BECOMING A MANSION

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BEST OF ALL WORLDS
Kalamazoo's Hybrid Fire Grill allows home chefs to cook with gas, charcoal and even wood interchangeably. Kalamazoo offers different grill grates for meat, fish and vegetables; grates can also be custom-built in the shape of customers' initials as their monogram can be embedded onto their steak or chicken breast. The company's biggest markets are California, the New York tri-state area, Texas and Florida, but Kalamazoo is also seeing growth in new markets as far-flung as the Yukon in Canada. Price: $7,695 for 36-inch Hybrid Fire grill.

ELEMENTS
BARBECUES GET BUFF
Growing numbers of upscale homeowners are installing high-end built-in barbecues in their backyards to create "outdoor kitchens": $100,000 for a project with a kegerator.

HIGH-TECH
New this year, Luxe Grills' "Smart Grill" can detect and maintain a precise grill-grate temperature and text the home chef when it is time to flip the steaks or turn the corn. The grill also boasts a weatherproof microphone that uses voice recognition, so home cooks multitasking nearby can ask for an update and the grill will tell them what is happening with the food. One notable technological feature the Griddle, Cali-based company decided against: turning it on remotely, in case someone left the cover on or a child was playing nearby. Price: $6,499 for a 42-inch Smart Grill.

RESTAURANT-INSPIRED
Dale Selden, co-founder of Alfresco Open Air Culinary Systems, used his past experience manufacturing restaurant equipment and designing restaurant kitchens to prowl people's outdoor kitchens with efficient layouts and restaurant-inspired components. Alfresco's grill has features for more than a dozen cooking styles, from wood cooking to cold smoking. A drop-in starting pad turns the grill into an oven; you can swap that out with a drop-in teppanyaki fryer or passata cooker. Price: $8,547 for the 56-inch ALXE Grill.

FIRE AND SMOKE
The Fire Magic Echelon Diamond Grill allows home chefs to monitor their food and avoid scorching by using critical heat thresholds to a window in the hood. Blue lights on the control panel and tungsten lights inside help illuminate grilling at night. The City of Industry, Calif.-based company has been making outdoor grills since 1937 and offers a lifetime warranty on all of its grills. The weatherproof surface ignition system means home chefs can fire up the grill in rain or snow. Price: $13,595 for the 42-inch Echelon with a digital thermometer.

To find one of the most popular cooking appliances in a new upscale home, head outside to the built-in barbecue grill in the backyard. Instead of being wheeled out on a cart, many luxury barbecues are built into elaborate islands that form the heart of the "outdoor kitchen." These days at least 70% of sales of high-end grill companies like Kalamazoo Outdoor Gourmet, Alfresco Open Air Culinary Systems and BIH Peterson are generated by built-in models, versus cart versions. And that percentage has steadily increased over the last 10 years. Tricksing out their outdoor kitchen adds up. People typically spend around $15,000, but that cost easily rises to $100,000 or more for a larger project with amenities like a built-in pizza oven, kegerator and weatherproof pastry cart. As built-in barbecues become big-ticket purchases, female shoppers have also been drawn into what was a "good for boy industry," says Jim Bach, CEO of Lynx Grills. "Guys care about the gauge of the steel and how hot the grill will get, whereas women care about the elegance of the product, safer features and how long it will last." Here is a sampling of four upscale built-in barbecue grills for every type of home grillier. —Alli McConnon