

Built-in Smoker Cabinet



36-inch built-in smoker cabinet for cooking traditional American barbecue at home. Temperature controlled by computerized blower system. Compatible with the Kalamazoo outdoor kitchen modular collection.

Product Features

- 36-inches wide by 30-inches deep, and compatible with our modular cabinetry system
- Insulated, gravity-feed design for efficient heat and smoke
- Computer-controlled blower system for fool-proof temperature control
- Contains 3 large adjustable shelves, 17-inches wide by 25-inches deep, with a total of 3.86 cubic feet available for food inside the pit. This is more than enough for 3 whole packer briskets, 9 whole rib racks, or 2 large turkeys.
- Coordinates with Kalamazoo outdoor kitchen collection for seamless appearance
- 120V AC 60HZ 3Z, connect with standard outdoor electrical cord
- Crafted by hand in Michigan
- Note: pre-production model shown, for production specifications, please refer to dimensions drawings

Product Options

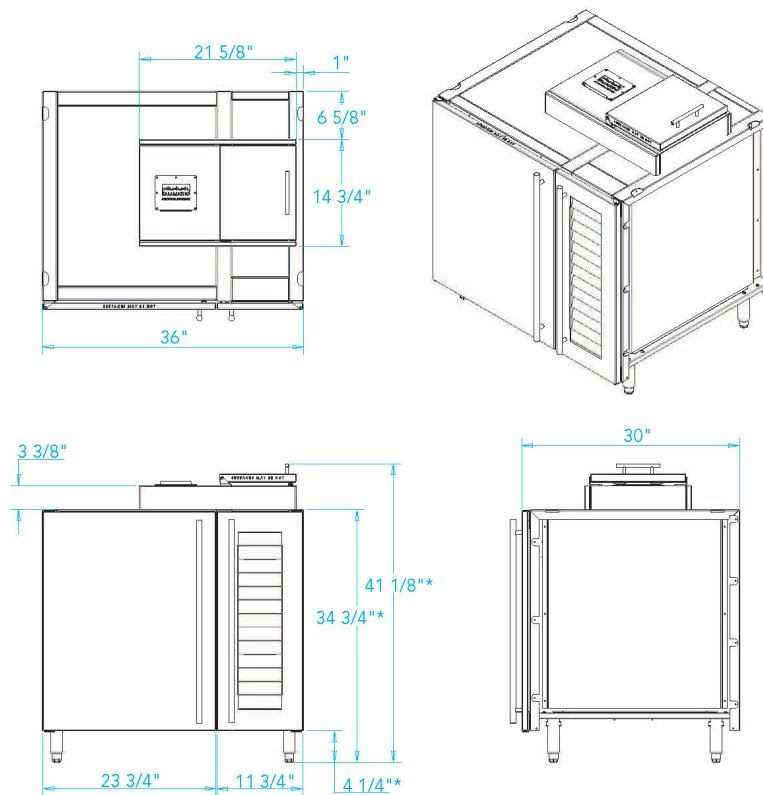
- Right-side end panel is available to be used when the Built-in Smoker Cabinet is at the end of a cabinetry run
- All products crafted from highly durable 304 stainless steel
- Marine-grade stainless steel available as an option for clients who prefer additional corrosion resistance. Increases standard lead times by 2 weeks. [Learn more here.](#)

Product Safety

- For outdoor use only
- For installation only into non-combustible structures such as the Kalamazoo cabinetry system
- Do not use on or below combustible surfaces
- Install below heat-resistant countertop materials
- See [owner's product manual](#) for installation and product use information



Dimension 1



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

