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› BBQration 17 x 9 1/2 inch Grill Grate Instruction Manual

BBQration 17" x 9.5" Grill Grate (G541-0016-W2)

BBQration 17 x 9 1/2 inch Grill Grate Instruction Manual

Model: 17" x 9.5" (G541-0016-W2)

Brand: BBQration

INTRODUCTION

This manual provides essential information for the proper installation, operation, and maintenance of your BBQration 17" x 9.5" Cast Iron Grill Grates. Designed as a replacement part for various Charbroil TRU-Infrared 4-Burner grills, these grates are crafted to enhance your grilling experience through even heat distribution and durability. Please read this manual thoroughly before use to ensure safe and effective operation.

PRODUCT OVERVIEW

The BBQration 17" x 9.5" Cast Iron Grill Grates are high-quality replacement parts designed for specific Charbroil TRU-Infrared grill models. Made from durable cast iron, these grates are engineered for excellent heat retention and even cooking. Each package contains three individual grates, providing a total cooking surface of 17" x 28 1/2".

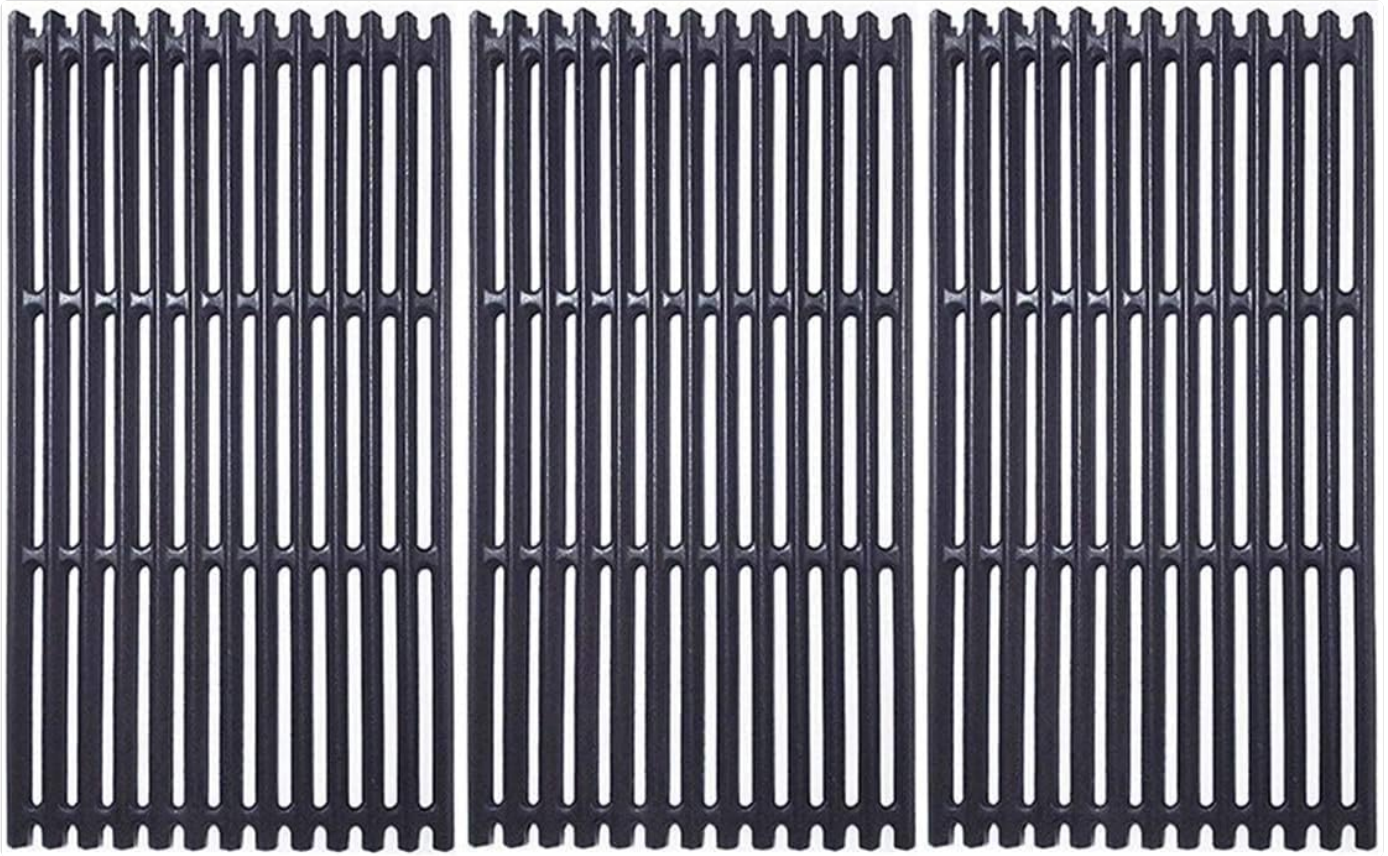


Image: Three individual cast iron grill grates, each measuring 17 inches by 9.5 inches.

Key Features:

- **Material:** Matte Cast Iron for superior heat retention and durability.
- **Dimensions (Each Grate):** 17 inches (length) x 9 1/2 inches (width).
- **Total Cooking Area:** Approximately 17 inches x 28 1/2 inches (when three grates are used together).
- **Part Number:** Original Part Number G541-0016-W2, G533-0009-W1.

Product Dimensions

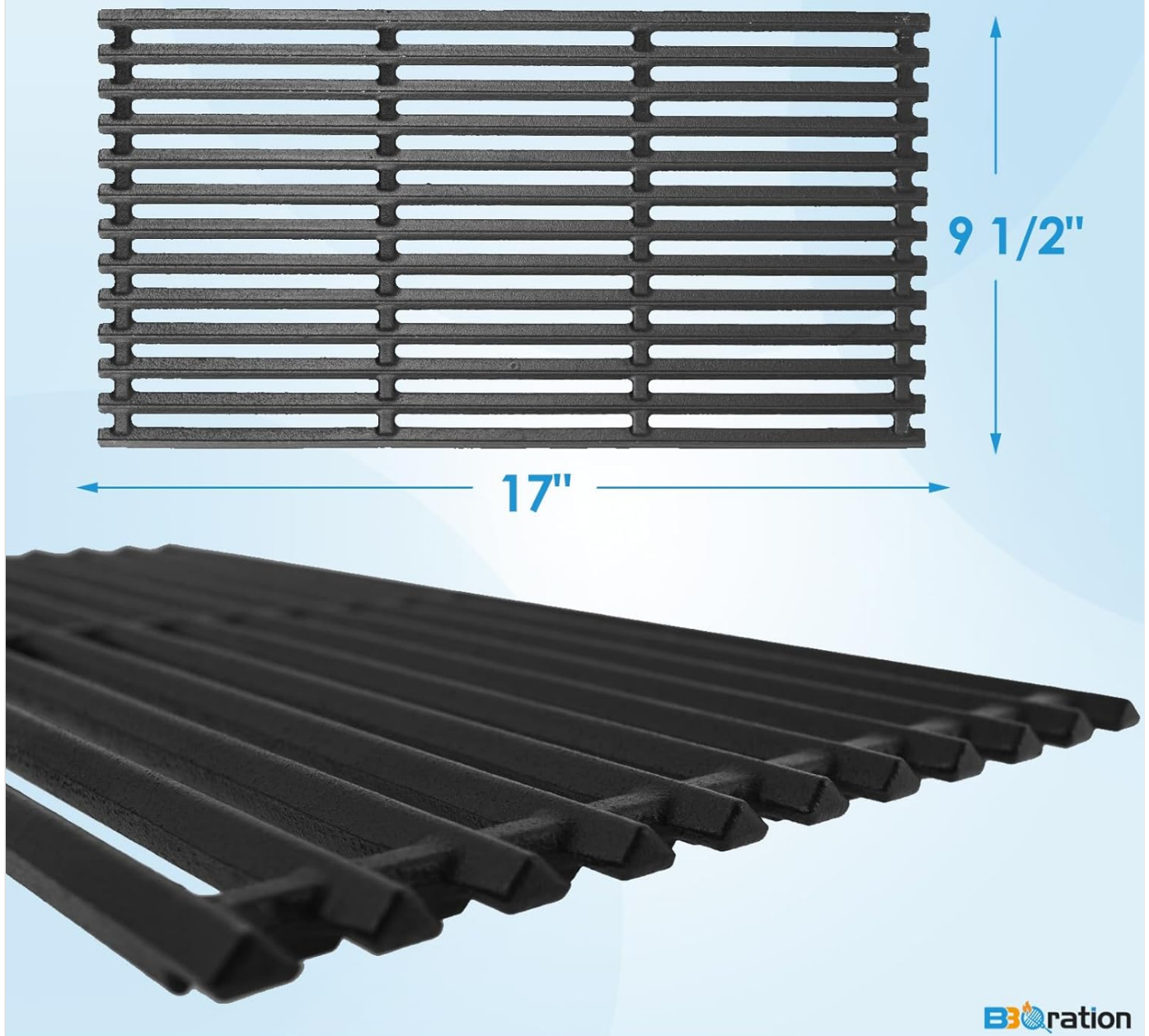


Image: A diagram illustrating the precise dimensions of a single grill grate, highlighting its 17-inch length and 9.5-inch width.

CAST IRON GRILL GRATES

Replacement Parts for Charbroil TRU-Infrared
4-Burner Gas Grill After 2015 Year



**Original Part Number G541-0016-W2*



B3ration

Image: Detailed close-up views of the cast iron grill grates, showcasing their robust construction and textured surface.

COMPATIBILITY

These grill grates are specifically designed to fit various Charbroil TRU-Infrared 4-Burner grill models. Please verify your grill's model number to ensure compatibility before installation.

Compatible Charbroil Grill Models:

Commercial TRU Infrared 4-Burner Grills:

- 463242715
- 463242716
- 466242716
- 466242715
- 466242815
- 466242816

- 463257520

Signature TRU Infrared 4-Burner Grills:

- 463276016
- 463255721
- 463255020

Performance TRU-Infrared 500 3-Burner Grills:

- 463274016
- 463280219
- 463280419

Also compatible with replacement parts for Lowe's 606682, Lowe's 639322, Walmart 555179228, Nexgrill 720-0882A, 720-0882D, BHG 720-0882.

Compatible Grill Models



Charbroil Signature TRU-Infrared 4-Burner

463276016
463255020
463255721



Charbroil Commercial TRU-Infrared 4-Burner

463242715 463242716
466242715 466242716
466242815 466242816
463257520

SETUP AND INSTALLATION

Replacing your old grill grates with new BBQration cast iron grates is a straightforward process. Ensure your grill is completely cool and disconnected from its fuel source before beginning.

1. **Preparation:** Ensure the grill is off, cool, and the gas supply is turned off. Open the grill lid.
2. **Remove Old Grates:** Carefully lift and remove the existing grill grates and any underlying emitter plates or heat tents. Dispose of them properly if they are damaged.
3. **Clean Grill Interior:** While the grates are out, it's an ideal time to clean the interior of your grill, including the burner tubes and firebox, removing any debris or grease buildup.
4. **Install New Emitter Plates (if applicable):** If you are also replacing the emitter plates, place them first according to your grill's design. Ensure they sit securely over the burners.
5. **Place New Grates:** Carefully place the new BBQration cast iron grill grates onto the grill supports or emitter plates. Ensure they sit flat and are properly aligned. The grates are designed to fit snugly side-by-side.
6. **Pre-Seasoning (Recommended):** Before first use, it is highly recommended to season the cast iron grates. Apply a thin, even coat of high-heat cooking oil (like vegetable oil or flaxseed oil) to all surfaces of the grates. Heat the grill to a medium temperature (around 350-400°F or 175-200°C) for 1-2 hours, allowing the oil to bake onto the surface. Let cool completely. Repeat this process 2-3 times for optimal seasoning.



Image: The new grill grates properly installed within a Charbroil grill, ready for use.



Image: A wide view of an open Charbroil grill, showcasing the newly installed grates and the complete cooking surface.

OPERATING INSTRUCTIONS

Proper use of your cast iron grill grates will ensure optimal cooking performance and longevity.

Preheating:

Always preheat your grill with the grates in place for 10-15 minutes on medium-high heat. Cast iron retains heat exceptionally well, providing even cooking and perfect sear marks.

Cooking Tips:

- **Oil Food, Not Grates:** For best results and to prevent sticking, lightly oil your food before placing it on the hot grates, rather than oiling the grates directly.
- **Even Heat Distribution:** The cast iron design ensures even heat across the entire cooking surface, reducing hot spots and allowing for consistent cooking.
- **Searing:** Utilize the excellent heat retention of cast iron for perfect searing of meats, locking in juices and flavor.

- **Avoid Extreme Temperature Changes:** While durable, rapid temperature changes can stress cast iron. Allow grates to cool gradually after cooking.

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Video: A demonstration of the BBQration grill grates in use, showing their fit and performance during grilling. This video highlights the ease of installation and the effective heat distribution of the grates.

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Video: An overview of the 17-inch BBQration grill grates, showcasing their features and how they function as a replacement for Charbroil grills. The video provides a closer look at the grate design and material.

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Video: A brief demonstration of replacement parts for Charbroil TRU-Infrared Grills, including the grill grates. This short clip illustrates the compatibility and fit of the replacement components.



Image: Various foods being cooked on the grill grates, demonstrating the effective heat transfer and the creation of desirable grill marks.

MAINTENANCE AND CLEANING

Proper maintenance is key to extending the life of your cast iron grill grates and ensuring optimal performance.

After Each Use:

- **Burn Off Residue:** After cooking, turn the grill to high heat for 10-15 minutes to burn off any food residue.
- **Brush Clean:** Once cooled slightly but still warm, use a stiff-bristled grill brush to scrape off any remaining debris.
- **Light Oil Coat:** For cast iron, it's beneficial to apply a very thin layer of cooking oil after cleaning to maintain the seasoning and prevent rust.

Deep Cleaning (Periodically):

- For stubborn buildup, allow the grates to cool completely. Scrape off large pieces of food.
- Wash with warm water and a mild dish soap. Avoid harsh detergents or abrasive cleaners that can strip the seasoning.
- Rinse thoroughly and dry immediately with a cloth to prevent rust.
- Re-season the grates after deep cleaning by applying a thin layer of cooking oil and heating them on the grill until the oil bakes on.

Storage:

Store grates in a dry environment. If storing for extended periods, ensure they are clean, dry, and lightly oiled.

TROUBLESHOOTING

Here are some common issues and their potential solutions:

Problem	Possible Cause	Solution
Food sticking to grates	Insufficient seasoning, grates not hot enough, food not oiled.	Re-season grates. Ensure grill is fully preheated. Lightly oil food before placing on grates.
Grates rusting	Lack of seasoning, improper drying after cleaning, exposure to moisture.	Clean off rust with a wire brush, then re-season thoroughly. Always dry grates immediately after washing and apply a light oil coat. Store in a dry place.
Uneven cooking	Grill burners not functioning correctly, grates not properly seated.	Check grill burners for blockages or damage. Ensure grates are sitting flat and correctly aligned on the grill supports.
Grates do not fit	Incorrect model number or dimensions.	Double-check your grill's model number against the compatibility list in this manual. Measure your existing grates to confirm dimensions.

SPECIFICATIONS

Product Name: BBQration Cast Iron Grill Grate

Model: 17" x 9.5" (G541-0016-W2)

Material: Matte Cast Iron

Package Contents: 3-Pack Grill Grates

Individual Grate Dimensions: 17 inches (Length) x 9 1/2 inches (Width)

Total Assembled Dimensions: 17 inches (Length) x 28 1/2 inches (Width)

Item Weight: Approximately 17.96 pounds (for the 3-pack)

Manufacturer: BBQration

Country of Origin: China

ASIN: B07KBZ1WN2

WARRANTY AND SUPPORT

BBQration is committed to providing high-quality products. For any questions, concerns, or support needs regarding your grill grates, please contact BBQration customer service. While specific warranty details are not provided in this manual, general product support can be accessed through the retailer where the product was purchased or by visiting the official BBQration store online.

For more information and to explore other BBQration products, please visit the [BBQration Store on Amazon](#).