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Expert grill heavy duty 24-inch charcoal grill

If you like to cook outdoors in the traditional way, then you will find nothing better than a high-quality charcoal grill. When you cook with charcoal you will enjoy the unique flavor that only charcoal can offer, and it is a flavor that many lovers insist on. Charcoal is more traditional, and it just requires a little more effort than cooking with gas. Of course, the quality of your grill makes a huge difference, and if you want to get the best results then you need to choose something that can get the job done. This doesn't mean you have to spend a fortune on a grill, which is evident with the Expert Grill Heavy Duty 24 Inch Charcoal Grill. Designed to offer a large cooking area and an easy-to-load charcoal system, this grill can be the perfect complement to your deck, patio, or backyard. Key product features of the Expert Grill Heavy Duty Charcoal Grill This grill may seem relatively compact, but it actually offers a large cooking surface and some good features that improve usability. Here are the main features for the Expert Grill, 372 square inch head cooking area, 201 square inch secondary warming rack Powder coated steel construction Hooded design for top-down cooking Folding sideboard Cast iron cooking grids Charcoal collection pan for easy cleaning For loading charcoal door 2 year limited factory warranty Assembly and first impressions If you buy a grill online (apart from the smallest portable grills), you must accept that some assembly will be required. This is not a problem as long as the manufacturer has taken the time to make clear and useful instructions. In the case of the Expert Grill, the assembly is surprisingly simple. There are fewer parts than on a gas grill, which helps to reduce the time it takes to be fully set. It can take an hour to two hours, depending on how experienced you are with assembling large devices. Once the grill is set, it becomes clear that quality materials and design have been used. Some grills may feel thin when fully mounted, but this is not a problem with the Expert Grill. The powder-coated finish feels good, and the steel pieces have some hefty pieces that give you confidence in the life of the grill. If you want an affordable charcoal grill, but still something that's high quality, then this is a model that won't disappoint. First impressions reveal a design that will appeal to both the first charcoal thrillers and veterans. The grill is larger than in product images. Total dimensions from top to bottom are 44.55 x 26.38, resulting in a cooking area of 372 square inches. Looking at the grill, assembly, and handling of the individual parts no fault that this is a high quality unit. Most owners will be very surprised by the first impression, especially that this grill is so affordable. Herbs of the Grill for first use Most grills with coating require herbs before they can be used. Even pure stainless steel grills need to be seasoned to remove leftovers from the production process. Seasoning the Expert Grill is a simple task. Loading with charcoal and keeping the charcoal burning for at least an hour. Alternate this method with the hood up and down, to ensure that each part of the interior is thoroughly heated. This will burn residue and all the chemicals that were used to treat the materials. You follow these herbs with a quick cleaning of the cast iron cooking grids. Not every owner will season their grill, but it's something that everyone should do. Without this step, your first meal of the grill may have a slightly altered taste. It's something quick and easy to do, and it gives you better results when it's time to start cooking. This model uses cast iron cooking grills that need to be seasoned for first use, and after cleaning for each subsequent cooking session. Olive oil is best for this process. You simply put a liberal amount of olive oil on each surface of the cast iron cooking grids and wipe any excess with a paper towel. The olive oil provides non-stick properties and seals off the porous iron to prevent rust. Cooking options from the Expert Grill Heavy Duty Charcoal Grill Looks on a grill are important, and this model certainly looks impressive with its black powder-coated finish. Even if a grill looks great it should also be able to cook well, and the Expert Grill Heavy Duty 24 Inch Charcoal Grill won't disappoint you. The cooking surface is similar to what you would find on a mid-ranged gas or charcoal grill. It's more than enough for family use and even offers extra space if you need to use this grill for fun purposes. During vacations and larger gatherings of family and friends you will find that you get all your favorite food on the main grill surfaces. The size houses about 20 regular size burgers, and you could fit a whole chicken, a medium pork loin, or similar pieces of meat. The charcoal fuel source is the main attraction of this grill, and it certainly will give you a classic BBQ flavor on your food. The design of this grill even allows for some light smoking, so add your favorite wood chips or smoker pellets if you need some extra flavor. Unlike a gas grill, you don't need to use a separate smoke box because you add the wood directly on top of the hot coals (you still use a smoker's box/tray for longer smoking sessions). Because this grill is intended for budget-minded buyers, there are a few features you don't get. There is no side burner, and there are no rotisserie fasteners. If rotisserie cooking is important to you, then you should look for an option around the \$150-\$200 range. In general, you will not be disappointed by the cooking. This grill does everything it needs to get to this price point, and the surface is actually larger than what you would find on similarly priced grills. There are some nice additions like a built-in thermometer that will help you to closely monitor your temperatures when you cook with the top down. Ease of use Cooking with a charcoal grill like the Expert Grill will be slightly more involved than a gas grill of similar size. You need to manually control the cooking temperature by checking your coals and adding more if necessary. This is not a huge inconvenience, and anyone familiar with a charcoal grill will find that this particular model is easy to use. Even if this will be your first charcoal grill, it will only take a few cooking sessions before you get used to the source of the charcoal fuel. Things are made much easier with the front-loading charcoal door. This allows you to replace coal without having to go in from the top. If you cook with the hood down, then the loading door will help to keep the temperatures from fluctuating too much. The grill is also easy to clean, thanks to a large ash collection tray at the bottom. One can even say that this is easier to clean than a gas grill, because you don't have to worry about individual burners and heat shields. Simply remove the cast iron cooking grills for cleaning and you have full access to the inside of the fire cabinet. The foldable side shelf on this grill makes things more convenient when you're preparing and cooking food, and it's nice to see that it can fold down for easy storage. The air flow can be controlled by easy access openings on the sides of the hood. Top fronts and cons of the Expert Grill With most grills around this price point there are some compromises to make. This is true of the Expert Grill, but none of them are so severe that they would detract from the cooking experience. Pros Sturdy construction with a long powder coat finish. The cooking grilles are made of high-quality cast iron. The simple design makes it possible to clean easily. Charcoal can be loaded without lifting the hood. Built-in thermometer makes it easy to regulate cooking temperatures. Large size for an affordable grill. Good looking grill which would look great when displayed outside. Can be used for smoking. Cons No rotisserie assembly point. Just one side board. Assembly can take a long time if you have no experience in assembling large cookers. Last Thoughts and Recommendation If you are in the market for a budget then this is one of the best options currently on the market. It's a good looking grill with simple functionality, that is, it just gets the job done. Although you can find some of the features that can be found on more expensive grills, they will not detract from the overall cooking experience. Being able to use this grill as a smoker is a huge bonus, and this would be the perfect option if you want to get off gas and try your first charcoal grill. Overall, the Expert Grill heavy Duty 24 Inch Charcoal Grill is worth a better look, and if you want quality cooking on a tight budget then this would be a great choice. © 1996-2014, Amazon.com, Inc. or its affiliates Foldable, Wheels, PortableCurrent slide {CURRENT_SLIDE} of {TOTAL_SLIDES}- Best Selling in Barbecues, Grills & Smokers4.5 out of 5 stars based on 19 product reviews(19)EUR 172.30 New EUR 144.00 Used4.0 of the 5 stars based on 5 product ratings(5)4.6 of the 5 stars based on 11 product ratings(11)4.5 of the 5 stars based on 20 product ratings(20)4.4 of the 5 stars based on 14 product reviews(14) EUR 82.12 New EUR 66.38 UsedGee reviews or reviews still EUR 41.14 New EUR 30.42 Used5.0 out of 5 stars based on 2 product reviews(2)Current slide {CURRENT_SLIDE} of {TOTAL_SLIDES}- Save on barbecues, Grills & SmokersCurrent slide {CURRENT_SLIDE} from {TOTAL_SLIDES}- You may also likeThis item does not belong on this page. Thanks, we'll look into this. This.