

Giantex GT70617-PO

Giantex Portable Hibachi Grill

MODEL: GT70617-PO

1. Safety Instructions

Read all instructions before assembly and use of this grill. Failure to follow these instructions may result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- **Outdoor Use Only:** This grill is designed for outdoor use in a well-ventilated area. Do not use indoors or in enclosed spaces.
- **Keep Away from Combustibles:** Maintain a safe distance from combustible materials such as buildings, fences, trees, and dry grass.
- **Stable Surface:** Always place the grill on a hard, level, non-combustible surface.
- **Hot Surfaces:** The grill's cast iron surfaces become extremely hot during use. Use heat-resistant gloves or the provided grate lifter when handling hot components.
- **Charcoal Safety:** Use only charcoal briquettes or lump charcoal as fuel. Do not use gasoline, kerosene, or alcohol to light or relight charcoal.
- **Ash Disposal:** Allow charcoal to cool completely before disposing of ashes. Ashes should be wrapped in heavy-duty aluminum foil and placed in a non-combustible container.
- **Children and Pets:** Keep children and pets away from the grill at all times.
- **Supervision:** Never leave a lit grill unattended.

2. Product Overview

The Giantex Portable Hibachi Grill is a compact, cast iron charcoal grill designed for outdoor cooking. Its robust construction and thoughtful features make it suitable for various outdoor activities.



Image 2.1: The Giantex Portable Hibachi Grill in use, showcasing its compact design and cooking capabilities.

- **Double-sided Cast Iron Grill Grate:** Offers two adjustable cooking heights for varied heat intensity.
- **Air Regulating Door:** Located at the bottom to control airflow and charcoal temperature.
- **Fire Gate:** Provides access for adding charcoal during cooking.
- **Grate Lifter:** Included for safe handling of the hot grill grate.
- **Durable Construction:** Made from high heat-resistant cast iron for longevity and excellent heat retention.

This grill is ideal for preparing various foods, including meats, vegetables, and seafood, maintaining the authentic charcoal flavor.

Various Delicious Food for Your Choice



Image 2.2: Illustration of various food types that can be cooked on the grill.

3. Parts List

Ensure all components are present before assembly.

- Main Grill Body (2 sections)
- Cast Iron Grill Grate
- Charcoal Grate
- Air Regulating Door
- Grate Lifter
- Assembly Hardware (screws, nuts, lock-washers)

4. Assembly Instructions

Assembly is straightforward and typically takes less than 10 minutes.

1. Carefully unpack all components and verify against the parts list.
2. Join the two sections of the main grill body. Align the pre-drilled holes.
3. Secure the two body sections using the provided screws, nuts, and lock-washers. Tighten until the

lock-washers flatten, but do not overtighten.

4. Insert the charcoal grate into the bottom of the main grill body.
5. Place the air regulating door into its designated slot at the front of the grill.
6. Position the cast iron grill grate on top of the main grill body. It can be placed in two different height settings (see Section 6).

5. Setup

Before first use, it is recommended to season the cast iron grill grate to enhance its non-stick properties and prevent rust.

1. **Seasoning:** Apply a thin, even layer of high-smoke-point cooking oil (e.g., vegetable oil, flaxseed oil) to all surfaces of the grill grate.
2. Heat the grill with charcoal for approximately 1 hour, allowing the oil to bake onto the surface. Let it cool completely. Repeat this process 2-3 times for optimal seasoning.
3. **Placement:** Position the assembled grill on a stable, heat-resistant, non-combustible surface outdoors, away from any flammable materials.

6. Operating Instructions

Follow these steps for effective and safe grilling.

1. **Loading Charcoal:** Place charcoal briquettes or lump charcoal onto the charcoal grate. Do not overfill.
2. **Lighting Charcoal:** Use a charcoal chimney starter or appropriate fire starters to ignite the charcoal. Once the charcoal is covered in a light gray ash, it is ready for cooking.
3. **Adjusting Grill Grate Height:** The double-sided grill grate allows for two cooking heights. Use the side with longer legs for a lower heat setting, or flip it over to use the shorter legs for a higher heat setting, closer to the coals. Use the grate lifter for safe adjustment when hot.

Available in 2 Heights

Give you the flexibility to achieve the perfect sear every time



Raised Feet for Easy Adjustment



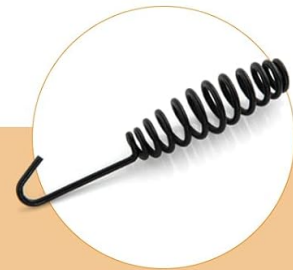
Groove Design for Reliable Support



Image 6.1: The grill grate can be positioned at two different heights for varied cooking temperatures.

4. **Airflow Control:** Use the air regulating door at the bottom of the grill to control the intensity of the heat. Sliding the door open increases airflow, making the charcoal burn hotter. Closing it reduces airflow, lowering the temperature.

Convenient to Use



Coal Door

Add charcoals
with ease



Temperature Control

Easily adjust
the heat



Image 6.2: Demonstrates the coal door for adding fuel and the air regulating door for temperature control.

Video 6.1: This video demonstrates the features of the Giantex Charcoal Hibachi Grill, including its compact size and ease of use for outdoor cooking.

5. **Adding Fuel:** The front fire gate allows for easy addition of charcoal during cooking without removing the grill grate.
6. **Cooking:** Place food directly on the seasoned grill grate. Monitor cooking progress and adjust heat as needed.
7. **Using the Grate Lifter:** The included grate lifter is designed to safely remove or adjust the hot grill grate.



Grill Grate Lifter

Allow you to easily remove the hot grill grate safely

Image 6.3: The included grate lifter provides a safe method for handling the hot grill grate.

7. Maintenance and Care

Proper maintenance ensures the longevity and performance of your cast iron grill.

- **Cleaning After Use:** After the grill has cooled, use a grill brush to remove any food residue from the grill grate.
- **Ash Removal:** Once the charcoal and ashes are completely cool, slide out the air regulating door to clear ashes from the bottom of the grill. Dispose of ashes safely.
- **Rust Prevention:** Cast iron is prone to rust if not properly maintained. After cleaning, apply a thin layer of cooking oil to the grill grate and all cast iron surfaces to prevent rust. Store in a dry place.
- **Storage:** Store the grill in a dry, covered area when not in use. Consider using a grill cover if storing outdoors.

8. Troubleshooting

- **Insufficient Heat:**
 - Ensure the air regulating door is sufficiently open to allow proper airflow to the charcoal.

- Check if enough charcoal is being used for the desired temperature.
- Verify that the charcoal is fully lit and covered in ash before cooking.
- **Food Sticking to Grate:**
 - Ensure the grill grate is properly seasoned before use.
 - Apply a thin layer of cooking oil to the hot grill grate before placing food.
- **Wobbling/Instability:**
 - Ensure the grill is placed on a completely flat and stable surface.
 - Verify that all assembly screws are securely tightened.

9. Specifications

Detailed product specifications for the Giantex Portable Hibachi Grill.

- **Brand:** Giantex
- **Model Name:** Portable Hibachi Grill
- **Model Number:** GT70617-PO
- **Product Dimensions:** 11"D x 16"W x 7"H
- **Cooking Surface Area:** 12.5" x 9" (approx. 112.5 sq inches)
- **Item Weight:** 21 Pounds
- **Material:** Cast Iron
- **Fuel Type:** Charcoal
- **Installation Type:** Free Standing
- **Assembly Required:** Yes

Product Dimensions



Image 9.1: Detailed dimensions of the grill and its components.

10. Warranty and Support

Warranty information for this product was not provided in the source data. For specific warranty details, product support, or to purchase replacement parts, please contact Giantex customer service directly or visit the official Giantex website.

Manufacturer: Giantex