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Uniflasy 720-0830H

Uniflasy Cast Iron Cooking Grate Replacement Manual

Model: Nexgrill 720-0830H (and compatible models)
Brand: Uniflasy

Introduction Overview Compatibility Installation Operation Maintenance Specifications Support

1. Introduction

This manual provides essential information for the proper installation, operation, and maintenance of your Uniflasy Cast Iron Cooking Grate replacement. Please read these instructions thoroughly before use to ensure optimal performance and longevity of your product.

2. Product Overview

The Uniflasy Cast Iron Cooking Grates are designed as durable replacements for various gas grill models. Made from matte cast iron, these grates are engineered to provide even heat distribution, superior heat retention, and excellent searing capabilities. They are designed to be more durable and easier to clean than porcelain-enameled alternatives.

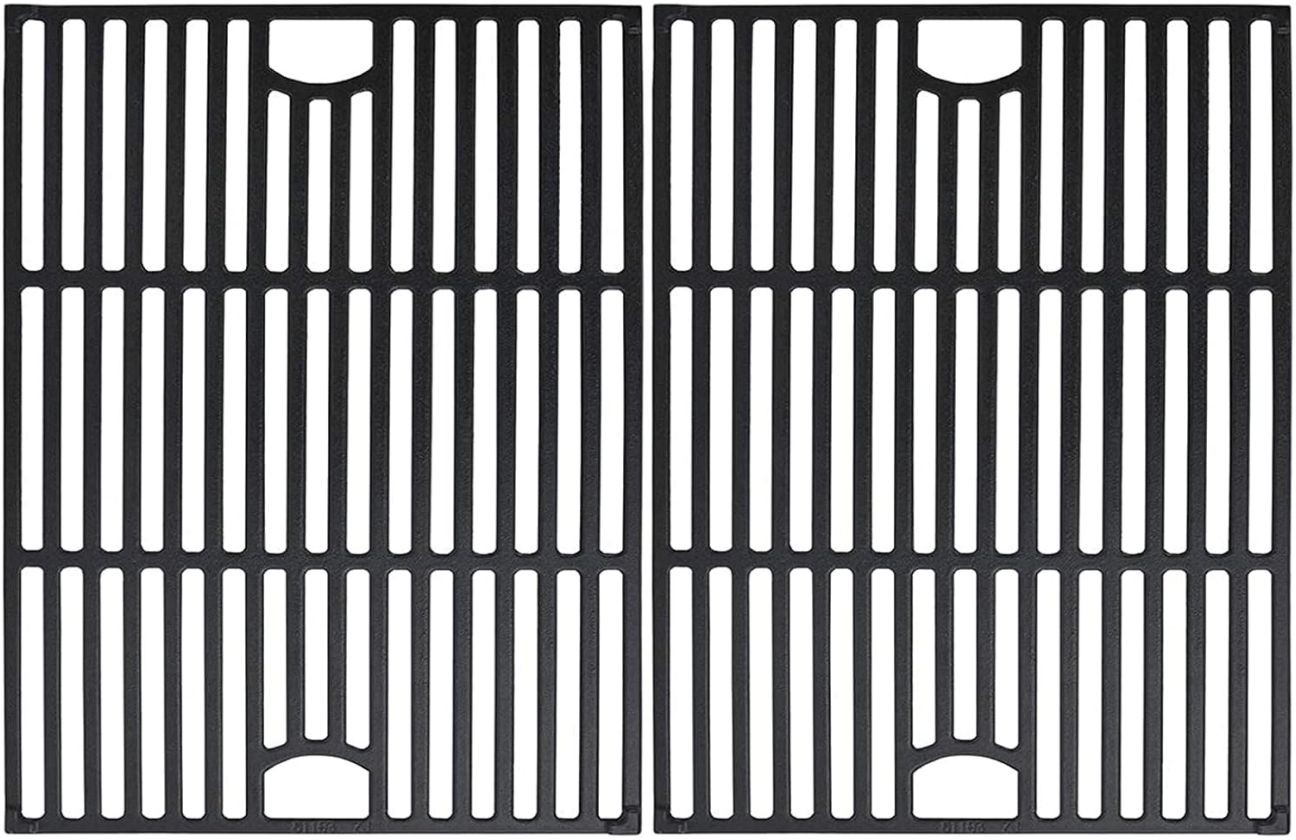


Image 2.1: Two Uniflasy Cast Iron Cooking Grates. These grates feature a robust design with evenly spaced bars and cut-outs for easy handling.

Key Features:

- **Durable Construction:** Crafted from matte cast iron for long-lasting use.
- **Enhanced Cooking:** Provides even heat and superior heat retention for professional searing and prominent sear marks.
- **Easy Maintenance:** Designed for straightforward cleaning.
- **No Seasoning Required:** Features an enamel finish that prevents sticking and eliminates the need for initial seasoning.



Image 2.2: A visual comparison highlighting the benefits of Uniflasy cast iron grates, including new and wonderful cast iron, easy cleaning, enamel finish, anti-rust properties, and no seasoning required.

3. Compatibility

These Uniflasy Cast Iron Cooking Grates are designed to fit a wide range of gas grill models. Please verify your grill's model number and existing grate dimensions before purchase to ensure a proper fit.

Compatible Grill Models:

- **Nexgrill:** 4 Burner models 720-0830H, 720-0958A, 720-0830D, 720-0783E, 720-0783C, 720-0341, 720-0549, 720-0670A, 720-0670C, 720-0697E. 5 Burner models 720-0888, 720-0888N.
- **Kenmore:** 122.16119, 122.16129, 122.166419, 16641, 415.1610621, 415.1610711, 640-26629611-0, 720-0341, 720-0549, 720-0670A.
- **Charbroil:** 4 Burner models 463241113, 463449914.
- **Members Mark:** 720-0830F.
- **Uberhaus:** 780-0003.
- **Uniflame:** GBC091W, GBC940WIR, GBC956W1NG-C, GBC981W, GBC981W-C, GBC983W-C.
- **K-Mart:** 640-26629611-0.



Image 3.1: Examples of compatible Nexgrill gas grills, including models 720-0888, 720-0830H, and 720-0783E. This image helps visualize the types of grills these grates fit.

4. Installation/Setup

Replacing your old cooking grates with Uniflasy Cast Iron Cooking Grates is a straightforward process. Ensure your grill is completely cool and disconnected from its fuel source before beginning.

Steps for Replacement:

1. **Preparation:** Ensure the grill is off, cool, and the gas supply is turned off.
2. **Remove Old Grates:** Carefully lift and remove the existing cooking grates from your grill. Dispose of them properly.
3. **Clean Grill Interior:** This is an ideal time to clean any debris, grease, or food particles from the grill's interior, including the burner covers and firebox.
4. **Place New Grates:** Gently place the new Uniflasy Cast Iron Cooking Grates into the grill, ensuring they sit securely on the support ledges.
5. **Inspect:** Verify that the grates are level and stable before closing the grill lid.

▶ **Watch video online**

Video 4.1: This video demonstrates the physical characteristics of the Uniflasy Cast Iron Cooking Grate, showing its robust construction and how it can be handled. It highlights the quality and fit of the replacement part.

5. Operating Instructions

Using your new cast iron cooking grates will enhance your grilling experience. Follow these guidelines for optimal results.

Preheating:

- Always preheat your grill with the lid closed for 10-15 minutes to allow the cast iron grates to reach the desired cooking temperature. Cast iron retains heat exceptionally well, ensuring even cooking.

Cooking:

- The grates' design helps vaporize drippings, adding flavor to your grilled meats.
- For best searing results, place food on the hottest part of the grates.



Image 5.1: Burgers cooking on the cast iron grates, showing distinct sear marks and the even heat distribution. The image illustrates the grates' ability to produce appetizing results.



Image 5.2: Steaks and vegetables grilling on the cast iron grates, demonstrating the versatility and effectiveness of the grates for various foods.

▶ **Watch video online**

Video 5.3: This video shows meat being placed on the hot grates, illustrating how the grates quickly vaporize grease drips and contribute to the aroma and flavor of grilled foods.

6. Maintenance and Care

Proper care will extend the life of your cast iron cooking grates and maintain their performance.

Cleaning:

- After each use, once the grates have cooled slightly but are still warm, use a grill brush to scrape off any food residue.
- For deeper cleaning, wash with warm soapy water and a non-abrasive sponge. Rinse thoroughly and dry immediately to prevent rust.
- The enamel finish helps prevent sticking and makes cleaning easier.



Image 6.1: A grill brush being used to clean the cast iron grates, demonstrating the ease of maintenance for these grates.

Storage:

- Store grates in a dry environment to prevent moisture accumulation, which can lead to rust.

7. Specifications

Feature	Detail
Material	Matte Cast Iron
Individual Grate Dimensions	17 inches (length) x 13 1/4 inches (width) / 43 cm x 33.7 cm
Total Grate Dimensions (2-pack)	17 inches (length) x 26 1/2 inches (width) / 43 cm x 67.4 cm
Package Contents	2 Pack Cooking Grates
Product Weight	5.96 kg (approximately 13.14 lbs)

Manufacturer Part Numbers	341-025, 549-057, 13000123A0, 13000394A0, 55-09-152

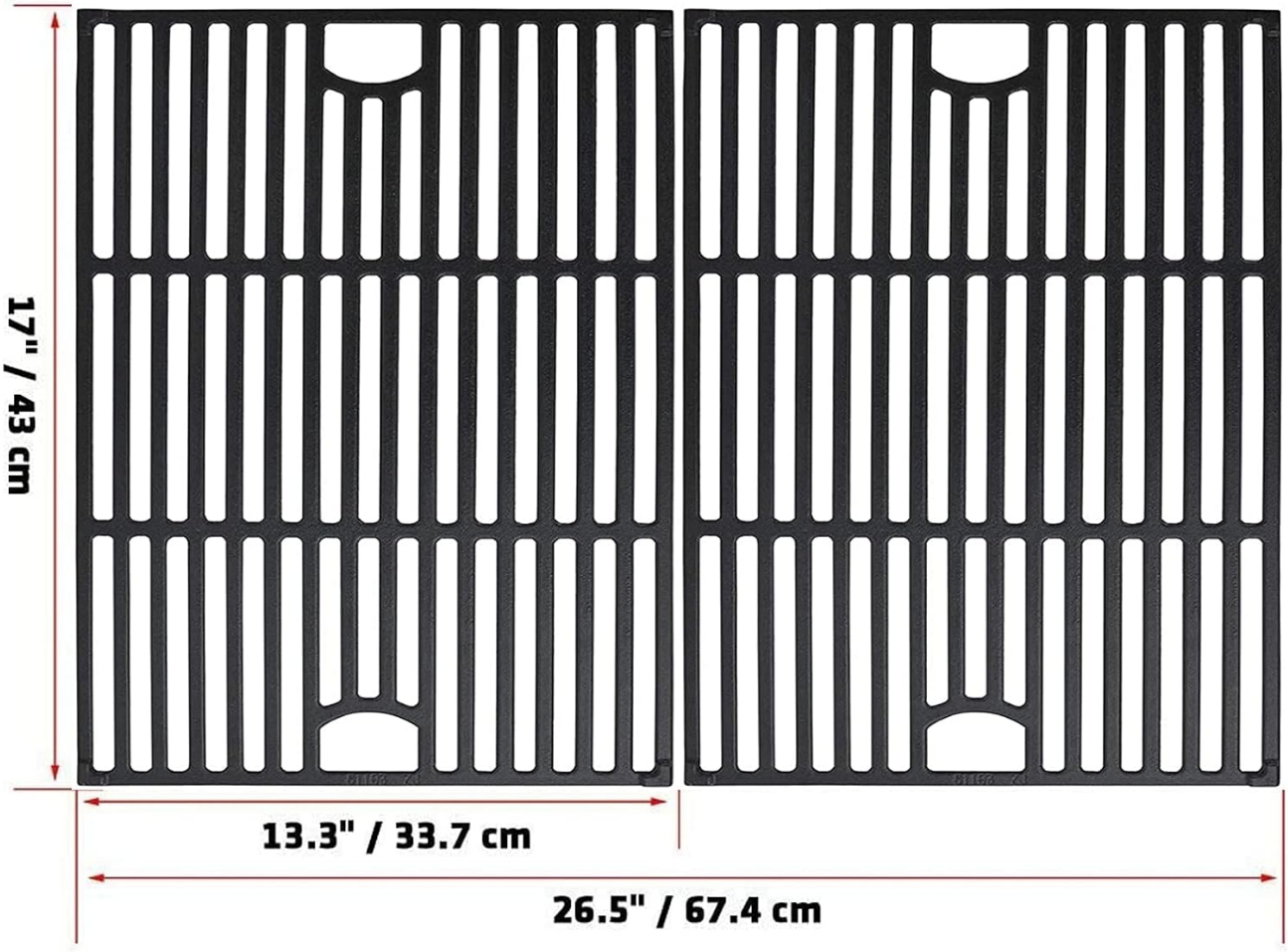


Image 7.1: Detailed dimensions of the Uniflasy Cast Iron Cooking Grate, showing individual and total measurements for accurate fitment.

8. Warranty and Support

For any questions regarding your Uniflasy Cast Iron Cooking Grates, including installation, compatibility, or care, please refer to the seller's contact information on your purchase platform. Uniflasy is committed to providing quality products and support.

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