



BBQ Lighter Vs. Regular Lighter

Unlike a regular lighter, a BBQ lighter produces a hyper-focused, air-propelled flame.



BBQ lighters offer consistent flame even on windy days.

A standard lighter's flame is prone to flickering, while the BBQ lighter's flame points straight, irrespective of the angle.



Some BBQ lighters also come with a child lock, while most regular lighters don't.

A torch or BBQ lighter provides ultra-hot flame compared to a regular lighter.



BBQ lighter provides odorless flame as it uses butane.

Unlike a standard lighter, BBQ lighters come with one or more flame distributor jets for even burning.



Reference

1. Torch Lighters; TSA