The barbecue you should buy for your garden

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[00:00:09] **James Rowe:** Is your TV on the blink? Has your fridge freezer suddenly packed in? Just move house and need to buy something quickly. That's where I'll just buy this. Recommendations come in. Welcome to this podcast from Witch. Hello, it's James Rohe in the Witch Studio for this episode of Just Buy This, a podcast featuring our experts and their buying advice.

[00:00:29] **James Rowe:** Now, I'm sure you've seen our Best Buy great value and Eco Buy endorsements before, but with over 650 of them on our website, we know that it can sometimes feel overwhelming to search for the product that best suits your needs. That's where the Just Buy this endorsement comes in. Handpicked recommendations that our product testing experts think take the most important boxes and will work well for most people most of the time.

[00:00:53] **James Rowe:** And on today's episode, we're in the garden, not literally, we're in the witch studio, uh, with Chris Brooks from our in-house testing team. Chris. Hi. Nice to be here. Nice to have you here. It's always great to have you here to sort of find out a bit about how we test things, what we test. Uh, but today we are talking about barbecues.

[00:01:10] **James Rowe:** Is that right?

[00:01:11] **Chris Brookes:** Yes, we are. It's the season for barbecues.

[00:01:13] **James Rowe:** It is indeed if the weather is on the side, as should, should say, that. Uh, let's get straight into the one that you have given are just by this recommendation. Which one is it? It's the Cadac

[00:01:24] **Chris Brookes:** Safari Chef 30

[00:01:26] **James Rowe:** lb barbecue. Uh, a few acronyms, a few letters, numbers.

[00:01:30] **James Rowe:** I wanna make sure I got that right. Yeah. Uh, so tell us about it. Why do we love it? Why did you give it the recommendation?

[00:01:39] **Chris Brookes:** Right. Well, this is, uh, what we've named the best portable gas barbecue. So it's not one of these giant ones that you see. Uh, built into, uh, your garden for it to have for a long period of time.

[00:01:50] **Chris Brookes:** It's more one that you can kind of set up as and when you need it. But having said that, it's a fantastic barbecue that lightweight and portable heats evenly cooks really well, and we just think it has a lot of great features, which is why we

[00:02:04] **James Rowe:** recommended it. And we'll probably get into some of those features as well as we chat for the next few minutes.

[00:02:08] **James Rowe:** Uh, I should say this is a gas barbecue rather than a, uh, sort of a, a charcoal barbecue. Is that right? Yes, that's right. And I, I guess this is almost like a step up from a, maybe a disposable charcoal barbecue, but certainly nowhere near kind of these massive ones that you might see in like a. Huge family garden.

[00:02:29] **James Rowe:** It's almost like an in-between. Is that fair to say?

[00:02:31] **Chris Brookes:** Yeah, I think that's fair to say, and it, it's great for people who have maybe a smaller outdoor space or somebody who's perhaps not staying in their place for a long period of time, or even just wants to bring their barbecue on the go with them. It's great for all of those different situations.

[00:02:45] **James Rowe:** And a little bit earlier I mentioned, uh, our other endorsements like Best Buy and great value. Uh, this one has both of those, doesn't it?

[00:02:52] **Chris Brookes:** Yeah, that's a fantastic thing about it. Really. Not only, um, is it good enough to be ranked, uh, as a Best Buy. It's also, uh, affordable enough to be great value, which means that it is roughly at the moment around 110 pounds you can get it for, which is much, much less than some of these.

[00:03:08] **Chris Brookes:** Big gas barbecues that are several hundred, even up to eight, 900 pounds that we've currently got listed on the website.

[00:03:13] **James Rowe:** Yeah. Just before we started record, I had a look at some of the prices and I, I think one of them was even over a thousand pounds. Yeah. So when we look at prices that high and we look at something like this.

[00:03:23] **James Rowe:** It's a lot more affordable for a lot more people, isn't it? Yeah, that's right. Absolutely. And when we talk about great value and Best Buy in this context for, for barbecues, what are we looking for for it to get those particular endorsements? What does it have to achieve to to get those endorsements?

[00:03:39] **Chris Brookes:** Well, in terms of being a, a.

[00:03:40] **Chris Brookes:** Best buy. A big part of what we do when we're doing the barbecue testing is we have a, an independent chef who actually has a decade of experience testing barbecues for us. So it's

[00:03:49] **James Rowe:** not just, you just sort of like, just throw some burgers on and stuff. We're getting some professionals in as well. Right?

[00:03:54] **James Rowe:** Well,

[00:03:54] **Chris Brookes:** we tend to do the, the less glamorous bits we do the assembly of the barbecues. Yeah. Ready for him and the cleaning after it's done.

[00:04:02] **James Rowe:** Oh, so, so the chef turns up, does all the fun stuff and then goes home. Right. That's pretty much it. But we

[00:04:05] **Chris Brookes:** do get to enjoy, uh, eating the food that he cooks.

[00:04:08] **James Rowe:** So it's not all bad.

[00:04:10] **James Rowe:** So talk to us about that, that, that testing then, so I guess building it and putting it together, does that or are we testing that as well? Because I got, actually somebody bought me a a, a barbecue as a, as a moving in present early this year. And let me tell you, it was a faf to put together. Uh, clearly it wasn't one of the ones we tested, uh, otherwise it might have been a bit better.

[00:04:30] **James Rowe:** So are we testing from then on?

[00:04:32] **Chris Brookes:** That's, yeah, that's right. And some of these big barbecues that you talk about. It, it took us an hour, two hours to assemble. Wow. Whereas something like this, uh, basically comes out of the box ready to go, which is a major plus point. And not only that, our chef, uh, ranked it as, uh, really, really good for cooking, uh, vegetable skewers and burgers in particular.

[00:04:52] **Chris Brookes:** And he commented that it gave the food a smoky flavor and a tasty, charred exterior. And that's despite the fact that it's, uh, simple. Sort of portable gas barbecue.

[00:05:01] **James Rowe:** Yeah, I think that's an interesting one, isn't it? Because I, I've thought in the past, I've only ever used a charcoal one personally, and maybe a lot of people listening have as well.

[00:05:09] **James Rowe:** But when you think about a gas barbecue, you may think that you might sort of lose some of that, almost like barbeques, you know what I mean? That's sort of charcoal thing. Uh, but clearly that's not necessarily the case.

[00:05:20] **Chris Brookes:** Uh, it doesn't have to be. I mean, there are barbecue purists that will only go for the charcoal, uh, models.

[00:05:27] **Chris Brookes:** Gas barbecues are the most popular type, uh, they're the most common type that you'll find, uh, in, in British gardens. And a big part of that is just because they're, they're, they tend to be easier to use. Um, they tend to be more accessible for a lot of different people to be able to get that sort of high quality,

[00:05:44] **James Rowe:** uh, finish on the food.

[00:05:45] **James Rowe:** And I've often wondered as well, you know, when, when I am using a barbecue in the garden, you know, sometimes I'm a bit reluctant to do, you know, certain meat or, you know, certain product as well. Just, you know, just being conscious of making sure. Cooks properly and evenly, but this one that we're talking about today, this is ticking all the right boxes.

[00:06:02] **Chris Brookes:** Yeah, so what we found is that it, it, uh, it heats evenly across the barbecue so you can, uh, easily cook all the way, uh, in the area that you have available, which admittedly is smaller than most barbecues you find it's just 28 centimeters. But having said that, that's more than enough for plenty of people who are, uh, just.

[00:06:22] **Chris Brookes:** Having a few people over or perhaps just a couple. Um, so there's lots of situations where this is great

[00:06:28] **James Rowe:** and as we say, this is our just buy this recommendation. It's not the very top best Buy performing barbecue. This is something that is gonna try and suit as many people as possible. When we talk about using the barbecue, then you know, you talked about how it's got the Best Buy, it's got the great value, it's now got the just buy this endorsement.

[00:06:47] **James Rowe:** But when it comes to actually using any barbecue, what are we looking for? How? How do we actually use a barbecue properly? I feel like sometimes a lot of us just sort of light it. Chuck some meat on and hope for the best. I imagine there's a bit more to it, right?

[00:07:01] **Chris Brookes:** Yeah. Well, when it, with, uh, gas barbecues, there's a few steps that we, uh, recommend that you take.

[00:07:06] **Chris Brookes:** So, first of all, you want to check that you've got sufficient gas for cooking in the first place. That's a common issue is that people will find that barbecue isn't lighting just because they don't have enough. Gas in the cylinder ready to go. Um, once you've checked that you've got enough gas, uh, in the, in the cylinder, you can then start the gas flow and ignite the grill.

[00:07:25] **Chris Brookes:** Um, you'll carefully have a look to make sure that the burner is lit, and if it isn't, just turn it off, uh, as well as the cylinder to allow the gas to disperse before you try that again. Mm-hmm. Once you've tried it again, everything is set up. Um, you can preheat the grill. Uh, this is gonna be with all of the burners set to maximum, so you close the lid of the grill to allow it to preheat, and once it's at the right temperature, you can use a brush to remove any debris from the cooking grates, and then you can adjust the burners so that they are ready for cooking.

[00:07:57] **Chris Brookes:** Whatever you

[00:07:58] **James Rowe:** are grilling. It's not as. Difficult as it maybe some people make it out to be. I sort of mentioned before now that it, you almost sometimes just sort of throw things on and hope for the best, but from what you said, and I guess from when we were testing it and you were watching the, the chef do a lot of it, it's not as hard as it could be made out to be, right?

[00:08:15] **James Rowe:** No,

[00:08:16] **Chris Brookes:** and that's right. And and we tend to be the one sort of. Hooking everything up, getting the gas ready to go, and he's just ready to start grilling. So it's, it's, it's as, it's as simple as that. And once you've done it a couple of times, you should get fairly familiar with the process

[00:08:29] **James Rowe:** and from what we've heard there as well, you know, we, we put them through their paces and that's exactly how we know, uh, that it's, uh, that it passes our tests and, and that's how we end up recommending it.

[00:08:40] **James Rowe:** Before we wrap up with this one, anything else to add that people should be aware of? Uh, there's

[00:08:44] **Chris Brookes:** just one slight point to mention is that this barbecue doesn't come with its own hose and gas regulator to connect it to a standard gas canister, but you can get one online for around 15 pounds, which still works out cheaper than most barbecues, but it does mean a little bit of extra legwork.

[00:09:00] **James Rowe:** Well, thanks so much for that. Now, before you go, we are talking all things Garden today. We have some other products that have got the, just buy this recommendation. For your garden. Uh, Chris, do you wanna give us a little bit of a tease of them?

[00:09:11] **Chris Brookes:** Yeah, so first of all, we've got a lawnmower that's impressive on almost all types of grass with a full five stars for its overall grass cutting ability, which we don't always see.

[00:09:21] **Chris Brookes:** Uh, secondly we've got an electric mower that's brilliant at cutting closely up to lawn edges and walls. So you might not need a grass trimer to finish them off. Next we have a cordless mower that unlike some, uh, that struggled to cut on the lowest setting, works brilliantly throughout all its settings.

[00:09:39] **Chris Brookes:** And finally, we've got a great value robot mower that scored four stars for its overall grass cutting ability and also copes well with. On even ground two.

[00:09:48] **James Rowe:** Very good, Chris. Thanks very much for those. Uh, I should say, if you're listening and you wanna find out what those products are, the exact models, uh, and to read about them more than 50 other products that have got our, just buy this endorsement, uh, you can just head to which dot code at UK slash just buy this.

[00:10:05] **James Rowe:** And if you're not already a member, you. 50% off an annual subscription. Right now I just head to witch.co ek slash podcast offer to get started. Uh, but for now, Chris, thanks so much. Thank you.

[00:10:25] **James Rowe:** Thanks for listening to this podcast from which the UK's consumer champion. You can find plenty more advice about what we discuss today in the show notes. There you'll also find a link to become a witch member for 50% off the usual price, an offer exclusively available to you, our podcast listeners joining, which will not only give you access to all of our product reviews, our app, one-to-one, personalized buying advice, and every issue of which magazine across the air, but you'll also be helping us to make life simpler.

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[00:11:11] **James Rowe:** See you next time.