

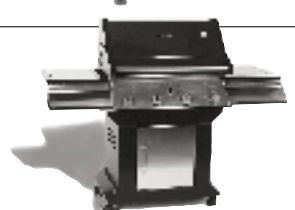

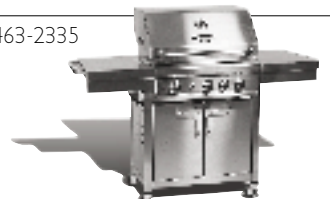





RATINGS

★★★★
GOOD
★★★
FAIR
★
POOR

RATING GAS GRILLS

The steak, chicken, eggplant, and salmon tests carry equal weight in our ratings; a gas grill should do a good job cooking any type of food. The grills are listed in ascending order by price within each recommendation category.

Brand	Testing Criteria	Testers' Comments
HIGHLY RECOMMENDED		
Weber Genesis Silver A PRICE: \$350 FEATURES: One side table, built-in thermometer, removable drip pan, fuel tank gauge.	 COOKING AREA: 320 sq. in. NO. OF BURNERS: 2 HIGH/LOW TEMP.: 665°/ 435° STEAKS: ★★ ★ CHICKEN: ★★ ★ EGGPLANT: ★★ ★ SALMON: ★★ ★ TURKEY FIT: ★★ ★	TESTERS' COMMENTS: Not a single complaint about this grill. Has an exemplary fat drainage design and produces food so beautifully grilled it could be used for a photo shoot. Front-to-back burner configuration made it easy to accommodate the whole side of salmon. Grillers on a budget should look no further.
Weber Genesis Silver B PRICE: \$450 FEATURES: One expandable side table, built-in thermometer, removable drip pan, fuel tank gauge.	 COOKING AREA: 410 sq. in. NO. OF BURNERS: 3 HIGH/LOW TEMP.: 710°/ 490° STEAKS: ★★ ★ CHICKEN: ★★ ★ EGGPLANT: ★★ ★ SALMON: ★★ ★ TURKEY FIT: ★★ ★	TESTERS' COMMENTS: Same excellent performance and fat drainage as the smaller Silver A, with more cooking space and an extra burner. Easily stayed within 15 degrees of the target temperature for the slow-roasted salmon and rendered chicken skin to impressive crispiness.
Jenn-Air Model JA460P PRICE: \$600 FEATURES: Two side tables with condiment shelves, built-in thermometer, removable drip pan.	 COOKING AREA: 440 sq. in. NO. OF BURNERS: 4 HIGH/LOW TEMP.: 600°/ 390° STEAKS: ★★ ★ CHICKEN: ★★ ★ EGGPLANT: ★★ ★ SALMON: ★★ ★ TURKEY FIT: ★★ ★	TESTERS' COMMENTS: Feels as hefty and solid (especially the lid) as a Mercedes-Benz and looks more slick and high-end than the Webers. In the salmon test, two of the four burners had to be left on low to maintain the target temperature, which it did, with just minor adjustments. Fat drainage system very similar to the Webers, which is very good.
RECOMMENDED WITH RESERVATIONS		
Fiesta Optima, Model ESD45055 PRICE: \$200 FEATURES: One side table, one side burner, condiment shelf.	 COOKING AREA: 430 sq. in. NO. OF BURNERS: 2 HIGH/LOW TEMP.: 690°/ 420° STEAKS: ★★ CHICKEN: ★★ EGGPLANT: ★★ ★ SALMON: ★★ ★ TURKEY FIT: ★★ ★	TESTERS' COMMENTS: A 12-pound turkey fit, but a 14-pounder would be pushing it. Flare-ups did occur with the chicken, but only one thigh was badly charred. Other thighs were evenly and well marked. Grill marks on the steaks were nice, but the meat between the marks never developed much color or a crust. Great low temperature maintenance—didn't have to adjust the heat once.
Char-Broil Professional Series, Model 463-2335 PRICE: \$900 FEATURES: Two side tables, built-in thermometer, electronic ignition, removable drip pan. Infrared rotisserie can be purchased separately.	 COOKING AREA: 470 sq. in. NO. OF BURNERS: 3 HIGH/LOW TEMP.: 580°/ 425° STEAKS: ★★ CHICKEN: ★★ ★ EGGPLANT: ★★ SALMON: ★★ ★ TURKEY FIT: ★★ ★	TESTERS' COMMENTS: Neither steaks nor eggplant cooked as evenly as they should have, yet both chicken and salmon were impressive. The grill maintained a low temperature for salmon with minimal adjustment. Burner knobs offered little travel between high and low settings, so fine-tuning the heat could be a challenge. Also, watch your hand when shutting off the gas valve after cooking; the clearance between the valve and the piping-hot drip pan is minimal, so it is easy to burn the top of your hand.
Weber Summit Gold PRICE: \$1,300 FEATURES: Two expandable side tables, built-in thermometer, removable drip pan, fuel tank gauge.	 COOKING AREA: 610 sq. in. NO. OF BURNERS: 6 HIGH/LOW TEMP.: 765°/ 545° STEAKS: ★★ ★ CHICKEN: ★★ EGGPLANT: ★★ ★ SALMON: ★★ ★ TURKEY FIT: ★★ ★	TESTERS' COMMENTS: Cavernous cover easily swallowed a 12-pound turkey and could accommodate larger birds. Leaving one burner on low for the salmon test did not generate enough heat to maintain the target temperature, so burners are best used in sets of two. What's our reservation about this strong performer? Thirteen-hundred dollars, that's what. But if you have the cash and a crowd to cook for, this is your grill.
NOT RECOMMENDED		
Great Outdoors Model 7000W PRICE: \$275 FEATURES: Two side tables, cup holders, briquettes.	 COOKING AREA: 370 sq. in. NO. OF BURNERS: 2 HIGH/LOW TEMP.: 575°/ 425° STEAKS: ★★ CHICKEN: ★ EGGPLANT: ★ SALMON: ★ TURKEY FIT: ★★	TESTERS' COMMENTS: We closed the cover over a 12-pound turkey, but forget about a larger bird. The briquettes must be precisely arranged to achieve optimum heat distribution, but because they are not secured, they are easily knocked out of alignment if you roll or accidentally bump into the grill. Both eggplant and chicken cooked very unevenly, with pieces at the center of the grate charring badly. Lowest temperature we could maintain for the salmon was 330°, 55° higher than the target.
Thermal Engineering Corporation (TEC) Patio II Infrared, Model PPP-402-L PRICE: \$1,600 FEATURES: Removable drip pan. Side tables can be purchased separately.	 COOKING AREA: 350 sq. in. NO. OF BURNERS: 2 HIGH/LOW TEMP.: 830°/ 500° STEAKS: ★★ ★ CHICKEN: ★★ EGGPLANT: ★★ SALMON: ★★ ★ TURKEY FIT: ★★ ★	TESTERS' COMMENTS: Three-inch sections at the front and rear of the cooking area are not directly above the heating element, so foods do not brown perfectly in these spots. The cooking area above the heat source runs very hot, so the heat levels and timing for most recipes will have to be adjusted. Grill marks on eggplant were even, but it was tough, leathery, and charred. Chicken cooked unevenly. Poor fat drainage means very smoky grilling. The steaks, however, were crusty and gorgeous.