Have owned this product five weeks and used it several times to cook hamburgers, London broil, steaks. It produces excellent results and is relatively easy to use.

The cooking grate can only be set at two levels: standing on its posts or inverted, lying on the rim of the firebox. The level must be chosen before you start cooking, which presents a problem for some preparations. The damper seems to have little effect on cooking temperature. Emptying ash is a bit awkward, as you need to remove the doors and coal grate, then lift and tip the firebox, which is heavy. The lip catches some ash, so it is difficult to completely empty. Be sure to set the grill on a pan, as grease will leak through and collect

around the legs.