"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

“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: twelve 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
“In the BBQ world there is one man that I trust for his expert advice and grillmaster skills.”

— Chef Art Smith

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

— Chef Art Smith

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

— John Mikhael, AIA
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.

**Expert 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

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“High quality construction. Superior performance.”

— Ron Collins, Kalamazoo client
“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.

• 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 CRAFTSPERSONS WHO BROUGHT IT TO LIFE.
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.

- **AWESOME COOKING POWER**
  Custom cast bronze dragon burners™ weigh a hefty 14 lbs each, and deliver more than 100 BTU per square inch.

- **HYBRID FIRE GRILLING DRAWER**
  Open the drawer to load charcoal or wood for live-fire grilling.

- **DEEP FIREBOX**
  Grill design extends to the floor so air circulates throughout, for the most even heat distribution.

- **AMPLE CLEANOUT**
  Ash, grease and debris funnel down to an oversized easy-to-handle cleanout bin.

- **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

K500HT Hybrid Fire Freestanding Grill
- 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 cleannout
- 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

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 cleannout
- 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
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
- One side shelf
- 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 SPT 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

K750GB Gaucho Built-in Grill

- 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 Gucho Freestanding Grill

- 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 Gucho Freestanding Grill

- 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
“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

- 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

Artisan Fire Pizza Oven

- 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-PISTN-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 peel 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

*See owner's manual for important installation information
“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

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 a 44” W x 32” D)
- 3 amps, 120V 60HZ, connect with standard outdoor electrical cord
- 490 pounds
- Marine-grade stainless steel available

*overall height adjusts +/-3/4” on stainless steel leveling legs
“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
“The quality is outstanding. Very well made.”
— Tara Bianchi, Kalamazoo client

Cooktops

**Double Cooktop**
K-CKTFD2-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-CKTPW2-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
“...there is no such thing as too much power.”
Professional Ventilation

A powerful grill — especially one that can cook with wood and charcoal — needs professional ventilation to control smoke and grease, and to protect overhead structures. Our hoods are available in three sizes, perfectly matched to our built-in Hybrid Fire Grill sizes.

Wall-mounted Ventilation Hood for K750HB Hybrid Fire Grill
K-WVN-48
- Top-vent only
- In-hood or roof-top fan (1,200 or 1,400 CFM) sold separately
- 3-speed fan control
- Dual-level halogen lighting
- Custom-height chimney covers available

Wall-mounted Ventilation Hood for K500HB Hybrid Fire Grill
K-WVN-36
- Top-vent only
- In-hood or roof-top fan (1,200 or 1,400 CFM) sold separately
- 3-speed fan control
- Dual-level halogen lighting
- Custom-height chimney covers available

“I own the K750 grill and love just nearly everything about it — great power, incredible versatility and gorgeous looks.”
— Roy Kaiser, Kalamazoo client
Wall-mounted Ventilation Hood for K1000HB Hybrid Fire Grill
K-WVH-60
- Top-vent only
- In-hood or roof-top fan (1,200 or 1,400 CFM) sold separately
- 3-speed fan control
- Dual-level halogen lighting
- Custom-height chimney covers available

Island Ventilation Hood for K700HB Hybrid Fire Grill
K-IVH-60
- Top-vent only
- In-hood or roof-top fan (1,200 or 1,400 CFM) sold separately
- 3-speed fan control
- Dual-level halogen lighting
- Custom-height chimney covers available

Island Ventilation Hood for K500HB Hybrid Fire Grill
K-IVH-36
- Top-vent only
- In-hood or roof-top fan (1,200 or 1,400 CFM) sold separately
- 3-speed fan control
- Dual-level halogen lighting
- Custom-height chimney covers available

Island Ventilation Hood for K1000HB Hybrid Fire Grill
K-IVH-60
- Top-vent only
- In-hood or roof-top fan (1,200 or 1,400 CFM) sold separately
- 3-speed fan control
- Dual-level halogen lighting
- Custom-height chimney covers 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 series 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

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<thead>
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<th>Description</th>
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<td>K-3DRW-18</td>
<td>3 drawers</td>
</tr>
<tr>
<td>21&quot;</td>
<td>K-3DRW-21</td>
<td>3 drawers</td>
</tr>
<tr>
<td>24&quot;</td>
<td>K-3DRW-24</td>
<td>3 drawers</td>
</tr>
<tr>
<td>12&quot;</td>
<td>K-STOR-12</td>
<td>1 drawer</td>
</tr>
<tr>
<td>24&quot;</td>
<td>K-RY-24-PO</td>
<td>waste and recycling</td>
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### PULL-OUT RACKS

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</tr>
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<td>21&quot;</td>
<td>K-3DRW-21</td>
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### SINGLE-DOOR AND TWO-DOOR CABINETS

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<td>K-STOR-24</td>
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<td>K-STOR-30</td>
<td>2 doors</td>
</tr>
<tr>
<td>36&quot;</td>
<td>K-STOR-36</td>
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### OPEN SHELVES

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### SINK BASES

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<td>39&quot;</td>
<td>K-SNK-39</td>
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### ALL STORAGE AND SINK BASE CABINETS – OVERALL DIMENSIONS

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<tr>
<td>30&quot;</td>
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</tr>
<tr>
<td>39&quot;</td>
<td>K-SNK-39</td>
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### ALL SINK BASE CABINETS – PLUMBING AND SINK OPENING DETAILS

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<td>K-SNK-30</td>
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<td>stainless steel sink base</td>
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<tr>
<td>39&quot;</td>
<td>K-SNK-39</td>
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### WASTE AND RECYCLING PULL-OUT EXTENSION

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<td>24&quot;</td>
<td>K-RY-24-PO</td>
<td>waste and recycling pull-out extension</td>
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</tbody>
</table>
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

**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 +/- 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 Gaucho 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

| Item # | Width
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<td>36”</td>
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<tr>
<td>K-SURR-750H</td>
<td>46”</td>
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<tr>
<td>K-SURR-1000H</td>
<td>59”</td>
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<tr>
<td>K-SURR-750G</td>
<td>50”</td>
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### Grill Back Filler Panels

| Item # | Width
<table>
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<tr>
<td>K-BKFP-500H</td>
<td>28”</td>
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<tr>
<td>K-BKFP-750H</td>
<td>38”</td>
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<tr>
<td>K-BKFP-1000H</td>
<td>51”</td>
</tr>
<tr>
<td>K-BKFP-750G</td>
<td>42”</td>
</tr>
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</table>

* HEIGHT ADJUSTABLE +/- 3/4”

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*800.868.1699  |  KALAMAZOOGOURMET.COM*
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

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>WIDTH</th>
<th>INTERIOR WIDTH</th>
<th>APPLIANCE CABINETS</th>
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<td>23”</td>
<td>15”</td>
<td>For 15” appliance</td>
</tr>
<tr>
<td>K-ANC-24-32</td>
<td>32”</td>
<td>24”</td>
<td>For two 15” appliances</td>
</tr>
<tr>
<td>K-ANC-30-38</td>
<td>38”</td>
<td>30”</td>
<td>For one 15” appliance plus one 24” appliance</td>
</tr>
<tr>
<td>K-ANC-39-47</td>
<td>47”</td>
<td>39”</td>
<td>For one 15” appliance plus one 24” appliance</td>
</tr>
<tr>
<td>K-ANC-48-56</td>
<td>56”</td>
<td>48”</td>
<td>For two 24” appliances</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
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<th>WIDTH</th>
<th>INTERIOR WIDTH</th>
<th>APPLIANCE BACK FILLER PANELS</th>
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<tbody>
<tr>
<td>K-ABK-15</td>
<td>15”</td>
<td>15”</td>
<td>For 15” appliance</td>
</tr>
<tr>
<td>K-ABK-24</td>
<td>24”</td>
<td>24”</td>
<td>For two 15” appliances</td>
</tr>
<tr>
<td>K-ABK-30</td>
<td>30”</td>
<td>30”</td>
<td>For one 15” appliance plus one 24” appliance</td>
</tr>
<tr>
<td>K-ABK-39</td>
<td>39”</td>
<td>39”</td>
<td>For one 15” appliance plus one 24” appliance</td>
</tr>
<tr>
<td>K-ABK-48</td>
<td>48”</td>
<td>48”</td>
<td>For two 24” appliances</td>
</tr>
</tbody>
</table>

* HEIGHT ADJUSTABLE +/- 3/4"
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

“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
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

<table>
<thead>
<tr>
<th>REFRIGERATORS</th>
<th>FREEZERS</th>
<th>REFRIGERATOR/FREEZER</th>
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</thead>
</table>

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

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 wine refrigerator shelf does the same
- 36°F to 46°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

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<th>Keg Tappers</th>
<th>Keg Tappers</th>
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<td>15” – Glass Door</td>
<td>15” – Glass Door</td>
<td>24” – Glass Door</td>
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<tr>
<td>K-HP1STO-1</td>
<td>K-HP1STO-1</td>
<td>K-HP24TO-1</td>
</tr>
<tr>
<td>1 tap</td>
<td>1 tap</td>
<td>1 or 2 taps</td>
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<table>
<thead>
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<th>Dual-Zone Wine</th>
<th>Wine/Refrigerator</th>
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<td>K-HP15WO-3</td>
<td>20 wine bottles</td>
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<td>K-HP24KO-3</td>
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<td>K-HP24WO-3</td>
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Refrigeration Dimensions

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<th>MIN CORNER CLEARANCE</th>
<th>INSTALLATION CUTOUT WIDTH</th>
<th>INTERNAL VOLUME</th>
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<td>15 3/4”</td>
<td>3 3/16”</td>
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<td>2.8 cubic feet</td>
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</tr>
<tr>
<td>K-HP15WO-1</td>
<td>14 7/8”</td>
<td>15 3/4”</td>
<td>3 3/16”</td>
<td>15”</td>
<td>2.8 cubic feet</td>
</tr>
<tr>
<td>K-HP15WO-3</td>
<td>14 7/8”</td>
<td>15 3/4”</td>
<td>3 3/16”</td>
<td>15”</td>
<td>2.8 cubic feet</td>
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<td>24” DOOR UNITS</td>
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<tr>
<td>K-HP24RO-1</td>
<td>23 7/8”</td>
<td>24 3/4”</td>
<td>4 1/8”</td>
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<td>5.3 cubic feet</td>
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<td>24 3/4”</td>
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<td>24 3/4”</td>
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<td>24”</td>
<td>5.3 cubic feet</td>
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<td>23 7/8”</td>
<td>—</td>
<td>—</td>
<td>24”</td>
<td>5.3 cubic feet</td>
</tr>
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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
Arcadia Series Cabinetry

Tailor your outdoor kitchen to your individual style and surroundings with the Arcadia Series. This 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.

The Arcadia Series is available in two standard material options and more than 200 powder coat colors.
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
- Stainless steel toe kicks available
- Left- or right-side hinge available
- Marine-grade stainless steel available

Storage and Sink Base Cabinets

**TWO-DRAWER-OVER-DOUBLE-DOOR CABINETS**

- 30" KD-30-4
- 36" KD-36-4

**PULL-OUT RACK**

- 12" KD-12-1P
- 15" KD-18-1W
- 21" KD-21-1W
- 24" KD-24-1W

**WASTE AND RECYCLING CABINETS**

- 24" KD-24-SNK
- 30" KD-30-SNK
- 36" KD-36-SNK

**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”)

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

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Sink Base Cabinets – Opening Dimensions

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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-CKTPA2-BI Cooktops

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.

24" KD-SURR-300H-34
For K500HB grill

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

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

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

*35"
*4 1/2"
**29 1/8"
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

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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

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* +/- 3/4”
** 4 3/8” with optional decorative back panels
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

**ITEM #** | **WIDTH** | **DESCRIPTION**
--- | --- | ---
KD-ABK-15 | 15" | For 15" appliance
KD-ABK-24 | 24" | For 24" appliance
KD-ABK-30 | 30" | For two 15" appliances
 KD-ABK-39 | 39" | For one 15" appliance plus one 24" appliance
KD-ABK-48 | 48" | For two 24" appliances

**Note:**

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

“...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. 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
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.
- Forced-air cooling for rapid cool down 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.
- 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.
- 36°F to 48°F digital temperature adjustment for wine compartments.
- 2.3 amps, 120V 60Hz.
- Left- or right-side hinge available.
- Marine-grade stainless steel door available.

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 cool down 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.
- 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.

Refrigerators and Freezers

- 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 cool down 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.
- 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.
- 36°F to 48°F digital temperature adjustment for wine compartments.
- 2.3 amps, 120V 60Hz.
- Left- or right-side hinge available.
- Marine-grade stainless steel door available.

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-inch thick walls provide superior insulation and minimize vibrations.
- Vinyl-coated full-extension wine storage shelves and one vinyl-coated wine 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.

Refrigerators and Freezers

- 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 cool down 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.
- 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.
- 36°F to 48°F digital temperature adjustment for wine compartments.
- 2.3 amps, 120V 60Hz.
- Left- or right-side hinge available.
- Marine-grade stainless steel door available.

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-inch thick walls provide superior insulation and minimize vibrations.
- Vinyl-coated full-extension wine storage shelves and one vinyl-coated wine 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.

Refrigerators and Freezers

- 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 cool down 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.
- 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.
- 36°F to 48°F digital temperature adjustment for wine compartments.
- 2.3 amps, 120V 60Hz.
- Left- or right-side hinge available.
- Marine-grade stainless steel door available.

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-inch thick walls provide superior insulation and minimize vibrations.
- Vinyl-coated full-extension wine storage shelves and one vinyl-coated wine 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.
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 grey 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.

### Keg Tappers

- **15” – Door**
  - K-HP15D-2KD
  - 1 tap
- **24” – Door**
  - K-HP24D-2KD
  - 1 or 2 taps

### Refrigeration Dimensions

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<tr>
<td>K-HP24D-6KD</td>
<td>23 7/8”</td>
<td>-</td>
<td>-</td>
<td>24”</td>
<td>5.3 cubic feet</td>
</tr>
<tr>
<td>K-HP24D-6KD</td>
<td>23 7/8”</td>
<td>-</td>
<td>-</td>
<td>24”</td>
<td>5.3 cubic feet</td>
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<tr>
<td>K-HP24D-6KD</td>
<td>23 7/8”</td>
<td>-</td>
<td>-</td>
<td>24”</td>
<td>5.2 cubic feet</td>
</tr>
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</table>

**Recommended Drawer Clearance**

- 34 1/2” min
- 35 1/2” max

**Recommended Drawer Width**

- 24” min
- 15 1/2” max
- 12 3/4” - 16 1/2”
“It’s literally built like a tank.”
— Adam Rappaport, Bon Appétit
Outdoor Kitchen Layout Ideas

The Signature Aspen | 14' 4" x 13' 8"

The Signature Bistro | 16' 2" x 10' 2"

The Signature Bayside | 11' 3" x 2' 8"

The Signature Calistoga | 15' 4" x 2' 8"
The Signature Havana [12' 6" x 2' 8"]

The Signature Sonoran [12' 4" x 12' 4"]

The Arcadia Laguna [13' 10" x 2' 8"]

The Arcadia Patagonia [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
## Signature Sink Base Cabinets

<table>
<thead>
<tr>
<th>Size</th>
<th>Model</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>24”</td>
<td>K-SNK-24</td>
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<tr>
<td>30”</td>
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<td>36”</td>
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<td>39”</td>
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## Signature Cooktop and Warming

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<td>24”</td>
<td>K-WRM-24</td>
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## Signature Corner Units

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<td>45°</td>
<td>K-45-CRNR</td>
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## Signature Grill Surrounds and Back Filler Panels

<table>
<thead>
<tr>
<th>Size</th>
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<tr>
<td>500H</td>
<td>K-SURR-500H</td>
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<tr>
<td>750H</td>
<td>K-SURR-750H</td>
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<tr>
<td>750G</td>
<td>K-SURR-750G</td>
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## Signature Appliance Cabinets and Back Filler Panels

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<td>32”</td>
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<td>38”</td>
<td>K-ANC-38</td>
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<td>47”</td>
<td>K-ANC-47</td>
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<td>56”</td>
<td>K-ANC-56</td>
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## Signature Series Refrigeration

### 15" Appliance Back Panel
- K-ABK-15 | p81
- K-ABK-24 | p81
- K-ABK-39 | p81
- K-ABK-48 | p81

### 24" Appliance Back Panel
- K-ABK-24 | p81
- K-ABK-39 | p81
- K-ABK-48 | p81

### 30" Appliance Back Panel
- K-ABK-39 | p81
- K-ABK-48 | p81

### 39" Appliance Back Panel
- K-ABK-39 | p81
- K-ABK-48 | p81

### 48" Appliance Back Panel
- K-ABK-48 | p81

### 15" Refrigerator
- K-HP15RO-1 | p97
- K-HP15RO-3 | p97
- K-HP15RO-5 | p97

### 15" Glass Door Refrigerator
- K-HP15BO-1 | p97
- K-HP15BO-3 | p97
- K-HP15BO-5 | p97

### 15" Refrigerated Drawers
- K-HP15BD-1 | p97
- K-HP15BD-3 | p97
- K-HP15BD-5 | p97

### 24" Refrigerator
- K-HP24RO-1 | p97
- K-HP24RO-3 | p97
- K-HP24RO-5 | p97

### 24" Glass Door Refrigerator
- K-HP24BO-1 | p97
- K-HP24BO-3 | p97
- K-HP24BO-5 | p97

### 24" Refrigerated Drawers
- K-HP24BD-1 | p97
- K-HP24BD-3 | p97
- K-HP24BD-5 | p97

### 15" Wine Chiller
- K-HP15WO-3 | p98
- K-HP15WO-5 | p98

### 24" Wine Chiller
- K-HP24WO-3 | p98
- K-HP24WO-5 | p98

### 24" Freezer
- K-HP24FO-1 | p97
- K-HP24FO-3 | p97
- K-HP24FO-5 | p97

### 24" Freezer Drawers
- K-HP24ZD-1 | p97
- K-HP24ZD-3 | p97
- K-HP24ZD-5 | p97

### 24" Refrigerator/Freezer
- K-HP24ZD-1 | p97
- K-HP24ZD-3 | p97
- K-HP24ZD-5 | p97

### 15" Beverage Center
- K-HP15BD-1 | p98
- K-HP15BD-3 | p98

### 24" Beverage Center
- K-HP24BD-1 | p98
- K-HP24BD-3 | p98

### 24" Wine/Refrigerator
- K-HP24CO-3 | p98

### 15" Keg Tapper
- K-HP15TO-1 | p99
- K-HP15TO-3 | p99

### 24" Keg Tapper
- K-HP24TO-1 | p99
- K-HP24TO-3 | p99

### 15" Clear Ice Maker
- K-HP50IMS | p101

### 23” Cabinet for 15” Appliance
- K-ANC-15 | p88

### 24” Cabinet for 24” Appliance
- K-ANC-24 | p88

### 32” Cabinet for 24” Appliance
- K-ANC-32 | p88

### 38” Cabinet for two 15” Appliances
- K-ANC-38 | p88

### 47” Cabinet for one 24” plus one 15” Appliance
- K-ANC-47 | p88

### 56” Cabinet for two 24” Appliances
- K-ANC-56 | p88

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### Arcadia Storage Cabinets

<table>
<thead>
<tr>
<th>12&quot; Drawer Over Single Door</th>
<th>15&quot; Drawer Over Single Door</th>
<th>18&quot; Drawer Over Single Door</th>
<th>21&quot; Drawer Over Single Door</th>
<th>24&quot; Drawer Over Single Door</th>
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<table>
<thead>
<tr>
<th>12&quot; Three Drawers</th>
<th>15&quot; Three Drawers</th>
<th>18&quot; Three Drawers</th>
<th>21&quot; Three Drawers</th>
<th>24&quot; Three Drawers</th>
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<tr>
<td>KD-12-3 p156</td>
<td>KD-15-3 p156</td>
<td>KD-18-3 p156</td>
<td>KD-21-3 p156</td>
<td>KD-24-3 p156</td>
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### Arcadia Grill Surrounds and Back Filler Panels

<table>
<thead>
<tr>
<th>K500H Grill Surround</th>
<th>K750H Grill Surround</th>
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<table>
<thead>
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<th>K500H Grill Back Panel</th>
<th>K750H Grill Back Panel</th>
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### Arcadia Appliance Cabinets and Back Filler Panels

<table>
<thead>
<tr>
<th>21&quot; Cabinet for 15&quot; Appliance</th>
<th>30&quot; Cabinet for 24&quot; Appliance</th>
<th>36&quot; Cabinet for two 15&quot; Appliances plus one 15&quot; Appliance</th>
<th>45&quot; Cabinet for two 24&quot; Appliances</th>
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<tbody>
<tr>
<td>KD-ANC-21 p113</td>
<td>KD-ANC-30 p113</td>
<td>KD-ANC-45 p113</td>
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### Arcadia Sink Bases

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<thead>
<tr>
<th>24&quot; Sink Base</th>
<th>30&quot; Sink Base</th>
<th>36&quot; Sink Base</th>
<th>24&quot; Cooktop Base</th>
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### Arcadia Cooktop Cabinets

|-------------------------------|-------------------------------|-------------------------------|-------------------------------|-------------------------------|

### 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 Refrigeration

15” Refrigerator K-HP15RO-2KD p118
15” Refrigerated Drawers K-HP15RO-6KD p118
24” Refrigerator K-HP24RO-2KD p118
24” Refrigerated Drawers K-HP24RO-6KD p118
24” Freezer K-HP24FO-2KD p118

24” Freezer Drawers K-HP24FO-6KD p118
24” Refrigerator/Freezer K-HP24ZO-6KD p118
24” Wine Chiller K-HP24WO-2KD p119
24” Wine Chiller K-HP24WO-6KD p119
24” Dual-zone Wine Chiller K-HP24DO-2KD p119

24” Wine/Refrigerator K-HP24CO-2KD p119
24” Beverage Center K-HP24BO-2KD p119
24” Beverage Center K-HP24BO-6KD p119
24” Keg Tapper K-HP24TO-2KD p120
24” Keg Tapper K-HP24TO-6KD p120

“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.

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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