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ce Grill Grates Instruction Manual for Charbroil Performance 4-Burner Gas Grills

Advia

ce P54772-54781

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ce Grill Grates Instruction Manual

For Charbroil Performance 4-Burner Gas Grill Models

INTRODUCTION

This manual provides essential information for the installation, operation, maintenance, and troubleshooting of your new Advia Grill Grates. These cast iron grates are designed as replacement parts to restore the functionality and performance of compatible Charbroil 4-burner gas grills.

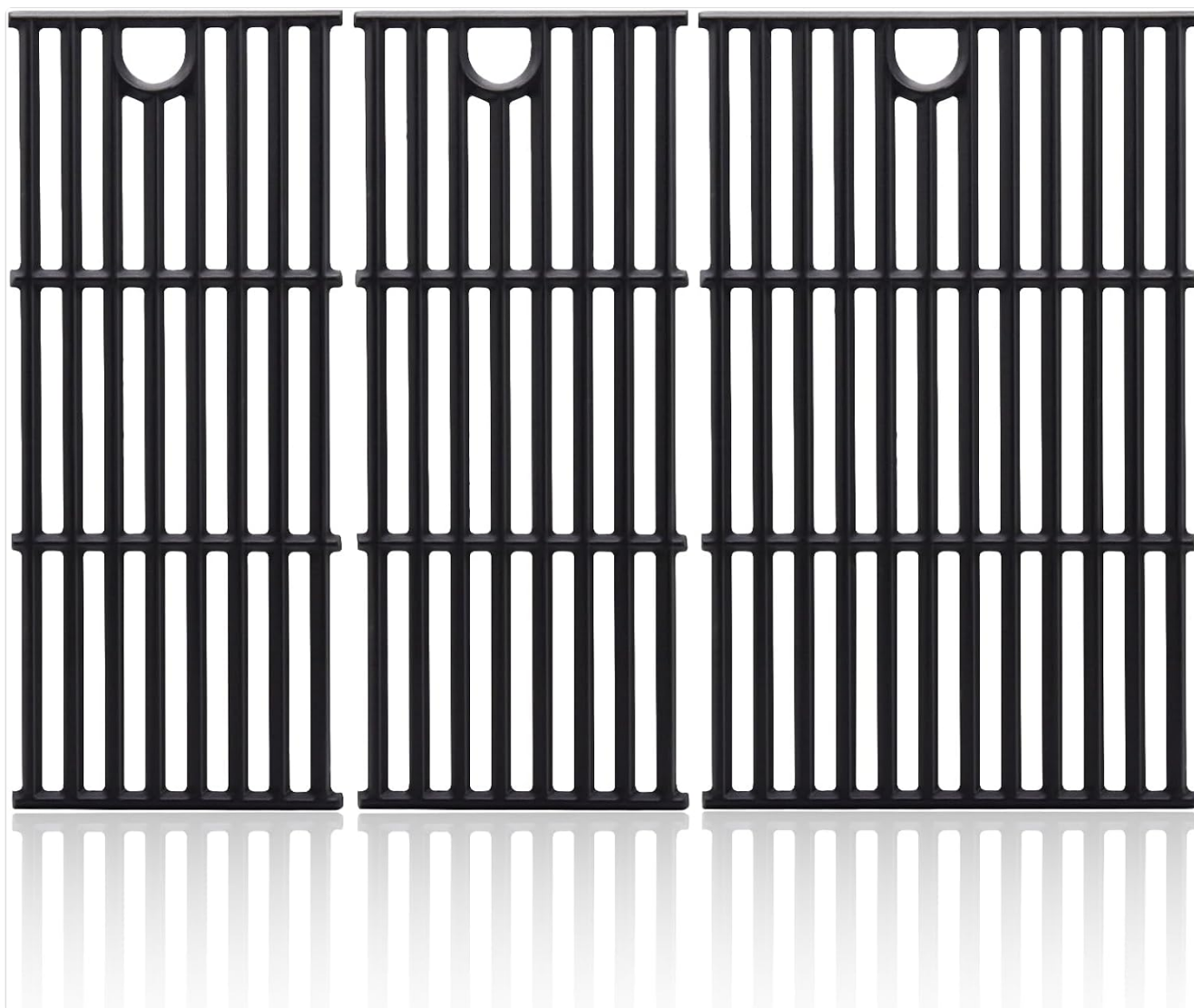


Image: Three individual Advia cast iron grill grates, designed for even heat distribution and professional searing.

COMPATIBILITY

These Advia Grill Grates are specifically designed to fit the following Char-Broil Performance 4-burner gas grill models:

- 463365021
- 463351021
- 463350722
- 463354021
- 463365522
- 463352521
- 463351221
- 463350521
- 463350922
- 463353521
- 463353021
- 463351521
- 463352021
- 463344523

Before installation, verify your grill's model number to ensure proper fitment. Incorrect fitment may affect performance and safety.

Perfect Fit For Your Charbroil Grill



463365021



463351021



463354021



463365522

Image: An illustration showing different Charbroil grill models, including 463365021, 463351021, 463354021, and 463365522, to help identify compatible units.

INSTALLATION INSTRUCTIONS

1. **Ensure Grill is Off and Cool:** Before beginning installation, ensure your grill is completely turned off, disconnected from its fuel source, and has cooled down to a safe temperature.
2. **Remove Old Grates:** Carefully lift and remove the existing grill grates from your Charbroil grill.
3. **Clean Grill Interior:** It is recommended to clean the interior of your grill, including the burner covers and firebox, before installing new grates.
4. **Place New Grates:** Position the new Adviaze Grill Grates into the designated slots within your grill. The set includes two G426-0004-W1 grates and one G426-0005-W1 grate. Ensure they sit securely and evenly.
5. **Verify Fitment:** Gently push down on each grate to confirm it is properly seated and does not wobble.

Perfect Fit Work Well



Image: A hand demonstrating the placement of a new grill grate into a Charbroil grill, illustrating the ease of installation.

OPERATING YOUR GRILL WITH NEW GRATES

Advia's cast iron grill grates are designed to provide superior heat retention and even heat distribution, enhancing your grilling experience.

- **Preheating:** Allow your grill to preheat for 10-15 minutes with the lid closed to ensure the cast iron grates reach optimal cooking temperature. This helps in achieving professional searing.
- **Searing:** The cast iron material excels at creating prominent sear marks on meats and vegetables, locking in flavors.
- **Even Cooking:** The grates are engineered to heat evenly across the surface, reducing hot spots and promoting consistent cooking results.

Product Professional Sear Mark



Image: A variety of grilled foods, including steaks, salmon, corn, and baked potatoes, displaying professional sear marks achieved on the Adviace grill grates.

Provide Superior Heat Retention



Image: Skewers loaded with vegetables and meat grilling directly over flames on the cast iron grates, demonstrating superior heat retention for thorough cooking.

CARE AND MAINTENANCE

Proper care will extend the life and performance of your Advice Grill Grates.

- **Cleaning After Use:** After each use, once the grates have cooled slightly but are still warm, use a grill brush to remove food residue. The matte porcelain enamel finish is designed to be non-stick and facilitate easy cleanup.
- **Deep Cleaning:** For deeper cleaning, the grates can be washed with warm soapy water. Ensure they are thoroughly dried immediately after washing to prevent rust, as they are cast iron.
- **Seasoning (Optional):** While the grates have a porcelain enamel finish, occasional light seasoning with cooking oil can further enhance their non-stick properties and protect the cast iron.
- **Storage:** Store grates in a dry environment when not in use for extended periods.

Easy To Clean With A Grill Brush



Image: A hand using a grill brush to clean food residue from the grates, highlighting the ease of maintenance due to the non-stick surface.

TROUBLESHOOTING

Grates do not fit correctly:

Ensure your grill's model number matches one of the compatible models listed in the "Compatibility" section. Even a slight discrepancy in model numbers can lead to improper fitment. Double-check the dimensions of your grill's grate area against the product specifications.

Grates appear damaged upon arrival:

Cast iron products can be fragile during transportation. If your grates arrive damaged, please refer to the "Warranty and Support" section for information on obtaining a refund or replacement.

Food sticking to grates:

Ensure the grates are properly preheated before placing food. For best results, lightly oil the grates before each use. Regular cleaning and occasional seasoning can also improve non-stick performance.

PRODUCT SPECIFICATIONS

Product Dimensions	17 x 11 x 2 inches (each grate)
Item Weight	Approximately 10.14 pounds (total for the set)
Material	Cast Iron with Matte Porcelain Enamel Finish
Included with Purchase	3 pcs grill grates (2pcs G426-0004-W1, 1pcs G426-0005-W1)
Model Number	P54772-54781
Manufacturer	Adviace

WARRANTY AND SUPPORT

Adviace offers a **90-day refund or replacement** policy for these grill grates. If you encounter any issues, particularly if the product is damaged during transportation or does not meet expectations, please contact the seller or Adviace customer support within 90 days of purchase for assistance.

For further inquiries or support, please refer to the seller's contact information on the purchase platform or visit the official Adviace store page.

[Visit the Adviace Store on Amazon](#)

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