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Weber 7525

Weber 7525 Porcelain Enameled Grates Instruction Manual

Model: 7525

INTRODUCTION

This manual provides instructions for the installation, use, and maintenance of your Weber 7525 Porcelain Enameled Grates. These grates are designed to replace existing cooking grates in compatible Weber grill models, restoring optimal cooking performance and extending the life of your grill.



Image: A Weber grill featuring the porcelain enameled grates with several pieces of cooked chicken. The grill is open, showing the cooking surface and control knobs.

COMPATIBILITY

The Weber 7525 Porcelain Enameled Grates are compatible with the following Weber gas grill models:

- Spirit 300 series
- Spirit 700
- Genesis Silver B/C
- Genesis Gold B/C

- Genesis Platinum B/C (2005 model year)
- Genesis 1000-3500 models

These grates are sold as a set of two. Each grate measures approximately 17.4 x 11.8 x 0.25 inches.

SETUP AND INSTALLATION

Replacing your old cooking grates with the new Weber 7525 Porcelain Enameled Grates is a straightforward process. Ensure your grill is completely cool before beginning.

1. **Remove Old Grates:** Carefully lift and remove the existing cooking grates from your grill. Dispose of them properly, especially if they show signs of rust or damage.
2. **Clean Grill Interior:** While the grates are out, take the opportunity to clean the interior of your grill, including the flavorizer bars and burner tubes, to remove any accumulated grease or debris.
3. **Unpack New Grates:** Remove the new porcelain-enameled grates from their packaging. Note that each grate has two sides: one with a slightly more rigid, pointed profile and another with a flatter profile. For optimal cooking and searing, install the grates with the flatter side facing upwards.
4. **Install New Grates:** Place the new grates into the grill, ensuring they sit securely on the designated grooves or supports on each side of the grill box. The set includes two grates that will cover the entire cooking surface.



Image: A close-up view of two new Weber porcelain enameled grates, still partially in their cardboard packaging, highlighting their clean, black finish.

OPERATING INSTRUCTIONS

Once installed, your new porcelain-enameled grates are ready for use. Follow these general guidelines for grilling:

- **Preheating:** Always preheat your grill with the lid closed for 10-15 minutes on high heat before placing food on the grates. This ensures even cooking and helps prevent food from sticking.
- **Seasoning:** While porcelain-enameled grates are less prone to sticking than bare cast iron, a light coating of high-heat cooking oil (like canola or grapeseed oil) applied to the hot grates before each use can further enhance non-stick properties and protect the finish.
- **Food Placement:** Arrange food evenly on the grates to allow for proper heat circulation.

MAINTENANCE AND CLEANING

Proper care will extend the life and performance of your porcelain-enameled grates.

- **After Each Use:** After grilling, while the grates are still warm, use a grill brush with stainless steel bristles to scrape off any food residue.
- **Deep Cleaning:** For a more thorough cleaning, allow the grates to cool completely. They are dishwasher safe, or you can wash them by hand with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry immediately to prevent water spots.
- **Storage:** If storing your grill for an extended period, ensure the grates are clean and dry. You may apply a thin layer of cooking oil to protect them.

TROUBLESHOOTING

- **Food Sticking:** Ensure the grill is properly preheated and the grates are lightly oiled before cooking. Avoid turning food too early; allow it to sear and release naturally.
- **Rust Spots:** While porcelain enamel is designed to resist rust, prolonged exposure to moisture or damage to the enamel can lead to rust. Clean grates thoroughly and dry them completely after washing. Store in a dry environment. If rust appears, it can often be removed with a mild abrasive cleaner and then re-oiled.
- **Uneven Cooking:** Check your grill's burner tubes and flavorizer bars for blockages or damage. Ensure the grates are seated correctly.

SPECIFICATIONS

Feature	Detail
Brand	Weber
Model Number	7525
Material	Porcelain-Enameled Cast Iron
Color	Black
Product Dimensions (each grate)	17.4 x 11.8 x 0.25 inches
Item Weight (set)	6.2 pounds
Dishwasher Safe	Yes
Oven Safe	Yes
Quantity	Set of 2 grates

WARRANTY INFORMATION

The Weber 7525 Porcelain Enameled Grates come with a 5-year warranty against rust-through and burn-through. This warranty covers defects in materials and workmanship under normal use and maintenance. Please retain your proof of purchase for warranty claims.

SUPPORT

For further assistance, troubleshooting, or to inquire about replacement parts, please visit the official Weber website or contact Weber customer service. You can also refer to the original grill manual for

specific model-related information.

Weber Official Website: www.weber.com