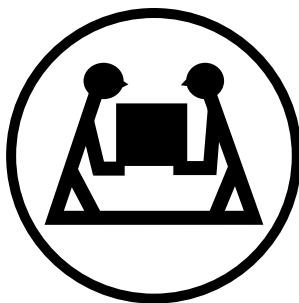


2-Burner Barbecue Assembly Manual

Essence Series

SKU
085-3190-6 / G37401

Last updated
WZ - May 13, 2021



⚠ **HEAVY ITEM, NEEDS 2 TO LIFT** ⚠

**THIS MANUAL MUST REMAIN WITH
THE PRODUCT AT ALL TIMES**

To order non-warranty replacement parts or accessories, please contact
Vida by PADERNO customer service: **1-800-263-9768**

⚠ **CAUTION**

Sharp edges. Wear gloves when assembling your grill.

⚠ **CAUTION**

Read and follow all safety statements, assembly instructions and use and care directions before attempting to assemble and cook.

⚠ **INSTALLER OR ASSEMBLER/ CONSUMER**

This manual should be kept with the barbecue at all times.

⚠ **WARNING**

Failure to follow all of the manufacturer's instructions could result in hazardous fires, explosions, property damage or serious personal injury or even death.

Follow all leak check procedures carefully prior to operation of barbecue, even if grill was dealer assembled. Do not try to light this barbecue without reading the Lighting Instructions section of this manual.

⚠ **DANGER**

1. If you smell gas:
 - a. Shut off gas to the appliance
 - b. Extinguish any open flame
 - c. Open lid
 - d. If odour continues, keep away from the appliance and immediately call your gas supplier or your fire department
2. Two people required to complete the assembly process.

⚠ **WARNING**

1. Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠ **WARNING**

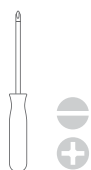
YOUR BARBECUE'S STAINLESS STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT WHEN IN USE OR WHEN IN DIRECT SUNLIGHT.

THIS BARBECUE IS FOR OUTDOOR USE ONLY

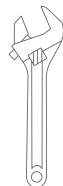
CONTACT CALL CENTRE IF ANY PARTS ARE MISSING

1-800-263-9768

Tools required



Screwdrivers

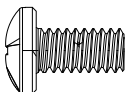
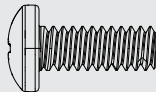
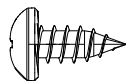
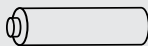

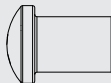
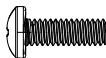
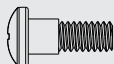


Wrench



2 People

Hardware pack

PART NO.	DESCRIPTION	PHOTO	QTY
1	1/4" × 13 mm screw		30
2	NO. 10 - 24UNC × 13 screw		9
3	ST4.8 × 10 Tapping screw		2
4	AA Battery		1
5	Caster Pin		1
6	Tool Holder		3
7	NO. 5 - 40 × 10 screw		3
8	1/4" - 20UNC screw		4

Parts list - 085-3190-6 / G37401

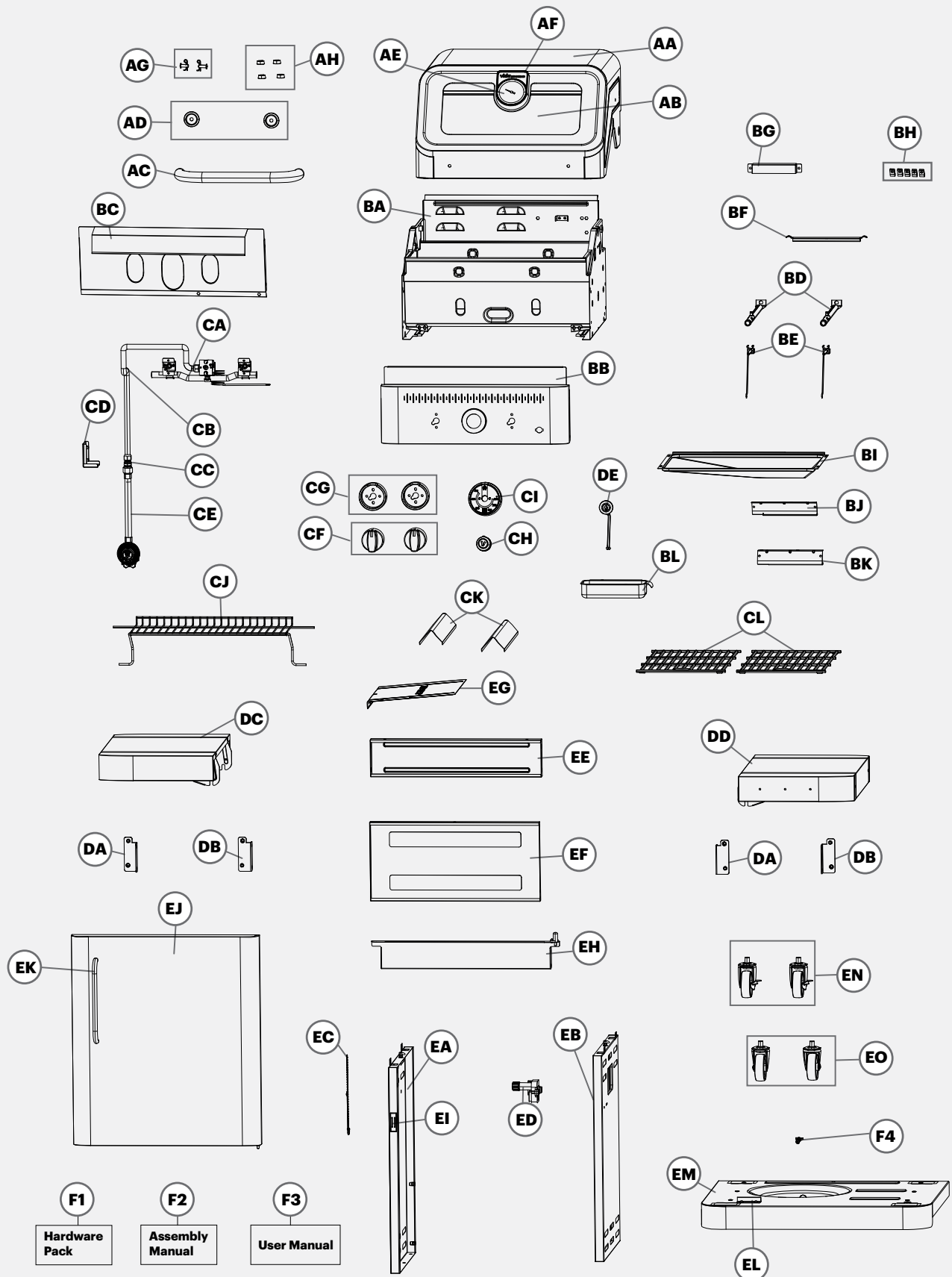
5

PARTS

ITEM NO.	DESCRIPTION	PART NO.	QTY
AA	Top Lid Assembly	G374-0100-01	1
AB	EasyCHECK Window	G374-0002-01	1
AC	Lid Handle	G352-0002-01	1
AD	Lid Handle Bezel	G352-0015-01	2
AE	Thermometer	G374-0022-01	1
AF	Vida Logo Plate	G478-0006-01	1
AG	Top Lid Screw	G369-0017-01	2
AH	Lid Bumper	G527-0002-01	4
BA	Burner Box Assembly	G374-0200-01	1
BB	Control Panel	G374-0008-01	1
BC	Control Panel Heat Shield	G374-0006-01	1
BD	TempASSURED Burner Assembly	G374-2200-01	2
BE	Electrode Set 50 cm, Main Burner	G466-0057-01	2
BF	Carryover Assembly	G374-0005-01	1
BG	Probe Cover	G478-0012-01	1
BH	Rear Wire Clip	G367-0059-01	5
BI	Grease Collection Tray	G374-0009-01	1
BJ	Grease Cup Rail A	G478-0036-01	1
BK	Grease Cup Rail B	G478-0038-01	1
BL	Grease Cup	G416-0015-01	1
CA	Manifold Assembly	G374-4100-01	1
CB	Metal Hose, TempASSURED Assembly	G208-0023-01	1
CC	Hose Connector	G537-0002-01	1
CD	Regulator Bracket	G466-00C3-01	1
CE	Regulator	G466-00C8-01	1
CF	EasyCHECK Control Knob	G478-0017-01	2
CG	EasyCHECK Control Bezel	G478-0018-01	2
CH	TempASSURED Control Knob	G478-0019-01	1
CI	TempASSURED Control	G478-4300-01	1
CJ	Warming Rack	G374-0010-01	1
CK	Heat Tent	G478-0022-01	2
CL	Cooking Grate	G374-0011-01	2

ITEM NO.	DESCRIPTION	PART NO.	QTY
DA	Side shelf support bracket a	G353-1400-02	2
DB	Side shelf support bracket b	G353-1500-02	2
DC	Side shelf table, left	G374-0500-01	1
DD	Side shelf table, right	G374-0600-01	1
DE	Ignition button	G478-0037-01	1
EA	Cart side panel, left	G478-0028-01	1
EB	Cart side panel, right	G478-0029-01	1
EC	Match holder	G608-0019-02	1
ED	Electronic ignition module	G366-0006-01	1
EE	Upper back panel	G374-0007-01	1
EF	Lower back panel	G374-0013-01	1
EG	Heat shield, burner box	G470-8200-01	1
EH	Front brace	G374-6000-01	1
EI	Door magnet assembly	G527-0037-01	1
EJ	Door	G374-9000-01	1
EK	Door handle	G453-0053-02	1
EL	Lower door brace	G545-0001-01	1
EM	Bottom panel	G374-0400-01	1
EN	Caster with lock	G350-0023-01	2
EO	Caster	G350-0024-01	2
F1	Hardware pack	G374-B001-01	1
F2	Assembly manual	G374-M001-01	1
F3	User manual	G374-M001-02	1
F4	Tank screw	G505-0047-01	1

Exploded diagram - 085-3190-6 / G37401



Step 1

7

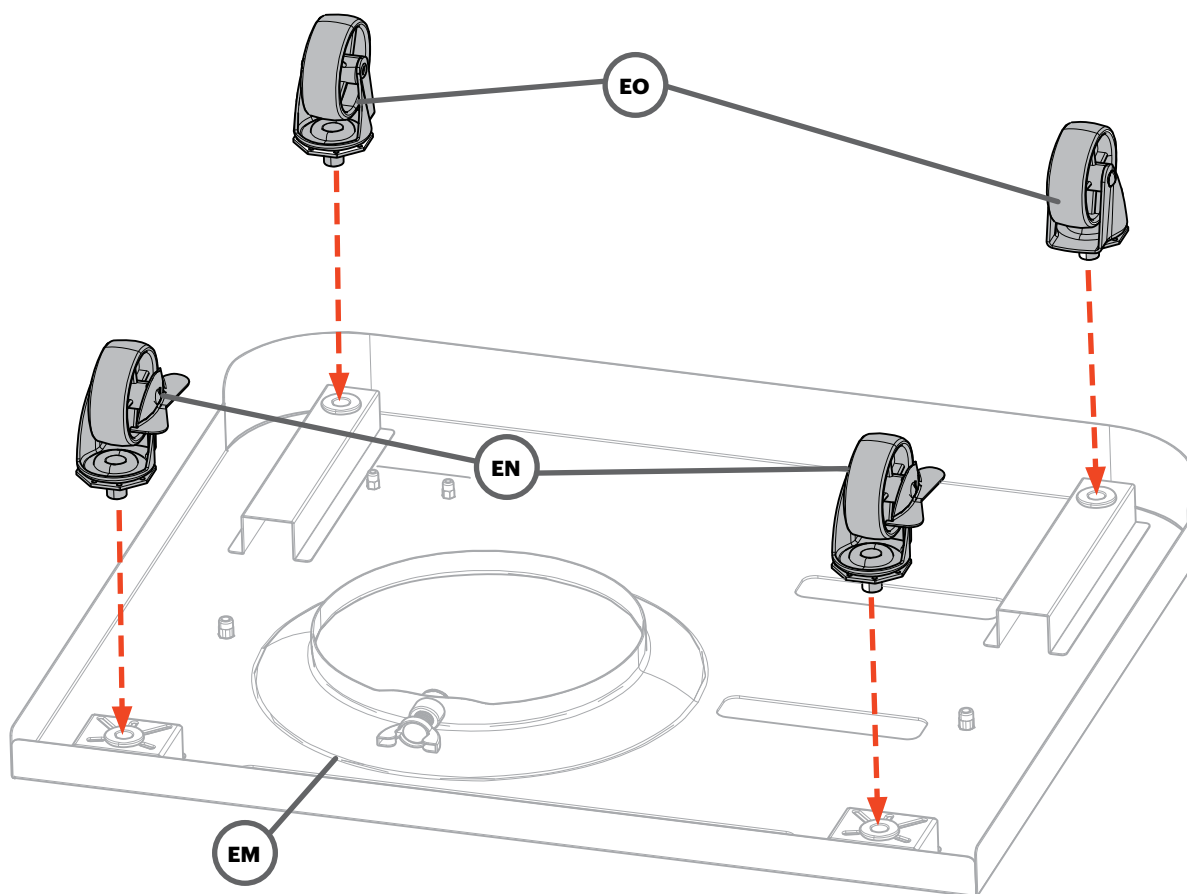
BUILD IT

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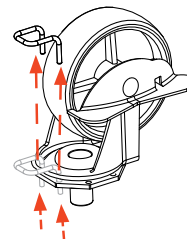
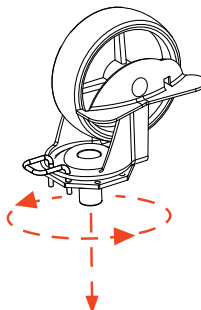
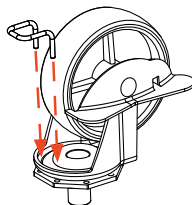


×1

Note:
Use this pin as a tool to lock all 4 casters during assembly.



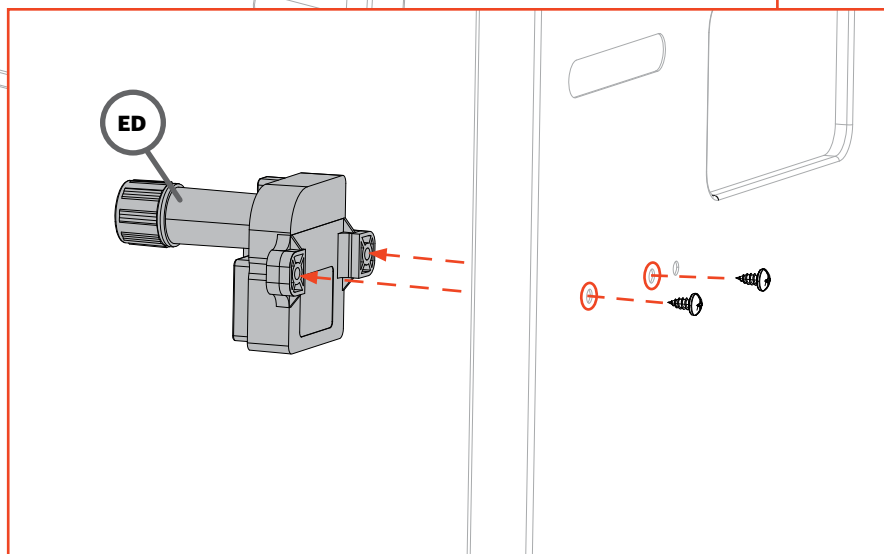
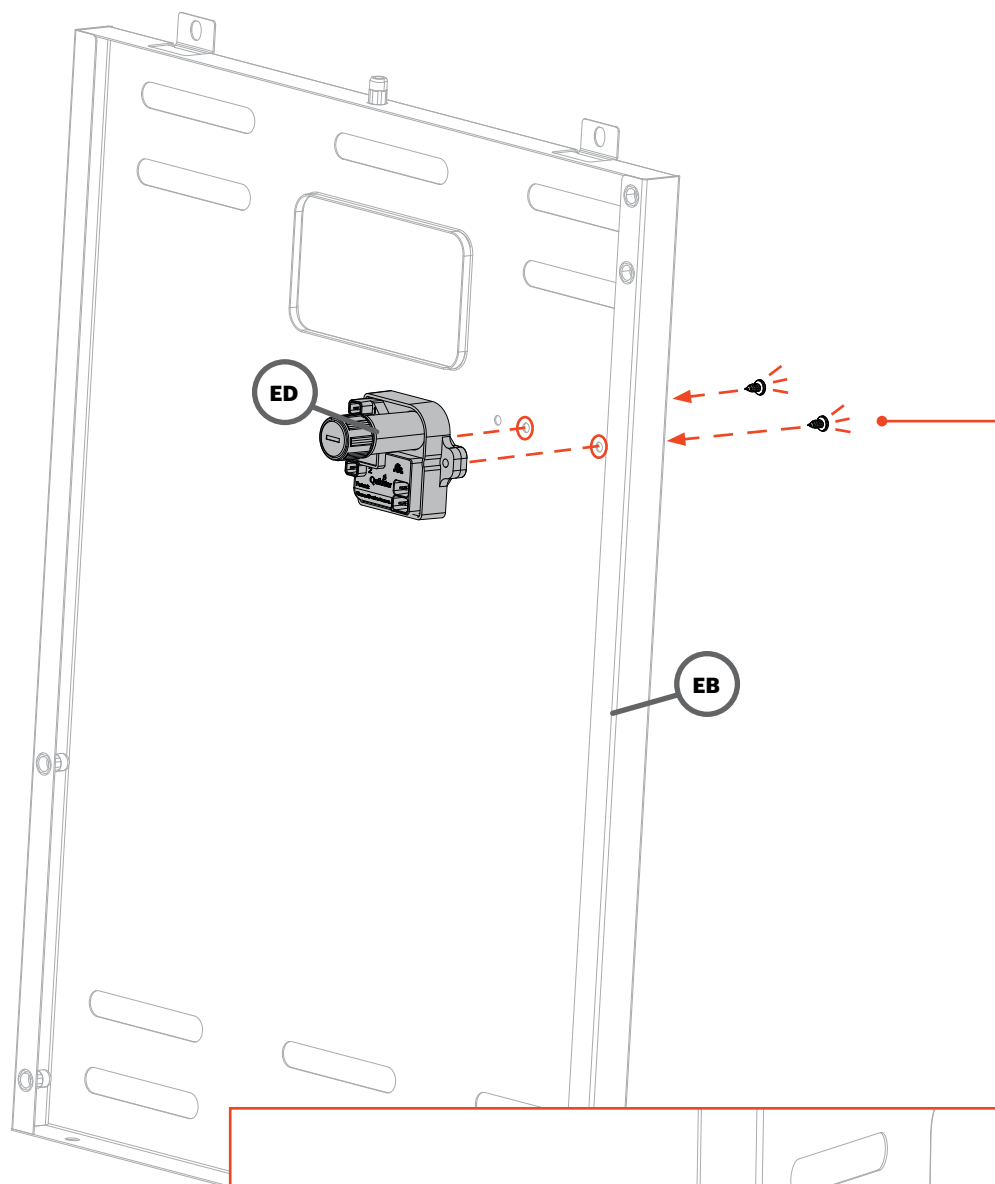
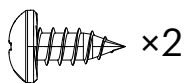
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Step 2A

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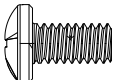
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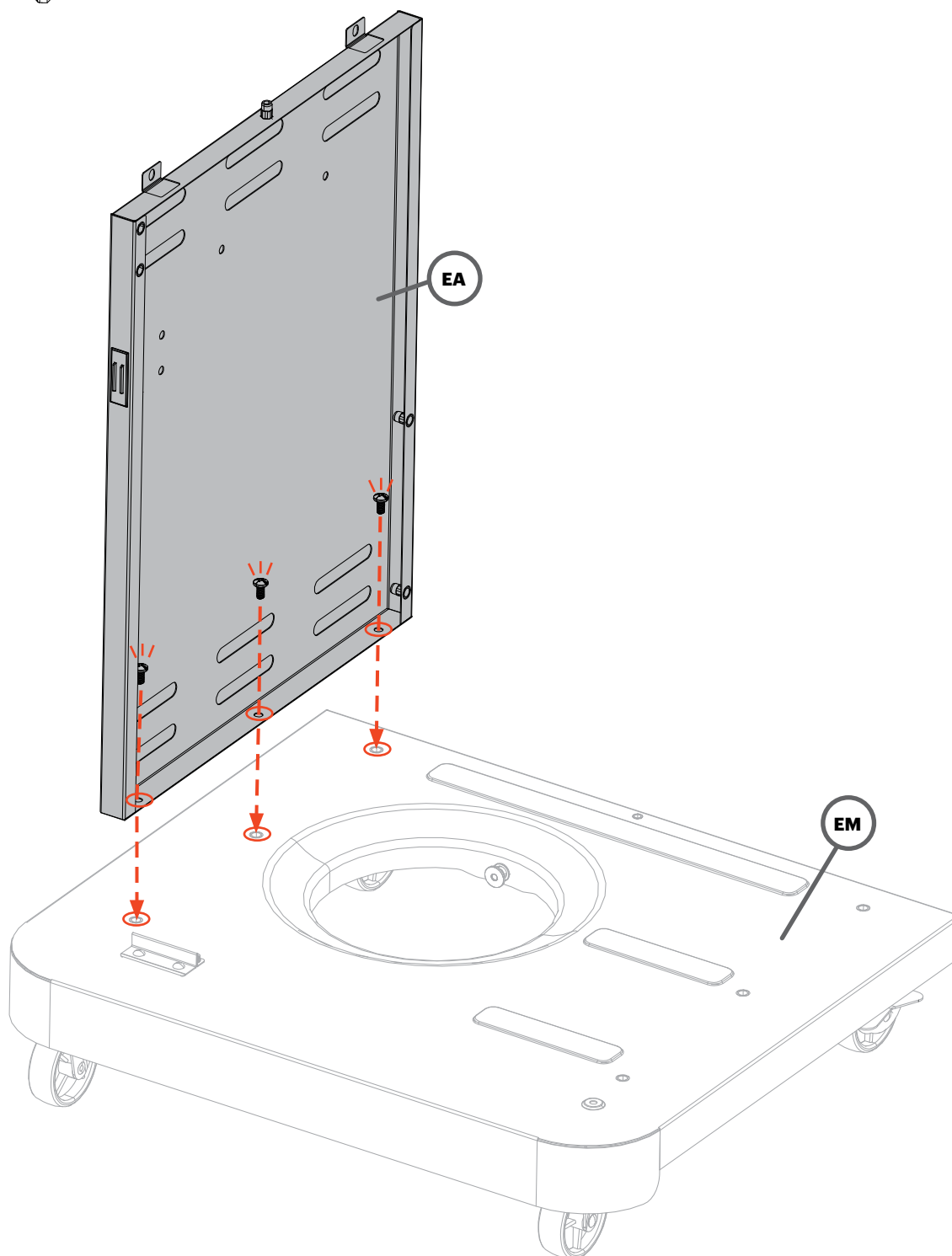


Step 2B

9

BUILD IT

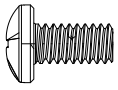
1  x3



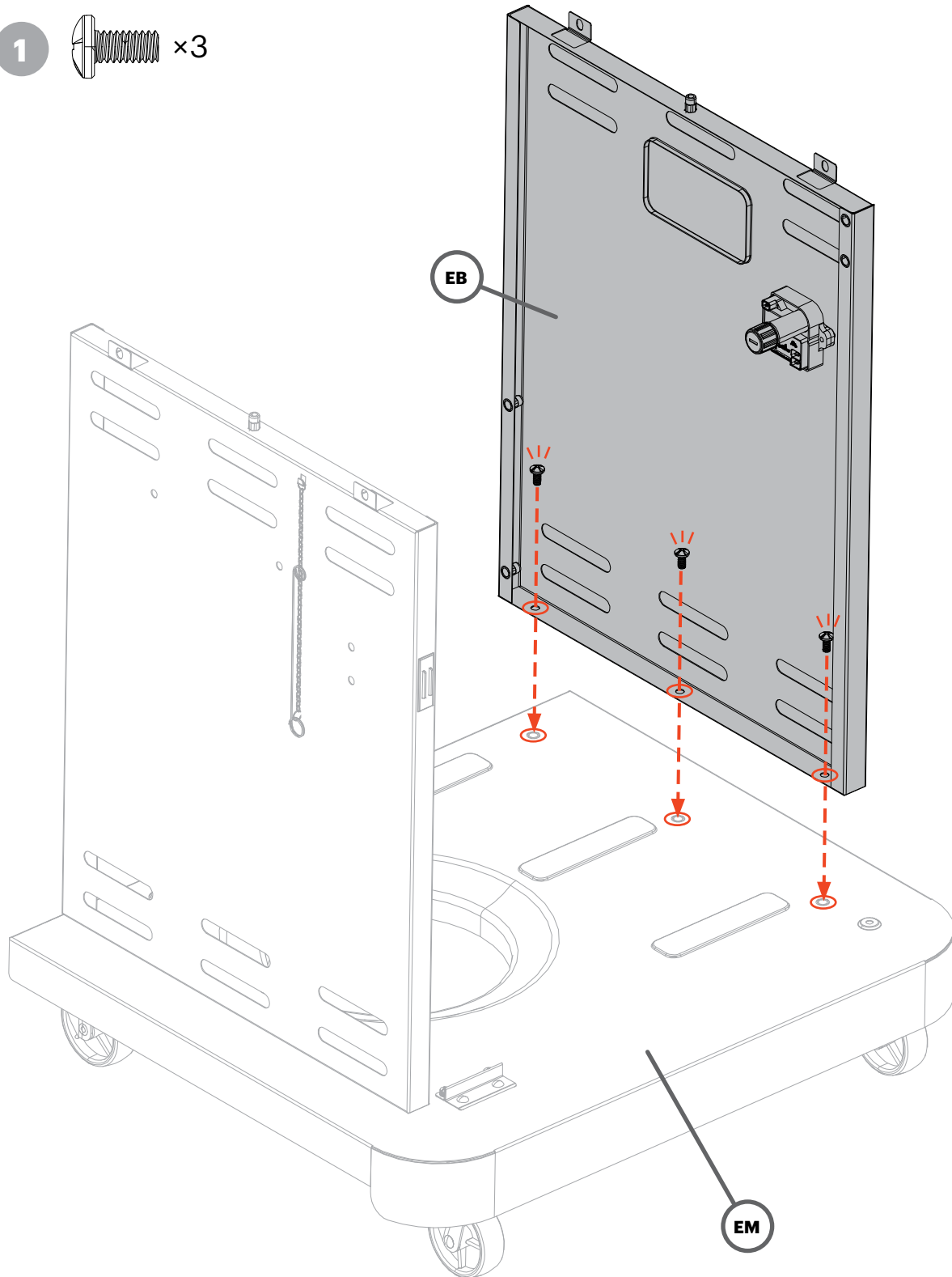
Step 2C

BUILD IT

1



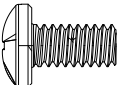
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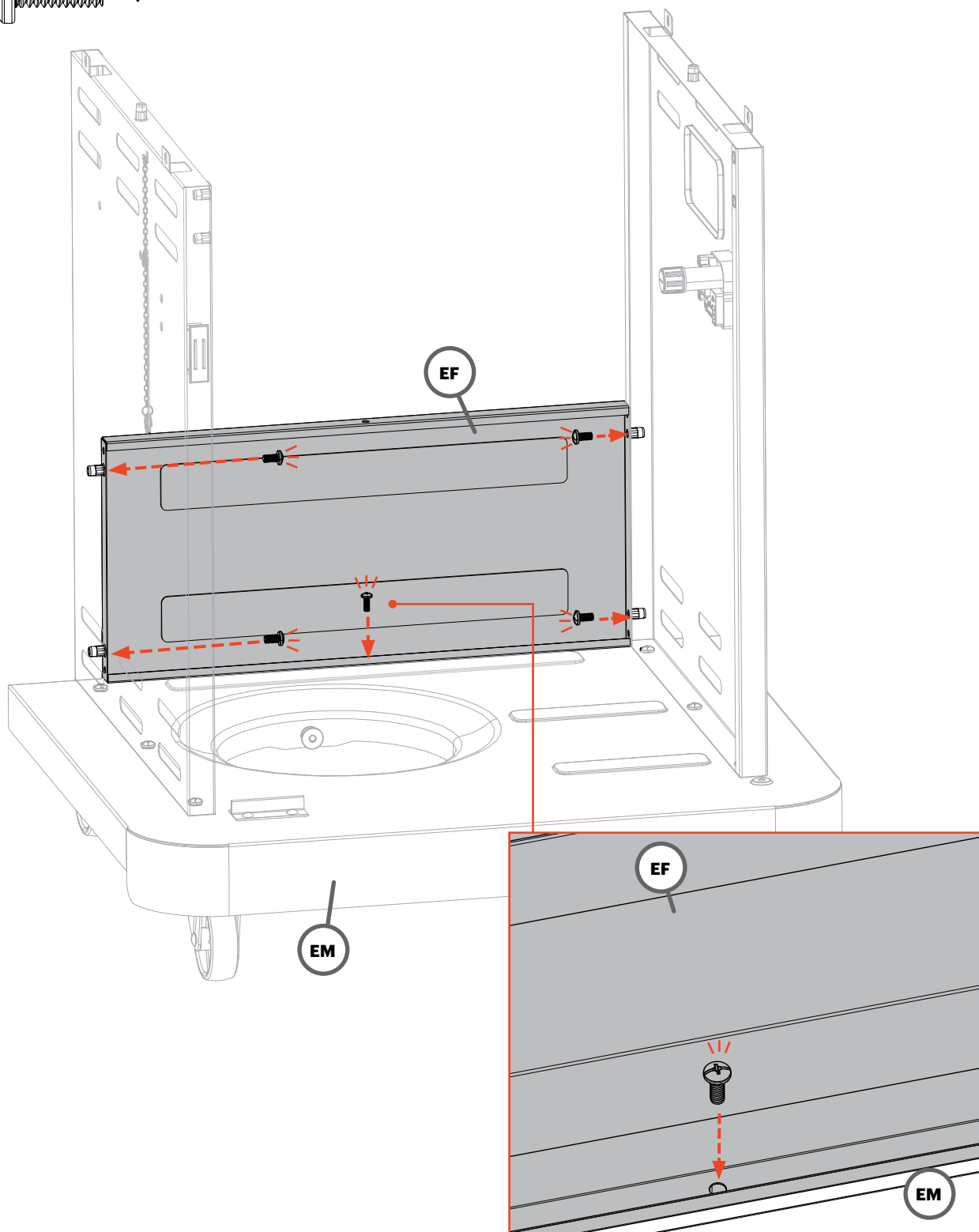
Step 3

11

BUILD IT

1  ×4

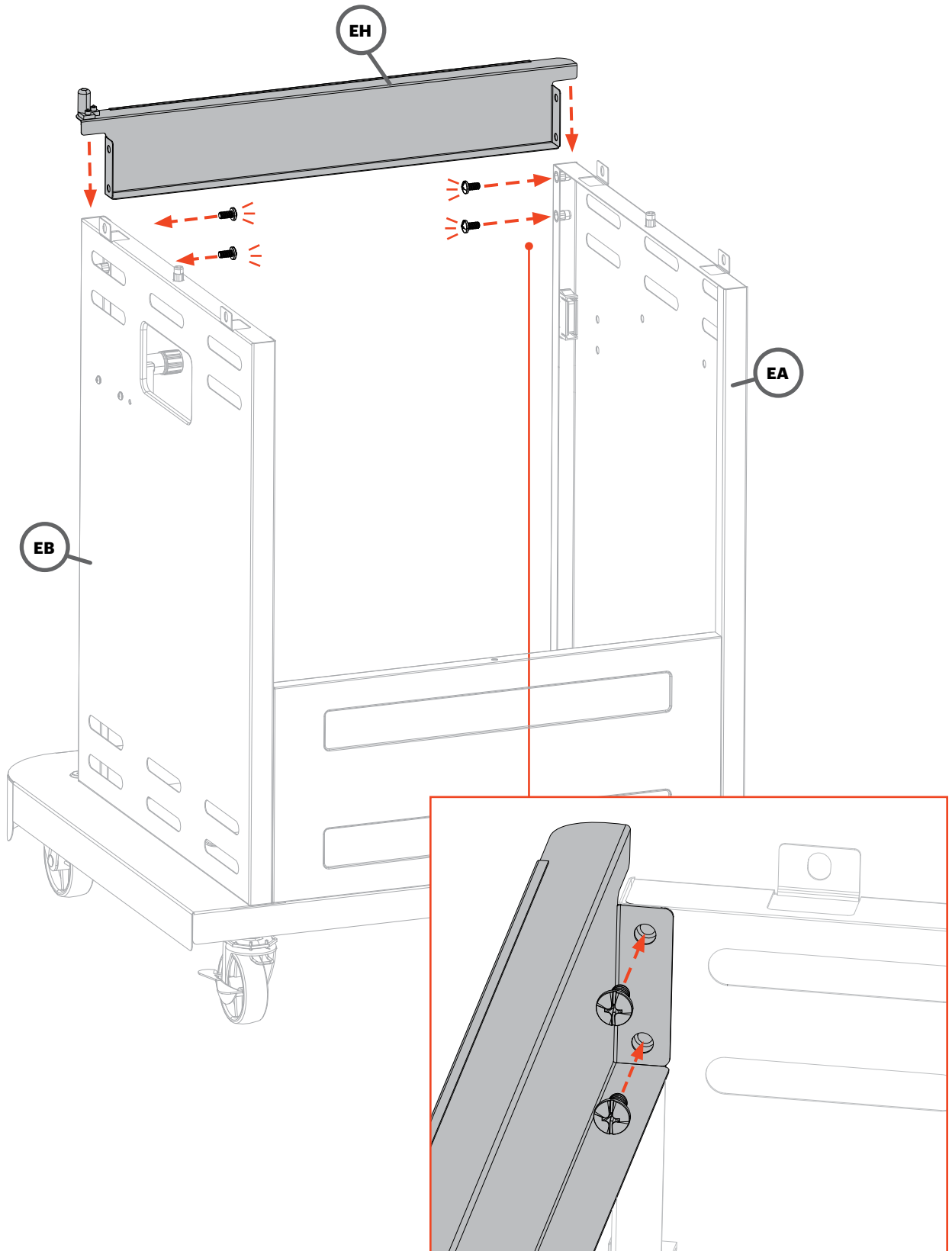
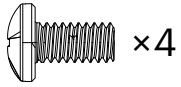
2  ×1



Step 4

BUILD IT


1

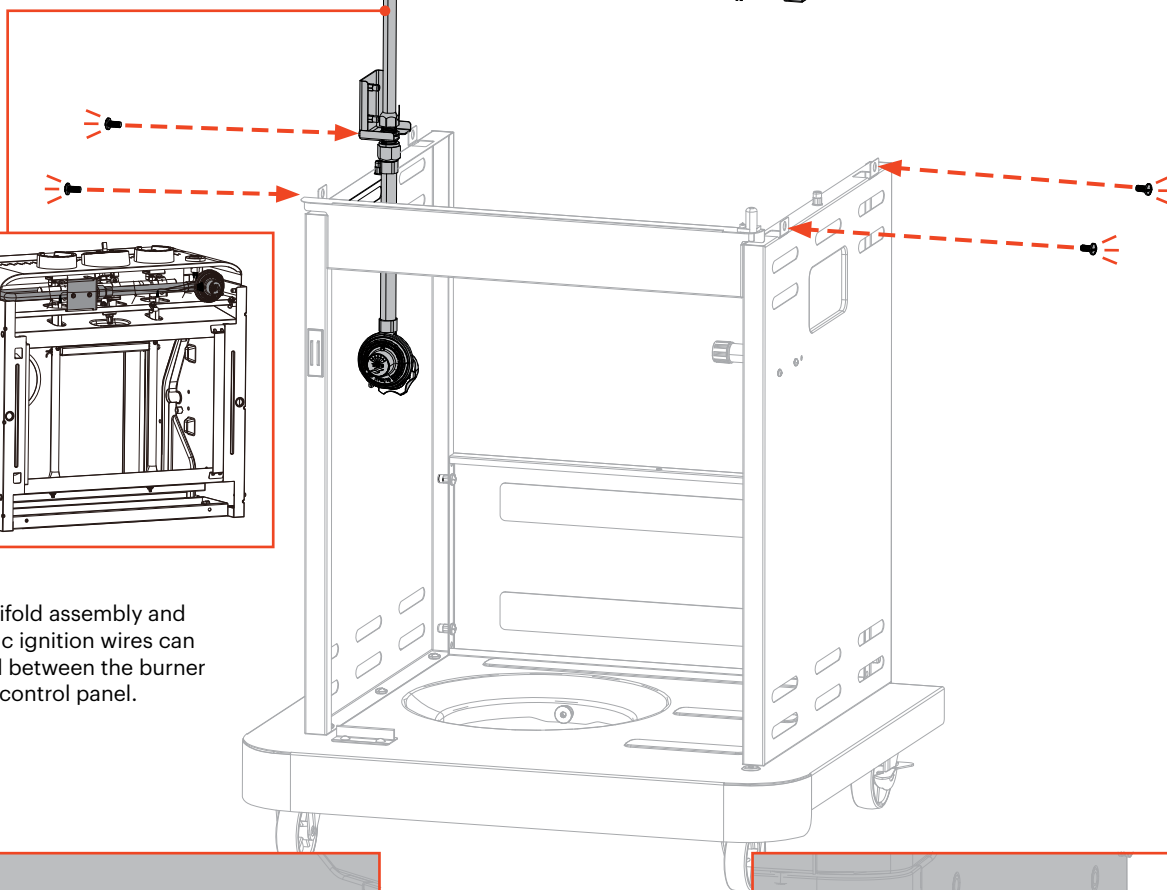
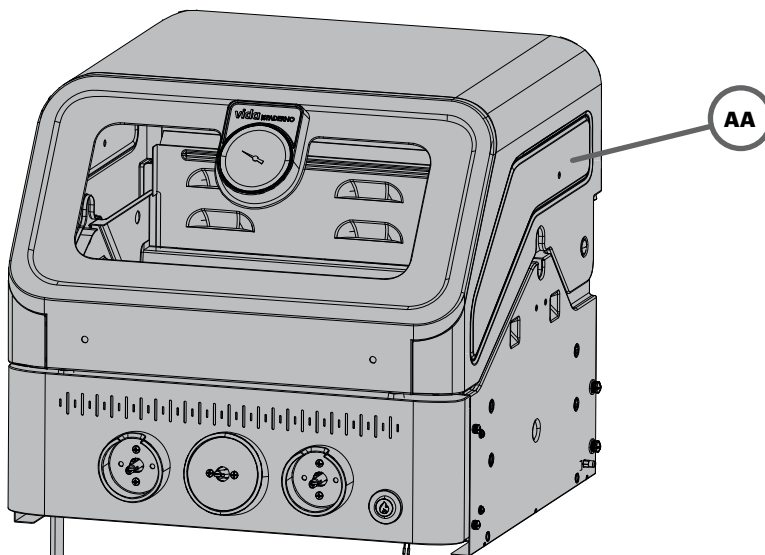


Step 5A

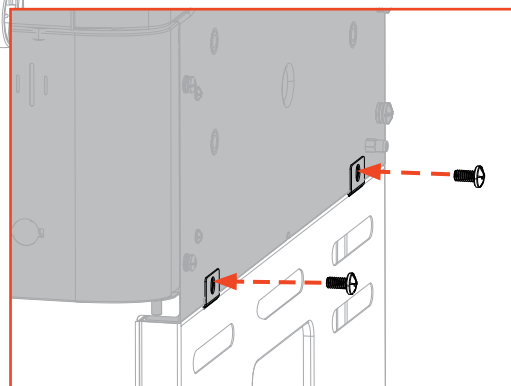
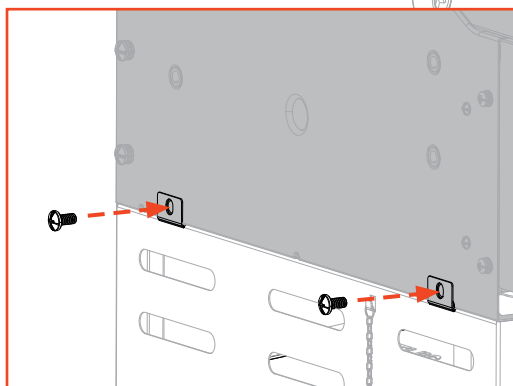
13

BUILD IT

1  × 4



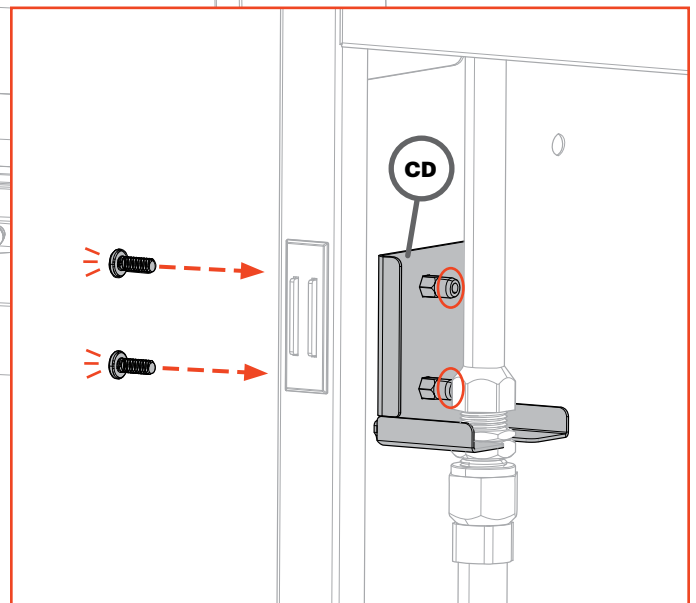
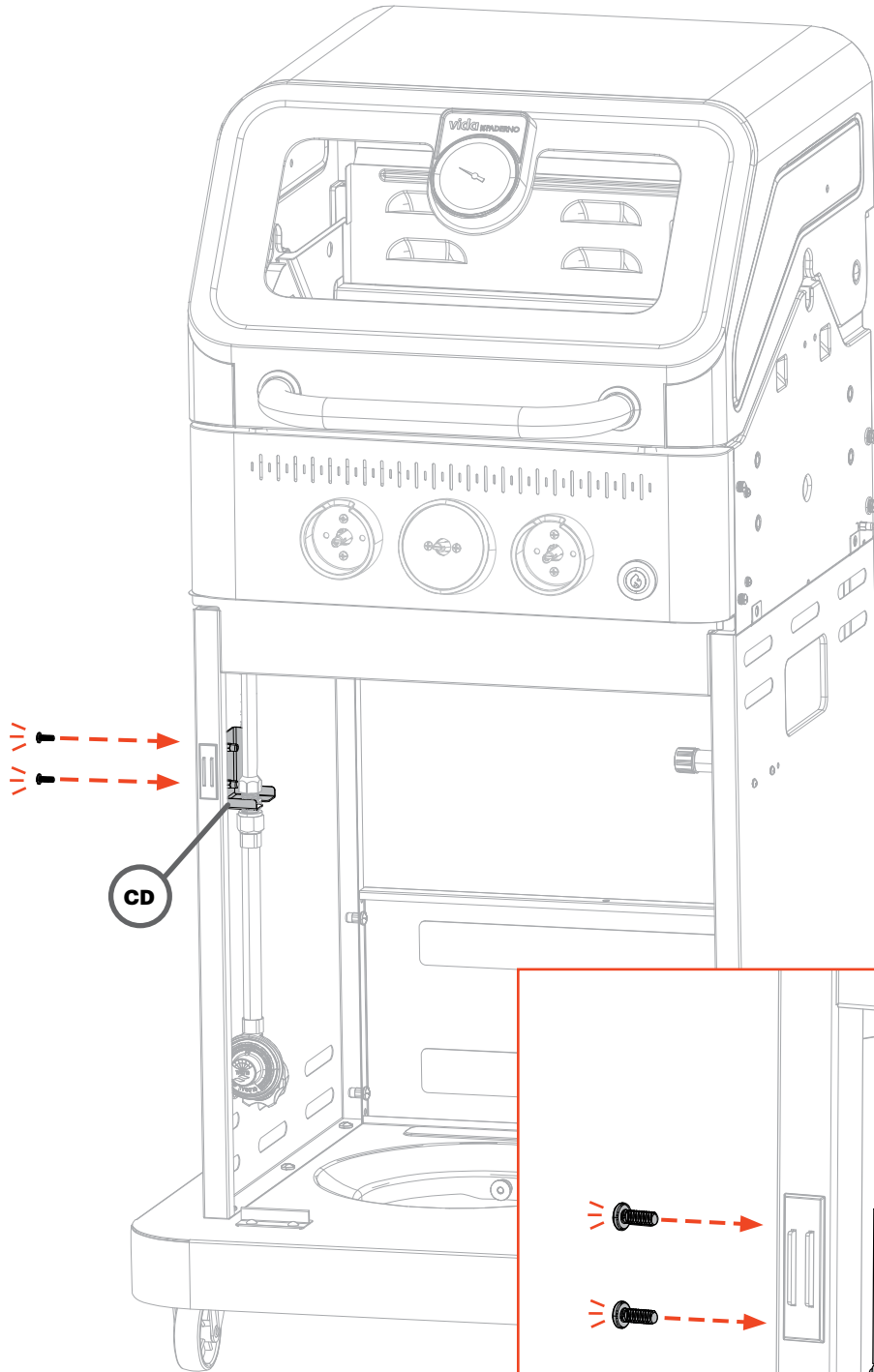
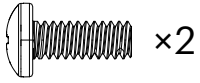
Note:
The manifold assembly and electronic ignition wires can be found between the burner box and control panel.



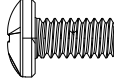
Step 5B

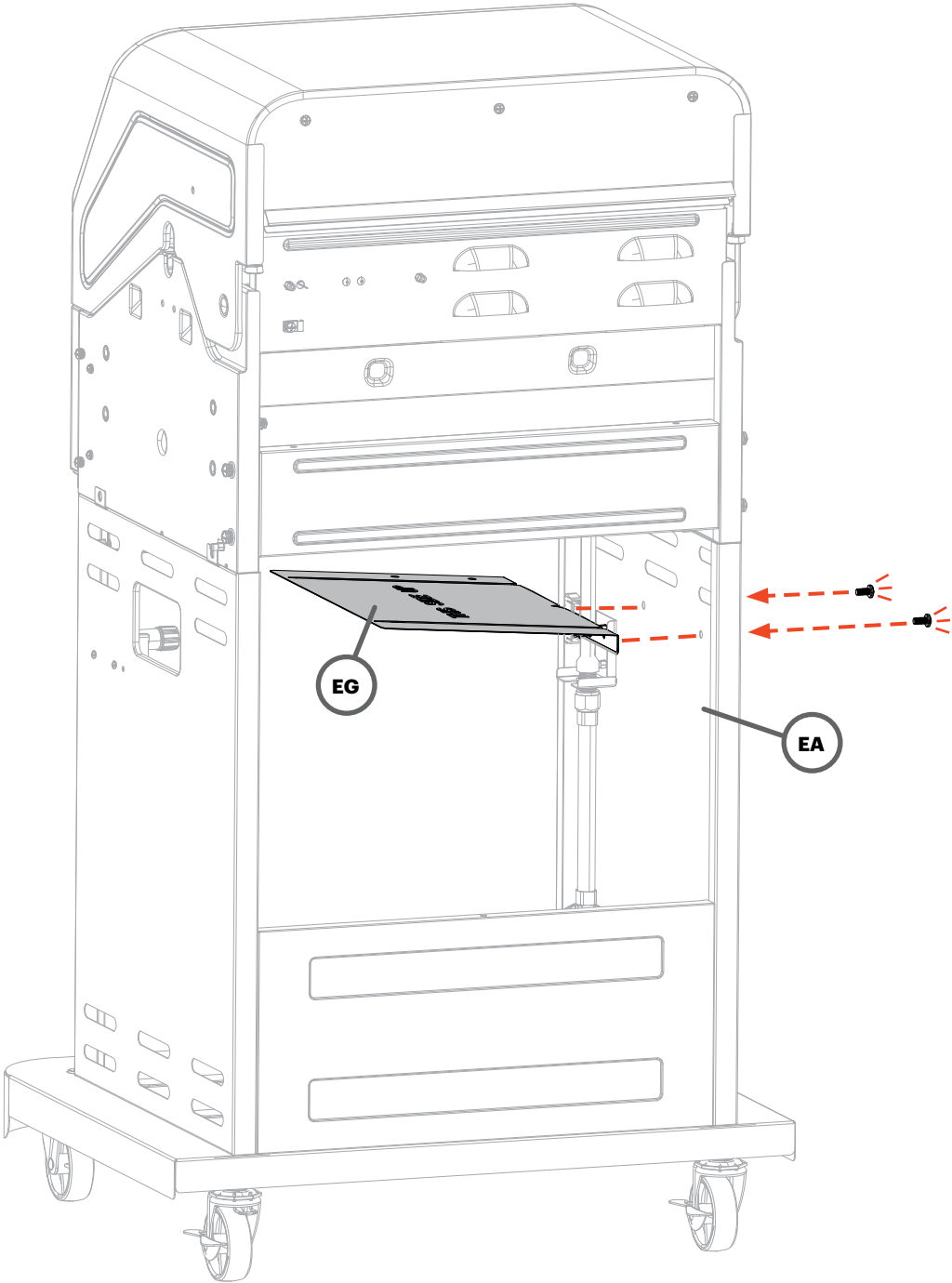
BUILD IT

2



Step 6

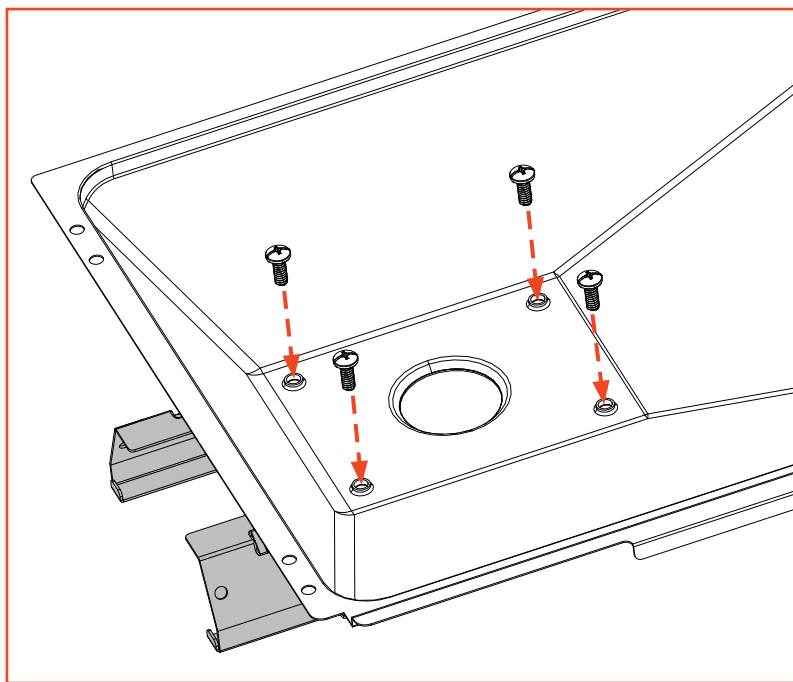
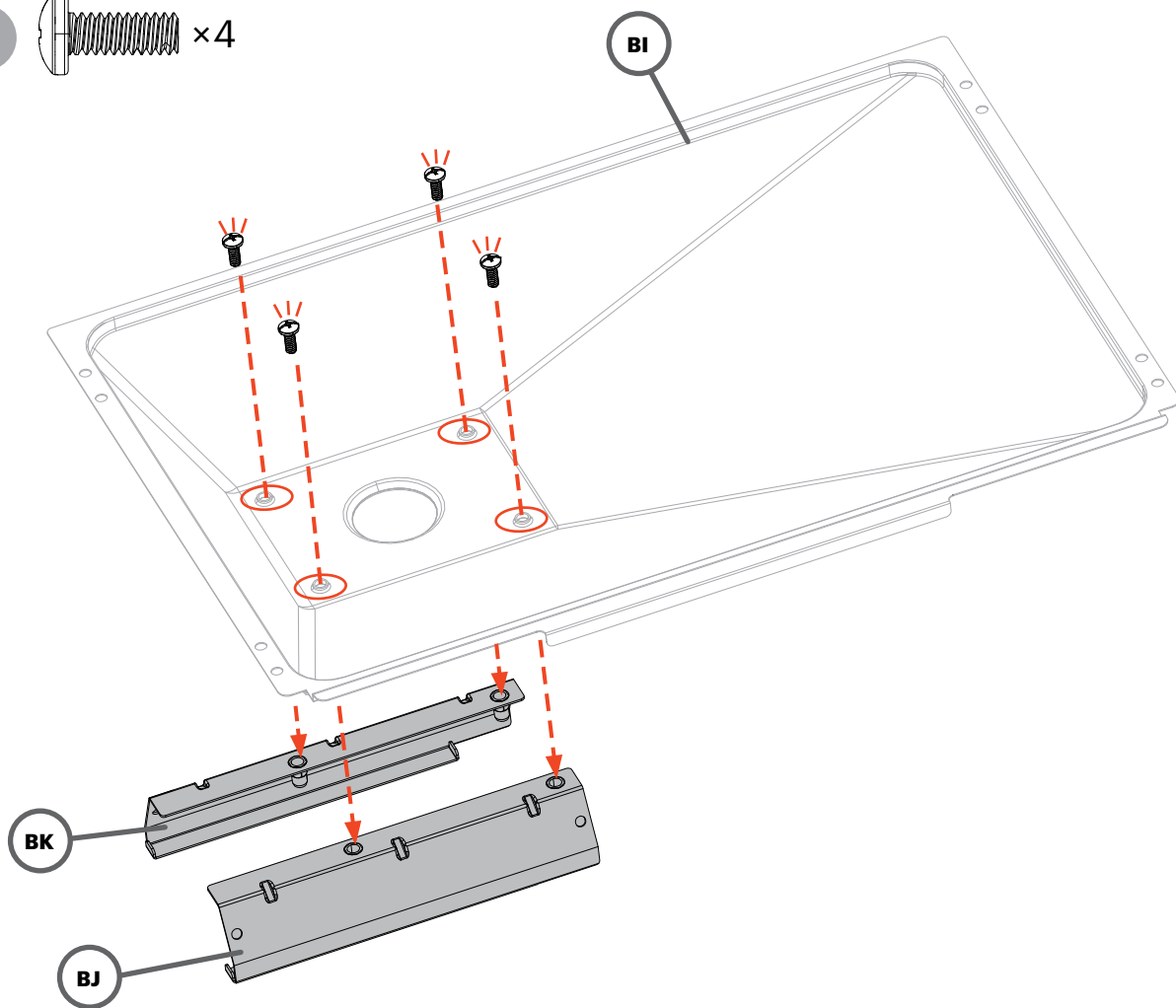
1  x2



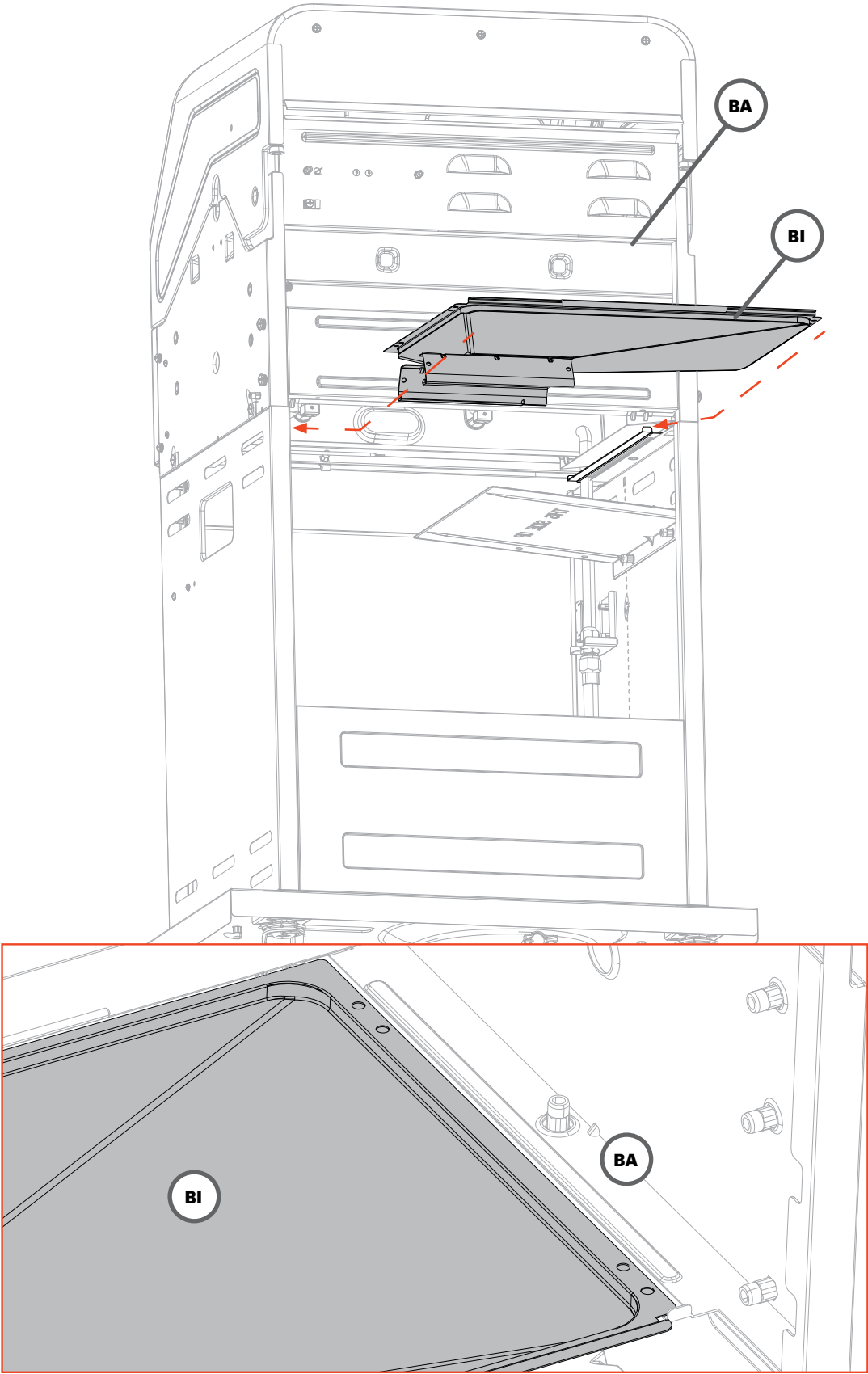
Step 7

BUILD IT

2

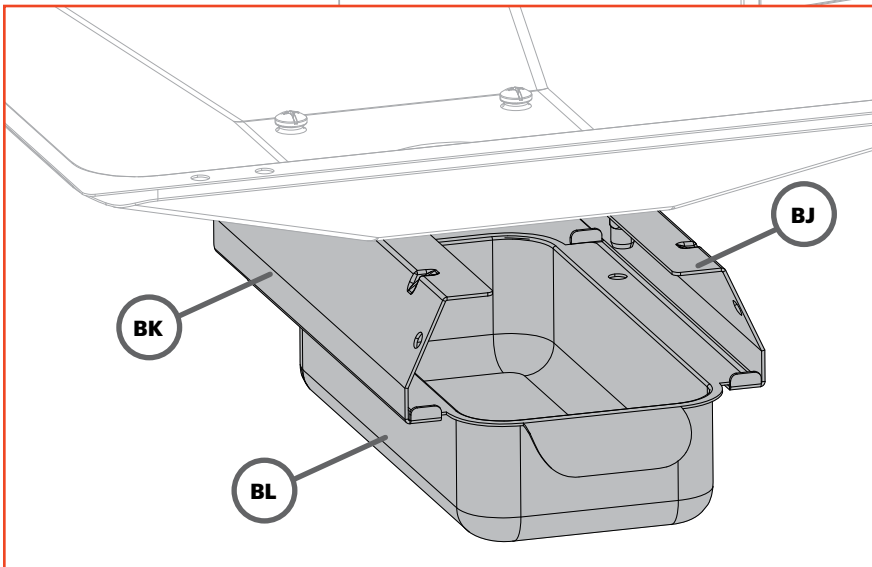
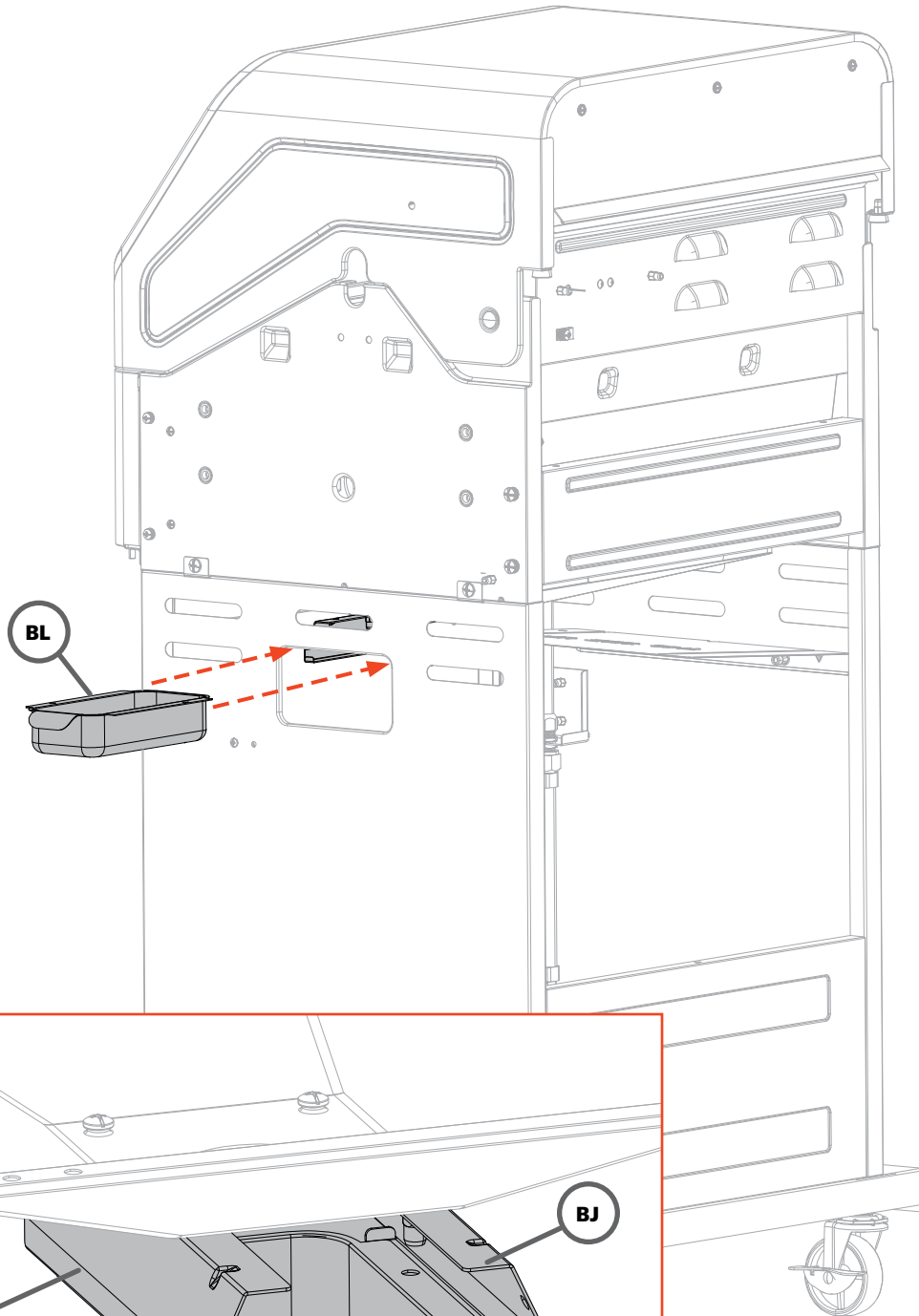


Step 8A



Step 8B


BUILD IT

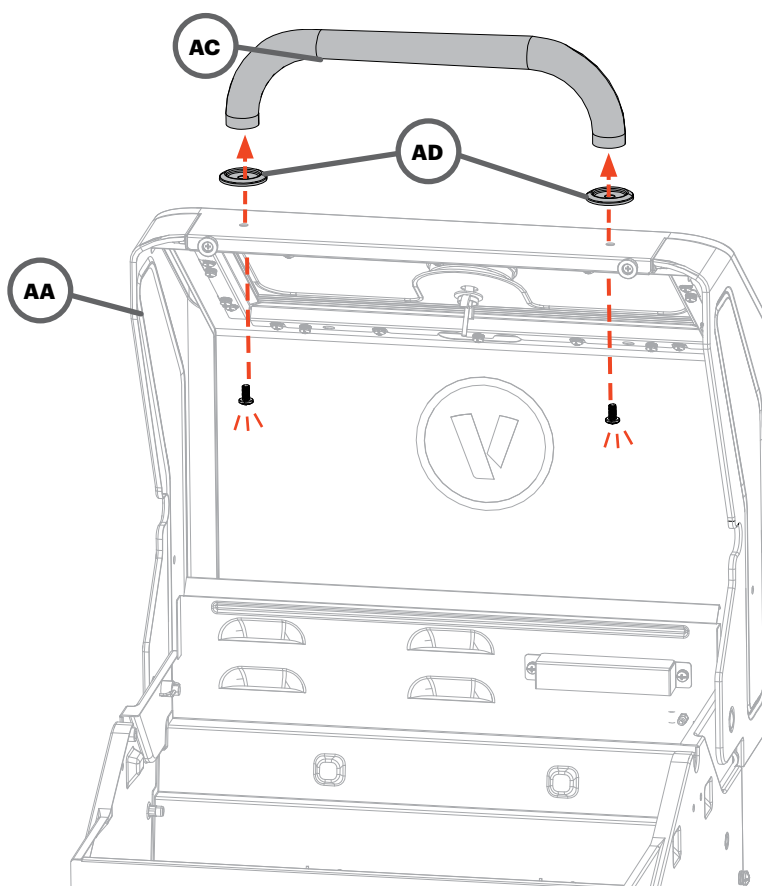


Step 9

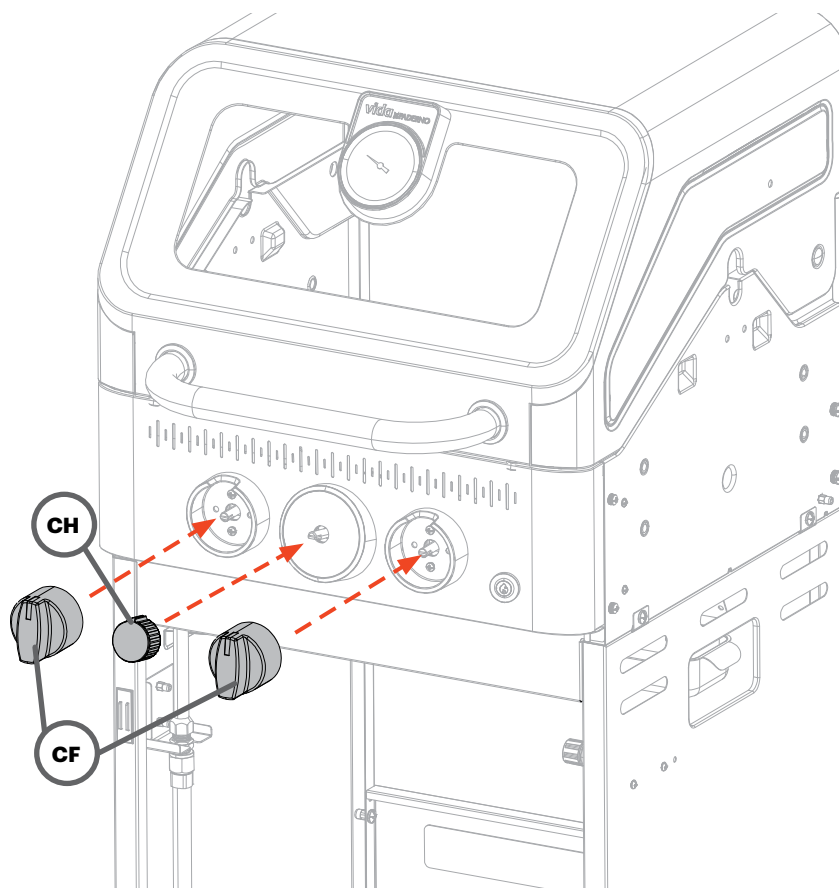
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BUILD IT

1  x2



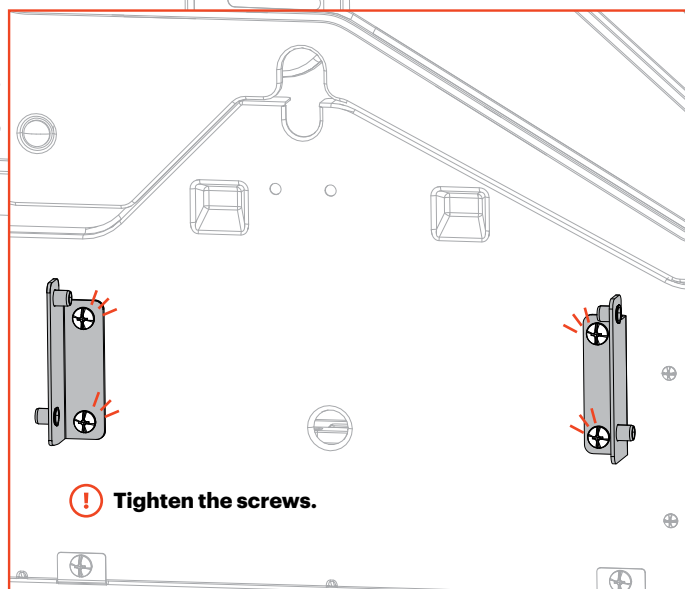
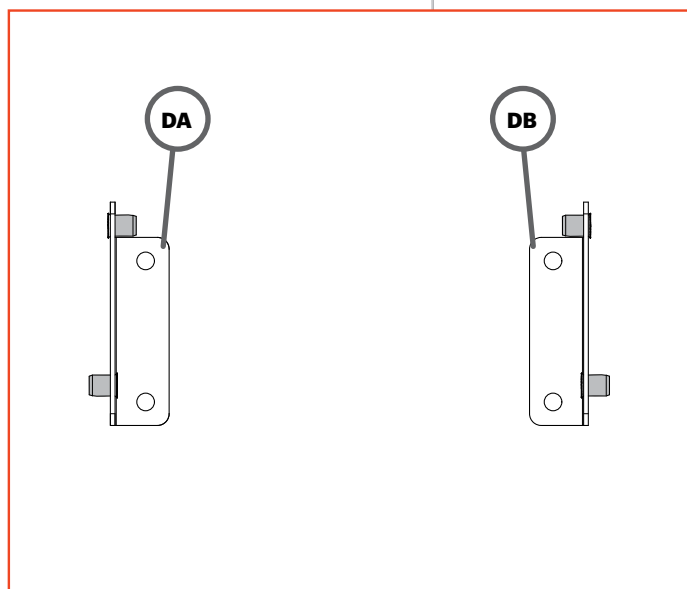
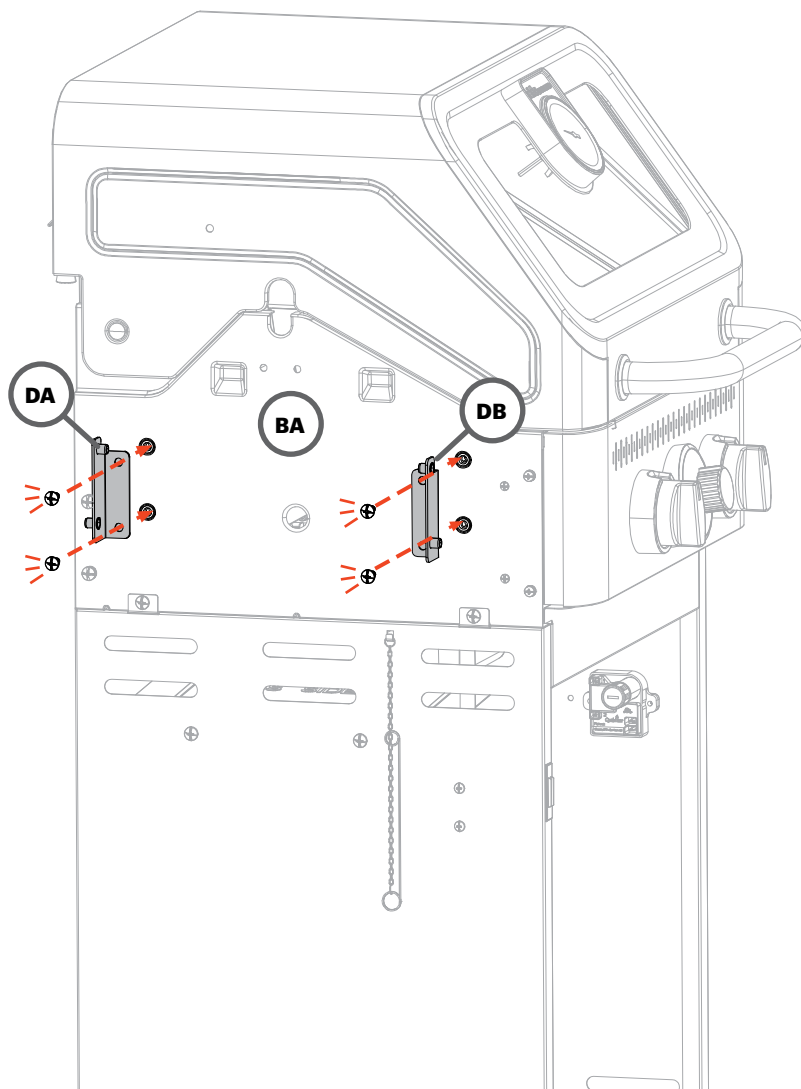
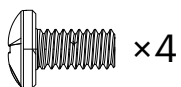
Step 10



Step 11A

BUILD IT


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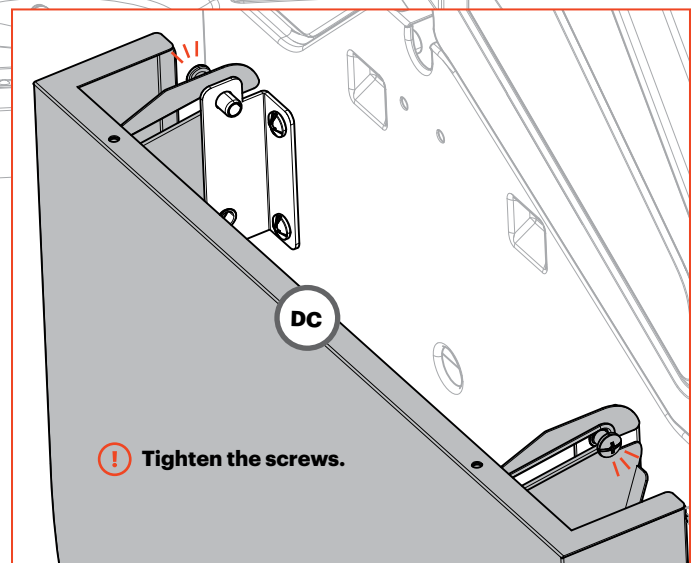
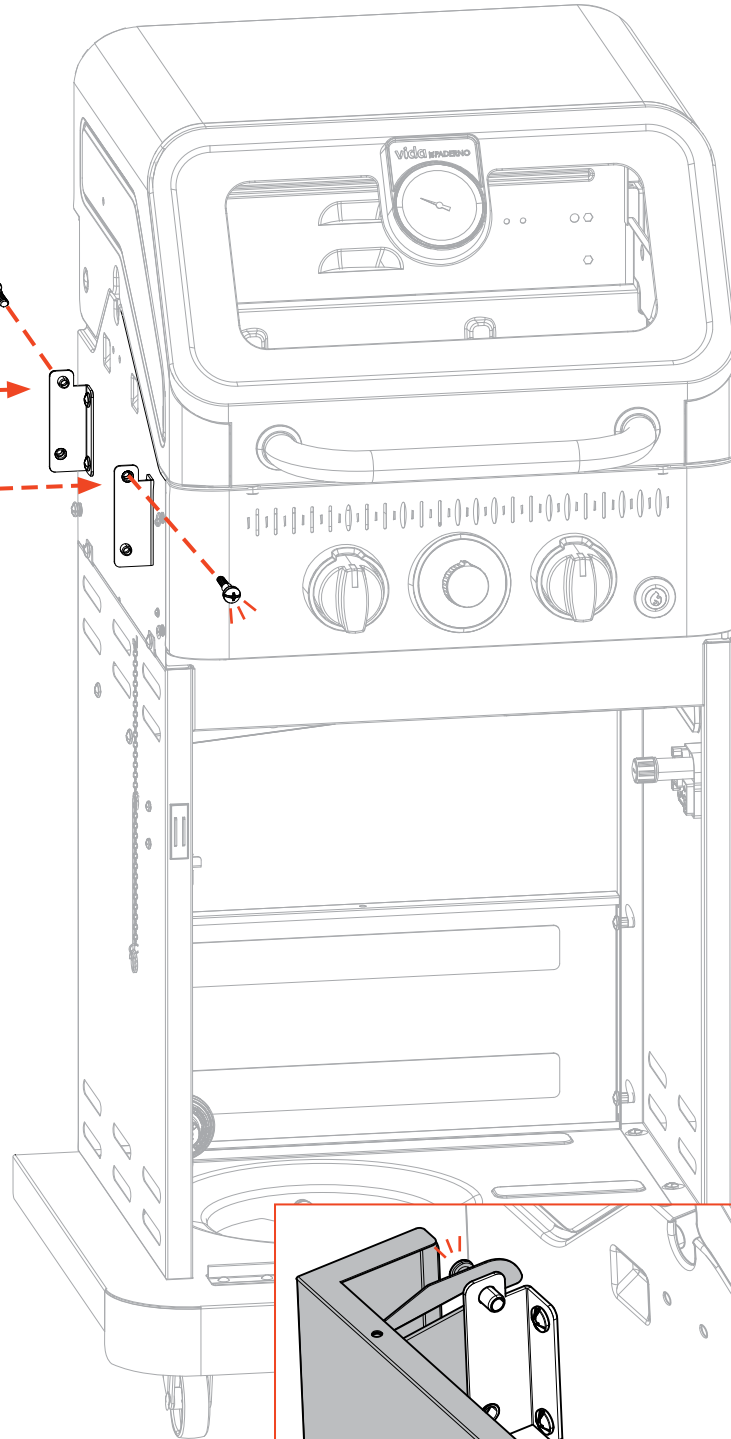
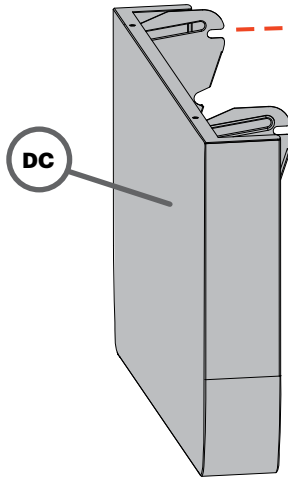


Step 11B

21

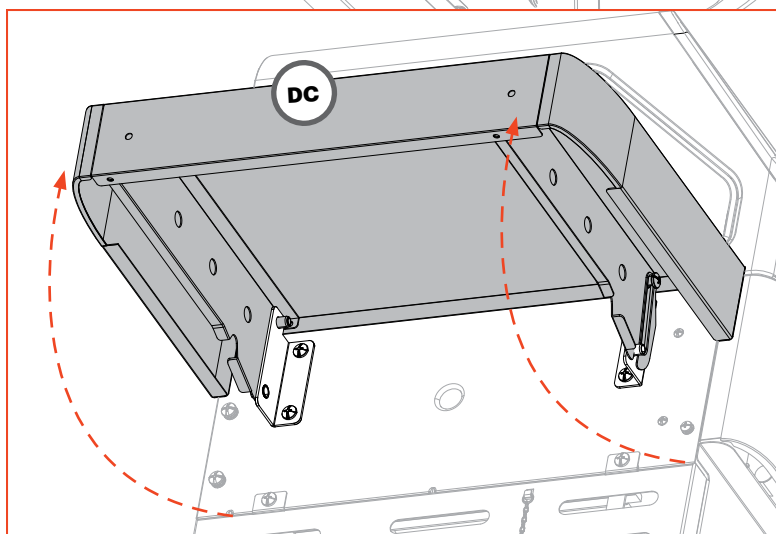
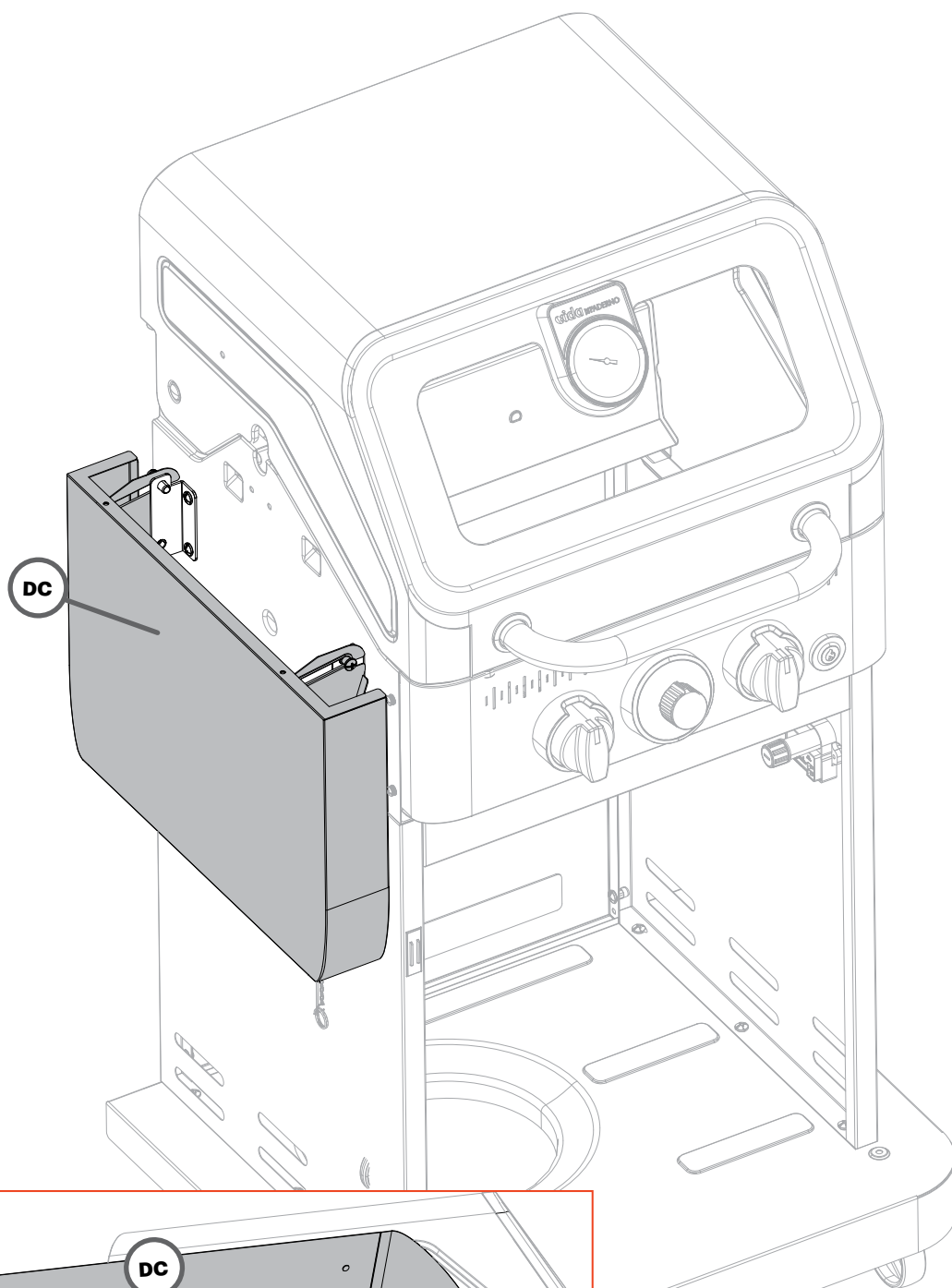
BUILD IT

8  ×2



Step 11C

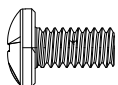
BUILD IT

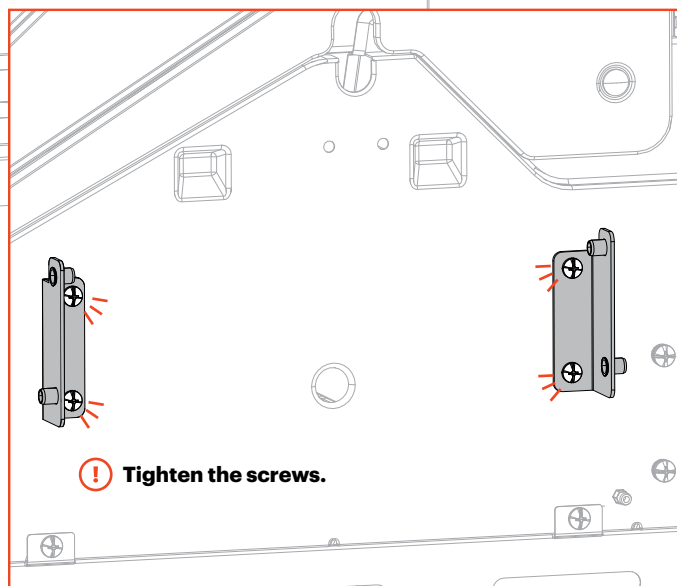
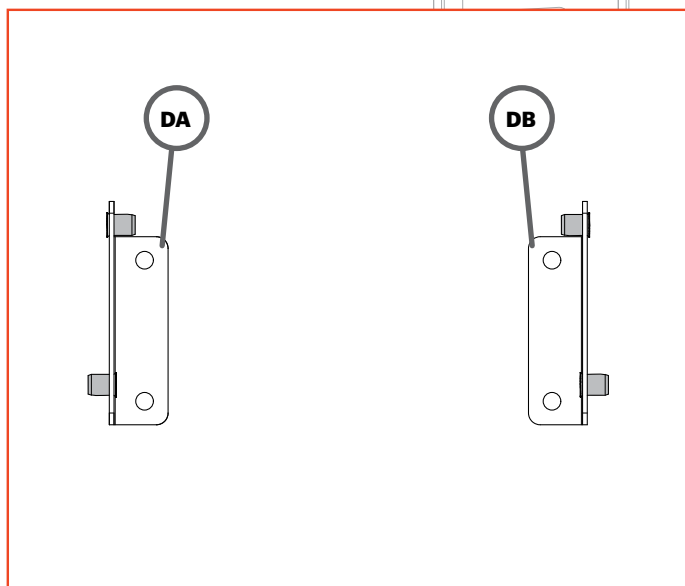
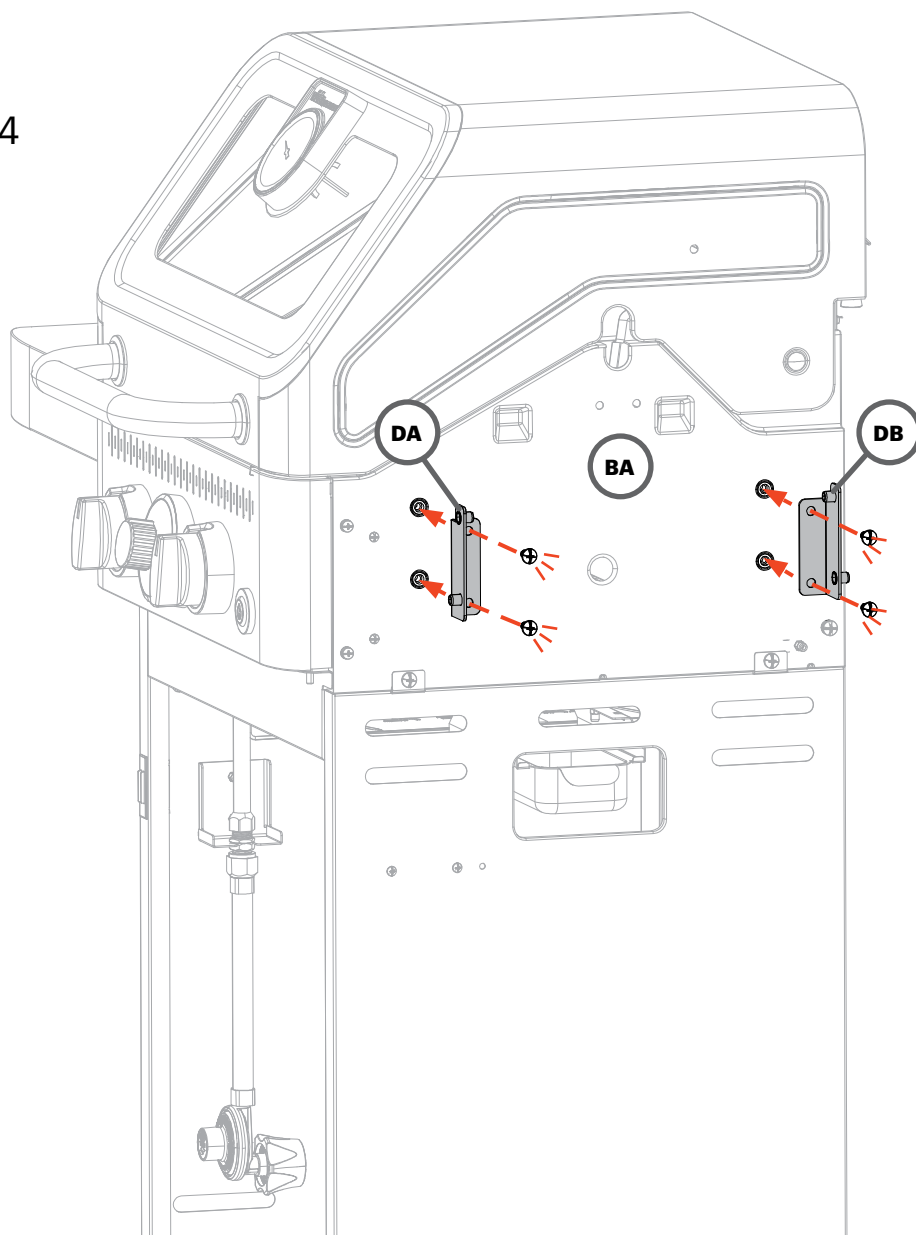


Step 12A

23

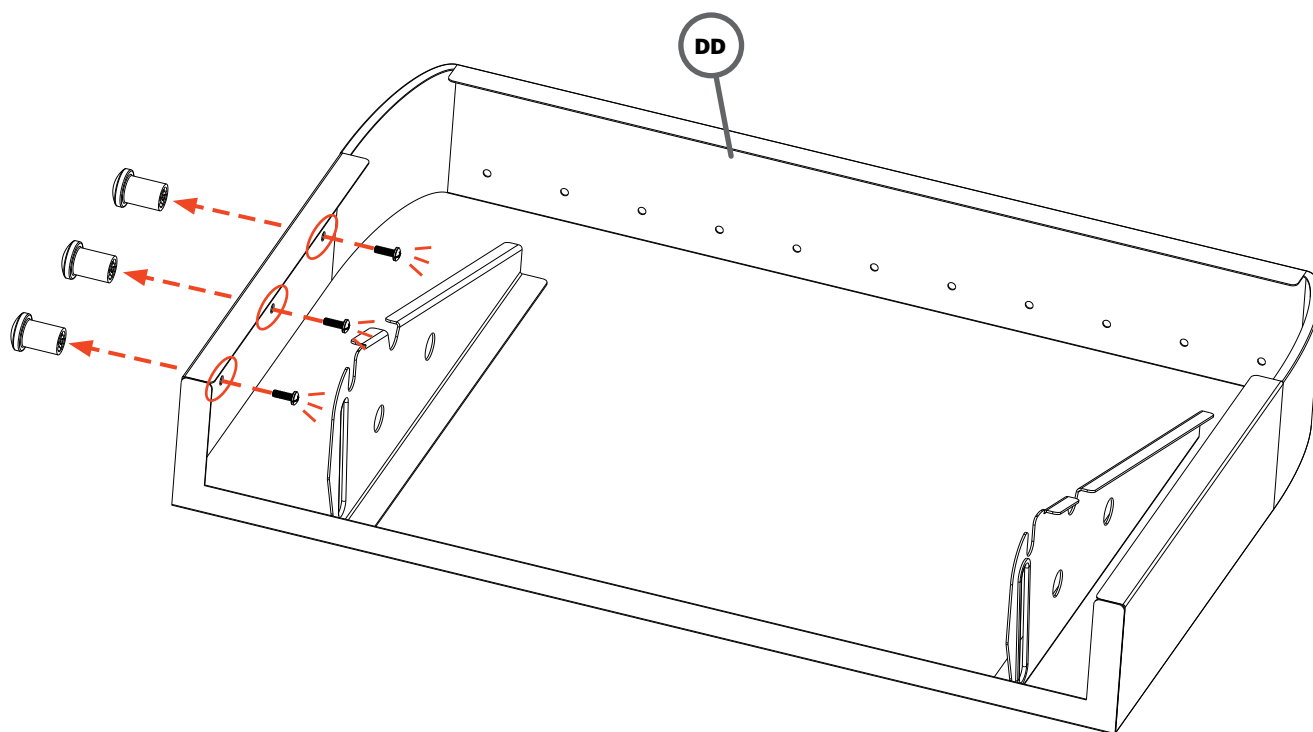
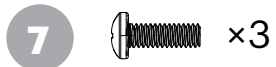
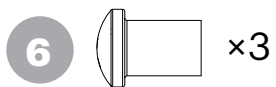
BUILD IT

1  ×4



Step 12B


BUILD IT

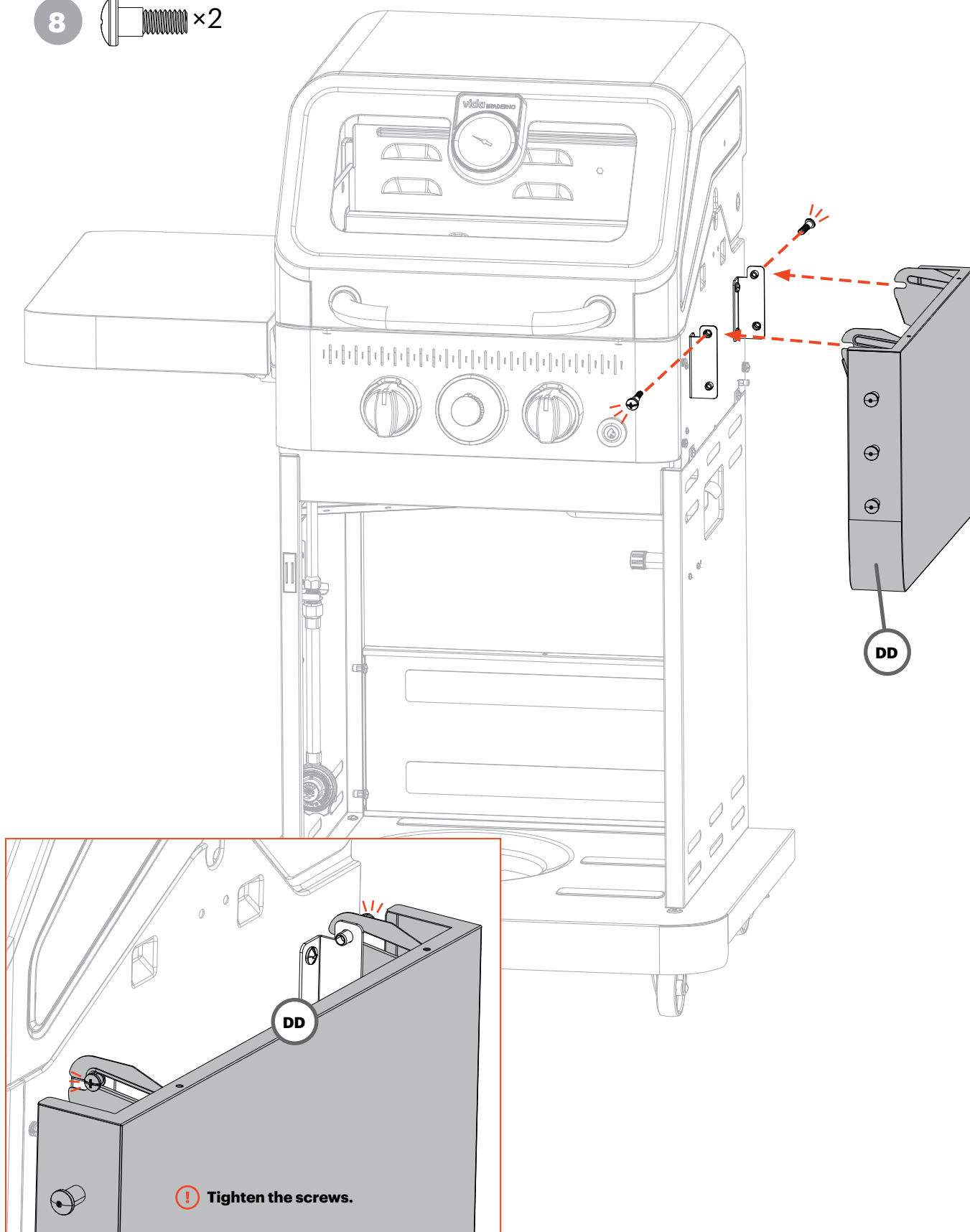


Step 12C

25

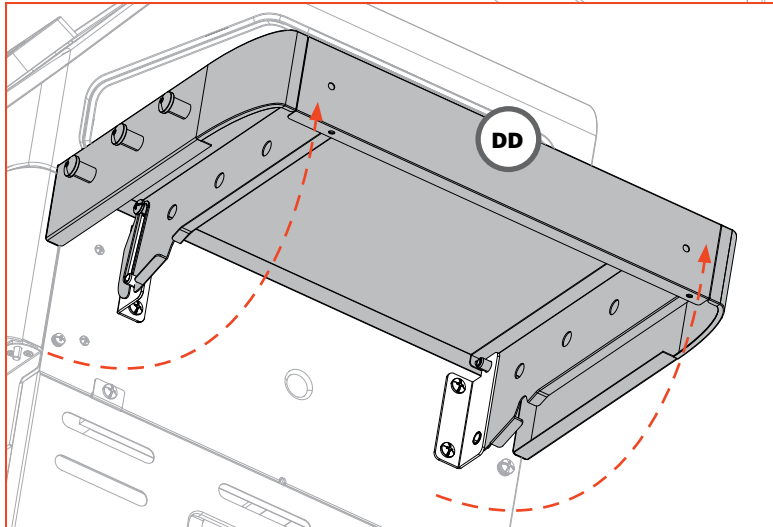
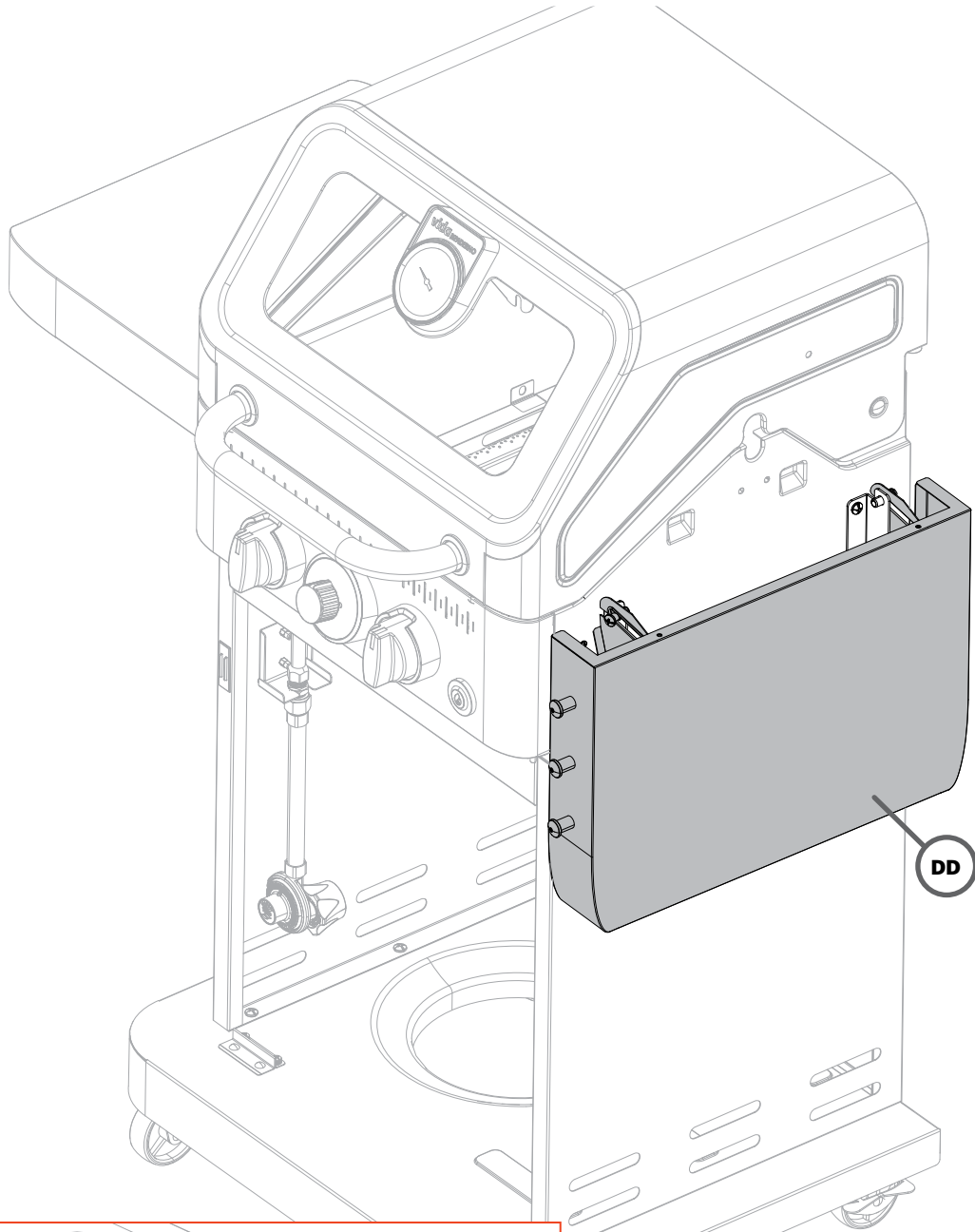
BUILD IT

8  ×2

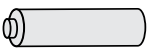


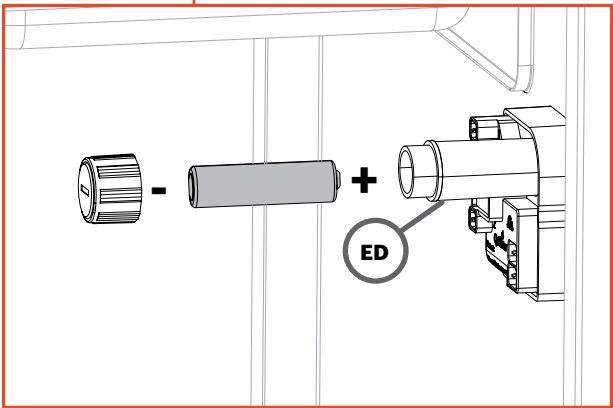
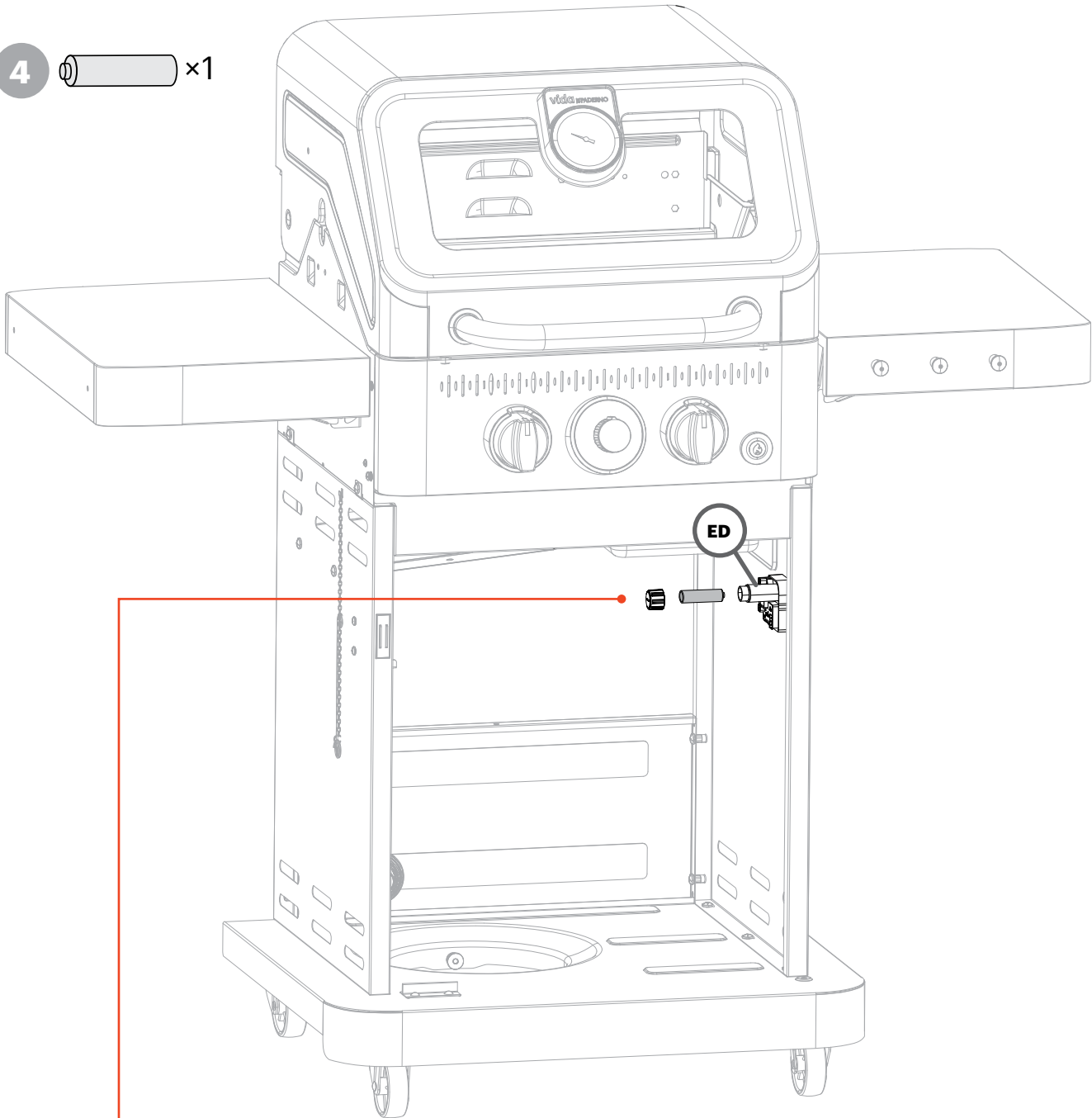
Step 12D

BUILD IT



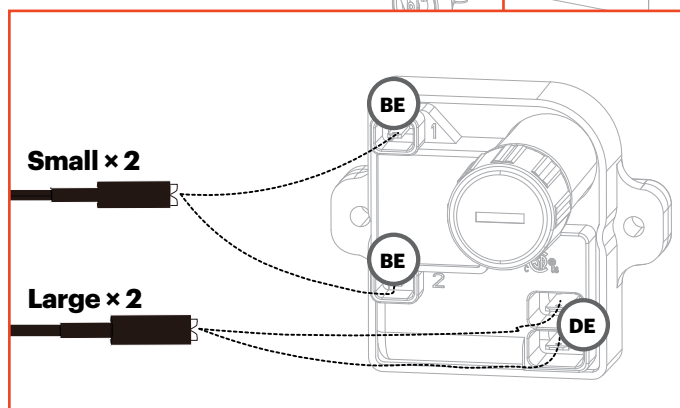
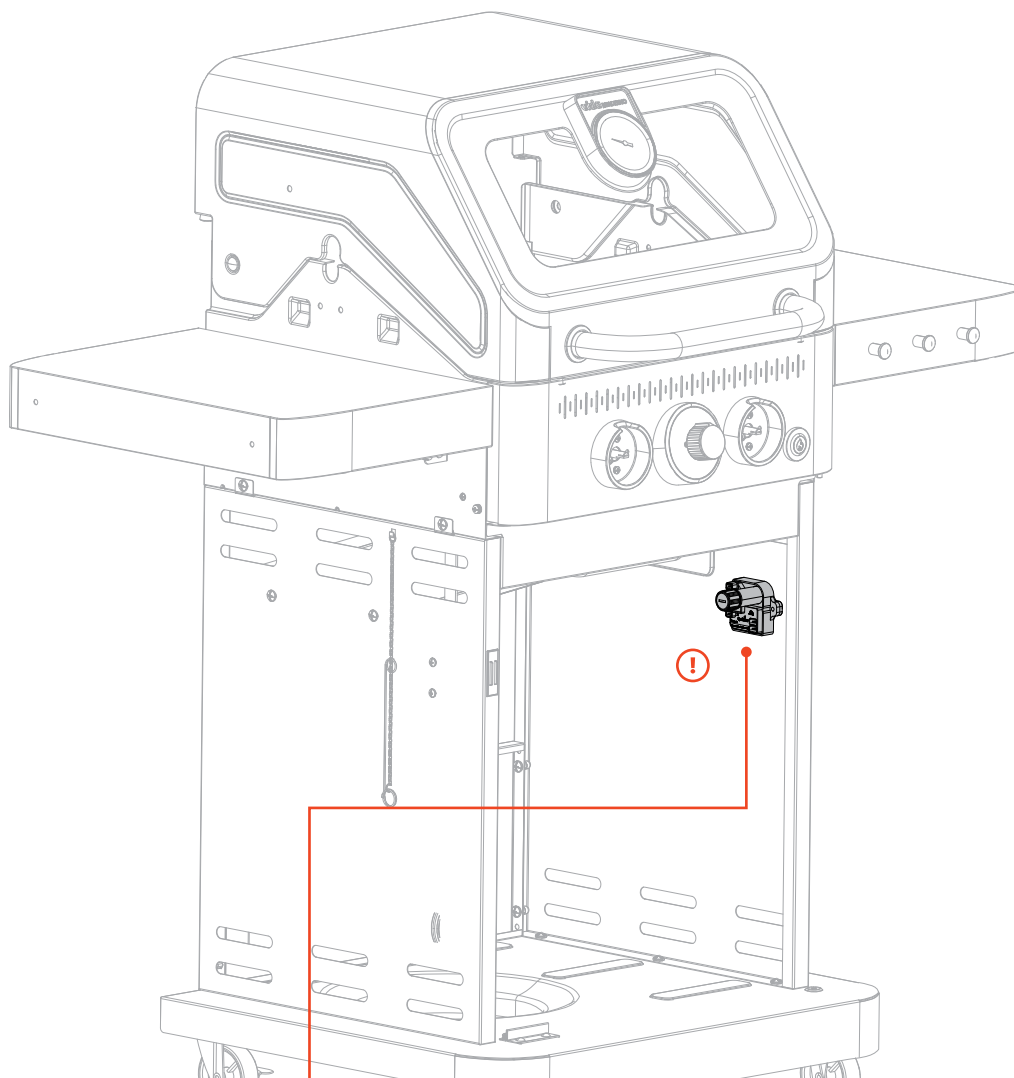
Step 13A

4  x1

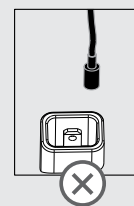
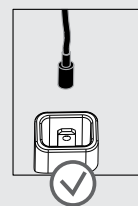


Step 13B

BUILD IT




BE	Main electrode - 50 cm
DE	Ignition Button

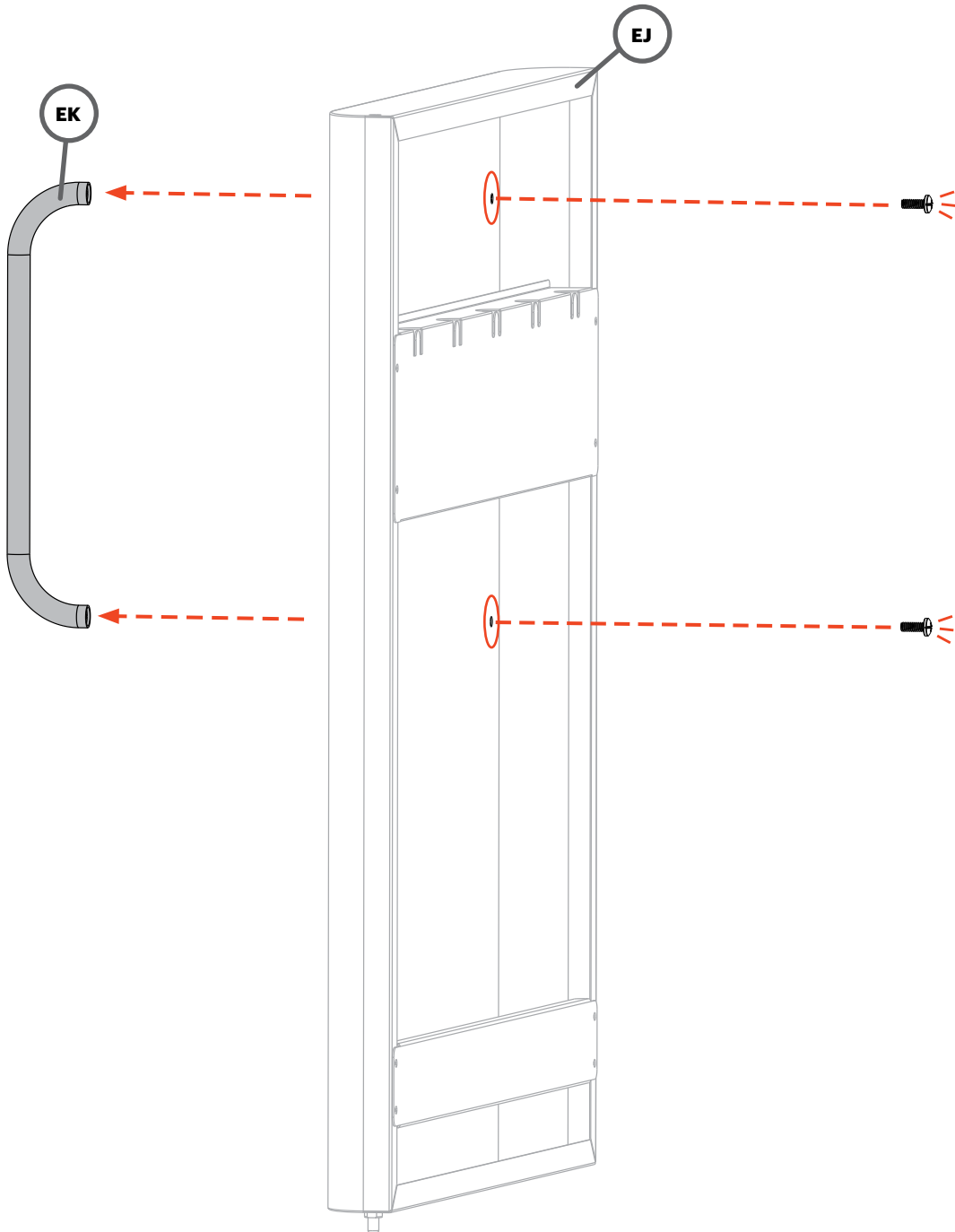


⚠ If not immediately visible, the Electrode Wires **BE** and Ignition Lead Wires **DE** can be found behind the control panel.

TIP: Firmly grasp wires between your thumb and index finger. Insert wire into the appropriate terminal until a positive connection is made.

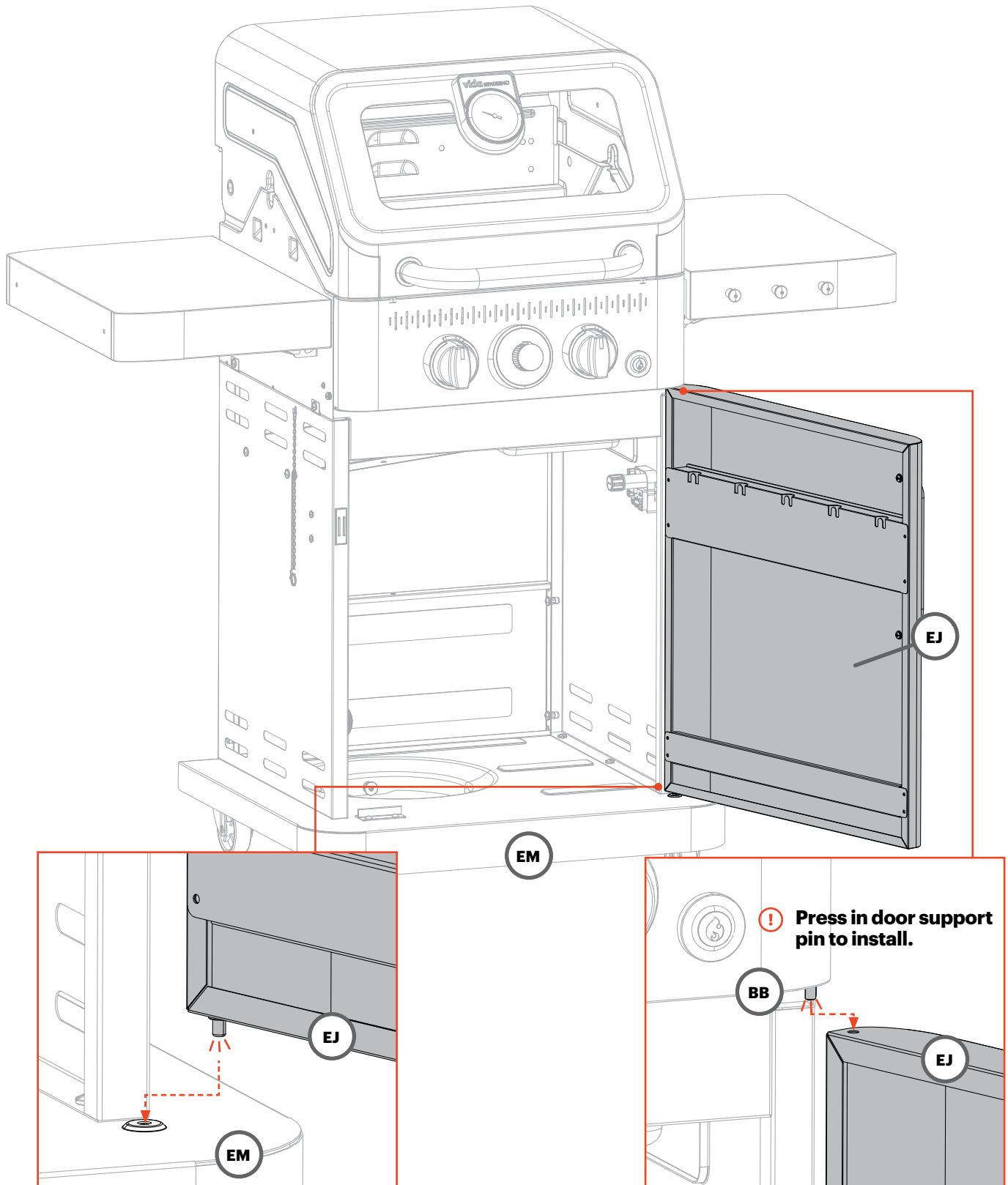
Step 14A

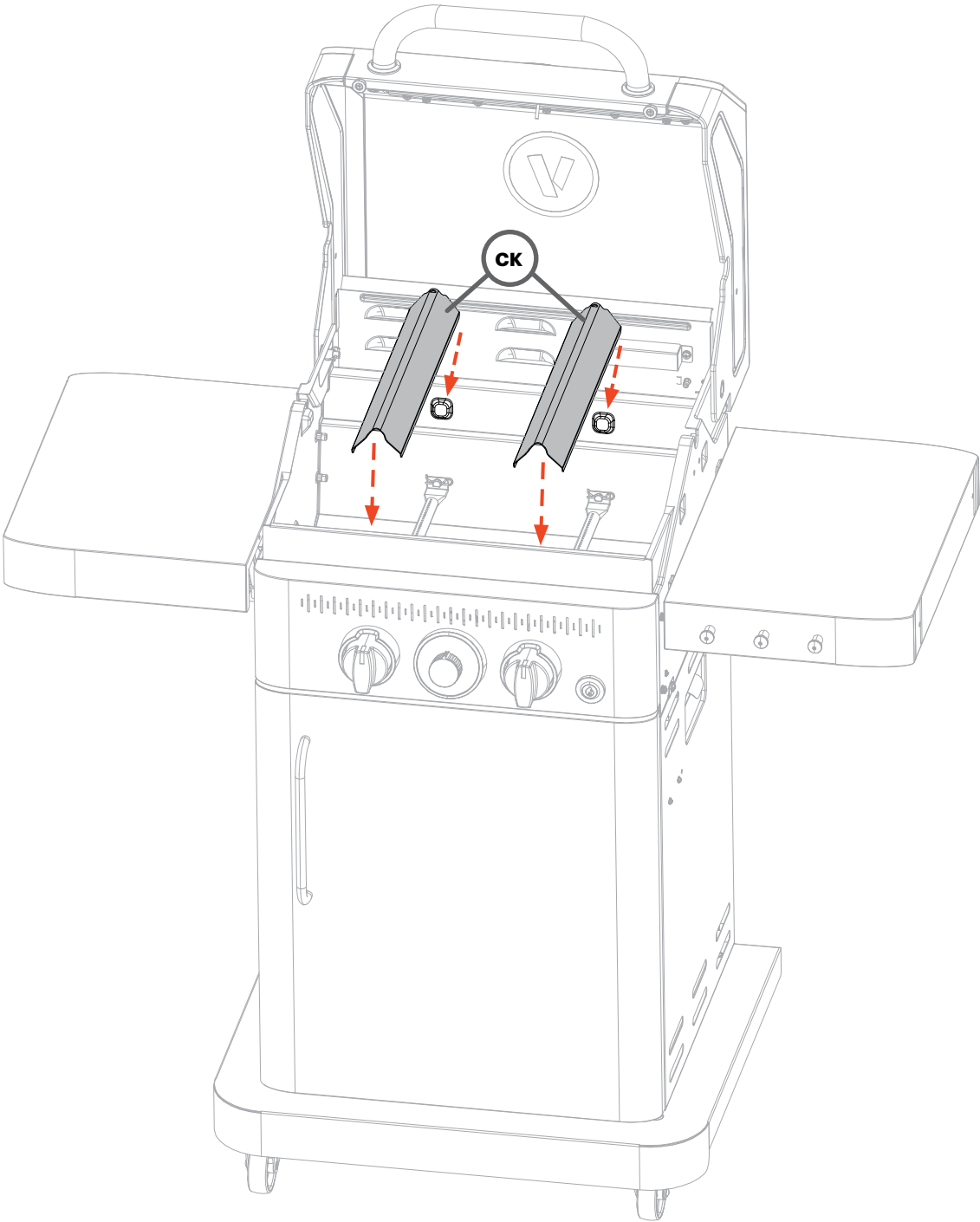
2  x2



Step 14B

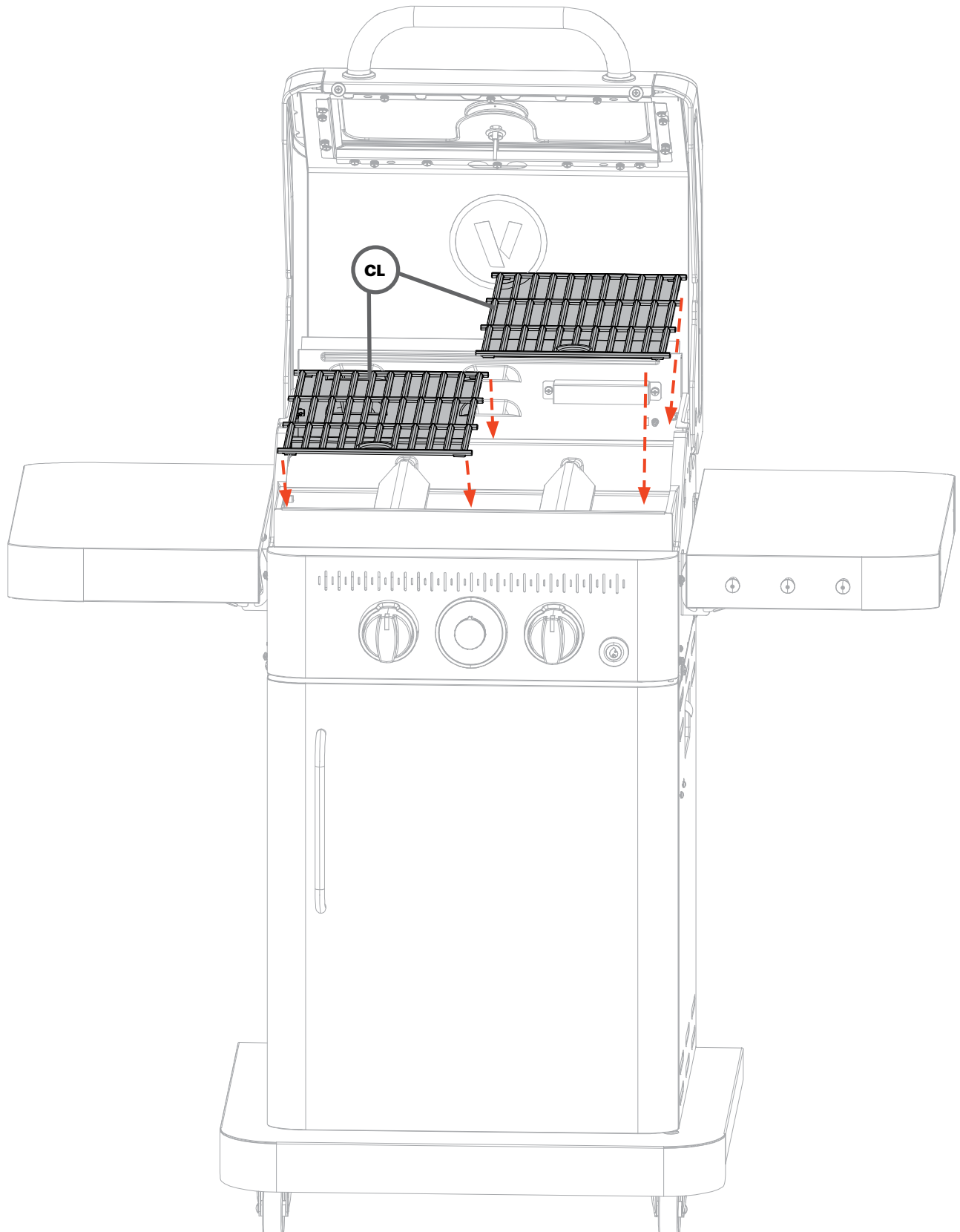
BUILD IT





Step 16

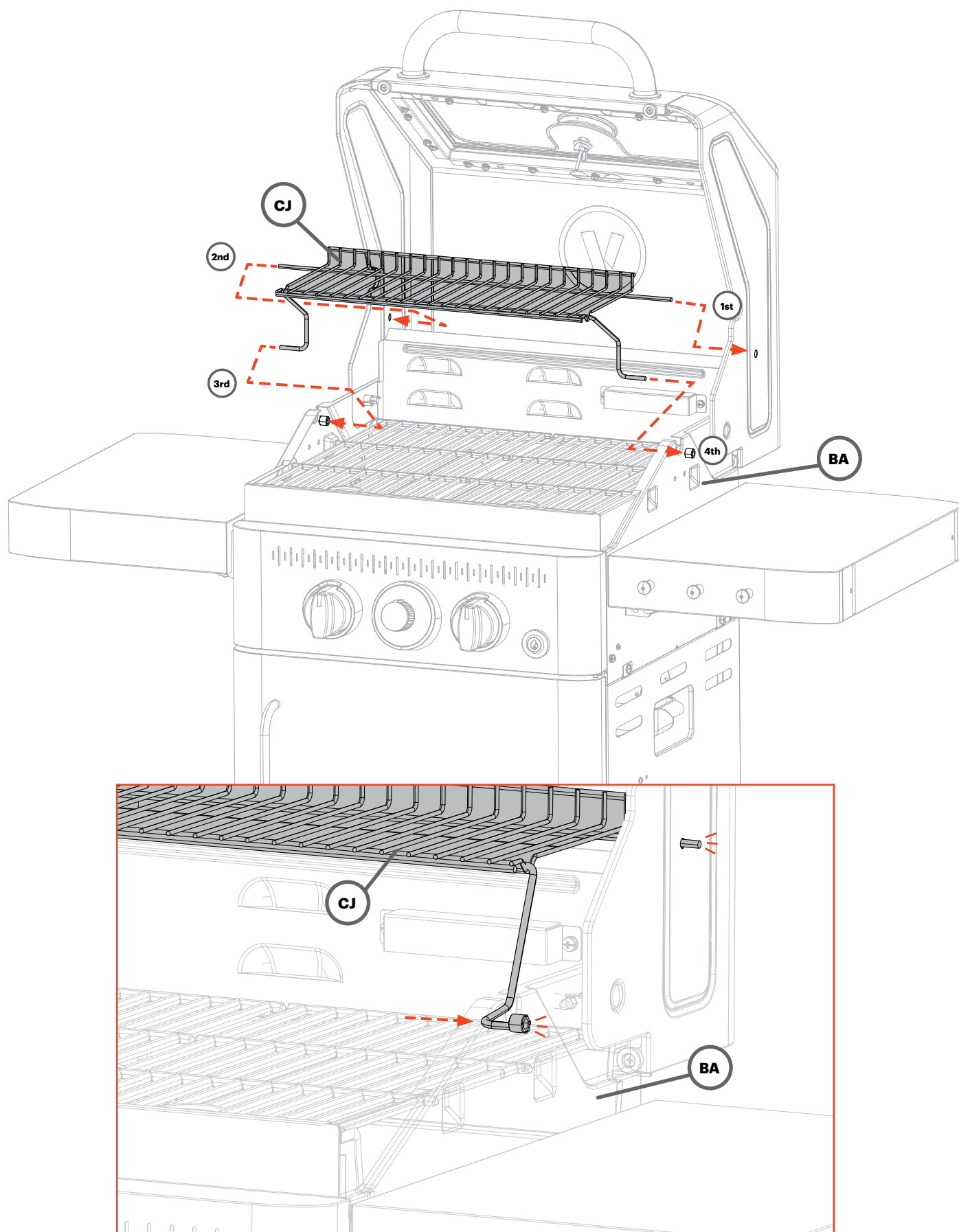
BUILD IT



Step 17

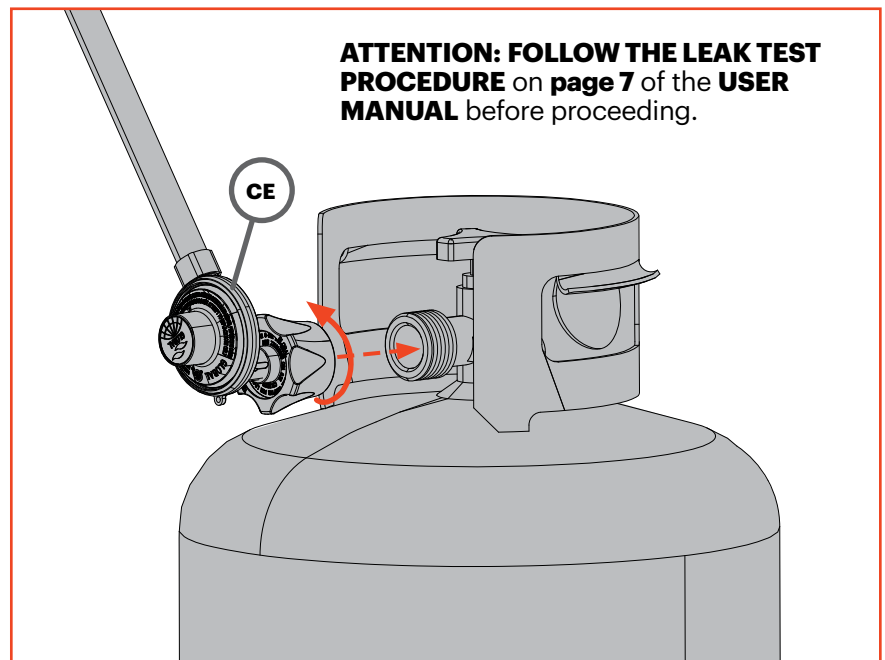
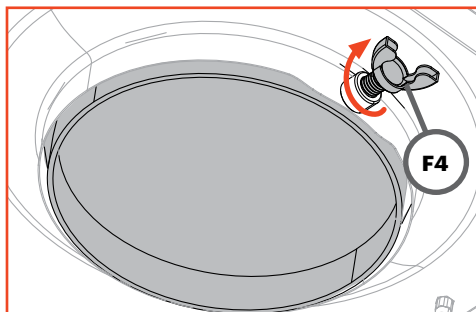
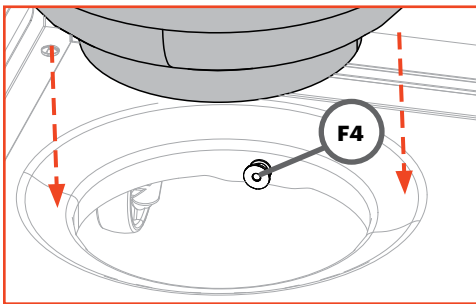
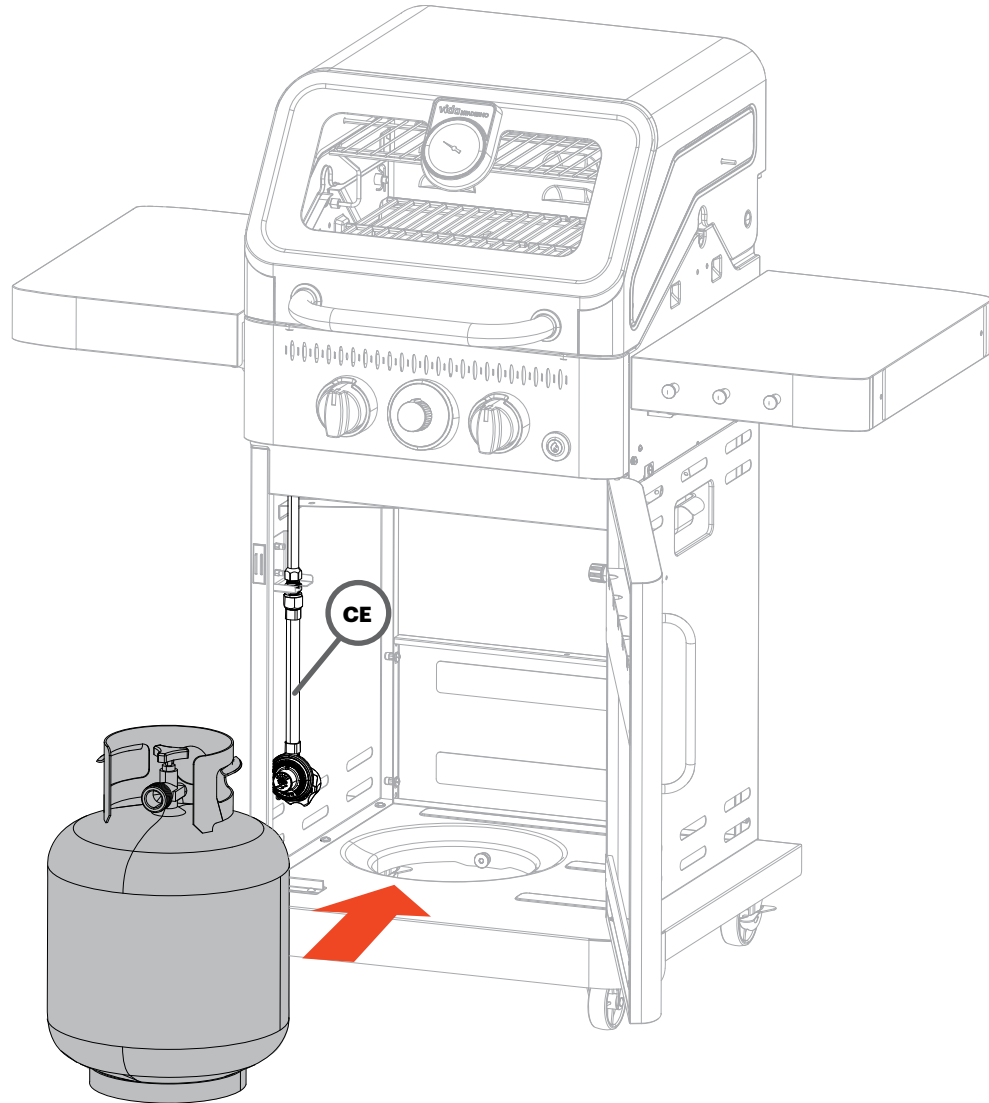
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BUILD IT



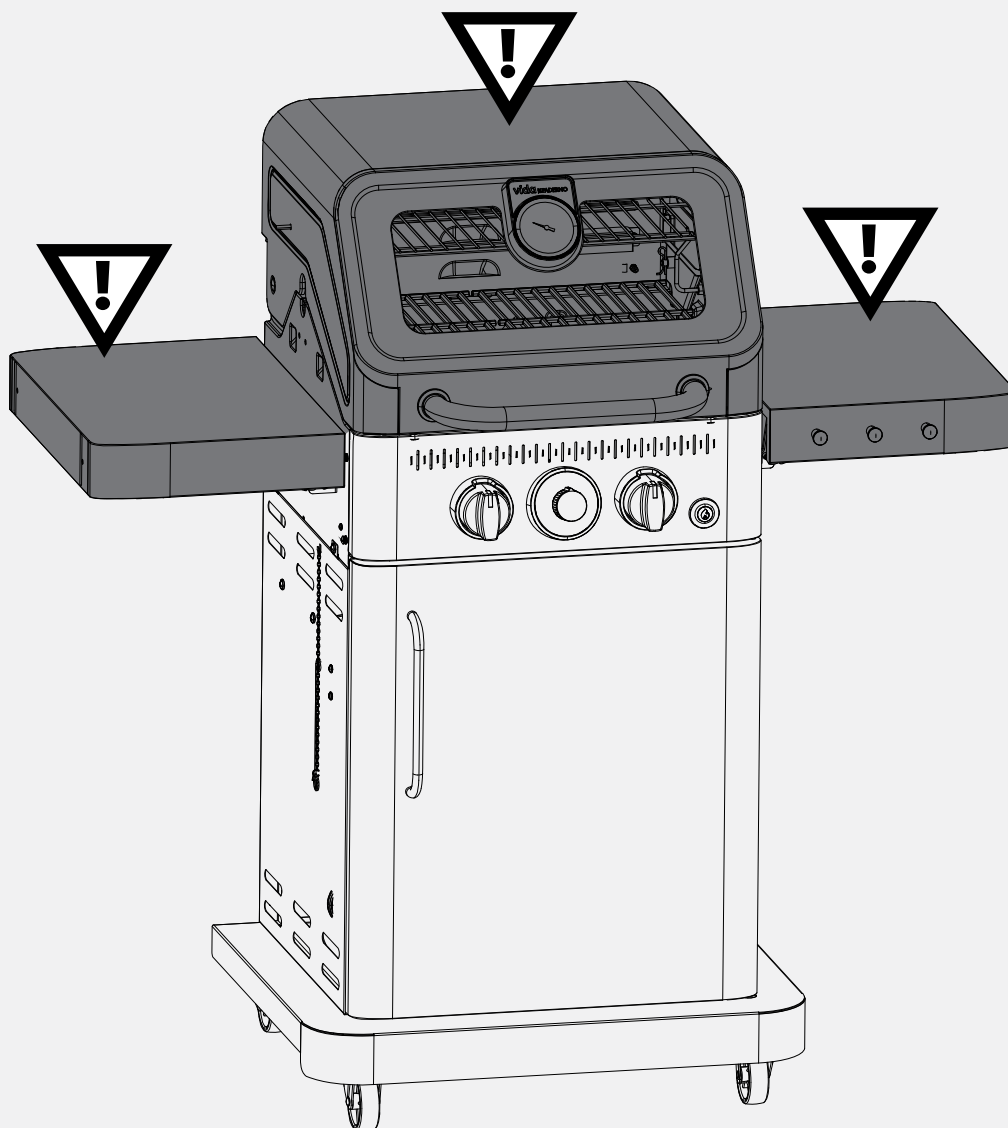
Step 18

BUILD IT





WARNING HOT SURFACES



WARNING: EXTERIOR SURFACES WILL BECOME VERY HOT. TO PREVENT BURNS, ALWAYS WEAR INSULATED PROTECTIVE BARBECUE MITTS WHEN USING THE BARBECUE.

- KEEP AWAY FROM COMBUSTIBLE MATERIALS.
- KEEP CHILDREN AND PETS AWAY FROM THIS GAS-FIRED BARBECUE.
- AVOID DANGEROUS FIRES: DO NOT LEAVE YOUR BARBECUE UNATTENDED WHILE IN OPERATION.

Convert to natural gas

Convert your barbecue to natural gas

This barbecue was sold **PROPANE READY**. If you wish to convert your barbecue to use **NATURAL GAS** you must purchase the **Natural Gas Conversion Kit** sold at Canadian Tire.

PRODUCT # 85-2261-4



IMPORTANT: MAKE SURE THE CONVERSION KIT PACKAGING HAS THE FOLLOWING SYMBOL ON IT:



**CONVERTIBLE
VALVE SYSTEMTM MC**

Note

NOTE

Essence Series

SKU
085-3190-6 / G37401



Your feedback is important to us.
Share your experience by writing a review
at www.canadiantire.ca

Essence Series

User Manual

Last updated
WZ - Dec 16, 2020



SERIAL NO./ N° DE SÉRIE

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Checklist

For your family's safety, please check the following:

- ☐ READ and UNDERSTAND the owner's manual and safety instructions.
- ☐ DO NOT position or operate barbecue under overhang or unprotected construction, against a wall, near aluminum siding, windows or fencing.
- ☐ CHECK that the regulator is correctly centred to the LP tank valve.
DO NOT cross thread this connection as it may result in a gas leak, fire or explosion.
- ☐ PERFORM LEAK TEST on all connections as specified in this user manual. Leak checks should be performed on all new barbecues even if assembled by an assembler or gas technician.
- ☐ BEFORE OPENING THE GAS SUPPLY, ensure the lid is open and all control knobs are in "OFF" position. Follow the PROPER LIGHTING PROCEDURE as outlined in this manual. Failure to perform proper lighting steps will result in the following: difficulty lighting, low or irregular flames and other performance issues.
- ☐ Beware of HOT SURFACES including lid, lid handle, side tables and control panel. Wear protective gloves while barbecuing.
- ☐ Remove and clean the grease tray and heat distribution plates to avoid grease fires and flare-ups.
- ☐ Remove and clean the burners to avoid flashback fires caused by spider webs and blockages.
- ☐ Ensure that the barbecue is on a level surface.

THIS MANUAL MUST REMAIN WITH YOUR BARBECUE AT ALL TIMES.

This barbecue is for outdoor use only

CAUTION:

Read and follow all safety statements, assembly instructions, and user directions before attempting to assemble and cook.

INSTALLER OR

ASSEMBLER/CONSUMER

This manual should be kept with the barbecue at all times.

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 barbecue, even if the barbecue was dealer assembled. Do not try to light this barbecue without reading the Lighting Instructions section of this manual. See Operations—Lighting Instructions, Page 12.

DANGER:

IF YOU SMELL GAS:

- A. Shut off gas to the barbecue.
- B. Extinguish any open flame.
- C. Open lid.
- D. If odour continues, stay away from the barbecue and immediately call your gas supplier or your fire department.

WARNING:

Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this or any other barbecue.

WARNING:

An LP cylinder not connected for use shall not be stored in the VICINITY of ANY OTHER barbecue.

CAUTION:

In direct sun and in operation, the stainless steel and painted steel parts can become very hot. Use extreme caution.

Need-to-know Safety

Grill safety check lists

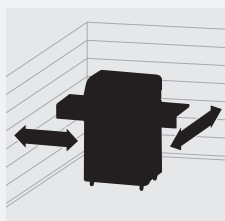
DO's and DON'T's

CHOOSING A LOCATION

✓ **DO set up the barbecue outdoors in a well-ventilated area.**

✓ **DO position your barbecue on a level surface.**

✓ **DO always keep the area around this barbecue clean and clear of any and all combustible materials, such as: gasoline or other inflammable liquids, paper or oily rags.**



✓ **DO position the barbecue at least 36" (91.44 cm) from any dwelling or building.**

✗ **DON'T use in enclosed spaces such as carport, garage, porch or covered patio.**

✗ **DON'T place barbecue against a wall or other solid structure.**

✗ **DON'T use this barbecue on a boat or recreational vehicle.**

Safe operation

✓ **DO complete a leak-test and safety check before use.**

✓ **DO check parts before lighting.**
DO keep this safety manual with your barbecue for reference.

✓ **DO always disconnect the regulator or gas hose before moving the barbecue.**

✓ **DO turn off all burners and close your barbecue lid if a grease fire occurs. Keep lid closed until the fire is out.**

✓ **DO turn off the gas source after use.**

✗ **DON'T leave your barbecue unattended while in operation.**

✗ **DON'T obstruct the flow of combustion and ventilation air to the barbecue.**

✗ **DON'T move the barbecue during use.**

✗ **DON'T attempt to light burner with lid closed.**
A buildup of non-ignited gas inside a closed barbecue is hazardous.

✗ **DON'T block ventilation holes in the sides or back of barbecue.**

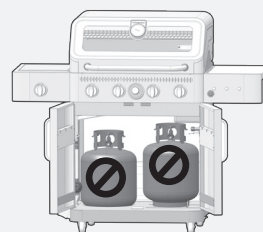
✗ **DON'T use charcoal or ceramic briquettes in this gas barbecue.**

✗ **DON'T use while under the influence of drugs or alcohol.**

✗ **DON'T cover barbecue with a cover while still hot or in operation.**

✗ **DON'T allow children or pets to play anywhere near the barbecue.**

✗ **DON'T store any spare LP (propane) cylinder, full or empty, under or near your barbecue.**



NOTE: Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.2 or Propane Storage and Handling Code, ANSI A 119.2/NFPA 1192 and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

Installation

Important information about LP gas & regulator connections

What is liquid petroleum (LP) gas?

Liquefied petroleum gas, also called LP gas, liquid propane or propane is non-toxic, odourless and colourless when produced. For your safety, LP gas has been given an odour (similar to rotten cabbage) so that it can be detected.

LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP CYLINDER VALVE REQUIREMENTS:

LP gas supply cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the Canadian Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, CAN/CSA-B339; or LP gas Cylinders of the U.S. Department of Transportation (D.O.T), as applicable.

Propane Cylinder **must not exceed 20 lb (9.1 kg)** capacity, approximately 18¼ inches (46.35 cm) high and 12¼ inches (31.1 cm) in diameter. The LPG capacity is approximately 47 lb 10 oz (21.6 kg) water capacity or as stated by the manufacturer.

Shut-off valve with a correct cylinder valve output as specified in current standards. ANS Z21.58-2018/CSA1.6-2018 Outdoor Cooking Gas Appliances.

Type-1 mating (CGA 810) compatible with this barbecue. The type 1 valve is easily recognized by the large ACME external threads on the outside of the **valve**.

Safety relief valve with direct connection to the vapour space of the cylinder.

UL listed **Overfill Protection Device (OPD)**. This OPD safety feature is identified by a unique triangular hand wheel. Use only LP cylinders equipped with this type of valve.

A device for vapour withdrawal.

A collar to protect the LP cylinder **shut-off valve**.

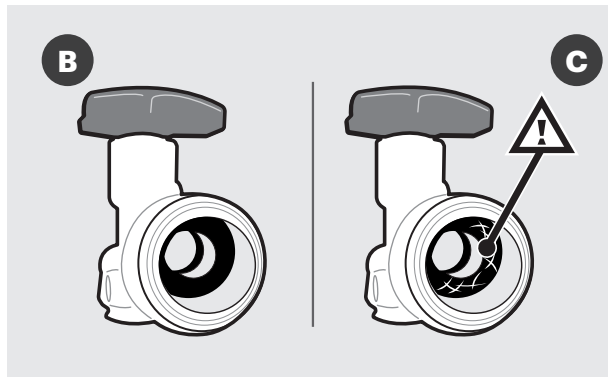
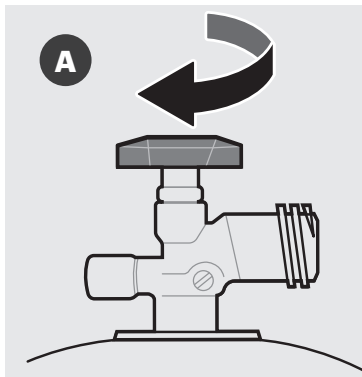
A ring on the bottom of the LP cylinder to secure it to the support assembly.

Equipped with a dust cap for the cylinder **valve** outlet, which must be used whenever the cylinder is not in use.

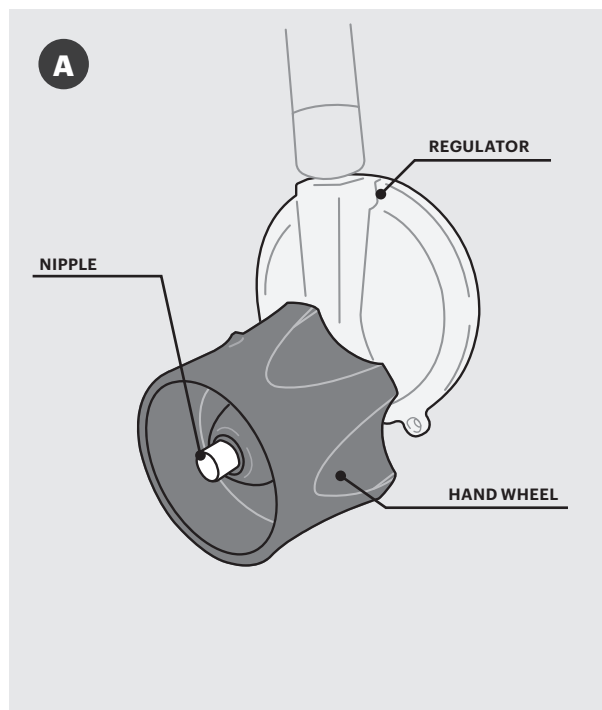
Cylinders must have a **D.O.T. certification (A)** and a testing date (B) that is within five years of current use.

LP Cylinder inspection

1. Confirm that the cylinder shut-off valve is fully closed, by turning clockwise (see image A).
2. Confirm that the cylinder valve is the proper Type 1 mating (see image B).
3. Inspect the cylinder valve, including the internal rubber seal for damage or debris (see image C).
If damaged, return cylinder to local retailer.



Installation



Pressure regulator (See image A)

This barbecue is designed to operate on LP gas at a pressure of 2.74 kPa (11" water column). A regulator preset to this pressure is supplied with your barbecue. Replacement regulators must be as specified by Vida by PADERNO™ (UL-listed Type 1 (CGA 810) Cylinder connection device as described in the latest edition of ANSI Z21.81).

Safety features

All Vida by PADERNO™ barbecues are designed to be used with an LP gas cylinder equipped with the new QCC-1 Quick Closing Coupling system, which includes the following safety features required by the Canadian Standards Steering Committee and the American National Standards Institute(ANSI):

- Gas will not flow until a positive connection has been made.
- A thermal element built into the regulator will shut the flow of gas between 240° to 300°F (115° to 149°C).
- When activated, a Flow Limiting Device will restrict the flow of gas to 10 cubic feet per hour. **See Regulator Flow Limiting Device Activated (PAGE 9).**

Checking for gas leak

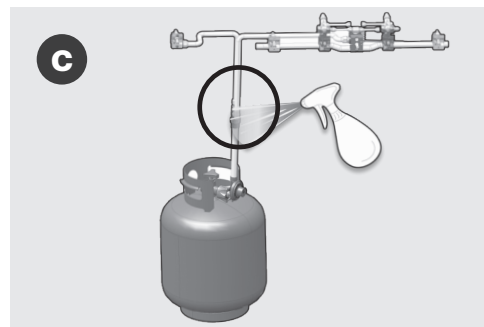
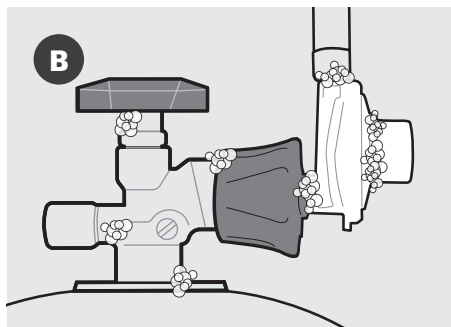
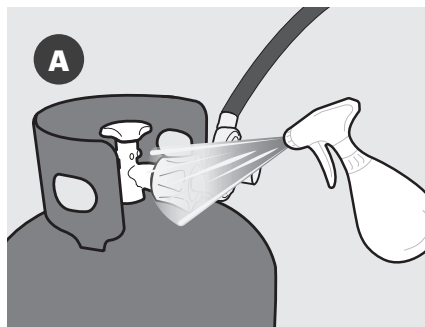
ATTENTION: LEAK TEST MUST BE REPEATED EACH TIME THE LP CYLINDER IS EXCHANGED OR REFILLED.

All factory-assembled connections have been thoroughly checked for gas leaks and the burners checked for proper combustion and flame characteristics. Always perform a thorough Leak Check following assembly, installation of a new cylinder and on an annual basis.

LEAK TESTING THE LP CYLINDER, HOSE & REGULATOR AND MANIFOLD CONNECTIONS

Before you begin:

1. You will need a paint brush OR spray bottle with a mild soap (20%) and water (80%) solution.
2. Turn all grill control knobs to "OFF".
3. Ensure that the regulator is tightly connected to LP cylinder.



Installation

Leak test:

1. Brush or spray soapy solution onto all connections shown (see image A).
2. Slowly open LP cylinder shut-off valve by turning hand wheel counterclockwise, while checking for bubbles.

CAUTION: IF YOU HEAR A RUSHING SOUND, TURN GAS OFF IMMEDIATELY. THERE IS A LEAK AT THE CONNECTION. CORRECT BEFORE PROCEEDING.

3. If “growing” bubbles appear, there is a leak.
 - a. If the leak is at the cylinder (see image B), turn cylinder shut-off valve clockwise to the “CLOSED” position. DO NOT OPERATE THE BARBECUE. Disconnect the cylinder and return the cylinder to your local retailer.
 - b. If the leak is at the regulator or manifold connections (see image C), turn cylinder shut-off valve clockwise to the “CLOSED” position. Re-tighten connections and repeat steps 1 and 2.
 - c. If leaks cannot be stopped do not try to repair. Call for replacement parts. Order new parts by contacting Vida by PADERNO™ Customer support 1-800-263-9768.
4. If bubbles do not appear, leak check is complete. Turn the LP cylinder shut-off valve clockwise to close.

NOTE: SOME LEAK TEST SOLUTIONS MAY BE SLIGHTLY CORROSIVE. ALL CONNECTIONS SHOULD BE RINSED WITH WATER AFTER CHECKING FOR LEAKS.

CAUTION: A FROSTY REGULATOR INDICATES GAS OVERFILL. IMMEDIATELY CLOSE LP CYLINDER VALVE AND CALL LOCAL LP GAS DEALER FOR ASSISTANCE.

WARNING: DO NOT SMOKE DURING LEAK TEST.

DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.

BARBECUE MUST BE LEAK TESTED OUTDOORS IN A WELL-VENTILATED AREA, AWAY FROM IGNITION SOURCES. DURING LEAK TEST, KEEP YOUR BARBECUE AWAY FROM OPEN FLAMES OR SPARKS.

CAUTION: IF IT IS EVIDENT THERE IS EXCESSIVE ABRASION OR WEAR OR THE HOSE IS CUT, IT MUST BE REPLACED PRIOR TO THE BARBECUE BEING PUT INTO OPERATION. THE REPLACEMENT HOSE ASSEMBLY SHALL BE THAT SPECIFIED BY THE MANUFACTURER.


Regulator flow limiting device activated (propane models)

If you are experiencing any of the following performance issues, you may have activated the flow limiting feature in your regulator:


- Burners not getting hot enough.
- Low or incomplete burner flames.
- Low gas pressure.
- Difficulty lighting all burners or burners not staying lit.

Installation

Resetting the regulator flow limiting feature (propane barbecues):

1. With all control knobs in the "CLOSED" position and the cylinder shut-off valve in the "CLOSED" position, open the barbecue lid.
2. Disconnect the regulator from the LP cylinder.
3. Turn all control knobs to the # 10 setting / () max. position and let stand for 1–3 minutes, allowing all excess gas in the gas manifold to dissipate.
4. Turn all control knobs back to the "OFF" position.
5. With the barbecue lid still OPEN, reconnect the regulator to the LP cylinder. Do not cross thread the connection. Hand-tighten only.
6. Check all connections to ensure that a positive seal has been made.
7. Slowly open the LP cylinder shut-off valve.

NOTE: IF THE LP CYLINDER IS OPENED TOO QUICKLY, THE FLOW LIMITING DEVICE IN THE REGULATOR WILL ACTIVATE, LIMITING THE FLOW OF GAS FROM THE LP CYLINDER.

8. Wait approximately 30 seconds for the regulator pressure to stabilize.
9. Turn the first control knob to the # 10 setting / () max. position.
10. Press the electronic ignition button or use the match and match holder or a barbecue lighter to ignite the burner.

NOTE: AVOID ACTIVATING THE FLOW LIMITING FEATURE IN THE REGULATOR BY FOLLOWING THE PROPER LIGHTING AND SHUTDOWN PROCEDURES AND PERFORMING A COMPLETE LEAK TEST AND SAFETY CHECK TO ENSURE THAT THERE ARE NO LEAKS IN THE SYSTEM.

Removing the cylinder:

Before disconnecting the LP cylinder:

1. Turn "OFF" all control knobs and close the LP cylinder shut-off valve.
2. Turn the regulator coupling nut counterclockwise by hand only - do not use tools to disconnect.
3. Install safety cap onto LP cylinder check valve. Always use cap supplied with cylinder.

Failure to use safety cap as directed may result in serious personal injury and/or property damage.

Refilling the LP cylinder:

- Use only licensed and experienced dealers.
- Ensure that the dealer checks and tests the cylinder for leaks after filling.
- LP dealer must purge new cylinder before filling.
- Dealer should NEVER fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, return to the licensed dealer.
- Never refill an expired or unregulated cylinder.
- Never connect an unregulated or expired cylinder to this barbecue.

Installation

Storage & handling of LP cylinder

WARNING:

- ALTHOUGH YOUR LIQUID PROPANE CYLINDER MAY APPEAR TO BE EMPTY, GAS MAY STILL BE PRESENT AND THE CYLINDER SHOULD BE TRANSPORTED AND STORED ACCORDINGLY, WITH THE SHUT-OFF VALVE IN THE "CLOSED" POSITION.
- WHEN TRANSPORTING AND STORING THE CYLINDER, MAKE SURE IT IS IN AN UPRIGHT POSITION (NOT ON ITS SIDE) AND SECURE.
- NEVER EXPOSE THE CYLINDER TO DIRECT SUNLIGHT OR EXCESSIVE HEAT, WHERE TEMPERATURES CAN REACH 125° F (51.7° C).
- DO NOT SMOKE AROUND CYLINDER, ESPECIALLY WHEN TRANSPORTING IN A VEHICLE.
- A DENTED OR RUSTY CYLINDER MAY BE HAZARDOUS AND SHOULD BE CHECKED BY YOUR PROPANE SUPPLIER.
- LP CYLINDERS MUST ALWAYS BE HANDLED WITH EXTREME CARE.
- PLACE DUST CAP ON CYLINDER CHECK VALVE WHENEVER THE CYLINDER IS NOT IN USE.
- DO NOT STORE AN LP CYLINDER IN ENCLOSED SPACES SUCH AS A CARPORT, GARAGE, PORCH, COVERED PATIO OR OTHER BUILDING. MAKE SURE THE STORAGE AREA HAS A LOT OF VENTILATION.
- DO NOT STORE AN LP CYLINDER IN AN AREA WHERE CHILDREN PLAY.
- AN OVER FILLED OR IMPROPERLY STORED CYLINDER IS A HAZARD DUE TO POSSIBLE GAS RELEASE FROM THE SAFETY RELIEF VALVE. THIS COULD CAUSE AN INTENSE FIRE OR EXPLOSION WITH RISK OF PROPERTY DAMAGE, SERIOUS INJURY OR DEATH.

WARNING: IF THE ABOVE INSTRUCTIONS ARE NOT COMPLETELY ADHERED TO, IT COULD CAUSE A FIRE/EXPLOSION, RESULTING IN DEATH OR SERIOUS INJURY OR PROPERTY DAMAGE.

DANGER: ALWAYS TURN THE LP CYLINDER SHUT-OFF VALVE TO "CLOSED" WHEN THE BARBECUE IS NOT IN USE. NEVER STORE A SPARE LP CYLINDER, EMPTY OR FULL, INSIDE THE BARBECUE CART OR NEAR THE BARBECUE. IF YOU SEE, SMELL OR HEAR GAS ESCAPING, IMMEDIATELY GET AWAY FROM THE LP CYLINDER/BARBECUE AND CALL YOUR FIRE DEPARTMENT.

DO NOT INSERT ANY TOOL OR FOREIGN OBJECT INTO THE VALVE OUTLET OR SAFETY RELIEF VALVE. YOU MAY DAMAGE THE VALVE AND CAUSE A LEAK. LEAKING PROPANE MAY RESULT IN EXPLOSION, FIRE, SEVERE PERSONAL INJURY OR DEATH.

Natural gas requirements

NOTE: ONLY FOR CUSTOMERS WHO HAVE PURCHASED THE **CONVERTIBLE VALVE SYSTEM KIT (MODEL 85-2261-4).**

- Consult a Certified Gas Technician to ensure that the home supply line is suitable for a 3/8" natural gas supply line, capable of an input of up to 85,000 BTUs.
- All gas supply plumbing must be carried out by a Certified Gas Technician, in accordance with provincial authorities having jurisdiction and in accordance with CAN/CGA 1-B149.1 & 2 installation code requirements.
- **A shut-off valve** must be installed between the barbecue and the natural gas supply line.
- When conducting pressure test always isolate the barbecue from the gas supply piping system by disconnecting the barbecue and closing its individual manual shut-off valve.
- The gas supply piping system should be tested at pressures which exceed 1/2 psi (3.5kPa).
- All gas supply plumbing must be able to supply 7" water column to the barbecue WITH ALL BURNERS IN OPERATION.

Installation

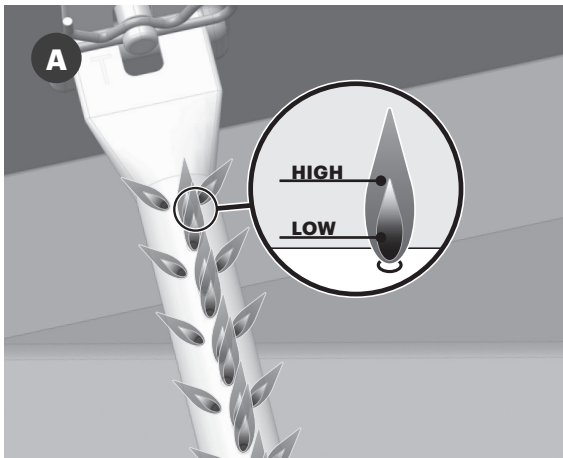
Natural gas requirements



**CONVERTIBLE
VALVE SYSTEM™**

***KIT SOLD SEPARATELY**

For your convenience all Vida by PADERNO™ Models include the Convertible Valve System™, which makes converting your barbecue from Propane to Natural Gas simple. NOTE: You will need A CONVERTIBLE VALVE SYSTEM KIT – sold separately (Model 85-2261-4).



Natural gas requirements

The burner flame pattern is the key indicator of proper or improper function within the cook system. When the burners are performing correctly you will see a specific flame pattern. All burner ports should be 2.5 cm/ 1" flame on "HIGH" with orange tips, light blue centre, with a darker blue flame at the base of the burner port (see image A).

Performance issues: If you are experiencing any of the following

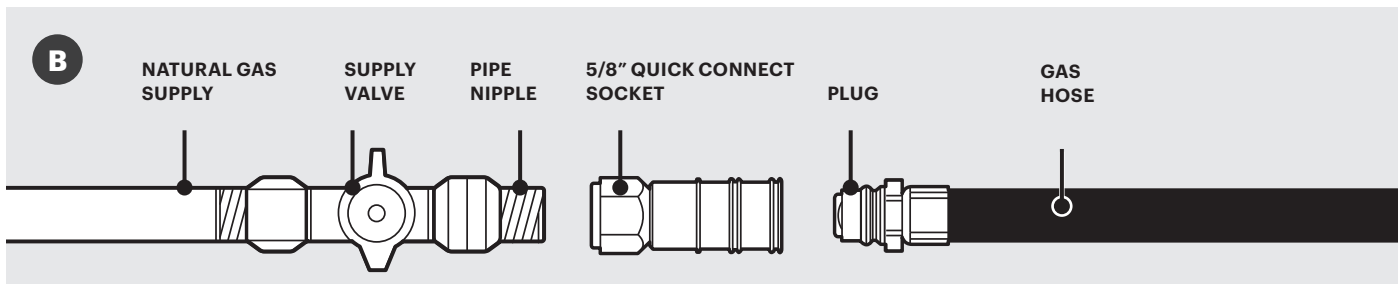
- Large, unruly or irregular orange burner flames.
- The smell of gas in conjunction with irregular flames.
- Low temperatures or uneven heat.

shut down your barbecue and perform a leak test. If a leak is not detected, ensure that you are following the proper lighting instructions on page 12.

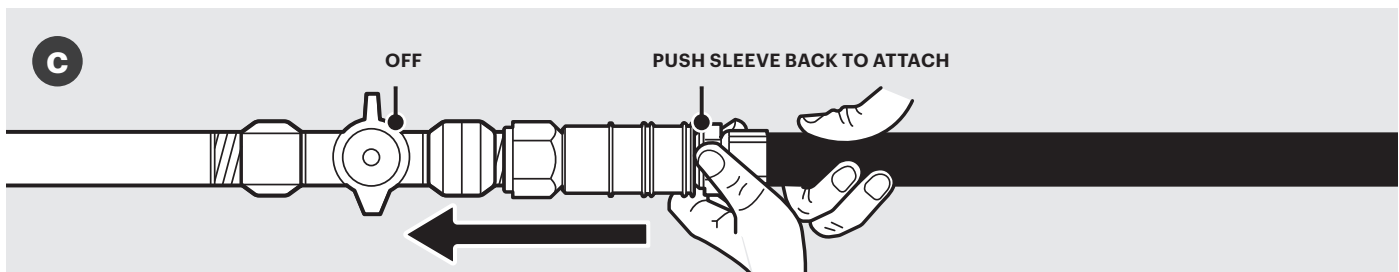
Connecting your barbecue to the natural gas source.

Coat pipe nipple with gas-resistant teflon tape or pipe dope.

Tighten quick connect coupling onto pipe nipple that leads to natural gas supply (see image B).




With the natural gas supply valve "OFF", connect the natural gas hose to the quick connect socket. Push the sleeve back on the quick connect socket (see image C) and insert the plug until the sleeve snaps forward, locking the plug into the quick connect socket. Be sure to leak test these connections prior to use.



FIRE HAZARD: DO NOT ROUTE THE NATURAL GAS HOSE INSIDE OF THE BARBECUE CART.

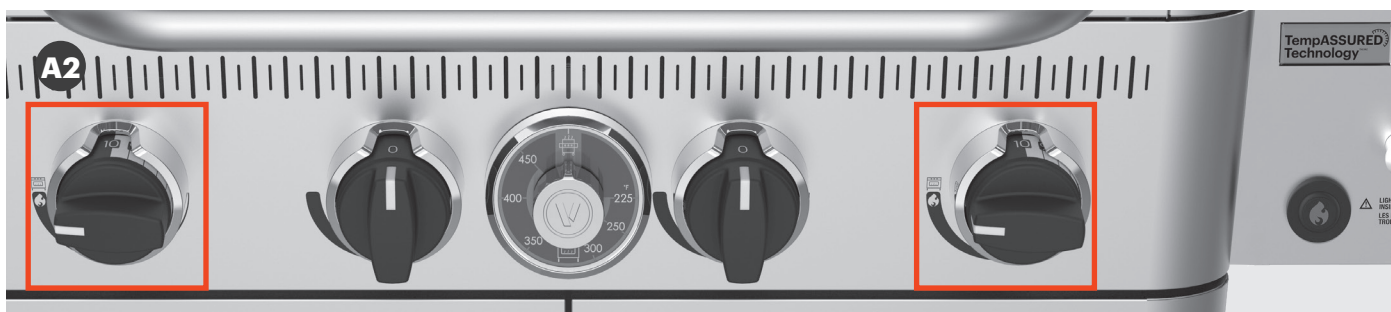
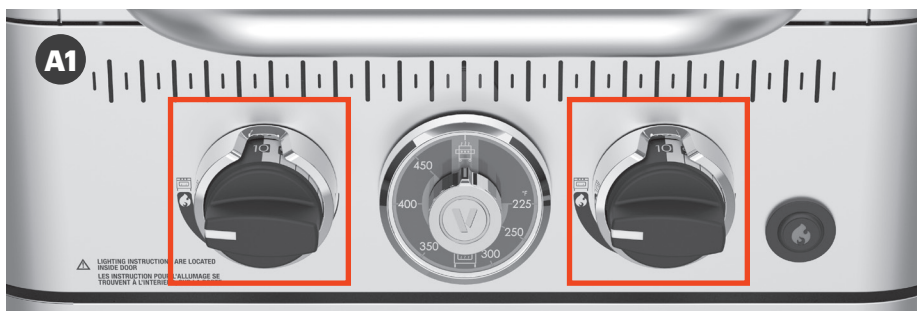
Operation



BBQ Mode lighting instructions

All burners will function in BBQ Mode. The control knob must be in BBQ Mode ().

Before lighting

1. Open the lid.
2. ALL control knobs must be set to "0" / "OFF."
3. Gas supply must be "Closed."
4. **SLOWLY**, open the LP cylinder valve counterclockwise. **Wait 15 seconds for pressure to stabilize.**




5. **Push in and turn** both lighting burner control knobs counterclockwise to the # 10 setting / () max. position (see image A1 and A2).
6. Press the electronic ignition button. If the burners do not light, turn the control knobs to the "0" / "OFF" position and wait five minutes to allow the gas to clear before attempting to light again or follow match lighting instructions.
7. **4-BURNER MODEL ONLY.** To light burners #2 and #3, you must **push in and turn** control knobs counterclockwise to the #10 setting / () max. position and **hold for 5 seconds to allow the thermocouple time to heat up** (see image B).

ATTENTION: IF YOU RELEASE THE CONTROL KNOB TOO SOON, THE BURNER FLAME FOR BOTH BURNER #2 AND BURNER #3 WILL EXTINGUISH.




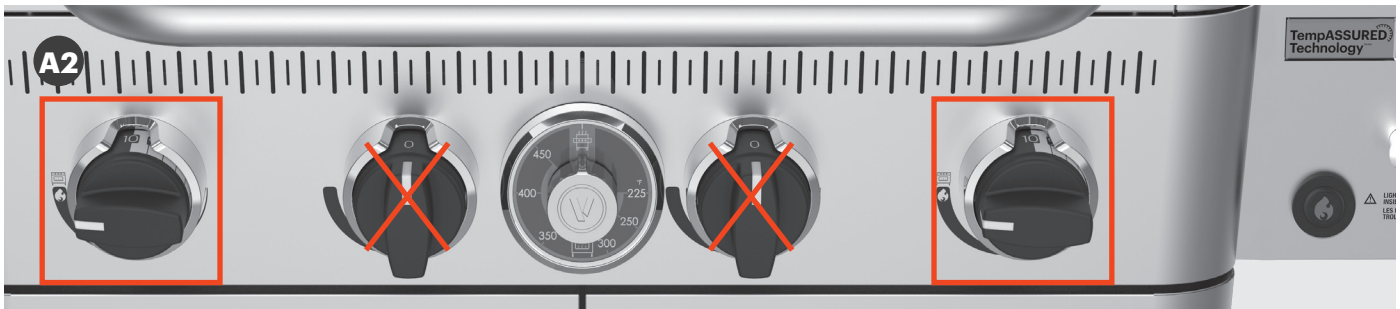
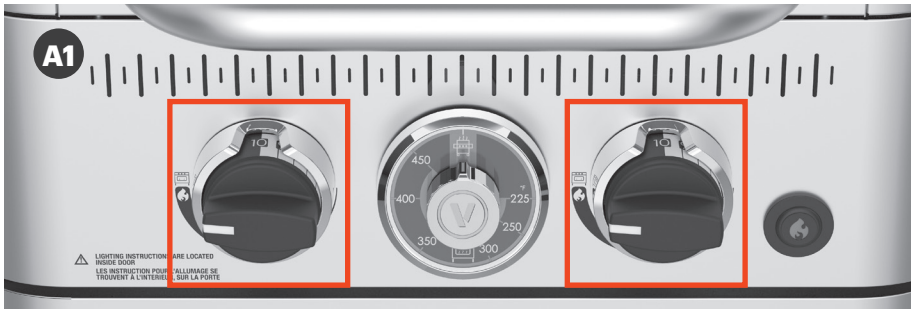
Oven Mode lighting instructions - TempASSURED Technology™


Only use the far left and far right burners in Oven Mode ().

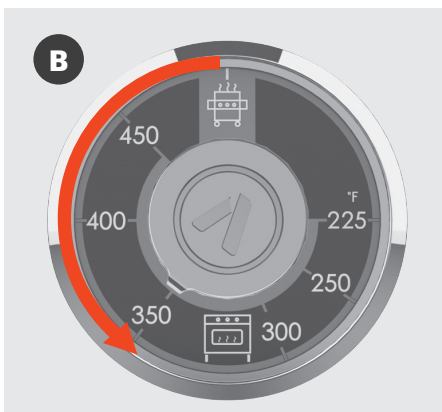
Before lighting

1. Open the lid.
2. ALL control knobs must be set to “0” / “OFF.”
3. Gas supply must be “Closed.”
4. **SLOWLY**, open the LP cylinder valve counterclockwise. **Wait 15 seconds for pressure to stabilize.**

TIP: Before setting the TempASSURED Technology™ control knob, ensure that your lighting burner control knobs are set to #10 setting / () max. position, for best performance.




5. **Push in and turn** both lighting burner control knobs counterclockwise to the #10 setting / () max. position (see image A1 and A2).
6. Press the electronic ignition button. If the burners do not light, turn the control knobs to the “0” / “OFF” position and wait five minutes to allow the gas to clear, before attempting to light again or follow match lighting instructions.
7. **Push in and turn the TempASSURED Technology™ control knob counterclockwise** to the desired oven temperature and close the lid. Preheat for 10 minutes (depending on ambient temperature) before positioning food on the grill (see image B).




! Turn TempASSURED Technology™ control knob counterclockwise .

ATTENTION: TO CHANGE THE TEMPASSURED OVEN SETTING, YOU WILL NEED TO **PUSH IN AND TURN** THE CONTROL KNOB EACH TIME, TO SET THE DESIRED TEMPERATURE. WHEN THE KNOB IS RELEASED THE TEMPERATURE IS LOCKED.

IMPORTANT – 4-BURNER MODEL ONLY:

IN OVEN MODE (), BURNER #2 AND BURNER #3 WILL NOT FUNCTION. BURNERS MUST REMAIN IN THE “0” / “OFF” POSITION.

BURNER #2 AND BURNER #3 INCLUDE A THERMOCOUPLE AND SAFETY SHUT-OFF VALVE THAT WILL RESTRICT THE USE OF BOTH BURNERS WHEN THE TEMPASSURED CONTROL KNOB HAS BEEN TURNED TO OVEN MODE ().

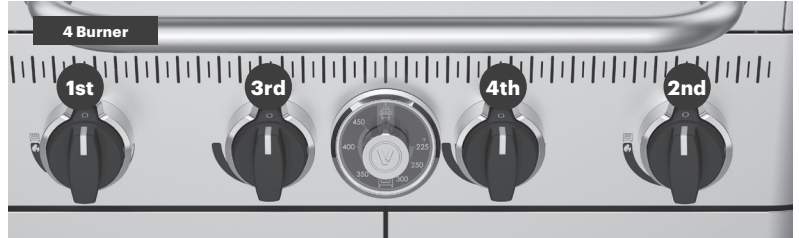
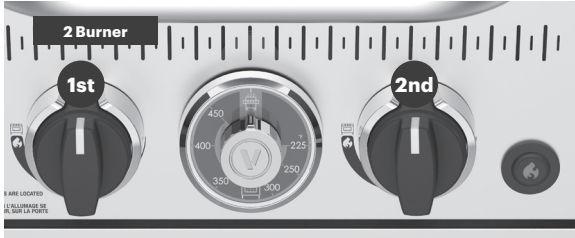
WHEN SWITCHING FROM OVEN MODE TO BBQ MODE.

TO LIGHT BURNERS #2 AND #3, YOU MUST **PUSH IN AND TURN** CONTROL KNOBS COUNTERCLOCKWISE TO THE #10 SETTING/ MAX. POSITION AND HOLD FOR 5 SECONDS TO ALLOW THE THERMOCOUPLE TIME TO HEAT UP.

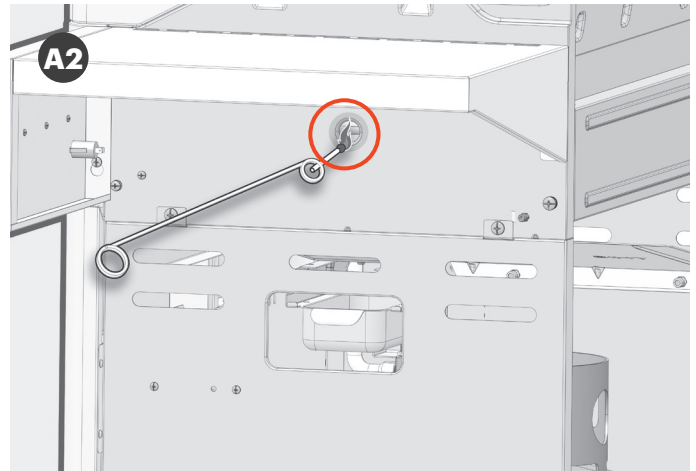
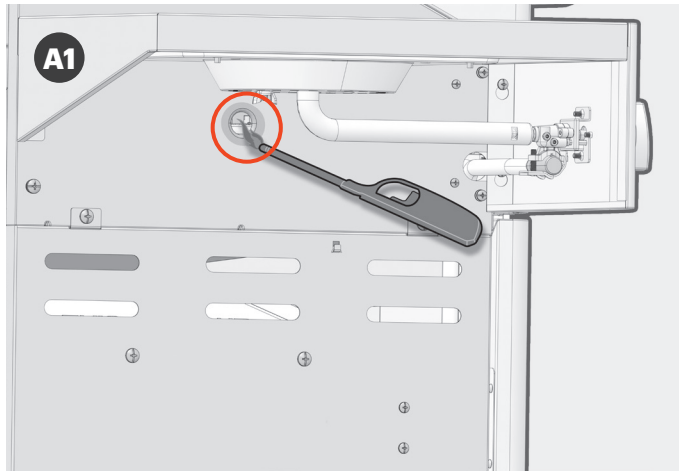
Operation

Lighting with a match or barbecue lighter

1. Open the lid.
2. ALL control knobs must be set to "0" / "OFF".
3. Gas supply must be "Closed."
4. **SLOWLY**, open the LP cylinder valve counterclockwise. **Wait 15 seconds for pressure to stabilize.**
5. To match-light, **follow the order outlined in the diagram below**. Begin with burner #1. **Push in and turn** the control knob counterclockwise to #10 setting / (🔥) max. position.



6. Position a barbecue **lighter or a match**, inserted into the match holder, through the lighting hole on the left and right side of the burner box. Verify that the burner is lit (see image A1 and A2).



7. Repeat steps 5 and 6 to light remaining burners.
8. **OVEN MODE ONLY: Push in and turn the TempASSURED Technology™ control knob counterclockwise** from BBQ Mode to the desired oven temperature: 225°F to 450°F (107.2°C to 232.2°C).

ATTENTION- 4-BURNER MODEL ONLY:

IN OVEN MODE: BURNERS #2 AND #3 ARE NOT OPERATIONAL. BURNERS MUST BE LEFT IN THE "0" / "OFF" POSITION.

IN BBQ MODE ONLY: WHEN LIGHTING BURNERS #2 AND #3, YOU MUST HOLD FOR 5 SECONDS TO PREVENT THE BURNER FLAME FROM EXTINGUISHING.

Lighting the side burner (If applicable)

1. Open the lid.
2. ALL control knobs must be set to "0" / "OFF."
3. Gas supply must be "Closed."
4. **SLOWLY**, open the LP cylinder valve counterclockwise. **Wait 15 seconds for pressure to stabilize.**
5. **Push in and turn** the side burner control knob to the #10 setting / (🔥) max. position.
6. Press the electronic ignition button. If the burner does not light, turn the control knob to the "0" / "OFF" position and wait five minutes to allow the gas to clear before attempting to light again or match-light.

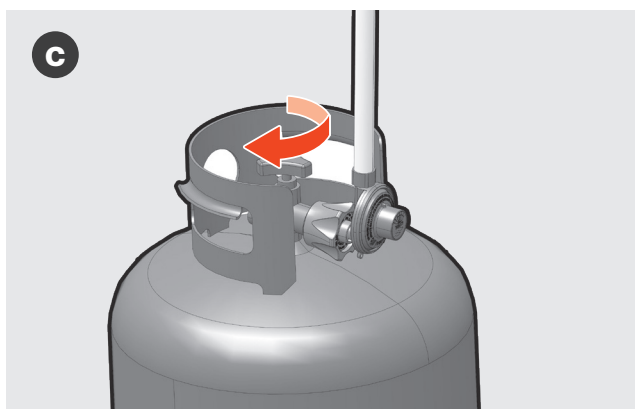
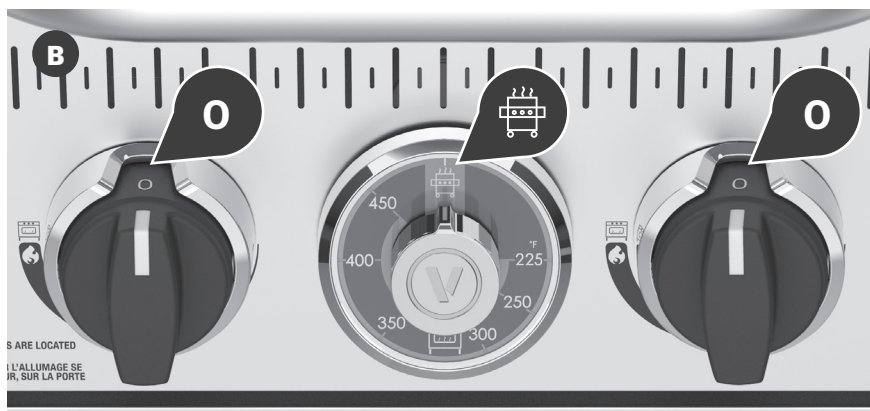
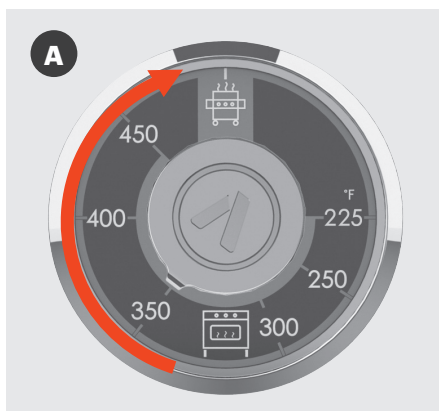
Shutdown procedure – BBQ Mode or Oven Mode

Before shutting down, you may perform a quick burn-off of excess grease and brush away any build-up with a grill brush.

1. **Push in and turn** the TempASSURED Technology™ control clockwise to BBQ MODE to shut down (see image A).
2. **Push in and turn** each control knob clockwise to "0" / "OFF" position (see image B).
3. Turn the LP cylinder shut-off valve clockwise to close (see image C).

Any control knobs left in the on position could cause issues with performance and start-up. See Regulator Flow Limiting Device on page 9.

4. Let the barbecue cool before covering it with a barbecue cover for storage.



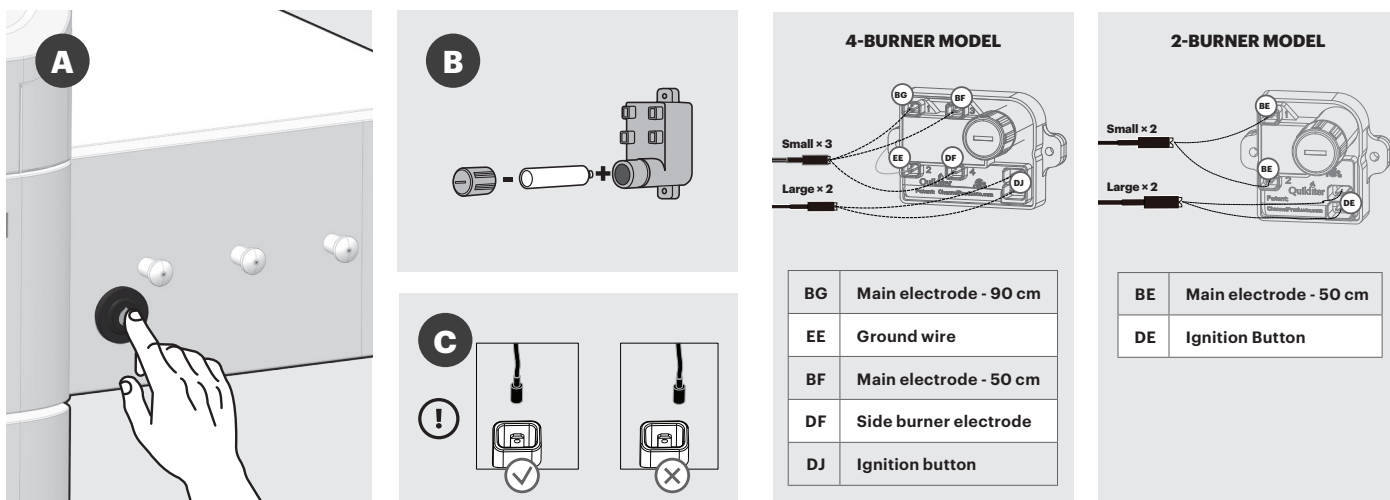
Prevention

Resolving ignition issues, quick check:

Press the ignition button located on the right side of the control panel or the right shelf fascia (see image A). You should hear a continuous clicking sound when the button is pressed. If you hear no sound, 1) replace the battery (see image B), 2) check that all wires are firmly pushed in (see image C).

TIP: WHEN CHECKING THE WIRES THERE ARE TWO COMMON TROUBLE SPOTS TO PAY ATTENTION TO:

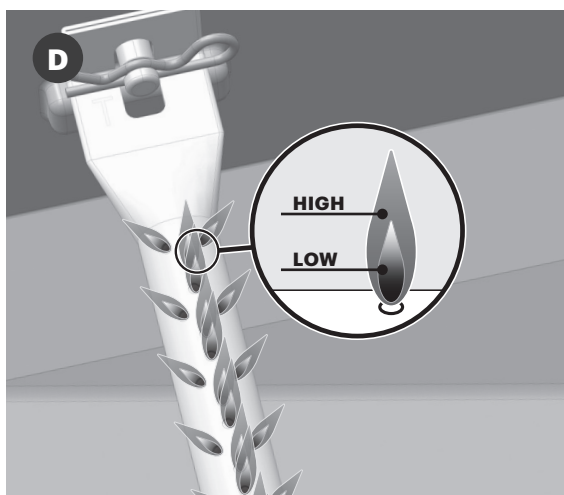
1. The two lead wires connected to the ignition button and the electronic ignition module.
2. Check that all wires connected to the electronic ignition module are firmly pushed in.



Battery care, use and disposal

- ✓ DO start by positioning a brand new battery in your Electronic Ignition Module.
- ✓ DO remove the battery from the Electronic Ignition Module during storage periods.
- ✓ DO recycle or dispose of batteries properly, as per the requirements of your local municipality.
- ✗ DO NOT submerge the Electronic Ignition Module in water.
- ✗ DO NOT leave the batteries where a child or pet could play with or swallow them.

ATTENTION: ONCE LIT, CONFIRM THAT THE BURNER IS PROPERLY LIT AND THAT THE FLAME PATTERN IS AS DESIRED. IF THE FLAME PATTERN IS OTHER THAN NORMAL, CONSULT THE TROUBLESHOOTING GUIDE FOR CORRECTIVE ACTION.



Proper burner flame pattern

The burner flame pattern is the key indicator of proper or improper function within the cook system. When the burners are performing correctly you will see a specific flame pattern. All burner ports should be 2.5 cm/ 1" flame on "HIGH" with orange tips, light blue centre, with a darker blue flame at the base of the burner port (see image D).

Refer to the troubleshooting section on pages 26–27 if you experience any of the following issues:

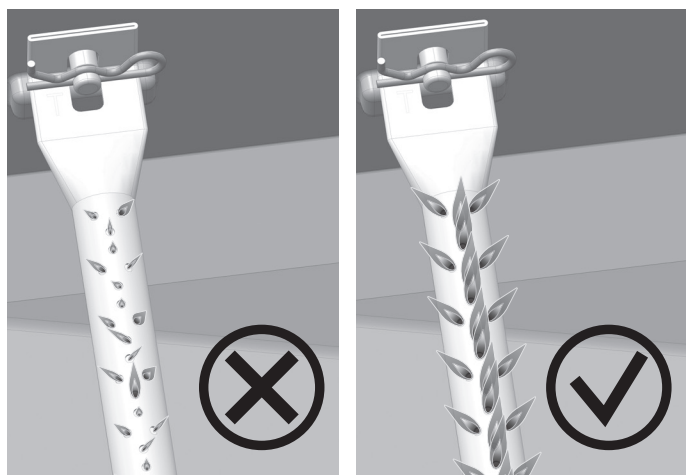
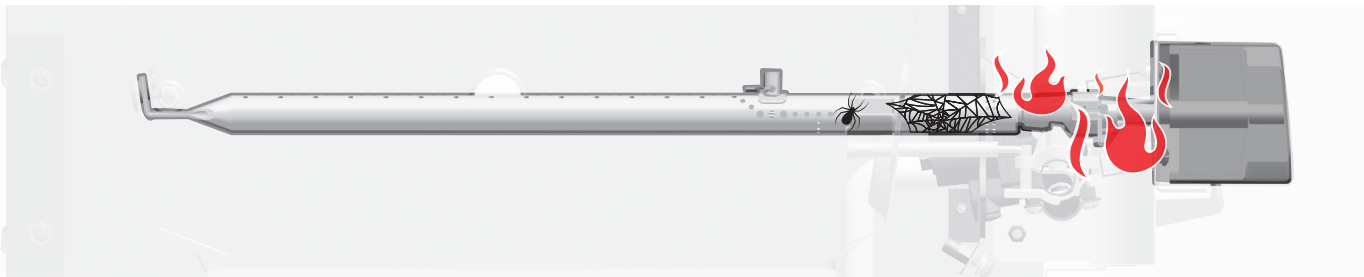
- Large, unruly or irregular orange burner flames.
- The smell of gas in conjunction with irregular flames.
- Low temperatures or uneven heat.

FOLLOW THE BURNER CLEANING PROCEDURE OUTLINED IN THE MAINTENANCE SECTION (PAGE 23) OF THIS MANUAL OR FOLLOW THE REGULATOR FLOW LIMITING DEVICE RESET (PAGE 9).

Blocked burner venturi

Blockages in the burner venturi caused by spiders, insects and nests can cause a **flashback fire**.

A flashback fire occurs when a blockage in the venturi tubes caused by spiders, insects and nests blocks the flow of gas, forcing it back towards the control panel and control knob. The ignited gas, if not detected, can cause a fire to burn in this area. **If you experience any of the characteristics of a flashback fire. Close the LP Cylinder Shut-off immediately. Follow the Burner Cleaning Procedure outlined in the maintenance section of this manual.**



Characteristics of a flashback fire

- A fire burning outside of the cookbox, usually visible behind or under the control panel.
- Hot or melting control knobs.
- Large yellow, unruly flames accompanied by the smell of gas.
- Burners not lighting correctly or partially lighting.

WARNING: AT FIRST SIGHT OF YELLOW, UNRULY FLAMES, POORLY LIT BURNERS ACCOMPANIED BY THE SMELL OF GAS, SHUT DOWN YOUR GRILL AND PERFORM BURNER CLEANING MAINTENANCE, OUTLINED IN THE MAINTENANCE SECTION OF THIS MANUAL (PAGE 23).

Characteristics of a grease fire

- A fire burning inside the barbecue burner box that may become uncontrollable if not monitored.
- Usually accompanied by high flames, a lot of smoke and black soot.
- May cause charring on the interior of barbecue lid or lid side panels (inside and outside), may damage temperature gauge, or cause brownish colouring on stainless steel lids and soot and ash build up on cooking grates.

Prevent grease fires by:

- Removing grease build-up on key parts such as heat tents, cooking grates and burner box.
- Frequently cleaning the grease collection tray and grease cup.
- Always reduce cooking temperature to the #5 setting or #1 setting, following PREHEAT.
- Burning off build-up on the cooking grates and heat plates after each use.

! Must-know tips for fire safety

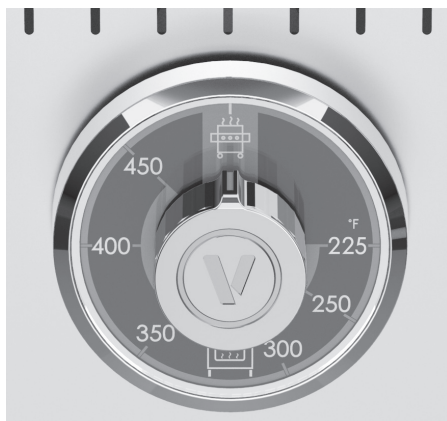
Heat, fuel and oxygen are all required for a fire to burn. **Baking soda is the most effective agent for extinguishing a fire.** Baking soda, much like salt will quickly cut the oxygen to the fire, smothering the flame. Keeping a couple of boxes of baking soda and/or a fire extinguisher in close proximity to your barbecue is highly recommended.

WARNING: NEVER USE FLOUR OR WATER TO TRY TO PUT OUT A GREASE FIRE.

ATTENTION: EXERCISE A DEGREE OF CAUTION WHEN USING THIS BARBECUE AND ADHERE TO ALL WARNINGS AND SAFETY INFORMATION.

Start Grilling

Start grilling



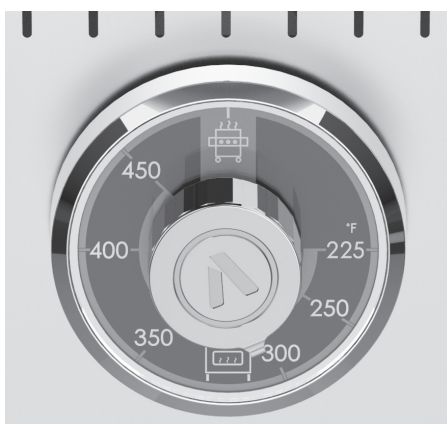
TempASSURED Technology™

Vida by PADERNO's patent-pending cooking system, TempASSURED Technology™, brings together traditional grilling, with the precision control of an oven. TempASSURED Technology™ allows you to set and maintain a specific temperature using Oven Mode or enjoy traditional grilling in BBQ mode. This versatile, dual mode design allows you to bring your favorite indoor oven recipes outdoors, perfect for grilling, baking, roasting and searing your favorite recipes.

To manually control grill temperatures, set the TempASSURED Technology™ control knob to BBQ Mode. The grill and all burners will function normally.

When the TempASSURED Technology™ control knob is in Oven Mode and set to one of the preset temperatures between 225°F to 450°F (107.2°C to 232.2°C), ONLY the TempASSURED Technology™ control knob will control temperature and burner operation.

Adjustments to the main burner control knobs will not have any effect. For manual control, you must switch back to BBQ Mode.



Preheating in Oven Mode

Much like your barbecue and indoor oven, preheating is required to ready the grill for cooking.

- Do not preheat on high temperatures. Your Vida by PADERNO™ barbecue is equipped with porcelain cast iron cooking grates that excel at retaining heat. Preheating on higher temperatures will require an extended period of time for the cooking grates to cool down and reach the target temperature.
- Always preheat at the target temperature for 10-15 minutes before positioning food on the cooking grates. See Direct Cooking and Indirect Cooking for more information.
- In cold and windy conditions, longer preheat times may be required. Ensure your barbecue is positioned away from direct wind and other elements.

ATTENTION: ENSURE LIGHTING BURNER CONTROL KNOBS ARE SET TO THE #10 SETTING / (🔥) MAX. POSITION IN OVEN MODE (🍲), FOR OPTIMAL PERFORMANCE.

Temperature maintenance

For stable cooking temperatures and heat retention inside your grill, it is always recommended to keep your grill lid closed during cooking.

Use the EasyCHECK window and lid mounted temperature gauge, when possible, to check progress.

If you are using any toppers, roast pans or baskets during cooking, remember to turn half way through the cook to ensure even cooking and to avoid the effects of hot spots or inconsistent temperatures.

FOR THE BEST RESULTS, ALWAYS USE A MEAT PROBE TO TRACK INTERNAL TEMPERATURES FOR DONENESS. GET FAMILIAR WITH THE SAFE INTERNAL TEMPERATURE CHART ON PAGE 19.

Cooking times & temperatures

Not one gas grill is like the other. That includes the Vida TempASSURED Technology™ cook system. Finding the correct mix of food, time and temperature will take some experimenting. The key is to monitor your food closely and make small adjustments as you are tracking progress. Using a meat probe throughout the cook will ensure the correct doneness.

Using rubs and sauces

Always apply dry rubs to meat in advance of cooking and let it sit, covered at room temperature for a minimum of 20 minutes. Dry rubs contribute to the delicious, bold flavours and crunchy "bark" or crust that builds up during low and slow cooking.

Always apply sauces towards the end of the cook to create a caramelized crust. Applying sauce too early can cause the sauce to burn or dry out leaving a bitter burnt char on the surface.

Food preparation

- Avoid cross-contamination when preparing food. Always use separate plates and utensils for the handling of raw food. Never place raw food and cooked food on the same plate and never place cooked food on a plate that was used for handling raw food. Always carefully wash all plates and utensils used to handle raw food before using them to handle cooked food.
- Sanitize counters, equipment and utensils after handling raw meat, seafood or poultry.
- Always wash all vegetables, seafood and poultry before cooking.
- Always leave uncooked foods in the refrigerator until you are ready to start cooking.
- Always marinate meat in the refrigerator. Always dispose of the excess marinade and never reuse it.
- Trim excess fat from meats and slit the remaining fat at two-inch increments to avoid flare-ups and curling.
- Meats must be adequately thawed before placing onto the grills cook surface.

Grilling guide - Temperature tips



WARNING

FOOD MUST BE COOKED TO THE
MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE BELOW.

AAFC* SAFE MINIMUM INTERNAL TEMPERATURES

Fish	145° F (63° C)
Pork	160° F (71° C)
Egg Dishes	160° F (71° C)
Steaks and Roasts of Beef, Veal or Lamb	145° F (63° C)
Ground Beef, Veal or Lamb	160° F (71° C)
Whole Poultry (Turkey, Chicken, Duck etc.)	165° F (74° C)
Ground or Pieces Poultry (Chicken Breast etc.)	165° F (74° C)

* Agriculture and Agri-Food Canada

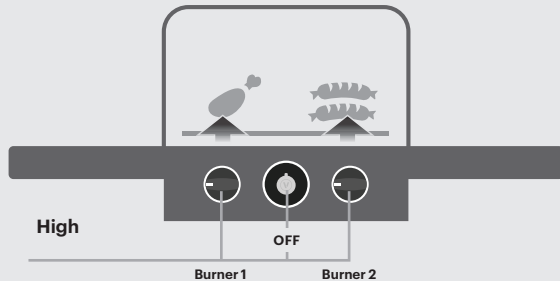
WARNING: TO ENSURE THAT IT IS SAFE TO EAT, FOOD MUST BE COOKED TO THE MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE ABOVE.

Start Grilling

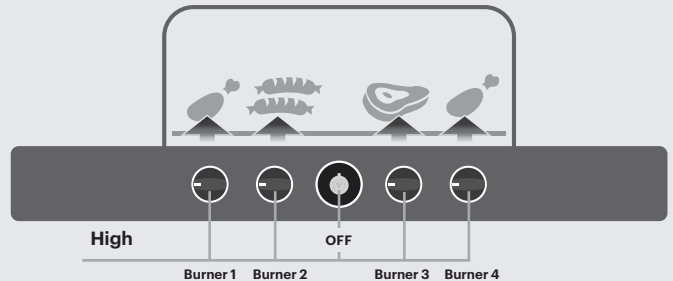
Direct & indirect cooking

A

2-BURNER MODEL



4-BURNER MODEL



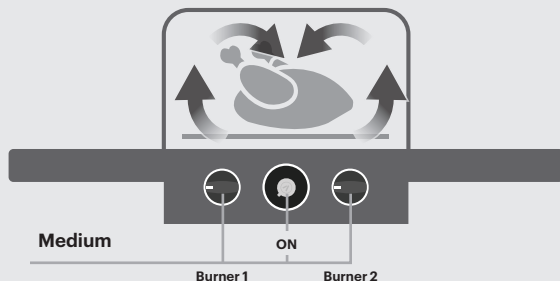
Direct cooking - BBQ Mode ().

This is the most popular cooking method and involves cooking food directly over a lit burner with direct heat. Food cooked using this method will include steaks, burgers, pork chops and vegetables (see image A). Searing hot cooking grates and vaporized grease drippings will create sear-marks that impart a range of smoky, earthy and sweet flavours.

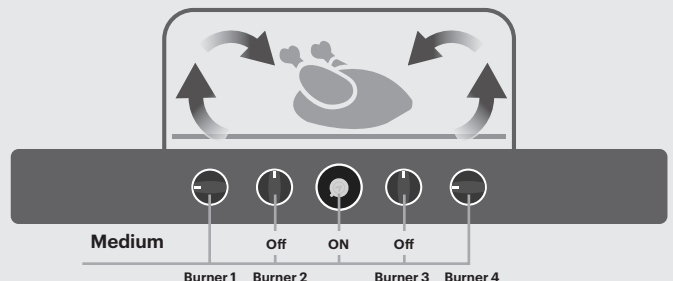
NOTE: TOO MUCH GREASE CAN CAUSE FLARE-UPS, THAT CAN LEAVE A LAYER OF BLACK CARBON ON THE EXTERIOR OF YOUR FOOD AND CAUSE OVERWHELMING FLAVOURS.

B

2-BURNER MODEL




4-BURNER MODEL



Indirect cooking - Oven Mode ().

Indirect cooking is a zone created adjacent to the heat source, not directly over the heat, to cook food gently for longer periods of time. Indirect heat is done with the lid closed to trap heat inside the grill. You can add flavours by introducing a smoker box with flavoured wood chips or a smoke generator loaded with flavoured pellets. This method is ideal for cooking large cuts of meat, like whole chicken, roast, ribs or cedar plank fish. It's also the ideal cooking method for barbecue, where low 'n slow cooking is required to turn tough cuts of meat like pork shoulder, ribs, brisket into tender bites (see image B).

NOTE: TO ACHIEVE TEMPERATURES LOWER THAN 225 °F (107.2°C) IN OVEN MODE, SET THE FAR-RIGHT BURNER TO THE #10 SETTING / () MAX. POSITION AND TURN ALL REMAINING BURNER CONTROL KNOBS TO THE "0" / "OFF" POSITION. ADJUST YOUR BARBECUE TO SHIELD FROM WIND.

COMBINATION COOKING WITH DIRECT AND INDIRECT COOKING.

Most food will benefit from a quick sear over direct heat for grill marks and caramelization, before being moved to indirect heat, with the lid closed, at lower temperatures for longer periods, until safe internal temperatures are achieved. This method is ideal for thick steaks, pork chops, bone-in chicken pieces and other thicker cuts of beef.

Start Grilling


Control settings

#10 setting – is intended for preheating the barbecue and for searing meats. Most grilling will require the #5 setting to avoid overcooking the outside of your foods and undercooking the inside.

#5 setting – is intended for most grilling, baking and roasting, including pork chops, chicken and burgers.

#1 setting – is intended for warming, slow cooking, smoking or cooking delicate food.

Using your Side Burner (if applicable)

- Your side burner will boil, sauté, stir fry and warm with ease.
- For best results preheat your side burner for 10-15 minutes on #10 setting / () max. position.
- Your side burner will take longer to preheat and cook than your indoor range. When boiling water or warming foods always ensure that you are using a covered pot or wok.
- Ensure that your gas barbecue is positioned away from high winds or cold air as this will adversely affect your side burner preheat times and cooking performance.
- Inspect and clean your side burner orifice periodically and confirm that it is clear of food residue, cobwebs or other insect debris that may cause a FLASH BACK FIRE.

WARNING: YOUR SIDE BURNER LID IS FOR STORAGE, WAIT FOR THE SIDE BURNER TO COOL BEFORE CLOSING THE LID.

Care and Maintenance

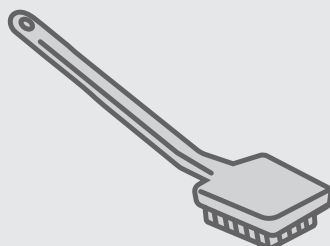
Seasoning Cooking Grates

Seasoning your porcelain-coated cast iron cooking grates are critical to ensuring a long life and optimal performance for your barbecue. Seasoning will permeate the pores of your cooking grates, creating a non-stick surface, better performance and optimal protection against moisture and water damage, keeping rust and deterioration away.

Tools required



Rubber gloves



Grill brush



Oil

How to season your cooking grates

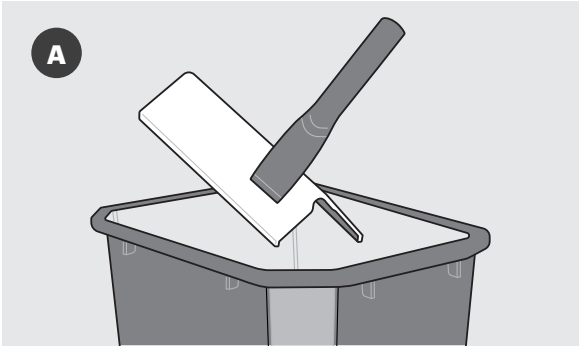
1. Brush away any build-up with a grill brush.
2. Perform a burn-off on #10 setting / (🔥) max. temperature for 10-15 minutes to incinerate any residual grease build-up.
3. Shut down your barbecue and let it cool with the lid open.
4. Once cooled, remove and inspect your cooking grates. Scrape any remaining debris from the top and bottom of the grates.

CAUTION: DO NOT HANDLE PARTS UNTIL THE BARBECUE HAS COMPLETELY COOLED.

5. Wash cooking grates with soap and water.
6. Rinse and dry thoroughly with a towel or dry in the sun.
7. Using a pair of rubber gloves, coat your cooking grates top, bottom, sides and each rod with your choice of **vegetable shortening, canola oil, vegetable oil or peanut oil**. DO NOT use salted fat such as margarine, butter or any non-stick cooking spray. Do not use olive oil as it burns off at high temperatures.
8. Place your porcelain-coated cast iron cooking grates in your barbecue for up to 20 minutes, with your controls set to the #7 setting.
9. Following the seasoning process, **the cooking grates must be allowed to cool down completely before use**.

Seasoning tips:

- Canola oil, vegetable shortening, vegetable oil or peanut oil are the best options for outdoor grills.
- Season your cooking grates
 - 1) Before first use.
 - 2) Whenever the cooking grates appear dry.
 - 3) At first signs of rust or corrosion.
- Before each cook, lightly coat your cooking grates with oil, this will help to build layers of seasoning.

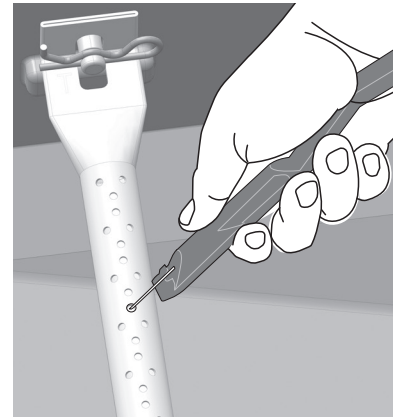
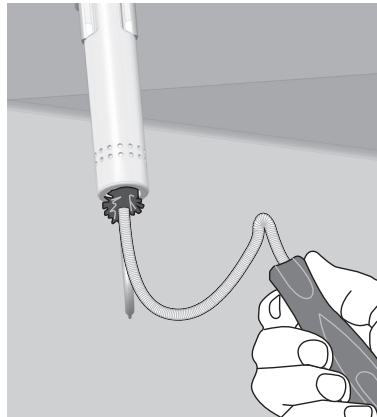
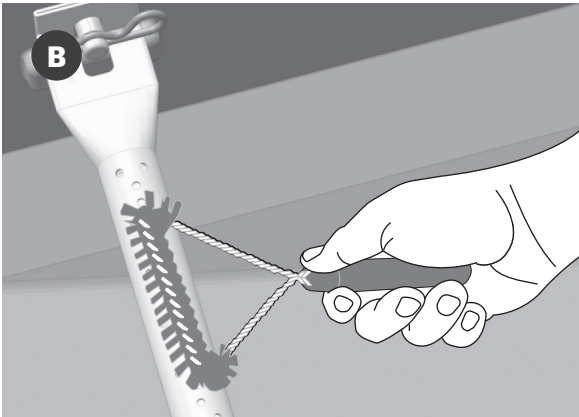


Cleaning the heat plates

1. Remove heat plates.
2. Holding your heat plate over a large garbage receptacle, use a plastic paint scraper or a grill brush to remove debris (see image A).

IF A MORE THOROUGH CLEANING IS REQUIRED

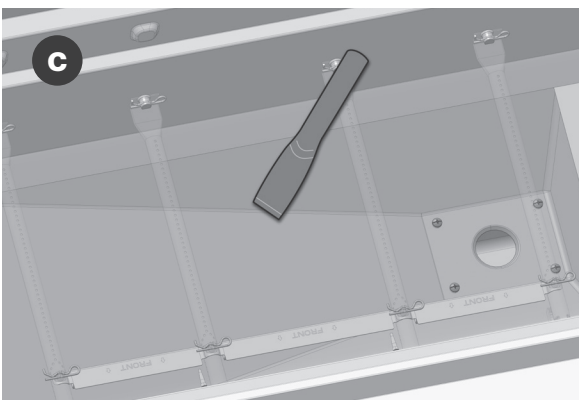
3. Clean away all remaining debris with mild soap and warm water.
4. Dry thoroughly.
5. Re-install.



Cleaning the burner

Keeping burners free of blockages including spiders, insects, nests and other debris that can block the burner ports is essential for safe operation.

1. Use a clean grill brush to clean the outside of the burner (see image B).
2. Remove the hitch pins used to secure the burners to the burner box. Use pliers if necessary.
3. Lift burners out slightly, exposing the burner venturi. Be careful not to damage or disconnect the electrode connector.
4. Use a pipe cleaner or flexible Venturi Brush to clean the interior of all burners. Shake any loose debris out of the burner.
5. Use a wire or paper clip to clean burner port holes. Do not use anything that can damage or enlarge port holes.
6. Use a clean soft bristle brush to clean spider/ insect screens.
7. Reinstall, ensuring that the burner orifice is placed over the gas jet correctly.



Cleaning the burner box

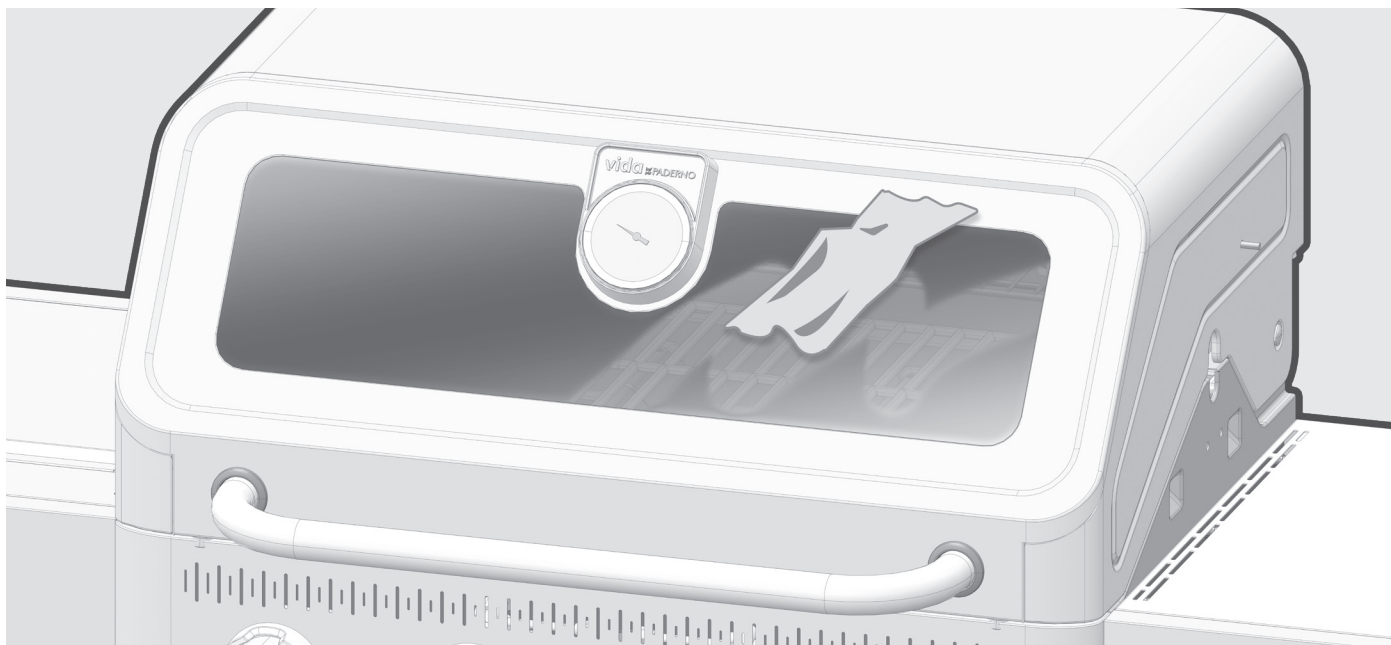
Excessive build-up inside the burner box can lead to grease fires and overheating.

1. Use a plastic scraper to scrape debris off the interior surfaces of the burner box and into the grease tray liner (see image C).

IF A MORE THOROUGH CLEANING IS REQUIRED

2. For stubborn build-up use a grill degreaser to loosen up debris and then repeat step 1.

Care and Maintenance



Cleaning the EasyCHECK window

The EasyCHECK window can become dirty with build-up of grease and smoke as well as darken over time.

- To remove baked on grease and smoke, combine 1/2 cup of baking soda in a bowl with enough water to form a paste.
- Before applying the paste to the window, wipe off any loose grease and debris with a soft microfibre cloth. Spread the paste on the inside of the grill window and let stand for 15-20 minutes.
- Wet a clean microfibre cloth and wipe the paste away. Repeat steps as needed.
- Use a dry microfibre cloth to buff out any streaks on the glass.

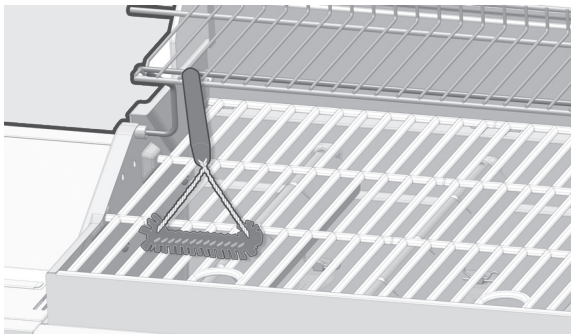
NOTE: DO NOT USE ANY ABRASIVE CLEANSER OR METAL SCOURING PAD AS THESE WILL SCRATCH THE WINDOW SURFACE.



Cleaning the grease collection system

The grease cup is located on the right side of the burner box and is accessible through the right cart side panel. It will catch any grease dripping and food residue that is not burnt off during cooking.

- Always wait for grease to cool before removing the grease cup.
- The grease cup should be emptied regularly to prevent possible flare-ups, spillage or grease fires.

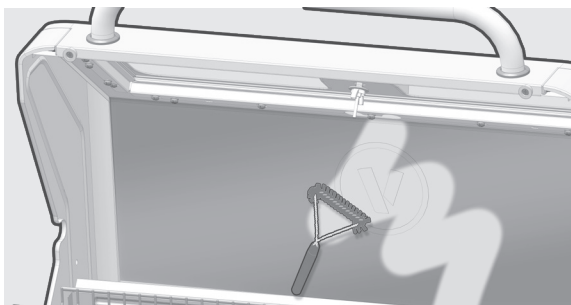


Cleaning cooking grates

1. During preheat, brush cooking grates with a grill brush to remove debris.

IF A MORE THOROUGH CLEANING IS REQUIRED

2. Wash cooking grates with soap and water only.
3. Rinse and dry thoroughly with a towel. If cleaning on a very hot day, allow grates to dry in the sun.



Cleaning the inside of the lid

Over time you may notice “paint-like” peeling on the inside of the barbecue lid. During use, grease and smoke vapours turn into carbon deposits, which eventually begin to peel. These deposits are non toxic but should be cleaned off to avoid flakes falling onto food.

1. Use a grill brush to brush the carbon build up from inside the lid on a regular basis to avoid this build-up.

Cleaning the exterior stainless steel surfaces

- Always use a non-abrasive, non-toxic stainless steel cleaner designed for outdoor products and barbecues.
- Always use a microfibre cloth to clean in the direction of the stainless steel grain.
- Do not use paper towels as they can scratch the stainless steel finish.
- If you notice a film or leftover residue from your cleaner, rinse thoroughly with water and dry with a microfibre cloth.
- Do not allow any spills from sauces to remain on stainless steel parts.
- Always wipe surfaces immediately following cooking.

Cleaning the exterior painted, porcelain enamel surfaces



- Clean painted and porcelain-coated surfaces with warm soapy water.
- After wiping down all surfaces, rinse thoroughly with water.
- Dry with a soft microfibre cloth.

DO NOT USE ANY CHEMICAL CLEANERS ON PAINTED SURFACES AS THEY COULD STRIP THE PAINT AND PERMANENTLY DAMAGE THE SURFACE, LEAVING IT UNPROTECTED.

Storing your barbecue

- BEFORE YOU STORE IT, REMOVE AND CLEAN ALL COMPONENTS.
- SEASON COOKING GRATES WITH VEGETABLE SHORTENING AND WRAP IN A TOWEL BEFORE STORING.
- IF STORING FOR A PROLONGED PERIOD, REMOVE THE IGNITER BATTERY TO AVOID CORROSION.
- USE A BARBECUE COVER TO HELP PROTECT YOUR BARBECUE.

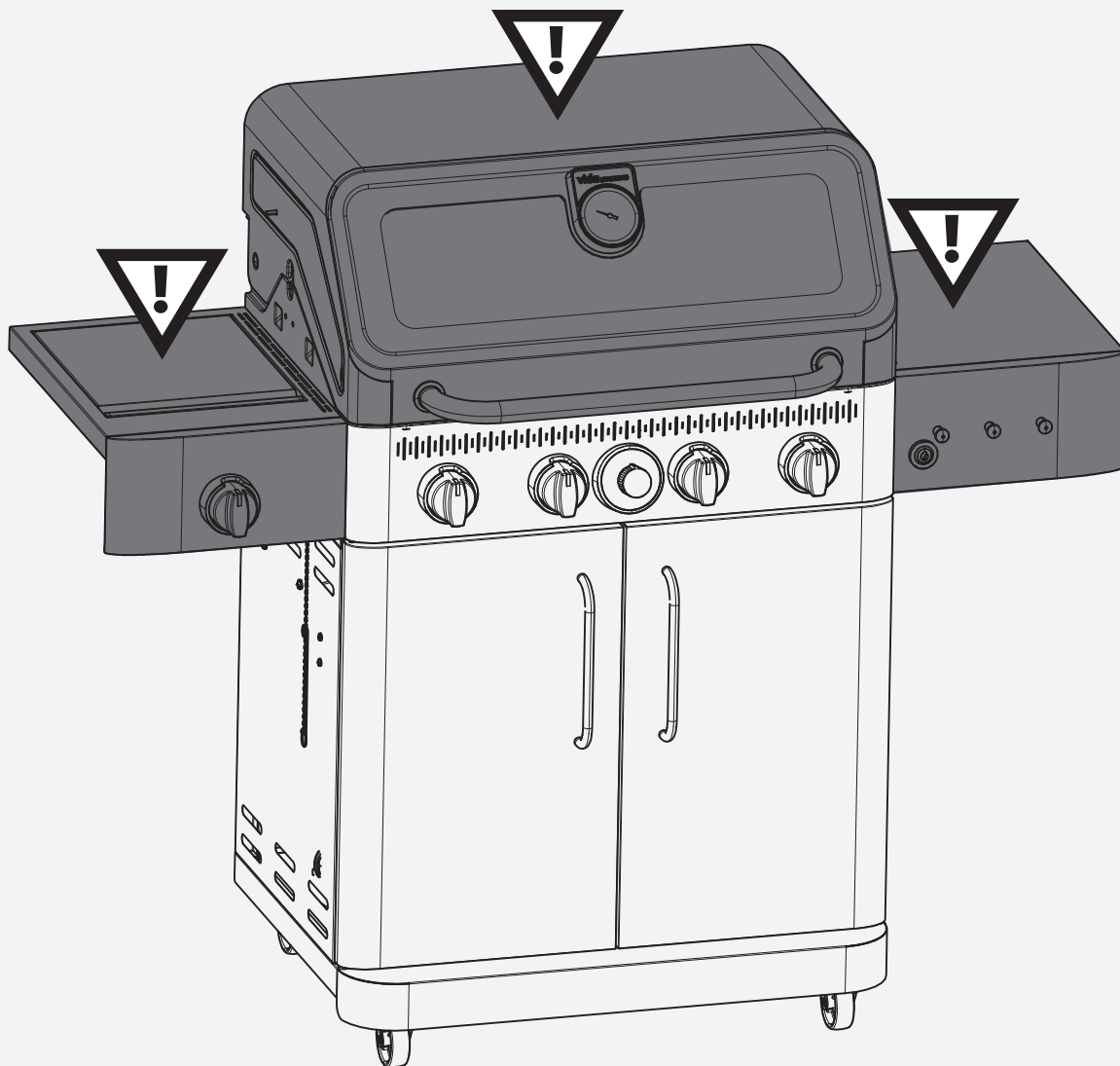
Troubleshooting

PROBLEM	IDENTIFYING THE CAUSE
Burners will not light (with igniter or match)	Positive connection has not been made between the tank and the regulator.
	Low or out of propane.
	Gas supply valve is turned off.
	Burners are not properly seated over valve orifices.
	Flow limiting device in regulator has been activated. Follow reset instructions on page 9.
Burners will not light with the igniter, but can match-light (no spark)	Ignition module battery needs to be replaced. Replace the battery. Ensure positive side out towards battery cap.
	Loose ignition button lead wires - check lead wires on the back of the ignition button. Push in until you feel a click.
	Loose wires at electronic ignition module (see inside cart). Push in until you feel a click.
	Faulty electronic ignition module. Contact customer support to order a replacement.
Fire at control knob/control panel- flashback fire	Burner and/or burner tubes have a blockage, forcing flames back towards the user. Burners must be removed and cleaned to resolve this issue. Follow the steps on page 24.
	Burner is improperly seated over gas jet. The gas valve must sit inside of the burner venturi. Disassemble the burner and fix the assembly.
Yellow smokey flames/gas odour can be smelled	Burner and/or burner venturi is obstructed and needs to be cleaned. Burners must be removed and cleaned, to resolve this issue. Follow the steps on page 24.
	Possible spider web or other debris.
Flame blows out on LOW	Flow limiting device in regulator has been activated, either due to a leak or improper lighting. You must conduct a leak test (page 8) and reset the regulator (page 9).
	Low or out of propane.
	High wind condition. Adjust your barbecue to shield from wind.
	Burner is improperly seated on gas jet. The gas valve must sit inside of the burner venturi. Disassemble the burner and fix the assembly.
TempASSURED Technology™ in Oven Mode cannot get to higher temperatures.	Ensure that the lighting burner control knobs are set to the #10 setting / () max. position in Oven Mode ().

PROBLEM	IDENTIFYING THE CAUSE
Low heat	Flow limiting device in regulator has been tripped, restricting the flow of gas to the burners. You must perform a regulator reset (page 9) and follow proper lighting procedure (pages 12-15) to avoid this in the future.
	Make certain the problem is isolated to only one burner. If it appears so, the burner and/or burner tubes are blocked. Burners must be removed and cleaned to resolve this issue. Follow the steps on page 24.
	Check for a bent or kinked fuel hose.
	In colder temperatures, preheat for longer periods
Low or incomplete flame (assuming burners and venturi tubes are free and clear of blockages)	Flow limiting device in regulator has been activated due to a leak or improper lighting. Perform a leak test (page 8) and perform a regulator reset (page 9).
Too much heat/ Excessive flare-ups	Excessive grease and build-up on heat tents, in grease cup and within burner box. Follow cleaning steps on pages 24-26.
	Using the "#10 setting / max. position". Only use the "#10 setting / max. position" for preheating and searing. Always adjust temperature to avoid too much heat.
	Covering more than 70% of the cooking surface may cause overheating.
	Excessive fat on meat. Always cut fat where possible to limit excess grease drippings.
"Paint" appears to be peeling inside lid	The interior lid is aluminum and not painted. Carbon from baked on grease can accumulate on the lid's interior, resembling flaking paint. Follow cleaning steps on page 26.
	To remove, you will need to brush or scrape the buildup away.
Decreasing heat, burner output on "# 10 setting / max. position" setting is too low. (Rumbling noise and fluttering blue flame at burner surface)	Out of propane or supply hose pinched.
	Burner and/or burner tubes are blocked. Follow cleaning on page 24.
	Regulator flow limiting device activated either by improper lighting, opening tank too quickly or a leak in the system. Perform a leak test page 8 and perform a regulator reset page 9.
Humming noise from regulator	Cylinder valve opened too quickly.
	This is not a defect. It is caused by internal vibrations in the regulator and does not affect performance or safety of the gas grill.
Burner #2 and #3 will not light (Vida by PADERNO™ Essence 4-Burner Model)	<p>Burner #2 and burner #3 will not function in Oven Mode. Both burners have a thermocouple and safety shut-off valve that will restrict the use of both burners when the TempASSURED Technology™ control knob is in this position.</p> <p>To light burner #2 and burner #3 in BBQ Mode, push in and turn both control knobs to the #10 / max. position and HOLD for 5 seconds. The burner flame will extinguish if the 5 second hold is not followed.</p>



WARNING HOT SURFACES



WARNING: EXTERIOR SURFACES WILL BECOME VERY HOT. TO PREVENT BURNS, ALWAYS WEAR INSULATED PROTECTIVE BARBECUE MITTS WHEN WORKING AT THE BARBECUE.

- KEEP AWAY FROM COMBUSTIBLE MATERIALS.
- KEEP CHILDREN AND PETS AWAY FROM THIS GAS-FIRED BARBECUE.
- AVOID DANGEROUS FIRES: DO NOT LEAVE YOUR BARBECUE UNATTENDED WHILE IN OPERATION.

How to connect with us

BEFORE YOU CALL FOR SERVICE have the following information available:

- 1. Serial number:** The serial number can be found on the side of the barbecue carton, the cover page of the assembly manual and on the rating label located on the inside of the cart door.
- 2. Model number:** The model number is located on the cover page of the assembly manual, the bottom right corner of the rating label and also on your cash register receipt.
- 3. Proof of purchase** by the original owner.

If your product is damaged

Do not return to the store for replacement of damaged or defective parts. Vida by PADERNO™ Customer Support will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.

Concealed Damage: If damage is unnoticed until merchandise is unpacked, resolve issue by contacting Vida by PADERNO™ Customer Support immediately. Missing or damaged parts should be claimed within 30 days of purchase.

Locate your barbecue model and serial number

Fill out your barbecue details below.

MODEL: _____

DATE OF PURCHASE: _____

SERIAL NUMBER: _____

Call our Vida by PADERNO™ Customer Support

1-800-263-9768

Warranty

Warranty responsibilities & limitations

We warrant this barbecue (the “product”) only to you, the original purchaser:

- If this product was a gift or a promotional item, only to the person for whom it was purchased or received it as promotional item and is not transferable to subsequent owners.
- We warrant the product to be free from defects in material and workmanship for the durations indicated below when operating in accordance with the accompanying owner’s manual.
- We agree to repair or replace the part that is defective in material or workmanship subject to the limitations and exclusions.

Vida by PADERNO™ Limited 5 Year Warranty

Stainless Steel Burners Limited 5 Years
 Manifold and Valve Assembly Limited 5 Years

All Other Parts and Paint Limited 1 Year
 (Excluding Chipping, Scratches, Rust, Discolouration)

* Subject to limitations

Owner’s responsibilities & limitations:

- You must provide us with the original sales receipt and/or invoice for the product when making any claim under this warranty.
- Warranty only applies if you take reasonable care of the product by following all assembly instructions, local/national building and fire codes, usage instructions and preventative maintenance as outlined in the accompanying owner’s manual.
- If you live in a coastal area or you have your product located near a pool, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the owner’s manual.
- To submit a warranty claim or receive support for your product, please call the Vida by PADERNO™ customer support hotline 1-800-263-9768.

Exclusions:

The warranty lapses if there are damages, deteriorations, discolourations and/or rust for which we are not responsible, caused by:

- Normal Wear & Tear: Wear & Tear includes cosmetic and other immaterial deterioration that may come with ownership of your barbecue over time, such as dents/scratches, chipping, discolourations caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use and are otherwise uncontrollable by us.
- This warranty applies only when the product is used in Canada.
- Accidental damage (not caused by a material defect), abuse, tampering or misuse, alteration, modification, misapplication, vandalism, neglect, careless handling, damages caused by improper assembly or installation, alterations and clearance to combustible materials.
- Failure to properly perform regular maintenance, safety checks and service, including but not limited to removal of insects from venturi tubes, resulting in a flashback fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source.
- Use of improper cleaning products, such as indoor stainless steel cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces.
- Insects (such as spiders) and rodents (such as squirrels), including but not limited to damage to burners and/or gas hoses.
- Exposure to salt air and/or chlorine sources such as swimming pools and hot tubs/spas.
- Severe weather conditions such as hail, hurricanes, earthquakes, tsunamis or surges, tornadoes or severe storms.
- Acid rain and other environmental factors.
- Use of non-genuine manufacturer parts voids this warranty and any damages that result hereby are not covered by this warranty.
- Any damages related to improper assembly and conversion of the Product will void this warranty.
- We will not be responsible for the installation, labour or any other costs or expenses related to the re-installation of a warranted part and such expenses are not covered by this warranty.
- Shipping and handling charges, export duties and any labour costs are your responsibility, including all part orders that are in/out of warranty.

Disclaimers and processing/replacement parts

Disclaimers:

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness (or those provided for by law) are limited in duration to the period of coverage of this express written limited warranty.

- No warranties shall apply after the applicable period of this warranty.
- No other warranties given by any person, including a dealer or retailer, with respect to any product (such as any “extended warranties”), shall bind us.
- Upon investigation, we may repair or replace (at our option) a defective part that is covered by this warranty.
- In no event under this voluntary warranty shall recovery of any kind be greater than the amount of the original purchase price of the product.
- **You acknowledge the inherent risks of use of a gas fired appliance and you assume the risk and liability for loss, damage or injury to you and your property and/or to others and their property arising out of the misuse or abuse of the product or failure to follow instructions provided in the accompanying owner’s manual.**
- Parts replaced under this warranty are warranted only for the remaining balance of the above mentioned warranty period.
- This warranty applies to personal/recreational outside use only and does not apply to the product being used in commercial, communal or multi-unit settings such as restaurants, hotels, resorts or rental properties.
- We may from time to time change the design of our product(s). Nothing contained in this warranty shall be construed as obligating us to incorporate such design changes into previously manufactured product(s), nor shall such changes be construed as an admission that previous designs were defective.
- We do not authorize any person or company to assume for it any other obligation or liability in connection with the installation, use, removal, return or replacement of its equipment; and no such representations are binding on us.
- This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury (wherever permissible by law) or property damage.
- We shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
- We shall not be responsible for any legal fees or expenses incurred by you in connection with this warranty.

Warranty processing/replacement parts

- The original receipt and/or invoice will be required together with a serial number and a model number when making any warranty claims.
- We reserve the right to have our representative inspect any product or part prior to honouring any warranty claim. The manufacturer may ask you to send parts or images for inspection.

To submit a warranty claim or receive support for your product, please call the Vida by PADERNO™ customer support hotline: 1-800-263-9768

