**Best Kamado Grills for 2019**

Some barbeque folks must have noticed that buying a versatile grill means you have to make the sacrifice somewhere else; be it in pricing, or core functionality, you’d really have to give something up. There are exceptions to this trend, however, and Kamado Grills are one such exception. Kamado grills are very portable and versatile grills that have been in use for a really, really long time (some 3,000 years), and have managed to balance everything else in order to give an all-round quality grill experience; they can be smokers, pizza ovens, roasters, and grills, all in one compact package. In this piece, we take a look at the very best of Kamado grills that can be bought in 2019.

**Kamado Joe Classic II 18” Charcoal Grill**

Kamado Joe has been around for quite some time now, making Kamado grills, and they’ve made a name for themselves while they’re at it. The company has approached the manufacture of Kamado grills with much improvement and innovation. The Kamado Joe Classic II 18” charcoal grill was given a design reboot in 2017. The dome hinge, for example, is now an air-lift hinge, which by effect, has reduced the weight of the entire dome by 96%.

The Joe Classic utilises a new kind of cooking system: multilevel “divide and conquer” cooking system: It is a system whereby two half racks are used on different levels instead one full grill rack. This doubles the cooking area and allows you to cook different foods on different surfaces by creating separate temperature levels. This is the most useful feature of the Joe Classic, amongst the other new features, like the new easy-clean, slide-out ash tray and the redesigned firebox. It would please would-be buyers to know that there are no additional accessories needed with the Joe Classic.

What might not satisfy them, though, is the price-to-size ratio. They would be paying more for 406 sq. inch of cooking area (which is small). But other than that, the Kamado Joe Classic II 18” charcoal grill is perhaps the best Kamado Grill right now in 2019, and that due to the better design and the multi-level cooking system it has.

**Char-Grilla Akorn Kamado**

Kamado Grills are more expensive than normal charcoal grills, and for folks who are wanting to try out Kamado grills for the first time, they’d need an option that doesn’t cost significantly much. The Char-Grilla Akorn Kamado is that kind of option, and it provides budget-friendly barbeque.

The Char-Grilla comes with a primary cooking space of 314 sq. inches, which can be expanded by another 133 sq. inches of additional rack. It comes in a body made of 22-guage steel, with cast iron grill grates. The outer part of the grill is powder-coated, while the inner part is porcelain-coated, it also has a double wall insulation and a lid lock mechanism that ensures the heat doesn’t escape through the door seams. All of that makes for a grill that’s sturdy, durable, and efficient. The cut-backs that there are include: the inconsistent quality control which would sometimes have users getting their unit with some parts missing, and the fact that some of its parts are made of steel, which is prone to rust upon exposure to the elements.

Despite the cutbacks, the Akorn Kamado is still a very good entry level Kamado grill that’s good for folks who are just trying their hands on Kamado grills. Being an Entry-level Kamado grill, it is geared towards users who are hoping to get a feel of Kamado grills, and then move to higher end options later on. Even for those sets of people, there’s the chance of staying with the Akorn Kamado for its reliability and functionality.

**Grilla Grills Kong Ceramic 24” Kamado Grill**

The Kong Kamado sits pretty in the league of best Kamado Grills you can buy in 2019. It’s from a relatively new company and they’ve figured out a way to offer all the high end components of a Kamado Grill for a much lower price. The Kong Kamado has got some really nice, high-end features, such as the 643 sq. inches of cooking space, the Bamboo side shelves and sturdy swivelling casters.

The Kong Kamado offers more value for less, and other high-end Kamado would demand a lot more for less than what the Kong Kamado offers; there’s heat control and fuel management, both of which the Kong Kamado handles really well. Users would appreciate its portability too, thanks to the heavy duty wheels and the swivelling casters. However, there’s no getting away from the fact that the company behind the Kong Kamado are relatively new, and that means customers don’t get the security of a long history of customer support; other than that, there’s the confusing size label on the unit – the units are marketed as 24 inch grills, but taking a measurement reveals that the main grill is 20 inches in diameter.

If those flaws aforementioned can be overlooked, the Grilla Grills Kong Ceramic 24” Kamado grill is really good value for money.

**XLarge Big Green Egg**

The best high-end Kamado grill one can come across in 2019 is the XLarge Big Green Egg, and it is unsurprisingly so, given the reputation the Big Green Egg has garnered over the years. Since 1974, the Big Green Egg has been working to improve what is said to be the “modern iteration” of Kamado grills, and to a large extent, it’s been achieving positive results. The XLarge Big Green Egg has some features that are second to none; its insulative properties and some other design qualities aren’t something you would see in any other Kamado grill.

The XLarge Big Green Egg is filled with high quality materials like the NASA-developed ceramics, a patented vent system, stainless steel grates and opening hinges. It also got a near perfect insulative properties that allows for greater heat retention. The signature green color of the grill won’t fade even after exposure to extreme heat or the elements; showing the great attention to detail that has gone into the development of the grill.

All of these come at a (literal) cost, however, and customers would have to pay, even for features that ought to be standard; which kind of makes purchasing a unit a bit prohibitive. On top of that, the XLarge Big Green Egg isn’t available online, and potential buyers would have to find a selected physical dealer in order to purchase one.

If you have the cash, and can get to a physical dealer, the XLarge Big Green Egg is pretty much the best Kamado Grill you can find.