

BBQ Grill Buying Guide

A step-by-step guide for finding
the right grill for your home

YALE
APPLIANCE





Photo courtesy of Urban Bonfire

You can now place any appliance outside and more like refrigeration, pizza oven, dishwashers, wine storage, trash chutes, cabinets, side burners, and more.

[Click this link](#) to learn how to plan the right space for you.

This article will teach you the plumbing and electric requirements, how to light and vent the space, and the 4 most common configurations along with a 45-minute video.

BBQ Grills

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WHAT'S NEW?

The latest product and features for BBQ grills.

*Hestan Grills and Outdoor Kitchens on display
at Yale Appliance in Boston, MA*





What's New?

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Traeger Flatrock Flat Top Grill

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The Traeger Flatrock Flat Top Grill takes grilling to the next level with its unmatched versatility. With a flat top surface, it offers endless possibilities beyond traditional grills.

Whether you're craving fluffy pancakes, sizzling bacon, or golden French toast for breakfast, or you want to explore delicate foods like succulent shrimp and charred vegetables, this flat top grill has got you covered.

Photo courtesy of Traeger

Weber Crafted Outdoor Kitchen Collection



Weber now has a new line of accessories to enhance your grilling experience on specific models of their Genesis line.

You can cook anything from searing steak and grilling chicken skewers to making pizza with Weber's new interchangeable accessories.

Weber Crafted Grillware:

- Flat top griddle
- Dual-sided sear grate
- Baking stone
- Roasting basket
- Rotisserie skewer
- Rotisserie crisping basket



What's New?

DCS Series 9 Grills



The DCS Series 9 gas grills have a wood and charcoal smoker tray to infuse your food with a different flavor.



What's New?

Kamado Joe



Kamado grills are sealed ceramic charcoal grills. With these grills, you have the freedom to employ various cooking methods, whether you prefer fast and fiery or slow and steady.

When it comes to temperature control and hassle-free clean-up, Kamado Joe takes the lead as the top choice.

What's New?

Kalamazoo Grill Head



Kalamazoo's new grill head is the first without their hybrid drawer. It's 360 pounds compared to 240 for most other brands. It's also two inches taller for better airflow and even cooking.

In this guide, you will learn about Kalamazoo's hybrid drawer further down.



DIY Outdoor Kitchens



Entertaining experience has never been easier with outdoor kitchens. Look at Urban Bonfire for simple weatherproof cabinets.

You can add almost anything like side burners, icemakers, access panels, garbage chutes, griddles, and dishwashers to your outside kitchen.



**How to Design an
Outdoor Kitchen**



BBQ GRILL TERMS

Understanding the industry jargon

Photo courtesy of Weber



Overall Make and Power



Construction: Must be stainless steel to survive in New England.

Porcelain vs. Stainless vs. Diamond Cut Grates: Stainless steel grates are better than porcelain because it doesn't chip. Diamond cut is a thicker stainless grate. It retains heat better for faster, more uniform grilling.

BTU: British Thermal Unit. A measure of gas heat output. Grills can be anywhere from 28,000 to 150,000 BTU.



The Best BBQ Grill
Tools and Accessories

Terms

Searing



Weber Sear Zone: Weber has an extra row of burners between the main elements elevating heat by 10,600.

Infrared Sear: Infrared is more direct and intense than regular gas. Regular gas diffuses heat. Infrared directs it onto what you're cooking.

Hestan and Lynx are variables so you cook fruit at lower temperatures and proteins at higher ones.



Rotisserie

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Weber's rotisserie holds up to 20 pounds. Hestan and Lynx can hold up to 50 pounds.

For rotisserie burners, Weber is 10,600, Lynx is 14,000, DCS is 14,000, and Hestan ranges from 12,000 to 18,000 BTUs.

Metal Composition



Lynx and Kalamazoo have the thickest metal at 14 gauge. Hestan is a combination. DCS is 18 gauge.

Burners: Most use a chromium alloy or rust-proof ceramic burners. Kalamazoo uses cast brass elements while the Lynx's burners are ceramic.

Marine-Grade Stainless Steel: Best if you live near the ocean. It is metal coated with taurine. Kalamazoo is the only company offering Marine-Grade at a premium. Marine Grade is not rust proof.



BEST PROFESSIONAL BBQ GAS GRILLS

Alfresco, Wolf, Lynx, DCS, Kalamazoo, Hestan, Weber, and Viking all offer grills in the super premium segment. We'll discuss each.

Lynx Outdoor Kitchen on display at Yale Appliance in Hanover, MA

Pro BBQ Grills

Viking



One of the original premium grills, boasts the hottest burners at 29,000 BTU each.

Viking has suffered a bit in quality. Their parent company bought Lynx in 2016.

Photo courtesy of Design by Dawn at the Lake Street Design Studio via Houzz



Pro BBQ Grills

Alfresco



Another solid and innovative grill line. The founder also started Lynx. Alfresco's specialty is their weather resistant "U-shaped" burner manufactured from steel, chromium and titanium which provides maximum amount of heat to the surface of the grill.

Like Kalamazoo, these grills have an air intake system that spreads heat more evenly. It's also designed to keep heat away from the control panel and wiring for less maintenance issues.



DCS, alongside Lynx, stands as one of the pioneers in the realm of premium grills. DCS offers two series: Series 9 and Series 7.

The Series 9 has two adjustable positions, ensuring better cooking and easier cleaning. Additionally, it features a smoker tray that infuses flavors into your food. The Series 7 presents a more affordable option for grill enthusiasts.

DCS is well-known for its ceramic rods positioned between the burners and the grates. This design not only eliminates unwanted flare-ups but also elevates the heat to 1100 degrees Fahrenheit. Another notable feature of a DCS grill is its exceptional searing capability, which doesn't require a dedicated sear burner.



Pro BBQ Grills

Wolf
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Wolf uses direct and radiant heat to grill and has superior double-wall construction.

Wolf is an original equipment manufacturer (OEM) from Twin Eagles of Wisconsin.

 [Wolf BBQ Grill Video](#)

Pro BBQ Grills

Hestan



Hestan Grills is a subsidiary of the giant commercial supplier, Meyer.

It's a trendy, colorful grill with some great features like:

- 50-pound rotisserie with the only variable infrared sear of 12-18,000 BTUs.
- Diamond Cut grates for absorbing heat.
- Variable infrared sear from 400-1000 degrees.
- 25,000 BTU Burners
- 12 Signature colors to match your style:



Photo courtesy of Hestan

Aspire by Hestan

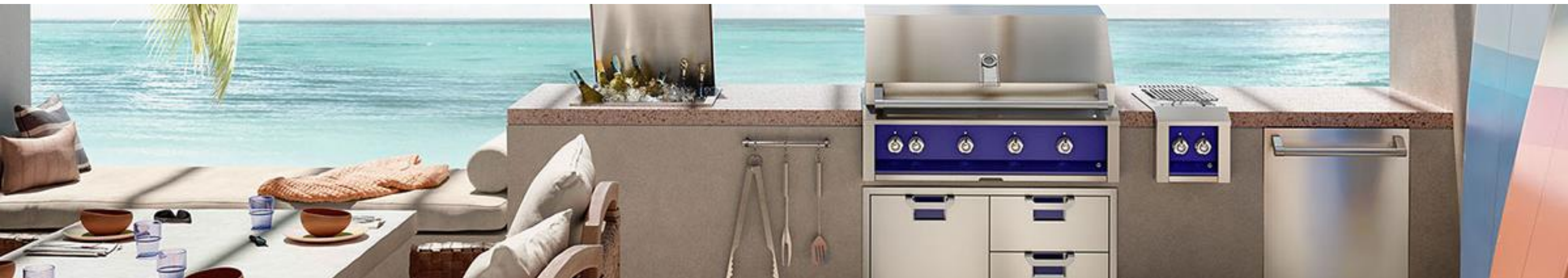


Photo courtesy of Hestan

The Aspire comes in nine signature colors and is less expensive than the regular Hestan grill. Below is a brief comparison of their major differences.

- 23,000 BTU burners in Aspire compared to 25,000 BTU in Hestan
- 14,000 BTU infrared rotisserie burner in Aspire instead of 12,000 to 18,000 BTU in Hestan
- Regular grates in Aspire vs. Diamond Cut grates in Hestan



Lynx

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Lynx is the most well-known premium grill. They were the first with variable infrared burners, cast iron burners, LED lighting, smart functionality, and the easy to open lid.

Lynx recently changed their burner from cast iron to a more weather-proof ceramic. They also changed the flames to be underneath so drippings will not clog. This unit is solid with 14-gauge metal.

The Sedona is the only Lynx grill made in China.

 [Lynx BBQ Grill Video](#)

Lynx All Trident Infrared Grills



Infrared is a direct intense high heat, whereas gas diffuses the heat more. The trident burner (pictured above) is best for quick searing and especially denser foods like meats.

However, it can burn more water-soluble foods like fruit and vegetables.

Lynx Sedona



The Lynx Sedona is a less expensive grill with 23,000 BTU burner per burner with a non-adjustable infrared burner.

Pro BBQ Grills

Kalamazoo



Without question, Kalamazoo is the best grill you can buy and the most high-end. It features a hybrid drawer so you can infuse your food with flavor and texture like wood and charcoal while using the speed of gas cooking.

You do not need an infrared burner with Kalamazoo because the charcoal will heat up to 1100 degrees. Kalamazoo has the best convection air system due to its deeper design, so food will taste better.

You can also buy Kalamazoo in marine-grade stainless steel for ocean-front homes.



**Kalamazoo Professional
BBQ Gas Grills**



Weber



Weber has dominated the medium-priced market by offering a reliable, durable grill at a competitive price.

They have three series: Spirit, Genesis II and Summit. We'll cover all three.

Weber Spirit



The Spirit is the most economical Weber grill and good for basic grilling. It is available in 4 models in black or stainless.

The main difference between the E-210 and E-310 Spirit models is moving from 2 to 3 burners for more BTU and a slightly bigger grilling area.

The Spirit S-330 adds dedicated sear and side burners.

- 2 burner, 360 sq. in. cooking surface, 26,500 BTU, porcelain enamel cast iron grates

Best BBQ Grills
Weber Spirit Series
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Spirit E-210

- 2 stainless steel burners
- 26,500 BTU
- 450 sq. in. cooking area

Spirit II E-210

- 2 stainless steel burners
- 26,500 BTU
- 450 sq. in. cooking area

Spirit E-310

- 3 stainless steel burners
- 32,000 BTU
- 529 sq. in. cooking area

Spirit II E-310

- 3 stainless steel burners
- 32,000 BTU
- 529 sq. in. cooking area

Best BBQ Grills

Weber Spirit Series

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- Spirit E-330**
- 3 stainless steel burners
 - 32,000 BTU
 - 529 sq. in. cooking area



- Spirit S-315**
- 3 stainless steel burners
 - 32,000 BTU
 - 424 sq. in. cooking area



- Spirit SP-335**
- 3 stainless steel burners
 - 32,000 BTU
 - 424 sq. in. cooking area

Best BBQ Grills

Weber Genesis

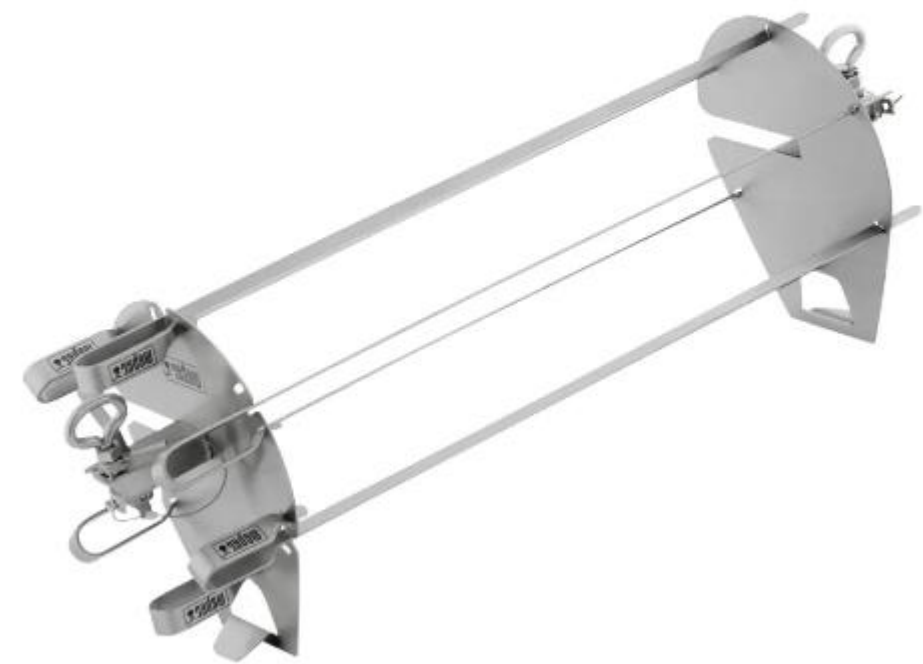
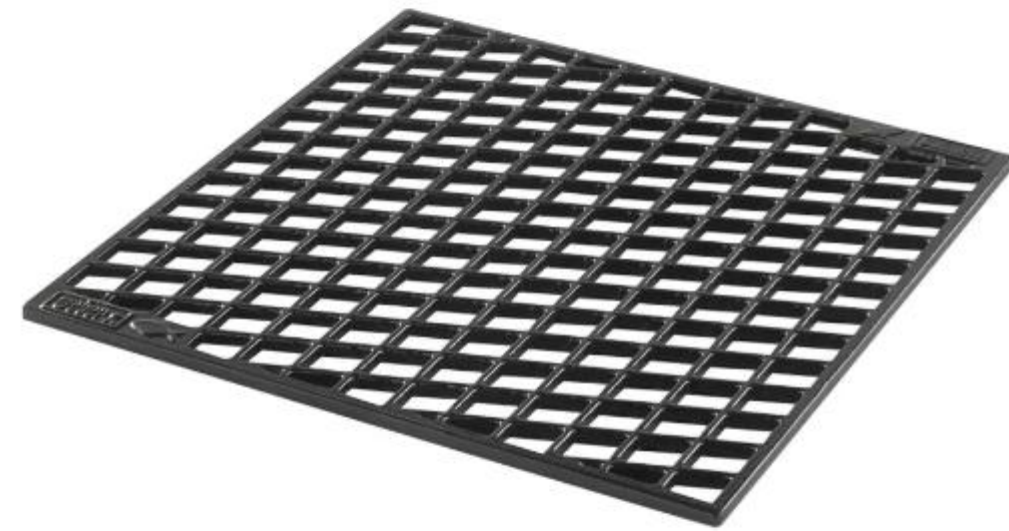
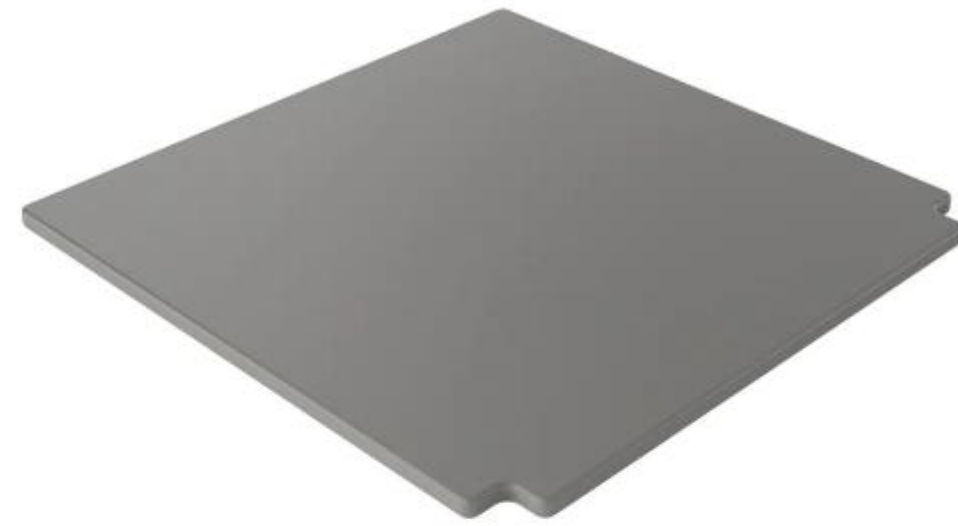


The Genesis will be Weber's most available line. It is also the most updated with their OGS system, also known as Weber's Crafted Outdoor Collection. The OGS system enhances your grilling experience by adding interchangeable accessories.

They also added a fuel indicator to know when to refill your gas, extra racking on the top, more storage, and a hotter sear at 13,000 BTU compared to last year's 9,000 BTU output.

Weber OGS System

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The Weber OGS system, also known as the Weber Crafted Outdoor Kitchen Collection, offers endless possibilities for the Weber Genesis grill.

With the addition of a baking stone for pizza, a crisping basket for French fries, a wok, and a griddle, your outdoor cooking experience is upgraded to a whole new level.

Best BBQ Grills

Weber Genesis Grills



SP-E-325

- 3 Burners
- Black or Ocean Blue
- 9-mm stainless grates
- Lid handle lights

SP-E-335

- 3 Burners
- Stainless
- 9-mm stainless grates
- Weber Crafted Kit Included
- Lid handle lights

Smart SX-335

- 3 Burners
- Stainless
- 7-mm stainless grates
- Weber Crafted Kit Included

PREM SL-435

- 4 Burners
- Stainless
- Stainless grates
- Weber Crafted Kit Included
- Lid handle lights

Weber Summit



The Summit is Weber's premium line for the experienced griller. The ignition system and Flavorizer bars are not the same as the updated Genesis II.

However, the Summit has a Sear Station for quick searing and a stainless-steel smoker box to infuse meats with smoky flavor.

Rotisserie is standard on the Summit along with a dedicated rear rotisserie burner. The Weber Summit's rotisserie will fold down into the side tray for easy storage and use.

Best BBQ Grills

Weber Summit



Summit E-470

- 4 stainless steel burners
- 48,800 BTU
- 580 sq. in. cooking area

Summit S-470

- 4 stainless steel burners
- 48,800 BTU
- 580 sq. in. cooking area

Summit E-670

- 6 stainless steel burners
- 60,000 BTU
- 769 sq. in. cooking area

Summit S-670

- 3 stainless steel burners
- 60,000 BTU
- 669 sq. in. cooking area

Features Table



Brand	Sizes	BTU Output	Rotisserie	Pro Sear
Weber Spirit	50", 52"	26.5K - 32K	No	Optional
Weber Genesis	59", 65"	39K - 48.8K	No	Included
Weber Summit	66", 74"	48.8K - 60K	Included	Included
Alfresco	30", 36", 42", 56"	55K - 82.5K	Included	Optional
DCS	30", 36", 48"	50K - 100K	Optional	Included
Wolf	30", 36", 42", 54"	64K - 114.5K	Included	Included
Lynx	27", 30", 36", 42", 54"	48K - 112K	Optional	Optional
Hestan	30", 36", 42"	46K - 148K	Optional	Optional
Kalamazoo	27", 38", 51"	73.3K - 179.8K	Included	Included



CHARCOAL GRILLS

Charcoal grills offer great flavor but may take a long time to heat

Photo Courtesy of Weber



Charcoal Grills



Charcoal grills infuse your meat with flavor but lack the control of gas. You'll love the flavor, but it will take time if you're entertaining.

There are plenty of smaller charcoal grills like the Weber Smokey Joe series. It's portable but has limited features.



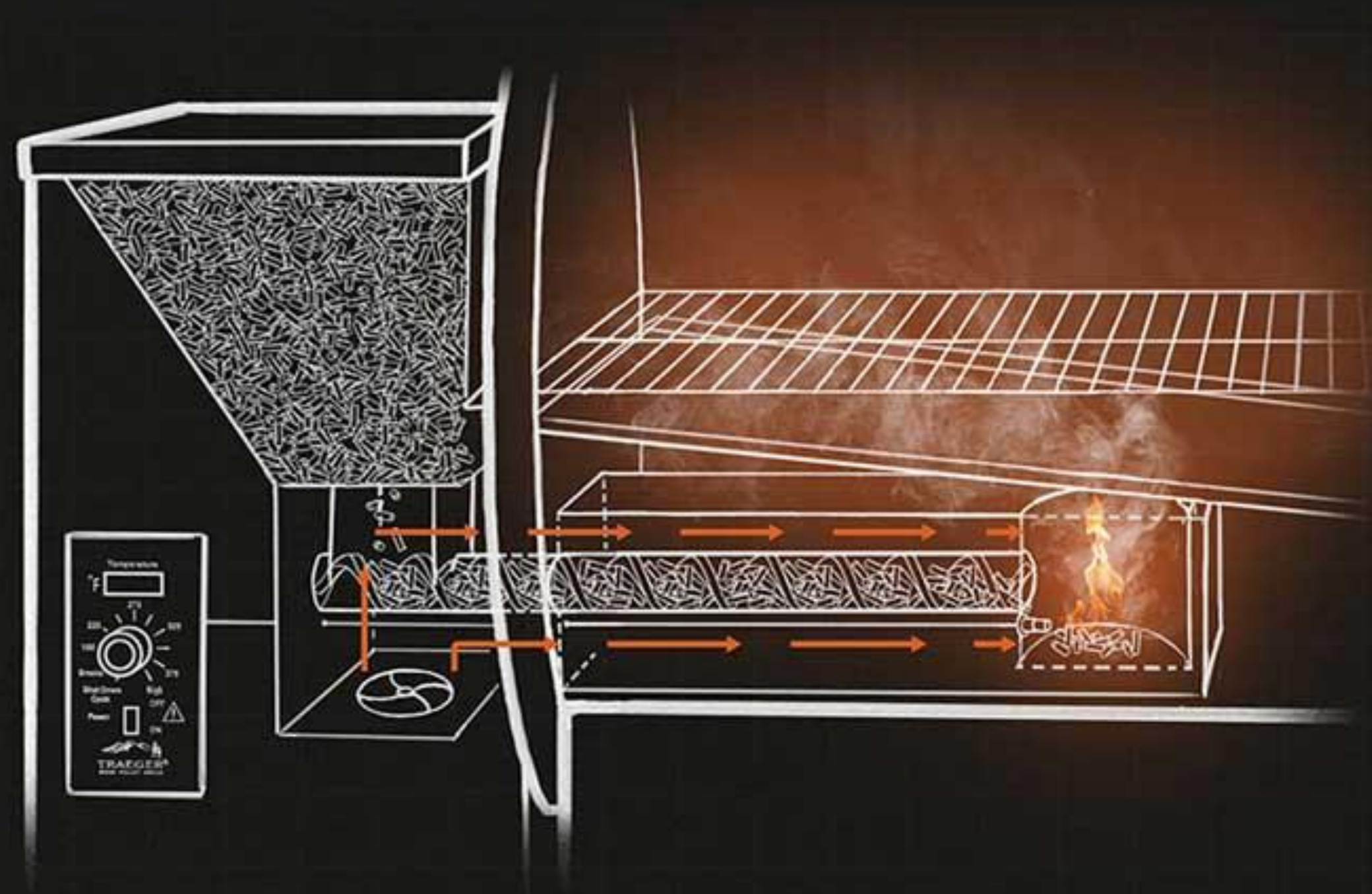
WOOD PELLET GRILLS

Gas grills are the most popular and offer great features

Photo courtesy of Traeger



Wood Pellet Grills



Wood pellet grills operate with electricity and use wood pellets as the fuel source. The auger is a screw-like device delivering the pellets to the burn pot. The burn pot mixes with air and fuel to create heat.

These grills are more like smokers using indirect heat to cook your food. They are simple to use with a preset temperature gauge like a stove and can also fit a massive amount of food without flaring up. The pellets allow you to infuse your food with a multitude of flavors from Mesquite, Applewood to Pecan.

The downside is a longer time to cook your food unlike the speedier gas.

Traeger



Traeger presents their premium Timberland series, featuring three-rack cooking starting at \$3,799, along with a convenient side induction burner for quick heating or simmering.

With the ability to incorporate a wide variety of pellet flavors, you can infuse your food with an endless range of tastes.

However, it's worth noting that wood pellet grills may not achieve the same high temperatures as gas-fired grills.

Traeger wood pellet grills are the perfect choice if you prefer the art of low and slow cooking.



CERAMIC GRILLS

Ceramic cookers offer great flexibility

Photo courtesy of Paradise Aquatics via Houzz



Ceramic Grills



According to legend, it is said that G.I. Joe introduced the first Kamado-style grills to the United States, originating from Japan. These unique ceramic grills offer allow you to cook a wide variety of dishes.

However, it's important to note that mastering the Kamado-style grill may require a learning curve as you navigate how to cook with it. Additionally, like charcoal grills, cleaning the ash is necessary to ensure the best performance.

The Kamado Joe vs. the Big Green Egg

Photo courtesy of the Big Green Egg

Design Your Own Outdoor Kitchen



Photo courtesy of Weber

You now have incredible options to customize your backyard space between grill options, pizza ovens, side burners, refrigerators, beer taps, sinks, and faucets.



**The Ultimate Guide
to Designing Your
Dream Outdoor
Kitchen**



HOW TO BUY

In this next section, you'll learn how to choose the right grill for your home.

Photo courtesy of Weber



How To Buy



You cannot buy a grill delivering speed, texture, and flavor. Each one has its strengths and drawbacks.

But first, do you need a grill?

Griddle: Griddles are more versatile than a grill. You can cook more food and more types of food on a griddle than on a grill. You can't sear well on a griddle.

Gas: Fast, easy to control, and easy to clean. Great for searing and simple to use. Gas doesn't add flavor or texture like the others but can cook faster by pushing a button.

Pro Gas: Pro gas is the fastest, with 2-3 times the output of a regular gas unit with better searing and rotisserie. The DCS 9 with the smoker tray can add some flavor but still is not as good as charcoal or pellet.



How To Buy



Hybrid: Kalamazoo is the best grill you can buy with the ability to add wood and/or charcoal with gas speed. However, it costs \$25,000.

Charcoal: Charcoal is fast, can reach the same high heat as a gas, and adds texture. It is not as easy or controllable as gas, plus you must add charcoal and dump the ash.

Kamado: Kamados can cook using any method, but there is a learning curve.

Pellet Smokers: Pellet smokers are great for flavor with thousands of choices. It's easy to control with the temperature built into the unit. Pellet grills and smokers generally are best for low and slow cooking and can reach low, precise temperatures. However, at a max temp of 500 degrees, a smoker cannot cook quickly, sear, or char your foods.

Photo courtesy of Kamado Joe

Frequently Asked Questions



1. What type of grill should I buy: gas, charcoal, griddle, or electric?

Each type has its pros and cons. Gas grills offer quick start-up, precise temperature control, and easy cleanup. Charcoal grills provide a smoky flavor and are more affordable but require longer heat-up times and more cleanup. Electric grills are a default if you can't place an open flame in your condo/apartment. Griddles are more versatile but do not sear or char as well as a grill.

2. How much cooking space do I need?

Consider how many people you typically cook for and the types of food you prepare. A small grill (300-400 square inches) may be suitable for 2-4 people, while a larger grill (500-700 square inches) can accommodate larger groups or more elaborate meals.

3. How much should I spend on a grill?

Determine your budget and desired features. Entry-level grills can be found for under \$300. However, they are not designed to last more than a few years. Premium models with advanced features can cost over \$1,000. Balance your priorities between quality, features, and affordability.

Frequently Asked Questions



4. What material is best for the grill grates?

Common materials include cast iron, stainless steel, and porcelain-coated cast iron or steel. Cast iron retains heat well and produces excellent grill marks but requires regular seasoning to prevent rust. Stainless steel is durable and rust-resistant but may not retain heat, except for Hestan's diamond-shaped heavy steel grates. Porcelain-coated grates offer non-stick properties and rust resistance but can chip or crack if mishandled.

5. What additional features should I look for?

It depends on what you want. Consider extras such as side burners, rotisserie attachments, warming racks, built-in thermometers, and storage space.

6. How do I ensure safety while using an outdoor grill?

Keep the grill at a safe distance from flammable materials, never leave it unattended, and have a fire extinguisher nearby. Regularly inspect and maintain your grill, checking for leaks or damaged components.

Frequently Asked Questions



7. What's the best way to clean and maintain my grill?

Clean the grates after each use with a grill brush, and occasionally deep-clean the entire grill to remove accumulated grease and debris. Cover your grill when not in use and store it in a dry, protected area to prolong its lifespan.

8. What are some important considerations when buying a BBQ grill?

Here are some essential pro tips to keep in mind before purchasing a grill:

- **Assembly and setup:** Don't do it yourself unless you are extremely handy. Compare delivery and assembly prices.
- **Mobility:** If you plan to move your grill around your outdoor space or take it to different locations, look for models with wheels or casters for easier transport. Some grills have foldable side shelves or collapsible legs for better portability and storage.
- **Local regulations:** Be aware of any local regulations or restrictions regarding outdoor grills, particularly for those living in apartments or condos. Some areas may have specific rules about using gas, charcoal, or electric grills. Boston does not allow propane in any multi families.

Buying Strategies

Wisdom of Crowds



Buy where you're comfortable

There are tons of stores and products, but a limited number of consumers. Check review sites like Yelp, CitySearch, Google and the Better Business Bureau before you purchase.

Remember, any store can sell an appliance; the biggest issues are shipping and service.



Exclusive Offer

Appliance Delivery Checklist



Our free checklist will help you avoid a delivery nightmare. At the end, you will know what to ask from your local, national, or box store appliance dealer.

Delivery is one of the biggest causes for your dissatisfaction. You need to be prepared.

In the Delivery Checklist you'll learn:

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- Which questions to ask to spot a quality delivery team
- The importance of online reviews to help your appliance search



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ABOUT US

Proud to be family owned and operated since 1923.

Photo courtesy of Sage Outdoor Designs via Houzz

Appliances
About Us



Yale has been based in Boston for over 90 years and operates three showrooms; in Boston, Framingham, and Hanover. We operate the largest independent service and repair department in New England with 60 people and 35 service technicians. Our sales staff has an average of 7 years experience, and our staff chef can help you learn to use your new appliances.

VISIT OUR STORES

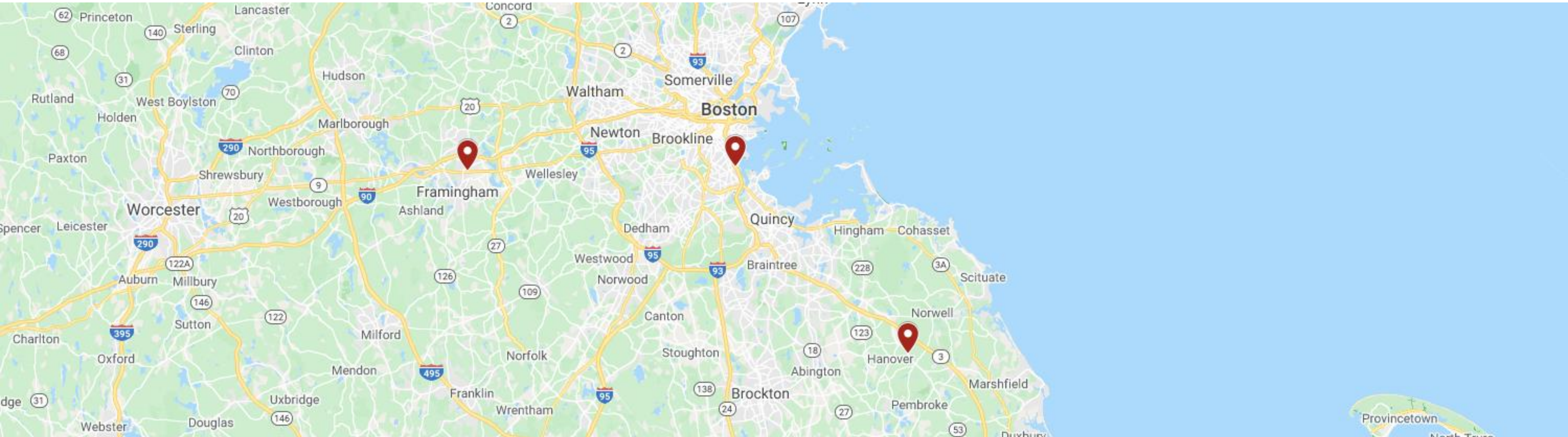
Now you can schedule a free, private showroom visit to go over the needs of your project. Choose a time that works for your schedule to visit our Boston, Framingham, or Hanover, MA showrooms.



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