

## EQUIPMENT grills



### Alfresco 56-inch Deluxe

\$6,110; [alfrescogrills.com](http://alfrescogrills.com)

*What makes this model special:*

- Storage can be replaced with fridges (this model is \$12,170)
- High-grade stainless steel burners
- Smoker box with a 7,000-BTU dedicated burner

what you can get for

# \$5,000

**Body construction** Look for grills manufactured in the U.S. using high-grade stainless steel that's assembled by hand with welded seams (meaning there are no external screws). Welding prolongs the life of a grill, since bolts and screws are susceptible to rust. Other standard extras: halogen lights inside the hood for nighttime grilling; built-in trays to hold condiments; and large side shelves and built-in storage space. **TIP** Some companies sell all models as "grill heads," which include the burners and hood, but not the cart. Unless you're planning to install the grill in the countertop of an outdoor kitchen, you'll need to purchase the cart separately.

**Burners** Paying more for a grill buys flexibility. Some models are hybrids that easily switch between gas and

charcoal or wood. Others include infrared burners for high-heat searing in addition to traditional burners. Although lower-priced models force buyers to choose among accessories, at this price, powerful side burners, large smoker boxes and built-in rotisseries are often all standard.

**Cooking grates** Mostly stainless steel, sometimes cast iron. Sections of the grates are often designed for cooking specific foods, like meat, fish and vegetables. For example, the spaces between the grids are narrower on the vegetable surface to keep food from falling through.

**Ignition** A battery-powered electronic ignition, which emits a continuous spark, is standard.

**Size** Primary cooking surfaces are typically 700 to 800 square inches, enough to grill food for 12 to 15 people.

**Warranty** Usually a lifetime warranty on the burners and frame, and five to 10 years on other parts.

**Brands to look for** Alfresco, Altima, Blue Star, Capital, Dacor, DCS, Fire Magic, Lynx, TEC, Viking.

## 3 SPECIALTY GRILLS TO COVET

1

**Kalamazoo 450HT, from \$7,500;**  
[kalamazoogourmet.com](http://kalamazoogourmet.com)

This hybrid grill can burn gas, wood or charcoal; a pull-out tray makes it easy to add more briquettes to the fire while cooking. The rotisserie has a cradle, which is more stable than the standard spit with forks. The grill comes with a backup ignition in case the original one breaks. Grates can be customized with initials or a logo.

2

**TEC Sterling G-Series, from \$5,950 with cabinet;**  
[tecinfrared.com](http://tecinfrared.com)

Thermal Engineering invented the ceramic infrared burners that are now standard on high-end grills. Its new infrared model has stainless steel burners instead, so it's more durable. A glass shield keeps food from drying out. Plus, the Sterling uses as little as half as much fuel as other grills.

3

**Viking 53-inch, from \$8,000 with cart;**  
[vikingrange.com](http://vikingrange.com)

These grills are available with a cart that includes a built-in gas oven, making it easy to prepare everything outside, even dessert. Great for roasting or baking in the summer without heating up the kitchen.