



GAS GRILLING GUIDE

Professional tips & reminders after a long winter!

TIP 1 GETTING STARTED

Most gas grills are equipped with an automatic ignition device, making starting the burners very easy. On grills with multiple burners, one burner is usually designated as the starter burner. Once it is lit, the other burners may be lit by simply turning their respective control knobs to start the flow of gas.

TIP 2 IGNITING THE BURNERS

Before igniting the burners, make sure the valve on the gas tank or gas line is turned to the on position. When you are sure gas is flowing into the grill, turn the control knob for the primary burner to the “start/ignite” position and push the ignition switch until the burner lights. **BE SURE THE HOOD OF THE GAS GRILL IS OPEN DURING THIS PROCEDURE. FAILURE TO OPEN THE HOOD BEFORE TURNING ON THE BURNER MAY CAUSE A BUILD UP OF GAS AND MAY CAUSE AN EXPLOSION OR LARGE FLARE-UP ONCE THE BURNER(S) ARE LIT.**

The diffusers above the gas tubes can block your view of the burner and cause you to doubt if the burner has lit. To ensure the burner is lit, place the palm of your hand six inches above the grill grate in order to feel the heat.

TIP 3 PREHEATING YOUR GRILLTOP

Once all burners are lit, turn the control knobs for each burner to the high setting in order to preheat the grill properly and prepare for an easy cleaning process before grilling.

Close the hood and let preheat for 10-15 minutes. The temperature inside the hood should reach 500°F. Many gas grills are equipped with a thermometer built into the hood. If your gas grill does not have this, consider purchasing a Grill Surface thermometer. This will provide you with an accurate temperature at the grill grate surface, which is useful in the preheating and grilling process.

TIP 4 CLEANING OFF YOUR GRILL SURFACE

Open the hood and with heat resistant grill gloves, clean any food debris from the grilling surface with a stiff wire grill brush.

TIP 5 OILING YOUR GRILL GRATE

The grill grate should be oiled before grilling. Using a long handled basting brush, apply oil to the entire grilling surface. Safflower, canola and sunflower oils break down at a much higher temperature than oils like olive or lard. Once the oil breaks down, it produces smoke and bad flavor. So use one of these oils.

Turn control knobs for each burner to the desired level of heat and you are ready to grill!