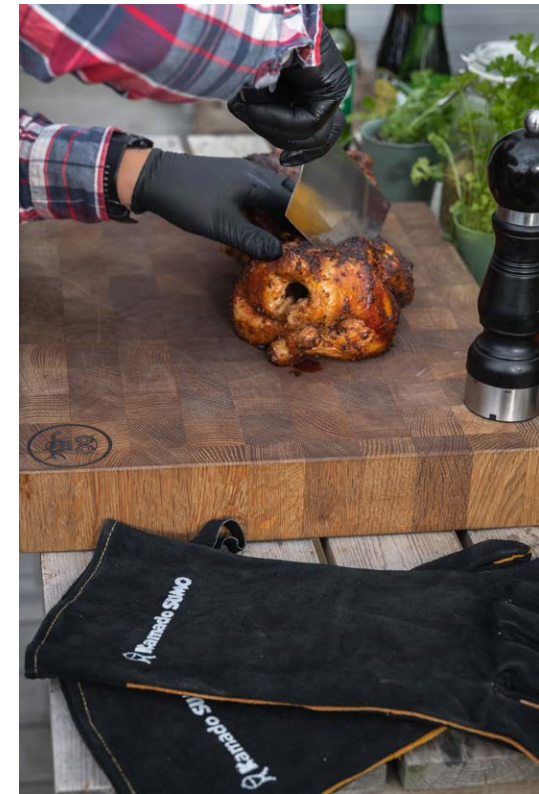
COOKING GLOVES
Perfect to handle ingredients and cook for bigger parties and events. An all-round glove of highest quality, made out of nitrile and approved for handling groceries.
Amount: 100 pcs / package
Sizes: M / L / XL



APRON IN WAXED COTTON
Impress your guests with this great looking apron in waxed cotton, with leather details and riveted metal buckles. Waxed cotton has that perfect quality feeling that all grillmasters want.
Color: Brown & black



APRON IN FABRIC
Classic black apron in fabric with two pockets, that can be used both in the kitchen and at the grill while preparing a nice dinner for your hungry guests.





BBQ SAUCES

Classic BBQ sauces with different flavor for all kinds of grilled foods you want to prepare.

Flavors:
Texas, Burger, Kansas, Koreatown
430 ml.



GRILL MASTER WINTER HAT

A quality, superwarm and well-designed beanie to show year-round who is the grillmaster in any kind of weather and storm and provide family and friends with delicious food. Stretchable material in ribbed acrylic. With a pom and embroidered logo.



Color



GRILL MASTER CAP

Nothing is better than a nice cap while grilling away in the summer sun. The Grill Master cap in trucker style has embroidered text and an adjustable strap in the back. Available in black and white.



KAMADO SUMO CAP

Classic baseball cap to grill without getting blinded by the summer sun. This Kamado Sumo cap is available in a black color with embroidered logo and an adjustable strap in the back.



OPENER - SUMO MINIATURE

The coolest bottle opener ever to open to open your beer with style while you are grilling! Made out of metal, so it has a pronounced weight and fits safely in the hand when you pop a cold one. It fits easily in the pocket or on the desk so you never need to be without your Sumo.
5 x 9 cm.



STICKERS

Awesome 3-pack stickers in vinyl with Kamado Sumos grilling cowboy on adventure. Perfect for the water bottle, computer, car or the fridge. Anywhere you might want to brag about your grill and remember that it's time to fire up that Sumo!
10 x 15 cm.
3-pack.



LET'S GO GRILLING T-SHIRT

The favorite t-shirt of the true grillmaster, in a soft and comfy 100% organic cotton. With the design showing an old Volvo with a grill on the roof, on the way to new grilling adventures.

Unisex model with a premium fit
Rolled up sleeves
100% organic cotton
Color: Olive-green
Size: M - L - XL



GRILL MASTER T-SHIRT

An incredibly soft and comfy 100% organic cotton t-shirt that will be a summer favorite for any grillmaster while grilling away.

Unisex model with a premium fit
Rolled up sleeves
100% organic cotton
Color: Black
Size: M - L - XL

JOHAN JURESKOG

Chef Johan Jureskog, a key member of the national cooking team for nearly a decade, boasts multiple world championships and Olympic victories. His restaurant AG, awarded Sweden's Meat Restaurant of the Year for three consecutive years, now ranks among the world's top ten. Johan's love for burgers, showcased on TV during his quest for the best in the USA, led to the creation of Jureskogs—a burger chain focused on "fast-food without junk." Throughout his successful career, Johan has prioritized high-quality ingredients in all his ventures, earning him a reputation for excellence.

**KAMADO SUMO
GRILL MASTERS**

ALBIN WESSMAN

Albin Wessman, a leading figure in Sweden's culinary scene, stands out as one of the country's most creative food innovators. Renowned as the head of distinguished Stockholm restaurants like Adam/Albin, Misshumasshu, and the summer paradise Ön, Albin honed his skills at Mathias Dahlgren's restaurant. There, he mastered the art of cooking the finest Swedish ingredients from soil, sea, and forest to perfection. In 2022, Adam/Albin received a Michelin star, a testament to Albin's culinary excellence. A proud user of Kamado Sumo, Albin draws inspiration for his diverse dishes. Infused with a pronounced Asian influence and a modern touch, his creations deliver extraordinary food experiences.

STEP INTO OUR WORLD

Step into BBQ heaven and see our full range of Kamado Sumo models and accessories in our showrooms in Stockholm, Sweden and Alicante, Spain.

SWEDEN: Ingemarsgatan 6, Stockholm
SPAIN: Calle Alhambra 5, La Zenia, Alicante

WARRANTIES

All Kamado Sumo are sold with a limited lifetime warranty for material- and manufacturing defects on all ceramic components (including the whole ceramic unit, the fire box and fire ring) for the original owner. The metal components, stainless steel and cast iron components on your Kamado Sumo (including metal rings, hinge mechanism, grill grid and vents) are covered by three years warranty for the original owner.

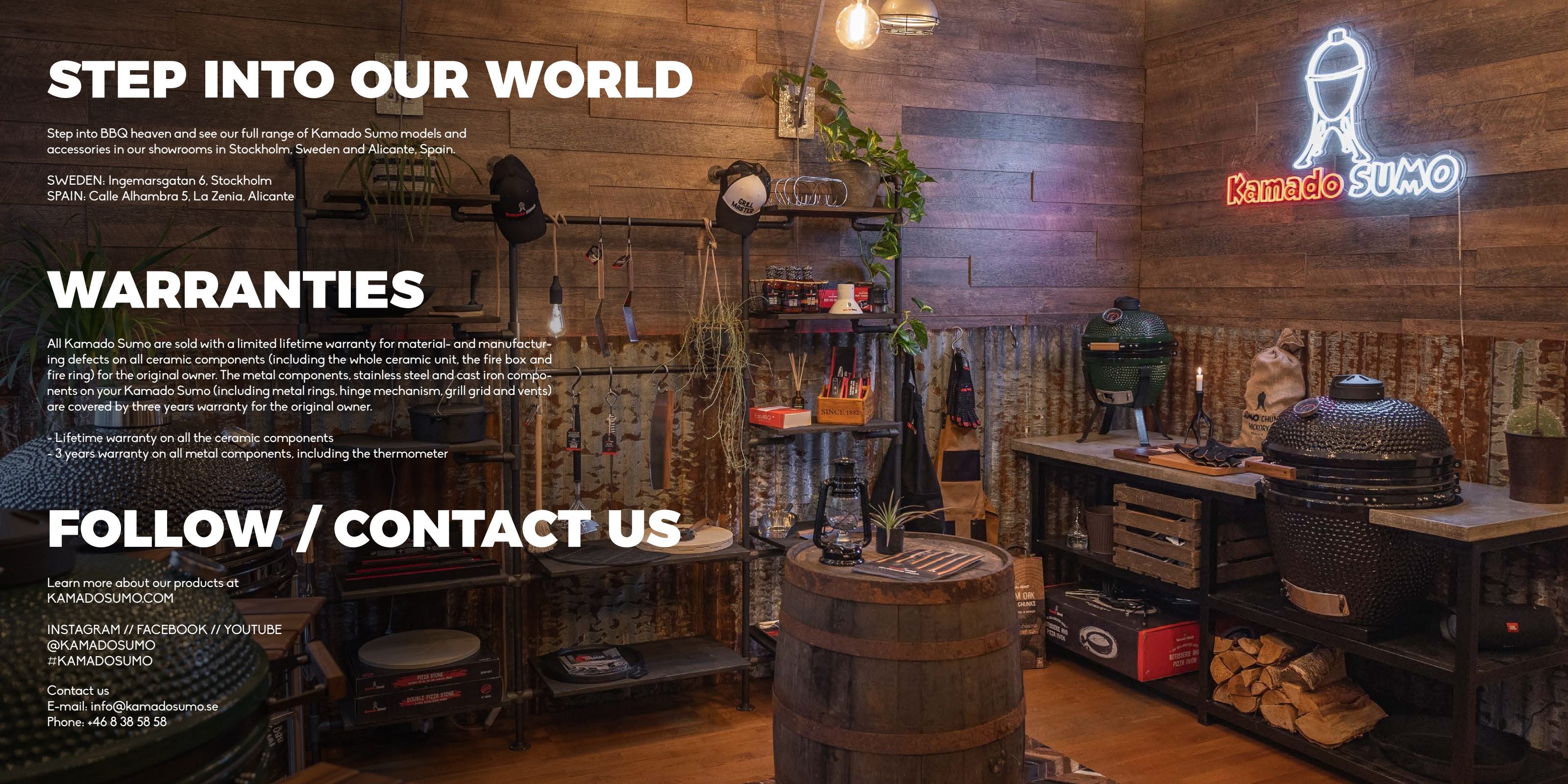
- Lifetime warranty on all the ceramic components
- 3 years warranty on all metal components, including the thermometer

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**TIME
TO
FIRE
UP
THE
GRILL**





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