



Minden Grill Company, Inc.
2222 2E Park Place
Minden, NV. 89423
Contact: Shannon Johnson
(775) 782-2249 (Headquarters)
(877) 690-0900 (Customer Service)
www.MindenGrill.com

August 10, 2006

MAKE A SMART GRILL PURCHASE TO MATCH YOUR LIFESTYLE WITH EASY STEPS

MINDEN, NV. –Consumers have an enormous and sometimes confusing range of gas grill purchase options. Minden Grill Company’s Jim Sacherman offers tips for choosing the best gas grill.

First, more heat is not necessarily better. Although many grills offer quick start-up and plenty of heat, they fall short on efficient heat distribution – a primary factor in quality gas grill cooking. Sacherman stated, “Few people require cooking temperatures higher than 500 degrees. When designing the Minden Gas Grill, we focused on evenly distributed heat versus higher BTUs to ensure high quality cooking conditions.”

Second, for safety reasons choose a grill that is certified. Reputable certifying agencies such as UL, NSF and CSA require their labels to be clearly displayed on the grill.

Third, know your grilling needs and research grills that match them. What will you cook? Steaks, chicken breast and vegetables can be cooked in a smaller space. If you plan on cooking larger items, such as briskets, you will need a larger grilling space.

Fourth, check for solid grill construction. Sacherman recommends choosing a grill that is made from high-grade U.S. steel, with a baked-on, porcelain enamel finish and grates that are either cast-iron, porcelain-coated cast-iron, aluminum or stainless steel. This will ensure your grill is durable for long-term use.

-more-

GRILL PURCHASE – Add 1

Finally, know the maintenance requirements of your grill. This will save time and headaches in the long run. Visit www.mindengrill.com for more grill selection tips.

###