

The 10 Best Infrared Grills for 2019 You Should Check Out!

“Gosh! My stomach feels so damn queasy! I don’t think that chicken was properly cooked.”

Has such a scene ever occurred with you? Have you ever had the bitter experience of gulping down some raw uncooked chicken and had your BBQ experience ruined?

Such cases are kind of prevalent in BBQ foods, as many people are not able to cook the food as per their expectations due to the Grill they are using.

While a large portion of people still bent on using Traditional Gas or Charcoal Grills, it is about time that they decided to give “Infrared Grills” a try. The result will not fail to please them even if it’s not the **best infrared grill** and will quench their thirst for the delicious food that their taste buds desire.

An Infrared Grill? What Is This New Invention?

Infrared Cooking technology was introduced in a commercial way in the 1980s by the Thermal Engineering Corporation, but the technology started gaining mainstream status in the 2000s once the patent on the technology expired.

Infrared Grills utilize Infrared Radiation to heat food. The grill works as electromagnetic waves of energy emitted from a heated surface, as soon as the ignition button is turned on. The speed of these waves is similar to the speed of light, which means that they travel extremely fast and hence heat your food quickly.

Featuring The 10 Best Infrared Grills Just For You!

Now that you have read across about Infrared Grills in general, you might want to go through the list of some of the most recommended Infrared Grills so you can choose the **best Infrared Grill** for yourself.

1. Char-Broil Grill2Go X200 Portable TRU-Infrared Liquid Propane Gas Grill

A small Gas Grill made with cast-aluminium construction and built specifically to be portable for travelling people enthusiastic about camping. You can carry it anywhere as it weighs only 25 pounds and comes with a lock closed lid for safety. Featuring 200 inches of grilling space, you can easily cook a onetime meal regardless of where you are sitting. Powered by a small 16.4. oz. disposable Propane tank, and a 9,500 BTU stainless steel tubular burner, you can quickly cook delicious foods with ease on the go.

Pros:

- Highly portable and lightweight
- High temperatures perfect for grilling
- Push-button ignition for ease
- Durable and long-lasting
- 200 inches grilling space

Cons:

- Temperatures can get too high
- Not suitable for cooking large meal courses
- Regulators tend to leak a lot

2. Magma Products, A10-918-2GS Newport 2 Infra-Red Gourmet Series Gas Grill

Featuring a 160 square inch grilling area and foldable tabletop legs, this Gas grill is perfect for cooking your meal while you are boating or travelling on the sea. Built with corrosion-resistant double-walled 18-9 mirror polished stainless steel construction, it is made to survive the harshest of the weathers. The grill comes with an elegant design that is bound to catch the attention of all nearby people. You can fold away the legs and carry it anywhere considering that it weighs only 20 pounds.

Pros:

- Dynamic Combustion System for keeping the grill lit
- Portable with foldable legs and less weight
- 11,200 BTU for high cooking temperatures
- Elegant and attractive rounded-edge design

Cons:

- Temperatures tend to get too high
- Suitable for a one-course meal only

3. Char-Broil 17602047 Infrared Electric Patio Bistro

Featuring TRU-Infrared Technology, this electric grill is perfect indoor usage and heats your food with the even distribution you require. With 240 square inches of grilling space and temperature range up to 550 degrees Fahrenheit, you can easily cook a onetime meal in less than 30 minutes. The grill is powered by electricity, so you can plug it anywhere and start cooking right away.

Pros:

- Lid-mounted temperature for heat control
- Removable grease-tray for easy cleaning
- 1,750-watt electric heating element for even heating
- Porcelain-coated cast iron rust-resistant grates

Cons:

- Heat is lost when the grill is lifted
- No extra space for storing items
- No charcoal-grilled flavor

4. Char-Broil Signature TRU-Infrared 525 4-Burner Cabinet Liquid Propane Gas Grill

This 4-burner gas grill is perfect for cooking large courses of meals at a time for the whole family due to its 525 square inches of cooking area, and 13,000 BTU Burner offering a high-temperature range. The Surefire Electronic Ignition System helps in easy start-up, and the two side-shelves greatly assist in cooking.

Pros:

- High and even heat distribution across the grate
- Built-in storage cabinet
- Possibility of liquid Propane to Natural Gas

Cons:

- Lack of mobility
- Costlier than regular grills

5. Char-Broil TRU-Infrared Patio Bistro Gas Grill

A lightweight gas grill offering 240 square inch grill, and 13,000 BTU Burner for enhanced cooking. The model is small, weighs 54pounds, and can be fitted anywhere by moving through the two small wheels.

Pros:

- Movable and portable
- No danger of flare-ups
- Electronic ignition button with temperature control

Cons:

- Limited grilling space
- The powder-coated grill can easily be damaged
- Low BTU output

6. Char-Broil Signature TRU-Infrared 420 3-Burner Cabinet Liquid Propane Gas Grill

A comparatively affordable grill with 420 square inches of space that heats your food evenly and efficiently, while still adding that smoky flavor into your food. Powered by Tru-Infrared 3 Burner, you can cook your food at high temperatures up to 700 degrees Fahrenheit as well as low temperatures till 250 degrees Fahrenheit. The double-layer traps the heat, and the cooking grate spreads the heat evenly.

Pros:

- Can cook at both high and low temperatures
- Highly affordable compared to other grills
- Brilliant Infrared capabilities for even heat distribution

Cons:

- The shape makes cleaning difficult
- Lower-grade stainless steel prone to rust and corrosion

7. Char-Broil The Big Easy TRU-Infrared Smoker Roaster & Grill

As the name suggests; you can find a Smoker, a Roaster as well as Grill in this. Powered by Tru-Infrared technology and offering up to 18,000 BTU and 180 square inches of cooking area, you can choose to smoke, roast and grill your food evenly while maintaining its juiciness and protecting yourself from flare-ups.

Pros:

- Moving made easy with two side handles
- Assembling is simple
- Quick cleaning time (less than 20 minutes)
- 180 square inch grilling space

Cons:

- Weak smoker due to high cooking temperatures

8. Napoleon P500RSIBPSS-3 Prestige 500 Propane Gas Grill with Infrared Side and Rear Burners

With over 500 square inches cooking space, you can cook for a large crowd at a time using the 4 stainless steel main burners, an infrared zone side burner and an infrared rear burner. It is extremely easy to start thanks to the JETFIRE ignition system.

Pros:

- Perfect for cooking for large crowds

- Stainless steel retains heat very well
- Sear plates help with creating a smoky flavor

Cons:

- Much more expensive

9. Char-Broil Performance TRU Infrared 450 3-Burner Cart Liquid Propane Gas Grill

Boasting of TRU-Infrared technology and powered by 13,000 BTU side Burner, you can cook for a crowd on the 240 square inches of cooking space and an additional 80 square inches warming area within no time. It runs on liquid propane, and the ability to convert liquid propane into natural gas makes the grill highly versatile.

Pros:

- Easy to start with the Surefire Electronic ignition system
- Quick and efficient heating and cooking
- Large cooking area
- Two side shelves for keeping utensils and sauces

Cons:

- Assembling consumes a lot of time

10. Solaire SOL-IR17BWR Portable Infrared Warming Rack Gas Grill

Weighing just 15 pounds, this Gas Grill is portable and can be taken anywhere for your camping trips so you can quickly cook using the stainless steel burner that is powered by 14,000 BTU. The Solaire V-Grate Grilling Grids help in enhancing the flavor of your food, while you can cook a onetime meal on the 140 square inches cooking space.

Pros:

- High temperatures making cooking and searing easy
- Lightweight enough to be carried around
- Durable and built with 304 stainless steel

Cons:

- Rather expensive
- Not suitable for slow cooking
- Can easily burn your food

How Exactly Does An Infrared Grill Work?

Infrared Grills make use of radiant energy and eliminate the usage of hot air while heating. This enormously helps in retaining the natural juices of the food up to 35% and does not dry the food out. They also burn less gas which helps you in saving a lot of your money on gas.

The heat that is produced from an Infrared Burner is evenly distributed as it is direct and rather concentrated. You will notice that an Infrared Burner consists of a gas chamber area that is covered by a radiant panel hence allowing for even heat distribution. Majority of the designs are such that a perforated ceramic tile is covered with a stainless mesh (for protection).

In order to start, turn on the Ignition Button, and use a long lighter or a match to light the burner. In less than 3 minutes, the heat will reach the optimum temperature and you will be able to cook your food within a quicker timeframe. The even distribution of heat is highly beneficial as you will not notice any cold spots on your food either.

The Factors to Consider Before Buying an Infrared Grill

Before you proceed towards making the purchase, it is best to consider a few important factors and decide which Infrared Grill to buy accordingly.

These factors include:

- **The Fuel Source**

You need to check if the Infrared Grill is compatible with Propane or Natural Gas or both. It should have the ability to switch between the two sources, or else you would need to buy the accessories as well.

- **BTU Level**

BTU stands for 'British Thermal Unit' and is a standard measure of heat output. This measure helps in determining how hot the grill can get, and also how much gas the Infrared Grill would utilize in heating.

- **Capacity**

The Capacity refers to how much you can cook at a single time, and if you can add a secondary cooking surface or burner or not to cater to the cooking needs.

- **Ignition System**

Manual ignition with matches can be difficult, so you should check if the grill offers a 'quick-to-light' ignition system.

- **Flavorizer Bars**

Flavorizer Bars burn dripping fat to cause a smoky flavor, which greatly helps in adding fresh-off-the-grill taste to your food.

- **Space and Storage**

Having extra storage and space can help you in cooking as you will be able to put other tools while cooking as well.

- **Accessible Gas Tanks**

Make sure that the grill features a gauge for measuring gas levels so you can see how much gas is being used.

- **A Quality Hood**

A quality Grill Hood comes in handy for providing heat to large cut meat, so check if the hood is large enough and if the handles do not get hot while cooking.

- **The material of Grill Grate**

The Grill Grate should be made of materials that can last longer and produce better food, such as stainless steel or porcelain.

- **Portability**

Portability might be a factor to consider if you will have to move your grill a lot.

- **Durability**

You would definitely want a longer-lasting grill that has the ability to endure through all kinds of weathers and thus lasts longer. Therefore, it is better to check what material the grill is made of.

- **Your Food Choices**

The intense heat emitted can burn delicate food such as fish, or may incinerate items like vegetables. Even the **best Infrared Grill** will be useless for you if you are looking to heat such tender items only.

Cleaning an Infrared Grill to Maintain the Level of Hygiene

Your Infrared Grill can become rather dirty as well with time. In order to maintain the level of hygiene, you need to clean it at least twice a year and check if it needs repair as well.

In case that any of the parts of your grill seem to be malfunctioning, it is best that you contact the manufacturer of the grill.

Clean the piled up debris in your grill by first cleaning heating element of your grill, and then removing the debris with a wire brush or steel wool.

Then apply elbow grease to the grate of your infrared grill, and remove the cooking debris by whisking a stiff wire brush on your metal grate. Use a brush with soft nylon bristles if your grate is cast iron or coated with porcelain. Turn up the heat to remove leftover particles.

Lastly, clean off food or ash particles from the heating surface gently, and then use a gentle nonabrasive chemical cleaner to clean away any stubborn deposits.

FAQs

- **Is Infrared Grilling Healthy?**

The truth is that Infrared Grilling is healthier than regular grilling because they do not produce carcinogens like Traditional Charcoal and Gas Grills tend to produce.

- **What is the **best infrared grill** Brand?**

All consumers have their own preferences, but according to the latest reviews; the Char-Broil Signature Tru-Infrared 525 4-Burner Cabinet Liquid Propane Gas Grill as it features a side burner that can allow for multiple cooking (approx. 25 burgers) at the same time and the design is made of stainless steel which means it is durable in nature. It comes with a warranty of 10 years and Electronic Ignition for easy start-up

- **How do you use an infrared grill?**

Start by pushing the ignition button on your Infrared Grill, or start the gas grill with a long lighter if you want. Wait for approximately three minutes for the grill to reach the optimum temperatures, and do NOT close the grill hood. Flip whatever you are cooking until you feel that it has been cooked to your desired level.

- **Do infrared grills taste the same?**

The taste might vary in the sense that, Infrared Grills tend to work much faster and in a much more efficient manner because they heat food to much higher temperatures and can cook in less than 3 minutes even. Food is cooked much better and hence tastes better.

- **Are infrared grills better than regular gas grills?**

Infrared grills are better in a lot of ways as they heat food using Infrared radiation and heat the food directly to much higher temperatures in quicker timeframes such as between 2-5 minutes while a gas grill may take up to 20 minutes. The heat is evenly distributed and the moisture in the food is also maintained.

- **Is an infrared grill worth it?**

An Infrared Grill might be worth the purchase if you are looking forward to heating your food in quicker timeframes in a much more efficient manner and if you want to avoid losing the moisture in your food.

To Conclude It All – Infrared Grills Will Not Disappoint You!

Cooking is an art, and an Infrared Grill acts as the tool you use to create your art and give it a majestic form. If you are someone who is quite enthusiastic about Barbequing every now and then, then you would definitely consider buying an Infrared Grill for yourself.

You can hope to heat and cook your food at faster speeds, and with enhanced efficiency thereby feeding your taste buds the delicious food that they seek. The smoky flavor and the preserved moisture are just some of the features that you can enjoy by using an Infrared Grill.

You now know the factors to consider, and the variety of Infrared Grills to choose from. All in all, best of luck on your next purchase!