
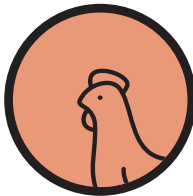
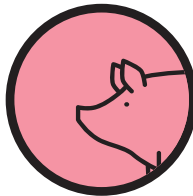
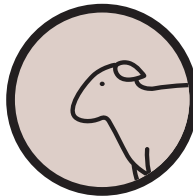
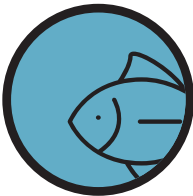



Charcoal and Briquettes

								
	Doyon Després (Charcoal)	Big Green Egg (Charcoal)	Big Green Egg (Charcoal)	Jealous Devil (Charcoal)	Kamado Joe (Charcoal)	Weber (Briquettes)	Xylo-Grill (Charcoal)	Xylo Block (Charcoal)
Regular Cooking	×	×	×	×	×	×	×	×
Slow Cooking		×	×	×	×	×		×
Size of the Chunks	Medium	Medium	Medium	Large	Large	Medium	Medium	Medium
Main Component	Wood	Wood	Wood	Wood	Wood	Charcoal Dust	Wood	Charcoal Dust
Ash Production	Medium	Medium	Medium	Small	Small	High	Medium	Medium
Natural Products and Safe	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Wood Charcoal				Briquettes				
<ul style="list-style-type: none"> – Very high temperature heating – Quick temperature drop – Ideal for regular cooking 				<ul style="list-style-type: none"> – High temperature heating – Stable temperature – Ideal for slow and regular cooking 				

Wood Essences

							
	Beef	Poultry	Pork	Lamb	Fish and Seafood	Vegetables	Intensity
Alder	×	×	×	×	×	×	Low
Cherry	×	×	×	×	×	×	Medium
Oak	×	×	×	×	×	×	Medium
Maple	×	×	×	×	×	×	Low
Hickory	×	×	×	×			High
Mesquite	×			×			High
Pecan	×	×	×	×	×	×	Low
Apple	×	×	×	×	×	×	Low