

The Benefits of Barbeque Gas Grills

Gas grills work by a spark igniting the gas within the grill. Gas grills typically have a knob or button in which you push, which in turn activates a small hammer. The hammer hit's the top of an ignition crystal. Then the burner mixes the gas with oxygen and spreads it all over the cooking surface.

Barbequing is typically thought of as a summer event, but some diehard fans of barbeque will not think twice about breaking out their barbeque grills right in the middle of winter. Grillers in the southern states may not face the problem, but if you live past the lower states, then chances are your Winter includes a large amount of snow. Smokers and charcoal grills present a problem as you must set the grill up properly, and then wait for the grill to get ready. This can take hours, so the idea of standing outside waiting on the grill may not sound appealing in 3 foot of snow. Gas grills give you the opportunity of quickly cooking barbeque.

Another issue found with out types of grills is the cleanup involved. Once you are done grilling with a smoker or charcoal grill, you are then required to clean out the burned remains. In 3 feet of snow, chances are that you do not have a place readily available for disposal. Fire hazards come with the burnt coals and wood chips. Gas grills will simply need a wipe down before it can be stored away for the next time.

Gas grills, unlike some of the other grills types, have the ability to come with many different types of cooking surfaces. These different cooking surfaces include a BBQ surface, a flat grill, and a ribbed grill. Some grills even offer these types of surfaces as none stick, which allow you to cook a whole array of foods that you would not be able to cook on a grill otherwise. You will be able to cook your whole meal, including side dishes if you plan correctly. Some gas grills even contain a Wok type surface for cooking pasta and rise dishes, or a full rotisserie set that allows you to cook rotisserie chicken.

A feature that comes with different cooking surfaces is the ability to cook different foods, at different temperatures, at the same time. This feature is available if your gas grill have separate burners. This allows you to cook your meals much more quickly. Some gas grills even come with a warming feature, which will keep your food warm while the rest of it finishes cooking.

Gas grills usually contain a built in thermometer, which will aide you in cooking. You will know the exact temperature you are cooking at. Charcoal and Smoker grills do not typically contain this feature, which either leaves you guessing what temperatures you are cooking at, or requires you to buy extra

equipment in order to find out what temperature your food is.

Gas grills have safety concerns all of its own, but they are unmatched by other types of grills. Propane gas is extremely flammable if not used correctly. Other grills however, present higher opportunities for fire as they cook with an open flame. Gas grills are typically built much sturdier than their more simpler counterparts.

If you are considering traveling with your barbeque grill, a gas grill may be the best option. Gas grills come in small sizes which are perfect for traveling. Small size gas containers are available at your local grocery store or department store, which allows you to easily transport the fuel source as well.

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