

Shokunin Kamado Grill

USE AND CARE GUIDE



Important Safety Warnings

This grill 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 grill 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 grill.



WARNING:

Surfaces of the grill 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 grill.

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

Follow all warnings and instructions when using the grill.

Keep the Use and Care Guide for future reference.



Version 10.29.2019

Thank you for choosing Kalamazoo Outdoor Gourmet cooking equipment.

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

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

+1.800.868.1699

or

customerservice@KalamazooGourmet.com

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

Model Number

- ☐ K-SHOK430-NAT
- ☐ K-SHOK430-PEN

Serial Number

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Safety Information

Safe Operation

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

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

- To reduce the risk of fire, burns or other injury, read this Use and Care Guide thoroughly. Begin by ensuring proper installation and servicing. Do not repair or replace any part of the grill yourself unless it is specifically recommended in this Use and Care Guide. All other service must be carried out by a qualified technician.
- Do not operate the grill under an unprotected combustible construction. Use only in a well-ventilated area. The grill is for outdoor use only.
- Do not use the grill in high winds.
- The grill should never be used as a heater.
- Only use the grill on a hard, level, non-combustible surface that is capable of safely supporting the grill's weight.
- Never allow children to operate the grill. Do not store items of interest to children in, on or around the grill.
- Do not leave the grill unattended when in use.
- Do not move the grill while it is in use or hot.
- When lighting the grill, always pay close attention to what you are doing.
- Do not use lighter fluid or other accelerants to start the fire. Use only natural fire starters such as paraffin cubes.
- 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 grill or allow them to get near the open flame. Do not grill while wearing loose clothing, scarves or flowing sleeves.
- When the grill is hot, use protective gloves or tongs to adjust the air control vents. These areas can become extremely hot and may cause severe burns.
- Should a grease fire occur, do not attempt to extinguish with water. Close the lid until the fire is out.
- Allow sufficient time after each use for the fire to die and ashes to cool completely before cleaning. Do not remove ashes until the fire is fully extinguished and the grill is cool.
- Be sure the grill 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 grill. The build up of pressure resulting from the heat may cause the container to burst.
- Close all four control vents to extinguish the fire when finished cooking.
- Do not cover the grill until it has completely cooled inside.

Backdrafts

WARNING: Use caution to avoid a dangerous backdraft. A backdraft can occur in kamado-style grills when a hot fire is deprived of oxygen and then the lid is opened. The sudden inrush of oxygen can cause a massive eruption of flame as the oxygen reaches the heat of the smothered fuel. This most commonly happens when the vents have been closed on a hot fire, but it can happen at any time. To avoid backdraft, open the lid about one inch for several seconds before opening it the rest of the way.

Shokunin Kamado Grill Location

This grill is for outdoor use only.

- Do not place the grill where it is likely to be bumped into or inadvertently touched by passers by. The exterior surfaces of the grill can become hot, particularly around the vents.
- Minimum clearance between sides/back of unit and any combustible construction is 24 inches.
- Never locate the grill in a building, breezeway, shed or other such enclosed areas.
- The grill is not intended to be installed in or on a boat or recreational vehicle.

California Proposition 65 Warning:

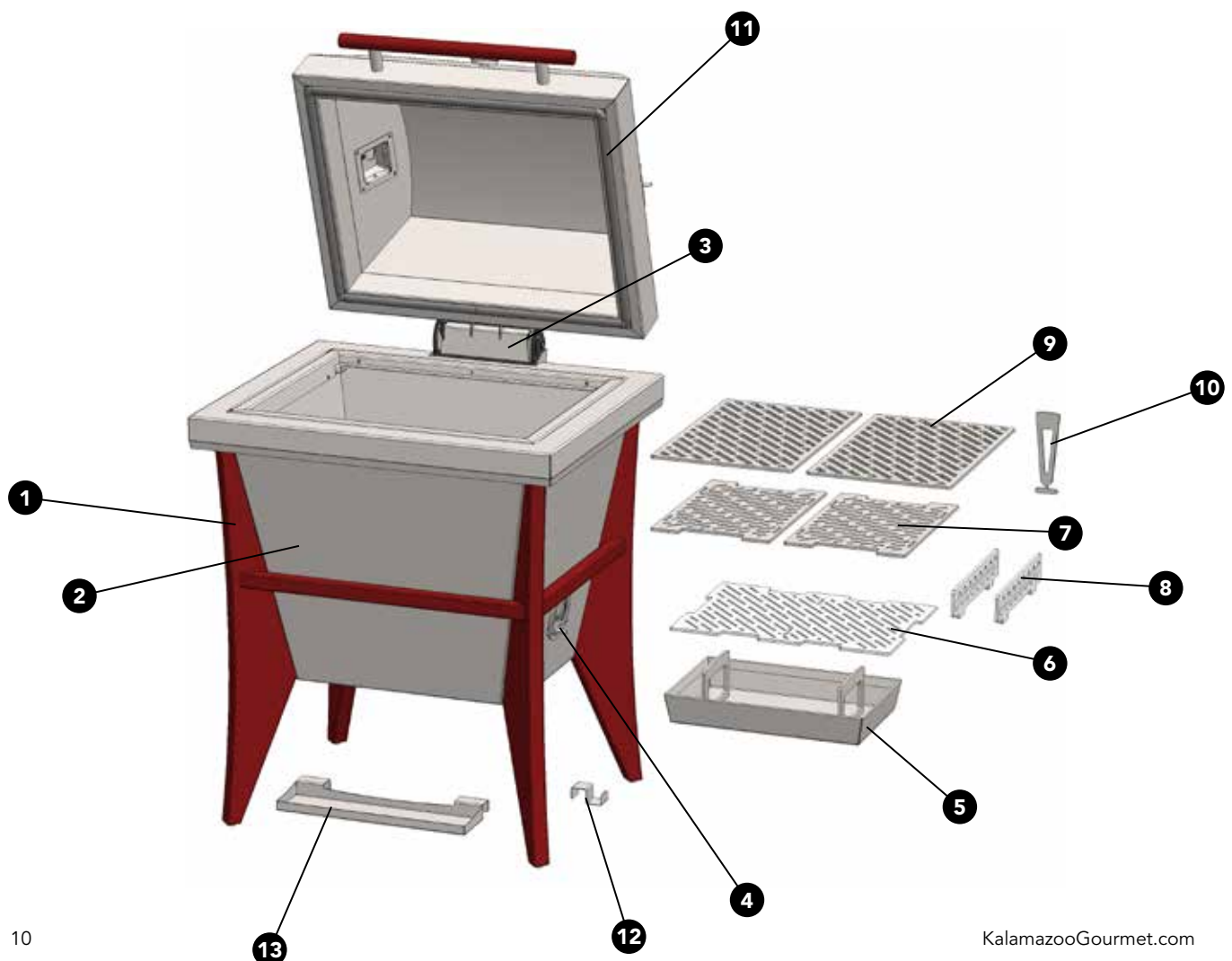
The burning of charcoal and wood cooking fuel generates some by-products that are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure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



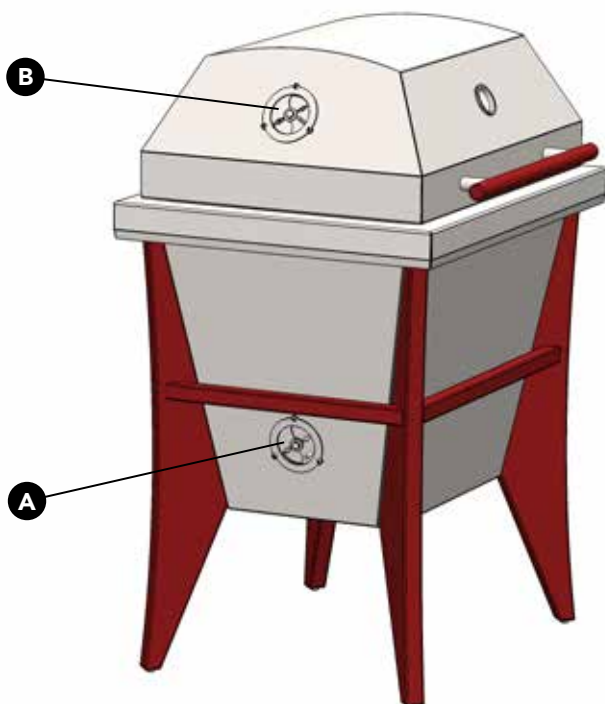
Anatomy of the Shokunin

Anatomy of the Shokunin Kamado Grill

1. **FOREST STEWARDSHIP COUNCIL (FSC) CERTIFIED IPE WOOD FRAME:** The Shokunin frame is crafted from beautiful and durable ipe wood. Natural variations in the wood mean that no two Shokunin Kamado Grills are the same. The frame is available in two finishes: natural ipe, or treated with Penofin oil.
2. **INSULATED STAINLESS STEEL BODY:** The body and lid of the Shokunin are crafted from two layers of stainless steel sandwiching two inches of glass fiber insulation, making the grill incredibly efficient at holding heat.
3. **LID LIFT ASSIST:** A robust spring pack and pivot mechanism assist you in lifting the lid, which weighs more than 70 pounds on its own.
4. **AIR CONTROL VENTS:** There are four air control vents on the Shokunin Kamado Grill. Two are on the body of the grill, and two are on the lid. The shutters are adjusted to control the intensity of the fire and heat. They can also be used to snuff the fire after cooking. The unique crossflow ventilation system of the Shokunin can be used to draw heat and smoke laterally across the food when cooking with an offset fire.
 - A. **SUPPLY CONTROL VENTS:** The supply control vents are located on the body of the grill below the fire and above the ash pan. These supply air to the fire.
 - B. **EXHAUST CONTROL VENTS:** The exhaust control vents provide the primary temperature control by limiting the amount of combustion.
5. **ASH PAN:** The ash pan sits at the bottom inside the body of the grill. We have simplified cleaning the Shokunin by adding this lift-out ash pan.



6. **MAIN FIRE GRATE:** The main fire grate occupies the lowest fire grate position. It is primarily used for cooking “low and slow” at lower temperatures. The increased distance from the food encourages a more gentle and uniform heat. The main fire grate can be left in position inside the grill even when using the adjustable fire grates above it.
7. **ADJUSTABLE FIRE GRATES:** The adjustable fire grates can be used in two different positions above the main fire grate. The lower of these two positions is the “middle” fire position. This height is ideal for roasting at medium temperatures with an offset fire. The higher of the two positions is ideal for searing and high-temperature grilling. This position places the fire in closest proximity to the food for the most intense heat. The adjustable fire grates can both be placed at the same level inside the grill, or each can be placed at a different height. The adjustable fire grates can also be used to hold a water pan or ceramic (cordierite) heat diffuser above a fire that has been built on the main fire grate below.
8. **FIRE GRATE FENCES:** These small fences drop into slots in the fire grates to hold charcoal to one side.
9. **COOKING GRATES:** The two cooking grates are each 12 inches wide by 18 inches deep for 432 square inches of cooking area combined. The heavy stainless steel grates hold ample heat for better cooking performance.
10. **GRATE LIFTING TOOL:** Use this tool to keep your hands clean while tilting up the grates.
11. **LID GASKET:** The lid gasket creates the air-tight seal that is very important to fine temperature control in the Shokunin Kamado Grill. We recommend you routinely check the gasket for a quality seal. The gasket can wear out over time. Replacement gaskets are available, and are easy to install.
12. **OPTIONAL TOWEL HOOK:** Clip the optional hook to any of the ipe wood rails for convenient access while cooking. Use care to keep towels away from the air supply control vents (4B).
13. **OPTIONAL TOOL TRAY:** The optional tray also clips to the ipe wood frame rails to keep tongs, turners, meat thermometers and other tools handy while cooking.
14. **(NOT SHOWN) OPTIONAL SUNBRELLA® COVER:** The optional cover helps keep the grill clean and provides protection from the elements. The cover is sewn from premium, breathable fabric so that it does not trap moisture.



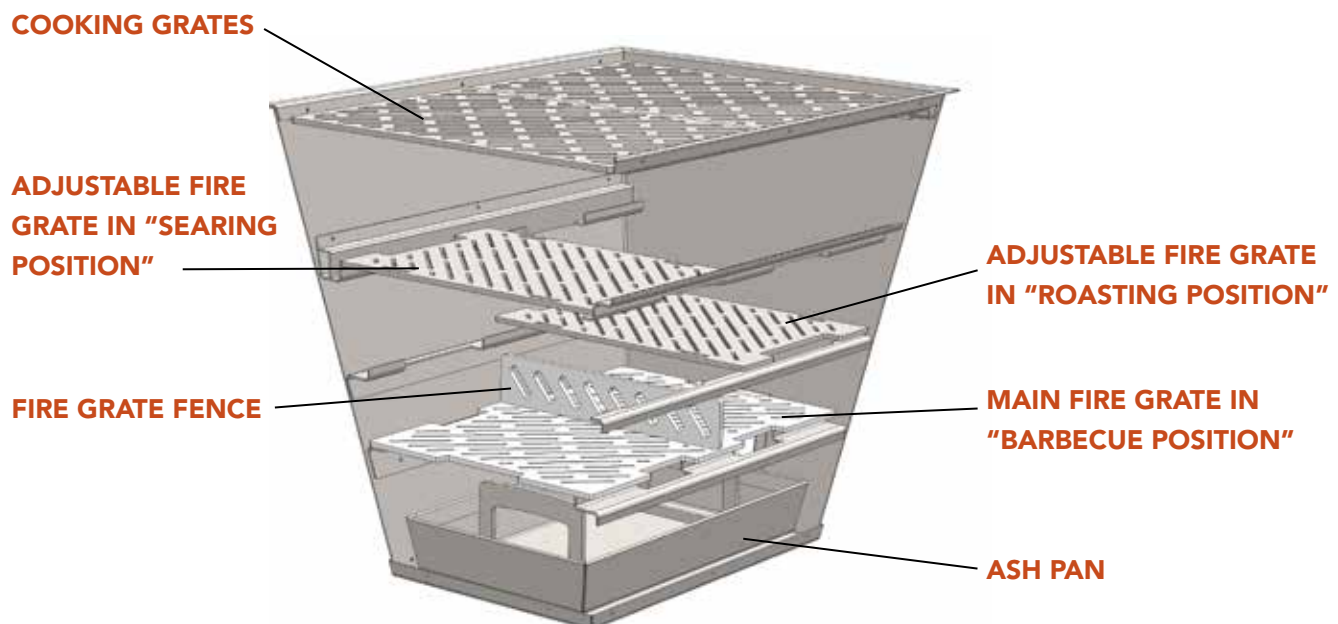


Initial Setup

Initial Setup

The Shokunin Kamado Grill arrives fully assembled. The ash pan, fire grates and grill grates simply need to be placed in their positions inside the grill.

- Remove all protective film and packing materials.
- Wipe down and/or wash the interior of the grill and the internal parts with water and mild dish soap before first use.
- **ASH PAN:** Place the ash pan in the bottom of the body of the grill.
- **MAIN FIRE GRATE:** Place the main fire grate on top of the lowest internal brackets so that it sits above the ash pan. The main fire grate is only used in the lowest fire grate position, referred to as the "barbecue position."
- **ADJUSTABLE FIRE GRATES:** If desired, place one or both of the adjustable fire grates in position on the internal brackets above the main fire grate. The upper position is the "searing position," and the middle position is the "roasting position."
- **COOKING GRATES:** Place the cooking grates on the highest internal brackets. For right-handed cooks, place the grill grates such that the diagonal cutouts angle from the front right corner to the rear left corner. For left-handed cooks, flip them over so that the cutouts angle the other way.
- Close the lid and inspect the seal all of the way around the grill.
- Confirm smooth operation of all four air vents.
- The optional tool shelf and towel hook rest on the cross members of the ipe wood frame. They are sized to fit the front, sides or back of the frame. If placed on the sides, the shelves will not obstruct the operation of the air vents, but they will somewhat obstruct your view of the air vents. Do not hang towels in front of the air vents.
- The optional Sunbrella® grill cover simply slides over the top of the grill with the logo facing forward. If you have optional shelves and/or hooks, these can be taken off before covering. Or, simply reposition them on the frame rails so that they point downward, allowing the cover to slide over them.







Operating Instructions

Not Your Typical Kamado

The Shokunin Kamado Grill has a number of unique characteristics that make its use different from more traditional designs. Most notably, the way you control temperature — you may be surprised how small the vent openings can be set. Even experienced masters of the kamado should review these operation instructions.

Configuring the Fire Grates

There are three levels at which you can build the fire. The main fire grate sits at the lowest position, and it can remain in place during any cooking session, even if the fire is built on the adjustable fire grates in the levels above.

There are three basic configurations of the fire grates for cooking:

- 1. LOWEST FIRE POSITION:** Build your fire on the main fire grate, which is positioned in the lowest fire grate position. This creates the most gentle heat inside the grill because the fire is further below the cooking grates. This position is ideal for barbecue and smoking, and we refer to the fire in this position as “the barbecue position.” With the fire in the lowest position, the adjustable fire grates can optionally be placed in the middle or upper position and used to hold a water pan or cordierite heat diffuser above the fire.
- 2. MIDDLE FIRE POSITION:** We refer to the fire in this position as “the roasting position.” Position the adjustable fire grates in the central position and build your fire there. We use this position for roasting at temperatures between 350° and 500°F. For roasting, the fire can be offset to the left or right. The food is placed on the opposite side cooking grate so that it is offset from (not above) the fire.
- 3. HIGHEST FIRE POSITION:** We refer to this as “the searing position” or “the grilling position,” depending on how hot we allow the fire to get. Position the adjustable fire grates in the highest position and build your fire there. This creates the most intense heat, ideal for foods that cook quickly, such as skirt steak, asparagus and hamburgers. With an offset fire built at this position, the Shokunin Kamado Grill is ideal for the “sear and slide” technique for making the perfect steak. Sear the steak(s) directly above the hot fire built to one side of the grill, then move the steak(s) to the indirect side (where there is no fire below), close the lid, and coast to the desired doneness. We flip and rearrange the steaks every 5 minutes during this portion of the cook.

NOTE: Kalamazoo strongly recommends cooking with all-natural hardwood lump charcoal rather than briquettes.

Lighting the Fire

Once the fire grates have been configured for your cook, flip up your cooking grates and load the charcoal in the desired position. We recommend loading meaningfully more charcoal than you are likely to consume during the cook. This leads to the most efficient and effective burning of the charcoal. When you close the control vents and lid at the conclusion of cooking, the fire will die, and excess charcoal will be leftover for use in the next cook.

Starting with firestarters (such as paraffin cubes):

1. For smoking, roasting or other indirect cooking, place a single firestarter on top of the center of your charcoal. Make sure the charcoal under and around it are smaller pieces, but do not "bury" your firestarter. For grilling and searing, place three firestarters arranged in a triangle and evenly spaced on your charcoal load.
2. Use a lighter or chef's torch to light the firestarter(s). Keep the cooking grates up and the lid open while the fire develops.
3. Once you can see the charcoal around the firestarter(s) beginning to glow, make sure all four air vents are fully open, then close the cooking grates and the grill lid. Monitor the temperature closely while the grill is heating up. See next section on controlling the temperature.



Starting with a plumber's torch:

We like to skip the firestarters and simply use a propane or MAP gas plumber's torch. Follow the steps above to load the charcoal, but point the active torch at the charcoal for 60 seconds to start the fire without the use of a paraffin cube or firestarter. Light a single location for smoking or roasting. Repeat at three locations for grilling and searing.

Starting with a chimney starter (method suitable for grilling or searing, but less ideal for barbecue):

1. First, load the grill in the desired configuration with a generous amount of charcoal.
2. Load a chimney starter with more charcoal, add crumpled paper underneath and start the fire.
3. Once the charcoal fire is going strong, pour the charcoal out of the chimney starter on top of the charcoal in the grill.
4. Close the lid and immediately restrict the openings on all four vents to keep the temperature under control.

Getting to the Right Temperature

The temperature inside the grill is controlled by restricting the air to reduce the combustion. It is very important to monitor the grill temperature as the fire is getting started because the temperature can escalate quickly. If you overshoot your desired temperature too much, it can be next to impossible to get it back down because of the ultra-efficient nature of the Shokunin Kamado Grill.

See the diagrams on the following pages for typical control vent adjustments for barbecue, roasting and grilling.

Tips for Success

- Use all-natural hardwood lump charcoal for fuel, or a mixture of lump charcoal and hardwood chunks for more smoke.
- For best control of the temperature, the lower vents (supply) should typically be open more than the top vents (exhaust).
- For cooking at lower temperatures (250°F and below), keep one supply vent fully closed once you have reached temperature.
- It can be surprising how small the vent openings need to be set in order to hold the temperature and keep it from climbing. It can also be surprising how the same small vent setting can be used to hold a 550°F temperature as well as a 275°F temperature.
- On breezy days, the wind can stoke the fire more than usual, especially if both supply control vents are open. Try closing the leeward (downwind) supply control vent and using only the windward (upwind) supply control vent to feed oxygen to the fire.

IMPORTANT: Do not allow the grill to overshoot your target temperature by more than 50°F. Pay close attention, and keep closing down the vents to prevent the temperature from getting too high. The kamado heats up much faster than it cools down. In some cases, you may be better off snuffing the fire and starting over rather than trying to cool down the fire.

WARNING: Use caution to avoid a dangerous backdraft. A backdraft can occur in kamado-style grills when a hot fire is deprived of oxygen and then the lid is opened. The sudden inrush of oxygen can cause a massive eruption of flame as the oxygen reaches the heat of the smothered fuel. This most commonly happens when the vents have been closed on a hot fire, but it can happen at any time. To avoid backdraft, open the lid about one inch for several seconds before opening it the rest of the way.

Using the Crossflow Vent System

The Shokunin Kamado Grill is engineered with a unique crossflow vent system that is designed to draw the heat and smoke across your food when using offset fire cooking techniques. The system takes advantage of the grill's rectangular shape and helps expand the cooking versatility. For clarity of description, we'll explain an offset cooking scenario wherein the fire is built to the left side of the grill, and a whole, butterflied chicken is cooked on the right side cooking grate. These sides can always be reversed.

1. For roasting, build a fire with a generous load of lump charcoal on the left side of the fire grates set at the middle position.
2. Once the grill is getting close to the desired temperature, close the bottom right control vent (opposite where the fire is) and the top left control vent (opposite where the chicken will be placed). Dial in the two open control vents as needed to stabilize at the target roasting temperature.
3. When the grill is ready, place the chicken on the right cooking grate and close the lid.

With this setup, the chicken is cooked with indirect heat because it is not directly above the fire. The heat and smoke, however, will draw past the chicken using the crossflow vent system.

Use of the crossflow vent system is not limited to a single setup. We use it when making sear and slide steaks and a number of other applications that are limited only by your creativity.

Snuffing the Fire

After you have finished cooking, simply close all four control vents to snuff the fire. Do not attempt to clean the grill or empty the ash until the fire is completely extinguished and the inside of the grill is cool to the touch.

For Barbecue (225° to 300°F)

100%



UPPER (EXHAUST)
LOWER (SUPPLY)

100%



100%



100%



Loading the Charcoal

Load a generous amount of charcoal (optionally mixed with hardwood chunks for added smoke flavor) onto the main fire grate in the lowest position. Light the fire at a single point on the top center of the charcoal. You can optionally place a water pan, cordierite diffuser (or both) on the adjustable fire grates placed in the middle or upper fire grate position.

During Startup

After lighting the charcoal, allow the fire to build by keeping all four control vents wide open. Monitor the temperature closely, and be prepared to close the exhaust vents down as you approach target temperature.

30%



UPPER (EXHAUST)
LOWER (SUPPLY)

30%



60%



60%



At 100°F Below Target Temperature

Close the exhaust control vents to 30% open. Close the supply control vents to 60% open, and continue to monitor the temperature closely.

10%



UPPER (EXHAUST)
LOWER (SUPPLY)

10%



30%



30%



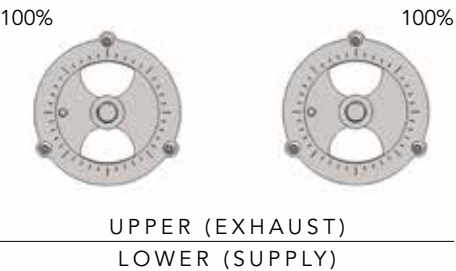
At 50°F Below Target Temperature

Close the exhaust control vents to 10% open and the supply control vents to 30% open. The temperature should continue to rise slowly to target temperature. Continue fine-tuning the control vents to achieve the desired temperature. Adjusting just one supply vent and one exhaust vent will give you finer control of the combustion air.

Smoking

Once you have reached target barbecue temperature, add the food to the cooking grate. Keep the lid closed as much as possible, making small adjustments to the control vents as needed.

For Offset Fire Roasting (350° to 500°F)



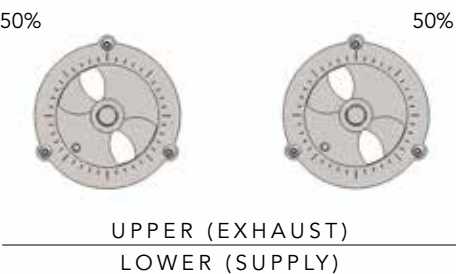
Loading the Charcoal

Load a generous amount of charcoal onto the left or right half of the fire grates positioned in the middle (roasting) position. For this example, we will build the fire on the left side. Light the fire in one or two points on the top of the charcoal.



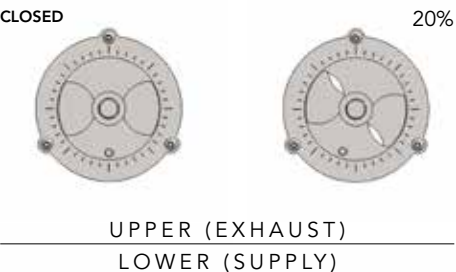
During Startup

After lighting the charcoal, allow the fire to build by keeping all four control vents wide open. Monitor the temperature closely, and be prepared to close the exhaust vents down as you approach target temperature.



At 150°F Below Target Temperature

Close the exhaust control vents to 50%. Keep the supply vents wide open, and continue to monitor closely.



At 75°F Below Target Temperature

Set the right exhaust control vent to 20% open. Fully close the left exhaust control vent. Close the left supply vent to 60% open, and fully close the right supply control vent. This sets up the cross-ventilation flow for indirect roasting. The temperature should continue to rise slowly to target temperature.



Roasting

Once you have reached target roasting temperature, place the food on the right side of the cooking grate so that it is offset from the fire that has been built on the left side of the grill. Fine-tune the temperature by making small adjustments to the open control vents.

For Grilling and Searing (500° to 750°F)

100%



100%



UPPER (EXHAUST)
LOWER (SUPPLY)

Loading the Charcoal

Load a generous amount of charcoal onto the fire grates positioned in the middle (roasting) or upper (searing) position. Light the fire in two or three points on the top of the charcoal.

During Startup

After lighting the charcoal, allow the fire to build by keeping all four control vents wide open. Monitor the temperature closely, and be prepared to close the exhaust vents down as you approach target temperature.

100%



100%



50%



50%



UPPER (EXHAUST)
LOWER (SUPPLY)

At 150°F Below Target Temperature

Close the exhaust control vents to 50%. Keep the supply vents wide open, and continue to monitor closely.

100%



100%



30%



30%



UPPER (EXHAUST)
LOWER (SUPPLY)

At 75°F Below Target Temperature

Close the exhaust control vents to 30% open. Close the supply vents to 60% open. The temperature should continue to rise slowly to target temperature. Adjust the upper vents as needed.

During Grilling

Because grilling and searing typically require the lid of the grill to be open, temperature control while cooking will be more difficult. The longer and more frequently the lid is opened, the more the fire will grow. At the same time, you will be losing heat from inside the grill. For most grilling situations, this does not matter. If you need to maintain temperature control, keep the lid closed as much as possible.

60%



60%

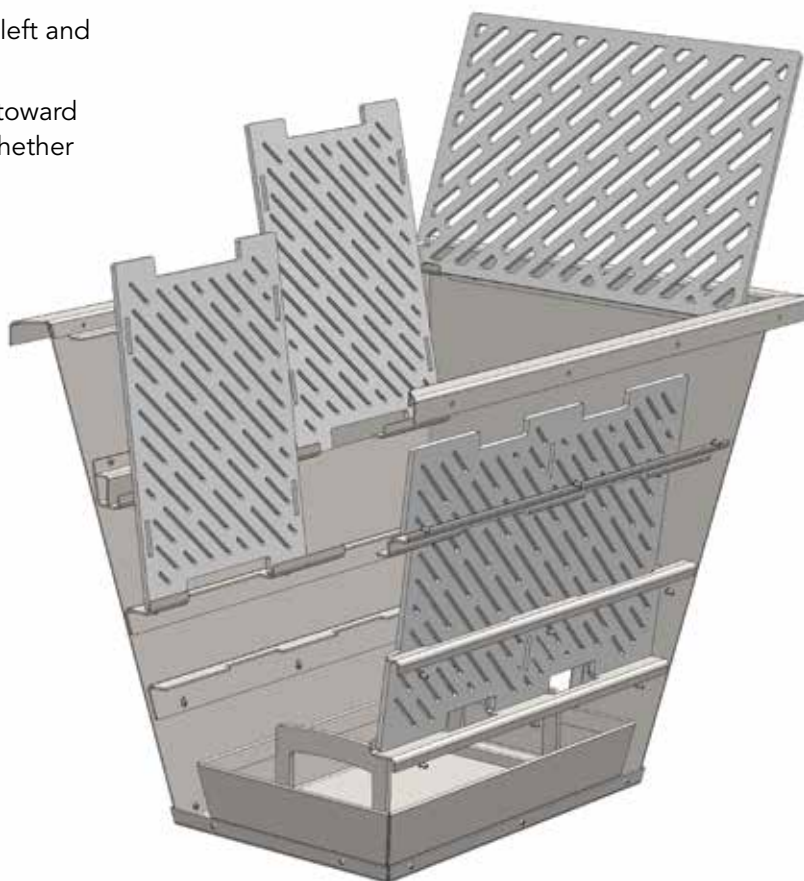


Using the Tilting Grate System

In our effort to design the ultimate kamado-style grill we wanted to make it as convenient as possible to load the grill and to clean it. The cooking grates and fire grates all tilt up out of the way to give you clear access to each level when configuring your fire grates, loading your charcoal, lighting the grill or removing the ash pan for cleaning.

WARNING: Do not attempt to tilt up the fire grates when the grill is hot. Always wait at least 24 hours after the fire has been snuffed before cleaning out or emptying the ash pan. Never empty hot or warm ash into trash containers where it may reignite.

- The cooking grates tilt open to the left and right from the center.
- The adjustable fire grates tilt open toward the back of the grill regardless of whether they are in the high position or the middle position.
- The main fire grate tilts open toward the front of the grill.
- The ash pan lifts straight out past all of the grates that have been tilted up.



WARNING: Use care when lifting and lowering the grates. They are all quite heavy and can cause injury if they fall.

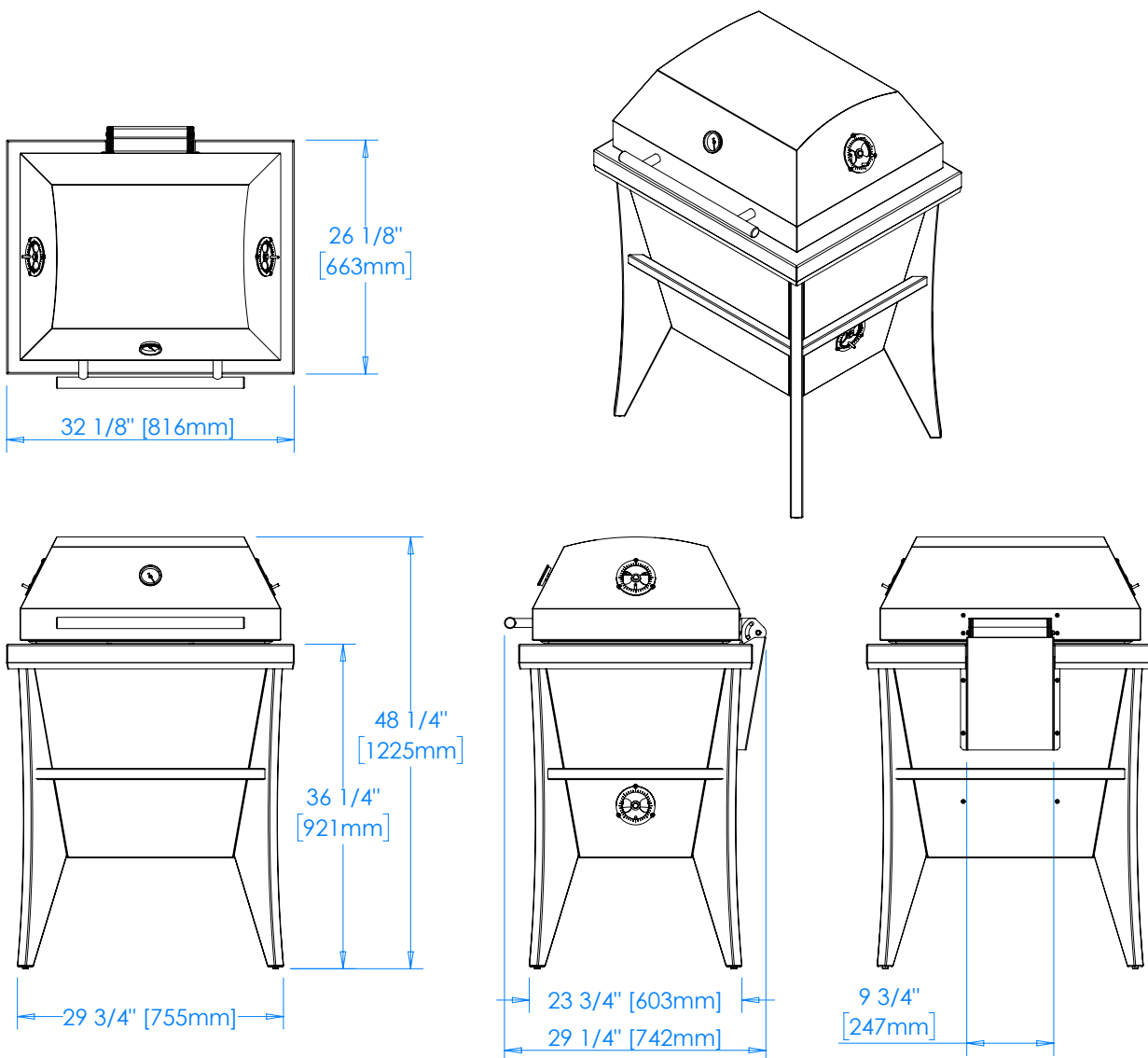


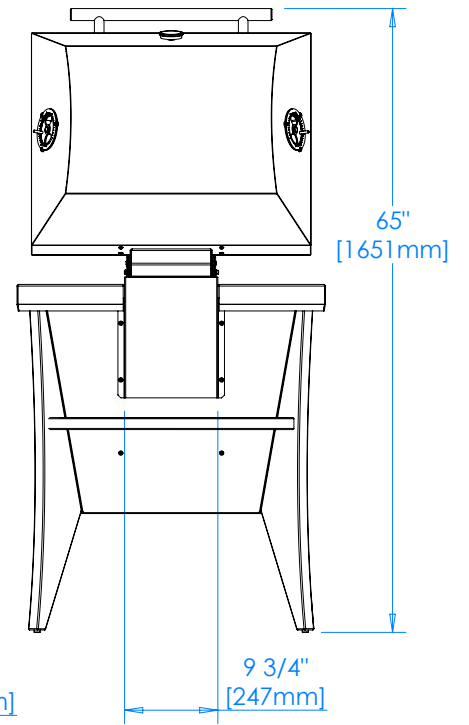
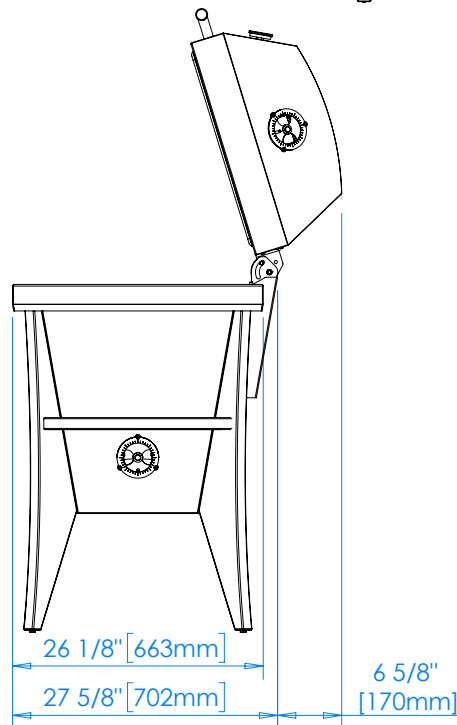
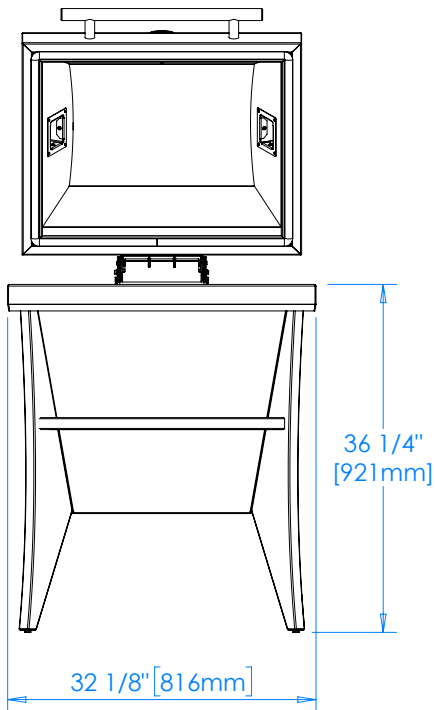
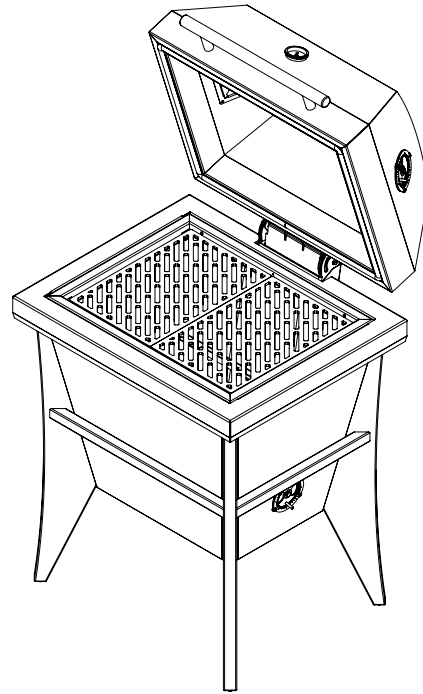
Dimensions and Clearances

Clearances to Combustible Surfaces

This grill is for outdoor use only.

- Do not use beneath an unprotected overhead combustible structure.
- Minimum clearance between sides/back of unit and any combustible construction is 24 inches.
- Never locate the grill in a building, breezeway, shed or other such enclosed areas.





KALAMAND

Product Care

Caring for Your Shokunin Kamado Grill

Always allow the grill to cool completely before cleaning.

Stainless Steel Care:

The Shokunin is built from 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 grill with a mild, food-safe, organic degreaser, followed by a stainless steel polish. **Always clean with the grain, never across, and use a microfiber towel.** Remove all cleaner residue before using the grill in order to avoid a build-up of film from the cleaner.

For stubborn stains, Kalamazoo Outdoor Gourmet recommends powdered Barkeepers Friend® cleanser. Follow the instructions on the can, using a microfiber cloth. To fix scratches, Kalamazoo Outdoor Gourmet recommends using a *Scratch-B-Gone* kit, available from us by calling +1.800.868.1699.

SALT WATER ENVIRONMENTS: Kalamazoo Outdoor Gourmet offers most of our products in marine-grade 316L stainless steel for those close to the ocean. This optional upgrade can add to your peace of mind. It is more corrosion-resistant than our standard 304 stainless steel, but it is not still not impervious to rust. The best thing you can do to protect your stainless steel is to keep your grill clean and polished.

Wood Care:

Ipe wood is incredibly durable and resistant to insects and rot. Left alone outdoors, it will weather naturally to a warm, pewter gray color, and the texture of the wood will become more pronounced. For the oiled ipe wood frame finish option, the rich, brown color can be maintained through seasonal treatment with Penofin® oil. US dealers of the product can be located via the penofin.com website.

Cleaning the Cooking Grates:

The cooking grates are made from laser-cut stainless steel plate that is 1/4-inch thick. Clean your grates during every cook before putting the food on the grill. The grates are best cleaned for each cooking session when they are hot. Kalamazoo Outdoor Gourmet recommends using the Great Scrape tool, or a grill brush made from brass or stainless steel. The cooking grates should be removed for periodic degreasing and deep cleaning. After deep cleaning, they should be reseasoned.

Seasoning the Cooking Grates:

Although the cooking grates are stainless steel, they should be treated more like a cast iron skillet. The goal is to keep them clean, but to also keep them black. Wipe them with vegetable oil before first use and after each deep cleaning, then keep the grates in the grill during preheating to keep them seasoned.

Cleaning Inside the Grill:

The ash pan should be emptied frequently (after at least every sixth time the grill is used). Wait at least 24 hours after the fire has been snuffed before cleaning the inside of the grill. The insulation on the Shokunin is so efficient that it will remain hot inside for many hours. Ensure the fire is completely dead, and the ash is cool, before emptying the ash pan.

To empty the ash pan, first flip open the cooking grates. Unburnt charcoal can be removed and saved for future use. Spent charcoal and ash can be brushed down into the ash pan using a natural hair painter's brush. Sweep each fire grate clear of ash, and then flip up into the open position (the adjustable fire grates flip up to the rear of the grill, and the main fire grate flips up to the front of the grill. With all of the grates in the open position, you now have access to the ash pan. The pan can be carefully lifted out of the grill using the two handles in the center of the pan.

Cleaning the Control Vents:

Depending on the kinds of food you cook most frequently, the air vents may become discolored with burnt grease. These can be cleaned with a foaming degreaser such as Simple Green® BBQ Cleaner.

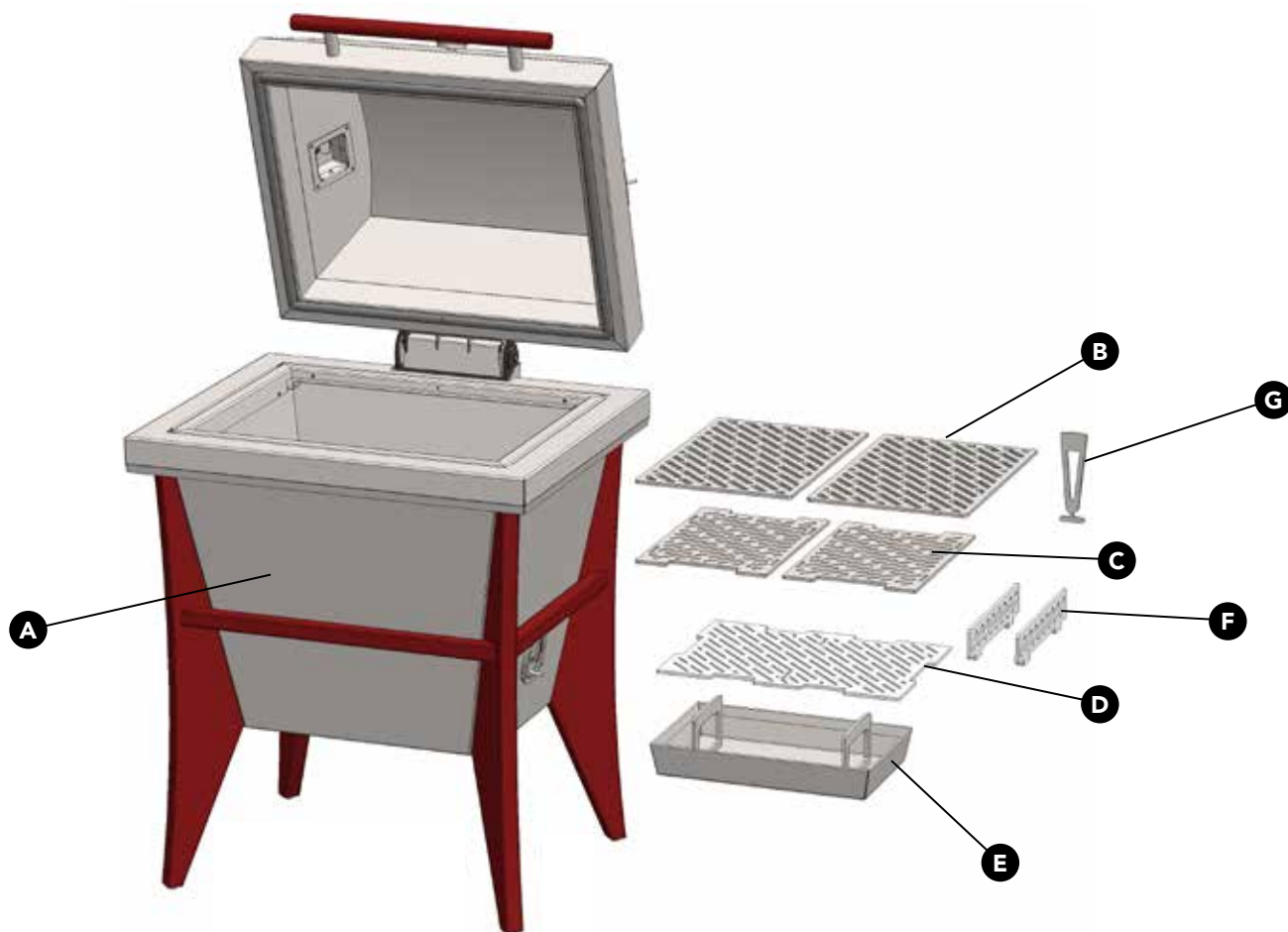


Packing List

Packing List

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

- A.** Shokunin Kamado Grill (1)
- B.** Cooking Grates (2)
- C.** Adjustable Fire Grates (2)
- D.** Main Fire Grate (1)
- E.** Ash Pan (1)
- F.** Fire Grate Fences (2)
- G.** Grate Lifting Tool (1)





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.

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