

Why a solid plate?

Two words – heat retention. When choosing between grilled BBQs and flat plate BBQs, customers should be aware of the differences.

Solid Plates

- Even heat distribution throughout the entire plate
- Better heat control
- Heat retention in the plate
- Higher efficiency (lower gas consumption for equal or better heat output)
- Far easier to clean and maintain with a lot less mess

Grilled Plates

- More direct heat on food + flame grilled taste
- Char lines on food (purely an aesthetic thing)
- Better airflow to burners
- Messier and harder to maintain
- Don't get as hot as heat escapes through grills

What does this mean for the user?

A more even heat distribution means you can use the whole surface and cook almost anywhere on the plate. A solid plate captures every last bit of heat that is being thrown its way from the burners, whereas a grill loses a lot of heat into thin air as it escapes through the cracks. This leads to solid plates being far more efficient.

Solid plates allow more control over heat across the plate. This is especially true with a Heatlie 10mm Mild Steel plate which conducts heat excellently. It will react to your temperature control efforts more actively and reduces the chance of hot and cold spots all over the BBQ.

Let's not forget the cleanup. With a solid plate all the fat, grease, marinade and oil is retained in a small area for you to scrape away into your fat catcher for easy disposal. With a grill, it goes just about everywhere and can ruin the internals of a cheaply made BBQ in no time.

