

Natural gas grills



Today's natural gas grills make outdoor grilling easier, faster and more energy efficient than ever before. Fun features such as matchless ignition, dual burners and controls at fingertip level add to the joy of grilling and expand the use you can get from your natural gas grill. The traditional summer get-together with hot dogs and hamburgers can now be a gourmet feast anytime of year, with everything from stuffed mushrooms to angel food cake, all cooked on your natural gas grill.

Features

When you ignite the burner of a natural gas grill, it heats the briquettes (or coals) so, as food cooks, fat and juices drip on the hot briquettes causing flaming (flare-ups) and smoke. It is this smoke that gives food that special barbecue flavor.

Cooking grids or grates are usually made of steel rods; some are coated with porcelain to make them rust resistant and easier to clean.

Briquettes come in various shapes. Note that grease drippings may build up and cause excessive flaring.

Burner controls that click-stop at High, Medium and Low are best. Knobs that must be pushed in before being turned are somewhat child-resistant.

The most important grill features to look for include: handy shelves/racks, easy-to-clean cooking surfaces, an easy-to-change fuel tank, dual burners and split cooking grates.

Lighting your grill

Follow your owner's manual whenever possible. If your grill has a spark igniter, just raise the lid, turn on the igniter and it will light your burner in a few seconds. Or open grill lid (never light burner with lid closed), insert lighted match into lighting hole located at front or side of grill box, turn control knob to HIGH. Burner should light in seconds.

Using your gas grill

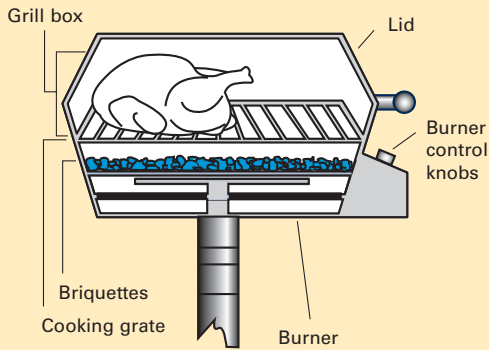
- Consult your owner's manual for details. Most manufacturers recommend tempering the coals before the first use by heating for 15 to 30 minutes.
- Preheating may be necessary for foods that need searing and quick cooking. Five minutes on HIGH with the cover closed is usually enough. Never leave the grill on HIGH with the cover closed for long periods of time.

- Place food on cooking grate. As food cooks, adjust burner controls and lid position. The cover may be open, closed or propped partially open. As the cover is lowered, the temperature increases. Move food around to use hotter and cooler heat zones.
- Use the warming rack for heating sauces, breads and previously prepared dishes, and to keep cooked food warm.

Care and cleaning of your gas grill

Consult your owner's manual or, if unavailable, do the following:

- Coals are self-cleaning. Leave the burner on HIGH for 10 to 15 minutes after each use, with the lid closed. This will burn off accumulated food residue and drippings. Use tongs to rotate the briquettes and clean all sides.
- While the cooking grate is still warm, brush with a stiff wire brush or wet nylon scouring pad. When necessary, soak in hot sudsy water and scour with a nylon pad.
- Clean the inside of the grill box occasionally, especially if there is a buildup of grease or ash on the bottom. Heat the grill slightly to soften the grease. Then scrub with hot, sudsy water; rinse and dry thoroughly.
- Periodically wash the outside of the grill box with hot, sudsy water. Rinse and dry thoroughly. Exposure to weather may in time oxidize and lighten black paint; renew color by wiping on a thin film of vegetable oil.
- Occasionally brush the burner with a stiff wire brush. Use wire or pipe cleaner to open clogged ports. Replace burner in exact original position so it is correctly aligned.



Tips for gas grilling

- Experimenting is the key to success in grilling.
- After a few cookouts you'll learn the heat pattern of your particular grill. Use hottest areas for fast cooking, cooler areas for slower cooking and "keep warm" tasks.
- Some flaring and smoking enhances flavor and appearance.
- Use your grill not only for grilling and as a rotisserie, but also for roasting, braising, frying, baking and stewing – in foil pans and Dutch ovens (with flameproof handles).
- Cook entire summer meals at one time on your gas grill to use energy wisely. Cooking outside saves energy because there is no additional load on air conditioning.
- Grills allow flexibility in cooking temperatures but will not provide the same precise temperature control as your gas oven. Several factors can affect the heat pattern and speed of cooking on your gas grill:
 - wind and air currents
 - preheat time
 - outdoor temperature
 - location of the grill
 - amount of fat and juice drippings which cause flare-ups
- To limit flare-ups, select low-fat meats and trim excess fat from around the edges of steaks and chops.

Dual control burner on a gas grill

Follow the manufacturer's instructions for lighting. The flame on each side of the dual burner is regulated by its own heat control. The dual burner grill gives the option of cooking two ways:

Direct heat cooking

Place food directly over the heat. Grill steaks on HIGH on one side of the grill while a casserole slow-cooks on the other. Or, for a small meal, use only one side and save energy.

Internal temperatures

Beef

Rare	140°F
Medium	160°F
Well	170°F

Poultry

185°F

Pork

170°F

Indirect heat cooking

Place food on the unlighted side of the grill in a pan or directly on the cooking grate. Heat from the lighted side circulates throughout the grill to roast or bake food without flare-ups.

If your grill doesn't have a dual control burner, you can cook indirectly by blocking half the heat from the burner and briquettes with foil. Fold in half a sheet of heavy-duty foil twice as long as the cooking grate; fold in half again. Firmly place it over the briquettes on one side of the grill. Replace the cooking grate and place the food on it above the foil-covered briquettes.

Judging doneness

The best way to judge doneness in meats is to use a meat thermometer. Make sure the tip of the thermometer is in the muscle of the meat, not touching bone or fat.

Safety tips

- Keep away from combustible surfaces such as wood siding or deck railings.
- Never use a gas grill in a garage doorway, on an enclosed porch, or under low eaves or overhangs.
- Use oven mitts and avoid wearing loose-fitting clothing.
- If buying a propane tank, be sure it is approved by the U.S. Department of Transportation. Never buy a used tank. Have tank professionally inspected for corrosion every five years.
- Never store a propane tank in your house or garage.
- When transporting a filled propane tank in your car, prop it securely so it can't tip, and be sure to open a window.
- Keep the propane tank upright when connecting it to the grill's regulator. Leaking fuel could damage the regulator.

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