

# 2018 Gas Grill 101

You can offer our members the top grilling brands and a wide selection of features and price points. Be sure to walk them around the sales floor and show them the Kenmore®, Kenmore Elite®, Char-Broil®, BBQ-Pro™, Cuisinart®, KitchenAid® and Smoke Hollow® grills.

## Gas Grill Basics

### Burners

All Kenmore burners are stainless steel, so they're durable and last longer than steel burners. Side burners are great for preparing non-grilled foods, such as sautéing vegetables. And infrared back burners are ideal for slow and rotisserie cooking because they provide optimal heat distribution without flare-ups.

#### Different grills offer varying amounts of burners:

- **Two to three burners** are great for those who grill only occasionally, have small families or rarely entertain.
- **Four burners** are ideal for those who grill frequently, have moderate-sized families and entertain a fair amount of guests.
- **Five burners** will be a big help to those who grill frequently and serve large groups of people.

### Grates

Grill grates are offered in a variety of finishes to provide different cooking benefits. However, they also have different maintenance requirements.

#### There are three different types of grates:

- **Porcelain-Coated Steel:** These grates are rust resistant, but more delicate than bare metal, so our members should be careful when grilling to prevent chipping and wear and tear. However, the porcelain helps to prevent food from sticking to the grill grates, and they're typically dishwasher safe.
- **Porcelain-Coated Cast Iron:** This is a better option because these grates are reliable and sturdy with a classic appearance. Cast iron grates also offer a fast sear and nonstick surface. However, cast iron rusts, so our members will have to clean the grates by hand after each use and make sure they remain dry. It's also a good idea to regularly season the cast iron to maintain the nonstick surface.
- **Stainless Steel:** This is the best option for grates. These grates are tough, rust resistant and ideal for cooking a variety of food. Stainless steel grates are typically not dishwasher safe, but our members will appreciate their versatility and durability as long as they don't mind a bit more maintenance.

### Cooking Areas

Cooking areas are measured in square inches (sq. in.).

#### The following areas are measured:

- **Primary Area:** Most important measurement because it's where the main grilling is done.
- **Secondary Area:** The area with warming racks.
- **Total Area:** The sum of primary and secondary areas. Our assortment includes a variety of sizes.



# Common Features and Benefits: Kenmore Grills

Kenmore grills have the following features in common. Kenmore Elite grills (see page 32) have these and other step-up features in common.

**Even Heating:** Designed and tested to provide even heat across the entire grilling surface for accurate results.

**Electronic Ignition:** Easy, fast and reliable ignition. This is the most sought-after feature in grills.

**Side Burner:** Adds cooking flexibility by offering pan cooking with simmering, boiling, heating, etc.

**Temperature Gauges:** Measure the heat inside the grill, assuring members they're grilling at the recommended heat. Great for cooking roasts.

**Cool Touch:** All Kenmore and Kenmore Elite touch points (handle, control panel, knobs and side shelves) of the grill have been designed and tested to meet strict temperature requirements.

## Burger Counts

To help members visualize how big a cooking area is, we've calculated how many hamburger patties each grill can cook at once. All floored grills will have a burger count added to the signing to show usable capacity of the main grilling area. These are based on standard 4.5" hamburger patties.



## sales tips

Grill maintenance is very important for maximum performance and dependability. So our members can keep their grills looking and working like new, be sure to share these tips:

- Open the lid of the grill when letting it cool. This lets moisture evaporate and extends the life of the grill.
- Don't put a cover on the grill when the grill is wet; this traps in moisture. Let it dry before covering it with a grill cover.
- After the grill cools, clean the grill grates. This prolongs the life of grilling tools.
- Check grill grate scrapers before cleaning the grates. If the bristles show wear and could fall out of the brush, it should be thrown out to prevent metal bristles from sticking where food is cooked.
- Every month or two, clean below the grill grates, and clean the flame tamers, removable grease tray and drip cup with a hose and soapy water. This will prolong the life of the grill.
- Be sure to empty the drip cup after every use.