

Hiorucet Pit Boss Pro 1000 Series

Hiorucet Cast Iron Grill Grates for Pit Boss Pro 1000 Series

Instruction Manual

INTRODUCTION

This manual provides instructions for the Hiorucet Cast Iron Grill Grates, designed as replacement parts for various Pit Boss 1000 Series pellet grill models. These include Pit Boss Austin XL, Pit Boss Rancher XL, Pit Boss PB1000T1, Pit Boss PB1000T2, Pit Boss PB1000SC1, Pit Boss Sportsman 1000, Pit Boss Louisiana LG1100, Pit Boss 1000 XL, Pit Boss 1000SC, and Pit Boss 1000 Traditions 2. The grates are constructed from heavy-duty cast iron, known for its durability, even heat distribution, superior heat retention, and ability to produce prominent sear marks.

SETUP

1. **Unpack and Inspect:** Carefully remove the cast iron grill grates from their packaging. Inspect each grate for any signs of damage from shipping. If any damage is observed, please contact customer support immediately.
2. **Initial Cleaning:** Before first use, wash the grates with warm water and a mild soap. Rinse thoroughly and dry completely to prevent rust.
3. **Initial Seasoning:** Cast iron grates benefit from initial seasoning to create a non-stick surface and protect against rust. Apply a thin, even layer of high smoke point cooking oil (such as flaxseed, grapeseed, or vegetable oil) to all surfaces of the grates. Place the grates in your grill and heat to 350-400°F (175-200°C) for 1-2 hours. Allow to cool completely. Repeat this process 2-3 times for optimal seasoning.
4. **Placement:** Once seasoned, carefully place the grates into your Pit Boss grill, ensuring they sit securely on the designated supports.

Dimensions

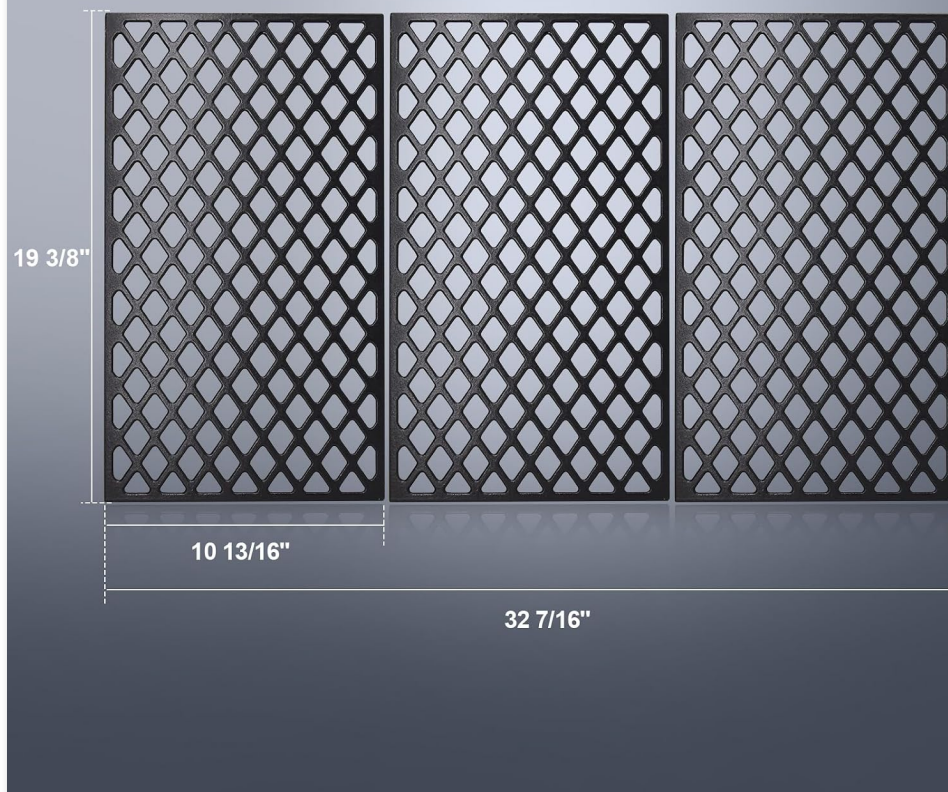


Image: Dimensions of the Hiorucet Cast Iron Grill Grates. Each grate measures 19 3/8 inches in length by 10 13/16 inches in width. A set of three grates measures 19 3/8 inches in length by 32 7/16 inches in total width.

OPERATING INSTRUCTIONS

- **Preheating:** Always preheat your cast iron grates thoroughly before placing food on them. This ensures even cooking and helps prevent sticking. Allow the grill to reach your desired cooking temperature and let the grates heat for an additional 10-15 minutes.
- **Cooking:** Cast iron retains heat exceptionally well, providing consistent temperatures across the cooking surface. This is ideal for searing meats and achieving distinct grill marks. Avoid overcrowding the grates to maintain temperature.
- **Temperature Changes:** While durable, cast iron can be susceptible to thermal shock. Avoid pouring cold liquids directly onto hot grates, as this can cause warping or cracking.



Image: Steaks and corn cooking on the cast iron grill grates, demonstrating their ability to achieve professional searing and grill marks.

MAINTENANCE

- **Cleaning After Use:** After each use, allow the grates to cool slightly but remain warm. Use a grill brush or scraper to remove any food residue. For stubborn residue, you may use warm water and a mild soap, but ensure to dry the grates immediately and thoroughly.
- **Drying:** It is crucial to dry cast iron grates completely after cleaning to prevent rust. Do not leave standing water on the grates for more than 10-15 minutes. Use a towel to wipe off excess oil and food residue. If washed with water, dry immediately with a towel or by placing them back on the warm grill for a few minutes to evaporate any remaining moisture.
- **Re-seasoning:** After cleaning, apply a very thin layer of cooking oil to the grates. This helps maintain the seasoning and protects the cast iron from moisture. Regular re-seasoning will improve the non-stick properties over time.
- **Storage:** Store grates in a dry environment to prevent rust.



Image: A hand using a brush to clean the surface of a cast iron grill grate, illustrating the cleaning process.

TROUBLESHOOTING

Rust Formation:

If rust appears, it indicates that the grates were not dried properly or the seasoning layer has worn off. To remove rust, scrub the affected areas with a stiff brush or steel wool. Wash, dry thoroughly, and then re-season the grates immediately following the initial seasoning steps outlined in the Setup section.

Food Sticking:

Food sticking often occurs if the grates are not properly seasoned or not preheated sufficiently. Ensure a good seasoning layer is maintained and always allow the grates to reach the desired cooking temperature before adding food.

Grates Not Fitting Perfectly:

While these grates are designed for specific Pit Boss 1000 Series models, slight variations in manufacturing tolerances can occur. Double-check your grill model number against the compatibility list. If the fit is significantly off, contact Hiorucet customer support for assistance.

SPECIFICATIONS

Product Name	Hiorucet Cast Iron Grill Grates
Compatibility	Pit Boss Pro 1000 Series (Austin XL, Rancher XL, 1000 XL, PB1000, PB1000SC1, PB1000T2, PB1000T1, Sportsman 1000, Louisiana LG1100, 1000SC, 1000 Traditions 2)
Material	Heavy Duty Cast Iron

Individual Grate Dimensions	19 3/8 inches (L) x 10 13/16 inches (W)
3-Pack Total Dimensions	19 3/8 inches (L) x 32 7/16 inches (W)
Item Weight (3-pack)	Approximately 25 pounds
Package Dimensions	19.7 x 11.58 x 2.04 inches

PRODUCT VIDEO

Your browser does not support the video tag.

Video: An overview of the Hiorucet Cast Iron Grill Grates, showcasing their features and compatibility with Pit Boss Pro 1000 Series grills.

WARRANTY AND SUPPORT

For any questions, concerns, or issues regarding your Hiorucet Cast Iron Grill Grates, please contact Hiorucet customer support. Refer to your purchase documentation for specific warranty details and contact information.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

