

Tips to consider when you are deciding which BBQ is best for you:

Fuel Choice

Charcoal (natural lump)

Ex: Weber Smokey Mountain Cooker, Primo Charcoal, Saffire

- Food flavour: it simply tastes better
- Versatile: from smoking at 200 degrees to searing at 1,000 degrees
- Some charcoal cookers also double as pizza ovens
- Takes longer to heat up than gas or propane

Propane or Natural Gas

- Ease of use: turn on and it is ready to use
- Natural Gas: You will never run out of fuel, can have up to a 25 foot flex hose for moving BBQ from one location to another
- Food does not taste as flavourful as cooking over charcoal

Most BBQs can no longer be converted from one fuel to the other (and / or its not financially practical to do so); some propane BBQs can be piped into your home propane (if you have one), and we can install timers on your propane or natural gas line that would prevent BBQ from being left on accidentally for an extended period of time.

Where to Purchase?

The Big Box stores specialize in the sale of bargain BBQs. Their BBQs will differ from BBQs offered at specialty stores:

- Specialty BBQ stores service what they sell instead of asking the customer to call a 1-800 number for service
- Parts on higher quality BBQs will be available for long periods of time
- Specialty BBQs are made of 304 grade stainless steel whereas many Big Box BBQs use 410 stainless steel (both look the same, but 410 rusts)
- Specialty store BBQs often have lifetime warranties on many components

What Brand to Purchase?

There are dozens of great brands available. Visit our showroom for the best models from the best brands.

Happy BBQing!