

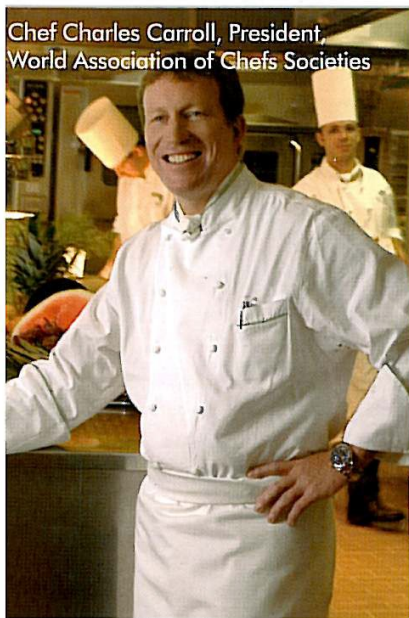
# Chef<sup>TM</sup>

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The Magazine for Foodservice Professionals

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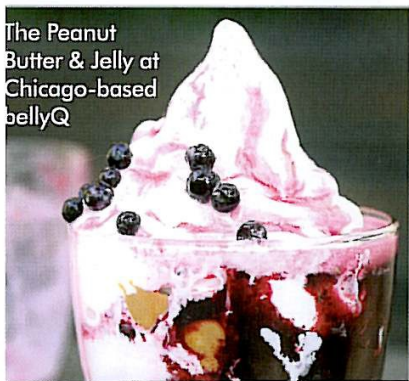


Chef Charles Carroll, President,  
World Association of Chefs Societies



The Texas Rachel at Rosebud American  
Kitchen & Bar in Somerville, Mass.

KRISTIN TIEG



The Peanut  
Butter & Jelly at  
Chicago-based  
bellyQ

Crown Verity



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These smokin' barbecue joints are a carnivore's paradise. pg. 14

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**TODAY**

EQUIPMENT & TECHNOLOGY FOR SUCCESSFUL FOODSERVICE OPERATIONS

## EQUIPMENT SOLUTIONS

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By Russell L. Bean, CFSP

# ITCHIN' FOR AN OUTDOOR KITCHEN?

The proper equipment makes food preparation for al fresco diners timely and smooth.

**W**ith record snowfall, sub-zero temperatures and talk of a second Polar Vortex now a distant memory, it's time to move outdoors, enjoy the sunshine, and break bread al fresco. Although not as popular and pervasive as in Eu-

rope, the pleasure of outdoor dining is spreading in North America. Both chain and independent restaurants are adding outdoor seating in the forms of patios and beer gardens. While most food production for these outdoor eating venues is accomplished indoors,

weather-permitting outdoor grills are often utilized as well.

Country clubs, resort properties and destination banquet caterers often feature more elaborate professional outdoor kitchens. For these foodservice operators, outdoor cooking and dining can help

differentiate the venue and add value and a unique experience for clientele. For these operators, an outdoor kitchen must look classy, must complement architecture and landscaping, and must also stand out as part of an exclusive outdoor dining experience. Pro-

ITCHIN' FOR AN

# OUTDOOR KITCHEN?

Professional grade portable grills and other mobile equipment are still used, especially in northern climates where outdoor dining is seasonal. In more temperate climates where year-round use is practical and profitable, operators often opt for permanent outdoor kitchens that incorporate built-in equipment supported by natural gas, electric, water and drain utilities.

Home outdoor barbecuing has been popular for decades. While a basic charcoal grill fits the bill for many, growing personal wealth and larger homes with adequate decks and patios have created a demand for more elaborate outdoor kitchens. While the desire to impress with professional chef hardware has stimulated the professional-to-residential migration of commercial equipment and smallwares, the outdoor kitchen has followed the opposite path. Most hardscape built-in outdoor kitchen design trends follow residential architecture and landscape models. Brick surrounded with granite worktops and room for at-counter dining are also popular.

Many foodservice equipment manufacturers sell some equipment to retail or residential customers looking for the professional look and performance of commercial equipment. Some high-end residential appliance manufacturers welcome the occasional commercial sale and some have even introduced professional lines. The outdoor commercial and high-end residential equipment lines have blurred lately. Let's see who can deliver professional grade performance and durability in addition to creating an aesthetically appealing product.

## Expanding Built-in Outdoor Cooking Options

Brandford, Ontario-based Crown Verity uses stainless steel construction for its outdoor cooking equipment. While its best known for big-wheeled mobile grills and trailer-mounted towable beauties, the company also sells built-in models in 30-, 36- and 48-inch widths, as well as built-in grill accessories such as storage drawers, a propane trash compactor, drop-in ice chest and side burners. While roll-top dome



Evo, Inc.

covers are optional, stainless steel burners, radiants, top grates and bottom water pans with drains are standard. The BI Series can be ordered for either natural gas or propane gas operation.

Beaverton, Ore.-based Evo, Inc. has been building round electric and gas-heated griddles that can be used for either indoor or outdoor cook-to-order production. While portable models can be set up on a table, Evo has added mobile stainless steel cooking stations to improve the look and make setup easy. Its Affinity 30G DCS Outdoor Cooking Station supports a 30-inch gas griddle and provides storage in the surrounding stainless steel cabinets. Its newest product release is the 30Ge RST Model incorporates undercounter refrigeration in the cooking station to help safeguard ingredients.

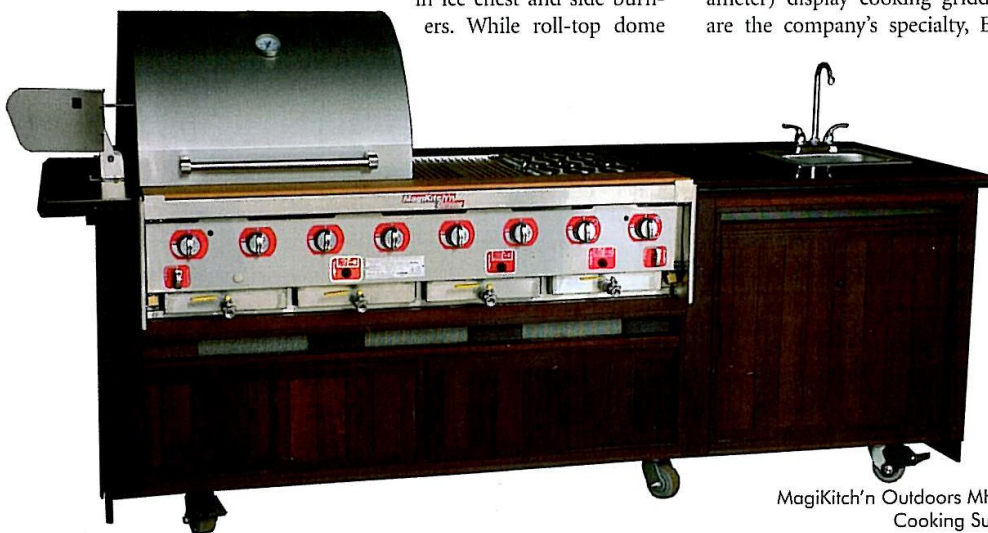
While small round (30-inch diameter) display cooking griddles are the company's specialty, Evo

has added the larger Event 35E and 48E Model electric teppanyaki-style rectangular griddle cooking stations. They incorporate an integrated downdraft ventilation system with a four stage filter system that is National Fire Protection Agency-96 compliant.

MagiKitch'n is part of the The Middleby Corporation juggernaut and a long time supplier of quality indoor broilers and outdoor portable grills. The company's MagiKitch'n Outdoor MKO series of cooking suites are the cornerstone of the outdoor cooking line. Available in 30-, 45- and 60-inch-wide models, these caster-mounted grills have multiple 20,000 BTU/hr. burners and controls for zoned heating; stainless steel top grates and radiants; removable water tubs with a rear drain for flare-up control; and battery operated automatic pilot ignition. The MKO Series can also be ordered without legs or casters for installation in base cabinets or masonry surrounds. These models can be ordered for natural gas or propane use.

MagiKitch'n also builds the MagiCater Fryer, which is an outdoor mobile unit with two large wheels and two locking casters. Available with one or two tanks or pots, these propane-heated tube-fired fryers will accommodate two standard fryer baskets per tank.

While Greenwood, Miss.-based Viking Range made its name in the high-end residential kitchen market, they designed some serious commercial-grade cooking equipment for the launch of Viking Professional. Now also part of The Middleby Corporation, Viking



MagiKitch'n Outdoors MKO Cooking Suite

continues to serve both residential and commercial markets with Viking Professional outdoor products. The 5 Series VGBQ Model Outdoor Gas Grills are available in 42- and 54-inch models that can be stainless steel grill cart mounted or built into custom cabinets or masonry islands.

Viking Outdoor Grills come standard with a full width roll-top canopy with a hidden EasyLift assist system. Stainless steel cooking grates top the ceramic heat distribution system. The grills feature standard 25,000 BTU/hr. U-shaped stainless steel burners, while the 30,000 BTU/hr. TruSeal ceramic infrared burners are an option on the VGIQ models. Perfect for post-sunset grilling, they come with Viking Blue LED control panel illumination and halogen lighting inside the canopy.

Similar to Viking, Columbia, S.C.-based manufacturer TEC Infrared Grills caters to the upscale residential outdoor kitchen mar-

Sterling G FR Series features top-of-the-line models that are available either cabinet mounted or on free-standing pedestals. They're also offered with either portable or built-in countertops.

All models feature rugged stainless steel infrared burners topped with radiant glass panels that catch grease, generate smoke and help ensure even heating everywhere on the cooking grates. In addition to the 850 degree Fahrenheit searing temperatures you expect from infrared heating, TEC grills can also throttle down to 250-300 degrees Fahrenheit for slow cooking and smoking.

TEC's Sterling G FR Series is available in two, three and four burner models, providing 360, 522 and 702 square inches of cooking surface, respectively. All models come with a contoured double-wall hood with a fluid rotation handle.

### Keepin' it Cool Outdoors

The need for storage and safe ingredient handling and storage doesn't end at the back door. With more restaurants, caterers and hospitality providers attempting outdoor cooking, food holding and serving, cold-side manufacturers are building refrigeration designed for outdoor use.

While best known for its extensive line of back-bar and wine refrigeration, Milwaukee-based Perlick has introduced undercounter refrigeration designed for outdoor entertainment areas. While also targeting the high-end residential outdoor market, Perlick's Signature Outdoor Dual Zone line includes 24-inch deep Dual-Zone refrigerator/freezer drawers, Dual-Zone refrigerator/wine reserve (bottle storage), and a Dual-Zone wine reserve, all of which are UL-listed for outdoor use. The glass door wine bottle storage units are de-



signed for in-cabinet mounting with front venting, commercial-grade compressors and RAPID-cool refrigeration technology. Some of these outdoor units are even EPA Energy Star qualified.

Family owned Perlick has recently added the Sottile Collection to the Signature Series. The 18-inch deep undercounter refrigeration units are also UL-listed for outdoor use. At 32 inches high, these units meet ADA requirements and their 18-inch depth saves space and provides more flexibility in outdoor kitchen design.

### Outdoor Hand Sanitation

Regular hand washing is one of the cornerstones of food safety, and can be difficult to perform if the nearest hand sink is in the main kitchen. Clayton, Del.-headquartered Eagle Group has a broad line of equipment including hand sinks designed for in-kitchen applications. It also makes attractive portable sinks designed for outdoor use. These sink bases are available in all stainless steel caster-mounted models and attractive new cherry wood-grain laminated models that can be flush mounted.

In addition to stainless worktops, Eagle Group outdoor hand sinks can be ordered with a solid surface top and even three small sinks. All models come standard

with a 5-gallon fresh water tank, a 7-gallon waste water tank, a deck-mounted faucet and soap dispenser. Units designed for hot and cold water include a 2.5-gallon hot water heater. With three sinks and that hot water capability, these units could probably handle some light dish washing chores, outdoors.

## Manufacturers Directory

- Crown Verity  
519/751-1800  
crownverity.com
- Eagle Group  
800/441-8440  
eaglegrp.com
- Evo, Inc.  
866/626-1802  
evoamerica.com
- MagiKitch'n  
603/225-6684  
magikitch'n.com
- Perlick  
800/558-5592  
perlick.com
- TEC Infrared Grills  
800/331-0097  
tecinfrared.com
- Viking Professional  
662/455-1200  
vikingrange.com



Eagle Group

ket as well as commercial outdoor cooking professionals looking for an efficient, high-temperature 100 percent infrared gas grill. TEC's