



2008 Built-In Grill Specifications



No Other Grill Cooks Like a Kalamazoo

No wonder Kalamazoo grills inspire such a loyal following. Over 115 BTUs per square inch of primary cooking power. The ability to cook with any combination of charcoal, wood and gas. Real hassle-free cleaning. Custom cooking surfaces. The advantages are unrivaled.

Hybrid Cooking with Charcoal, Wood and Gas Changing fuels is as easy as opening the hybrid grilling drawer. Our powerful gas burners are located below the hybrid drawer system. Use the burners alone to cook with gas, or place wood or charcoal in the drawer. The gas burners can be used to quickly and conveniently start a wood or charcoal fire, or to maintain the heat for longer cooking sessions.

Ultimate Versatility Grilling, searing, roasting, smoking, wok cooking, rotisserie and even baking. The power and versatility of Kalamazoo grills enable home chefs to passionately pursue every cooking style they desire, on a grill that makes it look effortless.

Custom Cooking Surfaces Homeowners can select their ideal combination of cooking surface patterns optimized for meat, fish and vegetables. There is even a solid surface available for teppanyaki-style cooking. For even further personalization, initials, logos and other artwork can be cut into the surface. See page 11 for more information.

Easy-to-Use Rotisserie Cradles Forget the spit. Kalamazoo 450 and 900 Series grills come standard with a no-mess rotisserie cradle as part of the infrared rotisserie system.

Integrated Cabinetry All Kalamazoo built-in and free-standing grills come standard with integrated cabinetry for storage and access to the deep hopper cleanout and electronic ignition modules.

Redundant Electronic Ignition The electronic ignition on a Kalamazoo is a fully-redundant system. There are two independent electronic igniters wired to each burner for reliable starting.

Hassle-Free Cleaning Any ash, grease and debris funnel down the deep-hopper design into a cleanout pan that is large enough to hold everything and deep enough to be easy to handle. There are no shallow grease trays on a Kalamazoo to slosh all over your patio. Another benefit of the deep-hopper design is that 99% of flare-ups are eliminated.



Revolutionary hybrid grilling drawer system.



Wok-ready cooktop cabinets add convenient storage and expand your cooking capabilities.

“The feature that really puts the Kalamazoo over the top is that you can easily switch between gas and charcoal or wood. It is as simple as opening the drawer!”

— Chef Rick Bayless

Kalamazoo Built-In Grills



Built-In Grills with Stainless Steel Cabinets

Kalamazoo is the only manufacturer to offer built-in grills that include their own stainless steel cabinets as a standard feature. Why? The Advanced Cooking Concept at the core of every grill we make utilizes a deep cook-box that extends far below the grilling surface for improved heat dynamics and a broader range of outdoor cooking techniques. And, the hassle-free cleaning system funnels down to a large and deep pan conveniently accessed within the cabinet. A Kalamazoo reaches all the way down to the patio and stands on its own adjustable leveling legs for easy installation.

Each Kalamazoo is built to last and covered by a lifetime warranty. We build the grills around a fully-welded stainless steel frame, and use much heavier-gauge stainless steel than our rivals, so much, in fact, that a Kalamazoo 900HB weighs-in at over 500 pounds.

Kalamazoo 900HB Hybrid Built-In Grill K900HB

Hybrid grill cooks with charcoal, wood and gas

122,000 BTUs total cooking power

38.3" Wide

Available in gas or hybrid charcoal, wood and gas models

432 square-inch (450 Series) or 864 square-inch (900 Series) primary grilling area

50,000 main burner BTUs (450 Series) or 100,000 main burner BTUs (900 Series) in 2 or 4 control zones

Infrared rotisserie cradle systems with 11,000 BTUs (450 Series) or 22,000 BTUs (900 Series) in 1 or 2 control zones

Hassle-free cleanout system

Optional custom laser-cut stainless steel cooking surfaces (see page 43)

Optional wok-ready cooktop (shown) (see page 28)

Available with 22,000 BTU infrared searing burner (K900G models only)

Natural gas standard, liquid propane configuration optional

Hand-built in 304 stainless steel on a fully-welded frame

Toe-kicks available



Kalamazoo 900GB Gas Built-In Grill K900GB

Gas Grill

144,000 BTUs total cooking power

22,000 BTU infrared searing burner

38.3" Wide



Kalamazoo 450HB Hybrid Built-In Grill K450HB

Hybrid grill cooks with charcoal, wood and gas

61,000 BTUs total cooking power

26.9" Wide



Kalamazoo 450GB Gas Built-In Grill K450GB

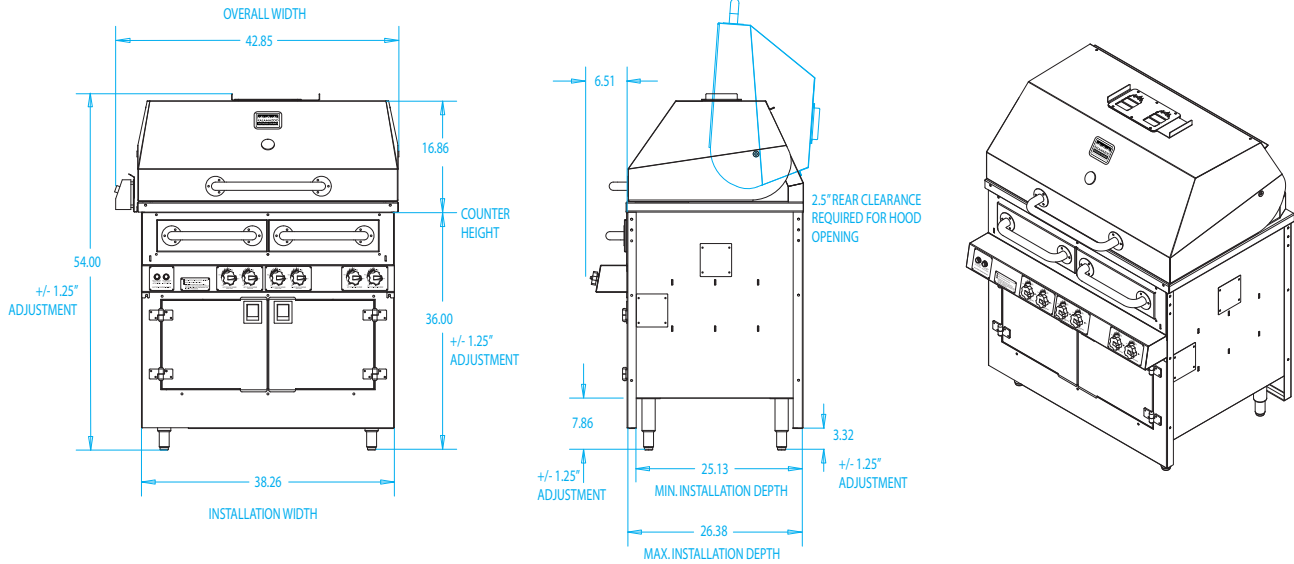
Gas grill

61,000 BTUs total cooking power

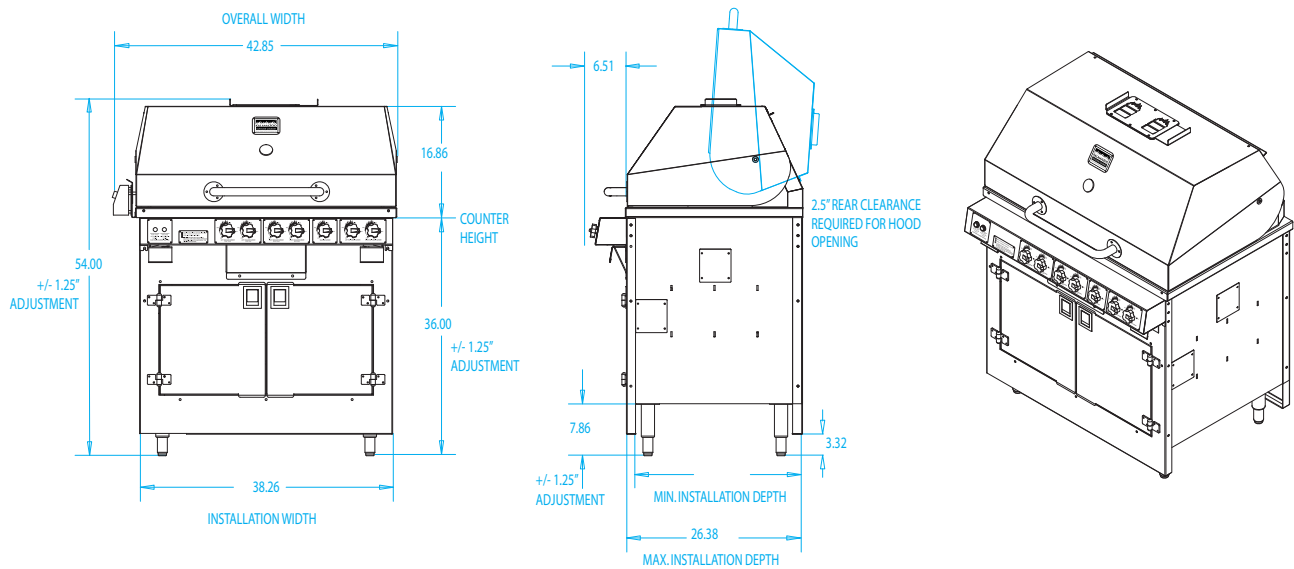
26.9" Wide

Kalamazoo Built-In Grills (DIMENSIONS)

Kalamazoo 900HB Hybrid Built-In Grill K900HB

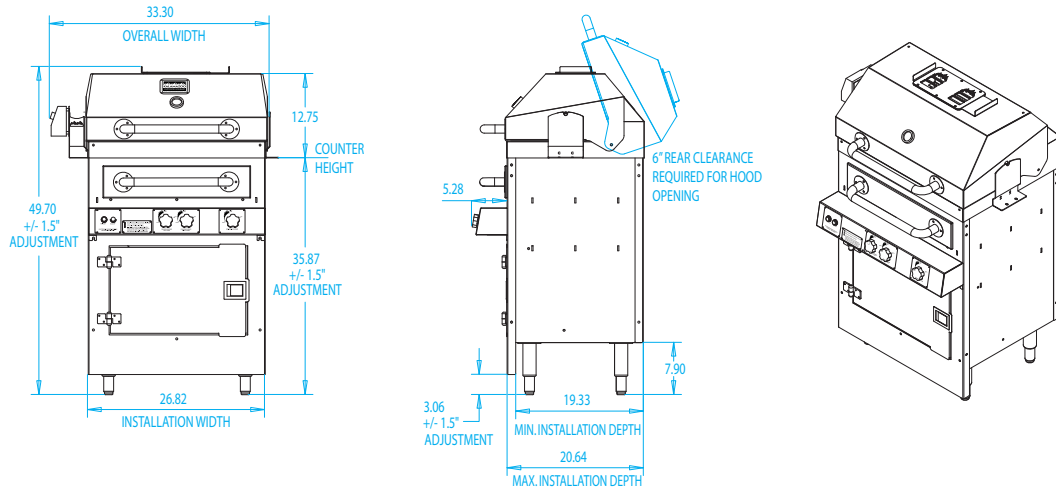


Kalamazoo 900GB Gas Built-In Grill K900GB

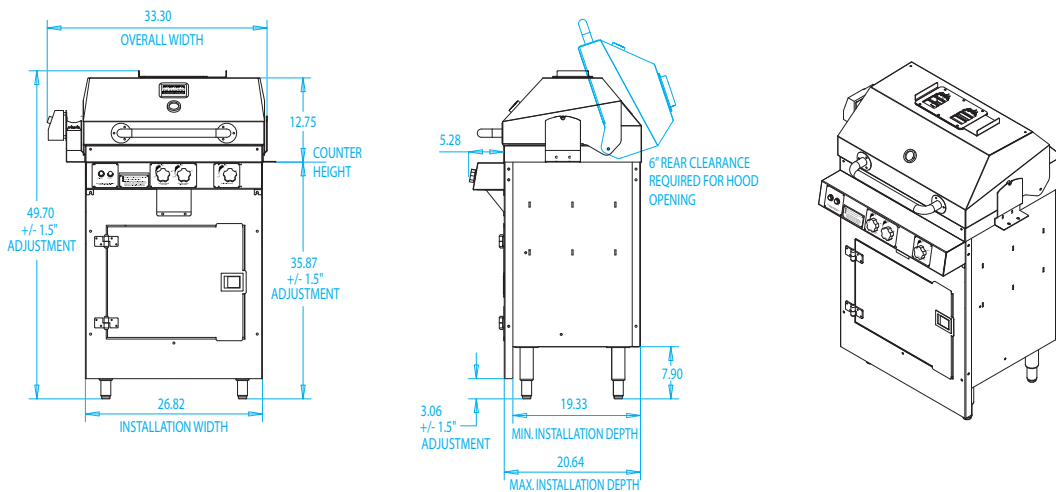


Kalamazoo Built-In Grills (DIMENSIONS CONTINUED)

Kalamazoo 450HB Hybrid Built-In Grill K450HB



Kalamazoo 450GB Gas Built-In Grill K450GB



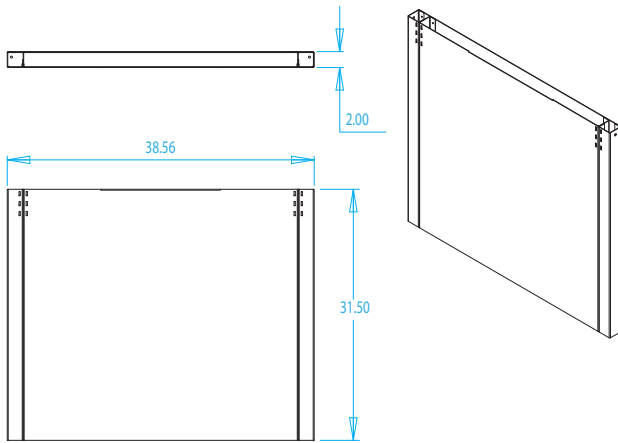
Back Filler Panels for Grills

Filler panels are available to bring the back side of a Kalamazoo grill installation flush with the backs of our 30"-deep kitchen cabinets and to support countertop spans behind the grill.

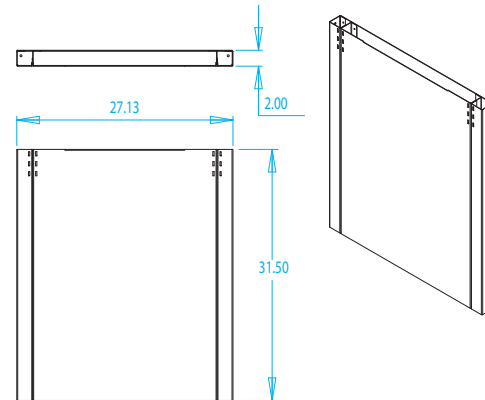
Filler panels connect to, and are suspended between, Kalamazoo Outdoor Kitchen Cabinets on either side. Counter overhang brackets are available.

Filler panels are ideal for island kitchen installations. Your expert Kalamazoo Outdoor Kitchen Consultant can advise you regarding the use of these and other outdoor kitchen system components.

Filler Panel for Kalamazoo 900 Series Built-In Grills K-BKFP-900B



Filler Panel for Kalamazoo 450 Series Built-In Grills K-BKFP-450B

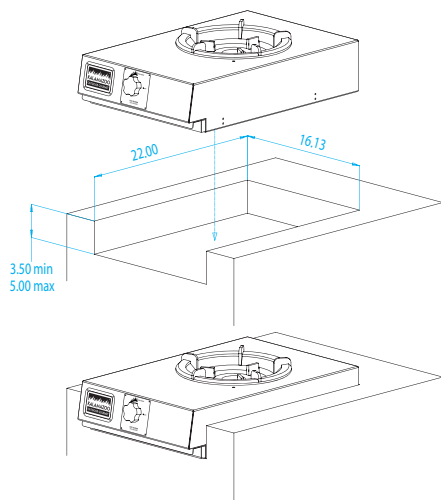


Wok-Ready Cooktops



Why settle for a run-of-the-mill side burner when you can have a 32,000 BTU wok-ready cooktop in your outdoor kitchen. Our ingenious design uses four concentric rings of fire. To simmer sauces and glazes at low temperatures, the two inner rings provide controlled heat. Turn the burner up to high and all four rings kick in for rapid boiling or other high-temperature work.

Kalamazoo cooktops are available for built-in installations (photo at left) or mounted in a convenient storage cabinet.

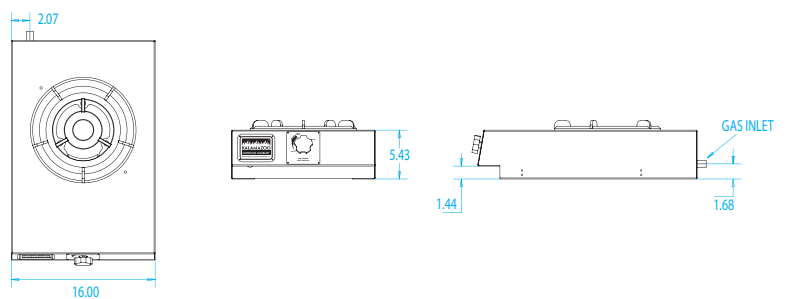


Cooktop for Built-In Installations

KKBI

Natural gas standard, liquid propane configuration optional

Custom stainless steel griddle available (see page 11)



24" Cooktop Cabinet

K-CKTP-24

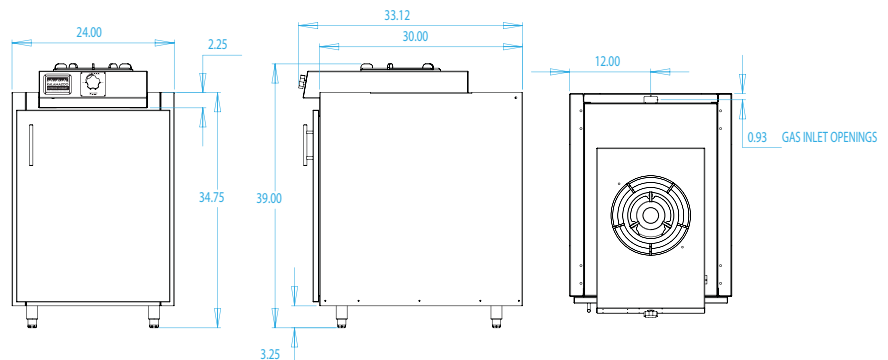
Kalamazoo weather-tight rain gutter

Includes glide-out bottom tray and utensil tray with hooks ideal for hot pads and tools

Natural gas standard, liquid propane configuration optional

Left- or right-hinge

Toe-kicks available



Create a Complete Outdoor Kitchen

Everything you need for the ultimate outdoor kitchen, including design support, is available from Kalamazoo Outdoor Gourmet. We work with design professionals and homeowners to plan the ideal outdoor cooking and entertaining retreat for each home.

Weather-Tight Outdoor Base Cabinets

More than 20 cabinets are available, each with a seamless rain gutter surrounding every door and drawer opening. The cabinets are fully-finished on all sides in hand-rubbed stainless steel.

Stainless steel construction, including all hardware

Full-extension stainless steel drawer glides

Weather-tight design

Fully-finished on all sides

Stainless steel levelling legs

Counter support brackets available

Toe-kicks available

Countertops shown for illustrative purposes only



High-Performance Outdoor Refrigeration

Kalamazoo offers a complete line of outdoor refrigeration with more than 20 models available, including refrigerators and refrigerated drawers, freezers and freezer drawers, wine chillers, keg tappers, beverage centers and a clear ice maker. Variable speed compressors, advanced insulation and forced air cooling add up to the most powerful and energy efficient outdoor refrigeration available. Check out the chart below comparing BTUs (a measurement of cooling power) and energy consumption among the most popular brands:

	Kalamazoo	U-line	Sub-Zero	Viking	Marvel	GE
BTU Output	995-1985	300-700	325	380	461	275
Energy Used (kWh/year)	311	339	334	N/A	N/A	360



48" Outdoor Keg Tapper and Glass-Door Refrigerator and the Outdoor Artisan Pizza Oven

Call us to speak with an outdoor kitchen design expert and get started designing your outdoor dream kitchen today. You can also download the 2008 Outdoor Kitchen Design Resource Book from www.KalamazooGourmet.com.



Plumbing and Electrical Information

Always hire a qualified, professional plumber for installation of natural gas and bulk liquid propane connections.

Shut-Off Valves For safety, a natural gas or bulk liquid propane shut-off valve should be installed in a convenient location that is easily accessed even when the grill or other cooking equipment is hot.

Gas Pressure Natural gas grills are optimized for 7 inches water column pressure. Liquid propane grills are optimized for 11 inches water column pressure. For connection to a 20-pound liquid propane tank, the Kalamazoo-provided regulator is set to the appropriate pressure. For bulk liquid propane connections, the pressure must be regulated down to 11 inches water column by a customer-supplied regulator.

Gas Hoses All Kalamazoo grills, cooktops, lobster boilers and pizza ovens that are configured for natural gas or bulk liquid propane supply ship with flexible gas lines and quick-connect hardware:

K900 Grills: 3/4" diameter gas hose, 10' long

K450 Grills: 1/2" diameter gas hose, 10' long

Cooktops and Lobster Boiler: 1/2" diameter gas hose, 10' long

Outdoor Artisan Pizza Oven: 1/2" diameter gas hose, 10' long

All units configured for use with a 20-pound liquid propane tank ship with a gas hose and regulator for connection to the tank. Liquid propane tanks are not included.

Gas Connection Specifications Your plumber should prepare a National Pipe Thread (NPT) connection for each piece of natural gas or bulk liquid propane equipment provided by Kalamazoo Outdoor Gourmet according to the following specifications:

K900 Grills: 1/2" male NPT

K450 Grills: 3/8" male NPT

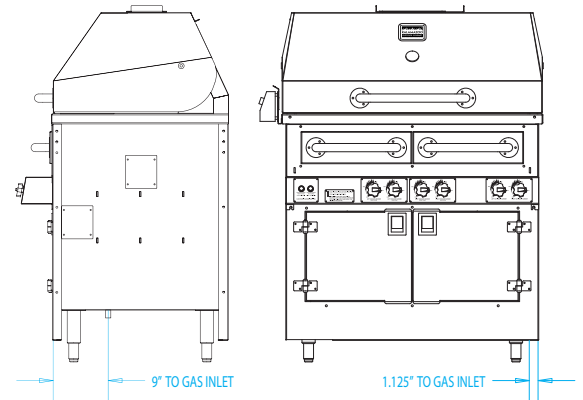
Cooktops and Lobster Boiler: 3/8" male NPT

Outdoor Artisan Pizza Oven: 3/8" male NPT

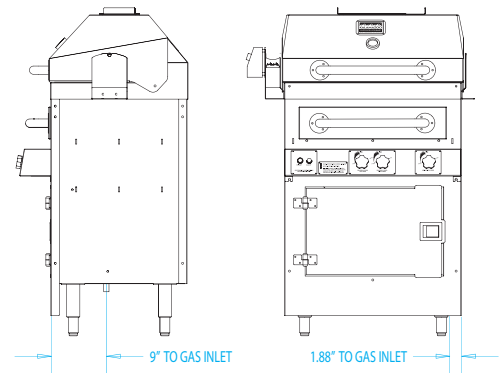
Kalamazoo Outdoor Gourmet provides the quick-connect gas fitting(s) to thread onto these connection points.

Electrical Kalamazoo grills require electricity only for the rotisserie motor. Locate a 110-volt GFCI outlet above the counter near the left side of the grill for convenient operation. The rotisserie motor and transformer must be stored indoors when not in use.

K900HB and K900GB Grills



K450HB and K450GB Grills



10-foot flexible gas hose supplied by Kalamazoo Outdoor Gourmet originates from the bottom of the grill at the gas inlet location indicated above.

"This deck crushing monster can cook it all with burners to impress Vulcan himself."

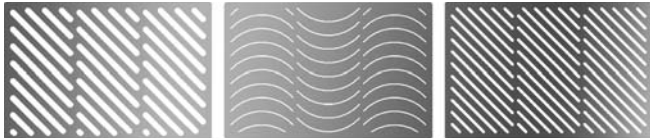
— Derrick Riches, About.com



Kalamazoo Built-In Grill Accessories

We offer a wide assortment of unique grill accessories that help make outdoor cooking an even better experience. What else would you expect from the pioneers who invented the hybrid grill?

Custom Cooking Surfaces Laser cut from solid slabs of stainless steel up to 1/4" thick, Kalamazoo's custom cooking surfaces combine patterns specially developed for the best performance with different types of food and styles of cooking. Create any combination of these patterns and further customize with initials, logo or other artwork (see the photo at left). The sheer mass of these robust surfaces helps ensure great grill marks every time. Solid surface areas are also available for teppanyaki-style cooking.



"MEAT" PATTERN

"FISH" PATTERN

"VEGETABLE" PATTERN

Cooktop Griddle Specially designed and fabricated for Kalamazoo wok-ready side burners, this heavy stainless steel griddle is perfect for fajitas and stir-fry.

Sunbrella Grill Covers A Kalamazoo is built to withstand the elements, but covering the grill helps it stay clean and always at the ready. And since a Kalamazoo deserves to be covered by nothing but the best, we make all our covers from black Sunbrella™ fabric, silk-screened with the Kalamazoo logo.

Grilling Rubs Kalamazoo has created signature spice blends using all-natural ingredients that take make it easy to create bold flavors on the grill. From the earthy coffee flavors of our ZaZa Barbecue Rub to the rich garlic and herbs of the Kalamazoo Rub, there is a perfect compliment available for most any food. Check out all five blends at www.KalamazooGourmet.com.

Grillmaster's Apron Our logo apron shows you take pride in your grilling and in your grill. This is a full-length butcher's apron in heavy black twill with a stain-resistant finish.



"...delivers the kind of performance I normally find only in restaurant kitchens"

— Chef Michael Chiarello