

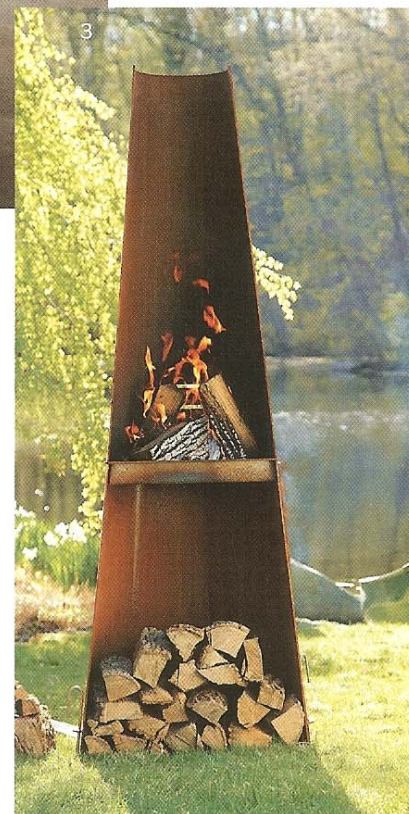
As featured in **GARDEN DESIGN** magazine:



**[1] MOD SQUAD** This sleek, moveable feast-maker only looks the part of a built-in. Frame expands to hold up to six 19-inch-wide units (including grills, burners and warming drawers), allowing the Fuego Modular to grow with the chef's imagination. Available this autumn. As shown, \$12,000-\$15,000, 888-883-8346 or [fuegoliving.com](http://fuegoliving.com).

**[2] LET IT SLIDE** Kalamazoo Outdoor Gourmet has raised grilling steaks to garden art with its Japanese-edged Edo Grill. The hand-textured stainless-steel plateau glides apart to reveal a grilling surface rocked by an exceptional 50,000 BTUs. \$7,495, 800-868-1699 or [kalamazoogourmet.com](http://kalamazoogourmet.com).

**[3] DOUBLE DUTY** The rising silhouette of the Phoenix by Wittus adds instant garden architecture. Of Danish design in Cor-Ten® steel that oxidizes for an organic, upkeep-free appeal, the grill also pays its artful way as a wood-fed fireplace. \$1,290, 914-764-5679 or [wittus.com](http://wittus.com).



# Smokin' Hot

IT'S EASY TO SEE WHY OUTDOOR KITCHENS ARE SO HOT. WHO WANTS to belly-up to a saucepan when mellow breezes beckon from beyond the French doors? We have cake in the garden; can't we now bake it there, too? Yes, but more on outdoor ovens (and refrigerators and warmers and trash compactors) later. Today's bulletin is all about grillin'. As outdoor kitchens heat up, so goes the design. The latest grills are downright sculptural. —**LAUREN GRYMES**