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## Hiborth 18-Hole Stainless Steel Grill Rack

# Hiborth 18-Hole Stainless Steel Grill Rack User Manual

Model: 18-Hole Stainless Steel Grill Rack (B0C85SCWRY)

## 1. INTRODUCTION

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Thank you for choosing the Hiborth 18-Hole Stainless Steel Grill Rack. This manual provides essential information for the safe and effective use, maintenance, and care of your new grill rack. Please read these instructions thoroughly before first use and retain them for future reference.

The Hiborth grill rack is designed for versatile grilling, featuring an 18-hole capacity for optimal heat distribution. It is constructed from premium 304 stainless steel, ensuring durability, rust resistance, and heat resistance for various grilling applications.



Figure 1: Hiborth 18-Hole Stainless Steel Grill Rack, showcasing its black finish and 18 circular openings for food items.

## 2. SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove the grill rack from its packaging. Inspect for any signs of damage during transit.
2. **Initial Cleaning:** Before first use, wash the grill rack thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots.
3. **Placement:** Ensure the grill rack is placed securely on a stable grilling surface, such as a BBQ grill grate or oven rack. The integrated handles should be accessible for safe handling.

## 3. OPERATING INSTRUCTIONS

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The Hiborth grill rack is designed for even cooking and ease of use. Follow these steps for optimal results:

1. **Food Preparation:** Prepare your food items (e.g., peppers, chicken legs, bacon rolls) according to your recipe. For peppers, ensure they are cored and ready for stuffing. For chicken legs, trim excess skin if desired.
2. **Loading the Rack:** Carefully place the food items into the 18 holes of the rack. The design allows for vertical cooking, promoting 360-degree heat exposure.

## High Quality Stainless Steel

Black pepper grill made of premium stainless steel, dirt resistant, strong and durable, not rust, not corrode, easy to clean.



Figure 2: The grill rack loaded with stuffed peppers, demonstrating the extended handle for easy placement over a grill.

### 3. Grilling/Roasting:

- **For Grilling:** Place the loaded rack directly onto your BBQ grill grate over indirect or direct heat, depending on your recipe and desired cooking method. Monitor cooking progress to prevent burning.
- **For Oven Roasting:** Place the loaded rack on a baking sheet (to catch drips) and then into a preheated oven.

## 18 Holes Capacity

8 hole honeycomb design,  
achieve 360 degree heat flow,  
fully roast peppers and bacon rolls.



Figure 3: The 18-hole capacity rack holding chicken legs and bacon rolls, illustrating its versatility for different food types.

4. **Handling:** Always use heat-resistant gloves or tongs when handling the hot grill rack. The integrated handles are designed for easier placement and removal from the heat source.



Figure 4: Roasted chicken legs arranged in the grill rack, showcasing the even cooking achieved by the design.

5. **Removal:** Once cooking is complete, carefully remove the rack from the heat source and allow it to cool slightly before removing food items.

## 4. MAINTENANCE AND CARE

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Proper care will extend the life of your Hiborth grill rack.

- **Cleaning:** After each use, allow the rack to cool. Wash with warm, soapy water and a non-abrasive sponge or brush to remove food residue. For stubborn stains, soak the rack in warm water before cleaning. The stainless steel construction is designed for easy cleaning.

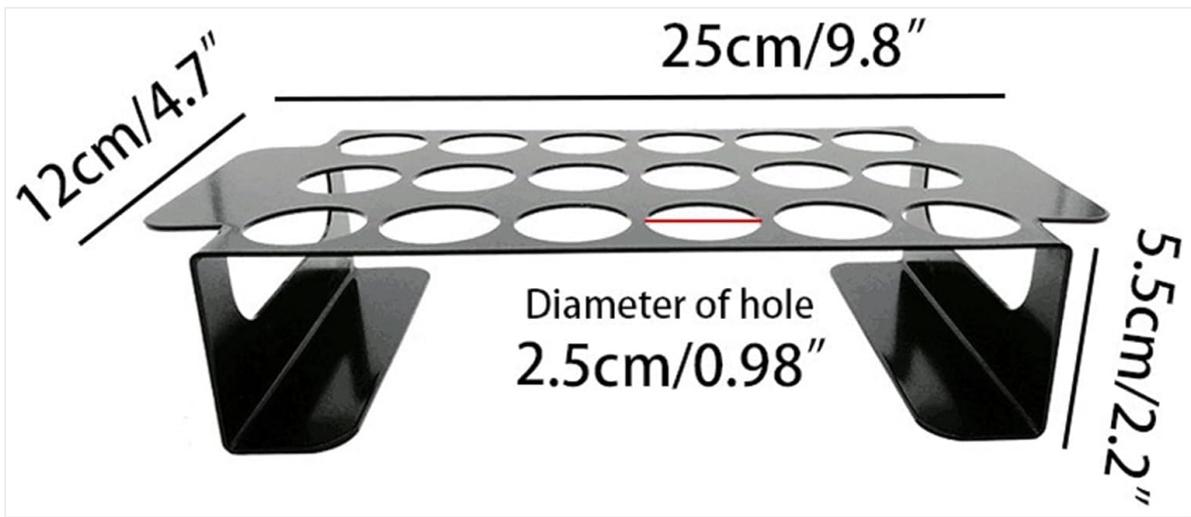


Figure 5: The stainless steel grill rack positioned over an open flame, highlighting its heat-resistant properties and robust construction.

- **Drying:** Dry the rack immediately and thoroughly after washing to prevent water spots and maintain its finish.
- **Storage:** Store the clean, dry grill rack in a cool, dry place.
- **Dishwasher Safety:** The stainless steel rack is generally dishwasher safe, but hand washing is recommended to preserve its finish and extend its lifespan.

## 5. TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the rack.	Insufficient oiling or rack not hot enough.	Lightly oil the rack before placing food. Ensure the rack is adequately preheated if required by recipe.
Rack appears discolored after use.	High heat exposure or food residue.	This is normal for stainless steel exposed to high heat. Thorough cleaning with a stainless steel cleaner can help restore shine.
Difficulty cleaning stubborn residue.	Baked-on food particles.	Soak the rack in hot, soapy water for at least 30 minutes before scrubbing. Use a non-metallic brush or scraper.

## 6. SPECIFICATIONS

Feature	Detail
Model Name	18-Hole Stainless Steel Grill Rack
Brand	Hiborth
Material	304 Stainless Steel
Color	Black
Dimensions (L x W x H)	25 cm x 12 cm x 5.5 cm (approx. 9.8" x 4.7" x 2.2")
Hole Diameter	2.5 cm (approx. 0.98")
Weight	400 g (approx. 0.88 lbs)

Feature	Detail
ASIN	B0C85SCWRY



Figure 6: Dimensional diagram of the grill rack, indicating length, width, height, and hole diameter.

## 7. WARRANTY INFORMATION

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Specific warranty details for the Hiborth 18-Hole Stainless Steel Grill Rack are not provided in this manual. For information regarding product warranty, please refer to the purchase documentation or contact the retailer directly. Keep your proof of purchase for any warranty claims.

## 8. CUSTOMER SUPPORT

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If you have any questions, concerns, or require assistance with your Hiborth 18-Hole Stainless Steel Grill Rack, please contact your point of purchase or visit the official Hiborth website for support resources. For general inquiries, you may also refer to the product listing on Amazon.com.br for additional information.

