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› ORALNER Cast Iron Hibachi Grill Model CR-70617-OP User Manual

ORALNER CR-70617-OP

ORALNER Cast Iron Hibachi Grill User Manual

Model: CR-70617-OP

INTRODUCTION

Thank you for choosing the ORALNER Cast Iron Hibachi Grill. This portable tabletop charcoal grill is designed for outdoor cooking, offering excellent heat retention and control for various foods. This manual provides essential information for safe assembly, operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your grill.

SAFETY INFORMATION

- Always use the grill outdoors in a well-ventilated area. Never use indoors or in enclosed spaces.
- Keep children and pets away from the hot grill.
- Place the grill on a stable, non-combustible surface.
- Use heat-resistant gloves when handling hot components.
- Do not use gasoline, kerosene, or alcohol to light charcoal. Use only charcoal starter fluid or natural fire starters.
- Allow the grill to cool completely before cleaning or moving.
- Ensure proper disposal of ash after use.

PACKAGE CONTENTS

Verify that all components are present before assembly:

- 1 x ORALNER Cast Iron Hibachi Grill
- 1 x User Manual

SETUP AND ASSEMBLY

The ORALNER Cast Iron Hibachi Grill is designed for straightforward assembly. Follow these general steps:

1. Unpack all components and ensure no parts are missing or damaged.
2. Place the main grill body on a flat, stable surface.

3. Insert the legs securely into the designated slots on the base of the grill body.
4. Position the charcoal grate inside the grill body.
5. Place the double-sided grilling net on top of the grill body. Ensure it is stable.
6. Familiarize yourself with the air control sliding door and the front coal access door.



Image: The ORALNER Cast Iron Hibachi Grill fully assembled and in use, featuring various grilled foods such as skewers, steak, and vegetables.

OPERATING INSTRUCTIONS

Follow these steps for effective and safe operation of your hibachi grill:

1. Initial Seasoning (Before First Use)

Before first use, it is recommended to season the cast iron grill to enhance its non-stick properties and prevent rust. Apply a thin layer of cooking oil to all cast iron surfaces, then heat the grill for approximately 30-60 minutes. Allow it to cool completely.

2. Adding Charcoal

- Open the front coal access door.
- Place charcoal briquettes or lump charcoal onto the charcoal grate. Do not overfill.
- Use a charcoal chimney starter or appropriate fire starters to ignite the charcoal.
- Once the charcoal is fully lit and covered with a light gray ash, spread it evenly.

3. Temperature Control

The grill features a sliding air control door to manage airflow to the coals, which directly affects the cooking temperature.

- **Increase Temperature:** Slide the air control door open to allow more oxygen to the coals.
- **Decrease Temperature:** Slide the air control door closed to restrict oxygen flow.



Image: Detailed view of the grill's front fire gate and the air regulating door, showing how to adjust airflow for temperature control.

4. Grilling Net Height Adjustment

The double-sided grilling net can be positioned at two different heights above the coals, allowing for versatile cooking options.

- For higher heat and faster cooking, place the grilling net closer to the coals.
- For lower heat and slower cooking, or to keep food warm, place the grilling net further from the coals.



Image: Illustration demonstrating the double-sided grilling net and its two adjustable height positions for varied cooking needs.

5. Cooking

Place food directly on the grilling net. The cast iron material provides excellent heat retention, ensuring even cooking and distinct grill marks.



Various Delicious Food for Your Choice



Image: A collage showcasing various delicious foods such as kebabs, beef steak, vegetables, prawns, poultry, lamb chops, drumsticks, and pork chop, all suitable for cooking on the grill.

MAINTENANCE

Proper care will extend the life of your cast iron hibachi grill.

1. Cleaning After Use

- Allow the grill to cool completely.
- Remove the grilling net and charcoal grate.
- Scrape off any food residue from the grilling net and interior surfaces using a stiff brush or scraper.
- Empty the ash from the grill body.
- Wipe down all cast iron parts with a damp cloth. Avoid using soap, as it can strip the seasoning.

2. Re-seasoning and Rust Prevention

- After cleaning and drying, apply a thin layer of cooking oil (e.g., vegetable oil, flaxseed oil) to all cast iron surfaces, especially the grilling net.
- This helps maintain the non-stick surface and prevents rust.

3. Storage

- Store the grill in a dry place to prevent rust.
- If storing for extended periods, ensure it is clean, dry, and lightly oiled.

TROUBLESHOOTING

If you encounter issues with your ORALNER Cast Iron Hibachi Grill, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Grill not heating sufficiently	Insufficient charcoal; Air control door closed; Wet charcoal	Add more charcoal; Open air control door; Use dry charcoal
Food sticking to grilling net	Grill not seasoned; Insufficient oil on food/grate; Grill not hot enough	Season the grill; Lightly oil food or grate before cooking; Allow grill to reach proper temperature
Rust appearing on cast iron	Improper cleaning; Lack of seasoning/oiling; Stored in damp environment	Clean thoroughly, dry, and re-season with cooking oil; Store in a dry place

SPECIFICATIONS

Feature	Detail
Model Number	CR-70617-OP
Dimensions (L x W x H)	16" x 11" x 7"
Cooking Surface Area	12.5" L x 8.5" W (approx. 106.25 sq. inches)
Net Weight	20 lbs
Material	Cast Iron
Fuel Type	Charcoal
Special Features	Adjustable grilling net height, Sliding air control door, Front coal access door



Image: A diagram illustrating the key dimensions of the ORALNER Cast Iron Hibachi Grill, including overall length, width, height, and grilling net size.

WARRANTY INFORMATION

The ORALNER Cast Iron Hibachi Grill comes with a 1-year warranty from the date of purchase. This warranty covers manufacturing defects under normal use. It does not cover damage resulting from misuse, neglect, accidents, or unauthorized modifications. Please retain your proof of purchase for warranty claims.

CUSTOMER SUPPORT

For any questions, concerns, or assistance with your ORALNER Cast Iron Hibachi Grill, please refer to the contact information provided with your purchase or visit the official ORALNER website for support resources.

