

Kalamazoo Gravity Smoker

USE AND CARE GUIDE



Important Safety Warnings

This appliance is FOR OUTDOOR USE ONLY. It is not to be used inside a garage, other building or any type of enclosed area.

Do not use below overhead combustible surfaces.

Do not use on combustible decks or other surfaces.

WARNING: Failure to follow the information in this Use and Care Guide exactly may result in fire, causing property damage, personal injury or death. Read and follow all warnings and instructions before assembling and using the appliance.

WARNING: This appliance is not intended to be installed in or on a boat or recreational vehicle.



WARNING: CARBON MONOXIDE HAZARD

Burning charcoal inside can kill you. It gives off toxic carbon monoxide fumes, which have no odor and can cause death without adequate ventilation.

NEVER burn charcoal inside homes, vehicles or tents for any reason.



WARNING:

Do not store or use gasoline, propane cylinders or other flammable vapors or liquids in the vicinity of this smoker.



WARNING:

Surfaces of the smoker may become hot during use. Use caution.

***IMPORTANT:** Damage caused by a failure to heed the warnings or follow the safety instructions and practices described in this Use and Care Guide is not covered by the warranty.*

This Use and Care Guide contains important information necessary for the proper assembly and safe use of the smoker.

Read and follow all warnings and instructions before assembling and using the smoker.

Follow all warnings and instructions when using the smoker.

Keep the Use and Care Guide for future reference.



Version 05.13.2026

Thank you for choosing Kalamazoo Outdoor Gourmet cooking equipment.

Because of the high performance nature and unique design of the Kalamazoo Gravity Smoker, we recommend familiarizing yourself with this book before using your smoker for the first time. Your *Use and Care Guide* contains important safety information as well as helpful guidance for successful cooking experiences and care. Following the guidance of this book will help ensure many years of outdoor cooking enjoyment.

Should you ever have any questions about cooking with or caring for your smoker, we are here to help. Contact Kalamazoo Outdoor Gourmet Customer Service at:

+1.800.868.1699

or

customerservice@KalamazooGourmet.com

Please have your model number and serial number ready or include it in your email.

Model Number

- ☐ K-SMOKE-36-2-1-S-SS
- ☐ K-SMOKE-38R-2-1-S-SS-NT

Serial Number

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Safety Information

Safe Operation

WARNING: When in use, portions of your smoker get hot enough to cause severe burns. Children and pets should never be left alone or unattended in the area where the smoker is being used. Never allow children to sit, stand or play on or around the smoker.

IMPORTANT: Improper use or installation is dangerous. Because this smoker produces intense heat, the risk of accidents or potential injuries is increased. Extreme care must be taken. Carefully follow all instructions, including the following:

- To reduce the risk of fire, burns or other injury, read this Use and Care Guide thoroughly. Begin by ensuring proper installation and servicing. Do not repair or replace any part of the Gravity Smoker yourself unless it is specifically recommended in this Use and Care Guide. All other service must be carried out by a qualified technician.
- Do not operate the smoker under an unprotected combustible construction. Use only in a well-ventilated area. The smoker is for outdoor use only.
- Only use the smoker on a hard, level, non-combustible surface that is capable of safely supporting the smoker's weight.
- Never allow children to operate the smoker. Do not store items of interest to children in, on or around the smoker.
- Do not leave the smoker unattended when in use.
- When lighting the smoker, always pay close attention to what you are doing.
- Always use dry protective gloves when working with hot surfaces or cooking tools: moist or damp gloves may cause steam burns. Never use a towel or bulky cloth in place of gloves. Do not let pot holders touch hot portions of the smoker or allow them to get near the open flame.
- Always make sure the charcoal chute door is completely closed and sealed in order to maintain control of the charcoal fire. If the charcoal chute door is open, or even partially open, the charcoal fire will have too much airflow and will become extremely hot.
- When the smoker is hot, do not touch the fire door or adjacent surfaces, any part of the food chamber interior or any surface near the charcoal chute door or chimney. These areas become extremely hot and may cause severe burns.
- Keep all electrical cords away from the hot surfaces of the smoker.
- Use only with a GFI protected circuit. Use only extension cords approved for outdoor use.
- Do not obstruct any of the openings on the smoker, including the louvered door, or otherwise obstruct the flow of combustion and ventilation air. See installation clearances specifications for proper installation.
- Make sure that no combustible materials, including dry leaves or other yard debris, are underneath the smoker. If toe kicks are installed, remove the toe kicks and clean out the area below the smoker before use. Allow sufficient time after each use for the fire to die and ashes to cool completely before cleaning.
- Be sure the smoker is completely cool before using any aerosol cleaner on it or near it. The chemical used for aerosol propellant could ignite in the presence of heat.
- Do not heat unopened food containers in the smoker. The build up of pressure resulting from the heat may cause the container to burst.

California Proposition 65 Warning:

The burning of charcoal and wood cooking fuel generates some by-products that are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate the smoker according to this Use and Care Guide and ensure you provide good ventilation.

Gravity Smoker Location

The built-in version of the Kalamazoo Gravity Smoker is designed for installation into non-combustible outdoor structures. Do not install into combustible cabinetry or surrounds.

Choosing a Location: This smoker is for outdoor use only. See the following page for more information.

- Do not place the smoker where it is likely to be bumped into or inadvertently touched by passers by. The exterior surfaces of the Gravity Smoker can become hot.
- Minimum clearance between sides/back of unit and any combustible construction is 6 inches.
- Never locate the smoker in a building, breezeway, shed or other such enclosed areas.
- The smoker is not intended to be installed in or on a boat or recreational vehicle.

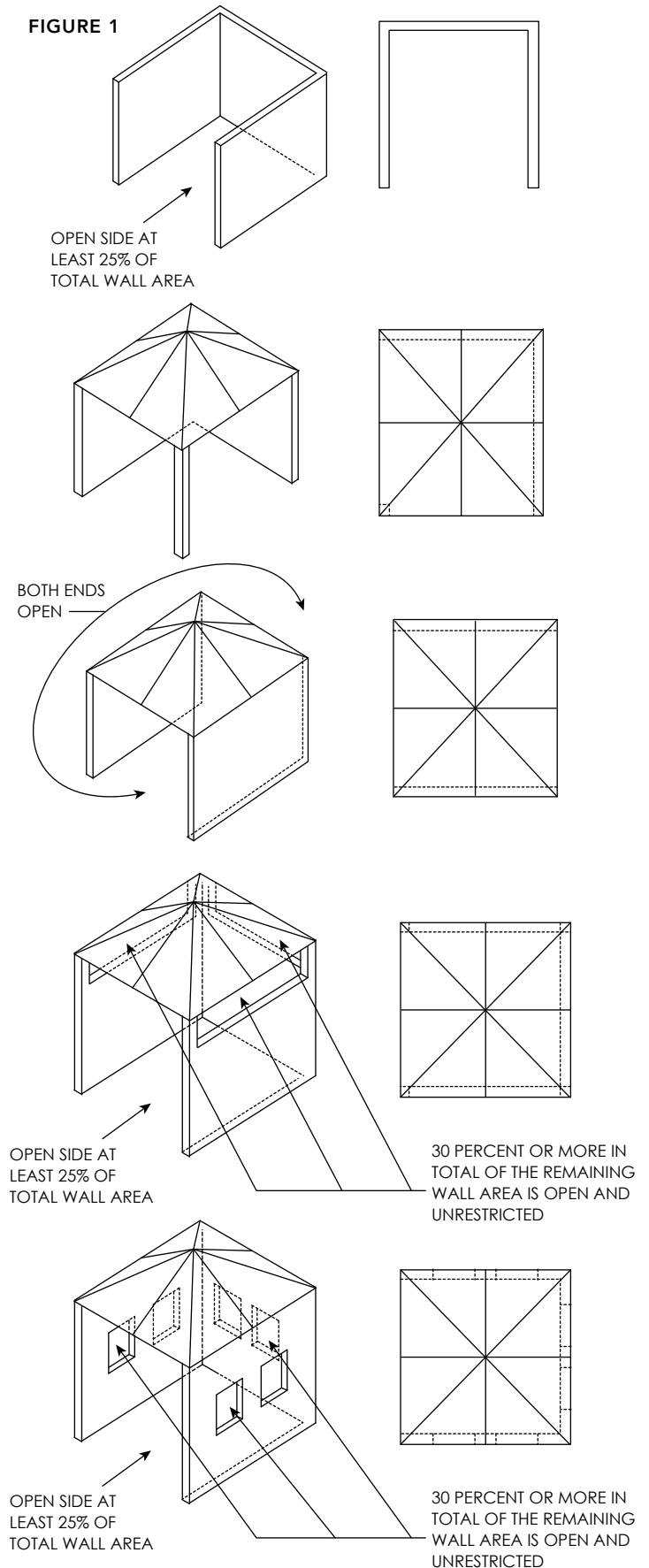
IMPORTANT: *The Gravity Smoker is only for use with heat-resistant countertops. See installation instructions for additional information.*

Outdoor Use

The Kalamazoo Gravity Smoker is an outdoor appliance and must only be used outdoors. Do not use in a building, garage, or any other enclosed area. The following are the strict requirements for outdoor use as described in the North American appliance certification standards.

1. An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings;
2. An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings; or
3. An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.

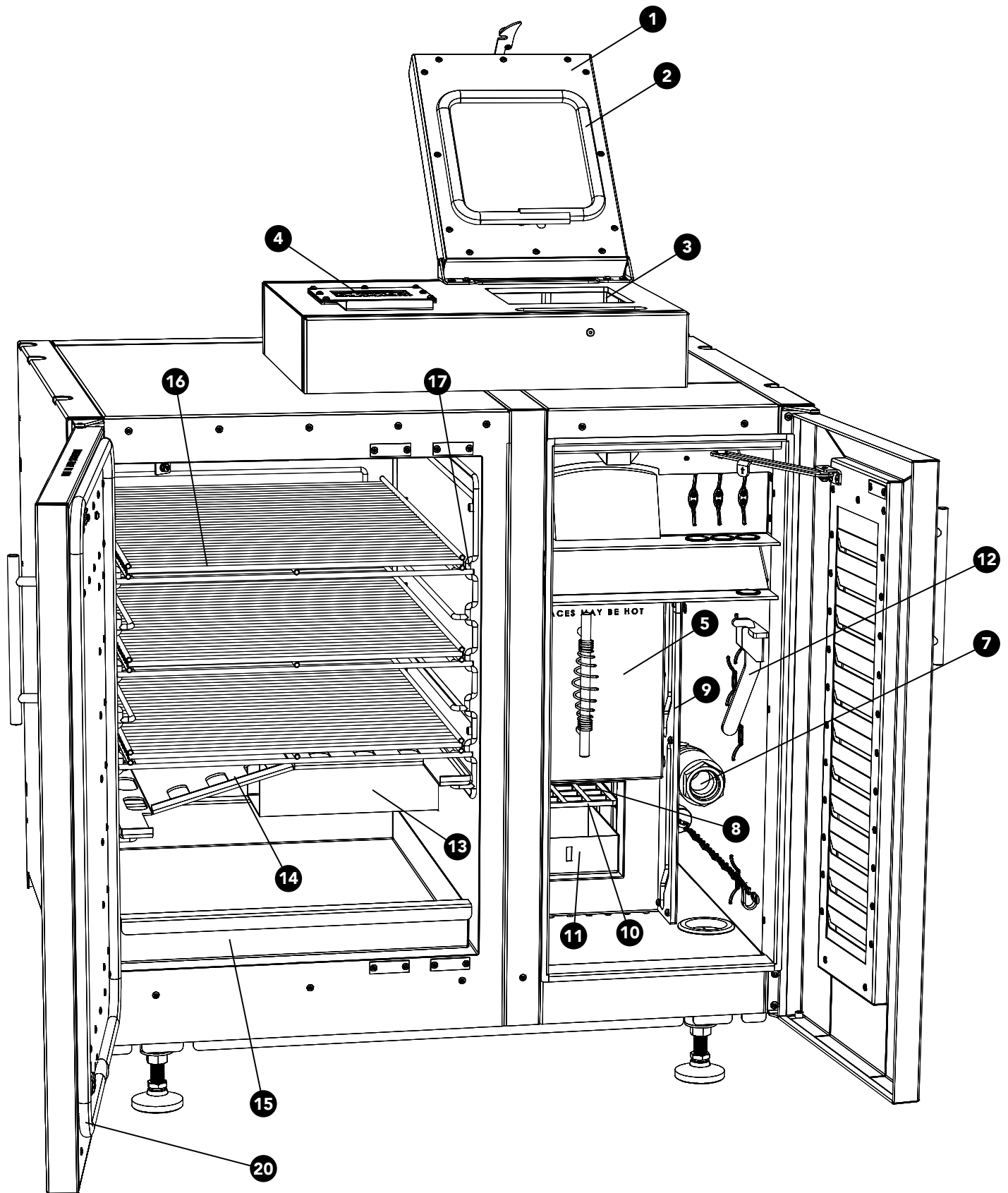
FIGURE 1





Anatomy of the Smoker

1. **CHARCOAL CHUTE DOOR:** The charcoal is loaded into the charcoal chute through the charcoal chute door. The charcoal chute door must remain closed and tightly sealed while the smoker is being used. Keep the door latched to compress the seal.
2. **CHARCOAL CHUTE DOOR GASKET:** The charcoal chute door gasket seals the charcoal chute. A good seal is critical to the proper operation of the Gravity Smoker. Inspect the gasket occasionally to maintain proper function. The gasket can be easily replaced without special tools.
3. **CHARCOAL CHUTE:** Up to seven pounds of charcoal can be loaded into the charcoal chute as fuel for the fire. We recommend all-natural hardwood lump charcoal. Between 10 and 20 chunks of dry hardwood can be mixed in the chute with a full load of charcoal.
4. **CHIMNEY AND DAMPER:** Smoke exits the pit through the chimney. The damper should be fully open when the smoker is in use. Adjusting the damper will have very little or no effect on pit temperature. Close the damper to shut down the pit and to keep it sealed when not in use.
5. **FIRE DOOR:** The insulated fire door opens and closes along a pair of tracks. The fire door should remain tightly closed when the smoker is in use. Ensure no charcoal or other debris on the cabinet floor interferes with the door fully closing. Wear insulated protective gloves when operating the fire door.
6. **FIRE DOOR GASKET (NOT SHOWN):** The gasket on the back of the fire door helps contain the heat of the fire, and is important to managing the airflow.
7. **AIR INLET:** The Billows Blower seats into the air inlet to supply heat to the fire. A brass plug seals the air inlet when you want to shut down the smoker and snuff the fire.
8. **FIRE CHAMBER:** The fire chamber is behind the fire door and is where the charcoal burns.
9. **FIRE DOOR TRACKS:** "J-hooks" at the top of the fire door tracks allow the door to stay open while you light the fire. Drop the door into the J-hooks to keep it open. Lift the door and pull the top forward to close the door. Wear protective gloves when the smoker is in use.
10. **FIRE GRATE:** Charcoal in the charcoal chute rests on the fire grate. Ensure the fire grate is in position before loading charcoal.
11. **ASH PAN:** The ash pan collects the ash from the burning charcoal above. Use insulated protective gloves and the ash pan tool when handling the ash pan.
12. **ASH PAN TOOL:** The ash pan tool is used for handling the hot ash pan. Wear insulated protective gloves when working with the ash pan and tool. For convenience, the ash pan tool hangs on the side wall when not in use.
13. **SMOKE TUBE:** The smoke tube connects the fire chamber to the cooking area, transferring heat and smoke into the pit.
14. **HEAT DIFFUSER:** The heat diffuser distributes heat and smoke within the pit. Ensure the heat diffuser is in the correct orientation and pushed all the way into the pit, touching the back wall.
15. **GREASE PAN:** The grease pan collects drippings inside the pit. Clean the grease pan after every cooking session to avoid the risk of grease fires in the pit.
16. **PIT SHELVES:** Three stainless steel pit shelves are included. Food is placed directly onto the shelves for smoking. The shelves are adjustable.
17. **PIT SHELF SUPPORTS:** The shelf supports on each side of the pit can be removed for cleaning.



- 18. CHARCOAL CHUTE DOOR LATCH:** Keep the latch locked to ensure a tight seal when the smoker is in use.
- 19. PIT DOOR:** The insulated pit door helps maintain the smoker's efficiency.
- 20. PIT DOOR GASKET (PREVIOUS PAGE):** The pit door gasket seals the pit. Inspect the gasket occasionally to maintain proper smoker operation. The gasket can be easily replaced without special tools.
- 21. VENTILATED DOOR:** The ventilated door covers the fire side of the Gravity Smoker. The ventilated door should remain open while the smoker is in use.
- 22. DOOR STAY:** A door stay props the ventilated door open. Lift the stay to close the door when the smoker is not in use.
- 23. COMPUTER SHELF:** The pit computer can be mounted to the computer shelf while the smoker is in use. Remove the computer and store indoors when the smoker is not in use.
- 24. PIT COMPUTER:** The Signals pit computer monitors and controls the smoker pit's temperature.
- 25. EXTENSION CORD OPENING:** Use an outdoor-rated, single-plug extension cord, connected to a GFI outlet, to power the pit computer. Route the end of the extension cord up through the floor of the smoker to connect to the pit computer's AC adapter.
- 26. BILLOWS BLOWER:** The blower mounts into the air inlet to supply fresh air to the fire. The blower connects to and is controlled by the pit computer. Remove the blower and store indoors when the smoker is not in use.
- 27. BLOWER DAMPER:** The blower damper limits the air supplied to the fire, particularly when the blower is not blowing. The damper should be fully open when starting the pit, but can be partially closed to limit the pit temperature while smoking.
- 28. BLOWER ADAPTER:** The included adapter is needed to mate the blower to the air inlet.
- 29. BRASS PLUG:** Remove the Billows Blower and insert the brass plug to snuff the fire and seal the air inlet when the smoker is not in use. The brass plug has a chain to tether it to the smoker.
- 30. CABLE MANAGEMENT:** Cleats are located in key areas for cable management. Use care not to kink any cables or wind them too tightly. The temperature probe cables can be damaged if bent too acutely.



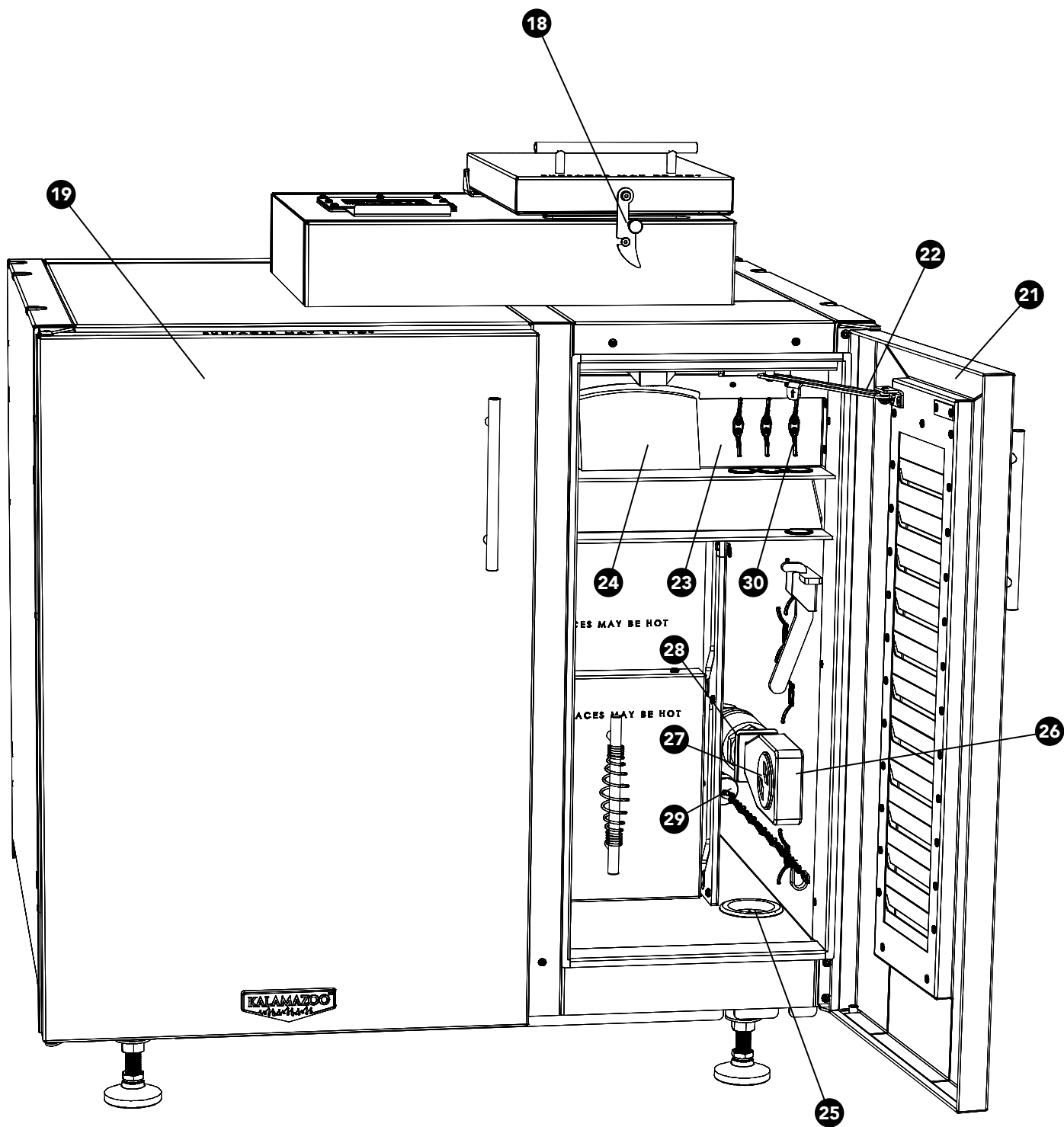
ThermoWorks® Signals® Pit Computer

Included with one pit probe, pit probe bracket, three food probes, and power supply.



Billows® Blower

Included with damper (packaged separately), mounting adapter (packaged separately), and power splitter.





Operation

How Does the Smoker Work?

The Kalamazoo Gravity Smoker is a sophisticated, gravity-fed charcoal smoker. The heat comes from a real charcoal fire, and flavorful smoke comes from just a few wood chunks. The smoker is extremely efficient because it is a sealed and insulated system. Just seven pounds of charcoal will keep the pit at 225°F for up to 16 hours.

It is called a gravity-fed smoker because the charcoal fire replenishes itself. The charcoal loaded into the charcoal chute rests on a fire grate at the bottom of the chute. Slightly above the fire grate, the smoke tube directs heat and smoke from the fire chamber into the pit. Because the smoker is a sealed system, only the charcoal that is below the top of the smoke

tube has the oxygen it needs to burn. As the charcoal burns, more charcoal slides down the chute to take its place.

To generate more flavorful smoke, large, dry hardwood chunks can be mixed into the charcoal. Fist-size chunks of wood are best. Do not use wood chips, pellets, or sawdust.

The pit computer controls the pit's temperature. A thermocouple probe monitors the temperature inside the pit, and the computer stokes the fire by activating the blower to maintain the temperature you selected on the computer. The charcoal fire burns hotter when the blower is active.

IMPORTANT NOTE: *The pit computer and blower can only raise the pit temperature; they cannot lower it. You may need to partially close the yellow blower damper to keep the computer in control. The pit will have a "natural" temperature during any given smoking session. This is the temperature the pit maintains without the blower in operation. Restricting airflow by closing the damper will lower the natural temperature, making the blower needed. It is desirable to adjust the damper so that the natural temperature is lower than the desired pit temperature.*

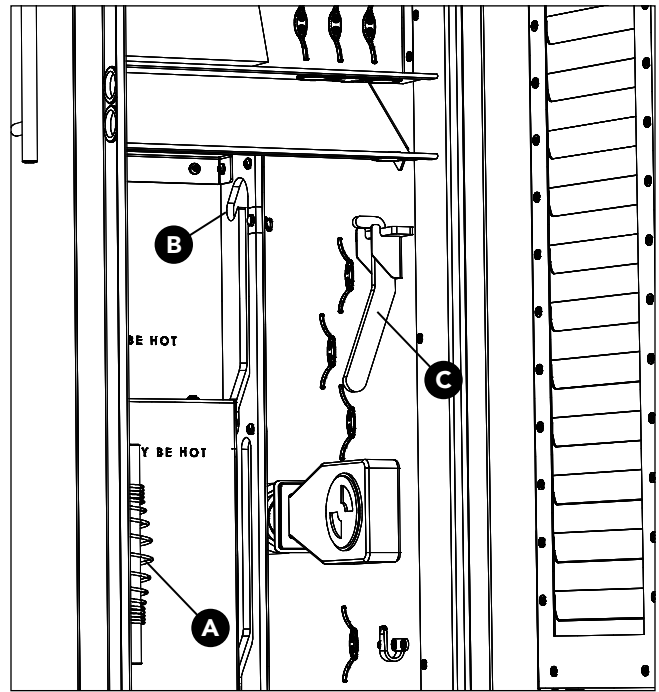
Tips for Success

- Read this entire owner's manual before using your smoker.
- Close the fire door before loading charcoal to prevent it from spilling out the front of the chute at the bottom.
- Use all-natural hardwood lump charcoal for fuel. Do not mix wood into the charcoal load.
- Optional: Mix hardwood chunks into the charcoal. 12 to 18 chunks spread throughout the height of a full column of charcoal will provide flavorful smoke.
- Set up the pit computer, including the power supply, blower connection, and probe connection(s), and set the desired pit temperature before lighting your smoker.
- Make certain the blower is connected to power, is installed in the air inlet, and that the blower damper is fully open.
- Preheat the pit for a full hour so that the entire pit chamber is evenly heated before adding food.
- Always wear protective insulated gloves when working with the fire door or ash pan.

Working with the Fire Door and Ash Pan

Safely Operating the Fire Door

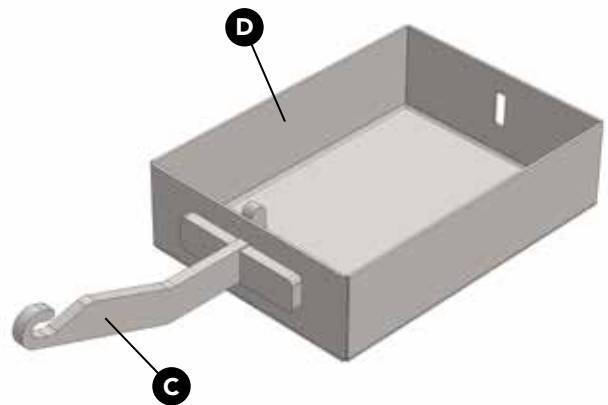
- Wear protective, dry, insulated gloves when operating the door.
- To open the door, smoothly lift up by the insulated handle **A** with a gloved hand. "J-hooks" **B** at the top of the track will hold the door in the open position.
- Always check the floor beneath the fire door opening, and remove any coals or debris that might interfere with a proper seal when the fire door is closed.
- To close, lift the door by the insulated handle **A** with a gloved hand and pull gently towards yourself to guide the door out of the "J-hooks" **B** and down the track.
- Push down to ensure the door is fully seated and the fire door seal is tight.



Safely Handling the Ash Pan

The ash pan tool **C** is designed to help you safely pull the ash pan **D** out of the firebox to empty. Wear protective, dry, insulated gloves when working with the ash pan.

- With the fire door open, insert the 90° hook on the end of the ash pan tool through the slot in the front of the ash pan so that the flat face of the ash pan tool rests flush against the face of the ash pan.
- Lift the ash pan out of the fire chamber to empty.
 - If you need to set the ash pan down, be sure to set it on a fireproof surface that will not be damaged or discolored by heat. The ash pan can be extremely hot when the smoker is in use.
 - If you set the ash pan down, remove the ash pan tool from the ash pan. The weight of the handle on the ash pan tool can be enough to cause the ash pan to tip over, spilling hot coals.



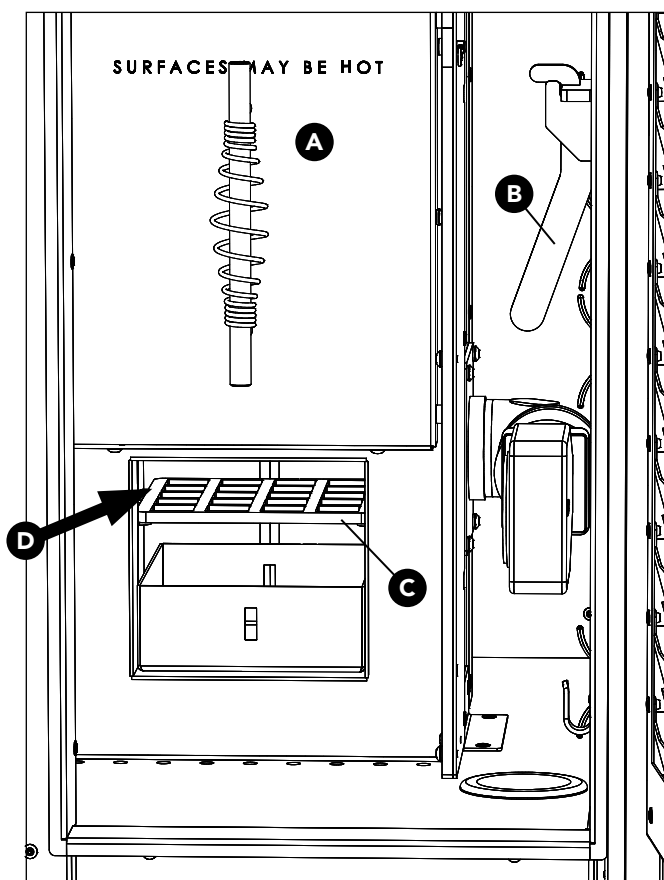
Before Lighting Your Smoker Each Time

1. Ensure the smoker is clear of combustible materials, liquids, gases, and vapors, including alcohol, gasoline, aerosol containers, and dry goods. Keep electrical cords away from hot areas of the smoker.
2. Safely dispose of any ash in the ash pan, and reposition the empty ash pan behind the fire door. Close the fire door.
3. Do not use the smoker with overly loose-fitting clothing, especially loose sleeves that may come in contact with the hot surfaces.
4. Have protective insulated gloves ready.
5. Fully open the chimney and blower damper.
6. Connect the pit computer, blower, and temperature probe(s). Ensure that cables do not interfere with the proper sealing of the pit door or the operation of the fire door. Set the desired pit temperature.

Lighting Your Smoker with a Plumber's Torch

We recommend using the Bernzomatic TS4000 Trigger Start Torch with a 14.1-ounce standard propane, butane or MAP gas fuel cylinder. These are available at most large hardware stores. The TS4000 features a reliable trigger start and a button to keep the flame on without having to keep the trigger held.

1. Follow steps one through six for "Before Lighting Your Smoker."
2. Close the fire door to keep charcoal from spilling out.
3. Top off the charcoal load as needed. Close and latch the charcoal chute door.
4. Open the fire door **A**. Use the ash pan tool **B** to shake loose ash from the fire grate **C**.
5. Use a plumber's torch to start the charcoal. Aim the torch flame into the space **D** above the fire grate and below the top of the door opening. 45 seconds on the left side of the opening, followed by 45 seconds on the right side, should be enough to start a dry load of charcoal.
6. Check to make sure nothing is on the floor of the cabinet in front of the fire chamber that might keep the fire door from sealing properly, then close the fire door.
7. Confirm the computer is set and connected properly, the blower is blowing air, the chimney and blower dampers are fully open.
8. Pre-heat for one hour.



Clean and Season the Smoker Before First Use

To remove contaminants that may alter your food's flavor, we recommend a thorough cleaning, followed by a short burn (without food) to season your smoker.

Use a solution of dish soap and water to wash the pit shelves, heat diffuser, and grease pan. Rinse thoroughly and reinstall in the smoker.

Load the charcoal chute to about 50% full. (Do not use any wood when seasoning the smoker.) Set the pit computer temperature to 300°F, and start the smoker. Let the smoker run for two to three hours.

Once this process is complete, the smoker is ready for cooking.

Cooking in Your Smoker

Typical Smoking Temperature:

Whether you are smoking ribs, pulled pork, salmon fillets, or a whole brisket, you cannot go wrong with a pit temperature of 225°F. Higher temperatures can shorten smoking time, but 225°F is a tried-and-true barbecue standard.

Typical Pre-heat Time:

On a summer day, the pit computer should read 225°F within 1 hour of lighting the unit. We recommend preheating the pit for a full hour to allow the temperatures of the various pieces of metal inside the pit to stabilize.

Controlling the Temperature:

If smoking at 225°F, slide the blower damper to 25%-50% once the pit computer indicates the pit has reached the desired temperature. This will restrict the air and keep the temperature from rising above the target. This might not be needed for higher smoking temperatures. When the pit is running steadily at the desired temperature, you want the blower to be active occasionally, but not constantly. Check the pit computer instructions to understand the blower operation.

How to Use Water when Smoking (Optional):

Water is not necessary in the Kalamazoo Gravity Smoker. Smoked meats will turn out moist and tender without a water pan. However, if you would like to use water in the smoker, you have three options for doing so:

- Partially fill the grease pan with water.
- Place a pan of water in the grease pan.
- Place a pan of water on top of the flat portion of the heat diffuser.

Adding Wood:

Without adding any wood, the charcoal fire will impart a very subtle smokiness. For more flavor, dry chunks of your favorite hardwood can be mixed into the charcoal column. A full charcoal column should contain no more than 18 wood chunks mixed with the charcoal. Even spacing of wood throughout the height of the column will result in more consistent smoke throughout the cook.

Warnings:

Never use wood pellets or wood chips as cooking fuel or as a smoke source.

The charcoal chute door can be opened briefly to top off the fuel while cooking. Do not leave the charcoal chute door open for longer than 30 seconds while there is an active fire in the smoker. Leaving the door open will cause the fire to spread inside the charcoal column beyond control.

Using the Pit Computer

The included Signals pit computer is ideal for use with the Kalamazoo Gravity Smoker. For complete instructions on using the computer and the blower, please consult the ThermoWorks user guides.

Noteworthy Features:

The pit computer uses a temperature probe to monitor the pit's internal temperature. A blower, connected to the computer, stokes the fire to maintain the programmed pit temperature.

Food temperature probes are also included. These thermometers can be used to monitor the internal temperature of food without opening the pit door. High- and low-temperature alarms can be set for all four temperature probes.

The computer understands the pit's operation. It can sense when the door is open, so it will not unnecessarily stoke the fire just because you wanted to take a peek at your barbecue.

Important Notes Regarding the Pit Computer:

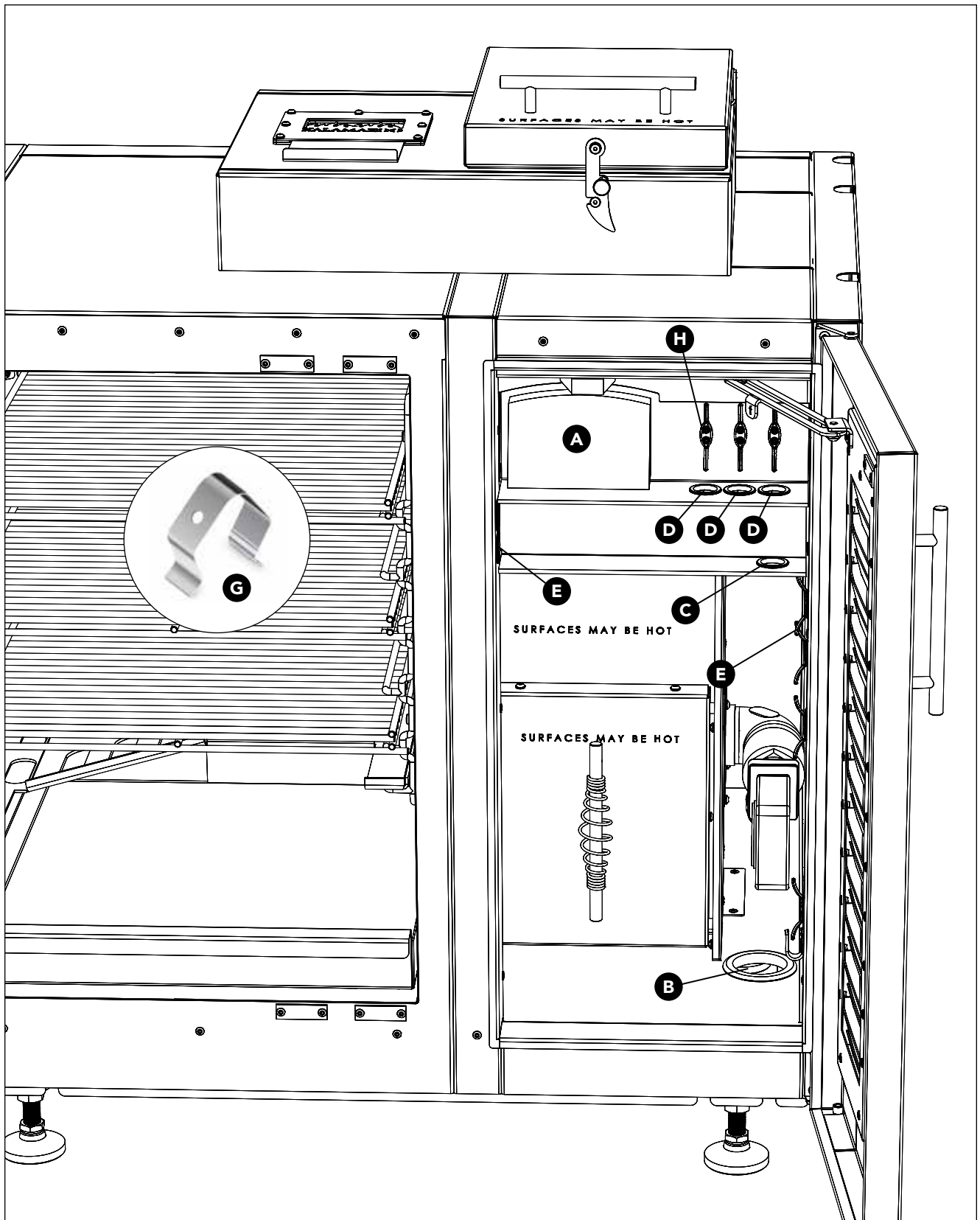
- The pit computer is weather-resistant, but not weather-proof. Store the computer and blower indoors when not in use.
- The pit computer can be mounted to the computer shelf inside the cabinet behind the louvered door. Alternatively, you can place the computer on your countertop.
- Always keep the louvered door open while the smoker is in use. If the door is closed, you may damage your computer or blower.

How to Use the Pit Computer with the Kalamazoo Smoker:

The pit computer **A** mounts to the computer shelf via a pair of magnetic plates.

1. Install the mounting adapter on the Billows blower. You will only need to do this once, as the adapter can remain mounted to the blower whenever the fan is removed from the smoker.
2. Snap the yellow damper into the round air inlet on the side of the blower and open it all the way.

3. Run a single-outlet, outdoor-rated extension cord up through the hole in the cabinet floor B and connect it to the AC power adapter that came with your computer.
4. Route the cord from the AC adapter up toward the computer A through grommet C. Connect the power supply to the appropriate jack of the "Y" connector that came with the blower. Connect that to the USB-C port on the side of the computer, passing through one of grommets D. Connect the power cable between the blower and "Y" connector, also passing through grommet C. Cleats E on the side of the smoker can be used to manage the slack in the power cords.
5. Route the pit temperature probe through grommets D and F toward the pit. The grate clip G can be used to mount the probe to a smoker shelf without the shelf negatively affecting the temperature readings. Locate the pit probe at least 4 inches away from where you will place food, but as close to the center of the shelf as possible. Never position the probe directly above food.
6. To control the blower, the pit probe must be plugged into the bottom slot of the four jacks on the side of the computer. The top three jacks can be used for the food probes.
7. Extra cable can be gently wrapped around the wire management cleats H. Use extreme caution not to kink the cables or wrap them too tightly. Doing so can damage the cables. Leave plenty of slack so that the pit probe and food probes can easily slide in and out with the smoker shelves.
8. If using food temperature probes, they can be routed in the same manner as the pit probe.
9. Gently press the round mounting adapter on the blower into the air inlet on the smoker. Orient the blower so you can easily see and manipulate the damper.





Recipes



Not-So-Basic Barbecue Rub

This aromatic barbecue rub combines sweet and savory with a surprising finish of cinnamon and allspice. The recipe omits some of the usual suspects, such as onion, garlic and thyme in favor of these earthy flavors more commonly associated with non-barbecue dishes. Great on ribs and other flavorful meats.

Yields 1+ Cup

1/4 cup kosher salt
1/4 cup natural brown sugar
1/4 cup demerara or turbinado sugar
1 tablespoon smoked paprika
2 teaspoons ground cinnamon
1 1/2 teaspoons chipotle chile powder
1 1/2 teaspoons grated nutmeg
1 teaspoon ground allspice
1 teaspoon freshly ground black pepper
1/2 teaspoon ground cayenne pepper
1/4 teaspoon ground cloves

Directions

Combine all ingredients. Store in an airtight container until ready for use.
Use straight (sparingly) for intense flavor, or mix with equal parts light brown sugar for a more mellow and sweet profile.

Basic Barbecue Rub

We've heard from many outdoor cooking enthusiasts how much they love our Not-So-Basic Barbecue Rub recipe over the years. While its unique flavor profile bucks convention, our Basic Barbecue Rub recipe enthusiastically embraces classic ingredients. We're certain you'll love it too. Starting with minced dried onion and garlic flakes packs in more flavor than their powdered counterparts. The larger crystals typical of turbinado sugar adds texture. This rub is quite versatile, excellent for barbecue pork, chicken or beef.

Yields 1 1/2 Cups

1 tablespoon garlic flakes
1 tablespoon minced dried onion
3 tablespoons light brown sugar
3 tablespoons turbinado sugar
3 tablespoons kosher salt
1 tablespoon sweet paprika
1 tablespoon coarsely ground black pepper
1 teaspoon chipotle powder
1/2 teaspoon ground cayenne pepper

Directions

Grind the garlic flakes and dried onion in a spice grinder. Combine with the other ingredients.
Keep extra rub refrigerated in a sealed container.



Triple S Rub (Smoky Seasoned Salt)

This rub should be a staple in your pantry. It is a particularly good rub for smoked chicken wings, but we also like it with fish or rubbed on the outside skins of potatoes with some butter before wrapping them in foil and baking them.

Yields 1/4 Cup

2 tablespoons alder wood smoked salt
1 tablespoon smoked paprika
1 tablespoon evaporated cane sugar
1 teaspoon granulated garlic
1 teaspoon granulated onion
1/2 teaspoon ground turmeric
1/2 teaspoon celery seed

Directions

Combine all ingredients. Store in an air-tight container in the refrigerator for up to a month.

Note: Add cayenne pepper or jalapeno powder for a Quadruple S Rub (Spicy Smoky Seasoned Salt).

Bourbon Barbecue Sauce

A touch of bourbon adds punch to this classic barbecue sauce. It's simple and easy to make, but packs some incredible flavor.

Yields 1 1/2 Cups

1 cup ketchup
1/3 cup bourbon
3/4 cup light brown sugar
3 tablespoons soy sauce
1 tablespoon whole grain prepared mustard
1 teaspoon sweet paprika
1/4 cup barley malt syrup
1 tablespoon hot sauce (we use Bliss Blast)

Directions

Combine all ingredients in a medium sauce pan. Simmer over medium heat for 20 minutes to thicken.

Serve warm, drizzled over smoked meats, or on the side as a condiment.



Onion Marmalade Barbecue Sauce

Layers of flavor are the key to a great barbecue sauce. This one is rich and chunky, with a base of sweet, caramelized onions. A hit of red wine vinegar balances the sweetness, and barley malt syrup is the ingredient that will keep them guessing. This sauce is worth the time investment. We like it particularly well with smoked beef.

Yields 2 Cups

2 tablespoons unsalted butter
1 large red onion, diced
4 cloves garlic, minced
1 tablespoon smoked paprika
1/2 teaspoon ground cayenne pepper
1/4 teaspoon ground cloves
1/2 cup barley malt syrup (check near the honey at your organic market)
1/4 cup red wine vinegar
1/2 cup ketchup
1/4 cup whole grain mustard
3/4 cup light brown sugar
2 teaspoons kosher salt
1/2 teaspoon ground black pepper

Directions

Melt the butter over medium heat in a large saucepan. Add the onions and garlic, turning occasionally. After 5 minutes, turn the heat up to high. Stir frequently until the onions are browned, completely soft, and reduced to 1/4 their original volume.

Stir in the paprika, cayenne and cloves to distribute evenly. Whisk in all the remaining ingredients except for the pepper. Bring to a simmer, stirring occasionally. Maintain at a simmer for as little as 1 hour or as much as 2 hours, stirring as often as needed to prevent burning on the bottom of the pan.

Stir in the pepper and test for taste. Add more salt or brown sugar as desired. The finished sauce should be thick and chunky with a deep burgundy color. When cool, it will become quite sticky. Keep warm until time for use. Leftover sauce can be refrigerated in an air-tight container for 1 week.



Barbecue Baby Back Ribs

5 HOURS SMOKING TIME

Fantastic ribs are a piece of cake in a competition-quality smoker like the Kalamazoo Gravity Smoker. Rub them down, then smoke them for 5 hours at 225°F. That's it!

Serves 6

3 slabs baby back ribs with the membrane removed

1 batch Basic Barbecue Rub

About 14 large, dry cherry wood chunks

About 3 pounds all-natural hardwood lump charcoal

Directions

Rub the meaty side of the ribs down generously with barbecue rub. Refrigerate uncovered in a single layer while you prepare the smoker, about 1 hour.

Fire up the smoker to 225°F with the pit probe attached to the center of the middle pit shelf. You will not use the food temperature probe for the ribs. Once the smoker has reached 225°F, slide the blower damper to about 1/3 closed.

Preheat the smoker for about 1 hour total. 10 minutes before placing the ribs in the smoker, add 2 wood chunks to the ash pan so that you have strong smoke when you put the ribs in the smoker.

Transfer all three rib racks to the top pit shelf with the meaty side up.

Smoke for 5 hours at 225°F, replacing the wood chunks in the ash pan with two fresh chunks every 45 minutes.

Remove the ribs at the 5 hour mark. The meat should be pulling away from the ends of the bones. It should be tender, but should not be falling apart. We like our ribs with a little "tooth," meaning you do have to pull the meat off the bones. The smoke ring should be quite intense. Most times, the smoke ring runs so deep that the pink goes all the way to the bones.



Barbecue Pulled Pork Sandwiches

8 HOURS SMOKING TIME

Nothing can beat the flavor of a good pulled pork sandwich. And, amazingly, pulled pork is just about the easiest of the classic barbecue favorites to make. The cooking time, temperature and smoke are very forgiving because a pork shoulder roast can handle almost anything you throw at it. Pulled pork holds up well for leftovers, so we recommend smoking two shoulders (doubling the recipe) while you're at it.

Following our instructions will yield moist meat with an amazing bark on the outside. Add a delicate brioche roll, a rich bourbon barbecue sauce and the brightly flavored pickled onions and cabbage for the perfect combination of flavors and textures.

Serves 6

5 pound bone-in pork shoulder roast
(Boston butt), closely trimmed

1/2 cup Basic Barbecue Rub

1 cup filtered water

2 cups apple cider vinegar

1 cup honey

4 teaspoons kosher salt

1/4 green cabbage, thinly sliced

1/2 red onion, thinly sliced

1 batch Bourbon Barbecue Sauce

6 brioche hamburger buns

1/4 cup mayonnaise

About 14 large, dry hickory wood
chunks

About 5 pounds all-natural hardwood
lump charcoal

Directions

Rub down the pork roast with the Basic Barbecue Rub. Refrigerate, uncovered, for about an hour while you preheat the smoker.

Fire up the smoker to 225°F with the pit probe attached to the center of the middle pit shelf (or center of the bottom shelf if you are also making the baked beans on the next page). You can use the food temperature probe for the pork if you like, but we suggest turning "ramp mode" off. Once the smoker has reached 225°F, slide the blower damper to about 1/3 closed.

Preheat the smoker for about 1 hour total. 10 minutes before placing the pork in the smoker, add 2 wood chunks to the ash pan so that you should have strong smoke when you put the pork in the smoker.

Place the roast, fat-side-up, on the center of the top pit shelf. Smoke the pork at 225°F until the internal temperature (measured away from the bone) reaches 200°F, about 8 hours cooking time. Replace the wood chunks in the ash pan every hour.

While the pork is smoking, prepare the pickled vegetables. Combine the water, vinegar, honey and salt in a sauce pan. Bring to a simmer over medium heat. Place the cabbage and onion in a nonreactive, heat-resistant bowl. Pour the liquid over the onions and cabbage, making sure all of the veggies are submerged. Cover the bowl tightly and allow to pickle for 30 minutes. Drain off and discard all of the liquid. Refrigerate the pickled onion and cabbage until serving time.

When the pork is nearly cooked, prepare or warm up the Bourbon Barbecue Sauce. Preheat a grill to quickly grill the sandwich buns.

Once the internal temperature has reached 200°F, remove the pork from the pit and let rest on a carving board for 10 minutes.

Slice the rolls and spread a thin layer of mayonnaise inside. Grill the rolls with the mayonnaise-side-down until nicely toasted.

Pull the pork and discard any large chunks of fat. We recommend using Bear Paws and/or food-safe silicone barbecue gloves to make short work of the task and to keep from burning your hands.

To assemble the sandwiches, add a generous amount of pulled pork to the grilled rolls, drizzle with a little Bourbon Barbecue Sauce and top with some pickled veggies.



Bourbon Brown Sugar Baked Beans

2 HOURS SMOKING TIME

These beans are quite simply the best baked beans we have ever tasted. A whole lot of sweet, a little bit of heat, and the unmistakable hint of bourbon. You'll be asked to make these over and over again. For maximum flavor, we recommend placing the beans below a smoked pork butt for the final 2 hours of its smoke.

Serves 6

6 thick slices of bacon, about 1/2 pound
1 tablespoon unsalted butter
1 sweet onion, chopped
3 cloves garlic, crushed
1/2 cup bourbon
1 cup light brown sugar
3/4 teaspoon kosher salt
1 tablespoon hot sauce (in keeping with the bourbon theme, we use Blis Blast, which is aged in bourbon barrels)
2 Fresno chiles, chopped
2 15-ounce cans red kidney beans, drained and rinsed
1 15-ounce can black beans, drained and rinsed

About 6 large, dry hickory wood chunks

About 2 pounds all-natural hardwood lump charcoal

Directions

Fire up the smoker to 225°F with the pit probe attached to the center of the middle pit shelf. If you are also making the pulled pork (see previous recipe, recommended), the pit probe should be attached to the bottom pit shelf. The pork butt will go on the top shelf, and the baked beans will go on the middle shelf. Once the smoker has reached 225°F, slide the blower damper to about 1/3 closed.

Cut the bacon slices crosswise into 1/4-inch strips. Cook and then dry on a rack covered with a paper towel.

Melt the butter in a cast iron skillet over medium heat. Add the onions and garlic, and cook until the onions are translucent and beginning to brown at the edges.

Add the bourbon, sugar, salt and hot sauce. Bring to a simmer while stirring constantly. Gently stir in the Fresno chile and beans.

Preheat the smoker for about 1 hour total (or wait until the pork butt has been smoking for 6 hours). 10 minutes before placing the beans in the smoker, add 2 wood chunks to the ash pan so that you should have strong smoke when you put the beans in the smoker.

Transfer the skillet of beans to the smoker. The beans smoke for 2 hours at 225°F.

Replace the wood chunks in the ash pan every 30 minutes.



Smoked Beef Brisket

21 HOURS SMOKING TIME, 1 HOUR HOLD TIME

Here you have it, the Mac-Daddy of barbecue. You can take immense pride in serving a fantastic brisket, and, with your competition-grade smoker, you might find yourself making brisket more frequently than you ever imagined. There are many techniques to smoking brisket, and many guides on the internet to explain them. Our preferred method is a simple one — no Texas crutch, no injections, no elevated temperatures — just a lot of patience, a lot of smoke and a whole lot of flavor.

Serves 8 to 10

Whole packer brisket, Choice grade or better, about 12 pounds
2 tablespoons kosher salt
1 tablespoon coarsely-ground black pepper
1 tablespoon smoked paprika
1 teaspoon granulated garlic
1 teaspoon granulated onion

About 24 large, dry hickory wood chunks

About 10 pounds all-natural hardwood lump charcoal

About the stall: The “stall” is the phenomenon where your brisket will stop rising in temperature at about 150°F. It is the result of surface evaporation on the meat, but it can be maddening, and the stall can last a long time. Be patient. The stall will end, and the temperature of the brisket will rise again (although it can stall again at around 170°F). If you simply can’t wait, and need to power through the stall, wrap the brisket tightly in foil when the internal temperature reaches 150°F, and keep it wrapped for the remainder of the cook. The benefit of this is reduced time in the smoker. The trade-off, is you will give up the deep bark that develops when you leave the brisket unwrapped.

Directions

Trim the fat cap on the brisket down to about 1/4 inch thick. Take note of the various grain directions in the meat so that you can appropriately slice across these grain directions when it is time to serve.

Combine the salt, pepper, paprika, garlic and onion to make a basic rub. Generously sprinkle the rub all over the brisket and then rub it into the surface. Refrigerate uncovered for at least 1 hour, but longer is better — up to 4 hours.

Fire up the smoker to 225°F with the pit probe attached to the center of the bottom pit shelf. Route the food temperature probe to the center pit shelf for use in the brisket. Once the smoker has reached 225°F, slide the blower damper to be about 1/3 closed.

Preheat the smoker for about 1 hour total. 10 minutes before placing the brisket in the smoker, add 2 wood chunks to the ash pan so that you should have strong smoke when you put the ribs in the smoker.

Transfer the brisket to the middle pit shelf with the fat cap on top. Insert the food temperature probe into the center mass of the brisket. Set the pit computer food temperature to 203°F.

Smoke for about 21 to 22 hours at 225°F. For the first 6 to 8 hours, replace the wood chunks every hour. After that, you can take it a little easy, resuming an hourly replenishment for the final 4 hours.

The target internal temperature for your brisket is 203°F, but there are other signs to look for. We think the most important sign that a brisket is ready is the “jiggle” test. When you poke the brisket, or lift the heavy end and drop it back down, the brisket should jiggle. This is a good sign that the tough connective tissues inside have been turned to gelatin.

Remove the brisket from the smoker, and wrap it tightly in foil. Transfer to an oven at 140°F, or seal the foil-wrapped brisket in a plastic bag, wrap it in a towel and put it inside a good cooler. Hold the brisket in the oven or the cooler for 60 to 120 minutes before serving.

To serve, slice the brisket across the grain. Remember, the grain direction is different in the meat of the “point” than the meat of the “flat.”



Smoked Turkey

5 HOURS SMOKING TIME

An overnight brine helps create a more succulent and flavorful turkey. This brine is particularly flavorful, and the hints of orange, cloves and cinnamon really shine through. But the real key to elevating the flavor to the next level is smoking the turkey. This infuses the bird with an incredible smoky wood flavor.

Serves 6

1 dried ancho chile
1 tablespoon whole cloves
1 cup kosher salt
1 cup brown sugar, packed
Freshly grated zest of 2 oranges
1 1/2 teaspoons ground allspice
1 1/2 teaspoons ground cinnamon
1 tablespoon ground ginger
6 quarts ice-cold water plus 2 quarts to boil

12 pound organic, fresh turkey

About 6 large, dry pecan wood chunks

About 2 pounds all-natural hardwood lump charcoal

Directions

Place the ancho chile and cloves in a blender or food processor and grind them together. Remove from blender and place in a large pot along with the kosher salt, brown sugar, orange zest, allspice, cinnamon, ginger and 2 quarts of water. Bring to a boil over medium heat, whisking occasionally. Remove from heat and stir in 6 quarts of ice cold water to cool the brine.

Discard the giblets and neck from the turkey. Place a brining bag in a large tub or pail. Place the turkey in the bag with the breast side down. Give the brining solution one last stir and pour it into the bag. Squeeze all of the air out of the bag and seal tightly. Refrigerate for 12 hours, or overnight.

Remove the turkey from the brining solution and pat dry. Tie the legs of the turkey together with cotton butcher's string. Use 2 additional lengths of string to secure the thighs and the wings to the body for even cooking.

There are 9 total positions where the 3 pit shelves can be placed. Locate the bottom shelf in the bottom position. Locate a second shelf in the first space above that (between two of the shelf rails rather than in a shelf rail). Skip the next 2 positions to make room for a drip pan, and place the next shelf into the third shelf rail from the top.

Attach the pit temperature probe to the front right corner of the top shelf, about 4 inches in on the diagonal from the corner. Route the food temperature probe to the center of the top shelf. Fire up the smoker to 275°F. Once the smoker has reached 275°F, slide the blower damper to be about 1/4 closed.

Preheat the smoker for about 1 hour total. 10 minutes before placing the turkey in the smoker, add 2 wood chunks to the ash pan. You should have strong smoke when you put the bird in the pit.

Place the turkey in the center of the top shelf, making sure to keep it clear of the pit temperature probe deep into the breast. Make sure the probe is not touching the bone. Set the food temperature on the pit computer to 165°F. Place an aluminum roasting pan with 1 cup of water in it on the middle shelf below the turkey.

Remove the turkey from the smoker when the internal temperature reaches 165°F. Let rest for 20 minutes before carving. We suggest using the drippings from the roasting pan to make the Mirepoix Gravy recipe available on our website.



Installation

Freestanding Gravity Smoker Dimensions

The freestanding Gravity Smoker rolls on heavy-duty casters and requires no installation. Simply connect to a single-outlet outdoor-rated extension cord to power the included pit computer. The extension cord routes through the bottom of the cabinet.

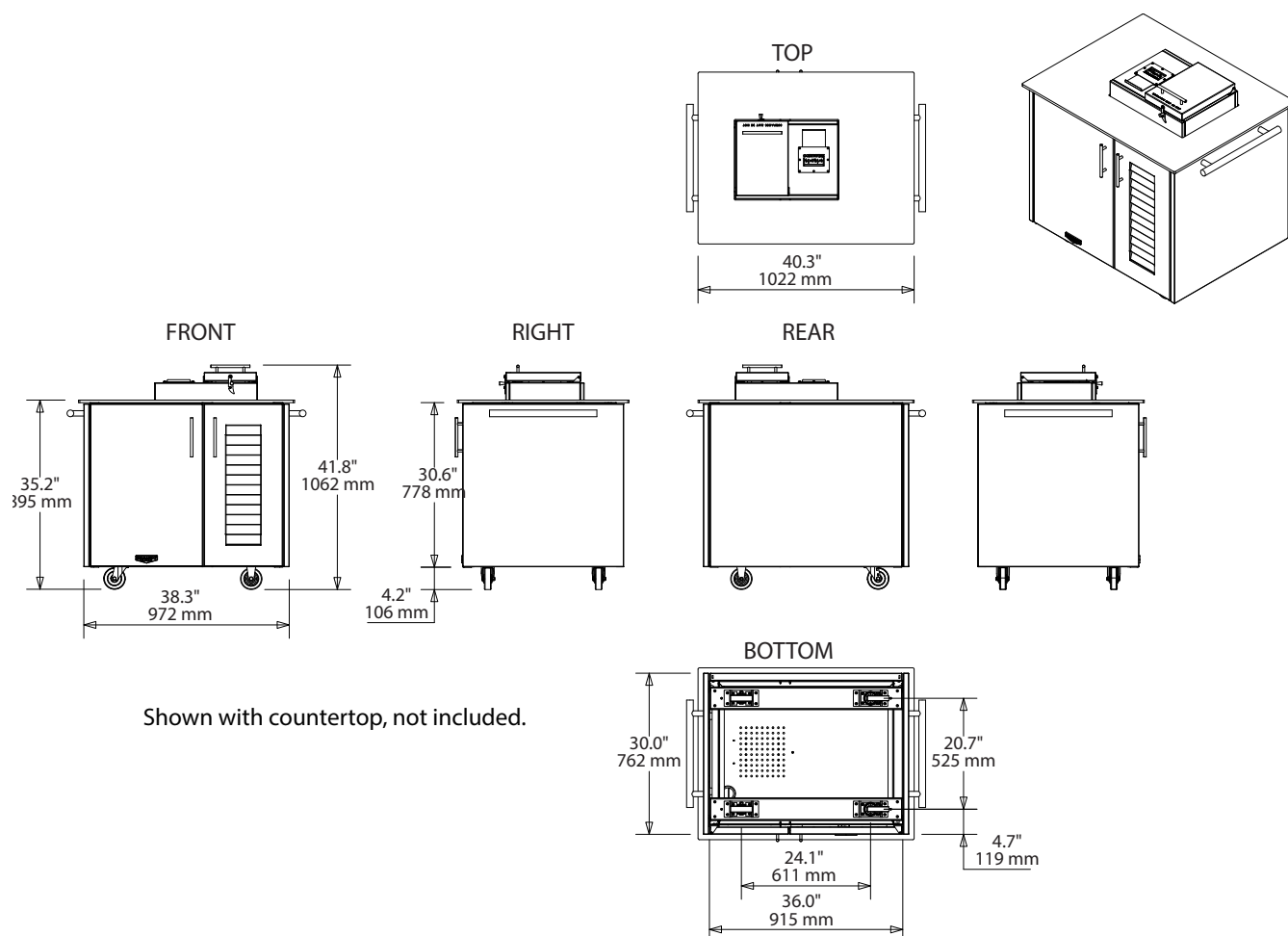
Do not use below an unprotected combustible surface.

Keep away from flammable materials.

Maintain a minimum clearance of 6 inches between sides and back and any combustible surfaces.

Use only on a level, non-combustible surface capable of safely supporting the weight of the Gravity Smoker.

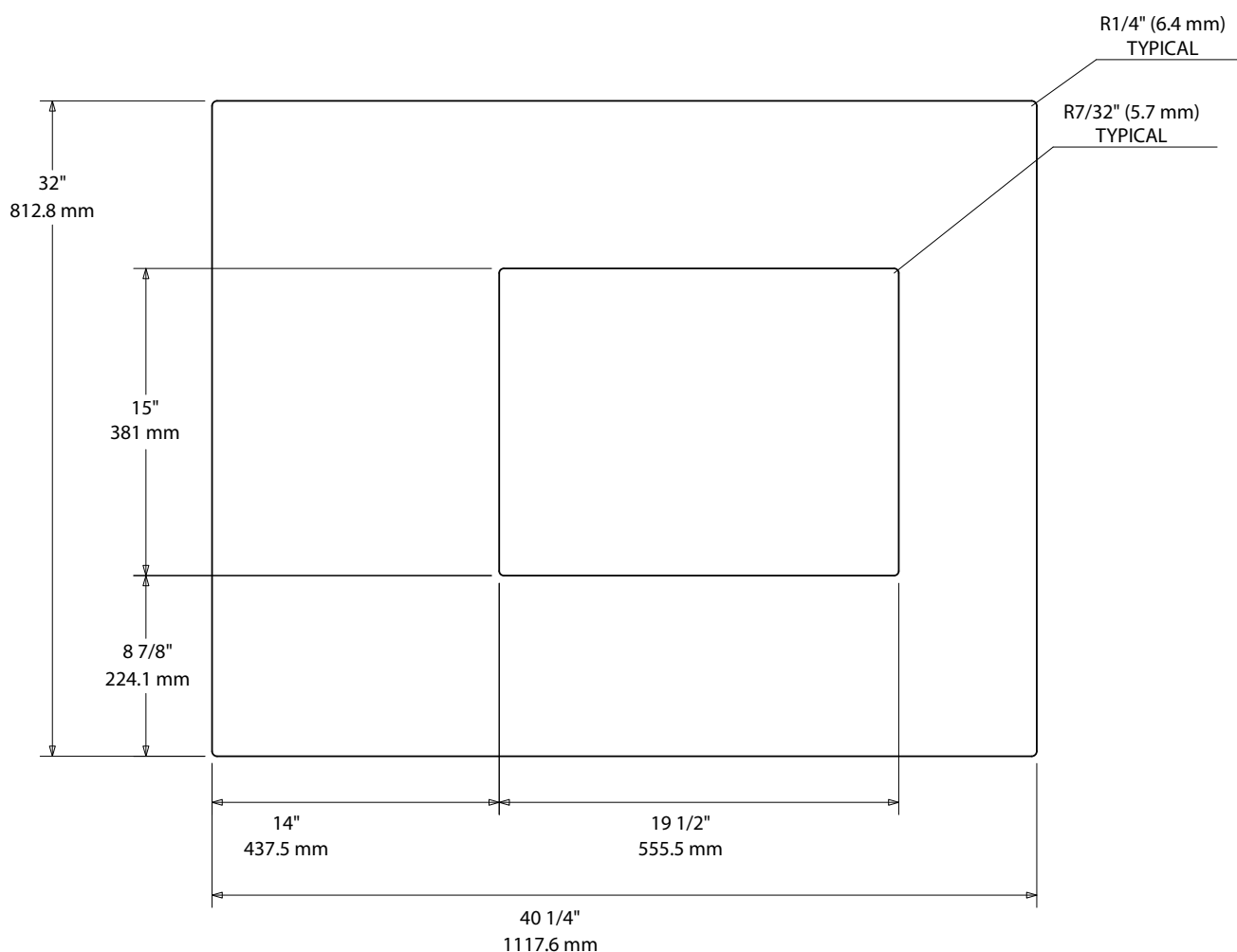
- 120V AC 60HZ 3A, connect with standard outdoor electrical cord
- 450 pounds
- For outdoor use only



Freestanding Smoker Countertop Dimensions

The freestanding Gravity Smoker requires a customer-supplied countertop. We recommend a Dekton countertop for reliable durability.

- Countertop material must be noncombustible and heat-resistant
- Install with high-temperature silicone such as Loctite SI 594 Silicone Adhesive Sealant
- Seal the entire cabinet top perimeter with silicone to keep out moisture
- Seal the joint around countertop protrusion to keep out moisture
- **Warning:** Do not leave the smoker outside without the protection of an installed countertop. If the smoker will be exposed to rain prior to installing the countertop, please keep it covered.



Built-in Gravity Smoker Dimensions

The built-in Gravity Smoker stands on heavy-duty stainless steel levelling legs with 1 1/2 inches of height adjustment. The Gravity Smoker is intended for installation as part of the Kalamazoo outdoor kitchen cabinetry collection. If installing another type of surround or system, the structure must be a non-combustible construction.

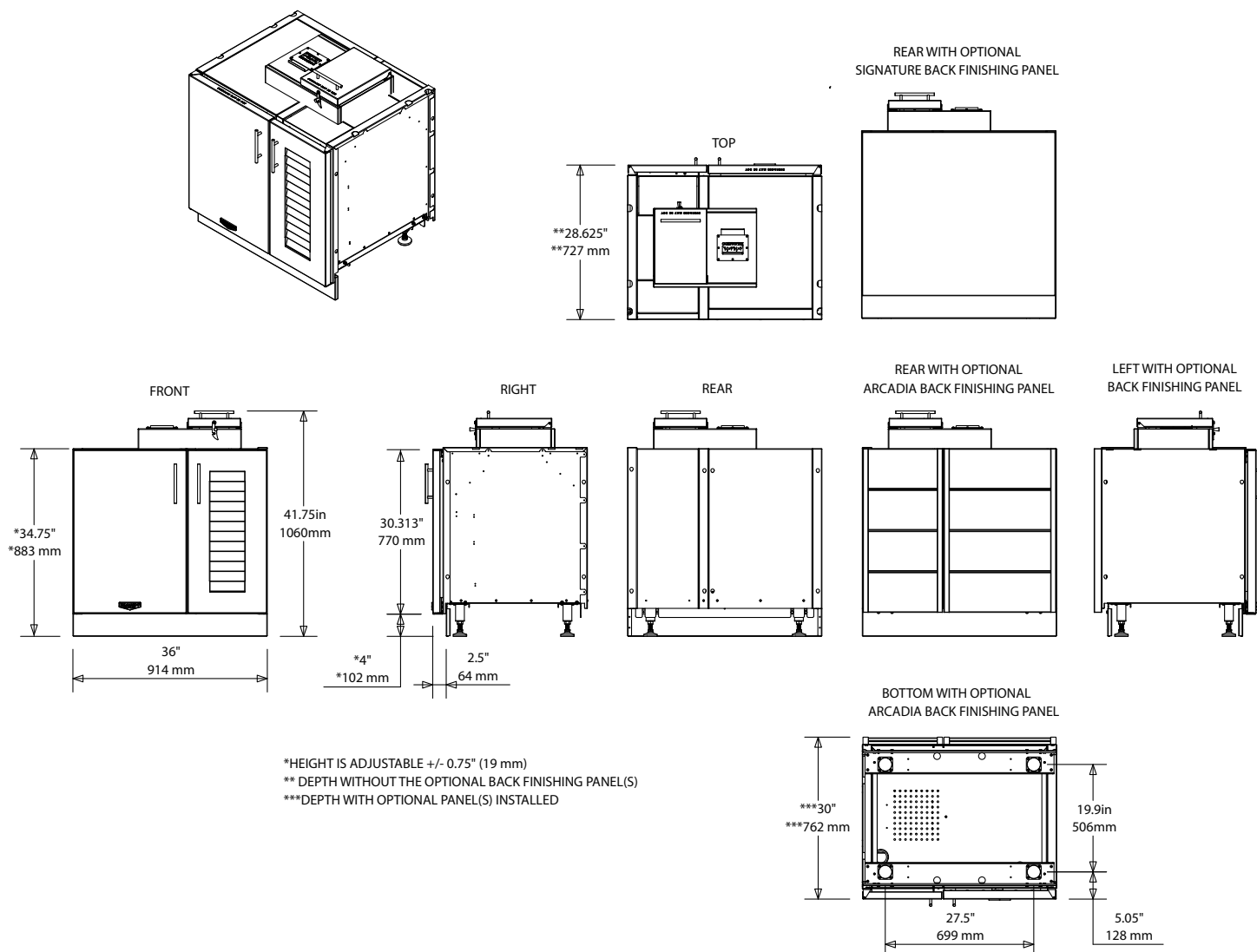
Do not use below an unprotected combustible surface.

Keep away from flammable materials.

Maintain a minimum clearance of 6 inches between sides and back and any combustible surfaces.

Use only on a level, non-combustible surface capable of safely supporting the weight of the Gravity Smoker.

- 120V AC 60HZ 3A, connect with standard outdoor electrical cord through the bottom of the cabinet
- 400 pounds
- For outdoor use only

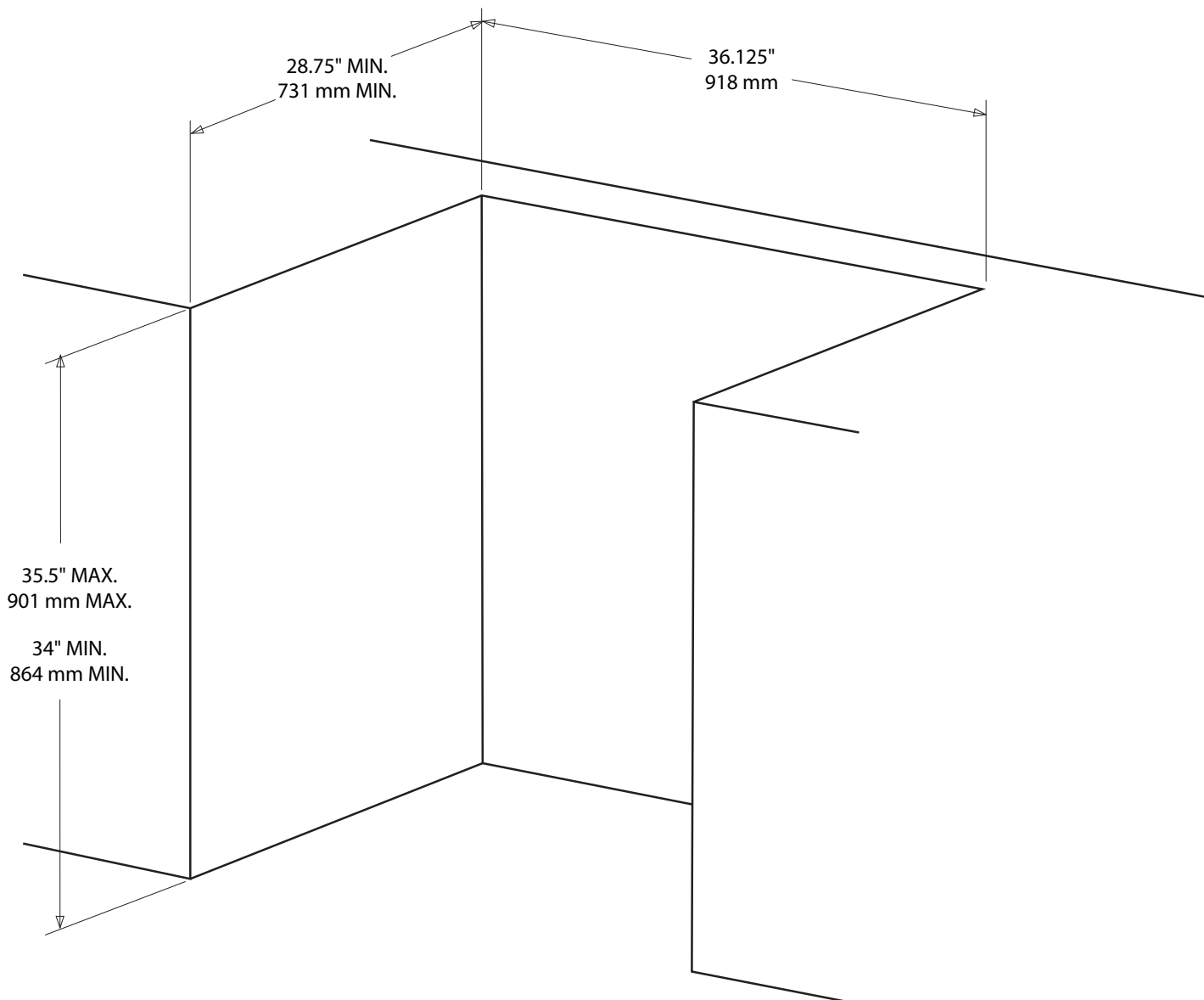


Built-in Smoker Cutout Dimensions

For installation into masonry or other non-combustible surrounds, see cutout dimensions below.

IMPORTANT INSTALLATION NOTES:

- Do not leave the built-in smoker outside without the protection of an installed countertop. If the smoker will be exposed to rain prior to installing the countertop, please keep it covered.



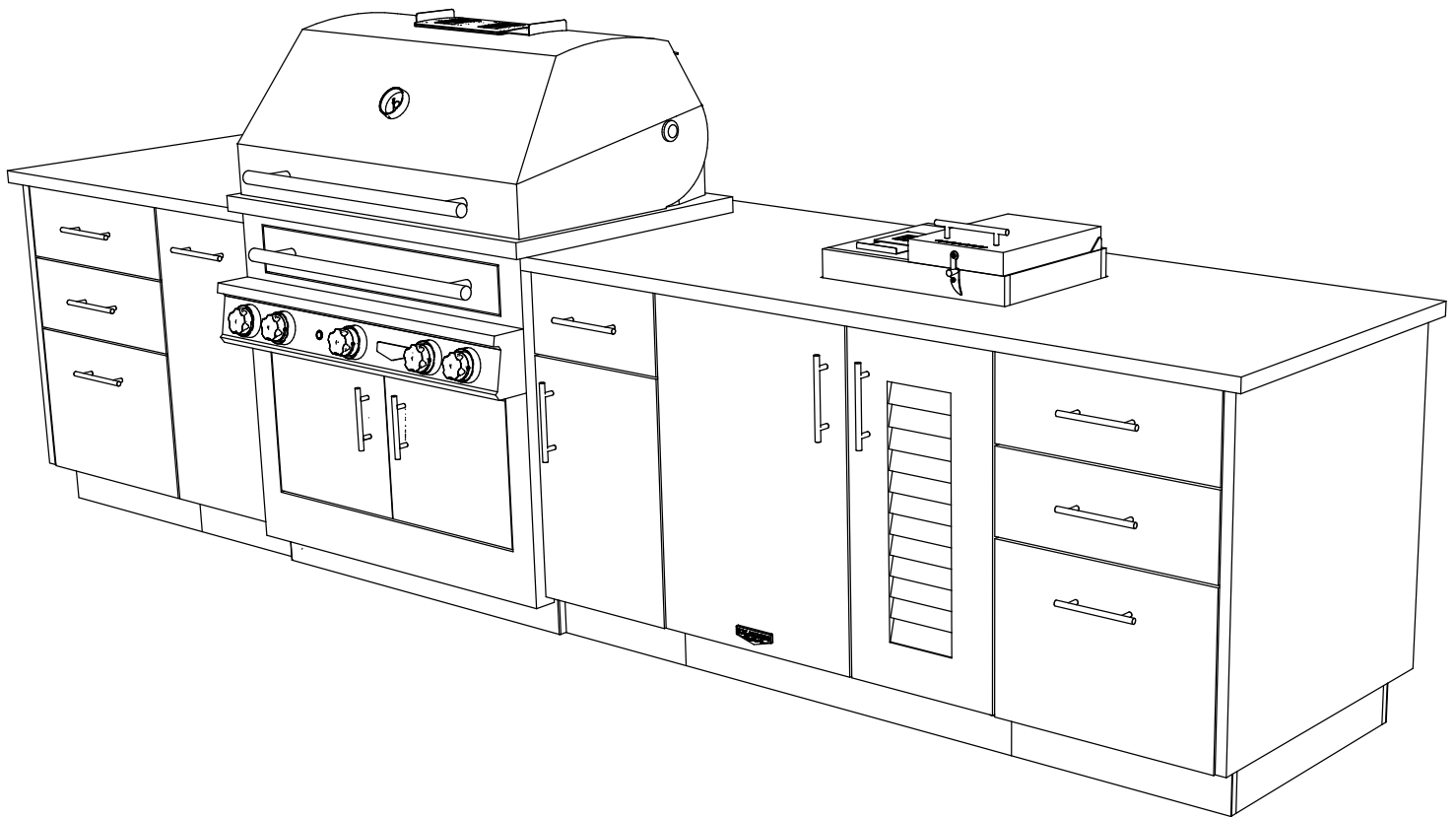
Installing with the Kalamazoo Formé Cabinetry Collection

The built-in Kalamazoo Gravity Smoker is engineered to connect seamlessly with Formé cabinetry. For details on proper installation, please refer to the Kalamazoo Formé outdoor installation guide.

If the back side of the kitchen will be visible, the back of the smoker can be finished with either Arcadia- or Signature-style back finishing panel.

Although the smoker itself cannot be painted due to temperature limits, the toe kicks, end panels, and back finishing panels can be painted to match the finish of your Formé cabinetry.

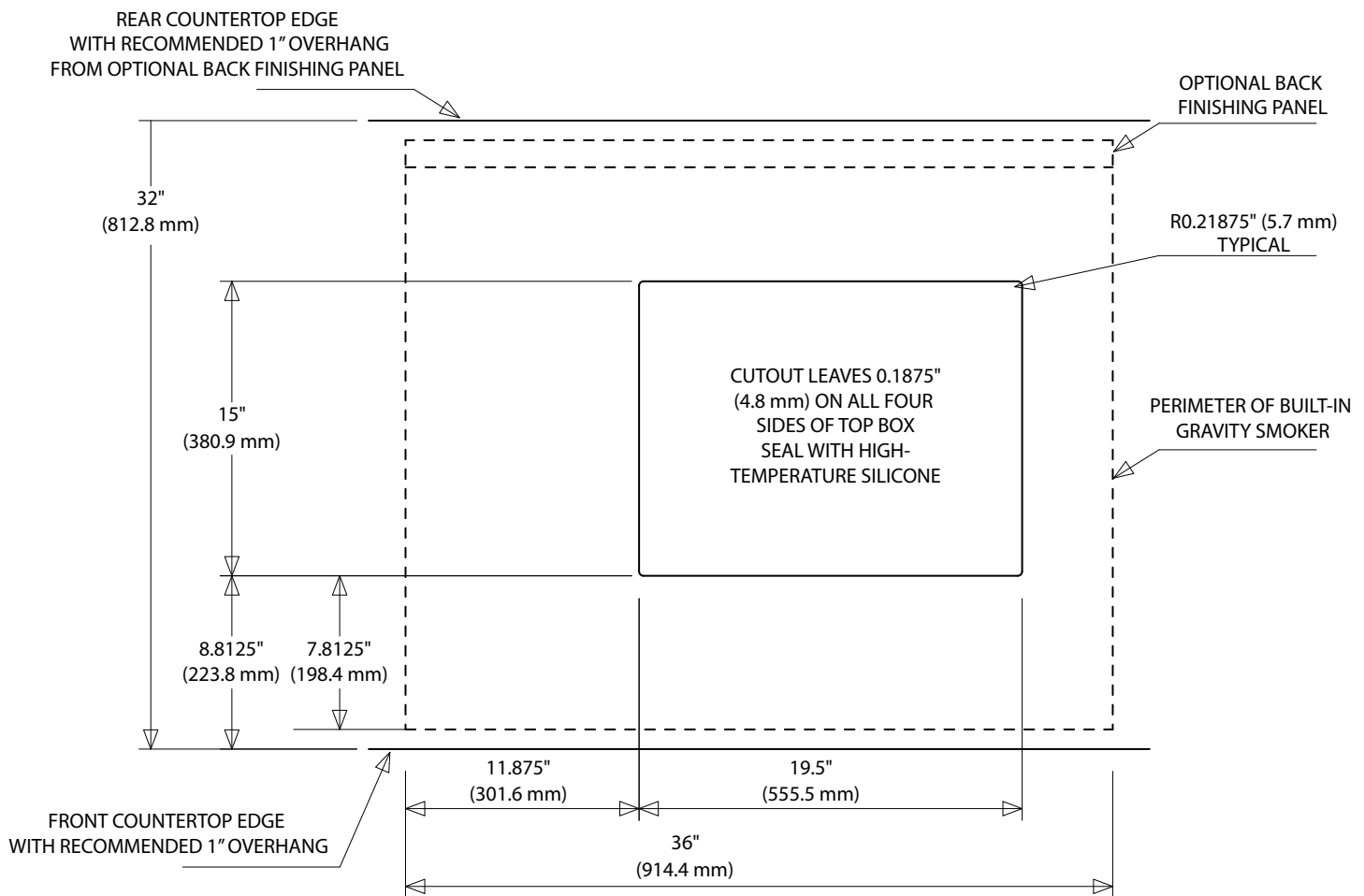
Warning: Do not leave the built-in smoker outside without the protection of an installed countertop. If the smoker will be exposed to rain prior to installing the countertop, please keep it covered.



Built-in Countertop Cutout Dimensions

Kalamazoo recommends 3/16" of clearance around all four sides of the top box on the smoker.

- Countertop material must be noncombustible and heat-resistant
- Install with high-temperature silicone such as Loctite SI 594 Silicone Adhesive Sealant
- Seal the entire cabinet top perimeter with silicone to keep out moisture
- Seal the joint around countertop protrusion to keep out moisture
- **Warning:** Do not leave the smoker outside without the protection of an installed countertop. If the smoker will be exposed to rain prior to installing the countertop, please keep it covered.





Product Care

Caring for Your Gravity Smoker

Always allow the smoker to cool completely before cleaning.

Stainless Steel Care:

The Kalamazoo Gravity Smoker is built from 304 stainless steel, a high-quality, non-magnetic grade known for its corrosion resistance. It is also a highly sanitary surface. 316L Marine-grade stainless steel is also an option.

After use, the stainless steel may discolor due to intense heat. This condition is normal.

Always clean the exterior of your stainless steel smoker with a mild, food-safe, organic degreaser, then polish it with a stainless steel polish. **Always scrub with the grain, never across.** Remove all cleaner residue before using the smoker to avoid a build-up of film.

For stubborn stains or to fix scratches, Kalamazoo Outdoor Gourmet recommends using a Scratch-B-Gone kit, available from us by calling +1.800.868.1699. You may also use Barkeeper's Friend. This will remove stains, but it is likely to alter the appearance of the brushed stainless steel finish.

Cleaning Inside the Pit:

Properly dispose of the grease from the grease pan.

The pit shelves, heat diffuser, and grease pan can all be removed from the smoker for cleaning. These can be cleaned with warm, soapy water. For deeper cleaning, you can use your favorite food-safe degreaser. Rinse well afterward.

With the shelves, grease pan, and diffuser out of the pit, wipe down the interior with a damp cloth to remove all food particles.

Cleaning Inside the Fire Chamber:

The fire grate can be removed to help empty the charcoal chute. Once empty, use a damp rag to wipe down the fire grate and the floor of the fire chamber.

Cleaning Inside the Charcoal Chute:

Loading wood inside the charcoal chute will cause the buildup of black residue. This residue should be periodically scraped off the inside of the charcoal chute lid and walls. Close the fire door when scraping inside the column to minimize the mess.

SALT WATER ENVIRONMENTS: *Stainless steel — even the high-quality stuff used in Kalamazoo Outdoor Gourmet products — is not impervious to rust. It is corrosion-resistant. Exposure to salt air and sea spray will eventually do it in if you don't care for your smoker properly. The best thing you can do to protect it is to clean it frequently. Don't give the salt time to establish a foot hold and the chemical reaction time to start getting nasty. In salt air environments, we recommend cleaning all stainless steel surfaces at least every two weeks to keep your smoker in prime condition.*

Caring for the Pit Computer and Blower

Remove the pit computer after each use and store it indoors. Do the same with the blower. The AC power adapter can remain inside the Gravity Smoker between uses, but if you anticipate long periods of inactivity for your smoker, it is best to bring the AC adapter indoors as well.

Caring for the Gaskets

After every few uses, gently wipe down the gaskets on the charcoal chute door and pit door. With proper care, the gaskets will last a long time, but they are wear items and will need to be replaced. Gasket replacement is not covered under the Kalamazoo warranty.

Replacing the Gaskets

If the gaskets no longer seal properly, they should be replaced. All gaskets can be replaced without special tools, but a pair of needlenose pliers and a flathead screwdriver are helpful.

The charcoal chute door and pit door gaskets are easily accessible. The fire door must first be removed to access the gasket.

Removing the Fire Door

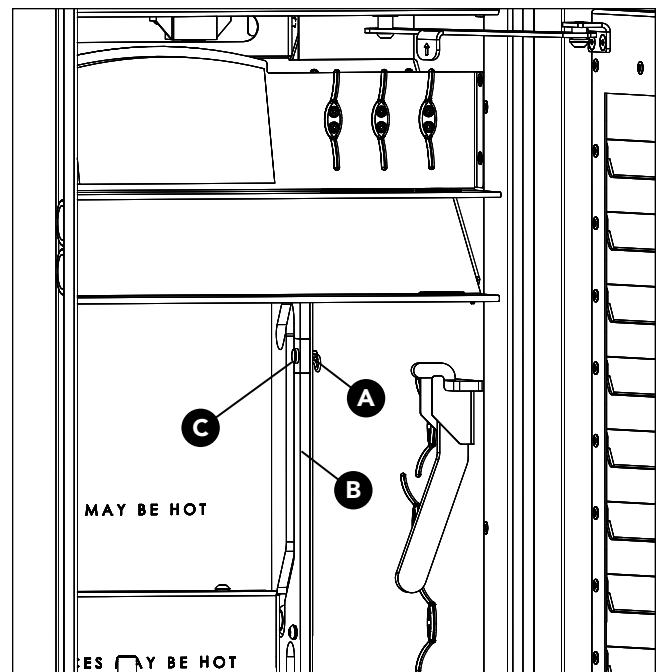
Locate the cotter pins **A** near the top of the track **B** on each side. These hold small blocks **C** in place that close off openings in the tracks. Remove the cotter pins and the blocks. Slide the fire door up the tracks and pull the roller bearings at the top of the door through the openings you've just created. You can now angle the door to release the bottom bearings and remove the door.

Removing the Old Gaskets

The gasket attaches to the stainless steel on the doors using small clips. Start by pulling the loose ends of the old gaskets out of the hole where they overlap and tuck in. Find the closest spring clip to the hole you pulled the ends out of and pry the clip loose. Continue along the length of the gasket, pulling out one clip at a time until the gasket is completely removed.

Installing the New Gaskets

Start by inserting the last clip on the new gasket into the small hole closest to the larger hole where the two ends will tuck in. Work along the length of the gasket, snapping in one clip at a time until you have made it back around to the tuck-hole. Use a flat head screwdriver to gently tuck both loose ends of the gasket into the tuck-hole so that the gasket overlaps itself.





Craftsmanship to a Higher Standard

We began our journey as Kalamazoo Sheet Metal more than a century ago. As a custom sheet metal fabrication shop, the family-owned company relied on its reputation for craftsmanship. Through the years, a focus on custom food and dairy processing equipment evolved. The “dairy standard” describes a flawless fit and finish level for stainless steel welding. Every seam has to be finished perfectly so that the equipment is easily cleaned and kept free from bacteria. Kalamazoo Sheet Metal excelled at this, and also served architectural firms and the pharmaceutical industry on a wide variety of projects.

The Birth of the Hybrid Fire Grill™ More than 15 years ago, the founder’s great grandson was running the business, but he wanted to do something more. And so he set out to design the world’s best grill. Leveraging the skills of the company’s stainless steel craftsmen and women as well as his own passionate creativity, the first Kalamazoo Hybrid Fire Grill was born. It did not follow the conventional industry template. A heavy-gauge welded frame offered lasting durability. Casters from industrial dumpsters gave warning of its ruggedness. A deep, hopper-like firebox improved the heat dynamics and made it easier to clean. And, above all, it was designed to combine the convenience of a gas grill with the superior cooking capabilities of a charcoal grill. The outcome was a gigantic departure from the previous expectations of a stainless steel grill.

The Birth of a New Company These unique grills developed a passionate and loyal following over the next few years. The focus slowly shifted exclusively to outdoor cooking equipment, but it was still the same craftspeople putting their skills into every bend, weld and stroke of the hand-rubbed finish. The “dairy standard” was (and is) still alive and well.

Before long, we pioneered the first modular outdoor kitchens. The seamless rain gutter that keeps our outdoor kitchen cabinetry weather-tight is the same rain gutter we used to fabricate the wash-down electrical enclosures on that dairy equipment.

Today, more than a century after our humble beginnings, we are the industry leader in outdoor kitchens. Every piece of Kalamazoo’s equipment is still built by hand with the same dedication to quality and craftsmanship. We build it to order, and we ship directly from our factory in Kalamazoo, Michigan to homes all over the globe. When each grill has been through the process of cutting, forming, welding, finishing, assembly and testing, it is signed by the people who made it with their own hands.

All specifications and other information contained in this Use and Care Guide are based on the latest product information available at the time of printing. Because Kalamazoo Outdoor Gourmet is always focused on product improvement, we reserve the right to make changes at any time. This includes all specifications of the product.

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