

# Grill Buying Guide

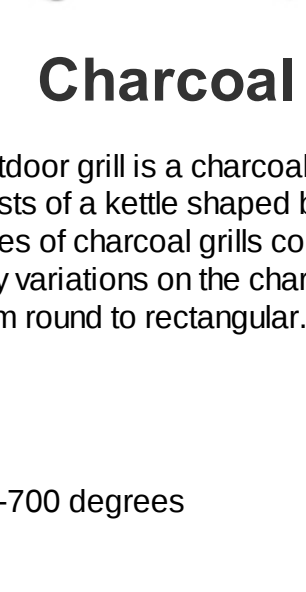
Great for outdoor entertaining, the addition of a grill allows for authentic al fresco dining perfect for modern outdoor living. Learn more about grill types, sizes, power, materials, features and safety.



True outdoor living incorporates all the comforts of indoor home living, and the addition of a patio grill can turn your backyard into a versatile outdoor kitchen space. Enjoy cooking outdoors with a BBQ grill which allows you to grill a delicious meal with a taste you can't replicate indoors. With advanced kitchen technology and state-of-the-art engineering, today's outdoor grills make it possible to grill outdoors that creates distinct flavors and an unbeatable atmosphere. We offer a convenient guide to help select the best grill for your outdoor space and purposes.

## Grill Types

The most important decision when buying a grill is determining what type of fuel is used to power your grill. There are five major types of grills that each use different fuel types.



### Charcoal

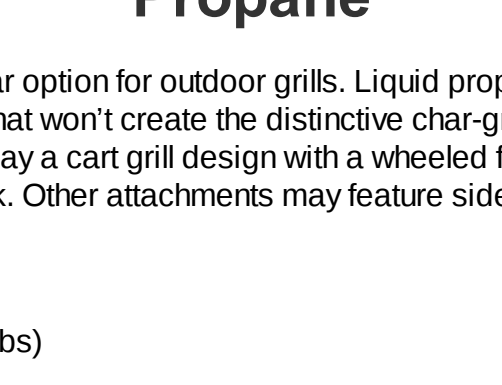
The most common and popular type of outdoor grill is a charcoal grill. Typically, the most common type of charcoal grill is the kettle grill, which consists of a kettle shaped bowl with a wire rack balanced on top. Typically constructed from steel, these types of charcoal grills contain the charcoal within its charcoal pan that is shaped like a bowl. There are many variations on the charcoal kettle grill model including various leg supports, lids, and a variety of shapes from round to rectangular.

#### Pros

- Affordable, portable, dependable
- Higher temperatures can reach 500-700 degrees
- Adds smoky flavor

#### Cons

- Longer warm-up time between 15-20 minutes
- Harder to control temperature, uneven heat
- More cleanup effort, ash buildup
- Not allowed on balconies



### Propane

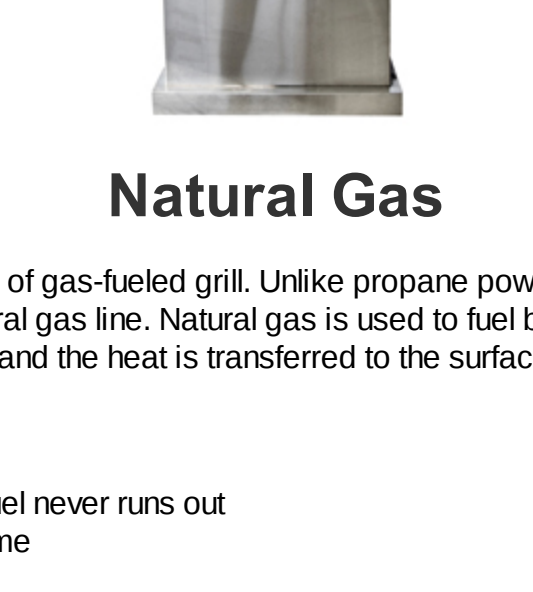
Gas-fueled grills are another popular option for outdoor grills. Liquid propane produces a clean-burning flame, which creates a pure flame that won't create the distinctive char-grill, smoky taste produced by charcoal grills. Typical models display a cart grill design with a wheeled frame that houses both the grill unit and the fuel source, or propane tank. Other attachments may feature side burners and side tables.

#### Pros

- Easy setup (on/off button, knobs)
- Fast warm-up time
- Adjustable heat
- Easy clean up
- Neutral, odorless flame

#### Cons

- More expensive to purchase and repair
- Potential flare-ups with grease buildups
- Lower temperatures can reach up to 450 degrees
- Fuel supply needs to be replenished because it can run out quickly
- No smoky flavor



### Natural Gas

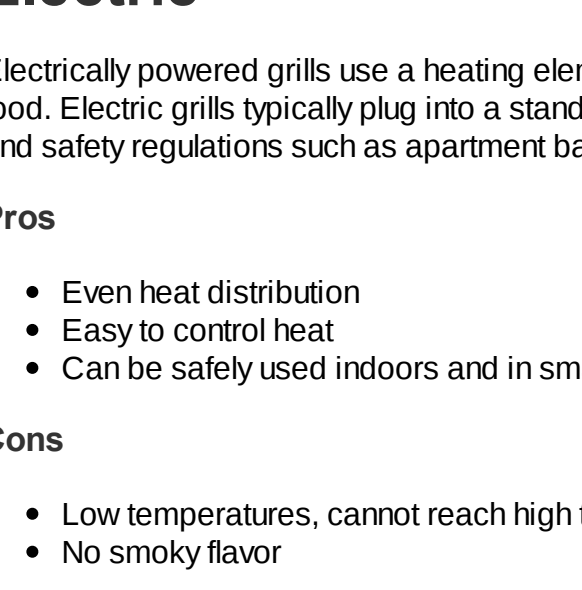
Natural gas grills are another type of gas-fueled grill. Unlike propane powered grills, natural gas grills require permanent installation with a natural gas line. Natural gas is used to fuel built-in grills. Natural gas works to heat coal or porcelain briquettes, and the heat is transferred to the surface of the grill for clean-burning heat.

#### Pros

- Permanent fuel source so fuel never runs out
- Can lower fuel costs over time
- Easy clean up

#### Cons

- Installation can be more expensive
- Not portable
- No smoky flavor



## Electric

Electrically powered grills use a heating element that is powered by electricity to effectively heat and cook food. Electric grills typically plug into a standard wall outlet which make them ideal and in settings with fire and safety regulations such as apartment balconies.

#### Pros

- Even heat distribution
- Easy to control heat
- Can be safely used indoors and in small spaces such as balconies

#### Cons

- Low temperatures, cannot reach high temperatures
- No smoky flavor



### Smoker

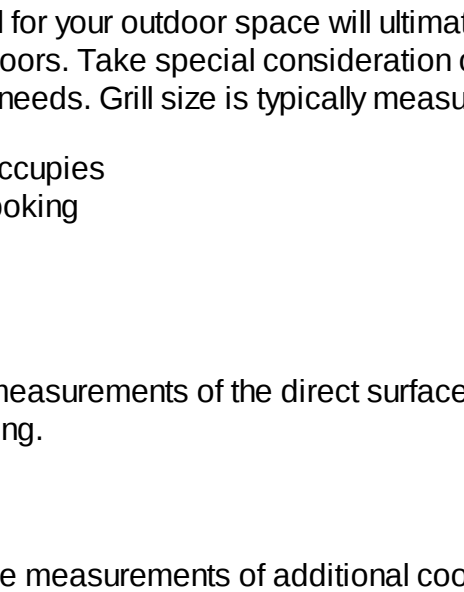
A different option for outdoor cooking includes smoking, which creates the same smoky flavor achieved by charcoal grilling. A smoker uses low and indirect heat to slowly cook food via smoke. These vertical standing units house hooks or multiple grates where food can hang or stored while slowly cooking within the unit.

#### Pros

- Mild cooking method retains moisture and flavor
- Smoky flavor

#### Cons

- Longer cooking time



### Wood Pellet

A grill fueled by wood pellets is best described as a hybrid between charcoal and gas-powered grills. Wood pellet grills use a convection cooking process to thoroughly cook food. A wood pellet grill uses an induction fan that circulates air from the surrounding area, which heats wood pellets that release smoke as they burn.

#### Pros

- Even cooking temperature of a gas grill
- Smoky flavor

## Grill Size

Determining the appropriate size grill for your outdoor space will ultimately come down to how large and how often that you grill and cook outdoors. Take special consideration of your own cooking habits in order to determine the ideal size grill for your needs. Grill size is typically measured by two factors:

- 1) the amount of space the grill unit occupies
- 2) the surface area designated for cooking

#### Primary Square Inches

Primary square inches refers to the measurements of the direct surface over the principal heating element that withstands full temperature cooking.

#### Secondary Square Inches

Secondary square inches refers to the measurements of additional cooking surfaces, such as side burners and elevated warming grates.

#### Good To Know

**Grilling Burgers:** An average burger measures 4-inches in diameter and typically requires around 20 inches of cooking space. That means a 200-sq. inch grill will be able to accommodate 10 burgers at once.

**Grilling Racks of Ribs:** Consider using a larger size grill when grilling multiple racks of ribs. A rack of ribs can measure 100-sq. inches.

**Consider Number of People:** When grilling for large groups, a large grill will prove more convenient than grilling with two small grills. Always consider the average number of people you will be grilling for. If you are using a large grill infrequently, consuming fuel too fast will prove troublesome.

## Grill Power

Grill power is measured by the output of heat production the unit produces. The measurement is measured in BTUs (British thermal units). In general, the larger the grilling unit, the more BTUs are required to power the grill, while smaller grills will require less power. Higher BTUs will benefit those who are grilling for large groups of people, or cooking a large quantity of food. Be sure to compare the number of BTUs and features before deciding how much fuel power is required for your needs.

## Grill Materials

Grills come in a variety of heat conducting materials that can withstand high temperatures of heat for cooking. They include ceramic, stainless steel, cast aluminum, and cast iron. You'll find stainless steel grills are the standard material used for most grill constructions.

## Grill Features

#### Burners

Burners allow you to control the amount of direct or indirect heat used while grilling.

#### Side Burners

A side burner provides extra cooking surface to cook food items that don't require indirect heat.

#### Grates

Grates provide the surface area to grill food on. They are usually made from stainless steel or porcelain enamel, which are good heat conductors.

#### Infrared Burners

Infrared burners are the latest in outdoor cooking technology that achieve extremely high heat levels for quick searing. Gas-fueled grills, like propane and natural gas grills, can be equipped with infrared burners.

#### Electronic Igniters

A push button enables users to quickly ignite grill units without the difficulty and time used with lighter fluid. It is also a better choice for safety.

#### Rotisseries

Rotisseries are useful when cooking bulky food items. A rotisserie evenly cooks food while rotating.

#### Thermometer

Usually found on the hood or body on a grill, thermometers are essential in determining the internal temperature of your grill unit.

## Grill Safety and Care

- Set up a grill in an open, well ventilated area that is at least 10-feet away from your home.
- Make sure that your grill is firmly placed and stabilized on the ground.
- Keep grills away from combustible materials and surfaces such as foliage and dry leaves.
- Never use a charcoal grill on a balcony or confined spaces.

#### Charcoal Grills

- Line kettle basins with aluminum to protect your grill from heated coal. Once the coal has been used, it can easily be discarded for easy cleanup.
- Maintain your charcoal grill by regularly cleaning ash and buildup. Ash can absorb moisture which makes grills prone to corrosion.

#### Gas Grills

- By law, a 20-pound cylinder of propane may only be filled to 80% capacity to allow enough space for the liquid to expand.
- Be sure to check for gas leaks whenever you disconnect the regulator of the cylinder of propane. Never use an open flame to check for any leaks. Use a solution of water and soap instead.
- Always keep the grill lid open while lighting a gas grill.
- Never disconnect or alter a cylinder when the grill is operating and in use.
- Replace faulty hoses.
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#### Grill Grates

- A hot grill is the best time for cleaning to prevent debris from sticking.
- Reheat grill to 500-550 degrees to burn leftover debris into ash. Use a stainless steel bristle brush to remove excess debris.
- Do not clean grates right after grilling because debris will clog up the grill brush.
- For a deeper clean, remove the grates when the grill is cool, and scrub with an abrasive pad or brush with dishwashing liquid.