

# Barbecue Pellet Adapters for the Kalamazoo Hybrid Fire Grill™



These custom inserts fit perfectly in the valleys of your Hybrid Fire Grilling Drawer™ to hold barbecue wood pellets for smoking food. When used according to these instructions, the pellets will produce ample, flavorful smoke with very little additional heat.

## Instructions for Use:

1. Remove the grill grate(s) above the drawer channels where you will be placing the barbecue pellet adapters. For a subtle smoke flavor to your food, we recommend a single adapter. For traditional barbecue flavor, and a more intense smoke, we recommend using a pair of adapters at the same time.
2. Set the adapters in position inside the drawer(s) (see figure A). When using two adapters, we recommend placing them on opposite sides of the grill for best smoking results (see figure C):

### **K500 Series Grills:**

Remove one grill grate, and slide the remaining grill grate to the center. Place adapters in the far left and far right channels.

### **K750 Series Grills:**

Remove the left and right grill grates, leaving the center grate in its normal position. Place adapters in the second channel from the left, and second channel from the right.

### **K1000 Series Grills:**

Remove the left and right grill grates, leaving the center pair of grates in their normal position. Place adapters in the second channel from the left in the left drawer, and second channel from the right in the right drawer.



STARTING THE PELLETS WITH A TORCH



STARTING THE PELLETS WITH A PARAFFIN CUBE

3. Load the adapter(s) with your choice of barbecue wood pellets. Pellets are available at [KalamazooGourmet.com](http://KalamazooGourmet.com). It is not necessary to fill the full height or length of the adapter. See figures A and B for a typical amount of pellets in the adapter. A full length of pellets will last from 4 to 6 hours of smoking. For shorter cooking sessions, you do not need to load the full length of the adapters. Instructions follow for longer smoking sessions.

Do not fill the front 2 inches of the adapter with pellets. Leave the front of the adapter empty to avoid the heat of the ignition burner below the front of the drawer (see next step for additional details).

4. Preheat the grill. For typical barbecue, we recommend a cooking temperature between 220°F and 250°F. The ignition burner that runs across the grill in front of the main burners can maintain temperatures in this range. Start the ignition burner, close the hood, and run the ignition burner on HIGH until the desired temperature is reached. You may need to adjust the ignition burner to reduce the cooking temperature later on. For quicker preheat, or higher cooking temperatures, you can use one primary burner that is **not** directly beneath the pellets.
5. Start the pellets at the front of the adapter on fire using one of these two methods:

#### Torch Method

Hold the flame of a chef's torch or plumbing torch to the barbecue wood pellets (see figure A). Keep the flame directed at the same position until a group of pellets covering an area roughly 1.5 inches round is fully on fire. This can require a couple of minutes or more, depending on the size of your torch. Remove the torch and watch the pellets burn for a few moments to be sure the fire has truly started.

#### Paraffin Fire Starter Cube Method

Nestle a paraffin cube into the pellets at the front of the adapter. Light with a match or torch (see figure B). Allow the cube to burn until a group of pellets covering an area roughly 1.5 inches around the paraffin is fully on fire. This can require 5 minutes or more. Use a pair of tongs to remove the paraffin and extinguish the fire on the paraffin. Watch the pellets burn for a few moments to be sure the fire has truly started.

6. **IMPORTANT:** Once the pellets are burning with a sustained fire, blow it out. The pellets will now smolder, burning steadily from the front to the rear of each adapter without any visible flame. When used in this manner, the pellets generate the most smoke, can last a long time, and produce very little heat.

Monitor the pellets while cooking so you can snuff or blow out any flames if they occur. The pellets are more likely to combust if fat drippings have gotten in the pellets or the grill temperature is above 400°F. We recommend keeping a roll of aluminum foil handy to deal with flames you cannot blow out. Simply lay a sheet of aluminum foil tightly over the pellet adapter to reduce the air available to the fire. You can remove the foil after the pellets are back under control.

7. To extend the smoking session, wait until the burn has nearly reached the back end of the adapter tray, then add more pellets. Start filling from the rear, close to the burn. The burn will reverse to move toward the front, providing additional smoking time.



STARTING THE SMOKING SESSION IN A KALAMAZOO K750HB GRILL



SMOKE ROASTING ON THE SPIT WITH BARBECUE WOOD PELLETS

8. To end the smoking session and preserve unburnt pellets, use tongs or a turner to move the burning pellets away from the unburnt pellets you want to save. Create enough separation that the fire will die. Let the grill cool overnight, then scoop out and save the unburnt pellets.
9. To clean, we recommend using a natural bristle pastry or painter's brush (one reserved for only this purpose) to brush the ash down through the perforations and out of the adapter. Remove the adapter from the drawer, and restore your grill to normal use. The barbecue pellet adapters are dishwasher safe.

To receive monthly cooking inspiration via email, subscribe to our recipes newsletter at [KalamazooGourmet.com](http://KalamazooGourmet.com).

Barbecue wood pellets are available in convenient one gallon tins from [KalamazooGourmet.com](http://KalamazooGourmet.com) or by calling +1.800.868.1699.

