

Title:

Burn Through in Stainless Steel Burners

Word Count:

1137

Summary:

A couple of months ago, I noticed that the grill was heating unevenly. The left side was notice

Keywords:

gas grill grills burner burners burn-thru burn through flare ups flame

Article Body:

I grill.

I mean, I grill ~ often. I grill about 3 or 4 days a week, every week of the year, every year.

I have often found myself outside after dark on a late December evening, in 20-degree weather

Naturally, my wife thinks I am nuts. She also thinks I am a great cook, which is neither here

A couple of months ago, I noticed that the grill was heating unevenly. The left side was notice

The house threw us a couple of major curve balls, the worst of which was a total replacement o

One night during the remodel, I wanted to grill some chicken. I fired up the grill, and notice

I muddled my way through the meal, deciding to take action. The next day I ordered a new burne

So why did this happen? Why did my burner rot from the inside out? The answer is simple physic

So how does this cause burn-through? Remember the flame that is sucking the gas out of the bur

Here it is in a nutshell: you've been cooking food, right? You've been using spices, sauces an

My story points out another issue: what type of burner will your new grill have? This is a maj

If you purchase a grill with a stainless steel sheet metal (or cast iron/cast iron composite)

"What?" you say! Stainless steel will rust? Well, yes, it *will* rust. It just takes a lot lon

What, then, is the alternative to a stainless steel sheet metal burner? Cast iron? Well, yes,

This is not to disparage stainless steel sheet metal burners: Napoleon uses 16-gauge stainless

So, if you're shopping for a new grill, check the burner construction first.

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