BBQ GRILL BUYING GUIDE

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

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In New England we can only sell weather-tested grills. Grills are really about construction, BTU output and then features.

The outside has now become an extension of the inside. You can do anything outdoors from pizza ovens, trash chutes, dishwasher, ice and beer dispensers. The trend started in the South and has now reached New England.
New Products
The latest product introductions for 2018

Terms
Appliance industry terms and topics to consider in your search
Charcoal Grills
Charcoal grills offer great flavor but may take a long time to heat.

Ceramic Grills
Ceramic cookers offer great flexibility.

Gas Grills
Gas grills are the most popular and offer great features.

Wood Pellet Grills
Wood fire is an alternative to gas and charcoal.
NEW PRODUCTS

The latest product introductions for 2018

Photo credit: Clarke Appliance Showrooms via Houzz
Weber’s most popular grills have been completely changed with:

- New ignition system
- High performance burners
- Stainless Flavorizer bars
- New grease management system

We highlight the updated series and the differences between them further in this guide.
Meyer, the giant commercial company, has started to market a super premium grill to compete with Lynx and Kalamazoo.

Hestan has the best rotisserie and hottest infrared on the top of the grill for even cooking, or secondary cooking on the upper rack.
In 2015, Lynx started with the SmartGrill. You can tell the grill how you want your food by talking to it. It was also the first app-driven grill controlled by your phone. In 2016, Weber has launched their iGrill 3 series.

With this accessory, you can see the temperature and how much fuel you have left on your phone by downloading the Weber app.
This is cool. The LCD screen allows you to set precise temperature of over 1,000 sq. in. of cooking capacity. You can even check the status on your phone by downloading an app.
Wood pellet grills are more like smokers with the ability to infuse meats with flavor unlike traditional gas using indirect heat.

Traeger’s newest Timberline series is Wi-Fi enabled and allows you to set the temperature by an app on your phone.
The Lynx all sear grill is not new, but is an all infrared burner professional grill for faster cooking and searing. If you cook a lot of food quickly, this is a grill to consider.
TERMS

Appliance industry terms and topics to consider in your search

Photo credit: Lorraine G Vale via Houzz
Construction: Must be stainless steel to survive in New England.

Porcelain vs. Stainless Grates: Simply put, stainless is better. Porcelain will chip over time.

BTU: British Thermal Unit. A measure of gas heat output. Grills can be anywhere from 28,000 to 150,000 BTU.
Pro Sear: Fast heating element to quickly sear meats and vaporize fats. You want to sear at a high heat so juices don’t clog the burner ports. Lynx now offers a different sear with variable temperatures.

Rotisserie: Slowly turns over the cooking surface for juicier piece of meat. You want to look at the construction, weight-bearing and ease-of-removal when choosing a rotisserie.

Infrared Burner: Infrared is a more intense and focused heat than a gas burner.
Cooking Surface: Depending on grill size, can vary from 350-1,100 sq. inches of usable cooking area.

Smoker: A box to hold wood for a smoky flavor. A few brands have an actual element inside the box to infuse flavor.

Built-In / Freestanding: Most pro units are available in cooktop only, with the option to buy a cart.

Natural Gas / Liquid Propane: Grills come either way, but you have to specify when purchasing.
Charcoal grills offer great flavor but may take a long time to heat.
Charcoal and Wood infuse the meat with flavor but lack the speed 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. Their Summit Charcoal grill has a small gas tank to start the grill quickly.
CERAMIC GRILLS

Ceramic cookers offer great flexibility

Photo credit: New Eco Landscapes via Houzz
GI’s brought ceramics back from Japan after WWII. Ceramic cookers can cook anything well. However, there’s a learning curve to using these units. It’s not quite a grill and it’s not quite a stove, but they do work great.

Green Egg is the leader, but there are some less expensive knock offs like Kamado Joe.
Gas grills are the most popular and offer great features.

Photo credit: Terra Firma Design / Houzz
Weber, Broil King, Coyote and Napoleon all offer grills in the premium segment. These grills will last longer so you won’t have to replace them every few years.

Photo credit: Greenview Designs, LLC via Houzz
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.
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
- $399.99 and $449.99 (stainless)
- $649.99 high end model with side burners and sear station
Weber’s best selling line is completely changed with “GS4” package including:

- Infinity Ignition
- High Performance Burners
- Porcelain-enameded Flavorizer Bars
- Grease Management System
- Wi-Fi Compatibility

There are 2 sizes with 3 and 4 burners ranging from 26,000 to 60,000 BTU and between 494 and 998 sq. in. cooking areas.
Premium Grills

Weber Genesis II

Genesis II E-310
- 3 stainless steel burners
- 39,000 BTU
- 669 sq. in. cooking area
- $799

Genesis II SE-330
- 3 stainless steel burners
- 39,000 BTU
- 669 sq. in. cooking area
- $949

Genesis II E-330
- 3 stainless steel burners
- 39,000 BTU
- 669 sq. in. cooking area
- $949

Genesis II S-310
- 3 stainless steel burners
- 39,000 BTU
- 669 sq. in. cooking area
- $949

Genesis II S-335
- 3 stainless steel burners
- 39,000 BTU
- 669 sq. in. cooking area
- $999
**Genesis II E-410**
- 4 stainless steel burners
- 48,000 BTU
- 884 sq. in. cooking area
- $999

**Genesis II SE-410**
- 4 stainless steel burners
- 48,000 BTU
- 844 sq. in. cooking area
- $949

**Genesis II E-435**
- 4 stainless steel burners
- 48,000 BTU
- 844 sq. in. cooking area
- $1,149

**Genesis II SE-435**
- 4 stainless steel burners
- 48,000 BTU
- 844 sq. in. cooking area
- $1,249
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.
Alfresco, DCS, Lynx, DCS, Kalamazoo, Hestan and Viking all offer grills in the super premium segment. We’ll discuss each.
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.
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, along with Lynx, was one of the original super premium grills. Each burner can sear. However, DCS has not changed much since being acquired by Fisher & Paykel and more recently Haier of China.

Their 9 series has a gas powered smoker tray. It can smoke quickly with a full gas element underneath.

Photo credit: The Outdoor Kitchen Design Store via Houzz
Wolf uses direct and radiant heat to grill and has superior double-wall construction. Wolf is an OEM from Twin Eagles of Wisconsin.
Hestan is a subsidiary of Meyer, the largest cookware company in the world. After years of development, this is their first professional grill. It is perhaps the best looking, most well constructed grill. You can buy Hestan in a number of custom colors.

Features include:

- 50 in-lbs rotisserie
- 25,000 BTU burners can also be used as a sear as well
- Variable rotisserie/top burner from 12,000-18,000 BTU allows additional cooking on the top racks
- Lifetime warranty on the diamond cut grates
- Most powerful grill at up to 148,000 BTUs
One of the first premium grills, Lynx is best known for their weather resistant cast-brass burner, their easy-lift top (just one finger to open) as well as overall aesthetic and BTU output for the price.

Their new Pro-Sear 2 is the best searing unit on the market with the ability to sear from 275-1,000 degrees. Most other units sear only at higher temperatures. It’s also coated in a new material called Inovar so it’s not exposed to the elements.
Without question, Kalamazoo is the best grill manufactured. It features a hybrid drawer, so you can infuse your food with the flavor of wood and/or charcoal while using the speed of gas.

They also have the best convection air flow system so the food tastes better in a Kalamazoo.

You can also buy Kalamazoo in marine grade stainless for ocean front homes.
WOOD PELLET GRILLS

Gas grills are the most popular and offer great features.

Photo credit: Terra Firma Design / Houzz
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 flareup and heat. 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 actually cook your food unlike the speedier gas.
Traeger was the first wood pellet grill when Joe Traeger developed the patent. You have the most reasonable prices starting at $799 (shown left).

Their new Timberland series with three rack cooking starts at $1,799.

Wood Pellet is more of an outside range than a grill. It cannot reach the same temperature as a gas fired grill. If you like meals cooked “low and slow” or lower temperatures for a longer period, then Wood Pellet is a good choice.
<table>
<thead>
<tr>
<th>Brand</th>
<th>Sizes</th>
<th>BTU Output</th>
<th>Rotisserie</th>
<th>Pro Sear</th>
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<tr>
<td>Weber Spirit</td>
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<td>26.5K – 49.5K</td>
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<td>91K – 150K</td>
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How to choose the right grill

Photo credit: Barons via Houzz
How do you like to cook?

Kalamazoo will allow you to cook several ways with charcoal and wood, customize your grill, and offers built-in options, but there is an added cost.

If you are cooking occasionally, a simple Weber would be fine. For higher volume of cooking, the Genesis and Summit are worth a look.

The Pro grills allow you to cook and sear better with bigger burners and more specialized rotisseries and sear station.

If you have more time, but love to infuse different flavors, the wood pellet grills are worth considering. You should ask for a demonstration.

Photo credit: Kalamazoo Outdoor Gourmet via Houzz
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.
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:

- How to choose a dealer with a first class delivery experience
- Which questions to ask to spot a quality delivery team
- The importance of online reviews to help your appliance search
ABOUT US

Proud to be family owned and operated since 1923.

Photo credit: Sage Outdoor Designs via Houzz
About Us

The Yale Difference

Sales
Browse our two 15,000 sq. ft. Boston and Framingham showrooms guided by our sales staff with 269 years of combined experience.

Delivery
We bring the products right into your home, not just to the curb. Every delivery includes removal of the old, disconnected appliance.

Install
Our professional install team can hook up your new dishwasher or re-configure your cabinets to accept a new wall oven.

Service
25 service techs on the road every day backed by our Yale Warranty. Service is the largest department at Yale.

About Us

The Yale Difference
Yale has been based in Boston for over 90 years and operates two showrooms; in Boston and Framingham. 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 or Framingham, MA showrooms.
BBQ Grills

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