



[Manuals.plus](#) /

- › [UpStart Components](#) /
- › UpStart Components BBQ Grill Cooking Grates Instruction Manual

UpStart Components BBQ-7527-2PK-DL103

UpStart Components BBQ Grill Cooking Grates Instruction Manual

Model: BBQ-7527-2PK-DL103

INTRODUCTION

This manual provides essential information for the installation, use, and maintenance of your UpStart Components 2-Pack BBQ Grill Cooking Grates. These grates are designed as replacement parts for Weber Genesis Gold C LP SWE grills manufactured between 2002 and 2003. They are constructed from high-quality porcelain-coated steel to ensure durability and optimal cooking performance.



Components



Image: A pair of UpStart Components BBQ grill cooking grates, showcasing the product packaging and the grates themselves. These grates are designed for even heat distribution.

PRODUCT FEATURES

- **Quantity:** Supplied as a 2-pack, providing a complete set of replacement cooking grates.
- **Material:** Constructed from high-quality porcelain-coated steel for enhanced durability and rust resistance.
- **Heat Distribution:** Engineered for premium design that ensures heat is distributed evenly across the cooking surface.
- **Cost-Effective Solution:** Offers an affordable DIY fix to extend the life of your grill, avoiding costly repairs or full replacements.
- **Dimensions:** Each grate measures approximately 17 3/4 inches (L) x 11 3/4 inches (W).

SETUP AND INSTALLATION

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

Safety Precautions:

- Always ensure the grill is off and cool to the touch.
- Wear protective gloves to prevent cuts or scrapes from sharp edges or old grates.
- Keep children and pets away from the work area.

Installation Steps:

1. **Remove Old Grates:** Carefully lift and remove the existing cooking grates from your grill. Dispose of them properly.
2. **Clean Grill Interior:** Take this opportunity to clean any debris, grease, or ash from the grill's firebox and burner covers.
3. **Position New Grates:** Place the new UpStart Components cooking grates into the grill. Ensure they sit flat and are properly aligned with the grill's supports.
4. **Verify Fit:** Gently push down on the grates to ensure they are securely seated.

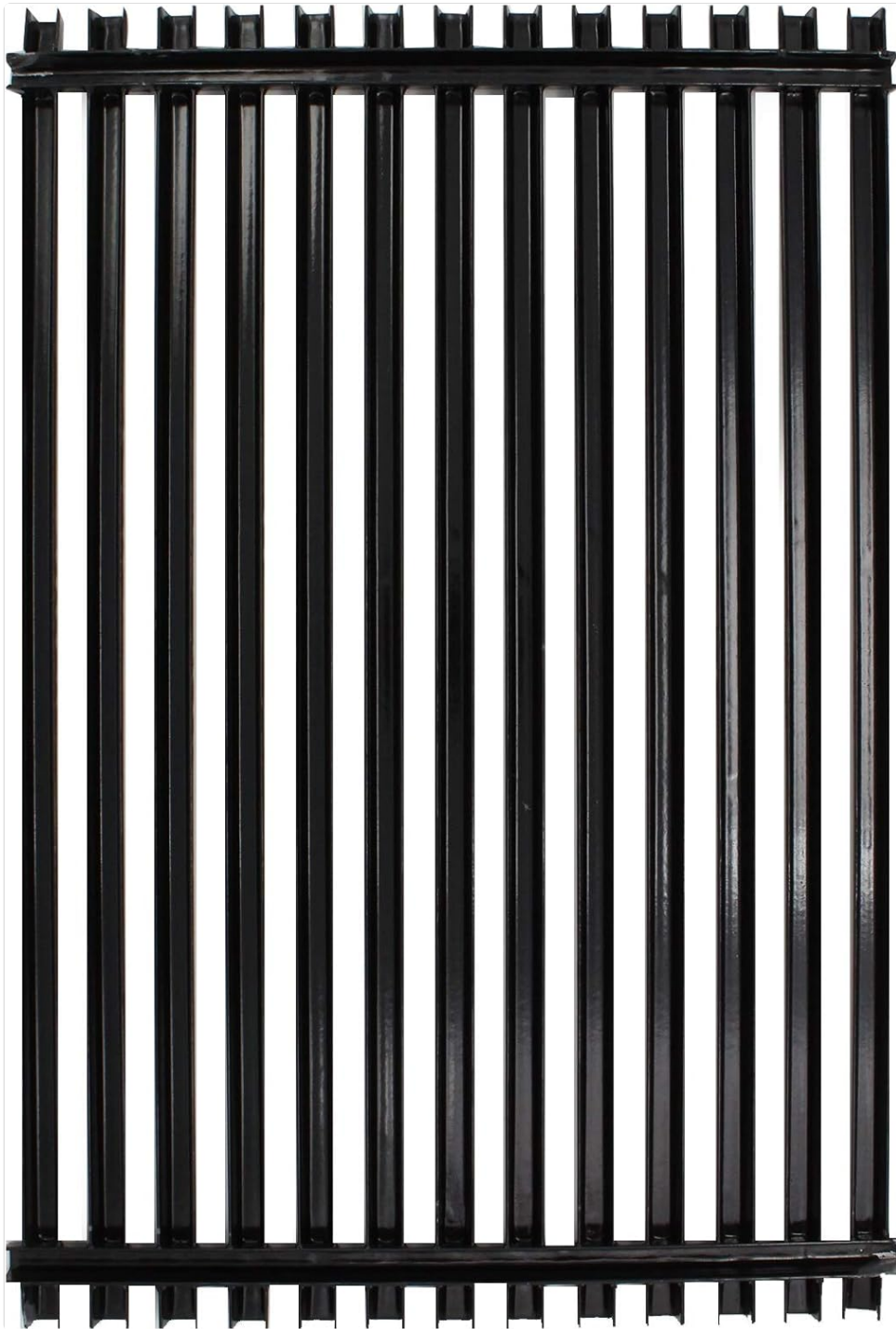


Image: A single UpStart Components grill grate shown from a top-down perspective, highlighting its uniform bar spacing and porcelain coating.

OPERATING INSTRUCTIONS

Once installed, your new cooking grates are ready for use. Proper operation ensures longevity and optimal cooking results.

Pre-heating:

Always pre-heat your grill with the new grates in place for 10-15 minutes on medium-high heat before placing food on them. This allows the grates to reach an even cooking temperature and helps prevent food from sticking.

Cooking:

The porcelain-coated steel grates are designed to distribute heat efficiently, providing consistent cooking across the entire surface. Adjust grill burners as needed for direct or indirect cooking zones.



Image: An angled view of one UpStart Components grill grate, demonstrating its sturdy construction and the smooth finish of the porcelain coating.

MAINTENANCE

Regular cleaning and maintenance will extend the life of your cooking grates and ensure continued performance.

Cleaning After Each Use:

- After cooking, while the grates are still warm (but not scorching hot), use a stiff-bristled grill brush to scrape off any food residue.
- For stubborn residue, allow the grates to cool completely, then soak them in warm, soapy water. Use a non-abrasive sponge or cloth to clean.
- Rinse thoroughly and dry completely to prevent rust, especially on any exposed steel areas.

Periodic Deep Cleaning:

- Periodically, remove the grates and give them a more thorough cleaning.
- Inspect for any signs of wear or damage.

Storage:

If storing your grill for an extended period, ensure the grates are clean and dry. Applying a thin layer of cooking oil can provide an extra layer of protection against moisture.

TROUBLESHOOTING

Here are some common issues and their potential solutions related to your grill grates:

Issue	Possible Cause	Solution
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Issue	Possible Cause	Solution
Food sticking to grates	Insufficient pre-heating; grates not clean; not enough oil on food/grates.	Ensure grill is fully pre-heated. Clean grates thoroughly. Lightly oil food or grates before cooking.
Uneven cooking	Grates not seated properly; grill burners uneven.	Check that grates are flat and securely in place. Inspect grill burners for blockages or damage.
Rust spots appearing	Moisture exposure; porcelain coating chipped.	Ensure grates are dry after cleaning. Store in a dry environment. If coating is chipped, clean and apply cooking oil to exposed areas to prevent further rust.

SPECIFICATIONS

Attribute	Detail
Product Name	BBQ Grill Cooking Grates Replacement Parts
Brand	UpStart Components
Model Number	BBQ-7527-2PK-DL103
Compatibility	Weber Genesis Gold C LP SWE (2002-2003)
Material	Porcelain Coated Steel
Dimensions (each grate)	Length: 17 3/4 inches (approx. 45.0 cm) Width: 11 3/4 inches (approx. 29.8 cm)
Quantity	2 Grates per pack

WARRANTY AND SUPPORT

Warranty Information: Any warranties for this product are offered solely by UpStart Components. This product is not affiliated with any other brands and is not covered under any warranties offered by original equipment manufacturers.

Customer Support: For technical assistance, questions regarding installation, or warranty claims, please contact UpStart Components directly. Refer to the product packaging or the UpStart Components official website for current contact information.

Note: Always refer to the original grill manufacturer's manual for specific grill operation and safety guidelines.