

Grill Buying Guide

Welcome to Jessups, where we specialize in helping you find [the perfect grill](#) for your [outdoor cooking](#) adventures. Whether you're a barbecue enthusiast or a casual griller, our selection includes various types of grills to suit any cooking style and preference. Let's dive into the different grills we offer and the factors you should consider when choosing your next barbecue companion!

Different Types of Grills at Jessups

LP Gas BBQ

[LP Gas BBQ grills](#) use liquid propane as their fuel source, offering convenience and quick heat-up times. These grills are perfect for efficient, straightforward cooking with minimal prep and clean-up.

Pros of LP Gas BBQs:

- **Quick Start:** Heats up faster than charcoal grills.
- **Easy to Use:** Simple temperature control and no ash cleanup.
- **Portable:** Often designed for easy movement and storage.

Natural Gas BBQ

Connected directly to your home's natural gas supply, [Natural Gas BBQ grills](#) provide endless grilling without the need to refill propane tanks. It is ideal for avid grillers who frequently entertain or cook outdoors.

Pros of Natural Gas BBQs:

- **Convenience:** Unlimited fuel supply connected to your home's system.
- **Cost-Effective:** Generally cheaper in the long run than buying propane.
- **Eco-Friendly:** Burns cleaner than propane with less environmental impact.

Grill Accessories

To enhance your grilling experience, we offer a wide range of [grilling accessories](#), including access doors and vinyl covers. These accessories help you maintain your grill and improve your cooking precision and convenience.

Grill Placement Options

Built-In Grills

For a seamless look in your outdoor kitchen, built-in grills are designed to fit perfectly within your cabinetry and patio setup.

- **Aesthetics:** Provides a clean, integrated appearance.
- **Customization:** Tailors to the specific layout and design of your outdoor kitchen.
- **Space Efficiency:** Maximizes the usability of outdoor spaces.

Freestanding Grills

These versatile grills come in various sizes and styles, offering flexibility in placement around your backyard or patio.

- **Flexibility:** Can be moved as needed for events or changes in your outdoor layout.
- **Feature-Rich:** Often includes side burners, storage areas, and advanced grill technology.
- **Ease of Use:** Simple setup with minimal installation required.

Portable Grills

Compact and easy to transport, portable grills are ideal for tailgating, camping, or beach outings.

- **Portability:** Easily carried to various outdoor activities.
- **Convenience:** Quick setup and start-up, allowing more time for enjoyment.
- **Space-Saving:** Ideal for smaller spaces or occasional grilling.

Top Grill Features To Look For

- **Reliable Ignition Systems:** Ensure quick and safe start-ups.
- **Robust Build Quality:** Look for durable materials that withstand all weather conditions.
- **Ample Cooking Space:** Choose a size that accommodates your typical number of guests.
- **Effective Temperature Control:** Essential for cooking precision.
- **Easy Maintenance:** Features like grease management systems simplify cleanup.

Things To Consider: Grills

- **Fuel Type:** Select from LP gas or natural gas based on your convenience and flavor preferences.
- **Size and Mobility:** Consider your space and whether you need a grill that can be moved.
- **Cooking Frequency:** Evaluate how often you grill and what features will enhance your cooking sessions.
- **Budget:** Set a budget considering both upfront costs and long-term fuel expenses.
- **Weather Resistance:** Ensure the grill is suited to withstand local climate conditions.
- **Brand:** Take the time to research [reputable brands](#) and read customer reviews to ensure product reliability and customer satisfaction.

Get Expert Help at Jessups

Our team is ready to answer any questions and help you choose your [outdoor grill](#). Visit our [appliance store locations](#) in Port Charlotte, Sarasota, and Venice, FL, today to explore our extensive range of BBQs and grill accessories! From [refrigerators](#) to [ovens](#) to [cooktops](#), you can find everything you need to upgrade your kitchen.

Frequently Asked Questions About Grills

How do I decide what grill to buy?

Choosing the right grill depends on several factors including your preferred cooking style, the fuel type you are comfortable with, how often you plan to grill, and the amount of space you have available. Consider how you plan to use the grill—whether for large parties, family dinners, or occasional use. Also, consider the flavors you prefer.

How many BTUs do I need for a grill?

The number of British Thermal Units (BTU) required depends on the size of your grill and how you intend to use it. As a general rule, aim for approximately 80 to 100 BTU per square inch of cooking surface. Higher BTU means the grill can generate more heat, which is beneficial for searing meats or cooking larger quantities of food quickly. However, more BTUs can also mean higher fuel consumption.

Which type of grill is best?

The best type of grill for you depends on your specific needs and preferences:

- **Gas grills** (LP or natural gas) are best for those who prioritize convenience and frequent grilling.
- **Charcoal grills** are best for flavor enthusiasts who love a smoky taste and don't mind a longer setup and cleanup time.
- **Pellet grills** offer a good balance of flavor and convenience, with digital controls for temperature precision.

- **Electric grills** are suitable for people with space constraints or restrictions on open flames, such as apartment balconies.

What is the best month to buy a grill?

The best months to buy a grill are typically late summer and early fall when retailers offer discounts to clear out inventory before the end of the grilling season. You can also find good deals during major sale events such as Memorial Day, Fourth of July, and Labor Day weekends.

Is it better to buy a grill with more burners?

Having more burners on a grill provides greater flexibility and control over the cooking temperature. Multiple burners allow you to create different heat zones, which is especially useful for cooking various types of food at the same time. If you often host large gatherings or enjoy preparing diverse meals, a grill with more burners might be a worthwhile investment.

Can I convert my propane grill to natural gas?

Many propane grills can be converted to natural gas with a conversion kit. However, it's essential to check with the manufacturer or consult the grill's manual to ensure compatibility before attempting to convert it. Keep in mind that converting your grill might also require professional installation to safely connect it to your home's natural gas line.