

Every barbecue chef knows that food cooks faster with the lid closed. Most barbecues have a solid cover that must be lifted to visually monitor the cooking process. Each time the lid is lifted a large amount of heat escapes. Galleymate barbecues feature large windows in the lids, allowing the chef to keep an eye on the meat without cooling down the cooking area. A strategically designed airflow system help keep this window clear.

Want to bake a cake or a loaf of bread without heating up the galley on a hot summer afternoon? No problem. There is enough clearance between the rack and the cover in most Galleymate models to allow the barbecue to double as an oven. Placing the food on the back of the cooking surface and igniting only the front burner will avoid subjecting a baked item to direct heat.



Even the smallest barbecue, the Galleymate 1100, is full-featured and can cook for up to six.


Galleymate offers a variety of cooking surfaces for each barbecue. The “full grill” choice will permit juices to drain through the entire cooking area. A “half grill/ half hotplate” choice combines a perforated grill surface over the forward burner, with a solid griddle or hotplate over the rear burner. The third option is a solid hotplate — perfect perhaps for whipping up pancakes or fried eggs at breakfast time.

A Barbeque for Every Boat

There are Galleymate models for nearly any size requirement. The smallest unit, the Galleymate 1100, is recommended when cooking for up to six people. The Galleymate 1500 and 2000 models will cook for up to ten, and other choices are rated for handling a crowd of up to 30!

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Boaters with an adequate AC generator can opt for a Galleymate that cooks with electricity rather than with propane. The Galleymate 1100 Electric requires 2400 watts at 22 amps of 110-volt electricity, or 10 amps at 240-volts. Larger models draw 2750 watts at 24 amps when running on 110-volt AC. Mounting a Galleymate barbecue should be easy on nearly any boat. A rod holder mount, a rail mounting system, and hardware to create a flush deck mount are available.

If you are shopping for a new barbecue this spring, or if it's time to replace an older unit, be sure to take a look at the Galleymate lineup. For additional information, please call Boat Electric at 206-281-7570 or visit their web site: www.boatelectric.com. 



The Galleymate 2000 will cook for up to 10 people.