



### For more information

This pamphlet provides information about natural gas grills. It does not specify brand information and is not intended to replace the manufacturer's use and care manual, which is the primary source of information for the cleaning, maintenance and safety of any outdoor appliance.

For more information about natural gas grills, call the Energy Specialists at Southwest Gas at **1-800-654-2765** or visit our Web site at **www.swgas.com**.

# OUTDOOR GRILLING



**SOUTHWEST GAS**

*Energy Services (02/2007)*



**SOUTHWEST GAS**

## Natural gas grilling – outdoor cooking at its best...

If you're not cooking on a natural gas grill, you should be. Natural gas grills are efficient and dependable. No waiting for charcoal to heat up or scrambling to refill a propane tank, and grilling with natural gas costs less than propane. Precise, temperature-controlled cooking lets you cook food just the way you like it. What's more, outdoor cooking also keeps the kitchen cooler, reducing home-cooling costs in the summer.

Advanced features on some models add incredible versatility to outdoor cooking. Some of these features include:



- Broilers
- Drip trays
- Fryers
- Griddles
- Grill toppers
- Infrared rear burners
- Power burners
- Push button electronic ignition
- Rotisseries
- Side burners
- Smoker boxes
- Smokers
- Stainless steel cooking surfaces
- Warming racks
- Woks

Call our Energy Specialists to find out what's new for your outdoor room!

## Natural gas equipment for outdoor rooms

Modern gas grills include features like pilotless ignition – no matches or lighter fluid required. To blend with the design of your outdoor room, you can select from a wide variety of natural gas grills, including:

- Mobile carts with wheels (quick disconnect hose required)
- Permanent posts
- Patio bases
- Masonry enclosed, also called "islands"

### Maintenance tips:

Use grill-specific tools only.

To clean your grill surface, set burner on high (500 degrees) with lid closed for 10 to 15 minutes to burn off excess food. Let cool, then brush off easily with grill brush.

Be sure to give your natural gas grill a thorough check-up once each year to keep it running safely and efficiently.

Replace broken knobs or parts immediately.

If your care and use manual has been misplaced, call the manufacturer for a replacement.

**1-800-654-2765**

