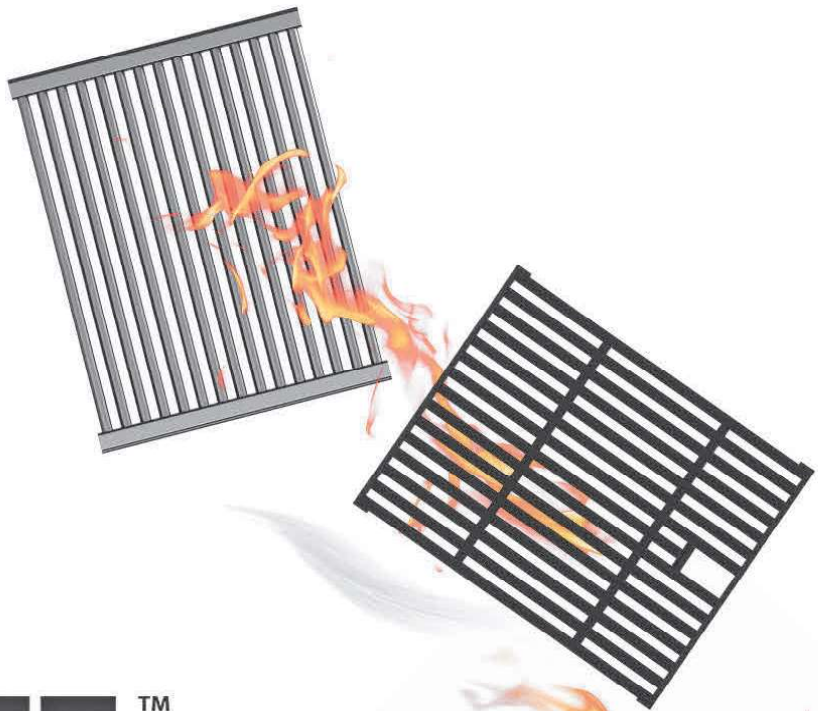




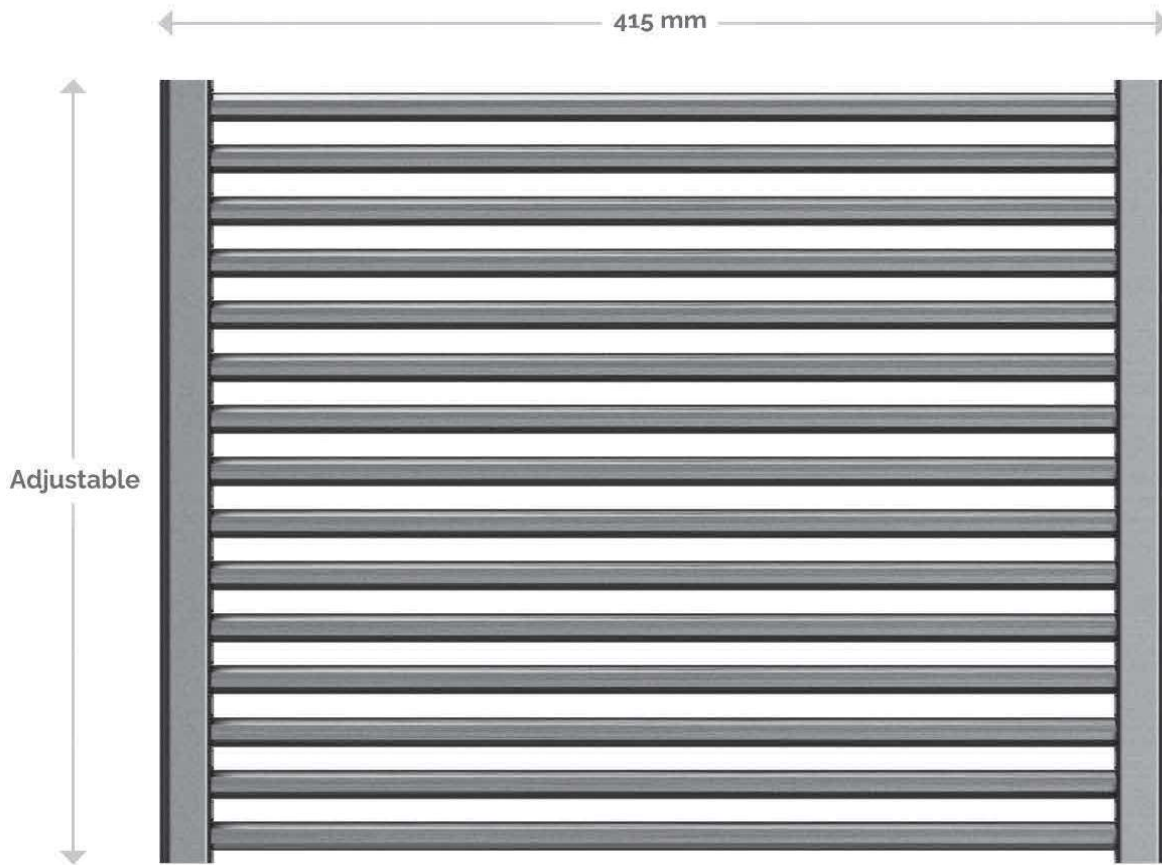
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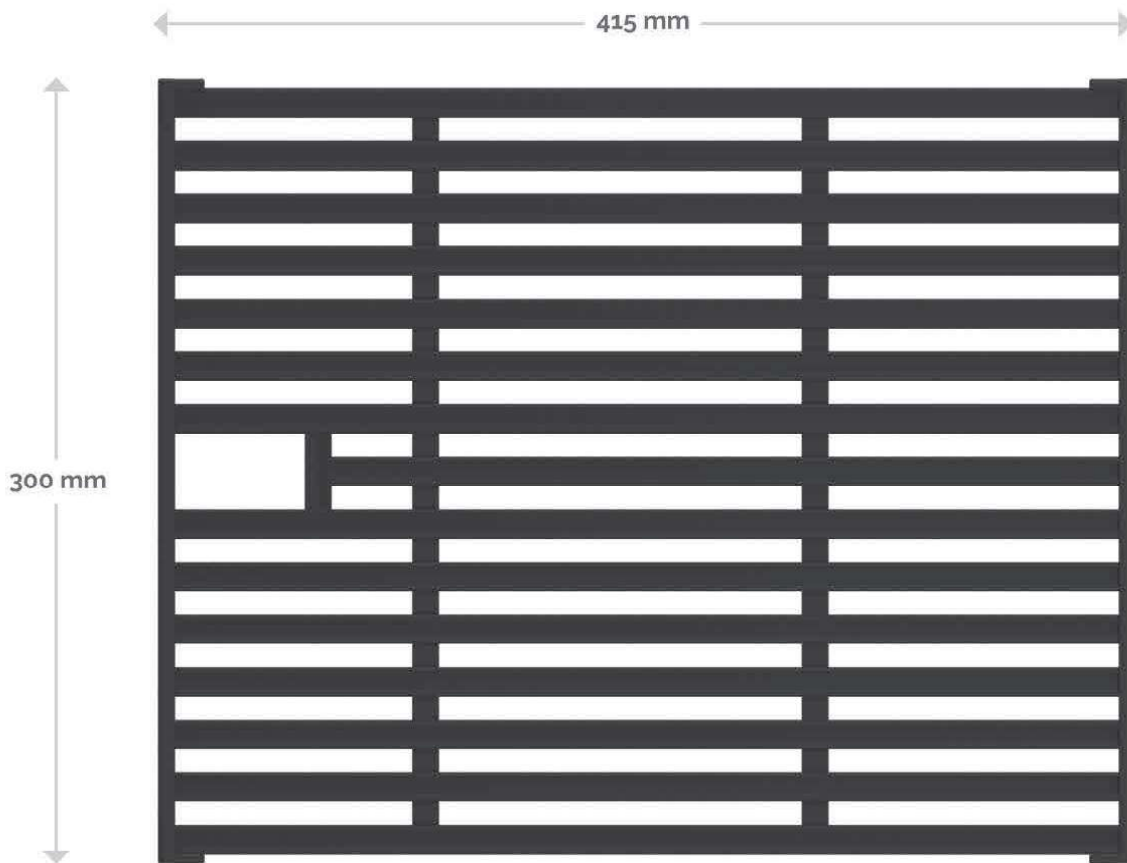
Stainless Steel (Round-Bar)

Durability: Stainless steel can withstand high temperatures, exposure to the elements. Being rust-proof, stainless steel round bar grid will last for many years and won't require frequent replacement.

Heat distribution: Stainless steel has good thermal conductivity. It heats up evenly and allows for more consistent cooking and fewer hot spots on the grid.

Easy to clean: Stainless steel is also easy to clean, which is an important consideration when it comes to BBQ grates. Simple scrubs with wire brush are enough to keep it tidy.

Appearance: A sleek and modern appearance that many people find attractive, making it a popular choice for high-end BBQs.



Porcelain Enamelled (Cast-Iron)

Non-stick surface: Similar to the porcelain enamel coated grid, a porcelain enamel coated cast iron grill also has a non-stick surface that makes it easy to flip and remove food from the grill without sticking.

Excellent heat retention: Cast iron is known for its excellent heat retention, The grill stays hot even after food is added, which helps creating a better sear.

Durability: Cast iron is a material that can withstand high temperatures and regular use without deteriorating. When coated with porcelain enamel, the grill will also be protected from rust and corrosion,

Versatility: Cast iron grills are versatile and can be used for a variety of cooking methods, including searing, roasting, and smoking.



Solid-Flat Porcelain Enamelled (Cast-Iron)

Non-stick surface: The porcelain enamel coating provides a smooth, non-stick surface makes it easy to flip and remove food from the griddle without sticking.

Excellent heat retention: Cast iron is known for its excellent heat retention, and the addition of the porcelain enamel coating only enhances this property. The griddle stays hot even after food is added, which helps to create a better sear and more even cooking.

Durability: Cast iron is a durable material that can withstand high temperatures and regular use without deteriorating. When coated with porcelain enamel, the griddle stays protected from rust and corrosion, further extending its lifespan.

Versatility: A solid flat griddle can be used for a wide range of foods, including pancakes, eggs, bacon, and vegetables. It provides a flat surface that is ideal for cooking food that might otherwise fall through the gaps in a grill grate.



Solid-Ribbed Porcelain Enamelled (Cast-Iron)

Non-stick surface: The porcelain enamel coating provides a smooth, non-stick surface makes it easy to flip and remove food from the griddle without sticking.

Excellent heat retention: Cast iron is known for its excellent heat retention, and the addition of the porcelain enamel coating only enhances this property. The griddle stays hot even after food is added, which helps to create a better sear and more even cooking.

Durability: Cast iron is a durable material that can withstand high temperatures and regular use without deteriorating. When coated with porcelain enamel, the griddle stays protected from rust and corrosion, further extending its lifespan.

Versatility: A solid flat ribbed griddle can be used for a wide range of foods, including steaks, chops, chicken wings, salmon, smash burgers and braai - broodjies to name but a few. It provides a flat surface that is ideal for cooking food that might otherwise fall through the gaps in a grill grate.