

<b>GRILLS &amp; SMOKERS AT A GLANCE</b>	<b>MOBILE OR TRANSPORTABLE GRILLS</b>	<b>TRAILER-MOUNTED GRILLS</b>	<b>STATIONARY SMOKERS/BBQ PITS</b>	<b>MOBILE SMOKERS/BBQ PITS</b>	<b>PART-TIME SMOKERS/MULTI-FUNCTION OVENS</b>
<b>Defining characteristics</b>	Aluminized or stainless steel grill with legs and large casters	Large grill mounted on one or two axle trailer, with onboard LP tanks	Large insulated box with wire shelves or rotating rotisserie-style wire racks	Big smoker box mounted on large trailer, with onboard LP tanks or woodbox	These ovens smoke foods and perform other functions (cook/hold; combi-oven)
<b>Common features</b>	Hinged covers, front/side shelves, under unit LP tank system, zoned temperature control on gas models	Hinged covers, hitch-mounted propane tanks, hinged down work shelves	Thermostatic temperature controls; insulated, double wall construction; separate firebox	Thermostatic temperature controls; insulated, double wall construction; separate firebox	Box or drawer for heating wood chips
<b>Sizes</b>	30- to 72-inch widths; 48- & 60-inch are popular	One or more 60- to 72-inch grill is common	100-3,000 pound meat capacity; wood models are typically largest	200-3,000 pound meat capacity; wood models are typically largest	25- to 45-inches wide; cook/hold ovens are stackable
<b>Fuel/smoke choices</b>	Natural gas, LP gas, wood, charcoal, dual fuel	LP Gas, charcoal	Electric, w/wood chips, natural gas, wood/wood pellets	LP gas, wood/wood pellets	Mostly electric, with wood chips for smoke
<b>Optimum cooking applications</b>	Outdoor seasonal cooking, special event catering	Large event catering	Full BBQ pit menu or significant menu focus	Large event catering	Multi-function cooking with occasional use as a smoker