

Outdoor Living Redefined

Kalamazoo Outdoor Gourmet, Bringing Gourmet Lifestyles Outdoors Since 1906™





Outdoor Cooking Passion

Since 1906, the distinctive grills from Kalamazoo have enjoyed a loyal following among those who are passionate about cooking. Back then, a little sheet metal company run by an eccentric inventor and entrepreneur built the first grill bearing the Kalamazoo name. Over 100 years later, we are designing and building a complete collection of outdoor cooking and entertaining equipment that sets the standard for performance, quality and innovation.

Whether you dream of a custom outdoor kitchen with all the amenities, or simply want the ultimate grill for your patio, Kalamazoo Outdoor Gourmet™ is the name you need to know.

Hybrid grills that cook with charcoal, wood AND gas. Pizza ovens. Martini bars. Wine chillers, freezers and ice makers. Even refrigerated keg tappers that serve up to three different types of beer. The possibilities are endless, and we help each customer (and their chosen professionals) from project conception through a lifetime of outdoor cooking enjoyment.

Awesome Gas and Hybrid Grills Our grills set the standard for outdoor cooking performance with superior power, a hassle-free cleanout system, unique custom laser-cut cooking surfaces and a full repertoire of cooking techniques. And, our revolutionary hybrid grills cook with any combination of charcoal, wood and gas for ultimate convenience and flavor.

Intelligent Cabinets Our complete line of outdoor kitchen cabinets are weather-tight, featuring seamless rain gutters around every door and drawer opening.

Superior Refrigeration Our refrigeration is engineered to easily conquer extreme heat, delivering greater cooling power while consuming less energy.

Versatile Options Our wok cooktops, pizza oven, lobster boil pit and optional offset smoker box expand your outdoor cooking capabilities.

Design Flexibility Our modular outdoor kitchen system is easy to install, saving time and money. Each made-to-order piece is fully-finished on all sides in hand-rubbed stainless steel. The design choice is yours: a gleaming, modern stainless steel kitchen or one incorporated into masonry, stucco or other finishes.

Rugged Quality Our materials and components are all designed, manufactured and selected to meet the highest standards of performance, quality and durability without compromise. We focus exclusively on being the best in outdoor cooking and entertaining equipment.

Project Support Our expert staff will assist you in designing the outdoor kitchen of your dreams, and we provide the complete sets of CAD drawings that are critical to a successful installation.



Start designing your outdoor dream kitchen today. Call us at 1.800.868.1699 to talk to an expert.

“The Kalamazoo... delivers the kind of performance I normally find only in restaurant kitchens.”

— Chef Michael Chiarello



Custom Outdoor Kitchen Collection

Everything you need for the ultimate outdoor kitchen, including design support, is available from Kalamazoo Outdoor Gourmet. We work with design professionals and homeowners to plan the ideal outdoor cooking and entertaining retreat for each home.

Flexible Style Contemporary or classic, the choice is yours. All Kalamazoo equipment and cabinets are fully-finished in stainless steel. Add the countertop of your choice for a sleek and modern style in gleaming stainless steel. Or, integrate masonry, stucco, wood and other classic materials with our modular system for a versatile range of aesthetics. The design possibilities are endless. Linear, L-shaped, U-shaped and island configurations are all possible using Kalamazoo equipment and cabinets.

Outdoor Engineering Everything Kalamazoo builds is designed from the ground up to perform outdoors, including our cabinets. From the full-extension all stainless steel drawer glides — to the hinges and other marine-grade hardware — to the double-wall cabinet design and heavy-gauge material — every aspect of our construction speaks to quality and durability. Most importantly, the seamless rain gutter surrounding every door and drawer opening makes each Kalamazoo cabinet a weather-tight vault — the only cabinets available that will keep your tools, linens, serving pieces and spices clean and dry no matter what Mother Nature throws at them.

Serious Performance Industry experts, top chefs and customers agree that our grills simply out-perform all other options. We bring the same commitment to performance to every piece of cooking equipment we build.

Powerful and Efficient Refrigeration We're just as serious about our cooling as we are about bringing the heat. Variable speed compressors, advanced insulation and forced air cooling add up to the most powerful and energy efficient outdoor refrigeration available. Check out the chart below comparing the BTUs and energy consumption of the most popular brands:

	Kalamazoo	U-line	Sub-Zero	Viking	Marvel	GE
BTU Output	995-1985	300-700	325	380	461	275
Energy Used (kWh/year)	311	339	334	N/A	N/A	360

Visit www.KalamazooGourmet.com for sample outdoor kitchen plans, more product information and to download the complete Kalamazoo Custom Outdoor Kitchen Collection Catalog.

High-performance grills, including gas grills and hybrid grills for cooking with charcoal, wood and gas.

Over 20 refrigerators, freezers, wine chillers and keg tappers, plus the beverage center and clear ice maker.

Over 20 cabinet designs including thoughtful features that make entertaining easier.

Wok-ready cooktops, a lobster boil pit, warming drawers and a pizza oven for expanded outdoor cooking capabilities.

Designer options like end-cap shelves and counter overhang brackets.



“The attention to detail is unrivaled...”

— Derrick Riches, About.com



The Ultimate Grills Come from Kalamazoo

No wonder Kalamazoo grills inspire such a loyal following. Over 115 BTUs per square inch of primary cooking power. The ability to cook with any combination of charcoal, wood and gas. Real hassle-free cleaning. Custom cooking surfaces. The advantages are unequalled.

Hybrid Cooking with Charcoal, Wood and Gas Changing fuels is as easy as opening the hybrid grilling drawer. Our powerful gas burners are located below the hybrid drawer system. Use the burners alone to cook with gas, or place wood and charcoal in the drawer. The gas burners can be used to quickly and conveniently start a wood or charcoal fire, or to maintain the heat for longer cooking sessions.

Ultimate Versatility Grilling, searing, roasting, smoking, wok cooking, rotisserie and even baking. The power and versatility of Kalamazoo grills enable the home chef to passionately pursue every cooking style they desire, all on a grill that makes it look effortless.

Custom Cooking Surfaces Homeowners can select their ideal combination of cooking surface patterns optimized for meat, fish and vegetables. There is even a solid surface available for teppanyaki-style cooking. For even further personalization, initials, logos and other artwork can be cut into the surface.

Easy-to-Use Rotisserie Cradles Forget the spit. Kalamazoo 450 and 900 Series grills come standard with a no-mess rotisserie cradle as part of the infrared rotisserie system.

Integrated Cabinetry All Kalamazoo built-in and free-standing grills come standard with integrated cabinetry for storage and access to the deep hopper cleanout and electronic ignition modules.

Redundant Electronic Ignition The electronic ignition system on a Kalamazoo is fully redundant. There are two independent systems wired to each burner for reliable starting.

Hassle-Free Cleaning Any ash, grease and debris funnel down the deep-hopper design into a cleanout pan that is large enough to hold everything and deep enough to be easy to handle. There are no shallow grease trays on a Kalamazoo to slosh all over your patio. Another benefit of the deep-hopper design is that 99% of flare-ups are eliminated.

Check the back cover to see the full range of built-in and free-standing Kalamazoo grills. Complete specifications are available at www.KalamazooGourmet.com.



“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



Artisan Pizza in Your Own Backyard

Ovens lined with stone and topped by an arched roof are found across Italy for baking pizza and bread. Why? The stone creates a perfect crust and the low, arched top reflects radiant heat back to the pizza for even baking from both the top and bottom.

Kalamazoo Outdoor Gourmet has taken the classic pizza oven design and updated it in stainless steel for worry-free outdoor use with the Outdoor Artisan Pizza Oven.

Professional Pizza Stone The cooking surface is a professional composite baking stone. Its heat transfer characteristics exceed that of natural stone, and the composite material will never become brittle like quarry stone can after repeated heat cycles.

Precision Control The high-performance gas burner empowers you to cook with confidence. The Outdoor Artisan Pizza Oven by Kalamazoo offers a broad temperature range from 250° to 800°F for baking everything from calzones and deep-dish pizzas to ultra-thin Neapolitan-style pizzas with perfect, crispy crusts.

Ready When You Are The oven is designed to come up to temperature quickly. A pizza party can be a spontaneous event that doesn't require you to plan hours ahead like more traditional pizza ovens.

Wood-Fired Flavor Just because you have the convenience of gas doesn't mean giving up the flavor of a wood fire. The integrated wood tray delivers even more wood flavor than an open wood fire.

No Installation Required The countertop design makes the Outdoor Artisan Pizza Oven the perfect addition to new or existing outdoor kitchens, and it is available in both liquid propane and natural gas configurations. Simply connect the oven to your gas supply and you are ready to start a tradition of baking artisan pizza in your own backyard.



Thick or thin crust, pan pizza or stuffed, even calzones or artisan bread... The Outdoor Artisan Pizza Oven helps you cook like a seasoned professional.

"We have arrived at a time... when a person can bake the pizza of his dreams, the pizza he deserves, right in his own backyard."

— Richard Nally, Forbes Life



AMERICAN
KALAMAZOO
OUTDOOR KITCHENS

Entertaining in Contemporary Style

Edo Grill Taking its cues from Japanese design, architecture and cuisine, the Kalamazoo Edo Grill (shown top-right) is a contemporary design with a sleek, simple form. When not in use, it could be mistaken for a beautiful outdoor table or piece of sculpture. Form meets function when the two lustrous, hand-textured stainless steel panels slide open to reveal the controls and the 432 square-inch grilling surface, also creating ample counter space to each side.

With Kalamazoo's proprietary 50,000 BTU cast stainless steel burner and two control zones, the Edo cooks as good as it looks. This is a serious grill for homeowners who are serious about style.

Sculpture Grill Each Kalamazoo Sculpture Grill (shown left) is hand-built and offers a unique combination of true grilling performance and graceful curves of hand-welded and hand-rubbed stainless steel. These grills are works of art that enhance any outdoor décor. You'll be complimented on its looks and on the wonderful food you're cooking up.

Like the Edo, the Sculpture delivers 50,000 BTUs with two control zones and a 432 square-inch cooking surface. Both are available with custom laser-cut cooking surfaces. Select your own combination of patterns optimized for cooking meat, fish and vegetables. We can even create solid surface areas for teppanyaki-style cooking and griddle work.

180° Martini Bar The 180° Martini Bar (shown bottom-right) raises outdoor entertaining to new heights, transforming your patio into a gathering place like no other. Every 180° Martini Bar is handcrafted by talented, fourth generation stainless steel fabricators as a one-of-a-kind work of functional art.

A fully-functional wet bar designed in conjunction with professional bartenders, the 180° Martini Bar features a water purifier, bar sink and faucet, bottle and stemware storage, ice reservoir, power outlets and ambient LED lighting under the counter (both inside and out).

For the ultimate party, select one of our free-standing outdoor refrigerators, wine chillers, beverage centers or keg tappers to use with your Martini Bar. There is even a martini glass chiller rack available for Kalamazoo outdoor freezers.



“Rarely would I call a grill pretty, but just look at it!”

— Allison Jaworski, Pure Contemporary

Built-In Grills

The Kalamazoo Advanced Cooking System delivers superior cooking performance through power, control and improved heat dynamics. Thanks to the deep-hopper engineering, our grills also offer real hassle-free cleaning.

Kalamazoo built-in grills can be used with our modular cabinet and refrigeration system or installed on their own.



Kalamazoo 900GB



Kalamazoo 900HB
HYBRID



Kalamazoo 450GB



Kalamazoo 450HB
HYBRID



Outdoor Refrigeration and Ice Makers

Kalamazoo Outdoor Gourmet™ Refrigeration is manufactured by Perlick, the restaurant and bar refrigeration leader for over 90 years.

- Variable speed compressors deliver more cooling power with more consistent temperature and use half the energy of standard compressors.
- Stainless steel interiors and full-extension shelving on stainless steel ball bearing slides.
- Glass doors block UV light to protect food and delicate wine varietals.
- More than 20 different models of refrigerators, freezers, wine chillers, keg tappers, beverage centers and ice makers can be used as under-counter or free-standing appliances.

Visit our website to see the full range.



Wine Chillers & Beverage Centers



Refrigerators & Freezers



Refrigerated & Freezer Drawers



Keg Tappers & Keg Tappers with Refrigerators



Clear Ice Maker

Each piece of our modular custom outdoor kitchen system is fully-finished in stainless steel with levelling legs for easy installation. Design yours as a free-standing island or integrate it into masonry or other hardscapes.

Outdoor Kitchen Cabinets, Cooktops, Sink Bases and More

Our complete, modular system of cabinets and equipment makes your outdoor dream kitchen easier to design and install. Thoughtful features like the weather-tight design of our cabinets and full-extension drawer and shelf glides also make your kitchen easier to use. The pizza oven and variety of cooktops broaden your capabilities.

Visit our website for a complete system catalog.



Drawers, cabinets, sink bases and recycling



Wok-ready cooktops, lobster boil pits and more



Built-in cooktop



Outdoor Artisan Pizza Oven for convenient countertop use

Free-Standing Grills

Kalamazoo Outdoor Gourmet's unique grill designs are hand-built of heavy-gauge stainless steel and the highest-quality components for a lifetime of outdoor gourmet entertaining. Each grill features over 115 primary burner BTUs per square inch of grilling area and up to 176,000 BTUs of total cooking power.

High-performance features and options include:

- Hybrid grilling with charcoal, wood and gas
- Side-mounted traditional smoker boxes for real smoking capabilities
- Personalized laser-cut cooking surfaces
- Cast stainless steel Dragon Burners™ warranted for life
- Deep hopper design for superior heat characteristics and hassle-free cleaning
- Infrared searing and rotisserie burners and 32,000 BTU wok-ready side burners



Kalamazoo 900GT



Kalamazoo 900HT
HYBRID



Kalamazoo 900GS



Kalamazoo 900HS
HYBRID



Kalamazoo 450GT



Kalamazoo 450HT
HYBRID



Kalamazoo 450GS



Kalamazoo 450HS
HYBRID



Sculpture Grill



NEW Edo Grill



Visit our website for the full range of Kalamazoo products and complete specifications.

www.KalamazooGourmet.com
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