

HOW TO Use A Gas Grill: The SIMPLE Guide To Propane Grilling...



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Once doing that, you'll be ready to learn exactly how to get started...

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1. How to Attach a Propane Tank to Your Grill...

Once your grill is assembled, the first thing you'll need to do is properly attach the propane tank. To do this, simply go through the following 7 steps...



1. Make sure that the gas valve is completely closed by turning the valve clockwise until it reaches a full stop.
2. Check that all of the knobs on your grill are on the off position.
3. Inspect your tank for cracks or damage in the seal.
4. Remove the seal from the tank.
5. While holding the regulator in one hand, use your free hand to insert the nipple into the valve.
6. Tighten the coupling nut to the tank valve while ensuring that the regulator is properly aligned. Be careful and avoid cross-threading the connection between the two.
7. Turn clockwise to tighten until you reach a full stop!

While Attaching Your Gas Tank It's Important To Remember...

- If you noticed any cracks or damage to the seal of your tank, return it immediately.
- Don't use any tools while you're attaching or detaching the propane tank to your grill. This can cause irreversible damage to your tank and the threading that connects your grill.

2. How To Start Up Your Grill...

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A QUICK Guide To The Best Gas Grills Available

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When starting up your grill, there will usually going to be small differences depending on your particular make and model.

However, there is certainly a general procedure you should follow...



1. Raise the lid of your grill to allow the gas a place to escape.
2. Make sure all your burners are turned completely off.
3. Ensure that your tank has fuel in it!
4. Turn your tank valve until it is all the way open.
5. Turn on the knobs controlling the heat level of your burners.
6. Depress the automatic spark ignitor if your grill is equipped with one. If not, use a long wooden match or a gas wand to ignite the gas.
7. Close the lid and wait for the internal temperature to reach at least 350 degrees.
8. Once ready, re-adjust your heat knobs to your desired temperature for grilling!

While Starting Your Grill It's Important To Remember...

Keeping your grill's lid closed before lighting causes the grill chamber to fill with gas and is a very dangerous way to start it up.

Be sure to avoid this, and you shouldn't have any problems...

3. How to Clean Grill Grates Before Using Your Grill...

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There are a few different cleaning techniques you can use depending on what kind of grates you have and how dirty they are...

Outlined below are the two most popular options for you...

1. Burning and Brushing Your Grates...

To begin, you'll first want to rinse the grates of your grill with clean water...



Next, turn your grill up to it's high setting, and close the lid. Leave it closed for approximately 15 minutes...

and then take out your grill brush to address the excess ash that remains.

At this point, the grill grates are still going to be hot, so be mindful of your hands as you go...

But, starting from the left, place the head of your grill brush on the grates, and move the brush in the direction of the wires.

Continue until you have brushed the whole grate. Shake the brush out to remove any debris it has collected...

and wipe your grill grates with a cloth to ensure you've removed any strands that may have fallen off of the brush.

2. Soaking Your Grates...

Soaking your grates can help you perform a deeper cleaning...



To begin this process, just fill a large bucket with enough hot water to house your grates.

Next, add a quarter cup of dish soap in to the hot water.

Additionally, you'll want to add a quarter cup of baking soda and stir the mixture until it makes a nice lather.

Then drop the grates into the bucket and let them sit for an hour.

Once they've been thoroughly soaked, scrub them with steel wool to remove any excess debris.

Then simply rinse the grates with clean water.

Important Items To Remember When Cleaning Your Grates...

- Regular cleaning is crucial to ensure you're not allowing grease to build up. That can actually pose a safety hazard.
- The brushing method should be used before and after using your grill every time. This again, will help with the build up.

4. The Best Way To Oil Grill Grates...



Oiling your grill before cooking is a smart way to prevent food from sticking to your grates.

To do so properly, simply dip a wadded paper towel or an old kitchen towel in to a little bit of canola or olive oil.

Then, while you're gripping the towel with your tongs, you'll want to wipe it over the grates of your grill spreading out the oil as evenly as possible.

Remember, a little goes a long way with oil. So, be careful not to use too much as it could cause your grill to flare up when you ignite...

And once your grates are oiled, you're ready to start cooking!

To Sum It All Up...

Using a gas grill is a fun and easy way to prepare your meals, but following this guide and practicing responsible use is vital to your safety and prolonging your grill's lifespan...

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And if you follow the steps outlined above, you're next family barbecue is sure to be a hit!

Now, if you're still searching for a good grill, I want to point you in the right direction...



I recommend you check out my article on the best gas grills under 500 dollars...

Every grill on the list will last and serve you well through many get togethers with your family and friends...

==> [Click here to view the best gas grills under 500 dollars](#)