



## Kalamazoo Outdoor Gourmet News Release

### **Kalamazoo Outdoor Gourmet launches Smoker Cabinet**

*The company's latest culinary innovation utilizes advanced charcoal smoking technology to enhance the outdoor cooking experience*

CHICAGO (January 10, 2017) – Kalamazoo Outdoor Gourmet, leading manufacturer of premium culinary products for residential outdoor kitchens, announced the expansion of its collection with the release of its Smoker Cabinet – the first under-counter smoker of its kind.

Kalamazoo's Smoker Cabinet is a competitive-grade barbecue smoker for the outdoor cook. It uses gravity-feed charcoal technology with an insulated and sealed design for maximum efficiency. Development first began in late 2013 by the company's research and development team. They performed rigorous testing to ensure superior performance and quality control consistent with the Kalamazoo brand.

"We applied our proven expertise in live-fire cooking to this new product category, and we worked intently and carefully to create a smoker truly worthy of the Kalamazoo name," said Russ Faulk, chief designer and head of product for Kalamazoo Outdoor Gourmet. "It's a sleek smoker that matches the modern design aesthetic of our entire collection and retains our signature performance."

It's available as a built-in under-counter unit or a freestanding cart version that rests on heavy-duty casters, allowing users to roll it in and out of an outdoor kitchen for a more flexible space. The smoker seamlessly blends with a Kalamazoo outdoor kitchen as it features the same door design, hardware and standard dimensions (36 inches wide by 30 inches deep).

The insulated smoking chamber allows for efficient temperature control for food on three adjustable shelves. A vertical, sealed column of charcoal is consumed, and gravity feeds fresh charcoal into the fire. Wood chunks are placed below, and the falling embers cause them to smolder and smoke. Smoke and heat from the fire are then routed into the food chamber, where carefully engineered baffles ensure there are no hot spots while cooking.

The BBQ Guru computer-controlled fan system is included. It reliably and precisely monitors the temperature in the pit, blowing air on the fire as needed to maintain the set temperature in the pit.

Hand built in Michigan, the Smoker Cabinet is now available for order. The built-in version is priced at \$10,995 and stands on adjustable stainless steel leveling legs with toe kicks available. The freestanding version sells for \$13,495.

Kalamazoo products are available through certified design professionals, select retail dealers throughout the United States and Canada, and at [kalamazoogourmet.com](http://kalamazoogourmet.com). To find the nearest showroom, visit the [dealer locator](#) on the company website.

To learn more about the Smoker Cabinet, request high-resolution images or schedule an interview with Russ Faulk, chief designer and head of product, contact Brad Carlson at 312-423-8703 or [bcarlson@kalamazoogourmet.com](mailto:bcarlson@kalamazoogourmet.com).

#### **ABOUT KALAMAZOO OUTDOOR GOURMET**

Kalamazoo Outdoor Gourmet is the leading manufacturer of premium appliances and cabinetry for outdoor cooking and entertaining. A real passion for the joy of outdoor cooking and a deep commitment to exceptional design, quality and performance are the keys to the company's success. Kalamazoo's meticulously crafted products are built by hand in Michigan and available through select retailers, certified design professionals and the company's website.

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