

Kalamazoo Hybrid Fire Grills

USE AND CARE GUIDE



Important Safety Warnings

This appliance is FOR OUTDOOR USE ONLY. It is not to be used inside a garage, other building or any type of enclosed area.

WARNING: Failure to follow the information in this Use and Care Guide exactly may result in fire or explosion, causing property damage, personal injury or death. Read and follow all warnings and instructions before assembling and using the appliance.

WARNING: This appliance is not intended to be installed in or on a boat or recreational vehicle.



DANGER: IF YOU SMELL GAS:

1. Shut-off gas to the appliance.
2. Extinguish any open flame.
3. Open grill hood.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



DANGER: IF YOU SMELL GAS:

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

IMPORTANT: Damage caused by a failure to heed the warnings or follow the safety instructions and practices described in this Use and Care Guide is not covered by the warranty.

This Use and Care Guide contains important information necessary for the proper assembly and safe use of the grill.

Read and follow all warnings and instructions before assembling and using the grill.

Follow all warnings and instructions when using the grill.

Keep the Use and Care Guide for future reference.



Version 16.08.2013

Thank you for choosing Kalamazoo Outdoor Gourmet cooking equipment.

Because of the high performance nature and unique design of Kalamazoo Hybrid Fire Grills, we recommend familiarizing yourself with this book before using your grill for the first time. Your *Use and Care Guide* contains important safety information as well as helpful guidance for successful cooking experiences and care. Following the guidance of this book will help ensure many years of outdoor cooking enjoyment.

Should you ever have any questions about cooking with or caring for your Kalamazoo Hybrid Fire Grill, we are here to help. Contact Kalamazoo Outdoor Gourmet Customer Service at:

1.800.868.1699

or

customerservice@KalamazooGourmet.com

Please have your model number and serial number ready or include it in your email.

Model Number

- | | | |
|----------------------------------|----------------------------------|----------------------------------|
| ☐ K500HB | ☐ K500HT | ☐ K500HS |
| ☐ K750HB | ☐ K750HT | ☐ K750HS |
| ☐ K1000HB | ☐ K1000HT | ☐ K1000HS |

Fuel Type

- | | | |
|--------------------------------------|---|--|
| ☐ Natural Gas | ☐ Liquid Propane | ☐ Bulk Liquid Propane |
|--------------------------------------|---|--|

Serial Number

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The best grills in the world. Period.

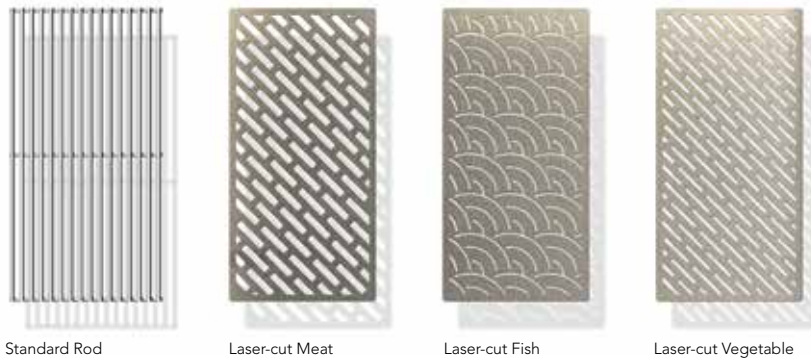
That's a bold statement. But it's no coincidence a James Beard Award-winning chef like Rick Bayless credits our grills with changing the way he cooks outdoors. No other grill offers the ability to cook with any combination of charcoal, wood and gas. And hybrid fire grilling is only the beginning of our advantages.

Hybrid Cooking with Charcoal, Wood and Gas Changing fuels is as easy as opening the Hybrid Fire Grilling Drawer. Our powerful gas burners sit right below the drawer and can be used alone to cook with gas. Or place wood and charcoal in the drawer and the burners will quickly and conveniently light a fire, as well as maintain the heat for longer cooking sessions.

Complete Versatility Grilling, searing, roasting, smoking, wok cooking, rotisserie turning, barbecuing and even baking. The power and versatility of Kalamazoo grills enable home chefs to passionately pursue any and every cooking style they desire. One secret to this performance is our deep firebox design. Turn the page to take a peek inside.

Exclusive Dragon Burners™ Weighing in at more than 13 pounds, each cast brass Dragon Burner™ is warranted for life and engineered for superior performance. Kalamazoo grills are the most powerful and capable grills on the market, and these burners are at the heart of every one.

Custom Cooking Surfaces Select your ideal combination of cooking surface patterns optimized for meat, fish or vegetables. The cooking surfaces can be personalized with laser-cut initials, logos or other artwork.



Reliable Ignition Kalamazoo grills feature a dedicated ignition burner and electronic hot surface ignition. Like all the other details on a Kalamazoo, the ignition system is designed and built without compromise.



Our entire line of Hybrid Fire Grills has been completely redesigned for 2012 with even more amazing performance and a beautiful new look.

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

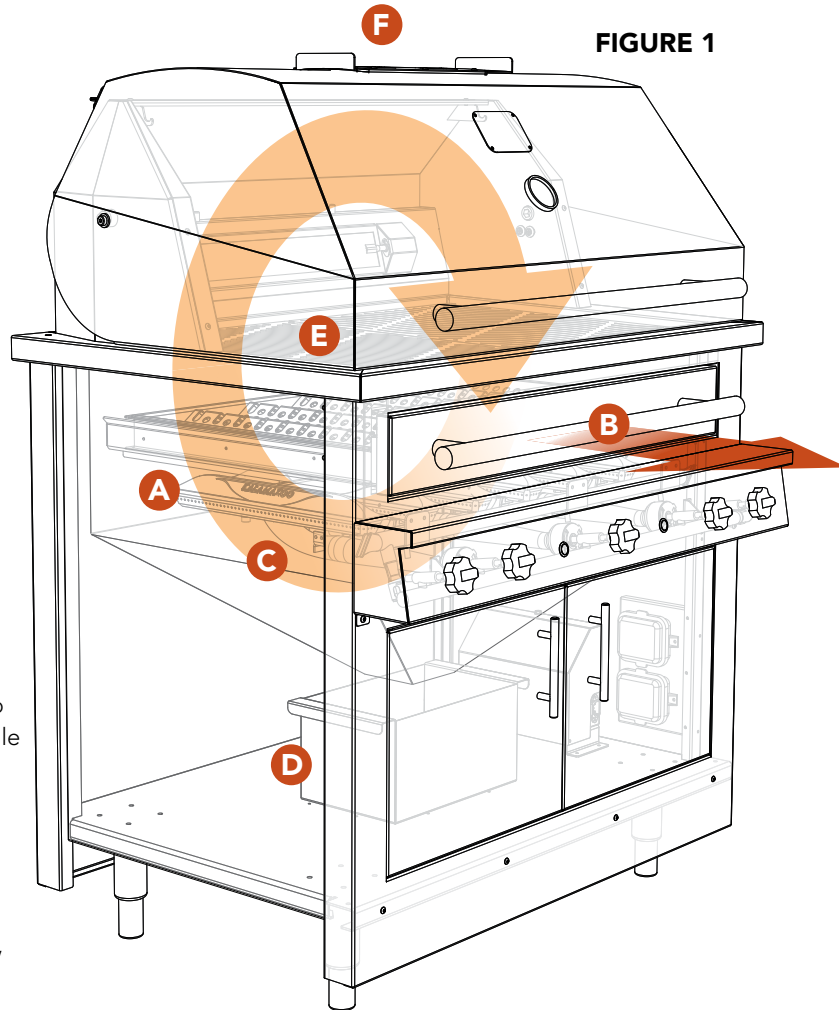
— Chef Rick Bayless



Our advanced cooking concept.

There is nothing like a Kalamazoo Hybrid Fire Grill. Literally. Just look inside. From the burners with more than 100 BTUs per square inch of cooking power, to the ability to cook with any combination of charcoal, wood and gas, no one makes a grill more worthy of being the centerpiece of your outdoor kitchen.

- A Awesome Cooking Power** Exclusive cast brass Dragon Burners™ deliver the cooking heat. The gas-fired operating temperature range is from 250°F for barbecue to more than 700°F for searing. Leave the Hybrid Fire Grilling System drawer empty to cook with gas. With a charcoal fire, the temperature range extends to 150°F to 1,200°F.
- B Hybrid Fire Grilling Drawer** Want to change flavors by changing fuels? Just open the drawer and add your choice of wood or charcoal. The Dragon Burner not only ignites your fuel — it can prolong the fire for extended cooking.
- C Ultimate Versatility** The deep firebox is engineered to open up a world of new cooking possibilities. The improved heat dynamics of a Kalamazoo enable superior roasting, smoking and even baking capabilities.
- D Hassle-Free Cleaning** Any ash, grease and debris funnel down to a cleanout pan that is large enough to hold everything and deep enough to be easy to handle and prevent spills.
- E Custom Cooking Surfaces** Homeowners can select their ideal combination of cooking surface patterns optimized for meat, fish and vegetables.
- F Air Control** When it comes to cooking with charcoal, controlling the flow of air is crucial. The variable hood vent enables heat and smoke control for charcoal and wood grilling.



“Besides the dual-fuel convenience, the bullet-proof construction, and the amazing heat output, the other great feature is the best rotisserie I have ever used..”

— Larry Olmsted, Forbes

Safe Operation

WARNING: When in use, portions of your grill get hot enough to cause severe burns. Children and pets should never be left alone or unattended in the area where the grill is being used. Never allow children to sit, stand or play on or around the grill.

IMPORTANT: Improper use or installation is dangerous. Because this grill produces intense heat, the risk of accidents or potential injuries is increased. Extreme care must be taken. Carefully follow all instructions, including the following:

- To reduce the risk of fire, burns or other injury, read this Use and Care Guide thoroughly. Begin by ensuring proper installation and servicing. Do not repair or replace any part of the grill yourself unless it is specifically recommended in this Use and Care Guide. All other service must be carried out by a qualified gas technician.
- Never allow children to operate the grill. Do not store items of interest to children in or around the grill.
- Do not heat unopened food containers in the grill. The build up of pressure resulting from the heat may cause the container to burst.
- Never lean on any part of the grill. When lighting the grill, always pay close attention to what you are doing. Make sure you are aware of which burner you are lighting and can see whether or not it is lit. Make sure you have ready access to the burner valves when you are lighting the burner. Make sure you are pushing in the burner valve to activate the ignition when you attempt to light the burner.
- When the burners are on or the grill is hot, do not touch the grilling surface, warming rack, any part of the grill's interior or any surface of areas surrounding the grilling surface. These areas become extremely hot and may cause severe burns. Likewise, do not touch any part of the grill hood or grilling drawer. Do not touch any surface of the cook box that can be accessed within the cabinet below the grill.
- The cabinet below the grill is not for storage. It is for service access and cleaning. Do not store combustible materials in the cabinet below the grill. Likewise, do not store items made with materials that might melt or otherwise be damaged by heat.
- Do not use any cleaner, including water, on a hot grill.
- Be sure all control knobs are in the OFF position and the grill is cool before using any aerosol cleaner on it or near it. The chemical used for aerosol propellant could ignite in the presence of heat.
- Always wait at least 24 hours after the last time the grill was hot before emptying the ash bin.
- Always use dry pot holders or gloves on hot surfaces or cooking tools: moist or damp pot holders or gloves may cause steam burns. Never use a towel or bulky cloth in place of pot holders. Do not let pot holders touch hot portions of the grill or allow them to get near the open flame.
- Do not operate the grill under an unprotected combustible construction. Use only in a well-ventilated area. The grill is for outdoor use only.

Safe Operation CONTINUED

- Do not obstruct any of the openings on the grill or otherwise obstruct the flow of combustion and ventilation air. Do not build the grill into any combustible structure that is closer than 6 inches from the sides and back.
- Keep all gas hoses away from the hot surfaces of the grill, including all external surfaces of the unit.
- Keep all electrical supply cords away from the hot surfaces of the grill, including all external surfaces of the unit.
- Ensure proper installation and servicing by following all instructions in this Use and Care Guide and any other instructions or markings provided with this product. Have your grill installed by a qualified technician. Have the installer show you where the gas supply shut-off valve is located and instruct you in its operation so that you can shut-off the gas to the grill.
- If you smell gas, there is likely a problem with the installation. If the connections are not perfectly sealed, you can have a small leak resulting in the faint smell of gas — even if the grill appears to be working properly. Close the gas supply shut-off valve and call a qualified technician to locate and resolve the leak.

SPIDER ALERT: Spiders and other insects are prone to nesting inside burners in outdoor cooking equipment. This can create a very dangerous condition where the gas flow is redirected and can create a fire behind the control panel. This will damage the grill and make it unusable. Frequent inspections and care are recommended. See the care section beginning on page 69.

California Proposition 65 Warning:

The burning of gas cooking fuel generates some by-products that are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate the grill according to this Use and Care Guide and ensure you provide good ventilation when cooking.

Important LP Tank Safety Information

A liquid propane cylinder should never be overfilled beyond the cylinder filling capacity. Overfilling may create a dangerous condition.

Overfilled tanks can build up excess pressure. The standard safety device on tanks is the safety relief valve. This valve vents propane gas vapors to relieve excess pressure. These vapors are combustible and can be ignited.

To avoid risk of fire or explosion, take the following safety precautions:

- Never replace the liquid propane regulator or hose with a different type than the model supplied.
- Never use a dented or rusty LP tank.
- Never connect the grill to anything other than the fuel source indicated on the serial plate. Factory conversion kits are available for switching fuel sources. Contact Kalamazoo Outdoor Gourmet or an authorized dealer for details. Conversion kit installation must be done by a qualified technician.
- The LP-gas cylinder must include a collar to protect the cylinder valve from damage.
- Ensure proper ventilation of the cylinder. The cylinder supply system must be arranged for vapor withdrawal.



DANGER:

- A. Do not store a spare LP-gas cylinder under or near this appliance;**
- B. Never fill the cylinder beyond 80 percent full; and**
- C. If instructions A and B are not followed exactly, a fire causing death or serious injury may occur.**

- The LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders, U.S. Department of Transportation (DOT) or the standard for *Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339*.
- When the grill is not in use, the gas must be turned off at the supply cylinder.
- The grill may be stored indoors, but only if the cylinder is disconnected and removed from the grill. An LP cylinder **MUST NEVER BE STORED INDOORS**.
- Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- The pressure regulator and hose assembly supplied with the grill must be used. Replacement pressure regulators and hose assemblies must be the type specified by Kalamazoo Outdoor Gourmet. For replacement parts, contact Kalamazoo Outdoor Gourmet customer service at 1.800.868.1699.



DANGER:

Do not route the gas supply hose or locate a propane cylinder in a way that may create a tripping hazard. Tripping over, or getting caught on, a gas supply hose may tip the grill over or damage the hose, creating serious risk of injury and fire.

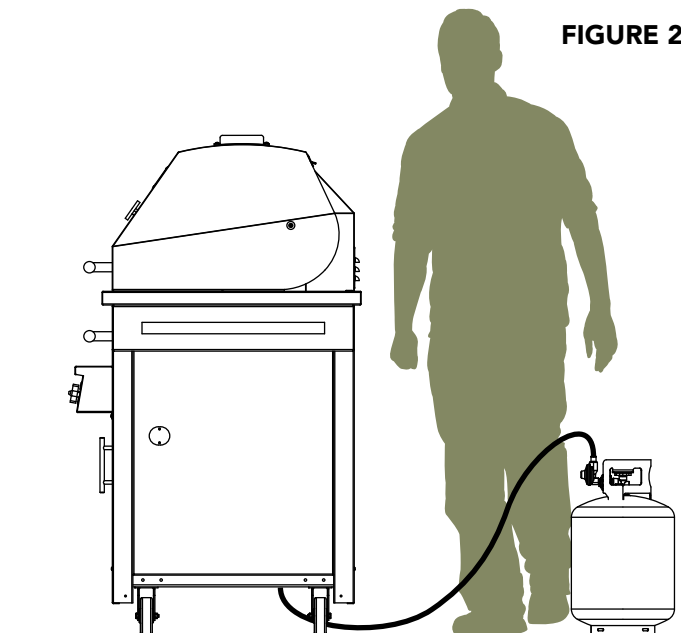


FIGURE 2

Liquid Propane Gas Requirements (30-Pound Cylinder)

Verify the type of gas your grill has been configured for by the factory by checking the serial tag inside the door of the grill cabinet. Grills configured for liquid propane (LP) gas are orificed differently than grills configured for natural gas (NG). Grills configured for use with 30-pound LP cylinders (Type 1) are shipped with a dual-stage LP regulator hose assembly attached.

Connection: LP regulator hose assembly (included) connects to the grill via 0.5" NPT male with a 0.375" flare adapter (included).

Operating Pressure: 11.0" W.C. (cooktop burners) and 8.0" W.C. (all other burners via additional regulator installed inside grill).

To connect the LP regulator hose assembly to the LP tank, first make sure the main valve on the tank is completely closed. Make sure also that all control valves on the front of the grill are OFF.

Thread the regulator inlet over the tank valve. Use care to ensure proper alignment of the threaded coupler and avoid cross-threading or damaging the coupler. Turn the green coupler clockwise until tightened up, but do not over-tighten.

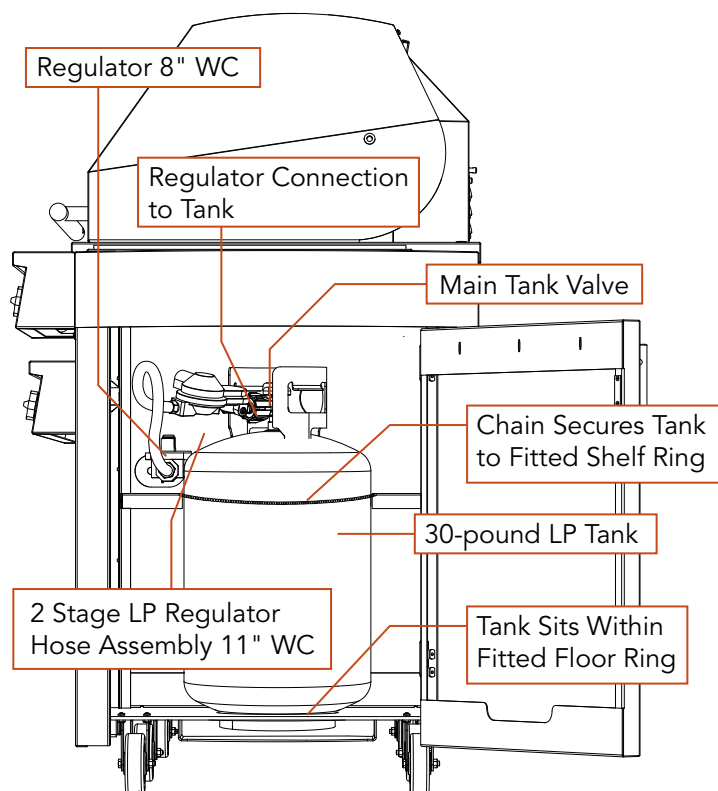
IMPORTANT: Always close the main valve on the tank before disconnecting or transporting the tank.

IMPORTANT: After connecting a fresh LP tank, you may need to purge air from the system. Before lighting, open the main valve on the tank. Turn the control valves on the grill to the HIGH position for about 15 seconds to purge air from the system. Turn the control valves on the grill OFF and wait 5 minutes for any gas to clear. Finally, continue with the normal lighting procedure.

The installation must conform with local codes. In the absence of local codes, the installation must conform with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54; Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; Natural Gas and Propane Installation Code, CSA B149.1; or Propane Storage and Handling, CSA B149.2.*

Cylinder Requirements: Never use a dented or rusty LP tank. Never use a cylinder with a damaged valve. Always check for leaks after connecting an LP tank.

FIGURE 3



Natural Gas Requirements

Verify the type of gas your grill has been configured for by the factory by checking the serial tag inside the door of the grill cabinet. Grills configured for natural gas (NG) are orificed differently than grills configured for liquid propane (LP) gas. Grills configured for use with natural gas are shipped with a gray hose with a quick-connect fitting.

Connection: Quick-connect hose assembly (included) connects to the grill via 0.5" NPT male with a 0.375" flare adapter (included).

Input Pressure: 7.0" W.C.

Operating Pressure: 7.0" W.C. (cooktop burners) and 3.5" W.C. (all other burners via additional regulator installed inside grill).

IMPORTANT: Always close gas supply shut-off valve before disconnecting the grill gas supply hose.

IMPORTANT: An installer-supplied safety shut-off valve **MUST** be installed on the natural gas supply line for the grill. The valve should be easily accessed and located between 3 and 20 feet away from the grill.

All gas connections should be made by a qualified technician. The installation and all installer-supplied parts must conform to local codes. In the absence of local codes, the installation and all parts should conform to the *National Fuel Gas Code, ANSI Z223.1/ NFPA 54* or *Natural Gas and Propane Installation Code, CSA B149.1*.

All pipe sealants must be an approved type.

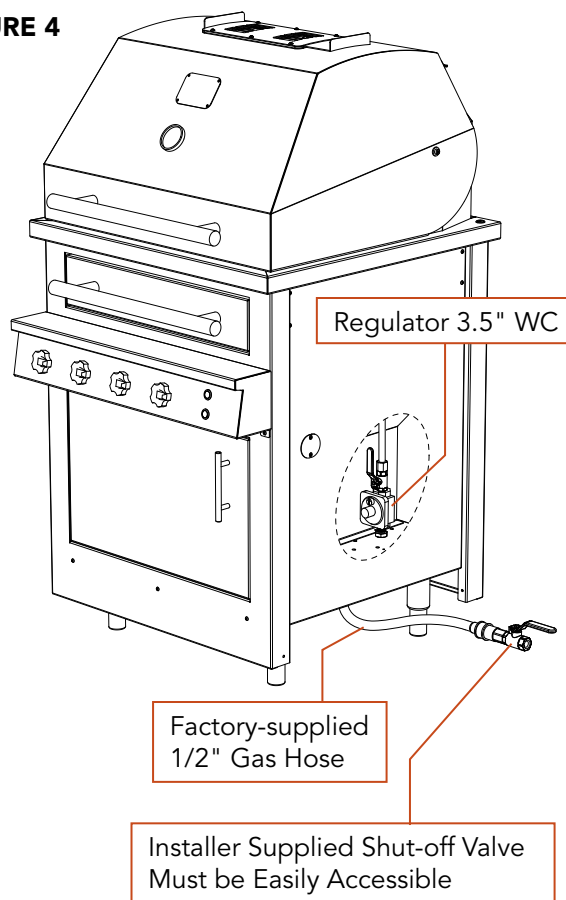
Grill BTUs: See serial tag.

IMPORTANT: Diameter and length of the gas supply pipe may limit the pressure and BTU delivery of gas to the grill. The installer must ensure proper delivery to the grill or it will not operate properly.

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 psi (3.5 kPa).

During any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa), the appliance must be isolated from the system by closing its individual manual shut-off valve.

FIGURE 4



Bulk Supply Liquid Propane Gas Requirements

Verify the type of gas your grill has been configured for by the factory by checking the serial tag inside the door of the grill cabinet. Grills configured for liquid propane (LP) gas are orificed differently than grills configured for natural gas (NG). Grills configured for use with a bulk LP supply are shipped with a gray hose with a quick-connect fitting.

Connection: Quick-connect hose assembly (included) connects to the grill via 0.5" NPT male with a 0.375" flare adapter (included).

Input Pressure: 11.0" W.C.

Operating Pressure: 11.0" W.C. (cooktop burners) and 8.0" W.C. (all other burners via additional regulator installed inside grill).

A step down regulator MUST be used on an LP house system to reduce the pressure down to 11.0" W.C. for the grill.

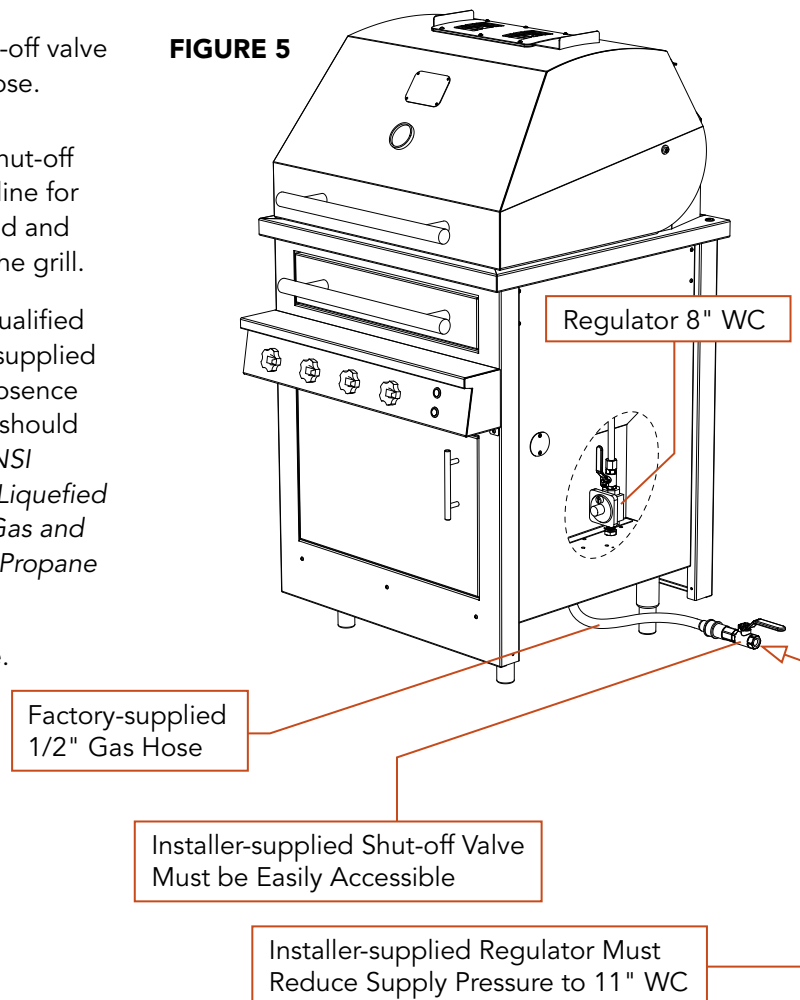
IMPORTANT: Always close gas supply shut-off valve before disconnecting the grill gas supply hose.

IMPORTANT: An installer-supplied safety shut-off valve MUST be installed on the gas supply line for the grill. The valve should be easily accessed and located between 3 and 20 feet away from the grill.

All gas connections should be made by a qualified technician. The installation and all installer-supplied parts must conform to local codes. In the absence of local codes, the installation and all parts should conform to the *National Fuel Gas Code, ANSI Z223.1/NFPA 54; Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; Natural Gas and Propane Installation Code, CSA B149.1; or Propane Storage and Handling, CSA B149.2.*

All pipe sealants must be an approved type.

FIGURE 5



Leak Testing

Although gas connections on the grill are leak tested at the factory prior to shipment, a complete test must be performed after installation due to possible mishandling during shipping or installation.

Periodic checks are also recommended. Immediately check for leaks if you smell gas.

Never use an open flame to look for leaks.

Before Testing: Extinguish all open flames. Do not smoke.

You will need a spray bottle, a brush or a rag. For LP units using a 30-pound cylinder, a full cylinder should be used.

IMPORTANT: Homeowners should only check for leaks on the gas connections that are external to the grill. If the valves or other internal connections need to be checked, please call a qualified technician or Kalamazoo Outdoor Gourmet customer service at 1.800.868.1699.

To Conduct the Test:

Make a soap solution of one part liquid dish soap and one part water.

Make sure all grill control valves are in the OFF position. Turn the gas supply ON. Use a spray bottle, brush or rag to apply the mild soap solution to all connections from the supply line or LP cylinder to the connection on the grill. Check all connections. Soap bubbles will appear at any connections with a leak. Turn OFF the gas supply and tighten any leaky connections. Recheck, applying more mild soap solution.

IMPORTANT: Do not use the grill until all connections have been checked and do not leak.

Electrical Connection

The grill requires AC power for the control panel lighting and rotisserie motor functionality. It must be connected with an outdoor-rated, grounded electric extension cord.

The grill, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1.

See additional electrical precautions on page 76.

Grill Location

The Kalamazoo Hybrid Fire Grill is designed for easy placement on an outdoor patio or deck. It is recommended that the grill be placed on a non-combustible surface.

Choosing a Location: Important considerations for grill placement include exposure to wind, proximity to foot traffic and areas where people congregate and access to the gas supply.

Do not place the grill in a location where the hood opening is likely to be exposed to strong wind.

Do not place the grill where it is likely to be bumped into or inadvertently touched by passers by. It is recommended that the countertop or other surface extend 9 inches beyond the sides and back of the grill as a safety clearance to protect people from injury.

Do not place the grill on a surface that is unable to safely support the weight of the grill or may cause it to be unstable.

Never place the grill where the gas hose creates a safety hazard (see Figure 2). Tripping over an exposed gas hose may create a gas leak or create other serious safety hazards.

Never locate the grill in a building, breezeway, shed or other such enclosed areas.

The grill is not intended to be installed in or on a boat or recreational vehicle.

REQUIRED CLEARANCES

***IMPORTANT:** Do not build the grill into a combustible enclosure. Maintain at least 6 inches of clearance between the sides and back of the grill and any combustible surface, or use an insulating surround provided by Kalamazoo Outdoor Gourmet. NEVER place the grill underneath an overhead combustible structure or surface.*

For ease of use and safe operation, it is recommended the grill be placed on a level surface.

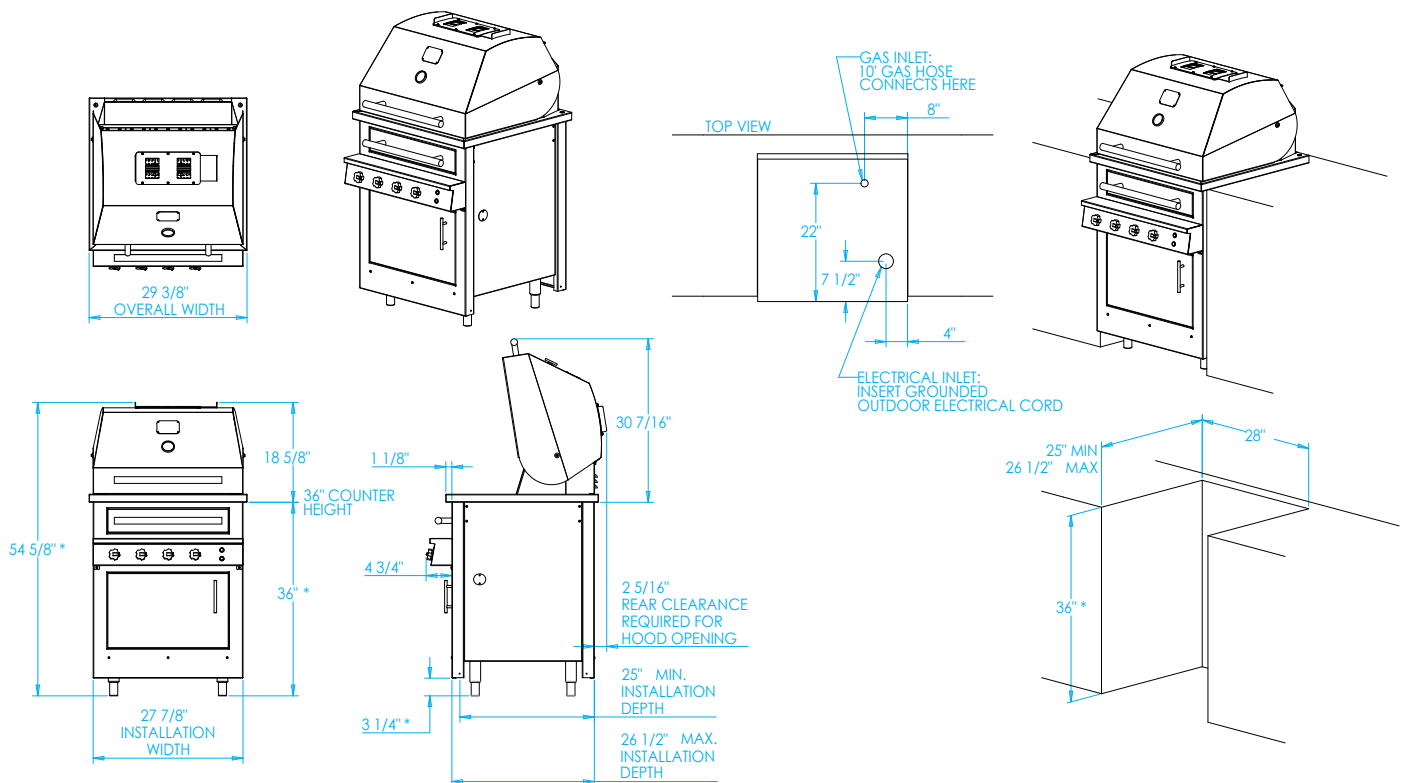
Built-in Grill Dimensions



K500HB Hybrid Fire Built-in Grill

K500HB

- 506 square inches of primary grilling area
- Two cast brass burners, 27,500 BTUs each (24,000 LP)
- 23" x 22" primary grilling surface
- 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 cleaning
- Single Hybrid Fire Grilling System drawer
- Stainless steel leveling legs
- 73,000 total BTUs (66,000 LP)
- 2 amps



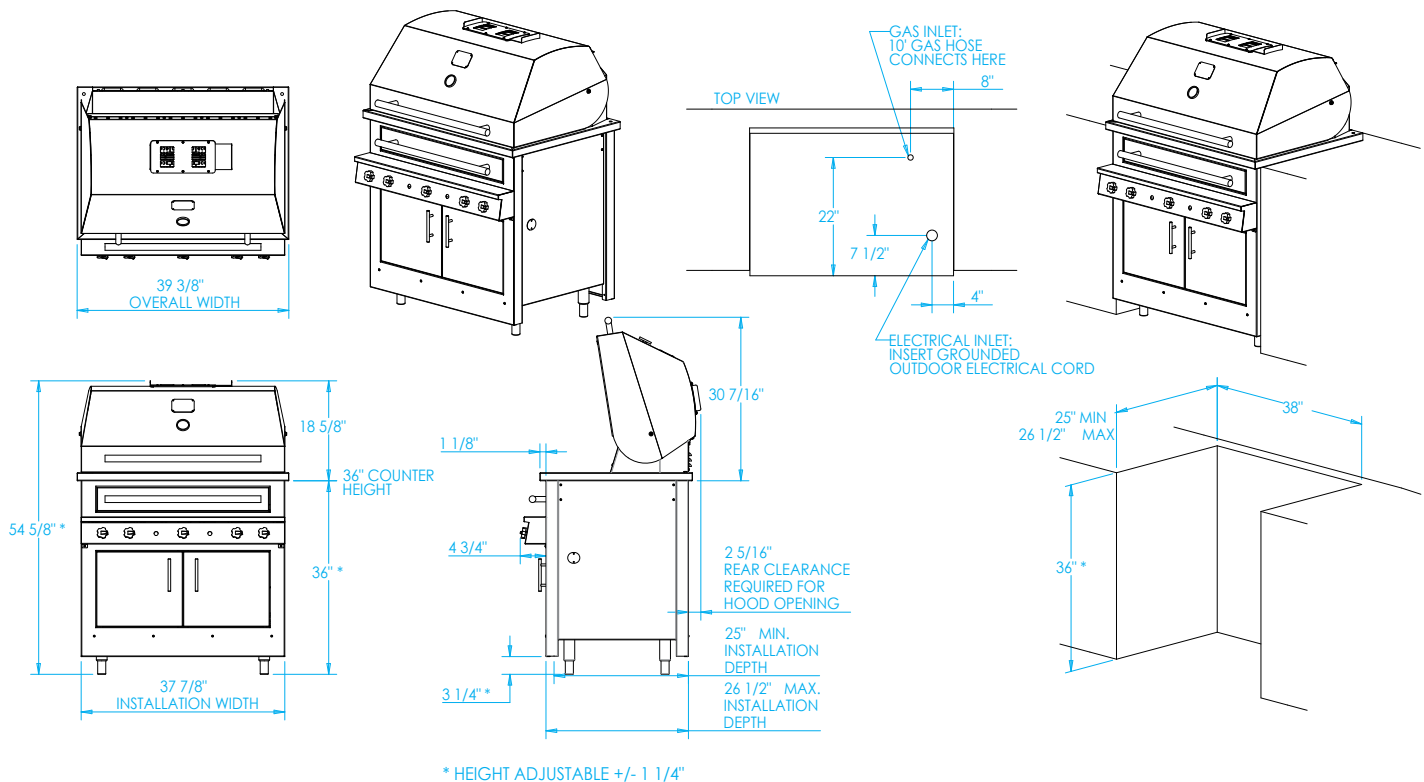
* HEIGHT ADJUSTABLE +/- 1 1/4"



K750HB Hybrid Fire Built-in Grill

K750HB

- 726 square inches of primary grilling area
- Three cast brass burners, 27,500 BTUs each (24,000 LP)
- 33" x 22" primary grilling surface
- 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 cleaning
- Single Hybrid Fire Grilling System drawer
- Stainless steel leveling legs
- 107,000 total BTUs (98,000 LP)
- 2 amps

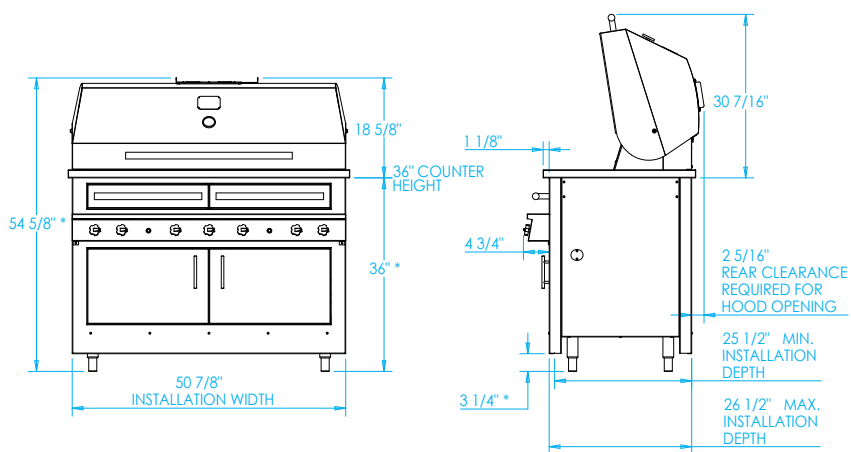
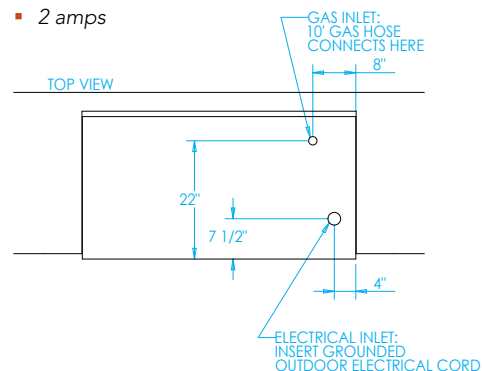
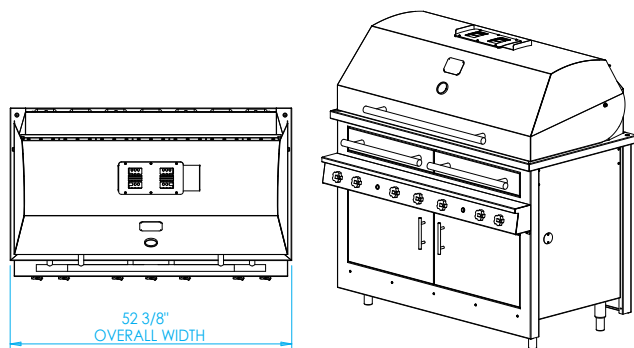




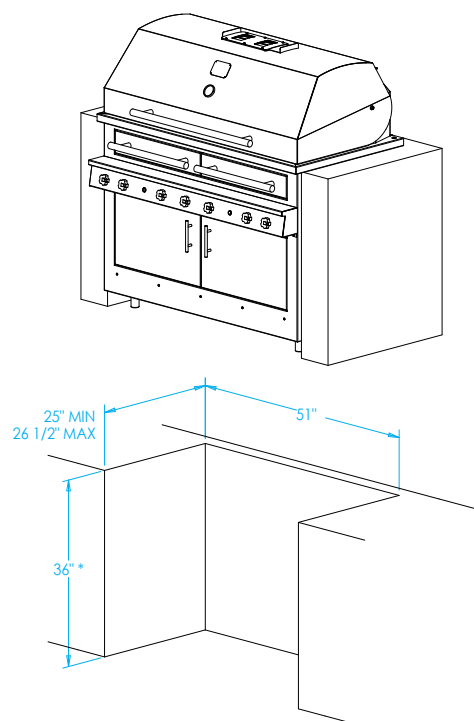
K1000HB Hybrid Fire Built-in Grill

K1000HB

- 1,012 square inches of primary grilling area
- Four cast brass burners, 27,500 BTUs each (24,000 LP)
- 46" x 22" primary grilling surface
- 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 cleaning
- Side-by-side Hybrid Fire Grilling System drawers
- Stainless steel leveling legs
- 142,000 total BTUs (129,000 LP)
- 2 amps



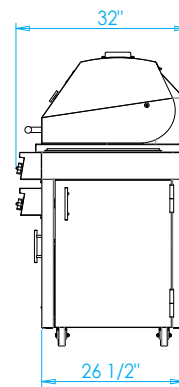
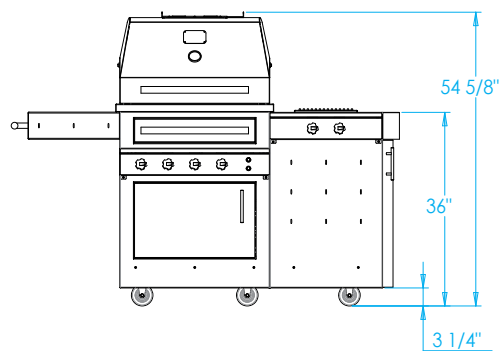
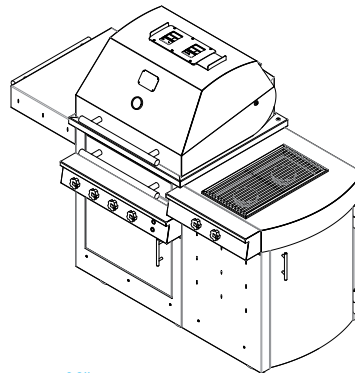
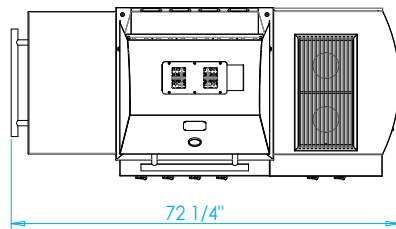
* HEIGHT ADJUSTABLE +/- 1 1/4"



Freestanding Grill Dimensions

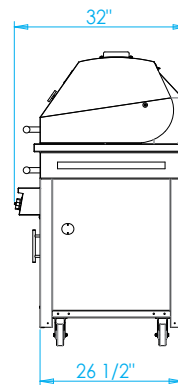
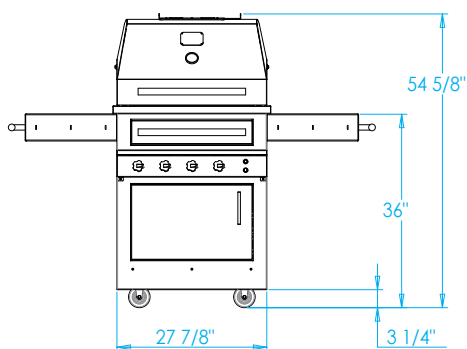
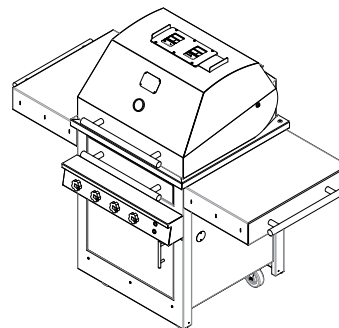
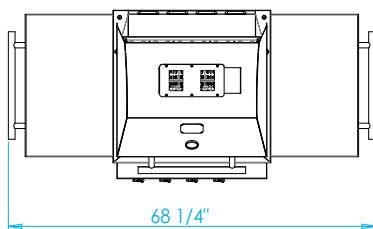
K500HS Hybrid Fire Freestanding Grill

K500HS



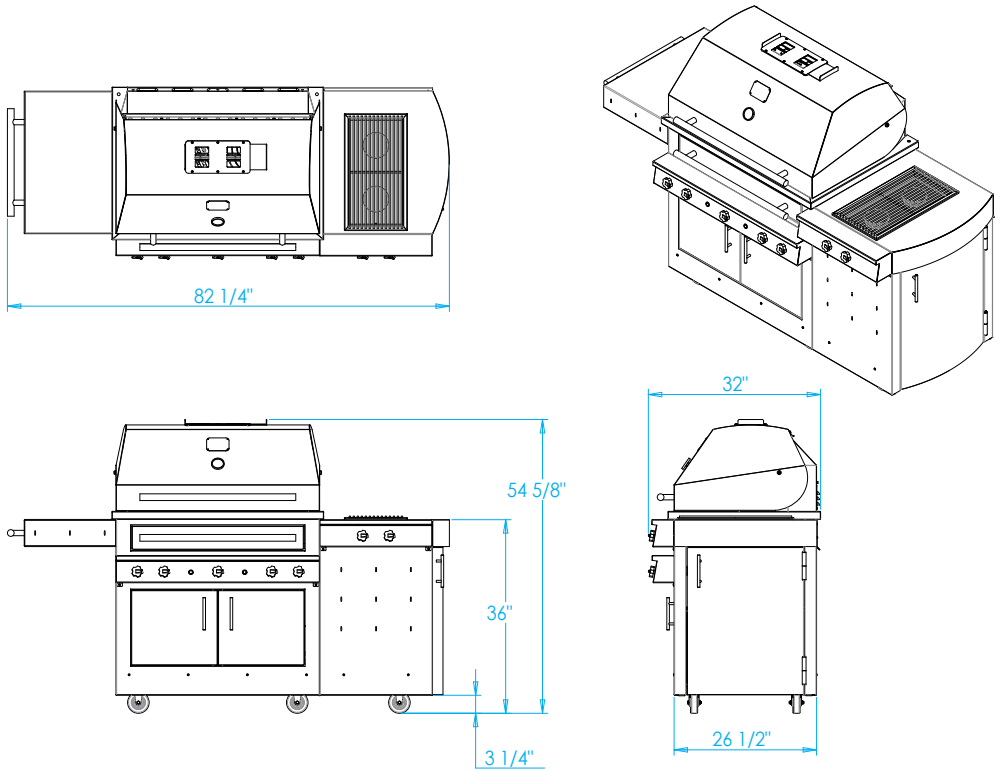
K500HT Hybrid Fire Freestanding Grill

K500HT



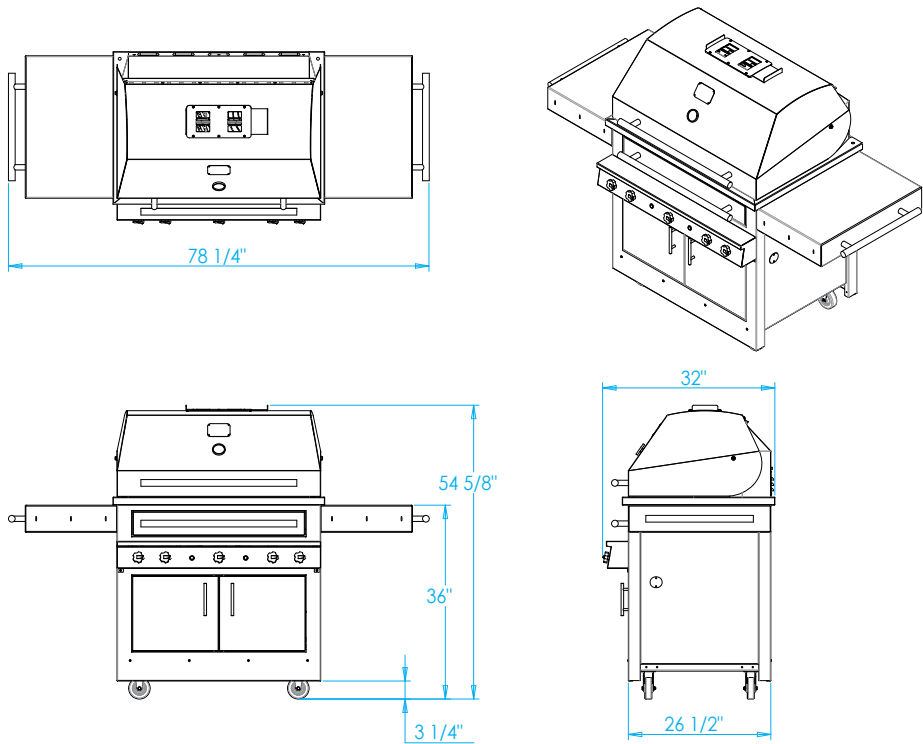
K750HS Hybrid Fire Freestanding Grill

K750HS



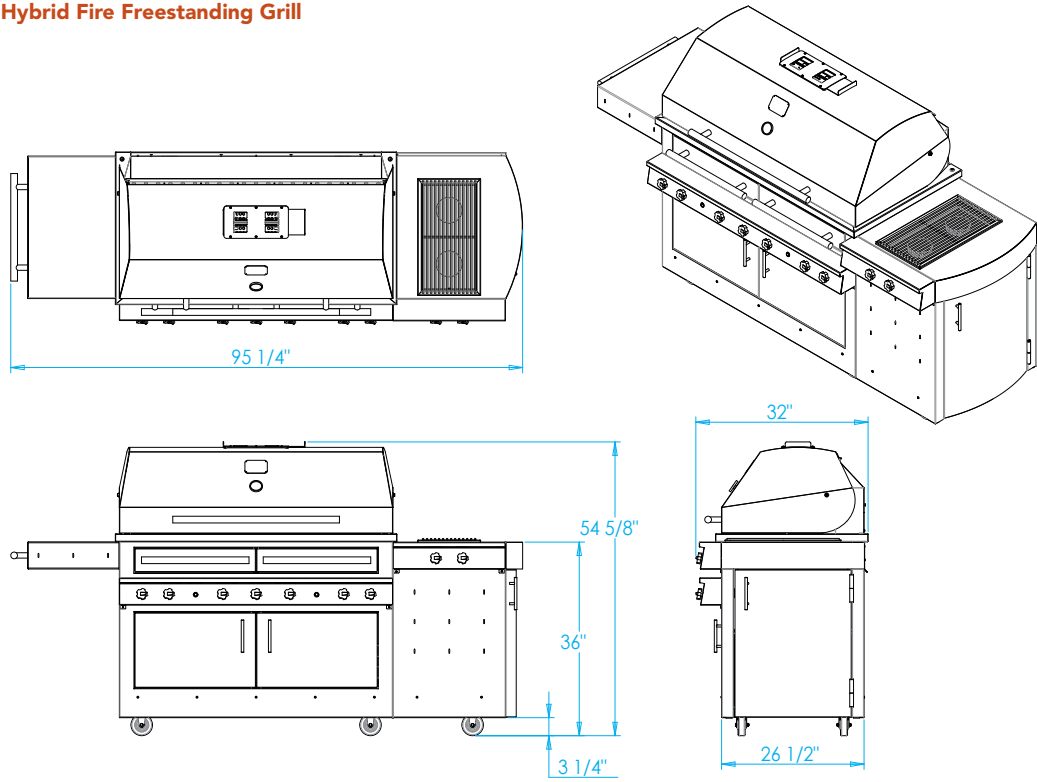
K750HT Hybrid Fire Freestanding Grill

K750HT



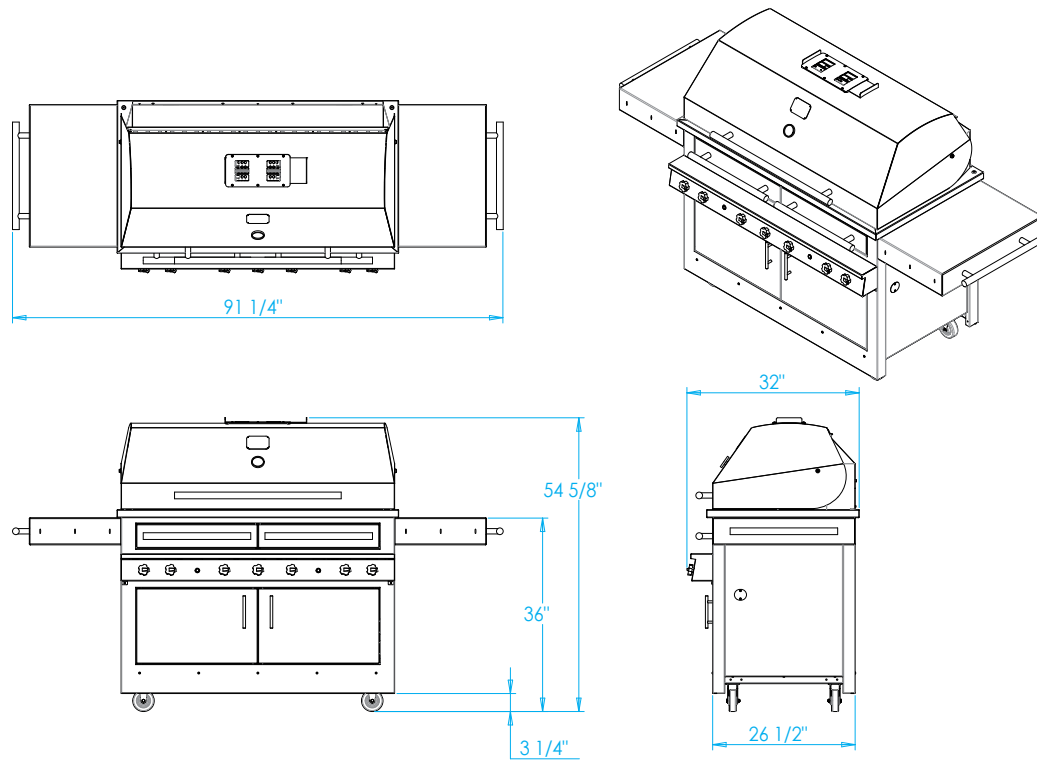
K1000HS Hybrid Fire Freestanding Grill

K1000HS



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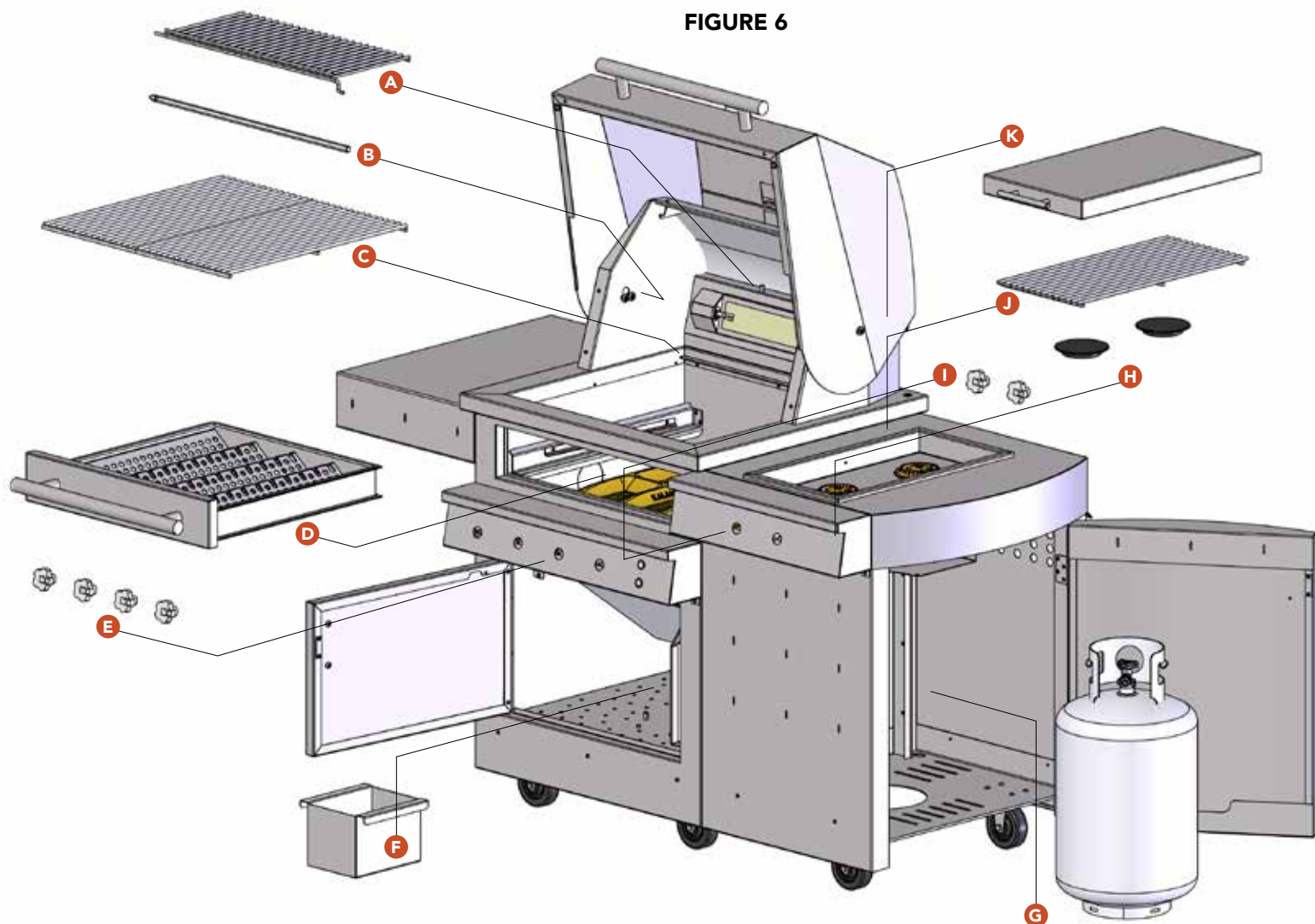


Initial Assembly

Your Hybrid Fire Grill does not require any major assembly, but some pieces are wrapped individually to prevent shipping damage.

- A.** Place the warming rack above the rotisserie burner(s). The end with the dog leg bend should be toward the front right side of the grill.
- B.** See page 23 for rotisserie rod installation instructions.
- C.** Place the primary cooking grates in the grill.
- D.** Insert the Hybrid Fire Grilling Drawer.
- E.** If not already on the unit, mount the CONTROL KNOBS on the valve posts.
- F.** Place the ash bin in the cabinet, seated between the posts mounted in the floor.
WARNING: Never touch or empty the ash bin when the grill is hot. Always wait at least 24 hours before emptying the ash bin.
- G.** Place the LP cylinder (HS LP models only) in the side cabinet and secure with the chain.
- H.** Place the cooktop burner diffusion caps on the cooktop burners.
- I.** If not already on the unit, mount the cooktop CONTROL KNOBS on the valve posts.
- J.** Place the cooktop burner grid on the cooktop burner tray.
- K.** Place the cooktop cover over the cooktop.

FIGURE 6



Get to Know Your Grill

FIGURE 7

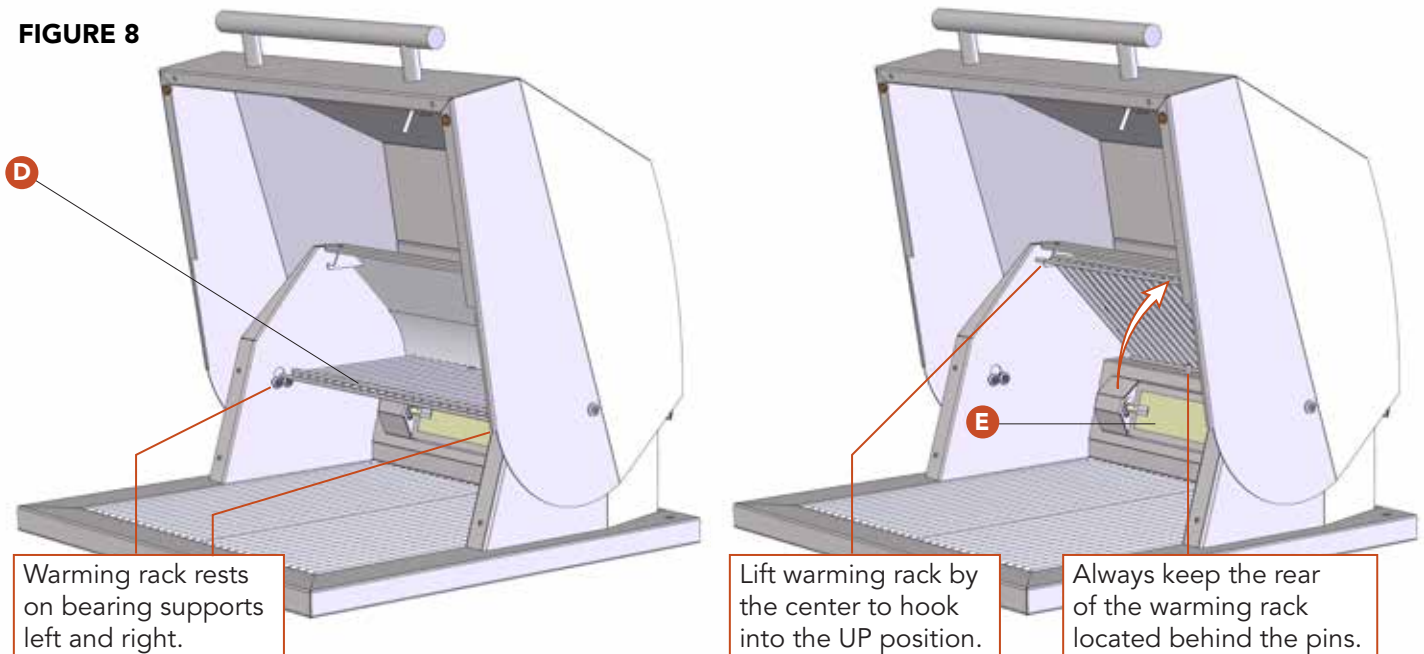
- A. Hood Vent:** Adjusts air flow for charcoal and wood cooking. Wear a protective grilling glove to operate the hood vent as it can become quite hot.
- B. Hood Thermometer:** Measures the air temperature inside the grill's cook box. The cooking surface temperature is typically greater than the temperature of the air as read by the hood thermometer.
- C. Grill Hood:** Always open grill hood before lighting the grill. *Keep grill hood open when starting a charcoal or wood fire and when the hood thermometer temperature reads greater than 750°F.*



IMPORTANT: To avoid collecting excessive rain water, keep the hood vent closed when the grill is not in use.

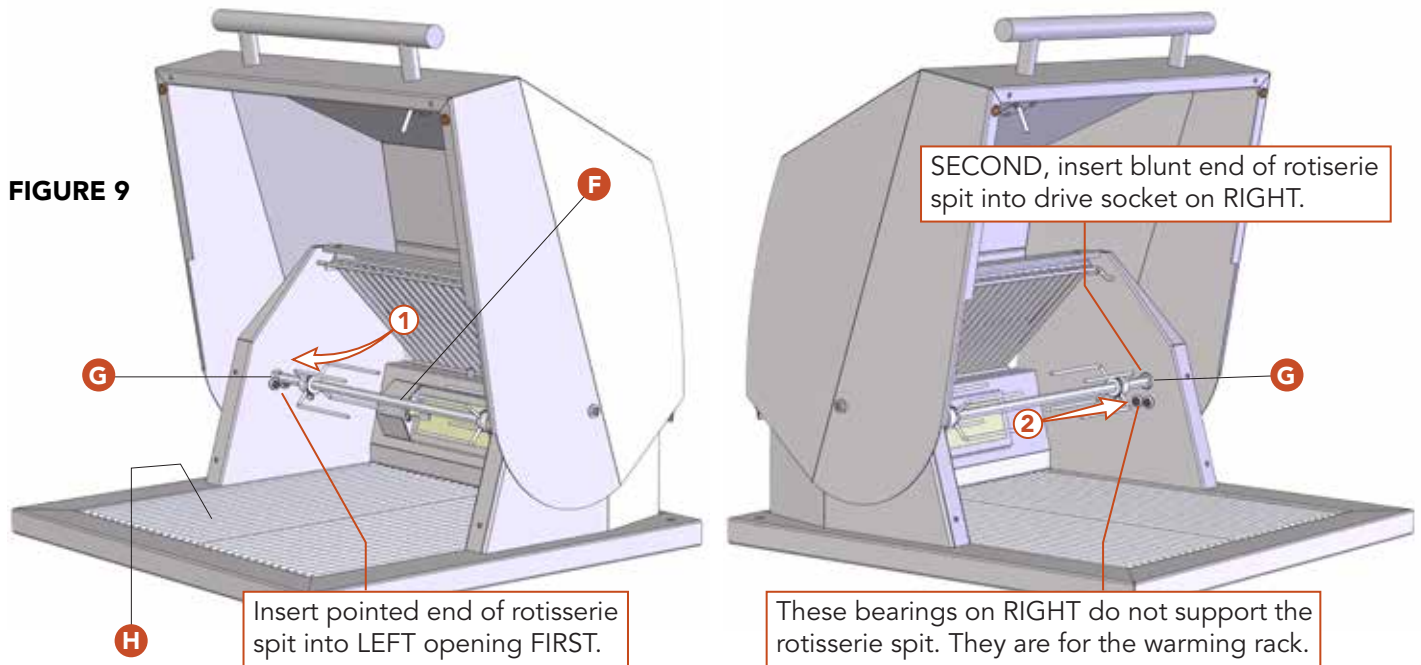
- D. Warming Rack:** The warming rack can be used for warming food or for cooking food more slowly than on the primary cooking surface. The warming rack flips up out of the way for using the rotisserie system. *Do not operate the rotisserie burner(s) while the warming rack is in the down position.*

FIGURE 8



- E. Rotisserie Burner(s):** Infrared burners for optional use with rotisserie spit system. Rotisserie cooking can be done using heat from the rotisserie burner(s) OR heat from below. *NEVER operate rotisserie burner(s) at the same time as the main burners or other heat source below.*

- F. Rotisserie Spit and Forks:** Use for rotisserie cooking. Always balance the food on the spit as well as possible by centering its weight around the spit. Secure the food tightly with the rotisserie forks and tighten the thumb screws well. Butchers twine may be used in addition to the rotisserie forks to hold rolled roasts securely. Always wear gloves and use caution when handling a hot rotisserie spit. Beware of the sharp point on the rotisserie spit. Keep the rotisserie spit away from children when hot and when not in use.
- G. Rotisserie Spit Mounts:** The rotisserie motor uses an indirect chain drive system to rotate the rotisserie spit. The spit inserts first through the opening on the LEFT and then backs into the drive socket on the RIGHT. The pointed end of the rotisserie spit rod should always point to the LEFT.



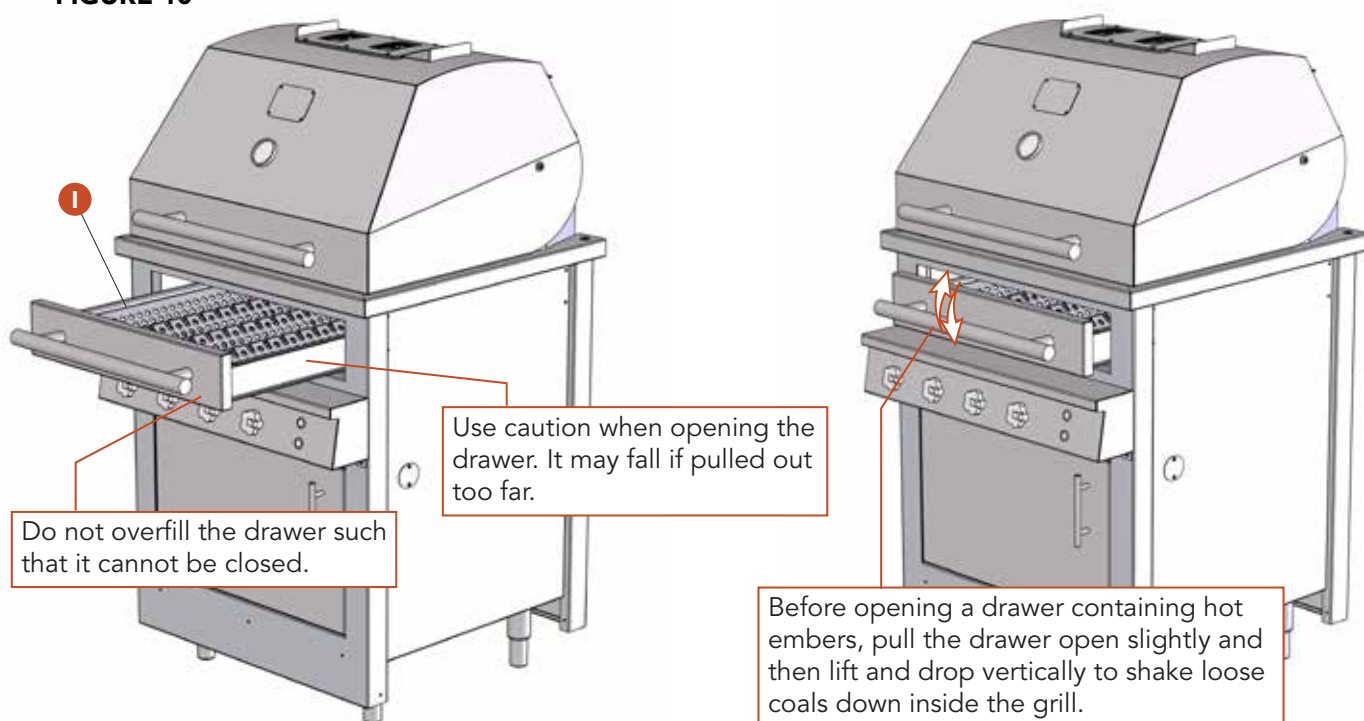
- H. Primary Cooking Surfaces:** The standard grill grates are crafted from heavy stainless steel rod. Optional laser-cut cooking surfaces are available in a variety of specialized cooking patterns.

- I. Hybrid Fire Grilling Drawer:** When empty, the special patterns and angles in the Hybrid Fire Grilling Drawer diffuse the main burner heat for gas-fired grilling. Add charcoal and/or wood to the drawer for grilling with solid fuel.

IMPORTANT: Never over-fill the drawer to the point where it cannot be opened and closed. *Over filling the drawer can create a fire so hot that it may be dangerous or may damage your grill.* If the solid fuel does not fit through the drawer opening to close the drawer, it is too large to be used or the drawer is too full.

IMPORTANT: Before opening a drawer containing hot embers, pull the drawer open slightly (about 1 inch) just until the drawer front is clear of the face of the drawer opening. Lift the drawer up by the handle and then release to drop the drawer and shake embers loose down inside the grill. Repeat several times before opening the drawer any further.

FIGURE 10

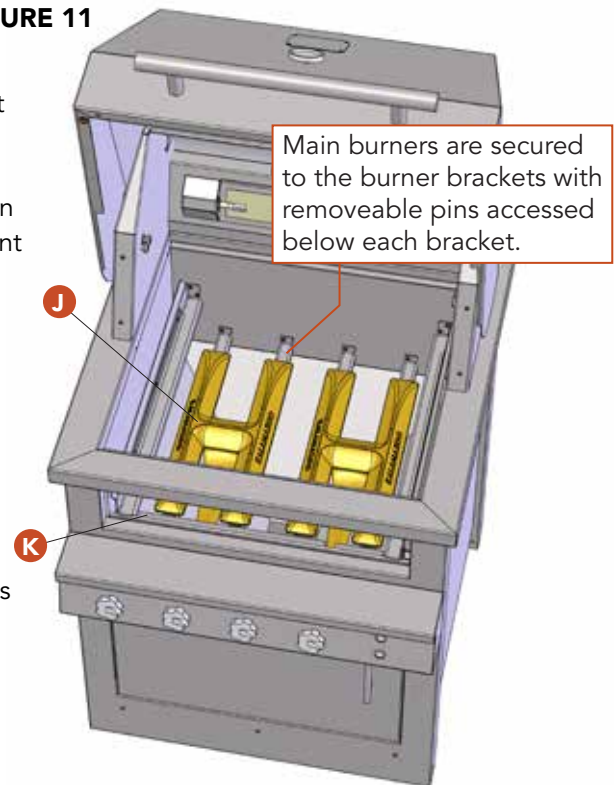
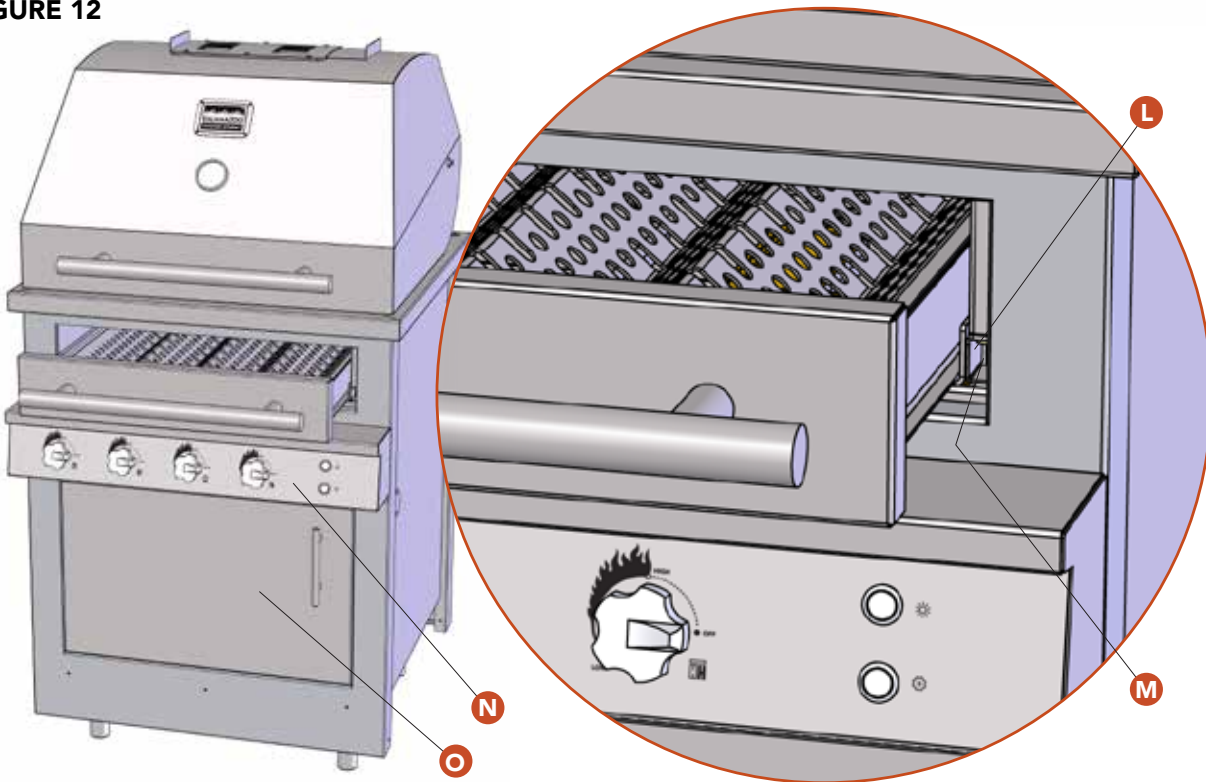


Use caution when opening the Hybrid Fire Grilling Drawer. It is possible to pull it all the way out of the grill, and there is no stop mechanism to prevent it from coming all the way out.

Always use caution when opening a Hybrid Fire Grilling Drawer containing live embers. Embers may fall through the perforations. Never touch any part of the drawer other than the handle if the grill is, or has recently been, hot.

FIGURE 11

- J. Main Burners:** These cast brass burners provide the primary heat for the grill. Located below the Hybrid Fire Grilling Drawer, they can also be used to start a charcoal and/or wood fire. The main burners do not have their own individual ignition points. The main burners are started by the ignition burner that runs across the front of the grill.
- K. Ignition Burner (not visible in drawing):** Crosses the front of all main burners. The flame from the ignition burner lights the main burners of the grill.
- L. Ignition Burner Flash Tube:** This tube is engineered to protect the electronic ignition coil and provide for convenient manual ignition. Open the Hybrid Fire Grilling Drawer a few inches to access the flash tube.
- M. Ignition Burner Ignition Coil:** The coil inside the flash tube glows hot to ignite the ignition burner gas that collects in the ignition burner flash tube. You can see the glow of the coil from the front of the flash tube. Never touch the coil or other parts of the ignition probe or you may damage the ignition system.

**FIGURE 12**

- N. Main Control Panel:** See the following section on grill controls.
- O. Access Doors:** The cabinet below the grill is not for storage. This space contains the cleanout pan and the electrical system for the grill. *Never store combustible materials inside this cabinet or any items that may be damaged by heat.* The rotisserie spit and forks may be stored inside the cabinet. *Never attempt to store a LP cylinder underneath the grill.*

FIGURE 13**P. Main Ignition System Battery Box:**

The primary electronic ignition system uses a battery backup when AC power is not available. The batteries are contained inside this box.

Q. Electrical System Power Cord:

This cord connects the primary power for the ignition system as well as the power for the rotisserie motor and control panel lighting. Use a customer-supplied single-outlet outdoor-rated extension cord to connect this short cord provided by Kalamazoo Outdoor Gourmet to an outdoor-rated GFI outlet. The customer-supplied cord should be fed up through the hole in the floor pan of the grill that is protected by a rubber grommet.

R. Cooktop Cover: *Never operate the cooktop burners with this cover in place.* Stow the cover in the side door when using the cooktop burners (see Figure 15). Cover the burners when not in use.

S. Cooktop Control Panel: See the following section on grill controls.

T. Cooktop Grate: Supports pots and pans above the cooktop burners. Do not cover the entire grate with a griddle or otherwise block airflow above the burners.

U. Cooktop Burners: The cooktop burners are made from machined brass with enameled cast iron diffusion caps. The diffusion caps sit loosely on top of the machined brass pieces. The caps must be in place on top of the brass cooktop burners before the burners can be used.

V. Cooktop Ignition Battery Boxes: The cooktop electronic ignition system uses battery power. The battery is contained inside this module, which can be accessed from inside the cooktop cabinet on the right side of the grill.

W. Side Cabinet Door: Access the LP cylinder by opening the side cabinet door. Stow the cooktop cover in the door when using the cooktop burners. Always position the top of the cover toward the door to avoid scratching the cover. Insert one handle up into the top opening of the door. Swing the bottom handle through the notch in the bottom of the door and lower the cover down to rest inside the door.

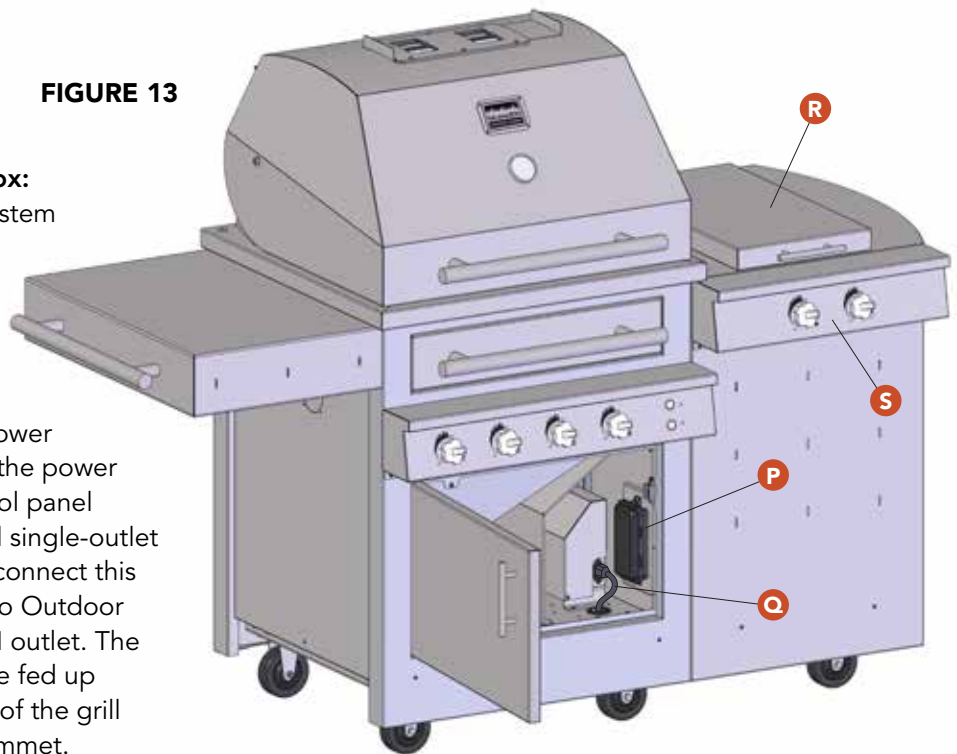
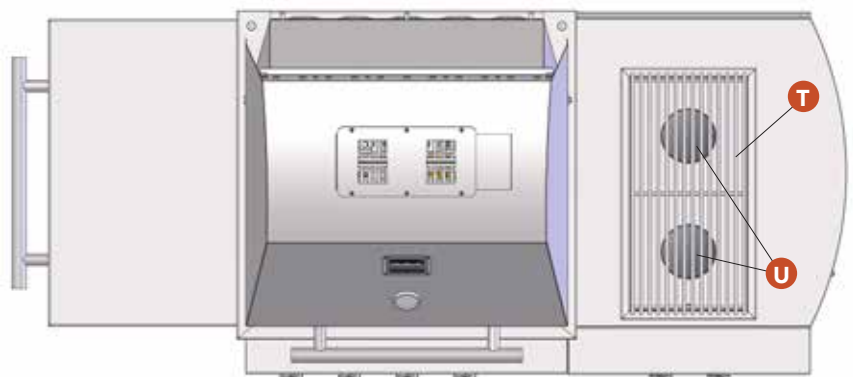
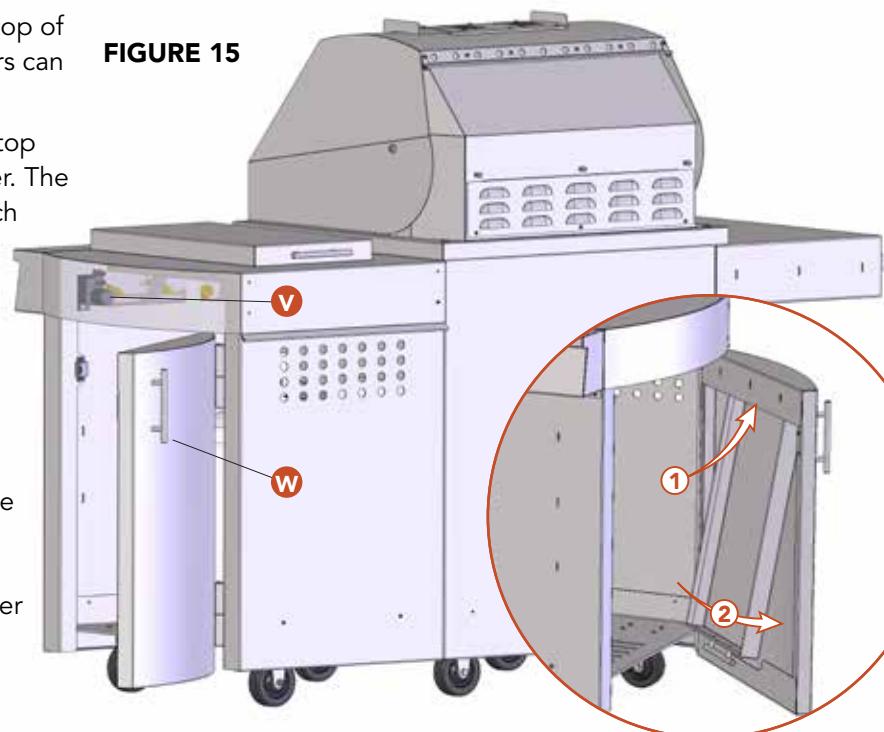
**FIGURE 14****FIGURE 15**

FIGURE 16

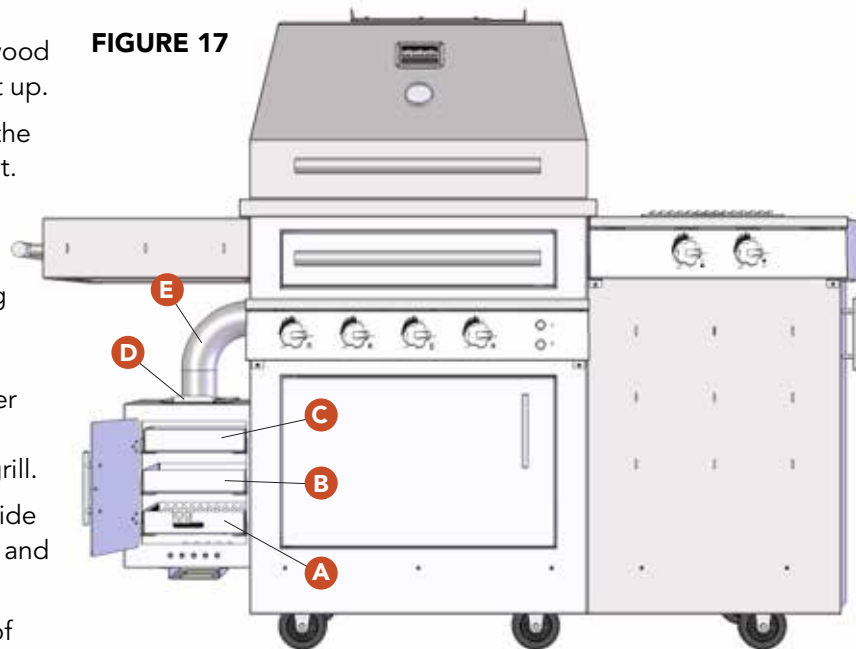
- X. Hood Assist Springs:** Kalamazoo grill hoods are built much heavier than the hoods on other grills in order to deliver years of service and endure the heat of charcoal and wood fires. Please note, despite the heavy-gauge material and welded structure, it is still recommended that the hood remain open any time the hood thermometer is registering temperatures in excess of 750°F.

Heavy hood springs (see Figure 16:A) are installed vertically inside the base of the grill to assist in opening the hood. Each grill size uses springs of a different tension, optimized to the weight of the hood. The springs are connected to the hood via a stainless steel cable (see Figure 16:B). In some cases, the cables may become worn from frequent use, but they are easily replaced.

- Y. Optional Offset Smoker Box:** You can enhance the smoking capabilities of a Kalamazoo freestanding Hybrid Fire Grill with the addition of the factory-installed offset smoker box. The smoker box (see Figure 17) mounts to the side of a freestanding grill with the chimney (see Figure 17:E) channeling smoke into the main grill chamber.

Typical usage is as follows:

1. Light a charcoal fire in the charcoal tray (see Figure 17:A) using the electric starter with the tray placed in the bottom slot of the smoker box. Wait for the fire to subside (coals ashed over and glowing with little visible flame).
2. Place wet and/or dry wood chips in the wood chip tray (see Figure 17:B) in the next slot up.
3. Optionally place liquid of your choice in the water tray (see Figure 17:C) in the top slot.
4. Using leather insulated gloves, close and latch the door.
5. Close the flue (see Figure 17:D) by sliding it all the way backwards to snuff the fire. Once snuffed, smoke will billow out the openings of the smoker box. Using leather insulated gloves, open the flue to direct smoke into the cooking chamber of the grill.
6. Place food on the main cooking grate inside the grill to smoke. Keep the hood closed and adjust the hood vent as needed.
7. Maintain smoke by adding a few pieces of charcoal at a time, refreshing the wet wood chips and re-snuffing the fire as needed.

FIGURE 17

Grill Controls

FIGURE 18

- A. Ignition Burner Control:** Controls the flame on the ignition burner which is used to start the main burners. The electronic ignition for the ignition burner is activated by pressing in the ignition burner control knob.



- B. Main Burner Controls:** Controls the height of the flame on the main burners. The main burners are ignited by the ignition burner.



- C. Rotisserie Burner Control(s):** Controls the flame on the rotisserie burner(s). The electronic ignition for the rotisserie burner(s) is activated by pressing in the rotisserie burner control knob(s).



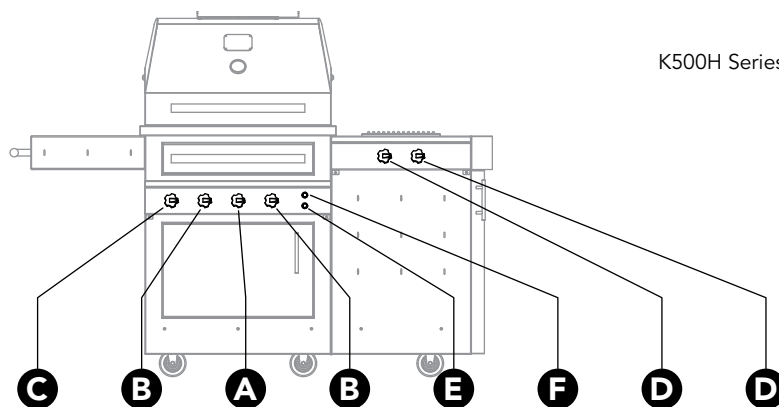
- D. Cooktop Burner Controls:** Controls the flame on the cooktop burner. The electronic ignition for the cooktop burners is activated by pressing in the cooktop burner control knob(s).



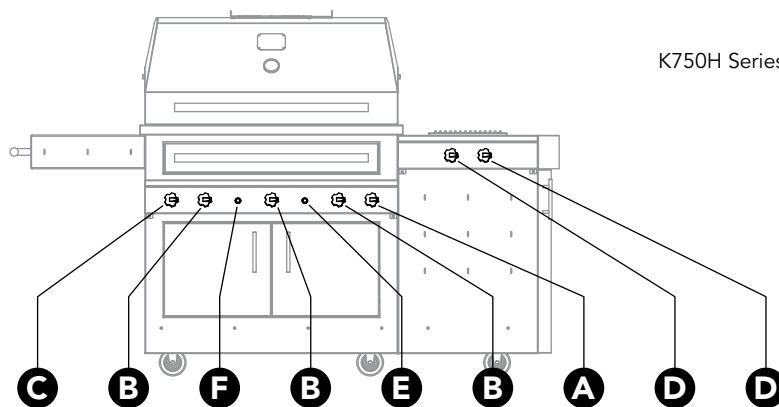
- E. Rotisserie Motor On/Off Switch:** Activates the rotisserie motor. Requires grill to be plugged into an outdoor GFI outlet (120V).



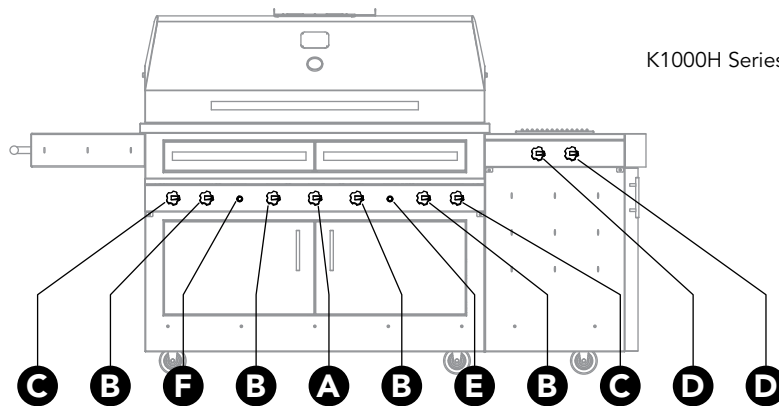
- F. Control Panel Lighting On/Off Switch:** Activates ambient LED lighting. Requires grill to be plugged into an outdoor GFI outlet (120V).



K500H Series



K750H Series



K1000H Series

An Important Note About LP Cylinders

Kalamazoo strongly recommends connecting our grills to a bulk fuel supply (either bulk liquid propane or a natural gas connection). The BTU rating of our high performance equipment means that a standard 20-pound liquid propane cylinder cannot supply enough gas. Gas appliance design and safety standards do not allow us to configure these grills to operate off dual cylinders or to supply customers with a cylinder larger than 30 pounds.

We provide a 30-pound cylinder for those customers who cannot connect their grill to a bulk fuel supply. In testing, a full cylinder effectively supplies a Kalamazoo grill with three primary burners on HIGH for approximately 3 hours before the safety check valve causes the grill to stop operating.

What is a safety check valve?

Liquid propane cylinders feature a safety device intended to prevent gas from unintentionally flowing from the cylinder. The device senses the pressure differential related to the flow of gas from the cylinder.

Why does the safety check valve shut down the grill?

When liquid propane is converted from a liquid in the cylinder to a gas to supply the grill, heat is required for the change. This heat is drawn from the cylinder itself. The more BTUs needed by a grill, the more heat needed. A 100 pound liquid propane cylinder can easily handle this exchange because of the increased surface area. A 20 pound liquid propane cylinder cannot. The smaller cylinder will ice over. When it ices over, the pressure inside the cylinder drops. If the internal pressure in the cylinder drops too far, the safety check valve detects a small enough pressure differential in the gas flow that it will activate. The activated safety check valve reduces the gas flow so greatly that it effectively turns off the grill.

WARNING: Even though a safety check valve has been activated, gas is still flowing through the system. If the burners have extinguished, immediately turn off the LP cylinder at the master valve on the cylinder. Next, turn off all grill control valves. Disconnect the regulator from the LP cylinder, then reconnect it. The safety check valve should now be reset. However, if the cylinder is iced over, it is likely the safety check valve will soon be triggered again.

What can I do if I have to run off liquid propane cylinders?

Keep a spare, filled cylinder available. When the cylinder in use ices over and the safety check valve kicks in, switch to the other cylinder to continue cooking.

Where can I get the 30-pound cylinder refilled?

Most equipment rental and many party rental businesses will refill LP cylinders.

Before You Cook

A quick safety check should be performed before each time you use the grill.

1. Clean and inspect the gas hose. If there is evidence of abrasion, wear, cuts or leaks, do not use the grill. The hose must be replaced prior to using the grill. Replace the hose assembly with the exact type specified by Kalamazoo Outdoor Gourmet.
2. Ensure the gas hose is clear of the grill. Keep the fuel supply hose away from all surfaces of the grill.
3. Check that the area near the grill is clear of combustible materials and vapors, including alcohol, gasoline, aerosol containers and dry goods. Keep electrical cords from being in contact with any surfaces of the grill.
4. Do not use the grill with overly loose-fitting clothing, especially loose sleeves that may come in contact with the hot surfaces inside or outside the grill.
5. Have insulated gloves with long cuffs ready and available.

While You are Cooking

1. Never move the grill while it is in use or when it is hot.
2. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate the grill.
3. Do not touch the grill hood, any surfaces inside or around the cooking surfaces, the surface of the Hybrid Fire Grilling Drawer or any surfaces inside the cabinet below the grill while the grill is hot. These surfaces can cause serious burns.
4. Be very careful transporting hot food. Sauces, juices and oils can cause serious burns to yourself or those around you.
5. Only use a brass bristle or stainless steel brush to clean the cooking surfaces and warming rack. Wear insulated gloves with long cuffs to protect your hands.
6. Never empty the ash pan while the grill or the contents of the pan are hot. Always wait at least 24 hours after the grill has been hot before emptying the ash pan.

Follow all warnings and instructions when using this appliance.

This appliance is not intended for and should never be used as a heater.

This appliance is not intended for commercial use.

Lighting Your Grill

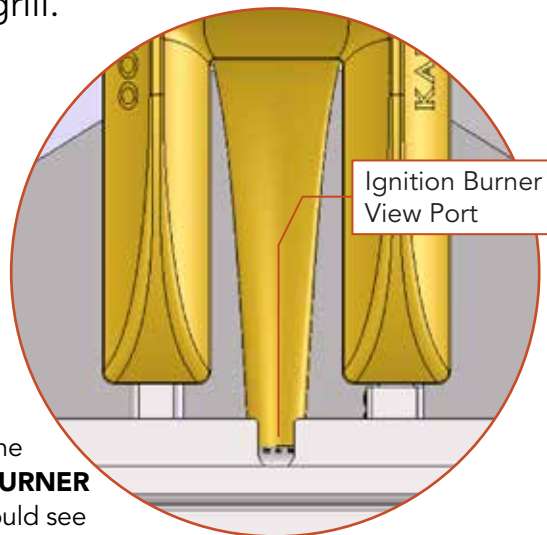
Before lighting your grill, be sure you have followed the instructions in this Use and Care Guide regarding proper setup, placement, gas connections leak testing (see page 13) and safe operation, all of which precede this page.

IMPORTANT: Do not use the grill if the odor of gas is present at any time. Follow leak testing procedures before using the grill.

Standard Lighting Procedure:

Main Burners

1. Open the grill hood
2. Pull open the Hybrid Fire Grilling Drawer approximately 2 inches so that you can easily see inside the flash tube (see Figure 12:L page 25).
3. Make sure all control knobs are in the OFF position.
4. Turn the main gas supply on.
5. Keeping your face well away from the unit, watch the end of the flash tube (see Figure 12:L page 25). Press in the **IGNITION BURNER** control knob (see Figure 18:A page 28) for 2 seconds. You should see the electronic ignition coil glowing inside the flash tube. While continuing to press in the control knob, turn it to the HIGH position. Ignition should take place within 4 to 5 seconds. You will see and hear the flash at the end of the flash tube when the ignition burner ignites. If the burner does not light within 4 to 5 seconds, turn the knob to the OFF position and wait 5 minutes for the gas to dissipate before trying again. If you do not see the electronic ignition coil glowing inside the flash tube, refer to the troubleshooting section of this Use and Care Guide. You can confirm the ignition burner is operating by looking down into the grill through the view port. The view ports are aligned with holes in the Hybrid Fire Grilling Drawers.
6. To light any **MAIN BURNER** (see Figure 11:J page 25), **first make sure the ignition burner is lit** (see Figure 11:K page 25) and the IGNITION BURNER control knob is at the HIGH position. Open the grill hood. Turn any MAIN BURNER control knob to the HIGH position. Ignition should take place within 4 to 5 seconds. Watch through the grilling surface and Hybrid Fire Grilling Drawer to confirm the MAIN BURNER is lit. If the burner does not light within this time, turn the MAIN BURNER control knob to the OFF position and wait 5 minutes for the gas to dissipate before trying again. Each MAIN BURNER must be lit from the IGNITION BURNER. **No MAIN BURNER will light unless the IGNITION burner is burning.**



Rotisserie Burner(s)

1. Open the grill hood
2. Make sure all control knobs are in the OFF position.
3. Turn the main gas supply on.
4. Keeping your face well away from the unit, press in the ROTISSERIE BURNER control knob (see Figure 18:C page 28) for 2 seconds. You should see the electronic ignition coil glowing in front of the rotisserie burner. While continuing to press in the control knob, turn it to the HIGH position. Ignition should take place within 4 to 5 seconds. If the burner does not light within 4 to 5 seconds, turn the knob to the OFF position and wait 5 minutes for the gas to dissipate before trying again. If you do not see the electronic ignition coil glowing, refer to the troubleshooting section of this Use and Care Guide.



Cooktop Burners

1. Remove the stainless steel cover from the cooktop burners (see Figure 13:R page 26).
2. Make sure all control knobs are in the OFF position.
3. Turn the main gas supply on.
4. Keeping your face well away from the unit, press in the COOKTOP BURNER control knob (see Figure 18:D page 28). You should hear a rapid clicking noise from the electronic ignition. While continuing to press in the control knob, turn it to the HIGH position. Ignition should take place within 4 to 5 seconds. If the burner does not light within 4 to 5 seconds, turn the knob to the OFF position and wait 5 minutes for the gas to dissipate before trying again. If you do not hear clicking from the electronic ignition system, refer to the troubleshooting section of this Use and Care Guide.
5. **NEVER PLACE THE COOKTOP BURNER COVER OVER THE COOKTOP BURNERS WHILE THE BURNERS ARE IN OPERATION.**

Manual Lighting Procedure:

Main Burners

1. Open the grill hood
2. Make sure all control knobs are in the OFF position.
3. Turn the main gas supply on.
4. Pull open the Hybrid Fire Grilling Drawer 6 inches.
5. Keeping your face well away from the unit, hold a match or lighter wand in front of the opening at the end of the flash tube (see Figure 12:L page 25). Press in the **IGNITION BURNER control knob** (see Figure 18:A page 28) and turn it to the HIGH position. Ignition should take place within 4 to 5 seconds. You will see and hear the flash at the end of the flash tube when the ignition burner ignites. If the burner does not light within 4 to 5 seconds, turn the knob to the OFF position and wait 5 minutes for the gas to dissipate before trying again.
6. **Once the ignition burner is lit**, light the main burners according to the standard lighting procedure.



Rotisserie Burner(s)

1. Open the grill hood
2. Make sure all control knobs are in the OFF position.
3. Turn the main gas supply on.
4. Keeping your face well away from the unit, hold a match or lighter wand in front of the ROTISSERIE BURNER. Press in the ROTISSERIE BURNER control knob (see Figure 18:C page 28) and turn it to the HIGH position. Ignition should take place within 4 to 5 seconds. If the burner does not light within 4 to 5 seconds, turn the knob to the OFF position and wait 5 minutes for the gas to dissipate before trying again.



Cooktop Burners

1. Remove the cover from the cooktop burners.
2. Make sure all control knobs are in the OFF position.
3. Turn the main gas supply on.
4. Keeping your face well away from the unit, hold a match or lighter wand at the side of the COOKTOP BURNER. Press in the COOKTOP BURNER control knob (see Figure 18:D page 28), and turn it to the HIGH position. Ignition should take place within 4 to 5 seconds. If the burner does not light within 4 to 5 seconds, turn the knob to the OFF position and wait 5 minutes for the gas to dissipate before trying again.

Ignition System Power Supply

The ignition system that lights the ignition burner and rotisserie burner(s) utilizes a hot surface electronic ignition system with an AC power supply and a DC battery backup. The ignition system for cooktop burners utilizes a 9 volt battery to power an electronic spark ignition system.

Plugging in the Grill

A short, factory-supplied cord is connected to the grill's electronic control box inside the main cabinet below the grill (see Figure 13:Q page 26). Run a customer-supplied, single-plug, grounded, outdoor-rated extension cord into the grill cabinet through the opening in the floor pan that is protected by the rubber grommet. Connect the customer-supplied cord to the short, factory-supplied cord inside the cabinet.

Be certain to connect the power to a GFI outlet. Check that the grill's central system is receiving power by turning on the control panel lights (see Figure 18:F page 28) or rotisserie motor (see Figure 18:E page 28). These two systems rely on AC power only and do not utilize the battery backup system.

Changing the Ignition System Batteries

The ignition burner and rotisserie burner(s) can be lit using battery power. The battery backup system works automatically when AC power is not available. The battery box is located inside the grill cabinet (see Figure 13:P page 26). The system uses 4 D-cell batteries. Pop off the box cover (see Figure 19:A) by depressing the tabs to replace the batteries.

The cooktop burners ignition is not connected to AC power. It runs on a single 9-volt battery. Screw off the cap (see Figure 20:A) to replace the 9-volt battery.

FIGURE 19

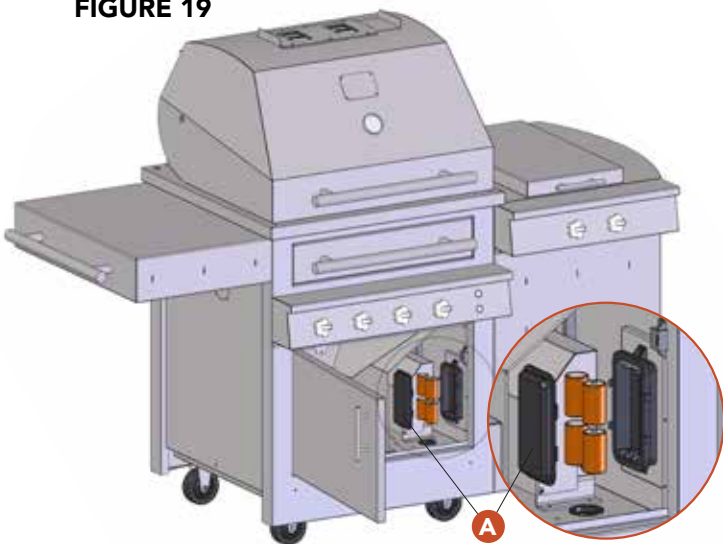
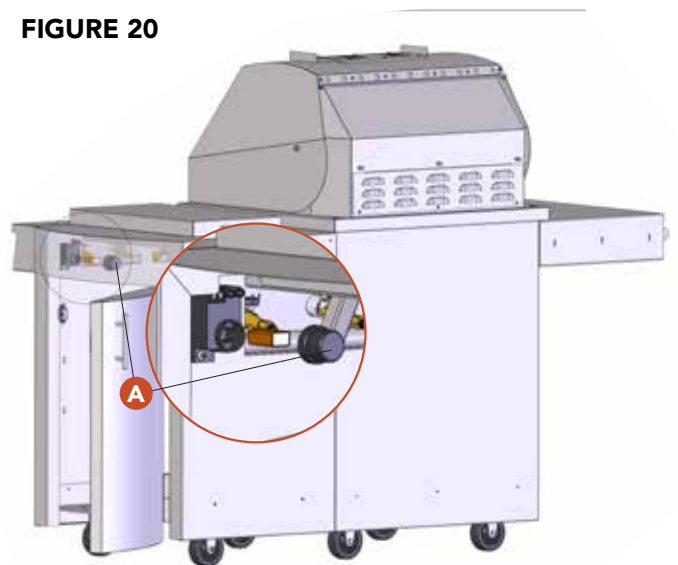


FIGURE 20



Flame Characteristics

Every burner is tested and adjusted at the factory for proper performance. If a burner is not operating properly, it may be due to variations in the local gas supply or because of an obstructed air shutter or orifice. Flames should be stable without lifting from the burner. The flames should burn cleanly without creating any sooty residue.

Main Burner Flame Characteristics:

- The flame should be blue and stable with only a small amount of orange, if any, at the tips. There should be little noise and no lifting.
- On HIGH, the inner cone (see Figure 21:A) should be approximately 3/8 inch long.
- On HIGH, the outer cone (see Figure 21:B) should be approximately 1 1/4 inches high.

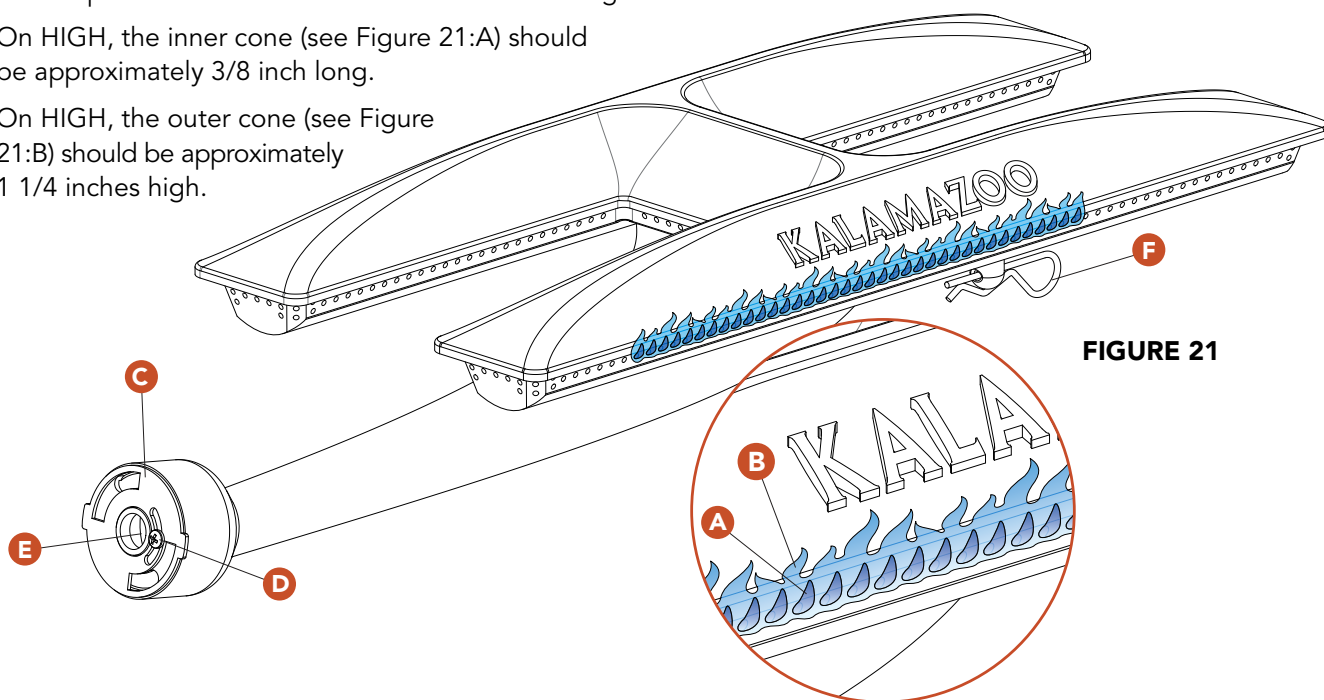


FIGURE 21

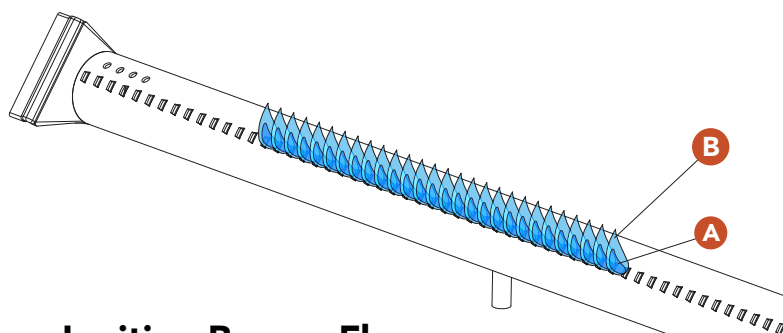


FIGURE 22

Ignition Burner Flame Characteristics:

- The flame should be blue and stable with only a small amount of orange, if any, at the tips. There should be little noise and no lifting.
- On HIGH, the inner cone (see Figure 22:A) should be 1/4 inch high.
- On HIGH, the outer cone (see Figure 22:B) should be 5/8 inch high.

Visually compare the flames in your grill and adjust if necessary, using the instructions on the following pages.

Rotisserie Burner Flame Characteristics:

- The flame should be blue and stable. It should be an even blanket over the entire burner, and the burner ceramics should glow red within a couple of minutes of lighting.

Cooktop Burner Flame Characteristics:

- The flame should be blue and stable with only a small amount of orange, if any, at the tips. There should be little noise and no lifting.
- On HIGH, the inner cone (see Figure 23:A) should be approximately 1/2 inch long.
- On HIGH, the outer cone (see Figure 23:B) should be approximately 1 1/4 inches high.

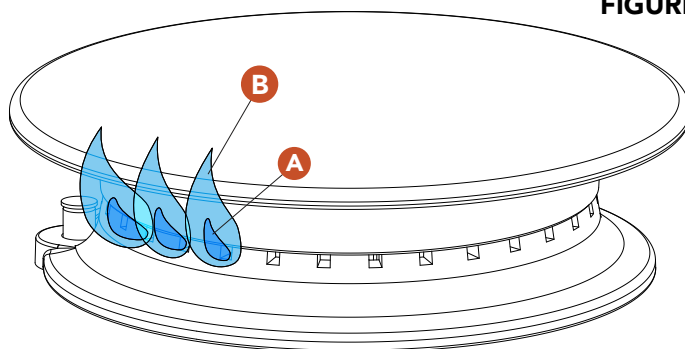


FIGURE 23

Burner Adjustments

IMPORTANT: A sooty flame is usually caused by dirt, debris or spider nests blocking the air shutter or orifice. This is a dangerous condition. The grill should NOT be used until the problem is rectified. If you are not comfortable addressing the issue yourself, please hire a qualified technician or contact Kalamazoo Outdoor Gourmet Customer Service at 1.800.868.1699.

To Adjust the Main Burner Air Shutter:

The main burner air shutters are easily accessed by carefully removing the main control panel. Ensure all of the control knobs on the grill are in the OFF position. Remove the control knobs from the main control panel, and then remove the two screws that secure the control panel (see Figure 25:A page 36). Carefully lift up on the control panel to disengage it from the clips on the body of the grill (see Figure: 25:B page 36). If your grill has two cabinet doors, you may open them and rest the control panel on top of the doors to hold it. If your grill has only one cabinet door (K500H Series), you must disengage the wiring harness connection (see Figure 25:C page 36) to free the control panel.

Adjust the main burner air shutters (see Figure 21:C page 34, 24:A) by loosening the lock screw (see Figure 21:D page 34, 24:B). The grill is factory adjusted so that the air shutter is about 50% open. If the flames are too orange, the burners may need more combustion air. Adjust the air shutter to a more open position.

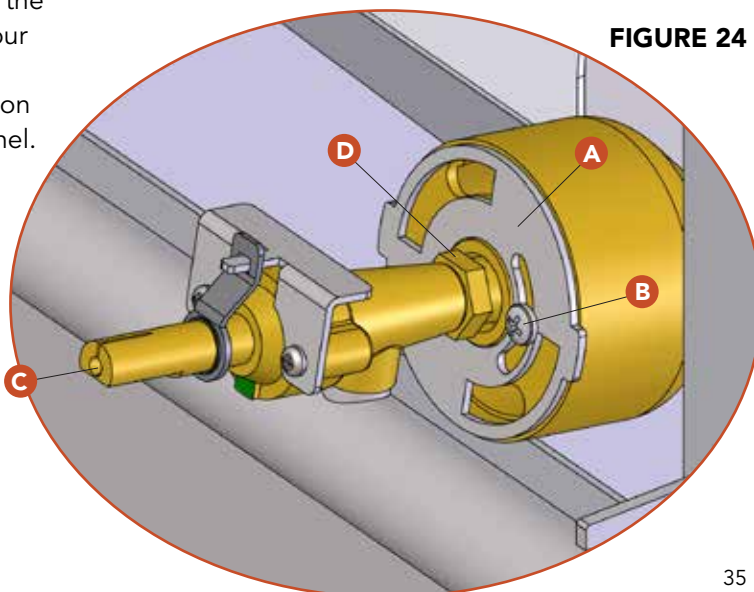
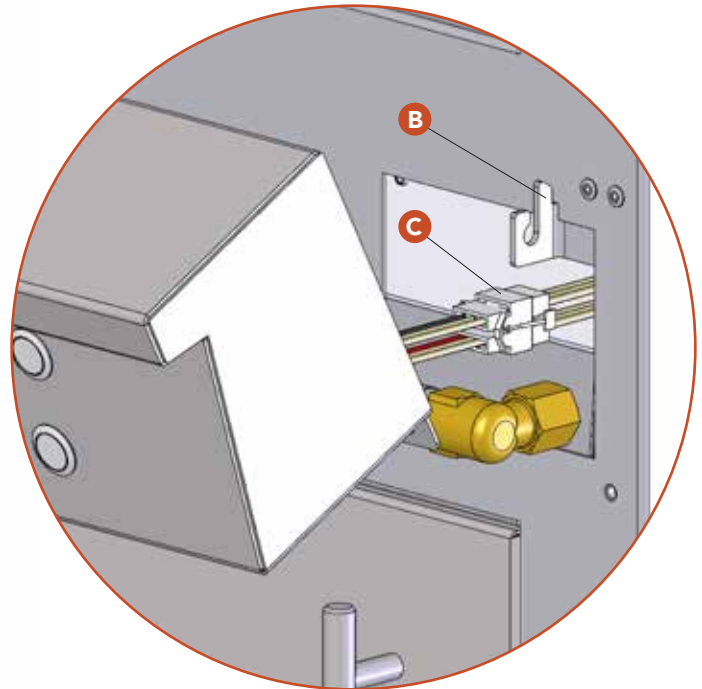
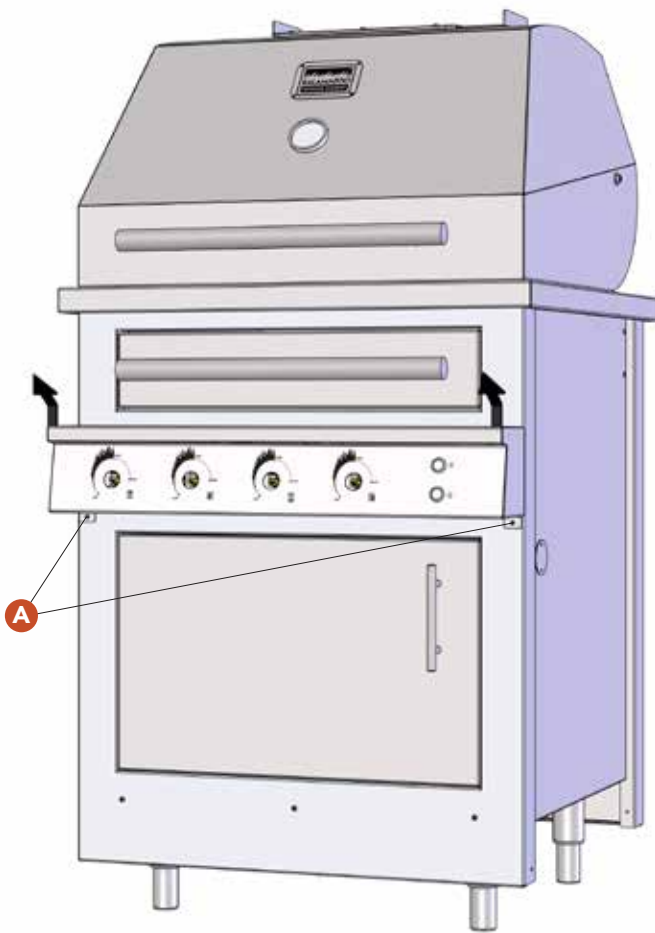


FIGURE 24

FIGURE 25



Too much air may cause the flames to “lift off” the burner. This is a dangerous condition that must be avoided. Do not open the air shutter too far. Too much air will also make it more difficult to light the burner. You may test burn the grill to fine-tune the air shutter. Light only the burner to be adjusted and fine-tune the air shutter. Adjustments should be made with the burner on HIGH.

Once adjusted to a stable flame that burns cleanly and does not lift, turn the burner OFF. Tighten the lock screw.

To Adjust Burner LOW Settings (All Burners):

The low setting on the main burners can be adjusted WITHOUT removing the control panel. A long and thin flat-blade screw driver is needed to make the adjustments. Light the burner and set it to LOW.

Remove the control knob and insert the screw driver into the opening in the center of the valve stem (see Figure 24:C page 35 and Figure 26). Turn the adjustment screw (see Figure 26:A) until the flame on the burner is the minimum stable flame height. The flame should be steady at all ports around the burner. The flame should not be easily blown out without quickly reestablishing itself.

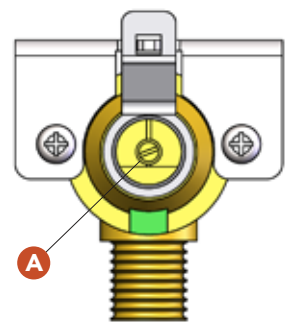
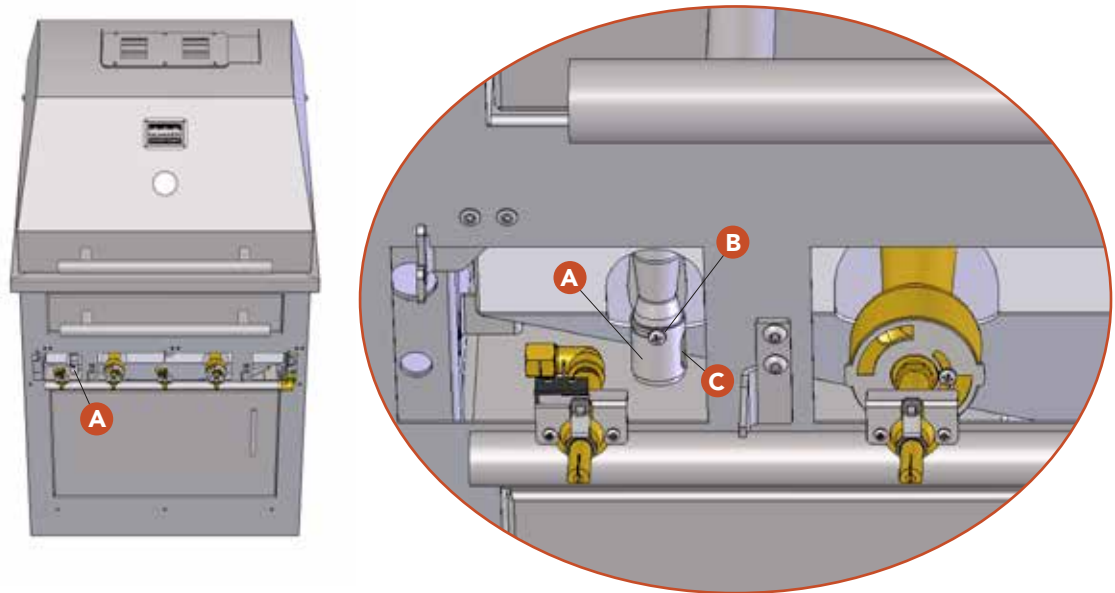


FIGURE 26

To Adjust the Ignition Burner Air Shutter:

The ignition burner air shutter (see Figure 25:A page 36) is accessed within the base cabinet of the grill at the left-hand side or by removing the control panel (see previous section on adjusting the main burner air shutters for instructions on removing the control panel). Open the cabinet door and look inside up below the control panel to locate the ignition burner air shutter. The air shutter is factory adjusted and should rarely need any further adjustment. If you are experiencing yellow or orange flames rather than blue, it is possible the insect screen over the air shutter has become clogged. Check the screen before adjusting the opening.

FIGURE 27



Loosen the screw that secured the air shutter (see Figure 27:B). Use care not to remove the screw by loosening too far. Adjust the air shutter until the flames burn blue, are stable, and do not lift off the burner. Secure the air shutter in position by re-tightening the screw.

To Clean the Ignition Burner Air Shutter:

Gently brush away debris from the screen (see Figure 27:C) using an old toothbrush.

Rotisserie Burners and Cooktop Burners Do Not Require Any Air Mixture Adjustment

Cooking with Your Hybrid Fire Grill

IMPORTANT: Kalamazoo Hybrid Fire Grills are high-performance pieces of equipment that get very hot. Use caution when working with the grill and do not leave the grill unattended. Use insulated gloves with a long cuff to protect your hands and forearms from heat.

Essential Equipment

- Leather insulated gloves with long cuffs to protect your hands and forearms
- Stiff, dense stainless steel brush for cleaning the cooking surfaces
- Long-handled grill tongs (18" long)

Other Helpful Accessories

- Cast iron skillets, dutch ovens, fajita pans and other cookware
- Thin and flexible turner for burgers and delicate fish fillets
- Silicon basing brushes
- Kalamazoo laser-cut custom grilling surfaces with patterns optimized for cooking meat, fish and vegetables

***IMPORTANT:** Before cooking, become familiar with all the information in this Use and Care Guide regarding safe operation of your grill.*

Preheating

Always preheat the grill before beginning to cook. When cooking with gas, preheat the grill with the hood closed. Keep the hood open when starting a charcoal or wood fire.

- **Gas-fired Cooking:** Follow the lighting instructions on page 18. Light all main burners. Extinguish the ignition burner. CLOSE THE HOOD and open the hood vent all the way. The thermometer should read above 500°F within 10 minutes. Turn off or adjust individual main burners as needed for the desired cooking temperature after the first 10 minutes have elapsed.
- **Charcoal-fired Cooking:** Place an even layer of charcoal in the Hybrid Fire Grilling Drawer or the area of the drawer where the charcoal fire is desired. Follow the lighting instructions on page 31. Light all main burners. Extinguish the ignition burner. LEAVE THE HOOD OPEN while the charcoal fire starts. Once the charcoal is burning at a sufficient level, you may turn off the main burners. The charcoal fire will go through an intense heat cycle before it is ready to be used for cooking. Wait until the fire has subsided to an appropriate level before proceeding with cooking on the grill. Generally, charcoal grilling is done over coals that show little visible flame, but are glowing red underneath a layer of white ash.

- **Wood-fired Cooking:** Place a moderate amount of hard wood in the Hybrid Fire Grilling Drawer. Follow the lighting instructions on page 31. Light all main burners. Extinguish the ignition burner. LEAVE THE HOOD OPEN while the wood fire starts. Once the wood is burning at a sufficient level, you may turn off the main burners. The wood fire will go through an intense heat cycle before it is ready to be used for cooking. Wait until the fire has subsided to an appropriate level before proceeding with cooking on the grill. Generally, wood grilling is done over a fire with a low and even flame that does not reach as high as the cooking surface.
- **Combination Fire Cooking:** You have a choice. You may extinguish the main burners to cook with a pure wood or charcoal fire, or you may leave the burners on to supplement the heat. When cooking over this combination fire, you should use less charcoal or wood than you would if the burners were turned off. This is one of the best features of the Kalamazoo. You can enjoy cooking with the dry heat of a charcoal fire while burning less charcoal by using the burners below to supplement and prolong the heat.

Temperature Range

Your Kalamazoo Hybrid Fire Grill is designed to support the full range of outdoor cooking techniques. Direct grilling, indirect cooking or roasting, intense searing and traditional American barbecue are all possible (see the following section on cooking techniques).

The temperature range of each grill will vary somewhat based on altitude, local gas supply and ambient temperature, but it should be reasonably close to the following performance guidelines.

- **Direct Grilling, Gas-Fired:** The main burners are capable of heating the grill to 700°F or greater. Remember, the cooking surface is hotter than the reading on the grill thermometer.
- **Indirect Cooking, Gas-Fired:** You can create indirect cooking zones at temperatures between 250°F and 500°F for slowly- or quickly-roasting foods by leaving at least one main burner turned off and adjusting the control valve on the remaining burners. It is recommended that you pre-heat the grill with all main burners on and the hood closed for 10 minutes before adjusting the grill for indirect cooking. It is also recommended that the indirect zone (the burner that is off) be the far-right or the far left of the main grilling area. You may also use the ignition burner as the source of indirect cooking heat.
- **Charcoal or Wood Fire:** Intense, searing heat in excess of 1,000°F can be created by a wood or charcoal fire. It is recommended that these temperatures be used in only a single zone of the grill and not for the entire cooking area. Temperatures as low as 200°F can be maintained with a charcoal fire. Add just a couple of briquettes at a time to the stable fire in order to maintain the heat at the desired level.

WARNING: The grill hood must remain open any time the hood thermometer is reading temperatures at or above 750°F.



Outdoor Cooking Techniques

Gas, Charcoal or Wood Cooking Which is best? This question cannot be answered easily, perhaps not at all. We can, however, describe the differences. A charcoal fire produces a drier heat than a gas fire, which produces more water vapor in the fire. Contrary to popular myth, a charcoal fire has no flavor. Any flavor that was in the wood was burned out in the kiln used to produce the charcoal. It is the dry heat characteristic that helps create the desirable “crust” outside a perfectly cooked steak.

Grilling or roasting with a wood fire is our favorite way to cook. A wood fire can produce a drier heat, similar to a charcoal fire, but there is still a little flavor left in the fire. Similar to working with charcoal, you should not grill over a wood fire until the fire has settled down. The wood chunks should be somewhat ashed over and glowing red. A wood fire will not last as long in this state as a charcoal fire will.

A gas fire offers more convenience than wood or charcoal cooking, and the food can indeed taste great. The whole experience is a little cleaner and a little less time consuming but, perhaps, also a little less fun.

Hybrid Cooking Kalamazoo Hybrid Fire Grills combine the best of all worlds — gas, charcoal *and* wood. These grills offer the convenience of a gas grill while still delivering the cooking experiences of a charcoal grill. Perhaps best of all, a hybrid grill consumes less charcoal or wood thanks to the ability of the gas burners to supplement the heat.

Direct Grilling The most common type of outdoor cooking, direct grilling, places the food on the grill grate *directly* above the fire. The food is cooked for a relatively short period of time, usually less than 20 minutes. The temperatures used typically range between 350° and 600°F, and the technique is generally appropriate for food that is less than 2 inches in thickness. Direct grilling is used for delicious steaks, fish fillets, burgers, chops, chicken breasts and vegetables.

For those perfect grill marks we all love, the food should only be flipped once, about halfway through the grilling time. This gives time for the grill grate to leave its mark. For a crosshatch pattern on standard, rod-style cooking surfaces, rotate the food between 60 and 90 degrees halfway through cooking each side. The food will still be turned over only once, but it also will be rotated once while cooking each side.

How do you know what the temperature is at the grilling surface? The hood thermometer won't tell you (exactly), but there is a pretty reliable technique you can use: Place your open hand, palm-down, a few inches above the grill grate and count the number of seconds before the heat becomes too uncomfortable. For most people, pulling your hand away after about six seconds will equate to 400°F. Five seconds is usually about 500°F, and the equivalent to four seconds is about 600°F.

Finally, a note on sticking food: First, make sure the grill grate is hot and clean; second, oil the food and not the grate; third, be patient. Most foods, especially fish, will release from the grate when it is time to flip. We prefer to use tongs for turning almost everything except burgers and some fish fillets. Lifting food away from the surface is often easier than scraping it off the surface with a turner.

Indirect Grilling Indirect grilling places the food next to the fire rather than above the fire. This technique is used for larger foods with longer cooking times, typically more than 20 minutes. Turkeys, prime rib, whole chickens, racks of lamb and large chops are all ideal for roasting on the grill using the indirect grilling technique.

While roasting food, the grill hood should remain closed as much as possible, and you should be able to rely on the hood thermometer for accurate cooking temperature readings. Using wood smoke with roasting techniques is called “smoke roasting,” and this can add fabulous flavor. Read on for different options for adding smoke to your grilling.

Preheat the entire grill and then turn some of the burners off for the indirect zone before putting the food on the grill.

Searing Searing is a type of direct grilling using more extreme heat. A grill must be able to reach at least 700°F for good searing. Searing is done quickly and is often followed by continued cooking at lower temperatures.



Barbecue Barbecue sauce does not make barbecue. Low heat and long cooking times with the use of wood smoke are the key characteristics. Temperatures as low as 200°F are used for as long as 24 hours. The food is kept away from the fire by using the indirect grilling technique or even an offset fire box.

Barbecue techniques are best for meats that would otherwise be undesirable or a tough cut, such as beef brisket. The longer cooking times and lower temperatures will render the fat into the muscle to deliver more tender results. One hallmark of good barbecue is the “smoke ring,” an outer pink layer that penetrates the meat as a result of the smoking process. Barbecued pork ribs should be penetrated all the way through. Pink ribs are not undercooked — actually, they are perfectly smoked.

Spit Roasting or Rotisserie Food roasted on a spit bastes in its own juices. The only difference between roasting and rotisserie cooking is the use of the spinning spit. Rotisserie is generally done with indirect heat, next to the fire, but can be done directly above the fire.

Most food that is typically cooked on a rotisserie, such as whole chickens or turkeys, can also be cooked with indirect grilling techniques.

Smoking The most effective traditional smoking is done on a dedicated smoker, which will normally have a fire box offset from the smoking chamber where the food goes. However, wood smoke flavor can be added to food cooked on a grill in a number of ways. When using smoke on a grill, keep the hood closed as much as possible and give the smoke time to permeate the food.

Charcoal or Hybrid Fire Wet wood chips can be scattered over a charcoal fire once the coals are ashed over and ready for cooking. Smoke can be produced in this manner for both direct and indirect grilling techniques.

Foil Smoking Envelopes A convenient way to produce smoke for indirect grilling or smoke roasting is through the use of foil smoking envelopes. A layer of dry wood chips under a layer of wet wood chips is folded into a foil envelope and sealed. Holes are pierced with a fork to allow smoke to escape without providing so much oxygen that the wood bursts into flames.

Multiple smoking envelopes can be used for longer cooking sessions. Once an envelope is spent, simply replace it with another. Smoking envelopes can be placed directly on the grill grate, in your Hybrid Fire Grilling Drawer, or on a bed of ashed-over charcoal.

Cooking Pizzas The best way to cook pizza is on a high-quality pizza stone. Of course, you can cook pizza in a pizza oven, but you can also do it on the grill. Simply preheat the pizza stone in the indirect grilling zone of the grill for an hour, usually at a temperature of 500°F. Bake the pizza with the crust directly on the stone, with the hood closed, until done.

To cook a pizza directly on the grill grate, place the rolled-out or tossed dough over the fire for direct grilling. After a minute or two, flip the crust with tongs and add the toppings on the grilled side, being sure not to overload the pizza. Close the grill hood and continue cooking until the toppings are melted.

A great benefit of having a pizza oven in addition to the grill is that you can use them at the same time. With a pizza stone on the grill, use of the grill is limited. With both a pizza oven and a grill available, you can prepare appetizer pizzas in the oven while roasting whole chickens on the grill for the entree. Check out the Artisan Fire Pizza Oven at KalamazooGourmet.com.



ARTISAN FIRE PIZZA OVEN



Grilling Basics: Grilling Better

A few key skills make grilling more satisfying and successful. The following tips and tricks represent some of the best of what we have learned from cooking with fire over the years.

Whole Chicken More than rotisserie, “Beer Can” or other popular methods for cooking a whole chicken, we prefer to butterfly and roast it. Butterflying a chicken (also called spatchcock) lays the bird flat for quicker and more even cooking. A butterflied chicken can be cooked at higher temperatures, so you are able to more easily achieve a nice, crispy skin and perfectly cooked meat. Whether using a barbecue rub or simply brushing the bird with olive oil, this is our favorite way to prepare chicken. It takes about 35 minutes for a whole fryer (a smaller chicken than a roaster chicken) laid directly on the grill grate in the indirect cooking zone at 500°F. Remove the bird when the juices from a prick in the thigh meat run clear or when an instant-read meat thermometer reads 170°F. (The USDA recommends 180°F. See page 68 for a complete Food Temperature Chart.)

To butterfly a chicken, use kitchen shears to cut out the backbone and discard it. Without cutting through the breast meat, snip the breast bone part way down the middle from the top. Open the chicken out flat with the skin-side-up. The thighs should point in toward the middle with the drumsticks pointing out the back. Tuck the wings up and under as shown in the photo at left.

Chicken Breasts The challenge with cooking a boneless chicken breast perfectly is the shape: thick at one end and pointed at the other. For even grilling, a “palliard,” which flattens the breast to a uniform thickness, will yield juicy and tender results throughout. Place the breast between two layers of heavy plastic (split open a zip-top freezer bag and place it between the layers) and then pound it to about 1/2-inch thick. Brush each breast with olive oil, sprinkle with salt and grill directly over a hot fire for a few minutes per side until cooked through but still juicy and tender.

Burgers First, try to select USDA Choice grade beef. Choice ground round is a good way to go. It improves the quality of a burger far more than it increases the price. Ground round is delivered to most markets in a tube-shaped plastic bag. Ask the butcher to cut off 1-inch-thick slices, creating patties that are about ½ pound each. This is the perfect thickness and weight for the grill. The lack of handling helps with the texture. Forming the patties rather than slicing them can lead to overworking the burgers, and they can end up a little tough.

Chef Bobby Flay offers a tip to compensate for the way a juicy burger plumps up on the grill. By recessing the patty in the middle before cooking, the burger becomes flat when it plumps up. Just use your fingers to recess the middle of each patty a bit from both sides.

The next step in a perfect burger is to brush it with olive oil. This helps form the flavorful crust that is one of the hallmarks of a great burger. Grill the burgers directly over a medium-hot fire (about 450°F), turning only once, until it is cooked to the desired doneness. When cooking for larger parties, it can be a good idea to cook an extra, sacrificial burger. Break into this burger a couple of minutes before you expect the burgers to be cooked to medium to check your timing. Continue cooking to at least medium-well, an internal temperature of 160°F.

Skirt Steak Skirt steak should be cooked quickly over a hot fire to medium doneness — no more, no less. Squeeze a lime over the steak, then brush it with olive oil, sprinkle it with salt and toss it over a wood fire. When prepared properly, skirt steak is tender and full of flavor. After letting it rest a few minutes, slice skirt steak across the grain to compensate for its stringy character.

Filet Mignon Our favorite way to cook filet is to sear it directly over a hot wood fire and then move it to an indirect cooking zone, close the hood and let it coast up to temperature for 15 to 20 minutes. This creates a nicely browned exterior crust and a tender, juicy center. As with all steaks, lightly oil and salt the filets before they hit the grill. The searing is done at about 700°F, and the indirect time is spent at about 500°F. This turns each filet into a miniature tenderloin roast.



Ribeye or New York Strip Ribeye steaks up to 1½ inches thick and New York strip (or sirloin) steaks up to 2 inches thick are best cooked directly over the fire. Thicker ribeyes should spend a couple of minutes per side over the fire, then move them to an indirect zone to coast up to temperature with the hood closed.

For direct grilling to perfection, lightly oil and salt the steaks and then place them over the hot fire. After a quarter of the total cooking time, rotate them a quarter-turn to crosshatch the grill marks. After half the cooking time, flip them over, and then rotate them another quarter-turn when they are ¾ done. Try not to handle the steaks any more than this. It requires a good sense of the cooking time before you start. Get to know your grill well and you will be better able to predict the total cooking time based on the thickness and the cut of the steak. As a starting point, a strip steak 1½ inches thick will be cooked to medium-rare after about 12 minutes over a hot fire.

For both types of steak, let them rest for 3 to 5 minutes after coming off the grill before cutting into them.

Pork Chops Our favorite way to cook chops is super-thick and with the bone. A 3-inch-thick chop can be seared over direct heat for a minute or two and then get smoke-roasted for up to 30 minutes at 500°F. For the juiciest chops, try brining them before cooking. As with steaks, give chops a light brushing with olive oil and a little salt before they go onto the grill.

Salmon Salmon is one of the most popular fishes on the grill. We prefer fillets to steaks, so that is the cut we'll walk through. Squeeze a little lemon over the fillets, brush them with olive oil and sprinkle with salt. Cook them in the direct cooking zone at 500°F with the skin-side up. When the fish starts to draw up away from the surface at the edges and the skin is pulling flat across the top, it is time to turn them over. This usually takes 6 to 8 minutes. Continue cooking with the skin-side down until the fish flakes cleanly under gentle pressure. When done, you can slide the turner between the meat and the skin, removing the meat and leaving the skin behind on the grill.

Shrimp The secret to great grilled shrimp is great big shrimp. For the grill, the bigger the better. Devein the shrimp with a slit down the back that also partially butterflies the shrimp. Grill over medium-high direct heat, turning once, until the flesh in the slit turns opaque. Remove from the grill immediately.

Asparagus or Green Beans Grilled green vegetables make a great side dish. The technique for grilling green beans and asparagus is the same, and the secret is to use a little lemon juice.

Prepare the grill for cooking over a direct fire with a grilling temperature of 500°F. If you have a Kalamazoo Outdoor Gourmet laser-cut vegetable grill surface — sized so that the veggies won't fall down into the fire — the veggies will go directly onto the grill grate. If not, preheat a grill basket along with the grill. Toss cleaned and trimmed asparagus or green beans with equal parts lemon juice and olive oil. Remove the vegetables from the oil and lemon mixture and put them in the direct grilling zone, being careful not to drop too much oil into the grill. Toss them around on the grill (or in the basket) until nicely marked, then remove them while still crisp. Season with a little salt and serve them quickly.



Blistered Tomato Salad

The simple ingredients for this salad are brought to life over the fire of the grill. The grape tomatoes, while naturally sweet, become even sweeter from the heat. They are complemented beautifully by briny olives, flavorful cheese, fresh thyme and grilled bread.

Serves 6

2 pints large grape tomatoes, about 36 tomatoes
Extra virgin olive oil
6 bamboo skewers
3 slices rustic Italian bread
Fine sea salt
About 42 Gaeta olives
4 ounces feta cheese (I prefer goat's milk feta), cut into cubes
Fresh thyme leaves picked from 3 to 4 sprigs

Directions

Prepare the grill for direct grilling over high heat (about 600°F).
Toss the grape tomatoes in a medium bowl with enough olive oil to coat. Skewer them.
Generously brush the bread on both sides with olive oil and season liberally with salt.
Grill the tomatoes, turning once, until soft, blistered and well-marked, about 6 minutes. Remove from the grill and reserve.
Grill the bread until marked and browned. Remove from the grill and cut into cubes.
Assemble on individual salad plates by combining the blistered tomatoes (discard the skewers), grilled bread, olives and cheese. Drizzle a little olive oil onto each salad, sprinkle with thyme leaves and serve.

Recipe by Russ Faulk for Kalamazoo Outdoor Gourmet. Find more recipes online at KalamazooGourmet.com



Brussels and Beans Salad

I was thinking about variations on traditional bean salads that I could share with you, but wasn't having much luck. Then I saw the gorgeous Brussels sprouts at the market, and that was all the inspiration I needed. The roasted sprouts taste great with kidney and garbanzo beans, taking on a flavor somewhere between meaty and nutty. And, of course, everything tastes better with bacon!

Serves 8

1 pound bacon (I use dry-rubbed Black Forest bacon cut nice and thick)

1 pound pasta (I use dried casarecce)

Extra virgin olive oil

1 pound Brussels Sprouts, trimmed and quartered

1 red onion, halved (leave the outer layers on)

Fine sea salt

1 pound frozen garbanzo beans, thawed (use canned if you can't find frozen)

1 pound canned kidney beans, rinsed and drained

For the dressing:

1/4 cup Champagne vinegar

2 tablespoons light brown sugar

1/2 cup extra virgin olive oil

Recipe by Russ Faulk for Kalamazoo Outdoor Gourmet. Find more recipes online at KalamazooGourmet.com

Directions

Cook the bacon until crisp. Cut up and reserve in the refrigerator.

Cook the pasta al dente then rinse immediately under cold water to stop the cooking. Toss with a little olive oil to avoid sticking and reserve in the refrigerator.

Prepare the grill for high-temperature roasting (indirect grilling) at 500° to 600°F.

Toss the sprouts in just enough olive oil to lightly coat and season liberally with salt.

Brush the cut sides of the onion with olive oil and season with salt.

Place the onion directly over the fire with the cut-side down. Place the sprouts in a single layer on a perforated grill pan in the indirect zone. Roast with the hood closed, turning the sprouts occasionally, until they are brown on the edges and cooked through, about 12 minutes. Move the onion to the indirect zone after about 5 minutes and let it finish with the sprouts. (If you cannot reach such high temperatures in an indirect zone, keep the sprouts in the grill pan directly over the fire for some of the cooking time and turn more frequently.) Remove all from the grill.

Make the dressing while the onion and sprouts cool a little. Combine the vinegar and sugar in a small saucepan. Bring to a simmer over medium heat until the sugar dissolves. Remove from heat. Whisk together the olive oil and vinegar mixture to form an emulsion.

Coarsely chop the onion. Fold together the bacon, pasta, sprouts, onion and beans along with the dressing. Serve warm or refrigerate for serving later.



Asparagus Wraps with Crispy Prosciutto and Herbed Cheese

This dish makes a great appetizer or side. Crispy prosciutto wraps tender asparagus with a cheesy surprise inside.

Serves 4

1 pound (1 bunch) asparagus, medium-sized spears

1 tablespoon freshly squeezed lemon juice

1 tablespoon extra virgin olive oil

5 ounces Boursin garlic herb cheese

1 teaspoon finely grated fresh lemon zest

About 10 slices prosciutto (1 slice for every 3 asparagus spears)

Recipe by Russ Faulk for Kalamazoo Outdoor Gourmet. Find more recipes online at KalamazooGourmet.com

Directions

Prepare the grill for direct grilling over medium-high heat, about 400°F.

Trim the toughened bases off the asparagus spears and discard, leaving each spear the same length. Whisk together the lemon juice and olive oil in a medium bowl and toss in the asparagus to thoroughly coat.

Work together the Boursin cheese and lemon zest to thoroughly combine.

Lay out a slice of prosciutto. Place three asparagus spears across the end of the slice and add a 1½ teaspoon-sized dollop of cheese mixture on the center of the asparagus. Roll tightly into the prosciutto. Repeat, rolling 3 spears into each slice of prosciutto.

Grill the wraps over direct heat, turning frequently, until the asparagus is marked and the prosciutto is crispy. Serve hot.



Alder-Planked Filet Mixed Grill

Cooking food on a wooden plank imparts a subtle flavor that varies with the species of wood. It also can be a much more forgiving cooking technique than placing food directly over the fire. There are no flare-ups, and the indirect cooking approach slows down all the action.

Serves 4

4 alder wood planks, 5 inches wide x 16 inches long x 3/4 inches thick (see note bottom-right), soaked for at least 4 hours

4 8-ounce beef tenderloin filets

8 slices prosciutto

2 zucchini squashes

2 yellow squashes

2 small red onions

Extra virgin olive oil

Kosher salt or fine sea salt

4 cloves garlic, in the husks

8 sprigs fresh rosemary

Recipe by Russ Faulk for Kalamazoo Outdoor Gourmet. Find more recipes online at KalamazooGourmet.com

Directions

After the planks are soaked, prepare the grill for indirect grilling at 400° to 500°F.

Wrap the perimeter of each steak with 2 slices of prosciutto and hold in place with toothpicks. Set aside at room temperature while you prepare the vegetables.

Slice the zucchini and yellow squash lengthwise in quarters after trimming off the ends. Cut the quarters into pieces about 3/4 inch long, keeping the sizes as consistent as possible. Transfer to a medium bowl. Slice the onions into eighths with each wedge ending with a little bit of the root base to hold all the layers together. Peel off the outer layer from each edge and discard. Add the onion wedges to the bowl. Gently toss the veggies in the bowl with a little olive oil to coat.

Brush both sides of the filets with olive oil and season with salt. Place one filet on each board. Distribute the veggies evenly on the boards. Add a clove of garlic, still in its husk, to each board. Add one sprig of rosemary near each steak (you'll use the other sprigs later). Sprinkle salt over all the veggies.

Place the boards in the indirect cooking zone (the area without fire below) directly on the grill grate. Close the hood and roast for about 30 minutes or until an instant read thermometer registers 115°F inside the meat. Turn the steaks over at the halfway point. Once they read 115°F, remove the steaks from the boards and put them in the direct zone above the fire. If you are using a gas grill, crank up the heat under the steaks. If you are using a charcoal grill, open up the air vents all the way. Grill for about 2 minutes per side to get slight grill marks. Return the steaks to the boards and remove the boards from the grill. Remove and discard the exhausted rosemary sprigs. Replace with fresh ones for serving.

You can serve the mixed grills right on the planks. I suggest putting each plank on a platter if you can. Let the steaks rest for 5 minutes before digging in.

Note: You can purchase pre-packaged alder planks at better food markets or cooking stores, but I find it more economical to go to a hardwood specialty store where you can buy furniture-grade hardwood. There, you can have the staff cut the species of wood you like to the sizes you like. You can also get the thicker boards like I recommend using here. The planks are reusable for at least a few cooking sessions. Simply wash them off after each use and be sure you keep them in the indirect cooking zone so they don't catch on fire.



Liberty Burgers

These burgers are inspired by the classic cheese steak sandwiches of Philadelphia – home of the Liberty Bell. Start with choice ground beef, top with provolone cheese, grilled peppers and onions and serve on a toasted Italian roll.

Serves 8

4 pounds Choice ground round, 85% lean, formed into 8 hamburger patties

Extra virgin olive oil

Fine sea salt

8 Italian rolls, sized appropriately for the burgers, split

1 red bell pepper, thinly sliced

1 poblano pepper, thinly sliced

1 banana pepper, thinly sliced

1 Vidalia onion, thinly sliced

8 slices provolone cheese

Recipe by Russ Faulk for Kalamazoo Outdoor Gourmet. Find more recipes online at KalamazooGourmet.com

Directions

Prepare the grill for direct grilling with two temperature zones; one medium-low and one medium-high. Preheat a 12-inch cast iron skillet over the hottest part of the fire.

Recess the centers of the hamburger patties (see page 45 for our tips on creating the perfect burger). Brush the patties all over with olive oil and liberally season with sea salt.

Lightly brush the insides of the rolls with olive oil and lightly season with sea salt.

Toss the peppers and onion with about 1 tablespoon olive oil.

Grill the burgers over the hot zone of the fire, turning once, about 4 minutes per side. Toast the rolls over the cooler zone of the fire during the second half of the burger cooking. Transfer the cooked burgers to a platter, top each with a slice of cheese, and cover with foil to rest and to melt the cheese. Remove the toasted rolls from the fire and reserve.

Cook the peppers and onions in the hot skillet, tossing frequently until nicely browned, about five minutes. Top each burger with peppers and onions, transfer to the rolls and serve.



Roasted Pork Chops with Blueberries and Pancetta

Pork and fruit are well-matched, especially pork and blueberries. These glorious chops blend smoky, sweet and savory flavors.

Serves 4

4 pork loin chops, preferably bone-in, about 1½ inches thick

Extra virgin olive oil

1/2 teaspoon smoked salt, plus salt for the chops

1/2 cup pure maple syrup

1 pint blueberries

6 ounces pancetta (rolled Italian bacon), cooked crisp and broken up

Recipe by Russ Faulk for Kalamazoo Outdoor Gourmet. Find more recipes online at KalamazooGourmet.com

Directions

Preheat the grill for combination direct cooking and indirect cooking. The indirect zone should be at about 500°F.

While the grill is heating, rinse and dry the chops. Lightly brush them on all sides with olive oil and sprinkle with salt. Smoked salt will jump-start the smoky flavor and is good to use for this recipe even when grilling over a wood fire. Leave the chops sitting at room temperature while the grill is getting ready, up to 20 minutes. Wash the blueberries at this time.

Grill the pork chops over direct heat for about 2 minutes per side and then transfer them to the indirect cooking zone. Close the grill and cook the chops for about 20 minutes, turning once halfway through, until an instant-read meat thermometer measures 155°F when inserted away from the bone.

As soon as you have moved the chops to the indirect zone, combine the maple syrup, blueberries and 1/2 teaspoon smoked salt in a large saucepan (although the ingredients would easily fit in a smaller pan, the broader bottom should help reduce the sauce more quickly) and bring to a strong simmer over medium heat. Stir the sauce frequently and avoid a rapid boil. If bubbles begin to build on top of bubbles, lower the heat to avoid burning the sauce.

When cooked to 155°F internal temperature, remove the chops from the grill and transfer to plates. Let the chops rest 3 to 5 minutes. During this time, stir the cooked pancetta into the blueberry sauce. Top the chops with the sauce, serve and enjoy.



Dry-Rubbed Barbecue Chicken

You can slave for hours making barbecued chicken at 230°F, or you can grill-roast this quick version your guests will love. By butterflying the chicken and quickly roasting with wood smoke at 500°F, you will have tender, juicy and flavorful chicken ready to serve in just 35 minutes. By using a dry barbecue rub and no sauce, this chicken is also easier to eat without making a mess.

Serves 8 to 12

1/2 cup Not-So-Basic Barbecue Rub
(recipe follows)

1/2 cup light-brown sugar

3 whole fryer chickens, butterflied (see page 45 for instructions)

1 cup hickory wood chips, soaked for 1 hour

Not-So-Basic Barbecue Rub

1/4 cup kosher salt

1/4 cup light-brown sugar

1/4 cup demerara or turbinado sugar

1 tablespoon smoked paprika

2 teaspoons ground cinnamon

1½ teaspoons chipotle chili powder

1½ teaspoons grated nutmeg

1 teaspoon ground allspice

1 teaspoon freshly ground black pepper

1/2 teaspoon ground cayenne pepper

1/4 teaspoon ground cloves

*Combine all ingredients. Yields 1+ cup.
Store any extra in an air-tight container in the refrigerator for up to 3 months.*

Directions

Prepare the grill for indirect grilling at 500°F with wood smoke using hickory chips (or your favorite wood variety).

Combine the Not-So-Basic Barbecue Rub and the brown sugar. Rub onto both sides of the chickens.

Place the chickens flat on the grill in the indirect zone with the skin-sides up. (If your grill is not as large as a Kalamazoo 900 Series, you will likely need to cook the chickens only one or two at a time.)

Cook the chickens, without turning them over, until the internal temperature of the thigh measures 165° to 175°F. On a Kalamazoo, this should take only 35 minutes. Check the chickens after 20 minutes in case they need to be rearranged on the cooking surface relative to the heat source for more even cooking.

Remove the chickens from the grill and let rest for a few minutes. Quarter and serve.

Variations on the Not-So-Basic Barbecue Rub This rub is a great base for a variety of uses. For a more traditional barbecue flavor, add brown sugar as I have for this chicken recipe. For a more pungent and spicy approach, mix it with cracked black pepper. For East-meets-West barbecue flavor, mix in equal parts Madras curry powder and brown sugar.

The rub is also used in the Coffee-Rubbed Beef Back Ribs, the Hearty Winter Chili, the Barbecue Shrimp Skewers with Peach Salsa and the Creamed Corn Fresca all available online.

Recipe by Russ Faulk for Kalamazoo Outdoor Gourmet. Find more recipes online at KalamazooGourmet.com



Smoky Three-Cheese Macaroni

This is not kids' macaroni and cheese. The mahogany-colored top says it all — this is a smoky and flavorful side dish for grown-ups. The creative approach to smoking can be applied to almost any baked dish you desire.

Serves 8 to 12

1 pound dry Conchiglie pasta, cooked (you can use elbow macaroni, but I like the bigger Conchiglie)
4 tablespoons unsalted butter
4 tablespoons all purpose flour
3 cups whole milk
1/2 cup sour cream
2 large eggs
16 ounces aged Gouda cheese, shredded (I like a 9 month old Robusto for this recipe)
4 ounces Maytag blue cheese, crumbled
8 ounces medium-sharp Cheddar cheese, shredded
2 cups wood chips (I like apple for this recipe)
You will also need two aluminum turkey roasting pans and a 3-quart earthenware or cast iron casserole dish

Recipe by Russ Faulk for Kalamazoo Outdoor Gourmet. Find more recipes online at KalamazooGourmet.com

Directions

Prepare the grill for indirect grilling at 400°F.

Cook the pasta to al dente in salted water. Drain, rinse under cold water to stop cooking and drain again.

Baked macaroni and cheese uses a classic béchamel sauce as its base. For this recipe, we are omitting the bay leaf and garlic, but sticking pretty close to this tradition. While the water for the pasta is coming to a boil, begin by making a light roux. Melt the butter in a sauce pan over medium heat. Add the flour and stir constantly with a whisk until the color is golden brown, about 5 minutes. At this point, the flour is cooked and the starchy flavor is gone. Whisk in the milk and sour cream to thoroughly combine and simmer for 5 minutes.

Beat the eggs in a small bowl (about the size of a cereal bowl). Temper the egg by adding a couple of ounces of the milk mixture to the egg bowl and stirring. Repeat several times to slowly raise the temperature of the eggs. Add the tempered eggs to the milk mixture along with the Gouda, blue cheese and 4 ounces of the Cheddar. Stir until melted in.

Transfer the drained pasta to a 3-quart casserole dish. Pour in the cheese sauce. Top with the remaining Cheddar cheese.

To create the smoking chamber, place one turkey roasting pan on the grill grate directly over the fire. Place the wood chips around the perimeter of the inside of the roaster. Close the hood and let this get started smoking for about 5 minutes. Place the casserole dish inside the aluminum roaster with the wood chips. Place the second aluminum roasting pan upside down on top as a lid, trapping in the smoke. Close the grill hood and cook for 5 to 10 minutes with the contraption still in the direct grilling zone (making sure the wood chips only smoke and do not ignite). Move the smoking contraption to the indirect zone and continue cooking for a total cooking time of 30 to 40 minutes. The top of the dish should be a deep brown color from the smoke, and the sauce should be bubbling when it is heated through. Remove the casserole dish from the roasting pans, cover tightly with foil, and wrap with towels until serving time. It should stay warm for at least 45 minutes.

Note: This smoking process will stain the outside of your casserole dish. Cast iron is your best bet, or you can use a disposable aluminum pan.



Wood-Fired Mussels with Rustic Olive and Tomato Sauce

Grilled mussels are a fantastic appetizer, and they really shine when grilled over a wood fire. Paired with a rustic sauce, they create a beautiful starter that delights the taste buds.

Serves 2

1 pint grape tomatoes, quartered
1/4 cup extra virgin olive oil
8 Kalamata olives, pitted and finely chopped
4 cloves garlic, crushed
1/2 teaspoon hot sauce (I use Cholula)
1 teaspoon kosher salt
1/4 cup heavy cream
18 live mussels
Apple wood chunks

Directions

Start a wood fire or use a combination of charcoal and wood, preparing the grill for direct grilling at high heat, about 650°F.

Combine the first six ingredients in a wide skillet and bring to a simmer over medium heat on the cooktop. Simmer for about 10 minutes, until thickened, stirring frequently. Stir in the cream immediately before grilling the mussels and turn off the heat.

Grill the mussels over the hottest part of the fire, turning occasionally. They should open within 2 minutes. Continue cooking for 1 more minute after they open.

Serve the mussels over the sauce.



Recipe by Russ Faulk for Kalamazoo Outdoor Gourmet. Find more recipes online at KalamazooGourmet.com



Sour Cherry and Mascarpone Croissants

I cannot adequately describe just how delicious these are, but I'll try. Light, flaky and buttery croissants are the canvas for the bite of sour cherry spread that is counterbalanced by the mellow creaminess of mascarpone cheese. Add in butter, cinnamon and nutmeg and you have a tasty dessert for your outdoor party or perhaps the best breakfast treat you'll ever make. Either way, they are simple, fun and yummy.

Serves 6

2 teaspoons sugar
¼ teaspoon ground cinnamon
¼ teaspoon grated nutmeg
6 mini butter croissants
3 tablespoons butter, melted
About 4 ounces mascarpone cheese
About 4 ounces sour cherry spread (I used Dalmatia Sour Cherry Spread, which I found at the cheese counter)

Directions

Prepare the grill for direct grilling at about 400°F.

Combine the sugar, cinnamon and nutmeg to make a seasoned sugar. Slice the croissants open — but not all the way through — so they can lay flat like butterflies on the grill. Brush the sliced faces of the croissants with melted butter and sprinkle liberally with seasoned sugar.

Grill the croissants, buttered-side-down for a few minutes until warmed through and nicely marked. Remove from the grill, , spread a spoonful of mascarpone cheese on one side of each croissant and a spoonful of sour cherry spread on the other. Close and serve warm (with extra napkins).

Recipe by Russ Faulk for Kalamazoo Outdoor Gourmet. Find more recipes online at KalamazooGourmet.com

Food Temperature Chart

Beef Steaks	Gourmet	USDA
Rare	120°F	140°F
Medium-rare	130°F	150°F
Medium	140°F	160°F
Medium-well	150°F	170°F
Beef Roasts	Gourmet	USDA
Rare	125°F	140°F
Medium-rare	135°F	150°F
Medium	145°F	160°F
Medium-well	160°F	170°F
Beef Burgers	Gourmet	USDA
	160°F	160°F +
Lamb Racks	Gourmet	USDA
Rare	125°F	140°F
Medium-rare	135°F	150°F
Medium	145°F	160°F
Medium-well	160°F	170°F
Lamb Chops	Gourmet	USDA
Rare	125°F	140°F
Medium-rare	135°F	150°F
Medium	145°F	160°F
Medium-well	160°F	170°F
Pork Chops	Gourmet	USDA
Medium-well	160°F	-----
Well done	180°F	170°F
Veal Chops	Gourmet	USDA
Medium-rare	135°F	-----
Medium	145°F	150°F
Medium-well	160°F	160°F
Whole Chicken	Gourmet	USDA
	170°F	180°F
Whole Turkey	Gourmet	USDA
	170°F	180°F

Doneness of meat should always be determined using an instant-read meat thermometer inserted in the thickest part of the meat and away from the bone.

While USDA temperature guidelines are valuable for food safety, we find them often overdone, especially on the grill. Many restaurants cook to temperatures aligned more with the "gourmet" column shown here. This requires close attention to safe food-handling guidelines.

Rolled Beef Roasts

As with ground meat, surface bacteria may get worked into the center of rolled beef roasts. Therefore, they should be cooked to an internal temperature of 160°F.

Fish

Fish is thoroughly cooked when it turns opaque and the meat flakes cleanly under firm pressure.

Shrimp and Lobster Tails

Shrimp and lobster are fully cooked when the flesh turns opaque.

Caring for Your Hybrid Fire Grill

Your Kalamazoo Outdoor Gourmet grill is made from high-quality 304 stainless steel and engineered for durability. Simple care and cleaning will provide a lifetime of service...

Grilling Surfaces

Before each cooking session, after the grill has pre-heated, use a stiff stainless steel grill brush to clean the grilling surface.

After each cooking session, run the main burners on high with the hood closed for 10 minutes before shutting it down. This will help burn away drippings and residue on the grilling surface and in the hopper.

ALWAYS use a stainless steel bristle brush for cleaning your grilling surface. Do not use brushes or scrapers of other metals with the exception of brass. Brass grill brushes will not harm your grilling surface, but we find that stainless steel brushes last much longer and are a better investment.

NEVER use steel wool on your cooking surfaces. It will leave small amounts of mild steel behind, embedded into the grain of the stainless steel, and it will cause rust.

NEVER use chemicals to clean your grilling surface.

Special Instructions for Laser-cut Grilling Surfaces

Your laser-cut surfaces should be kept clean, dry and BLACK. Treat them as you would a cast iron skillet. The darker the finish, the better.

Before using your surfaces for the first time, they need to be seasoned with oil. Remove the cold surfaces from your grill and use a cloth rag to wipe vegetable oil over the entire surface of each. Place the surfaces back into the grill. Light the grill and run all main burners on HIGH for about 20 minutes. The goal is to turn the surfaces brown. The more you use your grill, the more thoroughly seasoned your surfaces will become. Ideally you want your surfaces to become black and remain that way. You can re-season your surfaces at any time. Re-seasoning may be necessary if your grill sits idle for long periods of time.

Exterior Cleaning

The most difficult part of cleaning your grill is removing the burnt-on food and grease. Start by using a citrus-based or organic degreaser to remove everything that isn't burnt on. Next, we recommend using powdered Bar Keepers Friend with a jersey knit rag. Be careful to follow the grain direction of the stainless steel to avoid scratches. With a little elbow grease, Bar Keepers Friend will remove most stains and discoloration. For real problem areas, a Scratch-B-Gone kit can be used to restore the factory finish. After these steps, rinse off all cleaners, wait for the grill to dry, and then apply stainless steel polish.

Saltwater Environments

Oceanfront environments with salt air and sea spray will require regular maintenance and cleaning to prevent rust. Clean stainless steel surfaces at least two times a month to keep the chemical reaction from the salt from gaining a foothold on your equipment. With regular cleaning, your equipment will look like new for a lifetime. To achieve maximum corrosion and stain resistance, the surface of the stainless steel must be kept clean. Should some rust spots occur, they can be easily removed with Bar Keepers Friend.

Caring for Your Hybrid Fire Grill CONTINUED

Interior Cleaning

It is a good idea to occasionally burn off residue in your grill. Run the grill with the main burners on high with the hood closed for at least 30 minutes. This will burn off accumulated residue and dry everything out. The more you use sauces or grill fatty foods, the more frequently you should do this burn cycle.

To remove ash on a regular basis, pull the Hybrid Fire Grilling Drawer open a couple of inches and then shake it up and down to encourage any ash that has remained in the drawer to fall down into the hopper.

Occasionally, you will want to be more thorough in removing ash. We recommend that once a month you use a natural bristle painter's brush to sweep ash off all the interior surfaces of your grill. Wait until the grill is completely cool. Empty the cleanout pan before beginning. Remove the cooking surfaces, and then brush all the ash that may have remained in the Hybrid Fire Grilling Drawer down through the slots and into the hopper. Next, remove the drawer. Use the brush again to sweep all ash off the burners and any other surfaces down into the cleanout pan. Empty the cleanout pan again.

If you use wood in your grill, the inside of your hood is probably black. We recommend leaving it this way. However, you may choose to clean it once a year. If so, you will need to use Bar Keepers Friend (recommended) and a lot of elbow grease or a harsh oven cleaner (not recommended). If you choose to use oven cleaner: do not get it into the ceramic rotisserie burner; do not get it on ignition coils; do not get it on the electronics or wires; do not get it on the cooking surface; and do make sure you thoroughly rinse off all of the cleaner before cooking on your grill. Be careful when rinsing off the oven cleaner not to stain your patio. *Again, we strongly recommend the use of Bar Keepers Friend and discourage the use of oven cleaner.*

Main Burner Care

In addition to removing all the ash from the burners at least once per month as described above, the burners should be visually inspected once a year.

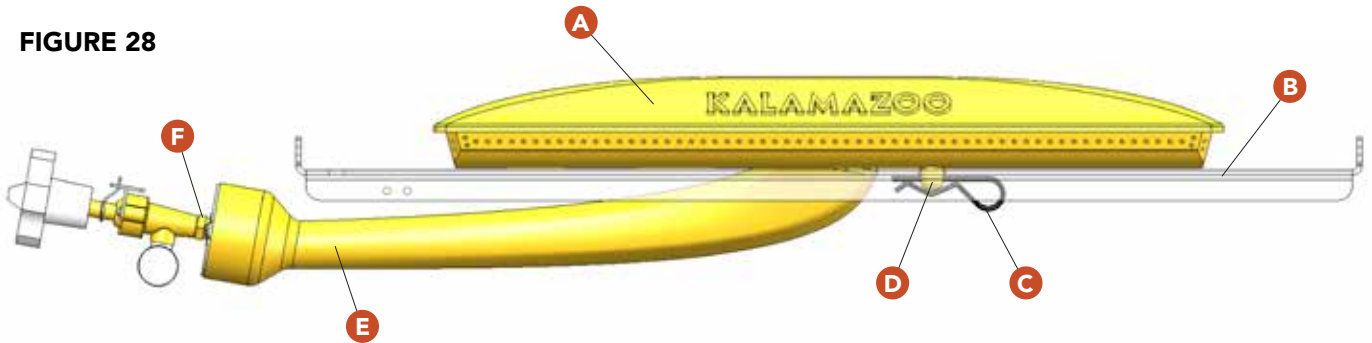
To access the burners, first make sure the grill is completely cooled. Ensure the grill control valves are in the OFF position and turn off the main gas supply. Remove the cooking surfaces and the Hybrid Fire Grilling Drawer. Release the burner (see Figure 28:A) from the burner support brackets (see Figure 28:B) by removing the retaining pins (see Figure 28:C). Reach below the burner and remove the retaining pins by sliding them back to the rear. You can now lift the burner off the burner support brackets from the rear and then slide it backwards off the orifice (see Figure 28:F).

Visually inspect each burner to confirm it is structurally sound and that none of the ports are clogged. Shine a flashlight through the end of the venturi (see Figure 21:E page 34, Figure 28:E) to inspect for any blockage.

Carefully clean the burner using a brass brush. Clogged burner ports may be opened up with a straightened paper clip. Do not use a toothpick or anything else that could break off inside the burner ports.

After cleaning the burners, reinstall them into the grill. Slide the venturi (see Figure 28:E) through the hole in the interior grill box toward the front of the grill and seat the venturi opening over the orifice (see Figure 28:F) mounted on the valve. Lower the burner onto the burner brackets (see Figure 28:B) so that the posts (see Figure 28:D) on the bottom of the burner drop through the corresponding holes in the burner brackets. You must make sure the opening at the front of the burner is centered over the brass orifice and securely engaged (see Figure 24 page 35). Once you have confirmed this, you can reinsert the locking pins under the brackets to secure the burners (see Figure 28:C).

FIGURE 28

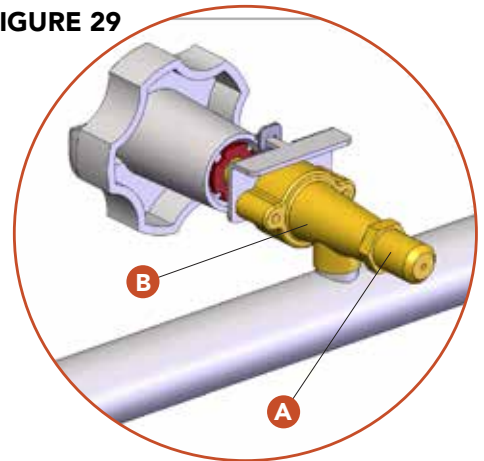


Orifice Cleaning:

Clogged orifices create a dangerous condition that must be resolved before the grill may be used. If you are not entirely comfortable with the procedure, please use a qualified technician or contact Kalamazoo Outdoor Gourmet customer service at 1.800.868.1699.

To clean inspect the main burner orifices, remove the control panel according to the instructions beginning on page 37. Remove the main burners according to the instructions on page 70. Use a 1/2" wrench to carefully remove the orifices (see Figure 29:A) from the valve bodies (see Figure 29:B). Shine a flashlight through the orifice to look for any obstructions. Remove obstructions with a needle. Use extreme care not to enlarge the hole. Reinstall and tighten the orifice. Reinstall the burners according to the instructions on page 70. Test fire the burners and check for proper flame characteristics.

FIGURE 29



Igniter Batteries:

The primary electronic ignition system uses a battery backup with 4 D-cell batteries (see Figure 19 Page 33).

The cooktop ignition system is powered by a 9-volt battery (see Figure 20 Page 33).

Emptying the Cleanout Bin:

WARNING: The cleanout bin gets extremely hot when the grill oven is operating. Empty the bin only when the grill and bin are completely cool.

Empty the cleanout bin whenever it becomes more than 1/2 filled.

The tray sits on the floor of the cabinet below the grill and is located in the proper position by a series of pins.

To avoid collecting excessive rain water, keep the hood vent closed when the grill is not in use.

The cleanout bin is dishwasher safe.

Troubleshooting

The troubleshooting tips here are for general information only. The information may save you the trouble of a service call. If your grill requires service, contact Kalamazoo Outdoor Gourmet customer service at 1.800.868.1699.

Grill won't light:

- **Ignition burner:** Does the hot surface ignition coil glow red inside the flash tube (see Figure 12:M page 25) when you press in and hold the control knob? If not, are you running off batteries or do you have the grill plugged in to an AC outlet? Does the hot surface ignition coil for the rotisserie burner(s) glow?

If you are running off of DC power, and neither ignition coil is glowing, try replacing the batteries. If you are running off of AC power and one or neither ignition coil is glowing, call Kalamazoo Outdoor Gourmet customer service.

If the coils glow, but the burner won't light, verify that it is an ignition problem and not a gas problem by manually lighting the ignition burner (see page 32).

- **Main burners:** The main burners light from the ignition burner. Verify the ignition burner is lit and that it is on high. If the main burners will not light, there is likely a gas flow problem due to clogged ports. Call Kalamazoo Outdoor Gourmet customer service.
- **Cooktop burners:** The cooktop burners utilize a separate ignition system from the main grill area. They are lit by a battery-powered electronic spark ignition. If you do hear rapid clicking when you press in the control knobs, but the burners won't light, try manually lighting the burners (follow the instructions on page 32). If the burners do not light manually, there is probably a gas problem and not an ignition problem. Call Kalamazoo Outdoor Gourmet customer service.

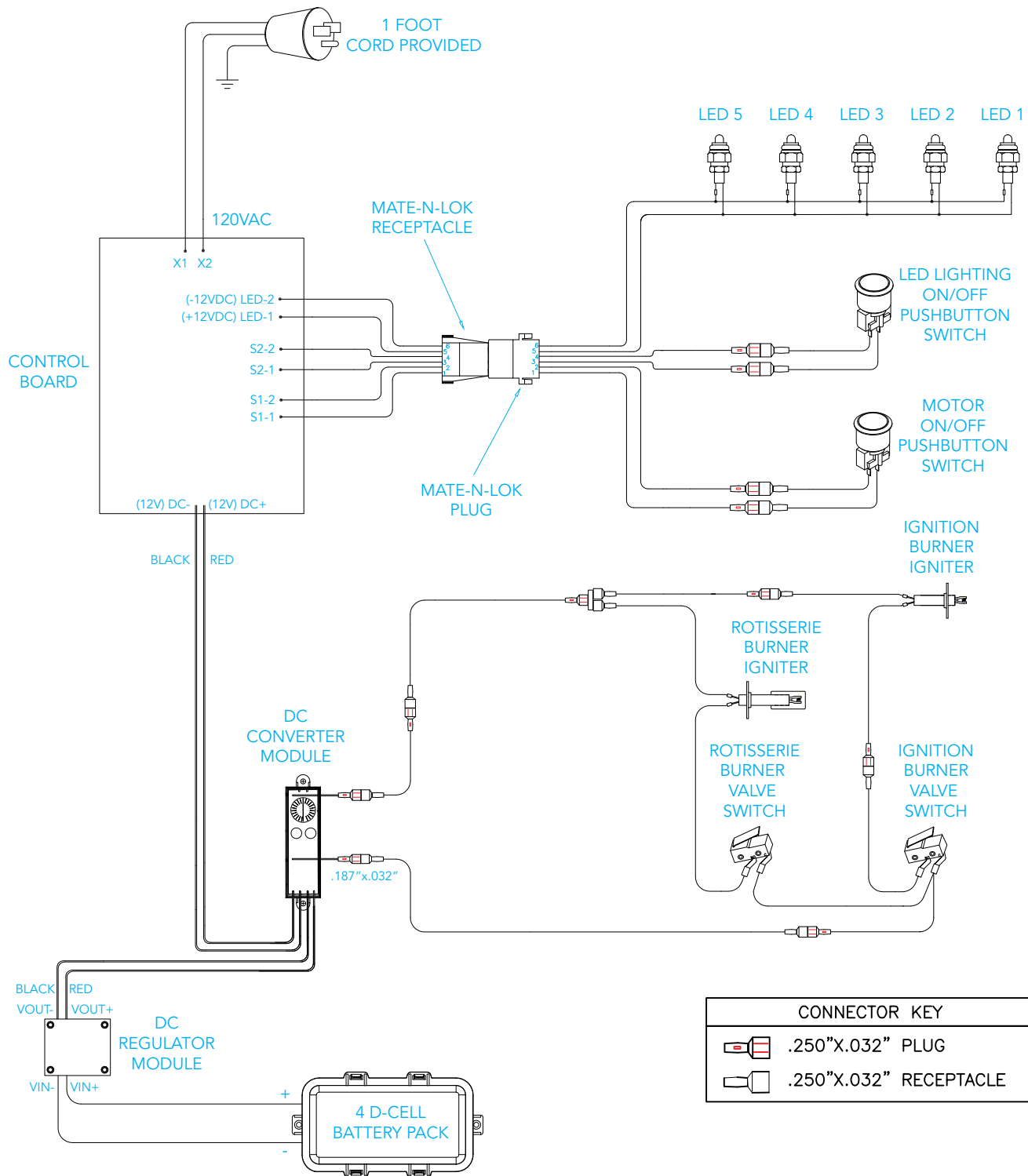
Grill won't get to temperature:

- If the grill does not get hot within 10 minutes of starting, check the flame height of the main burners. On HIGH, the flames on the main burners should be at least 1 inch long. If they are not, check the following:
 - LP cylinder has enough gas to deliver proper pressure. Refill the tank if necessary. In some situations in cold ambient temperatures, an LP cylinder will ice up, creating a drop in pressure. If this happens, turn off the tank and let it warm up before trying again. A full tank is less likely to ice up than a tank that is less than half full.
 - Main gas supply is fully on and not only partially opened.
 - Orifices are clear and not clogged. A clogged orifice creates a dangerous situation. Do not use the grill until the issue has been resolved (see instructions on page 71).
- If the fuel has been switched from liquid propane gas to natural gas, part of the process to convert the oven includes larger orifices. It is not safe to burn natural gas with liquid propane orifices (neither is it safe to burn the other way around). If you suspect a conversion was done improperly, do not use the grill and contact Kalamazoo Outdoor Gourmet customer service at 1.800.868.1699.

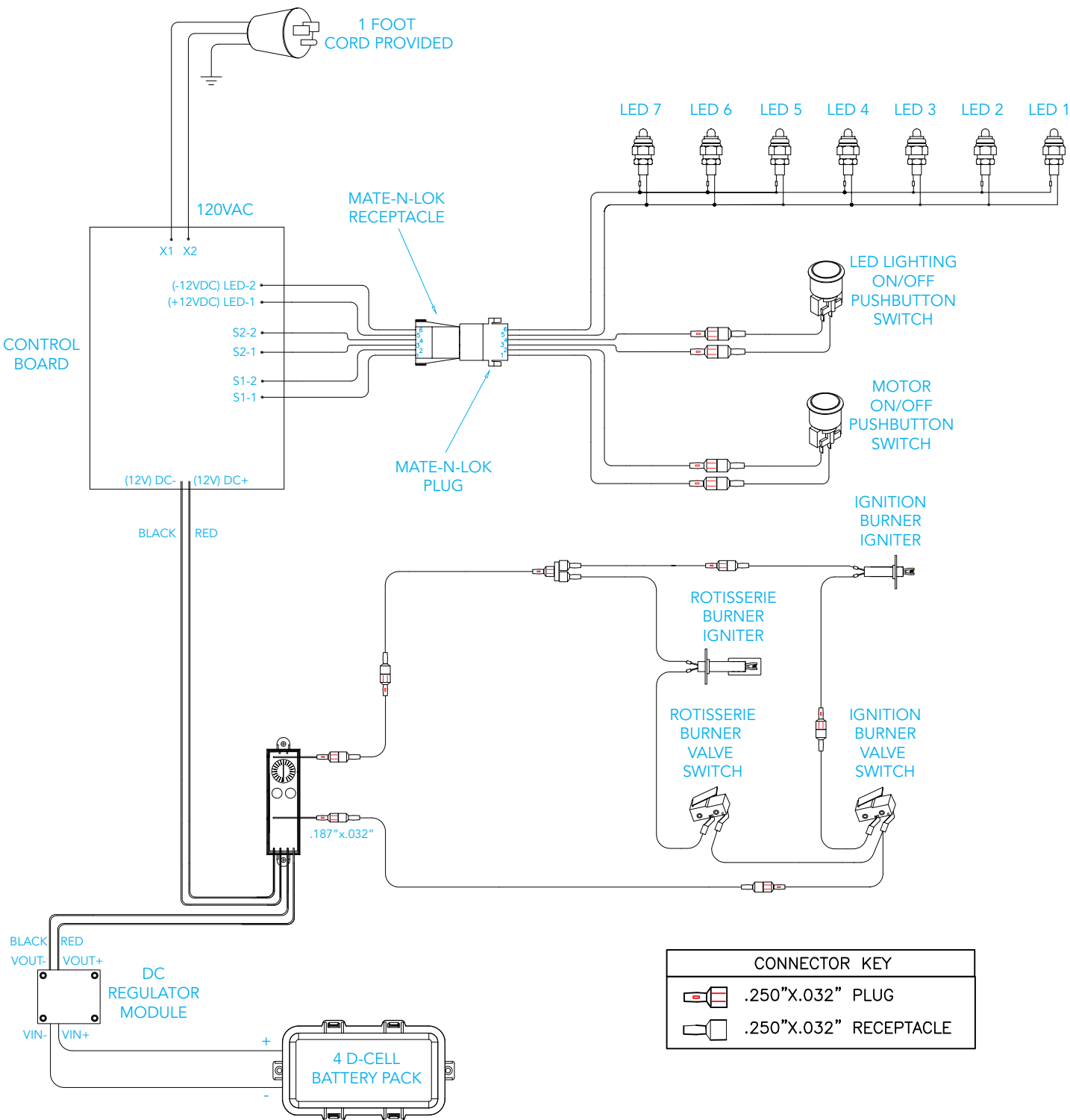
You smell gas:

- Turn off the grill immediately. Follow the leak check procedures on page 13. Contact Kalamazoo Outdoor Gourmet customer service at 1.800.868.1699 for assistance.

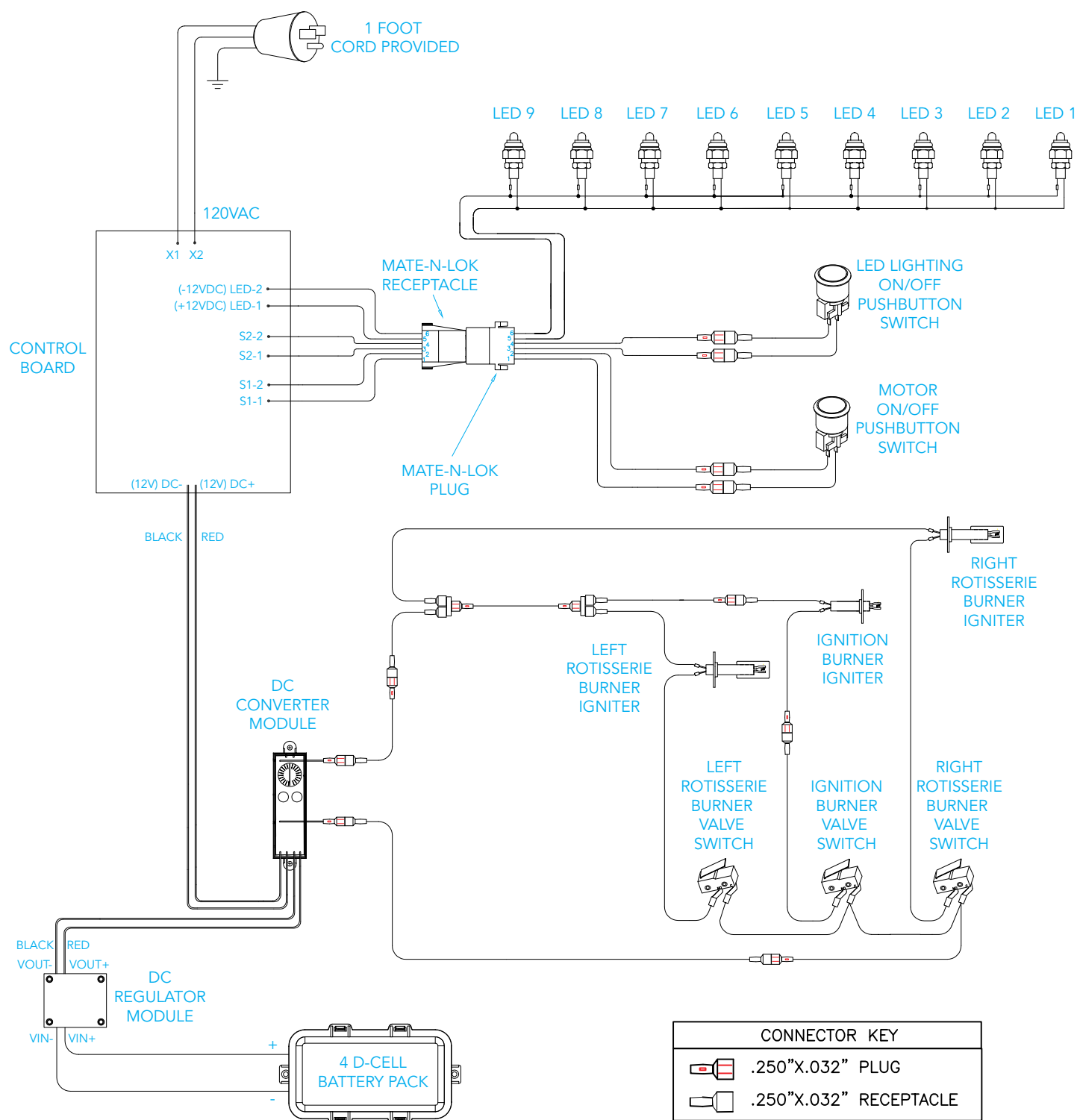
K500H Series Wiring Diagram



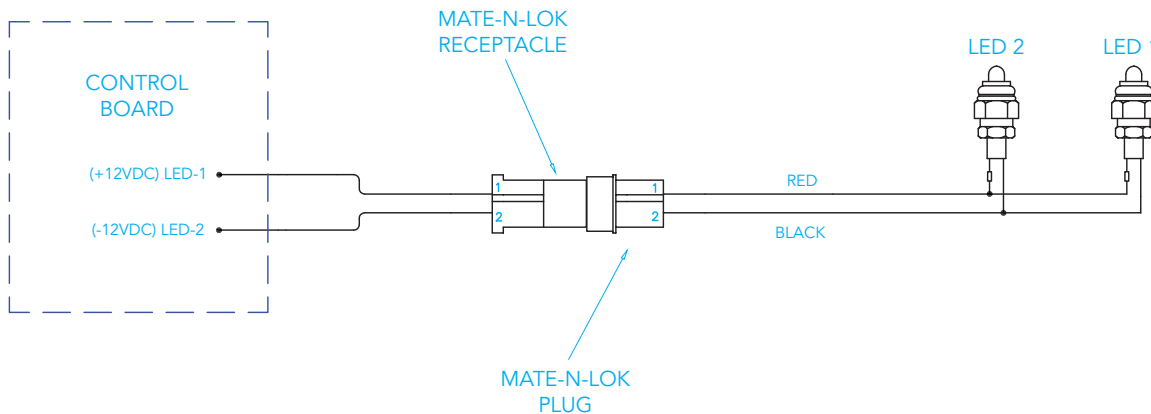
K750H Series Wiring Diagram



K1000H Series Wiring Diagram



Side Cabinet Lighting Wiring Diagram



- The side cabinet on the K500HS, K750HS and K1000HS models features LED control panel lighting the same as the main control panel. The Cabinet is factory installed on the grill, and the wiring harness for the lighting is factory connected to the main control board.



ELECTRICAL PRECAUTIONS:

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid;
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts;
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair;
4. Do not let the cord hang over the edge of a table or touch hot surfaces;
5. Do not use an outdoor cooking gas appliance for purposes other than intended;
6. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet;
7. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance;
8. Never remove the grounding plug or use with an adapter of 2 prongs; and
9. Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

Hybrid Fire Grill Warranty

The warranty covers the replacement of parts for Hybrid Fire Grills purchased from Kalamazoo Outdoor Gourmet or an authorized dealer under the terms and limitations listed below (I. through IV.). This warranty covers the listed parts against defects or failure under normal usage. In limited situations, and only at the discretion of Kalamazoo Outdoor Gourmet, repair labor may be included under warranty.

I. Limited Lifetime Warranty

All fabricated stainless steel components are warranted against structural deterioration and corrosion due to defects in materials and workmanship. Discoloration is a natural reaction of stainless steel to heat and is not covered. Surface rust can result from sea spray, acid rain or environmental chemicals and is not covered. See care instructions for information on caring for your grill in salt air environments.

Cast brass Dragon Burners™ are warranted against defects in materials and workmanship.

II. Limited Five-Year Warranty

The stainless steel ignition burner, the ceramic rotisserie burner, the brass cooktop burners and all burner valves. Discoloration of these parts and surface corrosion are not covered.

III. Limited One-Year Warranty

All other parts, including the ignition system.

IV. Limitations & Exclusions

The warranty applies only to the original, registered owner and may not be transferred. This warranty shall not apply to damage resulting from abuse, accident, natural disaster, alteration, improper installation, improper operation, or improper repair or service of the product.

This warranty does not apply to commercial usage.

Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. This warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of Kalamazoo Outdoor Gourmet products.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

Damaged/defective parts or products covered under warranty must be returned to Kalamazoo Outdoor Gourmet at our request. You have the option to complete the parts exchange in one of two ways: You may request that we ship you the replacement part, for which you will be charged and then refunded once we receive the old part from you. Or you may ship us the old part, and we will then ship the replacement part at no shipping charge. Charges for the old/replaced part are refunded to you at the same rate as is calculated for Kalamazoo Outdoor Gourmet to ship the new part.

Kalamazoo Grill Accessories

Sunbrella® Grill Covers A tailored cover is available for each model made from durable and fade-resistant black Sunbrella fabric with a silver Kalamazoo Outdoor Gourmet logo.



Laser-cut Meat

Laser-cut Fish

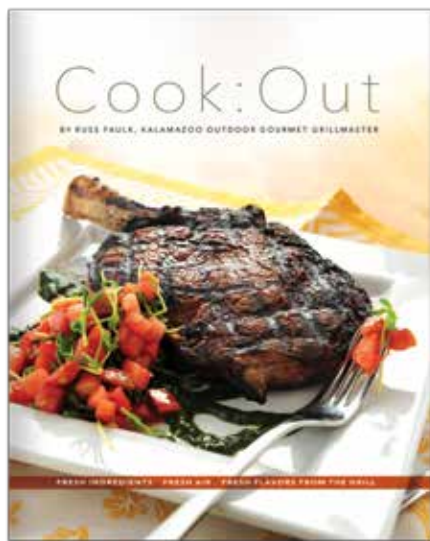
Laser-cut Vegetable

Laser-cut Cooking Surfaces Custom-cut from 1/4" thick slabs of stainless steel, these optional surfaces hold massive amounts of heat for amazing grill marks and quick cooking. Specialized patterns are optimized for meat, fish or vegetable cooking, and we can personalize the surface with your initials.

Slot System Accessories Freestanding grills have slots on the shelves and on the side cabinet (HS models only) for a selection of stainless steel slot system accessories, including a waste can, a wine bucket and a sauce rack.

Offset Smoker Box Pursue traditional American barbecue perfection with a factory-installed smoker box. Suitable for freestanding grills only.

Cook:Out The popular Kalamazoo Outdoor Gourmet cookbook by Russ Faulk.





Grill Master's Essential Accessories Long-cuffed leather gloves and precision 16-inch tongs both protect your hands above a hot grill while the embroidered apron protects your wardrobe.

Steak Champ Electronic Steak Thermometers Our electronic thermometer eliminates the guesswork and manages the numerous variables to help you serve masterfully-grilled steaks every time.

All accessories can be ordered by calling 800.868.1699 or purchased online at KalamazooGourmet.com.



Installation Checklist

Installer should initial next to each item:

- ☐ Specified clearances maintained.
- ☐ No overhead combustible structure.
- ☐ Initial assembly completed — all tape and internal packaging removed (see Figure 6 page 21):
 - ☐ Ash pan installed
 - ☐ Control knobs installed
 - ☐ Warming rack installed (place in up position to allow rotisserie rod installation)
 - ☐ Rotisserie rod and forks installed
 - ☐ Hybrid Fire Grilling Drawer installed
 - ☐ Primary cooking grates installed
 - ☐ Cooktop burner diffuser caps installed (model-dependant)
 - ☐ Cooktop burner grate installed (model-dependant)
 - ☐ Cooktop cover installed (model-dependant)
- ☐ Rotisserie and ignition burner igniter coils glow when rotisserie and ignition burner control knobs are held in on AC power (batteries removed).
- ☐ Rotisserie and ignition burner igniter coils glow when rotisserie and ignition burner control knobs are held in on BATTERY backup power (grill unplugged).
- ☐ Grill connected to grounded, outdoor-rated extension cord and GFI circuit.
- ☐ Control panel lights working.
- ☐ Rotisserie motor working.
- ☐ Each burner control valve low setting adjusted to minimum stable flame height.
- ☐ Ignition burner lights within 4 to 5 seconds following lighting procedure.
- ☐ Main burners light within 4 to 5 seconds following lighting procedure.
- ☐ Rotisserie burner(s) light within 4 to 5 seconds following lighting procedure.

- ☐ Cooktop burners (model-dependant) light within 4 to 5 seconds following lighting procedure.
- ☐ External manual shut-off valve is installed and accessible.
- ☐ Homeowner informed of external shut-off valve location as well as shut-off valve inside grill (model-dependant).
- ☐ Unit and supply connections have been tested and are free of leaks:
 - ☐ LP cylinder connected to dual-stage regulator at 11" WC
 - OR
 - ☐ Bulk LP supply regulated to 11" WC
 - OR
 - ☐ Natural gas supply at 7" WC
- ☐ Hood spring cables are taught and connected to springs inside cabinet. Hood opens and closes freely without binding or excessive noise.
- ☐ Leave this Use and Care Guide with the homeowner.

HOMEOWNER: Please ensure the installer completes the checklist, explaining each item to you. The installer should initial each item above and sign below.

Installer Signature

Date



Craftsmanship to a higher standard.

We began our journey as Kalamazoo Sheet Metal more than a century ago. As a custom sheet metal fabrication shop, the family-owned company relied on its reputation for craftsmanship. Through the years, a focus on custom food and



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dairy processing equipment evolved. The “dairy standard” describes a flawless fit and finish level for stainless steel welding. Every seam has to be finished perfectly so that the equipment is easily cleaned and kept free from bacteria. Kalamazoo Sheet Metal excelled at this, but also served architectural firms and the pharmaceutical industry on a wide variety of projects.

The Birth of the Hybrid Fire Grill™ More than 15 years ago, the founder’s great grandson was running the business, but he wanted to do something more. And so he set out to design the world’s best grill. Leveraging the skills of the company’s stainless steel craftsmen and women as well as his own passionate creativity, the first Kalamazoo Hybrid Fire Grill was born. It did not follow the conventional industry template. A heavy-gauge welded frame offered lasting durability. Casters from industrial dumpsters gave warning of its ruggedness. A deep, hopper-like firebox improved the heat dynamics and made it easier to clean. And, above all, it was designed to combine the convenience of a gas grill with the superior cooking capabilities of a charcoal grill. The outcome was a gigantic departure from the previous expectations of stainless steel grill.

The Birth of a New Company These unique grills developed a passionate and loyal following over the next few years. The focus slowly shifted exclusively to outdoor cooking equipment, but it was still the same craftspeople putting their skills into every bend, weld and stroke of the hand-rubbed finish. The “dairy standard” was (and is) still alive and well.

Before long, we pioneered the first modular outdoor kitchens. The seamless rain gutter that keeps our outdoor kitchen cabinetry weather-tight is the same rain gutter we used to fabricate into the wash-down electrical enclosures on that dairy equipment.

Today, more than a century after our humble beginnings, we are the industry leader in outdoor kitchens. Every piece of Kalamazoo’s equipment is still built by hand with the same dedication to quality and craftsmanship. We build it to order, and we ship directly from our factory in Kalamazoo, Michigan to homes all over the globe. When each grill has been through the process of cutting, forming, welding, finishing, assembly and testing, it is signed by the people who made it with their own hands.

All specifications and other information contained in this Use and Care Guide are based on the latest product information available at the time of printing. Because Kalamazoo Outdoor Gourmet is always focused on product improvement, we reserve the right to make changes at any time. This includes all specifications of the product.

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Replacement parts can be ordered from Kalamazoo Outdoor Gourmet Customer Service. Email customerservice@kalamazoogourmet.com or call 800.868.1699.

