



Edo Grill User Manual

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FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or fire department.

FOR YOUR SAFETY

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

INFORMATION FOR THE NEW OWNER

Thank you for choosing Kalamazoo Outdoor Gourmet™.

We recommend that you read this manual thoroughly before operation and retain it for future reference. This will help you to enjoy the maximum in outdoor grilling pleasure.



WARNING: Read manual thoroughly before attempting to operate your Kalamazoo Outdoor Gourmet product.



WARNING: Kalamazoo Outdoor Gourmet products are designed for outdoor use only.

FOR YOUR SAFETY

1. Read the "Lighting Instructions" section of this manual before attempting to light the Kalamazoo Outdoor Gourmet™ grill.
2. Follow all leak check procedures in this manual carefully prior to operation of the Kalamazoo Outdoor Gourmet™ grill.
3. Read the installation, operation & maintenance instructions in this manual thoroughly before installing or servicing the Kalamazoo Outdoor Gourmet™ grill.

When properly cared for, Kalamazoo Outdoor Gourmet products will give safe, reliable service for many years. However, extreme care must be used since the grill produces intense heat and can increase accident potential. When using this grill, basic safety practices must be followed. These general safety precautions are listed below.

GENERAL SAFETY PRECAUTIONS

- **Do not try lighting this appliance without reading the “Lighting Instructions” section of this manual.**
- Do not store a spare or disconnected LP tank under or near this grill.
- You should inspect the burner venturi tubes for spider webs and other obstructions periodically.
- Clean the tubes completely if you find any such obstructions.
- Do not operate the Kalamazoo Outdoor Gourmet grill if there is a gas leak present. Do not use a flame to check for gas leaks.
- Do not store cover or anything flammable on or in the storage area under the grill.
- Cover the Kalamazoo Outdoor Gourmet grill with a cover when not in use. Only cover the Kalamazoo Outdoor Gourmet grill when unit is completely cool.
- If burners go out during operation, turn off all gas valves. Open shelves and check that tank is not empty. Wait five minutes and reattempt to light using the lighting instructions. If condition persists, contact gas supplier or Kalamazoo Outdoor Gourmet, Customer Service Department at (800) 868-1699.
- Never lean over open grill or place hands or fingers on the surrounding edge of the cooking box.
- Should a grease fire occur, turn off all burners, and the tank or natural gas line until fire is out. Do not attempt to use water to extinguish flames.
- Do not alter valve orifices or burner ports or attempt to convert LP or natural gas fitting.
- The Kalamazoo Outdoor Gourmet grill should be thoroughly cleaned on a regular basis.
- Do not attempt to disconnect any gas fitting while your grill is in operation.
- Use the regulator that is supplied with the Kalamazoo Outdoor Gourmet grill for LP gas.
- Do not use a dented, rusted, or damaged LP tank. Have tank inspected by gas supplier or dealer.
- Never operate or install your outdoor cooking gas appliance in a confined area, including inside your home, in or on recreational vehicles and/or boats or any enclosed area.
- A minimum of 24 inches to any combustible surface is required.
- Use protective hand covering in and around grill while grill is in use.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.

GENERAL INSTRUCTIONS

The Kalamazoo Outdoor Gourmet grill is not for use by children.

For propane use: you must adhere to all local codes that apply to portable gas grills, both in the USA and abroad. If there are no local codes, you must conform to the latest edition of the National Fuel Gas Code: ANSI Z 223.1, or CAN/CGA-B149.1, National Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code. The regulator supplied with the Kalamazoo Outdoor Gourmet grill must be used. This regulator is set for 11 inches of water column (pressure).

If an external electrical source is utilized, the Kalamazoo Outdoor Gourmet 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.

These instructions, while generally accepted, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada, the installation of this appliance must comply with local codes and/or Standard CA/CGA-B149.2 (Installation Code for Propane Burning Appliances and Equipment).

OPERATING AREA



WARNING: Only use your Kalamazoo Outdoor Gourmet grill outdoors in a well-ventilated area.

- Do not use in a garage, building, breezeway or any other enclosed area.
- Never use your Kalamazoo Outdoor Gourmet grill under an unprotected combustible roof, overhang, or any unprotected combustible construction.
- Your Kalamazoo Outdoor Gourmet grill is not intended to be installed in or on recreational vehicles and/or boats.
- Do not use combustible materials within 24 inches of the top, bottom, back or sides of the grill.
- Do not leave your Kalamazoo Outdoor Gourmet grill unattended while in use.
- Do not lean over cooking surface or place your hands on or near the cooking surface, as the entire cooking box gets hot when in use.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- Keep the cooking area clear of combustible materials and flammable vapors and liquids, such as gasoline, alcohol, etc.

SAFE HANDLING TIPS FOR LP GAS

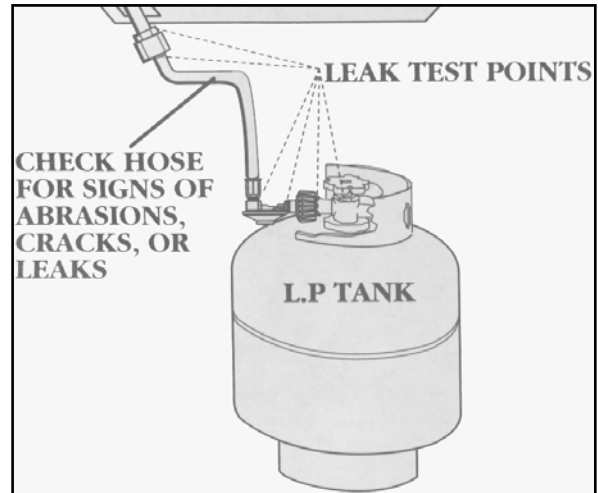
- Liquid Propane (LP) gas is a petroleum product, as are gasoline and natural gas. LP gas is a gas at regular temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released, the liquid readily vaporizes and becomes gas.
- You should be able to recognize the odor of LP gas, as it smells much like natural gas.
- Leaking LP gas may collect in low areas that prevent dispersion, as it is heavier than air.
- Air must be removed from a new LP tank before the initial filling. Your LP dealer is equipped to do this.
- LP tanks should not be dropped or handled roughly. The LP tank must be installed, transported, and stored in an upright position.
- Never store or transport the LP tank where temperatures can reach 125 degrees F (too hot to hold by the hand; for example: do not leave the LP tank in a car on a hot day).
- The Kalamazoo Outdoor Gourmet grill requires that the LP cylinder be 20-lb. Size (18 ¼ inches high, 12 ¼ inches in diameter).
- The LP cylinder used with the Kalamazoo Outdoor Gourmet grill must be:
 - Constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable;
 - Provided with a listed overfilling prevention device.
 - Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.
 - Provided with a collar to protect the cylinder valve.
 - Arranged for vapor withdrawal.
- A refill will last about 20 hours of cooking time at normal use. The tank does not need to be empty before it is refilled.
- Treat “empty” LP tanks with the same care as full tanks. Even when the LP tank is empty of liquid there still may be gas pressure in the cylinder. Always close the tank valve before disconnecting.
- Do not use a damaged LP tank. Dented or rusty LP tanks or LP tanks with a damaged valve may be hazardous and should be replaced with a new one immediately.
- The joint where the hose connects to the LP tank must be leak tested each time the LP tank is reconnected.
- The LP connections supplied with the Kalamazoo Outdoor Gourmet grill have been designed and tested to meet government, American Gas Association, and Underwriters Laboratories requirements.
- Replacement LP tanks supplied by Kalamazoo Outdoor Gourmet satisfy these requirements.
- If you have questions about spare LP tanks, please call Kalamazoo Outdoor Gourmet’s Customer Service Department at (800) 868-1699.

REFILLING THE LP TANK

Removal of the LP tank

1. Open the door on the back of the grill
2. Close tank valve (turn clockwise)
3. Unscrew counter clockwise brass fitting on regulator
4. Lift tank out
5. Take LP tank to a "Gas Propane" dealer

**ALWAYS CHECK FOR LEAKS
AFTER EVERY LP TANK CHANGE**



IMPORTANT:

- Do not store a spare LP-gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.
- If the above information is not followed exactly, a fire causing death or serious injury may occur.



WARNING: We recommend that a qualified attendant at an authorized LP gas dealer fill your LP tank.



CAUTION: If you exchange your LP tank, make sure you get a similar tank in return. Verify that the new tank has a similar valve connection.

CONNECTING THE LP TANK / LEAK TESTING



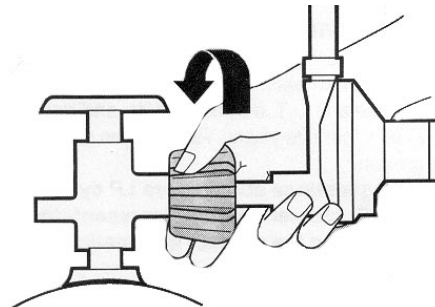
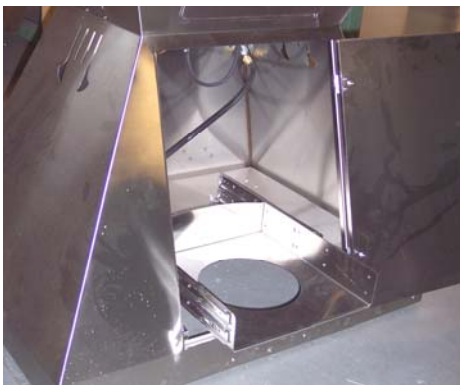
WARNING: Make sure that the LP tank valve is closed by turning it clockwise.



DANGER: Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. This will result in a fire or explosion, which can cause serious bodily injury or death and damage to property.

Bubble Test: You will need an LP tank, a soap and water solution and a rag or brush to apply it. *NOTE: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.*

1. Set the tank into bottom shelf by placing LP tank foot ring into hole provided. This will hold the tank adequately in place. See picture below.
2. Connect the hose to the cylinder. (Screw the regulator coupling onto the tank valve, clockwise, or to the right. Hand tighten only). See diagram below.
3. Mix soap and water.
4. Open the tank valve. Make sure grill knobs are in the "OFF" position.
5. Check for leaks by wetting the fitting with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows, there is a leak.
6. When leak checks are complete, turn gas supply OFF and rinse connections with water. If leak does not stop, turn off the gas and contact us at **1-800-868-1699**. Do not use the grill.



Sniff Test: Since Propane is heavier than air, it tends to collect in lower lying areas first. Get down on your hands and knees and sniff close to the floor to smell for Propane. If you smell Propane **DO NOT** light a match.

Gas Detector: The National Fire Protection Association and other regulating agencies acknowledge that odorants added to Propane do not provide 100% effective leak protection. On rare occasions, a leak may not be detected by smell. Gas Detectors that sound an alarm are available for a reasonable price (make sure it is UL listed).

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

The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

NOTE: Kalamazoo Outdoor Gourmet is not responsible for improper tank hookup.

GENERAL MAINTENANCE



DANGER: Failure to correct these symptoms may result in a fire, which can cause serious bodily injury or death and cause damage to property.

Keep outdoor cooking gas appliance area clear and free from combustible material, gasoline and other flammable vapors and liquids.

Do not obstruct the flow of combustion and ventilation air.

Keep the ventilation openings on back panel of the LP Tank enclosure free and clear from debris at all times.

PERIODIC CLEANING



CAUTION: Turn the Kalamazoo Outdoor Gourmet grill OFF and wait for it to cool before cleaning.

Every Kalamazoo Outdoor Gourmet grill has all stainless steel surfaces, inside and out. It is non-rusting and non-magnetic. After the initial grilling use, certain areas of the grill may discolor. This is a normal discoloration caused by the intense heat given off by the burners. Use a warm soap water solution or very mild cleaners. Always rub or scrub in the direction of the grain. Do not use oven cleaner, steel wool, abrasive cleaners, or abrasive cleaning pads on any grill surfaces. We recommended cleaners that contain citrus products.

Ceramic tiles

These are self-cleaning by turning over periodically. Replacements are available from Kalamazoo Outdoor Gourmet's Customer Service Department (800-868-1699) or your retailer.

Inside cooking box

Brush any debris off Dragon burner tubes. **DO NOT ENLARGE BURNER PORTS (OPENINGS).** Wash inside of cooking box with warm soapy water.

Grill Surface

Clean with suitable grill bristle brush only. Do not clean with soap.

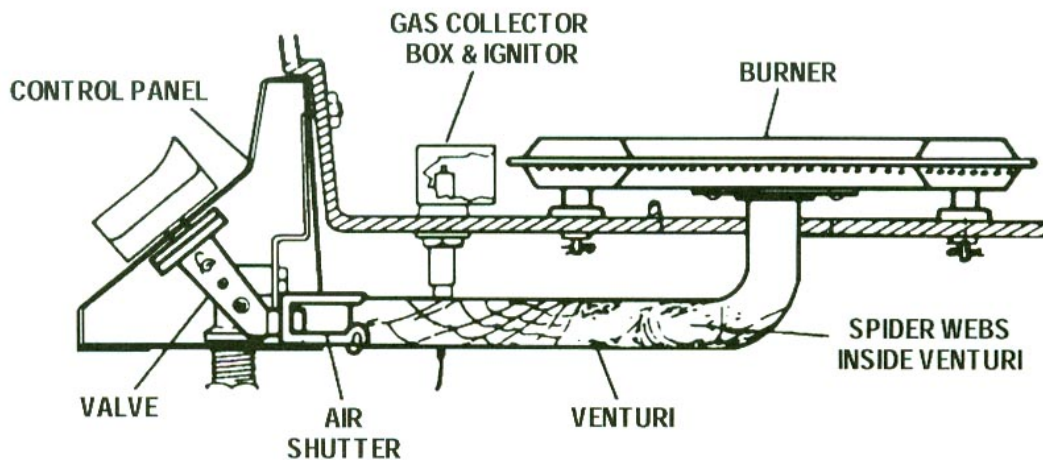
Main Burner Cleaning Procedure

Turn off the gas supply. Use a brass bristle brush to clean outside of burners. This is to make sure all burner ports are fully open.

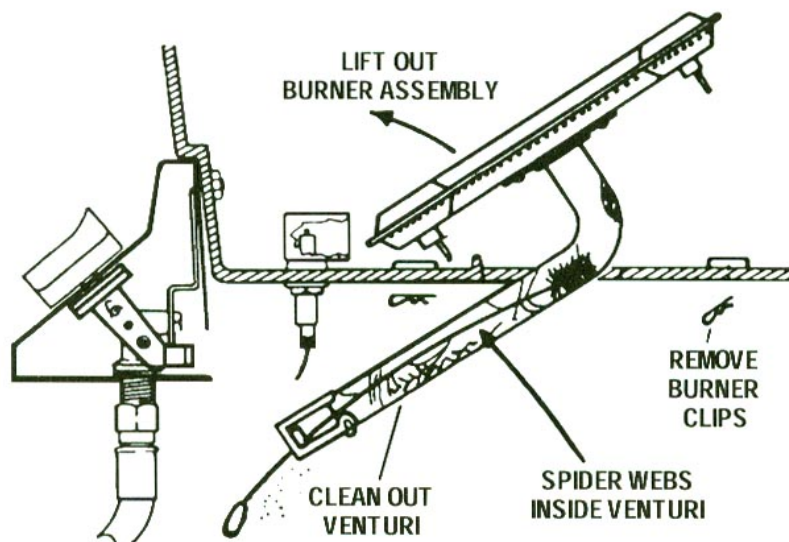


CAUTION: Do not enlarge the burner ports when cleaning.

SPIDER ALERT!



If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the venturis.



In some areas of the country, spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests, and lay eggs in the grill's venturi tube(s) obstructing the flow of gas to the burner. The backed-up gas can ignite in the venturi behind the control panel. This is known as a flashback, and it can damage your grill and even cause injury.

To prevent flashbacks and ensure good performance the burner and venturi assembly should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.

MAINTENANCE TROUBLESHOOTING

PROBLEM	CHECK	RESOLUTION
Burner does not light. Flame is low when burner is on HIGH.	Is LP fuel low?	Refill LP tank.
	Is fuel hose bent or kinked?	Straighten fuel hose and check for leaks (see page 7).
Burner flame pattern is erratic. Flame is low when burner is on HIGH. Flames do not run the whole length of the tube.	Is burner clean?	Burner ports are clogged or blocked. Clean thoroughly (see "Periodic Cleaning").
	Is grill on level ground?	Turn off all burners. Shut off gas supply. Move grill to level ground.
	Is flow-limiting device activated?	See "Lighting Instructions"
Experiencing Flare-Ups.	Are you preheating barbecue in the prescribed manner?	Turn main burners on high for 10 minutes for preheating.
	Are the ceramic tiles coated with burned on grease?	See "Periodic Cleaning."
	Are the ceramic tiles positioned over the burner?	When grill is turned off and cooled, move ceramic tile brackets over burner(s).
Igniters are not working.	Is there no clicking noise when the igniter button is pressed?	FIRST CHECK: Wire connections to igniter modules (inside grill cabinet) and igniter button (front of grill) are firmly in place.
		SECOND CHECK: Replace the 9-volt battery(s) in the igniter module(s) inside the grill cabinet.
	Igniters click, but the igniter probes are not sparking.	FIRST CHECK: Wire connections to igniter modules (inside grill cabinet) are firmly in place. SECOND CHECK: Igniter probe (at the burner) may have shifted. WITH GAS SUPPLY TURNED OFF, gently adjust or bend probe closer to burner to gain spark.

If problems cannot be corrected by using these methods, please contact Kalamazoo Outdoor Gourmet Customer Service at 800-868-1699.

IMPORTANT NOTE ON GAS HOSE: If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly must be obtained from Kalamazoo Outdoor Gourmet™.

STORAGE

- When the Kalamazoo Outdoor Gourmet grill is not in use, the gas must be turned “OFF” at the LP tank.
- When the Kalamazoo Outdoor Gourmet grill is stored indoors, the gas supply must be disconnected and the LP tank stored outdoors in a well-ventilated space, out of the reach of children.
- Never store a spare LP tank under or near the Kalamazoo Outdoor Gourmet grill.
- If the Kalamazoo Outdoor Gourmet grill is stored for a long period of time it should be checked for gas leaks and obstructions in the burner tubes before using. (See Section “General Maintenance”)
- Check that the areas under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.

THE EDO GRILL

The Edo Grill is a contemporary design with a sleek, simple form. When not in use, it could be mistaken for a beautiful outdoor table or a piece of sculpture. Form meets function when the two lustrous, hand-textured stainless steel panels slide open to reveal an 18" x 24" grilling surface and create ample counter space to each side. The Edo Grill is available in either LP or Natural Gas.



OPERATING INSTRUCTIONS

Getting Started

- Open door at rear of grill.
- If using LP, place tank inside. Attach LP regulator (supplied with grill) to tank (see page 6 for instructions and warnings).
- If using Natural Gas, connect gas supply line to quick connect gas line supplied with grill.
- Complete gas leak test (see page 7).
- Close door.
- Make sure grease drip drawer is closed (see below).



GREASE DRIP
DRAWER

- Fully extend both shelves to open position (see below).



Incorrect-only one shelf open!



Incorrect- shelves not fully open!



Correct! Both shelves fully open!

- Place ceramic holders and ceramic tiles into grill by setting them onto ledge directly above burner on sides of grill hopper. Three sets are included with The Edo Grill. (One set shown for clarity.)



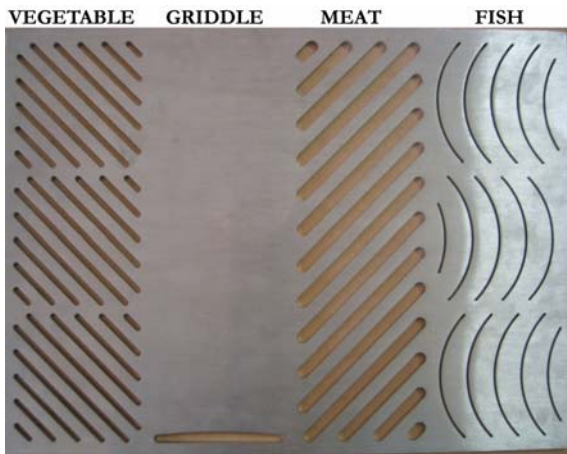
Note: The ceramic holders may be positioned to “personalize” the grill performance. When placed tightly together, the bulk of direct flame will be subdued by the ceramics providing a more subtle heat distribution. If the ceramic holders are spread apart, approximately ½ inch, the direct flame will have more contact with the food and provide a slightly more aggressive fire that will cause a few “flare-ups” if that type of performance is desired, chef’s choice.

Also, when ceramic tiles become built up with grease, simply turn them over. Tiles are self-cleaning.

- Place cooking surface onto top ledge inside hopper as shown below.



COOKING SURFACE



Kalamazoo Outdoor Gourmet grills come with either a stainless steel wire grill grate, a 3/16” stainless steel grilling surface, or a 1/4” stainless steel grilling surface (shown at left).

Have your initials, business logo, even your family crest cut into your cooking surface. Be sure to season your grill surface before using. See instructions on seasoning and cleaning grill surfaces at the bottom of this page.

There are 4 different patterns to choose from for your cooking surface:

- VEGETABLE – with slightly narrower slots to moderate the heat and also to keep smaller cuts of vegetables from falling through the grill surface
- HIBACHI/GRIDDLE – a solid surface perfect for cooking bacon, eggs, etc.
- MEAT – with wide slots to allow more heat to come through searing your steak to perfection
- FISH – with very narrow curves that allow just enough heat to come through to cook your fish without allowing your fillet to break apart and fall through the grill surface.

OPTIONS

There are many accessories available for your Kalamazoo Outdoor Gourmet Edo grill. Mix and match any or all of these to customize your grill. To view these items visit our website at www.kalamazoogourmet.com.

SEASONING YOUR GRILL SURFACE

Extreme care must be taken when seasoning your grill surface. This must be done before using your grill for the first time. Turn both the left and right sides of burner to “High.” Let grill surface heat up between five and ten minutes. Turn off the burners. Using a clean rag or cooking brush, spread cooking oil on grill surface several times to seal it. This procedure needs to be done only once. Again, use extreme care while seasoning the grill.



WARNING: Do not use spray can with aerosol to season your cooking surface.

COOKING SURFACE TOOL

A cooking surface tool is included with all Kalamazoo Outdoor Gourmet grills that include either a 3/16" or 1/4" stainless steel cooking surface. Use the tool to lift your cooking surface off the grill as pictured above. The small end of the tool has been specially designed for getting food debris out of small openings in your cooking surface, especially the exclusive fish surface.



DRIP PAN

- Each Edo Gas Grill comes with a stainless steel Main Burner Grease Drawer to be placed inside the grill to collect drippings. See page 13 for placement. Check the Grease Drawer before each use. Remove excess grease to avoid a grease fire in the Grease Drawer.

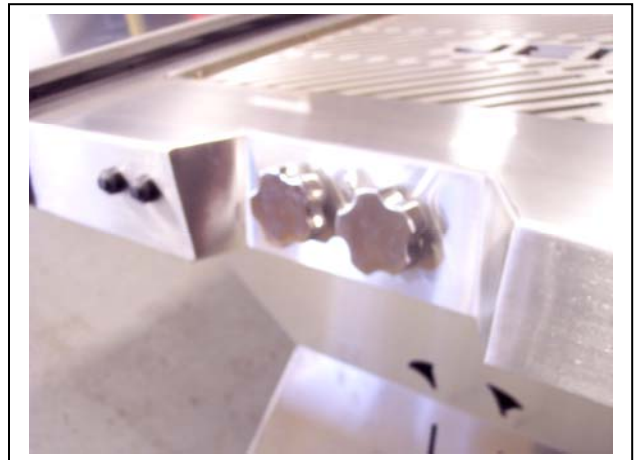
CONTROL KNOBS

- All Kalamazoo Outdoor Gourmet grills feature our cast stainless steel control knobs. One knob is provided for each independently controlled burner. To install knobs, simply line up the flat edge of the knob base with the flat edge of the valve stem and gently push into place.

CONTROL KNOBS INSTRUCTIONS

NOTE: To turn knobs you must push in first.

1. **OFF** position – “OFF” at 12 o’clock.
2. **ON (HIGH)** position – “ON” at 9 o’clock.
3. **ON (LOW)** – “ON” at 6 o’clock.



NOTE: Do not use with the “ON” positioned between 3 o’clock and 12 o’clock. The flame will be out, but there may be gas escaping.

LIGHTING INSTRUCTIONS



WARNING: Always stand back when lighting grill. Always have shelves open when lighting. Always turn off gas and wait five (5) minutes if grill does not light before attempting to light again.



DANGER: Explosive flame-up can be caused by failure to open shelves while igniting the burner, or not waiting five (5) minutes to allow the gas to clear. Such a flame-up can cause serious bodily injury or death.



WARNING: Check hose before each use of grill for wear, nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the Kalamazoo Outdoor Gourmet grill. Replace using only the Kalamazoo Outdoor Gourmet authorized replacement manifold assembly.



WARNING: Gas supply should be turned off at source/cylinder when appliance is not in use.

Outdoor cooking appliance. For outdoor use only.

If stored indoors, detach and store gas cylinder outside.

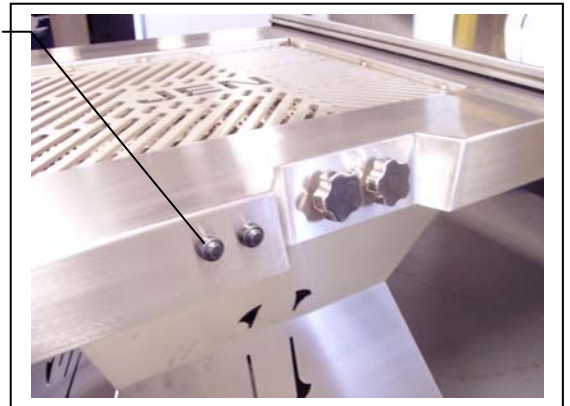
Do not store this appliance under unprotected overhead combustible surfaces.

Burner Lighting Instructions

Your Kalamazoo Outdoor Gourmet grill is equipped with an electronic spark ignition system. The ignition module uses one 9V battery.

- Turn all knobs to off.
- Open both grill shelves.
- Turn main gas supply on.
- If you smell gas, turn main gas supply to “OFF” and call for service.
- Turn control knob for burner you wish to light to “ON” (HIGH) position.
- Push igniter button and hold until burner ignites.
- If burner fails to light in 3-5 seconds, wait five (5) minutes for gas to clear and try again.
- If burner fails to light after second attempt, turn knob to “OFF” and see “Manual lighting” instructions.

IGNITION
BUTTONS



Manual Lighting

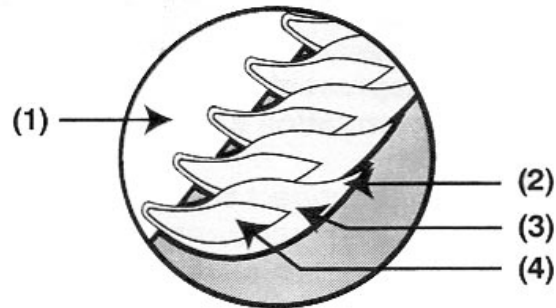
- Open both grill shelves.
- Remove grill cooking surface.
- **While holding hand off to the side as far as possible**, hold needle nose lighter so that tip points directly towards the side of the burner. **AT THE SAME TIME**, turn left burner knob only to “ON” position while igniting needle nose lighter. If burner does not ignite right away, turn off knob, wait five minutes for gas to clear and repeat process.

Adjusting Air Flow

Burner Flame Pattern

Kalamazoo Outdoor Gourmet burners have been factory set for the correct air and gas mixture. Airflow adjust is not necessary for the main burner. The correct flame pattern is shown.

- 1) Burner tube
- 2) Tips occasionally flicker yellow
- 3) Light blue
- 4) Dark blue



If the flames do not appear to be uniform in length on the burner tube, follow the burner cleaning procedures.

NOTE: If it is necessary to remove the burner for any reason, care must be taken when reinstalling. The stainless steel flexible gas tubes must be firmly secured to both the valve and the burner venturi. See photos diagram. *All gas work must be completed by a professional gas technician. Contact Customer Service at 1-800-868-1699 for complete instructions.*



Turn OFF Instructions

Turn gas supply "OFF" at the source, then push down and turn each burner control knob clockwise to the "OFF" position.

COOKING WITH YOUR KALAMAZOO OUTDOOR GOURMET GRILL

The Kalamazoo Outdoor Gourmet grill should not be moved when operating or when hot. You can adjust flame for left and right burners individually as desired.

Preheating

After lighting, turn burners to “High.” Preheating to between 500 and 550°F (260 and 290°C) will take 15 to 20 minutes depending on conditions such as air temperature and wind.

Drippings and grease

The ceramic tile brackets are designed to “smoke” the right amount of drippings for flavorful cooking. Excess drippings and grease accumulate in the Grease Drawer under the funnel.

Direct Cooking

Position food directly over a hot to moderately hot fire to sear and crisp the surface. This method is popular for searing steaks and tuna steaks and for “flash” cooking shrimp.

Indirect Cooking

Position food away from the fire. This can be accomplished by turning the burner on one side of the grill on high and placing food on the other side. This is the preferred method for grilling vegetables and fish fillets.

Combination Direct/Indirect Cooking

Follow directions above for Direct Cooking to sear the food. Then move food away from the fire to slowly cook the food through. This is the most popular method for cooking large cuts of meat.

HOW TO TELL WHEN MEAT IS GRILLED THOROUGHLY

- Meat and poultry cooked on a grill often browns very quickly on the outside. Use a meat thermometer to be sure the food has reached a safe internal temperature.
- Whole poultry should reach 180°F; breasts 170°F. Hamburgers should reach 160°F. Beef, veal, lamb steaks, roasts, and chops should be cooked to 145°F. All pork cuts should reach 160°F.
- Never partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating fully cooked meats like hot dogs, grill them to 165°F, or until steaming hot.
- After cooking meat and poultry on the grill, at home or on a picnic, keep it hot until served. Outdoors, keep the meats hot by setting them to the side of the grill rack or on the warming rack, not directly over the coals where they would eventually overcook.
- Cooked meat should be kept at 140°F or warmer.

Reference: Food Safety and Inspection Service United States Department of Agriculture Consumer Education and Information Grilling and Smoking Food Safely

A PERSONAL NOTE FROM THE DESIGNER

Dear Fellow Grilling Enthusiast,

Thank you for choosing a Kalamazoo Outdoor Gourmet product. We work hard to produce the highest quality products for your satisfaction.

Our product designs have been applauded by the likes of *Time Magazine*, *The New York Times*, and NBC's *Weekend Today*.

Despite all these accolades, it gives me even more pleasure to know that you, the customer, are thrilled with the look and performance of your new grill. Since 1906 my family has taken pride in our attention to detail through the process of blending design and function in all of our products.

Please feel free to share your thoughts, recipes and grilling experiences with us so we may have ongoing input to continually enhance our products to bring you the best in gourmet grilling.

On behalf of the entire Kalamazoo Outdoor Gourmet team, I wish you and your family the very best in backyard entertaining. Great food...family... & friends to share it with...

Happy Grilling,

A handwritten signature in black ink, appearing to read 'G Bullard'.

Geoffrey Bullard – Chief Designer
Kalamazoo Outdoor Gourmet

Bringing Gourmet Lifestyles Outdoors Since 1906™

KALAMAZOO OUTDOOR GOURMET LIMITED WARRANTY

The Kalamazoo Outdoor Gourmet Stainless Steel Products Warranty covers the replacement of parts for grills, custom outdoor kitchen components, martini bars and dock boxes under the terms and limitations listed below (items 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 or grill replacement may be included under warranty.

I. Limited Lifetime Warranty

All fabricated stainless steel components, including grill frame, hood, panels and burner box 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.

Cast stainless steel Dragon Burners™ and other stainless steel burner system components are warranted against structural deterioration. Surface rust, oxidation, and discoloration are not covered.

II. Limited Five-Year Warranty

All valves and non-stainless steel burners.

III. Limited One-Year Warranty

All other parts, including igniters, rotisserie motors, refrigerators, ice makers, wine coolers, plumbing fixtures and electronics.

IV. Limitations & Exclusions

The Kalamazoo Grill Stainless Steel Products 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, power surges or loss of electrical power to the product for any reason, 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.

WARRANTY SERVICE

If your grill is not working properly for any reason, call or e-mail us at customerservice@kalamazoogourmet.com.

Do not attempt to repair the grill yourself. This will void your warranty.

Kalamazoo Outdoor Gourmet may require reasonable proof of your date of purchase.

YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE AND REGISTER YOUR PRODUCT WITH KALAMAZOO OUTDOOR GOURMET.

PRODUCT REGISTRATION

IMPORTANT: YOU MUST REGISTER YOUR PRODUCT WITH KALAMAZOO OUTDOOR GOURMET IN ORDER TO ACTIVATE YOUR WARRANTY. YOU MAY DO SO BY CALLING 1-800-868-1699 AND GIVING US THE INFORMATION BELOW OR EMAILING US REGARDING YOUR PRODUCT REGISTRATION AT CUSTOMERSERVICE@KALAMAZOOGOURMET.COM.

Please keep a copy of this information along with your purchase receipt for your records.

Product Information

Serial Number:

Model Number:

Model Name:

Purchase Date:

Dealer Information

Dealer Name:

Dealer Address:

Dealer Phone:

Dealer Email:

Dealer Website:

**Kalamazoo Outdoor Gourmet
2415 N. Burdick Street
Kalamazoo, MI 49007**

**1-800-868-1699
customerservice@kalamazoooutdoor.com
www.KalamazooGourmet.com**

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