

What Makes A Great Barbecue?

Heatworks' years of experience in selling barbecues confirms that our customers most required features include:

- ✓ Functional design
- ✓ Solid construction
- ✓ Stylish looks
- ✓ High reliability
- ✓ And the WOW factor Great Taste!

Your ideal barbecue should offer a host of standard features designed to make outdoor entertaining a pleasure. There are lots of cheap and poor quality imitations on the market, so look for these important features when comparing brands.

- ✓ A proven, reliable ignition system that does not need batteries
- ✓ Rust free cooking surfaces that are easy to use and easy to clean
- ✓ Solid, commercial quality construction in a choice of materials like stainless steel or porcelain enamel
- ✓ A modular design for total flexibility
- ✓ High heat output for instant searing and demanding cooking requirements
- ✓ A vaporising grid system for reduced flare-ups
- ✓ A comprehensive warranty backed by a reputable Australian barbecue company

It's a Lifestyle Choice

The right BBQ to meet your family's or location's cooking needs is really your first decision.

- Are you convinced there's nothing like the taste & smell of food grilled over hot coals?
- Do you take a certain pride in your ability to get the fire started and keep it properly tended while you cook?
- Do you need that hands-on, primal experience?
- Do you want a perfect fire at the push of a button?
- Do you appreciate the precision temperature adjustments gas bbq's can provide?
- Would you rather avoid the whole charcoal set-up and the post-cookout ashes?

**Whether you are in the charcoal or gas BBQ category, you're in luck!
Taste tests indicate there's no significant flavor difference either way.**

The choice is strictly personal. Consider how you plan to use your BBQ.

- Will you BBQ every night or just on special occasions?
- Will that change over time?
- Is the upfront purchase cost an issue?
- Is the ongoing running cost an issue?

While gas bbq's are initially more expensive upfront, they generally cost less to operate in the long run. However, both Gas and Charcoal BBQs are great choices - you just need to pick the one that's right for you!

What makes a great Aussie BBQ?

Besides price, what separates an ordinary Gas BBQ from a **Great** Gas BBQ?
Here are a few tips to turn you into a savvy Barbecue shopper.

First come burners to create heat

Above them you'll find some type of system to disperse the heat from the burners (Flavorizer bars, ceramic briquettes, lava rock, etc.). Above those lie the cooking plates and grills. Let's look under the hood to get a better sense of what you should be looking for.

The Cooking System

Better bbq's generally have two or more separate burners (not just control knobs) which allow greater control of heat. Most lower-priced bbq's have only one burner shaped like an H or a bar, some with one control, some with two controls. Bbq's with one burner don't allow you to control heat as well as bbq's with multiple burners and may result in hot and cold spots on the cooking surface.

When cooking on a gas BBQ

Juices from the food drip down and accumulate near the heat source until they reach a flash point and burn off. The best systems quickly flash the drippings, eliminating flare-ups and creating flavour full smoke.

Most manufacturers rely on lava rock or ceramic briquettes to distribute the heat from the burners to the cooking surface. Drippings from the food tend to pool in these systems causing undue flare-ups. The best grills use a steel bar system (pioneered by Weber) that funnels the grease away from the burner flames, greatly reducing flare-ups.

Solid Barbecue Construction

A good, well-built bbq will feel solid and sturdy; a poorly made bbq will wobble. If a BBQ isn't solid on the sales floor, chances are it will fall apart rather quickly on the patio or deck. Choose a BBQ made of high grade steel. Also opt for a baked-on, porcelain-enamel finish or a good quality stainless steel (they are not all the same). The trolley should be sturdy, wheels should roll easily, and the grill should display a good fit and finish.

Cooking grills are generally made from heavy-duty plated steel or chrome-plated aluminum. A thicker, heavier-gauge cooking grill will last longer and distribute and retain heat better. Grills coated with porcelain enamel are a common step-up feature. The best grills are made of cast iron, stainless steel, or porcelain-coated aluminum or cast iron.

Assembly

When you buy a Barbecue, you want to grill, not drill, so fast and easy assembly is a priority. Some BBQ's require hours (and an engineering degree) to assemble. Better brands reduce or eliminate the amount of assembly required by the consumer.

In fact, Heatworks offer you a full pre-assembly option which includes at time of delivery, a full rundown on operation and cooking tips.

Service & Maintenance

Heatworks' Top-notch after-market service supports any quality BBQ we sell, including thorough, easy-to-read information about the product, and full training by our experienced staff. A good Barbecue is easy to clean and to maintain, and long-life is assured by easy access to replacement parts and service through our incredibly well stocked service section.

Safety

A good BBQ lights effortlessly, controls heat easily, has handles that stay cool to the touch, and has added safety features.

Long Local Warranty

It makes sense: the best manufacturers can afford to stand behind their products.

Added Conveniences

Optional side burners are great for cooking sauces and other dishes.

Flip-up side tables give you extra space for food preparation.

Ya Mates!

Once you've got all of this sorted, then you've just gotta choose a good sprinkling of 'mates' to go around the BBQ. A good selection of mates, maybe the odd family member, well presented (generally with Esky in hand), preferable with a few tall tales (how big was that fish!?), plus a tinny or two and a bottle of bubbles wouldn't hurt. Then make sure they adequately praise you for your excellent choice of BBQ!

HEATWORKS COOLWORKS

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