

# SPECIAL FEATURE



## Galleymate Barbecues

### Beefy barbecues from a country where grilling is serious business

Seattle's Boat Electric enjoys a well-deserved reputation for carrying high quality products. Whether a boater needs something as simple as wire and fasteners or as complex as a refrigeration system or diesel furnace, Boat Electric will be able to offer an excellent product to fit the need. Regardless of supplier, high quality items might initially appear to cost a little more. Any boater who has replaced any accessory or system originally purchased due primarily to a cheap price can attest



The Galleymate 1500, like all Galleymate barbecues, has a window in the lid so you can monitor cooking. Available accessories include a utensil tray.

that it's less expensive to get something decent to begin with than to buy lesser quality over and over again.

Recently, Boat Electric began representing Galleymate marine barbecues. We did a little research on this brand, which is imported from Australia, and discovered a number of features and characteristics that should appeal to any boater hoping to make a purchase that is particularly useful and durable. Any thorough comparison of marine barbecues now requires consideration of the Galleymate line.

While the concept of cooking meat directly over flames must have originated in the days of the cave dwellers, modern principles of barbecue cooking are thought to have originated among the natives and early European settlers in the Caribbean. The cooking style is particularly popular in regions where cattle are raised and where red meat is a dietary staple.

The wide open spaces of Australia are home to many of the largest cattle ranches ("stations") in the world. Beef is plentiful, and the Australians take seriously the art and science of cooking up some steaks on the "barbie." That may explain why Galleymate takes such a serious approach to building gas and electric barbecues.

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### Built Tough

Galleymate barbecues are all constructed from stainless steel. The marine barbecues use 316 grade stainless — the same rating typically used for hand rails and deck hardware aboard many of the world's most luxurious yachts. Galleymate incorporates notably thicker metal than most competitors, reducing the likelihood of twisting and buckling in response to heat and minimizing any tendency to dent.

While marine barbecues often use only a single burner, Galleymate puts at least two burners in every barbecue, with as many as six burners in the largest models. A number of separately controlled burners allows more precise control over the distribution of heat. The burners are housed in what Galleymate describes as a "windproof flame chamber" that will prevent blow outs in winds up to 40 knots.