

Grill grate - custom made



Product Code: 3001
Availability: 1 - 2 days

Price: 61.00€

Ex Tax: 50.00€



Description

Production of professional grill grates for barbecues, fireplaces, in any dimensions. SLO product, developed in collaboration with renowned restaurateurs and grill masters. Production within 1-3 working days!

FOR A CUSTOM GRATE OFFER/PRICE, SEND YOUR DESIRED GRATE DIMENSIONS AND YOUR CONTACT TO THE EMAIL ADDRESS info@iki-pro.si. ORDERS BY PHONE ARE NOT POSSIBLE.

If you need a fireplace grate with slots in the walls, send the dimensions according to the sketch found among the images.

Shipping available (shipping costs approx. 5.00 to 10.00 EUR, depending on size).

Along with the grate, you receive a free detachable handle for moving/lifting the grate. The handle is only attached to the grate when needed, so it does not heat up during grilling and stays out of the way.

GRATE

Grates are made from solid fi 6 mm rods with an 8 mm gap between them. This design is ideal for grilling all types of food, as grates made from thinner and more widely spaced rods cause the food to dry out and lose its juiciness.

The design allows for easier cleaning – the rods are fastened with flexibility, meaning they can expand within the frame during heat changes, preventing the grate from warping under normal use.

You can choose between the following materials:

bright drawn steel (recommended)

stainless steel

Bright drawn steel is better suited for grilling as food sticks less or not at all, and the material does not release acidity onto the food, which can happen with stainless steel grates.

A grate made from bright drawn steel will not rust if cleaned with cooking oil and not left in the rain or excessive humidity. Maintenance is similar to that of cast iron plates, Dutch ovens, or steel plates. Storing the grate indoors is also recommended for hygiene reasons.

Cleaning with a household scouring pad or grill brush and cooking oil. Cleaning is easiest at the end of grilling while the grate is still warm. Pour cooking oil onto the grill brush and clean. You can also wipe the grate with paper towels for a finer finish. Repeat the process before the next use when the grate is already heated.

A detachable handle for lifting the grate is included.

CLICK THE "INSTRUCTIONS" BUTTON

Custom dimensions available! Example price applies for a 40 x 30 cm grate made from bright drawn steel. Price depends on the size and design of the grate.

Prices do not include VAT!

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Instructions for use of charcoal grills and grilling grids
FIRST USE AND LIGHTING INSTRUCTIONS

The first use of the grill should be gradual – use less than usual. For preparing the embers, we recommend the following procedure: Take the charcoal from the bag by hand and place it at the bottom of the

grill. Do not pour it directly from the bag into the grill, as you will also pour in dust, which will cause problems later. In the grill, break the charcoal into pieces of the appropriate size with a rake (for example, about 5 cm), then stack it in a pile. Light one spot at the top of the pile. You can do this with a gas torch, grill lighter, or a minimal amount of kindling (such as spruce twigs). The goal is to ignite only one spot and then let the charcoal ignite itself. The charcoal is ready when it is fully ignited (even the interior of the pile). Then spread the charcoal across the bottom of the grill.

The amount of charcoal should be moderate – enough to cover the bottom but still sufficient so that there is no space (air) between the coals. The charcoal must touch each other, otherwise, it may extinguish. The quality of the charcoal is also important. Ensure that the charcoal is properly stored (in as little moisture as possible).

For more advanced users and longer grilling, we recommend lighting a slightly larger amount of charcoal in a pile and then spreading it across the fire pit. Press it down with a rake to remove the air, and if necessary, cover it with a thin layer of ash left from previous grilling sessions. This will neutralize the initially very high temperature, and the charcoal will last significantly longer. Then, when necessary (when the temperature starts to drop), lightly scrape off the ash from the surface of the charcoal or gently poke it with a rake to allow the charcoal to get air again. This method requires a bit more experience, but it is very useful as, with the right amount of charcoal, you can achieve all-day grilling without adding more charcoal. Of course, the charcoal must be of good quality.

Charcoal grills are coated with high-temperature-resistant paint, which needs around 250°C to cure. In practice, this means that the paint may emit a smell during the first use, after which it cures and does not smell anymore. Any odor during the first use does not affect the food. Maintenance and cleaning instructions for grilling grids or grill plates

Before the first use, clean the grid or plate with paper towels and cooking oil. Then, during the preparation of the embers, place the grid or plate on the grill to heat up. Immediately before placing food on the heated grid or plate, grease it well with cooking oil again.

After grilling, while the grid or plate is still warm, clean and grease it with cooking oil. Cleaning the grid or plate is easiest with a grill mesh or grill brush, onto which you can drizzle some cooking oil. This helps remove food particles, and the oil coating better protects the grid or

plate from corrosion. Finally, you can further clean it with paper towels soaked in cooking oil.

For each subsequent use, the procedure is the same; always grease the grid or plate with cooking oil directly before grilling.

STORAGE OF CHARCOAL GRILLS, GRIDS, AND PLATES

Do not leave grills, bright-drawn steel grids, or plates exposed to the elements (rain, snow, humidity). It is also not recommended to store them in closed damp areas or wrap them in foil.

If the instructions are followed, rust will not occur.

Product Gallery

