

Kalamazoo Smoker Cabinet

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.

Do not use below overhead combustible surfaces.

Do not use on combustible decks or other surfaces.

WARNING: Failure to follow the information in this Use and Care Guide exactly may result in fire, 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.



WARNING: CARBON MONOXIDE HAZARD

Burning charcoal inside can kill you. It gives off toxic carbon monoxide fumes, which have no odor and can cause death without adequate ventilation.

NEVER burn charcoal inside homes, vehicles or tents for any reason.



WARNING:

Do not store or use gasoline, propane cylinders or other flammable vapors or liquids in the vicinity of this smoker.



WARNING:

Surfaces of the smoker may become hot during use. Use caution.

***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 smoker.

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

Follow all warnings and instructions when using the smoker.

Keep the Use and Care Guide for future reference.



Version 13.08.2019

Thank you for choosing Kalamazoo Outdoor Gourmet cooking equipment.

Because of the high performance nature and unique design of the Kalamazoo Smoker Cabinet, we recommend familiarizing yourself with this book before using your smoker 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 smoker, 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

- K-SMOKE-36
- K-SMOKE-42-R-PW
- K-SMOKE-42-R-PB
- K-SMOKE-42-R-NT

Serial Number

Table of Contents

Safety Information	5
Anatomy of the Smoker	9
Operation	15
Safely Opening the Fire Door	17
Safely Using the Ash Pan	17
Lighting the Smoker	18
Season the Smoker Before First Use	20
Cooking in the Smoker	21
Using the Pit Computer	22
Recipes	25
Installation and Dimensions	43
Product Care	51
Packing List	55
About Kalamazoo Outdoor Gourmet	59



Safety Information

Safe Operation

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

IMPORTANT: Improper use or installation is dangerous. Because this smoker 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 smoker cabinet yourself unless it is specifically recommended in this Use and Care Guide. All other service must be carried out by a qualified technician.
- Do not operate the smoker under an unprotected combustible construction. Use only in a well-ventilated area. The smoker is for outdoor use only.
- Only use the smoker on a hard, level, non-combustible surface that is capable of safely supporting the smoker's weight.
- Never allow children to operate the smoker. Do not store items of interest to children in, on or around the smoker.
- Do not leave the smoker unattended when in use.
- When lighting the smoker, always pay close attention to what you are doing.
- Always use dry protective gloves when working with hot surfaces or cooking tools: moist or damp gloves may cause steam burns. Never use a towel or bulky cloth in place of gloves. Do not let pot holders touch hot portions of the smoker or allow them to get near the open flame.
- Always make sure the charcoal chute door is completely closed and sealed in order to maintain control of the charcoal fire. If the charcoal chute door is open, or even partially open, the charcoal fire will have too much airflow and will become extremely hot.
- When the smoker is hot, do not touch the fire door or adjacent surfaces, any part of the food chamber interior or any surface near the charcoal chute door or chimney. These areas become extremely hot and may cause severe burns.
- Keep all electrical cords away from the hot surfaces of the smoker.
- Use only with a GFI protected circuit. Use only extension cords approved for outdoor use.
- Do not obstruct any of the openings on the smoker, including the louvered door, or otherwise obstruct the flow of combustion and ventilation air. See installation clearances specifications for proper installation.
- Make sure that no combustible materials, including dry leaves or other yard debris, are underneath the smoker. If toe kicks are installed, remove the toe kicks and clean out the area below the smoker before use.

- Allow sufficient time after each use for the fire to die and ashes to cool completely before cleaning.
- Be sure the smoker is completely cool before using any aerosol cleaner on it or near it. The chemical used for aerosol propellant could ignite in the presence of heat.
- Do not heat unopened food containers in the smoker. The build up of pressure resulting from the heat may cause the container to burst.

California Proposition 65 Warning:

The burning of charcoal and wood 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 smoker according to this Use and Care Guide and ensure you provide good ventilation.

Smoker Cabinet Location

The built-in version of the Kalamazoo Smoker Cabinet is designed for installation into non-combustible outdoor structures. Do not install into combustible cabinetry or surrounds.

Choosing a Location: This smoker is for outdoor use only.

- Do not place the smoker where it is likely to be bumped into or inadvertently touched by passers by. The exterior surfaces of the smoker cabinet can become hot.
- Minimum clearance between sides/back of unit and any combustible construction is 6 inches.
- Never locate the smoker in a building, breezeway, shed or other such enclosed areas.
- The smoker is not intended to be installed in or on a boat or recreational vehicle.

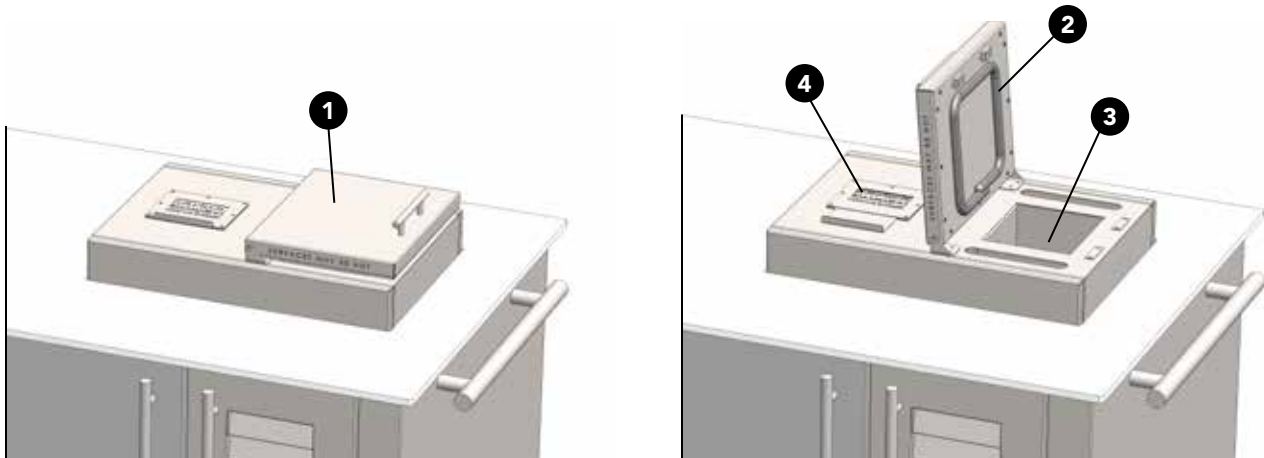
IMPORTANT: *The smoker cabinet is only for use with heat-resistant countertops. See installation instructions for additional information.*

KALAMAS

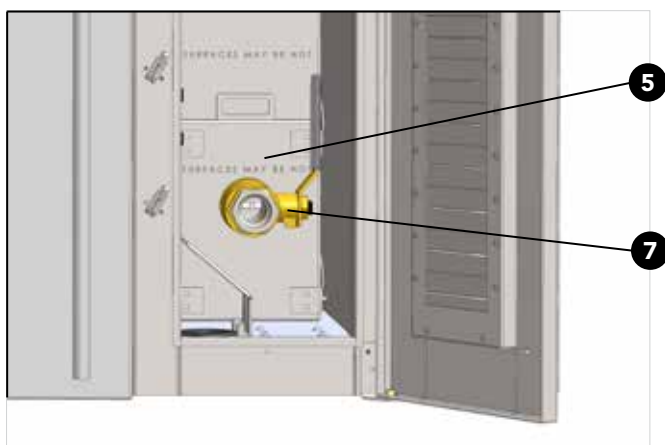
Anatomy of the Smoker

Anatomy of the Kalamazoo Smoker Cabinet

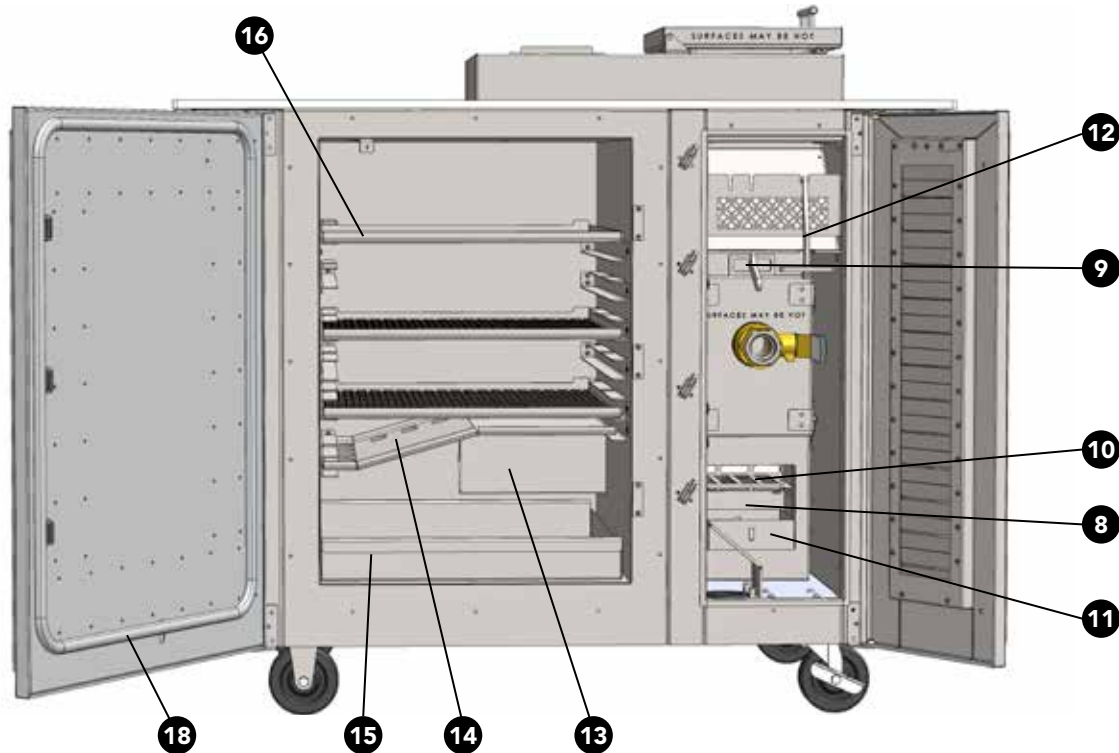
- 1. CHARCOAL CHUTE DOOR:** The charcoal is loaded into the charcoal chute through the charcoal chute door. Once the smoker has been started, the charcoal chute door must remain closed and tightly sealed. You will notice the door is held closed by very strong magnets.
- 2. CHARCOAL CHUTE DOOR GASKET:** The charcoal chute door gasket seals the charcoal chute. A good seal is critical to proper smoker cabinet operation. Inspect the gasket occasionally to maintain proper function. The gasket is easily replaced without the need for special tools.
- 3. CHARCOAL CHUTE:** Up to seven pounds of charcoal can be loaded into the charcoal chute as fuel for the fire. Only charcoal should be placed in the charcoal chute. We recommend all natural hardwood lump charcoal.
- 4. CHIMNEY AND DAMPER:** Smoke exits the pit through the chimney. The damper should be fully open when the smoker is in use. Adjusting the damper will have very little, or no, effect on pit temperature. Close the damper to shut down the pit, and to keep it sealed when not in use.



- 5. FIRE DOOR:** The insulated fire door opens and closes using a four-bar linkage. The fire door should remain tightly closed when the smoker is in use. Ensure no charcoal or other debris on the floor of the cabinet interferes with closing the door fully. Wear insulated protective gloves when operating the fire door.
- 6. FIRE DOOR GASKET (NOT SHOWN):** The gasket on the back of the fire door helps contain the heat of the fire, and is important to managing the airflow.
- 7. BALL VALVE:** The ball valve is mounted to the fire door. The valve is closed when the valve handle is vertical. The valve is open with the valve handle is horizontal. Wear insulated protective gloves when operating the ball valve.



8. FIRE CHAMBER: The fire chamber is behind the fire door and is the area where the charcoal is burning.
9. FIRE DOOR LATCH: When the fire door is raised into the open position, the fire door latch keeps it from closing. Release the latch to close the fire door. Wear insulated protective gloves when operating the fire door latch. Always hold onto the door with one hand while releasing the latch with the other hand.
10. FIRE GRATE: Charcoal in the charcoal chute rests on the fire grate. Ensure the fire grate is in position before loading charcoal.
11. ASH PAN: The ash pan collects the ash from the burning charcoal above. Wood chunks (not chips) are placed in the ash pan to generate smoke. Use insulated protective gloves and the ash pan tool when handling the ash pan.
12. ASH PAN TOOL: The ash pan tool is used for handling the hot ash pan. Wear insulated protective gloves when working with the ash pan and tool. For convenience, the ash pan tool hangs on the computer bracket when not in use.



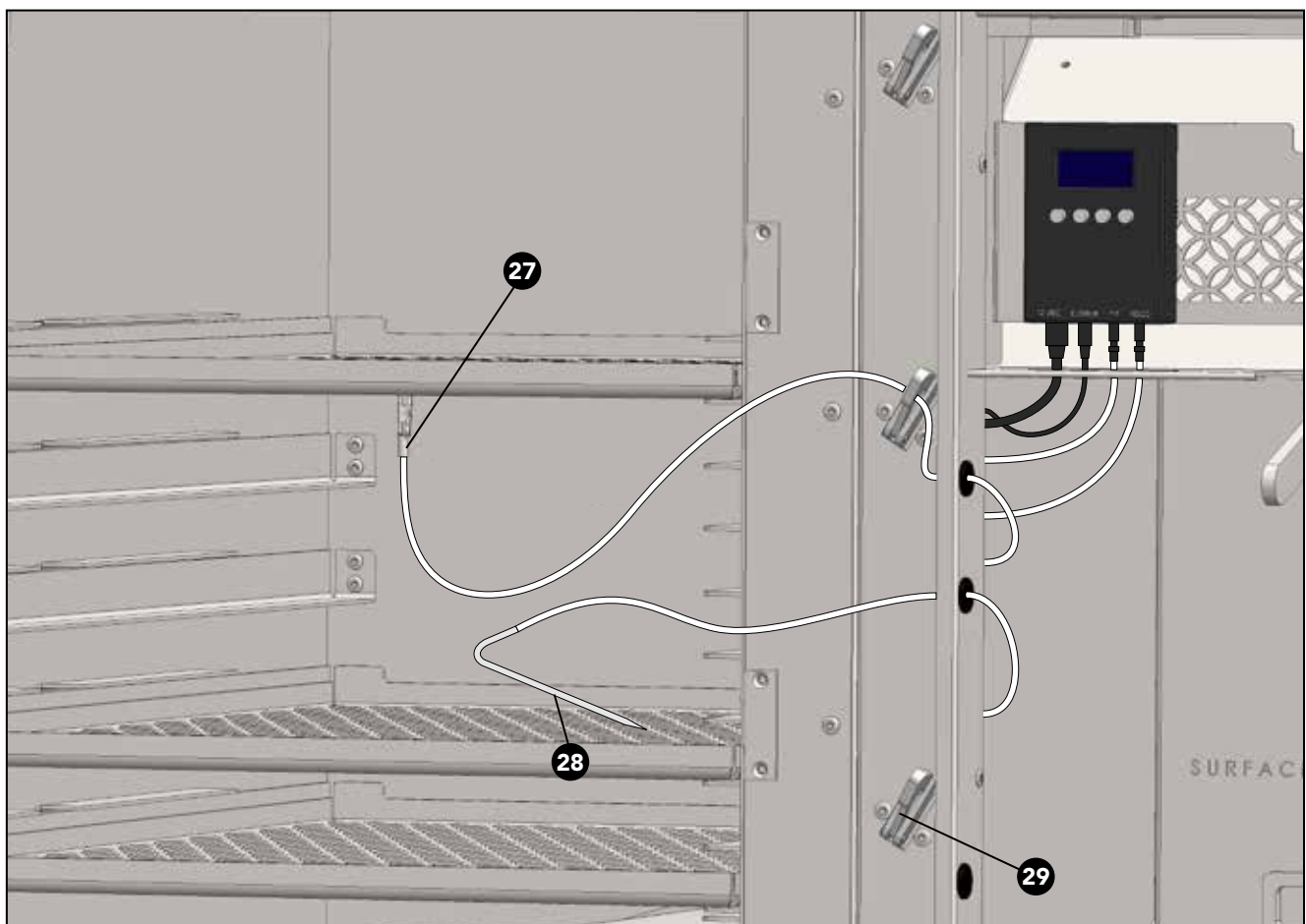
13. SMOKE TUBE: The smoke tube connects the fire chamber to the cooking area, transferring heat and smoke into the pit.
14. HEAT DIFFUSER: The heat diffuser distributes heat and smoke within the pit. Ensure the heat diffuser is pushed all the way into the pit and is touching the back wall.
15. GREASE PAN: The grease pan collects drippings inside the pit. Clean the grease pan after every cooking session in order to avoid the potential of grease fires inside the pit.
16. PIT SHELVES: Three stainless steel pit shelves are included. Food is placed directly onto the shelves for smoking. The shelves are adjustable.

- 17. PIT DOOR:** The insulated pit door helps maintain the efficiency of the smoker.
- 18. PIT DOOR GASKET (PREVIOUS PAGE):** The pit door gasket seals the pit. Inspect the gasket occasionally to maintain proper smoker operation. The gasket is easily replaced without the need for special tools.
- 19. VENTILATED DOOR:** The ventilated door covers the fire side of the smoker cabinet. The louvers ensure proper airflow during use. On particularly hot days, we recommend leaving the door open while smoking.



- 20. COMPUTER BRACKET:** The pit computer can be mounted to the computer bracket while the smoker is in use. The ash pan tool also hangs from the computer bracket to keep it close at hand.
- 21. PIT COMPUTER:** The pit computer is used to monitor and control the temperature of the smoker pit.
- 22. PIT COMPUTER AC ADAPTER:** The power adapter for the pit computer mounts into a bracket at the bottom of the cabinet.
- 23. EXTENSION CORD OPENING:** Use an outdoor-rated, single-plug extension cord, connected to a GFI outlet, to power the pit computer. Route the end of the extension cord up through the floor of the smoker to connect to the pit computer's AC adapter.
- 24. CORD GUARD:** The removable cord guard helps protect the extension cord and pit computer AC adapter from inadvertent contact with the hot ash pan.
- 25. PIT COMPUTER BLOWER:** The blower mounts into the end of the ball valve to supply fresh air to the fire. The blower connects to, and is controlled by, the pit computer.

- 26. BLOWER DAMPER:** The blower damper limits the air supplied to the fire, particularly when the blower is not blowing. The damper should be fully open when starting the pit, but can be partially closed to limit the pit temperature while smoking.
- 27. PIT TEMPERATURE PROBE:** The pit temperature probe is needed to monitor the temperature of the pit. The alligator clip connects to a pit shelf, and the other end plugs into the pit computer. It is important to ensure the probe end inside the pit is not in contact with any food. It is also important to ensure the plug end is pushed fully into the appropriate jack on the pit computer.
- 28. FOOD TEMPERATURE PROBE:** The food temperature probe is included with the smoker, but is optional in use. The food temperature probe is inserted inside food to monitor the internal temperature. As with the pit temperature probe, it is important to ensure the plug end is pushed fully into the appropriate jack on the pit computer.
- 29. CABLE MANAGEMENT CLIPS:** Clips are located inside and on the face of the smoker for your convenience. Using the clips can help ensure that temperature probe wires do not interfere with a proper seal of the pit door, or with operation of the fire door.





Operation

How Does the Smoker Work?

The Kalamazoo Smoker Cabinet is a sophisticated, gravity-fed charcoal smoker. The heat comes from a real charcoal fire, and flavorful smoke comes from just a few wood chunks. The smoker is extremely efficient because it is a sealed and insulated system. Just seven pounds of charcoal will keep the pit at 225°F for up to 16 hours.

It is called a gravity-fed smoker because of the way the charcoal fire replenishes itself. The charcoal loaded into the charcoal chute rests on a fire grate at the bottom of the chute. Slightly above the fire grate, the smoke tube directs heat and smoke from the fire chamber into the pit. Because the smoker is a sealed system, only the charcoal that is below the top of the smoke tube has the oxygen it needs to burn. As the charcoal burns, more charcoal slides down the chute to take its place.

To generate more flavorful smoke, large, dry chunks of hardwood are placed in the ash pan below the fire grate. Glowing embers from the charcoal fire fall onto the wood chunks to make them smolder. The larger the chunks, the better. Do not use wood chips, pellets or sawdust in the ash pan. Do not mix wood in with the charcoal.

The sophisticated pit computer manages the temperature of the pit. A thermocouple probe monitors the temperature inside the pit, and the computer stokes the fire by activating the blower in order to maintain the temperature you have selected on the computer. The charcoal fire burns hotter when the blower is active.

IMPORTANT NOTE: *The pit computer and blower can only make the pit temperature hotter, it cannot lower the temperature of the pit. After the pit reaches the desired temperature, we recommend closing the blower damper half way. You will find the pit will have a “natural” temperature during any given smoking session. This is the temperature the pit maintains without the blower in operation. Restricting the airflow by closing the damper will lower this natural temperature and cause the blower to be more active. It is desirable to adjust the damper so that the natural temperature is lower than desired pit temperature.*

Tips for Success

- Read this entire owner’s manual before using your smoker.
- Close the fire door before loading charcoal to prevent charcoal from spilling out the front at the bottom of the chute.
- Use all-natural hardwood lump charcoal for fuel. Do not mix wood into the charcoal load.
- Load only the amount of charcoal needed for this smoking session (see additional details in this section of the owner’s manual).
- Make certain the ball valve, blower damper and chimney damper are all fully open before lighting your smoker.
- Set up the pit computer, including the power supply, blower connection and probe connection(s), and set the desired pit temperature, before lighting your smoker.
- Preheat the pit for a full hour so that the entire pit chamber is evenly heated before adding food.
- Use large, dry hardwood chunks to generate the smoke. Place two chunks at a time in the ash pan. Load the first chunks 10 minutes before putting food into the pit. Replace the chunks every 45 to 60 minutes.
- Always wear protective insulated gloves when working with the ball valve, fire door or ash pan.

Working with the Fire Door and Ash Pan

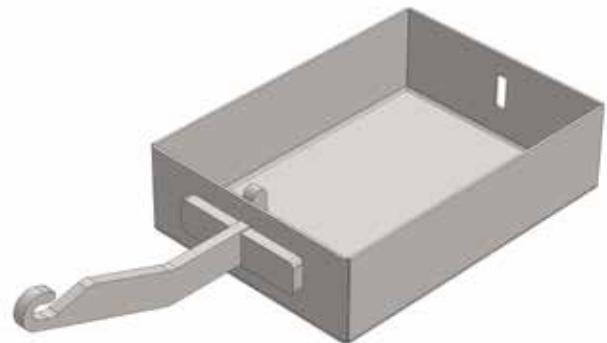
Safely Operating the Fire Door

- Wear protective, dry, insulated gloves when touching the fire door or ball valve.
- To open the door, smoothly lift up the ball valve (not the handle) with a gloved hand. Lift all the way until the fire door is caught on the fire door latch.
 - NEVER open or close the fire door by grabbing onto the blower. Always hold onto the brass ball valve directly.
- Always check the floor of the cabinet in front of the fire door opening, and remove any coals or debris that might interfere with a proper seal on the closed fire door.
- To close, use one gloved hand to hold the ball valve securely. Use the other gloved hand to lift up on the fire door catch and release the door. Lower the door down to the closed position.
- Gently push down on the ball valve after closing the door to ensure the fire door is tightly sealed over the fire chamber.



Safely Handling the Ash Pan

The ash pan tool is designed to help you safely pull the ash pan out of the firebox to add wood. We have provided a convenient slot to hang the ash pan tool from the computer bracket inside the cabinet. This keeps it close-at-hand when needed.



- Wear protective, dry, insulated gloves when working with the ash pan.
- With the fire door open, insert the 90° hook on the end of the ash pan tool through the slot in the front of the ash pan so that the flat face of the ash pan tool rests flush against the face of the ash pan.
- Lift the ash pan out of the fire chamber to add wood chunks.
 - If you need to set the ash pan down, be sure to set it on a fireproof surface that will not be damaged or discolored by heat. The ash pan can be extremely hot when the smoker is in use.
 - If you set the ash pan down, remove the ash pan tool from the ash pan. The weight of the handle on the ash pan tool can be enough to cause the ash pan to tip over, spilling hot coals.
 - If you want to empty the ash pan while it contains hot coals or fresh ash, do so only into an appropriate ash bucket designed to safely contain hot coals.
- Use the ash pan tool to return the ash pan to the fire chamber.
- Hang the ash pan tool from its designated slot on the computer bracket. Remember, the tool can remain hot for some time after using it with the ash pan.

Before Lighting Your Smoker Each Time

1. Ensure the smoker is clear of combustible materials, liquids, gasses and vapors, including alcohol, gasoline, aerosol containers and dry goods. Keep electrical cords from being in contact with hot areas of the smoker.
2. Safely dispose of any ash in the ash pan, and reposition the empty ash pan behind the fire door.
3. Do not use the smoker with overly loose-fitting clothing, especially loose sleeves that may come in contact with the hot surfaces.
4. Have protective insulated gloves ready and available.
5. Fully open the chimney damper, blower damper and ball valve.
6. Connect the pit computer, blower and temperature probe(s). Ensure that cables do not interfere with proper sealing of the pit door or operation of the fire door. Set the desired pit temperature.

Lighting Methods (READ ALL THREE METHODS)

The first two methods require the charcoal chute to be empty before you begin. We recommend only loading as much charcoal as is needed for each smoking session. After the food is finished cooking, allow the smoker to continue to burn until all the charcoal has been consumed and the fire dies on its own. However, do not leave the smoker unattended while it is still in operation. The benefits of consuming all of the charcoal every time you run the smoker are as follows:

- You will always be starting with a fresh, dry load of charcoal. Charcoal left unused in the smoker for long periods of time can accumulate excessive moisture, making it difficult to light and less effective for cooking.
- The first two methods listed below for starting the fire are easier than the methods used for starting a fire with an existing charcoal load.

Lighting Method One, Empty Charcoal Chute:

1. Follow steps one through six for "Before Lighting Your Smoker."
2. Loosely crumple 4 individual sheets of newspaper and drop them into the charcoal chute. Make sure they cover the fire grate at the bottom of the chute.
3. Close the fire door to keep charcoal from spilling out.
4. Load enough charcoal for this smoking session. Seven pounds of charcoal (a full load) will run for up to 16 hours with the pit temperature set to 225°F.
5. Leave the charcoal chute door open.
6. Open the fire door.
7. Use a torch or lighter wand to ignite the crumpled newspaper through the fire grate.
8. Monitor the fire for 5 minutes. The charcoal should be glowing with a well-established fire from the newspaper and the added airflow of the charcoal chute door being open.
9. Close the charcoal chute door and check for a good seal all the way around. **Never leave the charcoal chute door open for more than 5 minutes.**
10. Check to make sure nothing is on the floor of the cabinet in front of the fire chamber that might keep the fire door from sealing properly, then close the fire door.
11. Confirm the computer is set and connected properly, and the ball valve, blower damper and chimney damper are all fully open. Pre-heat for one hour.

Lighting Method Two, Empty Charcoal Chute:

1. Follow steps one through six for "Before Lighting Your Smoker."
2. Close the fire door to keep charcoal from spilling out.
3. Place a small amount of charcoal (about 1/2 pound) in a charcoal chimney starter. Follow the chimney starter instructions to get the charcoal started. Once all of the coals are glowing, carefully pour the lit charcoal into the empty charcoal chute.
4. Load unlit charcoal on top of the burning charcoal already in the chute. Load enough charcoal for this smoking session. Seven pounds of charcoal (a full load) will run for up to 16 hours with the pit temperature set to 225°F.
5. Close the charcoal chute door and check for a good seal all the way around. **Never leave the charcoal chute door open for more than 5 minutes.**
6. Check to make sure nothing is on the floor of the cabinet in front of the fire chamber that might keep the fire door from sealing properly, then close the fire door.
7. Confirm the computer is set and connected properly, and the ball valve, blower damper and chimney damper are all fully open. Pre-heat for one hour.

Some people prefer to shut the smoker down after cooking by snuffing the fire, especially if they use their smoker frequently. Snuffing the fire will preserve most of the unburned charcoal in the charcoal chute. To snuff the fire after the food is done, turn off the pit computer, close the ball valve, close the chimney damper, and make sure the fire door, pit door and chimney chute door are all tightly sealed.

If you snuff the fire, leaving charcoal in the chute, then the charcoal will have to be lit from below without the aid of newspaper as described in the recommended method. For this, a propane plumber's torch is required. We strongly recommend using the Bernzomatic TS4000 Trigger Start Torch with a 14.1 ounce standard propane fuel cylinder. These are available at most large hardware stores. The TS4000 features a reliable trigger start and a button to keep the flame on without having to continue holding in the trigger.

Lighting Method Three, Full Charcoal Chute:

1. Follow steps one through six for "Before Lighting Your Smoker."
2. Close the fire door to keep charcoal from spilling out.
3. Top off the charcoal load as needed. Leave the charcoal chute door open.
4. Open the fire door.
5. Use a plumber's torch to start the charcoal. Aim the torch flame into the space above the fire grate and below the top of the door opening (see drawing on next page). 45 seconds on the left side of the opening, followed by 45 seconds toward the right side of the opening should be enough to start a dry load of charcoal.
6. Check to make sure nothing is on the floor of the cabinet in front of the fire chamber that might keep the fire door from sealing properly, then close the fire door.
7. Confirm the computer is set and connected properly, and the ball valve, blower damper and chimney damper are all fully open. The blower should be blowing.
8. Let the fire start like this, with the fire door closed, blower blowing and charcoal chute door open, for 5 minutes. **Never leave the charcoal chute door open for more than 5 minutes.**
9. Close the charcoal chute door and check for a good seal all the way around.
10. Pre-heat for one hour.



LIGHTING METHOD THREE

Clean and Season the Smoker Before First Use

To remove contaminants that may alter the flavor of your food, we recommend a thorough cleaning, followed by a short burn (without food) to season your smoker.

Use a solution of dish soap and water to wash the pit shelves, heat diffuser and grease pan. Rinse thoroughly and reinstall in the smoker.

Set the pit computer to 275°F.

Use the recommended lighting method (lighting method one) to start the smoker with approximately 2.5 pounds of charcoal in the smoker.

Run the smoker until all of the charcoal is consumed and the fire is out. Do not use any wood when seasoning the smoker.

Once this process is complete, the smoker is ready to be used for cooking food.

Cooking in Your Smoker

Typical Smoking Temperature:

Whether you are smoking ribs, pulled pork, salmon fillets or a whole brisket, you cannot go wrong with a pit temperature of 225°F. Higher temperatures can decrease the smoking time, but 225°F is a tried and true barbecue standard.

Typical Pre-heat Time:

On a summer day, the pit computer should read 225°F within 1 hour of lighting the unit. We recommend preheating the pit for a full hour to allow the temperatures of the various pieces of metal inside the pit to stabilize.

Controlling the Temperature:

If smoking at 225°F, slide the blower damper closed between 25% and 50% once the pit computer indicates the pit has reached the desired temperature. This will restrict the air and keep the temperature from rising above the target. This might not be needed for higher smoking temperatures. When the pit is running steady at the desired temperature, you want the blower to be active occasionally, but not constantly. Check the pit computer instructions to understand the blower operation.

How to Use Water when Smoking (Optional):

Water is not necessary in the Kalamazoo Smoker Cabinet. Smoked meats will turn out moist and tender without any need for a water pan. However, if you would like to use water in the smoker, you have three options for doing so:

- Partially fill the grease pan with water.
- Place a pan of water in the grease pan.
- Place a pan of water on top of the flat portion of the heat diffuser.

When to Add Wood:

Dry hardwood chunks should be added to the ash pan about 10 minutes before food is loaded into the pit. After that, chunks should be added every 30 to 60 minutes. Foods that cook for a shorter period of time, such as baby back ribs, will benefit from replacing the wood chunks every 30 minutes. Foods that cook for longer times, such as brisket, do not need such frequent replenishment. Every hour is often enough.

The duration of smoke derived from freshly-loaded wood chunks will depend on the operating temperature of the pit, the kind of wood and size of chunks, and how much hot coals might already be in the ash pan. Whenever possible to do safely, we recommend emptying the ash pan every time fresh wood chunks are added. Remember, we want the wood to smolder, not burn, so bigger wood chunks are better than smaller wood chunks.

Warnings:

- Never use wood pellets or wood chips as the cooking fuel or the smoke source. Only charcoal should be placed in the charcoal chute. Only chunks or blocks of wood much larger than wood chips should be used for smoking.
- Never leave the charcoal chute door open for more than 5 minutes when the smoker is burning. During lighting, we suggest starting a 5 minute timer to remind you to close the charcoal chute door at the appropriate time.

Using the Pit Computer

The included pit computer is ideal for use with the Kalamazoo Smoker Cabinet. For complete instructions on using the interface, setting temperatures and changing modes, please consult the user manual that came with the computer.

Noteworthy Features:

The pit computer uses a temperature probe to monitor the temperature inside the pit. A blower, connected to the computer, stokes the fire to maintain the programmed pit temperature.

A food temperature probe is also included. This thermometer can be used to monitor the internal temperature of food without opening the pit door to check on it. The computer can be toggled between displaying the food temperature and the pit temperature. A special mode can be activated where the computer will lower the pit temperature to match the target food temperature as the food reaches that point. This is helpful for keeping food from overcooking, and can be used to hold food at the desired temperature until it is time to serve it.

The computer understands the operation of the pit. It can sense when the door is open, so it will not unnecessarily stoke the fire just because you wanted to take a peek at your barbecue.

Important Notes Regarding the Pit Computer:

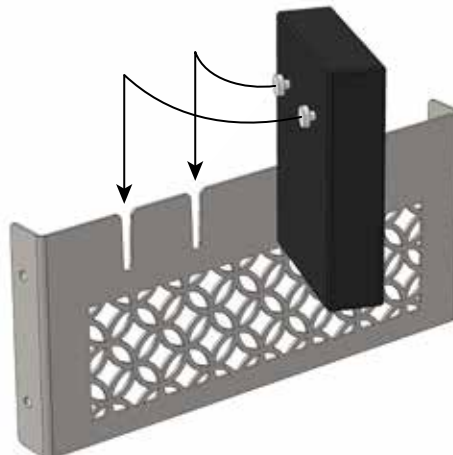
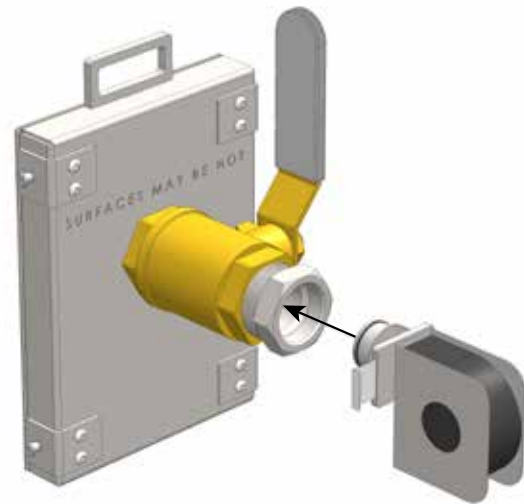
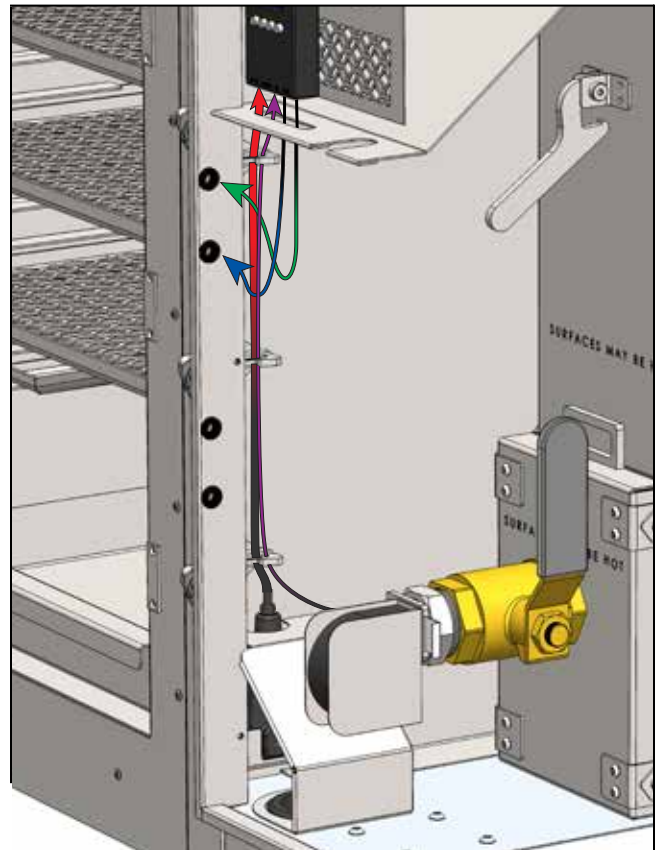
- The pit computer is weather-resistant, but not weather-proof. Store the computer and blower indoors when not in use.
- The pit computer can be mounted to the computer bracket inside the cabinet behind the louvered door. Alternatively, you can use the stainless steel stand that was included with the computer to place the computer on your countertop if you would like to see the readout without opening the louvered door on the cabinet.
- On hot or still days, it is possible for the computer to get too hot inside the smoker cabinet. On those days we recommend either keeping the louvered door open, or placing the computer on the countertop.

How to Use the Pit Computer with the Kalamazoo Smoker:



1. Place the AC adapter that came with the pit computer into the stainless steel bracket.
2. Run a single-outlet, outdoor-rated extension cord up through the hole in the cabinet floor and through the hole in the cord guard.
3. Position the cord guard in place over the positioning posts to protect the cord, and connect the extension cord to the AC adapter.
4. Route the cord from the AC adapter up toward the computer bracket (RED). Push the jack end up through the oblong cable hole in the computer bracket.
5. Slide the alligator clip off the end of the pit probe. Push the pit probe through the small grommet hole in the gutter (BLUE), then reattach the alligator clip. Push the jack end up through the oblong cable hole in the computer bracket.

6. If using the food temperature probe, route the thermometer (GREEN) end through the small grommet hole in the gutter. Push the jack end up through the oblong cable hole in the computer bracket.
7. Gently press the air outlet end of the blower into the open end of the ball valve pipe. It should be snug and secure. Orient the blower so the cord is on the left side. Route the jack end of the blower cord (PURPLE) up through the oblong cable hole in the computer bracket.
8. With the temperature probe(s), fan and AC power adapter jacks all running up through the hole in the computer bracket, plug them all into the appropriate ports on the bottom of the pit computer, connecting the power supply last. Power off the pit computer.
9. Align the two mounting posts on the back of the pit computer with the two tapered slots on the computer bracket. Slide the computer down into the slots to mount it.
10. Clip the alligator clip into the desired position under one of the three pit shelves. We recommend using the center shelf when possible. The clip needs to be positioned such the food will not be contacting the clip or the wire while smoking.
11. Position the end of the food temperature probe inside the pit where the food will be placed.
12. Use the cable management clips to secure the cables in suitable positions:
 - The fan cable does not touch any hot surfaces and is not stressed when the fire door is raised or lowered.
 - The pit probe is able to slide in and out with the pit shelf as needed.
 - Neither the pit probe wire or food temperature probe wire interfere with the magnets that latch the pit door closed.





Recipes



Not-So-Basic Barbecue Rub

This aromatic barbecue rub combines sweet and savory with a surprising finish of cinnamon and allspice. The recipe omits some of the usual suspects, such as onion, garlic and thyme in favor of these earthy flavors more commonly associated with non-barbecue dishes. Great on ribs and other flavorful meats.

Yields 1+ Cup

1/4 cup kosher salt
1/4 cup natural brown sugar
1/4 cup demerara or turbinado sugar
1 tablespoon smoked paprika
2 teaspoons ground cinnamon
1 1/2 teaspoons chipotle chile powder
1 1/2 teaspoons grated nutmeg
1 teaspoon ground allspice
1 teaspoon freshly ground black pepper
1/2 teaspoon ground cayenne pepper
1/4 teaspoon ground cloves

Directions

Combine all ingredients. Store in an airtight container until ready for use.
Use straight (sparingly) for intense flavor, or mix with equal parts light brown sugar for a more mellow and sweet profile.

Basic Barbecue Rub

We've heard from many outdoor cooking enthusiasts how much they love our Not-So-Basic Barbecue Rub recipe over the years. While its unique flavor profile bucks convention, our Basic Barbecue Rub recipe enthusiastically embraces classic ingredients. We're certain you'll love it too. Starting with minced dried onion and garlic flakes packs in more flavor than their powdered counterparts. The larger crystals typical of turbinado sugar adds texture. This rub is quite versatile, excellent for barbecue pork, chicken or beef.

Yields 1 1/2 Cups

1 tablespoon garlic flakes
1 tablespoon minced dried onion
3 tablespoons light brown sugar
3 tablespoons turbinado sugar
3 tablespoons kosher salt
1 tablespoon sweet paprika
1 tablespoon coarsely ground black pepper
1 teaspoon chipotle powder
1/2 teaspoon ground cayenne pepper

Directions

Grind the garlic flakes and dried onion in a spice grinder. Combine with the other ingredients.
Keep extra rub refrigerated in a sealed container.



Triple S Rub (Smoky Seasoned Salt)

This rub should be a staple in your pantry. It is a particularly good rub for smoked chicken wings, but we also like it with fish or rubbed on the outside skins of potatoes with some butter before wrapping them in foil and baking them.

Yields 1/4 Cup

2 tablespoons alder wood smoked salt
1 tablespoon smoked paprika
1 tablespoon evaporated cane sugar
1 teaspoon granulated garlic
1 teaspoon granulated onion
1/2 teaspoon ground turmeric
1/2 teaspoon celery seed

Directions

Combine all ingredients. Store in an air-tight container in the refrigerator for up to a month.

Note: Add cayenne pepper or jalapeno powder for a Quadruple S Rub (Spicy Smoky Seasoned Salt).

Bourbon Barbecue Sauce

A touch of bourbon adds punch to this classic barbecue sauce. It's simple and easy to make, but packs some incredible flavor.

Yields 1 1/2 Cups

1 cup ketchup
1/3 cup bourbon
3/4 cup light brown sugar
3 tablespoons soy sauce
1 tablespoon whole grain prepared mustard
1 teaspoon sweet paprika
1/4 cup barley malt syrup
1 tablespoon hot sauce (we use Bliss Blast)

Directions

Combine all ingredients in a medium sauce pan. Simmer over medium heat for 20 minutes to thicken.

Serve warm, drizzled over smoked meats, or on the side as a condiment.



Onion Marmalade Barbecue Sauce

Layers of flavor are the key to a great barbecue sauce. This one is rich and chunky, with a base of sweet, caramelized onions. A hit of red wine vinegar balances the sweetness, and barley malt syrup is the ingredient that will keep them guessing. This sauce is worth the time investment. We like it particularly well with smoked beef.

Yields 2 Cups

2 tablespoons unsalted butter
1 large red onion, diced
4 cloves garlic, minced
1 tablespoon smoked paprika
1/2 teaspoon ground cayenne pepper
1/4 teaspoon ground cloves
1/2 cup barley malt syrup (check near the honey at your organic market)
1/4 cup red wine vinegar
1/2 cup ketchup
1/4 cup whole grain mustard
3/4 cup light brown sugar
2 teaspoons kosher salt
1/2 teaspoon ground black pepper

Directions

Melt the butter over medium heat in a large saucepan. Add the onions and garlic, turning occasionally. After 5 minutes, turn the heat up to high. Stir frequently until the onions are browned, completely soft, and reduced to 1/4 their original volume.

Stir in the paprika, cayenne and cloves to distribute evenly. Whisk in all the remaining ingredients except for the pepper. Bring to a simmer, stirring occasionally. Maintain at a simmer for as little as 1 hour or as much as 2 hours, stirring as often as needed to prevent burning on the bottom of the pan.

Stir in the pepper and test for taste. Add more salt or brown sugar as desired. The finished sauce should be thick and chunky with a deep burgundy color. When cool, it will become quite sticky. Keep warm until time for use. Leftover sauce can be refrigerated in an air-tight container for 1 week.



Barbecue Baby Back Ribs

5 HOURS SMOKING TIME

Fantastic ribs are a piece of cake in a competition-quality smoker like the Kalamazoo Smoker Cabinet. Rub them down, then smoke them for 5 hours at 225°F. That's it!

Serves 6

3 slabs baby back ribs with the membrane removed

1 batch Basic Barbecue Rub

About 14 large, dry cherry wood chunks

About 3 pounds all-natural hardwood lump charcoal

Directions

Rub the meaty side of the ribs down generously with barbecue rub. Refrigerate uncovered in a single layer while you prepare the smoker, about 1 hour.

Fire up the smoker to 225°F with the pit probe attached to the center of the middle pit shelf. You will not use the food temperature probe for the ribs. Once the smoker has reached 225°F, slide the blower damper to about 1/3 closed.

Preheat the smoker for about 1 hour total. 10 minutes before placing the ribs in the smoker, add 2 wood chunks to the ash pan so that you have strong smoke when you put the ribs in the smoker.

Transfer all three rib racks to the top pit shelf with the meaty side up.

Smoke for 5 hours at 225°F, replacing the wood chunks in the ash pan with two fresh chunks every 45 minutes.

Remove the ribs at the 5 hour mark. The meat should be pulling away from the ends of the bones. It should be tender, but should not be falling apart. We like our ribs with a little "tooth," meaning you do have to pull the meat off the bones. The smoke ring should be quite intense. Most times, the smoke ring runs so deep that the pink goes all the way to the bones.



Barbecue Pulled Pork Sandwiches

8 HOURS SMOKING TIME

Nothing can beat the flavor of a good pulled pork sandwich. And, amazingly, pulled pork is just about the easiest of the classic barbecue favorites to make. The cooking time, temperature and smoke are very forgiving because a pork shoulder roast can handle almost anything you throw at it. Pulled pork holds up well for leftovers, so we recommend smoking two shoulders (doubling the recipe) while you're at it.

Following our instructions will yield moist meat with an amazing bark on the outside. Add a delicate brioche roll, a rich bourbon barbecue sauce and the brightly flavored pickled onions and cabbage for the perfect combination of flavors and textures.

Serves 6

5 pound bone-in pork shoulder roast (Boston butt), closely trimmed

1/2 cup Basic Barbecue Rub

1 cup filtered water

2 cups apple cider vinegar

1 cup honey

4 teaspoons kosher salt

1/4 green cabbage, thinly sliced

1/2 red onion, thinly sliced

1 batch Bourbon Barbecue Sauce

6 brioche hamburger buns

1/4 cup mayonnaise

About 14 large, dry hickory wood chunks

About 5 pounds all-natural hardwood lump charcoal

Directions

Rub down the pork roast with the Basic Barbecue Rub. Refrigerate, uncovered, for about an hour while you preheat the smoker.

Fire up the smoker to 225°F with the pit probe attached to the center of the middle pit shelf (or center of the bottom shelf if you are also making the baked beans on the next page). You can use the food temperature probe for the pork if you like, but we suggest turning "ramp mode" off. Once the smoker has reached 225°F, slide the blower damper to about 1/3 closed.

Preheat the smoker for about 1 hour total. 10 minutes before placing the pork in the smoker, add 2 wood chunks to the ash pan so that you should have strong smoke when you put the pork in the smoker.

Place the roast, fat-side-up, on the center of the top pit shelf. Smoke the pork at 225°F until the internal temperature (measured away from the bone) reaches 200°F, about 8 hours cooking time. Replace the wood chunks in the ash pan every hour.

While the pork is smoking, prepare the pickled vegetables. Combine the water, vinegar, honey and salt in a sauce pan. Bring to a simmer over medium heat. Place the cabbage and onion in a nonreactive, heat-resistant bowl. Pour the liquid over the onions and cabbage, making sure all of the veggies are submerged. Cover the bowl tightly and allow to pickle for 30 minutes. Drain off and discard all of the liquid. Refrigerate the pickled onion and cabbage until serving time.

When the pork is nearly cooked, prepare or warm up the Bourbon Barbecue Sauce. Preheat a grill to quickly grill the sandwich buns.

Once the internal temperature has reached 200°F, remove the pork from the pit and let rest on a carving board for 10 minutes.

Slice the rolls and spread a thin layer of mayonnaise inside. Grill the rolls with the mayonnaise-side-down until nicely toasted.

Pull the pork and discard any large chunks of fat. We recommend using Bear Paws and/or food-safe silicone barbecue gloves to make short work of the task and to keep from burning your hands.

To assemble the sandwiches, add a generous amount of pulled pork to the grilled rolls, drizzle with a little Bourbon Barbecue Sauce and top with some pickled veggies.



Bourbon Brown Sugar Baked Beans

2 HOURS SMOKING TIME

These beans are quite simply the best baked beans we have ever tasted. A whole lot of sweet, a little bit of heat, and the unmistakable hint of bourbon. You'll be asked to make these over and over again. For maximum flavor, we recommend placing the beans below a smoked pork butt for the final 2 hours of its smoke.

Serves 6

6 thick slices of bacon, about 1/2 pound
1 tablespoon unsalted butter
1 sweet onion, chopped
3 cloves garlic, crushed
1/2 cup bourbon
1 cup light brown sugar
3/4 teaspoon kosher salt
1 tablespoon hot sauce (in keeping with the bourbon theme, we use Blis Blast, which is aged in bourbon barrels)
2 Fresno chiles, chopped
2 15-ounce cans red kidney beans, drained and rinsed
1 15-ounce can black beans, drained and rinsed

About 6 large, dry hickory wood chunks
About 2 pounds all-natural hardwood lump charcoal

Directions

Fire up the smoker to 225°F with the pit probe attached to the center of the middle pit shelf. If you are also making the pulled pork (see previous recipe, recommended), the pit probe should be attached to the bottom pit shelf. The pork butt will go on the top shelf, and the baked beans will go on the middle shelf. Once the smoker has reached 225°F, slide the blower damper to about 1/3 closed.

Cut the bacon slices crosswise into 1/4-inch strips. Cook and then dry on a rack covered with a paper towel.

Melt the butter in a cast iron skillet over medium heat. Add the onions and garlic, and cook until the onions are translucent and beginning to brown at the edges.

Add the bourbon, sugar, salt and hot sauce. Bring to a simmer while stirring constantly. Gently stir in the Fresno chile and beans.

Preheat the smoker for about 1 hour total (or wait until the pork butt has been smoking for 6 hours). 10 minutes before placing the beans in the smoker, add 2 wood chunks to the ash pan so that you should have strong smoke when you put the beans in the smoker.

Transfer the skillet of beans to the smoker. The beans smoke for 2 hours at 225°F.

Replace the wood chunks in the ash pan every 30 minutes.



Smoked Beef Brisket

21 HOURS SMOKING TIME, 1 HOUR HOLD TIME

Here you have it, the Mac-Daddy of barbecue. You can take immense pride in serving a fantastic brisket, and, with your competition-grade smoker, you might find yourself making brisket more frequently than you ever imagined. There are many techniques to smoking brisket, and many guides on the internet to explain them. Our preferred method is a simple one — no Texas crutch, no injections, no elevated temperatures — just a lot of patience, a lot of smoke and a whole lot of flavor.

Serves 8 to 10

Whole packer brisket, Choice grade or better, about 12 pounds

2 tablespoons kosher salt

1 tablespoon coarsely-ground black pepper

1 tablespoon smoked paprika

1 teaspoon granulated garlic

1 teaspoon granulated onion

About 24 large, dry hickory wood chunks

About 10 pounds all-natural hardwood lump charcoal

About the stall: *The “stall” is the phenomenon where your brisket will stop rising in temperature at about 150°F. It is the result of surface evaporation on the meat, but it can be maddening, and the stall can last a long time. Be patient. The stall will end, and the temperature of the brisket will rise again (although it can stall again at around 170°F). If you simply can't wait, and need to power through the stall, wrap the brisket tightly in foil when the internal temperature reaches 150°F, and keep it wrapped for the remainder of the cook. The benefit of this is reduced time in the smoker. The trade-off, is you will give up the deep bark that develops when you leave the brisket unwrapped.*

Directions

Trim the fat cap on the brisket down to about 1/4 inch thick. Take note of the various grain directions in the meat so that you can appropriately slice across these grain directions when it is time to serve.

Combine the salt, pepper, paprika, garlic and onion to make a basic rub. Generously sprinkle the rub all over the brisket and then rub it into the surface. Refrigerate uncovered for at least 1 hour, but longer is better — up to 4 hours.

Fire up the smoker to 225°F with the pit probe attached to the center of the bottom pit shelf. Route the food temperature probe to the center pit shelf for use in the brisket. Once the smoker has reached 225°F, slide the blower damper to be about 1/3 closed.

Preheat the smoker for about 1 hour total. 10 minutes before placing the brisket in the smoker, add 2 wood chunks to the ash pan so that you should have strong smoke when you put the ribs in the smoker.

Transfer the brisket to the middle pit shelf with the fat cap on top. Insert the food temperature probe into the center mass of the brisket. Set the pit computer food temperature to 203°F.

Smoke for about 21 to 22 hours at 225°F. For the first 6 to 8 hours, replace the wood chunks every hour. After that, you can take it a little easy, resuming an hourly replenishment for the final 4 hours.

The target internal temperature for your brisket is 203°F, but there are other signs to look for. We think the most important sign that a brisket is ready is the “jiggle” test. When you poke the brisket, or lift the heavy end and drop it back down, the brisket should jiggle. This is a good sign that the tough connective tissues inside have been turned to gelatin.

Remove the brisket from the smoker, and wrap it tightly in foil. Transfer to an oven at 140°F, or seal the foil-wrapped brisket in a plastic bag, wrap it in a towel and put it inside a good cooler. Hold the brisket in the oven or the cooler for 60 to 120 minutes before serving.

To serve, slice the brisket across the grain. Remember, the grain direction is different in the meat of the “point” than the meat of the “flat.”



Smoked Turkey

5 HOURS SMOKING TIME

An overnight brine helps create a more succulent and flavorful turkey. This brine is particularly flavorful, and the hints of orange, cloves and cinnamon really shine through. But the real key to elevating the flavor to the next level is smoking the turkey. This infuses the bird with an incredible smoky wood flavor.

Serves 6

1 dried ancho chile
1 tablespoon whole cloves
1 cup kosher salt
1 cup brown sugar, packed
Freshly grated zest of 2 oranges
1 1/2 teaspoons ground allspice
1 1/2 teaspoons ground cinnamon
1 tablespoon ground ginger
6 quarts ice-cold water plus 2 quarts to boil

12 pound organic, fresh turkey

About 6 large, dry pecan wood chunks

About 2 pounds all-natural hardwood lump charcoal

Directions

Place the ancho chile and cloves in a blender or food processor and grind them together. Remove from blender and place in a large pot along with the kosher salt, brown sugar, orange zest, allspice, cinnamon, ginger and 2 quarts of water. Bring to a boil over medium heat, whisking occasionally. Remove from heat and stir in 6 quarts of ice cold water to cool the brine.

Discard the giblets and neck from the turkey. Place a brining bag in a large tub or pail. Place the turkey in the bag with the breast side down. Give the brining solution one last stir and pour it into the bag. Squeeze all of the air out of the bag and seal tightly. Refrigerate for 12 hours, or overnight.

Remove the turkey from the brining solution and pat dry. Tie the legs of the turkey together with cotton butcher's string. Use 2 additional lengths of string to secure the thighs and the wings to the body for even cooking.

There are 9 total positions where the 3 pit shelves can be placed. Locate the bottom shelf in the bottom position. Locate a second shelf in the first space above that (between two of the shelf rails rather than in a shelf rail). Skip the next 2 positions to make room for a drip pan, and place the next shelf into the third shelf rail from the top.

Attach the pit temperature probe to the front right corner of the top shelf, about 4 inches in on the diagonal from the corner. Route the food temperature probe to the center of the top shelf. Fire up the smoker to 275°F. Once the smoker has reached 275°F, slide the blower damper to be about 1/4 closed.

Preheat the smoker for about 1 hour total. 10 minutes before placing the turkey in the smoker, add 2 wood chunks to the ash pan. You should have strong smoke when you put the bird in the pit.

Place the turkey in the center of the top shelf, making sure to keep it clear of the pit temperature probe deep into the breast. Make sure the probe is not touching the bone. Set the food temperature on the pit computer to 165°F. Place an aluminum roasting pan with 1 cup of water in it on the middle shelf below the turkey.

Remove the turkey from the smoker when the internal temperature reaches 165°F. Let rest for 20 minutes before carving. We suggest using the drippings from the roasting pan to make the Mirepoix Gravy recipe available on our website.



Installation

Freestanding Smoker Cabinet Dimensions

The freestanding smoker cabinet rolls on heavy-duty casters and requires no installation. Simply connect to a single-outlet outdoor-rated extension cord to power the included pit computer. The extension cord routes through the bottom of the cabinet.

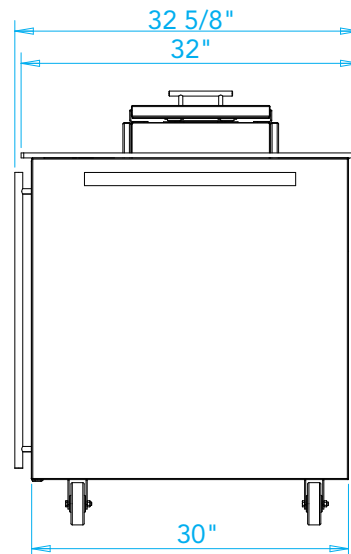
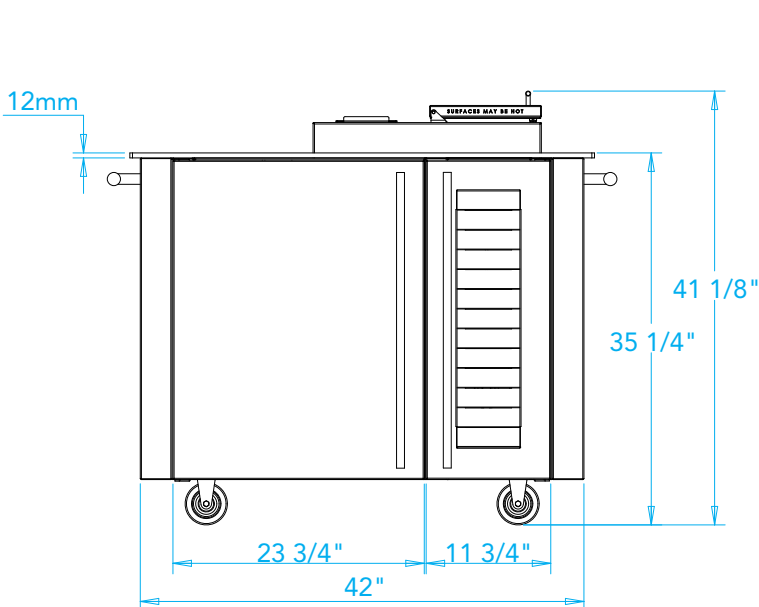
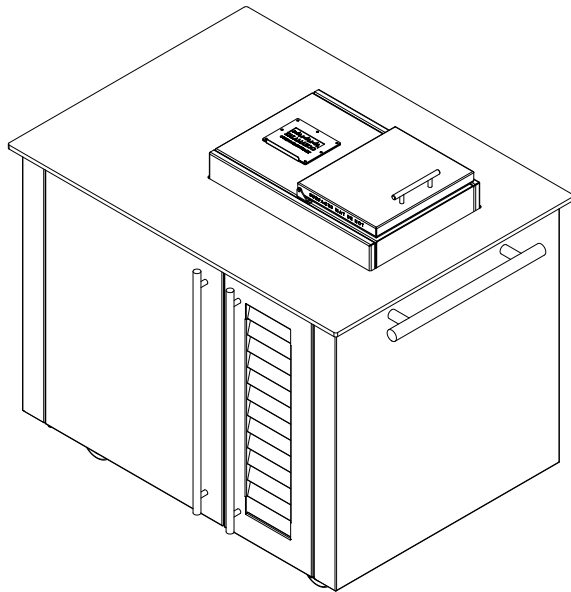
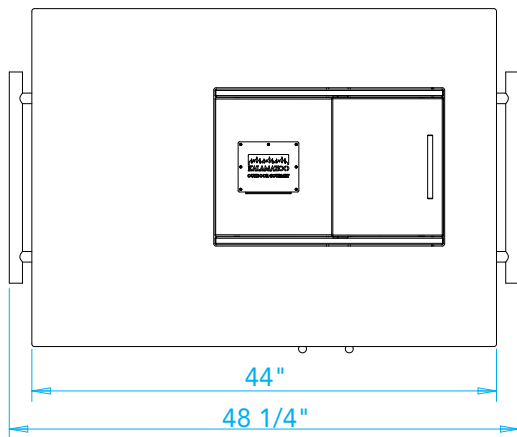
Do not use below an unprotected combustible surface.

Keep away from flammable materials.

Maintain a minimum clearance of 6 inches between sides and back and any combustible surfaces.

Use only on a level, non-combustible surface capable of safely supporting the weight of the smoker cabinet.

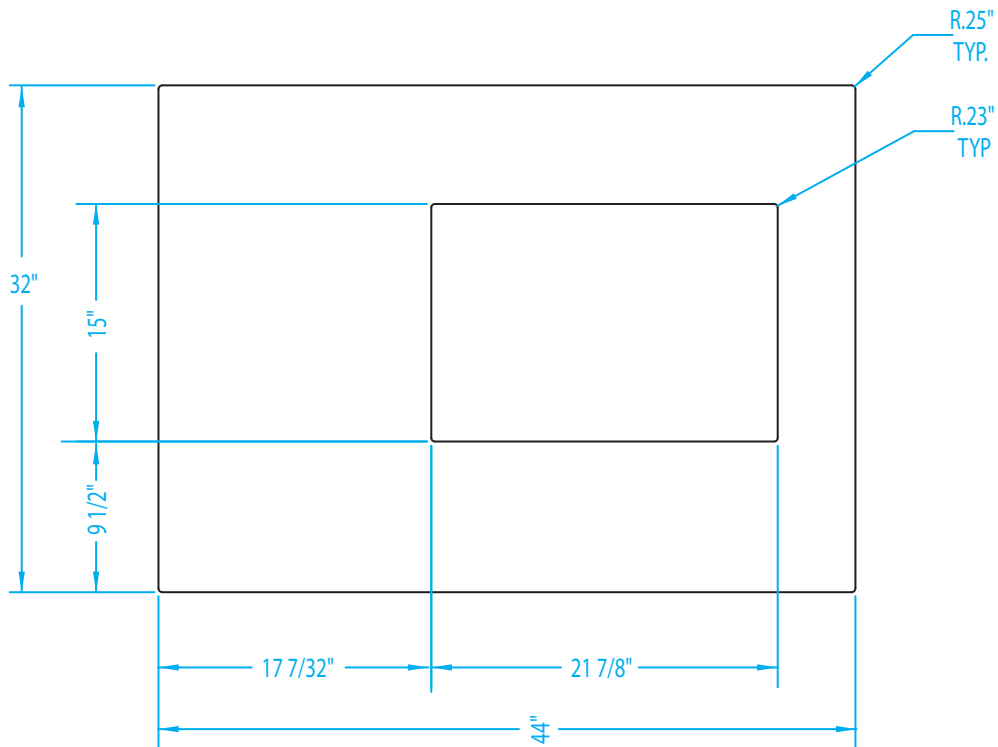
- 120V AC 60HZ 3Z, connect with standard outdoor electrical cord
- 450 pounds
- For outdoor use only



Freestanding Smoker Countertop Dimensions

The freestanding smoker cabinet normally includes a pre-installed solid surface porcelain countertop. If you have ordered the unit without a factory-installed countertop, use the dimensions below to have your own top fabricated.

- Countertop material must be noncombustible and heat-resistant
- Install with high-temperature silicone such as Loctite SI 594 Silicone Adhesive Sealant
- Seal the entire cabinet top perimeter with silicone to keep out moisture
- Seal the joint around countertop protrusion to keep out moisture
- **Warning:** Do not leave the smoker outside without the protection of an installed countertop. If the smoker will be exposed to rain prior to installing the countertop, please keep it covered.



Built-in Smoker Cabinet Dimensions

The built-in smoker cabinet stands on heavy-duty stainless steel levelling legs with 1 1/2 inches of height adjustment. The smoker cabinet is intended for installation as part of the Kalamazoo outdoor kitchen cabinetry collection. If installing another type of surround or system, the structure must be a non-combustible construction.

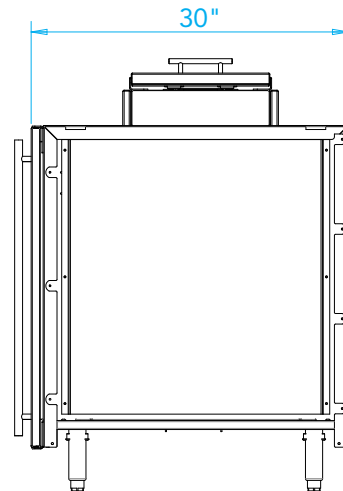
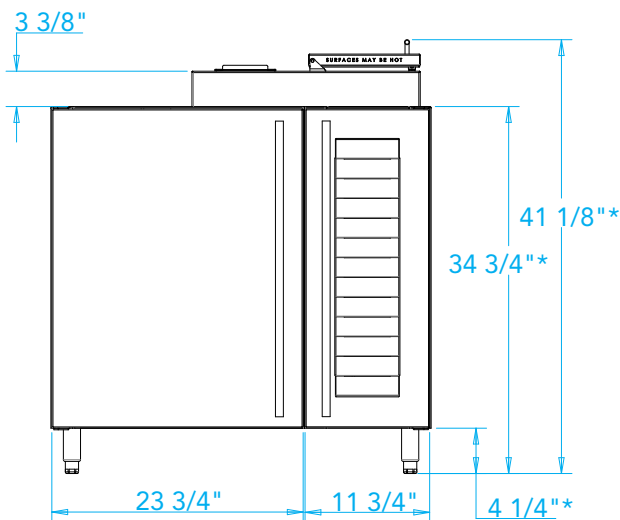
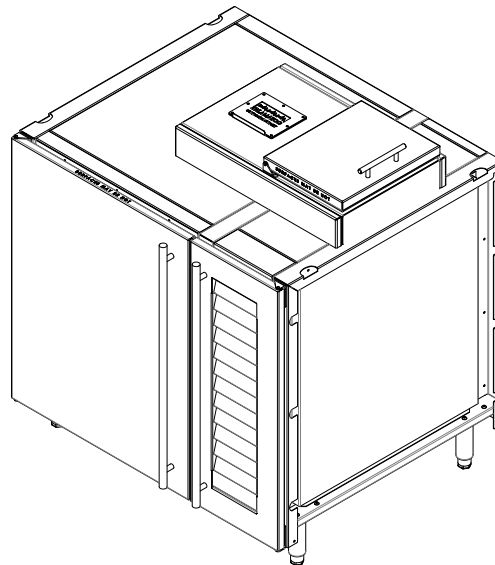
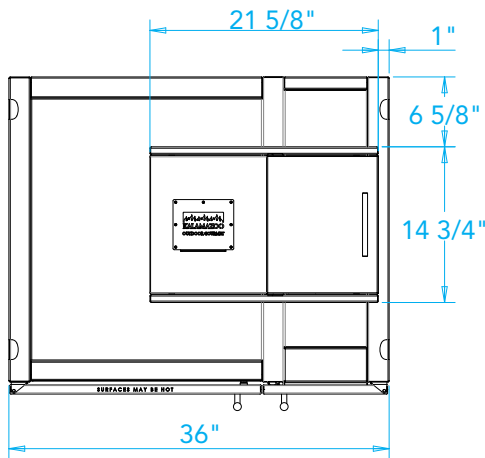
Do not use below an unprotected combustible surface.

Keep away from flammable materials.

Maintain a minimum clearance of 6 inches between sides and back and any combustible surfaces.

Use only on a level, non-combustible surface capable of safely supporting the weight of the smoker cabinet.

- 120V AC 60HZ 3A, connect with standard outdoor electrical cord through the bottom of the cabinet
- 400 pounds
- For outdoor use only



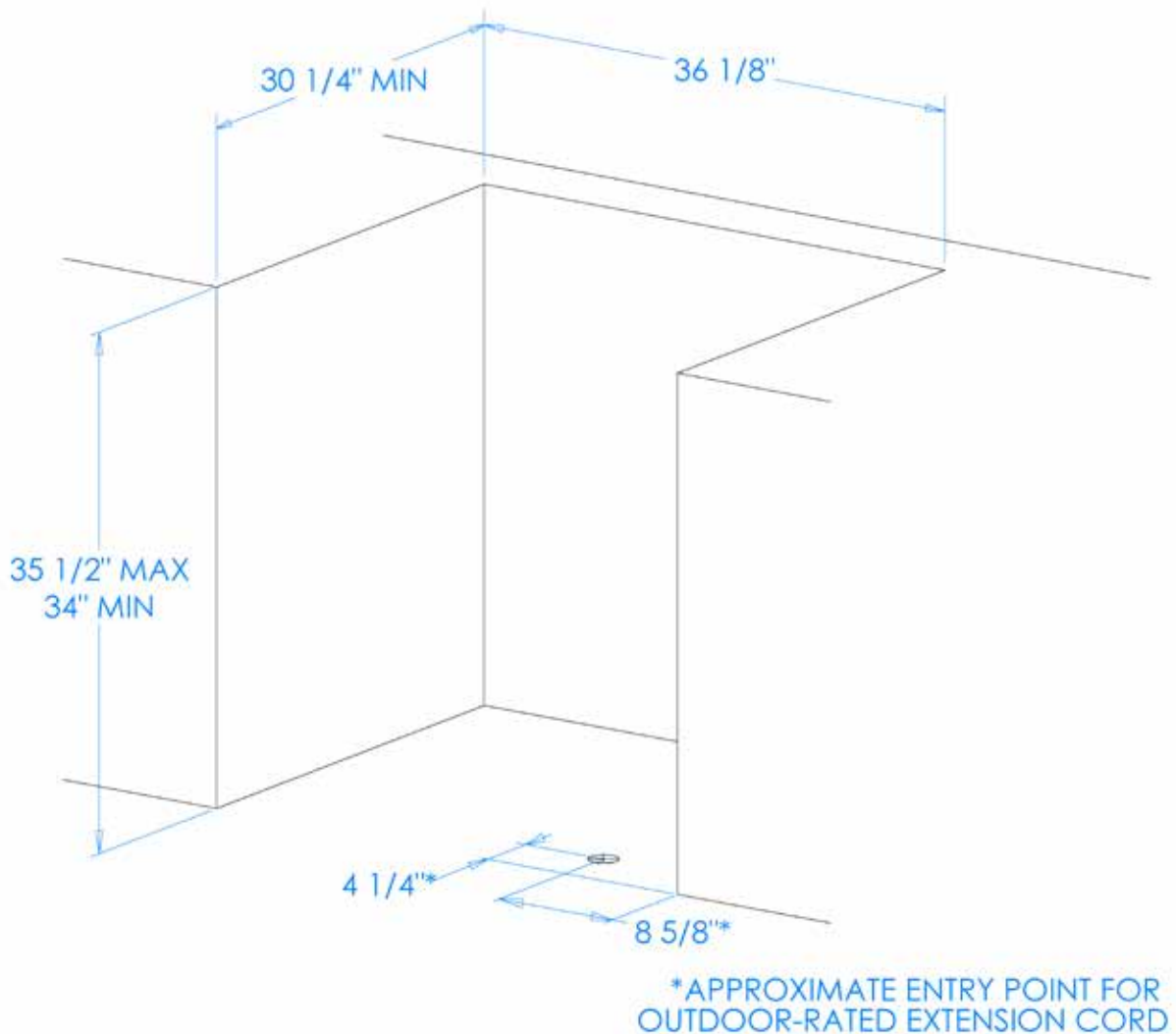
*overall height adjusts +/- 3/4" on stainless steel leveling legs

Built-in Smoker Cutout Dimensions

For installation into masonry or other non-combustible surrounds, see cutout dimensions below.

IMPORTANT INSTALLATION NOTES:

- The space between the right side of the upper structure that protrudes through the countertop and the right side of the main cabinet body is only one inch wide. This is not enough for a typical countertop section. If installing the smoker at the right end of a cabinetry or masonry run, additional space and support will be needed to the right end of the smoker to support an adequate minimum countertop section. We recommend adding at least 4 inches to the right of the cabinet. This is not an issue on the left side of the smoker cabinet.
- Do not install the smoker cabinet immediately adjacent to the left side of a grill. A minimum of 4 inches is recommended between a grill on the right and the smoker cabinet on the left. This also applies to any other countertop protrusions that might be too close to the right side of the smoker cabinet.
- **Warning:** Do not leave the built-in smoker outside without the protection of an installed countertop. If the smoker will be exposed to rain prior to installing the countertop, please keep it covered.



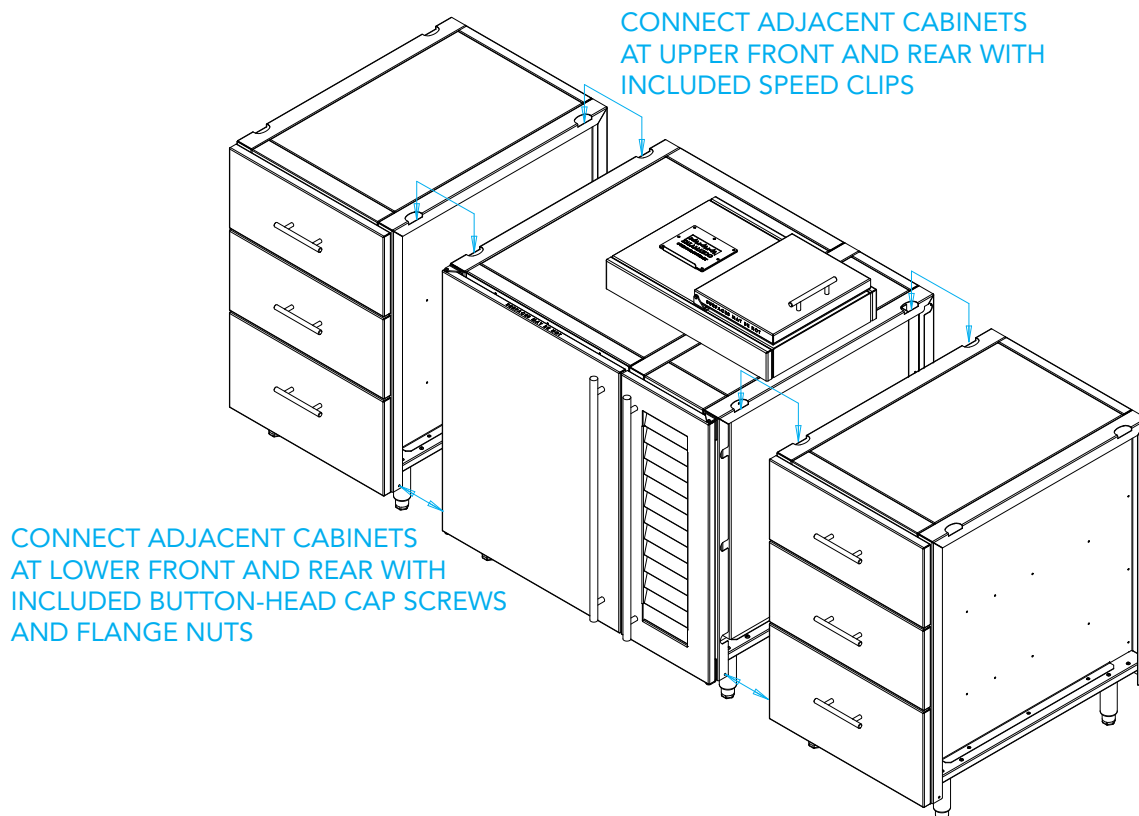
Installing with the Kalamazoo Signature Series Cabinetry Collection

The built-in Kalamazoo Smoker Cabinet is built to the same specifications as the Kalamazoo Weather-tight Signature Series Outdoor Kitchen Cabinetry Collection and can be installed as part of this system.

- **Warning:** Do not leave the built-in smoker outside without the protection of an installed countertop. If the smoker will be exposed to rain prior to installing the countertop, please keep it covered.

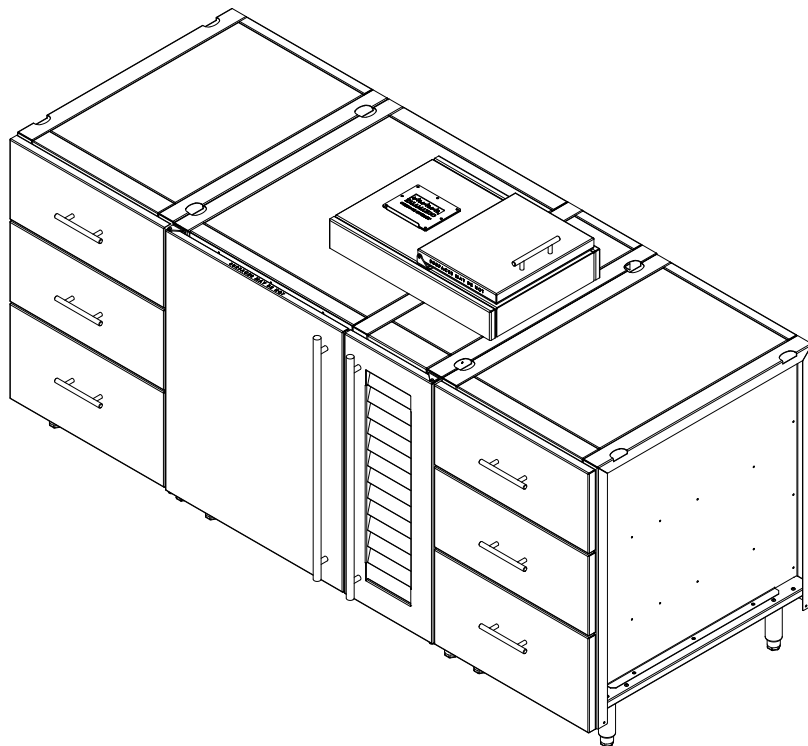
IMPORTANT INSTALLATION NOTES:

- The space between the right side of the upper structure that protrudes through the countertop and the right side of the main cabinet body is only one inch wide. This is not enough for a typical countertop section. If installing the smoker at the right end of a cabinetry or masonry run, additional space and support will be needed to the right end of the smoker to support an adequate minimum countertop section. We recommend purchasing the 3-inch right-end panel that is available for these specific situations.
- Do not install the smoker cabinet immediately adjacent to the left side of a grill. We recommend purchasing the 4-inch filler panel to create the required separation.



Cabinetry Collection Installation Sequence

1. Prepare the patio for installation. A level patio is always preferred, but there is a total of 1 1/2 inches of height adjustment available with Kalamazoo outdoor kitchen cabinets. Please note, outdoor refrigeration has only 3/4 inch adjustment range.
2. Arrange cabinetry in position on the patio, lining each cabinet up against the next cabinet.
3. Find the mid-point of the patio slope relative to the kitchen cabinetry, and adjust the height of the levelling legs on the closest cabinet so that the top of the cabinet body is 34 3/4 inches above the patio. This is the mid-point of cabinetry height adjustment, allowing you to accommodate the patio slope and install a level countertop.
4. Adjust that first reference cabinet to be level and plumb.
5. Adjust adjacent cabinets one at a time, working outward. Do not connect cabinets to one another at this time. Get all cabinets level and plumb with even gaps prior to making any cabinet-to-cabinet connections. Adjust all of the levelling legs such that they feel like they are each bearing the same load (if any levelling leg adjust freely and is not under tension, it is not bearing the load of the cabinet).
6. If installing optional toe-kicks, route the client-supplied outdoor-rated single-outlet extension cord in through the hole in the bottom of the cabinet. Clip all toe kicks to the legs. See the Kalamazoo Outdoor Kitchen Installation Instructions for more detail.
7. If installing optional end finishing panels, install these after the toe kicks are all installed.
8. Once all toe-kicks and end panels are in place, make all the cabinetry connections using the supplied screws and nuts at the bottoms front and back, and speed clips at the tops front and back.





Product Care

Caring for Your Smoker Cabinet

Always allow the smoker to cool completely before cleaning.

Stainless Steel Care:

The Kalamazoo Smoker Cabinet is built from 304 stainless steel, which is a high-quality, non-magnetic stainless steel that is very corrosion resistant. It is also a highly-sanitary surface.

After usage, the stainless steel may discolor from the intense heat. This condition is normal.

Always clean the exterior of your stainless steel smoker with a mild, food-safe, organic degreaser, followed by a stainless steel polish. **Always scrub with the grain, never across.** Remove all cleaner residue before using the smoker in order to avoid a build-up of film from the cleaner.

For stubborn stains, or to fix scratches, Kalamazoo Outdoor Gourmet recommends using a *Scratch-B-Gone* kit, available from us by calling 1.800.868.1699. You may also use a product called *Barkeeper's Friend*. This will remove stains, but it is likely to alter the appearance of the brushed stainless steel finish.

SALT WATER ENVIRONMENTS: Stainless steel — even the high-quality stuff used in Kalamazoo Outdoor Gourmet products — is not impervious to rust. It is corrosion-resistant. Exposure to salt air and sea spray will eventually do it in if you don't care for your smoker properly. The best thing you can do to protect it is to clean it frequently. Don't give the salt time to establish a foot hold and the chemical reaction time to start getting nasty. In salt air environments, we recommend cleaning all stainless steel surfaces at least every two weeks to keep your smoker in prime condition.

Cleaning Inside the Pit:

Properly dispose of the grease from the grease pan.

The pit shelves, heat diffuser and grease pan can all be removed from the smoker for cleaning. These can be cleaned with warm, soapy water. For deeper cleaning, you can use your favorite food-safe degreaser. Rinse well afterward.

With the shelves, grease pan and diffuser out of the pit, wipe down the interior with a damp cloth to remove all food particles.

Cleaning Inside the Fire Chamber:

The fire grate can be removed to help empty the charcoal chute. Once empty, use a damp rag to wipe down the fire grate and the floor of the fire chamber.

Caring for the Pit Computer and Blower

Remove the pit computer after each use and store indoors. Do the same with the blower. The AC power adapter can remain inside the smoker cabinet between uses, but if you anticipate long periods of inactivity for your smoker, it is best to bring the AC adapter indoors as well.

Use caution to avoid stressing the wire connection on the blower when operating the smoker.

Caring for the Gaskets

After every few uses, gently wipe down the gaskets on the charcoal chute door and pit door. With proper care the gaskets will last a long time.

Replacing the Gaskets

If the gaskets are damaged or no longer seal properly, they should be replaced. The charcoal chute door and pit door gaskets can be replaced without using any special tools. Replacing the gasket on the back of the fire door requires the removal of 8 screws on the face of the fire door.

Removing the Fire Door

Remove the 8 screws from the face of the fire door. Pivot the hinges out of the way to remove the fire door from the cabinet.

Removing the Old Gaskets

The gasket attaches to the stainless steel on the doors using small clips. Start by pulling the loose ends of the old gaskets out of the hole where they overlap and tuck in. Find the closest spring clip to the hole you pulled the ends out of and pry the clip loose. Continue along the length of the gasket, pulling out one clip at a time until the gasket is completely removed.

Installing the New Gaskets

Start by inserting the last clip on the new gasket into the small hole closest to the larger hole where the two ends will tuck in. Work along the length of the gasket, snapping in one clip at a time until you have made it back around to the tuck-hole. Use a flat head screwdriver to gently tuck both loose ends of the gasket into the tuck-hole so that the gasket overlaps itself.





Packing List

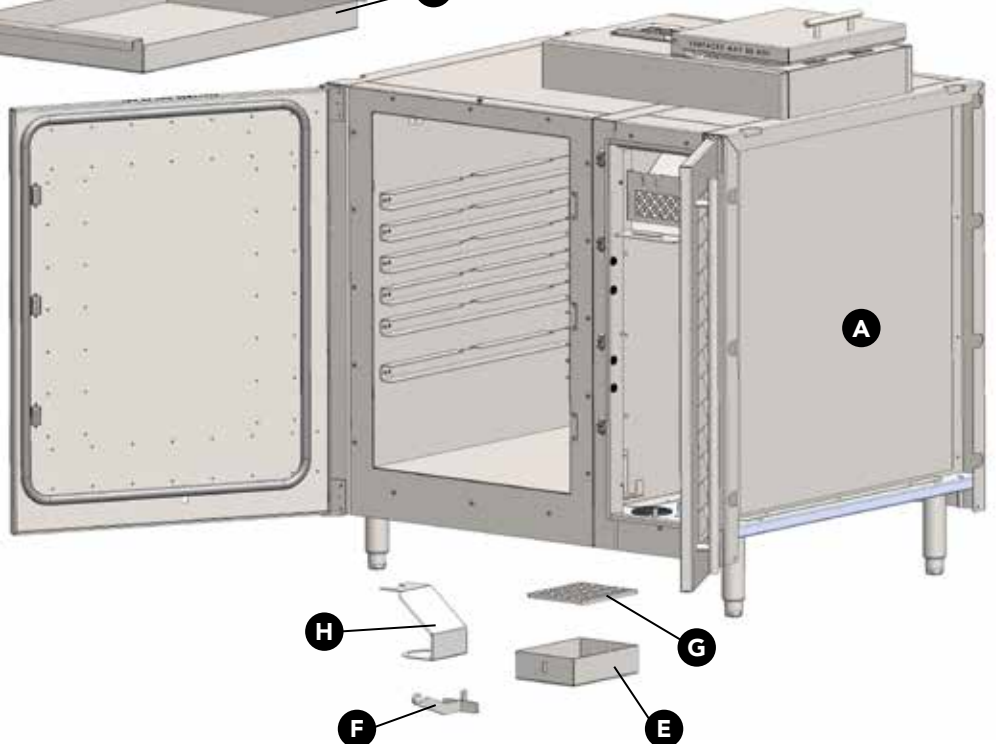
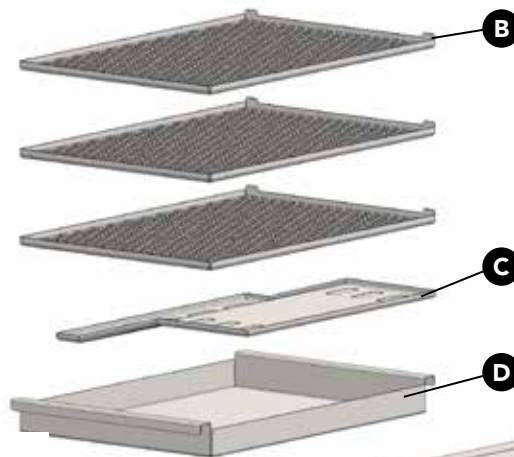
Packing List

Please ensure you have all of these parts before discarding any packaging.

- A.** Smoker Cabinet (1)
- B.** Pit Shelves (3)
- C.** Heat Diffuser (1)
- D.** Grease Pan (1)
- E.** Ash Pan(1)
- F.** Ash Pan Tool (1)
- G.** Fire Grate (1)
- H.** Cord Guard (1)
- I.** Pit Computer System in retail packaging (1), contains:
 - Pit Computer (1)
 - AC Adapter (1)
 - Pit Probe (1)
 - Food Probe (1)
 - Blower (1)
 - Storage Bag (1)
 - Stainless Steel Stand (1)

HARDWARE INCLUDED WITH BUILT-IN UNITS

- 10-24 x 0.375-inch Button Head Cap Screws (4)
- 10-24 Flange Nuts (4)
- Speed Clips (4)





KALAMAZOO
OUTDOOR GOURMET

Energy

LASERGUARD for Laser Cutting

NITTO DENKO



NITTO DENKO

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 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, and 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 a 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 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.

© 2016 Kalamazoo Outdoor Gourmet, LLC. Not to be reproduced wholly or in part without specific written permission from Kalamazoo Outdoor Gourmet, LLC.

Kalamazoo Outdoor Gourmet

Chicago Headquarters

810 West Washington Boulevard

Chicago, IL 60607

Kalamazoo Plant

8566 Krum Avenue

Galesburg, MI 49053

1.800.868.1699

KalamazooGourmet.com

A close-up photograph of a rectangular metal plate, likely stainless steel, secured with eight screws. The plate features a logo consisting of a stylized flame or dripping liquid shape above the text "KALAMAZOO" and "OUTDOOR GOURMET". The text is embossed or laser-cut into the metal.

KALAMAZOO
OUTDOOR GOURMET

