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Stunning assortments of inlaid tile finishes are available from colorful to subdued, but Ks are not just another pretty face. Quality and attention to detail are evident in everything you see and touch from the 304 stainless steel grates and hinges to the heavy duty casters. And the casters have to be powerful to support this Bad Boy weighing in at almost half a ton.

It also comes almost fully assembled. At 32 inches wide, this is the biggest Kamado on the market. Plenty of options are available from teakwood carts to gas ignition.

**MSRP:** \$5,910  
**Complete Review:** Komodo Kamado Big Bad 32

**8. Kalamazoo K-750 Hybrid Fire Grill**

Kalamazoo occupies a rarefied space in the BBQ cosmos. Part Rolls Royce, part tank, with fire power and versatility to spare, Kalamazoo grills are imposing in appearance, performance and price.

In addition to being handmade with impeccable fit and finish, and over-built from head to toe with high quality 304 stainless steel, Kalamazoo is known for superb features like their 25,000 BTU cast brass burners, waterproof cabinets and internal chain-driven rotisseries. But as award winning Chef Rick Bayless observes, the feature that really puts Kalamazoo over the top is their Hybrid Fire Grilling Drawer: A bed of slotted heat tents that slides between the main burners and grates. Empty, the tents

radiate and disperse gas heat evenly to the grates. Loaded with charcoal or wood, they provide the best of both worlds with an extended temperature range of 150 to 1,200°F. Made in the USA.

**MSRP:** \$20,695  
**Complete Review:** Kalamazoo K750 Hybrid Fire Grill

**9. GrillWorks The Infierno**

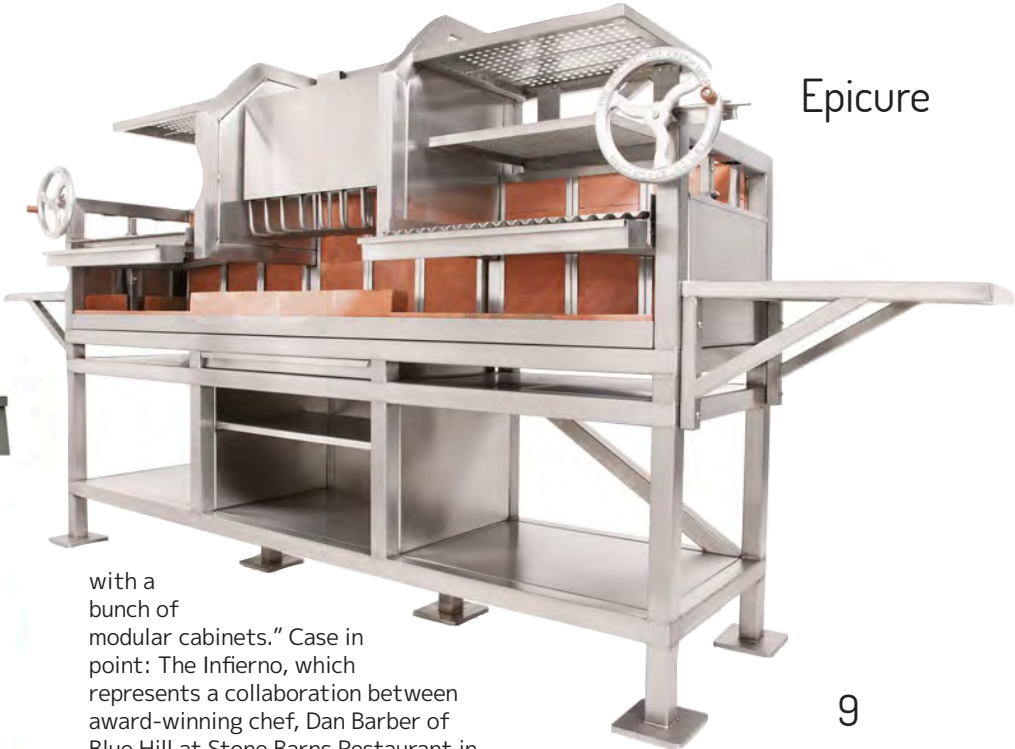
Grillworks offers several production models, but all grills, production or custom, are made to order. They don't stock inventory. "People who are likely to be our customers have unique design ideas in their heads," says owner, Ben Eisendrath. "They're not interested in a big stainless steel box

with a bunch of modular cabinets." Case in point: The Infierno, which represents a collaboration between award-winning chef, Dan Barber of Blue Hill at Stone Barns Restaurant in New York, and Grillworks. Barber's model has independent left and right grills and a wood burning fire cage at the center.

Commonly called Santa Maria Grills, the grates can be raised or lowered, away from or closer to the red hot embers beneath. The central, wood burning fire cage produces a constant supply of burning fuel. One issue: Most have no covers, so they are really meant to be direct heat grills.

Our posted MSRP is for the original Infierno at Blue Hill, but prices are all over the place with these immense, highly customized cookers.

Awareness of The Infierno is spreading in elite circles and top chefs are letting their imaginations go wild with a wide array of functional and



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cosmetic features. Made in the USA.

**MSRP:** \$24,600  
**Complete Review:** Grillworks The Infierno

**10. The Barbecue Dining Boat**

The Barbecue Dining Boat from Germany is a floating party that seats up to ten passengers around a charcoal kettle grill in the middle. An OUTDOORCHEF Easy 570 charcoal kettle is at the heart of this vessel. It may be switched for a gas model of the same size. OUTDOORCHEF is a Swiss company with some interesting designs. Some think of them as the European Weber.

Powered by a 30 watt electric trolling motor, it goes 2.5 MPH in calm water and can withstand small waves up to 1 foot 8 inches high. It's constructed of stainless steel and ABS PMMA plastic with a UV resistant polyethylene hull. If you've already dined on shore, swap out the grill with a large ice tray for your favorite beverages and GO MAN GO!

**MSRP:** \$50,000  
**Complete Review:** Barbecue Dining Boat

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