



SPOTLIGHT

BARBECUE AND GRILLS

Vegetarians aside, few, if any, does not relish that intense, smoky flavour that comes from grilled meat. If you happen to be one of them, then there's no better time to get yourself a barbecue grill. And, to make your decision making easier, here are a few fine electric grills that you should definitely look into before purchasing one.

PHILLIPS TABLE GRILL

A table grill definitely would not give you that same level of satisfaction as charcoal-grilled meat under an open sky. This particular model HD4419 is a commendable product with both ribbed and smooth grill plate and an adjustable thermostat. Phillips table grill comes with high temperature electric grill plates. The food starts sizzling the moment it comes in contact with the surface of the grill, locking in all the juices and flavours inside, while keeping the outside crisp and crusty. If you opt for healthy cooking then this is ideal for you since it drains extra grease to a removable tray and is dishwasher safe so it can be cleaned easily.

Price: Tk7600

DELONGHI GRILLS AND BARBECUE

Delonghi BQ100 is also a smokeless grill that contains two wire racks, which means you can simultaneously barbecue your meat at the bottom and grill some vegetables in the



upper non-stick plate. It comes with an adjustable thermostat where you can regulate the temperature according to your need. A unique feature of this grill is the removable stainless steel that can be filled with water. Any fat produced during grilling can fall into the water without making the entire grill oily and greasy.

Price: Tk12900

KENWOOD HEALTH GRILL

This particular model - HG 266 is precisely known for its features to eliminate fats and oil while grilling a scrumptious barbecue. It has a metal body, silver in colour with vari-



able heat settings and non-stick grill plates. The thermostatic control will ensure that your food is cooked at the right temperature. Weighing only about two-and-a-half kilograms, it is also portable and can be carried to different locations at ease.

Price: Tk5600

WEBER ELECTRIC GRILL

This may be somewhat taxing on your wallet but rest assured it will give you the closest experience to having food grilled over open coal. From its sturdy exterior to the taste of the meat it produces, everything contributes to having one of the most robust barbecues



PHOTO: COLLECTED

you would come across. Q2400 also allows its consumers to add a smoky flavour by throwing some wood chips onto your grilling plates. The wood chip will burn efficiently, combining the smoky aroma into whatever that is being grilled.

Following the instruction that comes along with the electric grill and preheating it 20 minutes before use will maximise your success with grilling. Unlike most electric grills, it is widely spacious and easily grills up to a maximum of four large slices of meat at a time.

Price: Tk24000

NOVENA ELECTRIC GRILL OVEN

Novena Electric Grill Oven is built slightly heavier, weighing 14.5 kilogram, which means portability is not one of its fortes. However, this domestically produced grilled oven is very efficient in grilling meat while retaining the moisture inside and keeping the meat succulent and juicy. The mirror glass feature would allow you full visibility as the meat is being grilled.

Price: Tk5150

We live in a day where good quality electric grills are plentiful but many would still prefer to grill in the old fashioned way and as such one can opt to purchase portable aluminium stoves. This is a cuboid stove that purchased with a separate aluminium grill plates. The entire exterior looks like an

aluminium box with the upper part open and a partition that separates the stove midway. Aluminium grills are set on the top and the coal sits in the perforated compartment. These stoves use coal as their primary fuel. It's best to use wooden coals, also known as dried wood. It should be used in big chunks, not small pieces. Smaller chunks of coal would burn out easily. What you need is a coal that burns easily but keeps smouldering for a prolonged session.

Price: Tk800-1500

WHERE TO FIND THEM?

The ground floor of Gulshan #1 DCC Market has a plethora of grills of all kinds - both electric and charcoal. A visit to DCC and you are bound to find one of your choices in the whole sale market.

However, if you want to purchase your grill from a showroom then the ideal place to go to would be MK Electronics found in several locations around the city.

Transcom Electronics Limited also located in Dhanmondi, Gulshan and Mirpur can provide a wide selection which you can look into.

Our city has an abundance of home appliance store but while purchasing your grill, do not forget to ask for warranty from your choice of showroom. If you love barbecue, that is exactly what you have to do.

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Photo: LS Archive/Sazzad Ibne Sayed