

# Fire in the Hole

GADGETS

PUT ONE OF THESE OUTRAGEOUS OUTDOOR GRILLS IN YOUR BACKYARD — THEN DISMANTLE THAT USELESS KITCHEN! BY JESSICA HARLAN

**THINK IT'S TOO LATE** in the summer to invest in an outdoor grill? Fah! After all, football season is just around the corner, and the manliest of all grilling seasons — winter — is yet to come. (And what better reflection of your unimpeachable masculinity than slow-grilling a turkey in sub-zero weather?)

But how to find the grill that's obscene enough for you? Three simple letters: BTUs. (OK, technically that's four letters, but the *s* hardly seems to count.) BTU stands for British Thermal Unit, and although we have no idea how big that actual unit is, the greater the BTUs, the more gas a grill can burn. The more gas, the more heat. The more heat, the more meat. The more meat, the more manly the whole thing becomes.

Of course, with today's newest and most outrageously priced grills, there are also plenty of accoutrements, from built-in fridges to infrared technology to rotisseries bigger than the shwarma spit at your local falafel joint. So choose your conflagration station, grab your meat and get ready for the old-time joy of setting dead things on fire. ■

## DYNASTY TALOS OUTDOOR COOKING SUITE

FULLY CUSTOMIZABLE; APPROXIMATELY \$10,000–\$35,000

So you're making more bank than a short seller on Judgment Day. Why fritter it away on wine, women and song (other than the obvious reasons, of course)? Instead, fritter it away on this, the gargantuan Outdoor Cooking Suite. This Benihana-esque bad boy is fully customizable, meaning you can choose from such components as a 42-inch grilling surface, three 25,000-BTU main burners, a commercial-style griddle, an infrared rotisserie big enough for a standing rib roast, a warming drawer, a food-prep station with a solid hardwood cutting board, food bins to stash your condiments, a bartender module with a sink and a cooler well. How much can you possibly spend? Well, one Middle Eastern royal dropped \$60,000 on his — of course, his was made of gold. [jadeappliances.com](http://jadeappliances.com)



## TEC STERLING G4000 FR

\$7,270

Are you the kind of twitchy modernist who thinks cooking with fire is just too, oh, Paleolithic? Then this TEC, which uses infrared technology to cook your food, is just the grill for you. Its steel burners are warmed by thousands of tiny flames to create infrared energy that heats just like glowing charcoal; a tempered glass panel keeps said hot air from blasting your food. The result, ostensibly, is juicier and more tender steaks, and a grill that heats faster and cooks more quickly than other gas grills. The Sterling version has a 764-square-inch cooking surface that can be divided into four zones for cooking different foods at different temperatures, plus an optional rotisserie with a hefty 60-pound-capacity motor. Best of all, because the grill uses radiant energy rather than hot air, freezing temperatures don't affect its performance.

Super Bowl party in Uummanaq, anyone? [tecinfrared.com](http://tecinfrared.com)





## ◀ BREAD BREAKER DUAL-FUEL HYBRID GRILL ISLAND

\$20,600

Decisions, decisions: blonde or brunette? Shaken or stirred? Naked or hedged? Clearly, in your life, it is you who must be the Decider, so let this grill save you from yet another conundrum. Can't pick between charcoal or gas for searing that steak? You now have a market-neutral option. With the Bread Breaker Dual-Fuel, you can cook with them both — and mesquite chips, too — at the same time. It boasts 864 square inches of grilling space, an infrared rotisserie cradle system, laser-cut cooking surfaces you can customize for the types of food you cook the most and a 32,000-BTU side burner that can bring four quarts of water to a boil in less than two minutes. Which is perfect for a crab boil — in case you can't decide between steak and seafood. [kalamazooogourmet.com](http://kalamazooogourmet.com)

## WEBER SUMMIT PLATINUM D6 ▶

\$2,200

So you grew up making s'mores over the dying coals in the ubiquitous black orb that was a fixture in every suburban backyard. For you, the name Weber is synonymous with grilling, and although there are plenty of fancier options out there, you'd feel a twinge of disloyalty to your bucolic youth if you bought anything else. Luckily for you, Weber is all grown up these days too, and now offers such high-end heateries as the impressive yet affordable D6.

With a total cooking area of 902 square inches, an infrared rotisserie burner and a smoker box with its own 8,000-BTU-per-hour input, you can grill, like, *thousands* of pounds of s'mores. [weber.com](http://weber.com)



## ◀ ALFRESCO 56-INCH ALL GRILL WITH REFRIGERATOR

\$11,900

As any streetwise grillmaster will tell you, grillin' — much like pimpin' — ain't easy. It's thirsty work; the grillmaster must remain, at all times, hydrated. But who wants to scurry back into the house every time you drain another bottle of Cristal? There's no need with the Alfresco 56-Inch, which features a built-in refrigerator beneath the cooking surface. The two refrigerated drawers keep marinating meat cold, while the compartment behind the door will fit copious amounts of PBR. As for the grill — oh, yeah, the grill — it has a massive 998-square-inch grilling area heated by 110,000 BTU of power, two 15,000-BTU ceramic infrared rotisserie burners and a 7,000-BTU dedicated smoker burner. Quick, do the math. Oh, all right, we'll do the math: All together, that's 147,000 BTUs. It's global warming in a can! [alfrescogrills.com](http://alfrescogrills.com)

