

Grills

Space

How Much Do You Need?

Searing Zones

How Do They Work?

BUILT-IN GRILLS

VS.

FREESTANDING GRILLS

Extra Grilling Features

Side Burners and a Rotisserie.
Read More.

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Kieffer's Buying Guide: Grills

Grills have come a long way from just grilling a steak or making burgers. They are now culinary centers, with specialized features and capabilities. In this guide we will describe the ins and outs of grills, their features, and what to consider before making your purchase.



Surface Area: How Much Grill Space Do You Need?

Currently, sizes consist of: 24-, 30-, 36-, 42-, 48-, and 54-inch widths. Some odd sizes do exist, and there are grills that come in even larger sizes.

The best size is often determined based on what you grill, the amount of food you prepare and the number of people you feed. If you grill often, and for larger groups of people, consider opting for a wider grill.



54-inch wide grill from Wolf.

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What Are Searing Zones?

Searing zones are powerful elements used to deliver powerful heat. They can reach extreme temperatures almost instantaneously, and are used to lock-in flavors. These elements are also capable of low temperatures, which are handy when preparing veggies and seafood.



Tip:

Searing zones are great additions to your grill and allow you to explore different grilling styles. We recommend choosing a grill that incorporates both searing burners and flame burners.

What Are Flavorizers?

Sitting a few inches below the grates of a grill, flavorizers incinerate juices as meats cook above. The resulting vapor rises back up into the meat adding a rich, smoky taste. Besides adding flavor, they reduce the chance of flare-ups by shielding juices from falling directly onto the flames. Depending on the brand, flavorizers are made of either elongated metal bars or rows of porcelain briquettes.



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What Are Side Burners Used For?

Side burners sit alongside the grill ready to complete side dishes for your barbecue triumph. Side burners are available on cart models only, but can be purchased and installed separately next to a built-in unit.



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Do You Need A Rotisserie?

Using an infrared heating element located directly behind the rotisserie, heat is directed at the meat as it rotates, resulting in self-basting, evenly cooked meat.

A small motor sits just outside the grill enclosure, spinning the rotisserie rods inside. These rotisseries are powerful, and often usually hold over 25 pounds of meat. As the fat and grease drip from the rotisserie, they reach the flavorizers and smoke rises back up into the meat adding delicious flavor.



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Built-In Vs. Freestanding?

Built-In Grills

The possibilities and designs are nearly limitless when building your outdoor kitchen. You can build a grill into stone, stainless steel cabinetry, or any non-combustible material. All built-in grills use an electric ignition system so you may need to install an electrical line to power this feature. Because gas is involved, always use a certified Kieffer's Appliances installer.



Freestanding Grills

Offering more mobility, freestanding grills sit on carts. Brands like Weber include a cart with their grills, but professional-style grills (Lynx, Wolf, Viking) sell carts separately. Freestanding grills require assembly so be sure to discuss assembly options with your Kieffer's salesperson.



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BONUS SECTION: Direct vs. Indirect Grilling

Direct Grilling

Direct grilling is the traditional method of cooking. In this method, food is placed directly over the heat source. This is the fastest way because the heat is concentrated onto the food.



Indirect Grilling

This method basically turns your grill into an oven. It is used most often when cooking food for a longer period of time, such as smoking. Indirect heat is achieved when the food is in another area of the grill away from the flame. With indirect heat, it's important to close the lid when cooking as this creates a heat chamber and roasts the meat. One burner on most grills is sufficient to maintain heat during indirect grilling.



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