

Title:

25 Top Gas Grills Compared

Word Count:

1118

Summary:

This chart compares gas grills manufactured by the top 25 brands feature to feature. You'll

Keywords:

gas grill, comparison, chart, stainless steel grills, Fire Magic, Alfresco, Kenmore Elite, Viking

Article Body:

All too often consumers seeking a high end stainless steel gas grill are won over by a manufacturer

The simplest way to compare the manufacturers objectively, of course, is with a chart! Our chart

Some of the features on the chart are:

BTU Output: How many burners, and how many BTUs are standard?

You'll need to do some math to determine the actual heat your food will receive. Ideally, you

Temperature Range: This is a very important characteristic if you like to do a variety of
large temperature range.

Burner material can consist of cast stainless steel, stainless steel sheet metal, cast

Infra-Red Burners are an option for those who demand a well seared steak. Thinking of

Rotisserie backburners are a popular option. Used to cook large pieces of meat evenly,

A Triple Gourmet Grill allows you to use gas, infra-red AND charcoal cooking! How versatile

An adjustable smoker box is perfect for those who enjoy the added flavor of hickory, mesquite

Warranty is one of the most important features to consider. Only the best grills offer

Does the grill you are considering offer a **countertop model**? These types of gas grills

Cooking Grids: Stainless steel cooking surfaces won't rust or chip. Porcelain cooking

Cooking Grid Size: How many people do you regularly feed? The size of your crowd will

Inner Liner: This accessory radiates heat more evenly to grill, directs dripping to the

Stainless Steel Flavor Grids: This heat distribution system should be stainless steel
and vaporizes drippings. You can add wood chips and other flavor enhancers to your flavor grid

Fuel Conversion: Will your grill easily convert from natural gas to propane if you want

Side burners provide versatility giving you separate controls for each burner. Side burners
can fry up some french fries or treat the team to sweet corn. The BTUs range from 12-17,000, but

More Great Options:

A power/wok burner will give you even more cooking diversity. Saute onions or boil lobster
accommodate a 26" wok! With a range of 3,000 - 60,000 Btu's, the power burner is a definite

***A full sear plate or briquette tray** (which can also be filled with lava rocks or wood
***Adding a warming rack** will keep food warm and away from direct heat and also give you
***Add a griddle** to your side burner and enjoy breakfast alfresco!

Armed with this information, you should be able to define your needs and choose a grill that w

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