



Gas Barbecue Buying Guide

The 5 Step Inspection Summary for buying a gas barbecue*

1. The wiggle test – grab the barbecue by the sides and shakes it a few times. A well-built barbecue should feel solid and sturdy.

Look for a barbecue with a welded cart. Welds are stronger than screws. Look for a barbecue made of high-grade steel, baked on porcelain-enamel and heavy-gauge stainless steel.

2. Check under the lid – First, you'll see the cooking grates. Pick them up and inspect them – quality materials will last longer.

Avoid nickel, or chrome-plated steel because they can rust. Look for individually welded porcelain-enamelled steel, stainless steel, or porcelain-enamelled cast-iron cooking grates.

3. Take out the grates – Below, you should find a system of v-shaped inverted metal bars to deflect and vaporize food drippings.

Avoid lava rock or ceramic briquette systems. Look for stainless steel or porcelain-enamelled v-shaped bars that completely protect the burners, without holes or cut-outs.

4. Take out the steel bars or briquettes – look at the burner system which should consist of two or more burners running the length of the cooking box.

Avoid barbecues with one burner shaped like an H, a U, or a circle. Look for only high-grade stainless steel burners with infinite control settings. Avoid the limitations of knobs pre-set with only three settings.

5. Review the warranty – think about who made your barbecue. Do you know the name on the lid? Will they support you down the road?

Look for a generous and uncomplicated warranty from a reputable company.



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