I'm not a bot

this post was edited What's the battery like so far?? By the way for those curious you can change battery settings to show percentage figure in settings, on any switch.I think to be fair. The upside to the OLED is you get long battery life, OLED screen, smaller size. Choice of Joy-con colours, with the Switch 2, you also get a great screen, big upgrade in computing power, meaning more third party support. I imagine a very solid well built feel as well.Looking ahead. If they can add OLED, make it a bit smaller, improve battery, you'd have a perfect mainstream portable unit, that's ahead of the other major rivals, accept Steamdeck which rides alongside, but isn't available in Australia. So the Switch goes ahead even more in terms of portable gaming. The fascinating part of this, is the choice of Sony and Microsoft to not have a portable unit. Unless you count the Portal of course. Page 2 Replies Seenby First Post Last Post Last PLEASE READ: Gaming Lounge rules [closed] 0 1.9k Hstroyer 2022-Oct-24, 6:13 pm Hstroyer 2022-Oct-24, 6:13 pm Hstr 2022 XBSX Xbox Series X | S 31k 224k Bob Franklin 2018-Jun-14, 1:11 pm singsing24 7 minutes ago sing 7m Games EA FC 25 1.6k 16k double07 2024-Aug-8, 10:06 am Huntkk 21 minutes ago Hunt 21m Games Genshin Impact 9.7k 52k -unreal- 2020-Aug-30, 5:57 pm Ronin8317 21 minutes ago Roni 21m Games Lies of P 141 4.7k Osir1s 2023-Feb-20, 5:05 pm Notsuree 39 minutes ago Nots 39m Nintendo Switch 2 Console 6.9k 47k ShortyM 2024-Jun-19, 11:09 am Enorym 53 minutes ago Enor 53m Games The Blood of Dawnwalker 15 584 CUFCfan616 2025-Jan-14, 4:35 pm nightwalker83 Today at 12:30 pm nigh 85m Games What Was The Last Game You Finished? 3.5k 81k daleSMEDLEY 2016-Mar-16, 8:50 am Zorbacles Today at 12:13 pm Zorb 2h Games Rainbow Six - Siege 1k 10k Hu_Lion 2017-Feb-22, 12:36 am kicksome Today at 12:11 pm kick 2h Games Clair Obscur: Expedition 33 940 8.7k sesquipedalian 2025-Jan-25, 2:37 am -TA- Today at 11:43 am -TA- 2h Games Xbox/PC Game Pass 8.4k 174k Ge3ks 2017-Apr-26, 12:21 pm cruzer1 Today at 11:21 am cruz 3h Games Doom: The Dark Ages 460 7k astr 2024-Jun-10, 5:12 am Anim8 Today at 11:17 am Anim 3h Switch Donkey Kong Bananza (Switch 2) 8 300 ShortyM Yesterday at 5:32 am Chris Today at 11:17 am Chri 3h Games Helldivers 2 5.1k 40k Guzzer78 2024-Feb-2, 8:11 am ShortyM Today at 10:59 am Shor 3h Games Marathon (Reboot) 78 2.6k Ashamam 2023-May-30, 12:37 pm PowerPel Today at 10:50 am Powe 3h Games Call Of Duty: Black Ops 7 27 460 DiGz 2025-Jun-9, 4:46 am DiGz Today at 10:48 am DiGz 3h Asus ROG Ally Gaming Handheld 2k 33k Autonomous B.F.G. 2023-Apr-4, 1:05 pm MaxPowerPlay Today at 8:28 am MaxP 5h Games Hunt: Showdown 120 3.6k MayorQuimby 2018-Feb-8, 7:27 pm blitz72 Today at 8:13 am blit 6h Games Call Of Duty: Black Ops 6 3.6k 28k DiGz 2024-May-29, 7:45 am DiGz Today at 4:39 am DiGz 9h Games Indie games discussion 109 3.5k sesquipedalian 2024-Feb-20, 6:57 pm sesquipedalian Today at 12:48 am sesq 13h Games The Elder Scrolls IV: Oblivion Remastered 567 6.3k BabyJesus 2025-Apr-8, 8:51 am bitpushr Today at 12:05 am bitp 14h Games Assetto Corsa Evo 44 1.3k bym007 2024-Oct-13, 4:49 pm bym007 Yesterday at 11:36 pm bym0 14h PC online The Lord of the Rings Online 762 12k Hu_Lion 2011-Jun-27, 10:12 pm Tony Yesterday at 4:54 pm Tony 21h PC online Last Epoch 575 9.8k skeletor84 2021-Feb-9, 8:03 pm Craznar Consulting Yesterday at 1:54 pm Craz 1d Games Borderlands 4 40 1.8k Battlemouse 2024-Aug-21, 6:00 am PowerPel Yesterday at 12:08 pm Powe 1d Games Dune: Awakening 73 3.7k Garvani 2022-Aug-24, 8:59 am NGuard Yesterday at 8:30 am NGua 1d Games Blue Prince 77 1.9k pgdownload 2025-Apr-10, 11:45 am ElGato Yesterday at 8:19 am ElGa 1d Games Minecraft 767 13k Hu_Lion 2013-Jul-30, 2:40 pm Ravensbane Yesterday at 8:02 am Rave 1d Games Rugby League Live 13 768 kizza89 2020-Aug-13, 8:19 pm Staden Monday at 9:16 pm Stad 2d XBSX Xbox Series X or Xbox One 12 795 SquidLips 2023-Aug-21, 10:15 pm -TA- Monday at 7:00 pm -TA- 2d Games Battlefield: 2042 12k 83k Jonesy777 2020-May-1, 8:49 am _Jumbles _ Monday at 6:11 pm _Jun 2d Games Hey, you! What'cha playing? 300 7.8k Cr33g 2024-Sep-10, 4:07 pm Elektrik Monday at 4:39 pm Elek 2d Switch Mario Kart World (Nintendo Switch 2) 255 4.3k sesquipedalian 2025-Apr-3, 1:29 pm faustian01 Monday at 3:28 pm faus 2d PS5 PlayStation 5 - Discussion 55k 379k Jaxar 2017-Jul-7, 12:20 pm Dreamcazman Monday at 3:12 pm Drea 2d Games MindsEye 44 812 not_mawki 2025-Jun-8, 3:08 pm 2wenT5 Monday at 2:51 pm 2wen 2d Games Baldur's Gate 3 3.2k 42k dreamstation 2019-May-31, 5:00 am Mzd Monday at 12:54 pm Mz 2d Games HITMAN: World of Assassination 355 5.4k Jonesy777 2020-Jun-12, 8:57 am McFodder Monday at 11:47 am McFo 2d Retro Retro Gaming Thread 1.4k 35k Battlemouse 2017-May-24, 2:33 pm fireb0lt Sunday at 6:26 pm fire 3d Xbox One Whirlpool Xbox Racing League 3.7k 23k Battlemouse 2017-Aug-8, 5:47 am DeaDmAn Sunday at 6:14 pm DeaD 3d Games Stellar Blade 207 5.7k AkyraStrike 2024-Feb-7, 9:35 am 2wenT5 Sunday at 9:38 am 2wen 3d Games RoboCop: Rogue City 135 6.9k Jonesy777 2022-Jul-8, 11:13 am Power Surge Saturday at 9:56 pm Powe 4d Switch Splatoon 3 100 1.8k Daggoth 2022-Aug-23, 10:10 pm ctrlshift Saturday at 7:19 pm ctrl 4d Switch Super Smash Bros. Ultimate 524 8.2k The Ted 2018-Mar-12, 7:10 am ctrlshift Saturday at 7:17 pm ctrl 4d Switch Nintendo Switch + Lite + OLED 24k 251k Battlemouse 2017-Dec-12, 10:10 am tomsco Saturday at 4:03 pm toms 4d Meta Quest 10k 69k Lobomoon 2018-Oct-5, 10:03 am _DangerMouse_ Saturday at 3:57 pm _Dan 4d Games Atomfall 182 4.9k CUFCfan616 2024-Jun-11, 9:19 am Bob B Saturday at 1:26 pm Bob 4d Games Path of Exile 1.7k 20k Hu_Lion 2017-Feb-15, 10:19 pm Tarragona Saturday at 11:16 am Tarr 4d Games Gran Turismo 7 2.8k 46k Jonesy777 2020-Jun-12, 6:21 am Gloc3am Saturday at 10:22 am Gloc 4d Games Death Stranding 2 89 3.2k Anonononymous 2022-Dec-9, 12:18 pm Danny-Boy Friday at 10:38 pm Dann 5d PS4 Uncharted: The Lost Legacy 150 4.1k crazycat 2016-Dec-4, 4:14 am McFodder Friday at 5:31 pm McFo 5d O.P. Trying to decide whether a gas bbq for under 800 from Bunnings will be good or should I stretch the budget a little? Went to barbeque galore and they have some for like 2k, 4 k. What makes them so expensive?They also have some for like 300 bucks at Bunnings tooWhat to look out for to buy a good one?Family of 4 with occasional extra guests Spets1 writes...What to look out for to buy a good one?$800 seems like a good price point to me. I'd never bother with the cheapest in any category but that sort of money should buy a quality BBQ that can be used a few times a week easily. We recently got one of these for our family of 4 and its easy to keep clean (big plus!). sure you get the optional half steel plate as the full grill doesn't cover most cooking scenarios IME.What makes them so expensive?BBQ retailers are the king up the upsell. Better than car dealers or even Maccas. There's always a "better" BBQ with some neat feature. Decide what you really need to do before you start talking options. That said, the more expensive these days seems to be about using wood chips and cooking 48 hour smoked brisket etc. and if you want to do that fine. But if its hamburgers, snags and the odd nice steak for the family or a few friends over to watch the Origin then something like the above will be all you ever need. I recently bought a 10 year old Weber 3200, similar to the one linked above, but not as good, for $260. There was a bit of rust on the metal parts but the BBQ itself (aluminium), the burners (Stainless steel) and the plastic frame were in very good condition. (BTW there are heaps of them for sale on Facebook Marketplace).It's my first Weber and I have to say it is brilliant!I also have a Kamado BBQ and I very seldom use it unless I want to rotisserie something.A 10 year old Bunnings BBQ would be ready for the tip. We've got a Weber baby Q and I can't stand it: gutless. There's lot's of chat here about them, people say I haven't cleaned it properly, don't know how to use it etc. But just avoid them, they're hopeless. Spets1 writes...Family of 4 with occasional extra guestsHave you looked at the electric Weber's?. . . I have had one for six years and would never go back to gas. psmw writes...We've got a Weber baby Q and I can't stand it: gutless.You bought a "baby" version and found it "gutless"? :o)But I agree the webers don't have a lot of raw oomph, even the adult ones. For BBQing snags and chicken etc. they're fine but if you need to cook (like a medium rare steak) then you'll have to experiment with a little preheating and using the hood for some dishes. If you want to do the classic 'burnt on the outside, raw on the inside' then get a normal bbqIf you actually want to learn to cook using a Weber q, then the results are so much better than a normal bbqJust get the half solid plate to replace half of the grill and buy the version that has the temperature gauge on the lid had a weber q for 10 years now great piece works well at what it does. havent cooked meat in the oven whole time ive had it. does roasts and things so well. look for a second hand one or buy it from a weber dealer they have higher dome and built in thermometer. really good gas usage also get a meat thermometer. makes cooking really simple. also weber aftersales is incredibly good. I've got a Charbroil, using the infrared emitter technology, but there are a few brands out there that do the same thing I think.Best bbq I've owned. A more even spread of heat and there is no flare up, ever. The emitter plates under the grill soak up the heat from the burners below, and spread the heat out evenly to the grill above. Weber Family Q here, going on 10 years I reckon, works great for family size BBQs. Similar capacity to a regular 4-burner but uses way less gas and IMHO produces a better result. If you're going gas BBQ it's worth a look. Cheaper BBQs will generally be made of poorer quality material and you can expect them to rust sooner.I know you mentioned gas, but if you're willing to stretch the budget, as you sort of alluded to in your post, I would strongly recommend a ceramic kamado like big green egg or kamado joe. We got one a few years ago as a wedding present and will never look back to gas.Pros:Food tastes orders of magnitude better when cooked on charcoal than with gas. No grease tray drip, or cleaning required. All the crap falls in the fire. If it gets scummy just burn it off.Versatility much easier temperature control (once you learn, it's not that hard). You can roast at low or oven temps, or flame grill at 1000CDurability not sure about other brands but BGE does a lifetime warranty no questions asked. I have taken advantage of it and it is legit. They are great to deal withCons:A bit more work to get going than clicking on the gasYou need to go and buy charcoal more often than you would exchange a gas bottleBig and heavyExpensive billiebill writes...ceramic kamado like big green eggThey look great but the grill size looks restrictive. Would do the "Webber " closed lid whole roast thing wonderfully but I'm not sure I'd want to try cook more than a couple of sausages and snags at once. Weber Q range look good but just don't get hot enough.Weber Q don't really cook the meat, more like stew it. pgdownload writes...I'm not sure I'd want to try cook more than a couple of sausages and snags at once.On the weber or the kamado? billiebill writes...kamadoKamado. The one I googled was 27" and the chicken skewers (not included) looked a little tight.But that said the Weber Q is only 21" so I might be wrong. billiebill writes...Cons:A bit more work to get going than clicking on the gasYou need to go and buy charcoal more often than you would exchange a gas bottleBig and heavyExpensiveMore kamado cons...A lot of faffing around to get the temperature stable.Takes time to get up to heat.Wastes a lot of charcoal after shut down.Messy to clean up and dispose of left over ashes, which needs to be done after every cook.There's a learning curve to using it.As I said above I seldom use kamado now. If you just want to cook a couple of steaks, chops or sausages for dinner the Weber is so much more convenient. I was really surprised, after I first used the Weber, how well it barbecues. Grill marks are incredible and contrary to what you said, my experience is that the kamado is more of a slow cooker than a genuine barbecue, unless you really crank up the temperature. I haven't tried a pizza on the Weber but I suspect that would cook better than the kamado too? I've actually thought about converting my kamado to gas gmailaccount writes...Weber Q range look good but just don't get hot enough.I'd suggest either you were using it wrong or you have never owned one as all 3 of my webers The baby Q , The Q and the Family Q all get too 300'C which will basically char anythingWeber Q don't really cook the meat, more like stew it.You sure your not paid by another brand ? psmw writes...There's lot's of chat here about them, people say I haven't cleaned it properly, don't know how to use it etc.I would say exactly that because they are efficient easy to clean and light.So either you didn't read the instructions and are not pre-heating or it needs a clean as all 3 of my Gas weber's will hit 300'C with ease Which is also the way you clean them Levelian writes...The Q and the Family Q all get too 300'C which will basically char anythingI have a family Q. I pre-heat it 10-15 minutes before cooking steaks and I still don't think it's hot enough.You sure your not paid by another brand ?Quite sure. I wouldn't buy another Weber Q. I think they're overpriced and overhyped. If they had 30-40% more burner they'd be perfect. gmailaccount writes...30-40% more burnerIf they had that they would reach way over 300'C which isn't needed for cooking.Does your family q have a little device in the Air hole at the bottom ? Is it in a windy position ?Do you use both burners to pre-heat and are you setting your pre-heat to maiximum ?When you use a steel brush / stainless brush to clean is it easy or hard to remove the refuse from the grill ?You using it with the Lid up or Down ? yes, the small oneBig BBQ's are rubbish they're a rarely used novelty item because the process of cooking is just that bit too hard to be worth it. That one I only need to open the vents, put 5 lighter cubes in the bottom, add a few extra charcoal briquettes and it's up to temp and ready to cook in ~15 minutesI use mine very regularly, infact I didn't even use my kitchen for any sort of meat cooking for almost a year when I moved here and only ever cooked on that. 4 people is no problem, have cooked for 8 just stagger out the servings pgdownload writes...then you'll have to experiment with a little preheating and using the hood for some dishes.You use the hood down, all the time. Purple Edge writes...More kamado cons...Depending on local regulations, you may not be permitted to use it on days when a fire ban is declared.Subject to compliance with conditions, that usually doesn't apply to gas or electricity. Millenium7 writes...Big BBQ's are rubbish they're a rarely used novelty itemBit harsh . . . but I agree with the sentiment.They can be a high maintenance item and difficult to clean . . . one of the reasons I went electric. It is used nearly every day and gets cleaned once a year for the Christmas cook ups if it needs it or not.Seriously though, people tend to go oversize.Back in my pervious life, when I was all wood and self made charcoal much of my cooking (for just the two of us) was done on a cut down plow disk sitting on a chimney full of charcoal on top of the kettle grills.Cheers. Millenium7 writes...Big BBQ's are rubbish they're a rarely used novelty item because the process of cooking is just that bit too hard to be worth it. That one I only need to open the vents, put 5 lighter cubes in the bottom, add a few extra charcoal briquettes and it's up to temp and ready to cook in ~15 minutes5 starters wowI got a weber mini chimney , bit hard to find but works great for the akorn jrAs much as i like charcoal and love my jr and also have larger unitsI bought a weber genesis , 3 burner with the sear station and it works great for the usual week day cooks and weekend bacon and eggs For the op i bought it , was $2k unit on fbmp for $700 , had it prob 5 years now gmailaccount writes...Quite sure. I wouldn't buy another Weber Q. I think they're overpriced and overhyped. If they had 30-40% more burner they'd be perfect.What you are describing / wanting is the Zeigler and Brown BBQs. Similar style / shape to the Weber Q range, but with more fire power. You can cook with the lid up or down. Your choice. I have the triple for home and the Nomad (single with flame failure device) for the caravan.With the triple I can do from 130 C to "thermonuclear". I've done standard BBQ, slow cooked, pizza (with the Bakerstone pizza box), roasting, and baking in mine.The now have the "Elite" range as well. Less oval shaped, more squarer, so theoretically more efficient use of space. Has 2 hotplate levels (up / down). And if you are like me and prefer to cook on flat plates, not grills, you can have all 3 plates as flat, not just 2. spartacus1098 writes...5 starters wowI got a weber mini chimney , bit hard to find but works great for the akorn jrI use these they're only small so yes need 5 for a reliable start every time. No paper or anything elseI used to use chimneys and they do result in a more uniformly lit set of charcoal but it's so much more convenient to just light directly in the BBQ. Plus no more hot bits of ash and briquettes escaping onto the table/grass/tiles There are SO MANY on the kerbside, some complete with gas and bottleJust last month, my brother in Sydenham found a dirty, dismantled (but complete) Weber Q and stand in his backlaneWhy do so many gas bbqs get orphaned ??? Best one I bought was the $60 box charcoal bbq from the Greek deli lol. Cheap enough to throw away if you never wanted to clean it. I hardly ever use my 4 burner gas bbq now. Levelian writes...Does your family q have a little device in the Air hole at the bottom ? No idea.Is it in a windy position ? No.Do you use both burners to pre-heat and are you setting your pre-heat to maiximum ? Yes, pre-heat 10 15 minutes with both burners.When you use a steel brush / stainless brush to clean is it easy or hard to remove the refuse from the grill ? Easy.You using it with the Lid up or Down ? Down. e.g. strew the meat mode. e 3134 writes...Why do so many gas bbqs get orphaned ???People moving house / unit / apartment and can't take it with them (no balcony in new place), second hand BBQs are almost worthless so there's no market to sell them. e 3134 writes...Just last month, my brother in Sydenham found a dirty, dismantled (but complete) Weber Q and stand in his backlaneI think I know the one, I was going to check to see how the igniter was but never made it back there. Its not the first Weber Q to be abandoned in and around the inner west. I dont know the reasons why they get abandoned but at one stage I was close to ditching mine as well. Instead I got an aftermarket burner and a new regulator and it revived my Q otherwise it got to a stage where it was so underpowered it couldnt cook anything. I did pick up a grate from another abandoned Q but am on the lookout for an igniter. Jebus Cripes writes...I dont know the reasons why they get abandoned but at one stage I was close to ditching mine as well.Those Webers have tiny holes in the burner tube that over time gunk up and affect performance.Over the years I have resurrected a few by drilling out the holes and fitting an adjustable regulator . . . lots of information about mods and upgrades on line. Didnt know they had 2 burners these days. Ive got the older one Works fine. Holes get a bit clogged, but light up ok after poking around with a toothpick. ha ha JCI'll let him know he has competition in the kerbside 'conomy allis chalmers writes...Those Webers have tiny holes in the burner tube that over time gunk up and affect performance.Yes, I initially used some welder cleaning tips and then proceeded to drilling each hole out. Sometimes the holes still didnt work too well possibly because a baffle forms down the hole so thats when I got an aftermarket one . It has been hotter than ever, beyond the range of the temperature gauge and I can even cook without the lid down or turn it right down as cooking with the lid down is fantastic but low is still too hot for a slow roast. The other downside is the enameled grate gets rather damaged, I dont 100% know if its the heat but I think it is. Im sure I voided my warranty but Weber will probably replace it anyway except I have got the grate to such a nice seasoned state that works almost non stick and even easier to cleane 3134 writes...I'll let him know he has competition in the kerbside 'conomyHa, there are a lot of us in this area. The street bounty page has a lot of members I have a 6 year old Ziegler & Brown 2 burner, bloody good BBQ. e 3134 writes...Why do so many gas bbqs get orphaned ???Interesting point. Now that you mention it, they're definitely one of the more common things I see left out for council hard waste collection.Personally I've had the same BBQ for years and it's going fine. Nothing fancy, just a 4 burner gas BBQ, half flat plate and half grill with a hood from Barbeques Galore. I still have the same Captain Cook stainless 2 burner barbie from Auckland35 yrs old, oxidised powder coating. I threw the trolley assy away, but the bbq itself still burns a mean snag 8~ Here's my strange reply....subyroo writes...I have a 6 year old Ziegler & Brown 2 burner, bloody good BBQ.I'm a massive fan of BBQ Galore, at our previous house we had their four burner Turbo.At our new home I had a four burner Turbo Elite (the stainless steel version) 'built in'.For the family BBQ's it can't be beat and BBQ Galore sell spare parts for them (seemingly) no matter how old they are!However.... It's now just Mrs Austen and I empty nesters so when we're just cooking for ourselves and not the whole tribe I've got a Baby Q next to it that I use just for us!Handles a pack of snags or a couple of steaks or a few hamburger patties or a mini roast lamb perfectly and uses absolutely flap-all gas!Horses for courses!!Austen. Austen writes...Here's my strange reply....Not strange at all . . . very logical.Cheers Austen writes...For the family BBQ's it can't be beat and BBQ Galore sell spare parts for them (seemingly) no matter how old they are!And a lot of their parts are interchangeable across models too.So if you want a new grill for your 30 year old BBQ well they might not have the identical same one, but the current one is the exact same size and fits straight in. etc. Spets1 writes...They also have some for like 300 bucks at Bunnings tooMy previous 4 burner bbq was a cheap bunnings Jumbuck.Absolute piece of crap. The burners were never hot enough, and the metal shell is super thin meaning it doesn't hold heat. Just don't go there.The latest bbq is a Beefmaster premium I got off Marketplace for $50, from a couple who were moving OS.I had to get a replacement drip tray but apart from that it's a top bbq. Nice thick metal frame.Also own a Weber grill which I use when I have the time to relax & crack a beer. Purple Edge writes...More kamado cons...A lot of faffing around to get the temperature stable.Not once you get the ang of it, and if grilling, you just open it all the way. Takes a bit longer to heat up though, maybe half an hour.Takes time to get up to heat.Agreed, but what's wrong with taking half an hour let coals get going. Slow down once in a while, if you're in such a rush, then why are you BBQ'ing?!Wastes a lot of charcoal after shut down.Not really, it doesn't burn when the fire is out.Messy to clean up and dispose of left over ashes, which needs to be done after every cook.Not as messy as a filthy grease trap. Dustpan and broom makes easy work and just put it in the bin or a garden bed.There's a learning curve to using it.True but it's not rocket science. Plenty of good youtube vids to teach you. It will take a couple of goes to get your technique dialled, i agree.my experience is that the kamado is more of a slow cooker than a genuine barbecueMaybe you have a different kamado, or are not letting the temp get high enough before grilling.I've actually thought about converting my kamado to gasIf you have a porous ceramic kamado (i though they all are, i could be wrong), the gas and gas fumes will impregnate into it and your food will taste like gas forever. Strongly recommend not doing this.gmailaccount writes...I still don't think it's hot enough.That's my experience with a weber. i'd rather cook a steak in the frypan tbh. I have never been able to find the perfect BBQ for what I want, which is generally a high temp sear and good flat plate.I had (until recently) and Everdure Furnace and that was probably the worst BBQ I have owned, it only about 1/3 of the grill + plate that actually get hot enough to sear/cook and the plate design was that they sat on small lugs and fell in quite easily.It did look good though.I was lucky enough to find a commercial char grill/griddle on marketplace (for free) that just needed a solid clean up. It's not perfect either, but it's great at getting that high temp smoky sear on steaks and the griddle gets nice and hot for smash burgers.My wife is not a fan of the look of it, but a couple of good steaks seem to have won her over haha Converted writes...have never been able to find the perfect BBQ for what I want, which is generally a high temp sear and good flat plate.Ive seen a cheap charcoal kettle with a big cast iron lodge flat pate work incredibly well. So well we bought a similar flat plate for our induction cook top (although we had to get carbon steel as the lodge stuff all had little ledges wasnt sure would work on induction).We have a kamado Joe. Overkill for 99%, but I love it. Nothing beats charcoal flavour and can get as hot or cold as you want. Converted writes...I have never been able to find the perfect BBQ for what I want, which is generally a high temp sear and good flat plate.Akorn jr is awesome for steaks , hot real fastYou can buy on fbmp for sub $100 or a new one for $249Should be able to find a flat plate somewhere to fit Or can get some grill grates which are flat on one side and grill on the otherjoesbbqs.com.au Diljale writes...Have a read of above thread before buying the Ziggy's.The only real "issue" with any of the Ziggys is with the single / Nomad (NOT the twin / triple). It's the thermometer. It doesn't have a rear probe (to allow the lid to roll back). It is massively inaccurate. Like 80+ degrees too high. So people see the gauge saying 240 C, when it's really 160 or so. I originally had the single, sold it and bought the Nomad for the caravan. Had the thermometer replaced under warranty. All the same issue. Apart from that, great BBQs. I use mine for BBQ and roasting. Does both really well. My triple is even more versatile.I have done multiple comparisons with a digital thermometer on the Ziggy baking tray (out of direct heat) vs thermometer. Digital 200C, hood ~280. Had it show ~120C just with sun on it. Could put my hand on the lid comfortably, so actually