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Outdoorchef Roma Model #570MX2

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By [Derrick Riches](#), About.com

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The Bottom Line

Simply put this is one of the best grills on the market for under \$500 USD. The unique design of this gas powered kettle grill is gives it a level of versatility you just don't see in gas grill. This unit can do practically anything from low and slow barbecue to seared steaks to baked bread to paella. Setting aside all the stainless steel, popular today, Outdoorchef can deliver this high quality, lightweight grill with this kind of abilities. This grill is small in size with plenty of room for most needs. It is the perfect grill anyone who wants more than a simple burger burner but doesn't need a huge, heavy grill.



Outdoor Chef Roma Gas Grill
Regarding BBQ Inc.

Pros

- The most versatile gas grill on the market
- Very even heating
- Solid, durable construction
- Very wide range of cooking temperatures

Cons

- Limited Distribution in North America
- Accessories can be a little expensive

Description

- One 29,000 BTU stainless steel outer burner and one 4,100 BTU stainless steel inner burner
- 430 square inches of primary cooking space
- 33,100 BTU maximum output from the main burners
- Outdoorchef's unique funnel cooking system
- Porcelain coated steel wire cooking grate
- Push button pizo electric igniter
- Wood (eucalyptus) shelves
- Hood mounted thermometer

Guide Review - Outdoorchef Roma Model #570MX2

European outdoor chef has been making gas powered kettle grills for many years now and they have been very successful there. During this time they have been trying to expand their market and this grill is the first to be distributed in the United States. The years of experience and popularity in Europe have allowed them to perfect the design and make a series of very good gas grills.

This full sized gas grill is a dual burner unit with Outdoorchef's flip funnel system. What this means is that there is a cone shaped baffle inside the grill that can be flipped over. In the normal position the funnel distributes the heat from the burners

evenly through the grill. In the "volcano" position the heat is focused to the center of the grill giving you an intense searing zone. The two burner design lets you hit temperatures from 250 degrees F. to 660 degrees F.

Being a European grill this unit is specifically designed to not only grill up to be the perfect cooker for Paella and Risotto and also for baking bread. With various optional accessories you can pretty much cook anything you want on this grill.

To provide the kind of versatility that this grill can it is unlike the standard black box gas grills of America. Built like a typical kettle charcoal grill this gas cooker is lightweight but durably construction all for a price under \$500 USD.

The biggest problem with this grill is that it is difficult to get in North America. Hopefully distribution will be picked up soon. It would be ashame for this grill to not sell in the United States.

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