



THE REAL DEAL GUIDE TO BUYING A GRILL

*Energy Center
Manhattan Pool*

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INTRODUCTION

Truly, there's no way to fudge when it comes to grilled foods. That authentic grilled flavor only comes from properly-cooked foods on a well-managed grill. People have been grilling and smoking foods for eons before modern grills came into existence, so we know you can get the job done without the high-tech designs. But cooking over an open flame is infinitely more difficult without the right equipment, and unless you're hitting the competition barbecue circuit, there's really no need to put yourself through that. The right grill allows you to make the kinds of foods you want, using the techniques you like, for as many people as you choose, without all the hoopla. With that in mind, let's figure out which grill is right for you.



WHAT KIND OF COOKING DO YOU PLAN TO DO?

There are several ways to enjoy an outdoor grill. Your desires for the grilling experience determine which grill best meets your needs. Don't box yourself in! Many a grill master started out just tossing some burgers on a cheap grill from a big box store, only to fall head-over-heels in love, and embark on a journey of stuffing, slow-smoking, cold-smoking, and more. Choose a grill that allows for that flexibility.





JOHN AND JUDY WORK HARD

The last thing they want to do when they get home is scrub a kitchen and clean a stove. They'd like a grill that makes it quick and easy to toss some steaks, chops, or chicken pieces on the grill and have dinner in a reasonable time. They choose a small pellet or gas grill, because it's hot in a jiffy, cooks evenly and predictably, and is easy to keep clean.



BILL AND BARBARA HAVE A LARGE FAMILY.

They want to be able to cook larger meals, but they're not looking for anything fancy. A dozen burgers, some hot dogs... perhaps some chicken or pork chops ... They select a grill that offers both gas and charcoal, so they can feed the fam an impressive spread for a get-together or just whip up a simple Saturday afternoon lupper.



STEVE AND SANDY ARE EXPERIMENTAL COOKS.

They want to be able to try all the tricks they see on the YouTube videos, and master everything from a slow-smoked Texas beef brisket to stuffed burgers to a Thanksgiving turkey suitable for the cover of *Cook's Illustrated*. They go with a large pellet or charcoal grill that offers tons of space for direct and indirect cooking, and the ability to add tools and equipment like a rotisserie, pizza stone, or cold smoke without any trouble.

WHAT KIND OF GRILLING EXPERIENCE ARE YOU LOOKING FOR?

With the above scenarios in mind, you should have an idea of what you're looking for in a grill. Some people enjoy fussing and fiddling with the temps, charcoal, and timing of a charcoal grill, while others want a simple, clean, predictable experience, like you get from a pellet grill or gas grill.

In the most straightforward terms, if you want it clean and simple, your best option is a gas grill. If you want to master techniques and impart that one-of-a-kind chargrilled flavor, charcoal is your best bet. Other buyers opt for a combo grill that offers both charcoal for those steaks and burgers on the weekends and special occasions, and gas for a fast and fuss-free weeknight meal. Pellet grills offer the best of both worlds in that they provide the same convenience of gas grills and the smokey flavor you'd get with charcoal. Also, if you're not comfortable operating a gas grill, you may find pellet grills more appealing to work with when grilling.



WHAT SIZE GRILL DO YOU NEED?

There are several factors to consider when choosing a grill size.

- **The number of people (maximum) you may cook for** -- It's quite easy to make a small meal on a big grill, but difficult and time consuming to make a large meal on a small grill. It requires multiple cook times, and can lead to overcrowding the grates, which inhibits circulation and extends the cooking time. Even if you're only cooking for a crowd a couple of times a year, it's well worth investing in a grill that can accommodate lots of food.
- **The room you have on your patio or deck to place a grill** -- According to the American Red Cross, fire experts, insurance adjusters, and other professionals, you need a minimum of 10 feet around all sides of your grill. This applies to all types of grills. If your deck or patio is limited in space, you should either select a smaller grill or look into options for extending your grilling area. A vertical grill gives you more grilling space without the need for a larger barrel-style grill.
- **Whether you want "a grill" or a complete outdoor kitchen** -- Energy Center-Manhattan Pool offers way more than just the grills. We can outfit you with an entire outdoor kitchen! We will work with you to choose the right grill to incorporate into any outdoor living spaces you want to create.



ESSENTIAL ELEMENTS OF A GREAT BACKYARD BBQ GRILL

While a lot of choosing a grill is based on personal preference, there are a few things every griller needs and should look for in a grill. Here are the items you shouldn't sacrifice:

- **A grill that closes tightly and has easily-adjustable vents**
- **The ability to cook directly or indirectly**
- **The ability to add accessories for special cooking techniques** (rotisserie, kabobs, whole poultry, pizza, etc.)
- **Easy temperature control**
- **Easy-clean grates**
- **A cover for your grill.** Since your grill will be exposed to the elements, a cover is essential for protecting your investment.

Energy Center-Manhattan Pool has a number of different grills on display. We encourage you to think through how you will use your grill and where you'll put it, and then come examine how each grill fits into your overall plans.



PUTTING IT ALL TOGETHER FOR A SMART GRILL BUYING DECISION

As you can see, the perfect grill depends on you! A small gas grill is a great option for our fictional John and Judy, while a massive charcoal smoker-grill suits Steve and Sandy nicely. Pellet grills are ideal for those who want a no-fuss way to cook evenly and those who don't prefer a strong smoke flavor.

So, we're not sure which grill best suits you, but we are sure that we have what you need at Energy Center-Manhattan Pool! Come in today to let us walk you through your options and get you from guessing to grill-mastering in no time. Come on in or Contact Us today!

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