



# VERMONT CASTINGS™


## VERMONT CASTINGS PIONEER™/MC KAMADO CHARCOAL BARBECUE

### ASSEMBLY MANUAL

PLEASE TAKE THE OPPORTUNITY TO REVIEW US AT  
[WWW.VERMONTCASTINGSBBQ.COM](http://WWW.VERMONTCASTINGSBBQ.COM)


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Before you begin



Enhance your assembly experience.

Download the free BILT™ app for  
3D step-by-step instructions.





## WELCOME TO VERMONT CASTINGS

Founded in 1975, Vermont Castings has always stood for uncompromising commitment to quality craftsmanship and meaningful design. Our wood stoves and hearth products deliver more than heat — they create a warmth that unites.

Lit with purpose, our line of Vermont Castings barbecues are designed to deliver your best barbecuing experience. With a durable, robust construction built to last through the years, thoughtfully constructed components that stand up to barbecuing in any season and a simplified system to make maintaining your investment easier, Vermont Castings continues the promise of unwavering quality and purposeful design.

Vermont Castings barbecues do more than just barbecue. They let you create enduring connections around food and flame.

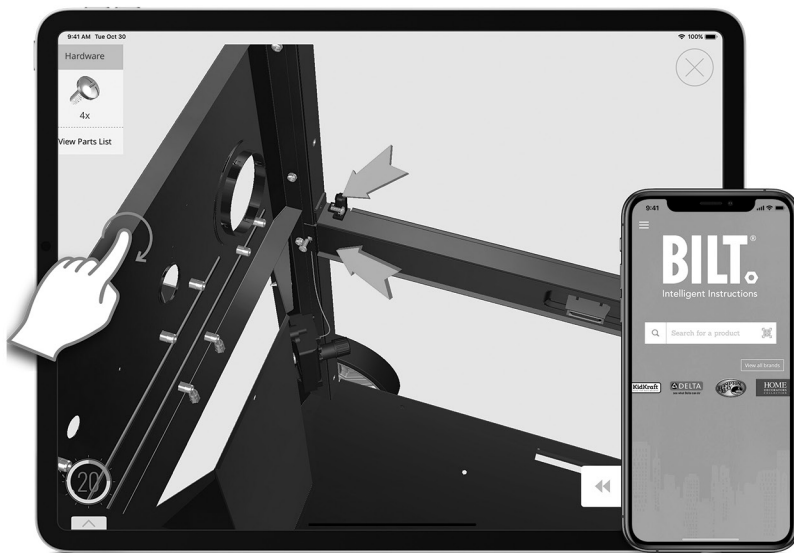
CONTACT US: 1-844-586-4660  
[WWW.VERMONTCASTINGS.COM](http://WWW.VERMONTCASTINGS.COM)

PLEASE KEEP THIS MANUAL WITH YOUR  
BARBECUE FOR FUTURE REFERENCE



# IMPORTANT

Easy step-by-step  
interactive 3D instructions  
*for this product can be found in*



**BILT.**® INTELLIGENT  
INSTRUCTIONS



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## **START IT**

<b>SAFETY</b> Ensure you have read and understand the safety instructions	<b>5</b>
<b>TOOLS</b> Ensure you have these tools handy for assembly	<b>7</b>
<b>PARTS</b> Ensure you have all the parts	<b>8</b>

## **BUILD IT**

<b>ASSEMBLY INSTRUCTIONS</b> Step-by-step assembly instructions	<b>9–21</b>
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## **CHECK IT**

<b>INSTRUCTIONAL CHECKLIST</b>	<b>22</b>
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## **LIGHT IT**

<b>LIGHTING INSTRUCTIONS</b>	<b>23–25</b>
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## **FIX IT**

<b>WARRANTY</b>	<b>26</b>
<b>TROUBLESHOOTING</b>	<b>27–28</b>



# SAFETY

## FOR YOUR FAMILY'S SAFETY, PLEASE CHECK THE FOLLOWING:



READ and UNDERSTAND the owner's manual safety instructions.  
DO NOT position or operate the barbecue under an overhang or on an unprotected construction site, against a wall or near aluminum sidings, windows or fencing.



ALWAYS put charcoal on top of the fire grate and not directly into the bottom of the barbecue. When adding charcoal or wood while cooking, use extreme caution.



DO NOT USE gasoline, kerosene or alcohol for lighting charcoal. Use of these or similar products could cause an explosion resulting in bodily harm. DO NOT use lighter fluid on coals that are already lit.



When cooking, OPEN barbecue slowly to let a gradual amount of air in. This prevents coals from being suffocated or over firing.



Beware of HOT SURFACES including the lid, lid handle, side tables and control panel. Wear protective gloves while barbecuing. Remove and clean the fire bowl and ash pan frequently to help prevent flare-ups and improve performance of the barbecue.

# SAFETY



**THIS BARBECUE IS FOR OUTDOOR USE ONLY**

**INSTALLER OR ASSEMBLER/CONSUMER: THIS MANUAL SHOULD BE KEPT WITH THE BBQ AT ALL TIMES.**

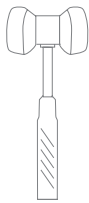
**CAUTION:** READ AND FOLLOW ALL SAFETY STATEMENTS, ASSEMBLY INSTRUCTIONS, USE AND CARE INSTRUCTIONS BEFORE ATTEMPTING TO ASSEMBLE AND COOK. THE STAINLESS STEEL AND PAINTED STEEL PARTS OF YOUR BARBECUE CAN BECOME VERY HOT BOTH IN DIRECT SUN AND WHILE IN OPERATION.

**WARNING:** FAILURE TO FOLLOW ALL OF THE MANUFACTURER'S INSTRUCTIONS COULD RESULT IN HAZARDOUS FIRES, EXPLOSIONS, PROPERTY DAMAGE, SERIOUS PERSONAL INJURY OR EVEN DEATH. FOLLOW ALL LEAK CHECK PROCEDURES CAREFULLY PRIOR TO OPERATION OF THE BARBECUE, EVEN IF THE BARBECUE WAS ASSEMBLED BY A DEALER. DO NOT TRY TO LIGHT THIS BARBECUE WITHOUT READING THE LIGHTING INSTRUCTIONS SECTION OF THIS MANUAL.

- USE CAUTION WHEN ASSEMBLING AND OPERATING YOUR BARBECUE TO AVOID SCRAPES OR CUTS FROM SHARP EDGES.
- DO NOT USE GASOLINE, KEROSENE OR ALCOHOL FOR LIGHTING CHARCOAL. USE OF ANY OF THESE OR SIMILAR PRODUCTS COULD CAUSE AN EXPLOSION, POSSIBLY LEADING TO SEVERE BODILY INJURY.
- DO NOT USE LIGHTER FLUID ON ALREADY LIT COALS.
- KEEP CHILDREN AND PETS AWAY FROM THE BARBECUE. SUPERVISION IS REQUIRED. DO NOT LEAVE THE BARBECUE UNATTENDED WHILE IN USE.
- USE CAUTION WHEN MOVING THE BARBECUE TO PREVENT STRAINS.
- KEEP THE BARBECUE AT LEAST 4.5 METRES (15 FEET) FROM ANY COMBUSTIBLE MATERIAL (DECKS, BUILDINGS, FENCES, TREES, BUSHES ETC).
- WHEN ADDING CHARCOAL AND/OR WOOD, EXERCISE EXTREME CAUTION.
- NEVER MOVE THE BARBECUE WHEN IT IS IN USE OR WHEN IT CONTAINS HOT COALS OR ASHES, KEEP THE BARBECUE IN A LEVEL POSITION AT ALL TIMES WHILE IN USE.
- DO NOT PLACE THE BARBECUE NEAR FLAMMABLE LIQUIDS, GASES OR WHERE FLAMMABLE VAPOURS MAY BE PRESENT.
- WHEN OPENING THE BARBECUE, FIRST OPEN IT SLIGHTLY TO LET A SMALL AMOUNT OF AIR IN FOR A FEW SECONDS. THIS PREVENTS LARGE AMOUNTS OF OXYGEN FROM GETTING TO SUFFOCATED COALS WHICH MAY CAUSE DANGEROUS FLASH BACK.
- EXERCISE CAUTION AS FLAMES CAN FLARE UP WHEN FRESH AIR SUDDENLY COMES INTO CONTACT WITH FIRE. WHEN OPENING THE LID, KEEP HANDS, FACE AND BODY AWAY FROM HOT STEAM AND FLAME FLARE-UPS.
- REMOVING EXCESS FAT BEFORE COOKING WILL HELP PREVENT FLARE-UPS.
- KEEP YOUR BARBECUE CLEAN TO HELP PREVENT FLARE-UPS.
- ALWAYS PLACE CHARCOAL ON TOP OF THE FIRE GRATE AND NOT DIRECTLY INTO THE BOTTOM OF THE BARBECUE.
- DO NOT EXCEED A TEMPERATURE OF 371°C (700°F).
- DO NOT ALLOW CHARCOAL AND/OR WOOD TO REST ON THE WALLS OF THE BARBECUE. DOING SO WILL GREATLY REDUCE THE LIFE OF THE BARBECUE.
- ALWAYS WEAR OVEN MITTS TO PROTECT HANDS FROM BURNS, ESPECIALLY WHEN ADJUSTING DAMPERS. AVOID TOUCHING HOT SURFACES.
- EXERCISE EXTREME CAUTION AND ALWAYS WEAR HEAT-RESISTANT GLOVES WHEN REMOVING HEAT DEFLECTORS OR COOKING GRIDS WHILE BARBECUE IS IN USE.
- WHEN OPENING THE LID, MAKE SURE IT IS PUSHED ALL THE WAY BACK SO IT RESTS AGAINST THE LID SUPPORT BRACKET. USE EXTREME CAUTION AS THE HOOD COULD FALL BACK TO A CLOSED POSITION AND CAUSE BODILY INJURY.
- CLOSE THE LID AND ALL DAMPERS TO HELP SUFFOCATE THE FLAME.
- ALWAYS HOLD AN OPEN LID BY THE HANDLE TO PREVENT IT FROM CLOSING UNEXPECTEDLY.
- NEVER LEAVE COALS AND ASHES UNATTENDED. BEFORE THE BARBECUE CAN BE LEFT UNATTENDED, COALS AND ASHES MUST BE REMOVED. USE CAUTION TO PROTECT YOURSELF AND PROPERTY.
- CAREFULLY PLACE REMAINING COALS AND ASHES IN A NON-COMBUSTIBLE METAL CONTAINER AND SATURATE COMPLETELY WITH WATER. ALLOW COALS AND WATER TO REMAIN IN THE METAL CONTAINER FOR 24 HOURS PRIOR TO DISPOSING.
- TO PROTECT AGAINST BACTERIA THAT COULD CAUSE ILLNESS, KEEP ALL MEATS REFRIGERATED AND THAW IN A REFRIGERATOR OR MICROWAVE. KEEP RAW MEATS SEPARATE FROM OTHER FOODS AND WASH EVERYTHING THAT COMES INTO CONTACT WITH RAW MEAT.
- COOK MEAT THOROUGHLY AND REFRIGERATE LEFTOVERS IMMEDIATELY.
- USE A CALIBRATED FOOD THERMOMETER AND THE USDA GUIDELINES TO ENSURE THAT MEAT, POULTRY, SEAFOOD AND OTHER COOKED FOODS REACH A SAFE MINIMUM INTERNAL TEMPERATURE.
- THIS BARBECUE IS FOR USE IN OUTDOOR AND WELL-VENTILATED AREAS ONLY.
- HAVE A FIRE EXTINGUISHER NEARBY AT ALL TIMES. MAINTAIN AND CHECK YOUR FIRE EXTINGUISHER REGULARLY.



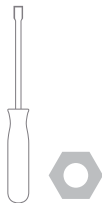
TOOLS REQUIRED



Mallet



Screwdriver  
#2












Nut Driver  
7/16



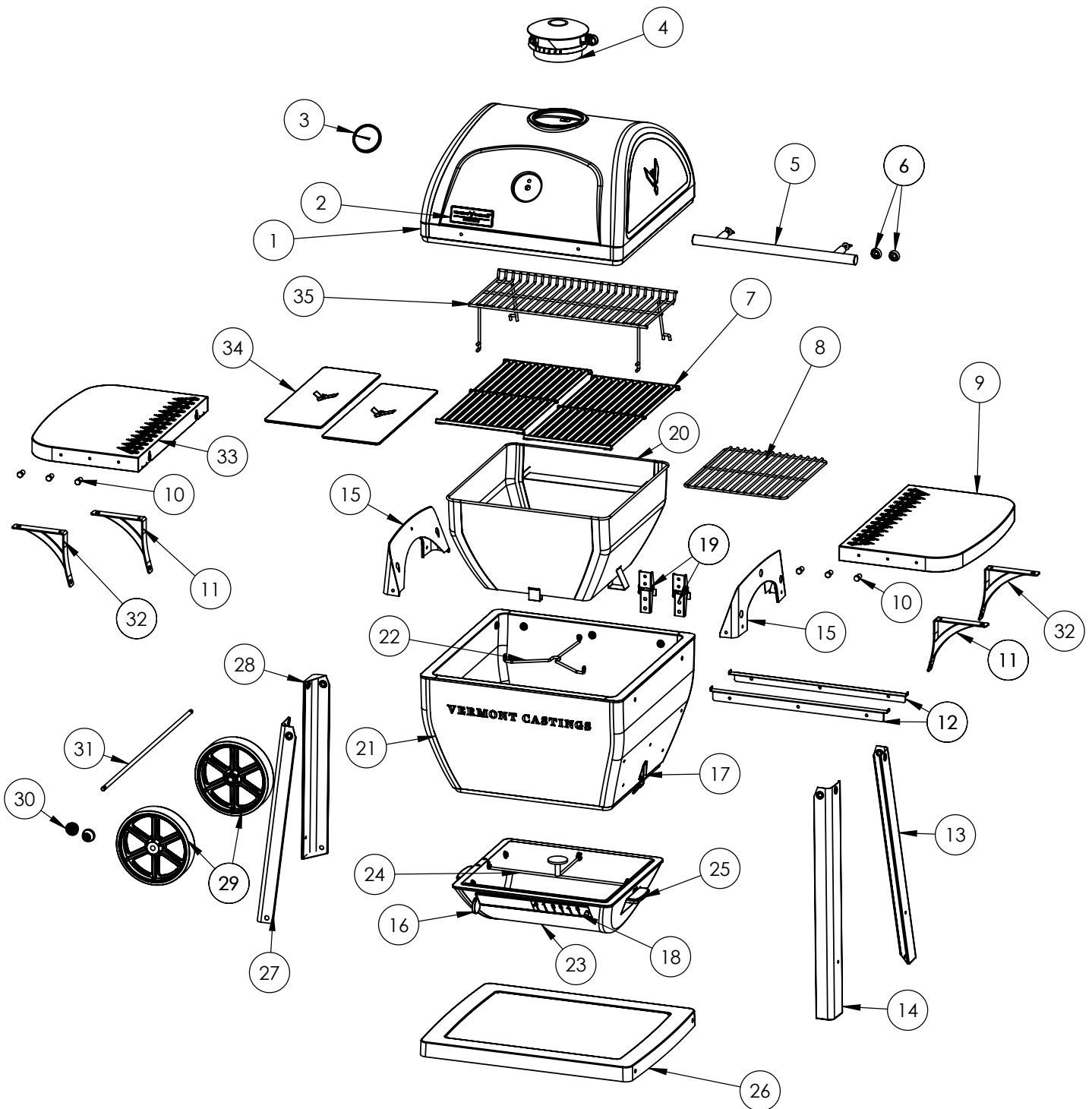
2 people

TOOLS

PART NO.	DESCRIPTION	PHOTO	QTY
1	¼-20 x ½" Hex bolt		35
2	¼-20 x ¾" Hex bolt		8
3	¼-20 x ¾" Hex bolt (with blue locking compound)		8
4	¼" Lock washer		34
5	2/5" Flat washer		2
6	¼" Fiber washer		2
7	¼" Flat washer		2
8	Hair cotter pin		2
30	Hub cap		2

START IT

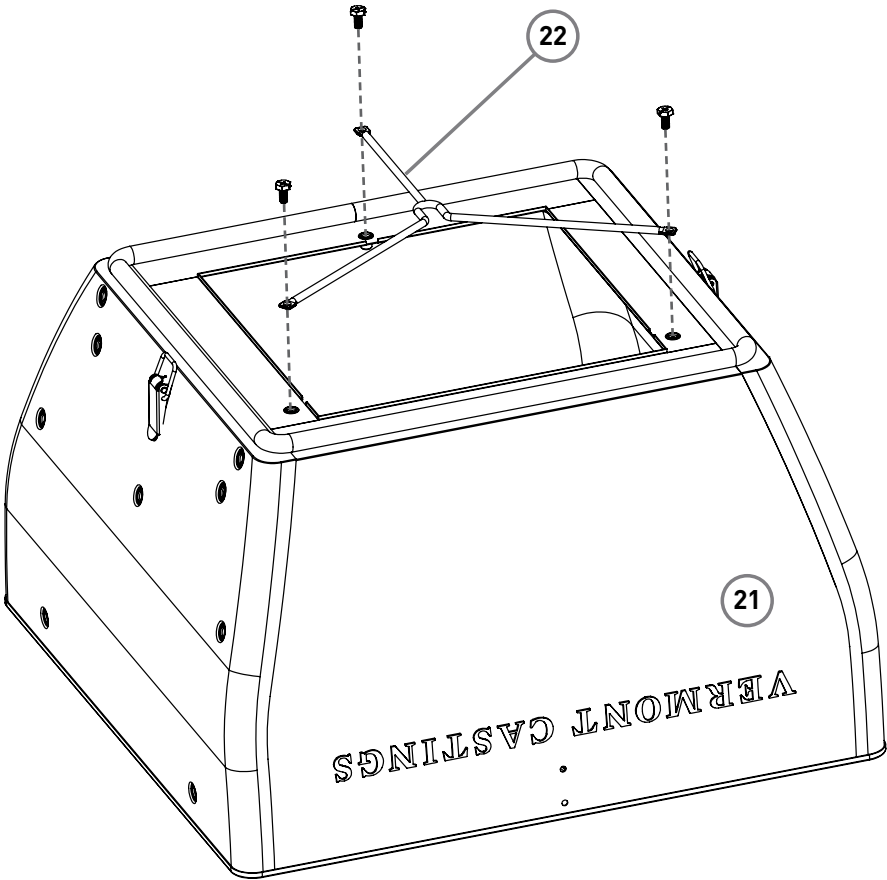
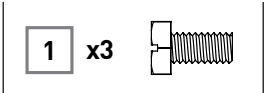
# EXPLODED PARTS





**BUILD IT**

**STEP 1**



BUILD IT

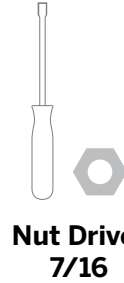
# BUILD IT

## STEP 2

1 x10



4 x10

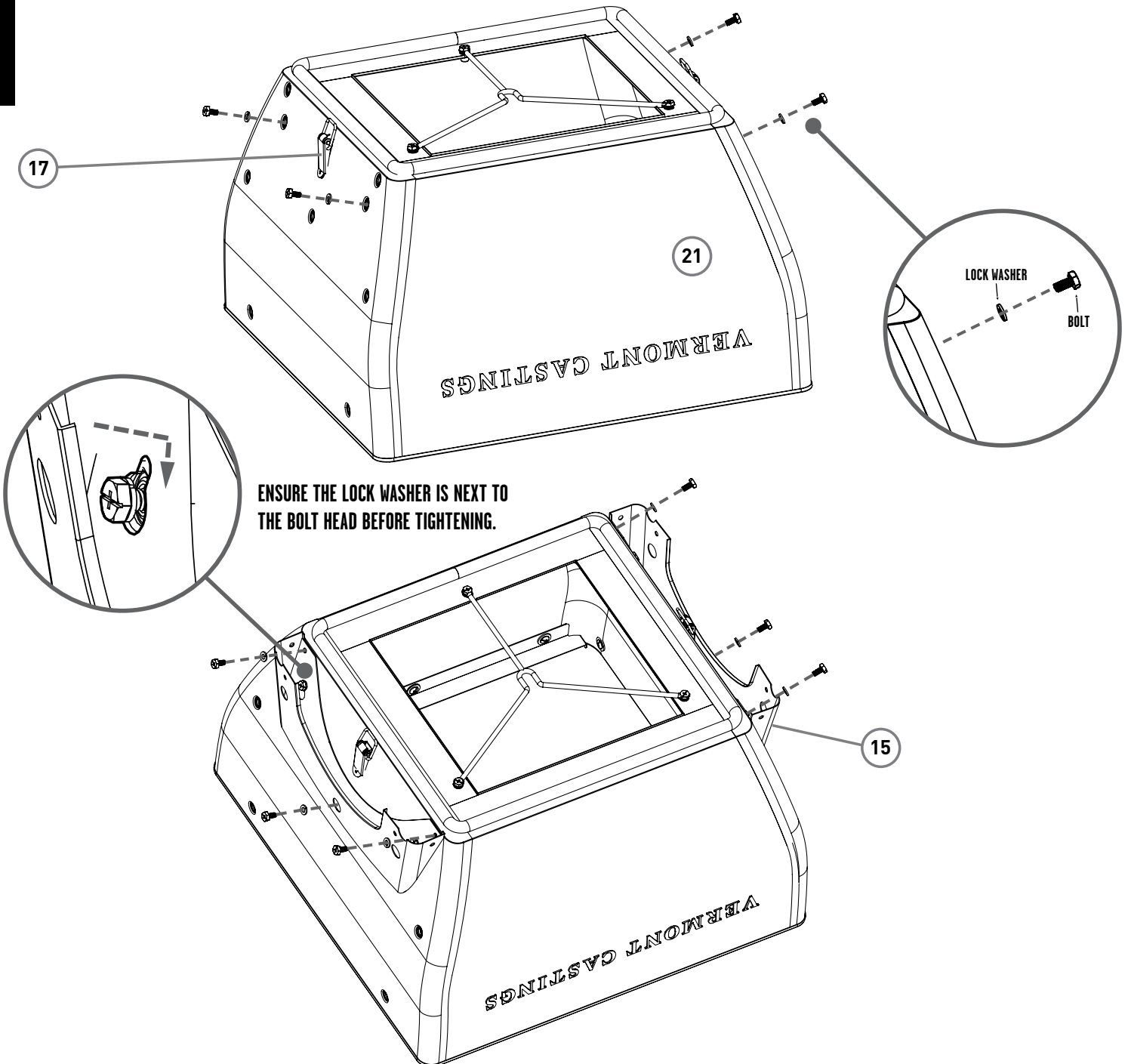


Nut Driver  
7/16

A 7/16 NUT DRIVER IS RECOMMENDED TO USE IN THIS STEP TO SECURE THE CART TO THE BBQ BODY.

INSTALL BOLTS LEAVING A SPACE TO SLIDE THE CART SUPPORT BRACE IN PLACE BEFORE TIGHTENING COMPLETELY.

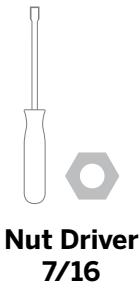
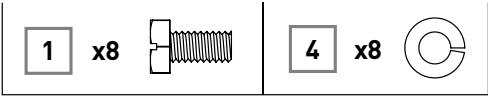
BUILD IT



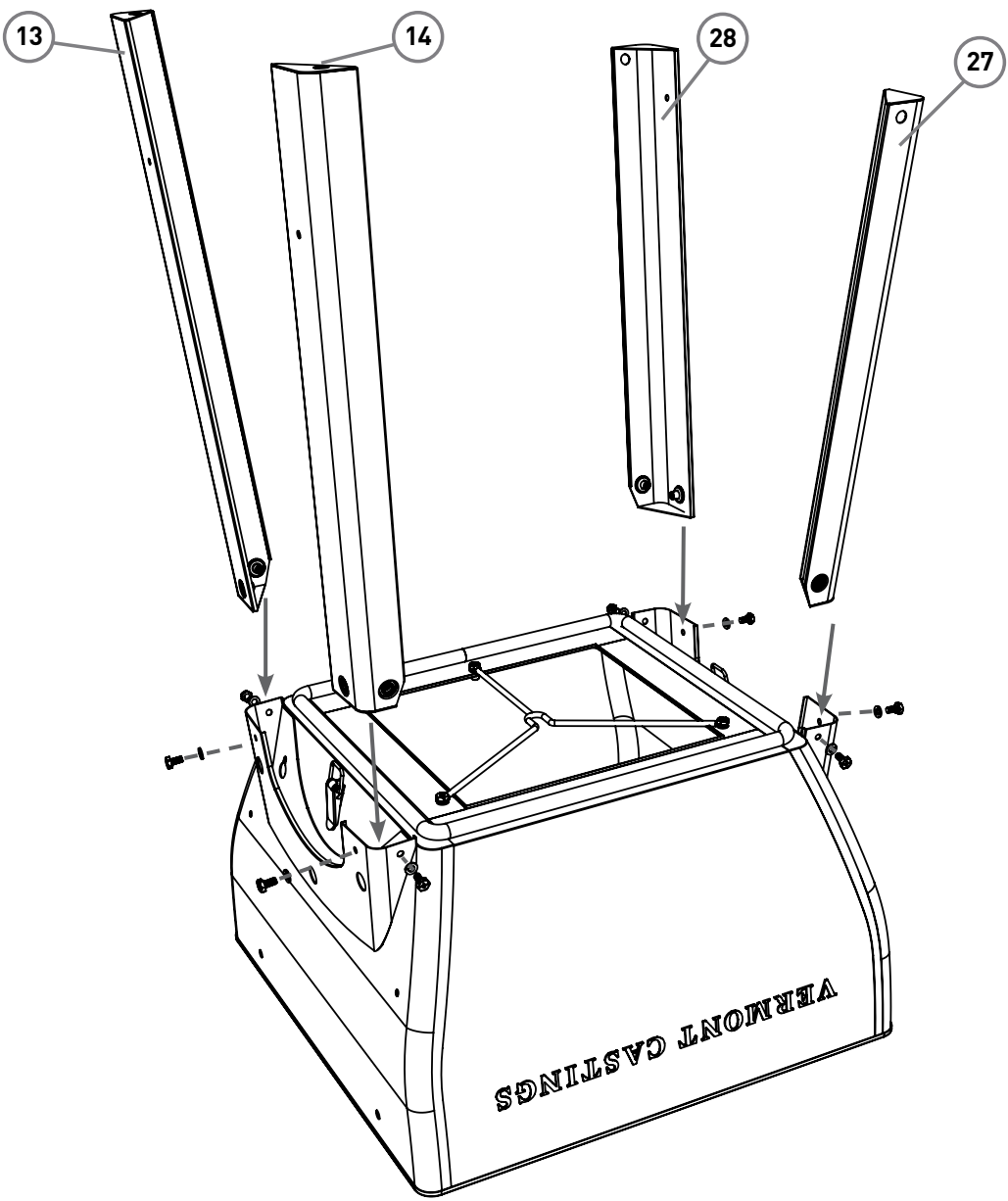


**BUILD IT**

**STEP 3**



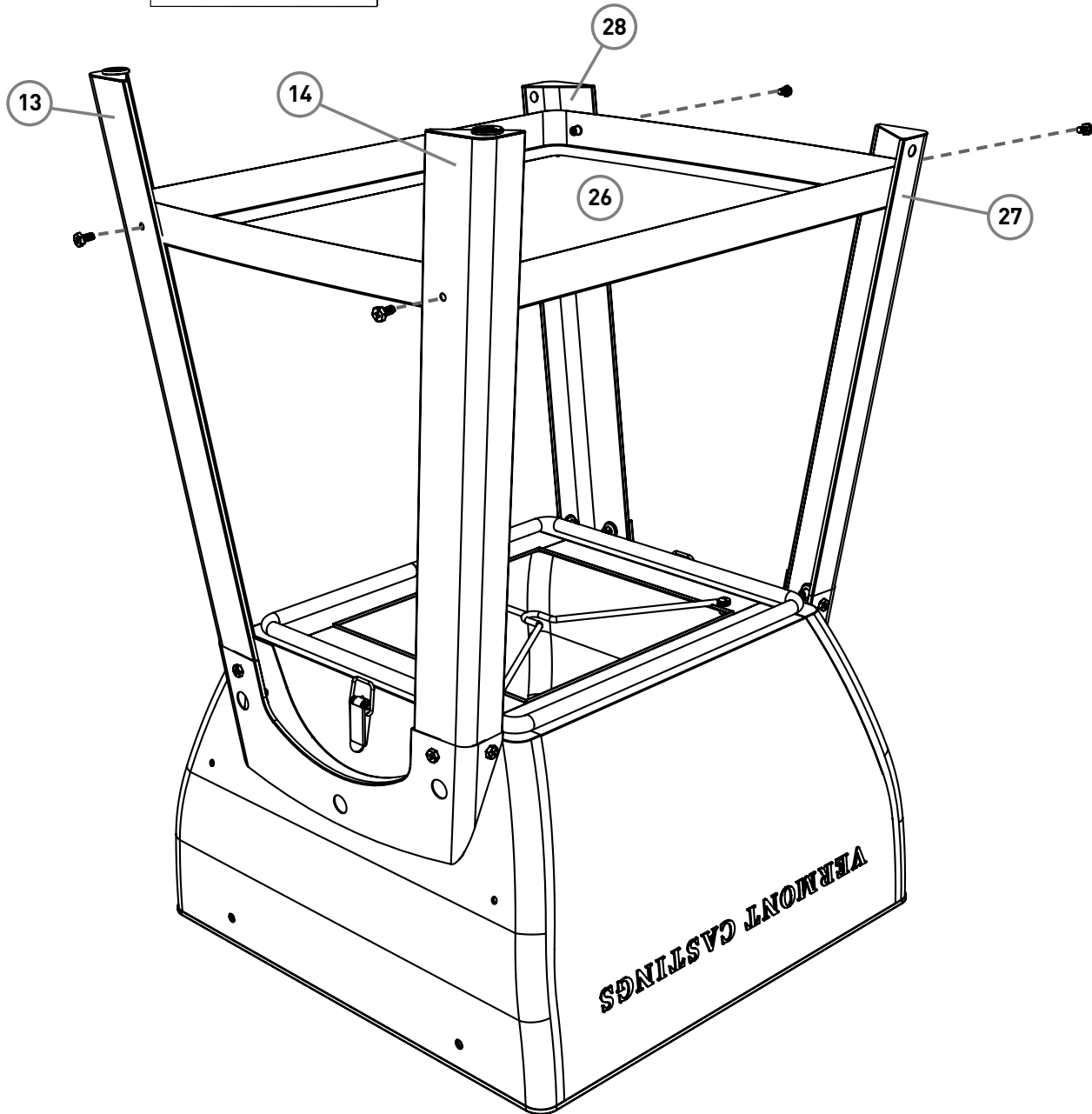
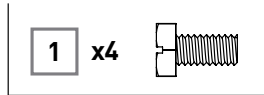
A 7/16 NUT DRIVER IS RECOMENDED TO USE IN THIS STEP TO SECURE THE CART TO THE BBQ BODY.



NOW TIGHTEN BOLTS COMPLETELY TO  
INSURE EVERYTHING IS FIRMLY IN PLACE.

# BUILD IT


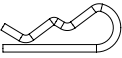

## STEP 4

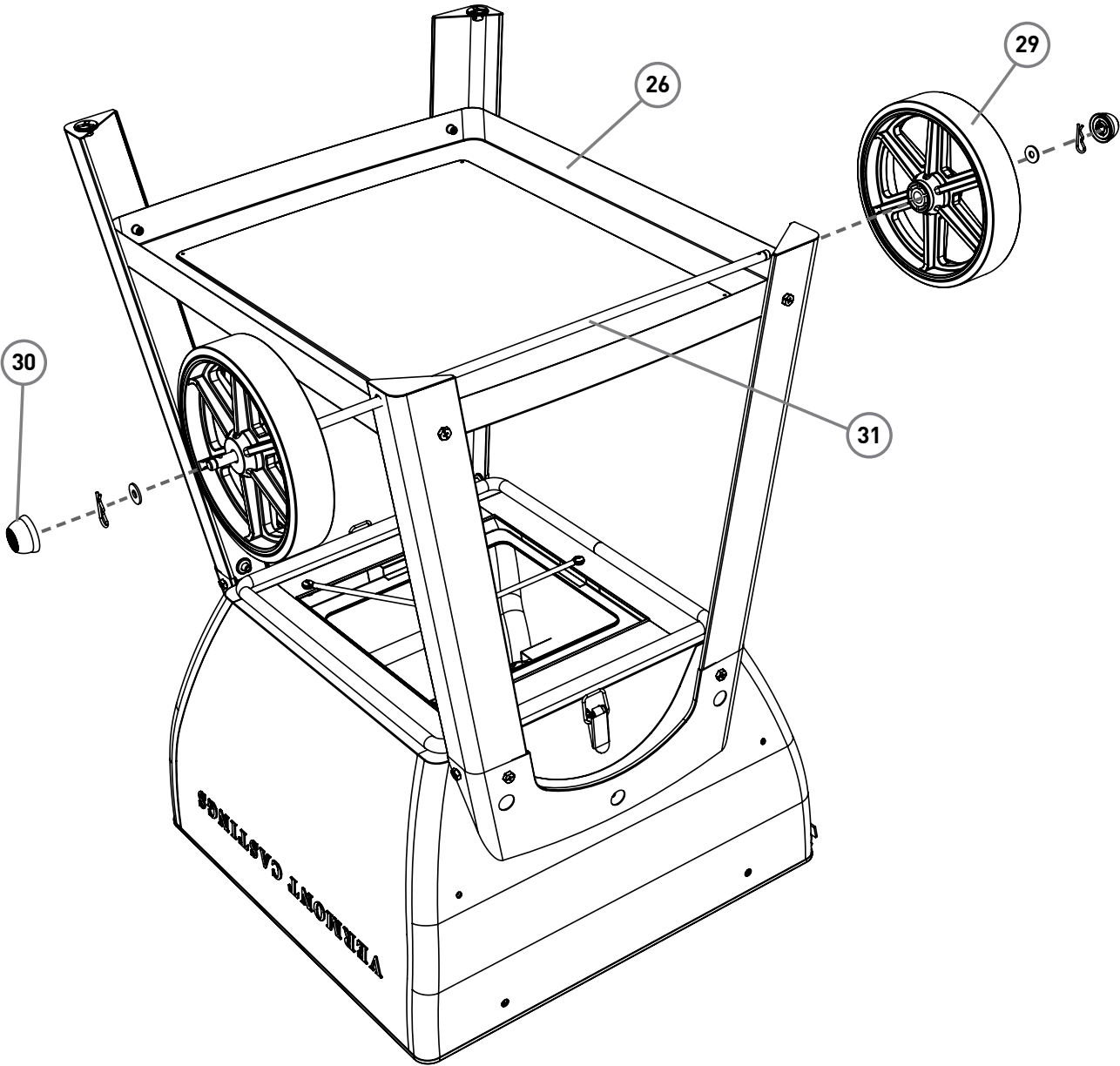




**BUILD IT**

**STEP 5**

<div>5 x2</div> 	<div>8 x2</div> 	<div>30 x2</div> 
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BUILD IT

## BUILD IT

### STEP 6



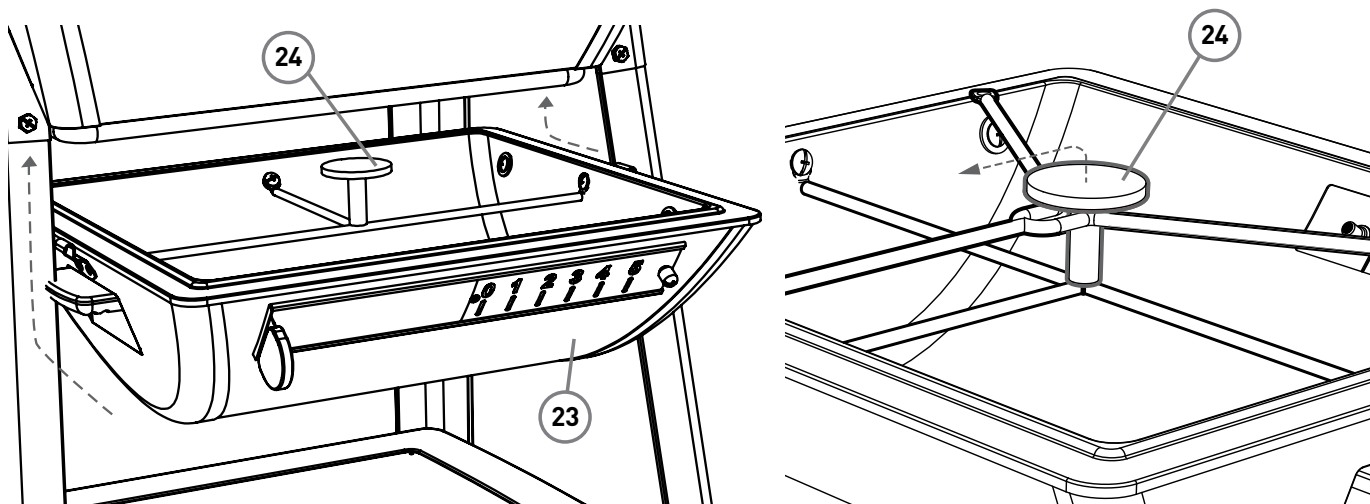
TURN THE BARBECUE  
RIGHT SIDE UP.



## BUILD IT

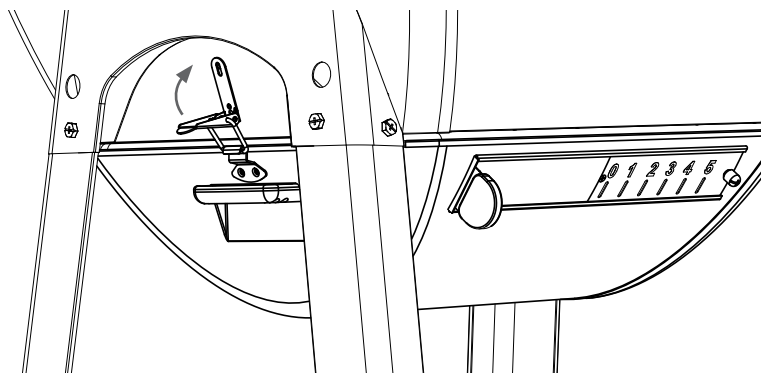
### STEP 7A

SLIDE THE ASH PAN IN AND THEN UP TO SECURE THE ASH PAN SUPPORT CLIP TO THE ASH PAN SUPPORT BRACKET INSIDE THE BARBECUE BODY.



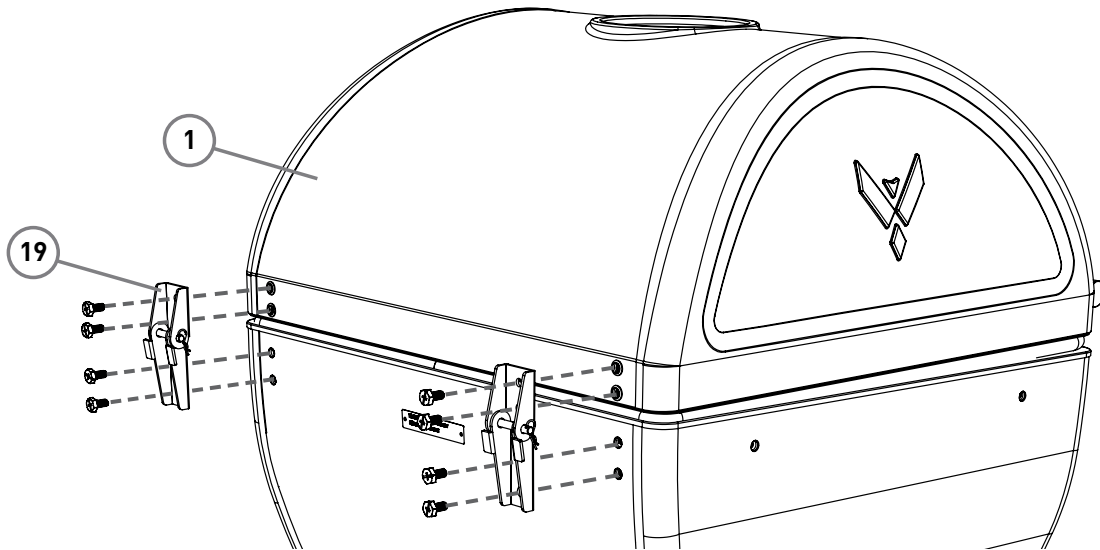
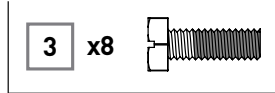
### STEP 7B

SECURE THE ASH PAN BY CLOSING THE LATCHES ON BOTH SIDES.



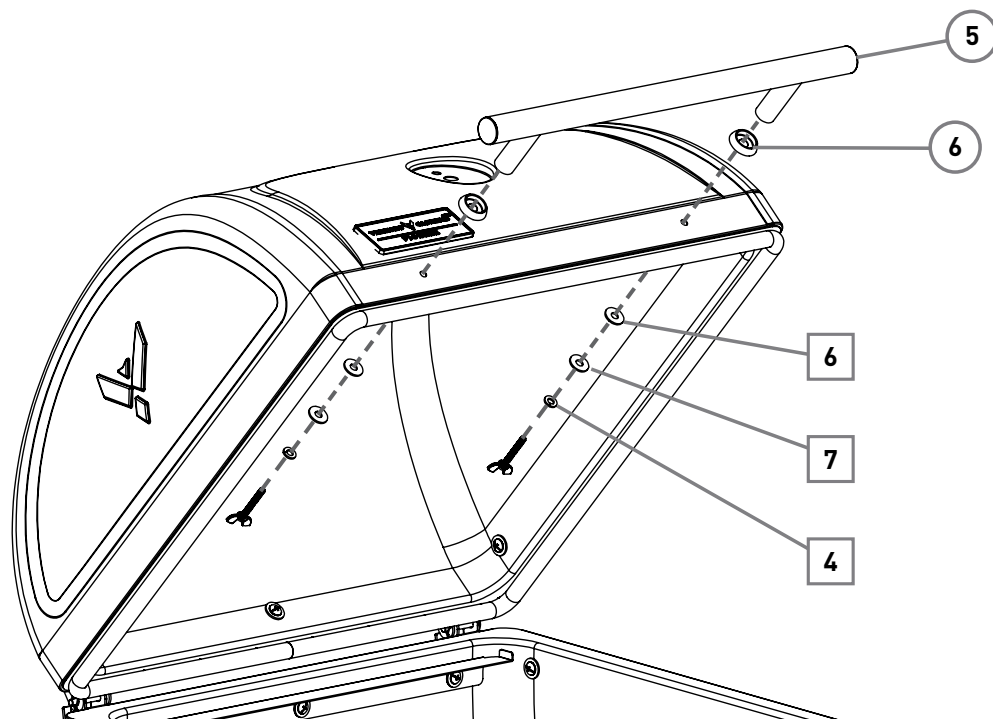
# BUILD IT

## STEP 8



## STEP 9

Hardware is included with the handle.

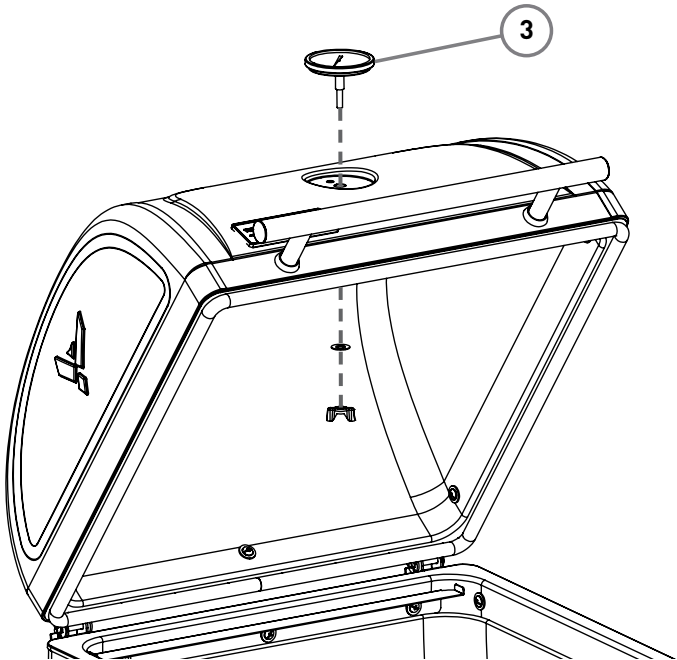







**BUILD IT**

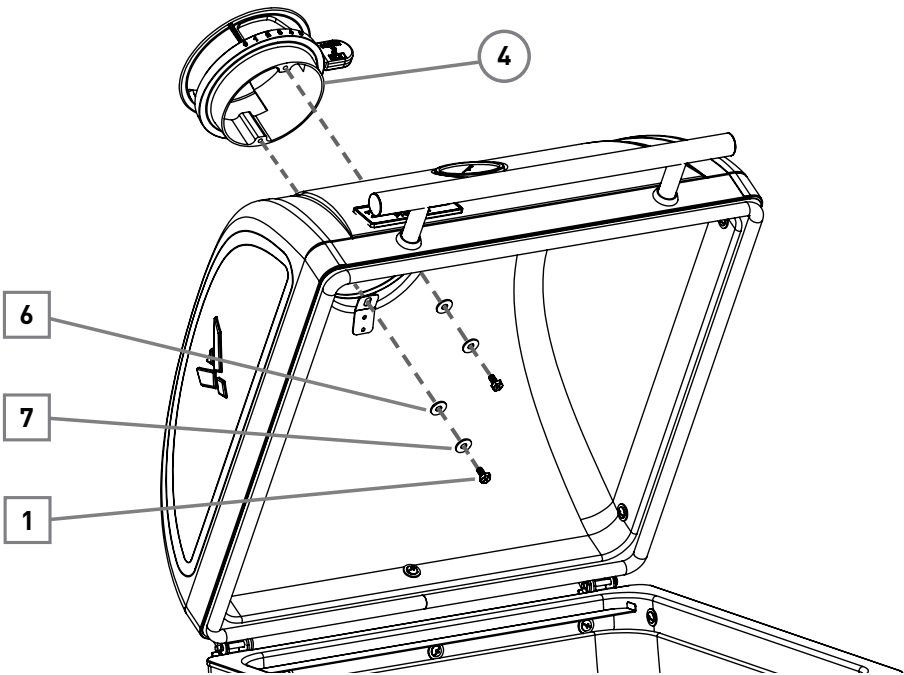
**STEP 10**

Hardware is included with the thermometer.



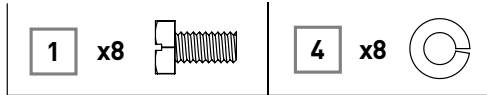
**STEP 11**

<div>1</div> x2 	<div>6</div> x2 	<div>7</div> x2 
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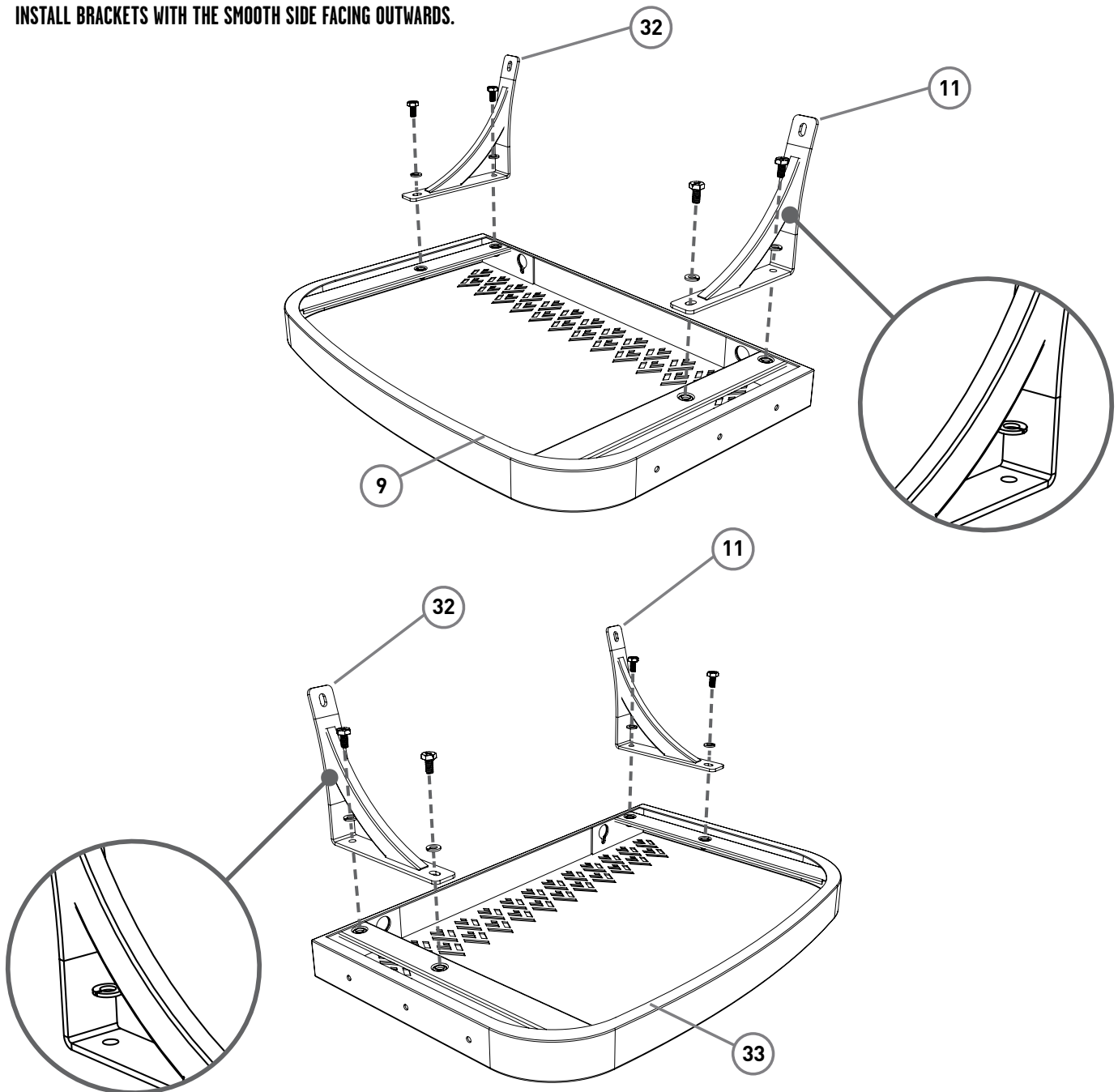


# BUILD IT

## STEP 12





INSTALL BRACKETS WITH THE SMOOTH SIDE FACING OUTWARDS.

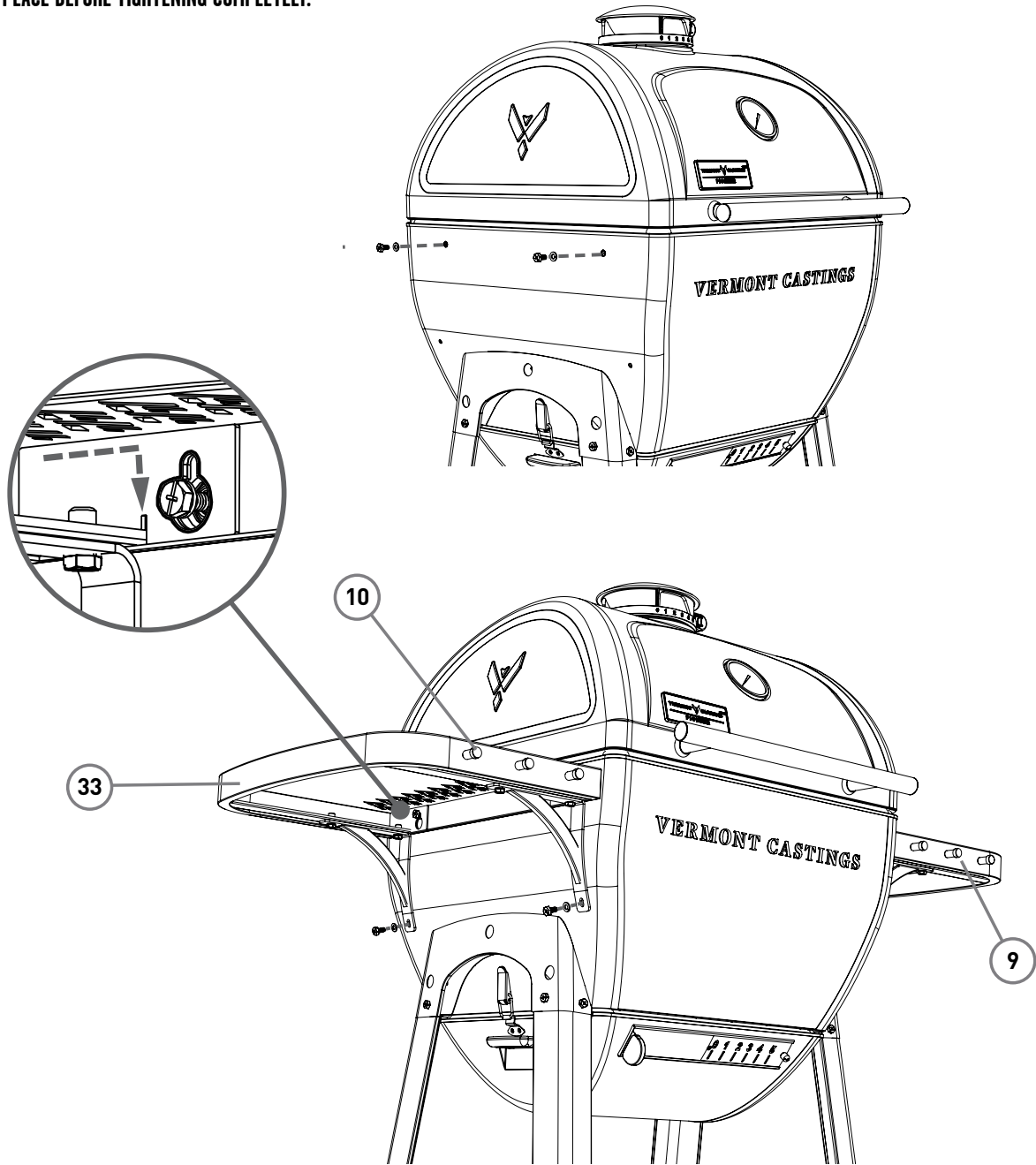


**BUILD IT**

**STEP 13**

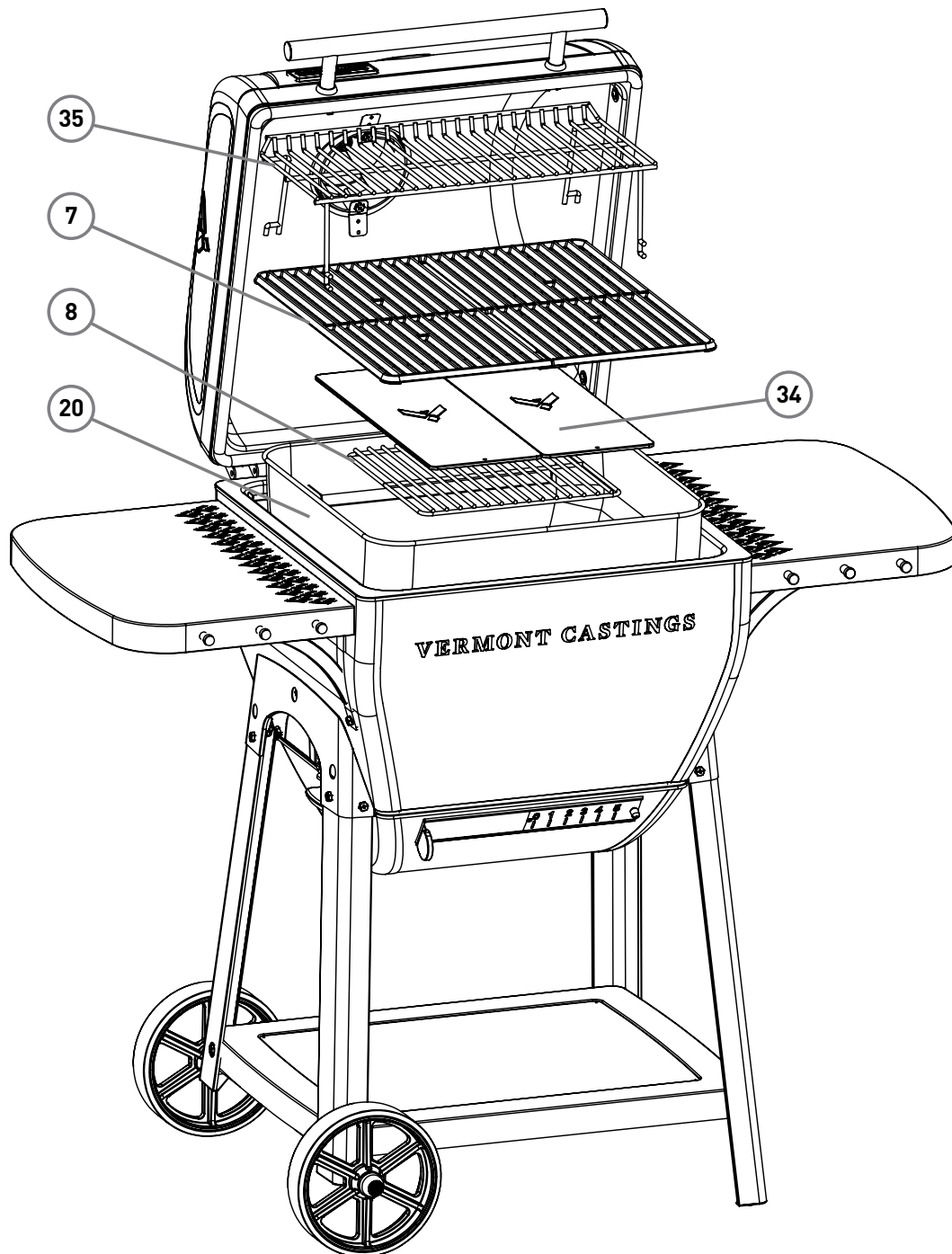
<div>2</div> <div>x8</div> <div></div>	<div>4</div> <div>x8</div> <div></div>
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INSTALL BOLTS LEAVING A SPACE TO SLIDE THE SIDE SHELF IN PLACE BEFORE TIGHTENING COMPLETELY.



# BUILD IT

## STEP 14





**BUILD IT**



**BUILD IT**

# CHECK IT

## INSTRUCTIONAL CHECKLIST

Use this checklist to make sure you've followed all the required assembly steps to get started with your brand new barbecue. Questions? Contact us at 1-855-803-9312.

### GETTING STARTED

- ☐ **A** Always keep the area around this barbecue clean and clear of any combustible materials such as gasoline or other flammable liquids, paper or oily rags.
- ☐ **B** Remember this barbecue is for outdoor use only and is not for use on boats or recreational vehicles.
- ☐ **C** Use this barbecue outdoors in a well-ventilated area, at least 5 metres (16 ft) from any dwelling or building.
- ☐ **D** Ensure you always have a minimum clearance of 91.45 cm (36 in) around the rear and both sides of the barbecue.

### 1) PREPPING THE BARBECUE BEFORE YOUR FIRST COOK

- ☐ **A** Seasoning the barbecue before your first use burns off the protective vegetable oil coating, locks in flavour and makes the cooking grids resistant to rust.
- ☐ **B** Wash cooking grids in warm soapy water. Rinse and dry with a towel. Do not air dry or wash in the dishwasher. Apply a coating of vegetable oil to both sides of the cooking grids once dry.
- ☐ **C** Put the grids back on the barbecue, build a medium-sized fire and heat at 204°C (400°F) for one hour.
- ☐ **D** Repeat this process as necessary to lengthen the life of your cooking grids.

### 2) HOW TO COOK AT NORMAL BARBECUE TEMPERATURES 177°C–343°C (350°F–650°F)

- ☐ **A** It is recommended that you use lump charcoal as it contains no additives or fillers. This makes for more efficient burning, less ash and better tasting food.
- ☐ **B** Ensure the lid and bottom damper are fully open.
- ☐ **C** To start the charcoal fire, fill 1/3 of the fire bowl with charcoal. Place 2-3 fire starters on top of the charcoal, ensuring that they are evenly distributed.
- ☐ **D** Leave the lid open until ignited coals emit white smoke and have no visible flames
- ☐ **E** Before the coals turn white, close the lid and dial in the temperature using the top and bottom dampers. Use the damper guide on page 23 for reference.

- ☐ **F** Cast-iron heat defectors should not be used for direct barbecuing or searing at high temperatures (over 300 degrees). Use the cooking configuration guide on page 24 for reference.

### 3) HOW TO COOK AT SMOKING TEMPERATURES 93.3°C–176.6°C (200°F–350°F)

- ☐ **A** It is recommended that you use lump charcoal as it contains no additives or fillers. This makes for more efficient burning, less ash and better tasting food.
- ☐ **B** Ensure the lid and bottom damper are fully open.
- ☐ **C** To start the charcoal fire, build a pyramid of charcoal half the height of the fire bowl. Place 1 fire starter at the top of the pyramid.
- ☐ **D** Before the coals turn white, close the lid and dial in the temperature using the top and bottom dampers. Use the damper guide on page 24 for reference. Use cast-iron heat defectors to evenly manage the temperature inside the barbecue.
- ☐ **E** Cast-iron heat defectors should be used for indirect barbecuing or smoking. Use the cooking configuration guide on page 25 for reference.

### 4) FINISHING COOKING AND TAKING CARE OF YOUR BARBECUE

- ☐ **A** When you have finished cooking, put out your barbecue by closing the lid and the top and bottom dampers. This suffocates the fire.  
NOTE: This may take an hour or more.
- ☐ **B** After putting out your barbecue and waiting several hours, it will be safe to clean. Scrape the grids, ideally with a wooden grate scrape, to remove any debris.
- ☐ **C** Remove the grid and heat defectors and tap the side of the fire bowl to loosen any ash that has collected.
- ☐ **D** Unclip the ash pan and empty the ash into a metal container. Cover the discarded ash with water to ensure there are no lit coals when you dispose of the ashes.
- ☐ **E** Return the ash pan and grids to their original position. The barbecue is now cleaned and ready for your next cook.

# LIGHT IT

## LIGHTING INSTRUCTIONS

Follow these diagrams to light your barbecue correctly.

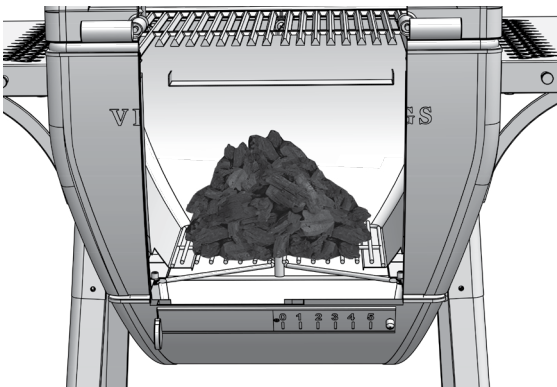
### LIGHTING THE CHARCOAL

We recommend using lump charcoal because it contains no additives or fillers. This makes for more efficient burning, less ash and better tasting food than charcoal briquettes.

1. To start a charcoal fire, stack 48 ounces (3 lbs) of lump charcoal into a pyramid in the centre of the fire grate.
2. Light the charcoal in several places using fire starters.  
NOTE: Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion, possibly leading to severe bodily injury.
3. Leave the lid of the barbecue open until the charcoal is ignited, some of the coals are coated in white ash and the smoke burns white with no flames.
4. Once the coals are lit but before they all turn white, start regulating the internal dome temperature with dampers.

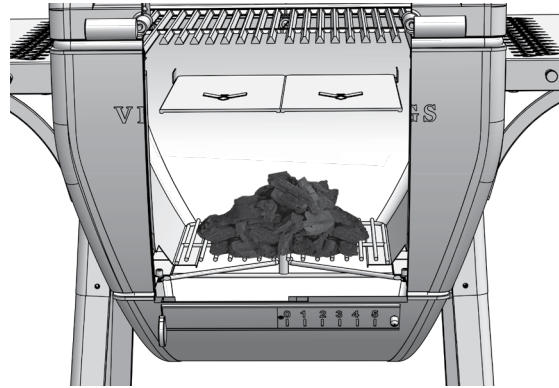
### FOR HIGH TEMPERATURE SEARING AND BARBECUING (176.6°C–343.3°C / 350°–650°F)

Use approximately 32–48 ounces (2–3 lbs) of lump charcoal to build the fire in the centre of the fire grate. Start the fire as described, but light the charcoal pile from the BOTTOM for a high fire temperature. Once the coals are ignited, CLOSE THE LID and start regulating the temperature using the dampers to achieve the desired setting.



### FOR LOW, SLOW AND LONG BARBECUING AND SMOKING (93.3°C–176.6°C / 200°F–350°F)

Use approximately 16 ounces (1 lb) of lump charcoal to build the fire in the centre of the fire grate. Start the fire as described, but light the charcoal pile on TOP for a low fire temperature. Once the coals are ignited, install heat deflectors, CLOSE THE LID and start regulating the temperature using the dampers to achieve the desired setting.



### FOR SMOKING

1. Follow the instructions for lower temperature cooking as described above (176.6°C/350°F and below).
2. Pre-soak wood chips for 35 minutes. Soak chunks for 1 hour and 30 minutes, or until the wood is completely saturated.
3. After the barbecue has reached the desired temperature, sprinkle two handfuls of soaked wood chips or chunks over the lit charcoals.
4. Allow the chips to smoke by closing the lid.
5. You can begin cooking after a few minutes. More soaked chips may be added to the fire later if necessary.

### HEAT GAUGE

This heat gauge is accurate to +/- 10% of the actual temperature. We suggest verifying this with your oven. If you require more precise temperature control, the use of a meat thermometer is recommended.

NOTE: Smoke may escape from areas other than the smokestack. This should not affect cooking.

NEVER EXCEED TEMPERATURES OF 371°C (700°F) BECAUSE THIS WILL DAMAGE THE FINISH AND CAUSE RUST. THE PAINT IS NOT UNDER WARRANTY AND WILL REQUIRE TOUCH-UPS. THE WARRANTY FOR THIS UNIT DOES NOT COVER RUST.

# LIGHT IT

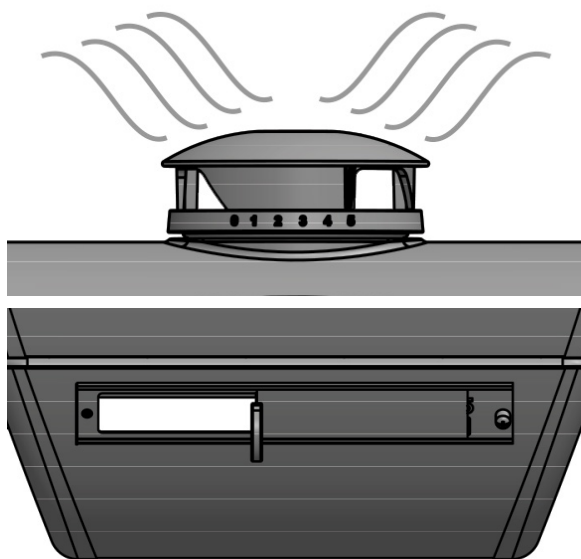
## CONTROLLING THE TEMPERATURE

Follow the diagrams below to help control the temperature of your barbecue.

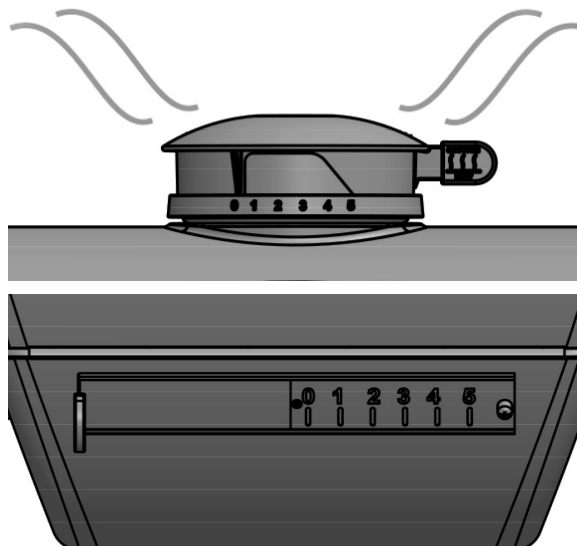
### DAMPER GUIDE

**INCREASED AIR FLOW HELPS GENERATE MORE HEAT**

**OPEN** the top and bottom dampers to **INCREASE** airflow and heat



**CLOSE** the top and bottom dampers to **DECREASE** airflow and heat



**NOTE:** When dialing in the temperature, do not allow the desired temperature to be exceeded. Make small adjustments to your damper settings to dial in your desired temperature.

TEMPERATURE ( °C )	TYPE OF COOKING	TOP DAMPER	BOTTOM DAMPER	HEAT DEFLECTORS
94-107 200°F-225°F	SMOKING			BOTH
149-204 300°F-400°F	GRILLING			ONE OR NONE
232+ 450°F+	SEARING			NONE

OPEN
 CLOSED

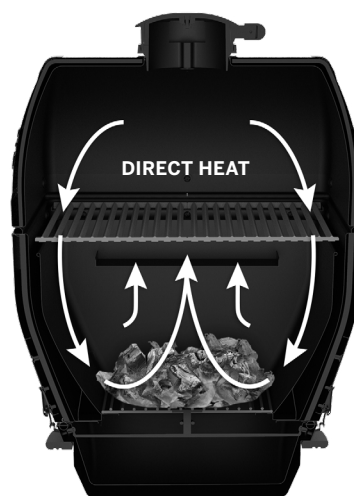
**NOTE:** Actual settings will vary slightly and can depend on the fuel type/amount or moisture content, ignition method, outside temperatures or conditions etc. Make small adjustments to your damper settings to dial in your desired temperature.



# DIRECT & INDIRECT COOKING

## GRILLING AND SEARING

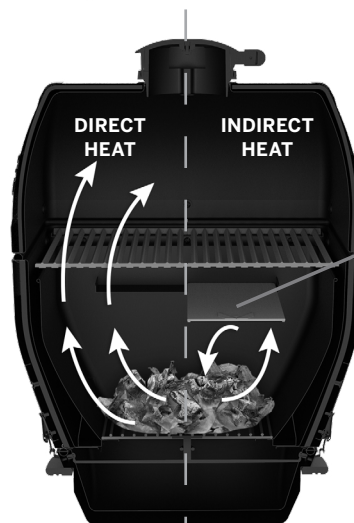
This is the most popular cooking method and involves cooking food directly over high heat. Foods cooked using this method will include steaks, chicken breasts, chops, or any foods enhanced from cooking directly over lit charcoal.



**NO HEAT DEFLECTOR**

## GRILLING AND ROASTING

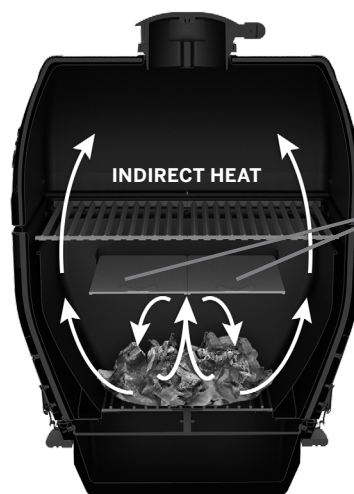
Using the Heat Deflectors, create direct and indirect cooking zones to grill meat on the direct side, while roasting delicate foods like seafood and vegetables on the indirect side.



**ONE HEAT DEFLECTOR**

## SMOKING, BAKING AND ROASTING

Use this set up for indirect cooking such as a smoker or charcoal-fired oven. The heat deflectors create ideal air circulation for baking pizza or smoking meat.



**BOTH HEAT DEFLECTORS**

**CAUTION:** Heat deflectors may be extremely hot. Exercise extreme caution and always wear heat-resistant gloves when adjusting or removing heat deflectors and/or cooking grids from barbecue to protect hands from burns.

# WARRANTY

## WARRANTY DURATION BADGE



### PARTS WARRANTY

Lid (not including paint)	Pioneer 6350	10 yrs
Body	Pioneer 6350	10 yrs
Frame	Pioneer 6350	2 yrs
Fire Bowl	Pioneer 6350	2 yrs
Cast-iron Heat Deflectors	Pioneer 6350	2 yrs
Porcelain Cast-iron Grates	Pioneer 6350	2 yrs
All other parts and paint	Pioneer 6350	2 yrs

## WARRANTY INFO, PREFACE AND EXPLANATION

### LIMITATIONS AND EXCLUSIONS

This product warranty only applies to the **ORIGINAL PURCHASERS** of this product:

If given as a gift or as a promotional item, the warranty applies only to the person to whom it was given.

The warranty extends only to the original purchaser and cannot be transferred to subsequent owners, except when given as a gift or promotional item.

Warrants that the product is free from defects in material and workmanship for the durations indicated below when used in accordance with the accompanying owner's manual.

Wear and tear relates to any cosmetic or other immaterial deterioration that may come with ownership of your barbecue over time, such as surface rust, dents/scratches etc.

Material defects relate to the rusting or burning through of certain parts, or other damage or failure, that prevents you from using your barbecue safely and properly.

The manufacturer does not authorize any person or company to assume any other obligation or liability in connection with the sale, installation, use, removal, return or replacement of its equipment on its behalf; and no such representations are binding on the manufacturer, inconvenience, food, personal injury or property damage.

## OWNER'S RESPONSIBILITIES AND EXCLUSIONS

Please retain the original sales receipt and/or invoice.

Registering the barbecue, though not required, confirms your warranty coverage, expedites any warranty claims and provides a direct link between you and your Vermont Castings barbecue.

The warranty only applies if the owner takes reasonable care of the Vermont Castings product by following all assembly instructions, usage instructions and preventative maintenance as outlined in the accompanying owner's manual.

Unless the owner can prove that the defect or failure is not related to non-compliance with the above mentioned obligations.

If you live in a coastal area, or if your product is located near a pool, maintenance should include regular washing and rinsing of the exterior surfaces as outlined in the owner's manual.

The warranty does not apply in the event of damage, deterioration, discolouration and/or rust for which Vermont Castings is not responsible, caused by rough handling, misuse, alteration, modification, misapplication, vandalism, neglect, improper assembly or installation, and proximity to combustible materials.

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTION
STARTING YOUR BARBECUE		
Barbecue not holding heat	Dampers are not open enough Hood is not latched shut Not enough charcoal	<ul style="list-style-type: none"><li>• Check how open the dampers are. If they are not open enough, the charcoal will burn out quickly causing the barbecue to lose heat.</li><li>• Ensure that the barbecue is latched closed while cooking. Latching ensures that the barbecue is sealed shut.</li><li>• If neither of these solutions work, use a third more charcoal than you did before.</li></ul>
Temperature fluctuations	Dampers aren't properly set Barbecue being opened and closed too much	<ul style="list-style-type: none"><li>• Ensure both dampers are set correctly for the desired temperature. Refer to the visual guide on page 24 for damper temperature settings.</li><li>• Keep the barbecue closed as much as possible as opening the barbecue too much can cause temperature fluctuations.</li></ul>
PERFORMANCE ISSUES		
Need help using the dampers	Unsure of the damper settings that should be used for specific temperatures	<ul style="list-style-type: none"><li>• Refer to the visual guide on page 24.</li></ul>
Not enough heat	Dampers are not open enough Too little charcoal	<ul style="list-style-type: none"><li>• Ensure both dampers are set correctly for the desired temperature. Refer to the visual guide on page 24.</li><li>• Allow the barbecue to preheat for at least 15 minutes with the lid open and the bottom damper fully open.</li><li>• Add more lit charcoal.</li></ul>

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTION
<b>PERFORMANCE ISSUES</b>		
Too much heat	Dampers are open too wide Too much charcoal	<ul style="list-style-type: none"> <li>• Check that the dampers aren't open too wide for the desired temperature.</li> <li>• Only add as much charcoal as you need for the cook. Refer to the visual guide on page 23 for charcoal amounts.</li> </ul>
Adding charcoal	Need to add charcoal during a longer cook	<ul style="list-style-type: none"> <li>• Wearing heat-resistant gloves and using the grid lifter, open the barbecue and remove one cooking grid and one heat deflector (if in place). Add lit charcoal if cooking at higher temperatures, if cooking at lower temperatures add unlit charcoal. Unlit charcoal should be positioned in contact with lit charcoal, but should not cover it as this may smother the lit charcoal. Once the charcoal has been added, put the heat deflector and cooking grids back in place and close the lid.</li> </ul>
<b>MAINTAINING YOUR BARBECUE</b>		
Inside of lid is peeling – like peeling paint	The inside of the lid is porcelain coated. A build-up of baked-on grease has turned to carbon and is flaking off.	<ul style="list-style-type: none"> <li>• Scrape off the carbon using a stainless steel brush. Clean with warm soapy water using a non-abrasive sponge to ensure all particles are removed. Rinse and dry thoroughly.</li> </ul>



# NOTES

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