

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

Manuals.plus /

› [Criditpid](#) /

› Criditpid Grill Replacement Parts Instruction Manual for Nexgrill 6-Burner Gas Grills (Models 720-0898, 730-0898, 720-0898A, 720-0896CA, 720-0896CG)

Criditpid 720-0898

Criditpid Grill Replacement Parts Instruction Manual

For Nexgrill 6-Burner Gas Grills (Models 720-0898, 730-0898, 720-0898A, 720-0896CA, 720-0896CG)

1. INTRODUCTION

This manual provides detailed instructions for the installation, maintenance, and specifications of the Criditpid Grill Replacement Parts kit. This kit includes an adjustable drip pan grease tray and six heat plates, designed to restore optimal performance to your compatible Nexgrill 6-burner gas grill.

2. COMPATIBILITY

The Criditpid Grill Replacement Parts are specifically designed for the following Nexgrill 6-Burner Gas Grill models:

- Nexgrill 720-0896B
- Nexgrill 720-0898
- Nexgrill 720-0896E
- Nexgrill 720-0896X
- Nexgrill 720-0896C
- Nexgrill 730-0898
- Nexgrill 720-896B
- Nexgrill 720-0898A

Before installation, please verify your grill model number to ensure proper fit and function.

3. PRODUCT COMPONENTS AND SPECIFICATIONS

The replacement kit includes the following components:

- **1 x Adjustable Grease Tray Assembly:**
 - Dimensions: Adjustable length between 30 to 36 inches, 15.5 inches in width.
 - Material: Stainless Steel.
 - Features: Center oil drain hole design for efficient grease collection (up to 500ml).
- **6 x Grill Heat Plates (Heat Tents):**

- Dimensions: 14 9/16 inches (length) x 4 3/16 inches (width).
- Material: High-grade Stainless Steel (1mm / 20GA thickness).
- Features: V-angle design for heat distribution, burner protection, and enhanced flavor. Anti-corrosion and rust-resistant.



Figure 1: Complete Criditpid Grill Replacement Parts kit, including the adjustable drip pan and six heat plates.

4. SETUP AND INSTALLATION

Follow these steps to install your new grill replacement parts:

1. **Safety First:** Ensure your grill is completely cool and disconnected from its gas supply before beginning any installation or maintenance.
2. **Remove Old Components:** Carefully remove the existing drip pan and heat plates from your grill. Dispose of them properly.
3. **Measure and Adjust Drip Pan:**

ADJUSTABLE DESIGN DRIP PAN

Please measure the dimensions of your current grease tray to ensure compatibility with our grease tray for your grill.

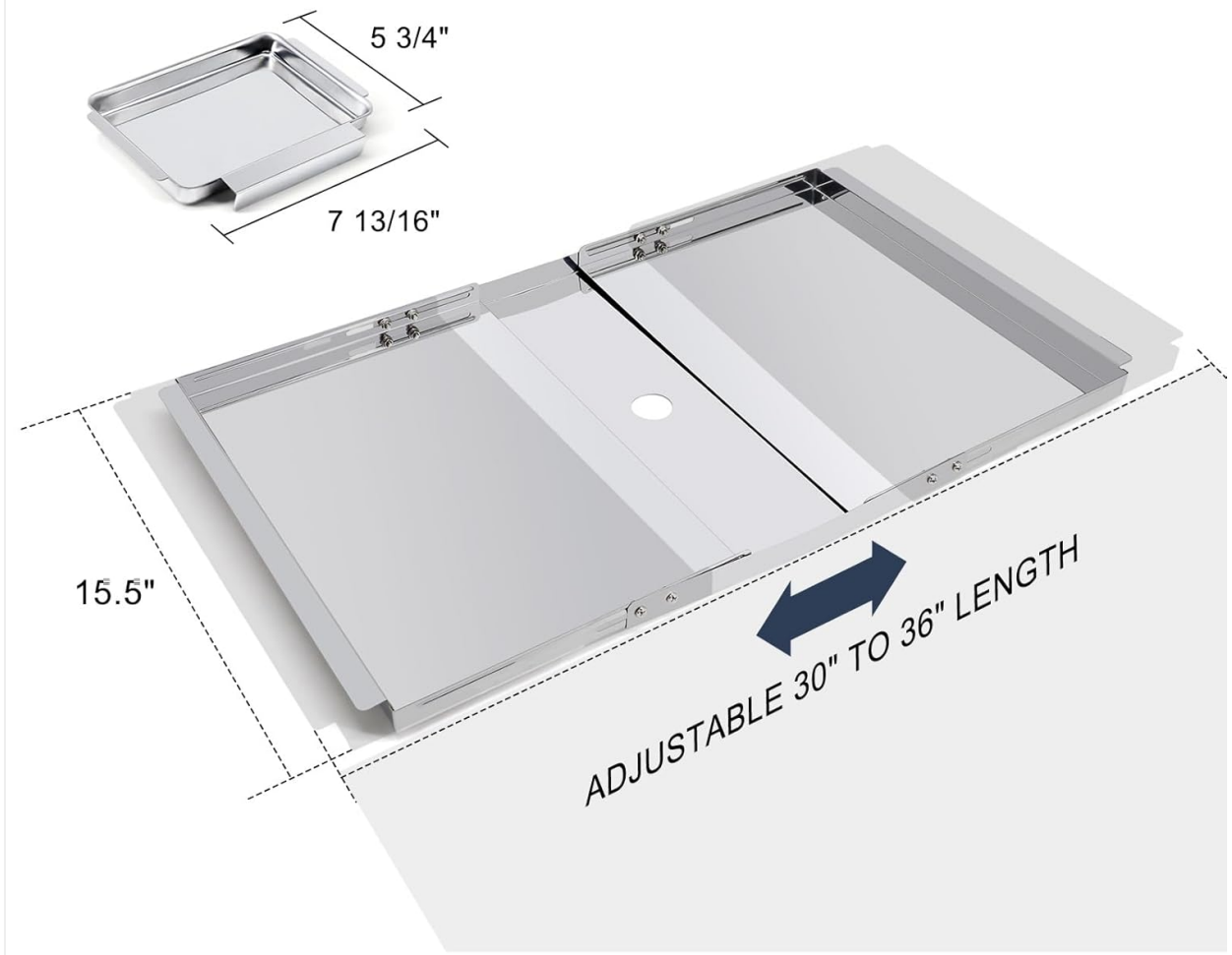


Figure 2: Illustration of the adjustable drip pan, showing its length (30 to 36 inches) and width (15.5 inches).

The new drip pan is adjustable in length. Measure the internal dimensions of your grill's grease tray area. Adjust the new drip pan to fit securely within this space, ensuring the center drain hole aligns with your grill's grease collection system.

- 4. Install Drip Pan:** Place the adjusted drip pan into its designated position under the burners. Ensure it is stable and level.

■ It can collect 500ML of oil



CENTER OIL DRAIN HOLE DESIGN

Center Drain Hole, Shorter Path, Faster Drainage

Figure 3: Close-up of the drip pan's center oil drain hole, designed for efficient grease collection.

5. **Place Heat Plates:** Position the six heat plates over the burners. Ensure each heat plate is correctly seated and covers its respective burner to distribute heat evenly and protect the burners from drippings.

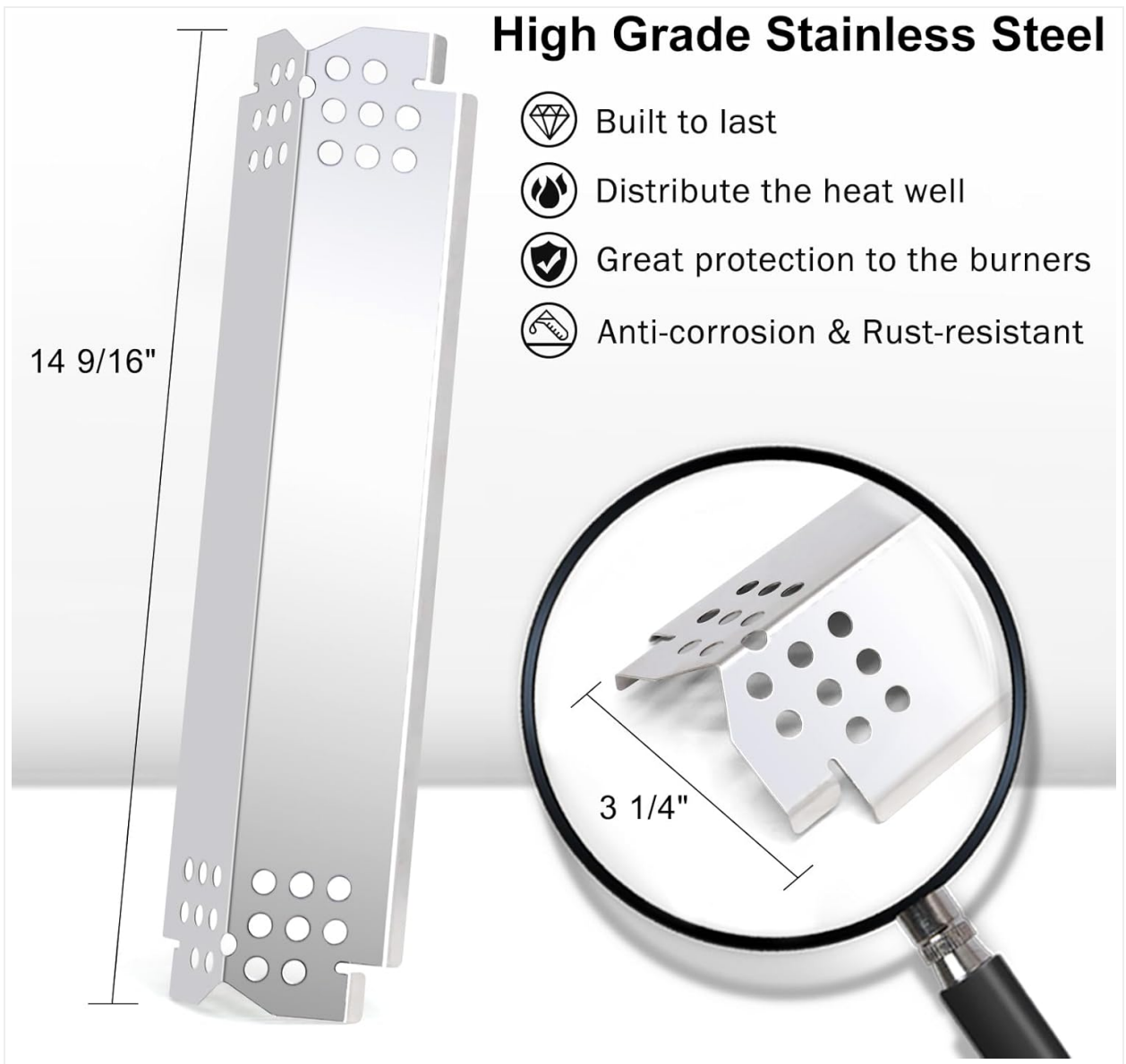


Figure 4: Image showing the V-angle design of the heat shield, which protects burners and aids in heat distribution.

- Final Check:** Once all components are installed, visually inspect to ensure everything is properly aligned and secure before reconnecting the gas supply and operating the grill.

5. OPERATING CONSIDERATIONS

With the new heat plates installed, your grill will distribute heat more effectively. The V-angle design of the heat plates helps to vaporize drippings, enhancing the smoky flavor of your food while protecting the burners.



Figure 5: Example of food grilling over heat plates, illustrating even heat distribution and burner protection.

6. MAINTENANCE

Regular cleaning and maintenance will extend the life of your replacement parts and ensure optimal grill performance.

- **Grease Tray Cleaning:** The stainless steel drip pan is designed for easy cleaning. After each use, allow the grill to cool completely. Remove the drip pan and empty any collected grease. Wash with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry before reinstalling.

Easy To Clean



Figure 6: Image demonstrating the ease of cleaning the drip pan with soap and water.

- **Heat Plate Cleaning:** Periodically, remove the heat plates and brush off any accumulated debris or carbonized food particles. For stubborn residue, wash with warm, soapy water. Ensure they are completely dry before placing them back in the grill.
- **Inspection:** Regularly inspect both the drip pan and heat plates for any signs of wear, damage, or excessive corrosion. Replace parts as needed to maintain grill safety and performance.

7. TROUBLESHOOTING

If you encounter issues after installing the replacement parts, consider the following:

- **Uneven Heating:** Ensure all heat plates are correctly positioned over their respective burners and are not obstructed. Verify that the burners themselves are clean and functioning properly.
- **Excessive Flare-ups:** This can indicate a buildup of grease. Ensure the drip pan is clean and properly installed to collect grease. Clean the heat plates if necessary.
- **Parts Not Fitting:** Double-check the compatibility list and the dimensions of your grill against the product specifications. The drip pan is adjustable; ensure it has been adjusted to the correct length for your grill model.

8. WARRANTY AND SUPPORT

Criditpid replacement parts are constructed from durable stainless steel for long-lasting performance. For specific warranty information or technical support, please refer to the manufacturer's official website or contact their customer service directly. Keep your purchase receipt as proof of purchase.