



GRILL-TOP COOKING VESSELS



NON-STICK VS. PORCELAIN ENAMEL VS. STAINLESS-STEEL

- Non-stick surfaces have been widely used and accepted by grillers everywhere. The non-stick surface allows for easy release and clean-up. This is especially important when grilling vegetables, delicate fish, crab cakes and even burgers. Non-stick grill-top vessels should be used at no higher than 450° F, as anything above that temperature will begin to break down the non-stick properties of the coating. Be sure to use a PTFE/PFOA free coating, such as the coatings used by Outset. Be careful when using metal spatulas or tongs, as these can cause scratches in the non-stick surfaces. When used and cared for properly, non-stick grill-top pieces will last for several years.
- Outset provides two distinct quality levels of non-stick grillware. The unique signature copper color grillware is the original professional-series non-stick grillware. Designed to enhance the look and feel of at home entertaining while serving up the utmost in superior non-stick functionality. We use Xylan Plus from Whitford Corporation, the world's largest and most complete line of fluoropolymer coatings. Outset uses a solvent-borne silicone option. In this version, the silicone replaces the PTFE, providing similar release characteristics. We double coat all of this non-stick for superior durability.
- Porcelain Enamel is a glass-based, inorganic coating with high-luster properties that strengthens the temperature and chemical resistance of metal substrates. For grill-top cooking vessels, this can result in a coating that is easy to clean (if food is properly prepared) while safe to use at temperatures in which non-stick coatings would fail. Porcelain Enamel is not non-stick however.
- Stainless-steel grill-top pieces will hold up to heavy use and last for several years. It is an especially good choice when searing meat, or any time you want a nice golden color on something. Stainless-steel surfaces will generally require the use of oil on the foods to prevent sticking, but the amount of oil can be greatly reduced by heating the grill-top piece up to a searing temperature of 500° - 550°. Cleaning will not be as painless as non-stick, generally requiring a good soaking. . . but it will come clean!
- Stainless-steel will cost you more, and depending on the size of the vessel can be as much as 2/3 more. Most grillers will require both non-stick and stainless-steel for their various grilling qualities.

