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## Gas Grill Buying Tips For Barbecue Enthusiasts

By Paul Graham

Gas grills are a popular choice among barbecue enthusiasts. Mainly because compared to charcoal

grills, gas grills are easier to clean. In addition, there are lesser accidents related to the use of gas grills and in ten minutes it is ready to barbecue. For those thinking of buying a gas grill or upgrading to a gas grill for grilling, there are a number of things to consider before purchasing one. Taking these few tips into consideration will make the search faster and easier, and in the end the grill you purchase will be more satisfying for you to use.

### 1. Three Levels Of Gas Grills

#### Entry-level

These gas grills are the most basic gas grills available in the market today. They are reasonable priced starting at \$ 150 to \$ 300. Entry-level gas grills don't need wood or charcoal and produce their own heat. With regards to this type of gas grill, it is best to choose one made of stainless steel for the frame and main body.

#### Mid-Range

These gas grills on the other hand are a bit more expensive but also offer more features than the basic gas grill. Prices for mid-range gas grills range from \$ 350 to \$ 1150. For these types of gas grills it is best to choose those made by established manufacturers in order to get a quality product.

#### Deluxe Models

These gas grills are the cream of the crop with prices starting at \$ 1500 and most models going for more than \$ 5000. High-end gas grills often make use of big BTU ratings as a selling point for them. However the brand name and materials of the gas grill should be the main concern when buying a deluxe model gas grill.

### 2. Basic Elements Of A Gas Grill

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The basic structure of most gas grills sold in the market is fairly straightforward. The burners generate heat and some type of heat dispersal system is above the burners. On top of all this are the cooking grates where the food is placed. The equipment underneath the hood is what separates a typical gas grill from an excellent gas grill. A gas grill that has at least two or more individual burners allow for greater heat control. This provides for even heat over the cooking surface thus producing better tasting food. Drippings cannot be avoided when barbecuing, however this causes flare-ups. Certain gas grills are equipped with systems to control flare-ups and turn it into flavorful smoke to enhance the flavor of the food.

### 3. Understanding BTU (British Thermal Units)

Most gas grills sold in the market use BTUs as the main selling of their product. However most people don't understand the relevance of BTUs to a gas grill, let alone the meaning of BTU. BTU stands for

British thermal unit, which indicates the amount of gas that a gas grill is able to burn. With gas grills, sometimes less BTU are better since it allows for food to cook more efficiently. Too much of it can damage the burners and cut short the life of the gas grill. However for larger grills, having higher BTUs is best in order to cover the larger cooking area.

### 4. Check For Solid Construction

It is important to select a gas grill with a stable and solid construction. A poorly built gas grill has the tendency to wiggle and may fall apart once set in place. Avoid buying a gas grill that is not displayed on the sales floor, make sure that there is a display available to be able to check out the stability of the gas grill before purchasing it. Select a gas grill that is crafted of high-grade U.S. Steel and also go for a gas grill with a baked-on, porcelain enamel finish. Check that the grates are made from either cast iron, porcelain-coated cast iron or aluminum and stainless steel.

### 5. Gas Grill Maintenance

When buying a gas grill it is important to consider the amount of maintenance required to keep it running for years to come. Select a brand of gas grill that provides uncomplicated yet comprehensive product information and offers a toll-free customer service line. Check if the brand provide trouble-free access to parts and services along with a reliable dealer network.

For more great gas grill related articles and resources check out

<http://gasgrills.dinningstyle.com>

## **Choose An Outdoor Barbecue Grill**

**By Jane Wyvern**

Outdoor barbecues are popular all around the world. They are enjoyed for the camaraderie as well as

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delicious eating. Barbecues can be informal family get togethers or tough culinary competitions.

There is one thing they all have in common though, and that is the need for an outdoor barbecue grill.

The outdoor barbecue grill has a cooking surface that is composed of metal bars. The bars are mounted above the fuel source which puts out intense heat with temperatures in the 500 degree Fahrenheit range. This intense heat is the distinctive feature of grilling.

Just as there are many types of outdoor barbecues, there are also many types of barbecue grills. The two most commonly used are the gas grill and the charcoal grill. They come in various shapes and sizes with a variety of features.

These types of grills are easy to obtain and can be purchased at most shopping centers. Let's take a look at these two types of outdoor barbecue grills.

### Gas Barbecue Grills

Just like the name suggests, the gas barbecue grill uses gas for a power source. This type of grill is typically more expensive than the charcoal grill. Fuel for it is fairly inexpensive and readily available. It is easy to set up and even easier to get it ready for cooking. Just light it and place your meat on.

They don't make much smoke at all but the flames will flare up, therefore care must be taken when choosing a safe location for your grill. The temperature can be easily controlled which is a nice feature and makes cooking easier.

### Charcoal Barbecue Grills

Charcoal barbecue grills are the cheapest grills you can buy. You can get a small table top model or a larger one which stands on its own base. They are easy to put together but sometimes are not very stable. The drawback to charcoal grills is that you have to allow heat up time for your charcoal to become ready to cook over.

Sometimes getting the charcoal to catch fire isn't easy either and requires the use of lighter fluid or starter, which adds an element of fire danger. Charcoal barbecue grills are probably not for you if you need to prepare meals in a hurry or need a consistent cooking temperature.

Charcoal grills create smoke and have flames which flare up and should be placed in a safe location and never used indoors. This type of outdoor grill can be messy to clean up after cooking also.

However, charcoal grills are extremely popular and are easy to transport which makes them the logical choice for camping trips and the occasional outdoor barbecue.

Jane Wyvern is an established freelance writer. You can find more of her writing at

<http://www.centralbarbecue.com>

and

<http://www.green-tea-guide.com>



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