

CHOSING A GAS BARBECUE

Life is full of choices and decisions, the more choices we have often the harder it is to make a decision. we understand that so here is our handy guide to assist you in choosing the right Gasmate BBQ!

Burners:

BBQ's come with varying amounts of burners, generally between 2-6. The more burners the more cooking surface you will have. So it's easier to cater for big parties and families on a 6 burner BBQ than a 2 burner!

More Burners means more gas consumption. So if economy is a high priority for you then choose a BBQ with a lower number of burners.

Finally more burners means a bigger BBQ! Think about the space you have available on your patio or deck, this will help you to choose the right size BBQ for your outdoor space.

Materials:

BBQ's can be made from a bewildering variety of differing materials from stainless steel to wood. Making a selection boils down to: style, price, and use.

Stainless Steel BBQ's resist rust and provide durable maintenance free good looks for many years - they also cost the most.

Powder coated steel provides a rust resistant finish which is tough and costs less that the equivalent stainless steel model. Care is needed however to avoid scratches and dents.

Wood provides classic looks, and endures, if well maintained and carefully stored.

Hoods:

Once upon a time all BBQ's were flat, no longer!

The addition of a hood to the BBQ adds an extra dimension to BBQ cookery and enables roasts and all sorts of recipes to be tried out, even baking! Another advantage of a hood is it allows food to be kept warm. Most hoods are equipped with a temperature gauge allowing you to bake or roast at the optimum temperature.

A flat BBQ still provides great BBQ food of course but without the additional cost of a hood.

Add on Features:

Additional features can assist with your outdoor culinary endeavours.

Side burners are handy for boiling or perhaps a stir fry or making popcorn for big and little kids. A cover over the side burner allows you to use it as a regular shelf when it's not in use.

A cabinet in the trolley provides a handy store for your BBQ tools and perhaps BBQ cover.

Rotisseries provide the opportunity for deliciously cooked food when combined with a hooded BBQ. Look out for battery or mains powered models.

A good cover will protect your BBQ investment from inclement weather keeping it in good shape for many years of cooking.