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KALAMAZOO SHEET METAL MFG. CO.
ESTABLISHED 1906
STEEL FABRICATORS - CONTRACTORS - ERECTORS - ENGINEERS
"If it's made of Sheet Metal...we make it"

OUR STORY

The challenge that started it all.

[LEARN MORE](#)

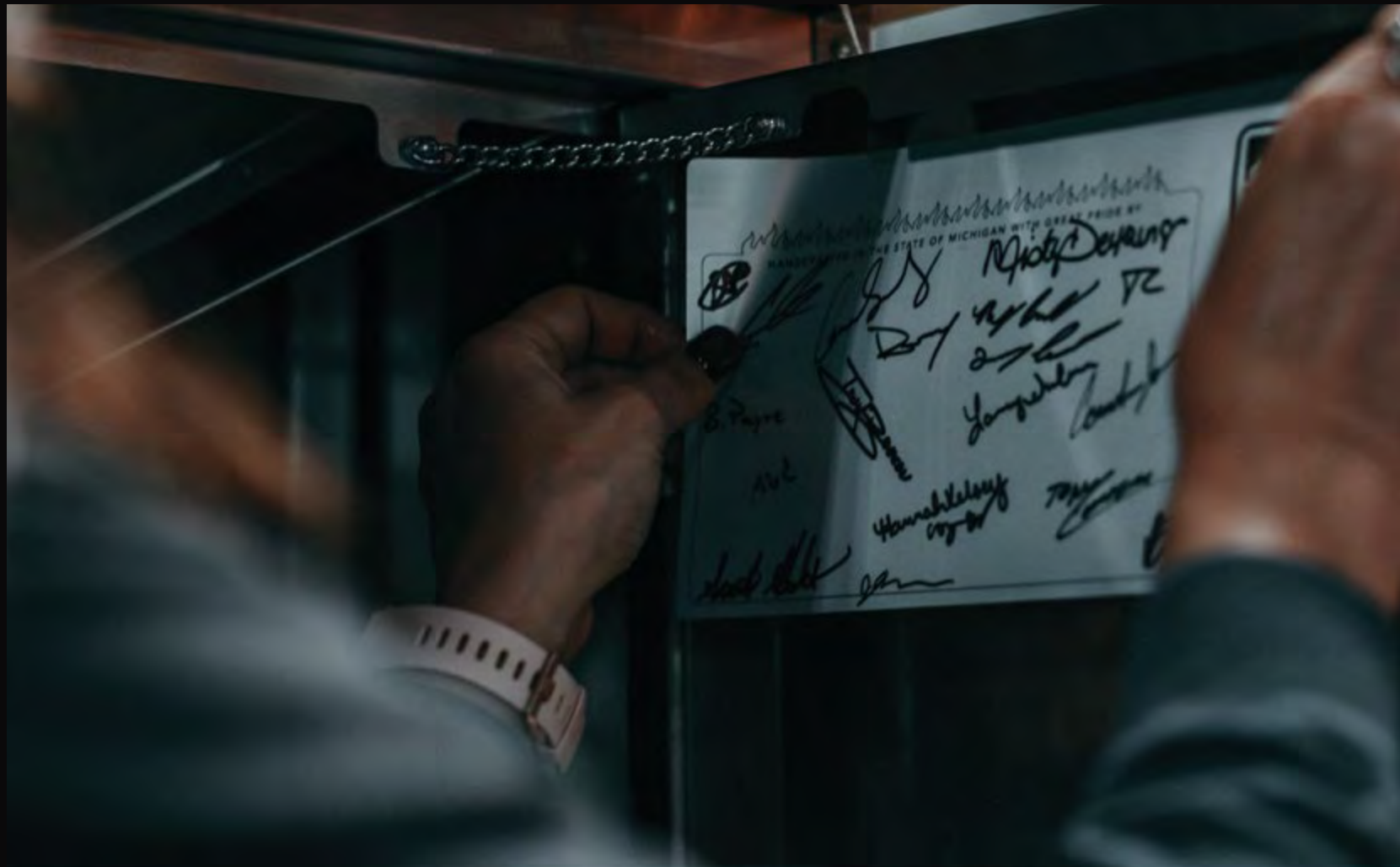
Our story began with our founding as Kalamazoo Sheet Metal, a custom sheet metal fabrication shop devoted to tackling specialty projects far beyond the skills of an average shop. With nearly a century of this metalworking tradition behind him, our founder's great-grandson laid out a bold new challenge: to create a grill unlike any other.

That vision was first realized in the groundbreaking Kalamazoo Dual-Fuel Grill, the predecessor to our even more formidable Hybrid Fire Grill. We knew we were onto something big. And ever since, we've kept pushing forward — redefining what it means to cook outdoors and finding new ways to engage the senses with raw, captivating power.

OUR CRAFTSMANSHIP

An obsession with
craftsmanship since 1906.

Quality can't be rushed. It's as true now as the day we were founded. And while what we make has changed, how we make it hasn't. 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.



Before shipping, we triple-inspect each product. Each of our Hybrid Fire and Gaucho grills bears the signatures of the people who built it — a mark of quality and a great source of pride for our artisans. When you choose Kalamazoo, you're not just getting the finest products. You're investing in a tradition of American craftsmanship.



THE EXPERIENCE

It all comes back to that moment.

The fire roars to life. The temperature climbs. The scent fills the air. And every detail comes into focus. There's nothing quite like the Kalamazoo experience. And everything we do — from the first stages of design to the finishing touches — comes back to refining that experience.

We relentlessly push the boundaries and develop new innovations to create the finest outdoor kitchens on earth. So when you stand at the helm of your Kalamazoo, nothing else exists.



A legacy of innovation.

Our reputation is built on innovation. Kalamazoo introduced the world to the first grill able to cook with gas, wood and charcoal more than 20 years ago. 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.

The same spirit of innovation that brought the Hybrid Fire Grill to life has driven a long list of unprecedented achievements. It still drives us forward today, seeking new innovations and new ways to delight our clients.

OUR INNOVATIVE FIRSTS

- 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 Argentinian-style grill with gas starters and integrated rotisserie
- The world's first undercounter charcoal smoker cabinet
- The world's first complete outdoor kitchen collection available in marine-grade stainless steel
- The world's first rectangular kamado grill with cross-flow ventilation and adjustable fire grates
- First manufacturer in North America to introduce safety valves across its entire product line



THE COMPLETE OUTDOOR KITCHEN

We’ve thought of everything.

From grills and cabinetry to finely crafted accessories, we offer everything you need to equip the ultimate outdoor kitchen. Our exceptional range allows us to cater to each client’s unique needs. And while no two are exactly alike, once you’ve experienced a Kalamazoo kitchen, you’ll never want to go back.



OUR VAST SELECTION INCLUDES:

- Four of the most distinctive grills on earth, available in a total of 17 models
- An artisan-quality countertop pizza oven
- A competition-grade, gravity-fed smoker, available in undercounter and freestanding models
- An extensive selection of cabinetry and integrated refrigeration in your choice of two design collections: Signature Series and Arcadia Series
- Your choice of high-quality 304 stainless steel or upgraded 316L marine-grade stainless steel (for saltwater environments)



MARINE-GRADE STAINLESS STEEL

Built to stand up to coastal living.

For customers who live near the ocean and require extra protection from the harsh saltwater environment, Kalamazoo offers the world's first complete outdoor kitchen collection available in marine-grade stainless steel.

Marine-grade stainless steel (316L) is available as an upgrade on nearly all Kalamazoo outdoor kitchen products.* This upgraded steel offers greater resistance against the corrosion, pitting and rust resulting from ocean-spray and saltwater elements over time.

*Excludes ice-maker.

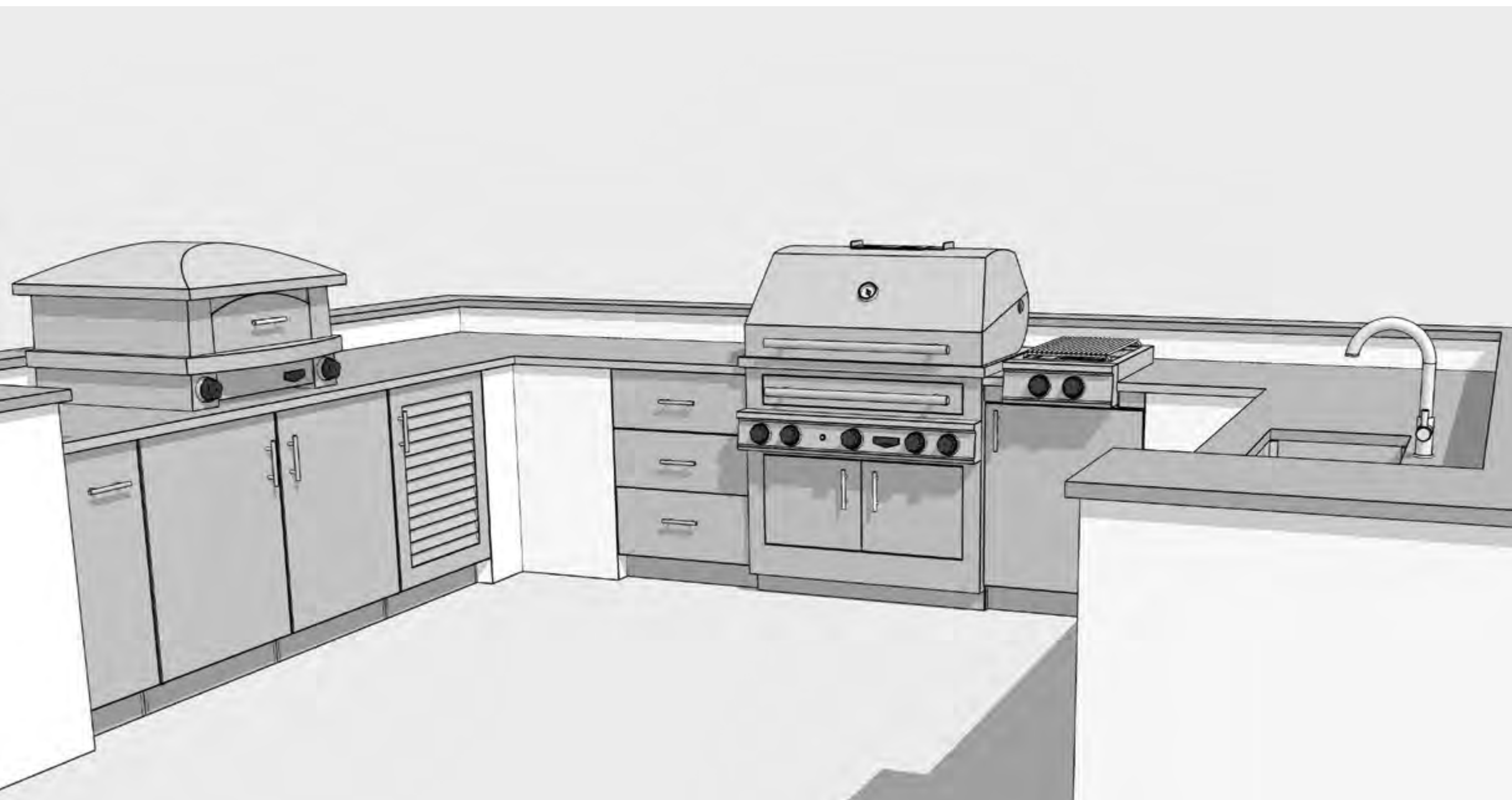




WORLD-CLASS SAFETY

First in performance. First in safety.

We're proud to be the first North American grill manufacturer to use safety valves for every burner across our entire collection. Gas won't flow if the burners aren't lit — preventing dangerous buildup. We've also connected flame sensors to the electronic control bezels across our grill lineup so you can easily see at a glance which burners are lit.



DESIGN SERVICES

Our Design Studio turns visions into reality.

We don't just make the world's best outdoor kitchens. We make the entire design process easier and more efficient. Using our in-depth product knowledge and the design expertise we've gained from creating thousands of outdoor kitchens over the years, we'll help you turn your ideas into plans.

We're adept at working around obstructions, as well as space, planning and budget constraints. Our team will help you choose the right products for your needs from our extensive collection. We'll even help select appliances, countertops and plumbing fixtures, design the perfect workflow and answer your questions about utilities and patio preparation.

From conversation and sketches to completed CAD drawings, our expert engineers will be there every step of the way. We provide detailed measurements and annotations to ensure successful installation — creating a space that's a joy to use for years to come.



LEARN MORE





TRADE SERVICES

From one group of professionals to another.

We're here with dedicated support at every stage for architects, designers, builders and contractors. Our expert team will help ensure a smooth, efficient project delivery. Plus, we offer a wealth of CAD files, training resources and other tools to make your job easier.

DESIGN CONCIERGE SERVICES

Personalized support from concept to installation, including creation of detailed drawings and dimensions

CAD LIBRARY

2D and 3D files of our entire catalog

OUTDOOR KITCHEN DESIGN GUIDE

Best practices and tips from our team

CONTINUING EDUCATION CENTER

Continuing education credits through courses accredited by the AIA, ASLA, ASID and NKBA

PROJECTS TO INSPIRE

Real-life installations to spark ideas for your next project

GRILLS

The Hybrid Fire Grill



We invented the category.
Then, we perfected it.

Our legendary Hybrid Fire Grill isn't just the world's highest-performance grill. It's a category all its own. Fueled by any combination of gas, wood and charcoal, it climbs to over 1,000 degrees of incredibly even heat — unleashing flavors never before possible.

POWERFUL DRAGON BURNERS™

Only our proprietary cast stainless steel burners are robust enough to withstand the extreme conditions of burning charcoal and wood inside the Hybrid Fire Grill.



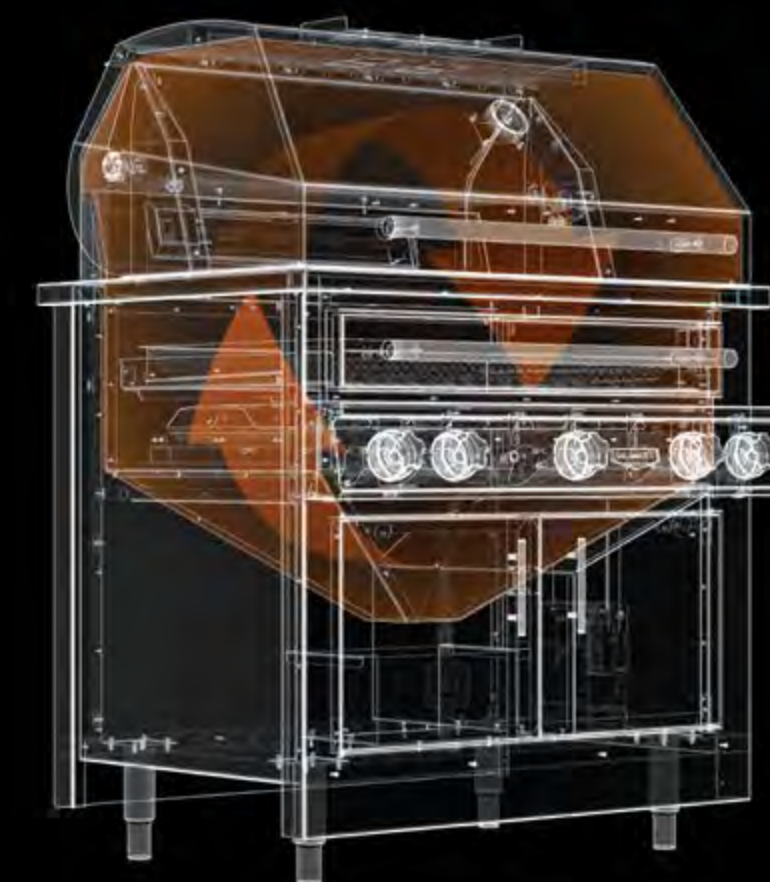
UNLIMITED VERSATILITY

Smoke low and slow, roast with even browning, sear to perfection or bask in the primal glow of live-fire rotisserie.



HYBRID FIRE GRILLING DRAWER

Leave the grilling drawer empty for conventional gas grilling — or load it with wood or charcoal for the flavors of live-fire cooking.



UNIFORM HEAT WITHOUT HOT SPOTS

Our deep firebox is unlike any other, using greater volume below the cooking surface to deliver better circulation and more even heat than other grills.



GRILLS

The Hybrid Fire Grill



K500HB >
Built-In Hybrid Fire Grill



K750HB >
Built-In Hybrid Fire Grill



K1000HB >
Built-In Hybrid Fire Grill



K500HT >
Freestanding Hybrid Fire Grill



K750HT >
Freestanding Hybrid Fire Grill



K1000HT >
Freestanding Hybrid Fire Grill



K500HS >
Freestanding Hybrid Fire Grill
with Side Burner



K750HS >
Freestanding Hybrid Fire Grill
with Side Burner



K1000HS >
Freestanding Hybrid Fire Grill
with Side Burner



	K500H	K750H	K1000H
GRILLING SURFACE	23" x 22" (506 in²) 584 mm x 559 mm (3,265 cm²)	33" x 22" (726 in²) 838 mm x 559 mm (4,684 cm²)	46" x 22" (1012 in²) 1168 mm x 559 mm (6,529 cm²)
DRAGON BURNERS	2	3	4
TOTAL BURNERS	4	5	7
TOTAL BTUS	64,500 NG (102,500 NG with side burners)	92,500 NG (130,500 NG with side burners)	125,500 NG (179,800 NG with side burners)
SAFETY VALVES	Yes	Yes	Yes
MARINE- GRADE STEEL AVAILABLE	Yes	Yes	Yes

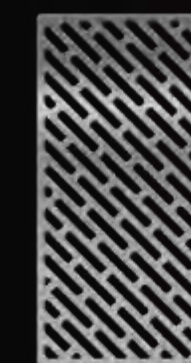
VIEW ALL MODELS



CUSTOM GRILLING SURFACES

Better caramelization. More flavor.
And mouthwateringly perfect grill marks.

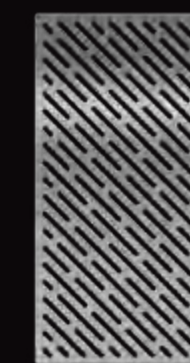
Made from quarter-inch-thick stainless steel, our [laser-cut grill grates](#) are designed to retain heat and expand your repertoire. So whether you're browning meat over the fire, cooking delicate fish filets, searing on the Plancha or grilling green vegetables, you'll get the perfect effect every time. You can even send us your initials or a logo for a personalized cooking surface.



[Meat](#)



[Fish](#)



[Vegetable](#)



[Plancha](#)

GRILLS

The Gaucho Wood-Fired Grill



Blazing wood. Brilliant flames.
Your face lit by fire and inspiration.

The mesmerizing experience of the [Kalamazoo Gaucho Grill](#) draws you in while producing unforgettable flavors. The gas starter ignites the live fire easily. The wheel moves effortlessly. And the motorized rotisserie — large enough for a suckling pig — turns quietly. This is wood-fired cooking at its best.

AUTHENTIC WOOD-FIRED FLAVORS

With design improvements that put live fire front and center, this is the ultimate in modernized gaucho-style grilling.

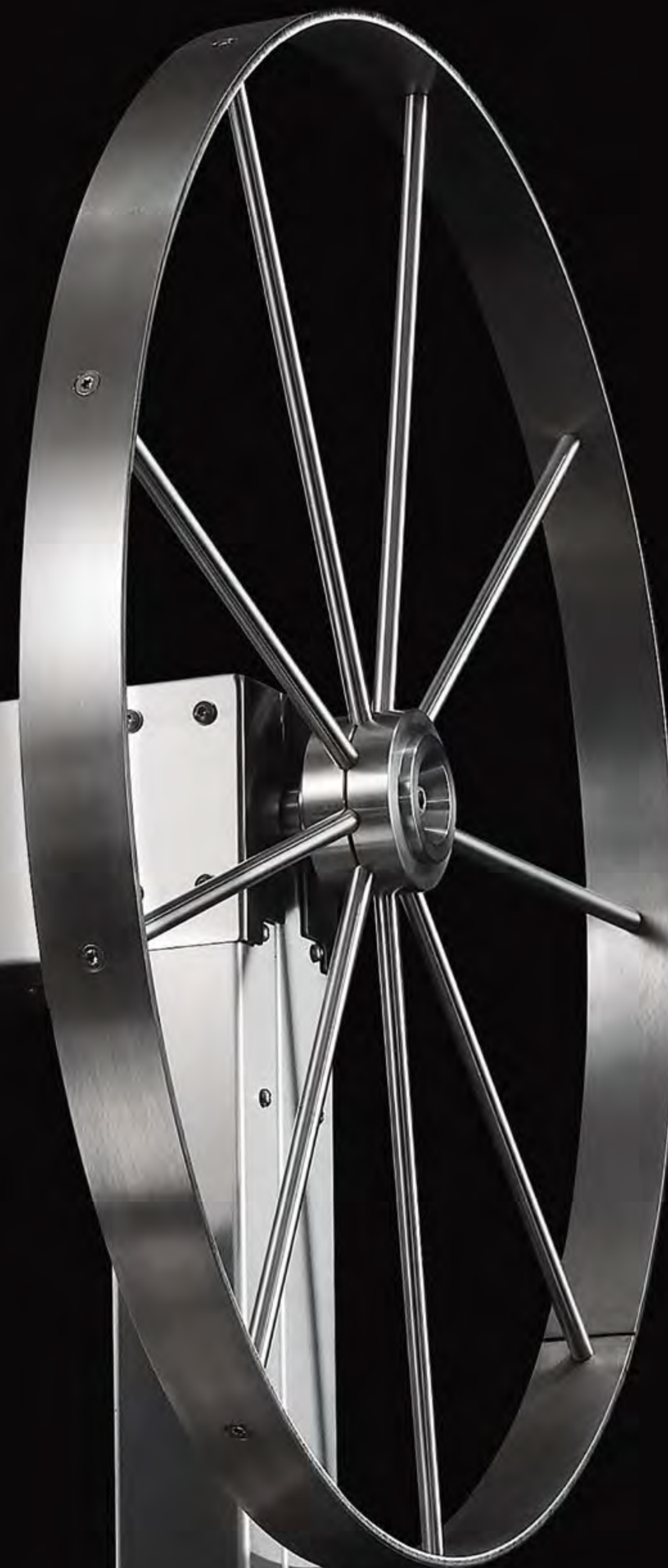


DEEP FIREBOX

The heavy-gauge stainless steel and deep, double-walled firebox retain maximum heat for efficient live-fire cooking.

30-INCH WHEEL

A ratchetless design helps this 30-inch wheel turn smoothly, giving you one-handed, precision control over the grilling rack height.





GRILLS

The Gaucho Grill



K750GB >
Built-In Gaucho Grill



K750GT >
Freestanding Gaucho Grill



K750GS >
Freestanding Gaucho Grill
with Side Burner

SPECIFICATIONS:

- 33" x 22" (726 in²) / 838 mm x 559 mm (4,684 cm²) grilling surface
- 45,000 total BTUs (83,000 with sideburners) (NG)
- Marine-grade stainless steel available



[VIEW ALL MODELS](#)

GRILLS

The Gas Grill Head



The gleaming steel. The indomitable flame.
And 700 degrees of unwavering heat.

More than three hundred pounds of handcrafted stainless steel and expert design combine in our endlessly adaptable [Gas Grill Head](#). Its flexible drop-in format pairs with any aesthetic. So you get a custom look with all the performance you've come to expect from Kalamazoo.

PERFORMANCE AND VERSATILITY

Harness over 700°F (370°C) of intense heat for grilling and a chain-driven rotisserie spit for even more versatility.



ADAPTABLE DESIGN

Available in freestanding and drop-in models, the Gas Grill Head complements any space — and any taste.



BUILT LIKE A TANK

With over 300 lbs. (136 kg) of stainless steel, this grill will stand up to winter temperatures, harsh weather and anything else nature throws at it.



EFFORTLESS CLEAN-OUT SYSTEM

The multi-pan tray system is easier to handle, simplifying cleanout and preventing spills or messes.



GRILLS

The Gas Grill Head



K42DB >
42" (1,067 mm) Built-in Gas Grill



K54DB >
54" (1,372 mm) Built-in Gas Grill



K42DT >
42" (1,067 mm) Freestanding Gas Grill
with Side Shelves



K54DT >
54" (1,372 mm) Freestanding Gas Grill
with Side Shelves

BASE CABINETS FOR

Drop-In Models



K-DBC42-BLK >
42" Grill Head Base Cabinet



K-DBC54-BLK >
54" Grill Head Base Cabinet



K-DBC42-LVP >
42" Grill Head Base Cabinet
with Louvered Doors



K-DBC54-LVP >
54" Grill Head Base Cabinet
with Louvered Doors



	GRILLING SURFACE	MAIN BURNERS	TOTAL BTUS (NG)	SAFETY VALVES	MARINE-GRADE STEEL AVAILABLE
K 42 D	36" x 22" (792 in ²) 914 mm x 559 mm (5,110 cm ²)	3	69,000	Yes	Yes
K 54 D	48" x 22" (1,056 in ²) 1,219 mm x 559 mm (6,813 cm ²)	4	80,000	Yes	Yes

VIEW ALL MODELS

GRILLS

The Shokunin Kamado Grill



Centuries of tradition. Years of innovation.
All for this moment of clarity.

The gentle, even heat of a traditional Japanese Kamado grill in an innovative new style. The [Kalamazoo Shokunin Grill](#) has an expanded firebox, with three levels for building fire. Its stunning ipe wood and stainless steel come together in elegant form. It's not just a grill — it's a work of art.

THREE-LEVEL
DESIGN

Place the adjustable fire grate on any of three levels, transforming the Shokunin into a smoker for barbecuing, an oven for roasting or a grill for searing steak.



TWO FULL INCHES
OF INSULATION

The wildly efficient Shokunin can maintain 225°F (107°C) for up to 65 hours on just 12 lbs. (5 kg) of charcoal — all while the exterior stays cool to the touch.

CROSS-FLOW
VENTILATION SYSTEM

Four vents allow you to feed oxygen to the fire while drawing heat and smoke over food for precise control.





GRILLS

The Shokunin Kamado Grill

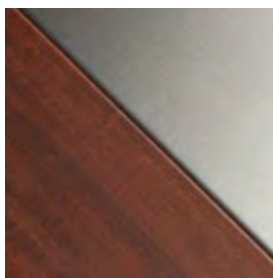


KSHOK430 >
Shokunin Kamado Grill
Shown in natural ipe wood

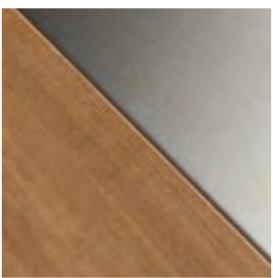
SPECIFICATIONS:

- 24" x 18" (432 in²) / 610 mm x 457 mm (2,787 cm²) two-piece flip-up grilling surface
- Durable, FSC-certified ipe wood frame and handle
- Three levels for charcoal/wood
- Marine-grade stainless steel available

CHOOSE FROM TWO FINISHES:



Oiled ipe wood



Natural ipe wood



Shown in oiled ipe wood

[VIEW ALL MODELS](#)

SPECIALTY COOKING

The Artisan Fire Pizza Oven



Flames, rising. Crust, perfectly golden.
For three heightened minutes, nothing else exists.

The signature flavors of a wood-fired oven meet the convenience of a gas-powered flame. Our [Artisan Fire Pizza Oven](#) features dual burners to balance heat from top to bottom and increase control. And thanks to an impressive temperature range, pizza is just the beginning.



INTENSE, BALANCED HEAT

Dual burners and the power to reach 1000°F (537°C) ensure the ideal texture and an authentic blistered crust every time.



INCREDIBLE VERSATILITY

The hollow-core cooking deck responds quickly when temperature adjustments are made. Roast meats, fish and vegetables — or make dessert. Your options are limitless.



RAPID PREHEATING

No more waiting on a wood-fired brick oven. This ingenious design preheats quickly — and then cooks a Neapolitan-style pizza in less than three minutes.



SPECIALTY COOKING

The Artisan Fire Pizza Oven



AFPO-C >

Countertop Artisan Fire Pizza Oven

SPECIFICATIONS:

- 24" x 18" / 610 mm x 457 mm cooking deck
- 30" x 30" / 762 mm x 762 mm footprint
- 42,000 total BTUs (NG)
- Marine-grade stainless steel available

BASE OPTIONS FOR

Countertop Model



K-PZSTN-72 >

Artisan Fire Pizza Oven Station



AFPO-T-CART >

Artisan Fire Pizza Oven Cart



VIEW ALL MODELS

SPECIALTY COOKING

The Gravity-Fed Smoker Cabinet



Steady smoke. Constant heat.
And competition-quality flavors.

We've reinvented the gravity-fed charcoal smoker with a first-of-its-kind, sleek undercounter cabinet format. But it's more than just a pretty face. This refined design delivers barbecue that will impress even the most seasoned pit master.



EFFICIENT HEAT AND SMOKE

The sealed gravity-fed system and insulated design can maintain 225°F (107.2°C) for up to 24 hours with just 7 lbs. (3.2 kg) of lump charcoal.

HIGH-CAPACITY PIT

With three adjustable shelves and 3.86 ft³ (1.18 m³), this pit can hold nine whole rib racks or two large turkeys.



PRECISE TEMPERATURE CONTROL

The computer-controlled blower system allows for reliable and accurate temperature control.

SPECIALTY COOKING

The Smoker Cabinet



K-SMOKE-36 >
Built-In Smoker Cabinet



K-SMOKE-42-R >
Freestanding Smoker Cabinet

BUILT-IN OR FREESTANDING:

- 44" x 32" / 1,118 mm x 813 mm
- 3.9 total ft³ (0.11 m³) pit capacity
- Marine-grade stainless steel available



VIEW ALL MODELS

SPECIALTY COOKING

Cooktops



A kitchen's just not a kitchen without a cooktop.

No outdoor kitchen is complete without a real rangetop burner — not just a side burner. We offer two powerful [cooktops](#) to round out your arsenal. Handle everything from a delicate Béarnaise sauce to a big boiling pot of fresh corn on the cob.



SPECIALTY COOKING

Cooktops



K-CKTPD >
Built-In Double Cooktop



K-CKTPW >
Built-In Cooktop with
Power Wok Burner

DOUBLE COOKTOP

- Dual 16,500 BTU (NG) cooktop burners
- Continuous stainless steel grate
- Marine-grade stainless steel available

DOUBLE COOKTOP
WITH POWER WOK BURNER

- One 18,500 BTU (NG) triple-ring wok burner
- One 16,500 BTU (NG) cooktop burner
- Stainless steel wok grate
- Marine-grade stainless steel available

[VIEW ALL MODELS](#)



SPECIALTY COOKING

Warming



Room for a feast, whenever you're ready to serve it.

Our warming cabinet design was inspired by restaurants and caterers. It's a professional approach to home warming drawers: two heated water trays keep food moist and reduce rebound time from temperature drops after you open the cabinet door.



SPECIALTY COOKING

Warming



K-WRM-24 >
24" (610 mm) Warming Cabinet

SPECIFICATIONS

- 24" x 30" (609.6 mm x 762 mm)
- 4.7 ft³ (1.33 m³) of storage capacity
- Two full-extension, adjustable-height warming racks included
- Holds up to six sterno cans to keep food warm, even in winter
- Two water trays create steam heat to keep food moist
- Thermometer that clearly marks food-safe holding temperatures
- Marine-grade stainless steel available



CABINETRY AND REFRIGERATION

Signature Series & Arcadia Series



Everything you need to equip the ultimate outdoor kitchen.

Kalamazoo [cabinetry and refrigeration](#) represents the most comprehensive collection available. Each of two series features hundreds of options, finishes and configurations to tailor your outdoor space — including powerful refrigeration proven to maintain the set internal temperature, even when outside temperatures reach 110°F (43.3°C).



[Signature Series](#)



[Arcadia Series](#)

ATTENTION TO DETAIL

Handcrafted from high-quality 304 or marine-grade 316L stainless steel with full-extension shelves and drawers, plus stainless steel hardware.



INTEGRATED REFRIGERATION

Designed for maximum efficiency and built tough for year-round performance, our refrigeration maintains its cooling power even in extreme heat.

DESIGN FLEXIBILITY

The most comprehensive collection available. Our entire lineup is designed to work together seamlessly for endless possibilities. Create an entire outdoor kitchen from our broad offering or integrate it with masonry or other materials.



INCREDIBLE EFFICIENCY

Refrigerators and Beverage Centers are EnergyStar rated, designed for maximum energy efficiency.



GREATER COOLING POWER

Variable-speed compressors offer greater cooling power. Interiors are stainless steel with advanced insulation that is 23% thicker than the competition.



BUILT TOUGH

Commercial-grade construction offers robust performance and durability. Leave outdoors year-round with simple, convenient winterization.





CABINETRY AND REFRIGERATION

The Signature Series



Won't let up. Won't let in.
Won't let you down.

Keep your kitchen stocked, safe and organized with the weathertight design of our Signature Series cabinetry and refrigeration. Even in extreme conditions, its seamless rain gutters keep contents protected. Its sleek lines blend with any style, and its wide range of offerings includes everything you need to store your goods.



SIGNATURE SERIES

Storage Cabinets



K-STOR-12 >
12" (305 mm) Narrow
Rack Storage



K-3DRW-18 >
18" (457 mm) Outdoor Base
Cabinet - 3 Drawers



K-3DRW-21 >
21" (533 mm) Outdoor Base
Cabinet - 3 Drawers



K-3DRW-24 >
24" (610 mm) Outdoor Base
Cabinet - 3 Drawers



K-SNK-24 >
24" (610 mm) Sink Base
Cabinet
Fits most 16" (406 mm)
undermount sinks*



K-SNK-30 >
30" (762 mm) Sink Base
Cabinet
Fits most 22" (559 mm)
undermount sinks*



K-SNK-36 >
36" (914 mm) Sink Base
Cabinet
Fits most 27" (686 mm)
undermount sinks*



K-SNK-39 >
39" (991 mm) Sink Base
Cabinet
Fits most 30.5" (775 mm)
undermount sinks*



K-STOR-24 >
24" (610 mm) Storage
Cabinet - 1 Door



K-STOR-30 >
30" (762 mm) Storage
Cabinet - 2 Doors



K-STOR-36 >
36" (914 mm) Storage
Cabinet - 2 Doors



K-STOR-39 >
39" (991 mm) Storage
Cabinet - 2 Doors

SIGNATURE SERIES

Cooktop & Warming



K-RY-24-PO >
24" (610 mm) Pull-
Out Outdoor Waste &
Recycling Cabinet



K-OSHC-24 >
24" (610 mm) Open
Shelf Cabinet



K-OSHC-27 >
27" (686 mm) Open
Shelf Cabinet



K-CKTP-24 >
24" (610 mm) Cooktop
Cabinet



K-WRM-24 >
24" (610 mm) Warming
Cabinet

*Always verify sink cutout dimensions and installation clearance requirements.

SIGNATURE SERIES

Grill Surrounds, Back Filler Panels



[K-SURR-500H >](#)
K500HB Grill Surround



[K-SURR-750H >](#)
K750HB Grill Surround



[K-SURR-1000H >](#)
K1000HB Grill Surround



[K-SURR-750G >](#)
K750GB Grill Surround



[K-BKFP-500H >](#)
K500HB Grill Back Panel



[K-BKFP-750H >](#)
K750HB Grill Back Panel



[K-BKFP-1000H >](#)
K1000HB Grill Back Panel



[K-BKFP-750G >](#)
K750GB Grill Back Panel

SIGNATURE SERIES

Appliance Cabinets, Back Filler Panels & Corner Units



[K-ANC-15-23 >](#)
15" (381 mm) Appliance
Cabinet



[K-ANC-24-32 >](#)
24" (610 mm) Appliance
Cabinet



[K-ANC-30-38 >](#)
30" (762 mm) Appliance
Cabinet



[K-ANC-39-47 >](#)
39" (991 mm) Appliance
Cabinet



[K-ANC-48-56 >](#)
48" (1,219 mm) Appliance Cabinet



[K-ABK-15 >](#)
15" (381 mm) Appliance
Back Panel



[K-ABK-24 >](#)
24" (610 mm) Appliance
Back Panel



[K-ABK-30 >](#)
30" (762 mm) Appliance
Back Panel



[K-ABK-39 >](#)
39" (991 mm) Appliance
Back Panel



[K-ABK-48 >](#)
48" (1,219 mm) Appliance
Back Panel



[K-BLND-CRNR-SQ >](#)
90° Blind Corner Unit



[K-45-CRNR >](#)
45° Blind Corner Unit

SIGNATURE SERIES

Refrigeration



K-HPI5RO-1 >
15" (381 mm) Outdoor Refrigerator
Internal 2.8 ft³ (.084 m³)



K-HPI5RO-3 >
15" (381 mm) Outdoor Refrigerator
with Glass Door
Internal 2.8 ft³ (.084 m³)



K-HPI5RO-5 >
15" (381 mm) Outdoor
Refrigerated Drawers
Internal 2.8 ft³ (.084 m³)



K-HP24RO-1 >
24" (610 mm) Outdoor Refrigerator
Internal 5.2 ft³ (.15 m³)



K-HP24RO-3 >
24" (610 mm) Outdoor Refrigerator
with Glass Door
Internal 5.2 ft³ (.15 m³)



K-HP24RO-5 >
24" (610 mm) Outdoor
Refrigerated Drawers
Internal 5.2 ft³ (.15 m³)



K-HP24FO-1 >
24" (610 mm) Outdoor Freezer
Internal 5.2 ft³ (.15 m³)



K-HP24FO-5 >
24" (610 mm) Outdoor
Freezer Drawers
Internal 5.0 ft³ (.142 m³)



K-HP24ZO-5 >
24" (610 mm) Refrigerator/
Freezer Drawers
Internal 4.8 ft³ (.136 m³)

SIGNATURE SERIES

Refrigeration



K-HPI5WO-3 >
15" (381 mm) Outdoor Wine Chiller
Internal 2.8 ft³ (.084 m³) holds 20 Wine Bottles



K-HP24WO-3 >
24" (610 mm) Outdoor Wine Chiller
Internal 5.2 ft³ (.15 m³) holds 40 Wine Bottles



K-HP24DO-3 >
24" (610 mm) Dual-zone
Outdoor Wine Chiller
Internal 5.2 ft³ (.15 m³) holds 32 Wine Bottles



K-HP24CO-3 >
24" (610 mm) Dual-zone Outdoor
Refrigerator/Wine Chiller
Internal 5.2 ft³ (.15 m³) holds 14 Wine Bottles



K-HPI5BO-3 >
15" (381 mm) Outdoor Beverage Center
Internal 2.8 ft³ (.084 m³) holds 8 Wine Bottles



K-HP24BO-3 >
24" (610 mm) Outdoor Beverage Center
Internal 5.2 ft³ (.15 m³) holds 16 Wine Bottles



K-HPI5TO-1 >
15" (381 mm) Outdoor Refrigerated
Keg Tapper
1 Tap | holds 1 ½ Barrel



K-HP24TO-1 >
24" (610 mm) Outdoor Refrigerated
Keg Tapper
2 Taps | holds 1 ¼ Barrel or 2 ½ Barrels



K-H50IMS >
Outdoor-rated 15" (381 mm) Clear Ice Maker
Produces up to 51 lbs (23 kg) in 24 hours
22 lb (10 kg) Storage Capacity

All Refrigeration products have 995 — 1,985 BTUs of cooling power

CABINETRY AND REFRIGERATION

The Arcadia Series



An ode to symmetry
and customization.

This award-winning, distinctive four-board design offers contemporary style. Choose from oiled ipe wood or one of six powder-coated stainless steel colors. And for a truly custom look, select from more than 200 RAL colors of powder-coated stainless steel.



ARCADIA SERIES

Storage Cabinets



KD-12-2 >
12" (305 mm) Drawer
Over Door



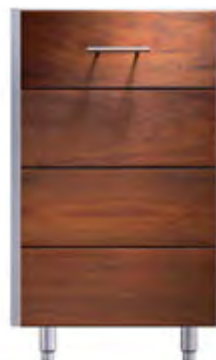
KD-15-2 >
15" (381 mm) Drawer
Over Door



KD-18-2 >
18" (457 mm) Drawer
Over Door



KD-21-2 >
21" (533 mm) Drawer
Over Door



KD-21-IW >
21" (533 mm) Waste and
Recycling



KD-24-IW >
24" (610 mm) Waste and
Recycling



KD-30-4 >
30" (762 mm) Storage
Cabinets



KD-36-4 >
36" (914 mm) Storage
Cabinets



KD-24-2 >
24" (610 mm) Drawer
Over Door



KD-12-3 >
12" (305 mm) Three
Drawers



KD-15-3 >
15" (381 mm) Three
Drawers



KD-18-3 >
18" (457 mm) Three
Drawers



KD-21-3 >
21" (533 mm) Three
Drawers



KD-24-3 >
24" (610 mm) Three
Drawers



KD-12-IP >
12" (305 mm) Pull-out
Rack



KD-18-IW >
18" (457 mm) Waste and
Recycling

ARCADIA SERIES

Storage Cabinets

STANDARD ARCADIA FINISHES

CHOOSE FROM OUR POWDER-COATED STAINLESS
STEEL FINISHES OR OUR OILED IPE WOOD FINISH



Charcoal Gray
Wrinkle



Pewter Gray
Wrinkle



Arctic White
Wrinkle



Linen White
Wrinkle



Aged Copper
Wrinkle



Copper
Wrinkle



Brass
Wrinkle



Midnight Blue
Wrinkle



Oiled Ipe
Wood

CUSTOM COLOR OPTIONS

CHOOSE FROM OVER 200 RAL COLORS:



ARCADIA SERIES

Sink Bases & Cooktop Cabinets



[KD-24-SNK >](#)
24" (610 mm) Sink Base
Fits most 18" (457 mm)
undermount sinks*



[KD-30-SNK >](#)
30" (762 mm) Sink Base
Fits most 24" (610 mm)
undermount sinks*



[KD-36-SNK >](#)
36" (914 mm) Sink Base
Fits most 30.5" (775 mm)
undermount sinks*



[KD-24-CKTP >](#)
24" (610 mm) Cooktop
Cabinet

ARCADIA SERIES

Optional Decorative Back Panels



- KD-OP-BK-12 12" (305 mm)
- KD-OP-BK-14 14" (356 mm)
- KD-OP-BK-15 15" (381 mm)
- KD-OP-BK-17 17" (432 mm)
- KD-OP-BK-18 18" (457 mm)
- KD-OP-BK-19 19" (483 mm)
- KD-OP-BK-21 21" (533 mm)
- KD-OP-BK-22 22" (559 mm)
- KD-OP-BK-24 24" (610 mm)

ARCADIA SERIES

Grill Surrounds, Back Filler Panels



[KD-SURR-500H-34 >](#)
K500HB Grill Surround



[KD-SURR-750H-44 >](#)
K750HB Grill Surround



[KD-SURR-1000H-57 >](#)
K1000HB Grill Surround



[KD-SURR-750G-48 >](#)
K750GB Grill Surround



[KD-BKFP-500H-28 >](#)
K500HB Grill Back Panel



[KD-BKFP-750H-38 >](#)
K750HB Grill Back Panel



[KD-BKFP-1000H-51 >](#)
K1000HB Grill Back Panel



[KD-BKFP-750G-42 >](#)
K750GB Grill Back Panel

*Always verify sink cutout dimensions and installation clearance requirements.

ARCADIA SERIES

Appliance Cabinets & Back Filler Panels



[KD-ANC-21 >](#)
15" (381 mm) Appliance Cabinet



[KD-ANC-30 >](#)
24" (610 mm) Appliance Cabinet



[KD-ANC-36 >](#)
30" (762 mm) Appliance Cabinet



[KD-ANC-45 >](#)
39" (991 mm) Appliance Cabinet



[KD-ANC-54 >](#)
48" (1,219 mm) Appliance Cabinet



[KD-ABK-15 >](#)
15" (381 mm) Appliance Back Panel



[KD-ABK-24 >](#)
24" (610 mm) Appliance Back Panel



[KD-ABK-30 >](#)
30" (762 mm) Appliance Back Panel



[KD-ABK-39 >](#)
39" (991 mm) Appliance Back Panel



[KD-ABK-48 >](#)
48" (1,219 mm) Appliance Back Panel

ARCADIA SERIES

Refrigeration



[K-HPI5RO-2KD >](#)
15" (381 mm) Outdoor Refrigerator
Internal 2.8 ft³ (.084 m³)



[K-HPI5RO-6KD >](#)
15" (381 mm) Outdoor Refrigerated Drawers
Internal 2.8 ft³ (.084 m³)



[K-HP24RO-2KD >](#)
24" (610 mm) Outdoor Refrigerator
Internal 5.2 ft³ (.15 m³)



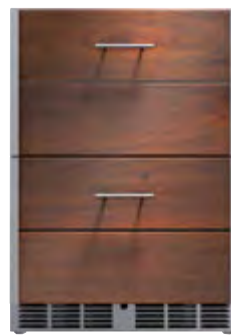
[K-HP24RO-6KD >](#)
24" (610 mm) Outdoor Refrigerated Drawers
Internal 5.2 ft³ (.15 m³)



[K-HP24FO-2KD >](#)
24" (610 mm) Outdoor Freezer
Internal 5.2 ft³ (.15 m³)



[K-HP24FO-6KD >](#)
24" (610 mm) Outdoor Freezer Drawers
Internal 5.0 ft³ (.142 m³)



[K-HP24ZO-6KD >](#)
24" (610 mm) Outdoor Refrigerator/Freezer Drawers
Internal 4.8 ft³ (.136 m³)



[K-HPI5WO-2KD >](#)
15" (381 mm) Outdoor Wine Chiller
Internal 2.8 ft³ (.084 m³) holds 20 Wine Bottles



[K-HP24WO-2KD >](#)
24" (610 mm) Outdoor Wine Chiller
Internal 5.2 ft³ (.15 m³) holds 40 Wine Bottles



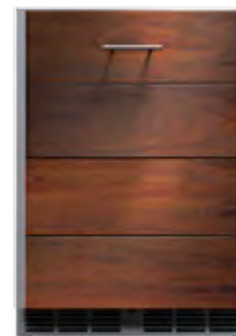
[K-HP24DO-2KD >](#)
24" (610 mm) Dual-zone Outdoor Wine Chiller
Internal 5.2 ft³ (.15 m³) holds 32 Wine Bottles



[K-HP24CO-2KD >](#)
24" (610 mm) Dual-zone Outdoor Refrigerator/Wine Chiller
Internal 5.2 ft³ (.15 m³) holds 14 Wine Bottles



[K-HPI5BO-2KD >](#)
15" (381 mm) Outdoor Beverage Center
Internal 2.8 ft³ (.084 m³) holds 8 Wine Bottles



[K-HP24BO-2KD >](#)
24" (610 mm) Outdoor Beverage Center
Internal 5.2 ft³ (.15 m³) holds 16 Wine Bottles



[K-HPI5TO-2KD >](#)
15" (381 mm) Outdoor Refrigerated Keg Tapper
1 Tap | holds 1 ½ Barrel



[K-HP24TO-2KD >](#)
24" (610 mm) Outdoor Refrigerated Keg Tapper
2 Taps | holds 1 ¼ Barrel or 2 ½ Barrels

All Refrigeration products have 995 – 1,985 BTUs of cooling power



OUR COMMITMENT TO YOU

This is a lifelong relationship.

We're dedicated to making sure you get full enjoyment of your outdoor kitchen. Our team will not only walk you through every step of the outdoor kitchen design process. We'll also be here afterward with [recipes, guides and tips](#), chef events, one-on-one consults with our grillmaster and more. Our passion is, and always will be, to celebrate the experience of cooking outdoors.

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