

# Finding the right barbecue this summer

To help choose the most appropriate barbecue for your family, the barbecue team at Canadian Tire has put together some information to make it easy.

There are a wide range of barbecues available, each with different features. It's important to consider your needs when making your decision.

**Natural Gas**— A natural gas barbecue runs off of the gas line from your house. It is easy to light, operate and clean. It also gives you the ability to control the cooking temperature and is relatively inexpensive to maintain because you do not need to purchase or refill gas tanks. A natural gas barbecue should always be installed by a trained gas technician.

**Propane**— A propane barbecue runs off of a propane tank and many are portable and easy to operate. When considering this kind of barbecue, keep in mind that tanks need to be filled and it's often difficult to know when they are going to run out. It's best to look for propane tanks that have a gas gauge, which will let you know when gas is low. Try to keep an extra propane tank around, just in case you run out of fuel in the middle of grilling.

**Added Features**

There are many value-added features that can make outdoor cooking easy and more enjoyable.

• **Cooking Surface**— There are many different types of cooking surfaces. Chrome is widely available, however is hard to clean and can rust. A porcelain-coated surface is non-stick, making it easier to use and clean, however keep in mind that it may chip over time. Stainless steel and cast iron are also available and are very durable. Cast iron takes longer to heat up, but retains heat better than stainless steel. When examining cooking surfaces, look for a thicker, heavier-gauge cooking grate

which will last longer and distribute and retain heat better.

• **Rotisserie Burners**— Rotisserie burners are used for spit roasting items such as chicken, roasts and turkey.

• **Side burners**— Side burners are a great feature for those who want to enjoy the convenience and experience of total meal preparation outdoors. Whether you are using your side burner for light cooking such as warming sauces, wok cooking or boiling corn, you will need to look for a side burner offering higher BTU's.

• **Rear Rotisserie Burner**— Expand your cooking potential with the addition of a rear rotisserie infrared burner. A ceramic infrared burner will perfectly sear meat from the outside, trapping all of the flavours and juices of the meat as it self bastes to produce succulent results every time. A rotisserie kit is required, so look for a kit that includes a spit rod and forks for maximum taste.

• **Infrared Sear Burners**— These burners get extremely hot. They are used to seal in flavour and create restaurant-style grilling.

**What is BTU?**

BTU stands for British Thermal Units and is a measurement of the amount of heat created by the burner. The number of BTUs should not be the deciding factor for choosing a barbecue. A grill with higher BTUs doesn't necessarily produce more heat. Other factors include the size of the grill and how well the cooking surface holds and distributes heat. Don't buy a grill just because it has high BTUs. Make sure you compare BTUs with the size and the shape of the grill. Smaller more compact grills can produce higher cooking temperatures with lower BTUs. Remember that the higher the BTUs the more frequently you will be getting your tank filled.

—News Canada

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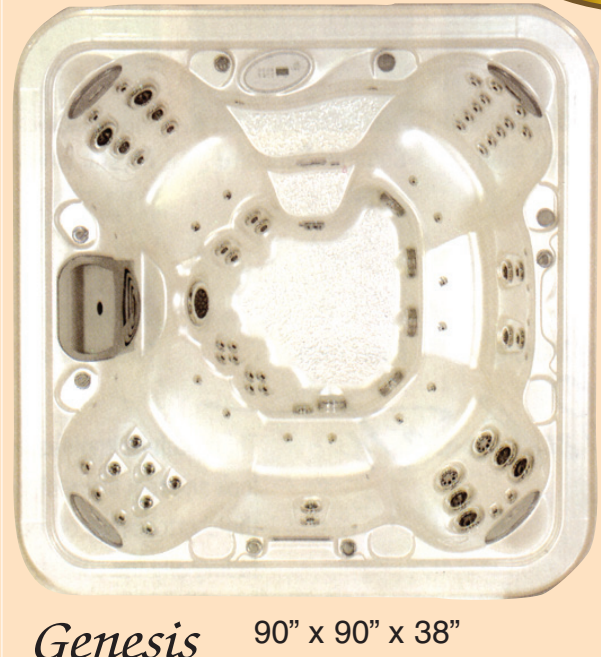
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Model	250
Physio Jets	46
Dual Speed Pump	2
Single Speed Pump	-
Electronic Control	LCD
Sunglo Lighting	Multi LED
LED Lit Waterfall	Standard
Head Cushions	3
Circulation Pump	Standard
Heater	4 Kw
Filtration	100 sq. ft.
Ozone	Standard
Rot Not Base	Standard
Thermal Cover	4" x 3"
Stainless Trim	Standard
LED Lighting	Option
MP3 Ready	Option
Air Bubbler	Option

**Legend** 82" x 82" x 38"  
Seats 5-6  
355 gallons/1338 Litres



Model	350
Physio Jets	56
Dual Speed Pump	2
Single Speed Pump	1
Electronic Control	LCD
Sunglo Lighting	Multi LED
LED Lit Waterfall	Standard
Head Cushions	4
Circulation Pump	Standard
Heater	4 Kw
Filtration	100 sq. ft.
Ozone	Standard
Rot Not Base	Standard
Thermal Cover	4" x 3"
Stainless Trim	Standard
LED Lighting	Option
MP3 Ready	Option
Air Bubbler	Option

**Genesis** 90" x 90" x 38"  
Seats 6-7  
427 gallons/1610 Litres

**17 models to choose from, starting at \$5,500.**



Factory rep on site Sat. for any questions.

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