

HOW WE TESTED

Turnin' Up the Heat, Aussie-style

With the grills side by side, testers noted grill dimensions, wind blocks, splash guards, cooking area, and grease collection trays. We weighed both grills and looked over all of the extras—spit roast, oven racks, and the wide array of mounting options. We tested the piezo lighting systems on both and ran time-delay tests on the Sovereign Bravo's flame-failure device.

After several tests on the piezo lighting systems, testers warmed up the grills and spread pizza dough across the grill face to test for hot spots and heat distribution.

In the interest of science over taste, we tossed frozen, hockey-puck burgers on the two Australian grills. These machine-rendered patties are all exactly the same size and thickness, and each met the grill face at approximately the same temperature. They also produce a lot of grease and, as some of the ice melted off, plenty of spitting grease that left



The Sovereign Bravo features a split grill/griddle (left). Pizza dough indicates the GalleyMate's heat distribution (above).

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a substantial mess for the cleaning test that followed.

As in our previous test, temperature control was again in the spotlight. The grills heated up very quickly, and the flame flare-ups from spitting grease quickly got out of control. (Again, always start with the temperatures on low and go from there.) We found it hard to dissipate the heat once it had built up. Testers measured temperatures up to 820 degrees, the maximum registered on the *PS* thermocouple.

Testers left both grills out in the elements for several months and found only minor signs of rust or corrosion.