

BBQ Grill Buying Guide

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

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APPLIANCE

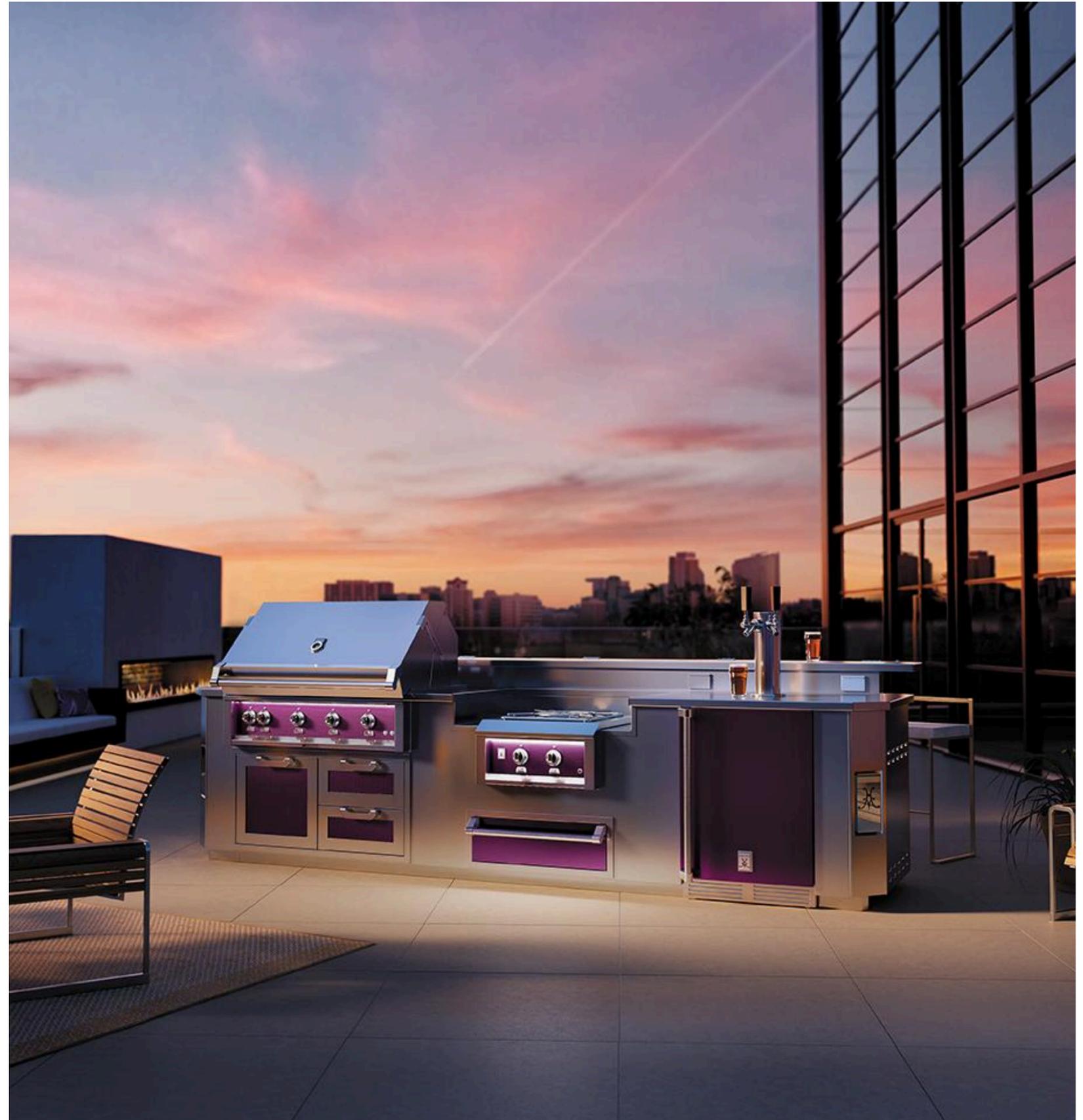


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Learn all about the top gas, charcoal, pellet, and hybrid grill brands.



About Us

Learn who we are and how we help you find the best appliances for your home.

Overview

Grills are just the start.

Now you can add side burners, refrigeration, pizza ovens—even dishwashers—outside.

In this guide, we'll show you the best grills, how to design your space, and what to know about ventilation, plumbing, and electrical.

If you're serious about outdoor cooking, don't wing it. Plan it right, and cook better.





What's New

The latest product and features for BBQ grills.



DCS Series 9 BBQ Grills

DCS made a few smart changes to their Series 9 grills. It's still an all-sear grill using ceramic rods, but now with better usability and a few design upgrades.

Here's what's different:

- The hood is taller, so you get more room when cooking
- Lights are built into the hood, which actually helps at night
- Ignition is now electric. Not battery-based
- Grates sit flat, so food like hot dogs won't roll around
- There's a full charcoal and wood box if you want to add smoke

It's not a total redesign, but it's a better version of what they already had, especially if you like the idea of an all-sear grill without going infrared.



Kalamazoo Grill

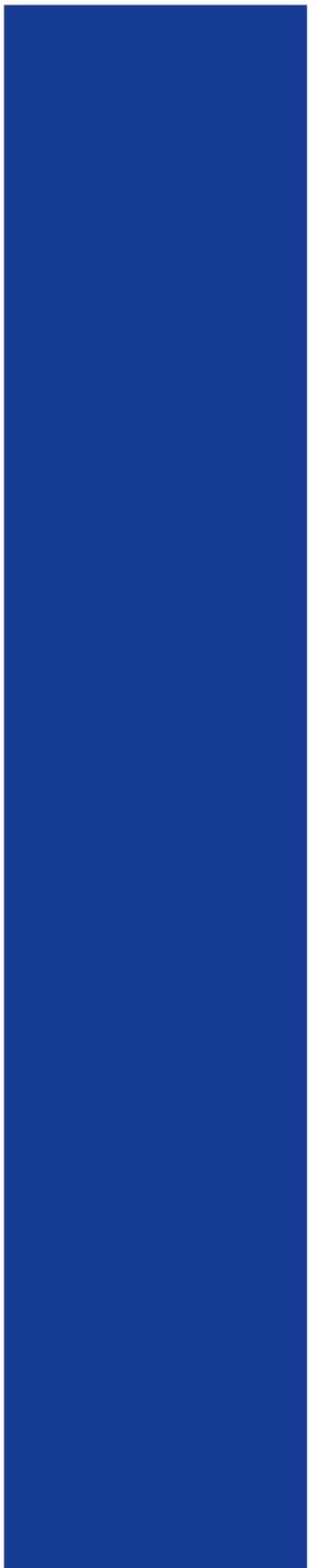
Head

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.



Flattop Grills & Outdoor Griddles

Flat tops are becoming more popular. You can cook foods that don't work well on a regular grill.

Think eggs, stir-fry, pancakes, and even burgers without losing them through the grates. You get more control, fewer flare-ups, and easier cleanup.

Why they're worth considering:

- Better for delicate foods
- Large surface for cooking more at once
- Built-in grease trays make cleanup easier

What's New:

Brands like Weber, Blackstone, and Traeger are all launching griddles with better heat control, smarter grease systems, and more storage. It's not just a trend. It's a better way to cook outside.



Weber Crafted Outdoor Kitchen Collection

Weber now has a new line of accessories to enhance your grilling experience on specific models of their Spirit, Genesis, and Summit lines.

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



DIY Outdoor Kitchens

Entertaining experience has never been easier with outdoor kitchens.

Look at Urban Bonfire or Challenger Designs for simple weatherproof cabinets.

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



**12 Steps to Designing
Your Outdoor Kitchen**



Challenger Designs Outdoor Islands

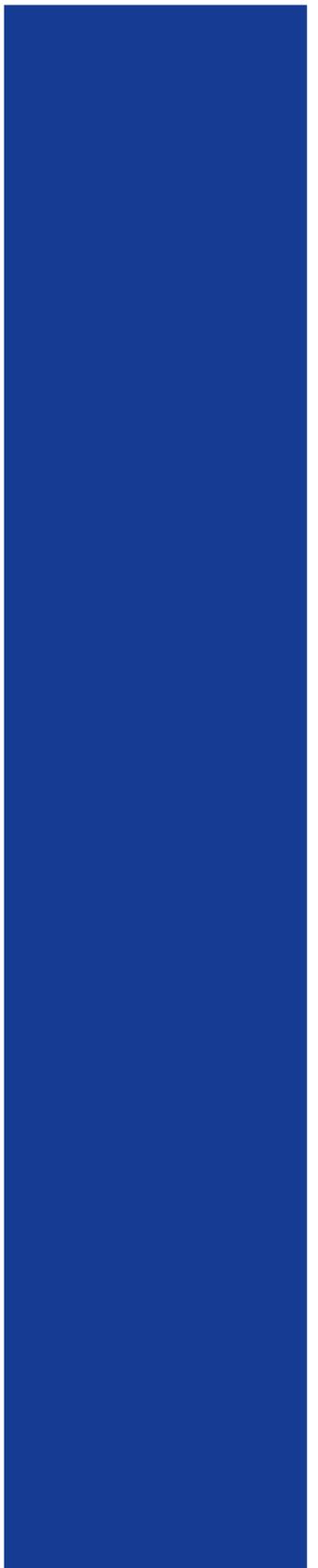
Most outdoor islands look good online. The problem is, they're not really built for the outdoors.

Challenger is. It's made of powder-coated aluminum, has sealed drawers, and comes fully assembled.

Here's what stands out:

- Aluminum countertops that are weatherproof and easy to clean
- Finished side panels so it can stand on its own
- Available in Anthracite, White, and Grey
- Self-leveling legs for easier placement

It's solid, weatherproof, and doesn't require a contractor.





BBQ Grill Terms

Understanding the industry jargon
and terms you should know



Grill Construction, Grates & BTUs

Construction: Stick with stainless steel. It won't rust and holds up best in New England weather.

Grates:

- *Stainless steel* is better than porcelain—it won't chip or crack.
- *Diamond-cut stainless* is thicker and holds heat longer, giving you faster, more even grilling.

BTU (British Thermal Unit): Measures heat output. Most grills range from 28,000 to 150,000 BTUs.



Metal Composition

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

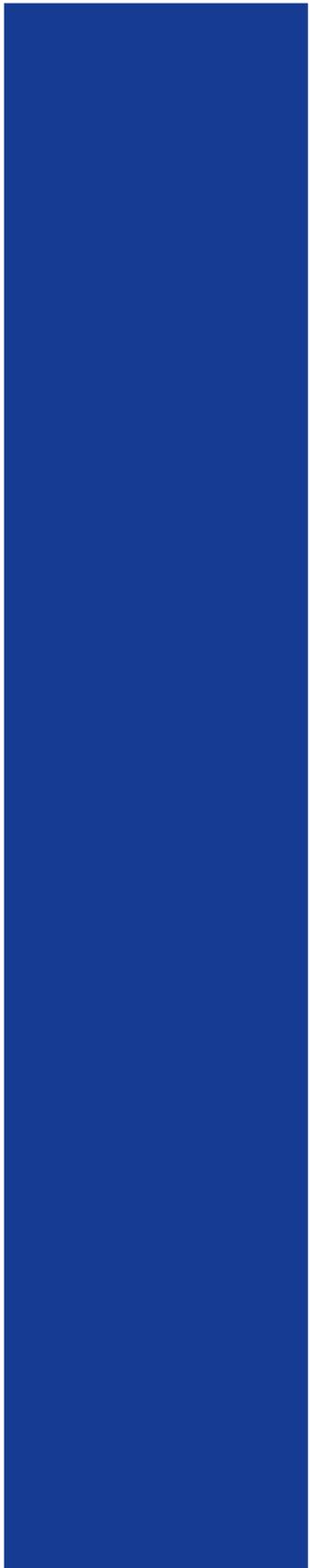
Burners: Most use a chromium alloy or rust-proof ceramic burners.

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 and Blaze are the only brands offering marine-grade BBQ grills.

Keep in mind, marine grade is not rust proof.



Searing

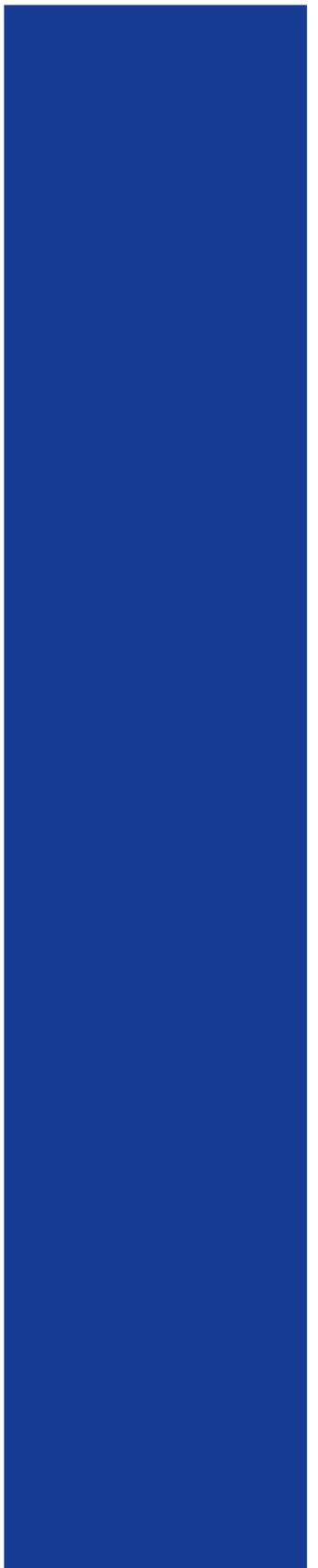
Infrared Sear: Infrared is more direct and intense than regular gas. Regular gas diffuses heat. Infrared directs it onto what you're cooking.

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

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



Infrared vs. Traditional
BBQ Grill Burners



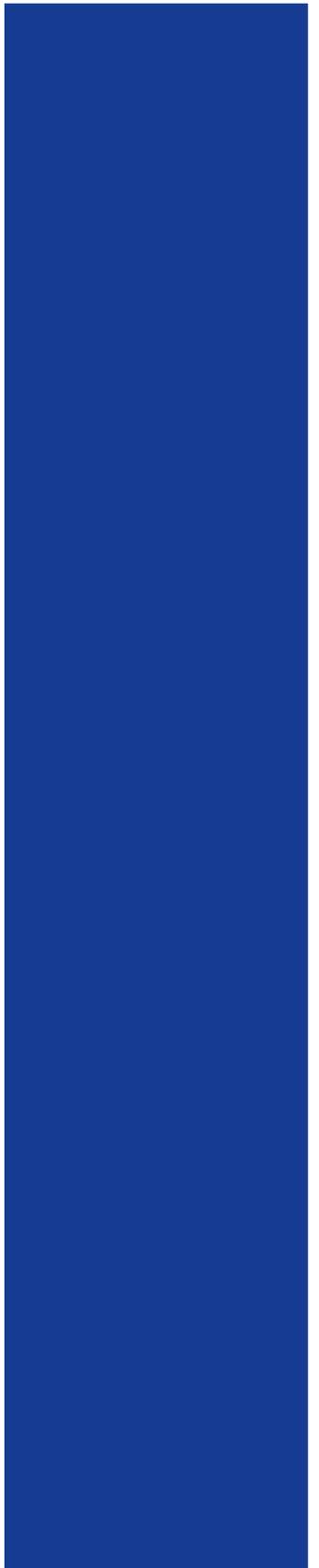
Rotisserie

A rotisserie burner lets you slow-roast meats over an open flame, perfect for juicy chicken, prime rib, or even a whole turkey.

It spins the food evenly for consistent heat and flavor.

Popular Brands with Rotisserie Options:

- Napoleon
- Blaze
- Lynx
- Hestan
- DCS
- Kalamazoo





Best BBQ Grills

Learn all about the top gas, charcoal, pellet, and hybrid grill brands.



Alfresco

Founded by one of the original creators of Lynx, Alfresco grills are designed for high heat, even cooking, and long-term reliability.

What to Know:

- **Burners:** U-shaped burners made from stainless steel, chromium, and titanium for maximum heat output.
- **Heat Distribution:** Air intake system spreads heat evenly across the surface.
- **Durability:** Designed to keep heat away from the control panel and wiring, reducing maintenance issues.
- **Build Quality:** Heavy, weather-resistant construction built for serious outdoor use.

Alfresco is best for buyers who want pro-level power without stepping up to custom grills like Kalamazoo.



Blaze

Blaze grills offer a more affordable way to get marine-grade durability without jumping to a \$10,000+ custom grill.

Built from 316L stainless steel and backed by a lifetime warranty, Blaze is a strong option if you live near the coast and need a grill that can handle salty, humid air.

What to Know:

- Construction: 316L marine-grade stainless steel with a double-lined hood.
- Burners: 4 burners with 56,000 BTUs total; heat zone separators included.
- Cooking Area: 715 sq. in., plus a warming rack.
- Ignition: Push-and-turn flame thrower ignition with backup flash tube.
- Design Features: Heavy-duty flame tamers, built-in thermometer, spring-assisted hood.
- Fuel Options: Natural gas or propane (conversion kit included).



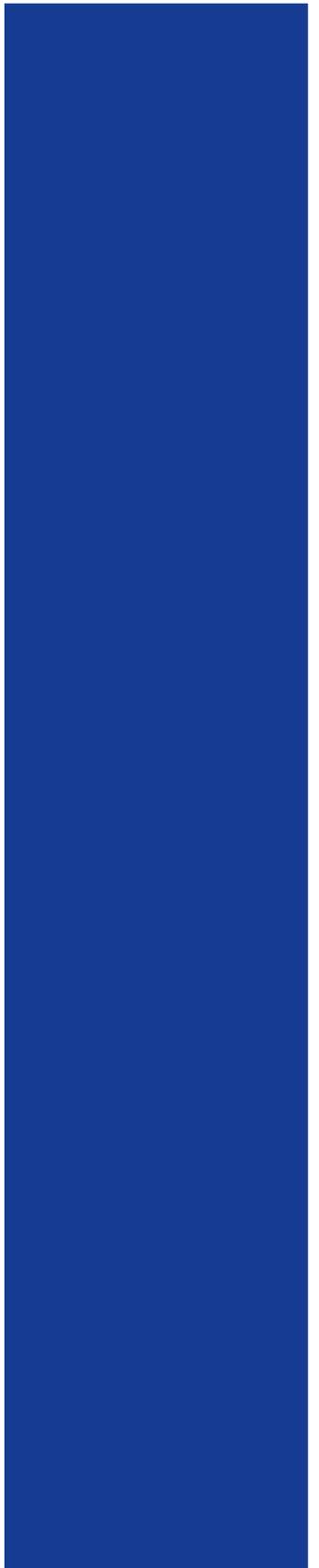
DCS

DCS grills use ceramic rods to deliver consistent heat up to 1,100 degrees.

It's a different approach than infrared, offering high heat that's easier to control and less likely to burn your food.

What to know:

- All-sear design using ceramic rods, not infrared
- Sizes: 30, 36, and 48 inches, built-in or freestanding
- Series 9 adds taller hood, spring-assisted lid, and interior lights
- Optional accessories: rotisserie, charcoal tray, side burner, griddle
- Same grease management system across Series 7 and 9
- Built from heavy-duty materials, no color options



Hestan

Hestan grills offer serious heat, solid construction, and real customization—something you won't find with most premium brands.

With thick grates, even heat, and optional color finishes, they're built for both looks and performance.

What to Know:

- Sizes: 30", 36", and 42" models; built-in or freestanding.
- Burners: Trellis burners (321 stainless) with variable infrared rotisserie (12,000–18,000 BTUs).
- Grates: Diamond-cut stainless grates for heat retention and strong sear marks.
- Heat Control: Reversible briquettes for even cooking and fewer flare-ups.
- Design: Spring-assisted hood, 12 color finishes, optional side burners and rotisserie kits.



Aspire by Hestan

Aspire is Hestan's lower-priced line.

It still offers decent performance and comes in nine color options, but it's scaled back in a few key areas.

Here's how it compares:

- 23,000 BTU tubular burners in Aspire vs. 25,000 BTU Trellis burners in the regular Hestan
- 14,000 BTU rotisserie burner in Aspire (not variable) vs. 12,000–18,000 BTU variable burner in Hestan
- Standard stainless grates in Aspire vs. thicker DiamondCut grates in Hestan

Aspire is a good option if you want the look and feel of a Hestan but don't need all the higher-end features.



**Hestan Aspire Vs. Weber
Summit BBQ Grills**



Lynx

Lynx is the most well-known grill.

You can choose all gas, all infrared, or a combination. Sizes range from 30 to 54 inches, built-in or freestanding.

What to know:

- Trident infrared burner: 300 to 1,000 degrees for fast, even searing
- Ceramic burners are weather-resistant and long-lasting
- Burner ports face down to prevent clogs
- Radiant briquettes distribute heat and reduce flare-ups
- Slide-out grease tray for easier cleanup
- Available with rotisserie and multiple burner combinations

The best setup is a mix of infrared and gas. You get the high heat when you need it and better control when you don't.



Lynx Sedona

Sedona is Lynx's lower-cost grill line.

It looks similar to the main Lynx lineup but uses different materials and is made overseas.

What to know:

- Made in China
- Uses 201-grade stainless steel (lower than 304 or 321)
- Fewer configuration options
- No Trident infrared burner
- Still available in 30 and 36-inch sizes
- Good for basic grilling, not for high-performance searing

Sedona costs less, but you're giving up some of the quality and performance Lynx is known for.

It's a decent option if you want the Lynx name without the price, but it's not built to the same standard.



Kalamazoo

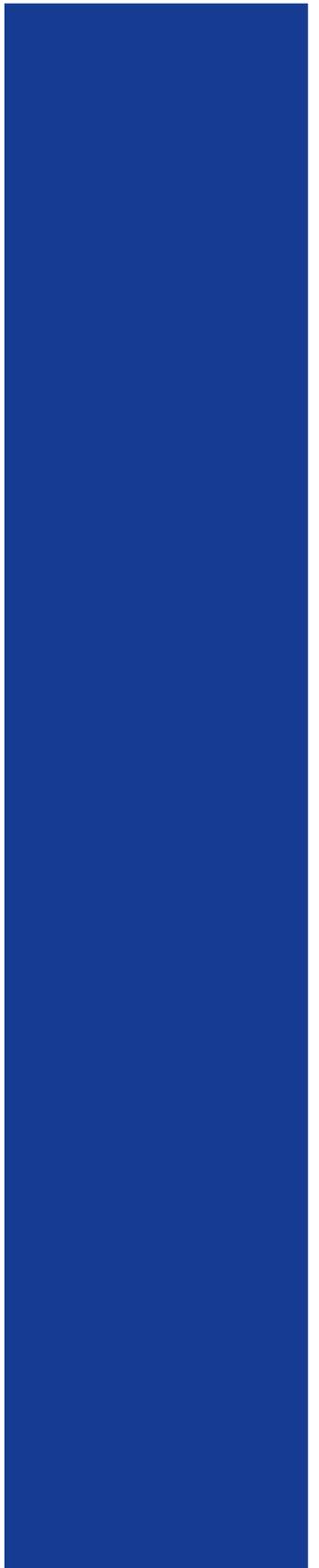
Kalamazoo gives you the speed of gas with the flavor of wood and charcoal.

Every grill is built by hand, made to order, and designed to last, even in coastal environments.

What to know:

- Hybrid fire drawer for gas, wood, or charcoal
- Reaches 1,200°F without infrared
- Deep firebox improves airflow and cooking performance
- 25,000 BTU cast brass burners with rear-facing ports
- Marine-grade stainless available for oceanfront homes
- Custom grates and easy ash cleanup

Kalamazoo is also the most expensive grill you can buy, starting around \$20,000.



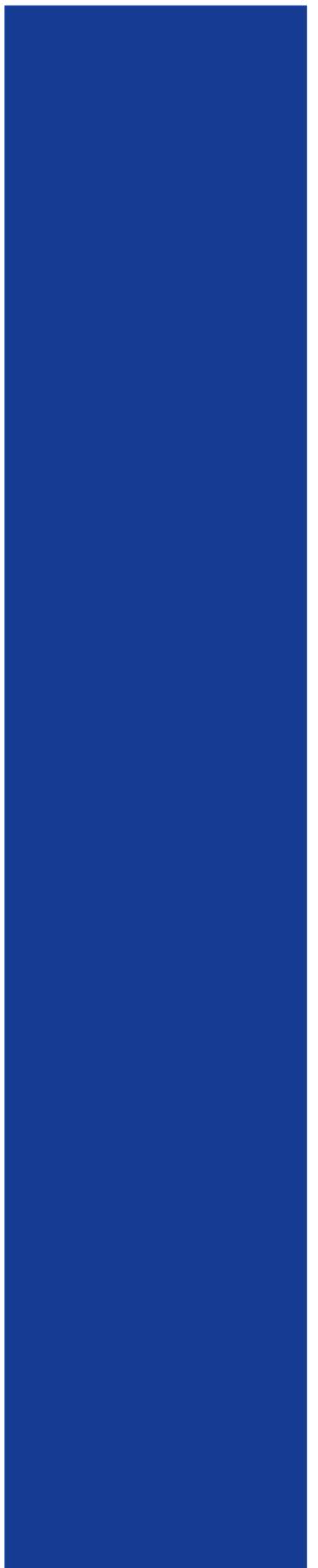
Napolean

Napoleon grills deliver real performance at a lower price than most pro brands.

While the build isn't as heavy-duty as a DCS or Hestan, you still get dual infrared burners, high BTU output, and a lifetime warranty—features you won't find on most grills under \$2,000.

What to Know:

- **Infrared Power:** Many models include rear and side infrared burners for true high-heat searing.
- **Burner Output:** Higher total BTUs than comparable Weber models at each size.
- **Construction:** Stainless steel with powder-coated options depending on the model.
- **Grates:** Signature wave-shaped stainless steel grates for better heat and fewer flare-ups.
- **Extras:** Rotisserie kits, drip vaporization plates, LED-lit control knobs, and lifetime warranties on many models.

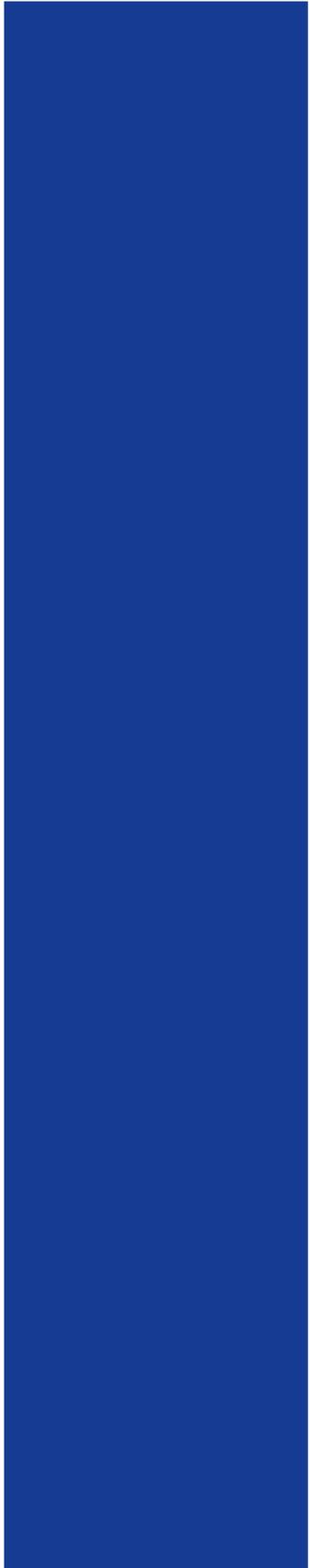


Viking

One of the original premium brands, Viking offers a range of outdoor grills, including built-in and freestanding models.

- **Key Features Across Series:**

- **Construction:** Heavy-duty 304 stainless steel with welded seams.
- **Burners:** High BTU outputs of 25,000 and 14,000 BTU for efficient cooking.
- **Rotisserie:** Dual-position systems with powerful motors.
- **Heat Distribution:** Ceramic briquettes for even heat.



Weber

Weber grills offer the best value between \$500 and \$2,000.

They're reliable, hold heat well, and last longer than most grills in this range.

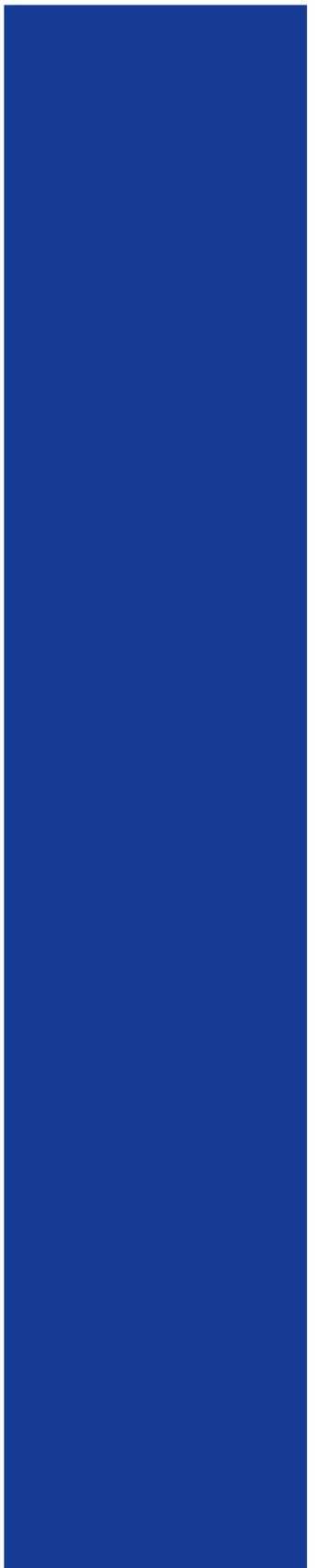
The hard part is choosing one. With multiple series and model names, it's easy to get overwhelmed.

Spirit is the entry-level line, Genesis adds better burners and features, and Summit is the largest with the most upgrades.

In the next few slides, we'll break down what each series offers so you can find the right fit without overspending.



**What Is the Difference
Between the Weber Grills?**



Weber Traveler

If you want a portable grill that's easy to move and still cooks well, Weber's Traveler Stealth series is a top pick.

It's built for tailgates, road trips, or small patios—without the high price tag.

What to Know:

- Cooking Area: 320 sq. in., holds up to 15 burgers.
- Burner: Single 13,000 BTU burner.
- Design: Folding scissor cart with automatic lid lock and one-handed setup.
- Portability: Folds down to 40" wide; easy to transport with two wheels.
- Finishes: Black, stainless, red, and ocean blue.

Note: The Traveler uses porcelain-coated grates instead of stainless steel, and it only has one burner.



Weber Griddle

The Weber's Slate 36" griddle is better built than most griddles in its class and comes pre-seasoned and ready to use.

What to Know:

- Cooking Area: 756 sq. in.; fits up to 30 burgers.
- Burners: Four burners with 48,000 BTUs total.
- Surface: Rust-resistant, pre-seasoned carbon steel.
- Heat Performance: Even edge-to-edge heat; reaches over 500°F.
- Design: Wind-resistant burner design; freestanding setup.

Note: The Slate doesn't have zone dividers, so heat can transfer across the surface. It's also priced higher than some competitors like Blackstone.



**Should You Buy an
Outdoor Griddle?**

Weber Spirit

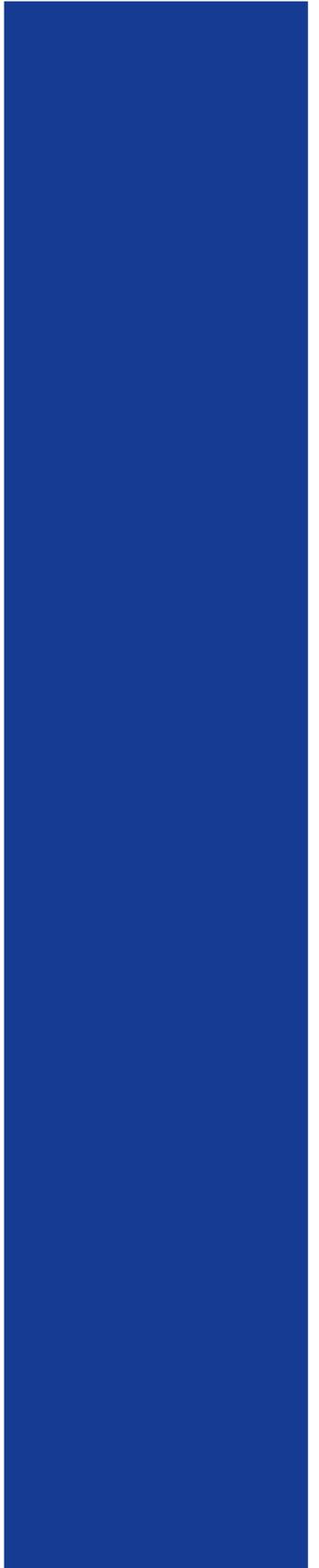
The Spirit Series is Weber's entry-level gas grill. It's a solid choice for smaller families or anyone new to grilling.

You'll get the basics, plus some smart features and accessory options that make it more versatile than it looks.

What to know:

- Available in 2 or 3 burner models, with optional sear zones for 40% more heat
- Snap-jet ignition system for easy startup
- Flavorizer bars add smokiness by vaporizing drippings
- Weber Crafted accessories available (griddles, sear grates, baking stones, and more)
- New Stealth Edition available in all-black design

The Spirit Series isn't flashy, but it's reliable, easy to use, and built better than most grills in this price range.



Weber Genesis

Genesis is Weber's best all-around grill. You get solid heat, more space, and real upgrades without jumping to pro pricing.

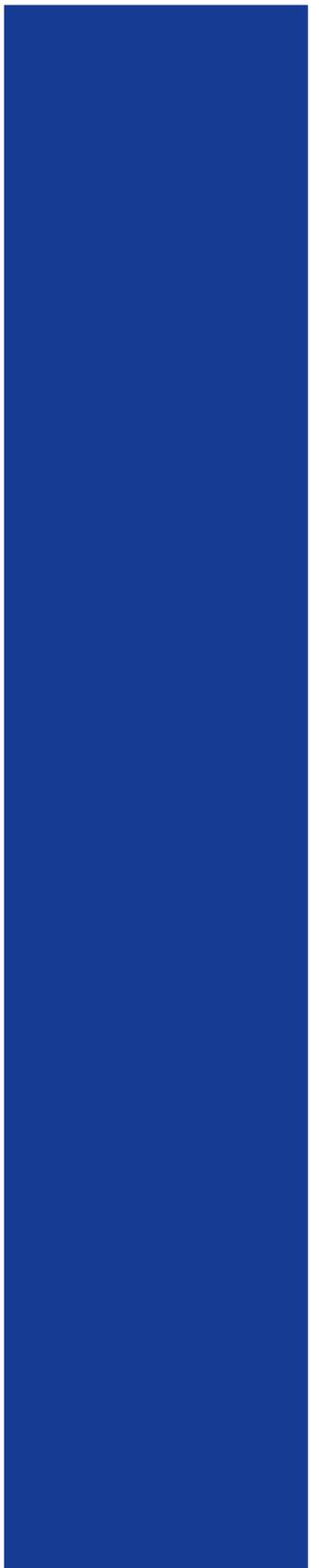
What to know:

- 3- or 4-burner models with up to 64,000 BTUs
- 13,000 BTU sear zone (not infrared)
- Side burner, tank monitor, and larger prep tables
- OGS accessory system adds griddles, pizza stones, and more
- Smart grill options with Bluetooth probes
- Night Vision and light-up knobs on select models
- Also available in the Stealth all-black finish

Genesis isn't cheap anymore, but it's still one of the most complete grills under \$2,000.



Weber Genesis BBQ
Grills Review



Weber Summit

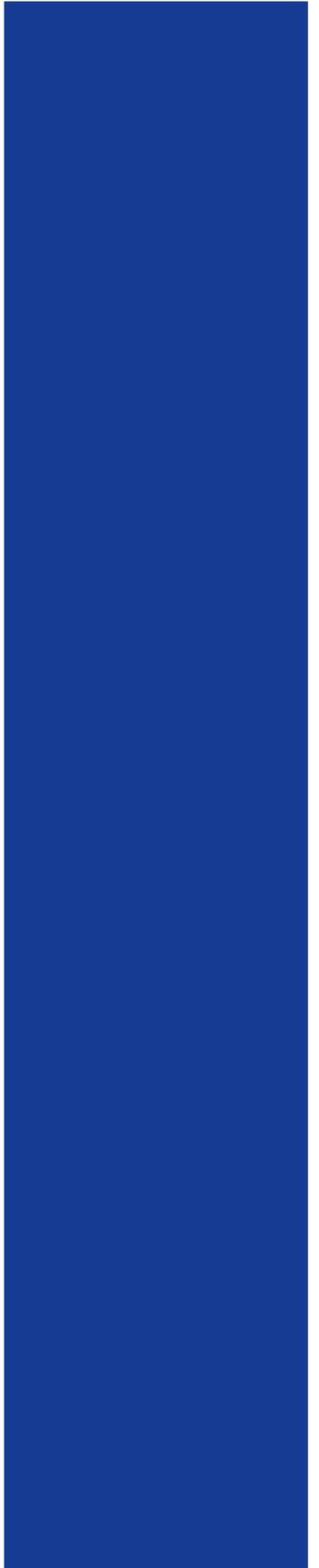
The Summit is Weber's first grill to add a true infrared burner.

It hits higher temps for better searing and finishing, with more cooking space and better control across the board.

Key upgrades:

- Five 13,000 BTU burners and a 16,000 BTU infrared top burner
- 681 square inches of cooking space
- Built-in rotisserie with rear infrared burner
- Smoker box for wood chips and slow cooking
- OGS accessory compatibility for griddles, pizza stones, and baskets
- Available in freestanding, built-in, and touchscreen smart models

It costs more starting at \$3,899, but it closes the gap between a good backyard grill and a full outdoor kitchen setup.

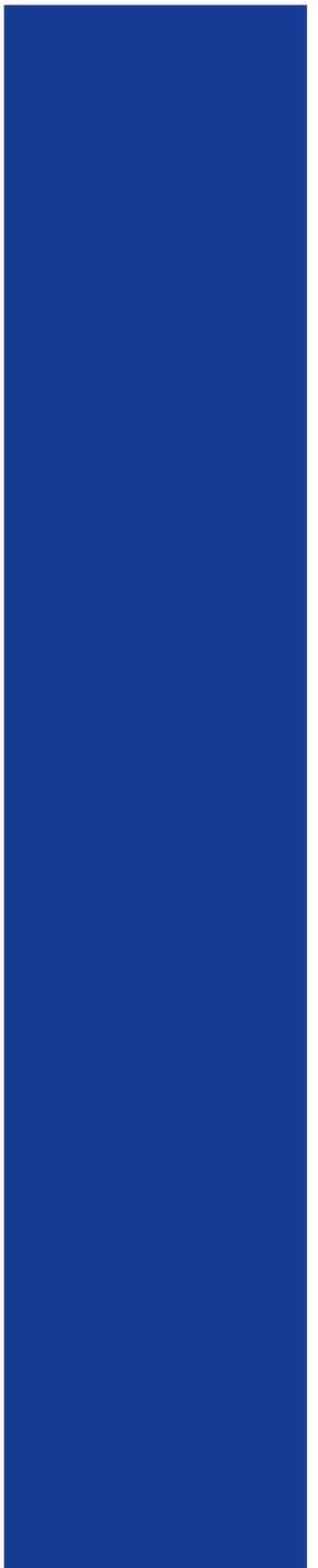


Wolf

Wolf grills are built for serious outdoor cooking. They combine high heat with precise control, all wrapped in heavy-duty stainless steel.

What to Know:

- **Heat Control:** Direct burners and ceramic briquettes for even heat. Infrared sear zone reaches up to 25,500 BTUs.
- **Build Quality:** Double-wall 304 stainless steel with heli-arc welded seams for lasting durability.
- **Rotisserie:** Two-position rotisserie with a 14,000–16,000 BTU infrared burner.
- **Lighting:** LED-lit signature red control knobs and halogen grill lights.
- **Sizes:** 30", 36", 42", and 54" models; built-in or freestanding.
- **Extras:** Electric hot surface ignition, warming racks, and removable drip trays.





Charcoal Grills

What to expect from charcoal grilling and why Kamado Joe and Weber are the top brands to consider.



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.



**Charcoal vs. Gas vs.
Pellet Grills**



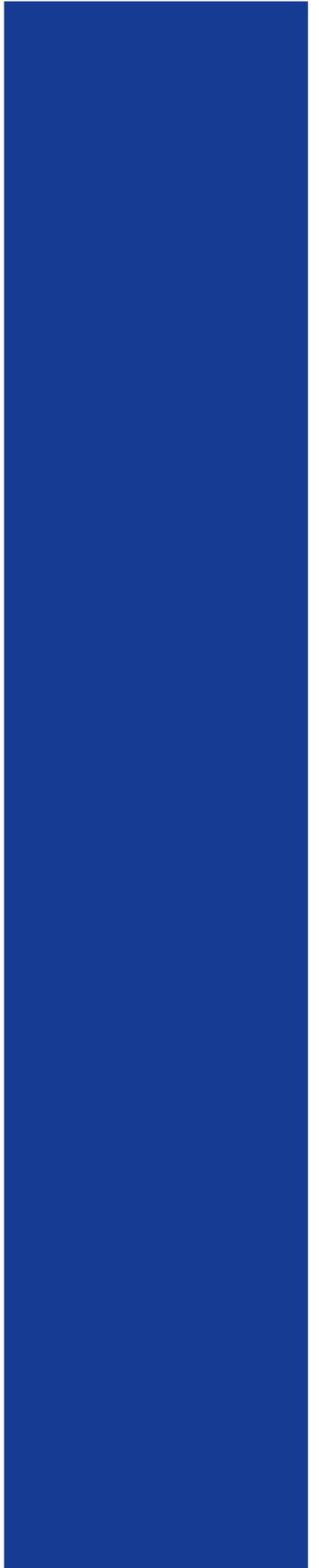
Ceramic Grills

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.



Kamado Joe

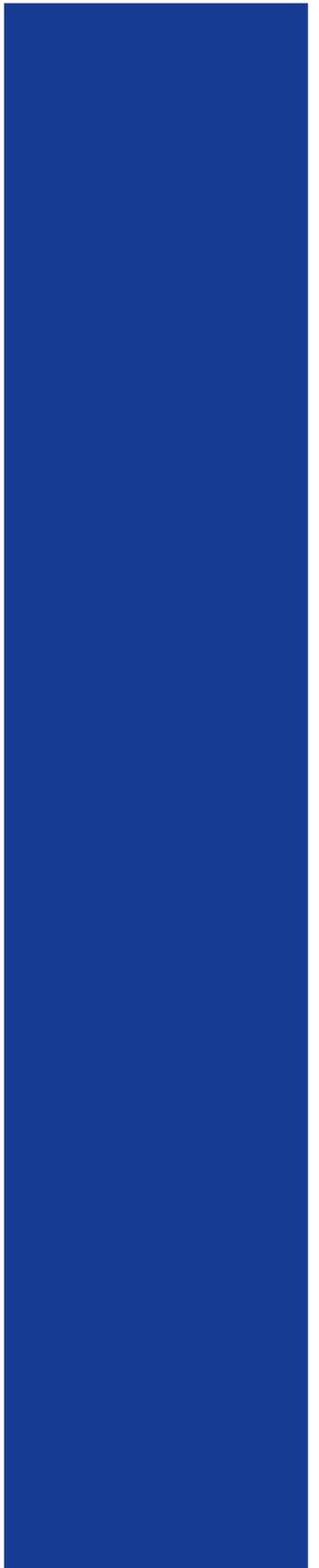
Kamado grills are sealed ceramic charcoal grills.

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.



**The Kamado Joe vs. the
Big Green Egg**





Pellet Grills

What wood pellet grills are, how they work, and why Traeger is the top brand to consider.

TIMBERLINE 1300



Wood Pellet Grills

Wood pellet grills operate with electricity and use wood pellets as the fuel source.

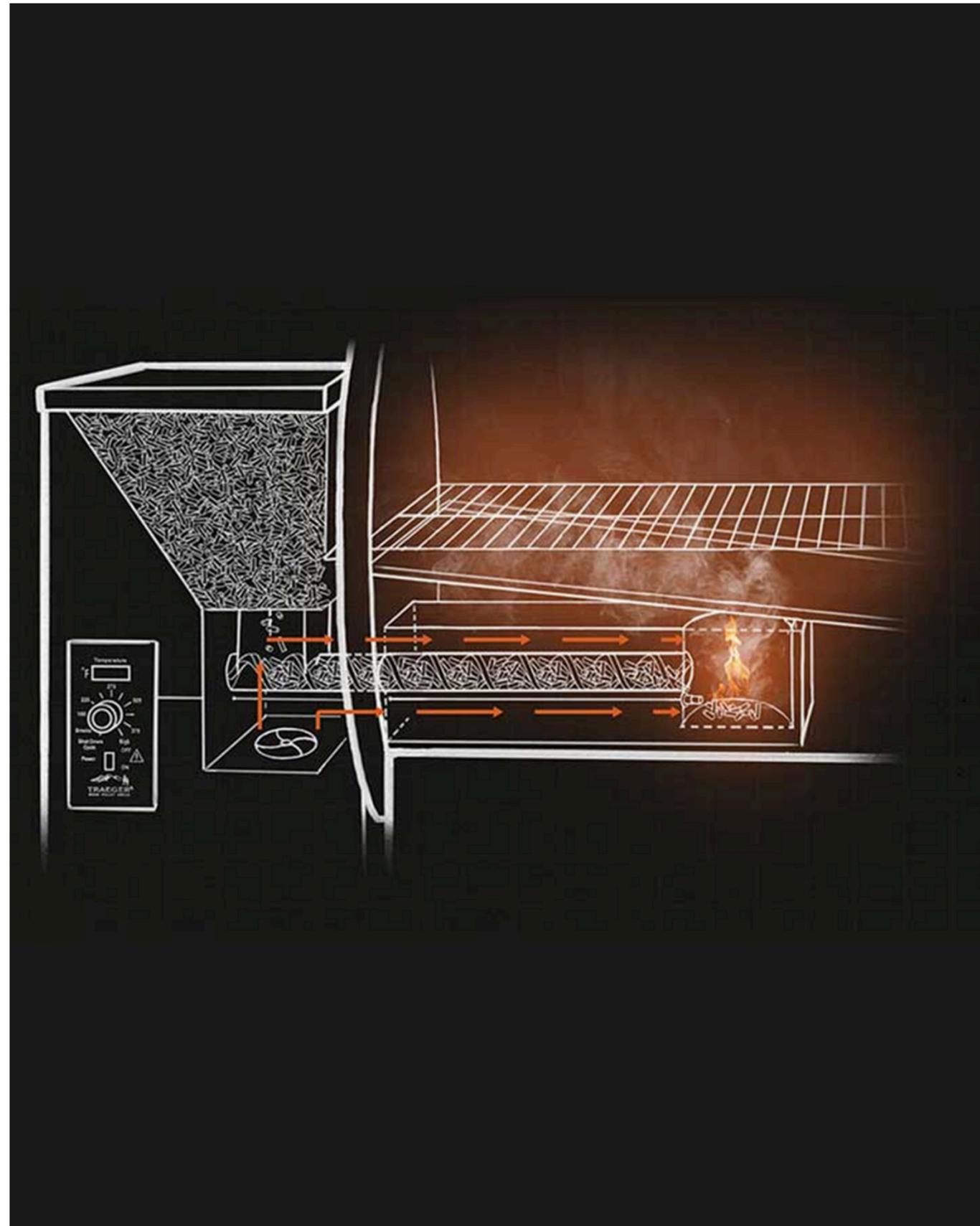
The auger is a screw-like device delivering the pellets to the burn pot. The burn pot mixes with air and fuel to create heat.

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's Timberline Series offers three-rack cooking, a side induction burner, and premium build quality starting around \$3,799.

Designed for serious wood pellet grilling, it's all about infusing flavor with a variety of pellet options.

What to Know:

- Cooking Setup: Three racks for large-capacity smoking and grilling.
- Burner: Side induction burner for fast heating and simmering.
- Flavor Control: Works with multiple pellet types for custom flavor profiles.
- Heat Range: Ideal for low and slow; doesn't reach gas-grill searing temperatures.

Note: Traeger grills excel at smoking and roasting but aren't made for high-heat searing like gas grills.





How to Buy

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



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.

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. But it costs \$20,000+.

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 and slow cooking with thousands of choices.

However, at a max temp of 500 degrees, a smoker cannot cook quickly, sear, or char your foods.





FAQs

The most commonly asked questions
about BBQ grills.



GENESIS



FAQ's

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.



FAQ's

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.



FAQ's

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.



FAQ's

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.

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.



FAQ's

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. Boston does not allow propane in any multi families.



How to Protect Yourself

You may think appliances will be an easy purchase.

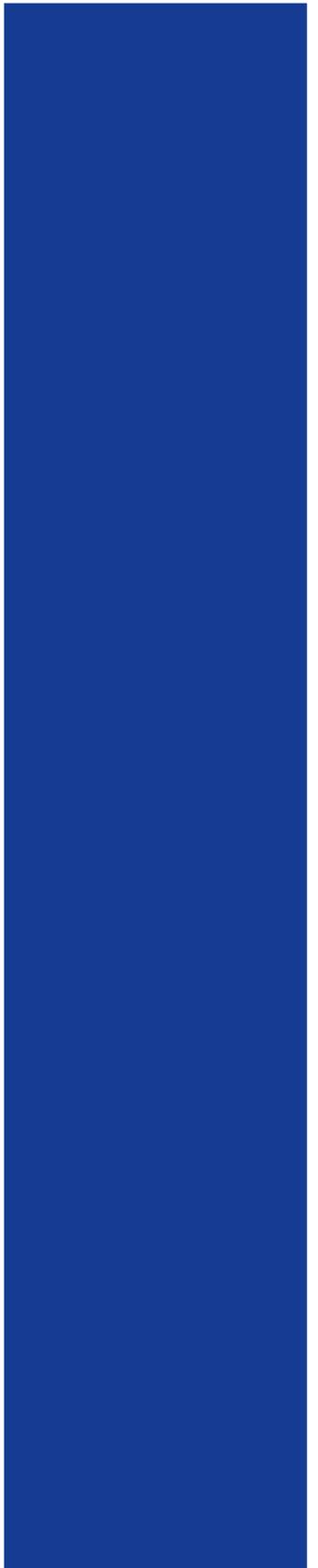
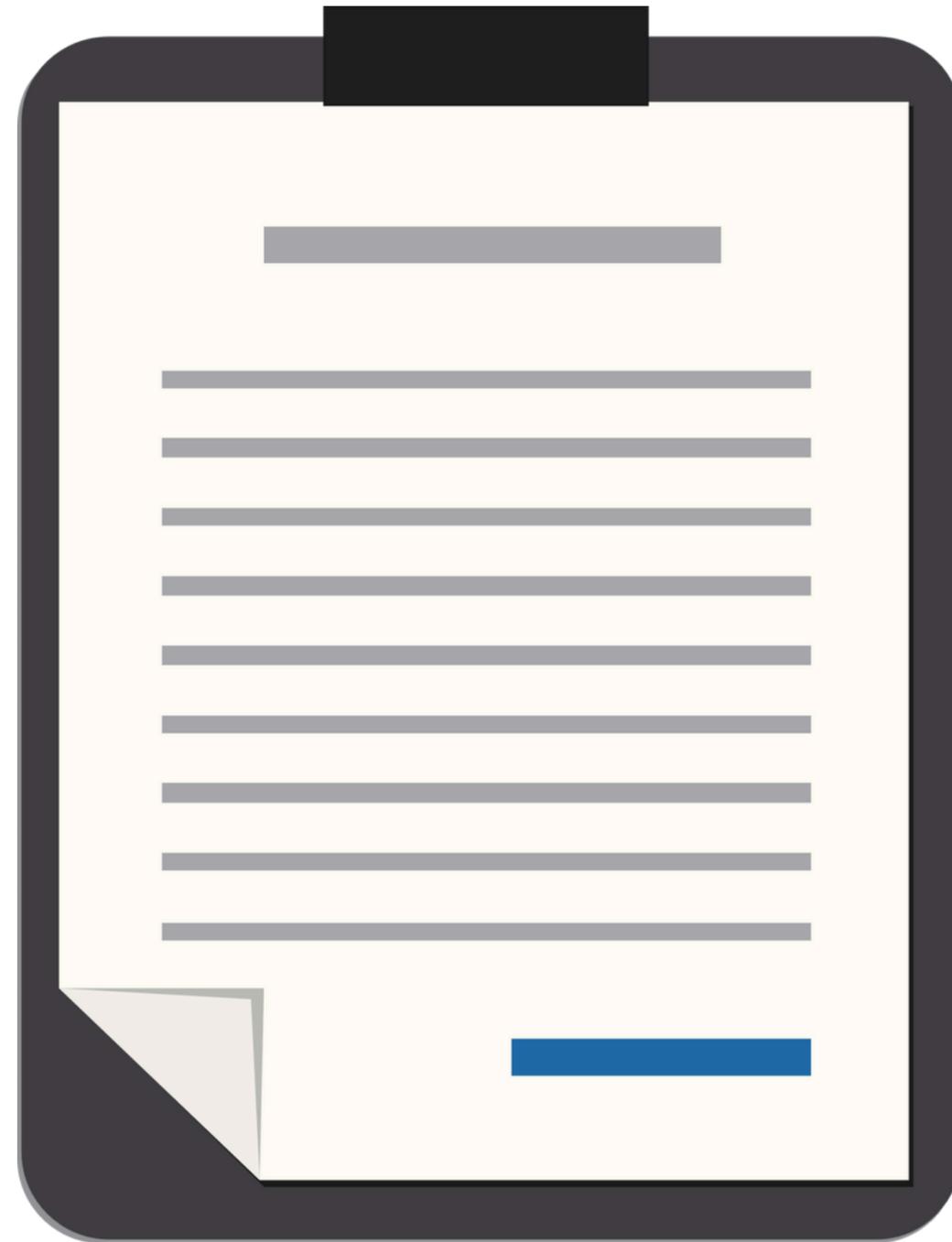
Unfortunately, with delivery, installation, damage, and the increasing amount of service, it can be a stressful ordeal.

Read the articles below to protect yourself and make the best buying decisions.

Remember, you have the most leverage before you buy anything.



**Why Doesn't Every
Brand Offer Service**



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.



Appliance Delivery Checklist

Our free checklist will help you avoid a delivery nightmare by teaching you what to ask your appliance dealer.

Delivery issues are a major cause of dissatisfaction. Be prepared.

In the Delivery Checklist, you'll learn:

- How to choose a dealer with top-notch delivery
- Questions to identify a quality delivery team
- The importance of online reviews for your appliance search



Get the Free Appliance Delivery Checklist

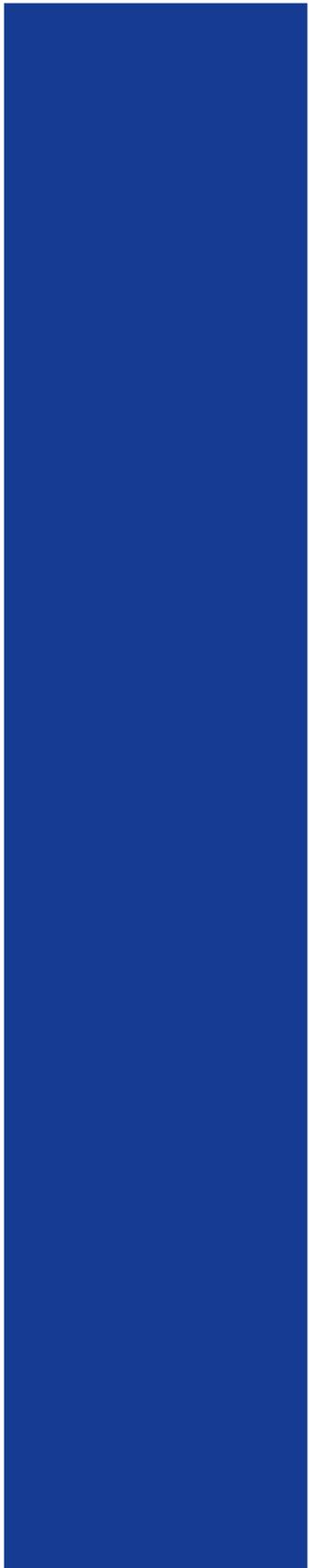
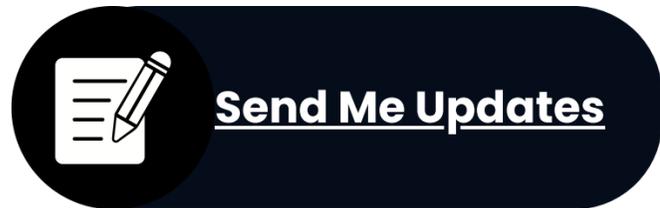


Want to Learn More?

Want more tips, tricks, reliability statistics, and information about kitchen appliances sent directly to your inbox? Sign up below.

We do not sell your email to anyone for any reason – ever.

We don't spam or promote. Over 100,000 people have found value in Yale Appliance emails.



Yale Appliance Webinars

Want to know how to start your outdoor kitchen?

How about learning from others' mistakes or about grills you shouldn't buy?

Check out a [Yale Webinar](#) for deep dives on appliances, design, mistakes, and more.

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About Us

Yale Appliance has been serving the Boston area for over 100 years and operates six showrooms: in Boston, Framingham, Hanover, Hyannis, Nantucket, and Norton.

We have the largest independent service and repair department in New England, staffed with over 40 people.

Our sales team has an average of 10 years of experience, and our staff chef offers cooking demonstrations to help you make the most of your new appliances

Visit Our Stores

Schedule a showroom visit to meet with our team and discuss your appliance project.

Choose a time that works for your schedule.



**Schedule a showroom
appointment**



Contact Us

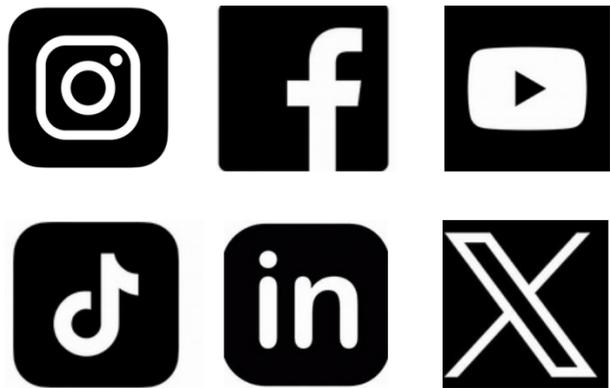
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Hyannis

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Nantucket

5 Bayberry Ct