

The BBQ Grill Outlet

QUALITY GRILLS, ISLANDS & MORE

Selecting a Premium BBQ Grill..... we can help make it easy!

With so many grills to choose from, how do you select the "right" grill? Our knowledgeable staff will help you find a grill that meets your needs. Premium grills are commercial quality. You can literally BBQ on these grills everyday for years on end. You should expect to pay between \$2000 and \$4500 for a grill of this caliber.

Based on carefully selection, we recommend the following 4 brands in the price group: Lynx, Twin Eagles, Fire Magic and DCS. We sell others but these four have a proven track record of great customer support, honoring warranties, providing parts when needed and offering the best value for dollars invested.

We help our customers work through a selection process based on answering a few important questions:

- How big a grill should you buy?
- What features are important to you?
- How much will it cost?
- Is one brand better than another?

Grill Size

When considering the size of a grill, it's important to think about the number of people you typically entertain when barbecuing. Equally important is what you grill for a large group. For example, you can purchase a smaller grill if you typically grill tri-tip roasts. You can feed a large group with a smaller grill. If you typically grill "flat" meat such as steaks, chicken breasts and burgers you'll need a larger grill. If you typically grill multiple cuts of meat and veggies, you'll need a larger grill still.

Since burgers, chicken breasts and steaks take up the most grills space, here are some general guidelines:

- 30" grills will cook 14 to 16 burgers, steaks or chicken breasts at a time
- 36" grills will cook 18 to 20 burgers, steaks or chicken breasts at a time
- 42" grills will cook 24 to 28 burgers, steaks or chicken breasts at a time

Features

With a premium grade grill you should expect the following features to be included in the price:

- Halogen lights inside the grill for night time use
- Electronic igniters using 110v to light the burner

- Rotisserie and back burner kit (Twin Eagles allows you to opt out if you don't want a rotisserie).
- Spring assist for ease of opening and closing the hood
- Accent lighting on the grill knobs
- Lifetime Warranties on the grill body, burners and cooking grates
- Wood smoking box either built in or included as an accessory
- Two sources of cooking heat; direct and indirect
- Side burner lights controlled by the grill switch; easy one switch control

The following features are available from one or more manufacturers.

- Infrared sear burner (Lynx has the most versatile sear burner)
- Window in the hood of the grill for easy viewing while cooking
- Wind baffle to keep the cooking surface heat consistent even in a breeze
- Reversible rotisserie brackets so the motor can be located on either side
- Cooking griddle that can be used in place of the cooking grates
- Charcoal basket accessory. Use the gas burner to light the charcoal one night and then use the gas burner to grill the next night.

Cost

Why does a premium grade grill cost twice as much as a value priced grill?

The best answer is to use a car comparison. Let's say the value priced grill is a Honda and the premium grade grill is a BMW. Both are well made, reliable, safe, easy to use and will get you to a destination at the same time. You will have a hard time telling the difference between a steak grilled on either grill. But here are some important comparisons:

Warranty

Premium grade grills will have lifetime warranties on the burners, cooking grates and grill body. Most value priced grills will have a 5 to 20 year warranty for those same items.

Stainless Steel

Both the value and premium grills are made of "304" stainless steel. The difference is the thickness of the steel, or the gauge. Value grills will be a combination of 18 to 20 gauge and premium grills 14 to 16 gauge as a general rule. The smaller the gauge the thicker the steel.

Manufacturer Location

All but one premium grill is made in the USA. 3 of them are made right here in southern California.

Features

The features you want in your grill may help make the decision as to which grill is right for you. For example, if you want a window; Fire Magic is your grill. If you don't use a rotisserie, Twin Eagles could be your choice since they don't package it into the grill. If you want a sear burner that also cooks at low temperature; Lynx is your grill. We love showing off these grills and helping you figure out which one might work best for you.

Manufacturer

The biggest mistake a consumer can make purchasing a grill is to buy one from an unknown and unproven manufacturer. Grills are like cars in that they will last a long time, but you will need parts. We only sell grills from manufacturers who have a time tested and proven track record of honoring their warranties and supplying parts for their grills when needed.

We invite you to come to one of stores so you can “lift the hood” and check out the grills. One thing we can guarantee is that you will learn more from our sales staff than you will at most other stores. We have seasoned (no pun intended) sales associates who love talking about all things BBQ!