Vintage



Owner's Manual

Installation, Operation, Maintenance Instructions & Parts List

For Outdoor Use Only

MODELS: *VBQ-30GB, VBQ-30G, VBQ-36G, VBQ-36SZG, VBQ-42G, VBQ-42SZG, VBQ-56G, VBQ-56SZG*


Vintage

Table of Contents

	Safety Instructions	3
Safety	Basic Rules	4
	Safe Location for Grill Use	5
	Built In Models	6
Grill Assembly	Free Standing Models	7
	Igniter Battery Installation...	7
	Side Shelf Installation...	7
	Powering Halogen Lights	8
	Gas Requirements & Connections.	9
	Leak Testing	12
	Lighting the Main Burners	13
Operation	Match Lighting	13
	Preheating Grill and IR Burner.	13
	Burner Adjustment	14
	Low Heat Setting Adjustment	15
	Cooking Tips	15
	Using Your Smoker	16
	Before Using Your Grill	18
	Controlling Flare-Ups	18
Care & Maintenance	Cleaning Information	19
	Grill Rack	19
	Drip Tray	19
	Grill Burners	19
	IR Burners	19
	Orifice Cleaning	19
	Briquette Holder	19
	Stainless Steel	20
Troubleshooting Guide		20
Warranty Information		22

Message to the Proud Owner.....

Congratulations on the purchase of your high quality, high performance grill. Read this manual carefully to understand all the instructions about how to install, operate and maintain for optimum performance and longevity. Keep this manual in a safe place for future reference. For any assistance, contact us. Make sure to provide the Model Number and Serial Number of the grill. Thank you for buying our grill. We wish you years of cooking pleasure.

IMPORTANT!!!

Read these instructions carefully before installing or operating this gas barbecue. These instructions should be left with the homeowner for future reference.

!!!WARNING!!!

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or loss of life.

IMPORTANT!!!

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

WARNING-FOR OUTDOOR USE ONLY

Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or enclosed areas without an adequate ventilation system that meets local building code requirements.

TESTED IN ACCORDANCE WITH ANSI Z21.58a-1995 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1 1988, or CAN/CGA-B149-1 National Gas Installation code, or CAN/CGA-BI49.2, Propane Installation code. All components must be grounded in accordance with local codes or with the National Electrical Code ANSI/NFPA 70-990 or Canadian Electrical code CSA C22.1

CALIFORNIA PROPOSITION 65
!!! WARNING !!!

The Burning of gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

IMPORTANT!

The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.
The consumer should read all these instructions carefully and keep in a safe place for future reference.

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Basic Rules

When properly cared for, your VINTAGE Grill will give safe, reliable service for many years. However, extreme care must be used since the grill produces intense heat, which can increase accident potential.

When using this appliance, for safety, READ all rules carefully and check local codes. Basic safety practices must be followed, including the following:

- Begin by ensuring proper assembly. A qualified technician should perform all other service.
- Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking. Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.
- Use only dry potholders: moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill rack.
- Grease is highly flammable. Allow hot grease to cool down before attempting to handle it. Clean grease tray often so that grease does not accumulate and stay in it.
- Do not use aluminum foil to line the grill racks or grill bottom, nor to line the drip tray. This can severely upset combustion airflow or trap excessive heat in the control area. The result of this can be melted knobs, igniters and increased chance of personal injury.
- Never grill without the drip pan in place and pushed all the way to the back of the grill. Without the drip pan, hot grease can leak downward creating a fire or explosion hazard.
- Children should be carefully supervised when they are in the vicinity of the grill. Do not allow them to get close while in use. Items of interest to children should not be stored in or around the grill in the cabinet or in the masonry enclosure. Portions of the grill can be extremely hot while in use and can cause severe burns.
- Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. Use of these types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.
- Do not heat unopened food containers as a build-up of pressure may cause the container to burst.
- Protect your hand with a glove or mitt when opening and operating the grill. Open grill lid slowly to allow heat and smoke to escape before fully opening.
- Never lean over an open grill. When lighting a burner, always pay close attention to what you are doing. Be certain you are depressing the correct igniter button labeled for the burner you intend on using.
- When using the grill: do not touch the grill rack, burner grate, hood or immediate surrounding area as these areas become extremely hot and could cause burns. Use only the handles and knobs provided for operation of the grill.
- For proper lighting and performance of the burners keep the ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.
- Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
- Insect Warning - Spiders and insects can nest in the burners of this or any other grill, and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate. Inspect the grill at least twice a year.
- Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

- Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or any enclosed areas.
- Keep the areas surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluids. Do not obstruct the flow of combustion and ventilation air. Keep the back of the cart free and clear from debris.
- If the unit is stored indoors ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored outside in a well-ventilated area, out of reach of children.
- Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearance.
- Keep any electrical supply cord or the rotisserie motor cord away from the heated areas of the grill. Do not use the grill for cooking excessively fatty meats or products, which promote flare-ups.
- Do not operate at high heat settings for extended periods of time with the lid down.

IMPORTANT

Do NOT try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.

CLEARANCE

NON COMBUSTIBLE CONSTRUCTION:
A minimum of 3 5/8" clearance from the back of the grill to non-combustible construction is required to allow the lid to be opened fully.

COMBUSTIBLE CONSTRUCTION:
This appliance should not be located under overhead unprotected combustible construction.

!!!WARNING!!!

To prevent harm and ensure proper operation of your grill, it is imperative that the burners are properly installed with respect to the gas orifices. Be certain that the orifice is inserted completely into the burner's inlet and that the burner rests firmly on its support bracket. The burner should not rock side to-side nor top-to-bottom if properly installed. If excessive burner movement is present, reseat burner or contact your authorized service provider.

Safe Locations for Use of the Outdoor Grill

- Never install a free-standing outdoor propane Grill in an "island" configuration, (i.e. where it is enclosed in any type of construction), to prevent a fire or gas explosion.
- Never use this outdoor Grill inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle, to prevent a possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.
- Never attempt to light the Grill while the lid is closed, to prevent the accumulation of gas and a possible fire or explosion.
- Never stand directly over the Grill while lighting it to avoid exposure to a possible flare-up.

IMPORTANT

Proper clearances from combustible construction and materials must be maintained from all sides, top, and bottom of this appliance. This appliance should never be placed near a combustible surface

BUILT-IN MODELS

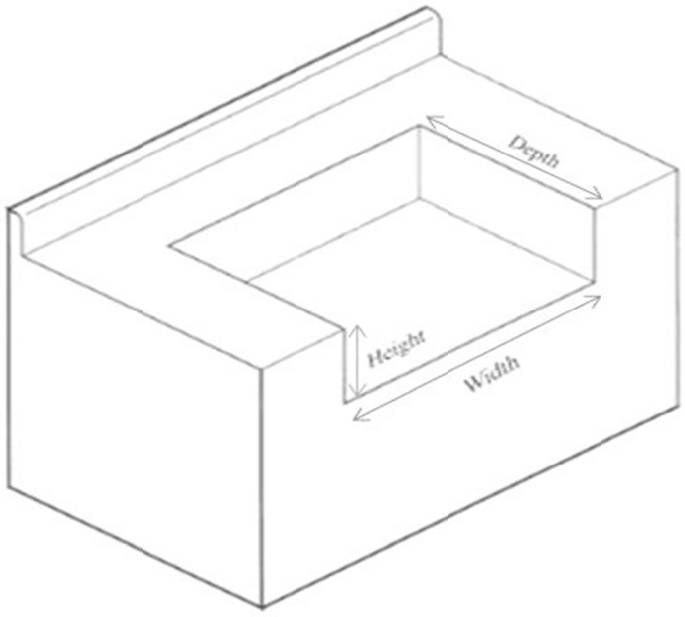
Before locating your Vintage Grill into your Non-Combustible enclosure, complete the following steps:

1. Remove all packaging materials.
2. Ensure that the burners are positioned correctly on their orifices, and are fully seated onto their supports.
3. Position the Briquette trays onto their locating pins and place briquettes evenly across tray.
4. Ensure that NEW batteries are fitted and the igniter cap is properly installed. (See Fig. 1).
5. Make the connection to the gas regulator according to the instructions on pages 8 & 9 for your gas type.
6. To comply with safety and service requirements, main gas shut off valve must be accessible from front of grill without using any tools.

BUILT-IN INSTALLATION INSTRUCTIONS

Appliance Cut-Out Dimensions:

MODEL #	WIDTH	DEPTH	HEIGHT
VBQ-30GB & VBQ-30G	28 1/2”	23 1/16”	10 3/16”
VBQ-36G & VBQ-36SZG	34 ½”	23 1/16”	10 3/16”
VBQ-42G & VBQ-42SZG	40 1/2”	23 1/16”	10 3/16”
VBQ-56G & VBQ-56SZG	54 1/2”	23 1/16”	10 3/16”



IMPORTANT

Please verify by measuring actual appliance from box. **MEASURE TWICE, CUT ONCE

FREE STANDING MODELS

Your Vintage Grill has provision for mounting onto a mobile cart. Contact your Vintage dealer for the appropriate cart for your grill.

1. Remove all packaging materials.
2. Ensure that tile burners are positioned correctly on their orifices, and are fully seated onto their supports.
3. Position the Briquette trays onto their location brackets and place briquettes evenly across tray. (**Note:** The XBBQ models utilize the V-Flame heat distribution system. No briquettes are needed)
4. Ensure that NEW batteries are fitted and the igniter cap is properly installed. (See Fig. 1).
5. Make the connection to the gas regulator according to the instructions on pages 8 & 9 for your gas type.
6. Allow a minimum of 3" clearance around all sides of grill for proper air movement.
7. Lock the rear casters to prevent unwanted grill movement.

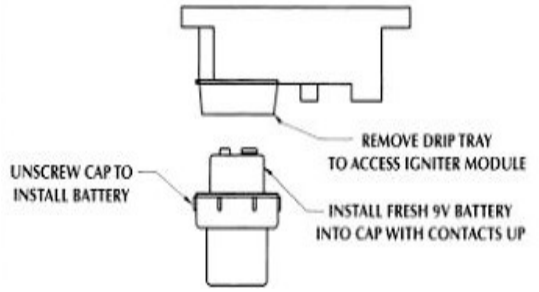
IGNITER BATTERY INSTALLATION

Install 9V igniter batteries

1. Locate the igniter modules at the bottom of the control panel by removing the drip tray.
2. Unscrew the round black cap from the module and install a new 9V battery into the cap.
3. Reinstall cap into module and tighten cap completely.
4. Replace the drip tray

NOTE: 30” Grills have only one module and require one 9V battery. All other grills have two modules and require two 9V batteries.

Figure 1- Battery Installation

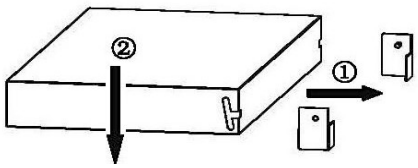


!!!WARNING!!!

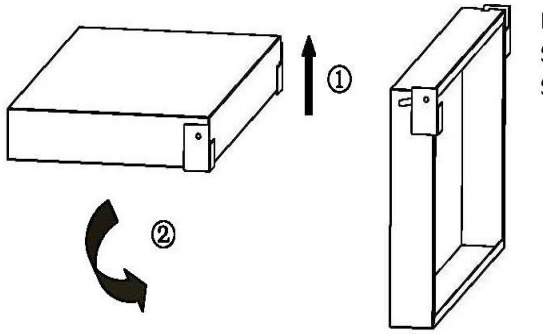
Never operate the grill without the drip tray installed as hot grease can leak through the grill and cause a hazard.

SIDE SHELF INSTALLATION

For VBQ models, please use the following side shelf installation:



Installation: Insert the shelf into the side shelf brackets. Push the side shelf down so that the pin on the bracket is secured into the notch of the side shelf.

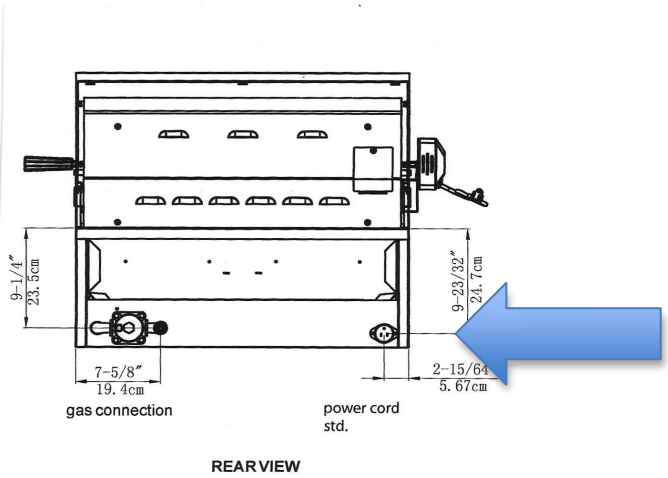


Fold Down: Lift shelf up following the tracks and then fold the shelf down 90 degrees.

INSTRUCTIONS FOR VINTAGE GRILL HALOGEN LIGHTS

A three-pronged extension cord (Not Included) must be attached to the three prong male plug on the back of the grill. It is located on the lower right corner on the back of the grill. This extension cord should be plugged into a nearby outlet.

Please see diagram below.



This extension cord connection is necessary for the halogen lights to operate.

Gas Requirements & Connections

Your grill is setup to use either propane (LP) or natural gas (NAT). Before proceeding, ensure the unit is fitted for the gas supply to be used. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury. Do not attempt to operate the grill on any gas other than what the grill is orificed for and what the regulator is set for. Should you need to convert your grill for use with a different gas type, make sure you use the conversion kit to convert the grill to the proper gas type.

A conversion should always be performed by a qualified technician!

The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1988. Installation in Canada must be in accordance with the Standard CAN/CGA-B149.1 Natural Gas Installation or CAN/CGA- B 149,2, Propane Installation Code.

CONNECTING THE GRILL TO A PROPANE (LP) GAS CYLINDER

1. Before proceeding, ensure the unit is fitted for LP gas.
2. Always secure the propane tank in the tank locator hole in the bottom pan of the cylinder-compartment. (Portable gas grills only.)
3. Always confirm that all burner control knobs are in the OFF position before activating the gas supply.
4. Always connect the gas supply regulator by first inserting the nipple of the valve coupling into the tank valve and then tightening the connection collar by turning it clockwise with one hand while holding the regulator with the other.
5. Manifold pressure with LP (operating): 10" W.C., (non-operating): 11.2" W.C.

L.P. TANK REQUIREMENTS

Use only a standard 20 lb. (5 gal) Propane gas cylinder (18 1/4" H x 12 1/4" dia.). The tank must be installed in the upright position. Do not use a dented or rusty L.P. tank as it may be hazardous and should be checked by your L.P, supplier. Never use a cylinder with a damaged valve.

The L.P. gas cylinder must be constructed and marked in accordance with the specifications for L.P, gas cylinders of the U.S. Department of Transportation (DOT). The cylinder must be provided with a shut off valve terminating in an L.P. gas supply cylinder valve outlet specified, as applicable, for connection type Qccl in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-I.

!!!WARNING!!!

Never use an unregulated gas line to the appliance.

L.P. GAS CONNECTION:

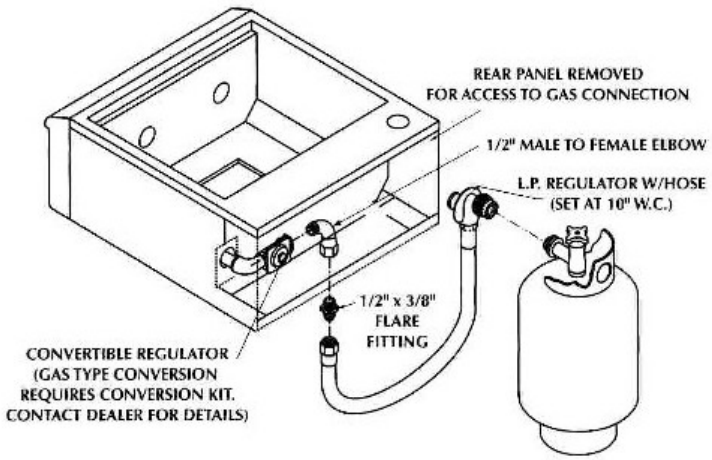
Your **VINTAGE** Grill for use with L.P. gas comes equipped with its own regulator, which MUST NOT be removed. There is also a secondary high capacity, hose/regulator assembly for connection to a standard 20 lb. L.P. cylinder. The L.R gas pressure regulator and hose supplied with this unit must be used without alteration. If this assembly needs to be replaced use only the type specified by **VINTAGE** Grills for this appliance. 30" grills require a 90,000 BTU min. regulator/hose assembly. All other sizes require a 160,000 BTU min. two-stage regulator/hose assembly.

!!!WARNING!!!

Ensure that the gas supply hose does not come into contact with the grill body or the heat shield.

1) Remove the rear panel from tile BBQ to gain access to the regulator and Gas connection point.
2) Attach a 1/2" male-to-female elbow to the regulator as shown in Fig. 2.
3) Fasten the hose connection to a 1/2" x 3/8" flare fitting connected to the elbow as shown in Fig. 2.

Figure 2- L.P. Gas Connection.



CONNECTING THE GRILL TO NATURAL GAS

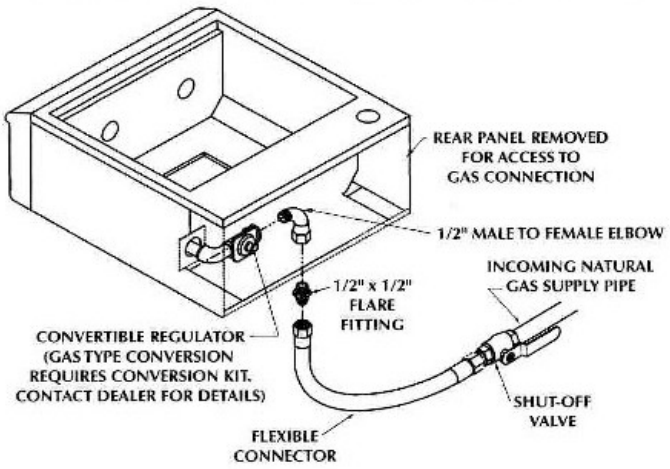
1) Before proceeding, ensure the unit is fitted for natural gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury.
2) For Natural Gas installations, an installer must supply a gas shutoff valve that is easily accessible to the grill with ease of access for emergency gas shutoff.
3) Always disconnect the Grill and close its individual manual shutoff valve, when conducting pressure tests of the gas supply piping system at pressures which exceed 1/2 psi (3.5 kPa).
4) Always isolate the Grill from the gas supply piping system by closing its individual manual shutoff valve
5) Manifold pressure with natural gas (operating): 4" W.C. (non-operating): 4.5" W.C. Optimum supply line pressure: 7" W.C.

NATURAL GAS CONNECTION:

Your VINTAGE Grill for use with Natural Gas comes equipped with its own regulator which MUST NOT be removed. If this regulator needs to be replaced use only the type specified by VINTAGE Grills for this appliance.

1) Remove the rear panel from the BBQ to gain access to the regulator and Gas connection point.
2) Attach a 1/2" male-to-female elbow to the regulator as shown in Fig. 3.
3) .Attach a 1/2" x 1/2' flare fitting to the elbow as shown in Fig. 3.
4) Connect flare fitting to gas supply using a 1/2" min. dia. flexible stainless steel gas hose, no more than 48" in length.
5) To ensure proper heating performance of this appliance, verify that the gas line supply pressure is adequate (7" W.C supply pressure is preferred) to maintain 4.5" W.C, manifold pressure. Use a minimum 1/2" ID flex hose to prevent gas starvation.

Figure 3- Natural Gas Connection



Leak Testing

GENERAL INFORMATION

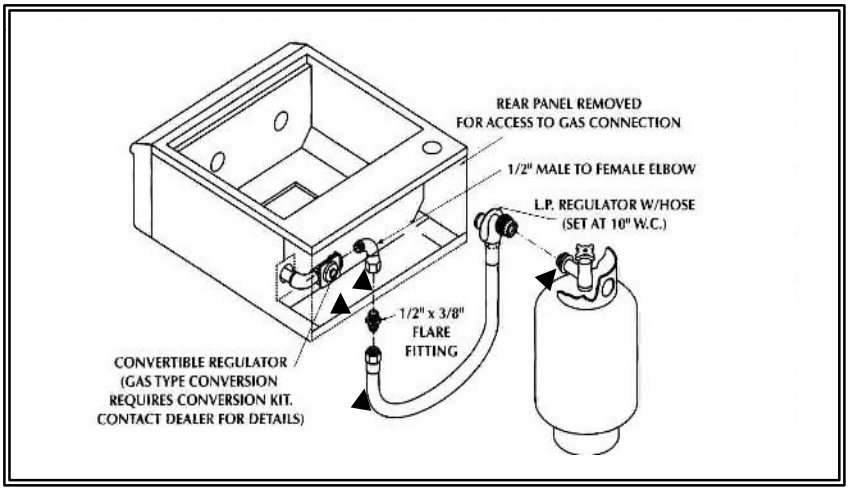
Although all gas connections on your VINTAGE Grill are leaked tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

BEFORE TESTING

Make sure that all packing material is removed from the grill including the burner tie-down straps.

- Check all gas supply fittings before each use.
- Do not smoke while leak testing.
- You will need a spray bottle or brush to apply the solution to all connection points to test for gas leaks. Make a soap solution of one part liquid detergent and one part water.
- L.P. units, check with full cylinder.
- Grills must be leak tested outdoors in a well-ventilated area, away from any ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.

Never leak test with an open flame



Areas to test for leaks

TESTING

1) Always confirm that all burner control knobs are in the OFF position.

2) Always connect the gas supply hose first and then open the gas shutoff valve.
Turn on fuel supply. For natural gas, turn valve handle ¼ turn to align with gas flow. For LP turn cylinder valve knob counter clockwise one full rotation.

3) Use a spray bottle or brush to apply 50/50 solutions of liquid soap and water to all connection points.

4) It is key to look for bubbles to appear, as the appearance of bubbles will indicate a gas leak. If a leak is present, immediately turn off gas supply valve and tighten any leaking fittings, or by replacing the faulty part with a replacement part recommended by the manufacturer. DO NOT attempt to repair the LP cylinder valve if it should become damaged; the cylinder MUST be replaced. Then turn gas on, and recheck.

5) Always repeat the following procedure until no further gas leaks are detected before lighting the Grill. NEVER attempt to light this grill if a leak cannot be stopped.

6) If a leak cannot be stopped, turn off the gas supply and call your dealer where you purchased your Grill.

7) Only those parts recommended by the manufacturer should be used on the grill. Substitution can void the warranty. Do not use the Grill until all connections have been checked and do not leak.

IMPORTANT SAFETY CONSIDERATIONS

- **IT IS IMPORTANT THAT LEAK TESTS MUST BE REPEATED EACH TIME LP CYLINDER IS EXCHANGED OR REFILLED.**
- If a leak is present, or if the connection hose shows signs of wear, these conditions must be corrected prior to using your grill.
- Disconnected L.P. cylinders must have threaded valve plugs tightly installed, and must NOT be stored in a building, garage or any other enclosed area.
- The gas must be turned off at the supply cylinder when the unit is not in use.
- If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of reach of children.

BEFORE LIGHTING

Check gas line/hose for signs of wear, abrasion or cuts. If evidence of deterioration is visible, replace the part prior to use. The pressure regulator and hose assembly supplied with the unit must be used. Never substitute regulators for those supplied with the grill. If a replacement is necessary, contact the factory for proper replacement. Screw the regulator (Type QCC1) into the tank. If you smell gas, check for leaks. Leak check the hose and regulator connections with a soap and water solution before operating. If odor continues, immediately call for service.

!!!WARNING!!!

Never attempt to light grill if odor of gas is present. Hood must be open when lighting. Keep face and body parts as far from grill as possible when lighting. Always wait at least 5 minutes before attempting to relight a hot burner

GRILL BURNER LIGHTING:

ALL MODELS

1) Open lid before lighting. Make sure all burners are in the “OFF” position. Always keep your face and body as far away from the grill as possible when lighting.
2) Depress the igniter button for the burner you are trying to light, and immediately turn the burner control knob counter-clockwise to the light position and wait for the burner to light. NOTE: The first burner may take longer to light while air is purged from the gas supply system.
3) If there is no ignition, turn the knob back to the “OFF” position an wait 5 minutes before repeating steps #2 to allow accumulated gas to dissipate. If the burner will not light after several attempts, then it can be match lit.

MATCH LIGHTING

1) Keep your face as far away from the grill as possible and pass a lit, long stem match through the notch in the grill rack to the ports of the burner you are trying to light. If attempting to light the right burner first, ensure that only the right burner control knob is used.
2) Position the match near the burner ports.
3) Push and turn the control knob to "lite".
4) Repeat procedure on the center and left burner if necessary.
5) If the burner does not light in 4 seconds turn the knob off, wait 5 minutes and try again. If the burner will not light after several attempts see troubleshooting section.

!!!WARNING!!!

Do not attempt to light the grill if the odor of gas is present. Call for service

PRE-HEATING THE GRILL

Preheating the grill is important for best performance. To preheat when cooking with the U-burners, after lighting the burners as described above, close the hood and allow the grill to preheat with the control knobs set to "HI" for a maximum of 15 minutes. DO NOT operate grill with all burners on high with lid down as serious damage to electrical components can occur.

!!!WARNING!!!

In sunny environments, the flame from an IR burner may be impossible to see. To assure that an IR burner is lit, very carefully place your hand 8-10 inches away from the burner surface.

PRE-HEATING THE GRILL- IR BURNERS

Preheating the IR burners is important to protect them from food drippings. After lighting the IR burners as described above, allow to preheat on "HI" for four minutes before beginning to grill. If your grill is equipped with a Sear Zone, light and preheat the U-burners first as described above, then light and preheat the Sear Zone burner.

NOTE:
To ensure proper spark ignition, do not change gap between the electrode wire and the burner. The optimum gap is preset at the factory between 1/8" and 3/16.' Replace 9V igniter batteries at the first sign of spark weakness. 30" grills require one battery, all others require two. See page 3 for battery replacement instructions.

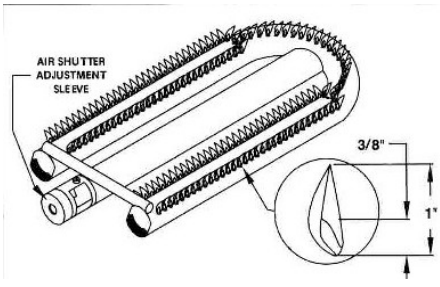
Burner Adjustment

Every grill is thoroughly checked for proper lighting and burner flame pattern. Conditions at the location may necessitate minor adjustment of the burner air intake, if the flames are not steady/stable as shown in the figure. The flames of the burners should be visually checked and compared with Figure 4.

The flame should be full length of the burner, blue and stable. The air intake should be adjusted ONLY if the flame is lifting off of the ports or has noticeable amounts of yellow in the flame. If any of these conditions exist, check if dirt, debris, spider webs, etc., block the air shutter or burner ports. Proceed with air shutter adjustment.

A sheet metal cup at the inlet of the burner called an air shutter governs the amount of air, which is entrained into a burner. It is locked in place by a set-screw, which must be loosened prior to lighting the burner for adjustment.

Figure 4- Burner Adjustment



The air shutter adjustment screws are accessible with a screwdriver by removing the burner. Loosen the lock screw of the air shutter. Refit the burner. Make certain that the burners are sitting properly on the orifices taking care not to move or damage the igniter electrode.
Light the burners and adjust according to the following directions:

U-BURNER ADJUSTMENT

Be careful, as the burner may be and/ or will become very hot.

If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the air shutter clockwise to reduce the amount of air to the burner. The screw should be loosened before turning the air shutter.

If the flame has more yellow than blue, indicating insufficient air, the air shutter should be turned counter clockwise allowing more air in. This will stabilize the flame.

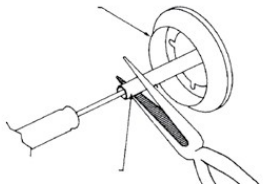
Make sure to tighten the screw after adjustments are made.

!!!WARNING!!!

To prevent harm and ensure proper operation of your grill, it is imperative that the burners are properly installed with respect to the gas orifices. Be certain that the orifice is inserted completely into the burner's inlet and that the burner rests firmly on its support bracket. The burner should not rock side to-side nor top-to-bottom if properly installed. If excessive burner movement is present, reseat burner or contact your authorized service provider.

LOW HEAT SETTING ADJUSTMENT

Figure 5- Low Heat Adjustment



The low heat setting on your grill is preset at the factory. Adjust only if altitude or environmental factors are causing poor low heat performance.

Never adjust the burner so low that it may go out during use. Do not operate the grill with the low heat screw removed. Gas can escape and cause a potentially hazardous condition.

1. Follow lighting instructions and allow grill to preheat for three minutes.

2. Turn the control knob to low and wait for the burner temperature to drop and stabilize. Attempting adjustment at any setting other than low can create a dangerous condition.

3. Remove knob by pulling straight away from control panel (see Fig. 5).

4. Insert a small (3/32" dia.) blade screwdriver into the valve stem. Turn counter-clockwise to increase low heat, using pliers to hold the stem securely.

5. Once proper adjustment is reached, reattach knob by pushing onto stem.

Operation

Each U-burner is rated at 27,500 BTU. The grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel briquette trays and ceramic briquettes. The briquette tray is a fundamental part for the performance of the grill. Make sure briquette tray is installed so that tile pins at the rear of the grill are inserted into the holes of the tray. Each grill burner has its own igniter. The igniter push buttons are located on the sides of the front control panels.

COOKING TIPS:

Grilling requires high heat (or searing) and proper browning. Most foods are cooked at the "HI" heat setting for the entire cooking time. When grilling chicken, roasts, well-done steaks or chops and thick pieces of meat, sear on “HI”. Then reduce the heat setting to prevent excessive flare-up. This will allow the food to cook through without burning on the outside. Turn the meat over only once. Juices are lost when steaks, chops or hamburgers are turned several times. The best time to turn the meat is after the juices have begun to bubble to the surface.

After steaks, chops or hamburgers have been allowed to sear for approximately 1 minute, you can use a spatula to turn it 90° to create the restaurant quality waffle pattern seared onto the food.

Searing locks in flavor and juices, while allowing the outer surface to absorb smoke. The result is a crisp, flavorful outside with a tender juicy inside. The longer the pre-heat period, the faster the meat browns and the darker the sear marks.

Indirect cooking is achieved by placing the food only on one side of the grill. Leave the burner below the food “OFF” and an adjacent grill burner on “HI”. The grill hood should always be closed when employing the indirect cooking method. With the grill lid closed, reflected heat surrounds the food, cooking it more evenly.

How To Use the Smoker Burner on your Vintage Grill:

Wood Chip Smoker: The wood chip smoker is located between the knobs on the front of your grill. This feature allows you to add extra flavor to all of your grilled foods by using real wood chips in the smoker section of your Vintage grill.

Tips: For maximum smoker performance and added flavor to your grilled foods, soak the chips in water for about 30 minutes, then drain the excess water and fill the smoker tray completely. If the chips are not thoroughly soaked they can cause a flare up during grilling. If a flare up does occur, pull the drawer open slowly and add a small amount of water to extinguish the flames.

Ideal temperatures for smoking beef, pork, poultry, fish & seafood, and vegetables is 225-250 degrees Fahrenheit. Times and internal temperature will vary.

How to Smoke:

1. Fill the smoker tray with your wood chips that have been thoroughly soaked and drained.
2. Light the smoker burner. Close the smoker tray so that it is fully back inside of the grill. Then close the hood of the grill and set the smoker burner to high heat. Once the hood is closed and the burner is on smoke, should begin in about 20-30 minutes. One tray full of chips will create smoke for up to one hour. If you need to extend the grill time, wood chips can be added as needed to the smoker tray to allow for more smoke. To add more chips to the smoker tray pull the drawer open partially from the grill and add chips while the grill is in use. **Never remove the hot smoker tray fully from the grill while in use.** To optimize the smoke performance while smoking keep the hood closed as much as possible.
3. Manage temperature to meet the needs of foods being smoked.
4. It is not intended to use the grill burners while smoking with closed grill canopy

   Caution: Do not smoke meats with Cedar, Cyprus, Elm, Eucalyptus, Fir, Liquid Amber, Pine, Redwood, Sassafras, Spruce or Sycamore.

Optional Use of Smoker box – Infuse flavors by adding Herbs ,Wood Chips and flavor enhancing juices while grilling

Not interested in smoking? Add water to the smoker box chamber to steam foods on the grill, keeping meats and veggies moist and nutrient filled.

See chart below for wood types, flavor strengths, flavor profiles, and the ideal meats to use.

Symbol Key
X Highly Recommended
● Tasted & Approved

Wood Type	Flavor Strength	Flavor Profile	Pork	Ribs	Beef	Chicken	Turkey	Fish
Hickory	Strong	Sweet and Savory with Heavy bacon flavor	**X**	**X**	**X**	●	●	●
Jack Daniel's	Strong	Made from Jack Daniels barrels. Strong	**X**	●	●	●	●	●
Mesquite	Strong	Earthy smoke flavor	●	●	X	●	●	●
Walnut	Strong	Bitter; Commonly Mixed with other woods	●	●	●			
Almond	Medium	Nutty & Sweet Flavor, little ash	●	●	●	●	●	●
Lemon	Medium	Tangy, citrus smoke with a hint of fruitiness	●	●	●	●	●	
Oak	Medium	Traditional smoke flavor	●	●	X	●	●	●
Orange	Medium	Tangy, citrus smoke with a hint of fruitiness	●	●	●	●	●	
Peach	Medium	Slightly sweet and woodsy flavor	X	X	●	X	●	●
Alder	Mild	Slightly Sweet and musky smoke, Not overpowering				●	●	X
Apple	Mild	Fruity, Slightly Sweet	X	X	●	X	●	
Apricot	Mild	Hint of sweetness and fruitiness	●	●	●	●	●	●
Cherry	Mild	Fairly sweet and fruity	X	X	●	X	●	●
Chestnut	Mild	Slightly sweet and nutty smoke flavor	●	●	●	●	●	●
Maple	Mild	Sweet light subtle smoky flavor	●	●	●	●	●	●
Mulberry	Mild	Sweet, tangy, blackberry-like flavor	●	●	●	●	●	
Nectarine	Mild	Mild and sweet smoke	●	●	●	●	●	●
Pear	Mild	Earthly flavor with a hint of fruitiness	●	●		●	●	
Pecan	Mild	Rich, sweet nutty flavor. Similar to hickory	X	X	X	X	X	●
Plum	Mild	Mild and sweet smoke	●	●	●	●	●	●

BEFORE USING THE GRILL:

- ✓ Make sure the grill has been leak tested and is properly located
- ✓ Remove any packing material.
- ✓ Read and understand the instructions in this manual.
- ✓ Light the grill burners using the lighting instructions.
- ✓ **NEVER COOK WITH THE LID DOWN WHEN THE MAIN BURNERS ARE LIT. DOING SO CAN CAUSE THE DELICATE ELECTRONICS ON THE FRONT OF YOUR GRILL TO MELT AND CREATE SERIOUS DAMAGE ON YOUR GRILL.**
- ✓ Before each use, turn the control knobs to "High" and preheat the grill for 10-15 minutes.
- ✓ Allow grill to cool before cleaning. (Drip tray should be cleaned after each use.)
- ✓ The button on the left of your grill control panel controls all burner ignition.
- ✓ The button on the right of your grill control panel controls all halogen lights when your grill is plugged in.
- ✓ Turn on the grill for at least an hour and wipe out the white substance accumulated above the back burner.

CONTROLLING FLARE-UPS:

"Flare-ups" sometimes occur when food drippings fall onto the burners or hot sear plates and ignite. With proper care, flare-ups should not present a problem with your VINTAGE Grill.

Minimize flare-ups by:

- Properly pre-heating the grill.
- Ensuring grill grids are properly installed with the U-shape facing up.
- Trimming excess fat from meat.
- Cleaning grill regularly to avoid grease build-up.
- Repositioning meat during cooking.

In the event that a flare-up occurs, move meat to a different portion of the grill until the flare-up is under control. **NEVER USE WATER TO CONTROL FLARE-UPS.**

Vintage Grill BTU Ratings (Per Burner)	
VBQ-30GB	27,500
VBQ-30G	27,500
VBQ-36G	27,500
VBQ-36SZG	27,500
VBQ-42G	27,500
VBQ-42SZG	27,500
VBQ-56G	27,500
VBQ-56SZG	27,500
SMOKER BURNER	7,000
SEAR ZONE BURNER	15,000

⚠ WARNING

- NEVER ALLOW THE GRILL TO OPERATE UNATTENDED TO PREVENT UNCONTROLLED GREASE FIRES FROM ERUPTING.
- ALWAYS MONITOR THE GRILL CAREFULLY WHILE COOKING. TURN THE FLAME LEVEL DOWN TO LOW OR OFF IF FLARE-UPS INTENSIFY.
- HOOD MUST BE OPEN WHEN LIGHTING GRILL.
- HOOD SHOULD NOT BE CLOSED FOR LONG PERIODS WHEN IR BURNERS ARE IN USE.
- AVOID MOVING THE GRILL DURING OPERATION.
- NEVER USE WATER TO CONTROL FLARE-UPS.
- WATER CONTACT WILL DAMAGE THE BURNERS AND IS NOT COVERED UNDER WARRANTY.
- IT IS IMPORTANT TO KEEP THE AREA SURROUNDING THE GRILL FREE FROM ALL COMBUSTIBLE MATERIALS, GASOLINE AND OTHER FLAMMABLE VAPORS AND LIQUIDS.

GRILL RACK

The round wire grill grates are easily cleaned immediately after cooking is complete and before turning off the flame. Cleaning will be more difficult when the grill has cooled down. Wear a barbeque mitt to protect your hand from the heat. Dip a brass bristle barbeque brush in a bowl of hot soapy water frequently and scrub the hot grill rack. Steam is created as the water contacts the hot grate. The steam assists the cleaning process by softening any food particles. For further cleaning, allow the grates to cool and then soak 15-30 minutes in hot water and detergent solution. **Note:** Before removing grates for cleaning, make sure the gas supply is off and the knobs are in the "OFF" position.

The U grate used for the IR burner will generally self-clean during the 5 minute IR burner cleaning period (see burner cleaning at right). Remove the U grate from the grill and brush off any burner debris once the grate has cooled.

NOTE: Never clean the U-grate with any type of liquid while it is on the grill.

DRIP TRAY

The drip tray is located under the burner pan in the bottom of the grill body to catch excess cooking fats and juices. The drip tray should be cleaned after every usage of the grill. DO NOT ALLOW EXCESS GREASE OR LIQUIDS TO ACCUMULATE IN THE DRIP TRAY AS THIS WILL CREATE A FIRE HAZARD. Note: Allow the grill to cool completely before attempting to clean. Remove the drip tray by pulling it out from the grill until it stops, then lifting the front edge about 45° to remove from grill. Place the tray in hot, soapy water to clean, rinse and dry. Reinstall by placing rear of tray into guides, then lifting front edge 45° to re-insert the tray. Slide completely into grill. **NEVER USE GRILL WITHOUT DRIP TRAY BEING PROPERLY INSTALLED.**

CLEANING BRIQUETTE HOLDER

Although they normally burn clean with use, you can clean the trays occasionally. Allow the grill to cool off completely and set the trays upside-down onto their mounting points. Set the grill on "HI" for 20-30 minutes to burn the briquettes clean. The trays can also be scrubbed clean. Make sure the trays are cooled completely.

GRILL BURNERS

Before removing the burners, ensure the gas supply is OFF and the knobs are in the OFF position. **Allow the grill to be completely cooled before proceeding,** and then lift off the grill racks and briquette trays. To remove burners, lift the rear of the burner to clear the pin or bracket. Angle the burner slightly to clear the igniter electrode and opening at the front of the grill. Slide burner straight off the orifice tip. It is critical when installing a burner, as it must be correctly centered and secured on

CLEANING OF U- BURNERS:

To maximize grill performance, clean the exterior of the burner with a brass wire brush. Clear any stubborn scale with a metal scraper. Always keep all ports on the sides of the burner open by periodically cleaning them with a thin stiff wire or paper clip. Never use a wooden toothpick as it may break off and clog the port. Shake out any debris through the air shutter.

Use a flashlight to inspect the burner inlet to make sure it is not blocked. If obstructions can be seen, use a stiff wire (hanger) to clean out the burner throat.

CLEANING OF IR- BURNERS:

AFTER EACH USE, IT IS IMPORTANT TO BURN ALL IR BURNERS WITH THE HOOD OPEN FOR AT LEAST FIVE MINUTES TO VAPORIZE ANY FOOD DRIPPINGS OR PARTICLES. FAILURE TO PERFORM THIS STEP WILL DAMAGE THE IR BURNER. Occasionally it may be necessary to brush, blow or vacuum accumulated ash from the burner surface. **Hold carefully and make sure the burner is cool.**

RE-ASSEMBLING BURNERS:

Replace the burner by sliding the air shutter over the brass orifice, centering it in the hole and resting the rear of the burner onto its supporting bracket.

TAKE SPECIAL CARE TO CENTER THE BURNER ON THE ORIFICE PROPERLY.

Be careful not to upset the air shutters' original position (unless readjusting). Ensure the burner is level and does not rock from side to side. It is important not to hit or damage the electrode wire while replacing the burners. The right gap must be maintained to ensure a proper spark. The gap should be 1/8" to 3/16." To adjust gap, hold the base of the wire rod tightly with a pair of pliers, and with another set of pliers, twist the tip of the wire to achieve the correct gap. Igniter batteries should be replaced at least once a year, following the instructions on page 7. **NOTE**: Rough handling of the electrode can crack the ceramic body, causing all of the igniters to fail. Install the briquette tray and make sure they sit level and do not rock. Lastly light all of the burners and check all proper flame characteristics.

ORIFICE CLEANING

First remove the burner and then remove the orifice and shine a flashlight through the openings to ensure there are no obstructions. Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle.

STAINLESS STEEL

Your VINTAGE grill is made from commercial quality, stainless steel. After initial usage, areas of the grill may discolor from the intense heat emitted by the burners. This is normal. Minor surface rust may occur in the presence of salt (ocean) water or some cleaning agents that contain chlorine.

Wash with warm soapy water and wipe dry with a soft cloth after each use.

Due to the nature of its brushed surface, minor scratches may appear with normal use and handling. To clean the stainless steel, purchase a mild stainless steel cleaner and use a fine to medium grade Scotch-Brite polishing pad. Never use steel wool on stainless steel.

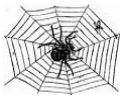
ALWAYS SCRUB IN THE DIRECTION OF THE GRAIN. DO NOT SCRUB IN CIRCULAR MOTION.

ADDITIONAL INFORMATION

Always keep the area around the grill free of obstructions and debris. Maintain at least 3" of space around grill to ensure proper airflow, and keep all ventilation openings clear and free of debris. Visually check flame characteristics and compare to description on page 12. Adjust if needed. Clean appliance after each use, and check for blockages, especially at the burner orifices, after periods of prolonged non-use.

To maintain the appearance of your VINTAGE Grill for many years, keep it covered when not in use. Backyard environments are harsh on your grills' finish. Long exposure to sun, water, yard chemicals and the elements will reduce the appearance of the stainless steel. This is especially applicable in ocean front locations, or locations subject to sea mists. VINTAGE Grills strongly recommends that you cover your Grill when not in use.

Troubleshooting



CAUTION ! !

SPIDER AND INSECT INSPECTION

Sometimes spiders and other small insects spin webs and build a home in the burner and venturi. The webs or nests can be small, but they can be very strong and block the flow of gas. This can result in a very dangerous condition called “flashback” (a fire in the burner tubes) thereby damaging the grill and making it unsafe to operate. The grill may still light.

WHEN TO LOOK FOR SPIDERS

To prevent the flashback from occurring, you should inspect the burners at least once a year or immediately if any of the following conditions occur:

1. The smell of gas along with the burner flames appearing yellow. (Flames should generally be blue.)
2. The Grill does not reach temperature.
3. Burner(s) will not light.
4. The Grill heats unevenly.
5. Fire coming from around or behind control knob.
6. The burners make popping noises.

STOP! Turn off gas at LP cylinder. Wait for grill to cool and follow the U-Burner Cleaning instruction in the Care & Maintenance section.

BEFORE CALLING FOR SERVICE

If the grill does not function properly use the following checklist before contacting your dealer for service, you may save the cost of a service call and the inconvenience of being without your grill. Additional troubleshooting tips can be found on our website at Http://www.vintageluxuryappliances.com

PROBLEM	SOLUTION
FLAME IS YELLOW / GAS SMELL	**IF YOU SMELL GAS WHILE THE GRILL IS OPERATING, IMMEDIATELY TURN OFF ALL BURNERS.** Wait for the grill to cool and check the burner inlet for obstructions and perform a leak test according to the procedure on page 10. Also check the air shutter for proper adjustment according to the procedure on page 12. NOTE: If the grill is operating in a dusty area or if heavy grease is present, some orange tips on the burner flame should be considered normal. If possible move grill to a less dusty area.
GRILL GETS TOO HOT	IN THE EVENT THE GRILL GETS TOO HOT, TURN OFF THE GRILL IMMEDIATELY AND ALLOW IT TO COOL OFF. Perform a leak test per the procedure on page 10. If links cannot be detected, call for service before attempting to use the grill. Do not operate all burners on high with the lid down.
LOW / INSUFFICIENT HEAT	Check for kinks in supply line and pre-heat grill with U-burners for at least 15 minutes with hood closed. IR burners should allow 5 minutes to pre-heat with the hood open. If only one burner appears low, clean burner and clear port of any obstructions. Check for proper gas supply and pressure. Make sure tank is full. A mostly empty tank may not have sufficient pressure to run grill at high heat. On natural gas units, ensure that the flexible supply line is at least 1/2" diameter. Check the gas supply pressure to ensure at least 7" W.C. (0.25 psi) for natural gas, 11" W.C. (0.4 psi) for LP. Check flame characteristics according to the procedure on page 12 and adjust air shutter if needed. Check also that there is no pressure being applied to the regulator attached to the back of the grill. This regulator contains a flexible diaphragm and should not be allowed to touch the grill body or any surrounding objects. Check to make sure that the burners and the drip tray are clean and free from obstructions. Clean if necessary. NOTE: No part of the grill should ever be lined with aluminum foil as it will interfere with airflow and can cause a low heat condition.
BURNER BLOWS OUT	First determine if the problem is being caused by strong winds. Always shelter your grill from strong winds. Reposition your grill so that the back of the grill is toward the wind. Second, it could be that your LP tank is running out of fuel. Weigh your propane cylinder. A standard 20 lb. tank will weigh about 39 lbs. when it is 80% full and 19 lb. when it is empty. Check to ensure that the burners are correctly positioned in the grill. Correctly installed burners should be seated firmly with no side-to-side movement.
GRILL WON'T LIGHT	Make sure the gas supply is turned on, the LP tank is full and there are no leaks. (see pg. 10) Match-light a burner according to the procedure on page 11. If the burner will light with a match, then the spark igniter may not be functioning correctly, or may not be adjusted correctly. You should hear a rapid snapping sound when the igniter button is pushed. If there is no sound, first replace igniter batteries (pg. 7). If it still does not work, make sure there is proper gap between the burner and electrode wire. Adjust according to accordingly or call for service. If the burner will not match light, and the gas supply has been confirmed, then check the burner for blockages.
IGNITERS CLICK CONTINUOUSLY	Unscrew one battery cap, rotate battery 180 degrees, and screw battery cap back in. (Only affects units 42” and larger because those units utilize two battery packs)

VINTAGE GAS GRILL - OUTDOOR APPLIANCE
WARRANTY

(RESIDENTIAL USE ONLY)

LIMITED TWO-YEAR WARRANTY
Outdoor Gas Grills and all their component parts, except as detailed below "**" are warranted to be free from defective materials or workmanship when subjected to normal domestic use for a period of twenty-four (24) months from the date of original retail purchase. Vintage agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period. **: Any painted or cosmetic items are warranted to be free of defective material or workmanship for a period of thirty (30) days from the date of the original retail purchase, **ANY DEFECTS MUST BE REPORTED WITHIN THIRTY (30) DAYS OF THE ORIGINAL DATE OF THE RETAIL PURCHASE**. Vintage uses the latest and most up to date processes and materials to produce all the different items and parts on your Vintage product. There may however be slight variations noticed, due to inherent differences as well as differences in lighting, product locations and other factors. Failure to use the grill cover and proper maintenance may result in ineligibility for cosmetic part replacement.

LIMITED FIVE-YEAR WARRANTY
Infrared burners, stainless steel briquette trays and drip pans which fail due to defective materials or workmanship when subjected to normal domestic use and service, will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor. Scratching, corrosion and discoloration due to improper use and care of the outdoor product is excluded from this warranty.

LIMITED LIFETIME WARRANTY
U-Burners, grates and any stainless steel body housings or parts (with the exception of those mentioned above) which rusts through due to defective materials or workmanship when subjected to normal domestic use during the lifetime of the grill of the original purchaser, will be repaired or replaced free of charge for the part itself, with the owner paying for all other costs. This warranty excludes surface scratches, discoloration and corrosion which may occur during regular use.

This warranty is only applicable to products purchased in the United States and Canada, and is only available to the original owner of the product and is not transferable. Product must be purchased in the country where service is requested. Manufacture requires reasonable proof of your date of purchase; therefore, you should retain your sales slip or invoice and return via mail the Product Registration information. If registration information is not available, the proof of purchase will be required. Owner shall be liable for proper installation, providing normal maintenance and care. Warranty shall not apply to damage resulting from abuse, natural disaster and improper operation and installation by anyone other than an authorized Vintage Corporation service agency or representative. If the product or one of its component parts contains a malfunction or defect during the warranty period, after reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or component part or parts. Warrantor's liability on any claim of any kind, with respect to the goods covered hereunder, shall in no case exceed the cost of the goods or part thereof which gives rise to the claim.

Specifications are subject to change without notice.

EXCLUSIONS & LIMITATIONS:

- Warranty only applies to the original purchases and may not be transferred.
- Warranty shall not apply and Vintage is not responsible for damage resulting from abuse, alteration or tampering with the grill, misuse, flare-up fires, improper installation and accidents.
- Installation, start-up damages or problems resulting from improper installation or use.
- Limited to the replacement of defective parts with the owner responsible for all other costs including labor.
- Service, damage or repair by an unauthorized service provider.
- Display models are generally sold "as is." If you have purchased a display model, any missing components will be replaced at consumer's expense; major handling damage to manifold, valve and ignition system will be serviced at consumer's expense. All other standard warranty will remain in effect.
- For items deemed to be "customer replaceable" (such as light bulbs), no labor will be covered.
- If a grill requires service and the home is 50 miles or more away from the nearest servicer, an additional travel fee may apply.

VINTAGE GAS GRILL - OUTDOOR APPLIANCE

WARRANTY REGISTRATION

Customer Service: (866) 755-7981

Please visit us at: http://www.vintageluxurygrills.com to register your Vintage product.

Please be sure to have the following information:

Date of Purchase: _____

Date of Installation: _____

Dealer Whom Purchased: _____

Serial Number & Model No: _____

To obtain service or warranty, you must provide the following information.

CUSTOMER INFORMATION

NAME: _____

STREET ADDRESS: _____

CITY, STATE AND ZIP CODE: _____

TELEPHONE NUMBER: _____

PLEASE RATE THE CONDITION OF YOUR GRILL AT TIME OF DELIVER:

☐ Excellent ☐ Very Good ☐ Good ☐ Poor

ANY ADDITIONAL COMMENTS OR PRODUCTION SUGGESTIONS…

***VINTAGE GRILLS** will not be liable for any transportation costs, labor costs or export duties. This warranty shall not apply, nor can Vintage assume responsibility for damage that might result from failure to follow manufacturer's instructions or local codes. Where appliance has been tampered or altered in any way or which, in our judgment, has been subjected to misuse, negligence or accident, implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all warranties expressed or implied and all other obligations or liability in connection with the sale of this appliance.*




Vintage