

## **Best Gas Grills Under 500 Bucks? Check Out This Exclusive Top 5 List! (Grillin' Bill's Review)**



Hello, Grillin' Bill here...

And I want to help you discover the joys of grilling!

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## Bill's Best Gas Grills!

A QUICK Guide To The Best Gas Grills Available

<http://billsbestgasgrills.com>

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So come along and lets check them out!

### 1. The ACCLAIMED Weber Spirit E-310: The Best Gas Grill Under 500 Bucks!



The Weber Spirit E310 gas grill is an EXTRAORDINARY bargain!

It combines every essential feature you'd ever want in a grill in one package.

The control panel is located on the front allowing for a spacious stainless steel table...

And you can comfortably place two platters on the table while preparing your food.

Additionally, the Weber Spirit E310 has the incredible ability to cook vegetables, roasted meat, and a 20-pound turkey all simultaneously!

It also comes with a porcelain-enameled cast iron grate which allows for easy cleaning and superior heat retention...

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and the enamel does not rust, fade or peel.

Another practical feature is the Electronic Crossover Ignition system which lights all the burners with the simple push of a button.

And you can easily read the LP gas levels because of an included gauge. To me, all of these features make it the best gas grill under 500 hundred dollars!

>>[Read reviews of the Weber Spirit E310 on Amazon](#)

>[Read reviews of the Blackstone 36 inch grill on Amazon](#)

[Order the Weber Spirit E210 Today from Amazon and get FREE Shipping](#)

### 4. The Elite Weber Spirit E330 Gas Grill...



Ok, so I lied a little bit earlier...

The Weber Spirit E330 is slightly over 500 dollars, but not by much!

Let me go through it's remarkable features, and hopefully you'll forgive me.

It includes a Sear Station Burner that heats up quickly allowing you to sear foods...

but it can also be toned down for standard grilling.

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Once again, you get the durable porcelain cooking grates, but you also get flavorizer bars.

The flavorizer bars are located under the grates and above the burner tubes to ensure debris doesn't clog the grill.

However, they also catch food drippings which then create smoke which adds a wonderful flavoring to your food!

>>[Read reviews of the Weber Spirit E330 on Amazon](#)

>[Read reviews of this Charbroil Gas Grill on Amazon](#)