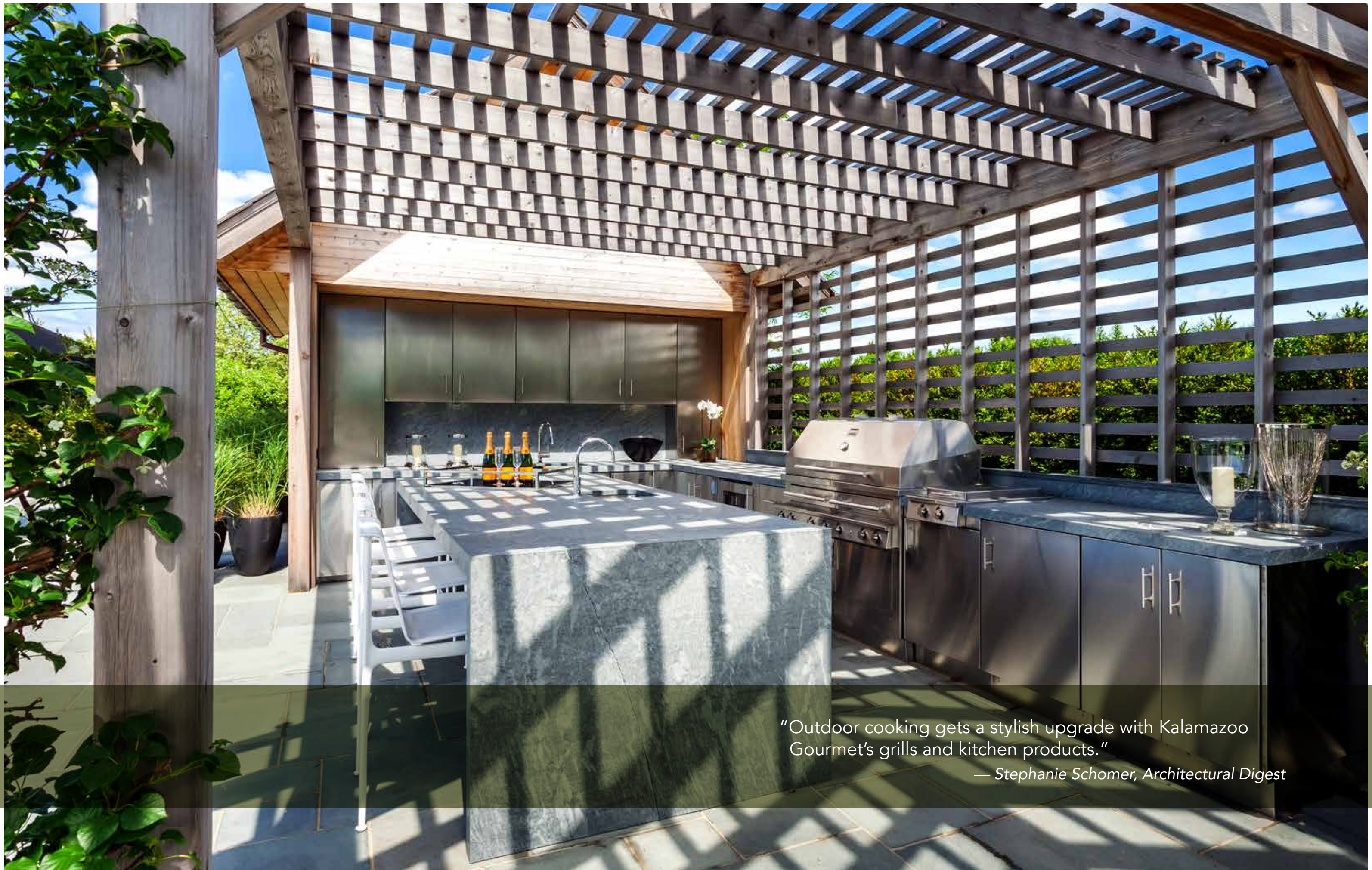




Outdoor Kitchen Collection





"Outdoor cooking gets a stylish upgrade with Kalamazoo Gourmet's grills and kitchen products."
— Stephanie Schomer, *Architectural Digest*



Our Story

There is magic in cooking outdoors. Flavors become deeper, aromas richer, and casual meals feel more like celebrations. At Kalamazoo, we are fiercely passionate about the many joys and boundless possibilities of outdoor cooking and entertaining. This is the fuel that propels us. We have one purpose — to create the products at the heart of the most beautiful and capable outdoor kitchens in the world.

Grills were once considered a simple apparatus for cooking over a hot flame, and outdoor kitchens were little more than a grill, a countertop and a sink. Kalamazoo has led the transformation from these humble beginnings, pioneering numerous innovations and advancements. Our grills are the most versatile in the industry, and the rest of our expansive appliance and cabinetry collection elevates the once-simple outdoor kitchen to become your favorite living space.

“Welcome to the best of all meat-charring worlds.”

— *GQ magazine*



"Any backyard chef would be lucky to cook on a Kalamazoo Hybrid Fire Grill."
— Chef Wolfgang Puck



Built on Innovation

Our reputation is built on innovation. More than 20 years ago, Kalamazoo introduced the world to the first grill able to cook with gas, wood and charcoal. Four product generations later, we are proud to say the Kalamazoo Hybrid Fire Grill is the best and most versatile gas grill on the planet. Its cooking prowess is unrivaled. Other grills have come along that offer similar features at face value, but there will always be only one Kalamazoo.

This same spirit of innovation that brought the Hybrid Fire Grill to life has inspired a number of unprecedented industry achievements by Kalamazoo.

OUR HISTORY OF INNOVATION

- THE WORLD'S FIRST GAS, WOOD AND CHARCOAL HYBRID GRILL
- THE WORLD'S FIRST WEATHER-TIGHT OUTDOOR KITCHEN CABINETRY
- THE WORLD'S FIRST COUNTERTOP OUTDOOR PIZZA OVEN
- THE WORLD'S FIRST MODERN ARGENTINIAN-STYLE GRILL WITH GAS STARTERS AND MOTORIZED ROTISSERIE
- THE WORLD'S FIRST UNDERCOUNTER CHARCOAL SMOKER CABINET
- THE WORLD'S FIRST COMPLETE OUTDOOR KITCHEN COLLECTION AVAILABLE IN MARINE-GRADE STAINLESS STEEL
- A REVOLUTIONARY KAMADO GRILL THAT IMPROVES UPON TRADITIONAL DESIGN AND FUNCTIONALITY FOR GREATER COOKING FLEXIBILITY

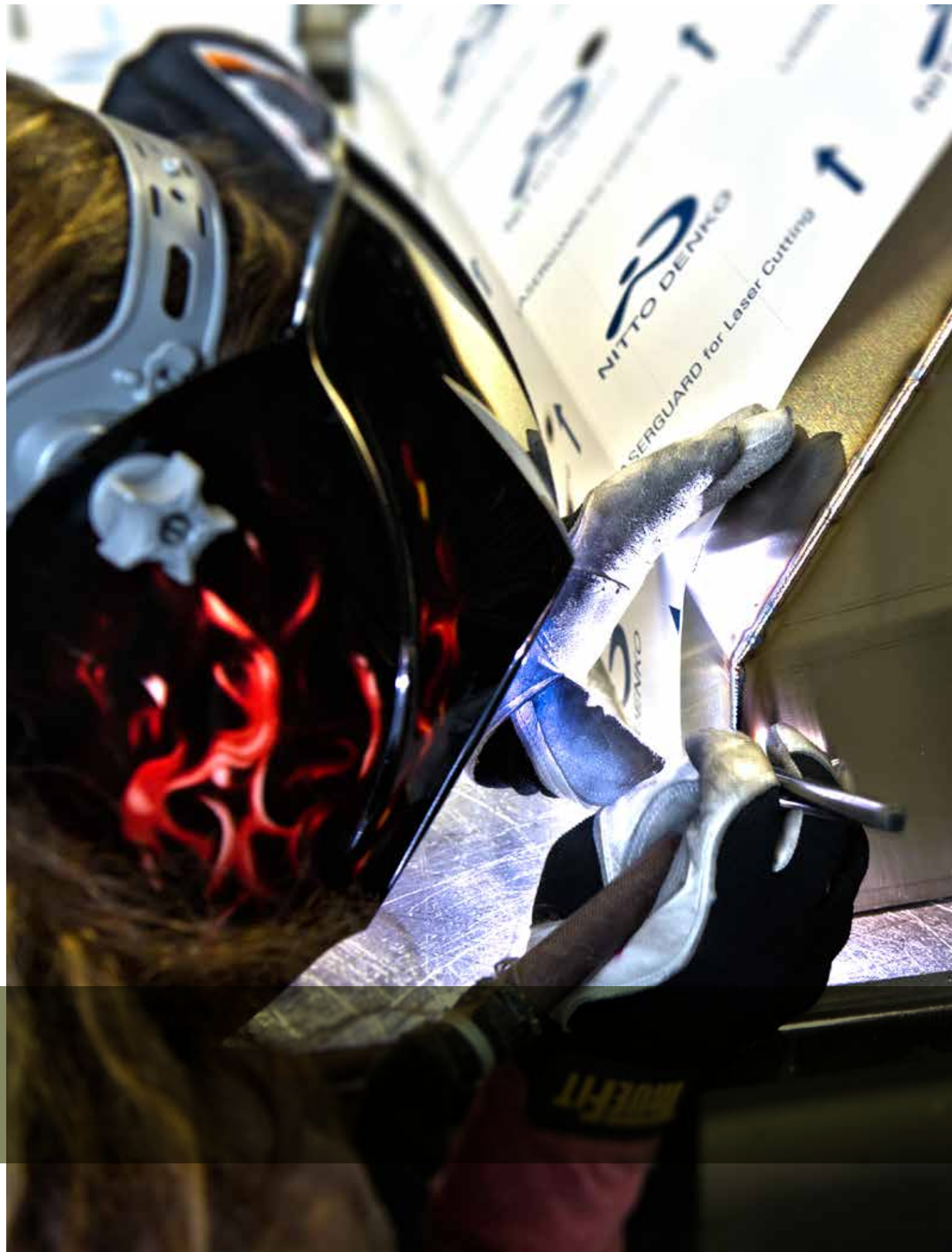
"High design and engineering meet primal smoke and fire."

— Steven Raichlen, Author



"My favorite part about cooking at Girl & the Goat has always been cooking over a wood fire... now I can easily create the same flavors at home."

— Chef Stephanie Izard



Exceptional Craftsmanship

Quality can't be rushed. It is a belief we have held since our inception as a custom sheet metal fabrication shop more than 100 years ago. Our products are still built-to-order, one kitchen at a time, by artisans who have spent a lifetime honing their craft. These master craftspeople form, weld and finish every piece of stainless steel by hand in Kalamazoo, Michigan. Our foundry, just a few hours away, casts our robust bronze grill burners in small batches to maintain the highest quality. Before shipping, we test fire and triple inspect our products as part of our stringent quality control process. Each grill bears the signatures of the people who built it — which is a great source of pride for our artisans.

Our unwavering commitment to hand-crafted production sets our collection apart from the rest. When you choose Kalamazoo for your home, you are investing in fine pieces of American craftsmanship.



"I deeply appreciate the extra effort and masterly skill it takes to make your products so superb."

— John Nalevanko, Architect



"This grill is impeccably machined and assembled with the best materials available..."

— The Wall Street Journal



The Complete Collection

We offer the most extensive outdoor kitchen collection in the world, with a vast range of options to meet each client's unique needs. Experience a Kalamazoo outdoor kitchen and one thing becomes clear: Form and function are united, and every design detail considered. Our exceptional range of products is created to be the heart and soul of your outdoor kitchen.

EVERYTHING YOU NEED FOR THE ULTIMATE OUTDOOR KITCHEN

- THE MOST DISTINCTIVE GRILLS AVAILABLE: THIRTEEN MODELS IN ALL.
- ARTISAN-QUALITY PIZZA OVENS, AVAILABLE IN BUILT-IN AND COUNTERTOP MODELS.
- A COMPETITION-GRADE SMOKER CABINET, AVAILABLE IN BUILT-IN AND FREESTANDING MODELS.
- AN EXTENSIVE SELECTION OF POWERFUL AND ENERGY-EFFICIENT OUTDOOR REFRIGERATION ENGINEERED TO CONQUER THE ELEMENTS. AVAILABLE IN A VARIETY OF FINISHES AND COLOR OPTIONS.
- TWO DISTINCTLY DIFFERENT COLLECTIONS OF OUTDOOR KITCHEN CABINETRY FOR YOUR CHOICE OF AESTHETICS.
- SPECIALIZED ACCESSORIES TO TAILOR YOUR OUTDOOR KITCHEN TO YOUR UNIQUE NEEDS.
- HIGH-QUALITY STAINLESS STEEL CONSTRUCTION IN YOUR CHOICE OF 304-GRADE STAINLESS OR, FOR THOSE CLIENTS WHO DESIRE ADDED PROTECTION, MARINE-GRADE STAINLESS.

“The whole point of having an outdoor kitchen is to sit back and relax and not worry about a thing.”
— Christine Pitel, *House Beautiful*



"I like to think of Russ as the Jonathan "Jony" Ive of barbecue."

— Steven Raichlen, Author



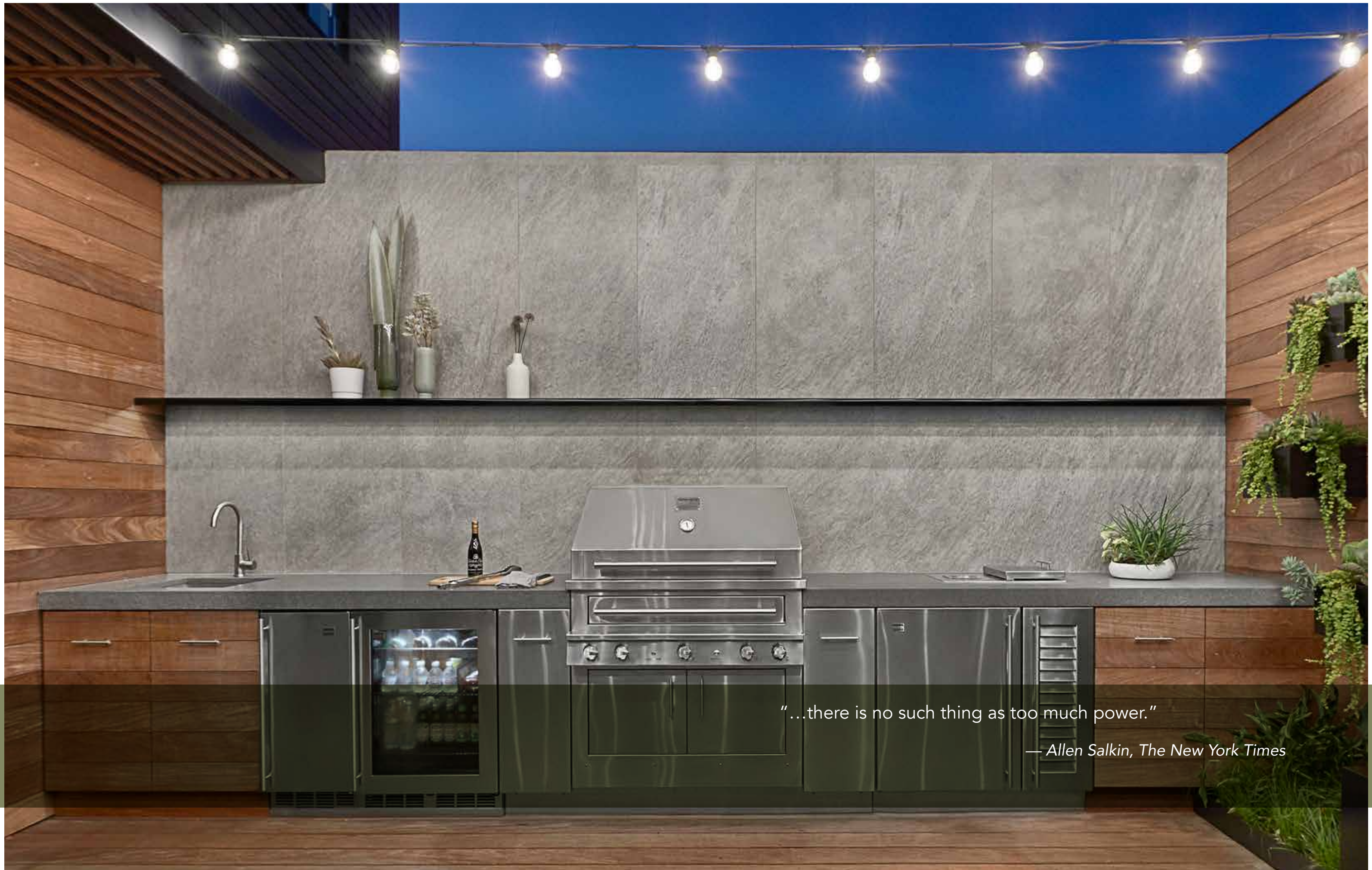
Designed for (and by) the Outdoor Cooking Enthusiast

The man at the helm of Kalamazoo's research and development team is Russ Faulk, our chief designer and grillmaster. The fact that he holds both grilling and design roles is not a coincidence. His immense knowledge, skill and passion for outdoor cooking are channeled into every one of our products. Russ' uncompromising vision has led him to create the most innovative, high-performance products in the industry.

Our mission may be ambitious, but it is clear — to create the products at the heart of the best outdoor kitchens in the world. That doesn't mean the fanciest or most luxurious products. It doesn't mean the biggest list of features. It means real performance and versatility, with design and engineering to endure the test of time.

"In the BBQ world there is one man that I trust for his expert advice and grillmaster skills."

— Chef Art Smith



"...there is no such thing as too much power."

— Allen Salkin, *The New York Times*



Expert Design Services

Planning an outdoor kitchen can be daunting, which is why our team of outdoor kitchen experts is here to help. We provide an unparalleled level of design support, and are here to assist homeowners and design professionals, from start to finish.

We start by understanding and defining your outdoor cooking needs and aspirations. Then, our team helps you select the perfect pieces from our extensive collection to meet those needs. We are adept at working within existing space or planning constraints, and our team has the ability to customize cabinetry dimensions when necessary. The process begins with conversations and sketches, progressing all the way to complete CAD drawings for the kitchen. We provide detailed measurements and annotations to help ensure successful installation — all of this information coming straight from our engineers, who know our products inside and out.

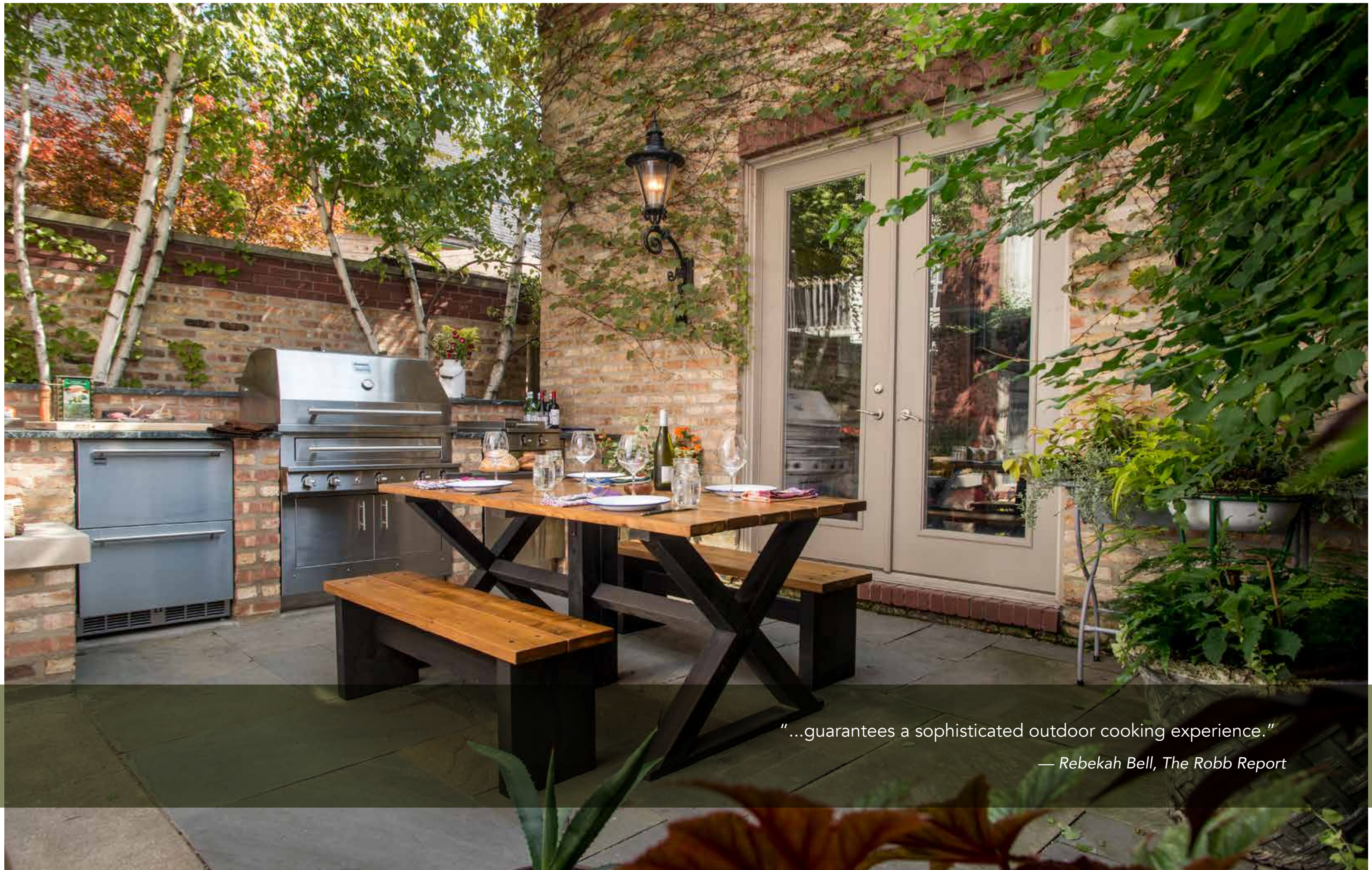
Our ultimate goal is to support you throughout the design journey and create a stunning space that will be a joy to use for years to come.

OUR DESIGN SERVICES

- APPLIANCE SELECTION GUIDANCE BASED ON YOUR LIFESTYLE AND NEEDS
- DESIGNING COMFORTABLE WORKFLOWS IN YOUR OUTDOOR COOKING SPACE
- ANSWERING QUESTIONS ABOUT UTILITIES AND PATIO PREPARATION
- WORKING AROUND OBSTRUCTIONS, AND WITHIN SPACE AND BUDGET CONSTRAINTS
- RECOMMENDING COUNTERTOP MATERIALS AND APPROPRIATE PLUMBING FIXTURES
- PROVIDING CAD DRAWINGS TO HELP VISUALIZE THE PROJECT AND AID INSTALLATION

“Kalamazoo Outdoor Gourmet takes pride in helping their clients create the ultimate outdoor kitchen.”

— Courtney Driver, Just Luxe



"...guarantees a sophisticated outdoor cooking experience."

— Rebekah Bell, *The Robb Report*




Collection Specifications

The following pages contain dimensions and specifications for our full line, organized by product category.

DIMENSIONS AND SPECIFICATIONS

- HYBRID FIRE GRILLS P31
- GAUCHO GRILLS P49
- SHOKUNIN KAMADO GRILLS P55
- PIZZA OVENS P61
- SMOKER CABINETS P67
- COOKTOPS P73
- SIGNATURE SERIES P79
 - CABINETS P81
 - WARMING P91
 - REFRIGERATION P93
- ARCADIA SERIES P103
 - CABINETS P105
 - REFRIGERATION P117
- SAMPLE OUTDOOR KITCHEN PLANS P124
- VISUAL PRODUCT INDEX P130

“High quality construction. Superior performance.”
— Ron Collins, Kalamazoo client

A man with a mustache and glasses, wearing a blue long-sleeved shirt and dark pants, is standing in a lush garden. He is using a large, stainless steel Kalamazoo grill. The grill has a large, angled stainless steel hood that is open. On the grill, several pieces of food are cooking. To the left of the grill, there is a sink with a curved faucet and a green bowl. In the background, there is a stone oven and a brick wall. The scene is filled with green foliage and trees.

"Kalamazoo has changed the way I cook outdoors.
Man, I love a hot grill!"

— Chef Rick Bayless

The Hybrid Fire Grill

The Kalamazoo Hybrid Fire Grill is the ultimate grill — in every way. First and foremost, it is the highest-performance gas grill available. What makes the Hybrid truly unique, is that it can cook with any combination of gas, wood and charcoal. Simply leave the Hybrid Fire Grilling Drawer empty for powerful gas-only grilling. Or, load wood or charcoal into the drawer for even more flavorful live-fire cooking. Every grilling, barbecue and rotisserie method is at your disposal. No other grill measures up.

EXCLUSIVE FEATURES

- **ULTIMATE COOKING VERSATILITY**
REACHES TEMPERATURES AS LOW AS 250°F AND AS HIGH AS 1000°F. GRILL, SEAR, ROAST, SMOKE, ROTISSERIE AND MORE. THE HYBRID MAKES EVERY OUTDOOR COOKING TECHNIQUE A PURE JOY.
- **CUSTOM CAST BRONZE GAS BURNERS**
WE ENGINEERED OUR BURNERS SPECIFICALLY FOR THE HYBRID FIRE GRILL IN ORDER TO DELIVER THE MOST EVEN HEAT POSSIBLE, AND TO SHRUG OFF THE ASH FROM CHARCOAL AND WOOD FIRES ABOVE.
- **THE MOST DYNAMIC HEAT CIRCULATION**
OUR GRILLS ARE DESIGNED AND BUILT DIFFERENTLY, FROM THE GROUND UP, CREATING MORE EVEN HEAT CIRCULATION FOR SUPERIOR RESULTS WHEN ROASTING AND SMOKING.
- **CUSTOM STAINLESS STEEL COOKING SURFACES**
OPTIONAL GRILL GRATES ARE AVAILABLE IN OPTIMIZED LASER-CUT COOKING PATTERNS.



MEAT PATTERN

FISH PATTERN

VEGETABLE PATTERN

PLANCHA PATTERN

- **AVAILABLE IN MARINE-GRADE STAINLESS STEEL**
WE CAN BUILD ANY GRILL FROM MARINE-GRADE STAINLESS STEEL FOR CLIENTS WHO PREFER ADDITIONAL CORROSION RESISTANCE.
- **EXCEPTIONAL AMERICAN CRAFTSMANSHIP**
OUR DEDICATED ARTISANS BEND, WELD, FINISH AND ASSEMBLE EVERY GRILL BY HAND IN KALAMAZOO, MICHIGAN. ONCE IT'S FINISHED, EACH GRILL IS SIGNED BY THE CRAFTSPEOPLE WHO BROUGHT IT TO LIFE.

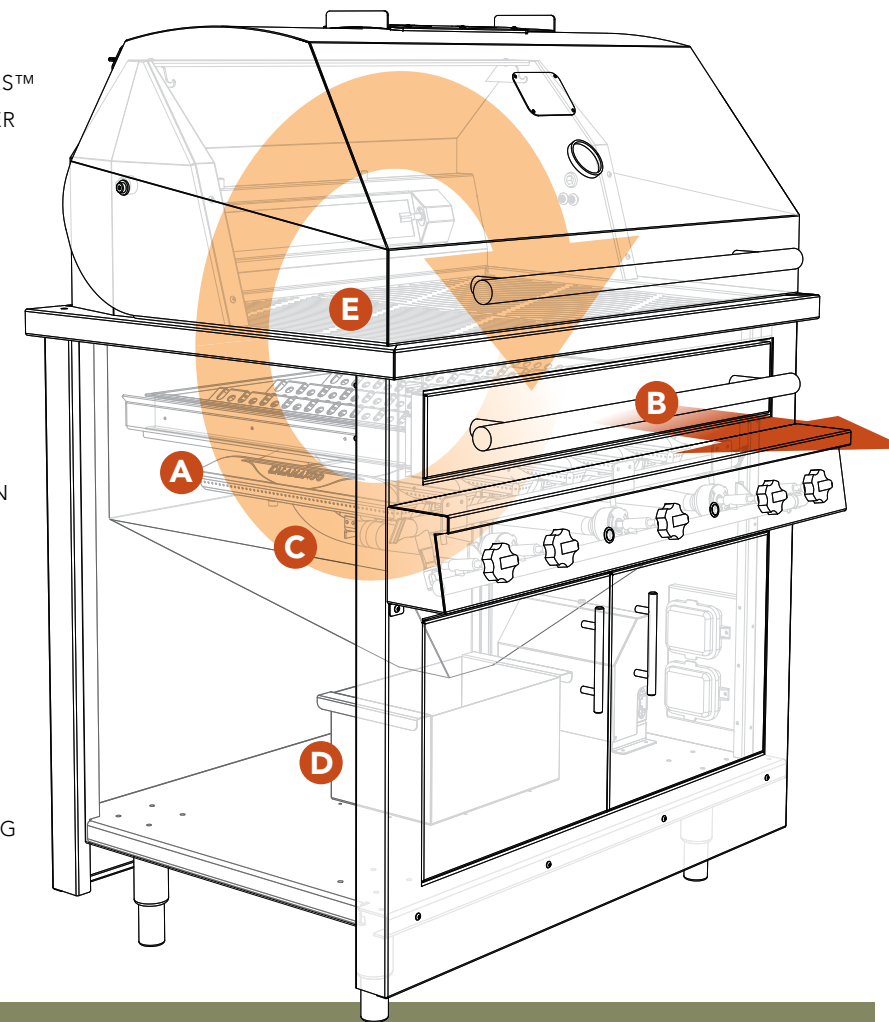
"...it does everything better."

— Larry Olmsted, Forbes

Exclusive Design

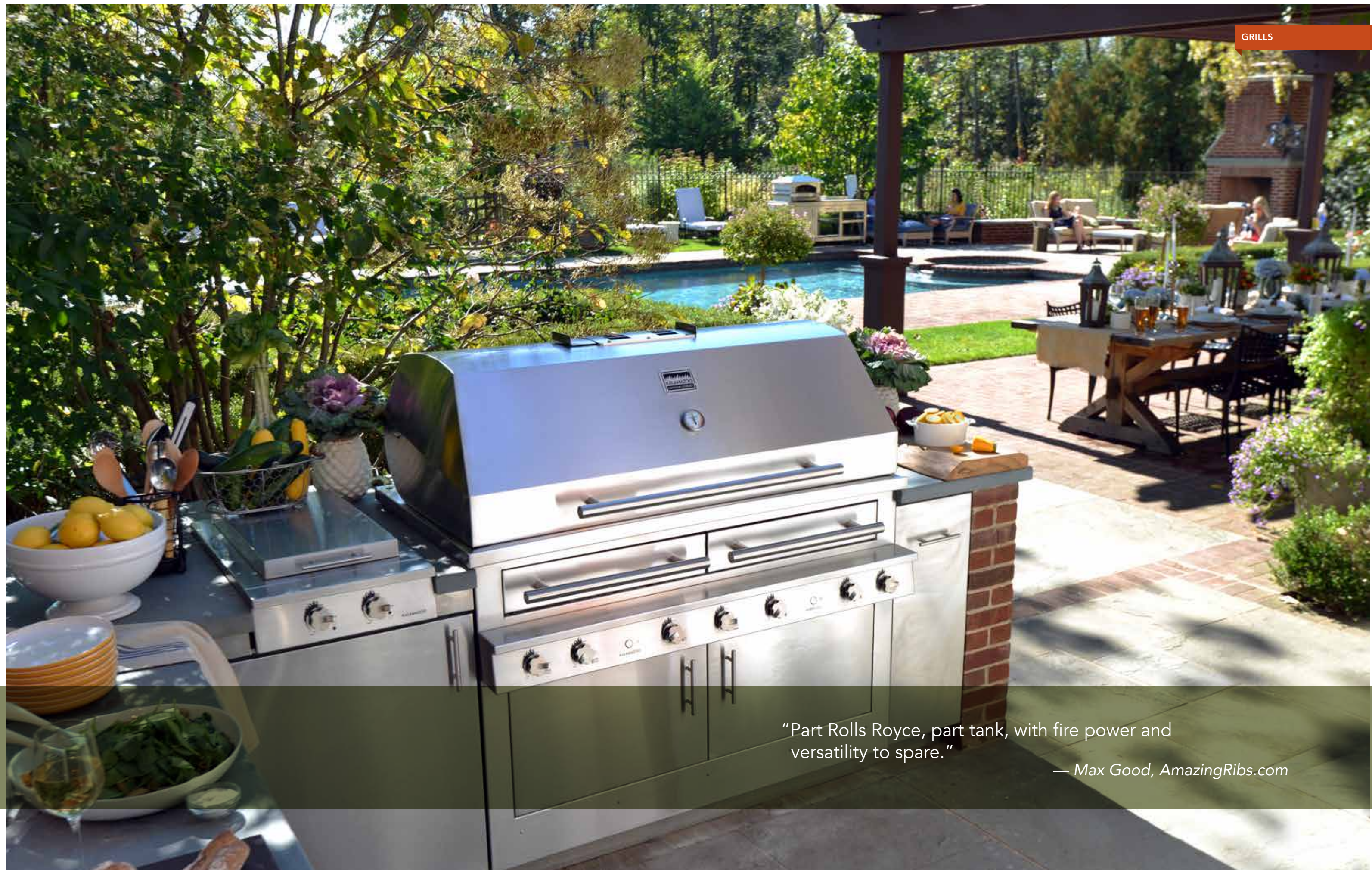
No other grill is more worthy of being the centerpiece of your outdoor kitchen. Every single detail is painstakingly engineered and built with the highest quality and performance in mind. Just look inside.

- A AWESOME COOKING POWER**
CUSTOM CAST BRONZE DRAGON BURNERS™ WEIGH A HEFTY 14 LBS EACH, AND DELIVER MORE THAN 100 BTUs PER SQUARE INCH
- B HYBRID FIRE GRILLING DRAWER**
OPEN THE DRAWER TO LOAD CHARCOAL OR WOOD FOR LIVE-FIRE GRILLING
- C DEEP FIREBOX**
GRILL DESIGN EXTENDS TO THE FLOOR SO AIR CIRCULATES THROUGHOUT, FOR THE MOST EVEN HEAT DISTRIBUTION
- D AMPLE CLEANOUT**
ASH, GREASE AND DEBRIS FUNNEL DOWN TO AN OVERSIZED EASY-TO-HANDLE CLEANOUT BIN
- E CUSTOM COOKING GRATES**
THE SHEER WEIGHT OF EACH GRATE IS DESIGNED TO HOLD MAXIMUM HEAT. LASER-CUT AND OPTIMIZED FOR GRILLING DIFFERENT TYPES OF FOOD



"I've never met a grill that was so good at doing so many different things."

— Paul Kita, Men's Health



"Part Rolls Royce, part tank, with fire power and versatility to spare."

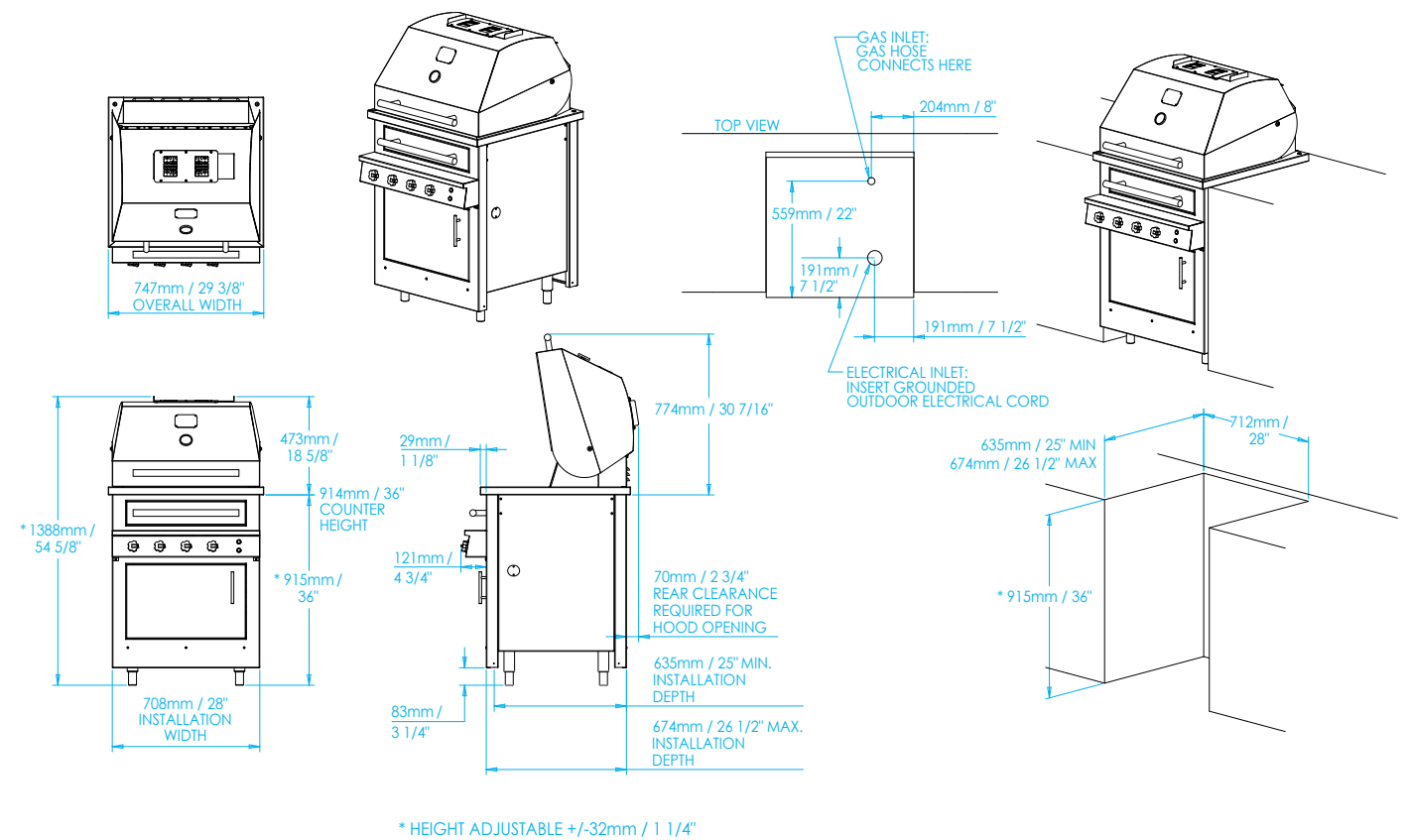
— Max Good, AmazingRibs.com

Built-in Hybrid Fire Grills

K500HB Hybrid Fire Built-in Grill

K500HB

- 23" x 22" (506 square inches) of primary grilling surface
- Two cast bronze burners, 25,000 BTUs each
- Ignition burner with electronic hot surface ignition
- Rotisserie system with infrared burner; motor mounted in cabinet
- Ambient control panel lighting
- Flip-up warming rack
- Deep hopper cleanout
- Single Hybrid Fire Grilling Drawer
- Stainless steel leveling legs (shown with optional toe kick)
- 73,300 total BTUs (NG)
- Natural gas or bulk liquid propane
- 360 pounds
- 3 amps, 120V 60Hz
- Marine-grade stainless steel available



"The best gas grill in the world."

— Derrick Riches, Author

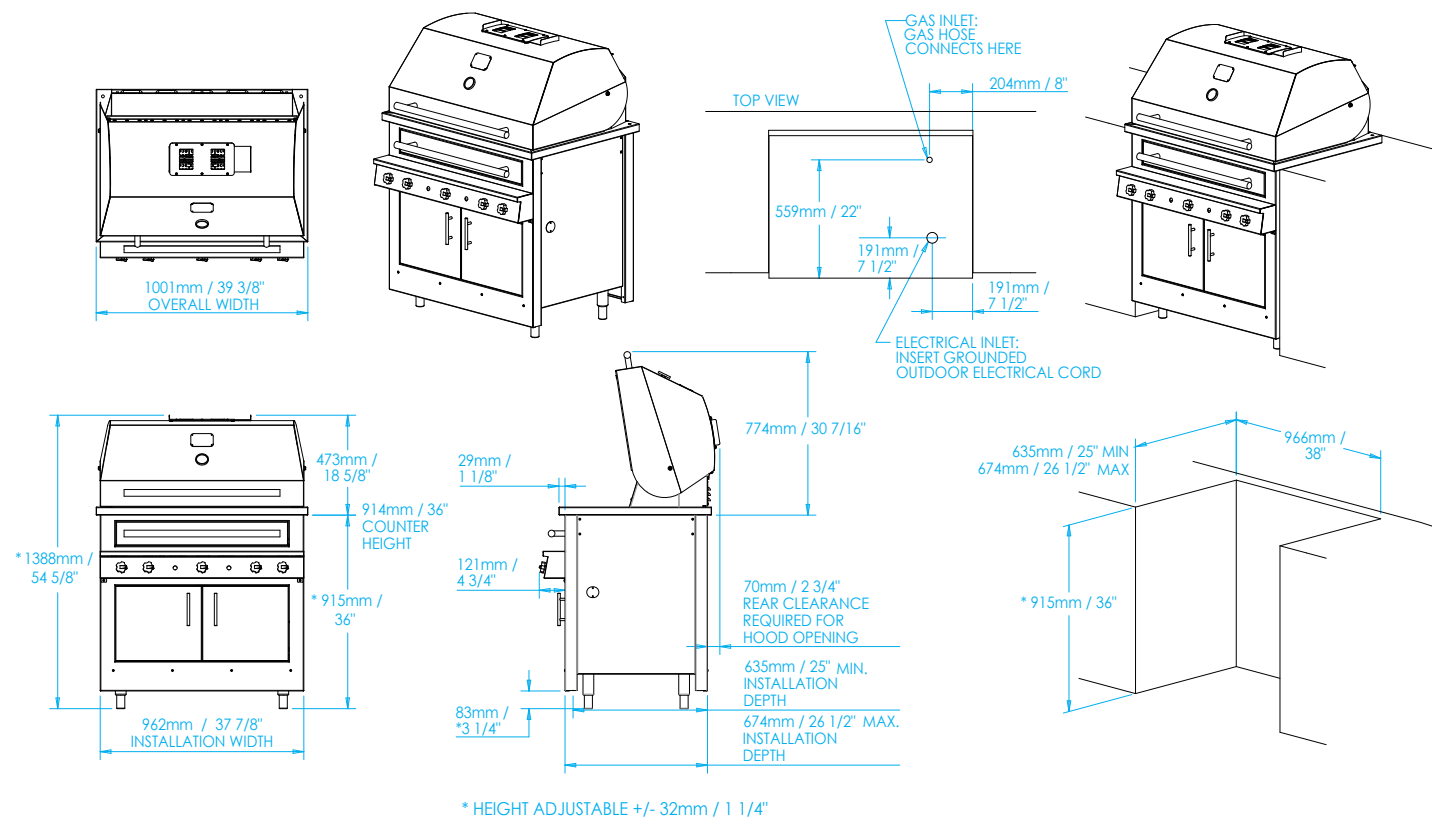




K750HB Hybrid Fire Built-in Grill

K750HB

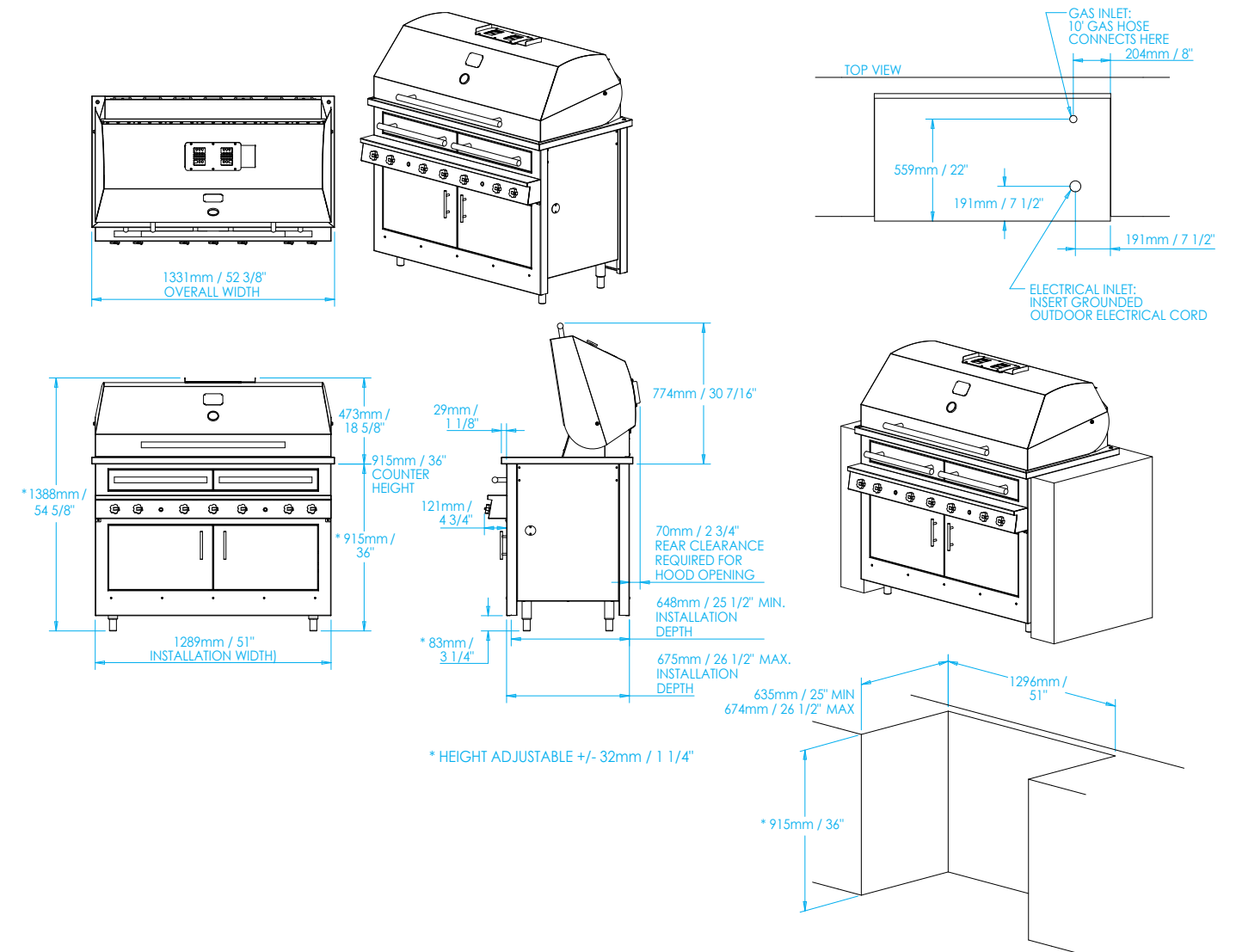
- 33" x 22" (726 square inches) of primary grilling surface
- Three cast bronze burners, 25,000 BTUs each
- Ignition burner with electronic hot surface ignition
- Rotisserie system with infrared burner; motor mounted in cabinet
- Ambient control panel lighting
- Flip-up warming rack
- Deep hopper cleanout
- Single Hybrid Fire Grilling Drawer
- Stainless steel leveling legs (shown with optional toe kick)
- 107,150 total BTUs (NG)
- Natural gas or bulk liquid propane
- 440 pounds
- 3 amps, 120V 60Hz
- Marine-grade stainless steel available



K1000HB Hybrid Fire Built-in Grill

K1000HB

- 46" x 22" (1,012 square inches) of primary grilling surface
- Four cast bronze burners, 25,000 BTUs each
- Ignition burner with electronic hot surface ignition
- Rotisserie system with two infrared burners; motor mounted in cabinet
- Ambient control panel lighting
- Flip-up warming rack
- Deep hopper cleanout
- Two Hybrid Fire Grilling Drawers
- Stainless steel leveling legs (shown with optional toe kick)
- 141,800 total BTUs (NG)
- Natural gas or bulk liquid propane
- 560 pounds
- 3 amps, 120V 60Hz
- Marine-grade stainless steel available

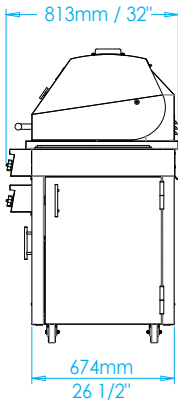
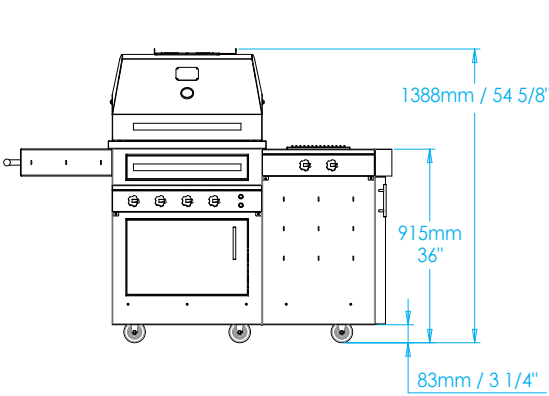
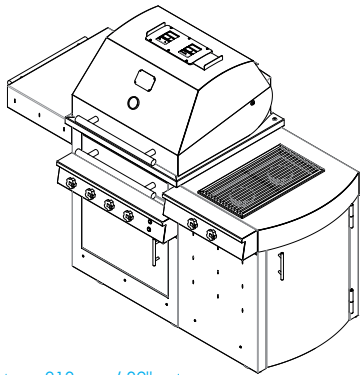
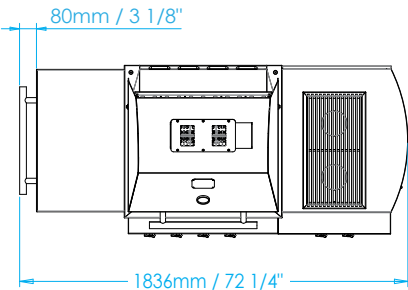


Freestanding Hybrid Fire Grills

K500HS Hybrid Fire Freestanding Grill with Cooktop

K500HS

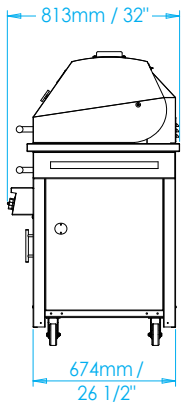
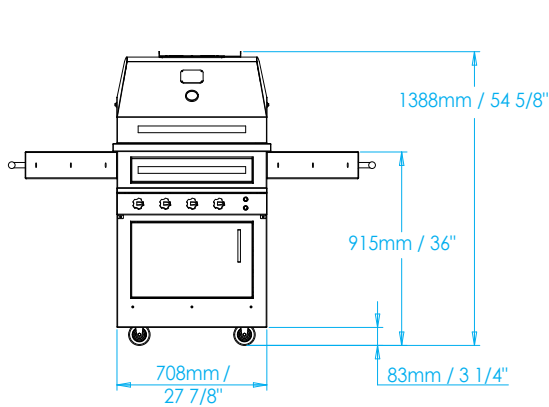
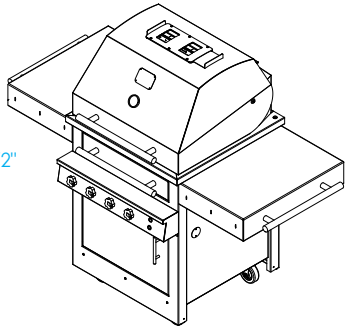
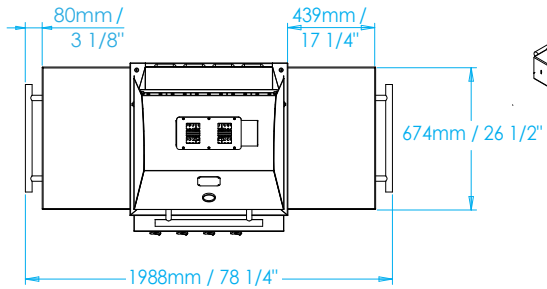
- 23" x 22" (506 square inches) of primary grilling surface
- Two cast bronze burners, 25,000 BTUs each
- Ignition burner with electronic hot surface ignition
- Rotisserie system with infrared burner; motor mounted in cabinet
- Dual 18,000 BTU cooktop burners
- Ambient control panel lighting
- Flip-up warming rack
- Deep hopper cleanout
- Single Hybrid Fire Grilling Drawer
- Right end cabinet for optional propane cylinder storage
- One side shelf
- 111,300 total BTUs (NG)
- Natural gas, bulk liquid propane or LP cylinder
- 550 pounds
- 3 amps, 120V 60Hz
- Marine-grade stainless steel available



K500HT Hybrid Fire Freestanding Grill

K500HT

- 23" x 22" (506 square inches) of primary grilling surface
- Two cast bronze burners, 25,000 BTUs each
- Ignition burner with electronic hot surface ignition
- Rotisserie system with infrared burner; motor mounted in cabinet
- Ambient control panel lighting
- Flip-up warming rack
- Deep hopper cleanout
- Single Hybrid Fire Grilling Drawer
- Two side shelves
- 73,300 total BTUs (NG)
- Natural gas or bulk liquid propane
- 390 pounds
- 3 amps, 120V 60Hz
- Marine-grade stainless steel available

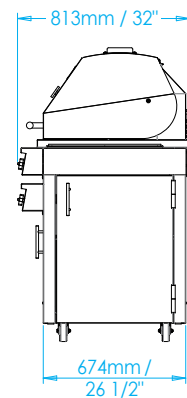
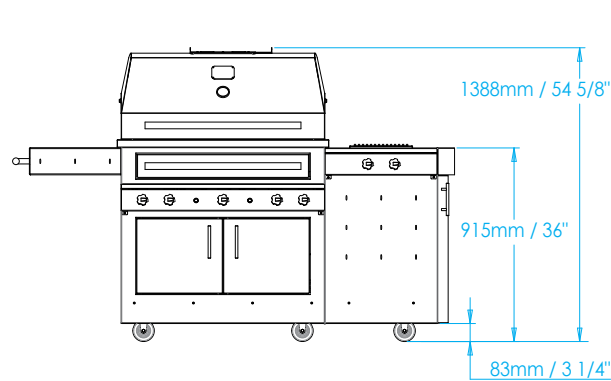
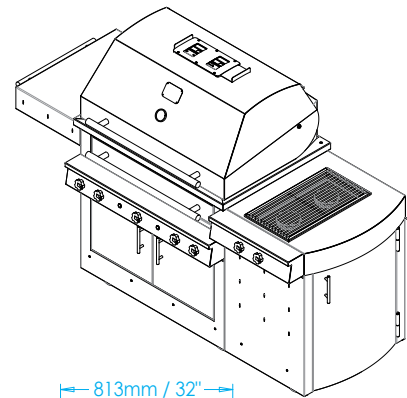
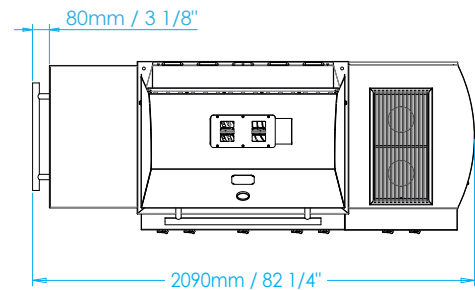




K750HS Hybrid Fire Freestanding Grill with Cooktop

K750HS

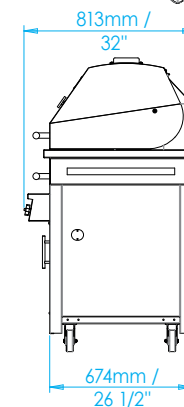
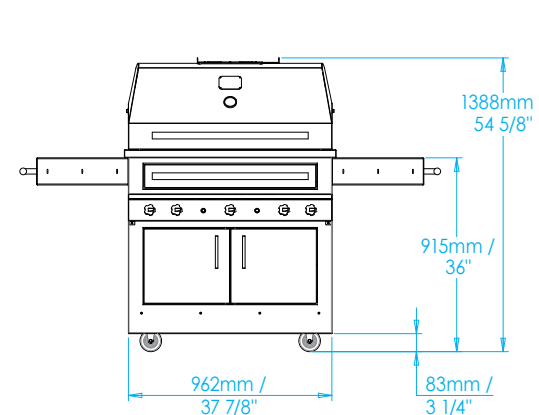
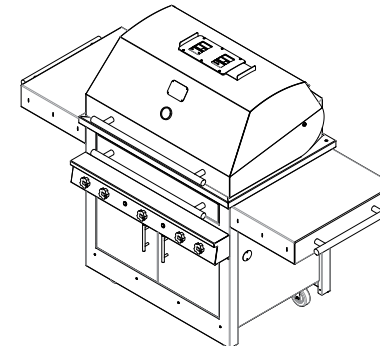
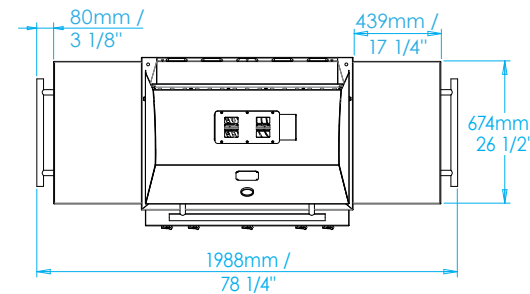
- 33" x 22" (726 square inches) of primary grilling surface
- Three cast bronze burners, 25,000 BTUs each
- Ignition burner with electronic hot surface ignition
- Rotisserie system with infrared burner; motor mounted in cabinet
- Dual 18,000 BTU cooktop burners
- Ambient control panel lighting
- Flip-up warming rack
- Deep hopper cleanout
- Single Hybrid Fire Grilling Drawer
- Right end cabinet for optional propane cylinder storage
- One side shelf
- 145,150 total BTUs (NG)
- Natural gas, bulk liquid propane or LP cylinder
- 630 pounds
- 3 amps, 120V 60Hz
- Marine-grade stainless steel available



K750HT Hybrid Fire Freestanding Grill

K750HT

- 33" x 22" (726 square inches) of primary grilling surface
- Three cast bronze burners, 25,000 BTUs each
- Ignition burner with electronic hot surface ignition
- Rotisserie system with infrared burner; motor mounted in cabinet
- Ambient control panel lighting
- Flip-up warming rack
- Deep hopper cleanout
- Single Hybrid Fire Grilling Drawer
- Two side shelves
- 107,150 total BTUs (NG)
- Natural gas or bulk liquid propane
- 470 pounds
- 3 amps, 120V 60Hz
- Marine-grade stainless steel available





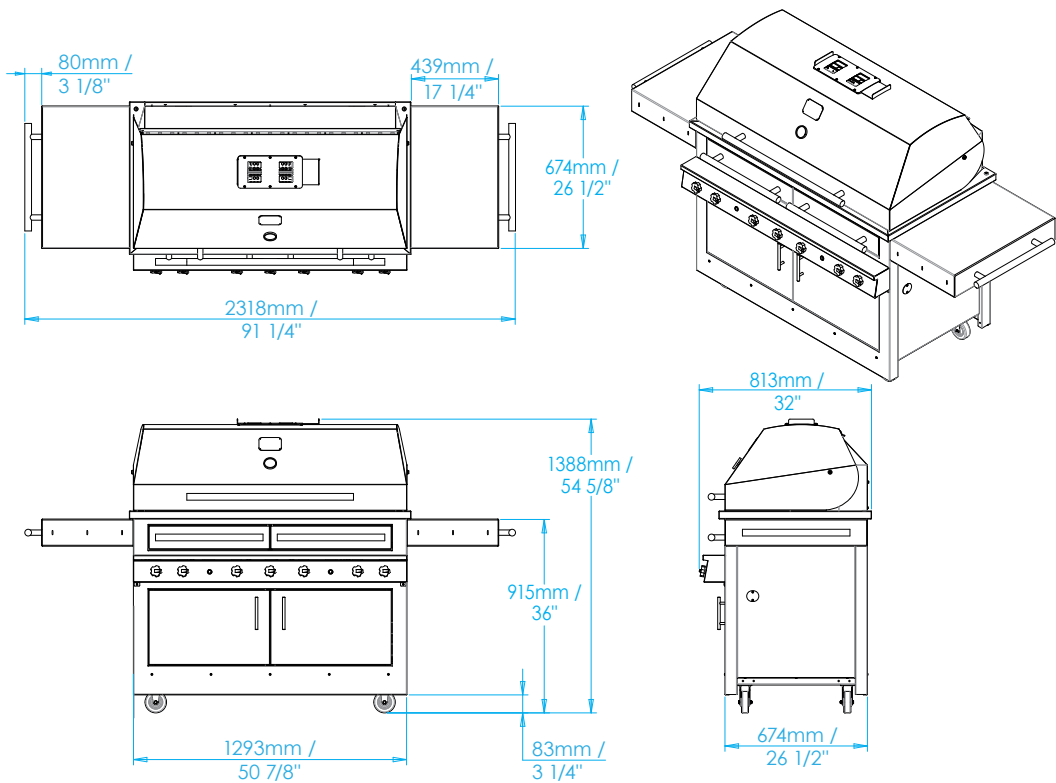
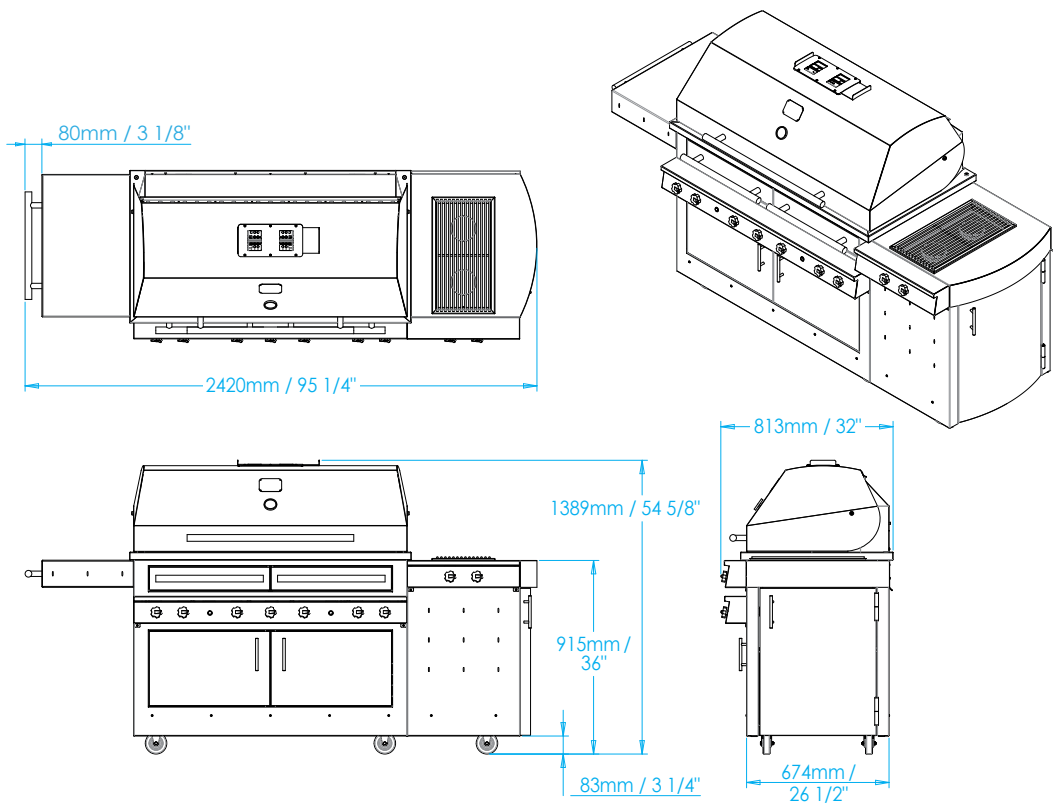
K1000HS Hybrid Fire Freestanding Grill with Cooktop

- K1000HS
- 46" x 22" (1,012 square inches) of primary grilling surface
 - Four cast bronze burners, 25,000 BTUs each
 - Ignition burner with electronic hot surface ignition
 - Rotisserie system with two infrared burners; motor mounted in cabinet
 - Dual 18,000 BTU cooktop burners
 - Ambient control panel lighting
 - Flip-up warming rack
 - Deep hopper cleanout
 - Two Hybrid Fire Grilling Drawers
 - Right end cabinet
 - One side shelf
 - 179,800 total BTUs (NG)
 - Natural gas or bulk liquid propane
 - 750 pounds
 - 3 amps, 120V 60Hz
 - Marine-grade stainless steel available



K1000HT Hybrid Fire Freestanding Grill

- K1000HT
- 46" x 22" (1,012 square inches) of primary grilling surface
 - Four cast bronze burners, 25,000 BTUs each
 - Ignition burner with electronic hot surface ignition
 - Rotisserie system with two infrared burners; motor mounted in cabinet
 - Ambient control panel lighting
 - Flip-up warming rack
 - Deep hopper cleanout
 - Two Hybrid Fire Grilling Drawers
 - Two side shelves
 - 141,800 total BTUs (NG)
 - Natural gas or bulk liquid propane
 - 590 pounds
 - 3 amps, 120V 60Hz
 - Marine-grade stainless steel available





"This is more than a grill. This is a handcrafted,
made-to-order heirloom."

— Nick Caruso, Gear Patrol

The Gaucho Wood-fired Grill

The Kalamazoo Argentinian-style Gaucho Grill provides the ultimate wood-fired grilling experience. Harness the rugged intensity and firepower of a traditional Argentinian grill, while enjoying the refined luxury of this modern design. The 30-inch spoked wheel allows you to effortlessly raise food high above the fire for lower-temperature cooking, or lower the grill rack towards the fire for intense searing heat. Create incredible wood-fired flavors with the Kalamazoo Gaucho Grill.

EXCLUSIVE FEATURES

- **HIGH-POWERED FIRE STARTER**
A DETAIL THAT IS EXCLUSIVE TO THE KALAMAZOO GAUCHO GRILL: THE 55,000 BTU GAS STARTER SYSTEM GETS A ROARING WOOD FIRE GOING IN JUST 5 MINUTES.
- **RATCHETLESS ENGINEERING**
WE DESIGNED A SUPERIOR SYSTEM FOR RAISING AND LOWERING THE GRILL GRATE SO YOU CAN OPERATE THE GAUCHO GRILL EFFORTLESSLY WITH ONE HAND. YOU WON'T NEED TO STOP GRILLING TO RELEASE A RATCHET ARM TO LOWER THE GRATE.
- **BUILT-IN ROTISSERIE**
THE MOTORIZED ROTISSERIE SPIT WAS THOUGHTFULLY ENGINEERED TO EFFORTLESSLY MOVE UP AND DOWN WITH THE GRILL RACK.
- **DEEP FIREBOX DESIGN HOLDS MORE HEAT**
THE HEAVY-GAUGE STAINLESS STEEL AND DOUBLE-WALLED, INSULATED FIREBOX RETAIN MORE HEAT FOR THE MOST EFFICIENT COOKING.
- **HASSLE-FREE CLEANUP**
ASH FROM THE FIRE FUNNELS DOWN INTO A DEEP, OVERSIZED BIN SO YOU CAN EASILY CLEAN UP WITHOUT USING A SHOVEL.
- **AVAILABLE IN MARINE-GRADE STAINLESS STEEL**
WE CAN BUILD ANY GRILL FROM MARINE-GRADE STAINLESS STEEL FOR CLIENTS WHO PREFER ADDITIONAL CORROSION RESISTANCE.
- **EXCEPTIONAL AMERICAN CRAFTSMANSHIP**
OUR DEDICATED ARTISANS BEND, WELD, FINISH AND ASSEMBLE EVERY GRILL BY HAND IN KALAMAZOO, MICHIGAN. AND ONCE IT'S FINISHED, EACH GRILL IS SIGNED BY THE CRAFTSPEOPLE WHO BROUGHT IT TO LIFE.

"...the latest trend is to get back to the primal pleasure of cooking over an open flame. And there is no grander way to do so than with Kalamazoo's Gaucho grill..."

— Elle Decor



“Kalamazoo’s turned their meat-meets-flame expertise to another lauded grilling tradition – Argentinian Asado.”
— Ben Bowers, Gear Patrol

GRILLS

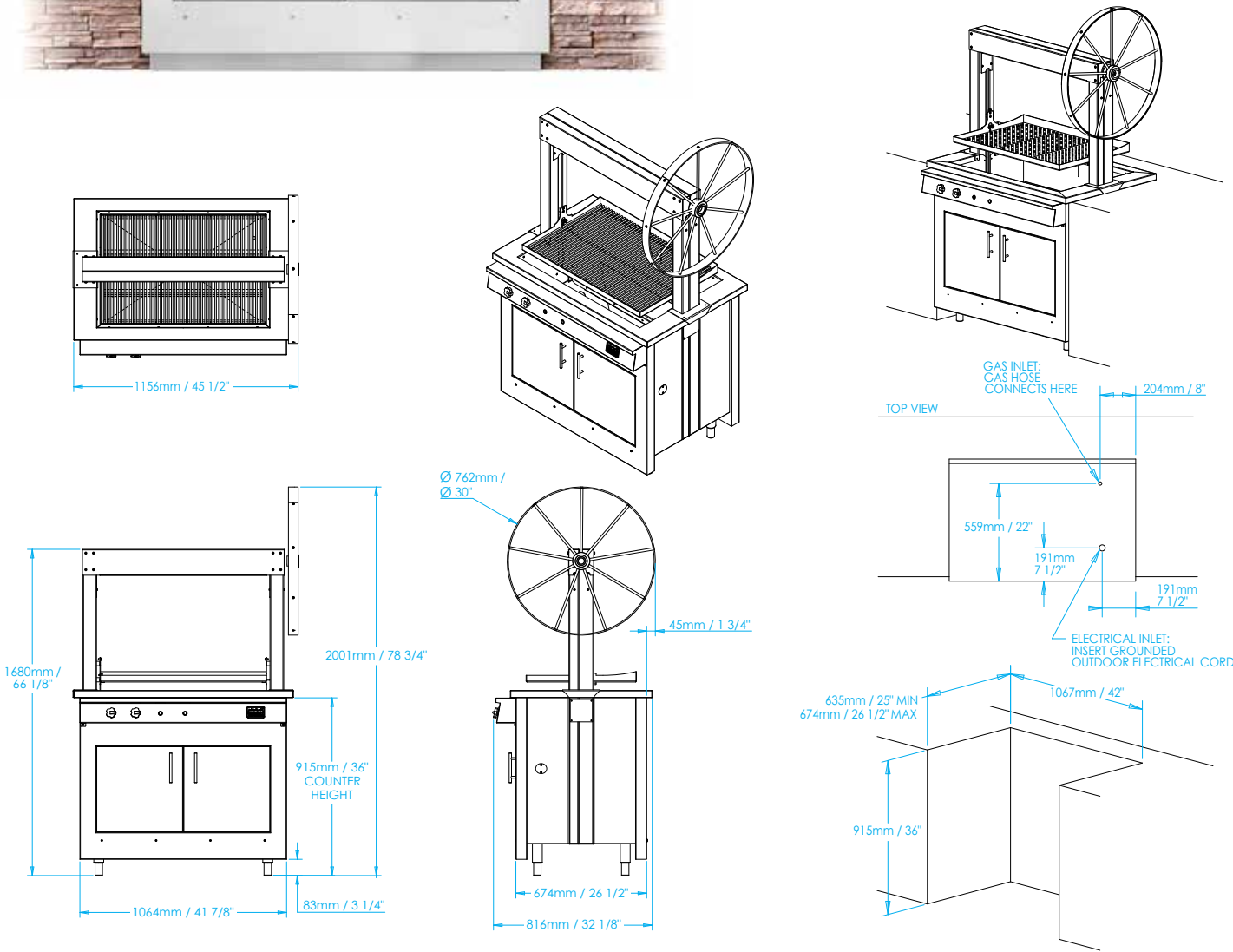
Gaucha Wood-fired Grills



K750GB Gaucha Built-in Grill

K750GB

- Wood-fired grilling with grill grate and motorized rotisserie spit that raise and lower above the fire
- 33" x 22" (726 square inches) of primary grilling surface
- Two powerful 24,000 BTU gas burners to start the wood fire
- Ambient control panel lighting
- Deep hopper cleanout
- Stainless steel leveling legs (shown with optional toe kick)
- 48,000 total BTUs (NG)
- Natural gas or bulk liquid propane
- 490 pounds
- 3 amps, 120V 60Hz
- Marine-grade stainless steel available





K750GS Gaucha Freestanding Grill

K750GS

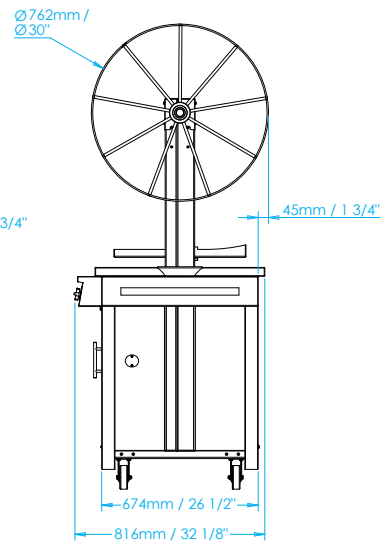
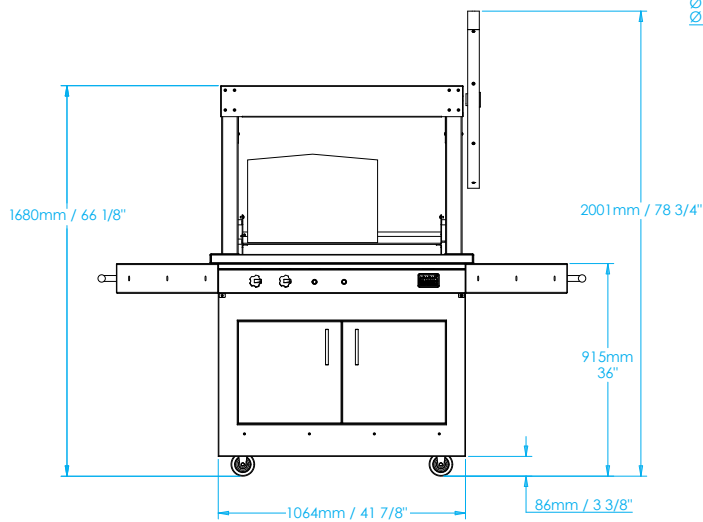
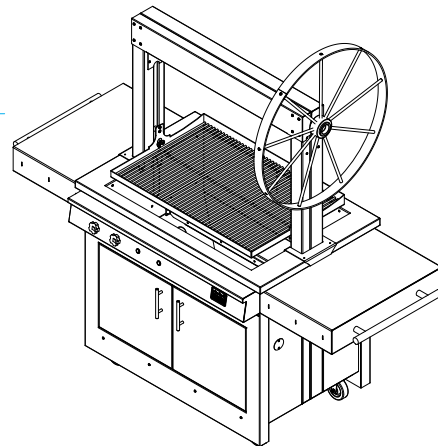
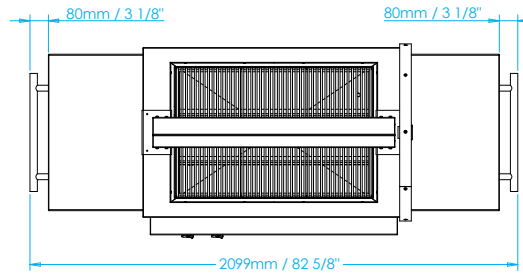
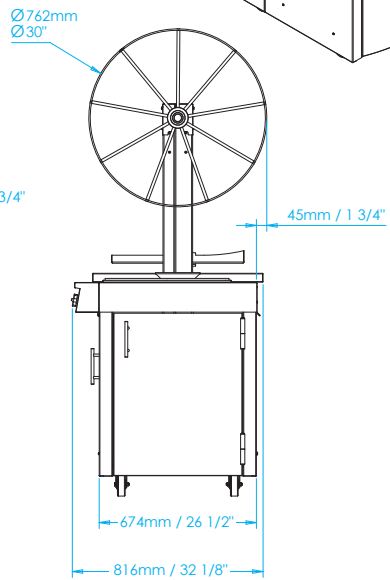
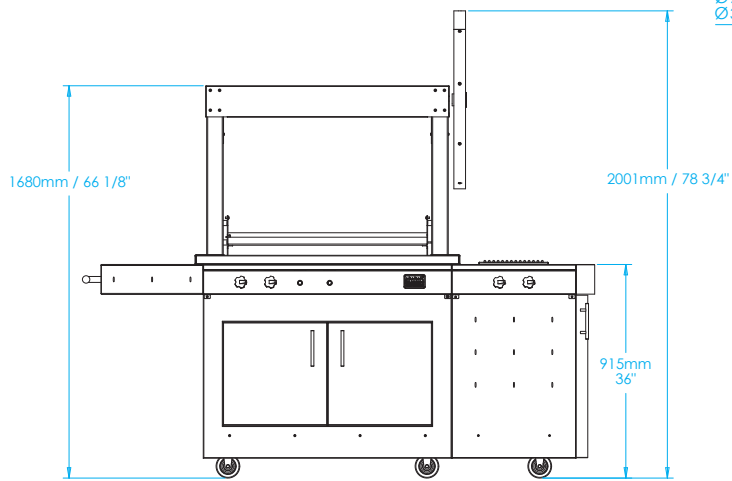
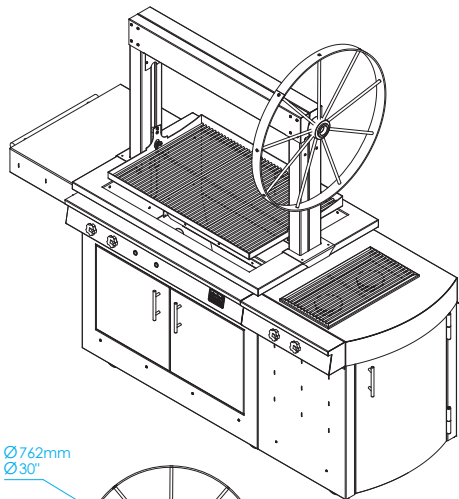
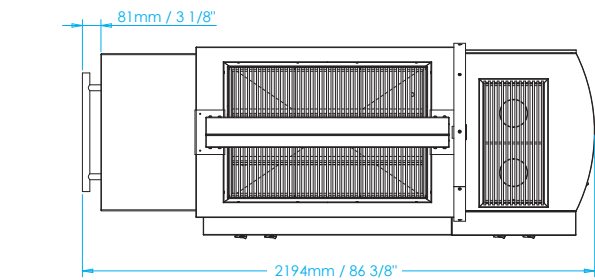
- Wood-fired grilling with grill grate and motorized rotisserie spit that raise and lower above the fire
- 33" x 22" (726 square inches) of primary grilling surface
- Two powerful 24,000 BTU gas burners to start the wood fire
- Ambient control panel lighting
- Deep hopper cleanout
- Heavy-duty casters
- Double cooktop with two 16,000 BTU burners
- Right end cabinet for optional propane cylinder storage
- 80,000 total BTUs (NG)
- Natural gas, bulk liquid propane or LP cylinder
- 700 pounds
- 3 amps, 120V 60Hz
- Marine-grade stainless steel available



K750GT Gaucha Freestanding Grill

K750GT

- Wood-fired grilling with grill grate and motorized rotisserie spit that raise and lower above the fire
- 33" x 22" (726 square inches) of primary grilling surface
- Two powerful 24,000 BTU gas burners to start the wood fire
- Ambient control panel lighting
- Deep hopper cleanout
- Heavy-duty casters
- Two side shelves
- Natural gas or bulk liquid propane
- 540 pounds
- 3 amps, 120V 60Hz
- Marine-grade stainless steel available



The Shokunin Kamado Grill

The Shokunin is Kalamazoo's innovative take on the Kamado grill. We have taken the key design principles of a traditional kamado grill and amplified them to take performance to new levels. The Shokunin is more efficient than a traditional ceramic kamado thanks to two inches of insulation beneath its stainless steel exterior. The cooking chamber depth has been expanded to allow fires to be built further from the food, creating more gentle heat - a big advantage when smoking. The unique rectangular shape makes it easier to cook with multi-zone fires. And, an adjustable system of fire grates enables you to build the fire at three different levels. Discover the new generation of Kamado grills.

EXCLUSIVE FEATURES

- **GREATER COOKING VERSATILITY**

BUILD THE CHARCOAL FIRE ON ONE OF THE ADJUSTABLE FIRE GRATES TO CONTROL YOUR COOKING TEMPERATURES. MOVE THE FIRE TO ONE OF THREE POSITIONS TO INCREASE OR DECREASE THE DISTANCE BETWEEN THE FOOD ON YOUR GRILLING GRATE. THE HIGHEST POSITION FOR THE FIRE GRATE PLACES YOUR FOOD JUST INCHES ABOVE THE SMOKING CHARCOAL FOR SEARING INTENSE HEAT.

- **COOK WITH AN OFFSET FIRE WITH EASE**

THE SHOKUNIN HAS BEEN DESIGNED TO HELP YOU PERFECT THE "SEAR AND SLIDE" TECHNIQUE FOR THE ULTIMATE STEAK AS THE RECTANGULAR SHAPE OF THE GRILL IS BETTER SUITED FOR MULTI-ZONE AND OFFSET FIRES.

- **UNPRECEDENTED AMOUNT OF INSULATION FOR MAXIMUM HEAT RETENTION**

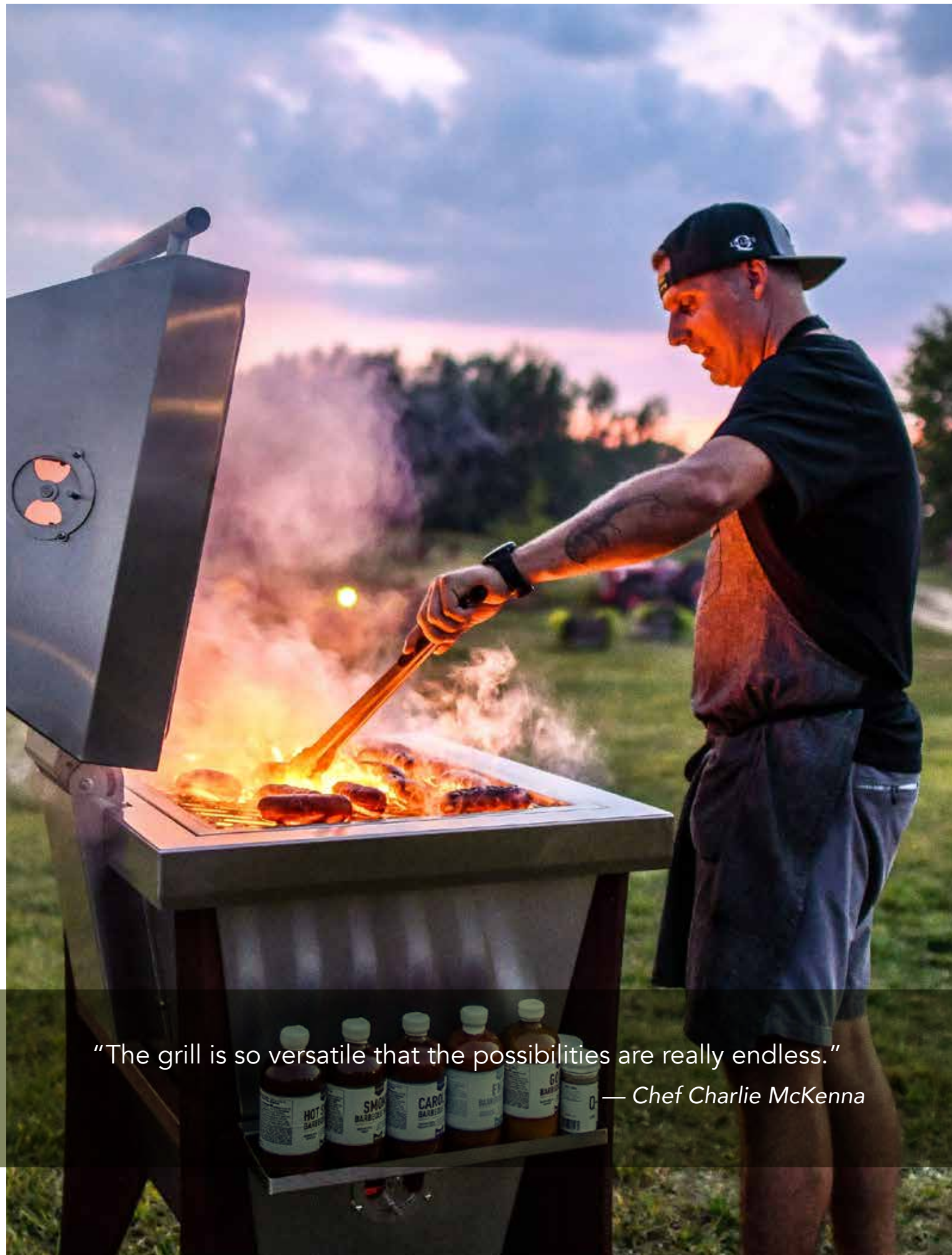
TWO INCHES OF INSULATION BETWEEN THE STAINLESS STEEL WALLS INCREASE THE SHOKUNIN'S HEAT RETENTION AND COOKING EFFICIENCY WHILE KEEPING THE GRILL COOL TO THE TOUCH. YOU CAN EXPECT FIVE HOURS OF COOKING TIME PER POUND OF CHARCOAL WHEN COOKING AT BARBECUE TEMPERATURES. THAT'S 40 HOURS OF COOKING WITH 8 POUNDS OF CHARCOAL.

- **UNIQUE CROSS-VENTILATION SYSTEM FOR PRECISE CONTROL**

THE CROSS-VENTILATION AIR CONTROL SYSTEM IS UNIQUE TO THE SHOKUNIN. WITH FOUR AIR SHUTTERS - TWO ON THE BASE OF THE GRILL AND TWO ON THE LID - YOU CAN CONTROL TEMPERATURE WITH MORE PRECISION AND DRAW SMOKE ACROSS FOOD FOR ENHANCED FLAVOR. OPEN THE BOTTOM VENTS TO PULL AIR IN AND THE TOP VENTS TO EXHAUST SMOKE OUT.

"It is that kind of handmade craftsmanship, and the pride associated with it, that separates the great from the good."

— John Mikhael, AIA



"The grill is so versatile that the possibilities are really endless."
— Chef Charlie McKenna



The Shokunin Kamado Grill

KSHOK430

- 458mm x 610mm rectangular grilling area measuring 10,973 square mm
- Custom laser cut solid stainless steel grill grates
- Three different height fire grates (high for grilling, mid for roasting, and low for smoking)
- Two air shutters located on the side of the grill below the fire (supply) and two above the grill grate (exhaust) offer cross ventilation and precise temperature control
- 51mm of insulation within the grill body and hood for unprecedented heat retention and efficiency
- Hood thermometer for accurate temperature readings
- Durable ipe wood frame: available in oiled and natural ipe options
- Built for performance and durability, weighs in at 113 kg
- Marine-grade stainless steel available

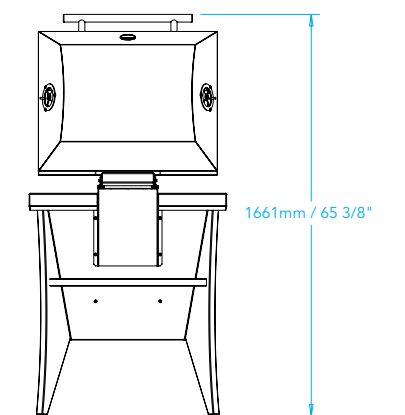
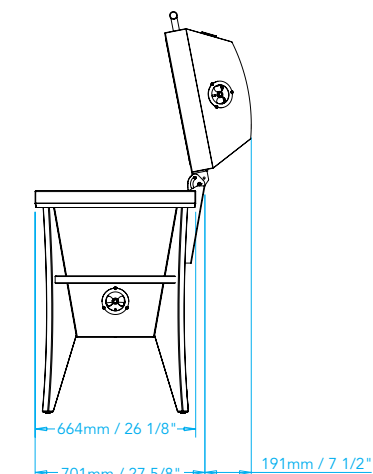
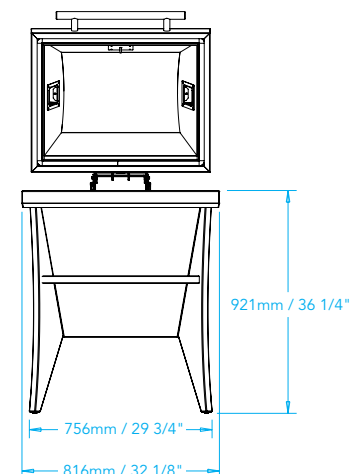
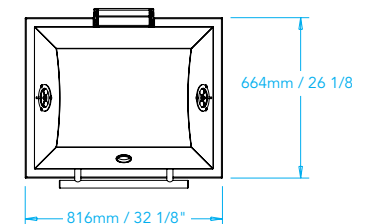
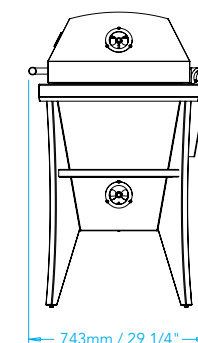
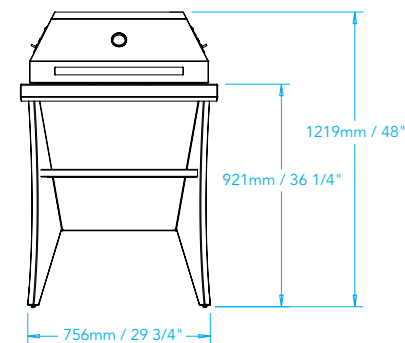
Choose from two standard material options:



Oiled Ipe Wood



Natural Ipe Wood





"By far the best ready-to-use home pizza oven I've ever worked with."

— J. Kenji López-Alt, *Serious Eats*

The Artisan Fire Pizza Oven

Elegant and simple to use, the Kalamazoo Artisan Fire Pizza Oven is a great way to start a pizza tradition in your own backyard. After a quick preheat, it reaches more than 800°F and can cook a perfect Neapolitan-style pizza in just two minutes. The ingenious design replicates the intensity and heat characteristics of a wood fire while delivering all the ease and convenience of a gas-powered flame.

EXCLUSIVE FEATURES

■ HIGH HEAT FOR PERFECT PIZZAS

THE ARTISAN FIRE PIZZA OVEN HEATS TO MORE THAN 800°F. THIS HIGH TEMPERATURE YIELDS PERFECTLY COOKED PIZZAS WITH INCREDIBLE FLAVOR IN A MATTER OF MINUTES.

■ DUAL BURNERS FOR PRECISE COOKING CONTROL

TWO INDIVIDUALLY CONTROLLED GAS BURNERS ALLOW YOU TO COOK WITH PRECISION. THE TOP BURNER BROWNS THE PIZZA TOPPINGS, WHILE THE BOTTOM BURNER CRISPS THE CRUST.

■ COOKS MORE THAN JUST PIZZA

THE ARTISAN FIRE PIZZA OVEN IS OPTIMIZED FOR COOKING PERFECT PIZZAS, BUT THIS HIGH-PERFORMANCE OVEN CAN ALSO EXPERTLY ROAST MEATS, FISH, VEGETABLES AND MUCH MORE.

■ QUICK PREHEAT; START COOKING SOONER

READY TO COOK IN AS FEW AS 20 MINUTES, THE ARTISAN FIRE PIZZA OVEN IS CONVENIENT TO USE AND HIGHLY RESPONSIVE TO TEMPERATURE ADJUSTMENTS.

■ THE HIGHEST QUALITY AMERICAN CRAFTSMANSHIP

METICULOUSLY CRAFTED BY HAND IN KALAMAZOO, MICHIGAN, FOR OUTSTANDING PERFORMANCE AND DURABILITY.

“An alfresco pizza oven worthy of Napoli.”

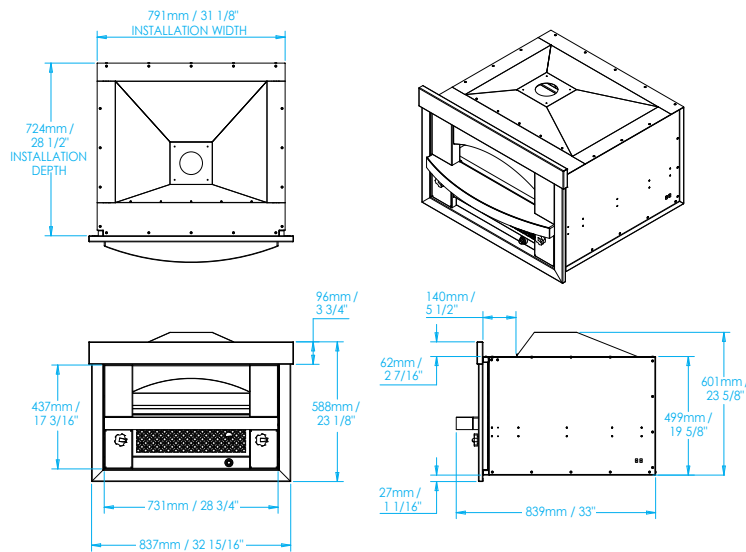
— Kellie Evans, *Saveur Magazine*



Built-in Artisan Fire Pizza Oven

AFPO-B

- 24" x 18" cooking deck
- 43,500 BTUs natural gas or 35,000 BTUs liquid propane
- Natural gas, bulk liquid propane or LP cylinder
- Battery-powered electronic ignition
- Masonry installation, 6" gas vent (grease duct) required
- Full extension glides extend oven from enclosure for cleaning
- 150 pounds
- Stainless steel access door available
- Marine-grade stainless steel available



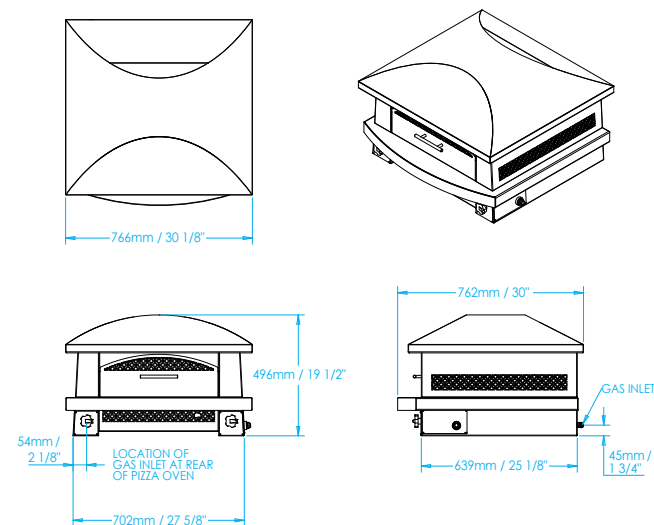
*See owner's manual for important installation information



Artisan Fire Pizza Oven

AFPO-C

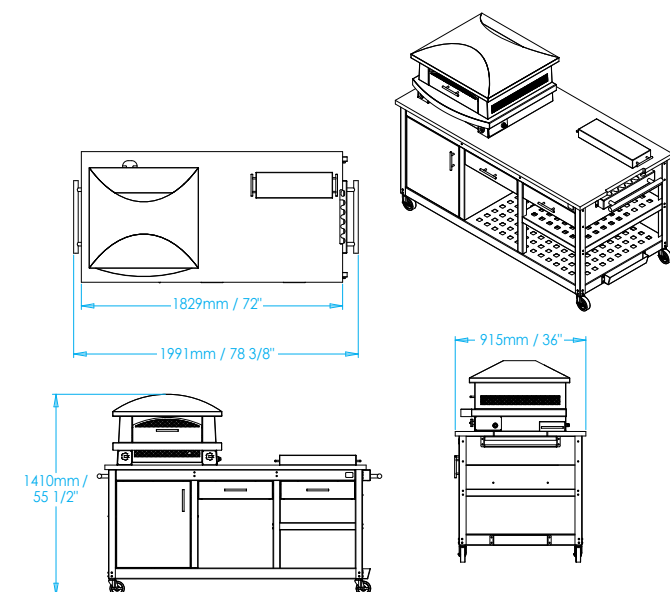
- 24" x 18" cooking deck
- 43,500 BTUs natural gas or 35,000 BTUs liquid propane
- Natural gas, bulk liquid propane or LP cylinder
- Battery-powered electronic ignition
- Countertop design requires no installation
- 130 pounds
- Marine-grade stainless steel available



Pizza Station

K-PZSTN-72-NT

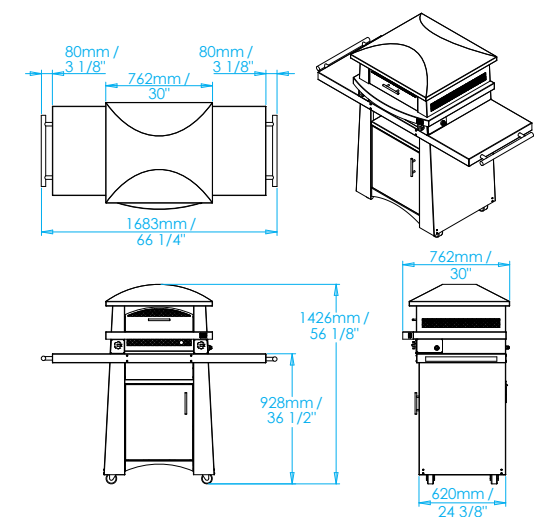
- Specially designed for the Artisan Fire Pizza Oven
- Countertop Artisan Fire Pizza Oven not included
- Ventilated cabinet for propane cylinder storage
- Two drawers
- Four locking swivel casters
- Ice reservoir with 4 bins to keep toppings fresh
- Rack for pizza peels and brush
- Open shelves
- Finish with your own countertop material; CAD drawings provided
- Marine-grade stainless steel available



Pizza Cart

AFPO-T-CART

- Specially designed for the Artisan Fire Pizza Oven
- Countertop Artisan Fire Pizza Oven not included
- Hand-welded stainless steel cart with wheels and cabinet to store liquid propane cylinder
- Durable stainless steel construction, easy to clean and care for
- Marine-grade stainless steel available





"Kalamazoo just invented a whole new category."

— Larry Olmsted, Forbes

The Charcoal Smoker Cabinet

This is the only undercounter charcoal smoker cabinet in the industry designed to be seamlessly integrated into the most sophisticated outdoor kitchens. First and foremost, it is a competition-grade smoker that produces incredible live fire flavors. Professional pit masters swear by gravity-fed charcoal smokers — and for good reason. Thanks to thoughtful engineering, the smoker cabinet can maintain an ideal 225°F smoking temperature for up to 16 hours with a single, seven-pound load of charcoal.

EXCLUSIVE FEATURES

■ MORE EFFICIENT HEAT AND SMOKE

THE SEALED GRAVITY-FED SYSTEM AND HEAVILY INSULATED DESIGN SIMPLIFY TEMPERATURE CONTROL, AND DELIVER THE MOST EFFICIENT HEAT AND SMOKE POSSIBLE.

■ SLEEK, SOPHISTICATED DESIGN

THE CLEAN LINES AND EXQUISITE DETAIL WERE DESIGNED TO MIRROR OUR STUNNING OUTDOOR KITCHEN COLLECTION.

■ FOOL-PROOF TEMPERATURE CONTROL

THE COMPUTER-CONTROLLED BLOWER SYSTEM ALLOWS FOR RELIABLE AND ACCURATE TEMPERATURE CONTROL.

■ AMPLE SPACE FOR FOOD

THE ABUNDANT PIT SPACE, COUPLED WITH THREE ADJUSTABLE SHELVES, CAN EASILY ACCOMMODATE THREE WHOLE PACKER BRISKETS, NINE WHOLE RIB RACKS, OR TWO LARGE TURKEYS.

■ IMPECCABLE AMERICAN CRAFTSMANSHIP

OUR MASTER CRAFTSPEOPLE IN KALAMAZOO, MICHIGAN, FORM, WELD, ASSEMBLE AND FINISH EACH SMOKER CABINET BY HAND, FOR SUPERIOR DURABILITY AND PERFORMANCE.

“The outdoor cooking upgrade a meat lover needs.”

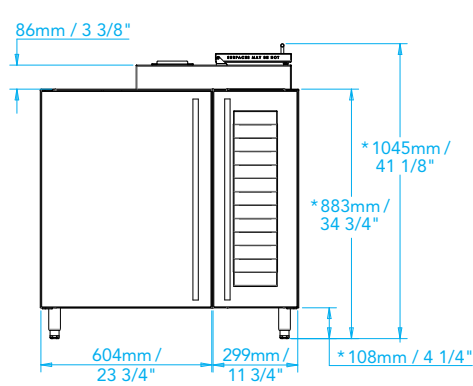
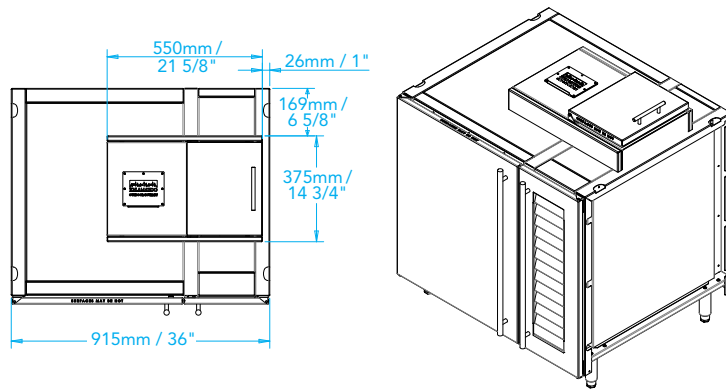
— *Gear Patrol*



36" Undercounter Smoker Cabinet

K-SMOKE-36

- Undercounter smoker cabinet
- Installs with Kalamazoo outdoor kitchen collection for a seamless appearance (countertop not included)
- Stainless steel leveling legs (toe kicks available)
- For installation only into non-combustible structures, such as the Kalamazoo cabinetry system
- 3 amps, 120V 60HZ, connect with standard outdoor electrical cord
- 405 pounds
- Marine-grade stainless steel available



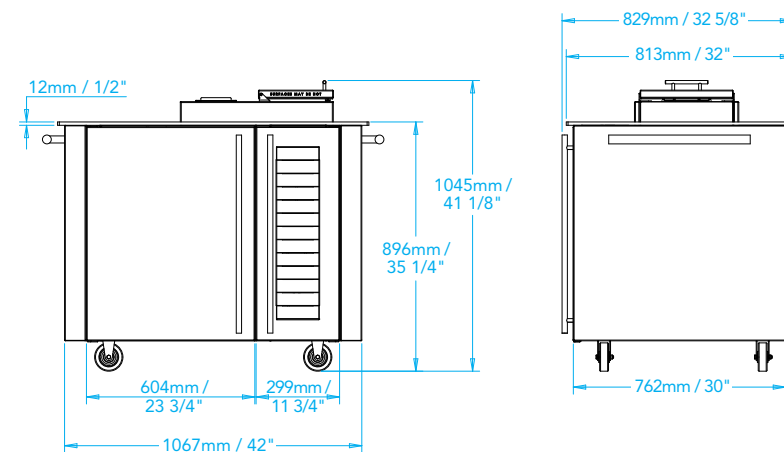
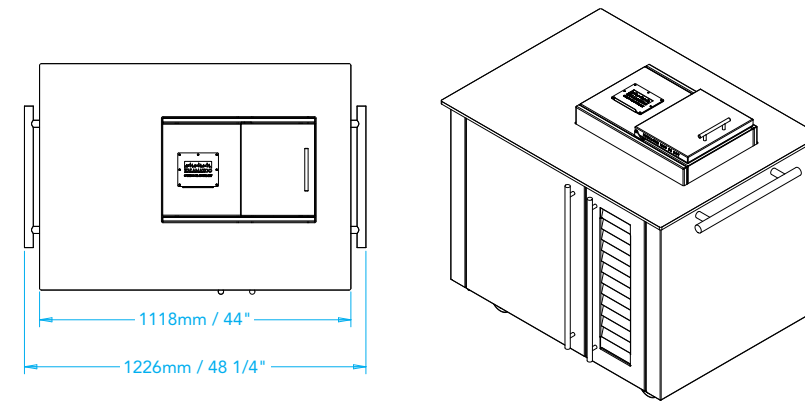
*overall height adjusts +/-20mm / 3/4" on stainless steel leveling legs



42" Freestanding Smoker Cabinet

K-SMOKE-42

- Freestanding smoker cabinet
- Includes hygienic and attractive solid-surface porcelain work top in either black or white (top is 44" W x 32" D)
- 3 amps, 120V 60HZ, connect with standard outdoor electrical cord
- 490 pounds
- Marine-grade stainless steel available



"WOW... the amount of detail and love that goes into each one of your products is unbelievable."

— Jarrod Platenga, custom home builder



Powerful Cooktops

Broaden your outdoor cooking capabilities with our selection of cooktops. Powerful cast brass burners with enameled cast iron diffuser caps make our cooktops worthy of the Kalamazoo name.

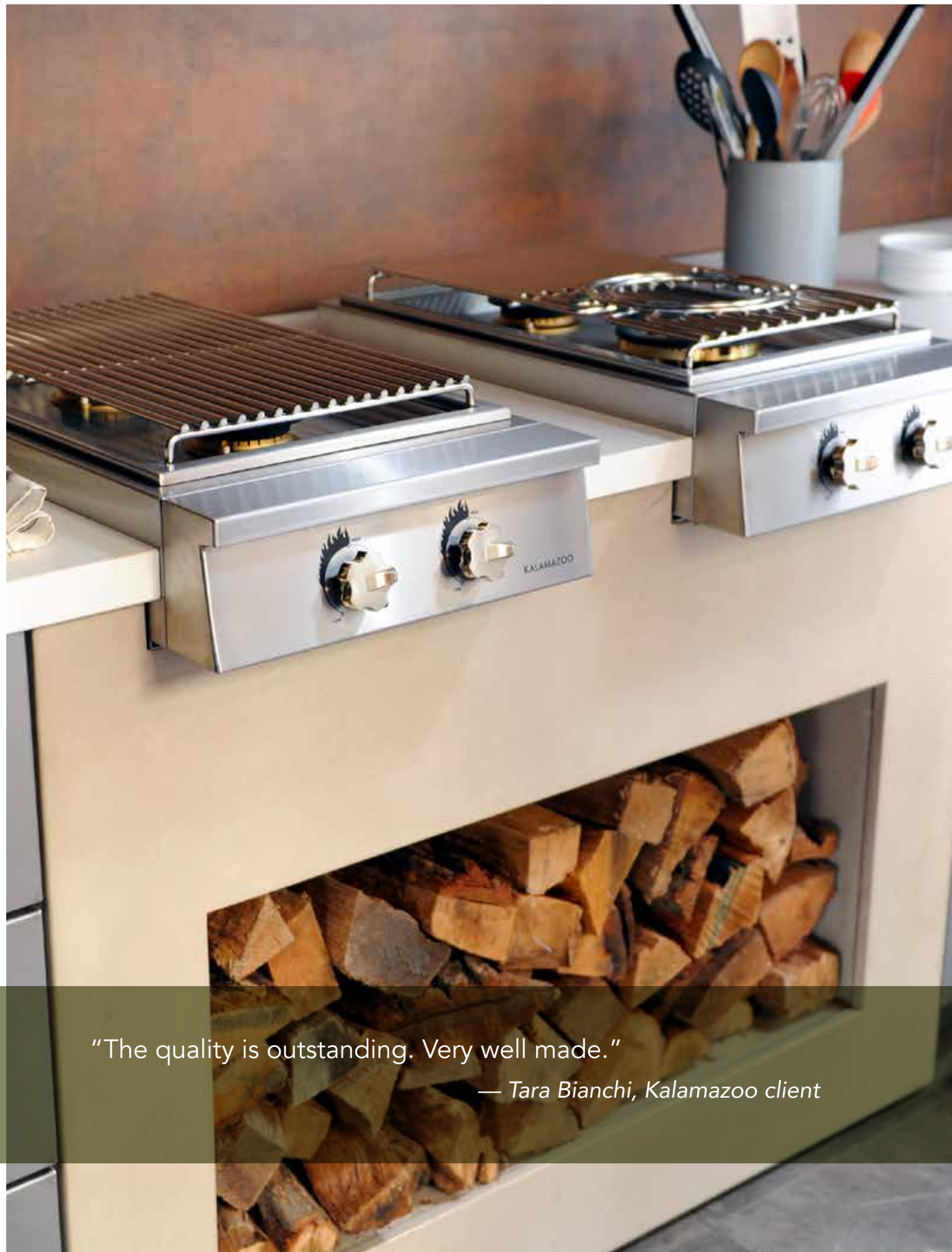
EXCLUSIVE FEATURES

- DOUBLE COOKTOP WITH A PAIR OF 18,000 BTU BURNERS.
- DOUBLE COOKTOP WITH A 18,000 BTU BURNER PLUS A 20,000 BTU POWER WOK BURNER.
- AVAILABLE FOR MASONRY INSTALLATION OR WITH A 24-INCH KALAMAZOO BASE CABINET.
- MADE BY HAND IN KALAMAZOO, MICHIGAN.

“The kind of performance I normally only find in restaurant kitchens.”

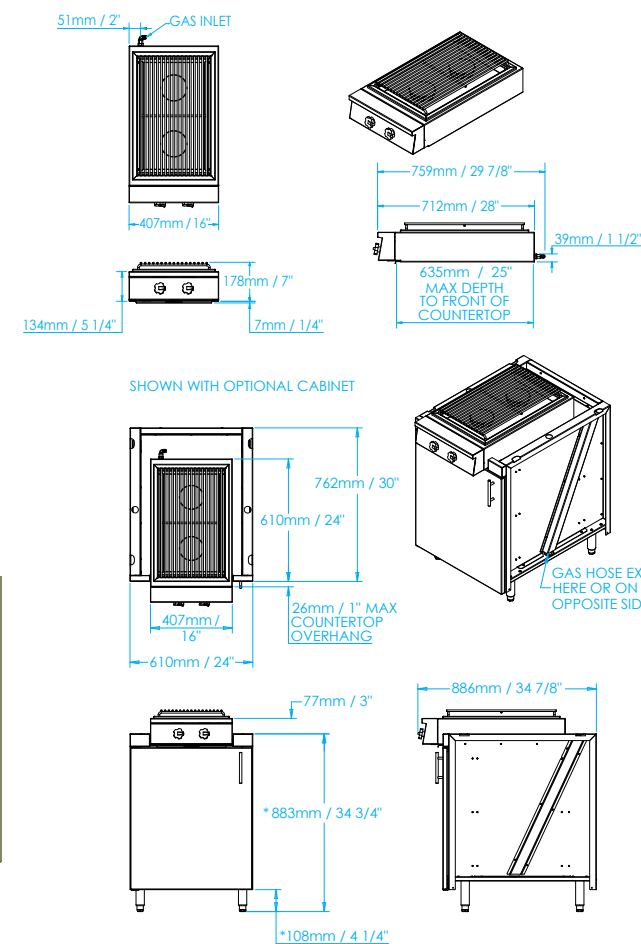
— Chef Michael Chiarello

Cooktops

**Double Cooktop**

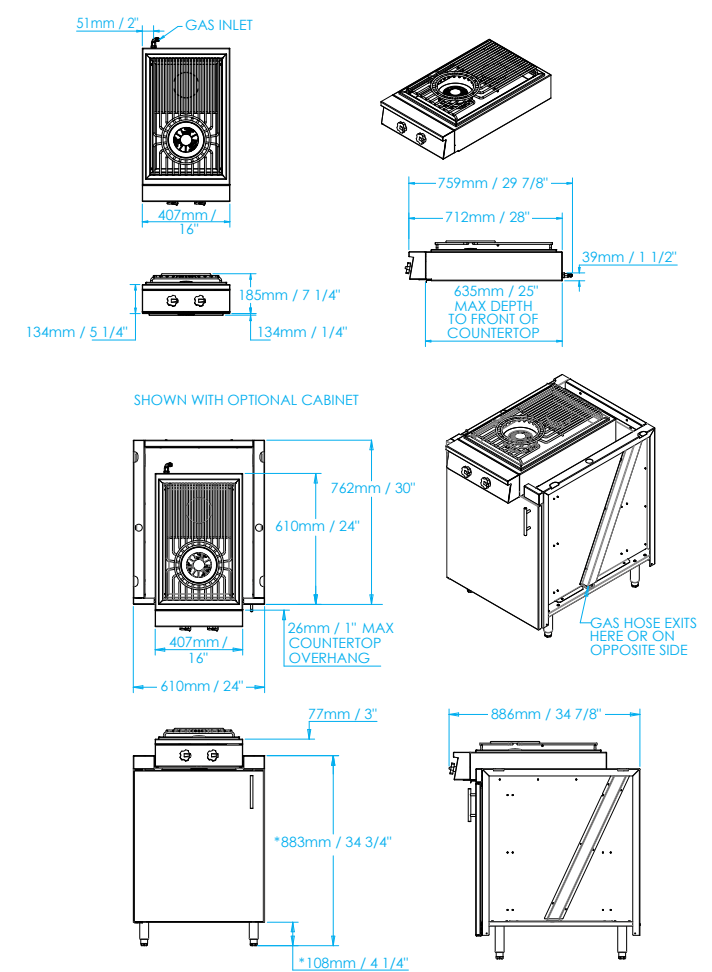
K-CKTPD2-BI

- Dual 18,000 BTU cooktop burners
- Natural gas or bulk liquid propane
- Continuous stainless steel grate
- Battery-powered electronic ignition
- 34 pounds
- Signature and Arcadia Series 24" base cabinets available
- Marine-grade stainless steel available

**Double Cooktop with Power Wok Burner**

K-KCTPW2-BI

- One 20,000 BTU triple-ring wok burner
- One 18,000 BTU cooktop burner
- Natural gas or bulk liquid propane
- Stainless steel wok grate
- Battery-powered electronic ignition
- 34 pounds
- Signature and Arcadia Series 24" base cabinets available
- Marine-grade stainless steel available





— "It's the BEST. After months of research, Kalamazoo stood heads above other manufacturers. Worth every dollar."

— Mitch Boyter, Kalamazoo client

The Signature Series

The Signature Series is a comprehensive collection of sleek, stainless steel cabinetry, and powerful, energy-efficient refrigeration. Each component is designed to integrate seamlessly with our entire outdoor kitchen product range. This modular system is engineered for optimal design flexibility and easy installation, so you can create the outdoor kitchen of your dreams.

EXCLUSIVE FEATURES

- 100% STAINLESS STEEL, WEATHER-TIGHT CABINETS AVAILABLE IN A VARIETY OF WIDTHS AND CONFIGURATIONS.
- EXTENSIVE SELECTION OF HIGH-PERFORMANCE REFRIGERATION UNITS, INCLUDING OUTDOOR FREEZERS, WINE CHILLERS, KEG TAPPERS, ICE MAKERS AND MORE.
- DESIGNED AS PART OF A UNIFORM 30-INCH-DEEP SYSTEM FOR EFFICIENT INSTALLATION.
- DOOR AND DRAWER LOCKS AVAILABLE FOR MOST UNITS
- AVAILABLE IN MARINE-GRADE STAINLESS STEEL.

"I'm blown away with your attention to craftsmanship."

— Jean Schanker, custom kitchen designer



Signature Series Cabinetry

The hallmark of the Signature Series cabinetry is the ingenious weather-tight design that guards against water and debris. Seamless, hand-welded rain gutters ensure the cabinet contents remain clean and dry. Keep your outdoor kitchen stocked with cookware and rest assured it will remain safe and ready for use. Oceanfront residents can keep their kitchens free from salt by simply rinsing them off with a garden hose.

EXCLUSIVE FEATURES

- SEAMLESS RAIN GUTTERS SURROUND EVERY DOOR AND DRAWER OPENING TO KEEP WATER AND DEBRIS OUT.
- CHOOSE FROM A BROAD SELECTION OF STORAGE CABINETS AND SINK BASES, RANGING FROM 12 INCHES TO 39 INCHES WIDE, AS WELL AS SPECIALTY CABINETS FOR COOKTOPS, REFRIGERATION, GRILLS AND MORE.
- HAND CRAFTED FROM HEAVY-GAUGE STAINLESS STEEL.
- STAINLESS STEEL SLIDES AND HARDWARE.
- AVAILABLE IN MARINE-GRADE STAINLESS STEEL FOR CLIENTS WHO PREFER ADDITIONAL CORROSION RESISTANCE.
- INTEGRATE WITH MASONRY OR BUILD A FULL OUTDOOR KITCHEN WITH OUR MODULAR CONSTRUCTION.
- MADE BY HAND WITH THE HIGHEST QUALITY MATERIALS IN KALAMAZOO, MICHIGAN.

“As an architect, I value clarity and durability exhibited in thoughtful design... Your company exemplifies these...”

— Archie Gupton, AIA Emeritus

Storage and Sink Base Cabinets



Every door and drawer opening on our Signature Series cabinetry is surrounded by a seamless, welded rain gutter as part of our weather-tight engineering. The Signature Series is designed to fit a uniform 30-inch-deep system for easy installation. Align and level the units with the stainless steel leveling legs, clip and bolt them together with the included hardware, and finish with your choice of custom countertop.

- Weather-tight design
- Wind chains on all doors
- Stainless steel construction, including all hardware and drawer slides
- Cabinets have fully finished backs
- Stainless steel leveling legs
- Left- or right-side hinge doors available
- Full-extension shelves available for some units
- Toe kicks available
- Door and drawer locks available
- Marine-grade stainless steel available

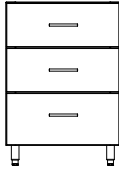
THREE DRAWER CABINETS



18"
K-3DRW-18



21"
K-3DRW-21



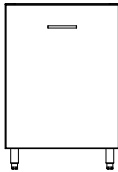
24"
K-3DRW-24

PULL-OUT RACKS



12"
K-STOR-12

WASTE AND RECYCLING

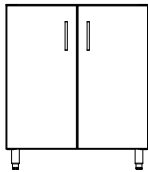


24"
K-RY-24-PO

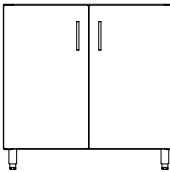
SINGLE-DOOR AND TWO-DOOR CABINETS



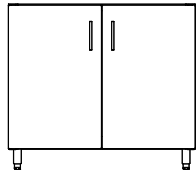
24"
K-STOR-24



30"
K-STOR-30

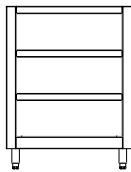


36"
K-STOR-36



39"
K-STOR-39

OPEN SHELVES

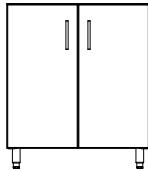


27"
K-OSHC-27

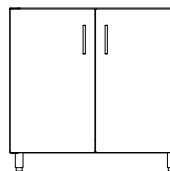
SINK BASE CABINETS



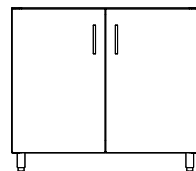
24"
K-SNK-24



30"
K-SNK-30



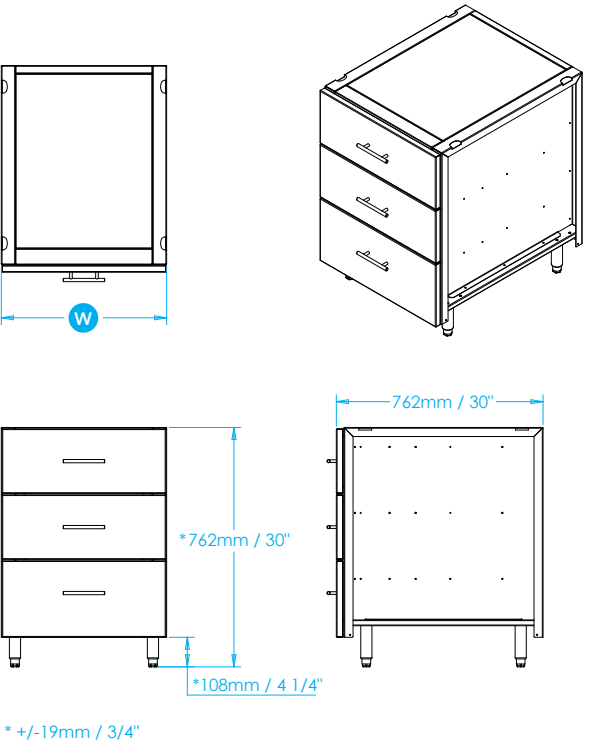
36"
K-SNK-36



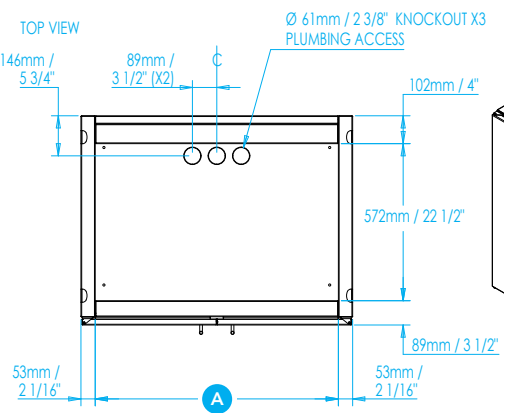
39"
K-SNK-39

ITEM #	W CABINET WIDTH	A SINK OPENING WIDTH
THREE DRAWERS		
K-3DRW-18	458mm / 18"	–
K-3DRW-21	534mm / 21"	–
K-3DRW-24	610mm / 24"	–
PULL-OUT RACK		
K-STOR-12	305mm / 12"	–
WASTE AND RECYCLING		
K-RY-24-PO	610mm / 24"	–
SINGLE DOOR		
K-STOR-24	610mm / 24"	–
TWO DOORS		
K-STOR-30	762mm / 30"	–
K-STOR-36	915mm / 36"	–
K-STOR-39	991mm / 39"	–
OPEN SHELVES		
K-OSHC-27	686mm / 27"	–
SINK BASES		
K-SNK-24	610mm / 24"	505mm / 19 7/8"
K-SNK-30	762mm / 30"	658mm / 25 7/8"
K-SNK-36	915mm / 36"	810mm / 31 7/8"
K-SNK-39	991mm / 39"	886mm / 34 7/8"

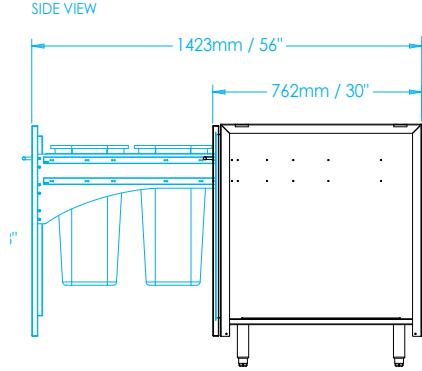
ALL STORAGE AND SINK BASE CABINETS – OVERALL DIMENSIONS



ALL SINK BASE CABINETS – PLUMBING AND SINK OPENING DETAILS



WASTE AND RECYCLING PULL-OUT EXTENSION



Cooktop Base Cabinets



The Signature Series cooktop cabinet is designed to accommodate Kalamazoo built-in cooktops. The weather-tight design guards against water and debris, offering convenient storage below your cooktop.

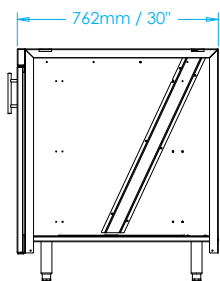
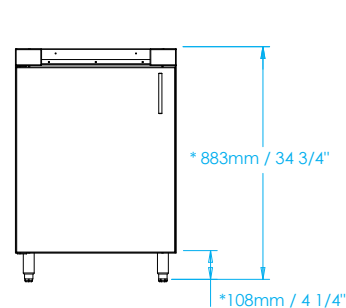
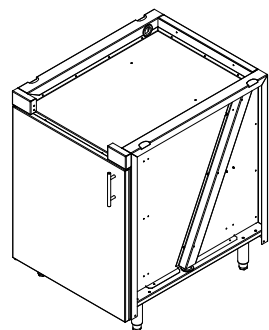
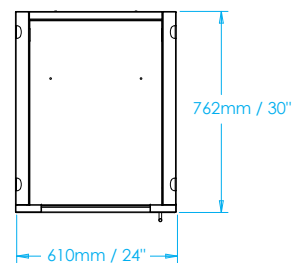
- All stainless steel hardware
- Stainless steel leveling legs for easy installation
- Left- or right-side hinge available
- Fully finished back
- Full-extension shelves available
- Kalamazoo cooktop purchased separately
- Stainless steel toe kicks available
- Marine-grade stainless steel available

24" Cooktop Base Cabinet

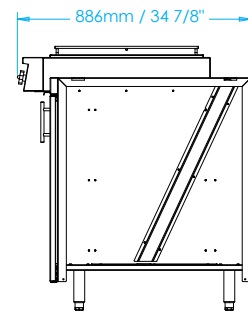
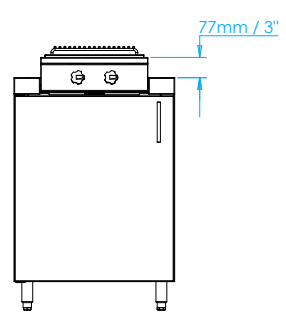
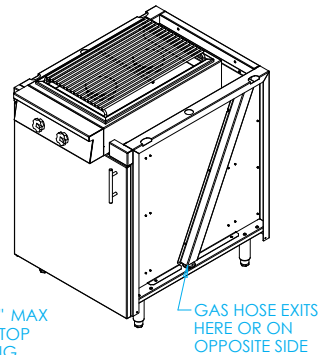
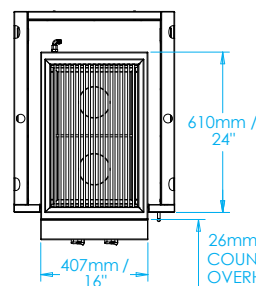
K-CKTP-24

For K-CKTPD2-BI or K-CKTPW2-BI Cooktops

SHOWN AS CABINET ONLY



SHOWN WITH COOKTOP



* HEIGHT ADJUSTABLE +/-19mm / 3/4"

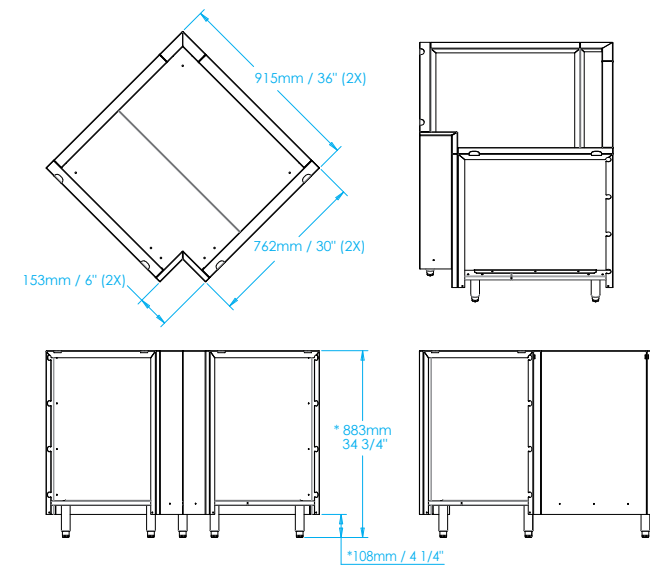
Corner Units



90° Blind Corner Unit

K-BLND-CRNR-SQ

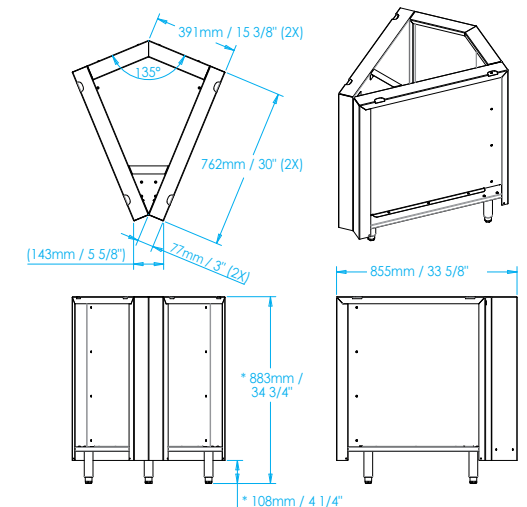
- Forms a 90° bend
- Toe kicks available
- Leveling legs available



45° Blind Corner Unit

K-45-CRNR

- Forms a 45° bend
- Toe kicks available
- Leveling legs available



* HEIGHT ADJUSTABLE +/-19mm / 3/4"

Insulating Grill Surrounds



Create an insulating barrier while bringing the back side of a Kalamazoo grill installation flush with the backs of our Signature Series cabinets. Grill surrounds can protect wood cabinetry from the heat of a Hybrid Fire Grill.

- Available for K500HB, K750HB, K1000HB and K750GB grills
- Fully-finished back
- Stainless steel leveling legs
- Toe kicks available
- Marine-grade stainless steel available

Note: An insulating grill surround may be used with the built-in Kalamazoo Gacho Grill, but the surround on its own does not enable the use of wood cabinetry.

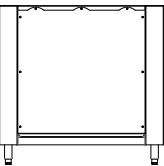
Grill Back Filler Panels



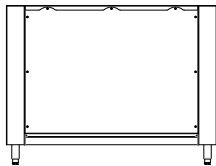
Filler panels are available to bring the back side of a Kalamazoo grill installation flush with the backs of our Signature Series kitchen cabinets, and to support countertop spans behind the grill. Filler panels connect to cabinets on either side.

- Available for K500HB, K750HB, K1000HB and K750GB grills
- Support the countertop behind the grill
- Fully-finished back
- Stainless steel leveling legs
- Toe kicks available
- Marine-grade stainless steel available

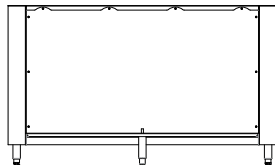
INSULATING GRILL SURROUNDS



36"
K-SURR-500H
For K500HB grill



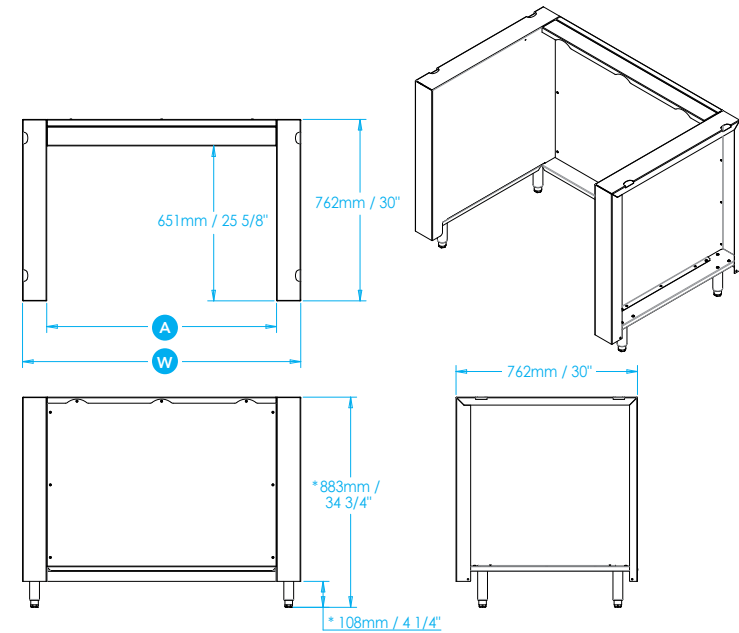
46"
K-SURR-750H
For K750HB grill



59"
K-SURR-1000H
For K1000HB grill



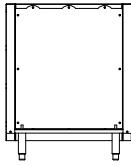
50"
K-SURR-750G
For K750GB grill



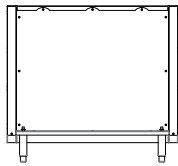
* HEIGHT ADJUSTABLE +/-20mm / 3/4"

ITEM #	W WIDTH	A INTERIOR WIDTH
INSULATING GRILL SURROUNDS		
K-SURR-500H	915mm / 36"	712mm / 28"
K-SURR-750H	1169mm / 46"	966 mm / 38"
K-SURR-1000H	1499mm / 59"	1296mm / 51"
K-SURR-750G	1270mm / 50"	1067mm / 42"

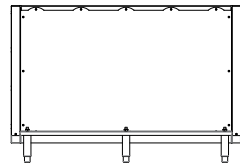
GRILL BACK FILLER PANELS



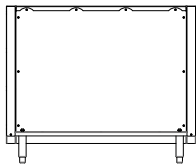
28"
K-BKFP-500H
For K500HB grill



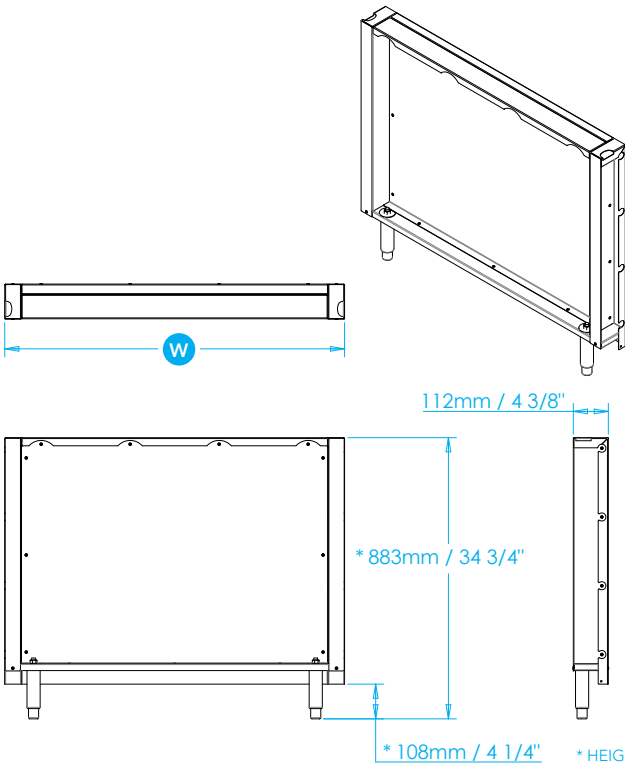
38"
K-BKFP-750H
For K750HB grill



51"
K-BKFP-1000H
For K1000HB grill



42"
K-BKFP-750G
For K750GB grill



* HEIGHT ADJUSTABLE +/-20mm / 3/4"

ITEM #	W WIDTH
GRILL BACK FILLER PANELS	
K-BKFP-500H	712mm / 28"
K-BKFP-750H	966 mm / 38"
K-BKFP-1000H	1296mm / 51"
K-BKFP-750G	1067mm / 42"

Appliance Cabinets



Signature Series appliance cabinets offer an easy way to integrate outdoor appliances into a Kalamazoo kitchen. Each cabinet features an electrical box mounted within the cabinet for powering the appliance(s) as well as one on the front for convenience.

Appliance cabinets have a uniform 30" depth, the same as all other Signature Series cabinets. The cabinets insulate appliances for use adjacent to a grill, and are suitable for exposed ends of runs.

- Available for 15", 24", 30", 39", and 48" undercounter appliances and appliance combinations
- Electrical box mounted inside cabinet to power appliance(s)
- Electrical face plate on front of cabinet for convenience
- Fully-finished back
- Stainless steel leveling legs
- Toe kicks available
- Marine-grade stainless steel available

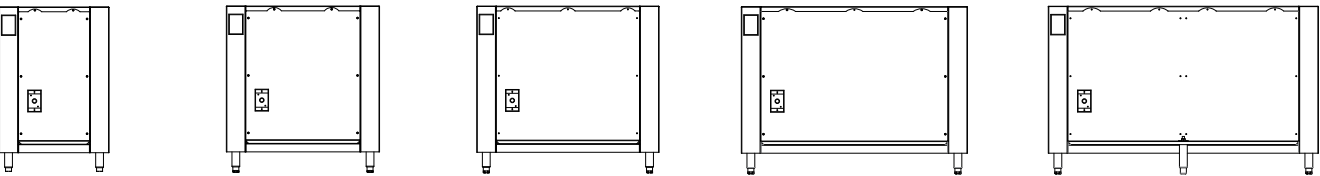
Appliance Back Filler Panels



Signature Series appliance back panels can be used between two cabinets to support the countertop, creating a uniform 30"-deep kitchen with a finished back. Appliance back panels cannot be used next to a grill or at the exposed end of a cabinet run, but may be used between any two Signature Series cabinets.

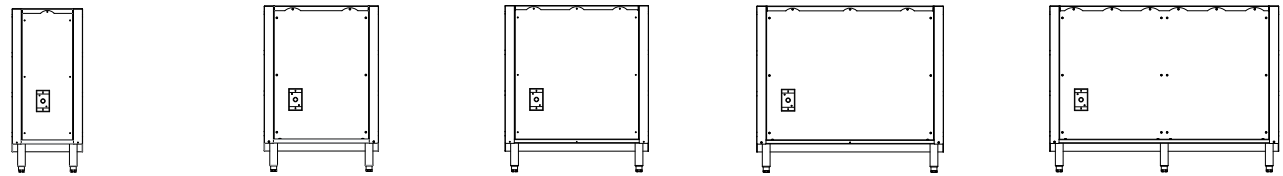
- Available for 15", 24", 30", 39" or 48" undercounter appliances and appliance combinations
- Electrical box inside back panel ready for wiring to power appliance
- Fully-finished back
- Stainless steel leveling legs
- Toe kicks available
- Marine-grade stainless steel available

APPLIANCE CABINETS

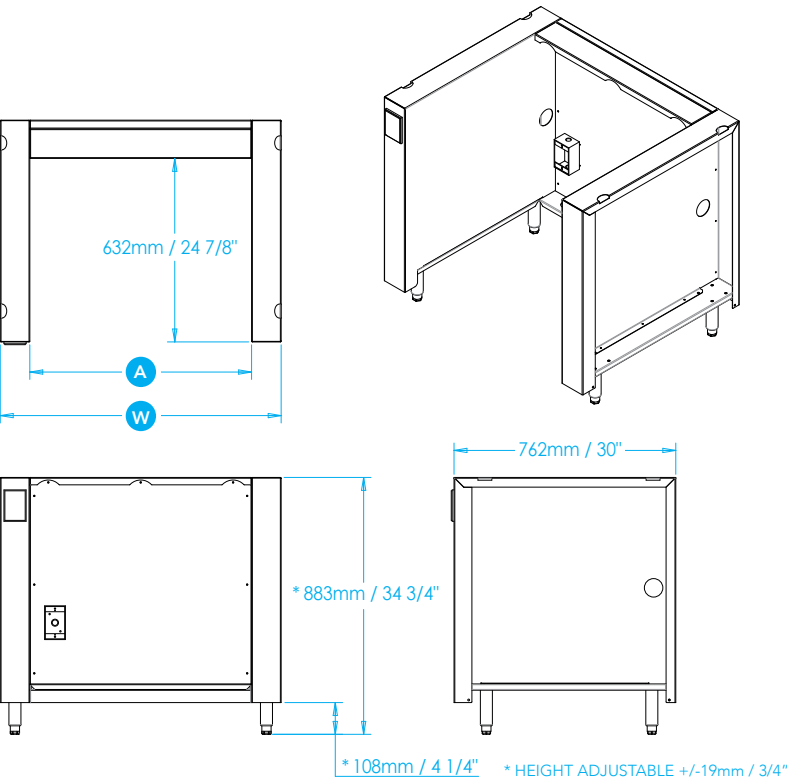


- 23"**
K-ANC-15-23
For 15" appliance
- 32"**
K-ANC-24-32
For 24" appliance
- 38"**
K-ANC-30-38
For two 15" appliances
- 47"**
K-ANC-39-47
For one 15" appliance plus one 24" appliance
- 56"**
K-ANC-48-56
For two 24" appliances

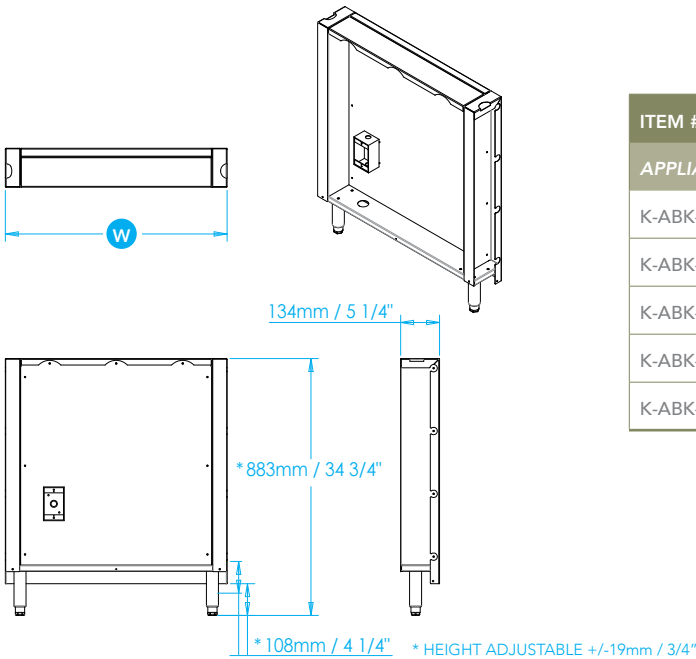
APPLIANCE BACK FILLER PANELS



- 15"**
K-ABK-15
For 15" appliance
- 24"**
K-ABK-24
For 24" appliance
- 30"**
K-ABK-30
For two 15" appliances
- 39"**
K-ABK-39
For one 15" appliance plus one 24" appliance
- 48"**
K-ABK-48
For two 24" appliances



ITEM #	W WIDTH	A INTERIOR WIDTH
APPLIANCE CABINETS		
K-ANC-15-23	585mm / 23"	381mm / 15"
K-ANC-24-32	813mm / 32"	610mm / 24"
K-ANC-30-38	966mm / 38"	762mm / 30"
K-ANC-39-47	1194mm / 47"	991mm / 39"
K-ANC-48-56	1423mm / 56"	1220mm / 48"



ITEM #	W WIDTH
APPLIANCE BACK FILLER PANELS	
K-ABK-15	381mm / 15"
K-ABK-24	610mm / 24"
K-ABK-30	762mm / 30"
K-ABK-39	991mm / 39"
K-ABK-48	1220mm / 48"

Spacious Warming

Entertain effortlessly with the largest warming cabinet capacity in the industry. World-class service and food quality fueled our design inspiration for our warming cabinet that more closely resembles a “hot box” from the best resorts and hotels over a traditional warming drawer. Six cans of Sterno® heat the 4.7 cubic feet of usable warm storage space, and two water pans keep food moist.

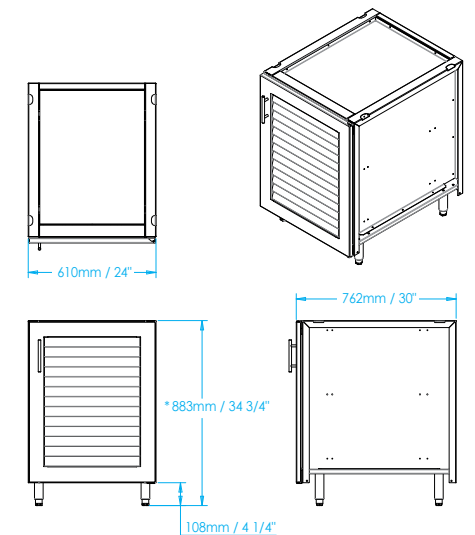
EXCLUSIVE FEATURES

- 4.7 CUBIC FEET OF USABLE SPACE
- TWO ADJUSTABLE FOOD SHELVES ARE INCLUDED, WITH ROOM FOR UP TO FOUR SHELVES
- TWO SEPARATE WATER PANS FOR EASY HANDLING
- DESIGNED TO COMPLEMENT OUR SIGNATURE SERIES CABINETRY LINE
- MADE IN KALAMAZOO, MICHIGAN



Warming Cabinet
K-WRM-24

- Left- or right-side hinge
- Fully-finished back
- Stainless steel leveling legs
- Toe kicks available
- Marine-grade stainless steel available



* HEIGHT ADJUSTABLE +/-19mm / 3/4"

“Thoughtfully designed... Performs extremely well.”

— Brent Fundingsland, Kalamazoo client



Signature Series Refrigeration

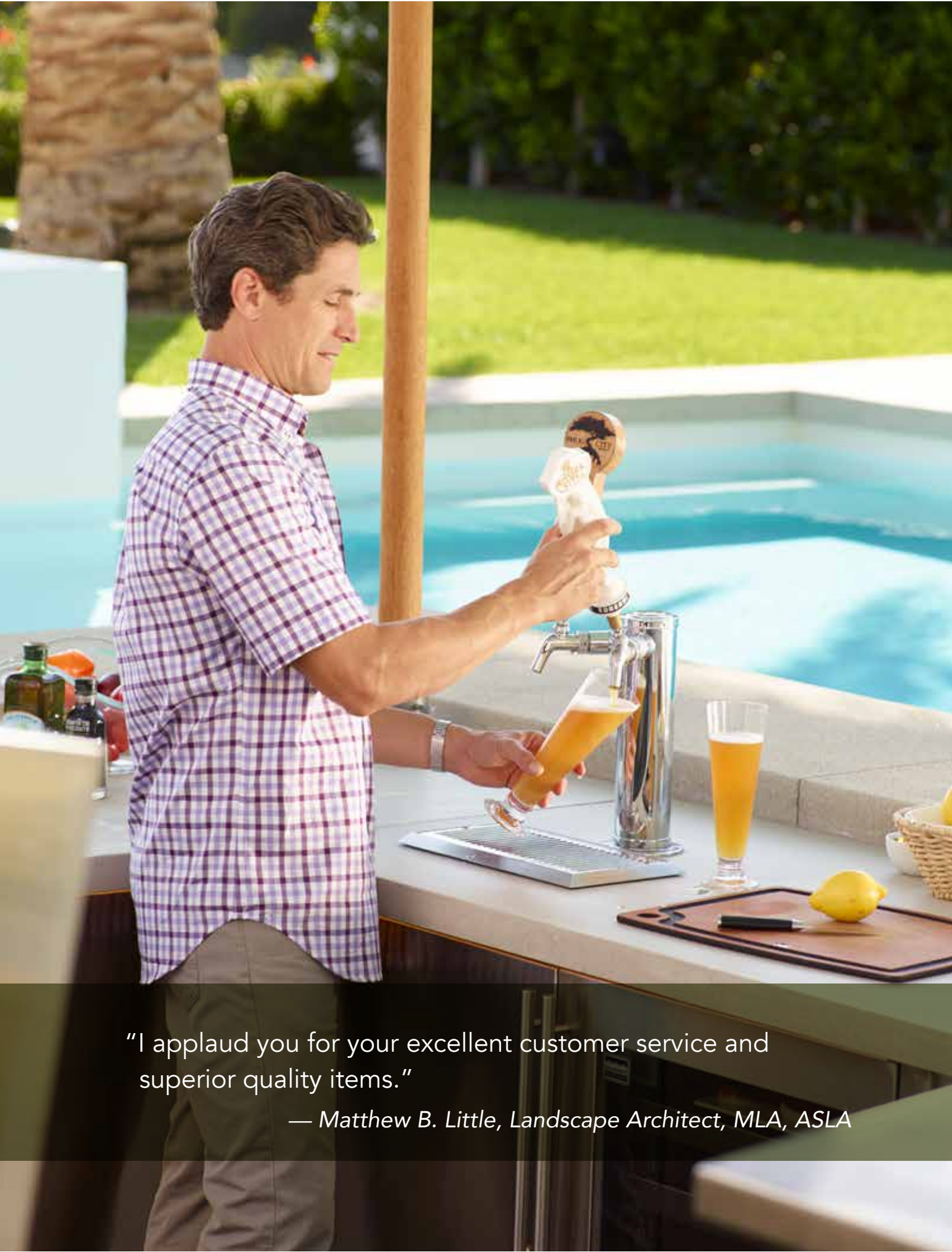
Trust your ingredients to the most powerful and efficient outdoor refrigeration line available. Kalamazoo refrigeration is proven to keep foods safe and fresh, maintaining the set internal temperature, even in scorching heats up to 110°F. The entire collection features more insulation and more power than industry standards, for advanced efficiency. Forced-air cooling guarantees uniform temperatures inside each unit, and vibration dampening and UV protection help preserve delicate wines and keep beer fresh.

EXCLUSIVE FEATURES

- WE OFFER THE MOST EXTENSIVE RANGE OF OUTDOOR REFRIGERATION OPTIONS, INCLUDING REFRIGERATORS, FREEZERS, WINE CHILLERS, BEVERAGE CENTERS, KEG TAPPERS AND ICE MACHINES; EIGHTEEN DIFFERENT UNITS IN 15- AND 24-INCH WIDTHS.
- VARIABLE-SPEED COMPRESSORS FOR GREATER POWER AND EFFICIENCY (EXCLUDES FREEZERS AND ICE MAKERS).
- ADVANCED INSULATION, MORE THAN 50% THICKER THAN THE COMPETITION'S, KEEPS FOOD AND BEVERAGES COLD.
- ENGINEERED TO WITHSTAND THE ELEMENTS — LEAVE OUTDOORS ALL YEAR, WINTERIZATION IS MADE CONVENIENT AND SIMPLE.

"...the only undercounter refrigerator in the industry with the ability to store food as well as beverages."

— Danny Lipford, CBS News



“I applaud you for your excellent customer service and superior quality items.”
— Matthew B. Little, Landscape Architect, MLA, ASLA

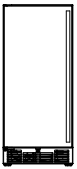
Refrigerators and Freezers



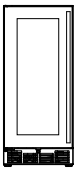
Outdoor refrigeration should mean more than just keeping beverages chilled. With Kalamazoo, foods and beverages are held at the perfect temperature with unmatched uniformity — even when summer heat reaches 110°F. Forced-air cooling, advanced insulation, and powerful, variable-speed compressors guarantee unrivaled performance.

- Commercial-grade stainless steel interiors
- Electronic digital temperature control and display
- Vinyl-coated full-extension shelving, complete with guard rails, glide out beyond the cabinet for easy access to contents
- Two-inch thick walls provide superior insulation and minimize vibrations
- Unprecedented 995 to 1985 BTUs of cooling power
- 33°F to 39°F digital temperature adjustment for refrigerators
- -10°F to 10°F digital temperature adjustment for freezers
- 2.3 amps, 120V 60Hz
- Left- or right-side hinge available
- Door and drawer locks available
- Marine-grade stainless steel doors and drawers available

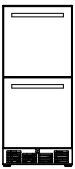
REFRIGERATORS



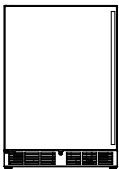
15" – Door
K-HP15RO-1



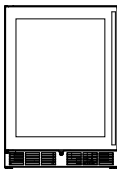
15" – Glass Door
K-HP15RO-3



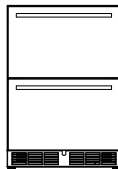
15" – Two Drawers
K-HP15RO-5



24" – Door
K-HP24RO-1

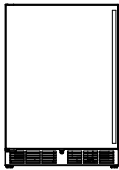


24" – Glass Door
K-HP24RO-3

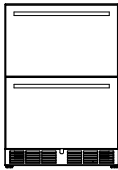


24" – Two Drawers
K-HP24RO-5

FREEZERS

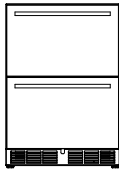


24" – Door
K-HP24FO-1



24" – Two Drawers
K-HP24FO-5

REFRIGERATOR/FREEZER



24" – Two Drawers
K-HP24ZO-5

Wine Chillers



For the serious wine connoisseur, the only choice when storing prized vintages outside is Kalamazoo Outdoor Gourmet. Achieve unmatched temperature uniformity with a variable-speed compressor, which also reduces vibration and conserves energy. Vinyl-coated full-extension shelving prevents bottles from shifting or slipping, and glass doors protect varietals from ultraviolet light while displaying the collection.

- Commercial-grade stainless steel interiors
- Electronic digital temperature control and display
- Exclusive variable-speed compressor provides precise temperature control and energy-efficient cooling
- Vinyl-coated full-extension shelving glides out beyond the cabinet
- Two-inch thick walls provide superior insulation and minimize vibrations
- Glass door offers full UV protection
- 40°F to 65°F digital temperature adjustment
- 2.3 amps, 120V 60Hz
- Left- or right-side hinge available
- Door locks available
- Marine-grade stainless steel door available


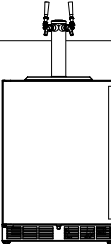


Keg Tappers

Enjoy the luxury of a perfectly-chilled draught beer in the comfort of your outdoor kitchen. Kalamazoo Keg Tappers feature flow-control taps for the ideal pour every time.

- Commercial-grade stainless steel interiors
- Electronic digital temperature control and display
- Available with one or two taps, in 15- and 24-inch widths
- Two-inch thick walls provide superior insulation and minimize vibrations
- European keg adapters available
- 33°F to 39°F digital temperature adjustment
- 2.3 amps, 120V 60Hz
- Left- or right-side hinge available
- Door locks and tap locks available
- Marine-grade stainless steel door available

WINE CHILLERS		DUAL-ZONE WINE		WINE/REFRIGERATOR	
					
15" – Glass Door K-HP15WO-3 20 wine bottles	24" – Glass Door K-HP24WO-3 40 wine bottles	24" – Glass Door K-HP24DO-3 32 wine bottles	24" – Glass Door K-HP24CO-3 14 wine bottles		


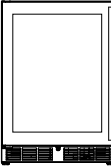
KEG TAPPERS	
	15" – Glass Door K-HP15TO-1 1 tap
	24" – Glass Door K-HP24TO-1 1 or 2 taps

Beverage Centers



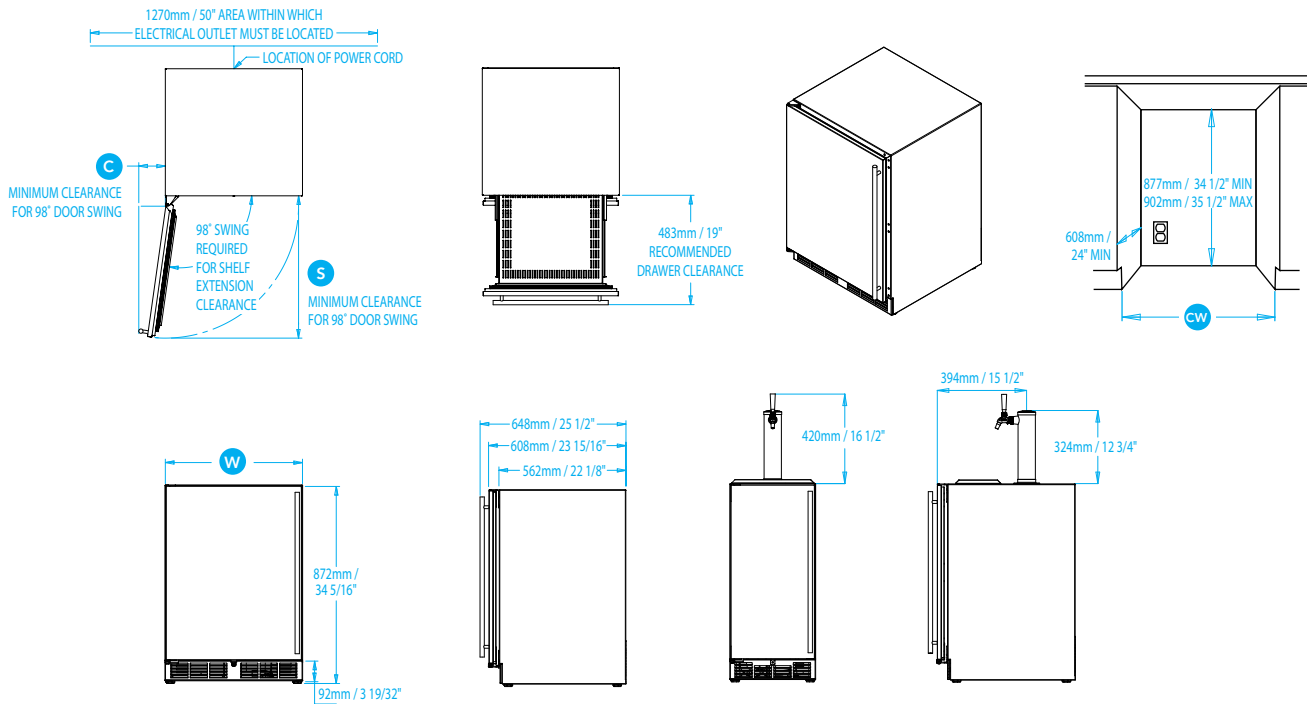
Kalamazoo outdoor beverage centers combine the attractive wine storage and full-extension vinyl-coated shelves of our outdoor wine chillers with standard refrigeration space.

- Two vinyl-coated full-extension wine storage shelves glide out beyond the cabinet for easy access
- A single vinyl-coated wire refrigerator shelf does the same
- 36°F to 48°F digital temperature adjustment
- 2.3 amps, 120V 60Hz
- Left- or right-side hinge available
- Door locks available
- Marine-grade stainless steel door available

BEVERAGE CENTERS	
	15" – Glass Door K-HP15BO-3 8 wine bottles
	24" – Glass Door K-HP24BO-3 16 wine bottles

Refrigeration Dimensions

PRODUCT	W WIDTH	S DOOR SWING	C MIN CORNER CLEARANCE	CW INSTALLATION CUTOUT WIDTH	INTERNAL VOLUME
15" DOOR UNITS (EXCLUDING ICE MAKER)					
K-HP15RO-1	378mm / 14 7/8"	400mm / 15 3/4"	81mm / 3 3/16"	381mm / 15"	.08 cubic meters / 2.8 cubic feet
K-HP15RO-3	378mm / 14 7/8"	400mm / 15 3/4"	81mm / 3 3/16"	381mm / 15"	.08 cubic meters / 2.8 cubic feet
K-HP15WO-3	378mm / 14 7/8"	400mm / 15 3/4"	81mm / 3 3/16"	381mm / 15"	.08 cubic meters / 2.8 cubic feet
K-HP15BO-3	378mm / 14 7/8"	400mm / 15 3/4"	81mm / 3 3/16"	381mm / 15"	.08 cubic meters / 2.8 cubic feet
15" DRAWER UNITS					
K-HP15RO-5	378mm / 14 7/8"	—	—	381mm / 15"	.08 cubic meters / 2.8 cubic feet
24" DOOR UNITS					
K-HP24RO-1	607mm / 23 7/8"	629mm / 24 3/4"	108mm / 4 1/4"	610mm / 24"	.15 cubic meters / 5.3 cubic feet
K-HP24RO-3	607mm / 23 7/8"	629mm / 24 3/4"	108mm / 4 1/4"	610mm / 24"	.15 cubic meters / 5.3 cubic feet
K-HP24FO-1	607mm / 23 7/8"	629mm / 24 3/4"	108mm / 4 1/4"	610mm / 24"	.15 cubic meters / 5.3 cubic feet
K-HP24WO-3	607mm / 23 7/8"	629mm / 24 3/4"	108mm / 4 1/4"	610mm / 24"	.15 cubic meters / 5.3 cubic feet
K-HP24CO-3	607mm / 23 7/8"	629mm / 24 3/4"	108mm / 4 1/4"	610mm / 24"	.15 cubic meters / 5.2 cubic feet
K-HP24DO-3	607mm / 23 7/8"	629mm / 24 3/4"	108mm / 4 1/4"	610mm / 24"	.15 cubic meters / 5.2 cubic feet
K-HP24BO-3	607mm / 23 7/8"	629mm / 24 3/4"	108mm / 4 1/4"	610mm / 24"	.15 cubic meters / 5.3 cubic feet
24" DRAWER UNITS					
K-HP24RO-5	607mm / 23 7/8"	—	—	610mm / 24"	.15 cubic meters / 5.3 cubic feet
K-HP24FO-5	607mm / 23 7/8"	—	—	610mm / 24"	.15 cubic meters / 5.3 cubic feet
K-HP24ZO-5	607mm / 23 7/8"	—	—	610mm / 24"	.15 cubic meters / 5.2 cubic feet



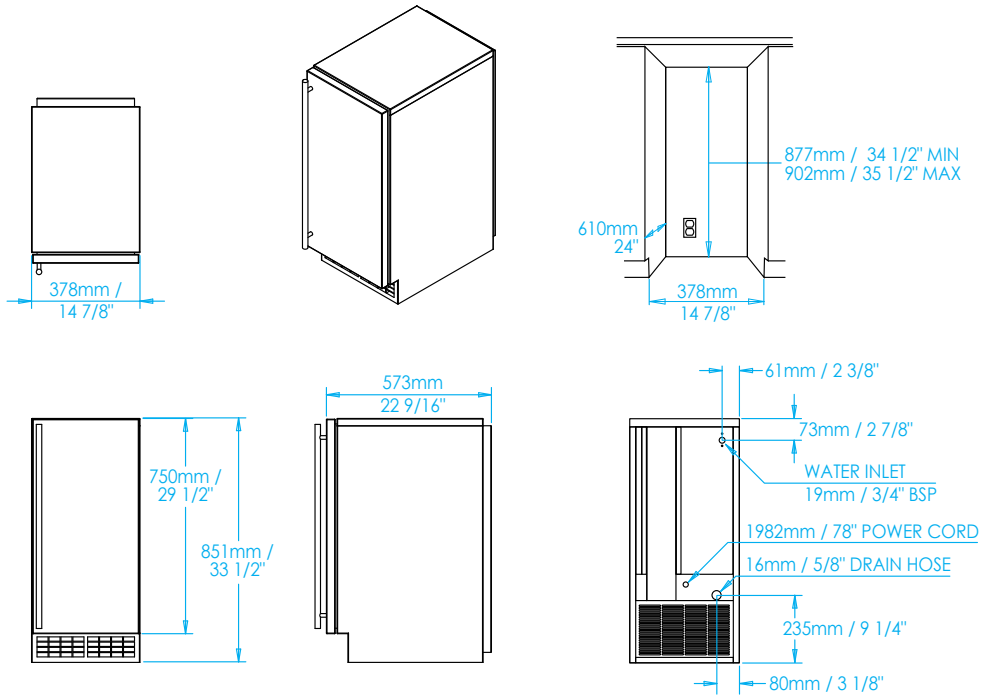
Clear Ice Maker



Measuring a mere 15-inches wide, the Kalamazoo Clear Ice Maker can create up to 55 pounds of crystal-clear ice in a single day (and store up to 27 pounds), fulfilling even the most demanding home entertaining needs. The distinctive top hat shape of each cube is more than just attractive: the shape helps ensure that each cube is absolutely free of impurities, for a flawless look and taste. This unique shape also prevents the ice from clumping, guaranteeing that you serve your guests the perfect beverage every time.

- Produces up to 55 pounds of ice per day
- Stores up to 27 pounds of ice
- Quiet, efficient operation
- 3.4 amps, 120V 60Hz
- Optional drain pump
- Left- or right-side hinge available

15" – Door
K-H50IMS
27-pound capacity





"Kalamazoo adheres to the highest quality craftsmanship."
— Ocean Home Magazine

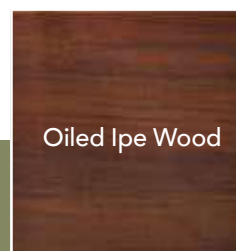
The Arcadia Series

Tailor your outdoor kitchen to your individual style and surroundings with the Arcadia Series of cabinetry and refrigeration. This modular outdoor kitchen collection includes cabinetry and refrigeration in a variety of different textures, materials, colors and configurations. The Arcadia Series is defined by primary horizontal lines created by a four-board design that runs across each unit's face. These lines are a constant theme, spanning all doors and drawers, to create a clean, symmetrical aesthetic.

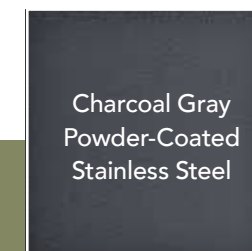
The Arcadia Series is available in two standard material options — FSC-certified, oiled ipe wood and charcoal gray powder-coated stainless steel with a textured finish. All units are bordered with brushed stainless steel end caps and flanks. For a completely customized look, you can choose from more than 200 RAL colors of powder-coated stainless steel.

EXCLUSIVE FEATURES

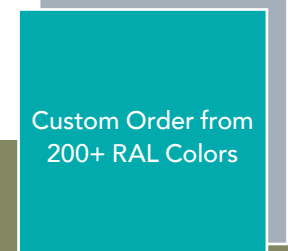
- MORE THAN 20 DIFFERENT STORAGE, SINK BASE, AND WASTE AND RECYCLING CABINETS IN WIDTHS FROM 12 TO 36 INCHES.
- A VARIETY OF GRILL SURROUNDS, GRILL AND APPLIANCE BACK FILLER PANELS, AND APPLIANCE CABINETS ARE PART OF THE COMPLETE, MODULAR OUTDOOR KITCHEN SYSTEM.
- MATCHING REFRIGERATION WITH WIDTHS OF 15 AND 24 INCHES.
- BUILT BY HAND WITH THE HIGHEST QUALITY MATERIALS IN KALAMAZOO, MICHIGAN.



Oiled Ipe Wood



Charcoal Gray
Powder-Coated
Stainless Steel



Custom Order from
200+ RAL Colors

The Arcadia Series is available in two standard material options and more than 200 powder coat colors.



Arcadia Series Cabinetry

The stylish collection of Arcadia Series Cabinetry includes features for every outdoor kitchen need. Storage cabinets are available in widths between 12 and 36 inches at three-inch increments, so you can create a beautiful kitchen to fit in any space. All doors are field-reversible thanks to the contemporary design featuring central handles. Specialty items include waste and recycling cabinets in a variety of widths, cooktop base cabinets, pull-out racks and full-extension shelves. Appliance cabinets and back panels make it easy to integrate the coordinating selection of Arcadia Series Refrigeration.

EXCLUSIVE FEATURES

- CONTEMPORARY DESIGN IN NATURAL IPE WOOD OR YOUR CHOICE OF POWDER COATING COLORS.
- OPTIONAL BACK FINISHING PANELS MATCH THE DESIGN OF CABINET FRONTS
- HAND CRAFTED FROM HEAVY-GAUGE STAINLESS STEEL.
- STAINLESS STEEL SLIDES AND HARDWARE.
- AVAILABLE IN MARINE-GRADE STAINLESS STEEL FOR CLIENTS WHO PREFER ADDITIONAL CORROSION RESISTANCE.
- INTEGRATE WITH MASONRY OR BUILD A FULL OUTDOOR KITCHEN WITH OUR MODULAR CONSTRUCTION.
- MADE BY HAND WITH THE HIGHEST QUALITY MATERIALS IN KALAMAZOO, MICHIGAN.

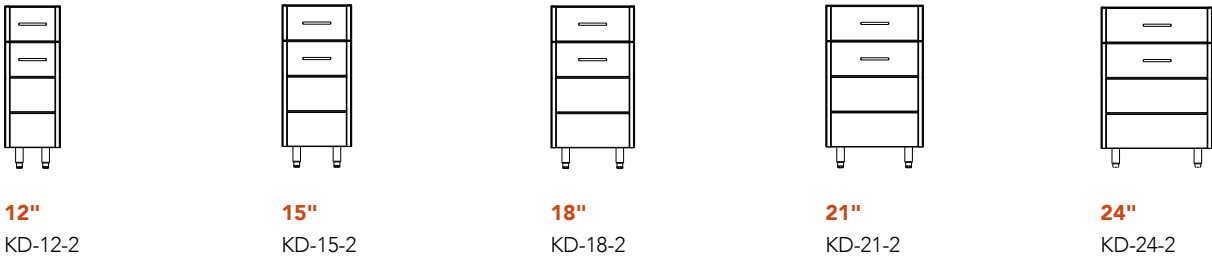
Storage and Sink Base Cabinets



Arcadia Series outdoor storage and sink base cabinets are available in multiple configurations to suit a wide variety of outdoor kitchen designs. Choose from drawer-over-door, two-drawers-over-double-doors, three drawers, and pull-out rack configurations. The Arcadia Series is designed to fit a uniform 30-inch-deep system for easy installation. To install, simply align and level the units using the stainless steel leveling legs, clip them together with the included hardware, and finish with your choice of countertop.

- Stainless steel cabinet construction, including all hardware and drawer slides
- Two standard finish material options: FSC-certified, oiled ipe wood, or textured charcoal gray powder-coated stainless steel
- Custom option of more than 200 RAL powder coat colors
- Stainless steel leveling legs for easy installation
- Cabinet backs are unfinished
- Decorative back panels available for kitchens with exposed backs
- Full-extension shelves available
- Stainless steel toe kicks available
- Left- or right-side hinge available
- Marine-grade stainless steel available

DRAWER-OVER-SINGLE-DOOR CABINETS



12"

KD-12-2

15"

KD-15-2

18"

KD-18-2

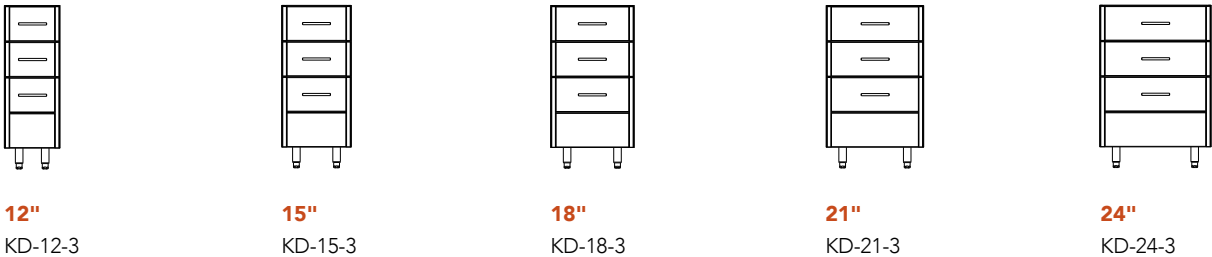
21"

KD-21-2

24"

KD-24-2

THREE-DRAWER CABINETS



12"

KD-12-3

15"

KD-15-3

18"

KD-18-3

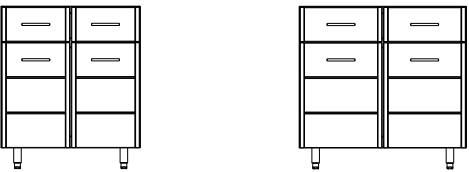
21"

KD-21-3

24"

KD-24-3

TWO-DRAWER-OVER-DOUBLE-DOOR CABINETS



30"

KD-30-4

36"

KD-36-4

PULL-OUT RACK



12"

KD-12-1P

WASTE AND RECYCLING CABINETS



18"

KD-18-1W

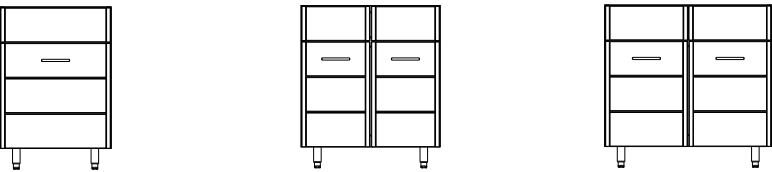
21"

KD-21-1W

24"

KD-24-1W

SINK BASE CABINETS



24" – Single Door
Below Top Panel

KD-24-SNK

30" – Double Doors
Below Top Panel

KD-30-SNK

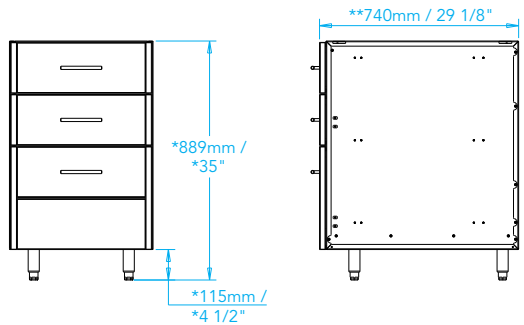
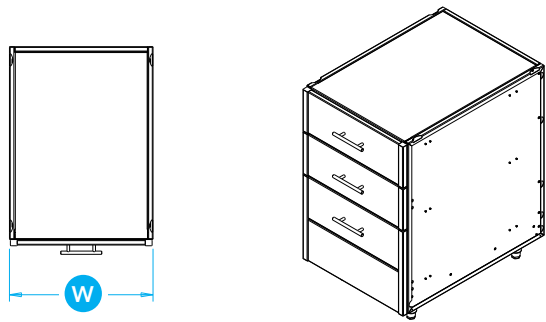
36" – Double Doors
Below Top Panel

KD-36-SNK

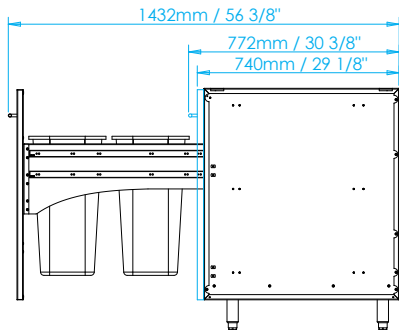
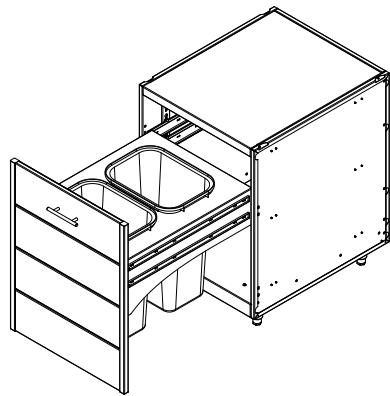


Storage and Sink Base Cabinets – Dimensions (12" – 24")

ITEM #	W WIDTH
DRAWER OVER SINGLE DOOR	
KD-12-2	305mm / 12"
KD-15-2	381mm / 15"
KD-18-2	458mm / 18"
KD-21-2	534mm / 21"
KD-24-2	610mm / 24"
THREE DRAWERS	
KD-12-3	305mm / 12"
KD-15-3	381mm / 15"
KD-18-3	458mm / 18"
KD-21-3	534mm / 21"
KD-24-3	610mm / 24"
WASTE AND RECYCLING	
KD-RY-18-PO	458mm / 18"
KD-RY-21-PO	534mm / 21"
KD-RY-24-PO	610mm / 24"
PULL-OUT RACK	
KD-12-1P	305mm / 12"
SINK BASE	
KD-SNK-24	610mm / 24"

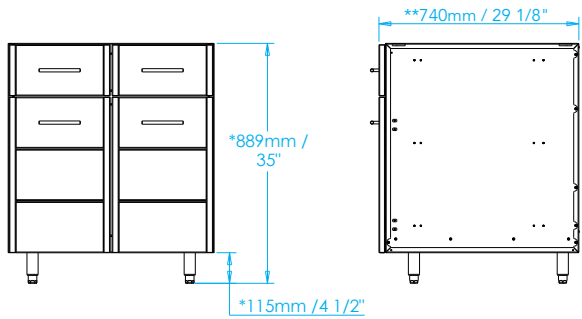
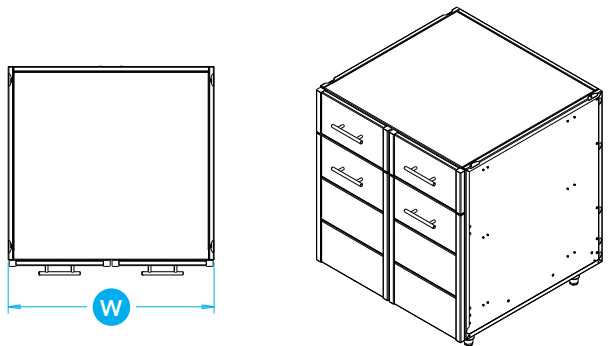


* +/- 19mm / 3/4"
** 762mm / 30" with optional decorative back panel



Storage and Sink Base Cabinets – Dimensions (30" – 39")

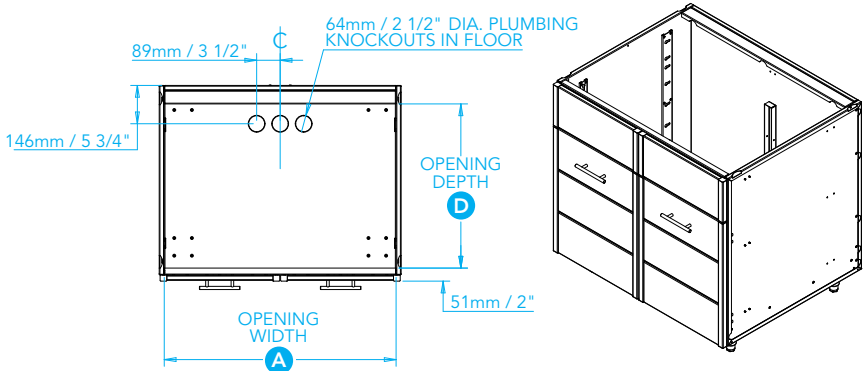
ITEM #	W WIDTH
TWO DRAWERS OVER DOUBLE DOORS	
KD-30-4	762mm / 30"
KD-36-4	915mm / 36"
SINK BASES	
KD-30-SNK	762mm / 30"
KD-36-SNK	915mm / 36"



* +/- 19mm / 3/4"
** 762mm / 30" with optional decorative back panels

Sink Base Cabinets – Opening Dimensions

ITEM #	A OPENING WIDTH	D OPENING DEPTH
SINK BASES		
KD-24-SNK	572mm / 22 1/2"	620mm / 24 3/8"
KD-30-SNK	724mm / 28 1/2"	620mm / 24 3/8"
KD-36-SNK	877mm / 34 1/2"	620mm / 24 3/8"



Cooktop Base Cabinets

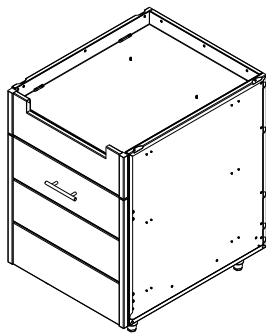
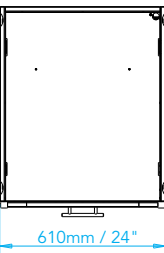


The Arcadia Series cooktop cabinet is designed to accommodate Kalamazoo built-in cooktops. In keeping with the rest of the series, the Arcadia cooktop cabinet is offered in a variety of finish options, including a stunning, oiled ipe wood, a charcoal gray powder-coated stainless steel, and 200+ custom powder coat colors.

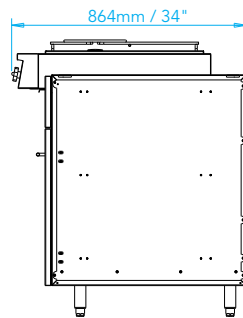
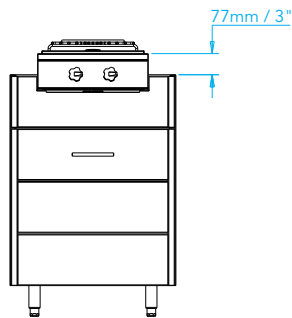
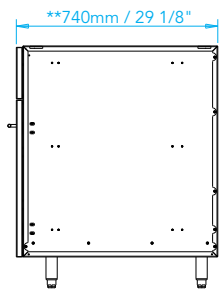
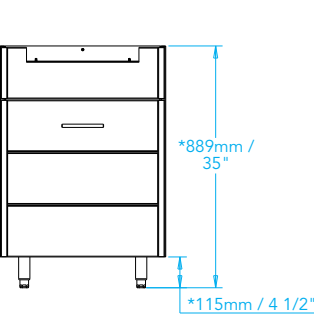
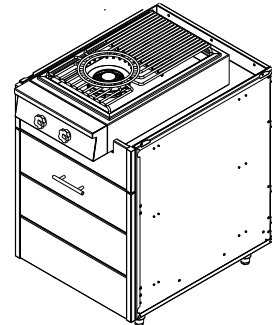
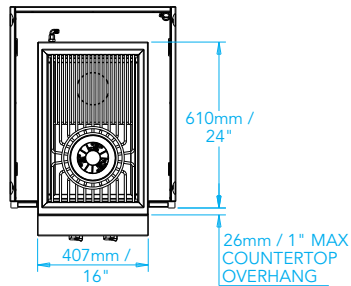
- All stainless steel hardware
- Stainless steel leveling legs for easy installation
- Left- or right-side hinge available
- Cabinet backs are unfinished
- Decorative back panels available for kitchens with exposed backs
- Full-extension shelves available
- Kalamazoo cooktop purchased separately
- Stainless steel toe kicks available
- Marine-grade stainless steel available

24" Single Door Below Top Panel
KD-24-CKTP
For K-CKTPD2-BI or K-CKTPW2-BI Cooktops

SHOWN AS CABINET ONLY



SHOWN WITH COOKTOP



* +/- 19mm / 3/4"
** 762mm / 30" with optional decorative back panel

Insulating Grill Surrounds

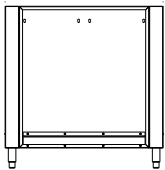


Create an insulating barrier while bringing the back side of a Kalamazoo grill installation flush with the backs of our Arcadia Series cabinets. Grill surrounds can protect wood cabinetry, including Arcadia ipe wood cabinetry, from the heat of a Hybrid Fire Grill.

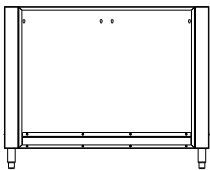
- Available for K500HB, K750HB, K1000HB and K750GB grills
- Stainless steel leveling legs
- Cabinet backs are unfinished
- Decorative back panels available for exposed kitchen backs
- Stainless steel toe kicks available
- Marine-grade stainless steel available

Note: An insulating grill surround may be used with the built-in Kalamazoo Gaucho Grill to install it with Arcadia Series ipe wood cabinetry, but the surround on its own does not enable the use of other wood cabinetry.

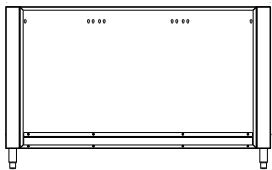
INSULATING GRILL SURROUNDS



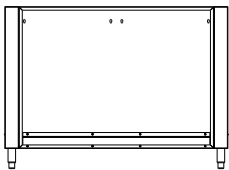
34"
KD-SURR-500H-34
For K500HB grill



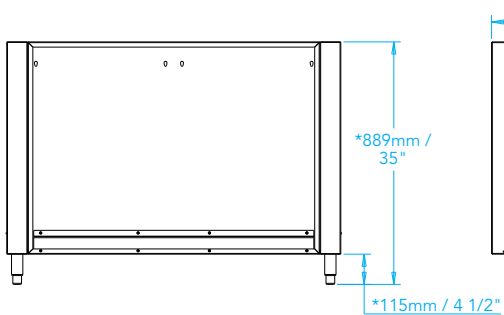
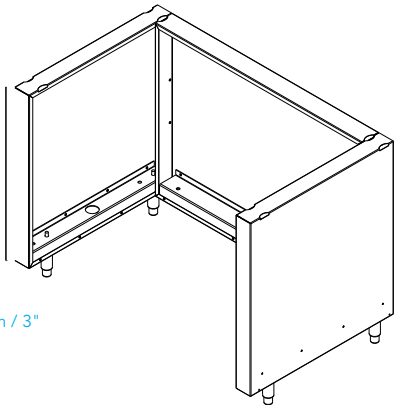
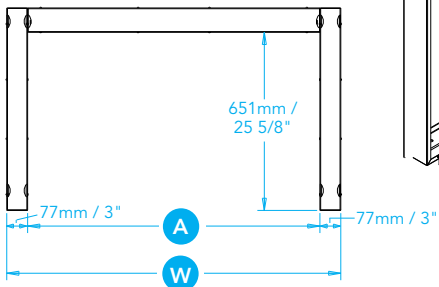
44"
KD-SURR-750H-44
For K750HB grill



57"
KD-SURR-1000H-57
For K1000HB grill



48"
KD-SURR-750G-48
For K750GB grill



* +/- 19mm / 3/4"
** 762mm / 30" with optional decorative back panels

ITEM #	W WIDTH	A INTERIOR WIDTH
INSULATING GRILL SURROUNDS		
KD-SURR-500H-34	864mm / 34"	712mm / 28"
KD-SURR-750H-44	1118mm / 44"	966mm / 38"
KD-SURR-1000H-57	1448mm / 57"	1296mm / 51"
KD-SURR-750G-48	1220mm / 48"	1067mm / 42"

Grill Back Filler Panels



Arcadia Series grill back filler panels create a flush installation between a Kalamazoo grill and our 30-inch-deep cabinetry system. Grill back panels are available for each size in the Kalamazoo built-in grill range.

- Available for K500HB, K750HB, K1000HB and K750GB grills
- Supports the countertop behind the grill
- Stainless steel leveling legs for easy installation
- Designed for use between two Arcadia Series outdoor cabinets
- Backs are unfinished
- Decorative back panels available for kitchens with exposed backs
- Toe kicks available
- Marine-grade stainless steel available

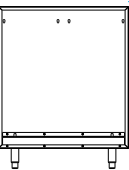
Appliance Cabinets



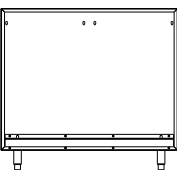
Arcadia appliance cabinets allow you to easily integrate Kalamazoo refrigeration into your outdoor kitchen. Each cabinet is designed to fit with our uniform 30-inch-deep modular system. Appliance cabinets surround a Kalamazoo outdoor refrigerator on three sides, creating an insulating barrier while providing countertop support. An electrical box is located inside the cabinet to power the appliance, while another electrical box is located on the front for convenience.

- Available for 15-, 24-, 30-, 39- and 48-inch wide appliance installations
- Features electrical box inside for appliances, and a face plate on left or right face to plug in blenders and other countertop electrics
- Stainless steel leveling legs for easy installation
- Backs are unfinished
- Decorative back panels available for kitchens with exposed backs
- Toe kicks available
- Marine-grade stainless steel available

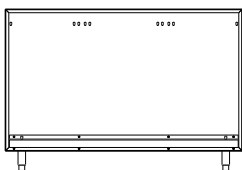
GRILL BACK FILLER PANELS



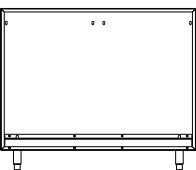
28"
KD-BKFP-500H-28
For K500HB grill



38"
KD-BKFP-750H-38
For K750HB grill

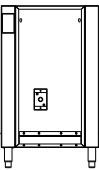


51"
KD-BKFP-1000H-51
For K1000HB grill

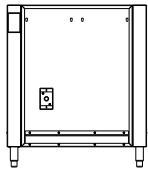


42"
KD-BKFP-750G-42
For K750GB grill

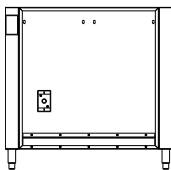
APPLIANCE CABINETS



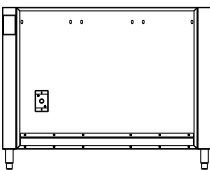
21"
KD-ANC-21
For 15" appliance



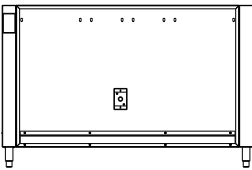
30"
KD-ANC-30
For 24" appliance



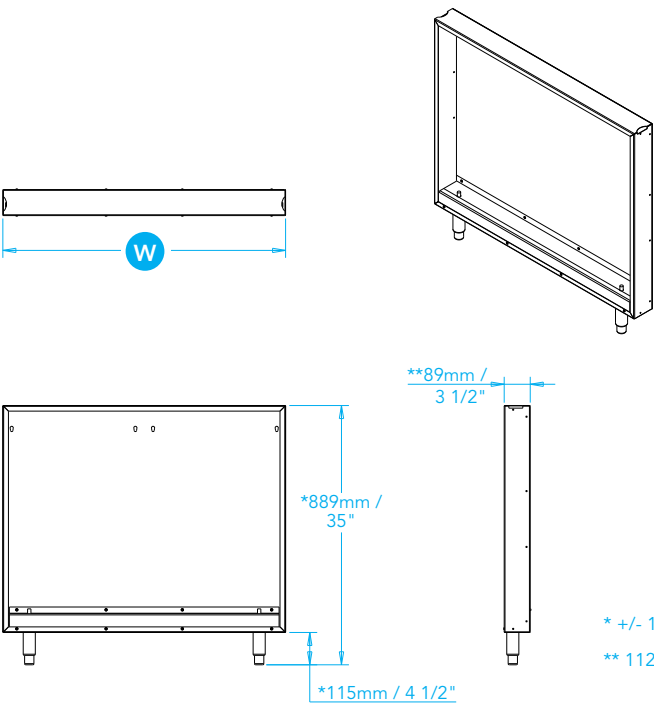
36"
KD-ANC-36
For two 15" appliances



45"
KD-ANC-45
For one 15" appliance
plus one 24" appliance

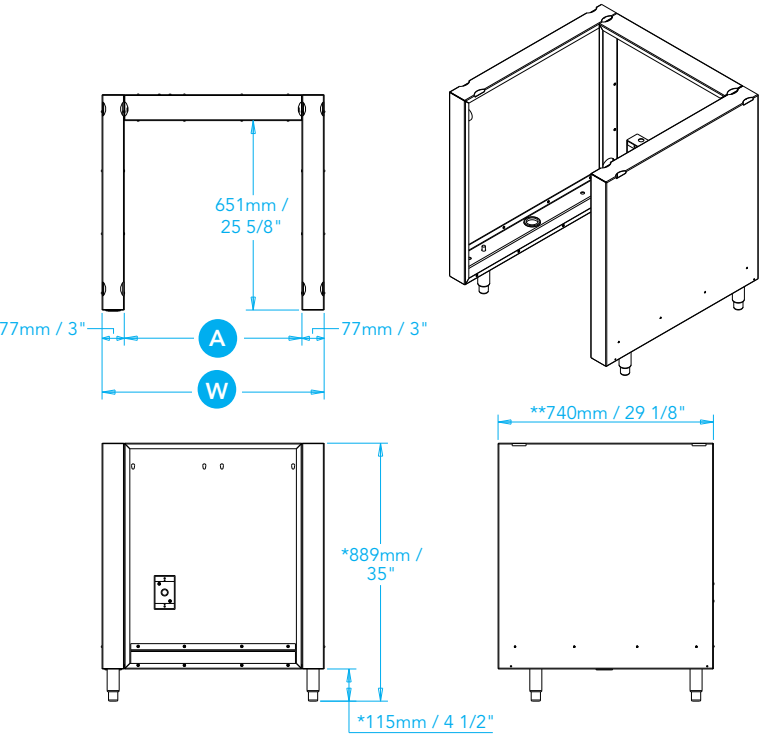


54"
KD-ANC-54
For two 24" appliances



ITEM #	W WIDTH
GRILL BACK FILLER PANELS	
KD-BKFP-500H-28	712mm / 28"
KD-BKFP-750H-38	966mm / 38"
KD-BKFP-1000H-51	1296mm / 51"
KD-BKFP-750G-42	1067mm / 42"

* +/- 19mm / 3/4"
** 112mm / 4 3/8" with optional decorative back panels



ITEM #	W WIDTH	A INTERIOR WIDTH
APPLIANCE CABINETS		
KD-ANC-21	534mm / 21"	381mm / 15"
KD-ANC-30	762mm / 30"	610mm / 24"
KD-ANC-36	915mm / 36"	762mm / 30"
KD-ANC-45	1143mm / 45"	991mm / 39"
KD-ANC-54	1372mm / 54"	1220mm / 48"

* +/- 19mm / 3/4"
** 762mm / 30" with optional decorative back panel(s)

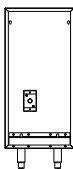
Appliance Back Filler Panels



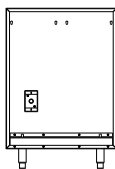
Appliance back filler panels can be used between two Arcadia Series cabinets to support the countertop behind undercounter refrigeration. Arcadia Series appliance back panels conceal the backs of Kalamazoo refrigeration and create a uniform depth for the outdoor kitchen.

- Available for 15-, 24-, 30-, 39- and 48-inch wide Kalamazoo appliance installations
- Features electrical box inside back panel, ready for wiring to power appliances
- Stainless steel leveling legs for easy installation
- Designed for use between two Arcadia Series outdoor cabinets
- Backs are unfinished
- Decorative back panels available for kitchens with exposed backs
- Toe kicks available
- Marine-grade stainless steel available

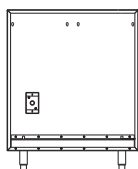
APPLIANCE BACK FILLER PANELS



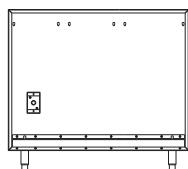
15"
KD-ABK-15
For 15" appliance



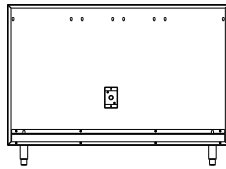
24"
KD-ABK-24
For 24" appliance



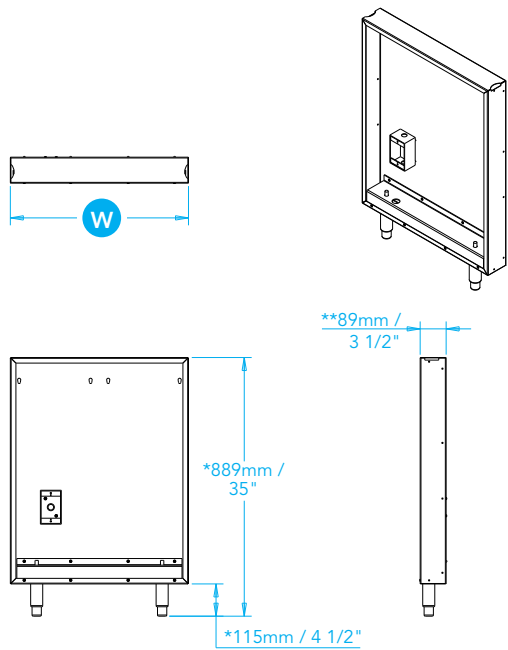
30"
KD-ABK-30
For two 15" appliances



39"
KD-ABK-39
For one 15" appliance
plus one 24" appliance



48"
KD-ABK-48
For two 24" appliances



ITEM #	W WIDTH
APPLIANCE BACK FILLER PANELS	
KD-ABK-15	381mm / 15"
KD-ABK-24	610mm / 24"
KD-ABK-30	762mm / 30"
KD-ABK-39	991mm / 39"
KD-ABK-48	1220mm / 48"

* +/- 19mm / 3/4"
** 112mm / 4 3/8" with optional decorative back panel(s)



“...the envy of every neighbor.”
— Georgina Schaeffer, Town & Country

Arcadia Series Refrigeration

Arcadia Series Refrigeration is designed to seamlessly match the rest of your outdoor kitchen cabinetry to a degree typically only found only in custom indoor cabinetry. With the identical four-board design theme and matching handles, every detail is perfectly aligned.

Performance comes standard. Our outdoor freezers will keep ice cream frozen indefinitely, even in desert heat. In fact, our entire line of outdoor refrigeration is the only collection available that is proven to maintain the set internal temperature when outside temperatures reach 110°F.

EXCLUSIVE FEATURES

- TWO STANDARD FINISH MATERIAL OPTIONS: FSC-CERTIFIED OILED IPE WOOD AND TEXTURED, CHARCOAL GRAY POWDER-COATED STAINLESS STEEL.
- CUSTOM OPTION OF MORE THAN 200 RAL POWDER COAT COLORS.
- DESIGNED TO INTEGRATE SEAMLESSLY WITH ARCADIA SERIES CABINETS FOR A UNIFIED DESIGN.
- EXTENSIVE COLLECTION AVAILABLE IN WIDTHS OF 15 AND 24 INCHES.
- REFRIGERATORS, FREEZERS, WINE CHILLERS, BEVERAGE CENTERS AND KEG TAPPERS AVAILABLE.

“The Arcadia Series expands the options available for architects, designers and homeowners to build the finest outdoor cooking and entertaining oases.”

— Russ Faulk, Chief Designer, Kalamazoo

Refrigerators and Freezers



Enjoy convenient access to cold storage items in your outdoor kitchen. Even in temperatures as hot as 110°F, your outdoor refrigerator will keep perishables safe and fresh.

- Two standard finish material options: FSC-certified oiled ipe wood, and textured, charcoal gray powder-coated stainless steel
- Custom option of more than 200 RAL powder coat colors
- Commercial-grade stainless steel interior
- Forced-air cooling for rapid cooldown and even temperature distribution
- Variable-speed compressors for optimum balance of energy efficiency and cooling power
- Two-inch thick walls provide superior insulation and minimize vibrations
- Unprecedented 995 to 1985 BTUs of cooling power
- Vinyl-coated full-extension shelves glide out beyond the cabinet for easy access to contents
- 33°F to 39°F digital temperature control for refrigerators
- -10°F to 10°F digital temperature adjustment for freezers
- 2.3 amps, 120V 60Hz
- Marine-grade stainless steel doors and drawers available

Wine Chillers



For the serious wine connoisseur, the only choice for storing prized vintages outside is Kalamazoo. Achieve unmatched temperature uniformity with a variable-speed compressor, which also reduces vibration and conserves energy. Vinyl-coated full-extension shelving prevents bottles from shifting or slipping.

- Two standard finish material options: FSC-certified oiled ipe wood, and textured, charcoal gray powder-coated stainless steel
- Custom option of more than 200 RAL powder coat colors
- Commercial-grade stainless steel interior
- Electronic digital temperature control and display
- Variable-speed compressor provides precise temperature control and energy-efficient cooling
- Vinyl-coated full-extension shelves glide out beyond the cabinet
- Two-inch thick walls provide superior insulation and minimize vibrations
- 40°F to 65°F digital temperature adjustment for wine compartments
- 2.3 amps, 120V 60Hz
- Left- or right-side hinge available
- Marine-grade stainless steel door available

REFRIGERATORS



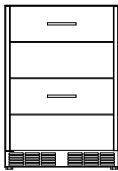
15" – Door
K-HP15RO-2KD



15" – Two Drawers
K-HP15RO-6KD



24" – Door
K-HP24RO-2KD



24" – Two Drawers
K-HP24RO-6KD

WINE CHILLERS



15" – Door
K-HP15WO-2KD
20 bottles



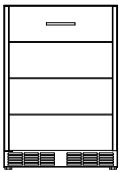
24" – Door
K-HP24WO-2KD
40 bottles

DUAL-ZONE WINE



24" – Door
K-HP24DO-2KD
32 bottles

WINE/REFRIGERATOR

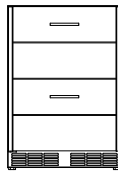


24" – Door
K-HP24CO-2KD
16 bottles

FREEZERS

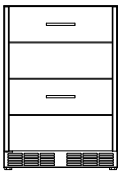


24" – Door
K-HP24FO-2KD



24" – Two Drawers
K-HP24FO-6KD

REFRIGERATOR/FREEZER



24" – Two Drawers
K-HP24ZO-6KD

Beverage Centers



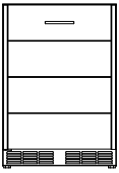
Arcadia Series outdoor beverage centers combine wine storage complete with the full-extension vinyl-coated wine bottle shelves with standard refrigeration space.

- Two standard finish material options: FSC-certified, oiled ipe wood, and textured, charcoal gray powder-coated stainless steel
- Custom option of more than 200 RAL powder coat colors
- Two vinyl-coated full-extension wine storage shelves and one vinyl-coated wire refrigerator shelf glide out beyond the cabinet for easy access
- 36°F to 48°F digital temperature adjustment
- 2.3 amps, 120V 60Hz
- Left- or right-side hinge available
- Marine-grade stainless steel door available

BEVERAGE CENTERS



15" – Door
K-HP15BO-2KD
8 wine bottles



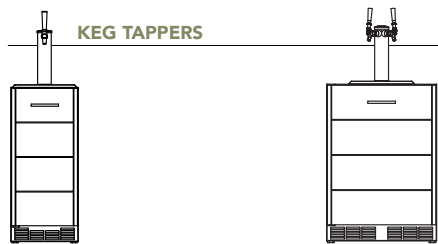
24" – Door
K-HP24BO-2KD
16 wine bottles

Keg Tappers



Enjoy the luxury of a perfectly chilled draught beer in your own outdoor kitchen with an Arcadia Series keg tapper, available with one or two taps in two different sizes.

- Two standard finish material options: FSC-certified oiled ipe wood, and textured, charcoal gray powder-coated stainless steel
- Custom option of more than 200 RAL powder coat colors
- Commercial-grade stainless steel interior
- Electronic digital temperature control and display
- 24-inch tapper has option of one or two taps
- Two-inch thick walls provide superior insulation and minimize vibrations
- European keg adapters available
- 33°F to 39°F digital temperature adjustment
- 2.3 amps, 120V 60Hz
- Left- or right-side hinge available
- Marine-grade stainless steel door available

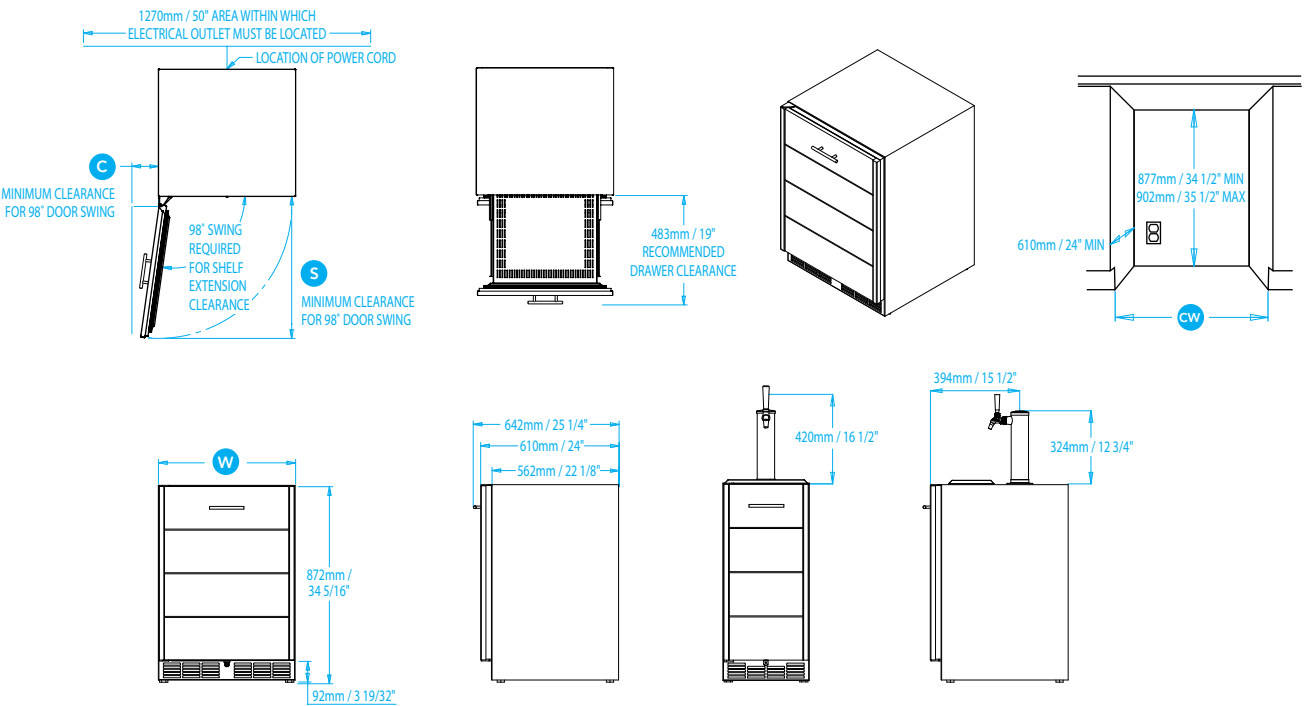


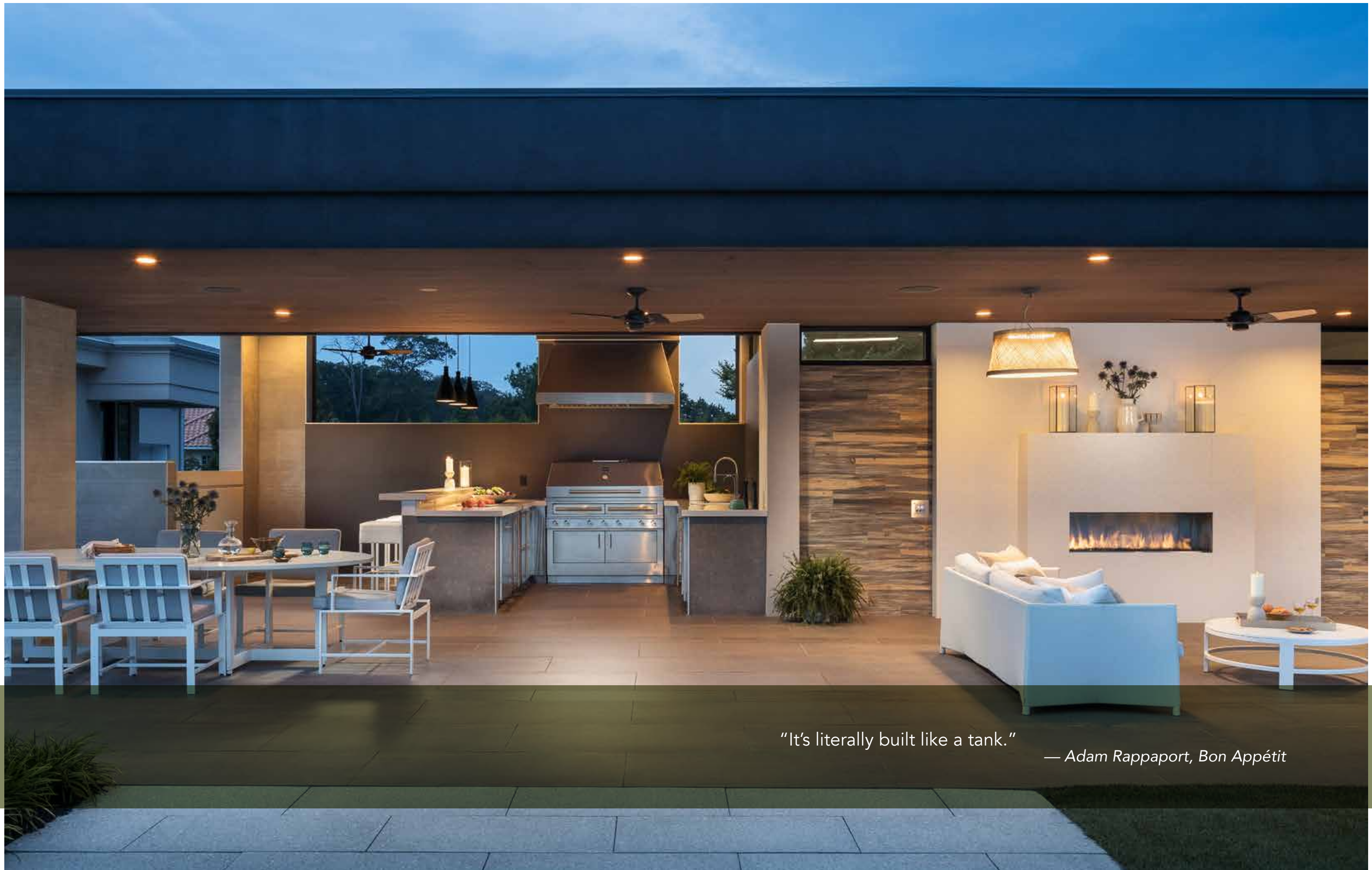
15" – Door
K-HP15TO-2KD
1 tap

24" – Door
K-HP24TO-2KD
1 or 2 taps

Refrigeration Dimensions

PRODUCT	W WIDTH	S DOOR SWING	C CORNER CLEARANCE	CW CUTOUT WIDTH	INTERNAL VOLUME
15" DOOR UNITS					
K-HP15RO-2KD	378mm / 14 7/8"	400mm / 15 3/4"	97mm / 3 3/16"	381mm / 15"	.08 cubic meters / 2.8 cubic feet
K-HP15WO-2KD	378mm / 14 7/8"	400mm / 15 3/4"	97mm / 3 3/16"	381mm / 15"	.08 cubic meters / 2.8 cubic feet
K-HP15BO-2KD	378mm / 14 7/8"	400mm / 15 3/4"	97mm / 3 3/16"	381mm / 15"	.08 cubic meters / 2.8 cubic feet
15" DRAWER UNITS					
K-HP15RO-6KD	378mm / 14 7/8"	—	—	381mm / 15"	.08 cubic meters / 2.8 cubic feet
24" DOOR UNITS					
K-HP24RO-2KD	607mm / 23 7/8"	629mm / 24 3/4"	108mm / 4 1/4"	610mm / 24"	.15 cubic meters / 5.3 cubic feet
K-HP24FO-2KD	607mm / 23 7/8"	629mm / 24 3/4"	108mm / 4 1/4"	610mm / 24"	.15 cubic meters / 5.3 cubic feet
K-HP24WO-2KD	607mm / 23 7/8"	629mm / 24 3/4"	108mm / 4 1/4"	610mm / 24"	.15 cubic meters / 5.3 cubic feet
K-HP24CO-2KD	607mm / 23 7/8"	629mm / 24 3/4"	108mm / 4 1/4"	610mm / 24"	.15 cubic meters / 5.2 cubic feet
K-HP24DO-2KD	607mm / 23 7/8"	629mm / 24 3/4"	108mm / 4 1/4"	610mm / 24"	.15 cubic meters / 5.2 cubic feet
K-HP24BO-2KD	607mm / 23 7/8"	629mm / 24 3/4"	108mm / 4 1/4"	610mm / 24"	.15 cubic meters / 5.3 cubic feet
24" DRAWER UNITS					
K-HP24RO-6KD	607mm / 23 7/8"	—	—	610mm / 24"	.15 cubic meters / 5.3 cubic feet
K-HP24FO-6KD	607mm / 23 7/8"	—	—	610mm / 24"	.15 cubic meters / 5.3 cubic feet
K-HP24ZO-6KD	607mm / 23 7/8"	—	—	610mm / 24"	.15 cubic meters / 5.2 cubic feet



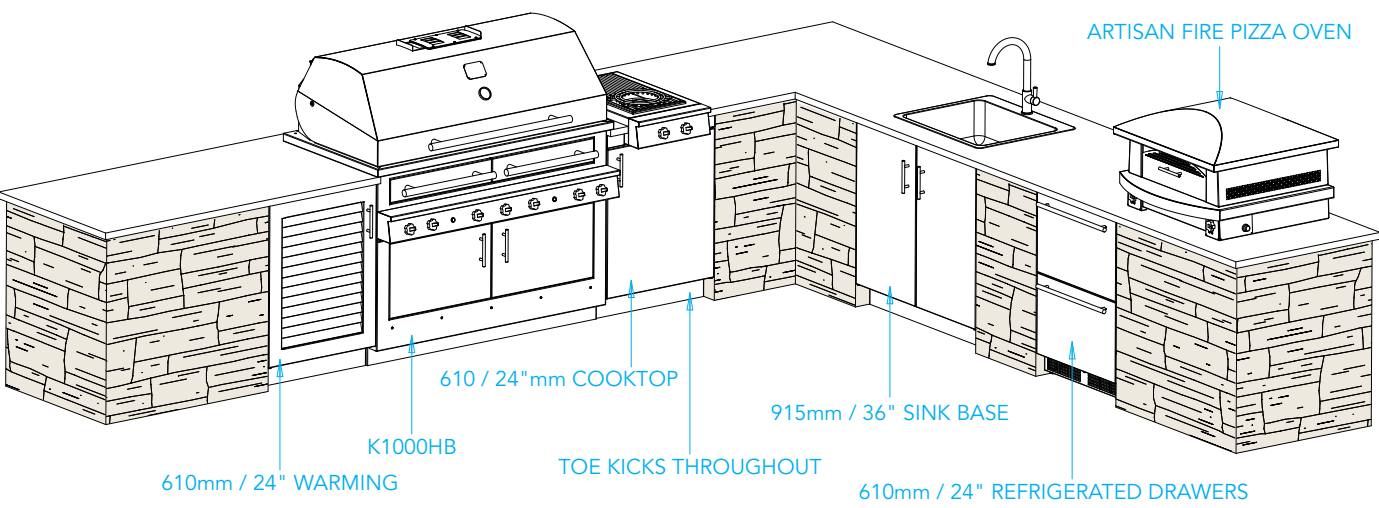


"It's literally built like a tank."

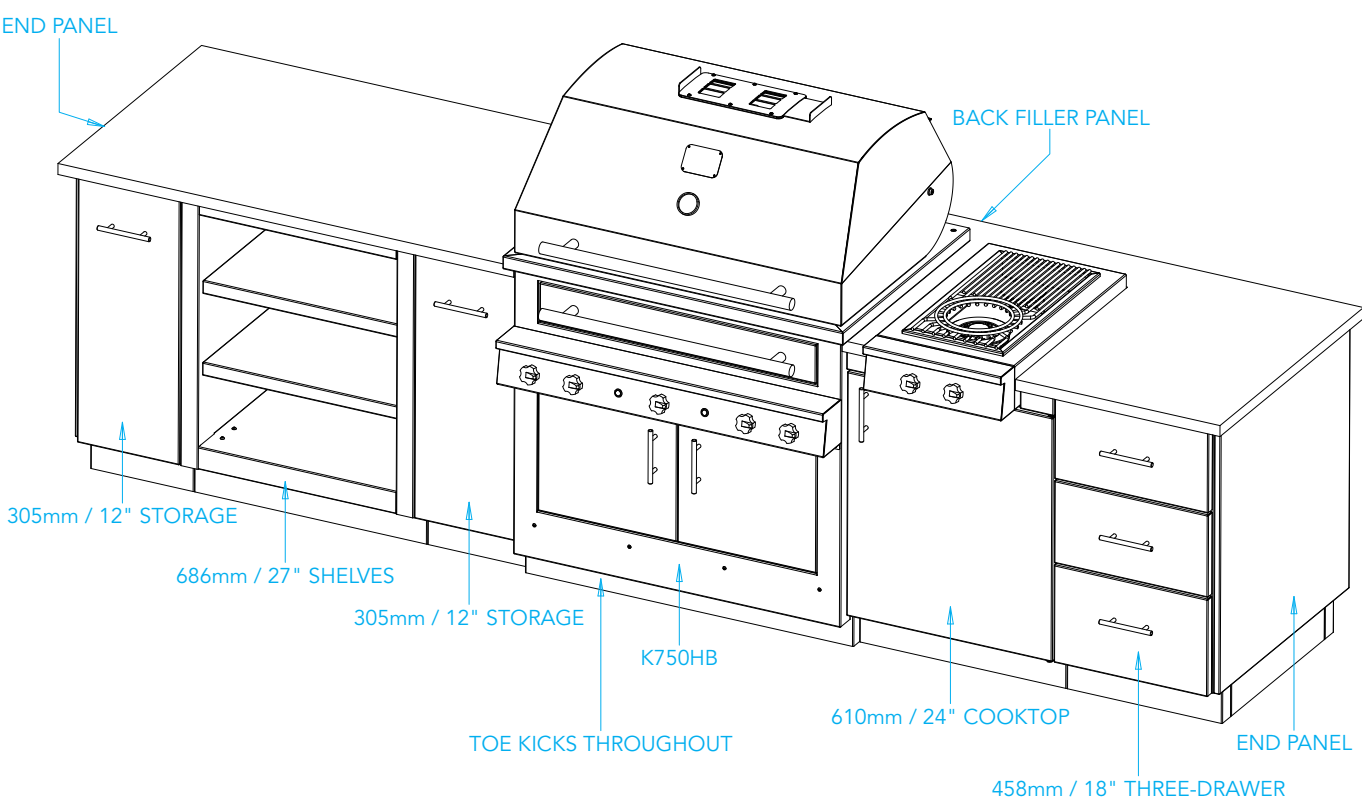
— Adam Rappaport, *Bon Appétit*

Outdoor Kitchen Layout Ideas

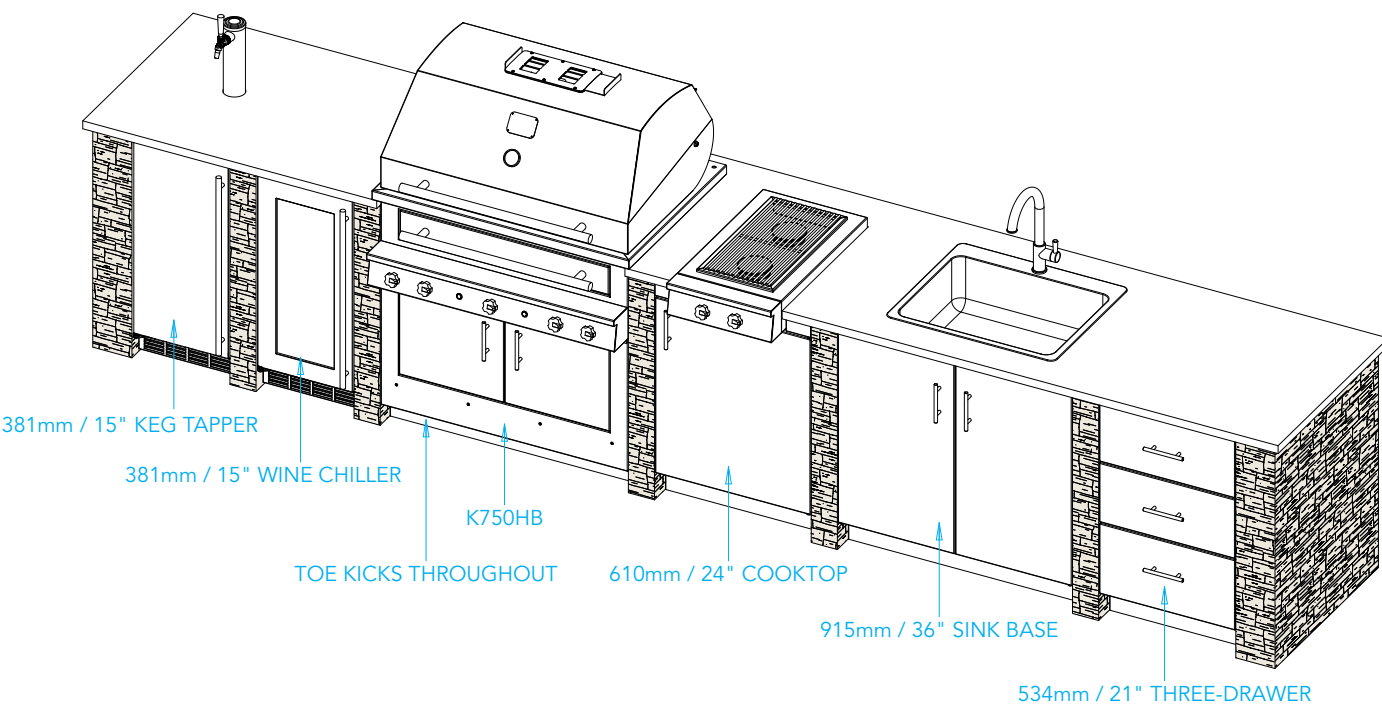
The Signature Aspen [4.4m x 4.2m / 14' 4" x 13' 8"]



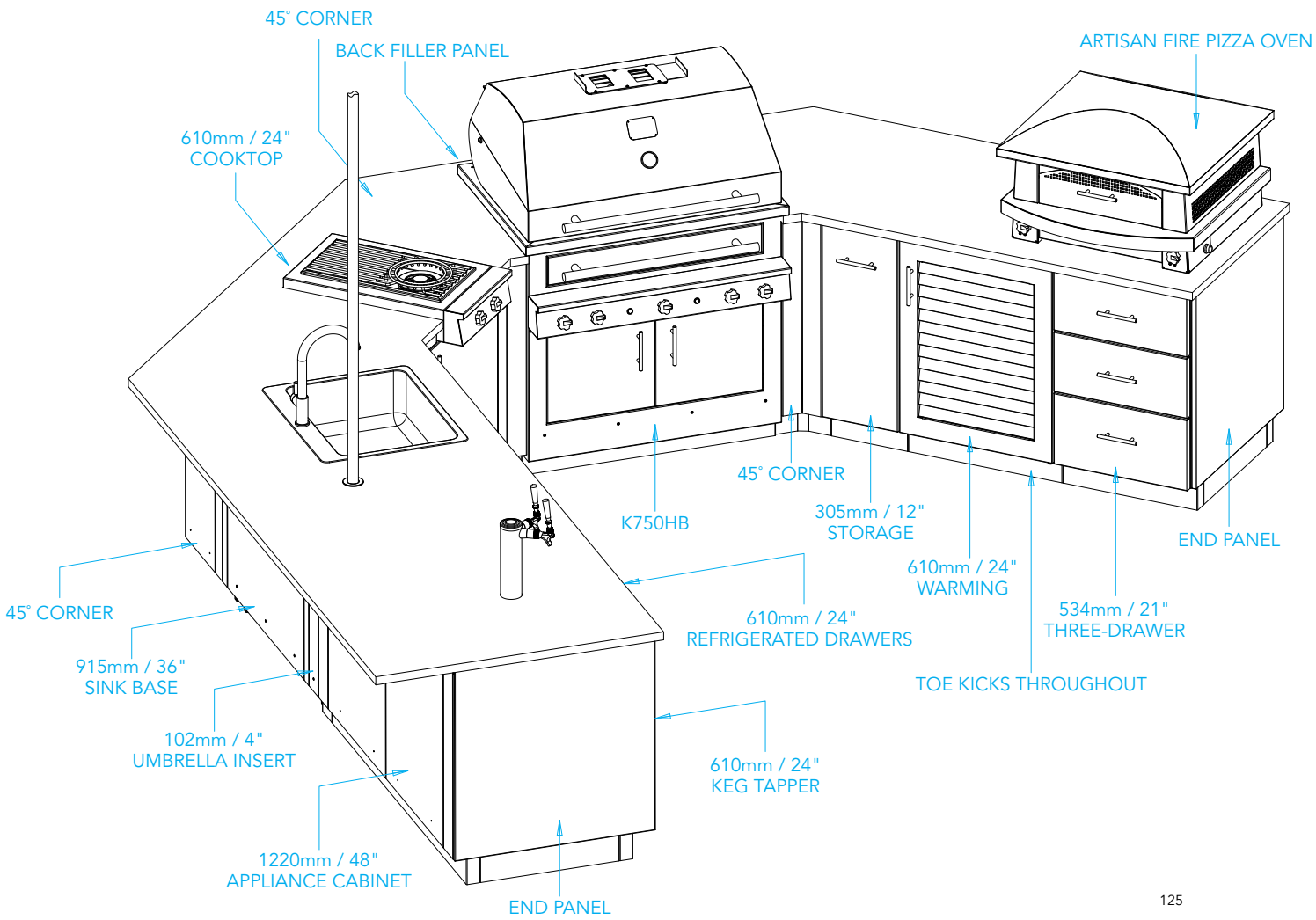
The Signature Bayside [3.4m x .8m / 11' 3" x 2' 8"]



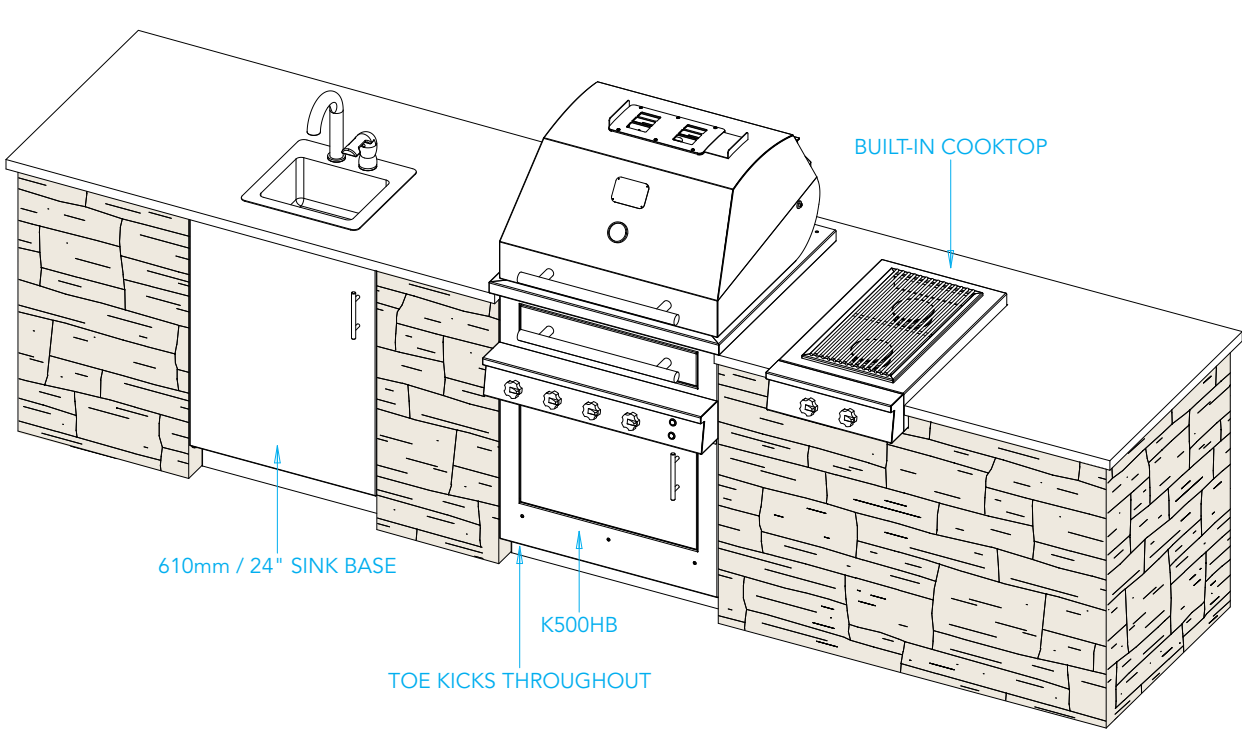
The Signature Calistoga [4.7m x .8m / 15' 4" x 2' 8"]



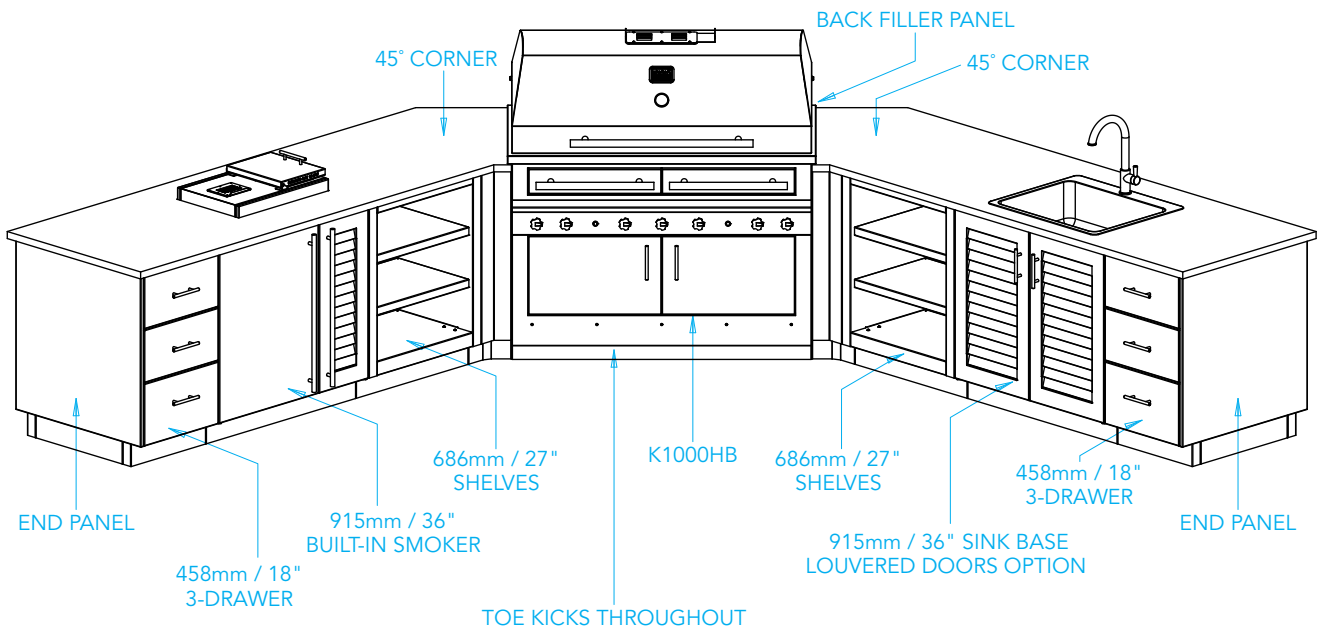
The Signature Bistro [4.9m x 3.1m / 16' 2" x 10' 2"]



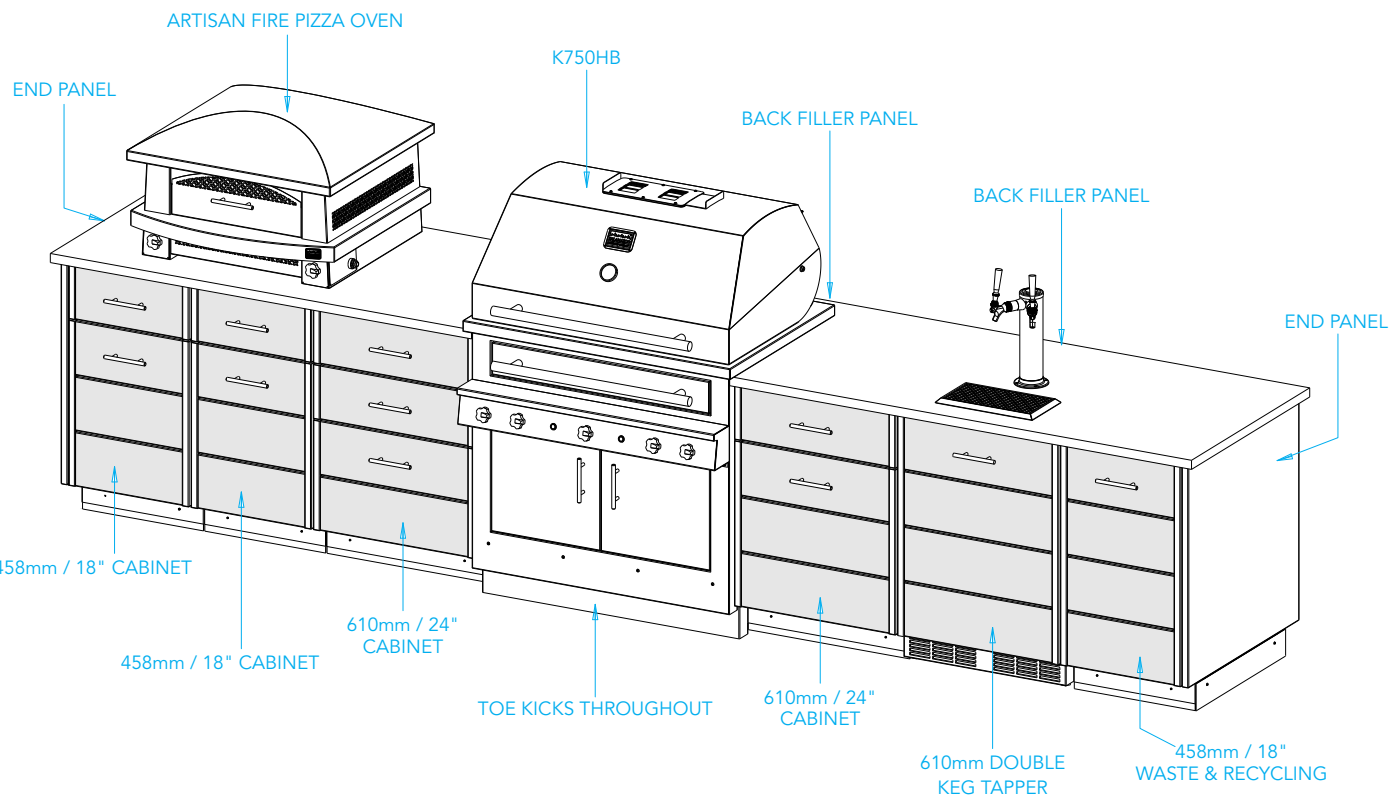
The Signature Havana [3.8m x .8m / 12' 6" x 2' 8"]



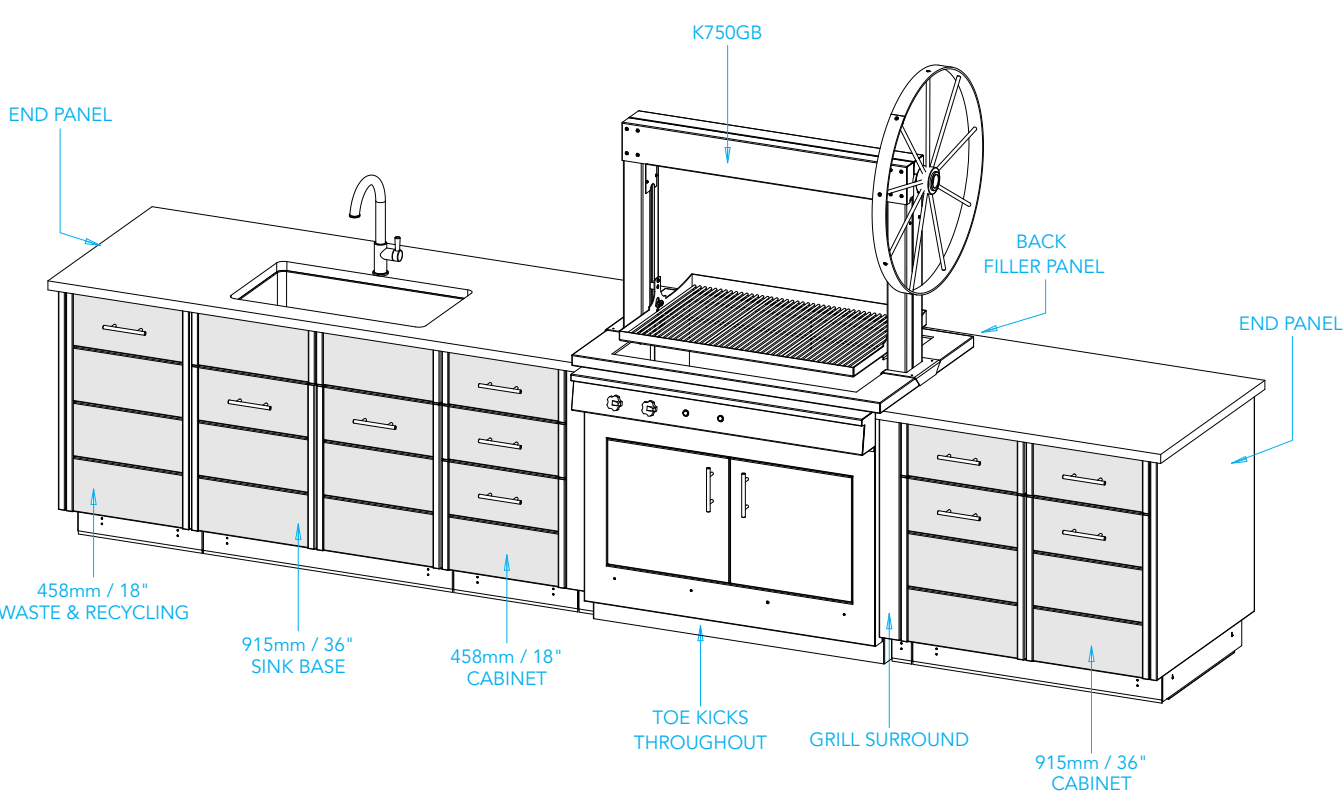
The Signature Sonoran [3.8m x 3.8m / 12' 4" x 12' 4"]



The Arcadia Laguna [4.2m x .8m / 13' 10" x 2' 8"]



The Arcadia Patagonia [4m x .8m / 13' 2" x 2' 8"]





"I'm really, REALLY, loving my grill. What a piece of equipment it is. My indoor kitchen stands empty."

— Andreas Sjödin, Kalamazoo client

Hybrid Fire Built-in Grills



K500HB Built-in Grill
K500HB p37



K750HB Built-in Grill
K750HB p38



K1000HB Built-in Grill
K1000HB p39

Hybrid Fire Freestanding Grills



K500HS Freestanding Grill
K500HS p40



K750HS Freestanding Grill
K750HS p42



K1000HS Freestanding Grill
K1000HS p44



K500HT Freestanding Grill
K500HT p41



K750HT Freestanding Grill
K750HT p43



K1000HT Freestanding Grill
K1000HT p45

Wood-fired Grills



K750GB Built-in Grill
K750GB p51



K750GS Freestanding Grill
K750GS p52



K750GT Freestanding Grill
K750GT p53

Artisan Fire Pizza Ovens



Built-in Artisan Fire
Pizza Oven
AFPO-B p62



Countertop Artisan
Fire Pizza Oven
AFPO-C p62



Pizza Station
K-PZSTN-72-NT p63



Pizza Cart
AFPO-T-CART p63

Smoker Cabinets



36" Undercounter
Smoker Cabinet
K-SMOKE-36 p68



42" Rolling Smoker Cabinet
K-SMOKE-42 p69



Built-in Double Cooktop
K-CKTPD2-BI p75



Built-in Double Cooktop
with Power Wok Burner
K-CKTPW2-BI p75

Kamado Grill



The Shokunin Kamado Grill
KSHOK430 p57



12" Pull-out Rack
K-STOR-12 p82



18" 3-Drawer Cabinet
K-3DRW-18 p82



21" 3-Drawer Cabinet
K-3DRW-21 p82



24" 3-Drawer Cabinet
K-3DRW-24 p82



24" Cabinet
K-STOR-24 p82



30" Cabinet
K-STOR-30 p82



36" Cabinet
K-STOR-36 p82



39" Cabinet
K-STOR-39 p82



27" Open Shelves
K-OSHC-27 p82



24" Waste & Recycling Cabinet
K-RY-24-PO p82

Signature Sink Base Cabinets



24" Sink Base
K-SNK-24 p82



30" Sink Base
K-SNK-30 p82



36" Sink Base
K-SNK-36 p82



39" Sink Base
K-SNK-39 p82

Signature Cooktop and Warming



24" Cooktop Base
K-CKTP-24 p84



24" Warming Cabinet
K-WRM-24 p91



90° Blind Corner Unit
K-BLND-CRNR-SQ p85



45° Blind Corner Unit
K-45-CRNR p85

Signature Grill Surrounds and Back Filler Panels



K500H Grill Surround
K-SURR-500H p868



K750H Grill Surround
K-SURR-750H p86



K1000H Grill Surround
K-SURR-1000H p86



K750G Grill Surround
K-SURR-750G p86



K500H Grill Back Panel
K-BKFP-500H p87



K750H Grill Back Panel
K-BKFP-750H p87



K1000H Grill Back Panel
K-BKFP-1000H p87



K750G Grill Back Panel
K-BKFP-750G p87

Signature Appliance Cabinets and Back Filler Panels



23" Cabinet for 15" Appliance
K-ANC-15-23 p88



32" Cabinet for 24" Appliance
K-ANC-24-32 p88



38" Cabinet for two 15" Appliances
K-ANC-30-38 p88



47" Cabinet for one 24" plus one 15" Appliance
K-ANC-39-47 p88



56" Cabinet for two 24" Appliances
K-ANC-48-56 p88



15" Appliance Back Panel
K-ABK-15 p89



24" Appliance Back Panel
K-ABK-24 p89



30" Appliance Back Panel
K-ABK-30 p89



39" Appliance Back Panel
K-ABK-39 p89



48" Appliance Back Panel
K-ABK-48 p89

Signature Series Refrigeration



15" Refrigerator
K-HP15RO-1 p95



15" Glass Door Refrigerator
K-HP15RO-3 p95



15" Refrigerated Drawers
K-HP15RO-5 p95



24" Refrigerator
K-HP24RO-1 p95



24" Glass Door Refrigerator
K-HP24RO-3 p95



24" Refrigerated Drawers
K-HP24RO-5 p95



24" Freezer
K-HP24FO-1 p95



24" Freezer Drawers
K-HP24FO-5 p95



24" Refrigerator/Freezer
K-HP24ZO-5 p95



15" Wine Chiller
K-HP15WO-3 p96



24" Wine Chiller
K-HP24WO-3 p96



24" Dual-zone Wine Chiller
K-HP24DO-3 p96



24" Wine/Refrigerator
K-HP24CO-3 p96



15" Beverage Center
K-HP15BO-3 p96



24" Beverage Center
K-HP24BO-3 p96



15" Keg Tapper
K-HP15TO-1 p97



















24" Keg Tapper
K-HP24TO-1 p97




15" Clear Ice Maker
K-H50IMS p99

Arcadia Storage Cabinets









					
12" Drawer Over Single Door KD-12-2 p106	15" Drawer Over Single Door KD-15-2 p106	18" Drawer Over Single Door KD-18-2 p106	21" Drawer Over Single Door KD-21-2 p106	24" Drawer Over Single Door KD-24-2 p106	
					
12" Three Drawers KD-12-3 p106	15" Three Drawers KD-15-3 p106	18" Three Drawers KD-18-3 p106	21" Three Drawers KD-21-3 p106	24" Three Drawers KD-24-3 p106	
					
12" Pull-out Rack KD-12-1P p107	18" Waste and Recycling KD-18-1W p107	21" Waste and Recycling KD-21-1W p107	24" Waste and Recycling KD-24-1W p107	30" Two Drawers Over Double Doors KD-30-4 p107	36" Two Drawers Over Double Doors KD-36-4 p107

Arcadia Sink Bases			Arcadia Cooktop Cabinets
			
24" Sink Base KD-24-SNK p107	30" Sink Base KD-30-SNK p107	36" Sink Base KD-36-SNK p107	24" Cooktop Base KD-24-CKTP p110











Optional Arcadia Decorative Back Panels

	Various Widths KD-OP-BK-12, KD-OP-BK-14, KD-OP-BK-15, KD-OP-BK-17, KD-OP-BK-18, KD-OP-BK-19, KD-OP-BK-21, KD-OP-BK-22, KD-OP-BK-24
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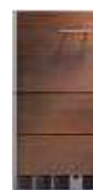






Arcadia Grill Surrounds and Back Filler Panels

			
K500H Grill Surround KD-SURR-500H-34 p111	K750H Grill Surround KD-SURR-750H-44 p111	K1000H Grill Surround KD-SURR-1000H-57 p111	K750G Grill Surround KD-SURR-750G-48 p111
			
K500H Grill Back Panel KD-BKFP-500H-28 p112	K750H Grill Back Panel KD-BKFP-750H-38 p112	K1000H Grill Back Panel KD-SURR-1000H-51 p112	K750G Grill Back Panel KD-BKFP-750G-42 p112

Arcadia Appliance Cabinets and Back Filler Panels

				
21" Cabinet for 15" Appliance KD-ANC-21 p113	30" Cabinet for 24" Appliance KD-ANC-30 p113	36" Cabinet for two 15" Appliances KD-ANC-36 p113	45" Cabinet for one 24" plus one 15" Appliance KD-ANC-45 p113	54" Cabinet for two 24" Appliances KD-ANC-54 p113
				
15" Appliance Back Panel KD-ABK-15 p114	24" Appliance Back Panel KD-ABK-24 p114	30" Appliance Back Panel KD-ABK-30 p114	39" Appliance Back Panel KD-ABK-39 p114	48" Appliance Back Panel KD-ABK-48 p114

Arcadia Refrigeration

 <p>15" Refrigerator K-HP15RO-2KD p118</p>	 <p>15" Refrigerated Drawers K-HP15RO-6KD p118</p>	 <p>24" Refrigerator K-HP24RO-2KD p118</p>	 <p>24" Refrigerated Drawers K-HP24RO-6KD p118</p>	 <p>24" Freezer K-HP24FO-2KD p118</p>
 <p>24" Freezer Drawers K-HP24FO-6KD p118</p>	 <p>24" Refrigerator/Freezer K-HP24ZO-6KD p118</p>	 <p>15" Wine Chiller K-HP15WO-2KD p119</p>	 <p>24" Wine Chiller K-HP24WO-2KD p119</p>	 <p>24" Dual-zone Wine Chiller K-HP24DO-2KD p119</p>
 <p>24" Wine/Refrigerator K-HP24CO-2KD p119</p>	 <p>15" Beverage Center K-HP15BO-2KD p119</p>	 <p>24" Beverage Center K-HP24BO-2KD p119</p>	 <p>15" Keg Tapper K-HP15TO-2KD p120</p>	 <p>24" Keg Tapper K-HP24TO-2KD p120</p>



“My Kalamazoo kitchen has become the heart of the house during the warmer months.”
 — Gwyneth Paltrow, Kalamazoo client



The Best Experiences Await

We love sharing our passion for outdoor cooking and are here to offer personalized support, long after your purchase is complete. Our team is just a phone call or email away, ready to lend advice on anything from the most flavorful way to cook your Thanksgiving turkey to our favorite casual weekend barbecue menus.

Visit our website for an extensive selection of recipes, grilling guides and helpful tips that have been developed and tested by our chief designer and grillmaster, Russ Faulk. Whether you're a seasoned griller, or an enthusiastic beginner, we offer something for all levels of interest and experience. Learn how to make perfectly grilled salmon, or discover the secret to cooking authentic Neapolitan-style pizzas.

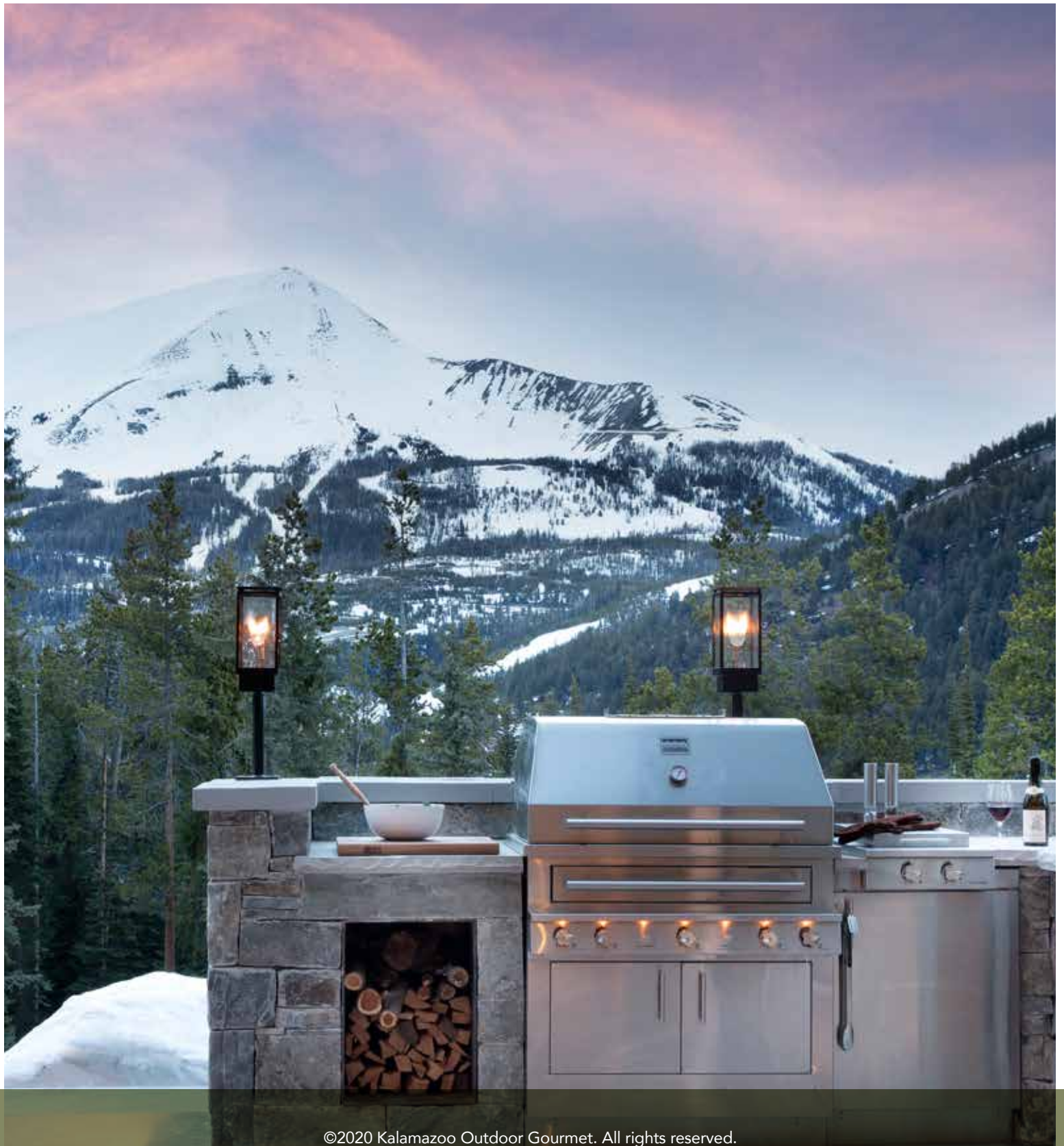
To receive the latest recipes each month, subscribe online to our email newsletter. Every issue showcases different flavors and cooking techniques to help you get the most out of your Kalamazoo products.

Interested in a more hands-on experience? We partner with some of the most acclaimed grillmasters and chefs to offer unique and immersive classes at our state-of-the-art Culinary Center in Chicago.

It gives us great pleasure to play a part in the future memories you will create with friends and family. We hope the meals and experiences shared in your Kalamazoo kitchen are some of the most enjoyable moments in life.

"I am impressed with the service and the commitment of the company to stand behind its product."

— Fred Castner, Kalamazoo client



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Every reasonable effort has been made to ensure the accuracy of information in this book, but absolute accuracy cannot be guaranteed.

Product specifications are subject to change. Please visit [KalamazooGourmet.com](https://www.KalamazooGourmet.com) to find up-to-date information.