

VIELUXE LP Gas Barbecue

Owners Guide

⚠ DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

Leaking gas may cause a fire or explosion which can cause serious bodily injury or death, or damage to property.

⚠ WARNING

1. Do not store spare liquid propane cylinder within 10 feet (3m) of this appliance.)
2. Do not store or use gasoline or other flammable liquids or vapors within 25 feet (8m) of this appliance.

⚠ WARNING: Follow all leak-check procedures carefully in this manual prior to barbecue operation. Do this even if barbecue was dealer-assembled.

NOTICE TO INSTALLER: These instructions must be left with the owner and the owner should keep them for future use.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

⚠ WARNING: Do not try to light this appliance without reading "Lighting" instructions section of this manual.

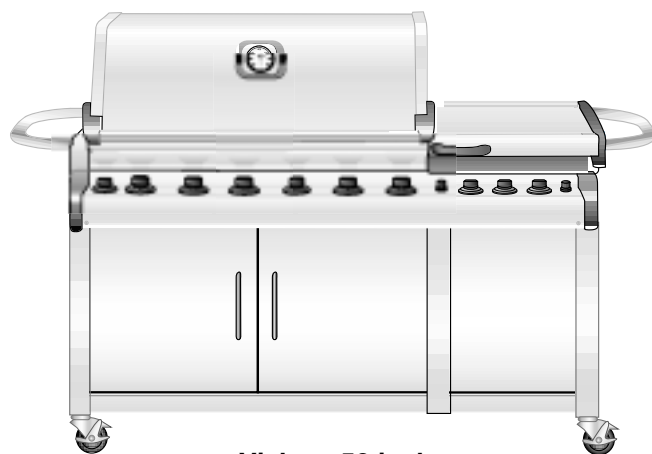
V I E L U X E .



Liquid Propane Gas



Vieluxe 44 inch



Vieluxe 56 inch

**YOU MUST READ THIS OWNERS GUIDE
BEFORE OPERATING YOUR GAS GRILL**



⚠DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

⚠WARNINGS

- ⚠ Do not store a spare or disconnected liquid propane cylinder under or near this barbecue.
- ⚠ Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
- ⚠ After a period of storage, and/or nonuse, the Vieluxe™ Gas Barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
- ⚠ Do not operate the Vieluxe Gas Barbecue if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Combustible materials should never be within 24 inches of the top, bottom, back or sides of your Vieluxe gas barbecue.
- ⚠ Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue.
- ⚠ Your Vieluxe Gas Barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.
- ⚠ You should exercise reasonable care when operating your Vieluxe gas barbecue. It will be hot during cooking or cleaning and should never be left unattended, or moved while in operation.
- ⚠ Should the burners go out while in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight, using the lighting instructions.
- ⚠ Do not use charcoal or lava rock in your Vieluxe Gas Barbecue.
- ⚠ Never lean over open grill or place hands or fingers on the front edge of the cooking box.
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
- ⚠ The Vieluxe Gas Barbecue should be thoroughly cleaned on a regular basis.
- ⚠ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty.
- ⚠ Do not attempt to disconnect any gas fitting while your barbecue is in operation.
- ⚠ Use heat-resistant barbecue mitts or gloves when operating barbecue.
- ⚠ Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

LIQUID PROPANE GAS UNITS ONLY:

- ⚠ Use the regulator that is supplied with your Vieluxe Gas Barbecue.
- ⚠ Do not attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.
- ⚠ A dented or rusty liquid propane cylinder may be hazardous and should be checked by your liquid propane supplier. Do not use a liquid propane cylinder with a damaged valve.
- ⚠ Although your liquid propane cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.
- ⚠ If you see, smell or hear the hiss of escaping gas from the liquid propane cylinder:
 1. Move away from liquid propane cylinder.
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department.

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WARRANTY

Weber-Stephen Products Co. (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber Gas Grill that it will be free of defects in material and workmanship from the date of purchase as follows:

- Double-Walled Stainless Steel Hood with Stainless Steel End Caps.	Ltd. Lifetime
- Double-Walled Stainless Steel Doors.	
- Brushed Stainless Steel Side Work Surface.	
- Infrared Rear Rotisserie Burner.	
- SR18 Smoker Burner.	
- Porcelain-Enameled Cast Iron Side Burner Grate.	
- SR18 Stainless Steel Primary Burners.	

- Heavy-Duty Stainless Steel Flavorizer Bars.	25 - Year Limited
- Heavy-Duty 3/8" Welded Rod Stainless Steel Cooking Grates.	

- Battery-Powered, Weather Sealed Continuous-Spark Igniter.	10 - Year Limited
- Infinite Brass Control Valves, with Heavy-Duty Control Knobs.	

When assembled and operated in accordance with the printed instructions accompanying it.

Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES RECEIPT OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact Customer Service toll free at 1 (866) VIELUXE. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Weber does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Weber.

This Warranty applies only to products sold at retail.

WEBER-STEPHEN PRODUCTS CO.
Customer Service Center
1890 Roselle Road, Suite 308
Schuamburg, IL 60195

For replacement parts or service contact Customer Service toll free at 1 (866) VIELUXE.

GENERAL INSTRUCTIONS

Your Vieluxe™ Gas Barbecue is a portable outdoor cooking appliance. With the Vieluxe Gas Barbecue you can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances. The closed lid and Flavorizer® Bars produce that "outdoor" flavor in the food.

The Vieluxe Gas Barbecue is portable so you can easily change its location in your yard or on your patio. Portability means you can take your Vieluxe Gas Barbecue with, if you move.

Liquid Propane (LP) gas supply is easy to use and gives you more cooking control than charcoal fuel.

- These instructions will give you the minimum requirements for assembling your Vieluxe Gas Barbecue. Please read the instructions carefully before using your Vieluxe Gas Barbecue. Improper assembly can be dangerous.
- Not for use by children.
- If there are local codes that apply to portable gas grills, you will have to conform to them. If there are no local codes, you must conform to the latest edition of the National Fuel Gas Code: ANSI Z 223.1.
- The pressure regulator supplied with the Vieluxe Gas Barbecue must be used. This regulator is set for 10.5 inches of water column (pressure). Replacement parts can be ordered by contacting Customer Service toll free at 1 (866) VIELUXE.
- This Vieluxe Gas Barbecue is designed for use with liquid propane (LP) gas only. Do not use with natural (piped in city) gas. The valves, orifices, hose and regulator are for LP gas only.
- Do not use with charcoal fuel.
- Check that the area under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The areas around the LP cylinder must be free and clear from debris.

For Installation in Canada

These instructions, while generally acceptable, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada the installation of this appliance must comply with local codes and/or Standard CAN/CGA-B149.2 (Installation Code for Propane Burning Appliances and Equipment).

Storage

- The gas must be turned OFF at the LP cylinder when the Vieluxe Gas Barbecue is not in use.
- When the Vieluxe Gas Barbecue is stored indoors, the gas supply must be disconnected and the LP cylinder stored outdoors in a well-ventilated space.
- LP cylinders must be stored outdoors in a well-ventilated area out of the reach of children. Disconnected LP cylinders must not be stored in a building, garage or any other enclosed area.
- When the LP cylinder is not disconnected from the Vieluxe Gas Barbecue, the appliance and LP cylinder must be kept outdoors in a well-ventilated space.

Operating

⚠ WARNING: Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

⚠ WARNING: Never use your Vieluxe Gas Barbecue under an unprotected combustible roof or overhang.

⚠ WARNING: Your Vieluxe Gas Barbecue is not intended to be installed in or on recreational vehicles and/or boats.

⚠ WARNING: Do not use combustible materials within 24 inches of the top, bottom, back or sides of the grill.

⚠ WARNING: The entire cooking box gets hot when in use. Do not leave unattended.

⚠ WARNING: Keep any electrical supply cord and the fuel supply hose away from any heated surface.

⚠ WARNING: Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.

⚠ WARNING: Never store an extra (spare) LP cylinder under or near the Vieluxe Gas Barbecue.

ASSEMBLY

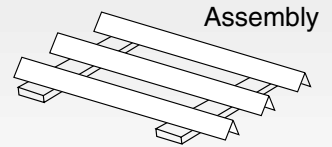
SUPPLIES NEEDED

You will need a soap and water solution to check for gas leaks. (See Step "Check for gas leaks.")

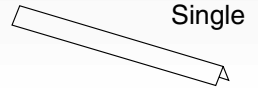
Note: Remove all packaging materials from the barbecue, the front, back sides, inside the barbecue cart, and the bottom shipping platform. Once the packaging material is removed, carefully roll the barbecue off the shipping platform and lock the casters.

REMOVE PACKAGED CONTENTS

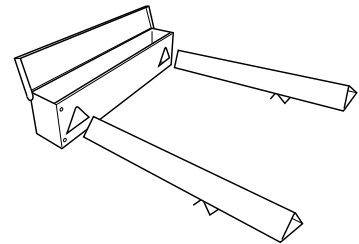
Flavorizer bars
Vieluxe™ 44 inch
Assemblies - (2)
Single - (1)



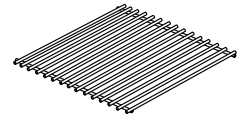
Vieluxe 56 inch
Assemblies - (3)
Single - (2)



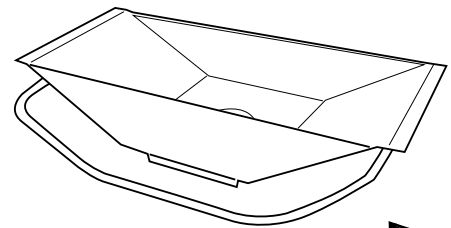
Vieluxe Smoker (1)



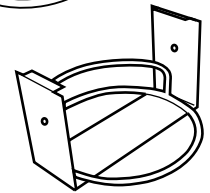
Cooking grate
Vieluxe 44 inch (2)
Vieluxe 56 inch (2)



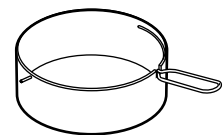
Bottom Tray



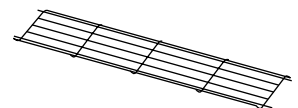
Catch Pan Holder



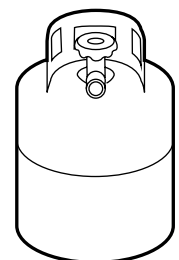
Catch pan



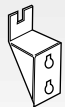
Warming Rack



Liquid Propane Cylinder



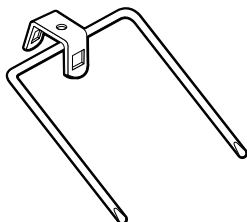
CONTINUE TO REMOVE PACKAGED CONTENTS



Rotisserie Motor Bracket



Rotisserie Motor



Rotisserie Split Fork (4)



Rotisserie Split Fork Screw (4)



Rotisserie Shaft Assembly

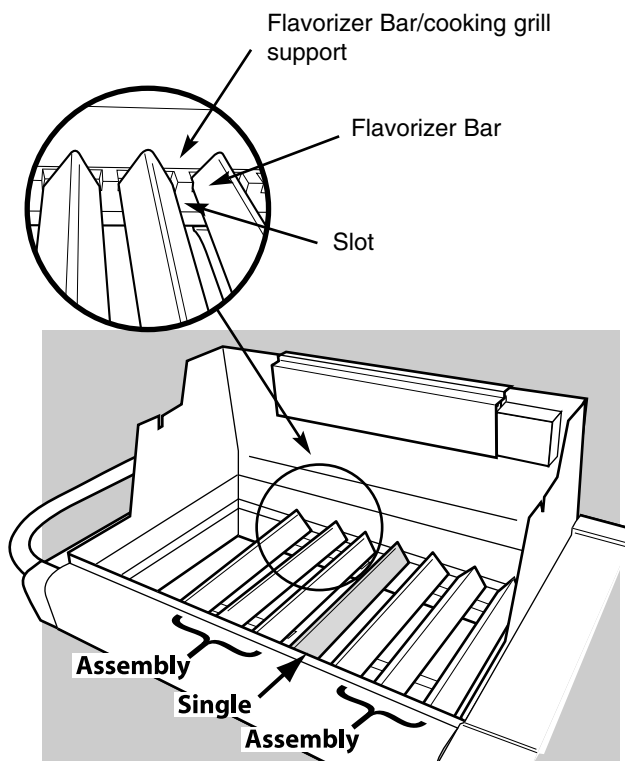
INSTALL FLAVORIZER BARS

Vieluxe™ 44 inch

You will need: 2 Flavorizer Bar Assemblies & 1 Single Flavorizer Bar.

Set the Flavorizer Bar Assemblies and Single Flavorizer bars front to back over the burners in the slots of the Flavorizer Bar/cooking grill support.

Note - Follow order of placement as shown in illustration. Starting from the Left, place a Flavorizer Bar Assembly, Single Flavorizer Bar then Flavorizer Bar Assembly.



Vieluxe 44 inch

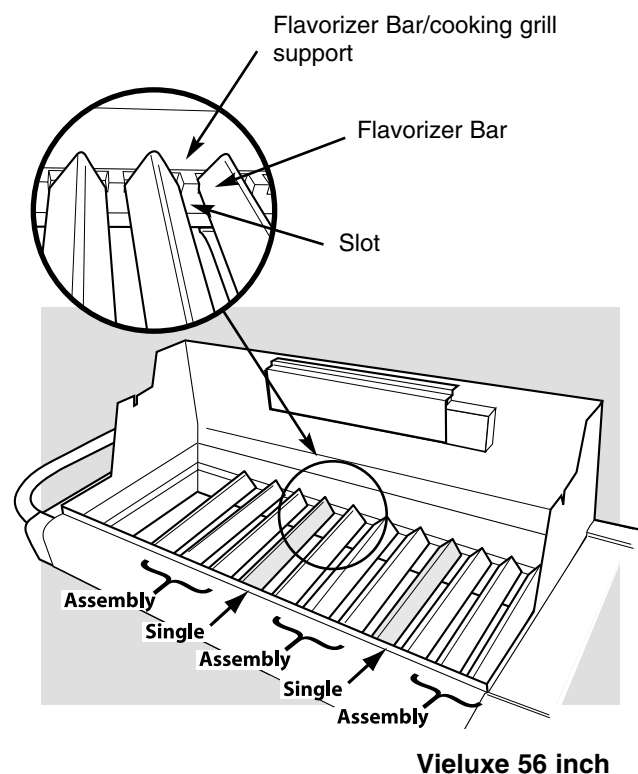
INSTALL FLAVORIZER BARS (CONT.)

Vieluxe™ 56 inch

You will need: 3 Flavorizer Bar Assemblies & 2 Single Flavorizer Bar.

Set the Flavorizer Bar Assemblies and Single Flavorizer bars front to back over the burners in the slots of the Flavorizer Bar/cooking grill support.

Note - Follow order of placement as shown in illustration. Starting from the Left, place a Flavorizer Bar Assembly, Single Flavorizer Bar, Flavorizer Bar Assembly, Single Flavorizer Bar, then Flavorizer Bar Assembly.



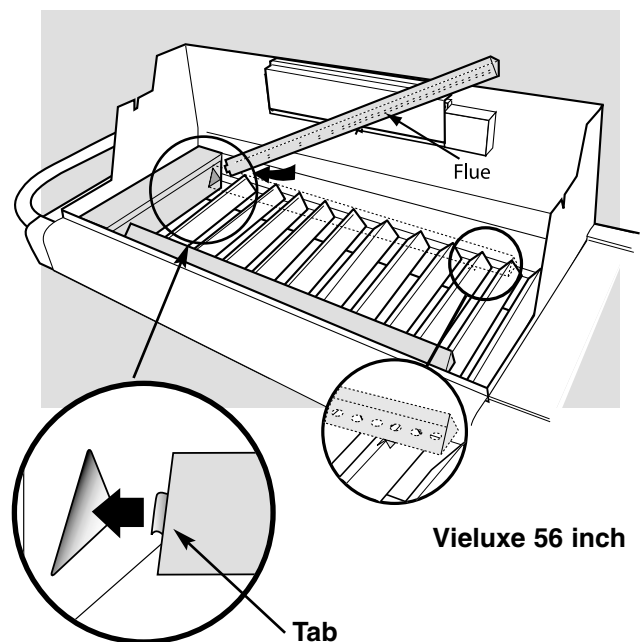
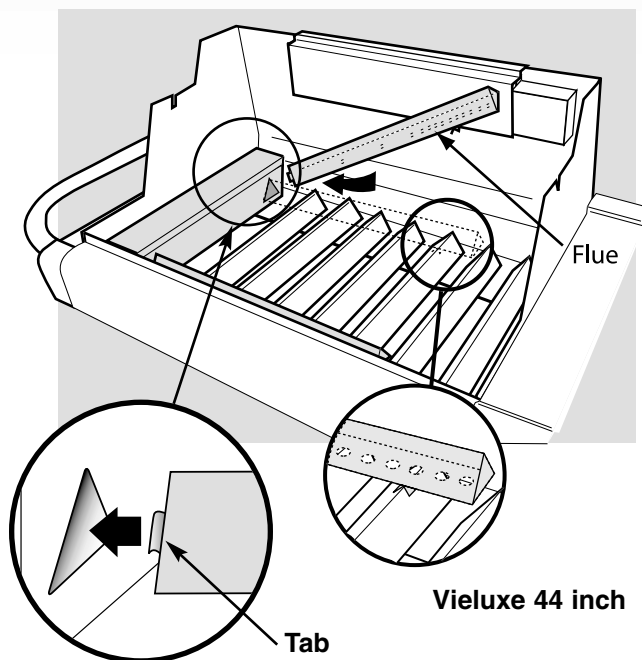
INSTALL SMOKER

You will need: smoker box and smoker flues.

Set the smoker box into the left side of the cooking box next to the Flavorizer Bars. Then insert smoker flues with tabs into the cut out of smoker box.

The Flues need to lay flat on top of the Flavorizer Bars

Note: For directions on how to use the smoker, see Page 19.

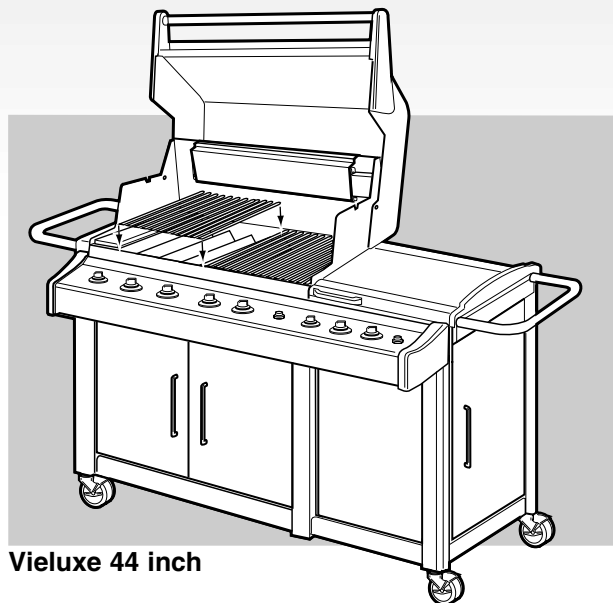


ADD COOKING GRATES

Vieluxe™ 44 inch

You will need: (2) cooking grates.

The cross-rail of the cooking grate goes down. Set the cooking grates in place next to each other.

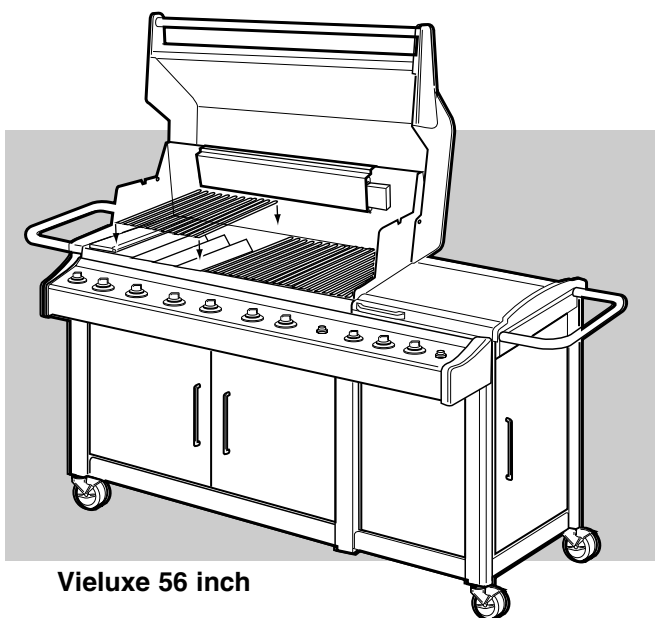


Vieluxe 44 inch

Vieluxe 56 inch

You will need: (3) cooking grates.

The cross-rail of the cooking grate goes down. Set the cooking grates in place next to each other.

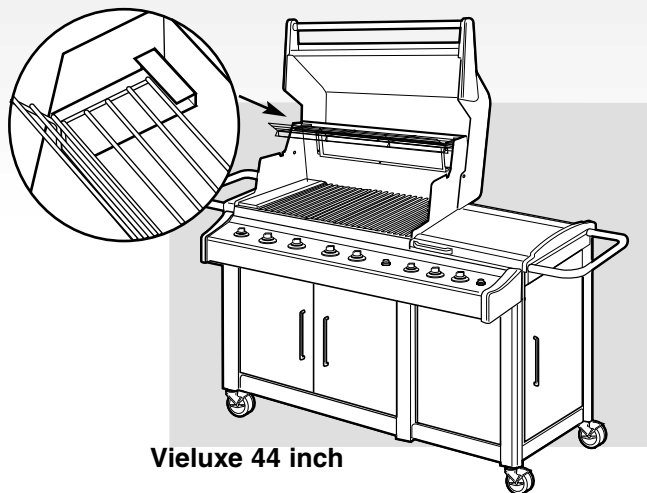


Vieluxe 56 inch

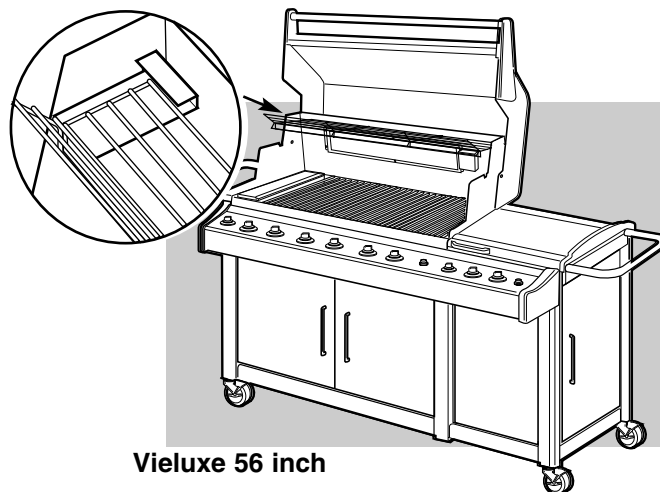
INSTALL WARMING RACK

You will need: Warming Rack.

Install the Warming Rack into the slots at the right and left side of the cook box.



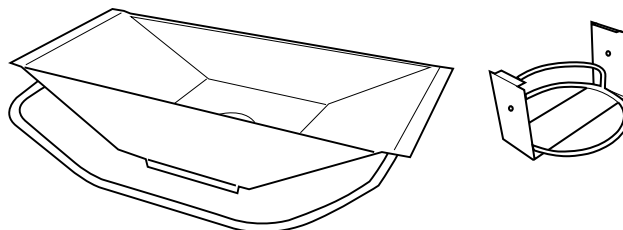
Vieluxe 44 inch



Vieluxe 56 inch

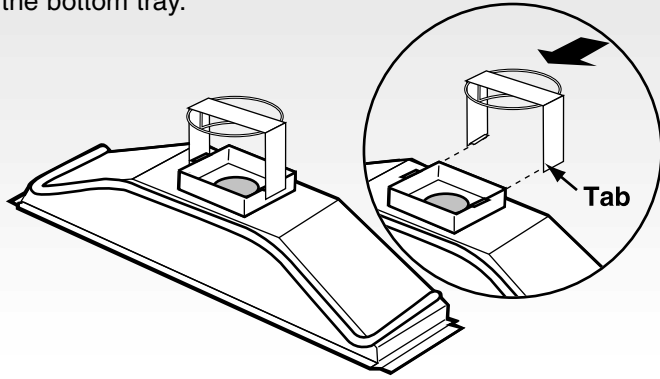
INSTALL BOTTOM TRAY

You will need: Bottom tray and catch pan holder

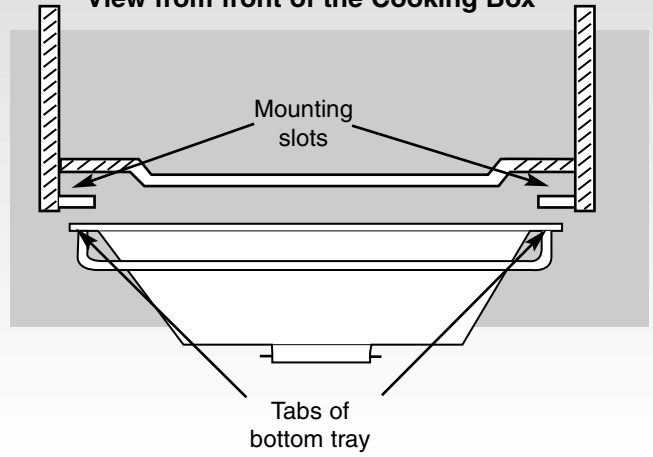


Note: It will be easier to install the catch pan holder by removing the catch pan from the holder.

Hook the tabs of the catch pan holder into the slots of the bottom tray.



View from front of the Cooking Box



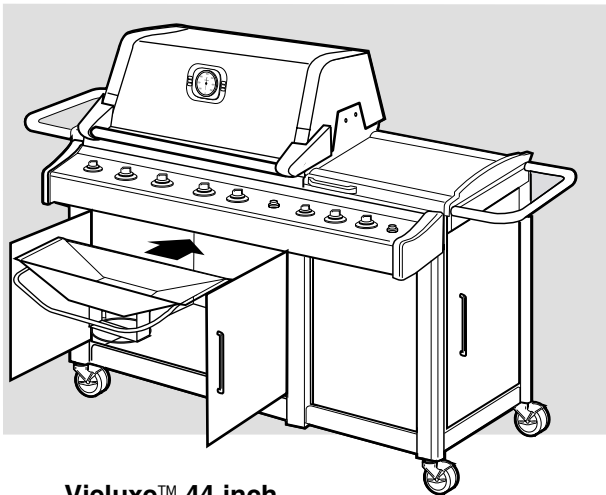
Slide the bottom tray into the mounting slots under the bottom of the cooking box with the handle of the catch pan toward you.

⚠CAUTION: Do not line the bottom tray with aluminum foil. It can cause grease fires by trapping the grease and not allowing grease to flow into the catch pan.

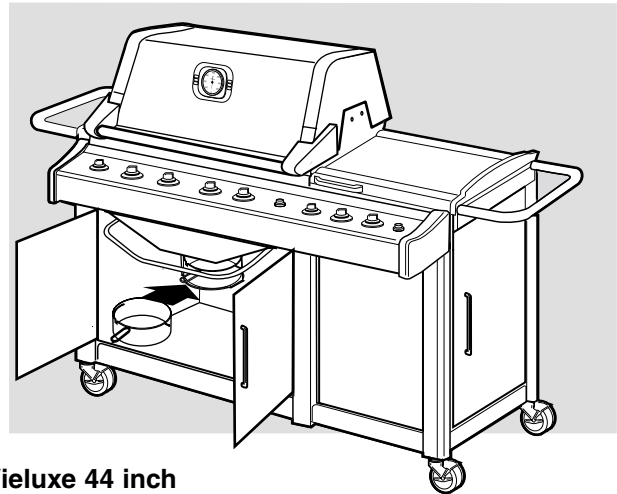
INSTALL CATCH PAN

You will need: Catch Pan

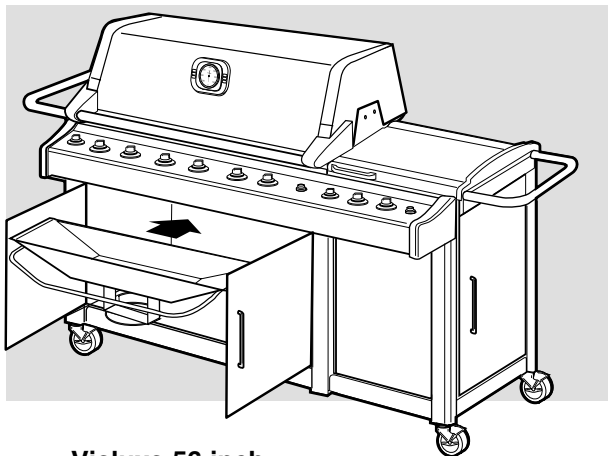
Take the catch by its handle and slide it into the catch pan holder under the bottom tray.



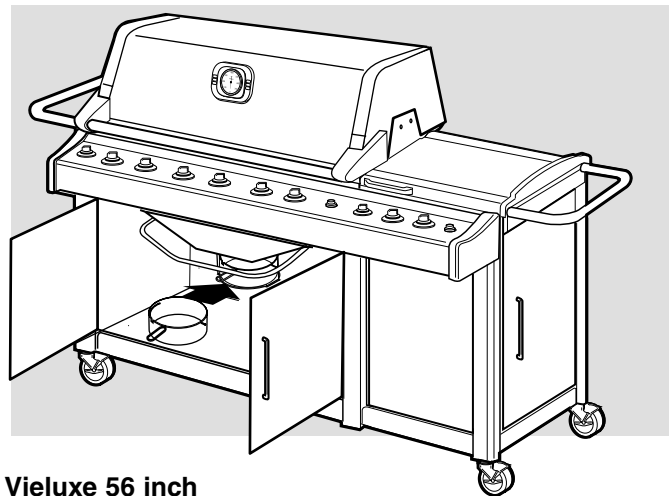
Vieluxe™ 44 inch



Vieluxe 44 inch



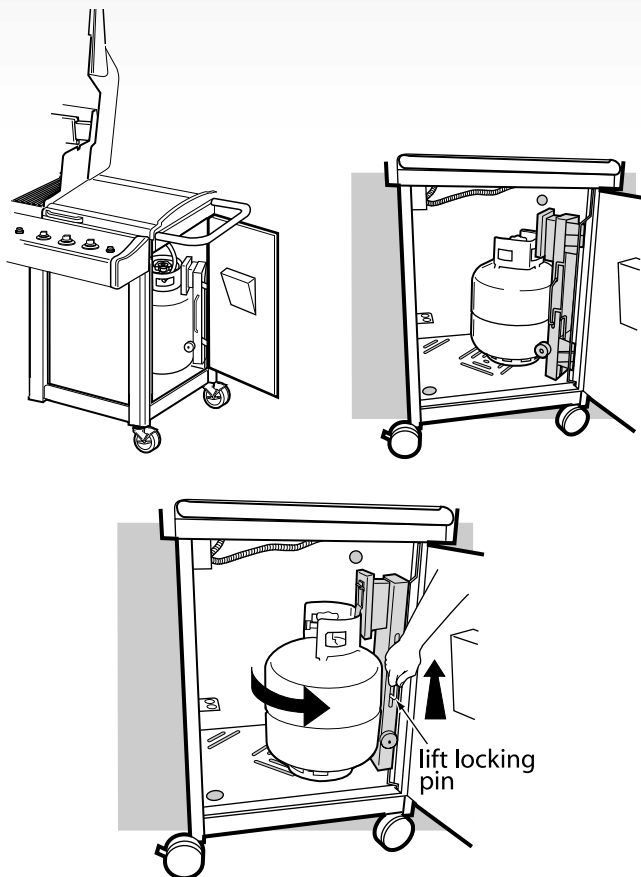
Vieluxe 56 inch



Vieluxe 56 inch

ACCESSING AND REMOVING LIQUID PROPANE CYLINDER

Open access door and pull locking pin up and out of inner locking hole. Swing tank out until locking pin drops into outer locking hole. This will hold the tank mounting mechanism in place while the LP cylinder is being changed.



FILL LIQUID PROPANE CYLINDER

We recommend that you refill the LP cylinder before it is completely empty.

Removal of the LP cylinder

- 1) Close cylinder valve (turn clockwise).
- 2) Unscrew regulator coupling by turning counterclockwise, by hand only.
- 3) Loosen cylinder lock wing nut and turn cylinder lock up out of the way.
- 4) Lift cylinder off.

To refill, take LP cylinder to a "Gas Propane" dealer.

⚠ WARNING: We recommend that your LP cylinder be filled at an authorized LP gas dealer, by a qualified attendant, who fills the cylinder by weight. IMPROPER FILLING IS DANGEROUS.

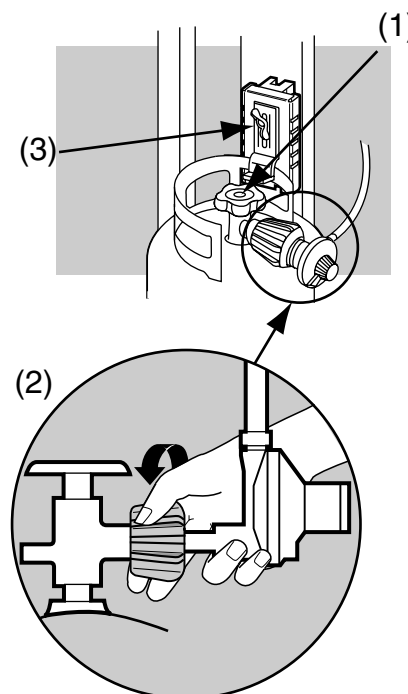
⚠ CAUTION: When transporting the LP cylinder make sure the plastic dust cover is in place over the valve. This will keep dust and dirt from the threaded portion of the valve.

Note - The liquid propane cylinder manufacturer is responsible for the materials, workmanship and performance of the cylinder. If the cylinder has a defect, malfunctions, or you have a question regarding the cylinder, call the cylinder manufacturer's customer service center. The phone number is on the warning decal, which is permanently attached to the cylinder. If the cylinder manufacturer has not resolved the issue to your satisfaction, then contact Customer Service toll free at 1 (866) VIELUXE.

To fill, take the liquid propane cylinder and filler adapter to an RV center or look up gas-propane in the phone book for other sources of liquid propane gas.

⚠ WARNING: We recommend that your liquid propane cylinder be filled at an authorized liquid propane gas dealer by a qualified attendant, who fills the tank by weight. IMPROPER FILLING IS DANGEROUS.

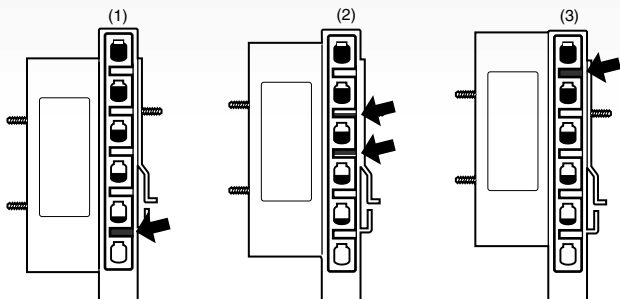
Tell your liquid propane dealer that this is a new liquid propane cylinder. The air must be removed from a new liquid propane cylinder before the initial filling. Your liquid propane cylinder dealer is equipped to do this. The liquid propane cylinder must be installed, transported and stored in an upright position, and should not be dropped or handled roughly. Never store or transport the liquid propane cylinder where temperatures can reach 125° Fahrenheit (too hot to hold by hand – for example: do not leave the liquid propane cylinder in a car on a hot day). For full instructions on safe handling of liquid propane cylinders, see page 13.



CHECKING THE FUEL LEVEL IN YOUR TANK

CHECK THE FUEL LEVEL BY VIEWING THE COLOR INDICATOR LEVEL LINE ON THE SIDE OF THE TANK SCALE.

- 1) EMPTY
- 2) MEDIUM
- 3) FULL



IMPORTANT LP CYLINDER INFORMATION

Failure to follow these **DANGER** statements exactly may result in a fire causing death or serious injury.

⚠ DANGER

⚠ NEVER STORE A SPARE LP CYLINDER UNDER OR NEAR THIS BARBECUE.

⚠ NEVER FILL THE TANK BEYOND 80% FULL.

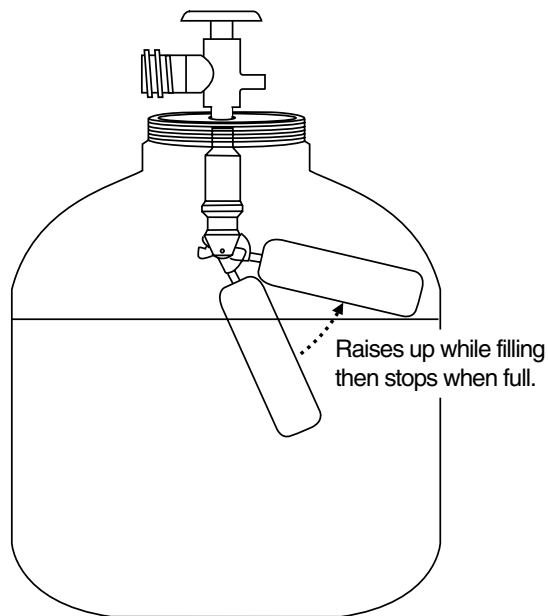
YOUR VIELUXE™ GAS GRILL IS EQUIPPED WITH A CYLINDER SUPPLY SYSTEM DESIGNED FOR VAPOR WITHDRAWAL.

⚠ WARNING: ONLY USE THIS GRILL OUTDOORS IN A WELL-VENTILATED AREA. DO NOT USE IN A GARAGE, BUILDING, BREEZEWAY OR ANY OTHER ENCLOSED AREA.

THE LP CYLINDER SUPPLIED WITH YOUR BARBECUE IS EQUIPPED WITH AN OPD (OVER FILLING PREVENTION DEVICE) AND A QCC1 OR TYPE 1 (CGA810) CYLINDER CONNECTION. THE CYLINDER CONNECTION IS COMPATIBLE WITH THE BARBECUE CONNECTION.

This is a secondary device to prevent the over filling of your LP cylinder. The proper filling methods for the filling of your cylinder are by weight or volume, as described in NFPA 58. Please make sure your filling station fills your LP cylinder by weight or volume. Ask your filling station to read purging and filling instructions on the LP cylinder before attempting to fill.

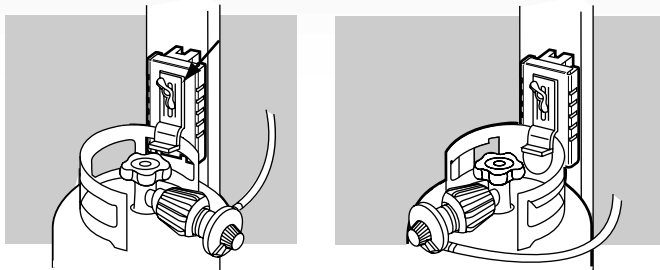
⚠ WARNING: DO NOT EXCHANGE THE LP TANK PROVIDED WITH YOUR BARBECUE, UNLESS THE EXCHANGE LP TANK IS EQUIPPED WITH AN OPD. OTHERWISE YOU WILL LOSE THE OPD (OVER FILLING PREVENTION DEVICE) FEATURE. IF THERE IS NOT AN LP TANK AVAILABLE FOR EXCHANGE EQUIPPED WITH AN OPD, WE RECOMMEND THAT YOU HAVE YOUR LP TANK FILLED AT AN AUTHORIZED LP GAS DEALER BY A QUALIFIED ATTENDANT.



CONNECT FILLED LIQUID PROPANE CYLINDER

⚠ WARNING: MAKE SURE THAT THE CYLINDER VALVE IS CLOSED. CLOSE BY TURNING CLOCKWISE.

We utilize various LP tank manufacturers. Some of the tanks have differing top collar assemblies. (The top collar is the metal protective ring around the valve.)



One series of tanks mount with the valve facing front. The other tanks mount with the valve facing away from the fuel scale. These types of tanks are illustrated below.

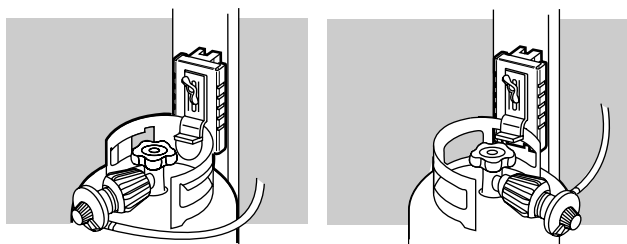
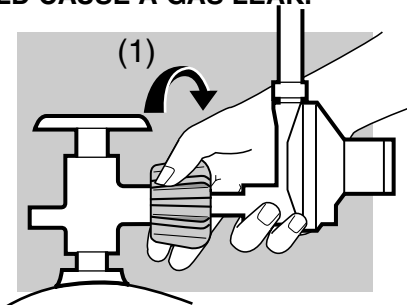
Hook the liquid propane cylinder onto the fuel gauge. Loosen the cylinder lock wing nut. Swing the cylinder lock down. Tighten the wing nut.

Remove plastic dust cover from the fuel cylinder valve.

Screw the regulator coupling onto the cylinder valve(1), clockwise, or to the right. Hand tighten only.

Note: This is a new type of connection. It tightens clockwise and will not allow gas to flow unless the connection is tight. The connection requires tightening by hand only.

⚠ WARNING: DO NOT USE A WRENCH TO TIGHTEN THE CONNECTION. USING A WRENCH COULD DAMAGE THE REGULATOR COUPLING AND COULD CAUSE A GAS LEAK.

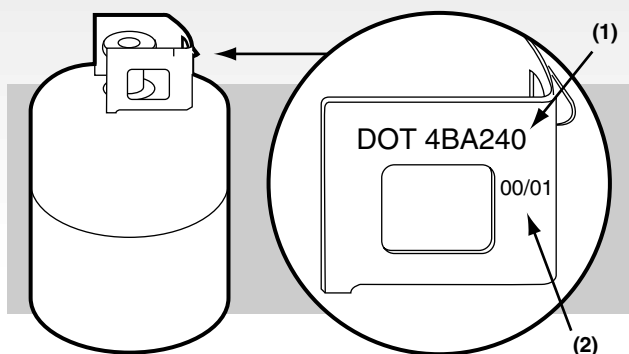


SAFE HANDLING TIPS FOR LIQUID PROPANE GAS CYLINDERS

- Liquid Propane (LP) gas is a petroleum product as are gasoline and natural gas. LP gas is a gas at regular temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released, the liquid readily vaporizes and becomes gas.
 - LP gas has an odor similar to natural gas. You should be aware of this odor.
 - LP gas is heavier than air. Leaking LP gas may collect in low areas and prevent dispersion.
 - To fill, take the LP cylinder to an RV center, or look up "gas-propane" in the phone book for other sources of LP gas.
 - **⚠ WARNING: We recommend that your LP cylinder be filled at an authorized LP gas dealer, by a qualified attendant, who fills the tank by weight. IMPROPER FILLING IS DANGEROUS.**
 - **⚠ WARNING: If you exchange your LP cylinder, make sure you get a similar tank in return. Your LP cylinder is equipped with a quick closing coupling or type 1 valve and an OPD (Over filling Prevention Device). Other LP cylinders may not be compatible with your barbecue connection.**
 - Air must be removed from a new LP cylinder before the initial filling. Your LP dealer is equipped to do this.
 - The LP cylinder must be installed, transported and stored in an upright position. LP cylinders should not be dropped or handled roughly.
 - Never store or transport the LP cylinder where temperatures can reach 125° F (too hot to hold by hand - for example: do not leave the LP cylinder in a car on a hot day).
- Note - A refill will last about 8-10 hours of cooking time at normal use. The fuel scale will indicate the propane supply so you can refill before running out. You do not have to run out before you refill.*
- Treat "empty" LP cylinders with the same care as when full. Even when the LP tank is empty of liquid there still may be gas pressure in the cylinder. Always close the cylinder valve before disconnecting.
 - **⚠ CAUTION: When transporting the LP cylinder make sure the plastic dust cover is in place over the valve. This will keep dust and dirt from the threaded portion of the valve.**
 - Do not use a damaged LP cylinder. Dented or rusty LP cylinders or LP cylinders with a damaged valve may be hazardous and should be replaced with a new one immediately.

Liquid Propane (LP) Cylinder(s)

- The joint where the hose connects to the LP cylinder must be leak tested each time the LP cylinder is reconnected. For example, test each time the LP cylinder is refilled.



- Be sure the regulator is mounted with the small vent hole pointed downward so that it will not collect water. This vent should be free of dirt, grease, bugs etc.
- The LP cylinder and connections supplied with your Vieluxe Gas Barbecue have been designed and tested to meet government, American Gas Association, and Underwriters Laboratories requirements.

Liquid Propane Cylinder requirements

- Replacement LP cylinders supplied by Vieluxe satisfy the above requirements. Check to be sure other cylinders have a D.O.T. certification(1), and date tested(2) is within five years. Your LP gas supplier can do this for you.

If you have questions about spare LP cylinders contact Customer Service toll free at 1 (866) VIELUXE.

- All LP tank supply systems must include a collar to protect the cylinder valve.
- The LP cylinder must be a 20-lb. size (18 1/4 inches high, 12 1/4 inches in diameter).
- The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (D.O.T.).

⚠WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

See "Check for Gas Leaks" on page 47.

LIGHTING THE HEAT ZONES

Summary lighting instructions are printed on a card located inside of right hand access door of grill.

EACH HEAT ZONE OPERATES INDEPENDENTLY

Note - Always light the LEFT burner first. The RIGHT burner ignites from the LEFT burner of each heat zone.

Crossover Ignition® System

Note - The Crossover Ignition System ignites the left burner with a spark from the igniter electrode inside the Gas Catcher™ Ignition Chamber. The spark is generated by battery ignition

⚠WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Vieluxe authorized replacement hose. Contact Customer Service toll free at 1 (866) VIELUXE.

1 Open the lid.

⚠DANGER

Failure to open the lid while igniting the barbecues burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

2 Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)

⚠ WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder tank valve. If they are not in the OFF position, when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP cylinder valve and burner control knobs. Then start over.

⚠ DANGER:

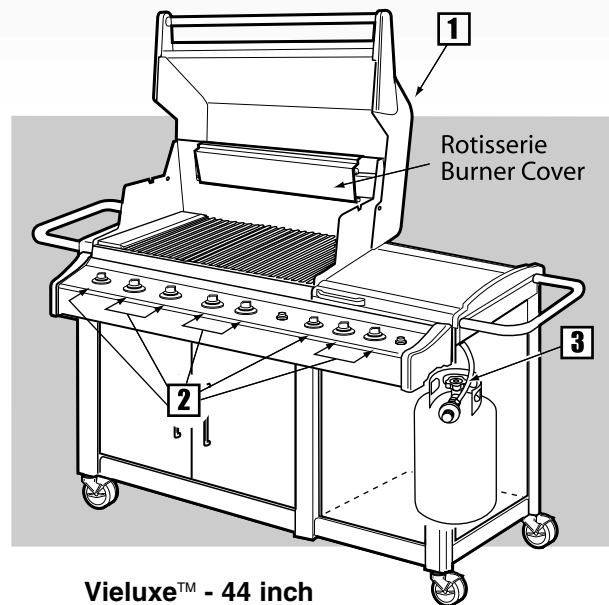
When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning OFF the cylinder and burner control knobs, wait at least 5 minutes for the gas to clear before attempting to light the barbecue. Failure to do so may result in an explosive flame-up, which can cause serious bodily injury or death.

Note - Cover the rotisserie burner with Rotisserie Burner Cover when not in use.

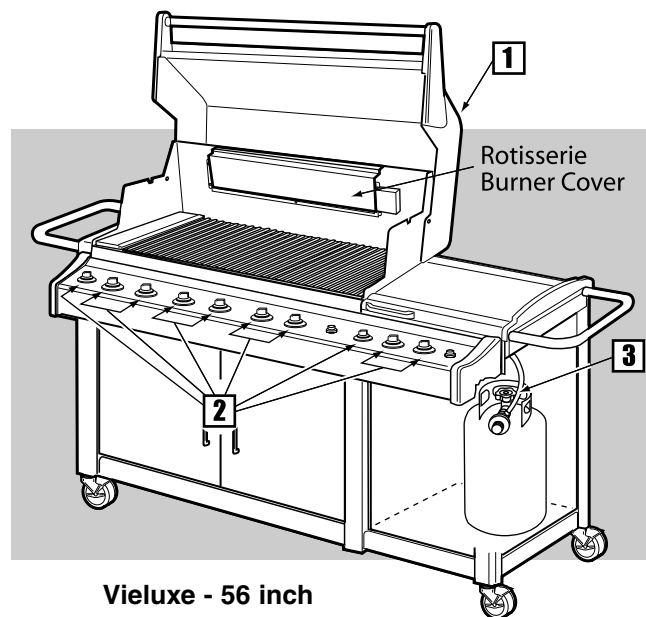
3 Turn on the gas supply.

⚠WARNING: The storage space under the cooking module is intended for storage of nonflammable items only.

Crossover Ignition System



Crossover Ignition System



4 Select and light each Heat Zone separately.

5 Push LEFT burner control knob down and turn to HI / START in each selected Heat Zone.

⚠WARNING: Do not lean over the open barbecue while lighting.

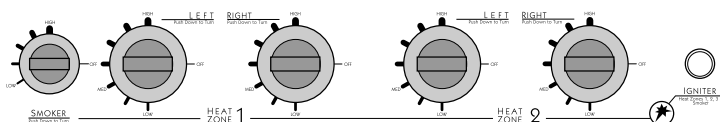
6 Push and hold down the Igniter button until burner ignites. You will hear the igniter sparking.

7 Check that the burner is lit by looking down through the cooking grates.

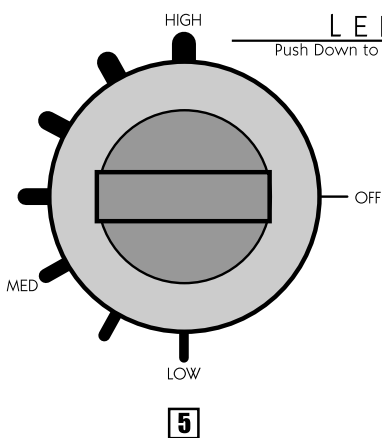
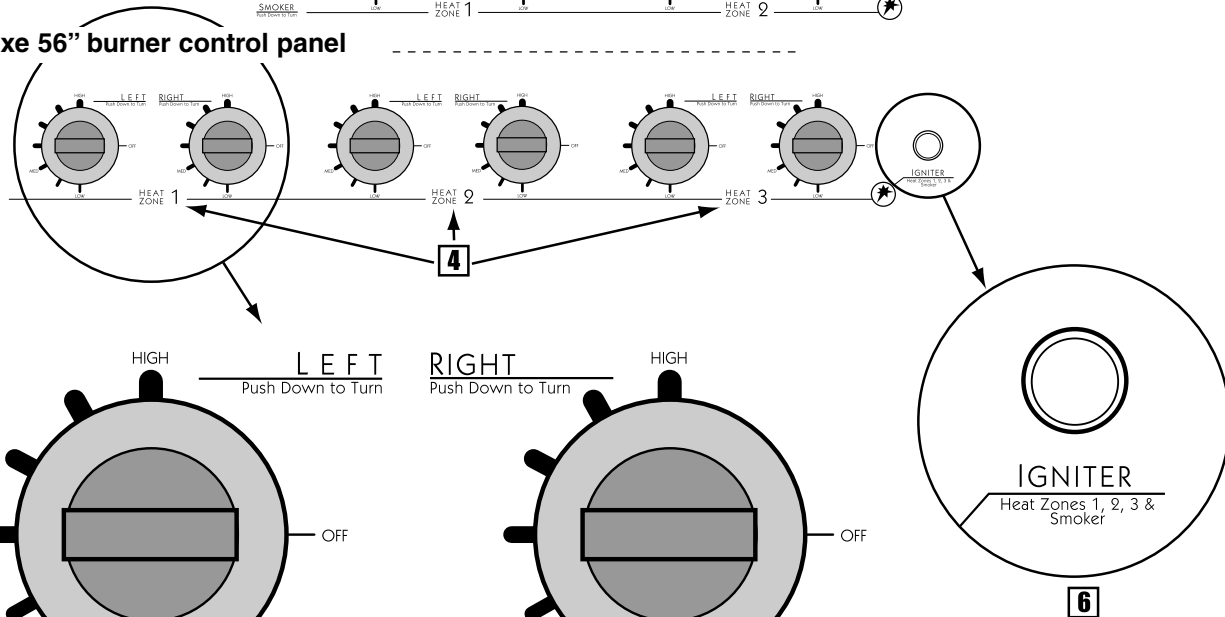
⚠Danger: If the burner does not light, turn the LEFT burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

8 After the LEFT burner is lit you can turn on the RIGHT burner.

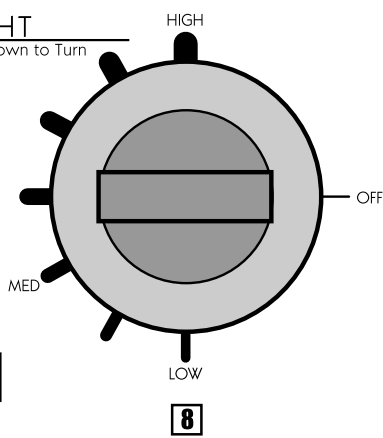
Vieluxe 44" burner control panel



Vieluxe 56" burner control panel



HEAT ZONE 1



TO EXTINGUISH

Push down and turn each burner control knob clockwise to OFF position. Turn gas supply OFF at the source.

MANUALLY LIGHTING THE HEAT ZONES

Summary lighting instructions are printed on a card located inside of right hand access door of grill.

EACH HEAT ZONE OPERATES INDEPENDENTLY.

Note: Always light the LEFT burner first. The RIGHT burner ignites from the LEFT burner.

Crossover Ignition® System

Note - The Crossover Ignition System ignites the left burner with a spark from the igniter electrode inside the Gas Catcher™ Ignition Chamber. The spark is generated by a battery ignition

⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Vieluxe authorized replacement hose. Contact Customer Service toll free at 1 (866) VIELUXE.

1 Open the lid.

⚠ DANGER

Failure to open lid while igniting the barbecue, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

2 Make sure all burner control knobs are turned OFF. (Push each burner control knob down and turn clockwise.)

⚠ WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder tank valve. If they are not in the OFF position, when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP cylinder valve and burner control knobs. Then start over.

⚠ DANGER:

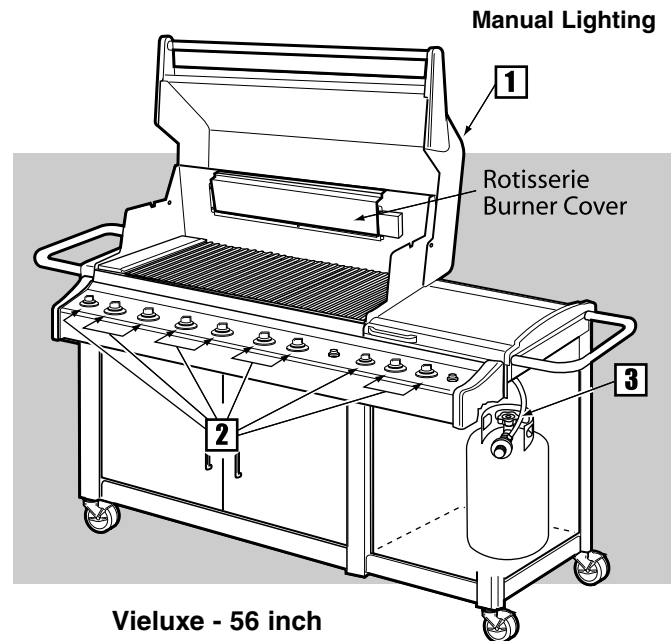
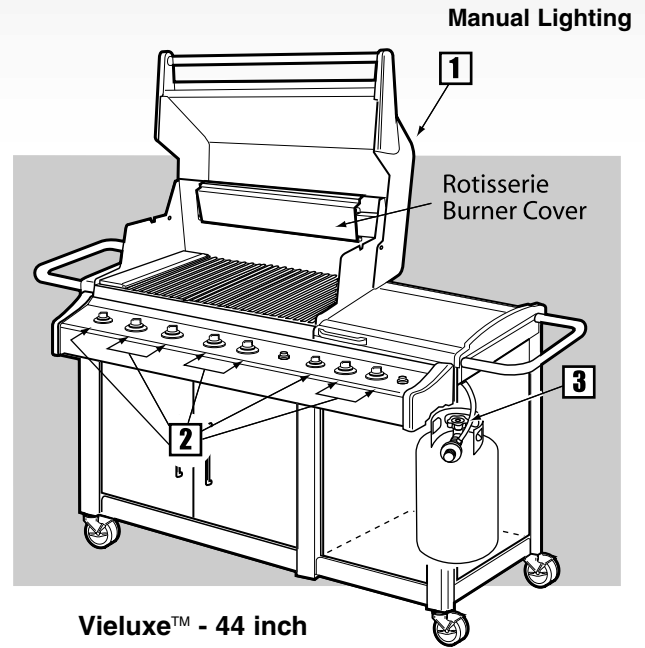
When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning OFF the cylinder and burner control knobs, wait at least 5 minutes for the gas to clear before attempting to light the barbecue. Failure to do so may result in an explosive flame-up, which can cause serious bodily injury or death.

Note - Cover the rotisserie burner with Rotisserie

Burner Cover when not in use.

3 Turn on the gas supply.

⚠ WARNING: The storage space under the cooking module is intended for storage of nonflammable items only.



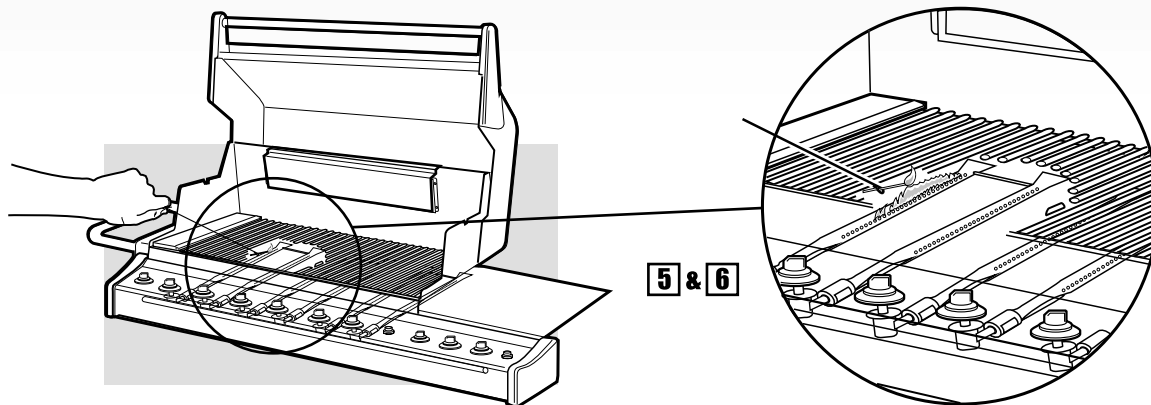
- 4** Select and light each Heat Zone separately.
- 5** Put a match in the match holder and strike the match.
- 6** Insert match holder and lit match down through cooking grates and flavorizer bars to ignite LEFT burner in each Heat Zone.

- 7** Push LEFT burner control knob down and turn to H (high) in each Heat Zone.

⚠DANGER: If LEFT burner fails to ignite turn LEFT burner control knob to OFF and wait 5 minutes before attempting to ignite again.

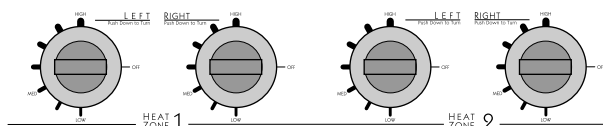
- 8** After the LEFT burner is lit you can turn on the RIGHT burner.

⚠WARNING: Do not lean over open barbecue while manually lighting.

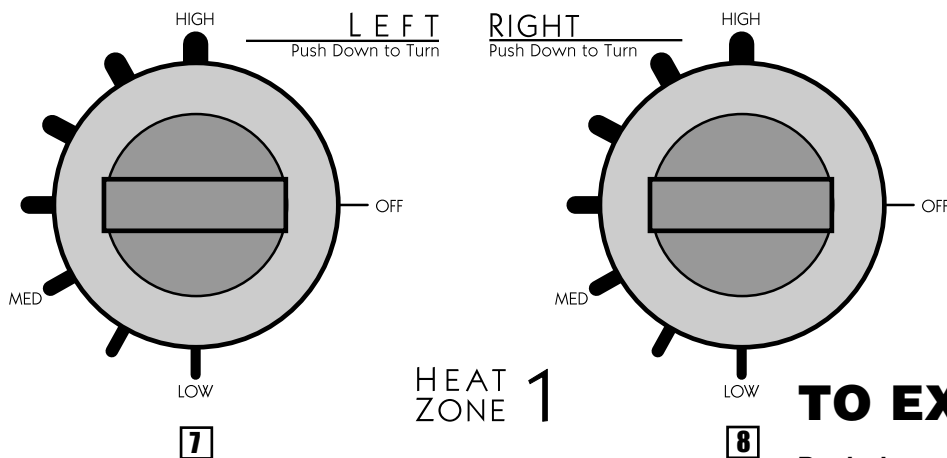
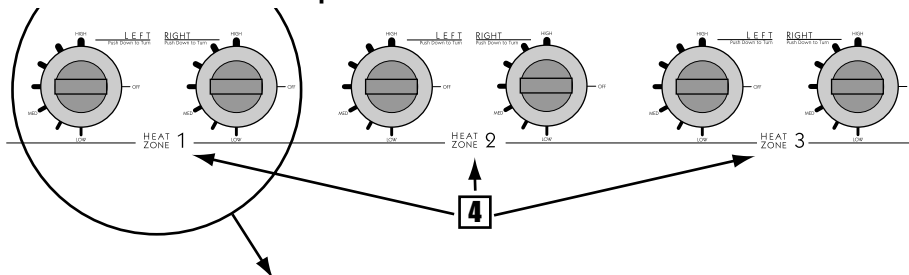


5 & 6

Vieluxe - 44" burner control panel



Vieluxe - 56" burner control panel



TO EXTINGUISH

Push down and turn each burner control knob clockwise to OFF position. Turn gas supply OFF at the source.

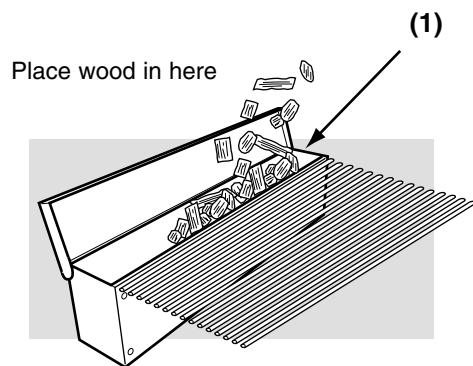
USING THE VIELUXE™ SMOKER

The Vieluxe Smoker uses presoaked wood chips. For best results with faster cooking foods like steaks, burgers and chops, etc., we recommend using finer wood chips because they ignite and create smoke faster. For longer cooking foods such as roasts, chicken and turkeys, etc., we recommend using larger wood chunks because they ignite slowly and provide smoke for a longer period of time. As you gain experience in using your Vieluxe Smoker, we encourage you to experiment with different combinations of wood chips and chunks to find the smoke flavor that best suits your taste.

To use the Vieluxe Smoker

As a starting point, soak wood chips in water for at least 30 minutes before using. (wet wood will produce more smoke flavor.) Place a handful of wood chips or a few larger chunks in the bottom of the smoker body. (1). As you gain experience in smoking, increase or decrease the amount of wood to suit your taste.

Note - Always grill with the lid closed to allow the smoke to fully penetrate the food.



Light the smoker burner by following the instructions for Lighting The Smoker Burner on page 20. (Summary lighting instructions are printed on card inside of the right hand). After wood starts to smolder turn control knob to low.

Smoke will start in approximately 10 minutes and last as long as 45 minutes. If you require more smoke flavor, refill the smoker with wood chips and /or chunks. Keep the lid of the barbecue closed while cooking.

Note - After refilling smoker, smoke will take about 10 to 15 minutes to start again.

The Vieluxe Smoker may be used to enhance any of the meat, poultry and fish recipes in the gas barbecue cookbook. Cook with the lid down according to the times indicated in charts or recipes.

⚠ DANGER

Do not use any flammable fluid in the Vieluxe Smoker to ignite the wood. This will cause serious bodily injury.

Cleaning the Vieluxe Smoker

Before each use, empty the Vieluxe Smoker of ash to allow proper air flow.

Note - Smoking will leave a "smoke" residue on the surface of the smoker. This residue cannot be removed and will not affect the function of the Vieluxe Smoker. To a lesser degree a "smoke" residue will accumulate on the inside of your Vieluxe Gas Barbecue. This residue need not be removed and will not adversely affect the function of your Vieluxe Gas Barbecue.

LIGHTING THE SMOKER BURNER

Summary lighting instructions are printed on a card located inside of right hand access door of grill.

⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Vieluxe™ authorized replacement hose. Contact Customer Service toll free at 1 (866) VIELUXE.

1 Open the barbecue lid.

⚠ DANGER

Failure to open the lid while igniting the barbecues burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

2 Open Smoker box lid

3 Fill smoker with water soaked wood chunks or chips.

4 Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)

⚠ WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder tank valve. If they are not in the OFF position, when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP cylinder valve and burner control knobs. Then start over.

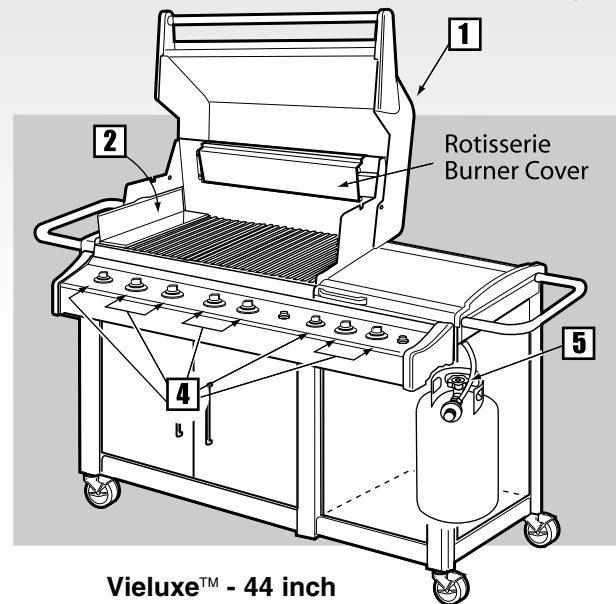
⚠ DANGER:

When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning OFF the cylinder and burner control knobs, wait at least 5 minutes for the gas to clear before attempting to light the barbecue. Failure to do so may result in an explosive flame-up, which can cause serious bodily injury or death.

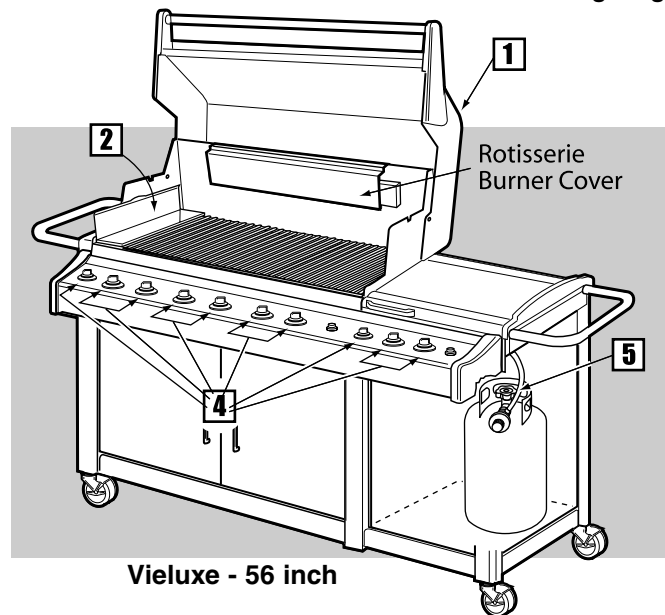
Note - Cover the rotisserie burner with Rotisserie Burner Cover when not in use.

5 Turn on the gas supply.

Smoker Lighting



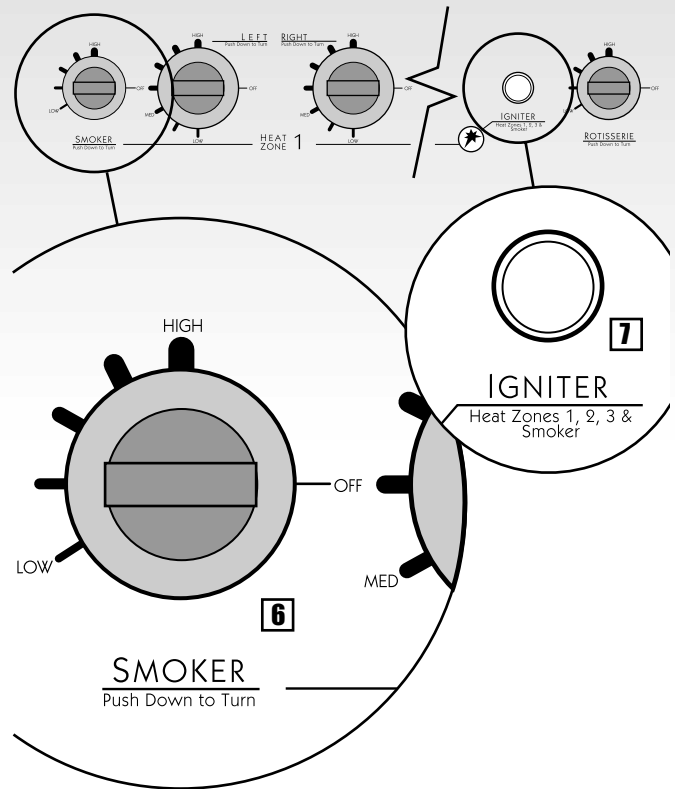
Smoker Lighting



⚠WARNING: Do not lean over the open barbecue while lighting.

- 6** Push Smoker burner control knob down and turn to HI / START.
 - 7** Push and hold down the Igniter button until burner ignites. You will hear the igniter sparking.
 - 8** Check that the burner is lit by looking through the cooking grate.
- ⚠DANGER: If the smoker burner does not light, turn the burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.**
- 9** Close Smoker Cover after wood starts to smolder and turn control knob to low.

Control panel



TO EXTINGUISH

Push down and turn each burner control knob clockwise to OFF position. Turn gas supply OFF at the source.

MANUALLY LIGHTING THE SMOKER BURNER

Summary lighting instructions are printed on a card located inside of right hand access door of grill.

⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Vieluxe™ authorized replacement hose. Contact Customer Service toll free at 1 (866) VIELUXE.

1 Open the lid.

⚠ DANGER

Failure to open the lid while igniting the barbecues burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

2 Open Smoker box lid

3 Fill smoker with water soaked wood chunks or chips.

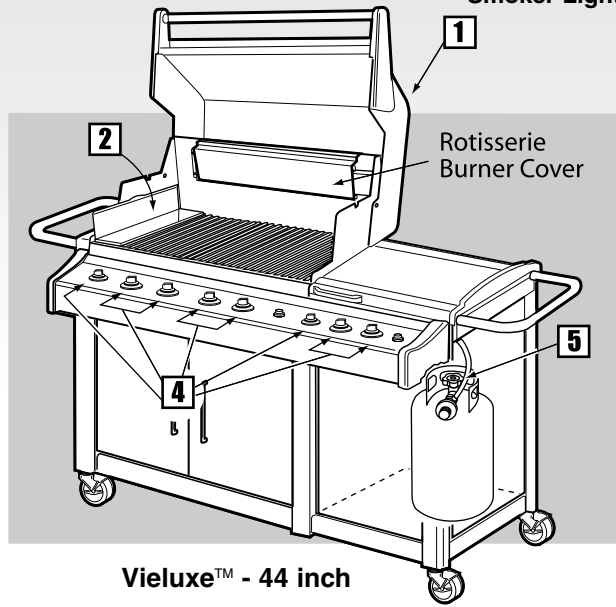
4 Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)

⚠ WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder tank valve. If they are not in the OFF position, when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP cylinder valve and burner control knobs. Then start over.

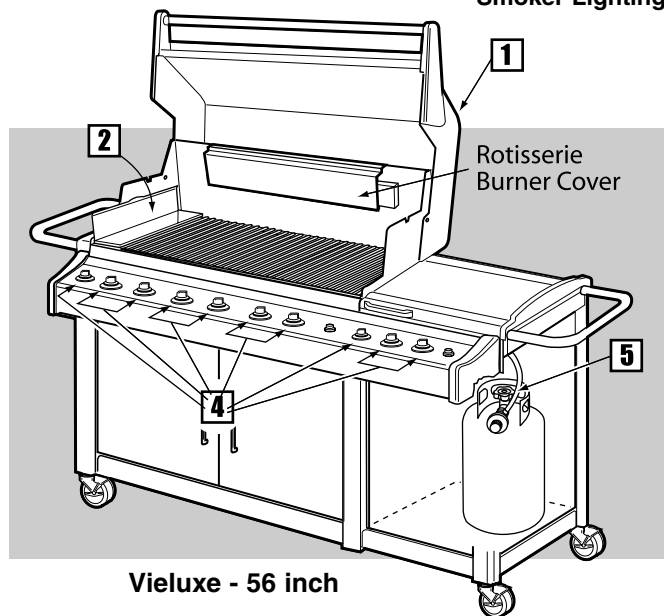
⚠ DANGER:

When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning OFF the cylinder and burner control knobs, wait at least 5 minutes for the gas to clear before attempting to light the barbecue. Failure to do so may result in an explosive flame-up, which can cause serious bodily injury or death.

Smoker Lighting



Smoker Lighting



Note - Cover the rotisserie burner with Rotisserie Burner Cover when not in use.

- 5 Turn on the gas supply.
- 6 Put a match in the match holder and strike the match.
- 7 Insert match holder and lit match down through cooking grates and flavorizer bars to ignite Smoker burner.

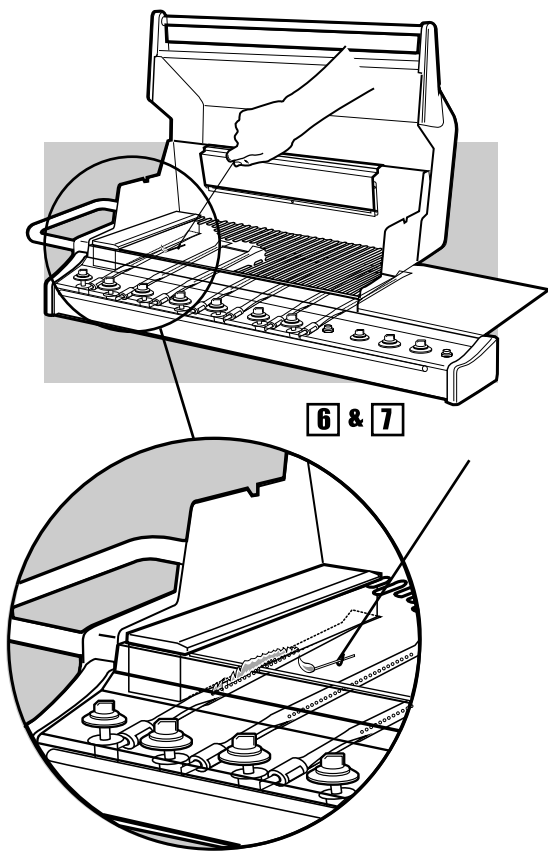
⚠WARNING: Do not lean over the open barbecue while lighting.

- 8 Push Smoker burner control knob down and turn to HI / START.

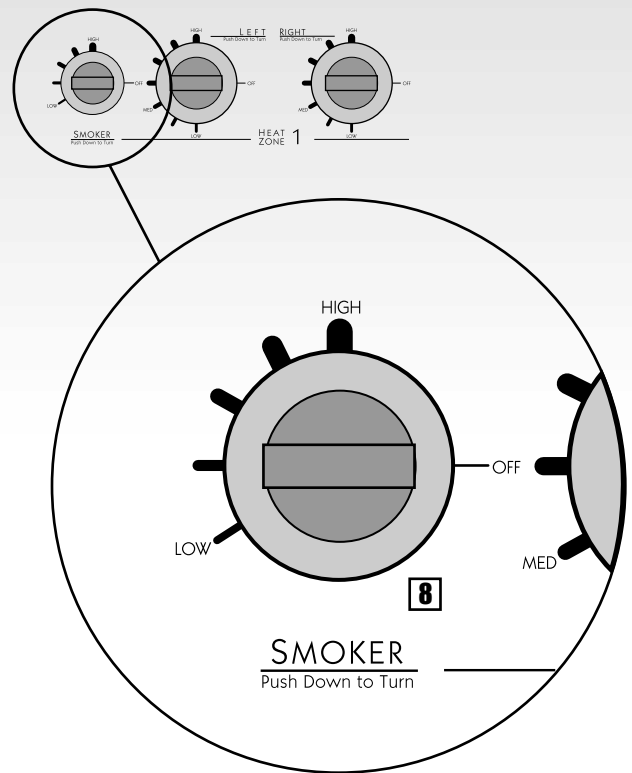
- 9 Check that the burner is lit by looking down through the cooking grate.

⚠DANGER: If the smoker burner does not light, turn the burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

- 9 Close Smoker Cover after wood starts to smolder and turn control knob to low.



Control panel



TO EXTINGUISH

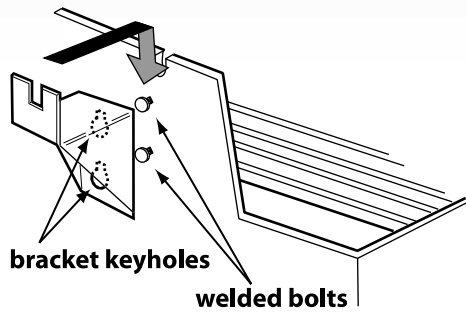
Push down and turn each burner control knob clockwise to OFF position. Turn gas supply OFF at the source.

ROTISSERIE ASSEMBLY

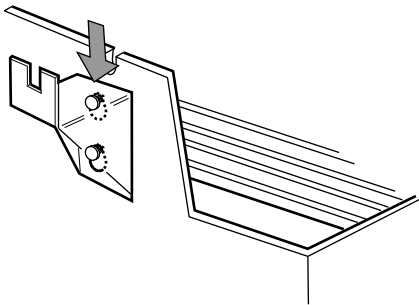
You will need: Rotisserie Motor Bracket(1), Rotisserie Motor(1), Rotisserie Shaft(1) and Spit forks(2)

1. Install the motor bracket

Attach the motor bracket onto the left side of the cook box by mounting the bracket key holes over the welded bolts on the cooking box.

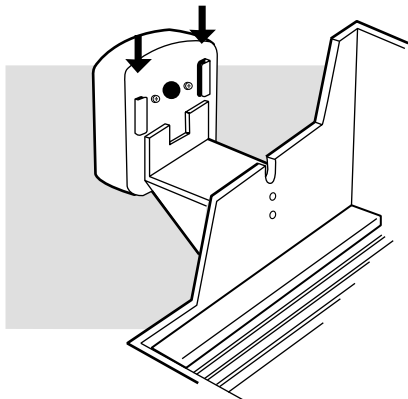


Push the bracket down to lock into position.



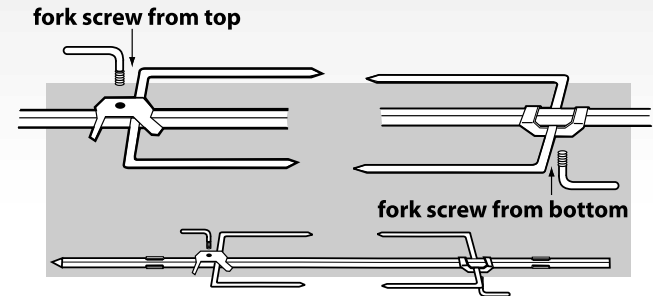
2. Attach the motor

Slide the motor onto the motor bracket.



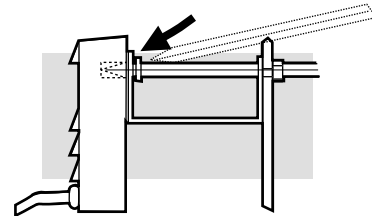
3. Put the Spit Forks on the Rotisserie Shaft

Slide a spit fork from each side onto the shaft so that the tines are facing each other. Reverse forks to each other so that one fork screw is on top and one is on the bottom. as shown in illustration. Screw in the split fork screws to hold the forks in place.



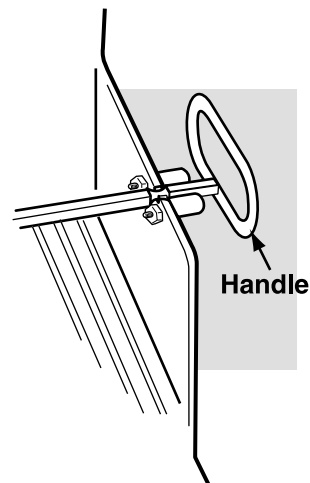
4. Insert the Rotisserie Shaft in the Motor

Insert the pointed end of the rotisserie shaft into the motor.



6. Set the Rotisserie Shaft onto rotisserie support block.

Place the handle end of rotisserie onto the support rollers.

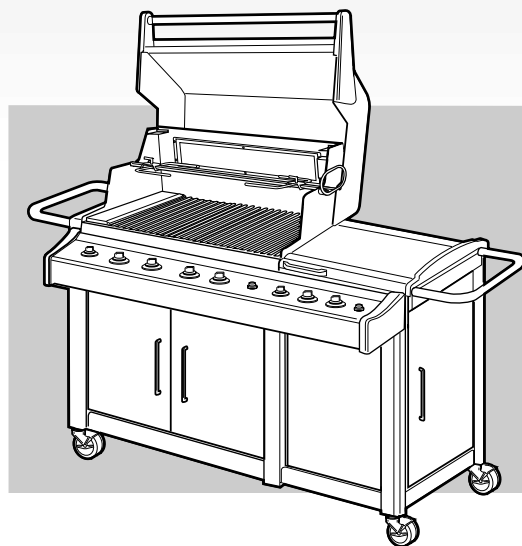


USING THE VIELUXE™ ROTISSERIE

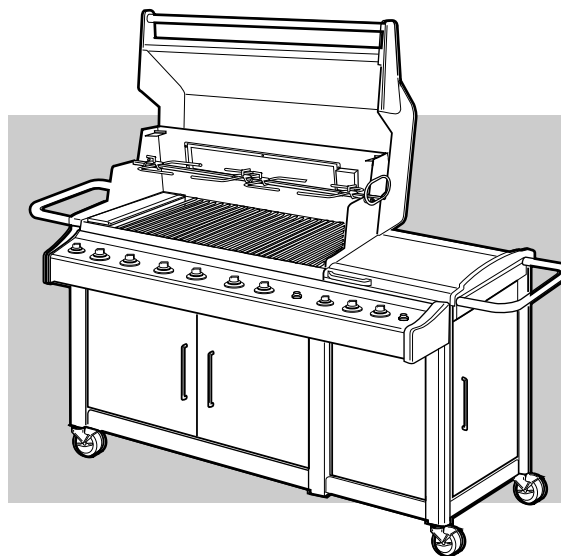
⚠ WARNINGS

- Read all instructions before using your rotisserie.
- This rotisserie is for outdoor use only.
- Remove motor and store in a dry place when not in use.
- Do not touch hot surfaces. Use barbecue mitts.
- This rotisserie is not for use by children.
- To protect against electrical hazards do not immerse cord, plugs, or motor in water or other liquids.
- Unplug the motor from outlet when not in use, or before cleaning
- Do not use rotisserie for other than intended use.
- Make sure motor is off before placing it on the motor bracket.
- Do not operate the rotisserie motor with a damaged cord or plug.
- Do not operate the rotisserie motor if it should malfunction.
- The rotisserie motor is equipped with a three prong (grounding) power cord for your protection against shock hazard.
- The power cord should be plugged directly into a properly grounded three prong receptacle. If use of an extension cord is required, be sure that it is a minimum 16 AWG, 3 wire well insulated cord, marked for OUTDOOR USE ONLY and properly grounded.
- When using an extension cord, make sure it is not in contact with a hot or sharp surface.
- Outdoor extension cords should be marked with the letters "W-A" and a tag stating "Suitable for use with outdoor appliances".
- Do not cut or remove the grounding prong from the rotisserie motor power cord.
- Do not let cord hang over any sharp edge or hot surface.
- Use only outdoors, do not expose to rain.
- To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- A short power cord is supplied to reduce the risk of tripping over the cord. Extension cords may be used, but caution must be taken to prevent tripping over the cord.
- In absence of local codes the rotisserie motor must be grounded electrically in accordance with the National Electric Code, ANSI / NFPA 70, or Canadian Electrical Code, CSA C22.1.

Note - Before using your Vieluxe Rotisserie measure your food at widest point. If it exceeds 9 1/2" it is too large to fit the rotisserie. If it is too large food can be prepared in roast holder using indirect cooking method.



Vieluxe 4 Burner w/ Rotisserie



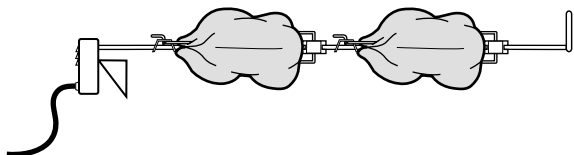
Vieluxe 56 inch w/ Rotisserie

USING THE VIELUXETM ROTISSERIE

⚠WARNING: Set up rotisserie with food before lighting rotisserie burner.

OPERATING

- 1 Remove rotisserie shaft from barbecue. Remove one spit fork.
- 2 Push the rotisserie shaft through the approximate center of the food.
- 3 Slide the spit fork onto the shaft. Insert the tines of both spit forks into the food. The food should be centered on the shaft. Tighten the spit fork screws

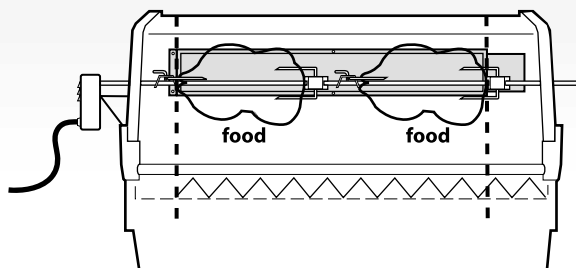


4. Place the motor in the bracket, slide to lock(see #2. "Attach the motor" on page 24).
5. Insert the pointed end of the rotisserie shaft into the motor. Place the handle end of the rotisserie onto the support rollers(see 4. Insert the Rotisserie Shaft in the Motor on page 24).
6. The rotisserie shaft should rotate so that the heavy side of the meat or poultry rotates down to the bottom. Large cuts may require the removal of the cooking grates and warming rack to allow full rotation of the shaft. Remount the food if necessary for better balance.
7. Insert the pointed end of the rotisserie shaft into the motor. Set the rotisserie shaft with food on the cooking box.
9. Turn the motor on.

COOKING

- Meats or poultry should be brought to room temperature before cooking. (30 to 60 minutes should be adequate for most foods. If frozen defrost completely before cooking.)
- Tie meat or poultry with a string, if necessary, to make the shape as uniform as possible before putting it on the spit.
- Remove cooking grates and warming rack to allow food to turn freely.

- Follow lighting instructions for rotisserie burner on next page.
- Set Rotisserie Burner based on outside air temperature.
- Place food within area of burner.



- If you wish to save drippings for gravy, place a drip pan in the center on top of the Flavorizer Bars before positioning the rotisserie and food in the barbecue.
- Food preparation steps are the same for rotisserie cooking as for regular cooking. Indicated timing in the cookbook will be the same.
- All cooking is done with the lid closed.
- If foods are too heavy or are irregular shapes, they may not rotate well and should be cooked by the Indirect Method without using the rotisserie.
- All cooking is done with the lid down.
- Smoker can be used in conjunction with rotisserie for more smoke flavor.(see Using the Vieluxe Smoker on page 19.

Note - When using the rotisserie burner, the barbecue thermometer will not reflect the cooking temperature inside of the cooking box.

LIGHTING THE ROTISSERIE BURNER

Summary lighting instructions are printed on a card located inside of right hand access door of grill.

⚠WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Vieluxe™ authorized replacement hose. Contact Customer Service toll free at 1 (866) VIELUXE.

- 1** Open the lid.
- 2** Remove Rotisserie Cover by tilting the bottom of the cover towards you as you lift it off of the Rotisserie Burner.

⚠DANGER

Failure to open the lid while igniting the barbecues burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

- 3** Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)

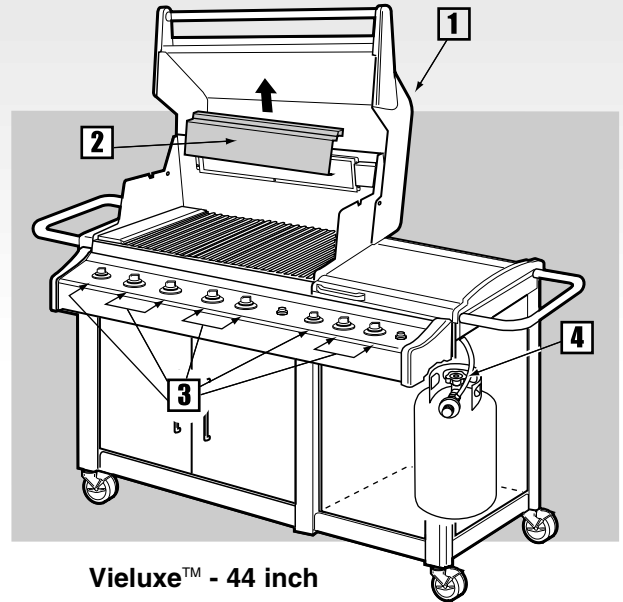
⚠ WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder tank valve. If they are not in the OFF position, when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP cylinder valve and burner control knobs. Then start over.

⚠ DANGER:

When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning OFF the cylinder and burner control knobs, wait at least 5 minutes for the gas to clear before attempting to light the barbecue. Failure to do so may result in an explosive flame-up, which can cause serious bodily injury or death.

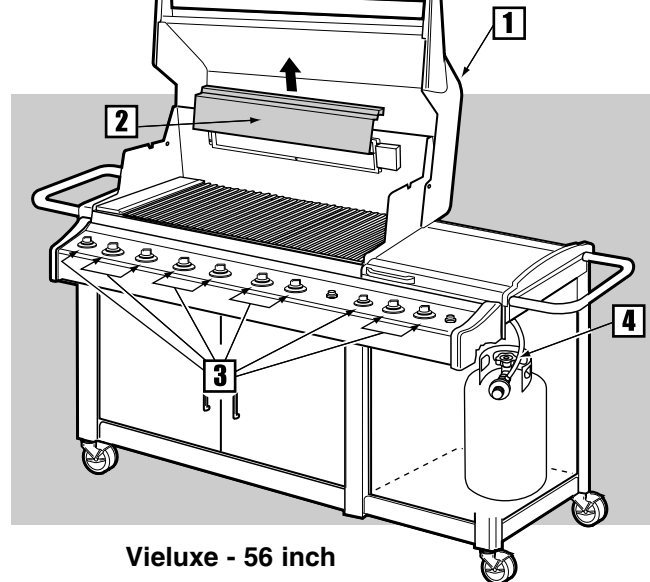
- 4** Turn on the gas supply.

Rotisserie Burner Lighting



Vieluxe™ - 44 inch

Rotisserie Burner Lighting

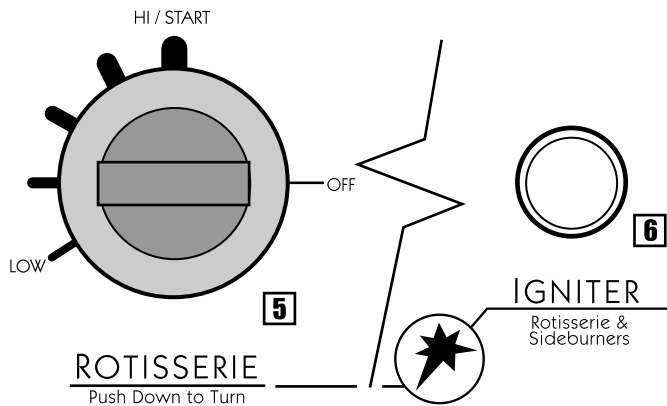


Vieluxe - 56 inch

⚠WARNING: Do not lean over the open barbecue.

- 5** Push Rotisserie burner control knob down and turn to HI/START. **Continue to hold the control knob down.** Continue to the next lighting step.
- 6** Push and hold down the Igniter button until burner ignites. You will hear the igniter sparking
- 7** **Continue to hold the control knob down until ten seconds after the burner has ignited.** Check that the burner is lit by looking for the Rotisserie burner to glow red..
- 8** Check that the burner is lit by looking for the rotisserie burner to glow red.

⚠WARNING: If the side burner burner does not light, turn the burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.



TO EXTINGUISH

Push down and turn each burner control knob clockwise to OFF position. Turn gas supply OFF at the source.

MANUALLY LIGHTING THE ROTISSERIE BURNER

Summary lighting instructions are printed on a card located inside of right hand access door of grill.

⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Vieluxe™ authorized replacement hose. Contact Customer Service toll free at 1 (866) VIELUXE. sheet provided with your manual.

- 1** Open the lid.
- 2** Remove Rotisserie Cover by tilting the bottom of the cover towards you as you lift it off of the Rotisserie Burner.

⚠ DANGER

Failure to open the lid while igniting the barbecues burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

- 3** Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)

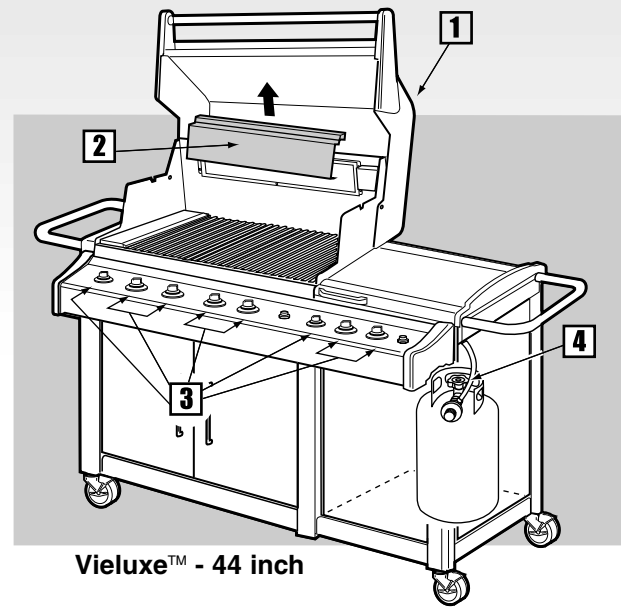
⚠ WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder tank valve. If they are not in the OFF position, when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP cylinder valve and burner control knobs. Then start over.

⚠ DANGER:

When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning OFF the cylinder and burner control knobs, wait at least 5 minutes for the gas to clear before attempting to light the barbecue. Failure to do so may result in an explosive flame-up, which can cause serious bodily injury or death.

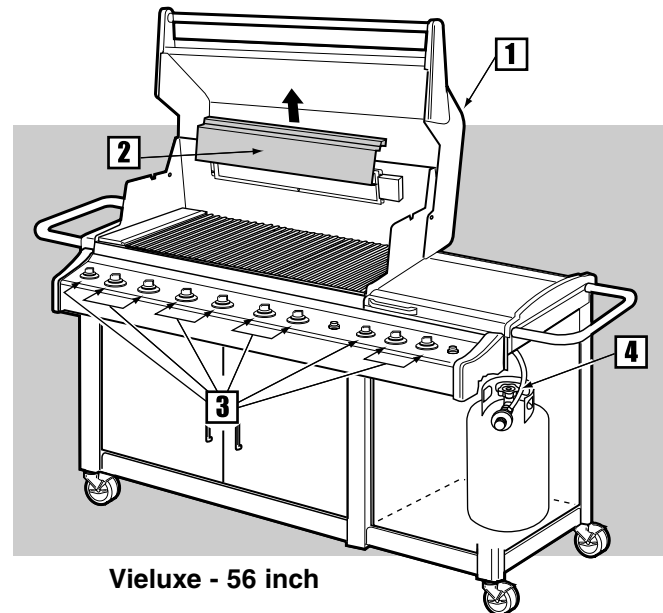
- 4** Turn the cylinder on by turning the cylinder valve Counterclockwise.

Manual Rotisserie Burner Lighting



Vieluxe™ - 44 inch

Manual Rotisserie Burner Lighting



Vieluxe - 56 inch

5 Put a match in the match holder and strike the match.

6 Hold match holder and lit match by right side of rotisserie burner.

⚠WARNING: Do not lean over the open barbecue.

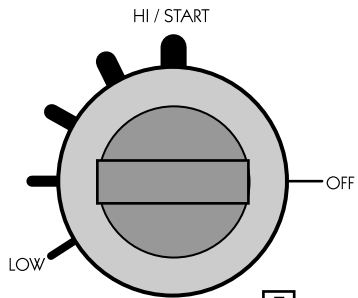
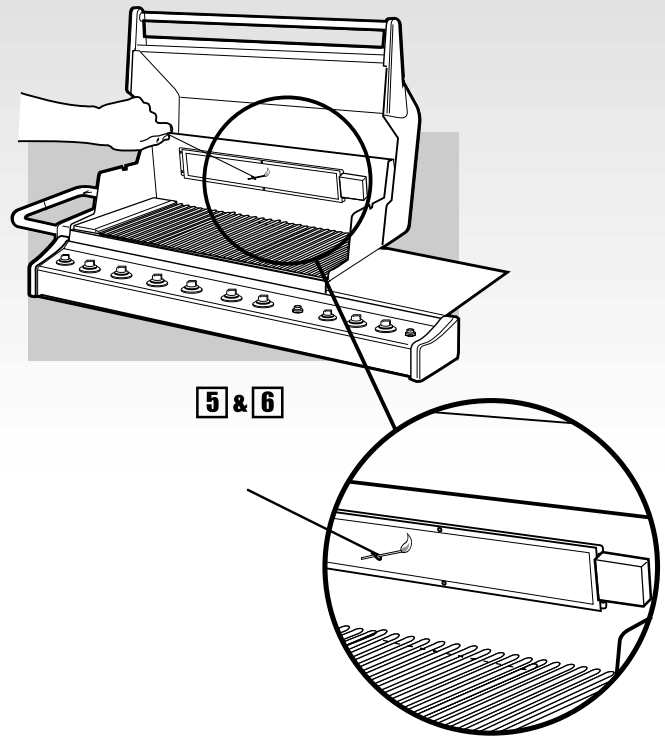
7 Push Rotisserie burner control knob down and turn to HI/START. **Continue to hold the control knob down.** Continue to the next lighting step.

8 Push and hold down the Igniter button until burner ignites. You will hear the igniter sparking

9 **Continue to hold the control knob down until ten seconds after the burner has ignited.** Check that the burner is lit by looking for the Rotisserie burner to glow red.

10 Check that the burner is lit by looking for the rotisserie burner to glow red.

⚠WARNING: If the side burner burner does not light, turn the burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.



ROTISSERIE
Push Down to Turn

TO EXTINGUISH

Push down and turn each burner control knob clockwise to OFF position. Turn gas supply OFF at the source.

LIGHTING THE FRONT AND REAR SIDE BURNERS

Summary lighting instructions are printed on a card located inside of right hand access door of grill.

⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Vieluxe™ authorized replacement hose. Contact Customer Service toll free at 1 (866) VIELUXE.

⚠ DANGER: Both side burner valves must be in the off position before opening the side burner cover. If the valves are not in the OFF position, gas, will flow to the burners. This condition can cause a fire or explosion resulting in serious bodily injury or death.

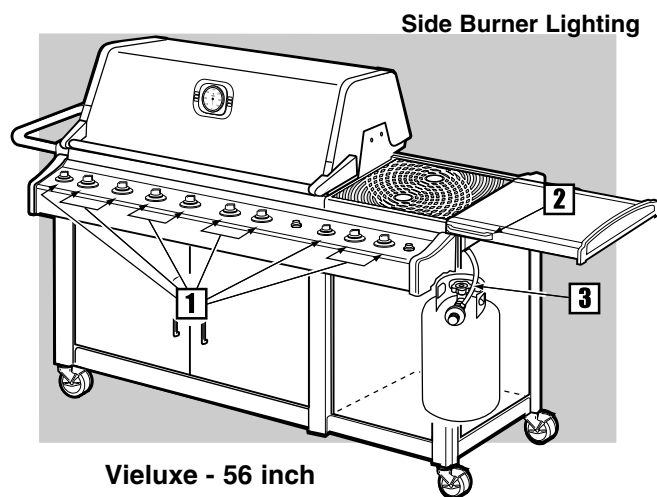
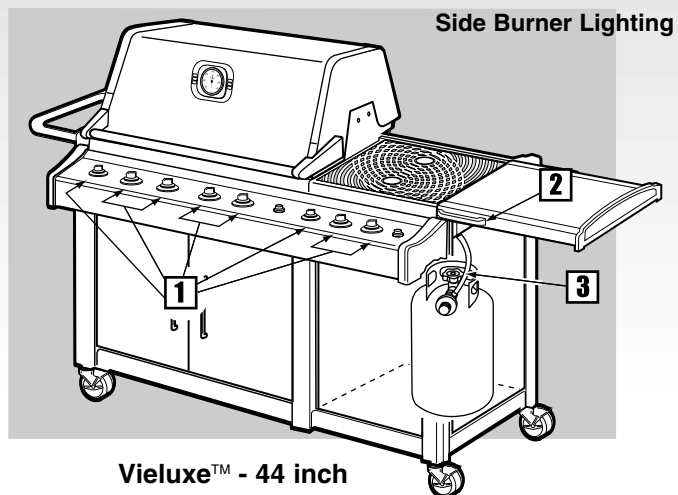
- 1** Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)

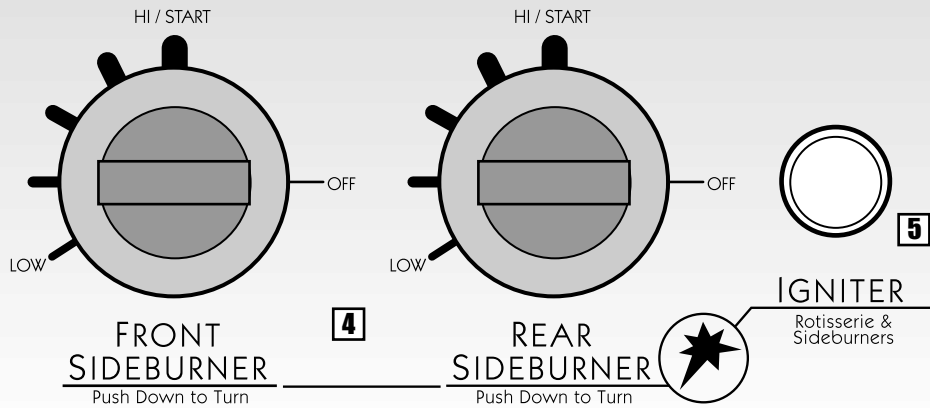
⚠ WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder tank valve. If they are not in the OFF position, when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP cylinder valve and burner control knobs. Then start over.

⚠ DANGER:

When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning OFF the cylinder and burner control knobs, wait at least 5 minutes for the gas to clear before attempting to light the barbecue. Failure to do so may result in an explosive flame-up, which can cause serious bodily injury or death.

- 2** Squeeze the work surface/cover handle and slide the work surface/cover to the right or fully open before attempting to light the Front or Rear side burner.
- 3** Turn on the gas supply.





⚠WARNING: Do not lean over the open barbecue.

- 4** Push Side burner control knob down and turn to HI/START.
- 5** Push and hold down the Igniter button until burner ignites. You will hear the igniter sparking.
- 6** Check that the burner is lit by looking down through the Sideburner grate

⚠DANGER: If the side burner burner does not light, turn the burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

TO EXTINGUISH

Push down and turn each burner control knob clockwise to OFF position. Turn gas supply OFF at the source.

MANUALLY LIGHTING THE FRONT AND REAR SIDE BURNERS

Summary lighting instructions are printed on card inside right access door of grill.

⚠WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Vieluxe™ authorized replacement hose. Contact Customer Service toll free at 1 (866) VIELUXE.

⚠DANGER: Both side burner valves must be in the off position before opening the side burner cover. If the valves are not in the OFF position, gas, will flow to the burners. This condition can cause a fire or explosion resulting in serious bodily injury or death.

- 1** Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)

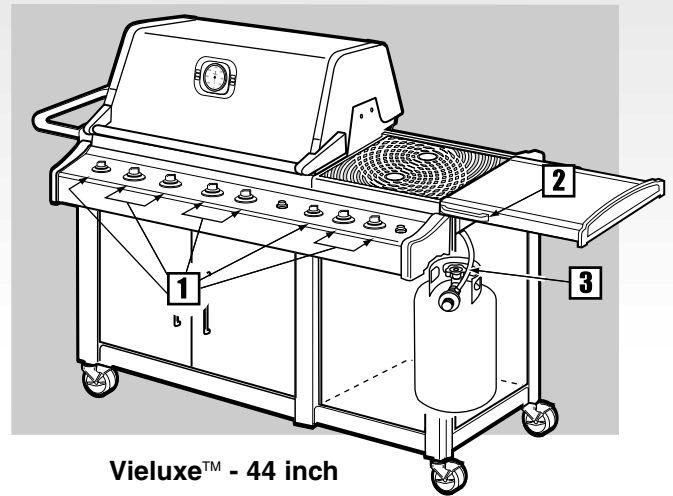
⚠ WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder tank valve. If they are not in the OFF position, when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP cylinder valve and burner control knobs. Then start over.

⚠ DANGER:

When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning OFF the cylinder and burner control knobs, wait at least 5 minutes for the gas to clear before attempting to light the barbecue. Failure to do so may result in an explosive flame-up, which can cause serious bodily injury or death.

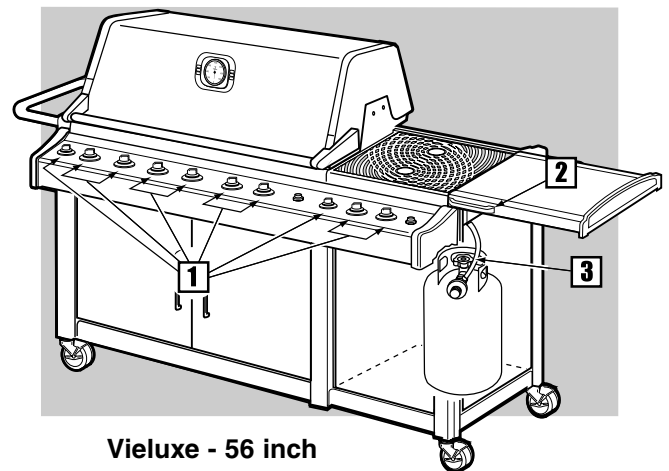
- 2** Squeeze the work surface/cover handle and slide the work surface/cover to the right or fully open before attempting to light the Front or Rear side burner.
- 3** Turn on gas supply.

Manual Side Burner Lighting



Vieluxe™ - 44 inch

Manual Side Burner Lighting

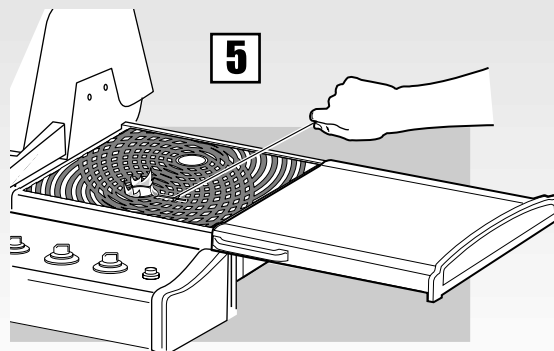


Vieluxe - 56 inch

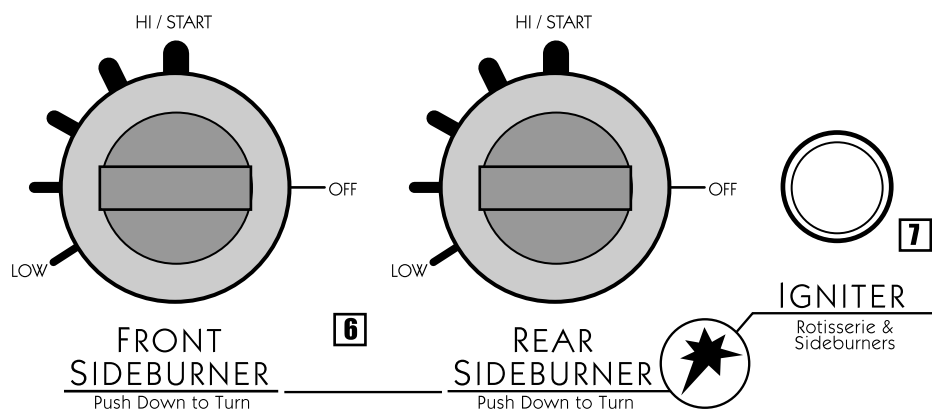
- 4** Put a match in the match holder and strike the match.
- 5** Insert match holder and lit match down through side burner grate to desired burner.

⚠WARNING: Do not lean over the open barbecue while manually lighting.

- 6** Push Side burner control knob down and turn to HI / START.
- 7** Check that the burner is lit by looking down through the side burner grate



⚠WARNING: If the side burner burner does not light, turn the burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.



TO EXTINGUISH

Push down and turn each burner control knob clockwise to OFF position. Turn gas supply OFF at the source.

COOKING METHODS

NOTE: If barbecue loses heat while cooking refer to the troubleshooting section of this manual.

You can adjust the LEFT and RIGHT burners as desired. The control settings High (H), Medium (M), Low (L), or Off (O) are described in your cookbook. The cookbook uses these notations to describe the settings of the LEFT and RIGHT burners.

Note: Cooking conditions may require the adjustment of the burner controls.

If burners go out during cooking, turn off all burners and wait 5 minutes before relighting.

⚠WARNING: Check the bottom tray and catch pan for grease build-up before each use. Remove excess grease to avoid a grease fire in the bottom tray.

Preheating the barbecue before grilling is important. Light your Vieluxe™ Gas Barbecue according to the instructions in this Owner's Manual or the Summary lighting instructions located inside of the right hand access door. **Turn both burners in each Heat Zone to High (HH) and preheat until barbecue thermometer reaches 550°F. This is the recommended broiling temperature.**

DIRECT METHOD

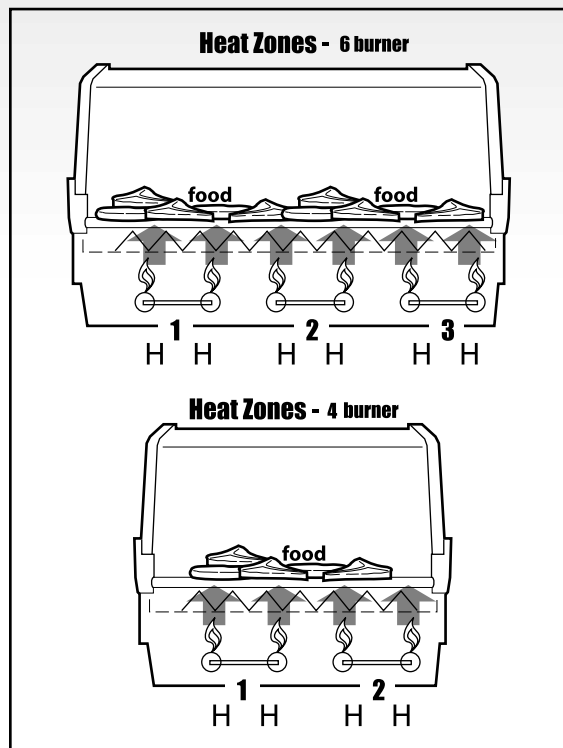
When using your Vieluxe Gas Barbecue for the recipes in your cook book, the Direct Method is used only for preheating and searing foods. Grilling is completed by the Indirect Method.

When meat juices fall from the food onto the specially designed Flavorizer® Bars, it “flares” and creates the smoke that gives foods an irresistible barbecued flavor, and sears in the natural juices. Thanks to the unique design of the burners, Flavorizer Bars and the flexible temperature controls, uncontrolled flare-ups are virtually eliminated, because YOU control the flaring.

Preheat the barbecue before grilling. Preheat the barbecue by lighting both burners in each Heat Zone using the summary lighting instructions located inside of the tank right hand access door. **Turn both burners in each Heat Zone to High (HH) and preheat until barbecue thermometer reaches 550°F. This is the recommended broiling temperature.**

DIRECT METHOD

Food is placed on the area of the cooking grates directly over the burners being used for searing.



Place the meat on the preheated cooking grate. Close lid and sear first side of steaks over High Heat, allowing 2 minutes for 1-inch-thick steaks, and 4 minutes for 1½- and 2-inch-thick steaks. Then turn steaks and grill Indirect over Medium Heat, turning once halfway through grilling time. (See chart on page 40 for steak timing.)

When using the Direct Method for searing, the burner control knobs may be turned to different temperatures, depending upon whether the food being seared is low or moderate in fat content. Foods with high fat content, such as duck and sausage, are not seared, but instead are cooked by the Indirect Method.

TIPS ON SEARING

- Foods should be placed over Heat Zones on the cooking grate. Close lid and sear. When searing is completed, adjust burners for Indirect Cooking as instructed in next section describing indirect cooking.
- If foods, such as burgers, contain more fat than you thought and unwanted or excess flaring results, simply turn the burner/burners directly under food to OFF until flaring subsides. Then reignite barbecue burner/burners to MEDIUM(MM) or LOW(LL) to complete searing.
- If uncertain about which temperature to use for searing, remember: the leaner the meat, the higher the heat HH; or the fattier the meat, the lower the heat MM.
- Searing time is included in cooking times indicated on page 40.

COOKING METHODS

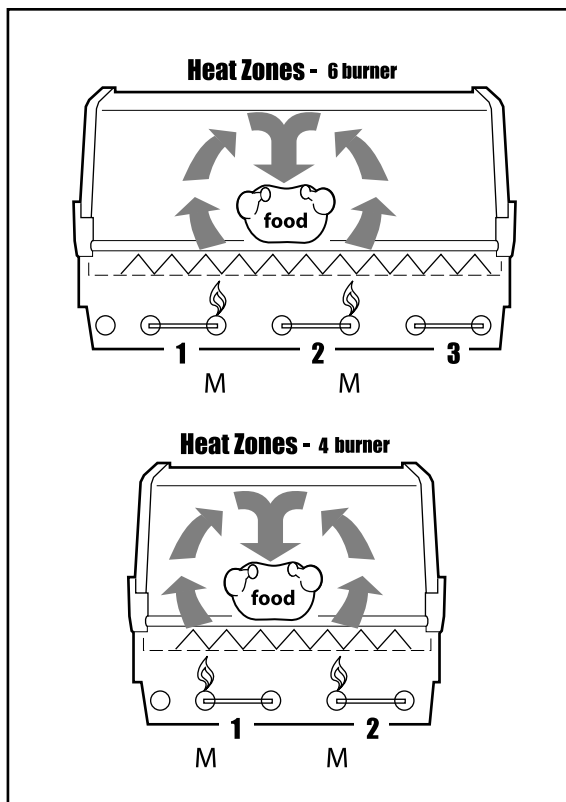
INDIRECT METHOD

Use the Indirect Method to complete cooking foods after searing, and for grilling roasts, whole or cut-up poultry, whole fish, fish steaks or fillets, vegetables, breads, and desserts. All foods that are high in fat, such as sausage, ribs or duck should be cooked entirely by the Indirect Method.

The Vieluxe™ Gas Barbecue must always be preheated before grilling using the indirect method. Preheat the barbecue before grilling. Preheat the barbecue by lighting both burners in each Heat Zone using the summary lighting instructions located inside of the right hand access door. **Turn both burners in each Heat Zone to High (HH) and preheat until barbecue thermometer reaches 550°F. This is the recommended broiling temperature.** After preheating, food is placed on the area of the cooking grates between the lit burners on the left and right being used for cooking.

INDIRECT METHOD

Food is placed on the area of the cooking grates between the lit burners on the left and right being used for cooking.



When using the Indirect Method burners are set on Medium (M) or Low (L) depending on the desired cooking temperature. Adjust as necessary.

All cooking is done with the lid down to provide uniform, evenly circulated heat. With the lid closed and the center burner turned to OFF, the Vieluxe Gas Barbecue cooks much like a convection oven. The heat circulates inside the barbecue, so turning the food is not necessary. The thermometer in the lid indicates the cooking temperature inside the barbecue. All preheating and cooking is done with the lid down. No peeking—heat is lost every time you lift the lid.

Each recipe in your book includes the grilling method and heat setting to use on your Vieluxe Gas Barbecue. The charts in this manual will be a helpful, easy reference.

FOODS TO BE COOKED AT A MODERATE TEMPERATURE 350° - 375°F (177°-191°C)

Whole roasts, whole or cut-up poultry, seared meats, whole fish, fish steaks or thick fillets, vegetables, casseroles and breads are cooked with the burners set at MEDIUM. Cook according to time indicated in chart or recipe. Foods can be cooked to the exact degree of doneness by checking the internal temperature of meats with the thermometer.

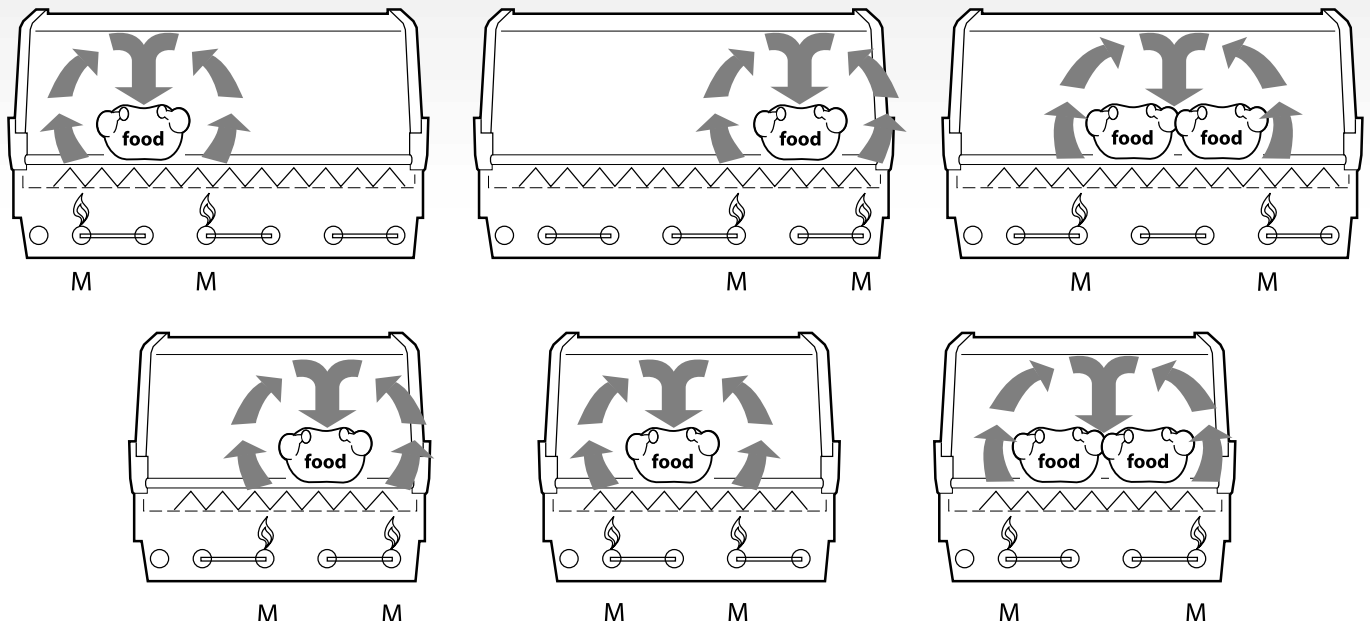
FOODS TO BE COOKED AT A LOW TEMPERATURE 300°-325°F (149°-163°C)

High-fat foods such as sausages, ribs, whole or cut-up duckling or delicate foods such as thin fish fillets are cooked with the burners set at LOW. Cook according to times indicated in charts or recipes. Slower cooking at low temperatures virtually eliminates unwanted flare-ups when cooking foods with a high fat content, and ensures that delicate foods will not be overcooked.

COOKING METHODS

INDIRECT METHOD (Cont.)

You can use a variety of burner configurations to cook using the Indirect Method. By cooking Indirect you want the burner/burners directly under the food to be turned OFF. The illustration below shows several examples using a six or four burner unit.



USING A DRIP PAN

Whenever a long cooking time is indicated for foods with an excessive amount of fat, place meat or poultry inside a drip pan on top of the cooking grate to avoid unwanted flare-ups. Best results will be obtained by placing meat or poultry in a roast holder or small rack inside the drip pan. This will allow heat to circulate underneath the food and keep it from sitting in its own juice.

If you want to make a gravy or sauce with drippings from a roast, chicken or turkey, you will need to use a foil drip pan to catch flavorful drippings during cooking. Position a foil or metal pan in center of the cooking grate. Place meat, in a roast holder, inside the foil drip pan.

If you do not need drippings for a gravy or sauce, you do not need to use a foil drip pan for most foods. Because of the special design of the Flavorizer® Bars and burners, excess fat flows directly through the funnel-shaped bottom tray into the grease catch pan.

COOKING TIPS & HELPFUL HINTS

- **Always preheat the barbecue before cooking. Set all burners on HIGH heat and close lid; heat until thermometer reaches 555°F.**
- **Sear meats and cook with the lid down for perfectly cooked food every time.**
- Cooking times in recipes are based on 70°F (20°C) weather and little or no wind. Allow more cooking time on cold or windy days, less cooking time in extremely hot weather.
- Cooking times in charts and recipes are approximate. Times can vary because of the weather, or the amount, size and shape of the food being cooked.
- In general, small pieces of meat will require more cooking time per pound than large pieces of meat. Foods on a crowded cooking grate will require more cooking time than just a few foods. Foods cooked in containers, such as baked beans, will require more time if cooked in a deep casserole rather than a shallow baking pan.
- Cooking times in charts and recipes for meat, poultry and fish have been tested with the foods at refrigerator temperature.
- Trim excess fat from steaks, chops and roasts, leaving no more than a scant 1/4 inch of fat. Less fat makes cleanup easier, and is a virtual guarantee against unwanted flare-ups.
- Foods placed on cooking grate directly above burners may require turning or moving to a less hot area. Most foods should be placed in center of cooking grate.
- The handy Vieluxe™ Thermometer is an instant-read thermometer. It lets you keep tabs on the cooking temperature inside the barbecue.
- Use tongs rather than a fork for turning and handling meats to avoid losing natural juices. Use two spatulas for handling large whole fish.
- If an unwanted flare-up should occur, turn all burners to OFF and move food to another area of cooking grate. Any flames will quickly subside. After flames subside, relight the grill. NEVER USE WATER TO EXTINGUISH FLAMES ON A GAS BARBECUE.
- Some foods, such as a casserole or thin fish fillets, will require a container for cooking. Disposable foil pans are very convenient, but any metal pan with ovenproof handles can also be used.
- Always be sure the bottom tray and grease catch pan are clean and free from debris.
- Do not line the funnel-shaped bottom tray with foil. This could prevent the grease from flowing into the grease catch pan.
- Using a timer will help to alert you when “well-done” is about to become “over-done.”
- The temperature of your Vieluxe Gas Barbecue may run hotter than normal for the first few uses, until the reflective surfaces become dull.

COOKING TIPS & HELPFUL HINTS

COOKING FOR A CROWD

- Select menu items that can be completely or partially prepared in advance — salads, relishes, condiments, casseroles, breads, cookies, cakes and pies.
- Barbecue all-American favorites such as burgers, chicken pieces or quarters, hot dogs or sausages — great tasting and easy. And don't forget your favorite barbecue sauce.
- Plan a serving dish and utensils for each food and have those items out, labeled and ready. Set the table for guests, or assemble a buffet table. Heavy-duty paper plates come in many attractive colors and patterns and will save dishwashing later.
- Rented beverage coolers and extra tables may be added conveniences to consider.
- Make a list of every food item you will be serving so that nothing will be forgotten.
- Make a time schedule for cooking foods on the barbecue, plus any supplementary indoor cooking. Working backward from a planned serving time, decide when to start cooking each food so that everything is ready to serve at the right time.
- Best yet, let everyone lend a hand and have a great time at your own party!

HINTS AND TIPS FOR COOKING ENTIRE MEALS ON YOUR BARBECUE

- Plan a time schedule for cooking. Working backward from a planned serving time, decide when each food should be cooked so that foods with the longest cooking time can be started first. That way, everything will be ready at the same time.

- For convenience, some menu items can be partially made in advance — even cooked in advance for easy reheating on the barbecue.
- Sometimes foods are cooked at different temperatures. If so, a little logic will determine that vegetables can be cooked at a lower temperature if cooking time is increased, or a bread can be heated at a higher temperature for a shorter time. Cook the meat or entree at the specified recipe temperature, making adjustments with vegetables, side dishes and breads if necessary.

FOOD HANDLING SAFETY

- Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish and poultry.
- Never place cooked food on the same platter that the raw food was placed on.
- Keep hot food hot and cold foods cold.
- Do not leave hot foods out of refrigeration for more than two hours.
- Do not defrost meat at room temperature or on a countertop.

COOKING GUIDE FOR BEEF

STEAKS

Sear Direct/High Heat

Grill Indirect/Medium Heat

Cook steaks for the time given in the chart or till desired doneness, turning once halfway through cooking time.

For searing, allow 2 minutes for 1-inch-thick steaks and 4 minutes for 1½- and 2-inch-thick steaks. Turn steaks and finish cooking Indirect over Medium heat, turning once halfway through remaining cooking time. The cooking times in the chart include searing.

CUT	THICKNESS	APPROXIMATE COOKING TIME		
		RARE 140°F (60°C)	MEDIUM 160°F (71°C)	WELL-DONE 170°F (77°C)
Porterhouse, ribeye,	1 in.	6–7 min	7–9 min	9–11 min
rib, sirloin, T-Bone,	1½ in.	10–12 min	12–15 min	15–19 min
tenderloin, & top loin	2 in.	15–17 min	17–19 min	19–22 min

ROASTS

Indirect/Medium Heat

Place meat, fat side up, in center of cooking grate. Cook Indirect for time given in chart or till thermometer registers desired internal temperature.

CUT	WEIGHT	APPROXIMATE COOKING TIME		
		RARE 140°F (60°C)	MEDIUM 160°F (71°C)	WELL-DONE 170°F (77°C)
Brisket, fresh	5–6 lbs	—	2½–3 hrs	—
Rib eye roast	4–6 lbs	1–1½ hrs	1½–2 hrs	2–2½ hrs
Standing rib roast	4–6 lbs	1¼–2¼ hrs	2¼–2¾ hrs	2¾–3¼ hrs
Sirloin tip roast, boneless	4–6 lbs	1½–2 hrs	2–2½ hrs	2½–3 hrs
Tenderloin roast				
Half	2–3 lbs	45–60 min	—	—
Whole	4–5 lbs	50 min–1½ hrs	—	—

COOKING GUIDE FOR PORK

CHOPS AND STEAKS

Indirect/Medium Heat

Place chops on cooking grate. Cook for the time given in the chart or till desired doneness, turning once halfway through cooking time.

CUT	THICKNESS	APPROXIMATE COOKING TIME	
		MEDIUM 160°F (71°C)	WELL-DONE 170°F (77°C)
Blade steak	½ in.	10–12 min	12–14 min
Chops			
Loin, rib	¾–1 in.	25–30 min	30–35 min

ROASTS

Indirect/Medium Heat

Place meat, fat side up, in center of cooking grate. Cook Indirect for time given in chart or till thermometer registers desired internal temperature.

CUT	THICKNESS/ WEIGHT	APPROXIMATE COOKING TIME		
		140°F (60°C)	MEDIUM 160°F (71°C)	WELL-DONE 170°F (77°C)
Ham, fully cooked				
Slice	1 in.	12 min	—	—
Boneless portion	3–4 lbs	50 min–1 hr	—	—
	4–6 lbs	1–2 hrs	—	—
Smoked picnic	5–8 lbs	1–2½ hrs	—	—
Whole ham, bone in	10–12 lbs	2–2¾ hrs	—	—
Loin roast	3–4 lbs	—	1–2 hrs	2–3 hrs
Crown rib roast	4–6 lbs	—	1¾–2 hrs	2–3 hrs
Ribs				
Country-style ribs	3–4 lbs	—	—	1¼–1½ hrs
Loin back ribs or spareribs	3–4 lbs	—	—	1–1½ hrs
Tenderloin	¾–1 lb	—	25–35 min	30–45 min
Loin roast, boneless	3–6 lbs	—	1½–1¾ hrs	1¾–2½ hrs

COOKING GUIDE FOR LAMB

CHOPS

Indirect/Medium Heat

Place chops on the cooking grate. Cook for the time given in the chart or till desired doneness, turning once halfway through cooking time.

CUT	THICKNESS	APPROXIMATE COOKING TIME		
		RARE 140°F (60°C)	MEDIUM 160°F (71°C)	WELL-DONE 170°F (77°C)
Loin	1 in.	7–9 min	10–13 min	14–17 min
Shoulder and sirloin	1 in. 1½ in.	8–10 min 13–16 min	11–14 min 17–19 min	15–18 min 20–22 min

ROASTS

Indirect/Medium Heat

Place meat, fat side up, in center of the cooking grate. Cook Indirect for the time given in the chart or till thermometer registers the desired internal temperature.

CUT	WEIGHT	APPROXIMATE COOKING TIME		
		RARE 140°F (60°C)	MEDIUM 160°F (71°C)	WELL-DONE 170°F (77°C)
Leg of lamb, butterflied	4 lbs	45–55 min	55–65 min	65–75 min
Leg roast				
Boneless, rolled	5–7 lbs	1½–2¼ hrs	2¼–3 hrs	3–3½ hrs
Whole	5–7 lbs	1½–2 hrs	2–2½ hrs	2½–2¾ hrs

COOKING GUIDE FOR GROUND MEATS

PATTIES AND SAUSAGES

Indirect/Medium Heat

Place patties and sausages on the cooking grate. Cook for the time given in the chart or till desired doneness, turning once halfway through cooking time.

CUT	THICKNESS	APPROXIMATE COOKING TIME	
		MEDIUM 160°F (71°C)	WELL-DONE 170°F (77°C)
Patties			
Lean ground beef, lamb, and pork	¾ in.	9–10 min	11–12 min
Sausage			
Fresh bratwurst, Italian, and Polish	—		18–25 min

COOKING TIP

For safety sake, the U.S.D.A. recommends cooking any ground meat or ground poultry mixtures, such as burgers or meat loaves, till medium 160°F (71°C). The center of patties and meat loaf should not be pink, and the juices should run clear. When checking the temperature of meat loaf, wait till near the end of the cooking time before inserting the meat thermometer. Insert the thermometer near center of loaf.

INTERNAL FOOD TEMPERATURES	
Fahrenheit (F)	Celsius (C)
140°	60°
150°	66°
160°	71°
170°	77°
180°	82°

VIELUXE™ GRILL TEMPERATURES	
Fahrenheit (F)	Celsius (C)
325°	163°
350°	177°
375°	191°
400°	201°
450°	232°
500°	260°
550°	288°

METRIC EQUIVALENTS	
U.S.	Metric
1 cup	250 milliliters
1 tablespoon	20 milliliters
1 teaspoon	5 milliliters

COOKING GUIDE FOR POULTRY

BONELESS BREASTS, TURKEY PATTIES, & TURKEY TENDERLOIN STEAKS

Indirect/Medium Heat

Place on cooking grate. Cook for the time given in the chart, turning once halfway through cooking time.

TYPE OF POULTRY	THICKNESS / WEIGHT	APPROXIMATE COOKING TIME	
		MEDIUM 160°F (71°C)	WELL-DONE 170°F (77°C)
Chicken breasts, skinned and boned	4–5 oz ea	—	10–12 min
Turkey patties (ground raw turkey)	¾ in.	—	10–12 min
Turkey tenderloin steaks	4–6 oz ea	—	10–12 min

POULTRY PIECES AND WHOLE BIRDS

Indirect/Medium Heat

For chicken and turkey pieces, remove skin, if desired. Place bone side down in center of the cooking grate. Cook for the time given in the chart. During the last 10 minutes of cooking time, brush with sauce, if desired.

Place whole chicken or turkey, breast side up, in center of the cooking grate. Cook for the time given in the chart or till thermometer registers 180°F (82°C).

TYPE OF POULTRY	THICKNESS / WEIGHT	APPROXIMATE COOKING TIME	
		MEDIUM 160°F (71°C)	WELL-DONE 170°F (77°C)
Broiler-fryer chicken, whole	3–4 lbs	—	—1¼–1¾ hrs
Chicken breast halves, thighs, and drumsticks	2–2½ lbs total	—	50–60 min
Cornish game hens, whole	1–1½ lbs ea	—	—45–60 min
Turkey, unstuffed, whole	6–8 lbs	—	1¼–2 hrs
	10–12 lbs	—	2–3 hrs
	14–18 lbs	—	3–4 hrs
Turkey breasts, whole	4–6 lbs	1½–2¼ hrs	
	6–8 lbs	2–3½ hrs	

Be sure to fully defrost turkey before cooking. Defrost turkey in the refrigerator and allow 24 hours for every 5 lbs.

Vieluxe™ Tip – To check doneness, insert Thermometer in thickest part of inside thigh where thigh joins body of chicken or turkey. Thigh meat will feel tender and juices will run clear when

COOKING GUIDE FOR FISH & SEAFOOD

FISH FILLETS AND STEAKS

Indirect/Medium Heat

Place on cooking grate. Cook for the time given in the chart, turning once halfway through cooking time.

TYPE	THICKNESS	APPROXIMATE COOKING TIME
Fish fillets	¼–½ in.	3–5 min
	½–1 in.	6–10 min
Fish steaks	1–1¼ in.	10–12 min

WHOLE FISH

Indirect/Medium Heat

Thaw fish, if frozen.

UNSTUFFED FISH: Place fish in center of the lightly greased cooking grate. Cook Indirect for the time given in the chart or till fish flakes when tested with a fork.

STUFFED FISH: Lightly spoon stuffing into fish cavity. Place fish on piece of lightly greased heavy foil or in a lightly greased foil pan. Place in center of cooking grate. Cook Indirect for the time given in the chart or till fish flakes when tested with a fork and stuffing is heated through–165°F (74°C).

TYPE	WEIGHT	APPROXIMATE COOKING TIME
Whole, unstuffed	1 lb	20–25 min
	1½–2 lbs	25–30 min
	2–4 lbs	30–50 min
	4–4½ lbs	50–60 min
Whole, stuffed	9–10 oz	12–15 min
	2 lbs	50–50 min

SEAFOOD

Indirect/Medium Heat

Thaw fish, if frozen.

LOBSTER TAILS: Place meaty side up on cooking grate. Cook for the time given in the chart or till meat becomes opaque.

SHRIMP: Place shelled and deveined shrimp on heavy foil or in a Vieluxe® drip pan. Cook for the time given in the chart or till shrimp turn pink.

TYPE	WEIGHT	APPROXIMATE COOKING TIME
Lobster tails	5 oz	5–6 min
	10 oz	10–12 min
Shrimp, large	1 lb	4–5 min

COOKING GUIDE FOR VEGETABLES

COOKING DIRECTIONS (FOIL PACKET)

Indirect/Medium Heat

Cut an 18-inch square of heavy foil. Place vegetables in center of the foil. Season to taste with salt and pepper, and dot with margarine or butter. Add 1 tablespoon water. Bring up 2 opposite edges of foil, leaving a little space for expansion of steam, tightly seal top, then seal each end. Place foil packet on cooking grate. Cook Indirect for the time given in the chart, turning packet over once halfway through cooking time. Timings below are for crisp-tender vegetables. If you prefer more tender vegetables, allow longer cooking times.

VEGETABLES	AMOUNT	APPROXIMATE COOKING TIME
Beans, green and wax (whole)	30	30–35 min
Broccoli flowerets	1 cup	15–18 min
Brussels sprouts	1½ cups	18–20 min
Carrots (cut into ½–inch slices)	1½ cups	15–20 min
Cauliflower flowerets	2 cups	20–25 min
Corn on the cob (foil-wrapped)	4 medium ears	25–35 min
Eggplant (cut into 1–inch slices)	1 small	20–25 min
Kohlrabi (cut into julienne strips)	1½ cups	25–30 min
Mushrooms (whole or sliced)	1½ cups	8–12 min
Peppers, sweet red, green or yellow (cut into 1–inch strips)	1½ cups	15–20 min
Potatoes (foil-wrapped)	4 medium	50–60 min
Yellow summer squash (cut into 1–inch cubes)	1½ cups	6–10 min
Zucchini (cut into ½–inch slices)	1½ cups	6–10 min

GRILLED FRESH VEGETABLES

INDIRECT/MEDIUM HEAT

An abundance of fresh vegetables can be cooked on the grill,—from asparagus to zucchini,—allowing you to add great variety to your outdoor meals. First, brush the prepared vegetables with cooking oil or a bottled vinaigrette salad dressing. Then place them right on the cooking grate and let them share the heat with the meat. Turn them once, and before long, they'll be crisp-tender and ready to eat.

ASPARAGUS: Wash and scrape off scales. Snap off and discard the woody stems. Arrange spears crosswise on the cooking grate; cook 5 to 7 minutes.

GREEN ONIONS: Arrange crosswise on cooking grate. Cook about 3 minutes.

MUSHROOMS: Thread onto skewer. Cook 7 to 9 minutes.

ONION: Cut into ¾–inch slices. Thread slices crosswise onto skewer. Cook 10 to 12 minutes.

TOMATOES: Halve tomatoes crosswise. Cook 5 to 6 minutes. Do not turn.

ZUCCHINI: Halve lengthwise. Cook 7 to 9 minutes.

GENERAL MAINTENANCE

Check for gas leaks

⚠ WARNING

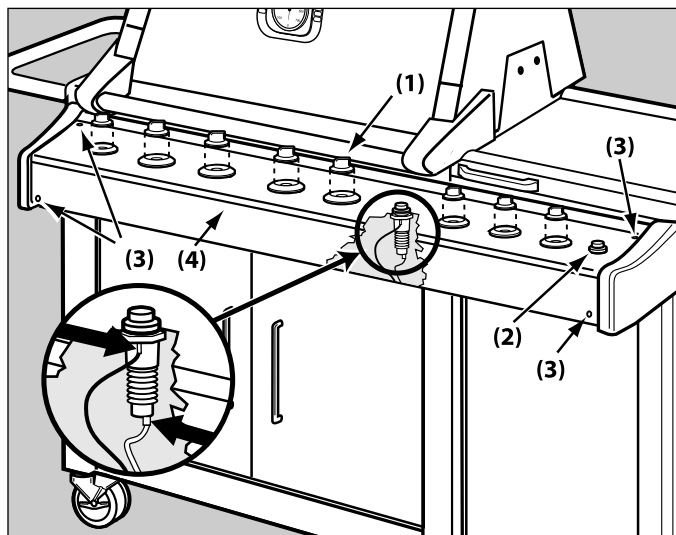
The gas connections of your Vieluxe™ Gas Barbecue have been factory tested. We do however recommend that you leak check all gas connections before operating your Vieluxe Gas Barbecue.

Remove Control Panel

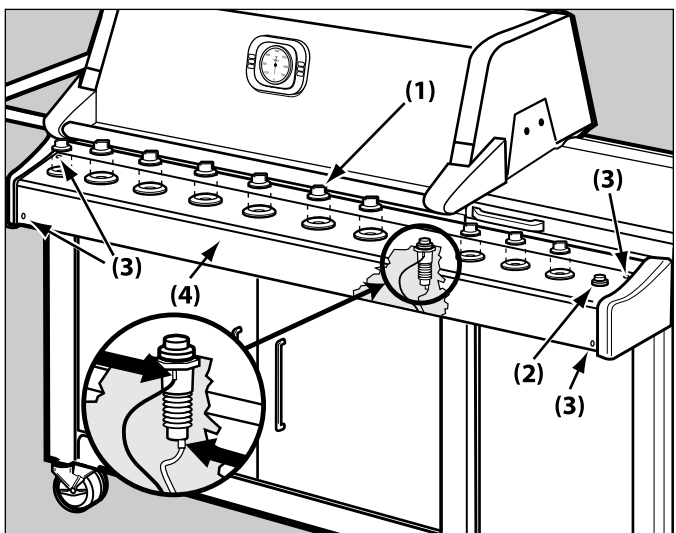
You will need: Screwdriver

Remove the burner control knobs(1). Remove the wires from the bottom of the igniters(2). The screws(3) need to be removed from the control panel(4) before the control panel is removed from the grill.

Vieluxe 44 inch

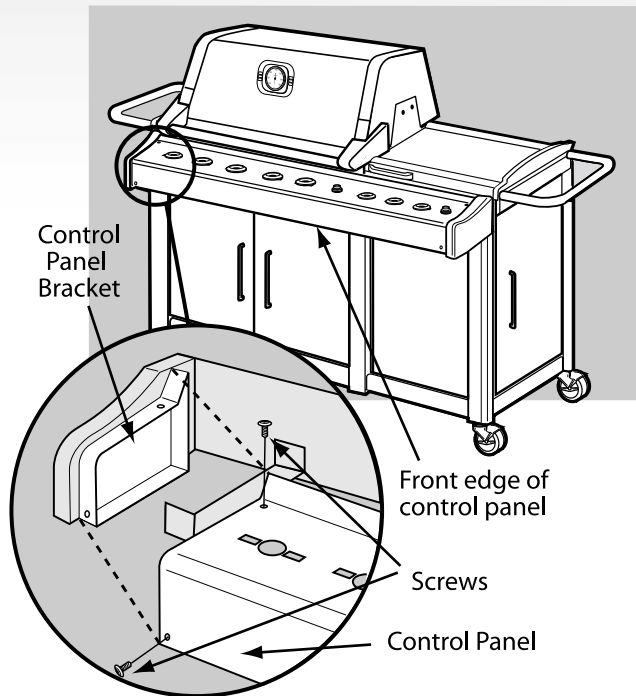


Vieluxe 56 inch

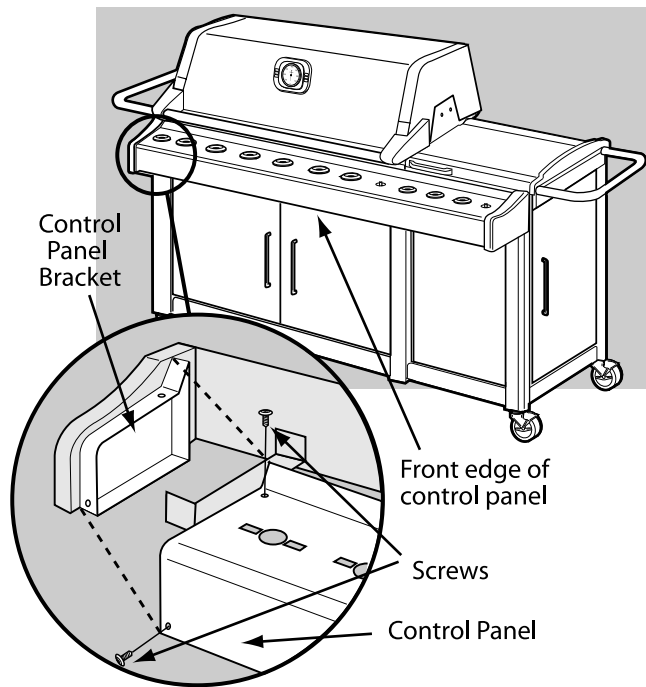


Put your fingers under the front edge of the control panel and lift off.

Vieluxe 44 inch

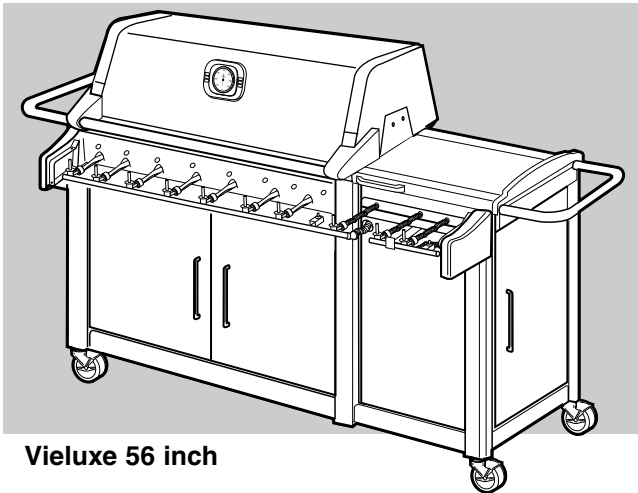
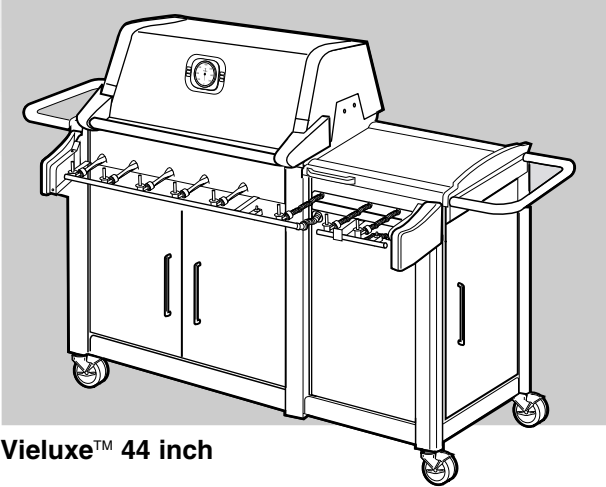


Vieluxe 56 inch



GENERAL MAINTENANCE

Completely remove the control panel from the cooking box assembly exposing the valves, burners, igniters, and manifold.



⚠ DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. This will result in a fire or explosion which can cause serious bodily injury or death and damage to property.

⚠WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

You will need: a soap and water solution and a rag or brush to apply it.

Note: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

⚠WARNING: Make sure all burner control knobs are in the OFF position, including the side burner, smoker, and rotisserie.

Turn on gas supply by turning the tank valve handwheel counterclockwise.

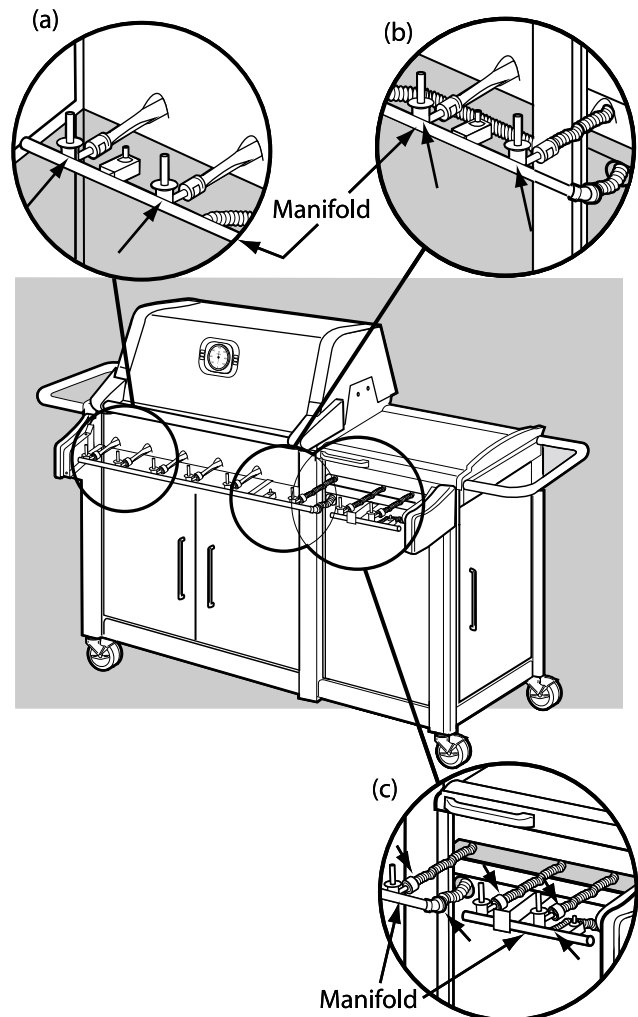
Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows there is a leak.

⚠WARNING: Do not ignite burners while checking for leaks.

Check:

- Valves on left side (valve to manifold connections).
- Valves on right side (valve to manifold connections).
- Gas lines to manifold connections.

Vieluxe 44 inch



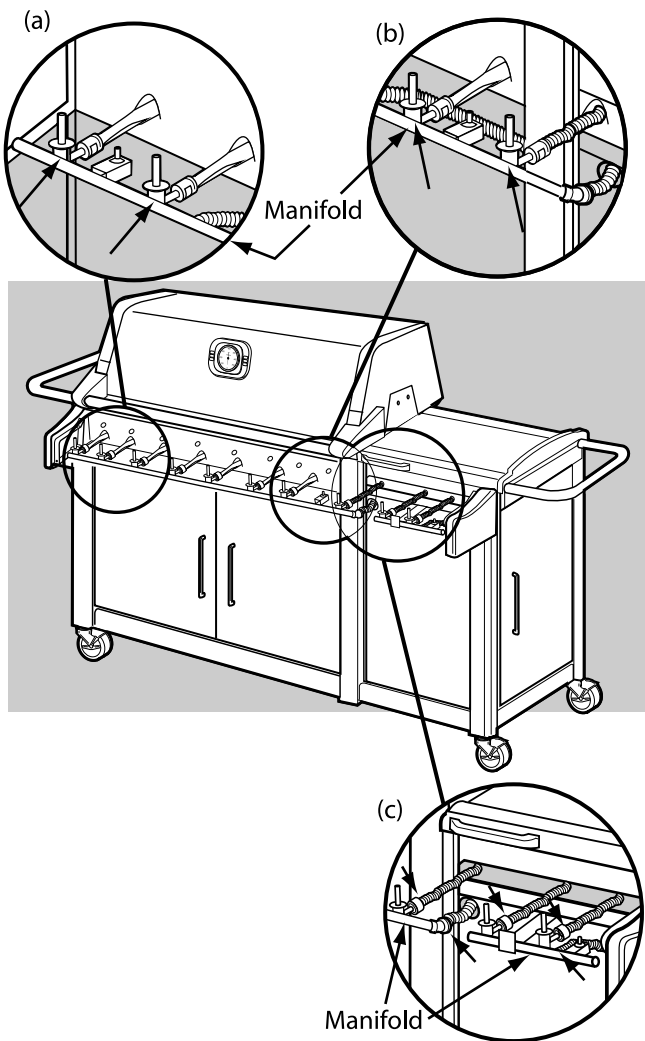
GENERAL MAINTENANCE

Check for gas leaks (continued)

⚠WARNING: If there is a leak at valve to manifold connections (a),(b), or, gas line to manifold connection(c) turn OFF the gas and retighten the fitting with a wrench and recheck for leaks with soap and water solution.

If a leak persists after retightening the fitting, turn OFF the gas. **DO NOT OPERATE THE BARBECUE.** Contact your dealer.

Vieluxe™ 56 inch

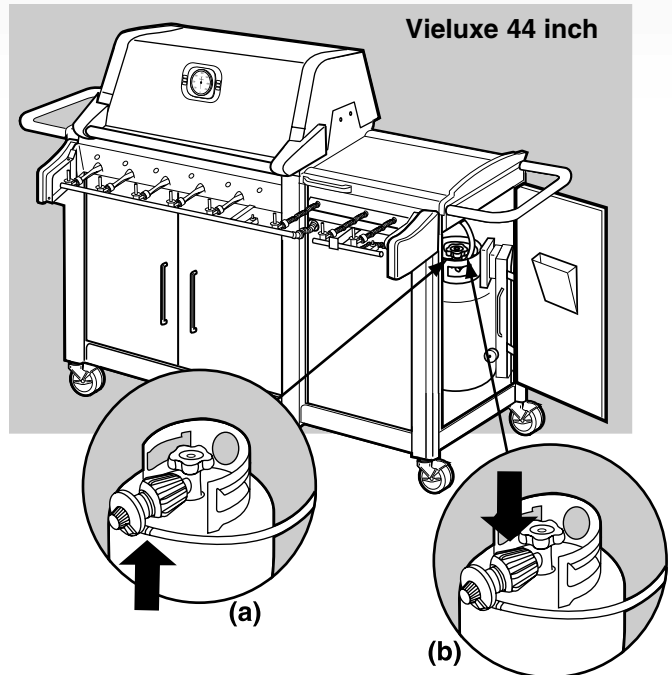


- a) Hose to regulator connection.
- b) Regulator to tank connection.

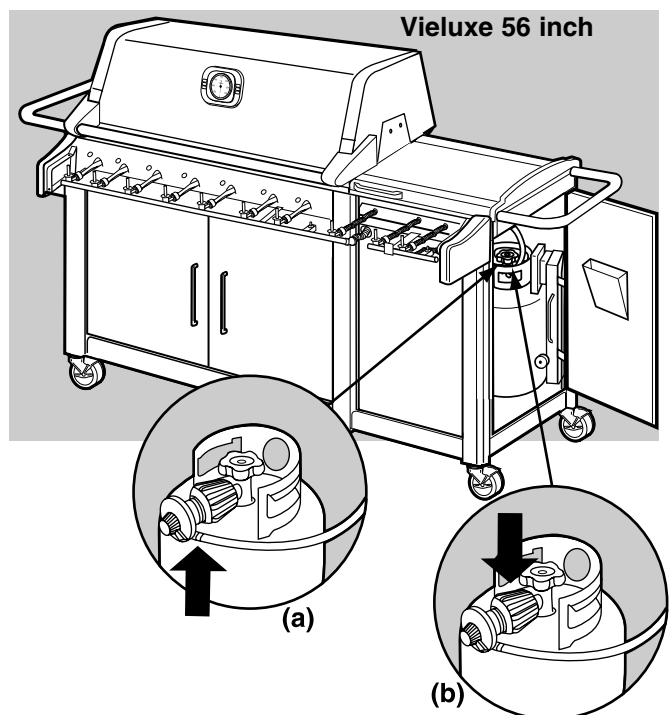
⚠WARNING: If there is a leak at hose to regulator connection(a), or regulator to hose(b) turn OFF the gas. Do not operate the barbecue. Contact your dealer.

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

Vieluxe 44 inch



Vieluxe 56 inch

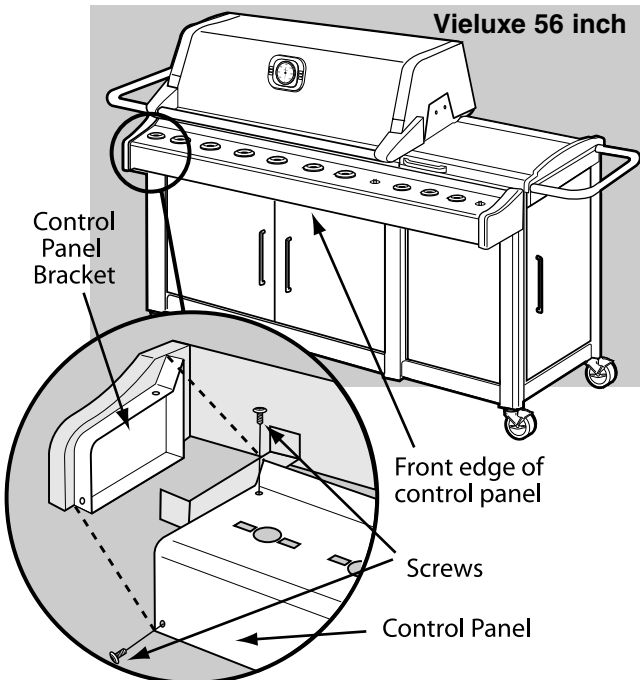
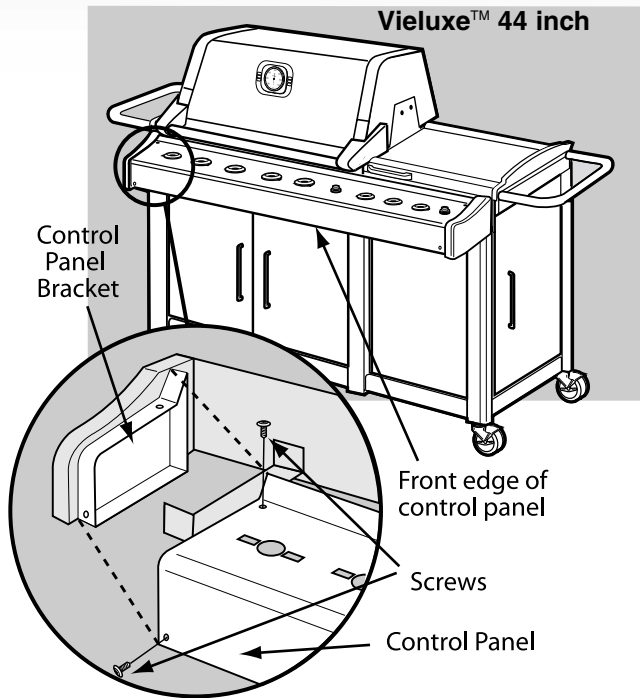


REINSTALL CONTROL PANEL

You will need: control panel, control panel screws, and burner control knobs,

Place the control panel back onto the control panel brackets on either side of the front of the cooking box.

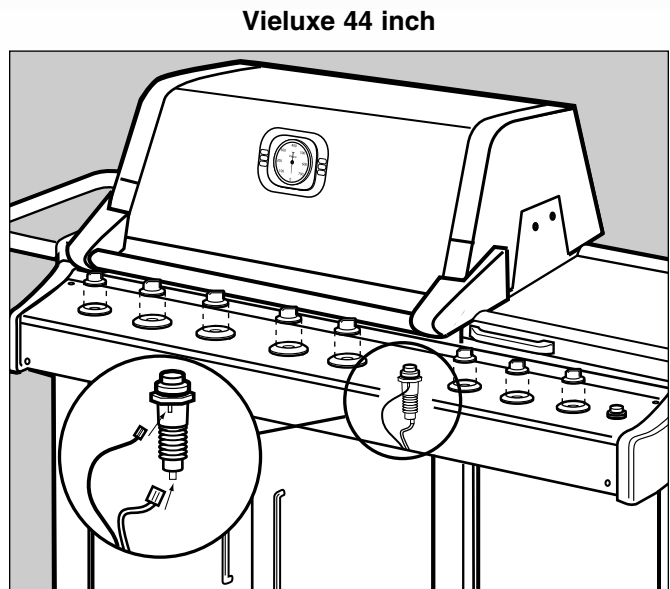
Line up screws with screw holes on both the control panel and control panel brackets. Tighten screws.



REINSTALL BURNER CONTROL KNOBS & IGNITER WIRES

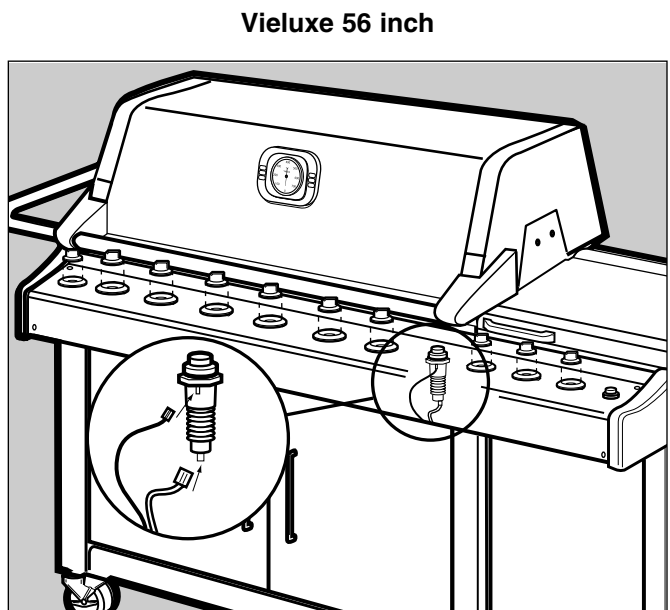
You will need: 4 large control knobs, 4 small control knobs.

Place corresponding control knobs down through the bezels and onto valve stems. From underside of control panel replace the two wires of each igniter.



You will need: 6 large control knobs, 4 small control knobs.

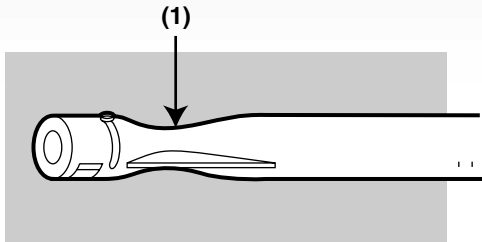
Place corresponding control knobs down through the bezels and onto valve stems. From underside of control panel replace the two wires of each igniter.



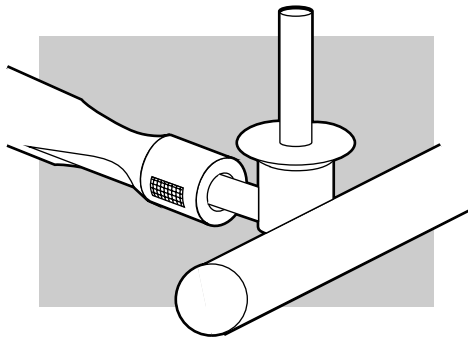
GENERAL MAINTENANCE

Spider/Insect screens

Your Vieluxe™ Gas Barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section Venturi(1) of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the air shutter. Figure 5. This could result in a fire in and around the air shutters, under the control panel, causing serious damage to your barbecue.



The burner tube air shutter is fitted with a stainless steel screen(1) to prevent spiders and other insects access to the burner tubes through the air shutter openings.



We recommend that you inspect the Spider/Insect screens at least once a year. Also inspect and clean the Spider/Insect screens if any of the following symptoms should ever occur.

1. The smell of gas in conjunction with the burner flames appearing yellow and lazy.
2. Barbecue does not reach temperature.
3. Barbecue heats unevenly.
4. One or more of the burners do not ignite.

⚠ DANGER

Failure to correct these symptoms may result in a fire which can cause serious bodily injury or death and cause damage to property.

Inspection and cleaning of the Spider/Insect screens

To inspect the spider/insect screens, remove the control panel. If there is dust or dirt on the screens, remove the burners for cleaning the screens. Refer to **Maintenance, Replacing Main Burners**. Brush the spider/inspect screens, lightly, with a soft bristle brush (i.e. an old toothbrush).

⚠ Caution: Do not clean the spider/insect screens with hard or sharp tools. Do not dislodge the spider/insect screens or enlarge the screen openings.

Lightly tap the burner to get debris and dirt out of the burner tube. Once the spider/insect screens and burners are clean replace the burners.

If the spider/insect screen becomes damaged or cannot be cleaned, call Customer Service toll free at 1 (866) VIELUXE.

GENERAL MAINTENANCE

Main Burner Flame Pattern

The Vieluxe™ Gas Barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown.

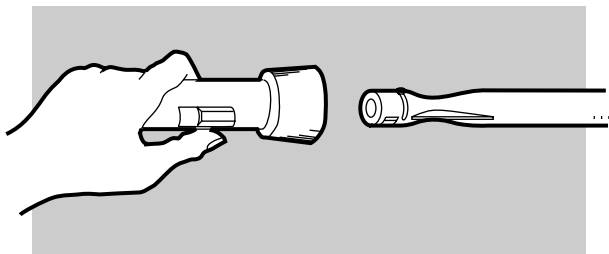
- 1) Burner tube
- 2) Tips occasionally flicker yellow
- 3) Light blue
- 4) Dark blue



If the flames do not appear to be uniform throughout the burner tube, follow the burner cleaning procedures.

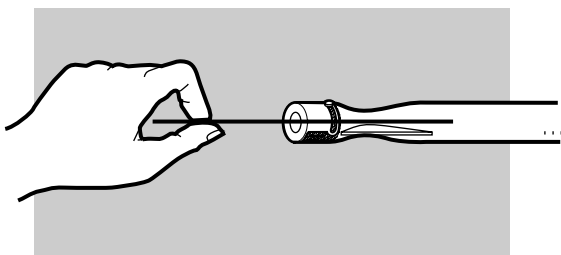
Main Burner Cleaning Procedure

Turn off the gas supply. Remove the manifold. Look inside each burner with a torch.



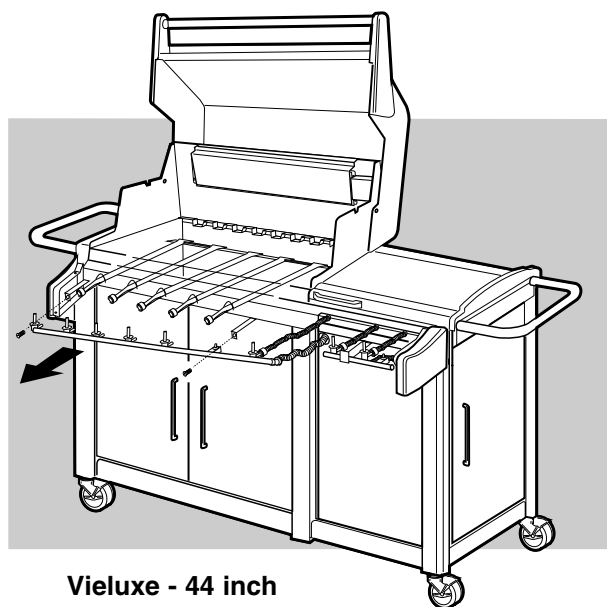
Clean the inside of the burners with a wire (a straightened-out coat hanger will work). Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a brass bristle brush to clean outside of burners. This is to make sure all the burner ports are fully open.

⚠CAUTION: Do not enlarge the burner ports when cleaning.

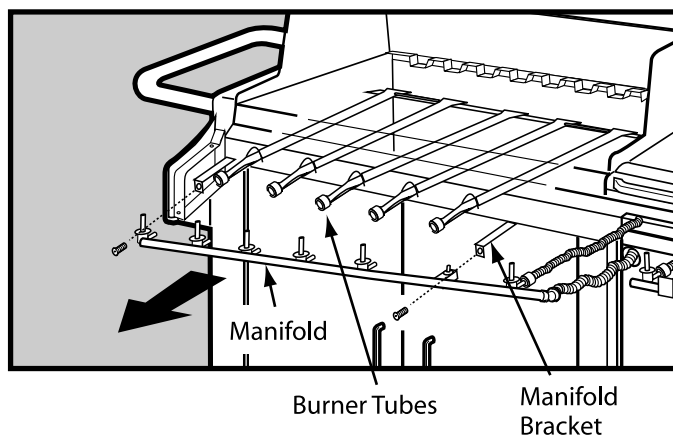


Replacing Main Burners

1. Your Vieluxe Gas Barbecue must be OFF and cool.
2. Turn OFF gas at source.
3. Disconnect regulator.
4. Remove cooking grates.
4. Remove Flavorizer bars.
5. To remove control panel refer to "Remove the control panel" under Check for Gas Leaks on page 49.
6. Remove the manifold: Remove bolts from manifold brackets. Pull manifold out from burner tubes leaving flexible connections on right side in place.

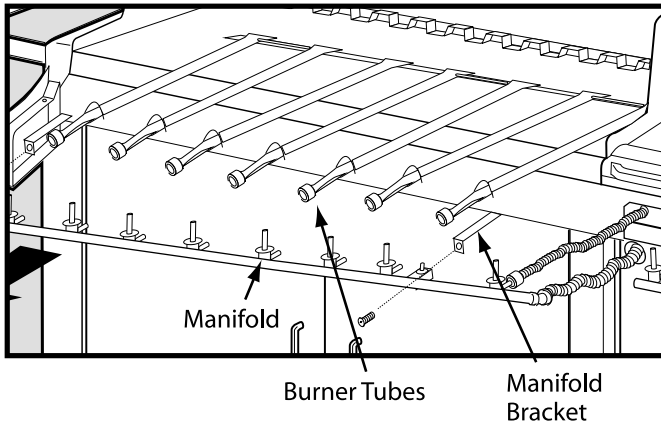
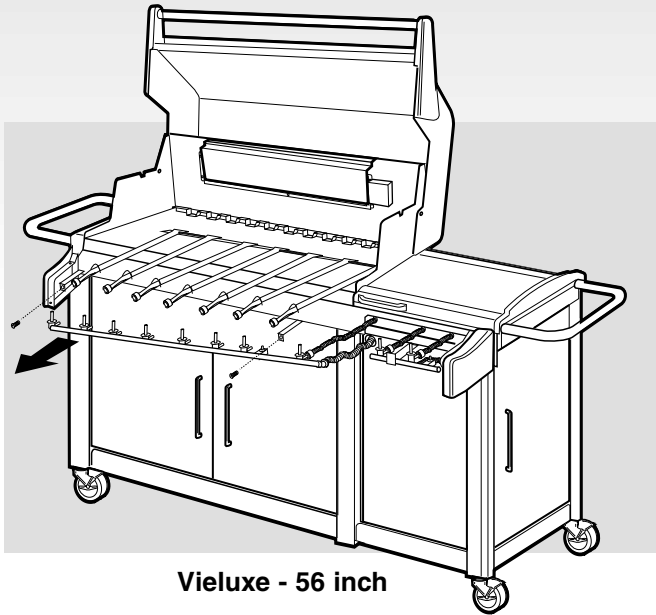


Vieluxe - 44 inch

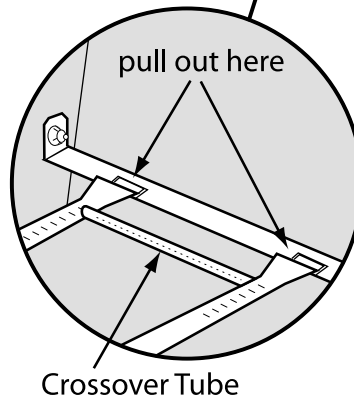
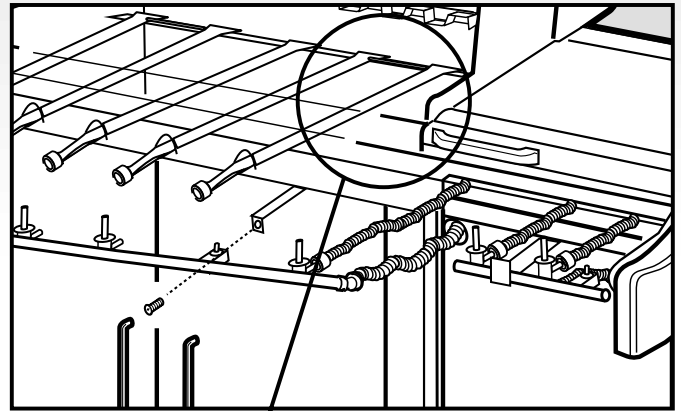


GENERAL MAINTENANCE

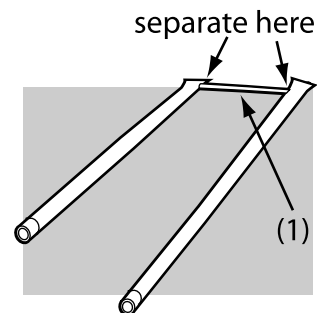
Replacing Main Burners(cont.).



7. Slide the burner assembly from each Heat Zone. The left and right burners are connected by the Crossover tube.



8. Lift and twist the burner assembly slightly to separate the crossover tube(1) from the burners. Remove the burner tubes from cook box.

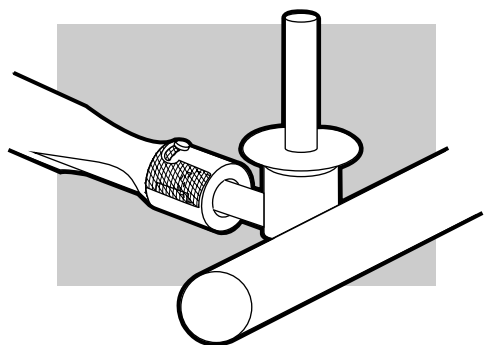
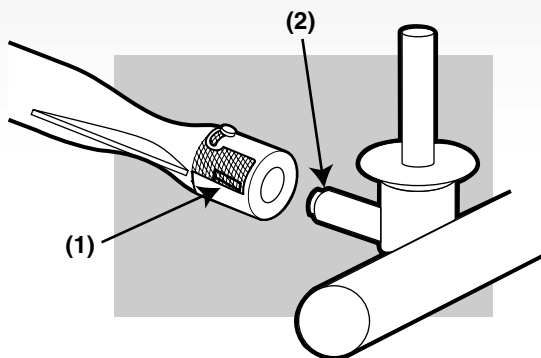


GENERAL MAINTENANCE

9. To reinstall the burners, reverse steps 3 through 8.

△CAUTION: The burner openings(1) must be positioned properly over the valve orifices(2).

Check proper assembly before fastening manifold in place.

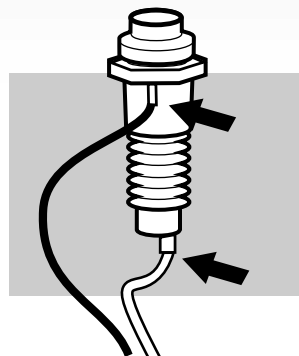


△WARNING: After reinstalling the gas lines, they should be leaked-checked with soap and water solution before using the barbecue. (See Step “Check for gas leaks.”)

Crossover® Ignition System Operations

If the Crossover Ignition System fails to ignite the Left burner in a heat zone, light the Left burner with a match. If the Left burner lights with a match, then check the Crossover Ignition System.

- Check that both ignition wires are attached properly.



- Check that the Crossover Ignition button is activating
- Replace battery with a like brand.
- You should hear the igniter sparking.

If the Crossover Ignition System still fails to light, Contact Customer Service toll free at 1 (866) VIELUXE.

STORAGE

- The gas must be turned off at the LP cylinder when the Vieluxe™ Gas Barbecue is not in use.
- When the Vieluxe Gas Barbecue is stored indoors, the gas supply must be DISCONNECTED and the LP cylinder stored outdoors in a well-ventilated space.
- LP cylinder must be stored outdoors in a well-ventilated area out of reach of children. Disconnected LP cylinder must not be stored in a building, garage or any other enclosed area.
- When the LP cylinder is not disconnected from the Vieluxe Gas Barbecue, the appliance and LP tank must be kept outdoors in a well-ventilated space.
- The Vieluxe Gas Barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (See “General Maintenance”)
- Check that the areas under the control panel and the slide out bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The Spider/Insect screens should also be checked for any obstructions. (Refer to “General Maintenance.” section)

CLEANING

⚠WARNING: Turn your Vieluxe Gas Barbecue OFF and wait for it to cool before cleaning.

⚠CAUTION: Do not clean your Flavorizer® Bars or cooking grates in a self-cleaning oven. For availability of replacement cooking grates and Flavorizer Bars contact Customer Service toll free at 1 (866) VIELUXE

Outside surfaces - Use a warm soapy water solution to clean, then rinse with water.

⚠CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers) cleaners that contain citrus products, or abrasive cleaning pads on barbecue or cart surfaces.

Slide out Bottom tray - Remove excess grease, then wash with warm soapy water, then rinse

Flavorizer® Bars and Cooking Grates - Clean with a suitable brass bristle brush. As needed, remove from grill and wash with warm soapy water, then rinse with water.

Catch pan - You can line the catch pan with aluminum foil. To clean the catch pan, wash with warm soapy water, then rinse.

Thermometer - Wipe with warm soapy water; clean with plastic scrub ball.

Inside cooking module - Brush any debris off of burner tubes. DO NOT ENLARGE BURNER PORTS (OPENINGS). Wash inside of cooking box with warm soapy water and a water rinse.

Inside Lid - While lid is warm, wipe inside with paper towel to prevent grease build-up. Flaking built-up grease resembles paint flakes.

Stainless steel surfaces - Wash with a soft cloth and a soap and water solution.

Plastic surfaces - Wash with a soft cloth and a soap and water solution.

Do not use cleaners that contain acid, mineral spirits or xylene. Rinse well after cleaning.

Do not use oven cleaner to clean the control panel.

HEAT ZONE TROUBLESHOOTING

Problem	Check	Cure
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Spider/Insect Screens for possible obstructions. (Blockage of holes.)	Clean Spider/Insect Screens and inspect burners. (See Maintenance Section.)
Burner does not light, or flame is low in HIGH position.	Is LP fuel low or empty?	Refill LP tank.
	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does the Left burner light with a match?	If you can light the Left burner with a match, then check the Crossover Ignition System(pg. 54).
Experiencing flare-ups:	Are you preheating barbecue in the prescribed manner?	All burners on high til Thermometer reaches 550°F.
	Are the cooking grates and Flavorizer Bars heavily coated with burned-on grease?	Clean thoroughly. (See Cleaning Section.)
△CAUTION: Do not line the bottom tray with aluminum foil.	Is the bottom tray "dirty" and not allowing grease to flow into catch pan?	Clean bottom tray.
Burner flame pattern is erratic. Flame is low when burner is on HIGH. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners. (See Maintenance Section.)
Barbecue seems to lose heat when cooking in cold weather temperatures 50° F or colder. <i>(The liquid propane in the cylinder turns to vapor too slowly to supply the burners with gas. This is due to the air temperature cooling the LP cylinder which slows the vaporization process.)</i>	Is there frost/ice on the outside of the LP cylinder?	Turn off burner control knobs and the LP cylinder. Replace with a spare LP cylinder and resume cooking. △WARNING: The spare or disconnected LP cylinder must be stored outdoors in a well ventilated area out of the reach of children. The spare or disconnected LP cylinder must never be stored under or near your Vieluxe Gas Barbecue.
Burners do not light. -or- Burners have a small flickering flame in the HIGH position. -or- Barbecue temperature only reaches 250° to 300° in the HIGH position.	The excess flow safety device, which is part of the barbecue to cylinder connection, may have activated.	Too reset the excess flow safety device turn all burner control knobs and the cylinder valve OFF. Disconnect the regulator from the cylinder. Turn burner control knobs to HIGH. Wait at least 1 minute. Turn burner control knobs OFF. Reconnect the regulator to the cylinder. Turn cylinder valve on slowly. Refer to "lighting instructions".

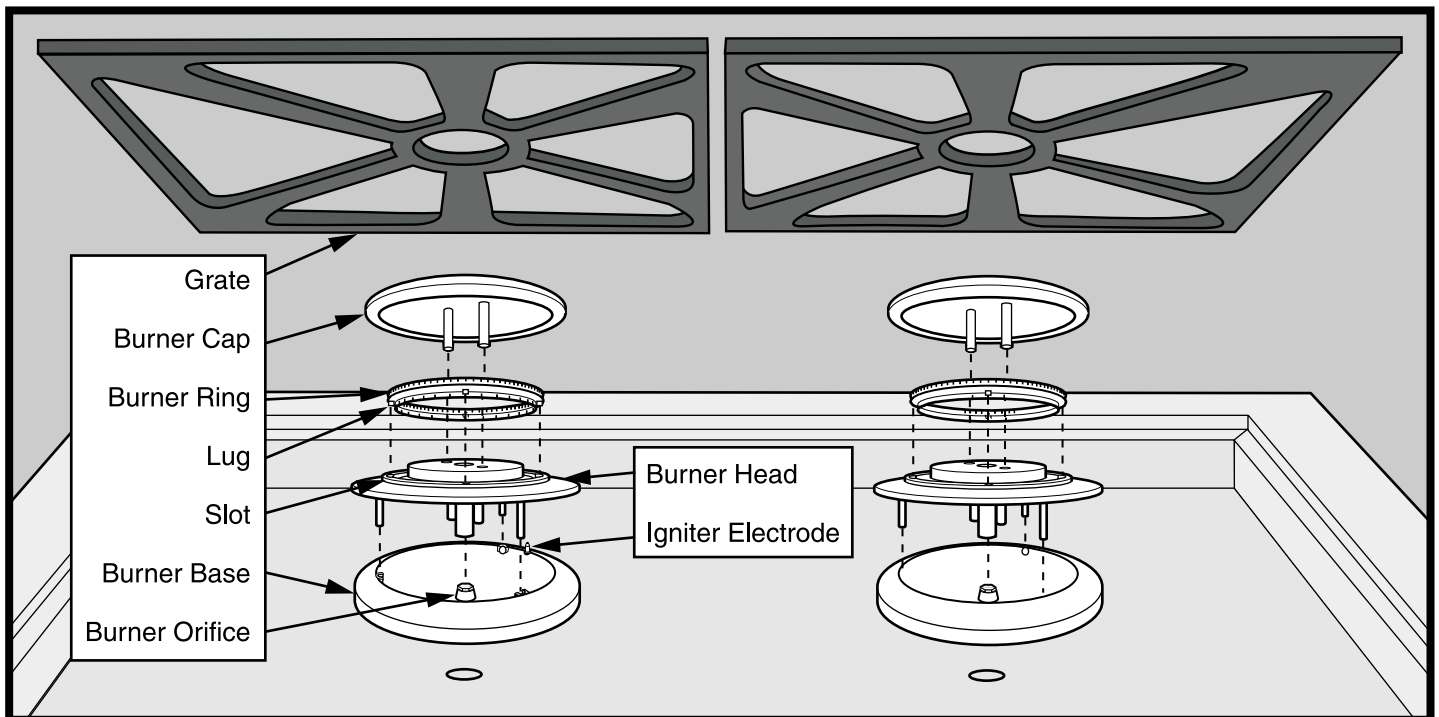
If problems cannot be corrected by using these methods, please contact Customer Service toll free at 1 (866) VIELUXE.

SIDE BURNER TROUBLESHOOTING

WARNING: Before attempting any troubleshooting steps, all gas controls and supply valves should be in the OFF position.

Problem	Check	Cure
Side burner does not light.	Is gas supply off?	Turn supply on.
Flame is low in HIGH position.	Is fuel hose bent or kinked?	Straighten hose.
Flame is very yellow in conjunction with the smell of gas, OR Burner makes popping noise in conjunction with the smell of gas.	Inspect burner ring slots for obstructions. Inspect burner base for obstructions.	Clean if necessary.
Push button ignition does not work.	Does burner light with a match?	If match lights burner, check igniter (see pg 54).
Burner flame very large and yellow.	Is burner ring properly installed?	Reseat burner ring.

SIDE BURNER EXPLODED VIEW



Burner assembly consists of: Burner Cap, Burner Ring, Burner Head, and Burner Base.

ROTISSERIE BURNER TROUBLESHOOTING

WARNING: Before attempting any troubleshooting steps, all gas controls and supply valves should be in the OFF position.

Problem	Check	Cure
Burner does not light.	Did you hold the burner control knob down and hold down for 10 seconds until after burner ignited?	Try to relight burner by holding burner control knob down and continue holding down until 10 seconds after burner has ignited.
Burner does not light or burner has a small flickering flame.	The excess flow safety device, which is part of the barbecue to cylinder connection, may have activated.	Too reset the excess flow safety device turn all burner control knobs and the cylinder valve OFF. Disconnect the regulator from the cylinder. Turn burner control knobs to HIGH. Wait at least 1 minute. Turn burner control knobs OFF. Reconnect the regulator to the cylinder. Turn cylinder valve on slowly. Refer to "lighting instructions"
Burner does not light.	Is the igniter sparking	Replace battery in igniter button module. Reseat burner ring.

PATENTS & TRADEMARKS

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