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Unfortunately, that became a hindrance in our testing. At \$699, it's pricey and the Char-Broil 3-burner we tested delivered better results. Dyna-glo five-burner with porcelain cast-iron grate cooking surface for searing. With 513 square inches of primary cooking space powered

by 39,000 BTUs, plus a fold-down warming rack, a 12,000-BTU side burner and stainless steel rod cooking grates for heat retention, you'll never want for cooking area space. It held that heat well, too. To keep our results as fair as possible, all the chickens are as close as possible to 5.5 pounds. Chris Monroe/CNET Those temperature probes are connected to a data logger and laptop with software that records the internal temperature of each chicken breast every two seconds. Still, we found cooking to be uneven, not to mention small quirks like side shelves that don't fold down, a weird "condiment storage" hole and no dedicated tank space that seem more significant, even at a reasonable \$279. How we test gas grills To determine the best gas grills To determine the best gas grills of cooking scenarios, we perform three tests. That's an aesthetically pleasing compromise, but reaching through the side bars and around the panel to open and close the tank was frustratingly difficult. Whole chickens are cooked on indirect, medium heat until both breasts reach 165 degrees F. In addition to the gas barbecue models above, here are the other gas grills we've tested. It was middle of the road in our testing and the new model is now priced high at \$1096. Chris Monroe/CNET No one ever said you have to spend hundreds to be happy with your BBQ grill. Burgers and chickens were too charred on the outside, thanks to the hot cast-iron cooking grate. If you're a fan of Char-Broil's grills, this model is a safe bet, but there are better grills from other brands for your money. KitchenAid 720-0891C: KitchenAid's style and color options are impressive, but the performance of this \$300, two-burner gas grill was underwhelming in all three tests. It depends on your cooking style. This list is updated periodically, This Char-Broil model does have a side burner as well as tank storage behind two cabinet doors. If you just plan to use your grill for flipping a few burgers occasionally, stick with a less expensive or smaller gas grill model. You could get a charcoal grill an electric grill, a kamado grill, a freestanding grill, a pellet grill, a pellet grill, a pellet grill, a pellet grill, a pertable grill or a tabletop grill, but most grilling newbies because they're easy to use, heat up quickly and are roomy enough to feed the whole family (though if space is a concern, it's possible to find a small gas grill for your outdoor cooking). Still, there are some observations to be made. The chart below compares each grill's average cooking time for chicken and burgers over three identical tests. It simply means we turned the knobs to what each grill indicated was medium heat. There are other characteristics you can compare to choose the grill that's right for you, don't forget accessories. The propane tank sits behind a decorative front panel. in) 513 438 420 425 473 Now playing: Watch this: Testing gas grills at the CNET Smart Home More grilling goodness A good burger in this test is one that has both a nice outside char and a slightly pink center. Each chicken cooks until the temperature in both breasts reaches a food-safe 165 degrees Fahrenheit. Grilled chicken should have a crispy skin and meat that is cooked through fully but not dry. Even with the arguably slim 3-hour cook time, ribs at the end of this test can be tender and juicy. Other grills we've tested The CNET Smart Home editors have been cooking and serving up grill data for a few years now. After six minutes of cooking, we flip the basket and monitor internal temperature. If you're looking to stay close to \$500, this outdoor grill with stainless steel burner offers the best balance of features and performance among the models we've tested. And of course, if you're looking for a portable gas grill or an indoor grill, these won't be right for you. Once the last burger in the basket reaches 145 degrees Fahrenheit, the backet reaches 145 degrees Fahrenheit. use for ribs and chicken. If you're looking for the best grill for cooking outside, there are plenty to choose from. Weber Char-Broil Napoleon Dyna-Glo Chicken 78 min 81 min 59 min 46 min Burgers 11 min 9 min 13 min 15 min 8 min 15 min 8 min 17 min 8 min 18 min 19 min provided hanging fuel gauge and easy access felt like a bonus more than an eyesore. The Genesis II E-335 is also one of Weber, it comes with a 10-year warranty. Food cooked on our Char-Broil test unit was good, though slightly less crispy and seared than the Weber. Despite those annoyances, this barbecue grill offers plenty of practicality and power for a very reasonable price. We measure out 5.3 ounces of 80/20 ground beef and press them into uniform patties. It's an anecdotal round, so there isn't a connected thermometer set or software capturing specific data. Red flags are raised when we begin to see differences in the 30- to 40-degree range. A closer look at specs Comparing these gas grills isn't all apples to apples. Ribs were better, perhaps owing to the two smokestacks designed for even low and slow cooking. There's no storage cabinet on this model. We preheat the grill on high for 10 minutes, then turn the heat down to medium and turn off burners to create an indirect heat environment. Some of you might also have strong feelings about the cooking grates -- you need stainless steel, or cast-iron grates, or even porcelain-coated for 10 minutes on high, the basket goes onto the grill. We won't skip over that. You can monitor the temperature probes via a companion app for iOS and Android, so you keep an eye on what's happening in your cooking area from a distance. In our testing, the Genesis II E-335 liquid propane grill turned out seared burgers with a slightly pink center, crispy chicken skin with juicy meat and fall off the bone ribs. That doesn't mean each grill is set to the same preheated temperature. If you do purchase this model, keep that in mind and start out with less heat. Ribs Our first test is ribs. However, if you're serious about grilling and ready to make an investment in your outdoor kitchen, this Weber grill is absolutely a top choice with ample grilling area and cooking grid dimensions. This Weber model comes with plenty of high-performance specs. Burgers are our final test for our grill reviews. An average 15- or 20-degree difference across the guickest and slowest patties in a batch was the norm in our testing. Burgers go on the grill over direct, high heat. Brian Bennett/CNET Burger testing points out any hot spots across the grill's cooking surface if one burger consistently reaches 145 F before the others in every round. You'll want to look at grill covers and pick up grilling tools like a grill brush, a thermometer to check for food-safe temperatures and liners for the drip tray. Exactly which one is that? Take a look at this chart to compare size, power, warranty and more. Those patties go into a grill basket and we insert a temperature probe into the center of each patty at a 45-degree angle. If you're cooking for large groups frequently, you'll need a grill with a large primary cooking surface, a warming rack and a side burner. This \$110 accessory plugs into the front of the grill and houses up to four Bluetooth temperature probes. This model brings 40,800 BTU of power over a generous 438 square inches of cooking space, not counting a 12,000-BTU side burner. What we noticed most in testing this grill is how guickly it got up to temperature compared with other models. One thing our test data highlights is how quickly a grill can cook on its own medium or high setting. We run the clock until the last burger reaches 145°F and the lowest chicken breast reaches 165°F. There were definitely fewer flare-ups compared with other models in our testing, but you won't be able to see the flame when you're lighting the grill or adjusting the temperature, so keep that in mind. You'll get less power than the Weber at 25,500 BTUs over 420 square inches of primary cooking area space, and there aren't any smart grilling features for remote monitoring. This list doesn't include the many models we've tested over the years that are no longer available for purchase. Char-Broil Signature Series four-burner: We tested this well-built and practical Char-Broil model in 2019. We preheat each grill on high for 10 minutes before turning it down to low, indirect heat. Depending on the grill for utensils and supplies. Chris Monroe/CNET Rib enthusiasts may not agree with this relatively short and smoke-free cooking method, but it allows us to see just how well a regular propane gas grill can cook low and slow. We perform this test in three rounds, giving us a solid average cooking time for each grill. Chicken To test the grill with a midrange cook time and medium heat settings, we grill a whole chicken. Winter might be in full swing at the moment, but grilling season is just around the corner, a sear burner, a sear burner find the best gas grills, we put a bunch of the best-selling models through their paces by cooking up burgers, whole chickens, ribs and more. With difference in performance is expected in each individual outdoor gas grill. It comes with plenty of cooking space, a side burner and cabinet doors. Then, the ribs are placed on a piece of aluminum foil and grilled for three hours with the lid closed the entire time. Rib testing takes three hours on low, indirect heat. Combine that great grilling performance with Weber's 10-year warranty on all grill parts, and this propane gas grill with cast iron grate will have you set for years to come, even with heavy use. Chris Monroe/CNET Char-Broil's three-burner stainless steel model comes in at almost half the price of the Weber model above. At \$529, you'll get a liquid propane and natural gas grill that can handle most cooking challenges with ease. Char-Broil uses what it calls Tru-Infrared, a set of perforated emitter plates that separate food from flame to evenly distribute heat and reduce flare-ups. Char-Griller's E3072 proves it. Once we've trimmed and seasoned the bird, we place it in a roasting pan and insert one temperature probe into each chicken breast, for a total of two probes per chicken (this is an important step -- even if the grill has a built-in thermometer -- because undercooked chicken is no good for anyone). Based on different meats, methods and heat settings, these tests show us how efficiently and evenly a grill does (or doesn't) cook. Chris Monroe/CNET This liquid propane gas grill is pricey. If you're looking for a two-burner grill, the Weber Spirit II E-210 is a better choice. Napoleon Rogue three-burner: Despite its cool looks and sturdy construction, this Napoleon model was underwhelming in our tests.

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