

HOME FIELD ADVANTAGE

THE ART OF TAILGATING ON YOUR OWN TURF.

BY JANE EHRHARDT





VIKING MONTANA OUTDOOR KITCHEN

Premium kitchen set-up presents every outdoor cooking option to keep mammoth tailgate feasts going all day. Single, 24-inch burner blasts 27,500 BTUs for high-heat, fast cooking in woks and stockpots and includes 20-inch steel wok. Two 15,000 BTU, double-side burners with heavy-duty, porcelain-coated "V" grates create continuous cook surface for any combinations of pots and skillets. Heavy-duty, stainless steel, 42-inch premium gas grill with Trusear infrared burner and highest-in-industry 29,000 BTU stainless steel burners sits atop warmer drawer. Grill's rotisserie system built with 15,000 BTU Gourmet-Glo™ infrared rear burner on a ball-bearing rod support that's fully enclosed within grill.

\$14,226 | vikingrange.com