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## VIVOHOME VH1758

# VIVOHOME Rectangle Cast Iron Charcoal Grill VH1758 User Manual

Model: VH1758

## 1. PRODUCT OVERVIEW

The VIVOHOME Rectangle Cast Iron Charcoal Grill is designed for outdoor cooking, offering durability and efficient heat distribution. Its compact and portable design makes it suitable for various outdoor activities.

- **Premium Cast Iron Construction:** Withstands high temperatures and ensures even heat distribution for consistent cooking results.
- **Double-Sided Grill Grate:** Features two height settings for versatile cooking, allowing for low-and-slow smoking or high-heat searing.
- **Compact & Portable:** Lightweight design with built-in handles for easy transport, ideal for camping, picnics, and small gatherings.
- **Integrated Features:** Includes a front fireproof door for charcoal addition, a ventilation door for temperature control, and a durable stainless steel charcoal grid.



Image 1: The VIVOHOME Rectangle Cast Iron Charcoal Grill in use, cooking various foods.



Image 2: Detail highlighting the cast iron material's heat retention and scratch resistance.

## 2. SAFETY INFORMATION

Please read and understand all safety warnings before operating this charcoal grill. Failure to follow these instructions may result in fire, explosion, or burn hazards.

- **Outdoor Use Only:** Never use this grill indoors or in enclosed spaces. Carbon monoxide can accumulate and cause serious injury or death.
- **Stable Surface:** Always place the grill on a flat, stable, non-combustible surface away from flammable materials.
- **Keep Away from Children and Pets:** Hot surfaces can cause severe burns. Ensure children and pets are kept at a safe distance.
- **Use Caution with Charcoal:** Use only charcoal briquettes or lump charcoal. Do not use gasoline,

kerosene, or alcohol to light charcoal.

- **Heat-Resistant Gloves:** Always use the provided heat-resistant silicone gloves or other appropriate protective gear when handling hot components.
- **Proper Ash Disposal:** Allow charcoal to cool completely before disposing of ashes. Never dispose of hot ashes in combustible containers.

Image 3: Safety features including silicone gloves and the extended fire poker.

### 3. PACKAGE CONTENTS

Verify that all components are present and undamaged before assembly and use. If any parts are missing or damaged, contact VIVOHOME customer support.

- 1x Rectangular Grill Stove (Cast Iron Body)
- 1x Baking Net (Cast Iron Grate)
- 1x Charcoal Grid (Stainless Steel)
- 2x Silicone Gloves
- 1x Fire Fork (Extended Fire Poker)

Image 4: Detailed view of included accessories and grill features.

### 4. SETUP

#### 4.1 Initial Cleaning and Seasoning

Upon receiving your VIVOHOME grill, it is essential to clean and season it before first use to ensure optimal performance and longevity.

1. Wash the cast iron grill body and grate thoroughly with warm water and mild soap.
2. Rinse all components completely and dry them immediately to prevent rust.
3. Apply a thin, even layer of vegetable oil (or other cooking oil) to all cast iron surfaces, including the grill body and grate.
4. Heat the grill (without food) over a low to medium heat for about 30-60 minutes, allowing the oil to bake onto the surface. This creates a protective, non-stick layer.
5. Let the grill cool down completely before storing or using.

#### 4.2 Component Placement

Place the stainless steel charcoal grid inside the cast iron grill body. Then, position the cast iron baking net (grate) on top of the grill body.



## 5. OPERATING INSTRUCTIONS

### 5.1 Adding Charcoal

1. Ensure the grill is on a stable, heat-resistant surface.
2. Place charcoal briquettes or lump charcoal onto the stainless steel charcoal grid.
3. Use a charcoal chimney starter or appropriate fire starters to ignite the charcoal. Allow charcoal to ash over before placing the cooking grate.

### 5.2 Adjusting Grate Height

The double-sided grill grate offers two cooking heights:

- **Low Position:** For low-and-slow smoking, locking in juices for tender meats.
- **Raised Position:** For high-heat searing, ideal for creating grill marks on steaks and burgers.

Simply flip the grate to switch between the two height settings. Always use heat-resistant gloves when adjusting the grate on a hot grill.

Image 6: The double-sided grill grate offering two height options for cooking.

### 5.3 Temperature Control

The grill features a ventilation door to help regulate airflow and temperature:

- **Open Ventilation Door:** Increases airflow, leading to higher temperatures.
- **Closed Ventilation Door:** Reduces airflow, lowering temperatures.

Use the extended fire poker to adjust the ventilation door and manage the coals without direct contact.

### 5.4 Adding Charcoal During Cooking

The front fireproof door allows for easy addition of charcoal during cooking without removing the grill grate or food.

- Carefully open the fireproof door using the fire poker.
- Add additional charcoal as needed.
- Close the fireproof door securely.

Image 7: Fireproof door for adding charcoal and ventilation door for temperature control.

### 5.5 Grilling Food

Once the charcoal is ready and the grate is at the desired height, place your food on the grill. Monitor cooking progress and adjust temperature as needed.

Your browser does not support the video tag.

Video 1: This video demonstrates the VIVOHOME Rectangle Cast Iron Charcoal Grill in use, showcasing its features like charcoal loading, grate adjustment, and grilling various foods.

## 6. MAINTENANCE

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

- Cool Down:** Allow the grill to cool completely after each use before cleaning.
- Clean:** Scrape off any food residue from the grate and grill body. Wash with warm water and mild soap.
- Dry:** Thoroughly dry all parts immediately after washing to prevent rust.
- Season:** Apply a thin layer of vegetable oil to all cast iron surfaces after each cleaning to maintain the rust-resistant surface and seasoning.
- Store:** Store the grill in a cool, dry place, such as a garage, shed, or RV compartment.

## 7. TROUBLESHOOTING

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If you encounter issues with your grill, refer to these common troubleshooting tips:

- Difficulty Lighting Charcoal:** Ensure charcoal is dry. Use sufficient fire starters. Check for adequate airflow by opening the ventilation door.
- Uneven Heat:** Distribute charcoal evenly across the charcoal grid. Adjust the ventilation door to control airflow.
- Food Sticking to Grate:** Ensure the cast iron grate is properly seasoned. Apply a thin layer of cooking oil to the grate before placing food.
- Rust Formation:** Rust on cast iron indicates a lack of seasoning or improper drying. Re-season the affected areas and ensure thorough drying after each wash.

## 8. SPECIFICATIONS

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Feature	Detail
Brand	VIVOHOME
Model Number	VH1758
Product Dimensions	15.8"D x 9.5"W x 7.3"H
Item Weight	18.1 lbs
Material	Cast Iron (Grill Body, Grate), Stainless Steel (Charcoal Grid)
Fuel Type	Charcoal
Color	Black
Special Feature	Corrosion Resistant (with proper maintenance)
Cooking Surface Area	118.3 Square Inches
Included Components	Grill Stove, 2x Silicone Gloves, Baking Net, Fire Fork, Charcoal Grid

Image 8: Product dimensions and component measurements.

## 9. WARRANTY & SUPPORT

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This VIVOHOME product comes with a **1-year warranty** from the date of purchase. This warranty covers manufacturing defects under normal use.

For warranty claims, technical support, or inquiries about replacement parts, please contact VIVOHOME customer service through their official website or the retailer where the product was purchased. Please have your model number (VH1758) and proof of purchase available.