Trainer's Toolbox

Types of Grills

NRHA

North American Retail
Hardware Association

Charcoal Grill

- Use charcoal briquettes for fuel.

- Wood chips can add flavor.

Charcoal Grill

Pros:

- Inexpensive.

- High-burning temperature.

- Gives food a smoky flavor.

Charcoal Grill

Cons:

- Fuel can be expensive.

- Long start-up time.

- Must dispose of burnt briquettes.

Gas Grill

- Some use bottled propane.

- Others use natural gas connected directly to a gas line.

Gas Grill

Pros:

- Heats up quickly.

- Affordable.

- Range of temperature settings.

- Easy cleanup.

Gas Grill

Cons:

- Food does not have the smoky flavor as charcoal.

- More features cost more.

- Not suitable for smoking.

Pellet Grill

- Burns pellets, or compressed hardwood sawdust.

- An electronic temperature controller regulates the intensity of the heat.

- Uses indirect heat to cook.

- A fan distributes heat.

Pellet Grill

Pros:

- Versatile.

- Maintains an even temperature.

- Use fuel efficiently.

- Easy to clean and maintain.

Pellet Grill

Cons:

- Does not produce high heat.

- Does not produce sear marks

- Requires electricity to operate.

- Can be expensive.

Kamado Grill

- A circular cooking pot, usually made of ceramic.

- Uses lump charcoal.

- Heats food similar to a convection oven.

Kamado Grill

Pros:

- Versatile.

- Wide range of cooking temperatures.

- Can stay hot for a long time.

- Even cooking temperature.

- Natural wood fire flavor.

- Helps food retain moisture.

Kamado Grill

Cons:

- Tends to be expensive.

- Heavy.

- Takes a while to heat up and cool down.

Infrared Grill

- Uses radiant heat to cook food.

- Flame heats the infrared element.

- The element heats the food.

Infrared Grill

Pros:

- Consistent heating area.

- Good for searing food.

- Provides a uniform temperature.

- Prevents flare ups.

- Helps food retain moisture.

- Fuel efficient.

Infrared Grill

Cons:

- May be more expensive.

- May be easier to burn food.

- Lacks a setting for low temperature.

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View NRHA's Trainer's Toolbox: FAQs and Selling Tips for Grills.