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Costco natural gas grills

Whether it's hanging out with backyard parties and summer fun or the primal thrill of cooking on an open flame, people love the food prepared on the outdoor grill. But what type of barbecue and what accessories and features do you need? Today's barbecues are practically an outdoor kitchen untieable, with more bells and whistles than you can shake a sauce cloth, so making choices can be daunting. If you are in the market for a new or replacement model, you have come to the right place. Gas grills can be widely decomigraded into two types of fuel: propane and natural. Propane grills use portable fuel tanks that are manually filled, while natural gas grills burn fuel supplied through a hard water pipeline. While some purists argue that natural gas is better for grilling because it burns cleaner, most people can't spot the visible difference between the cooking quality of two types of fuel. It really comes down to the question of cost and convenience. In this guide, we'll take a look at some of the pros and cons of a type of barbecue and walk you through the myriad selections of features available, so you'll be a reliable roast steak and perfect burning of chicken in time. Key considerationsNatural gas vs. propaneAs above, the two primary differences between these types of grills are fuel cost and convenience. The price of gas will vary depending on which region of the country you are in, but generally speaking, natural gas will be much cheaper than propane, perhaps one-sixth of the cost. As for convenience, since propane grills include portable tanks, they provide width where you can set up a grill and allow you to move it depending on the season, weather and other factors. However, you will need to monitor the gas level of the tank (meters can help) and replace or charge it when it is empty. There's nothing like the disappointment of running out of gas in the middle of a half-cooked burger party. Natural gas grills require an attachment to a permanent gas line, which limits where you can place the grill if it is a portable model or requires forward planning if you install a built-in model. On the other hand, once in place, you will never have to worry about filling the tank or running out of fuel. Assuming you opt for a natural gas grill, let's move on to other considerations. The number of burnersGas grills have as many as eight separate burners. Will you barbecue only occasionally for a few friends before the game or regularly host big parties? Think about the amount of use when buying a barbecue, but also know that more burners means more flexibility when cooking. You can seiti with high heat in one area, and at the same time heat food over a lower fire in another. Barbecue areaKlosely associated with the number of burners is the size of the barbecue area. Some Pack the burners together, reducing the size of the grill even though they can boast about the number of burners in their ads. The number of burners is important, but also the size of your cooking area. Always look for how many square centimeters of cooking space the grill has. Storage Where will you keep the grill between uses? What about during the winter when you probably don't use it at all? The bigger your grill, the more storage you'll need. Wheels vs. wheelsCasters and wheels are closely related to storage because they dictate how easy it is to move a grill from one place to another. Are you going to move the grill back and forth between the storage room and the yard? How often are you going to move him? The wheels — you'll want one on each corner with at least two locked — allow you to move in any direction and fine-tune, but they don't work as well as wheels on the lawn or uneven surfaces. CoverAs you will store the grill outside, you will need a lid to protect it from dirt and weather. Most grills do not have the lid on, so you will need to take into account this additional cost. The larger the grill, the larger (and more expensive) the lid you will need. The elements can take a toll on the lids, so while you might be tempted to opt for a bargain, consider the cost of a regular replacement. Ease of cleaningYou wouldn't get around it: Grilling can be a messy job that requires cleaning. You will want to look for a barbecue that provides easy access to the areas and parts that need the most attention. Production materials are also a consideration. Stainless steel is very popular, looks great and is durable, but it scratches easily, especially when using abrasive cleaning tools and cleaning agents. Porcelain surfaces can be easier to clean, but they can also be chipped. AssemblyDoes dream barbecue come fully assembled out-of-the-box, or will it require significant assembly? Larger grills almost always have to be partially or fully assembled, while smaller ones are generally good as soon as you get them. Did you know? Natural gas grills cook your food just as well as propane grills, only cheaper. STAFFBestReviewsThese are narrow racks that move back as you open the lid. They usually sit 8-10 inches above the main grill. This distance keeps them away from the flames and flare-ups, as well as freeing up space on the main grill. If you want to cook delicate vegetables and corn on a cob that is still in the shell, the top rack is the place to do it. Burner ignition and temperature controlOriginally innovative feature, ignition and burners with individual variable temperature controls have become standard on most models. Rotisserie burnerA rotisserie burner for cooking whole chickens and birds of all kinds, as well as baking and ham, has become feature on premium barbecues. Infrared burners for rotisserie are often included. The side burner side burner is a burner mounted on the outside of the grill box. When not in use, they usually have a tough cover over them, which serves as a preparatory area. Side burners provide a source of heat for basting or grilling sauces or heating side dishes and can turn the grill into a fully prominent outdoor kitchen where you can cook everything in one place. Convenience is the name of the game here. Built-in thermometerUsually mounted in the lid, thermometers that measure the internal temperature of the grill were also a new feature of their time, but now they are standard. Do not buy a grill with no thermometer. You may also want to invest in a separate wireless digital thermometer for more accurate food readiness measurements. Smoking boxA smoking box is a metal container inside the grill for holding wood edgies. It can be equipped with a separate burner to heat chips or use heat from one of the main burners. Throw in some of your favorite water-soaked trees — hickory, applewood, mesquite — and you've turned your grill into a smoker. Grill lightsit will turn on when the lid opens to illuminate the grill in the night or on cloudy days. If the grill you are considering does not come with lights, you can buy them separately. Sear stationDo want more sea markings on your steak than your grill provides during normal cooking? Sear station with separate burner is the answer. It's quick and easy to use, providing a real visual touch to accentuate your meal. Dishware storageShelves under the grill and hooks under the preparatory surfaces keep your utensils out of the way, but still readily available when you need them. Porcelain gratesPorcelain is easier to clean from cast iron or steel or even stainless steel. A grid that is not enamalied by porcelain will require a little muscle strength to clean. ColorTypical grill colors are black or steel gray. Brushed steel is also popular. Roasted emajl grills come in different colors. Barbecue inserts If you are on the market for a permanent outdoor kitchen, there are built-in barbecue inserts that can be installed in the kitchen on the patio. If you get one of them, you may want to consult with the contractor to install it for you. The best prices of gas grillGrills come in a wide range of price points, depending on the size, features and quality. Bargain: Grills under $200 should have 3 or 4 burners, 400 to 600 square centimeters of cooking area, built-in thermometer, individual burners and controls, 30,000 to 50,000 BTUs and porcelain grilles. Midrange: In addition to the features listed for the inexpensive range, medium-range grills (up to $1,200) should have 700 to 800 square inches of space for up to 78,000 BTUs, one or more side burners, burners, and rotisserie burner or smoker burner. You may need to choose from some features, but many of them will be included. Expensive: Grills costing $1,200 and up should have literally all the features above. Better design and engineering, larger grills, heavier gauge steel and higher quality materials are generally the hallmarks of high-end grills. Showroom models top out at about $2,700. Anything more than that would be custom-made barbecue. Tips Minimize flare-ups, turn on a grill high 10 to 15 minutes before cooking to burn fat or leftovers from previous use. Scrape off anything left on the bars before adding extra food. Barbecue sauce usually has a lot of sugar in it, which burns easily. Keep the grilling temperature below 265ºF so that the meat in the sauce is not burned. Indirect grilling of whole chickens or large roasts can be done by turning off the middle burner and leaving it on the side burners. Initially, sow the meat with direct heat, then move it to the middle and turn off these burners. Leave the other burners on the slow, even cooking. Maintenance is key to keeping the grilling equipment proper. Check the holes in the burners for blockages, check the roasters to make sure they work and generally keep the grill clean. IN FREQUENT POST. How often should I fill the gas tank? Natural gas grills connect to a line of natural gas in your home, so you never run out of gas. No more pulling heavy tanks back and forth in the store.Q. Does natural gas smell?A. Not naturally. In fact, it's completely odorless. The gas company adds mercaptan to the gas to give it that rotten egg smell so you can easily detect if there's a gas leak.Q. How clean is natural gas?A. Burns cleaner than propane and coal. Coal.