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Direct vs. Indirect Cooking Methods

Direct Cooking is the type of grilling that is used most often. It occurs when food is placed directly over the flame of the burner. For instance, when you put hamburgers or a steak on the grill, this is direct cooking.

Indirect Cooking is when you put the food on one side of the cooking grid, but you turn on the opposite burner. This allows the grill to generate heat which then fills the entire area under the lid, but does not directly expose the food to a flame. This method cooks food in a way similar to your kitchen oven. It is ideal for foods that are more delicate and those that you do not want to expose to the possibility of flare-ups.

Trim Fat Off Of Steaks Before Grilling

Trim steaks so that only 1/4 inch of fat exists around the edges prior to cooking. This will help reduce flare-ups and maintain even cooking. The 1/4 inch of fat that is left is sufficient to keep the natural juices in the steak. The fat can be completely trimmed off when dining, if desired.

Grill With The Lid closed

Outdoor grills are designed to operate with the lid closed. This allows heat generated by the burner to circulate within the grill. Cooking with the lid open is like baking food in a stove with the door open. Leaving the lid open (Except when directed by recipes) adds cooking time, because the heat dissipates.

When To Use The Different Temperature Settings On Your Grill

HIGH temperature setting should be used for preheating the grill, burning off excess food residue from the cooking grid, and for short term searing of meats. For instance, when cooling a steak, use a high setting for a short period of time. High temperature settings are rarely recommended for long cooking time.

MEDIUM setting is the most common temperature required for grilling. Most grilling of meat and roasting of vegetables should be done over a medium temperature. As well, any baking that is done on the grill usually requires a medium setting.

LOW temperatures are recommended for delicate foods (i.e. fish) and lean cuts of meat. Also, any rotisserie or smoker box use should be done over lower temperatures.

Starland Stainless Grills

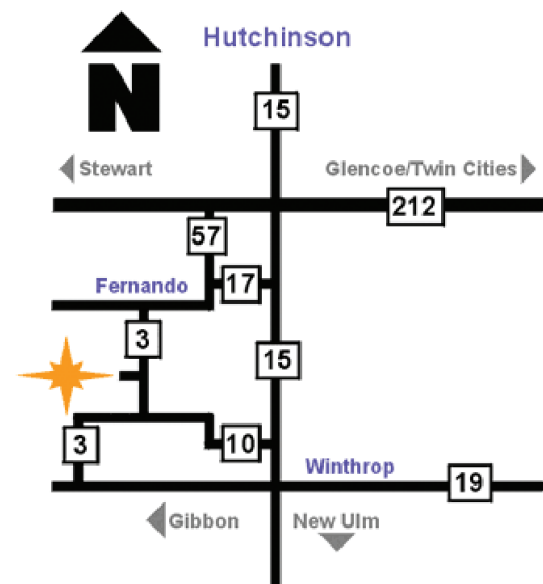


Sold at
Wholesale Prices

STANDARD FEATURES:

- ALL 304 Stainless Body, Cabinet and Base
- Double Wall Fire Box Construction
- Stainless Steel Removable Clean-Out Tray
- 5" Wide Warmer Shelf
- Degree Calibrated Temperature Gauge
- Dual Control Burners
- Two Side Tables
- Heavy Duty 3" Solid Rubber Casters
- Electronic Ignition
- 5/16" Dia. Stainless Steel Grates

Sold at Wholesale Prices



Ask for Larry Waldner
Email: lawald@starlandmetals.com
www.shopstarlandmetals.com



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Starland Series Grills



Starland Series 448
Height: 45"
Width: 18"
Length: 54"
Cooking area: 448 Sq. In.
BTU: 36,000
Stainless Steel "H" Burner

Starland Grill Advantages:

Push-button electronic ignition powered by a AA battery, provides a positive, consistent, and continuous spark for easy grill lighting.



Extra-deep sealed burner box keeps heat contained in burner area, allowing easier temperature maintenance.

Starland Series 352
Height: 45"
Width: 18"
Length: 48"
Cooking area: 352 Sq. In.
BTU: 30,000
Stainless Steel "H" Burner



14 gauge Stainless steel flavor-generator plates catch drippings, generate smoke, minimize flare-ups, and allow for better heat control. Perforated design lets heat spread quickly and evenly across the entire surface.

Thermometer located on canopy indicates the best zones for warming, smoking, and grilling.



Portable Grilling!



..for camping, picnics or tailgating!

Starland Series 252
Height: 20"
Width: 15"
Length: 24"
Cooking area: 252 Sq. In.
BTU: 24,000
Stainless Steel "Oval" Burner



Stainless steel cooking grids are made of 5/16" diameter rods, 1/2" on center.

New and improved grease management system consists of a full-width removable stainless steel drip tray.



... and NO assembly required.