



GOEMANS APPLIANCES

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Barbeque Buying Guide



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What's in a BBQ?

Regardless of whether you're a summer sizzler or enjoy cooking on the BBQ all year long, finding a grill that is capable of searing up plate after plate of delicious dishes is no easy feat. There are a number of factors you'll want to consider such as size, style, and usage before you commit to the purchase. Goemans' BBQ buying guide will inform you of the different types of grilling styles, BBQ structures, maintenance tips and features to look out for. We'll even highlight some fun and practical accessories that will help you polish your grilling experience and make choosing the perfect BBQ a breeze.

Welcome to the world of the Barbeque!



Barbequing 101

Know your stuff

You'll want to learn the basics of all things grill related before you decide which BBQ is best for you, so let's break it down. Here are some things you'll want to familiarize yourself with before buying a grill.

Freestanding, built-in, or portable?

Freestanding BBQs are easily maneuverable (as they often have wheels) and can be stored in different areas of your backyard or patio depending on the season. For instance, you might want your BBQ a little bit closer to the door when it's freezing cold out during the winter months, but might not mind walking the extra distance in the summer.

Built-in BBQs are physically built into a permanent space in your backyard or patio. Built-ins are a staple item for the outdoor entertainer and those who desire to bring the cooking experience outdoors. They are often much larger than freestanding BBQs, and the possibility for adding exciting extras such as pizza ovens, warming, paper towel, and trash drawers, margarita centres and even breakfast nooks, are endless.

Portable BBQs are an ideal option for those who love to camp or tailgate, and bring the grilling experience with them. They're small in size, making them easy to move around, however, they are also capable of grilling up savoury meats when you crave it most.





What's a BTU?

British Thermal Units (BTUs) are simply the way heat from a BBQ is measured. BTUs are measured in terms of how much heat a burner can generate while on high. A general recommendation would be to look for a BBQ that can produce around 100 BTUs per square inch of cooking space, so if you're looking into a model with 400 square inches of cooking space, it should yield at least 40,000 BTUs.

Typically, the higher the BTUs, the better, as you'll have more control over the temperature of the burners which in turn can lead to more accuracy when grilling. However, BTUs alone do not guarantee better or faster cooking. What matters most is the actual surface on which you'll be cooking your food. It's best to look for a high-quality, heavy, stainless steel or cast iron grill grate which will hold the heat in and cook more efficiently.

What's on the menu?

Are you going to be using the BBQ for cooking hot dogs and burgers every so often or are you a foodie who wants to sear roasts or chickens on a rotisserie every night of the week? Do you want to be able to grill vegetables or other side dishes as well? Considering how often and what you're cooking can help determine which grill will best suit your particular needs.



Anatomy

What's inside matters

The internal components of your BBQ are just as important as its aesthetic appeal. You want to be sure you're going with a BBQ that is not only well designed but will also stand the test of time and not break down after the first grilling session.

Grill grates

Grill grates are an important part of any BBQ. The grill grates are the surface on which you'll cook your food, so you want to be sure the quality is up to par. There are two main types of grill grates: cast iron and stainless steel.

Cast iron cooking grates

Cast iron grates heat up quickly and hold their heat extremely well. These are the types of grates that chefs use in restaurants (and they're also where those much coveted grill marks come from). Cast iron grates are a bit more maintenance than your regular grill grate and require seasoning before usage.

To season the grates you'll first want to wash them in hot, soapy water. Dry them off and then oil them with melted lard, vegetable shortening, or vegetable oil and cover the rack with foil. Bake the grates at around 350°F for half an hour to an hour. Remove the rack and let it cool. After that you can either reinstall the grates back on your BBQ for immediate grilling, or if you're planning on not using them for a while, store the grates uncovered in a dry place. A general rule of thumb is to season the grates every few months to ensure they don't rust.



Stainless steel cooking grates

These heavy-duty cooking grates are often found on the higher-end models of BBQs (such as Weber, Twin Eagles, Lynx, or Wolf). Stainless steel grates are virtually rust-proof, easy to maintain, and spread the heat evenly.

Flavourizer bars

The flavourizer bars, or sear plates, (the inverted v-shaped pieces of steel that sit below your cooking grates and above your burners) protect the burners inside your BBQ. You don't want food residue dripping onto your burners, as the food can clog the openings of the burner where the heat comes out of. The flavourizer bars not only protect the burners from getting clogged, but also almost instantly evaporate any grease or juices that drip from your meats down onto the bars, which can prevent flare-ups. In addition to this, the vapourized grease also adds to the flavour of your grilled meats and intensifies that mouthwatering aroma you get when you grill on the 'cue. There's nothing quite like it.

Burner system

Quantity, quality, and shape of the burners are some of the most important features you'll want to look out for. Do you want to be able to control the heat of each independent burner? Do you want to be able to cook multiple foods at the same time? If so, you'll want to consider a model with multiple burners as you'll have more flexibility with your grilling.

Your best bet is to go with heavy-duty stainless steel burners for durability. Stainless steel burners are not only high in quality, but also relatively low

maintenance. Cast iron burners are a solid, but less popular choice when it comes to burner types. They're durable; however, if they break down, can be costly to repair. Aluminized steel burners do a good job as well, and are less pricey; however, they won't last nearly as long as stainless steel or cast iron burners. With regard to the shape and style of burners, bar burners are ideal. They can be controlled individually, allowing you to regulate the heat of your grill with ease.

Some BBQs have infrared burners – also known as a searing burner or searing station – which simply heat up faster and burn hotter than the rest of the burners. If you're big into steak, this is a feature you'll want to consider.



Get Grilled

Different Styles of Cooking

Depending on what kind of taste you're looking for, each method of cooking, (whether by gas, charcoal, or smoke) yields a unique result. Gas grills may cook your food faster; however, the taste of meat cooked on a charcoal grill is an experience in and of itself. Smoking your food is a slow and steady process that'll give your meats a smoky flavour when it's all said and done.

How often you plan to grill and what preferences you have for cooking are key factors that will come into play when selecting the right BBQ.



The Right Size

How many people will you be grilling for?

Space, family size, and how many people you will regularly be cooking for are all important considerations when purchasing a BBQ. Factors such as whether or not you live in a house or condo are important because you may not have the required space to store certain BBQ models.

Are you cooking for a two person family? A six person family? Do you want to be able to host large outdoor parties and feed crowds of people? Are you using the BBQ in a corporate setting? The amount of people you will be grilling for is an important consideration which will help you determine the perfect-sized BBQ for your needs.

BBQs come in a variety of different sizes including small, mid-size, and large models. The size of a grill is measured in square inches and can range anywhere from 80 to more than 800 square inches of cooking space.

Smaller models typically contain one to three burners, can cook up to 14 or 15 burgers, and are suitable for a two to four person family. A mid-size model will have around four or five burners, can cook between 15 to 30 burgers at a time, and work best for larger families. Large models contain six or more burners, can cook more than 30 burgers at a time, and work best for big groups and entertaining purposes.





Features to Consider

What matters to you?

Modern day BBQs are packed with features designed to not only enhance your grilling experience but also make your life easier. Deciding what features matter most to you can help narrow down your choices when it comes time to buy. Are you concerned with brand name? Quality of the unit? Price point? Where it's manufactured? Or are you a techy person looking for those bells and whistles that'll make your BBQ the highlight of the conversation at your next party? All of these things and more are questions you'll want to ask yourself before you commit to a purchase.

Brands

Goemans only carries the best brands on the market. From Napoleon Grills, Weber, Lynx, Wolf and Crown Verity to Traeger, Broil King, and even Big Green Egg (we're looking at you, "EGGheads") – we have it all.

Quality

Take a look under the hood. Stainless steel is considered the best available choice when it comes to the hardware of a BBQ. A heavy, stainless steel grill is a clear indicator it's a high quality piece. Check out the burners. Are they stainless steel, cast iron, or aluminized steel? What shape are they? Bar burners are superior when it comes to style and shape. They give you more control over the heat, specifically for indirect cooking (similar to what an oven does), and can create a natural convection of air flow.



Price

If price is something that drives you, consider opting for an aluminized steel model. These BBQs aren't as durable as their stainless steel counterparts and won't last as long, however, they do the trick and the quality of the build is more than fair.

Our most popular economical model is the freestanding natural gas Monarch 320 Broil King. It has reversible cast iron grates and does a great job of grilling your meats to perfection. In fact, it's the BBQ of choice for many of Goemans' employees.

If you're looking for a grill that'll crank things up a notch, the six-burner freestanding Prestige Series Napoleon propane gas grill is the way to go. This popular midrange machine features a rear rotisserie and side sear burner, along with durable stainless steel grill grates.

On the higher end, there are grilling behemoths such as the freestanding 54-inch Lynx grill with ProSear 2 burner and rotisserie or the built-in 54-inch propane Twin Eagles grill with infrared rotisserie and sear zone – both of which are sure to turn heads and are capable of grilling up piles of food.

From economy models and mid-range grills, to highend luxury BBQs, Goemans carries a wide selection of products that complement every lifestyle.

Extras

Do you want to be able to cook roasts, chickens, or other types of meats on your BBQ? If so, you'll want to consider a model that has rear rotisserie burner. Side burners also come in handy for those who wish to grill side dishes or vegetables while cooking their meats.

A sear burner, or infrared burner, is also a neat little extra that is becoming more popular. A sear burner is often used to pre-heat steaks before tossing them on the grill – steak connoisseurs swear by it. The sear station can heat up faster and to a hotter degree than some BBQs. You can also roast peppers on the sear burner, too.

Lifting up the lid on a BBQ can be a strenuous task, especially with the models that are made entirely of stainless steel. A spring assisted lid can make opening and closing your BBQ much easier. If you're a smaller person or are buying for someone who may have trouble with accessibility, this could be an essential feature to look for.

Lights (both inside and outside of the grill) can keep you grilling into the wee hours of the night, if that's the kind of thing you're into. Perhaps you're looking for a model with built-in speakers, Bluetooth capability, and LED lights? If so, don't worry, we've got you techies covered.

Storage space and cabinets provide extra space to store utensils, covers, condiments, as well as other barbecuing accessories. Will hooks be enough? Do you need side tables? Would you prefer cabinet space? Always consider how much space you'll need to store your extras.





Types of Barbeques

What fuels you?

Gas

Gas is by far the most common method of grilling, and there's a good reason as to why: gas grills heat up faster and can cook food quicker than their fiery counterparts. There are two main types of gas BBQs – natural and propane – that are commonly used amongst BBQers. Gas grills are relatively easy to light, you have more control over their heat distribution, they burn cleaner, and fuel costs are lower than charcoal. Gas BBQs also have a wide variety of extras and accessories you can add on to them to make your grilling experience complete.

Natural gas

Here at Goemans, natural gas BBQs are one of the most popular types we sell. Natural gas BBQs are more convenient, as the gas line is hooked up directly to your home so you don't have to worry about running out of juice in the middle of a grilling session. Many of the BBQs we sell, whether freestanding or built-in, tend to have the capacity to run on natural gas. Natural gas BBQ fuel costs are also lower than propane as you don't have to constantly replace the tanks. One downfall of natural gas barbecuing is that it isn't necessarily available in all geographic locations, and you must have a permanent gas line to hook up to for the fuel.

Propane gas

Propane gas BBQs tend to cook hotter than natural gas BBQs, however, they produce a different taste and are more expensive to maintain as you frequently have to replace the propane tanks (manufacturers recommend having at least two on hand at all times). Despite the expense, propane is readily available and can even be purchased at your local gas station or grocery store.

Charcoal

Cooking on a charcoal grill gives your food a completely different taste compared to food cooked on a gas grill. Experienced pit masters might even argue that you haven't lived until you've tasted a hunk of juicy meat that has been grilled on a charcoal burner – and they're right.

Cooking with charcoal can produce delicious results, however, they do take a while to heat up (often at least 20 minutes), require regular cleaning, don't burn as clean as gas grills, the heat isn't distributed as evenly, and they can be more expensive to keep going, as charcoal fuel is more expensive than gas. On the plus side, charcoal BBQs tend to be less expensive to initially purchase than their gas counterparts, and are often smaller and more portable. If you're in it for the flavour, this is the way to go.

Smokers

Cooking low and slow on a smoker produces food that is unquestionably moist, coupled with a rich, smoky flavour. Although cooking on a smoker is a slow and steady process, the results are worth it. Smokers can be charcoal, gas, electric, or pellet fuelled.

A major benefit of using a smoker to cook your food is how precise the temperature is – you can even bake cookies on it. The wood pellets are sold in a multitude of flavours (such as apple, pecan, cherry, mesquite, hickory, maple, and beyond) so you're able to experiment with different tastes each time you grill.

Electric

These BBQs are perfect if you live in an apartment or don't have access to gas or charcoal. They're also much safer to use as there is no open flame, so you can grill indoors or outdoors. They heat up relatively quickly and the heat is distributed evenly. Despite their convenience, the taste of meat grilled on an electric grill is much different when compared to charcoal and even gas grills.

Big Green Egg

Big Green Eggs are a class of grilling all their own. They're essentially a ceramic cooker that serves as a smoker, grill, and oven – the best of all worlds. Those who cook on Big Green Eggs, otherwise known as "EGGheads," know that once you've grilled on one of these, there's no turning back. The construction of the BBQ is extremely durable – they're made of kamado-style ceramic, the same tile used on the outside of space shuttles. That's pretty cool.

Unlike other charcoal fueled grills, the Big Green Egg maintains very precise temperatures while cooking by simply adjusting the vents. They come in five different sizes, from the mini to extra-large, and "EGGheads" keep coming back to our showrooms time after time to purchase bags of the famous natural lump charcoal that gives their food that amazing flavour.



Outdoor kitchens

There's nothing quite like waking up on a warm summer morning, stepping outside, and being able to cook your breakfast in a cute little breakfast nook (griddles, side burners and all) on your built-in stainless steel BBQ. What's even better is being able to take a couple steps and mix up your favourite drink (mimosas, anyone?) at your polished margarita centre.

Outdoor kitchens are becoming more popular year after year and there's no doubt as to why. From outdoor fridges, gas pizza ovens, ice makers, beer keg dispensers, and beverage centres to warming, paper towel, and trash drawers, these outdoor kitchens have it all and truly bring the indoor cooking experience outdoors. You can even get yourself a shiny outdoor patio heater, to keep you warm on those colder nights.

Safety considerations

One of the most important things to consider when buying a new BBQ is safety. Is the unit stable? Can it easily tip over? Are there sharp edges or corners? Is there ample space between the grill grates and the flavourizer bars and/or burners (to minimize flare-ups)? Does the handle feel comfortable? Is the lid easy to open? Is the grease pan easy to access? Will it be easy to clean and maintain year over year?

Those with mobility concerns might want to consider a model with a spring-assisted lid that is relatively low maintenance and easy to clean. If you have children, you'll probably want to make sure your BBQ has a stable grill and doesn't have any sharp or pointed edges that could cause potential injury.

The grease pan should be easy to access, for cleaning purposes. Manufacturers recommend cleaning out the grease pan at least once a month, in addition to cleaning your actual grill and surfaces where juices may have dripped onto, to prevent possible fires. A good degreaser, (which you can find at your local Goemans showroom) can work wonders and make maintenance seemingly effortless.



Accessorize your Barbeque

Barbeque Bling

So you've done your research and have decided which make, model, and type of grill you're going to purchase. What's next? Accessorizing, of course. Let's take a look at some of the accessories and extras that can enhance your grilling experience.

Barbeque cover

For some BBQs, a cover isn't necessary, however, if you live in an area with trees or birds, you might want to consider covering it up, for sanitary reasons. The cover can also protect your BBQ from scratches and rust damage.

Wok and beer can chicken roaster

Stick a chicken on it, toss some vegetables around it on the pan, and let it roast on the grill. This roaster features a removable beer can holder and can also be used as a grill wok.

Pizza stone

Pizza stones are great for those who enjoy the taste of pizza cooked on the grill but can't necessarily afford or don't have the space for a built-in outdoor pizza oven. Not only are they great for pizza, they're perfect for breads and cookies, too.

Cedar Plank

These are useful for cooking fish or other flaky foods, including bread, right on the grill. The plank gives the food a tasty smoked flavour. Be sure to soak the plank in water before use and keep a spray bottle handy to extinguish any flames.

Smoker tube/pipe

Fill up the smoker tube with pre-soaked wood chips, toss it anywhere on your gas BBQ, smoke your meat for several hours, and you're good to go. This nifty little gadget gives your food that genuine, smoky flavour you can usually only get from a charcoal grill, without the hassle. This accessory is also perfect if you have an older BBQ that doesn't have a smoker tray, as it serves the same purpose.

Multi-grill basket

The multi-grill basket is perfect for cooking fish, seafood, hamburger meats, and even vegetables on the grill without having to worry about the food falling apart. Fish in particular can be difficult to flip, and this accessory makes it simple.





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