

# Outspark Charcoal Whirlpool Cone Grill Insert

## QUICK BUYER GUIDE



Grill owners who need focused heat and reduced charcoal use

### At a Glance Specs



#### COMPATIBILITY

**Fits 22-inch and larger grills**



#### MATERIAL

**Stainless steel one-piece**



#### DIMENSIONS

**Base 13.46in top 8.7in height  
4.37in**



#### WEIGHT

**Approximately 1 pound**



#### FUEL TYPE

**Charcoal fuel only**



#### PRIMARY BENEFIT

**Concentrates heat reduces charcoal use**



#### CONSTRUCTION

**No weld one-piece design**



## Who It Is For

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- ✓ Weber kettle owners with 22-inch or 26.75-inch models
- ✓ Owners of large kamado grills like Big Green Egg XL
- ✓ People wanting to reduce charcoal used per cook
- ✓ Grillers alternating between direct searing and indirect smoking



## Who It Is Not For

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- ✗ Owners of small charcoal grills under 22 inches
- ✗ People who only use gas or electric grills
- ✗ Users who need built-in adjustable airflow hardware
- ✗ Buyers seeking OEM exact replacements for specific inserts



## Trade Offs to Consider

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- Improves fuel efficiency but limits charcoal bed size
- One-piece stainless resists warping but is not modular
- Designed for larger grills may be oversized for small models
- No integrated vents or ash tray included with cone



## Users Say

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### ● POSITIVES

- ✓ Durable stainless construction compared to welded options
- ✓ Helps concentrate heat for searing and radiant cooking
- ✓ Can reduce charcoal usage per cook session

### ● COMPLAINTS

- ⚠ May not fit if dimensions not checked first
- ⚠ Requires learning charcoal placement for best results
- ⚠ No additional airflow controls or ash management



## How It Compares

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- Vs open charcoal ring: focuses heat and saves fuel
- Vs welded whirlpool cones: single-piece stainless avoids weld weak points
- Vs charcoal baskets: simpler but lacks dedicated ash handling
- Vs kamado-specific cones: fits wider range of kettles and grills



## Choose This If...

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- ✓ You own a 22-inch or larger charcoal kettle
- ✓ You want more concentrated heat for searing
- ✓ You want to reduce charcoal consumption per cook



## Skip This If...

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- × You use gas or electric grills only
- × Your grill is smaller than 22 inches
- × You require built-in adjustable airflow or ash systems



## Learn More

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