

OCEAN HOME

AWARDED
BEST
MAGAZINE
REDESIGN

THE LUXURY COASTAL LIFESTYLE MAGAZINE
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Outdoor Living

SLEEK HOMES, STYLISH SPACES

+
COOL POOLS AND
SIZZLING GRILLS!



WIN EDITORIAL
& DESIGN
AWARDS 2013



HOT

Off
the
Grill

OUTDOOR KITCHENS
ARE THE HOTTEST
TREND IN COASTAL
LIVING AND THE
NEW GENERATION
OFFERS A SIZZLING
ARRAY OF OPTIONS

words by **Andrea Collins**

Remember the days when a barbecue meant carting the food and cooking equipment outside, bringing it all back in to serve it up, heading outside again to eat, and back inside again to clean the dishes?

All that traipsing in and out of the house and cooking clutter is now a distant memory thanks to the hottest new trend in ocean home outdoor living. The humble barbecue has been transformed into fully functioning outdoor kitchens for weekend chefs to cook up a storm.

Once the domain of sun loungers and sunbrellas, pool patios have expanded to include dedicated outdoor entertaining spaces featuring state-of-the-art grills, specialty burners, pizza ovens, refrigerators and beverage coolers, kitchen carts, fire features, portable heaters, and a sizzling array of other cooking facilities and lifestyle accessories.

And that's just the delicious appetizer. All of the equipment can be custom designed in all-weather fixed cabinets and mobile islands, made of stainless steel and other durable materials, as well as drawers, floating shelves, sinks, faucets, and even outdoor dishwashers to make storage and cleaning up a breeze.

The result? More time and space to relax with family and friends, an assortment of cooking options, all-year outdoor entertaining, and a significant investment in the value of your home.

If you're planning to build or upgrade an outdoor kitchen, here are six industry experts to guide you:



recently launched a series of new products, including an exclusive Grill in a Box, a refreshment center, a power burner, and combination drawers and doors.

The line's Two Burner Grill and Grill in a Box is made of stainless steel featuring interior hood lights and improved heat control grids, and is available as a preassembled Grill in a Box or as a grill head.

The new power burner is ideal for a turkey fry or lobster pot with accessories including a wok and Teppanyaki attachments.

Coyote's refreshment center comes with a sink and faucet and a sturdy self-insulated drop-in cooler for food and beverages, a bottle holder and opener, towel rack, and removable insert for condiments.

"Our goal has always been to provide customers with premium quality, affordable outdoor kitchen products, and our latest innovations support that mission," says Jim Ginocchi, the company's president. "We aim to address the needs of a variety of customers, who may also want an outdoor kitchen for smaller spaces." *coyoteoutdoor.com*



FONTANA FORNI

No one cooks pizzas and crusty home-baked breads like the Italians, which makes Fontana Forni's wood-fired steel outdoor ovens a durable and stylish standout in this highly competitive industry.

Designed and handcrafted in Italy (and imported by Fontana Forni USA), the newest addition to the line is the Forno Toscano oven that is smaller, lighter and available at a lower price than other Fontana Forni models while offering many of the same unique features.

While typical wood-burning brick ovens have a large mass that must be heated and require hours to reach cooking temperature, the new direct-heating Forno Toscano can achieve that in just 10 to 15 minutes.

All of the Fontana ovens use up to 80 percent less wood than traditional brick ovens but can still reach cooking temperatures nearly twice that of a standard home oven.

"Fontana Forni has been manufacturing high quality steel products for more than 60 years, and the ovens are made to exacting Italian rules and regulations," says Fontana Forni USA's owner Kirk Laing.

"My wife is from Italy and I've lived there for seven years," he adds. "Our ovens are the perfect way to achieve the unique flavors of Italian cooking at home without having to build an oven and then spend hours pre-heating it to cook a meal." *fontanaforniusa.com*

LYNX GRILLS

Since its launch in 1996, Lynx Grills has set benchmarks for design, innovation and engineering excellence



The Grilling Season

Lynx Grills (above) and Fontana Forni's wood fired steel ovens (left) offer sizzling cooking options for summer barbecues and pizzas.



in stylish, durable and efficient outdoor grills and accessories. Based in Downey, Calif., the company's product line currently features 16 grill models (built-in or freestanding and ranging in size from 27 to 54 inches), and accessories including an outdoor refrigerator, ice machine and cocktail station, among other items.

Earlier this year, Lynx Grills unveiled a revolutionary Smart Grill, a voice-activated connected grill that can be programmed from a smart phone and automatically cooks foods based on user commands.

Driven by a fly-by-wire system that powers primary functions such as ignition and burners via an automated system, the Smart Grill will also cook recipes that have been pre-programmed by Lynx master grillers for perfect meals every time.

The Smart Grill will even talk back to you, checking to see if you would like your steak selection grilled to the exact temperature as last time. The Smart Grill is still at concept stage but sources say it is slated for release in 2015. lynxgrills.com

DANVER AND BROWN JORDAN

Two other industry leaders in the outdoor kitchen universe are Denver and Brown Jordan, both specializing in sleek and stylish stainless steel cabinetry and offering professional advice, functional design, and high-quality products from grills to pizza ovens and refrigerators.

Outdoor kitchens suffer from exposure to the natural elements far more than indoor kitchens, so it pays to think



carefully about which materials to use in the design process.

Stainless steel not only looks attractive in an outdoor setting, it also provides a sanitary surface, is easily cleaned, 100 percent recyclable and corrosion resistant. A new selection of painted finishes is also available in 10 standard and eight realistic wood powder coats.

Danver, which also distributes elegant and low-maintenance Walpole pergolas, takes a holistic approach to outdoor kitchen design, looking at everything from the layout and "flow" of the available space to the siting of cabinets, equipment and accessories to create a single functional plan. danver.com, brownjordan.com and walpolewoodworkers.com **OIH**

Great Outdoors
A sleek kitchen by Denver and Brown Jordan (top) makes for perfect al fresco dining, while an airy pergola by Walpole offers shade.