

SERIAL NO./ N° DE SÉRIE



# VERMONT CASTINGS<sup>TM</sup><sub>MC</sub>

## GRILL PREP AND STORAGE CART

085-3783-6/A11001  
ASSEMBLY AND USER MANUAL

YOUR FEEDBACK IS IMPORTANT TO US  
SHARE YOUR EXPERIENCE BY WRITING A REVIEW AT

[WWW.CANADIANTIRE.CA](http://WWW.CANADIANTIRE.CA)

LAST UPDATE: NOV 30, 2020





## 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 **outdoor cooking products** are designed to deliver your best grilling experience. With a durable, robust construction built to last through the years, and thoughtfully constructed components that stand up to grilling in any season, **Vermont Castings continues the promise of unwavering quality and purposeful design that let you create enduring connections around food and flame.**

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

PLEASE KEEP THIS MANUAL WITH YOUR  
UNIT FOR FUTURE REFERENCE





## HEAVY ARTICLE NEEDS 2 TO LIFT

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

### **⚠ CAUTION**

Sharp edges. Wear gloves when assembling your cart.

### **⚠ CAUTION**

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

### **⚠ INSTALLER OR ASSEMBLER/ CONSUMER**

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

### **⚠ WARNING**

- Do not allow children or pets to play in or around the cart.
- To prevent personal injury or damage, do not overload the foldable front panel. The maximum load is 22.6 kgs/50 lbs.

### **⚠ WARNING**

- Pushing down on the front panel could result in tipping the unit or permanently damaging this part.
- Do not overload the bottom shelf. Maximum load is 45.3 kg/100 lbs.
- The maximum load for the side shelf table and top table is 15 kg/33 lbs.

### **⚠ WARNING**

1. Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this unit.
2. An LP tank shall not be stored in unit.

### **⚠ WARNING**

IN DIRECT SUN, AND IN OPERATION, YOUR CART'S STAINLESS-STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT.

**THIS GRILL PREP AND STORAGE CART IS FOR OUTDOOR USE ONLY**

**CONTACT CALL CENTRE IF ANY PARTS ARE MISSING OR DAMAGED**

**1-844-586-4660**

## GETTING STARTED

---

Make sure you know and understand the basics of safe use and installation.

WELCOME	2
SAFETY WARNINGS	3
FEATURES	5

## ASSEMBLY

---

TOOLS REQUIRED	6
HARDWARE PACK	6
PARTS	6–7
EXPLODED PARTS VIEW	8
BUILD IT	9–31

## TAKING CARE OF YOUR GRILL PREP AND STORAGE CART

---

CARE AND MAINTENANCE	32
TIPS AND BEST PRACTICES	33

## CUSTOMER SUPPORT

---

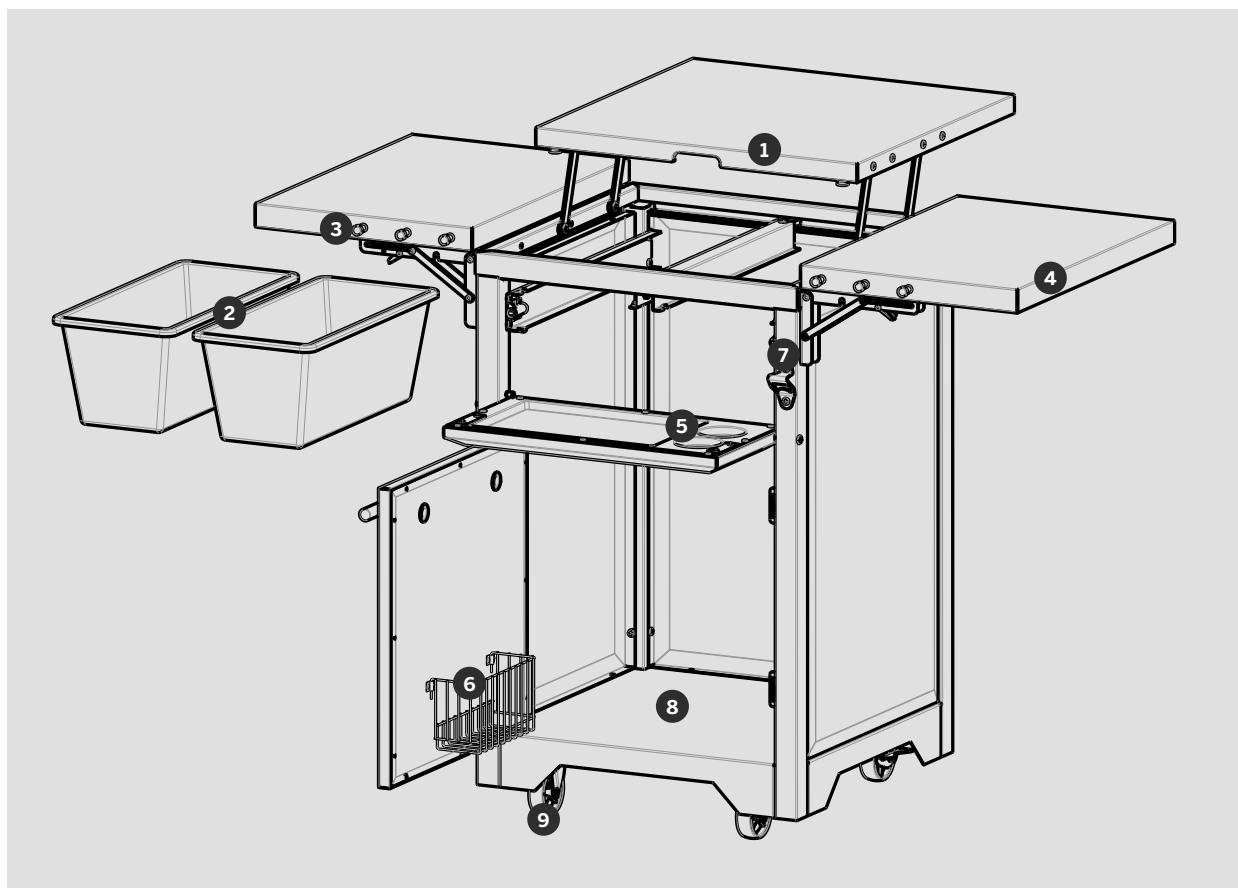
If you run into problems, this is your first stop to getting the answers you need.

SERVICE	34
WARRANTY	35–36



# THE VC PROMISE

Thoughtfully designed and constructed, the VC Grilling Promise is our commitment to delivering an exceptional grilling experience, every time.

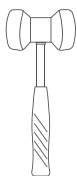


## BUILT TO LAST

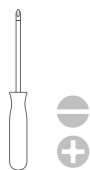
1. Premium-grade 304 stainless-steel lifting top table ideal for grill prep and serving.
2. Two oversized, removable, multi-purpose storage containers make prep work easy.
3. 6 convenient tool hooks for storage of utensils and accessories.
4. Sturdy 304 stainless-steel side shelves further extend your prep surface and easily fold down for extra space as needed.
5. Fold down front panel offers additional space for condiments and beverages with two cup holders.
6. Interior basket for added storage of go-to items.
7. Integrated bottle opener.
8. Convenient enclosed storage cart.
9. 4 casters for portability and convenience. Two locking casters for added stability.



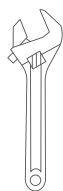
## TOOLS REQUIRED



**Mallet**



**Screwdrivers**













**Wrench**



**2 People**

## HARDWARE PACK

PART NO.	DESCRIPTION	PHOTO	QTY.
1	NO.10-24UNC x 13 Screw		32
2	NO.10-24UNC Socket Head Screw		2
3	1/4"-20 x 13 Machine Screw		16
4	1/4"-20 x 25 Machine Screw		2
5	NO.10-24UNC x 23 Screw		2
6	Spacer, Door Handle		2
7	1/4" Screw		2
8	1/4"-20UNC x 18 Screw		8
9	Tool Hook		6
10	Caster Pin		1

## SYMBOLS



**SYMBOLS:** THESE SYMBOLS ARE USED THROUGHOUT THIS ASSEMBLY MANUAL TO EMPHASIZE CRITICAL AND IMPORTANT PART INFORMATION.

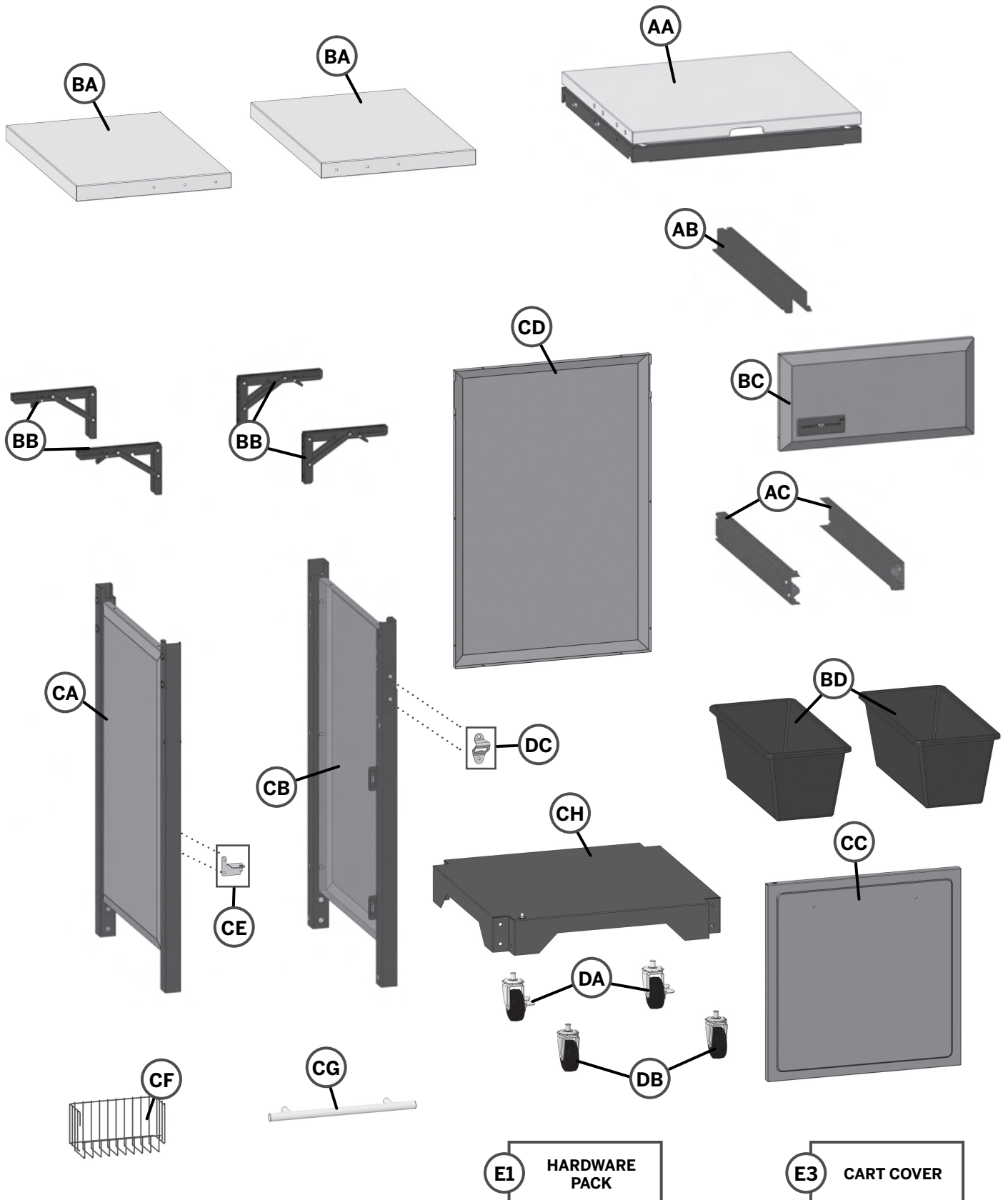


# PARTS

ITEM NO.	QTY.	DESCRIPTION	PART NO.
AA	1	Top table	A110-4000-01
AB	1	Storage Brace A	A110-0007-01
AC	2	Storage Brace B	A110-0008-01
BA	2	Side Shelf Table	A110-0018-01
BB	4	Side Shelf Support Brace	G366-2600-01
BC	1	Folding Front Panel	A110-6000-01
BD	2	Storage Container	A110-0009-01
CA	1	Cart Side Panel, Left	A110-2000-01
CB	1	Cart Side Panel, Right	A110-3000-01
CC	1	Door	A110-5000-01
CD	1	Back Panel	A110-0006-01
CE	1	Door Brace	A110-2100-01
CF	1	Wire Door Basket	G401-0057-01
CG	1	Door Handle	G366-0018-01
CH	1	Bottom Panel	A110-0100-01
DA	2	Caster with Lock	G350-0023-01
DB	2	Caster	G350-0024-01
DC	1	Bottle Opener	A110-0020-01
E1	1	Hardware Pack	A110-B001-01
E2	1	Assembly and User Manual	A110-M001-01
E3	1	<b>GIFT</b> —Cart Cover	A110-0022-01



# EXPLODED PARTS



# BUILD IT

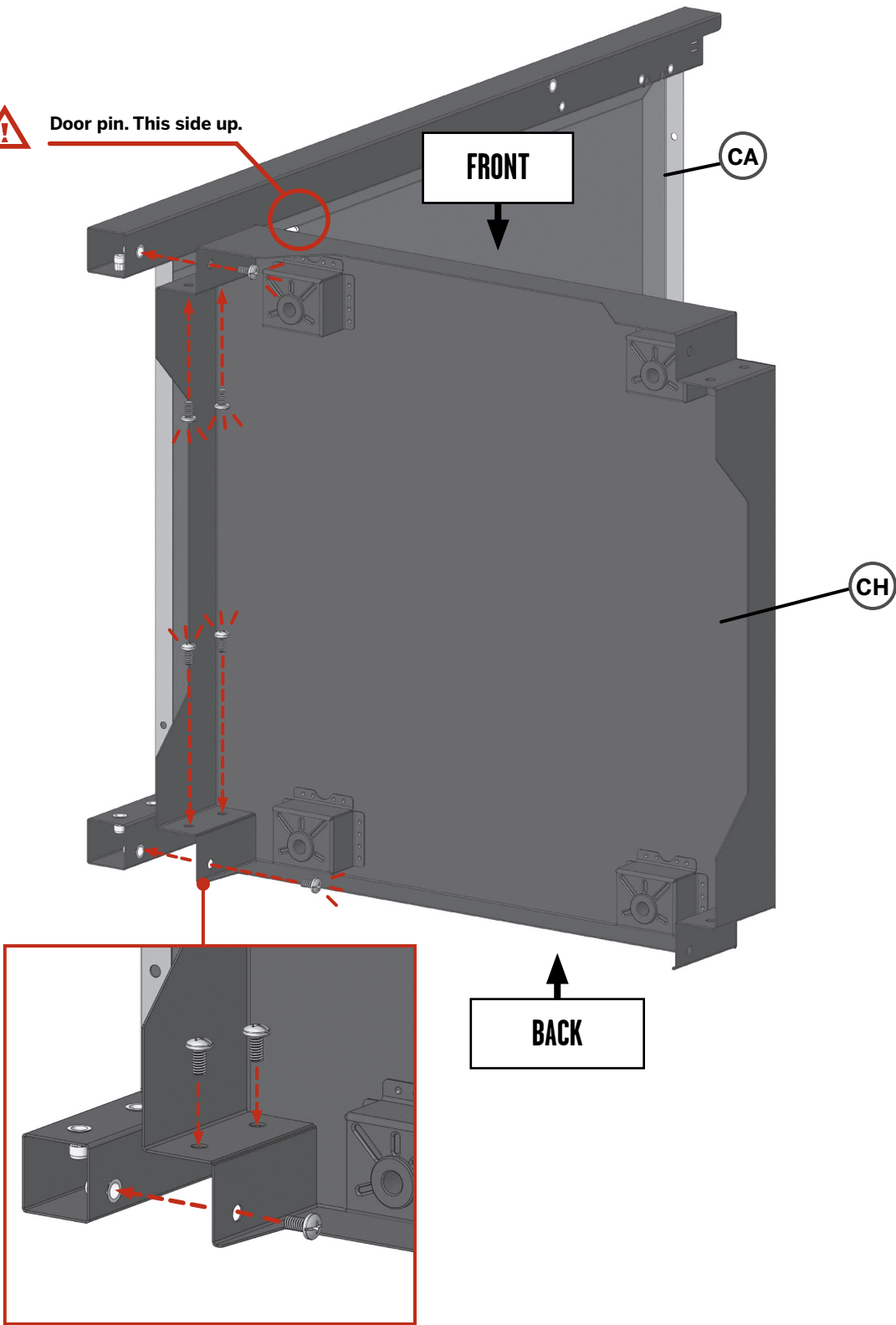
## STEP 1



Assemble on a **FLAT** and **SOFT** surface to avoid damage.



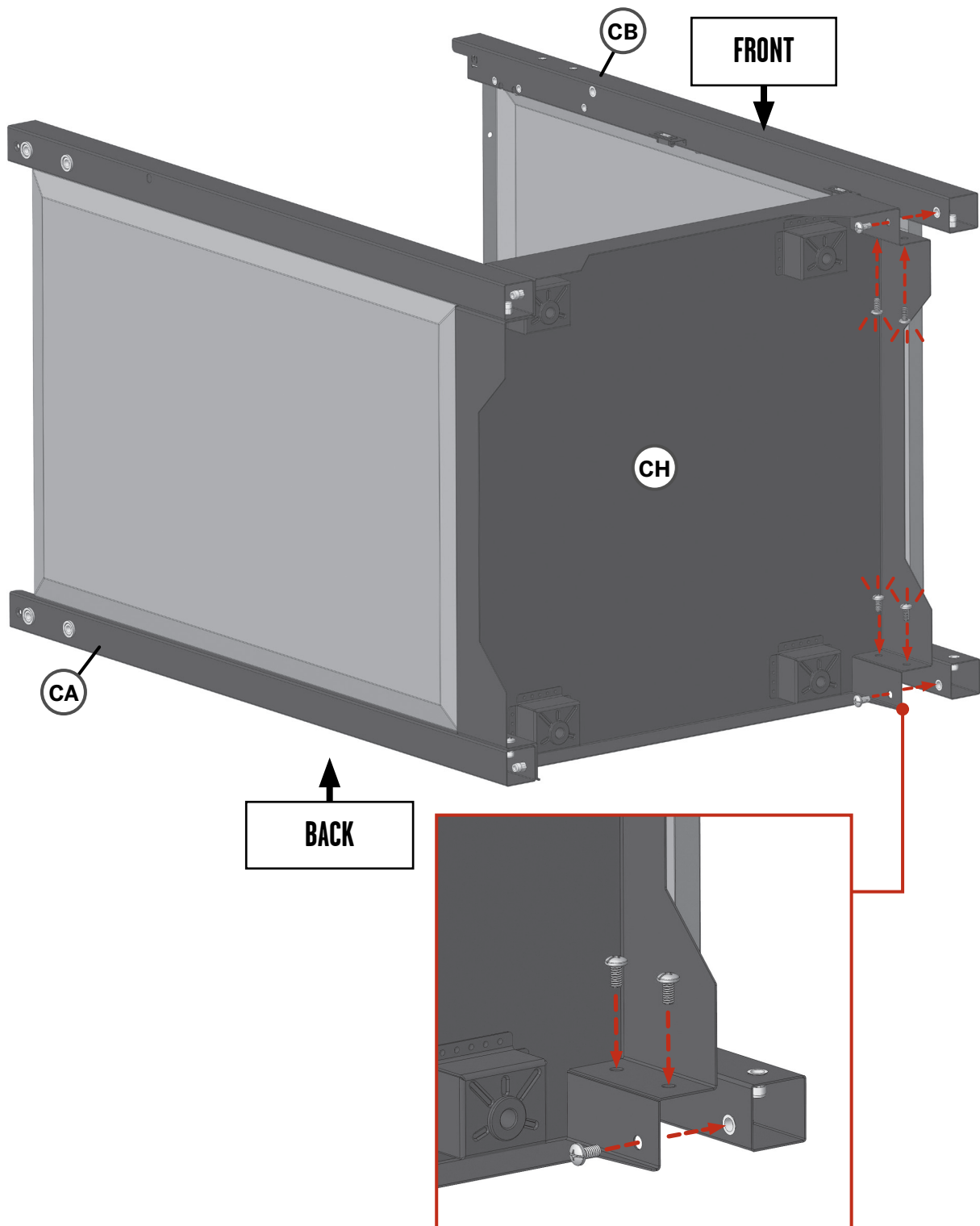
Door pin. This side up.





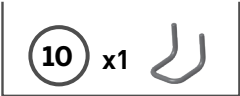
# BUILD IT

## STEP 2

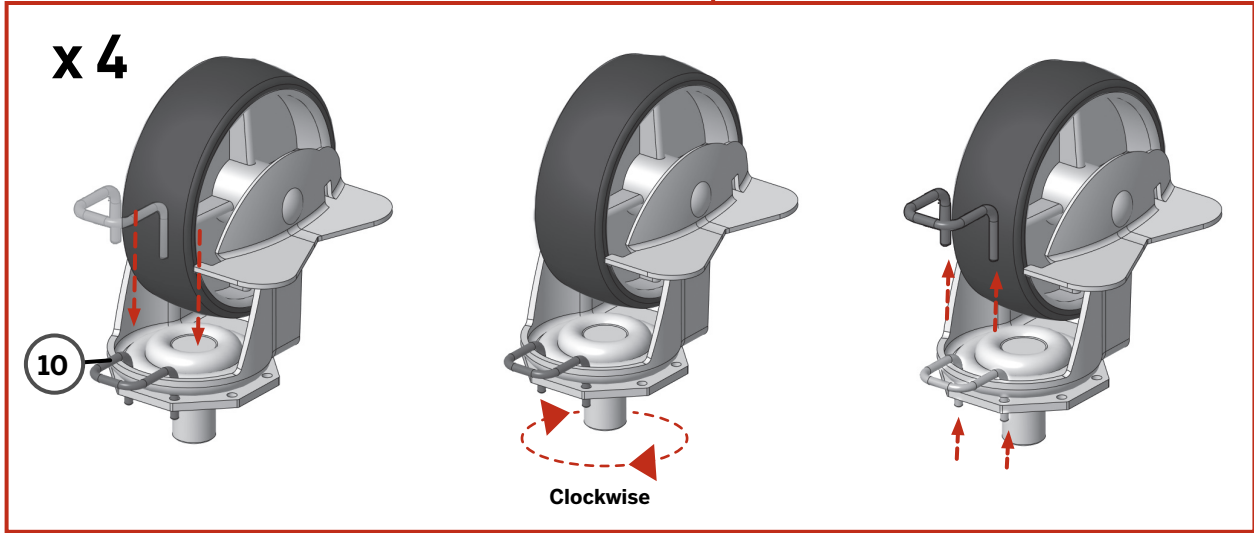
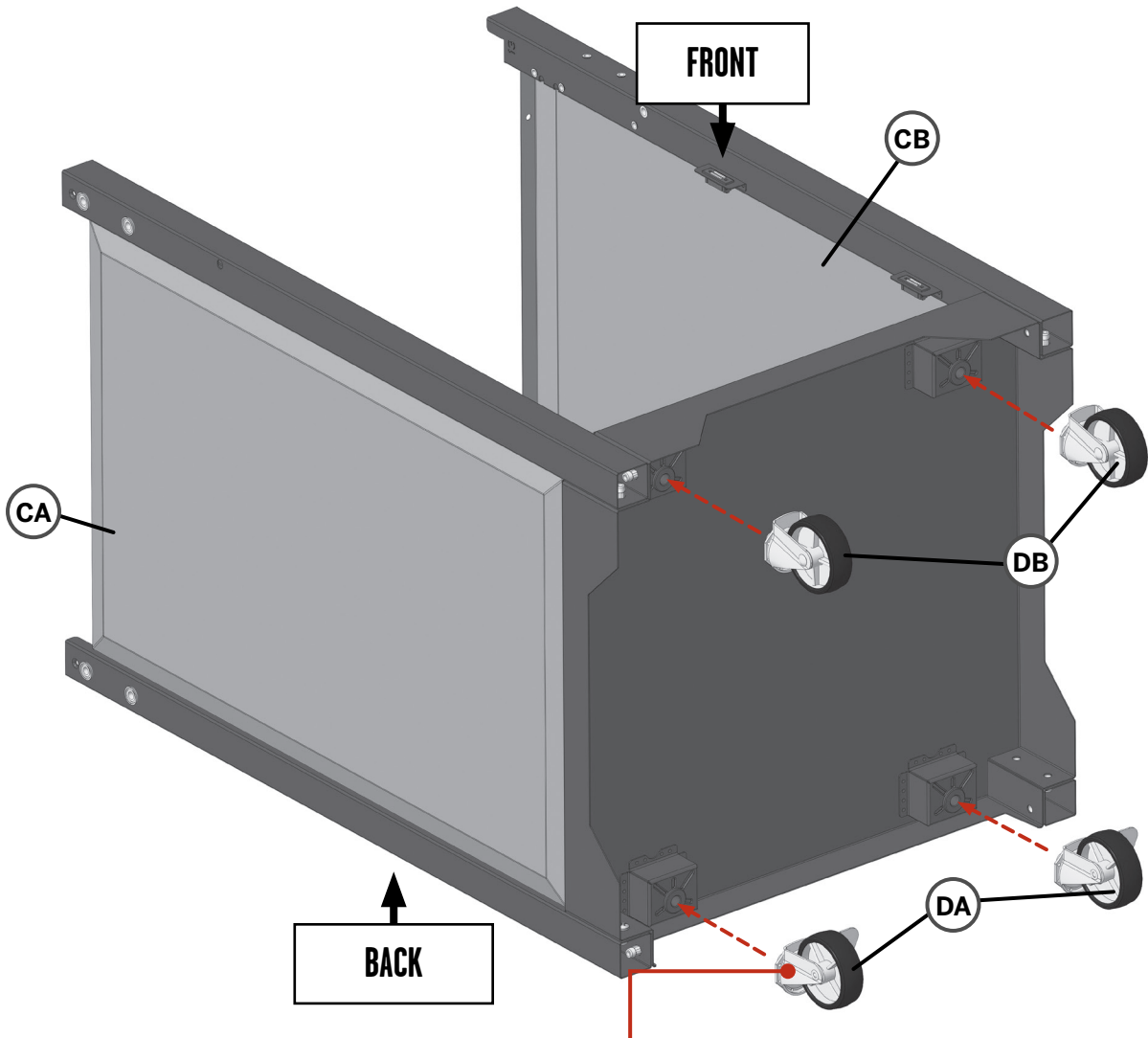


BUILD IT

STEP 3



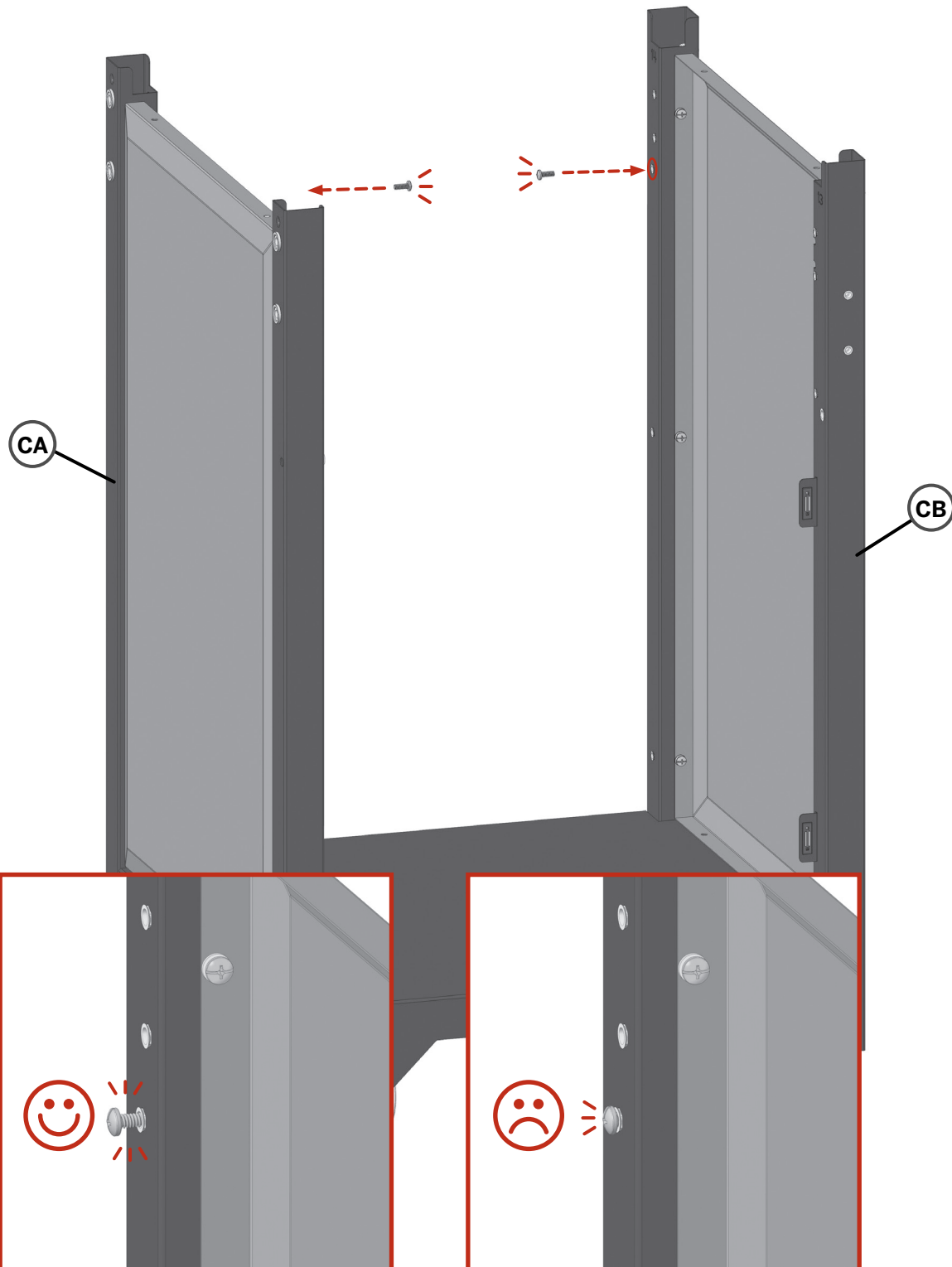
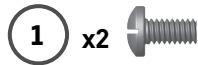
**NOTE:** Use this pin as a tool to lock all 4 casters during assembly.





# BUILD IT

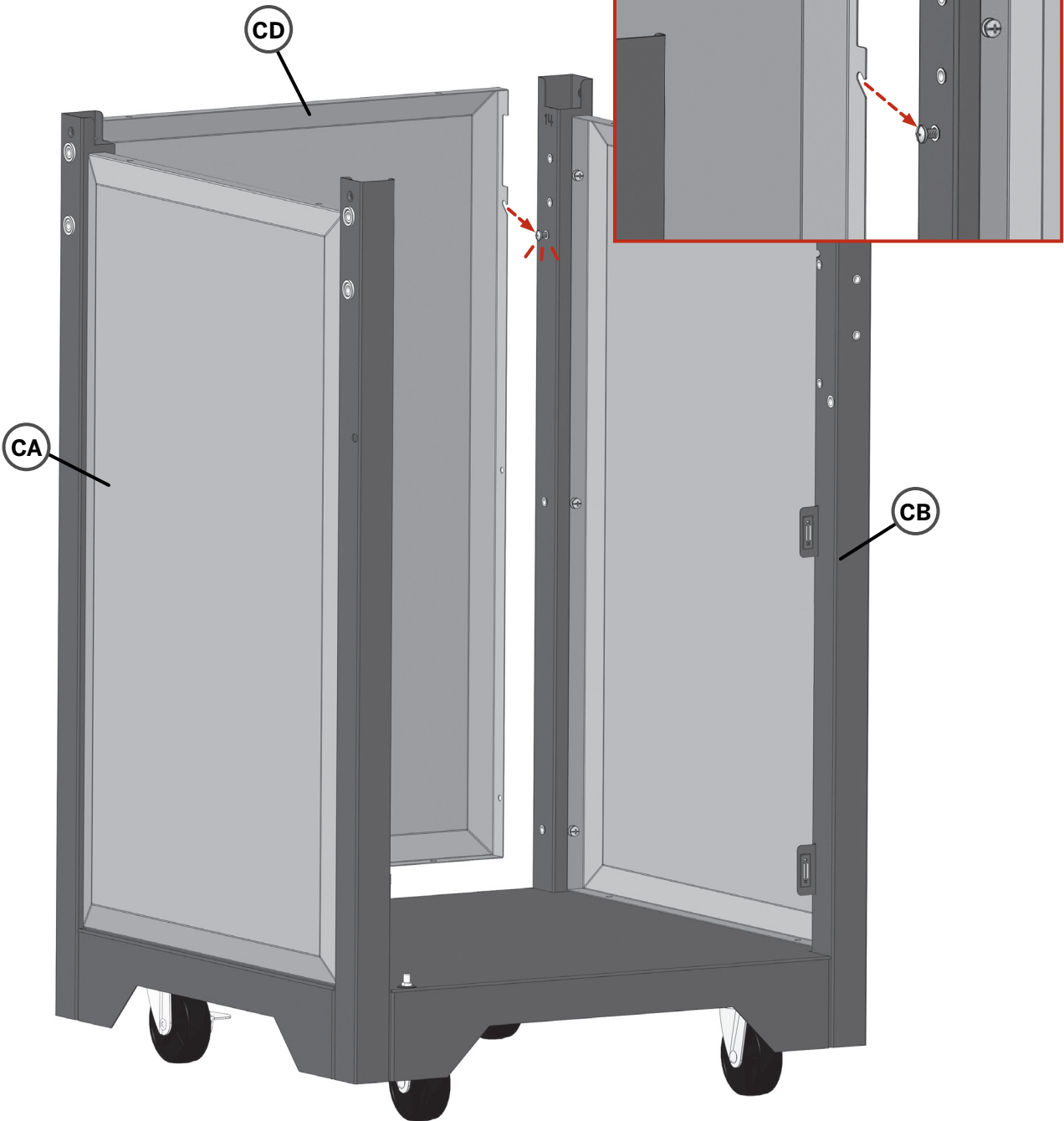
## STEP 4A



BUILD IT

STEP 4B

BACK PANEL ASSEMBLY

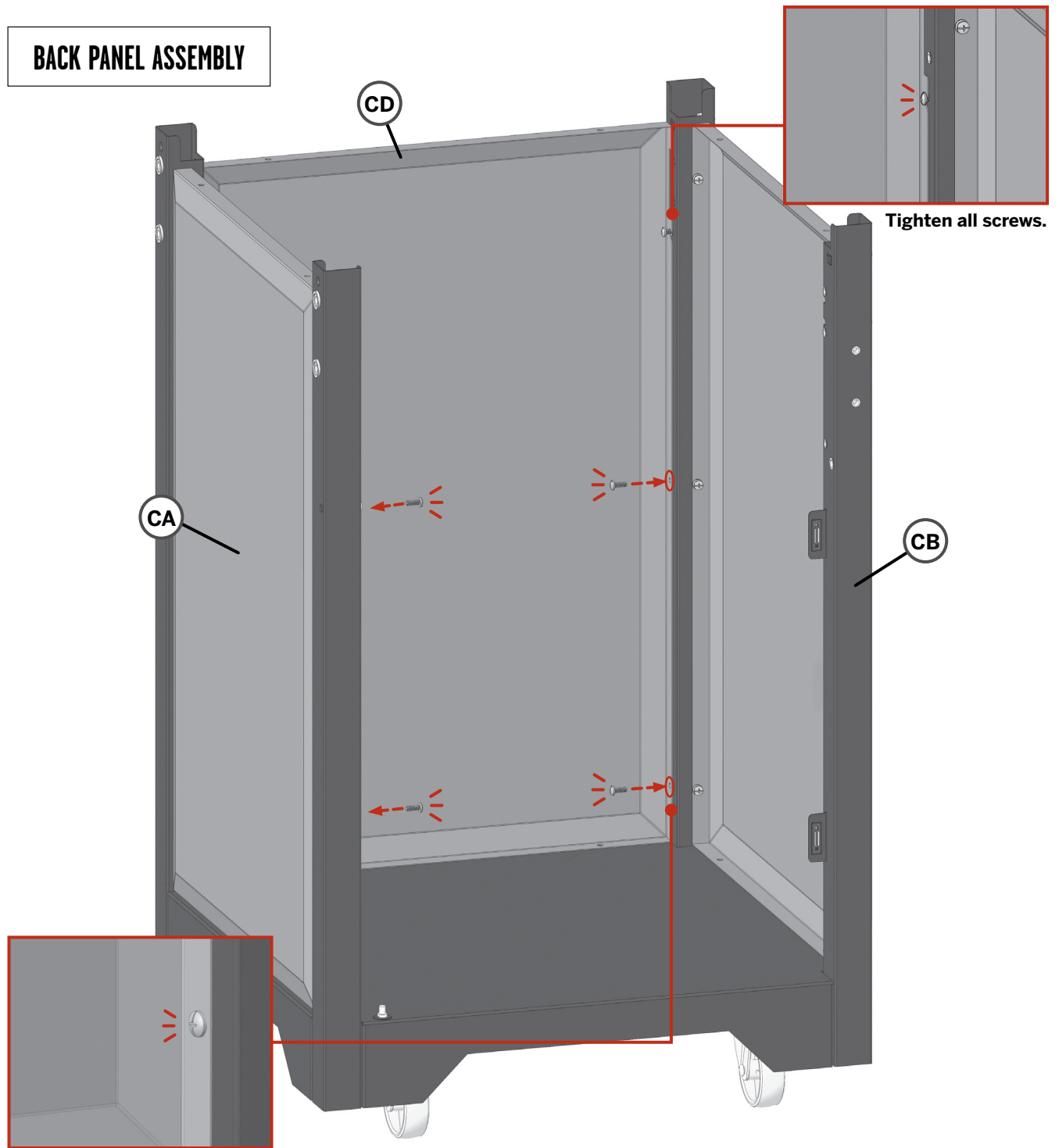


# BUILD IT

## STEP 4C

1 x4 

### BACK PANEL ASSEMBLY





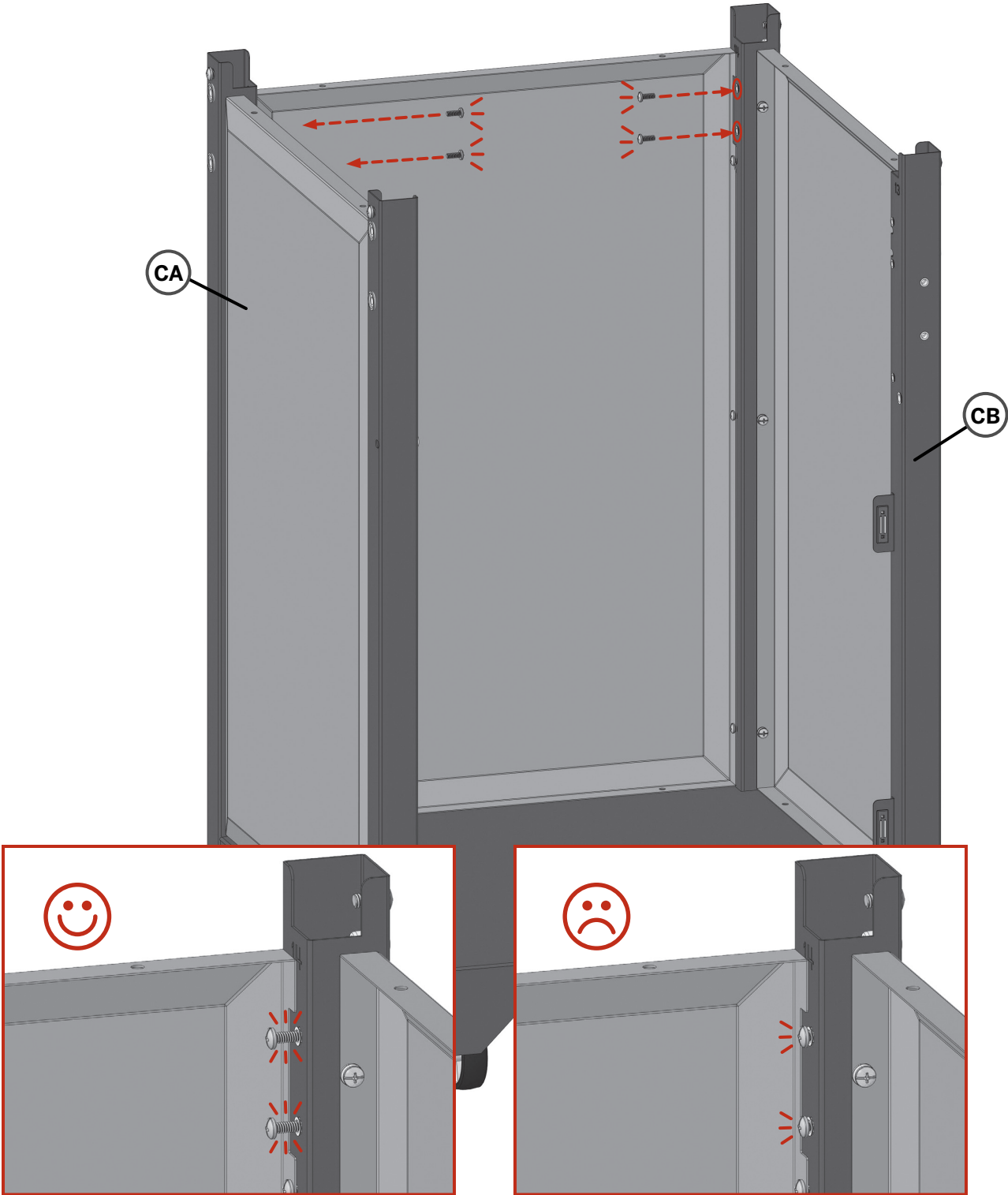
BUILD IT

STEP 5A

1

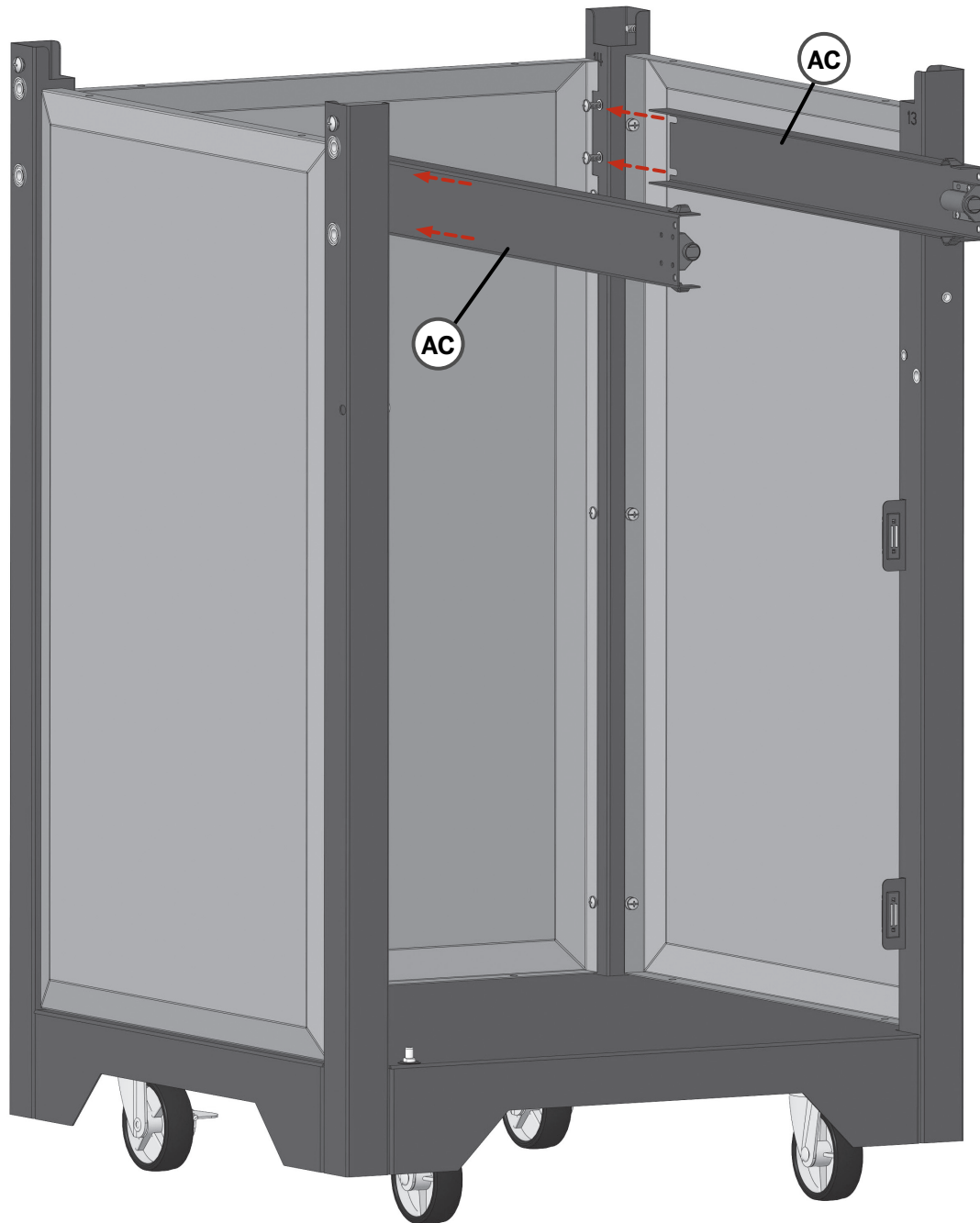
x4





# BUILD IT

## STEP 5B



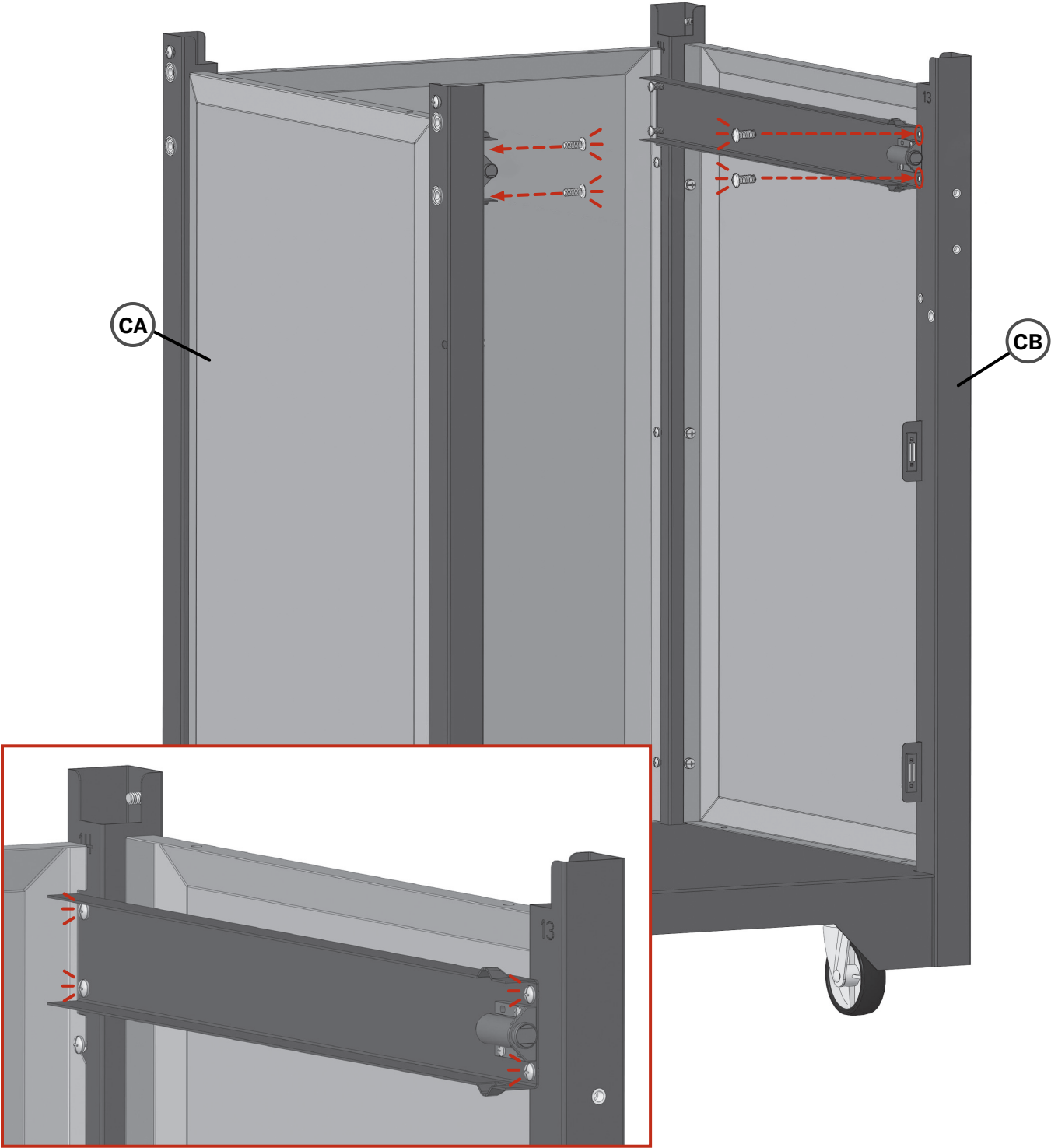
BUILD IT

STEP 5C

1

x4



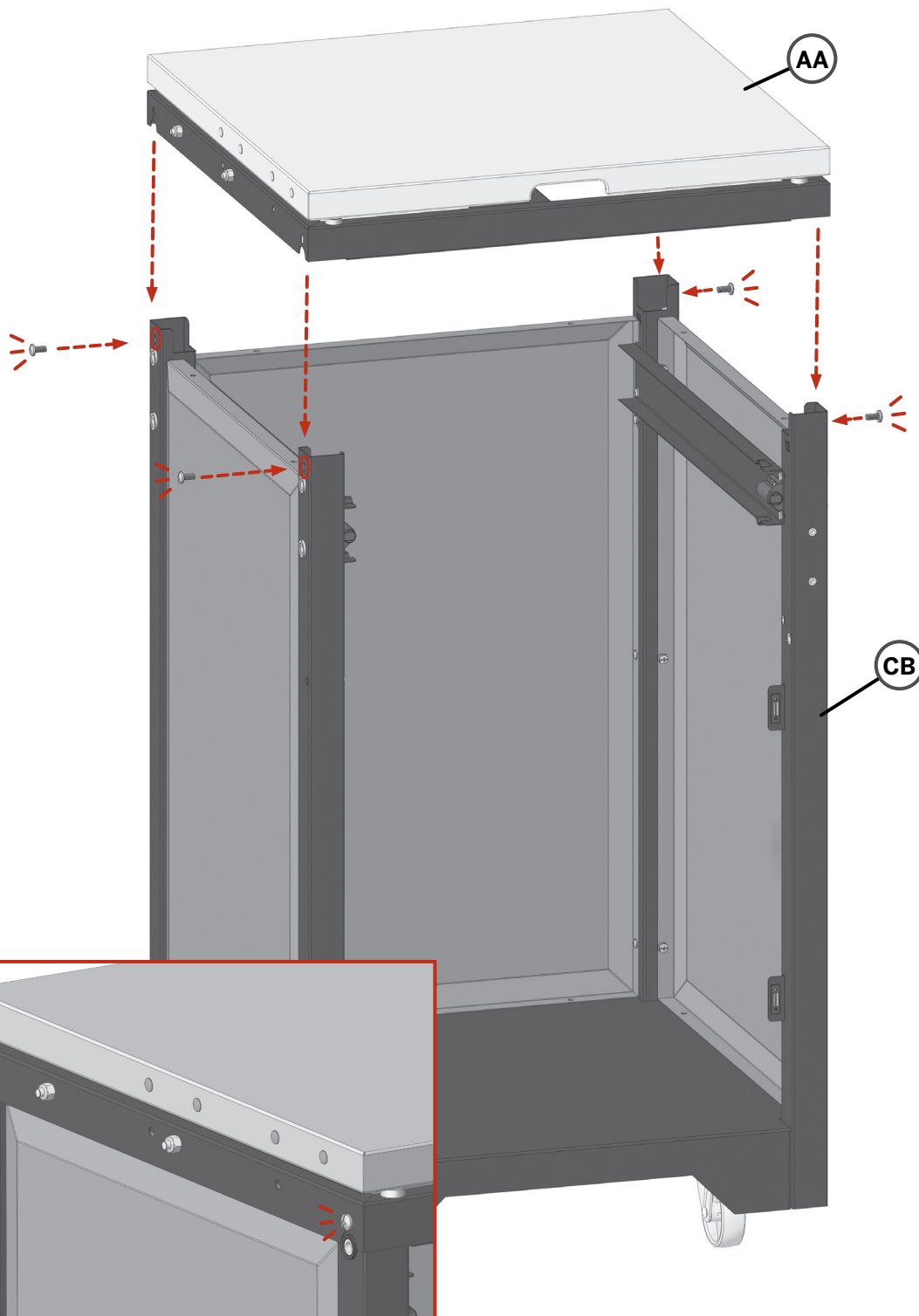


Tighten all screws.



# BUILD IT

## STEP 6



**Tighten all screws.**

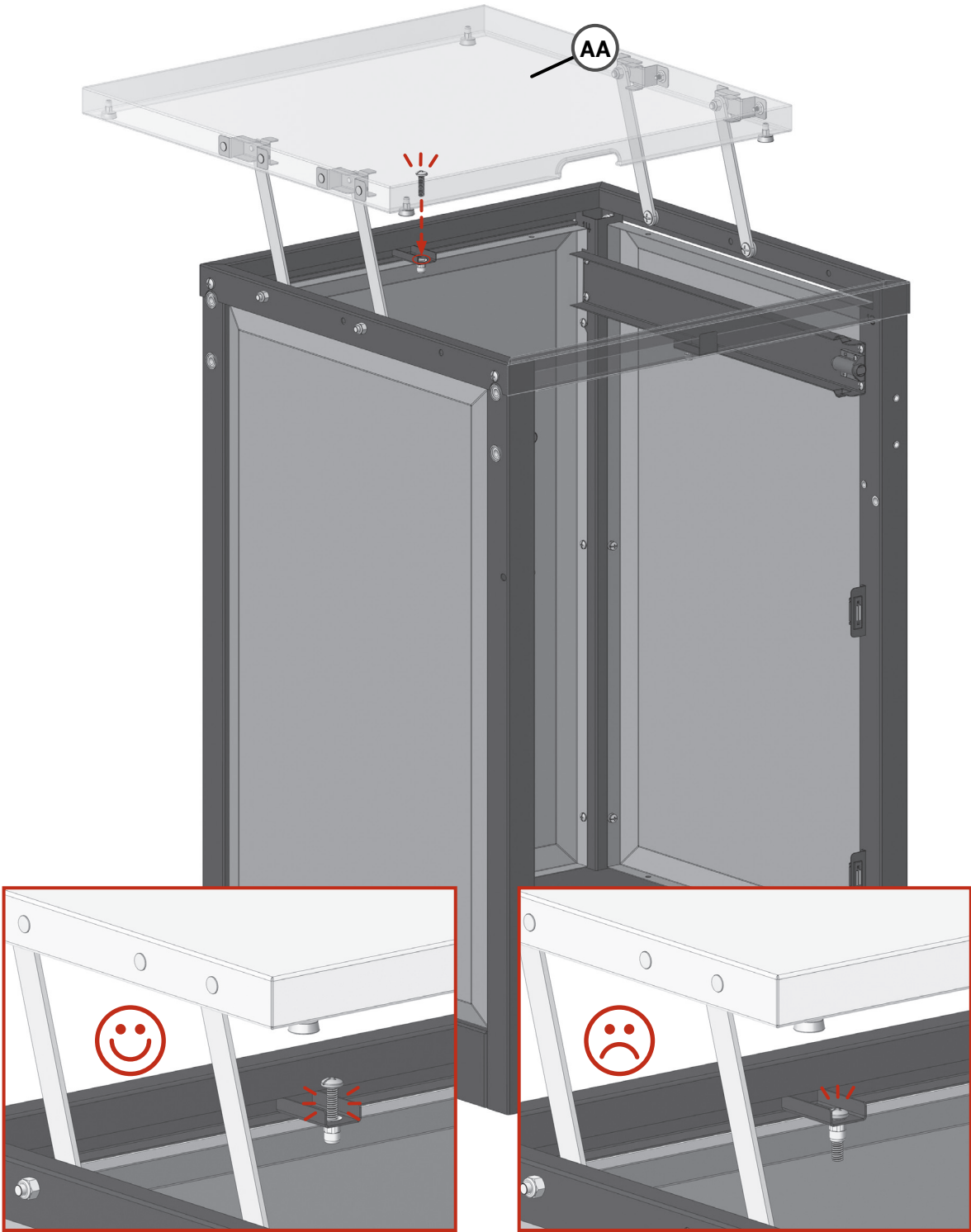
BUILD IT

STEP 7A

4

x1



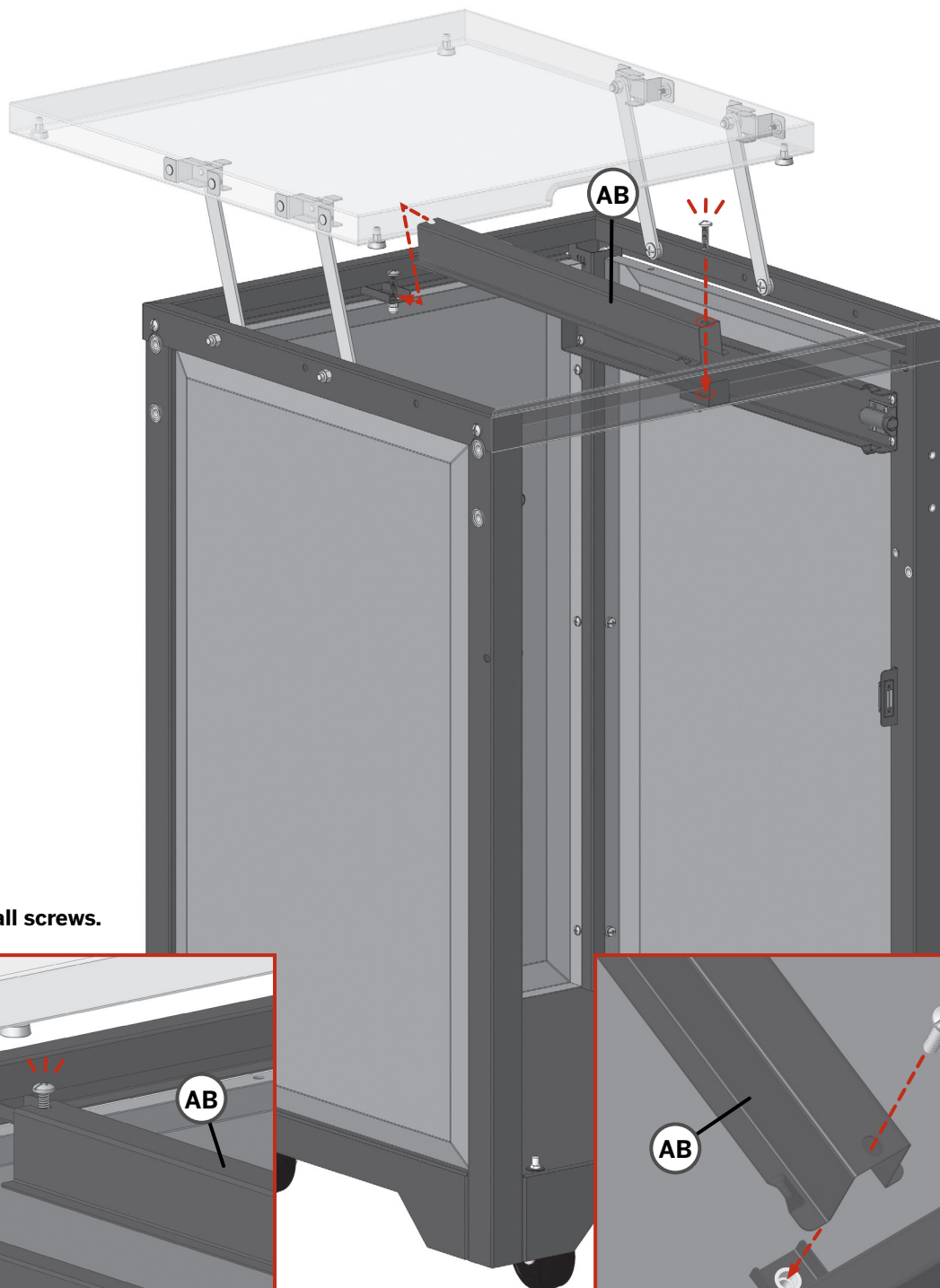


# BUILD IT

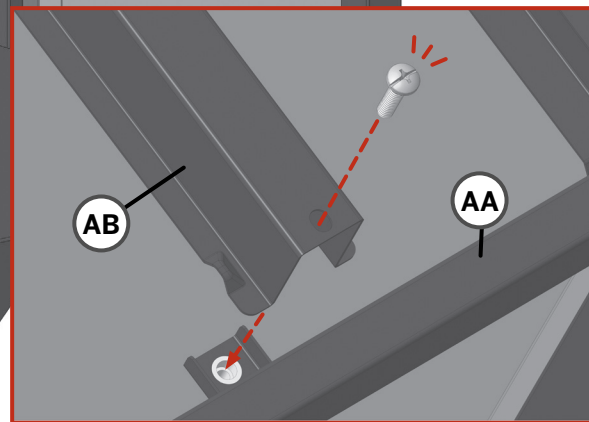
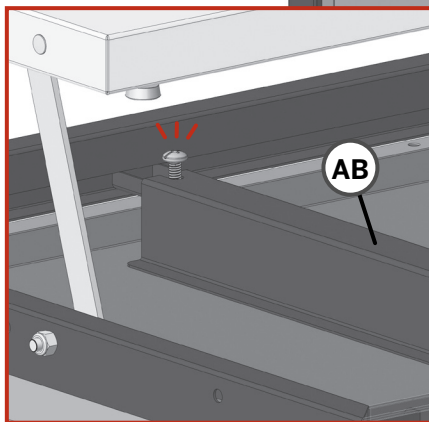
## STEP 7B

4

x1



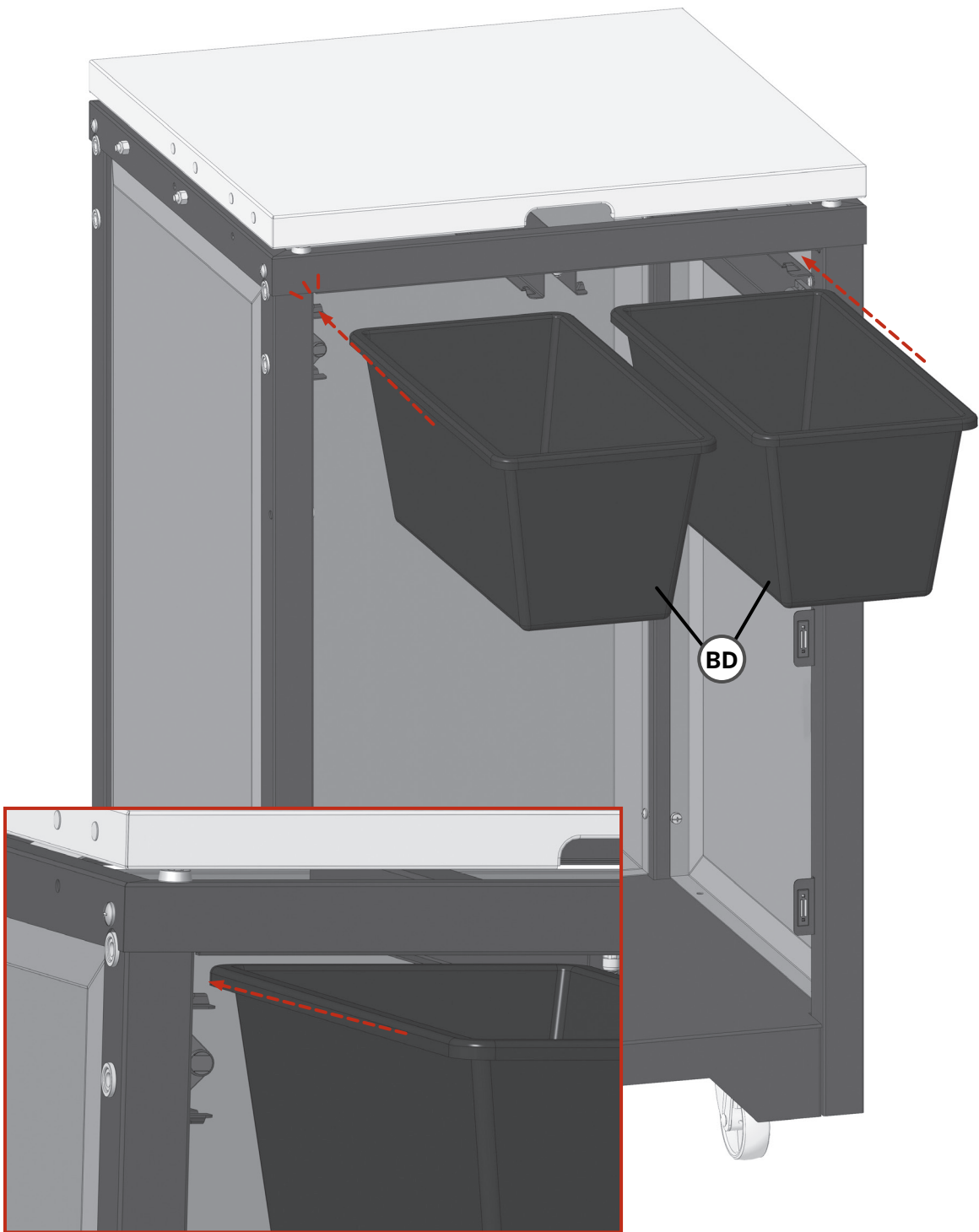
Tighten all screws.





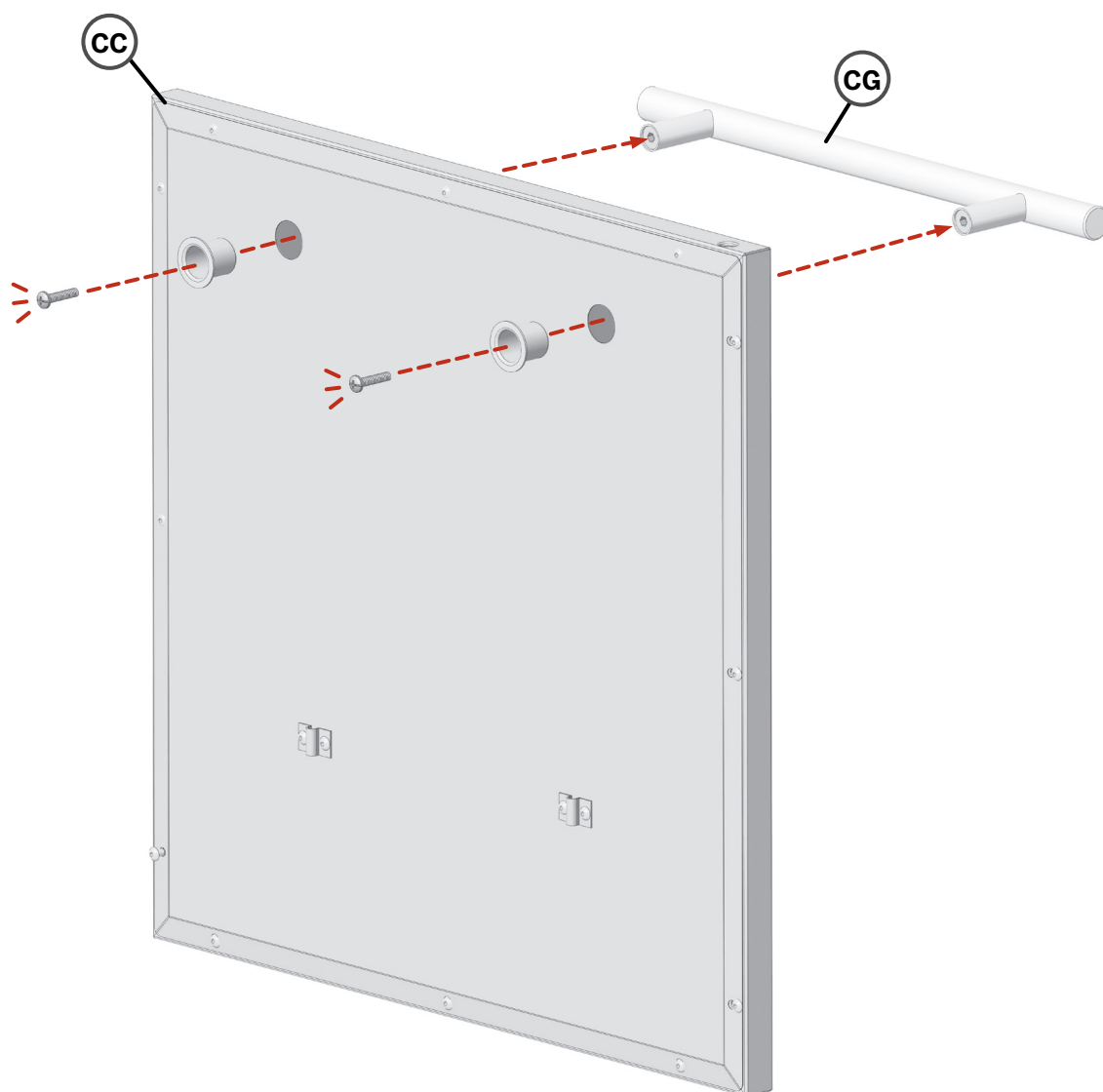
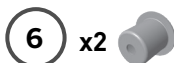
**BUILD IT**

**STEP 8**



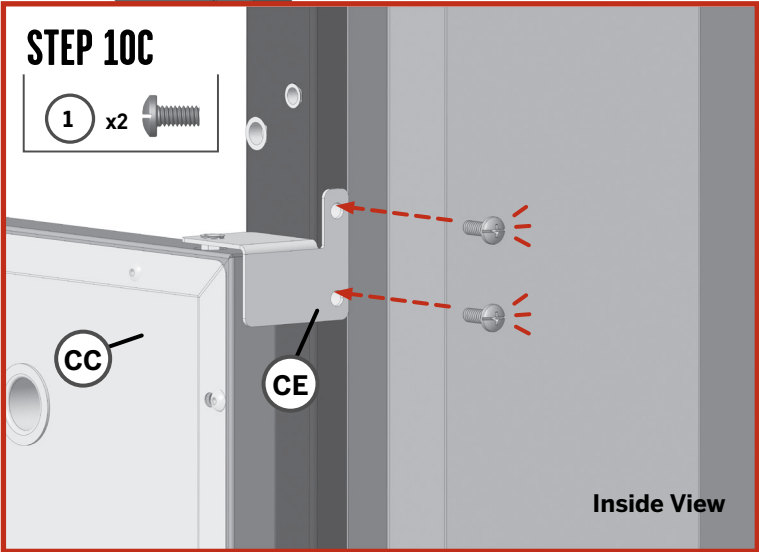
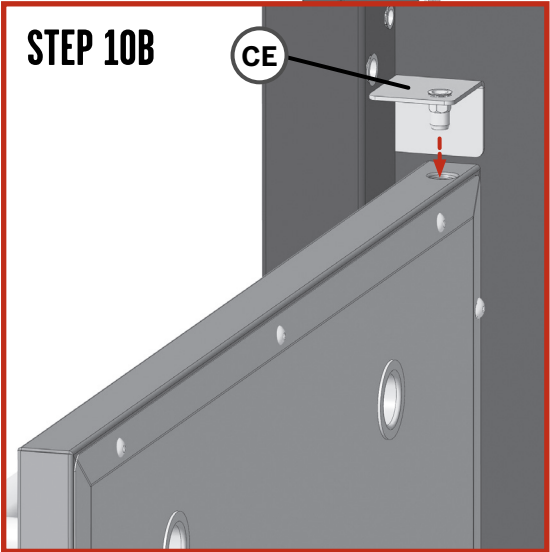
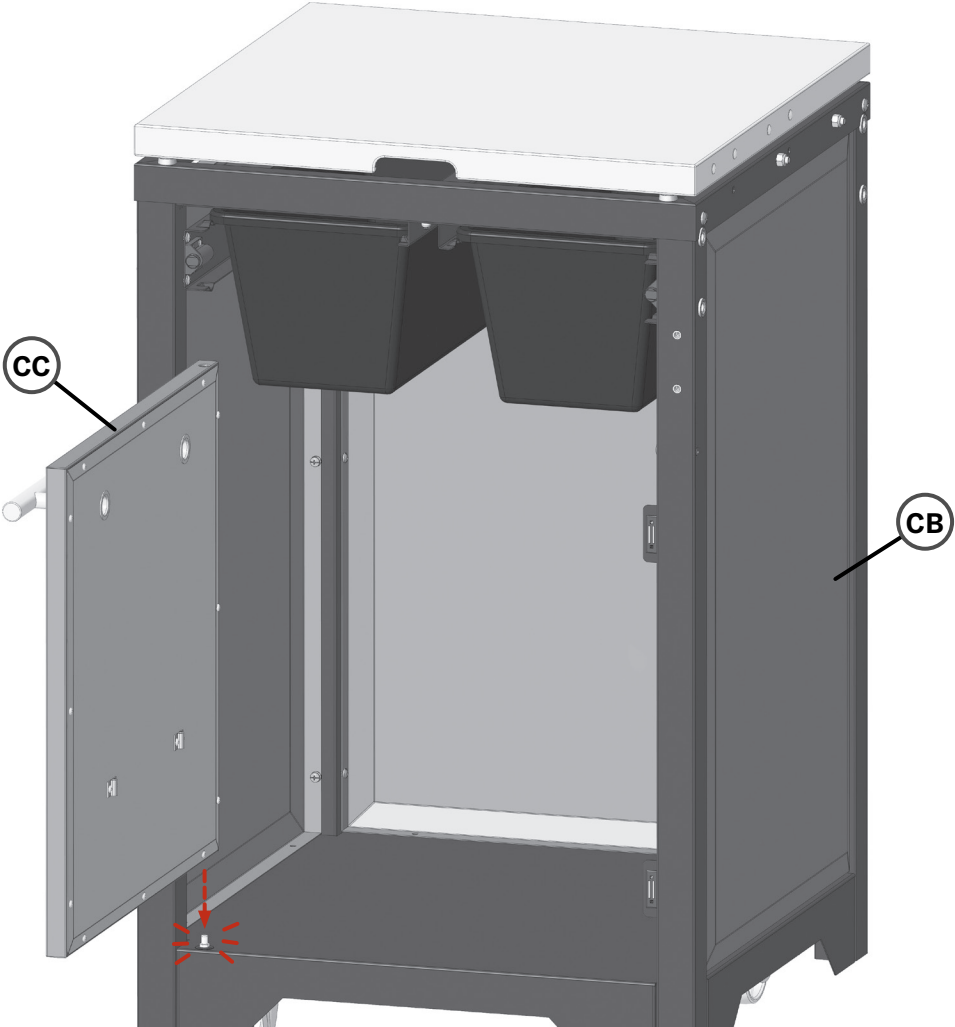
# BUILD IT

## STEP 9



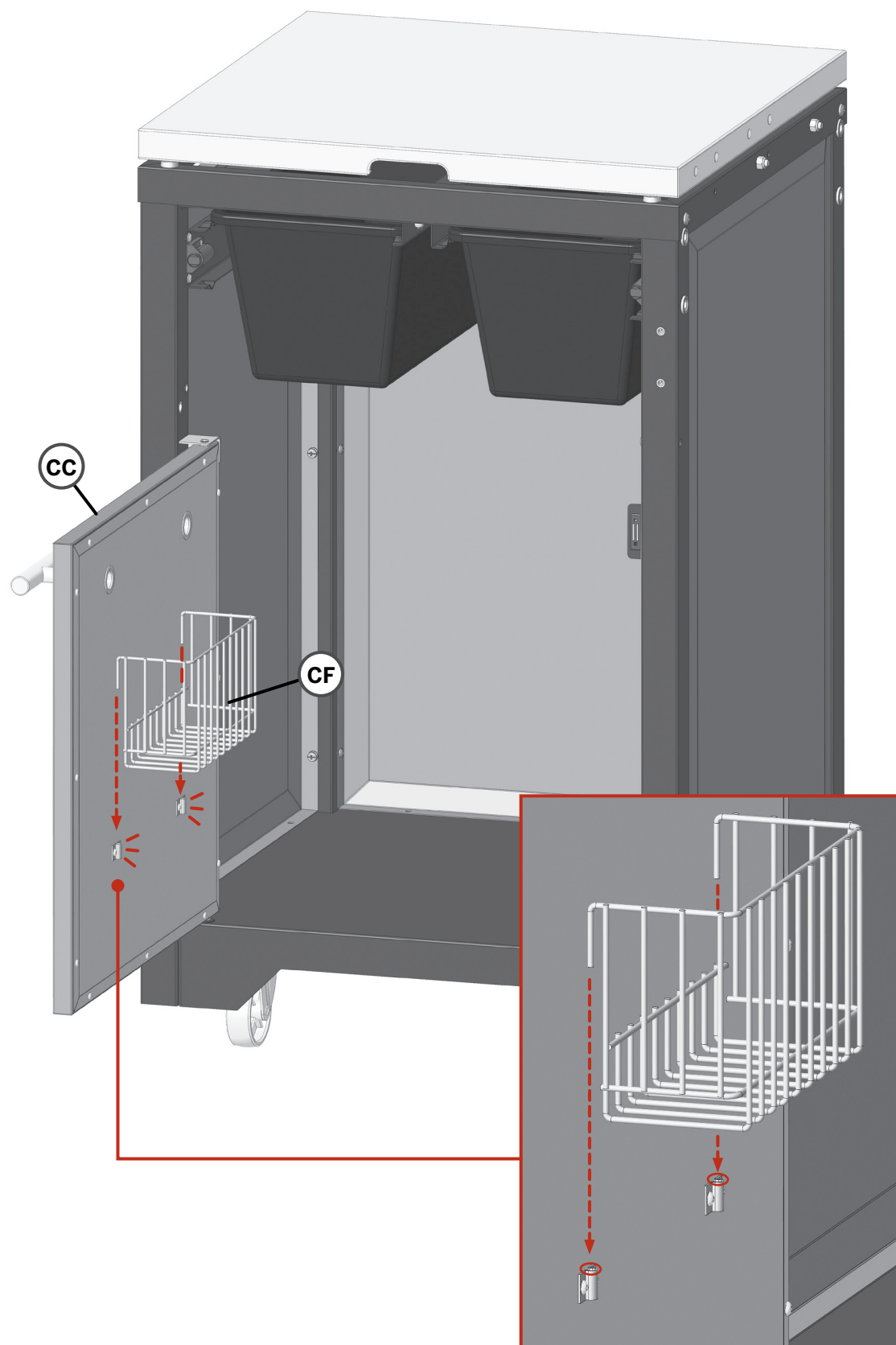
**BUILD IT**

**STEP 10A**



# BUILD IT

## STEP 11





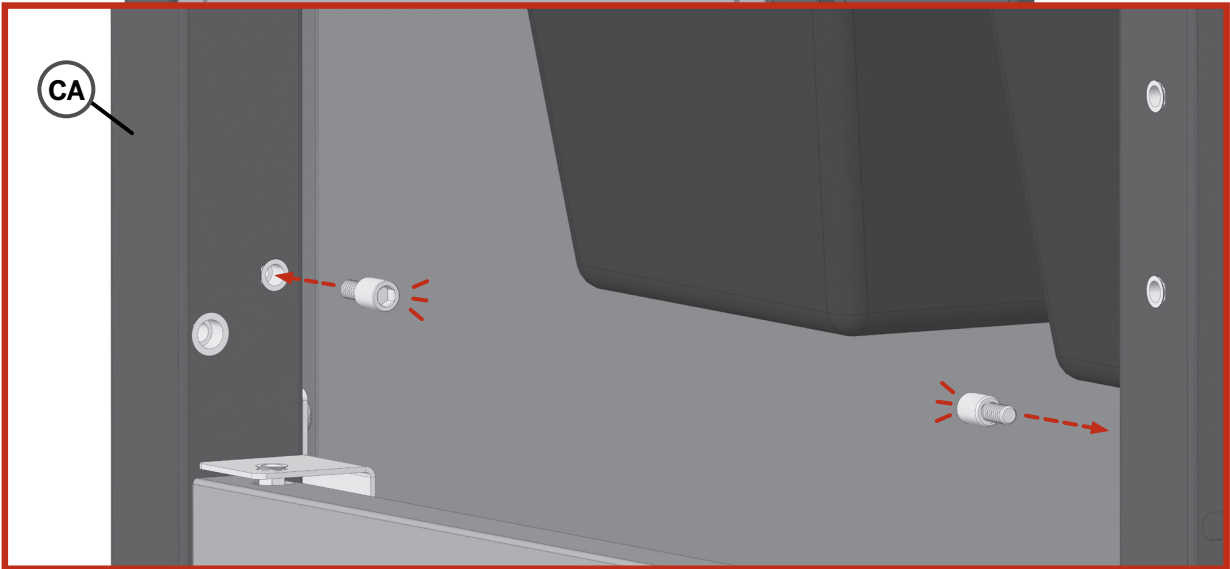
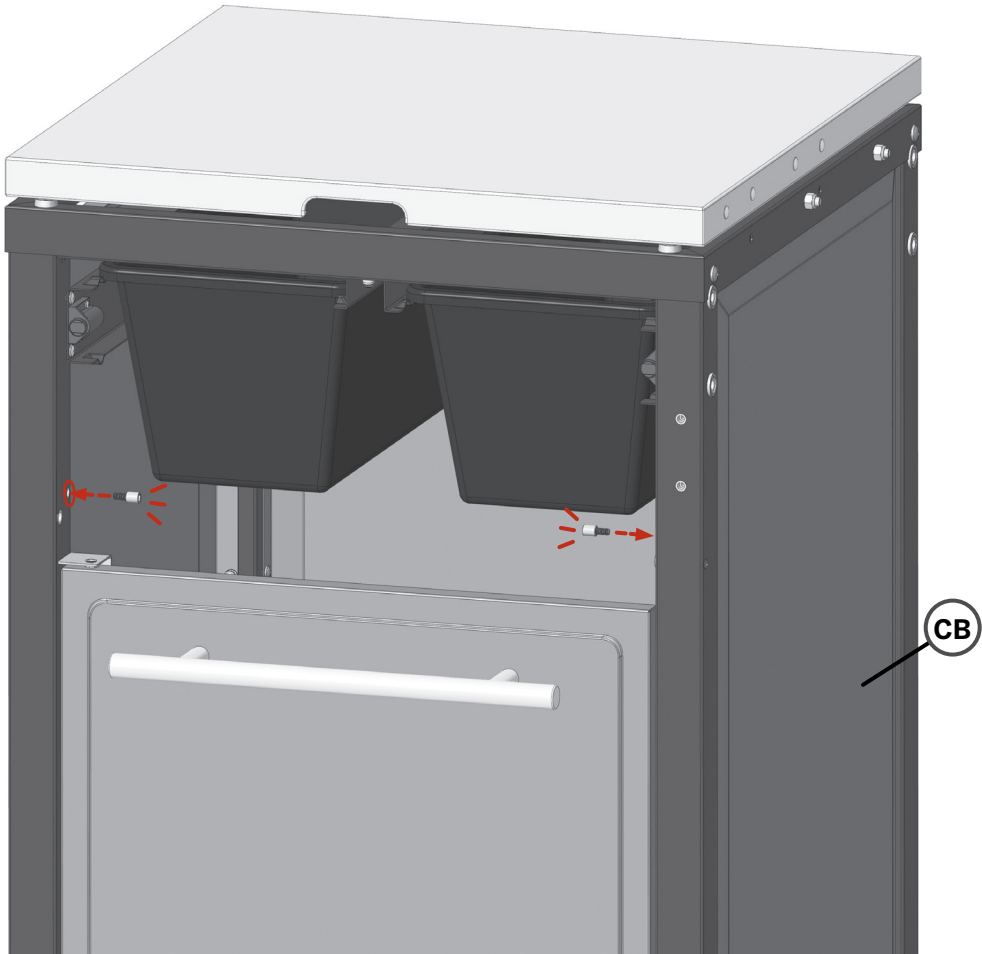
BUILD IT

STEP 12

2

x2

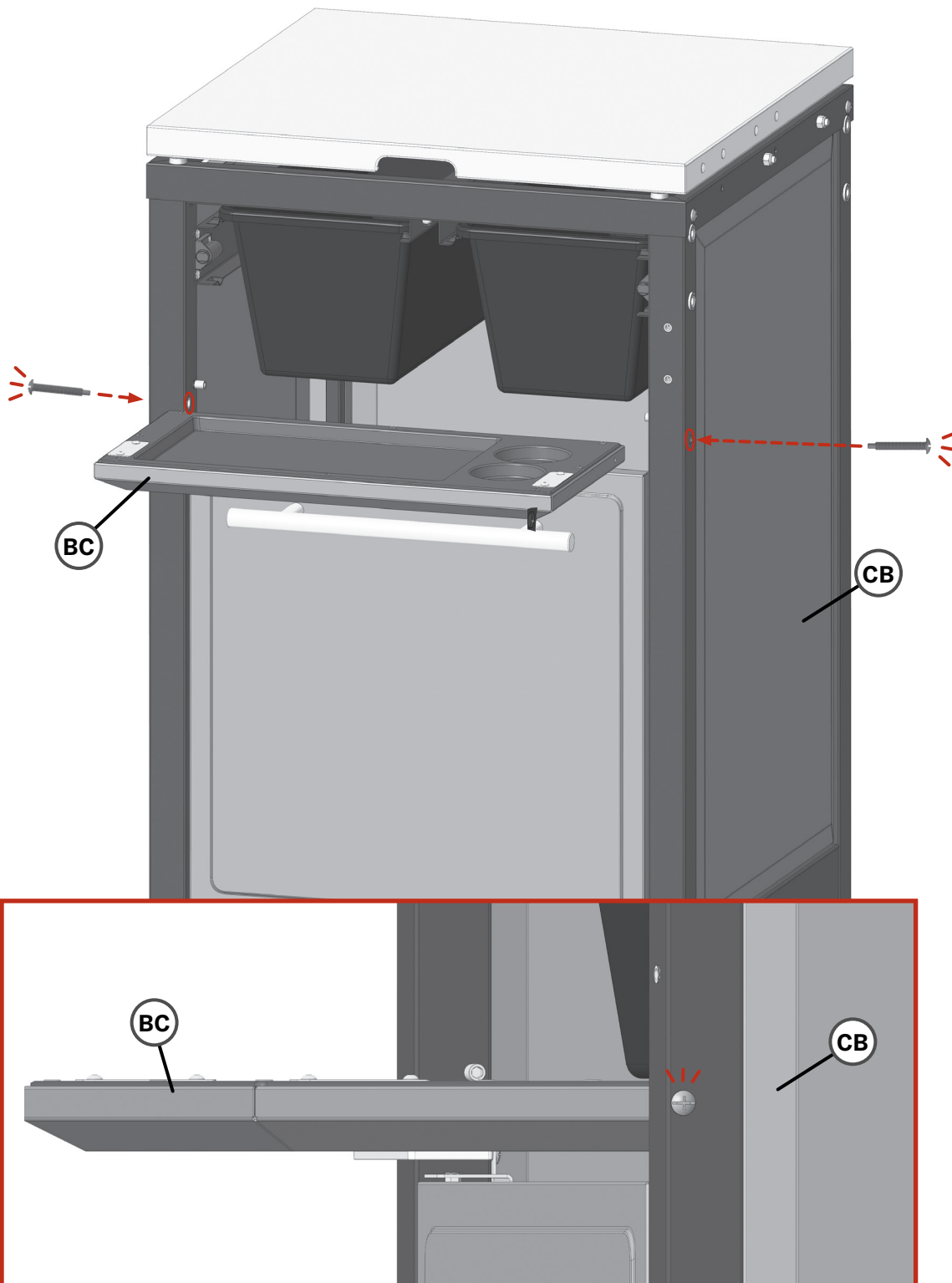




# BUILD IT

## STEP 13

7 x2



Tighten the screws.

**BUILD IT**

**STEP 14A**

9

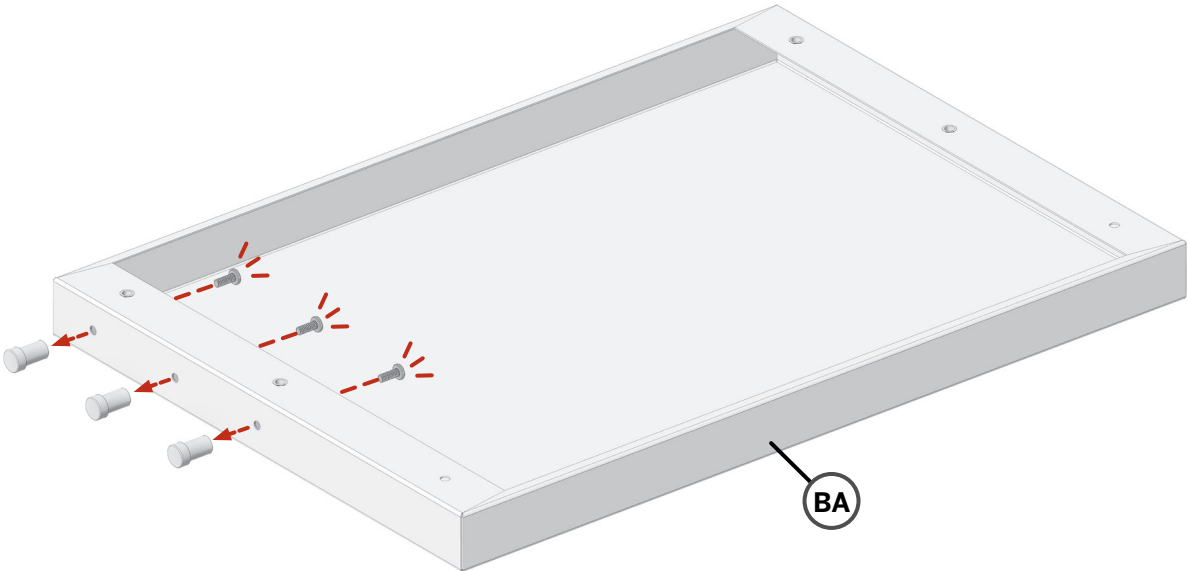
x3



1

x3



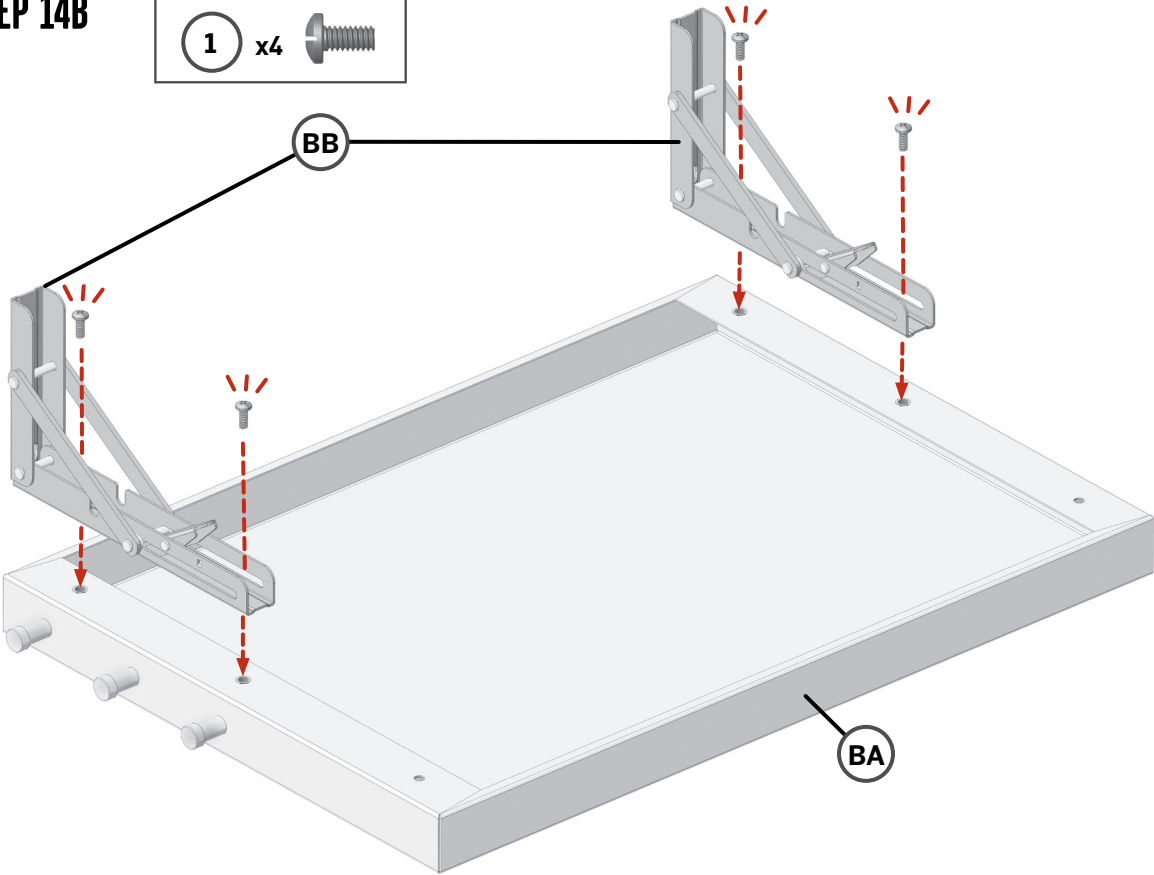


**STEP 14B**

1

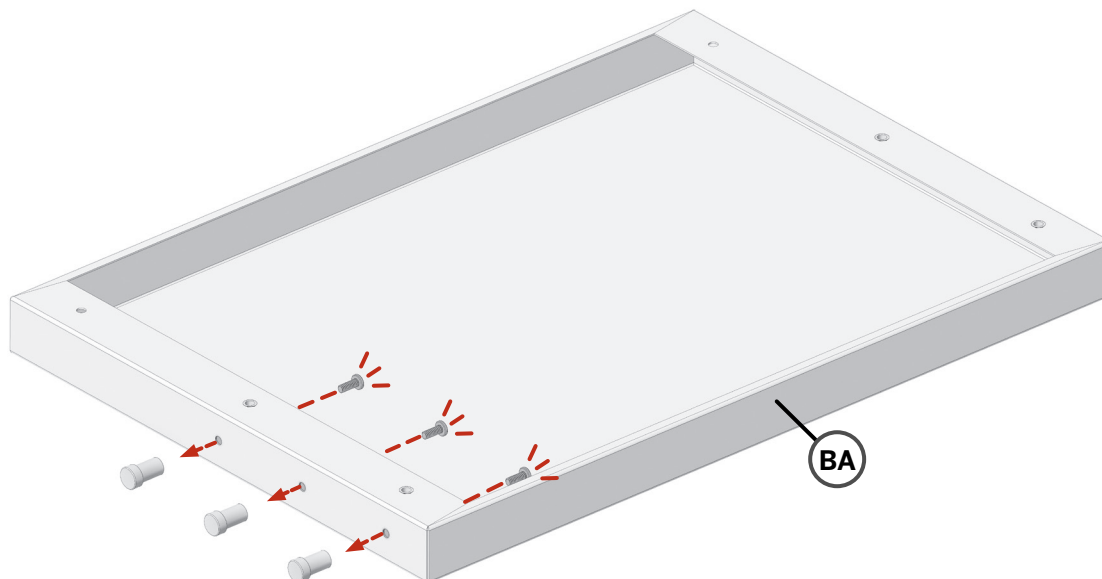
x4



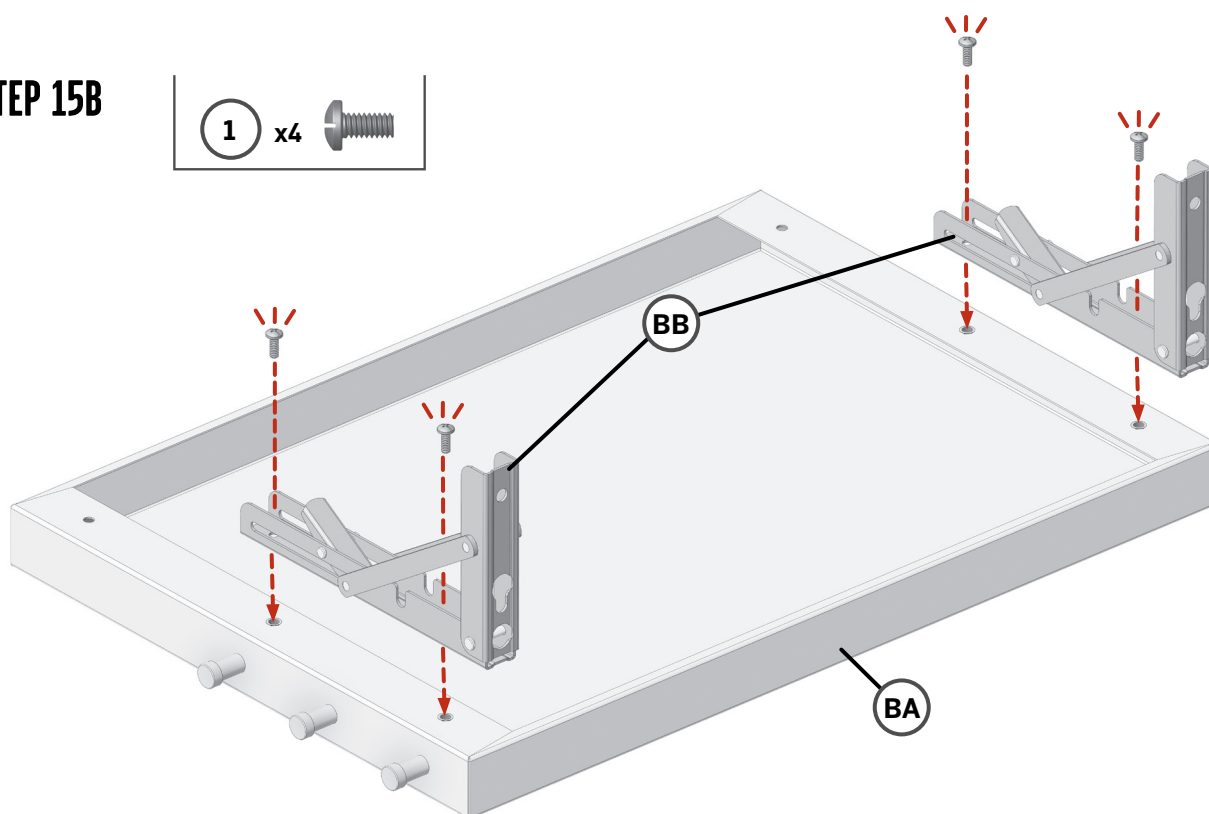


# BUILD IT

## STEP 15A



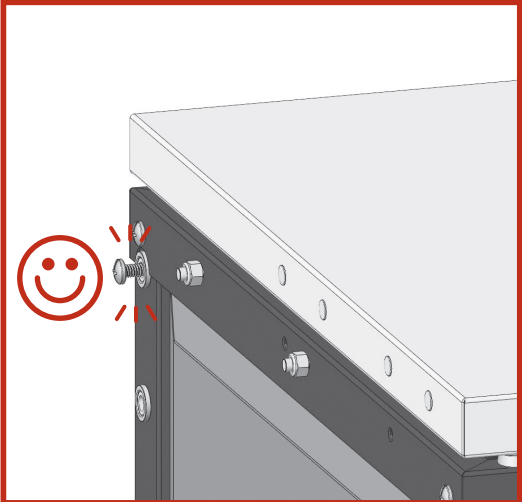
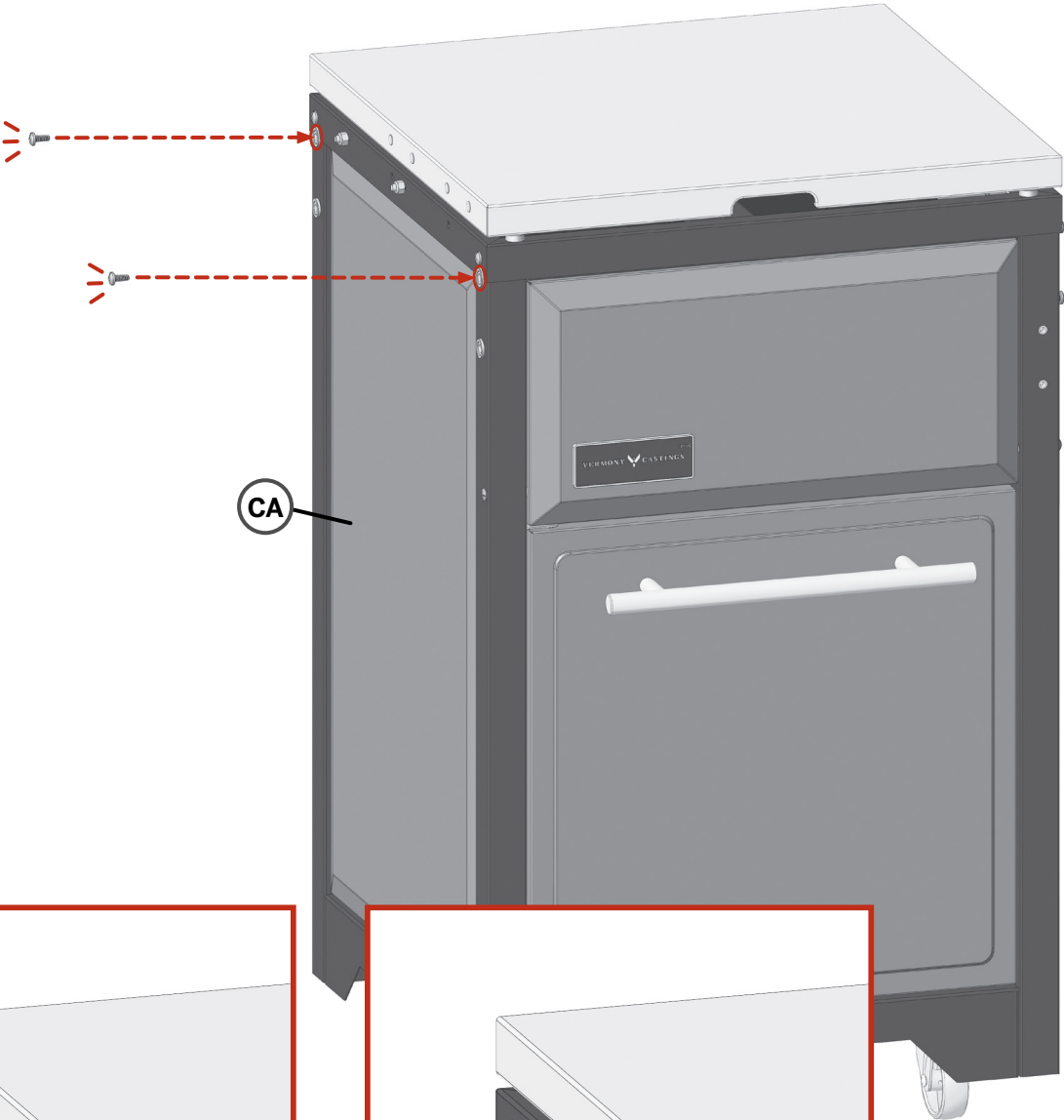
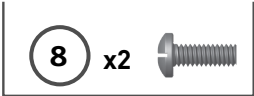
## STEP 15B





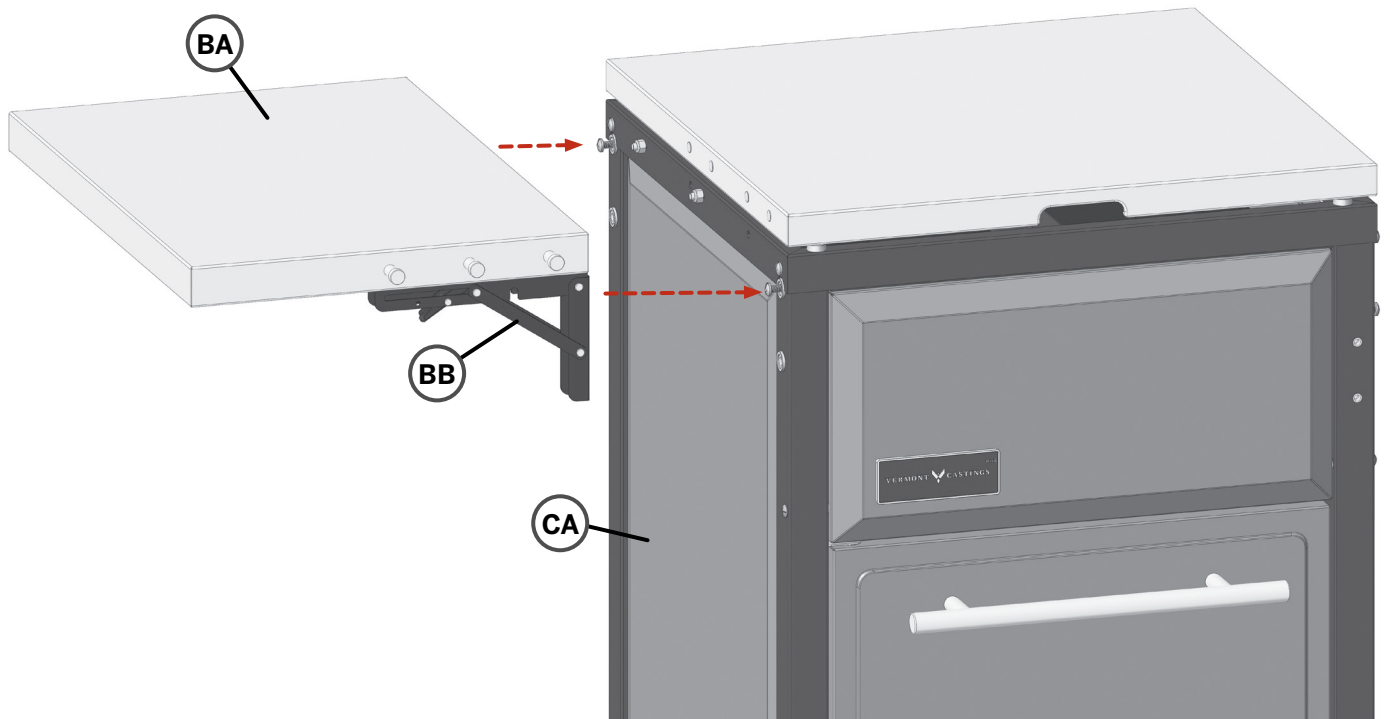
BUILD IT

STEP 16A

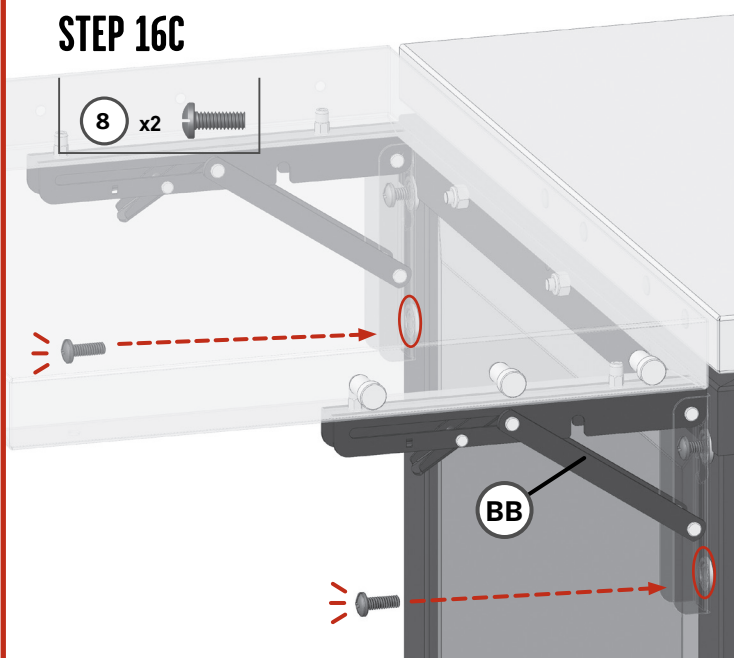


# BUILD IT

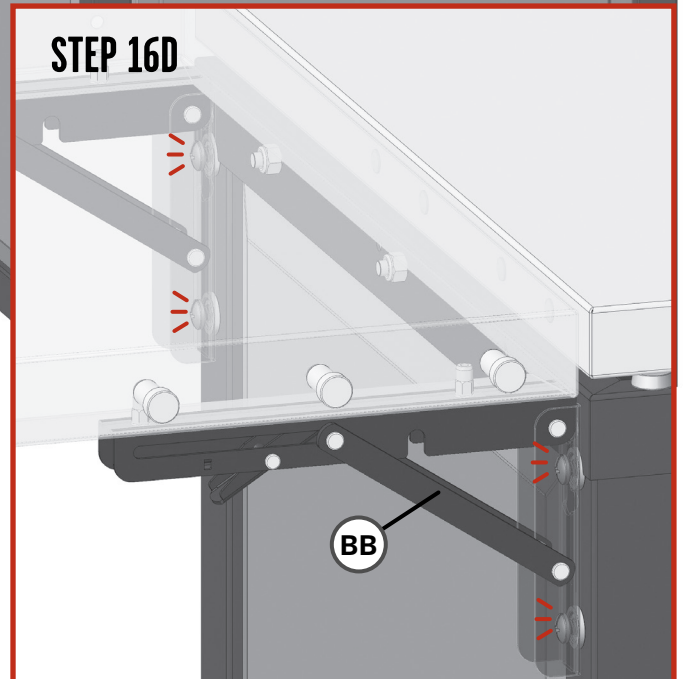
## STEP 16B



### STEP 16C



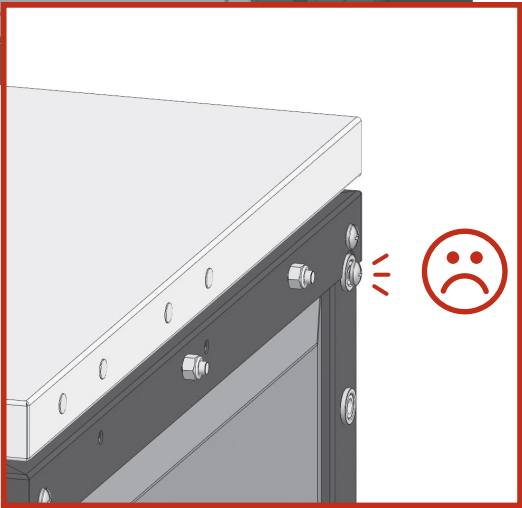
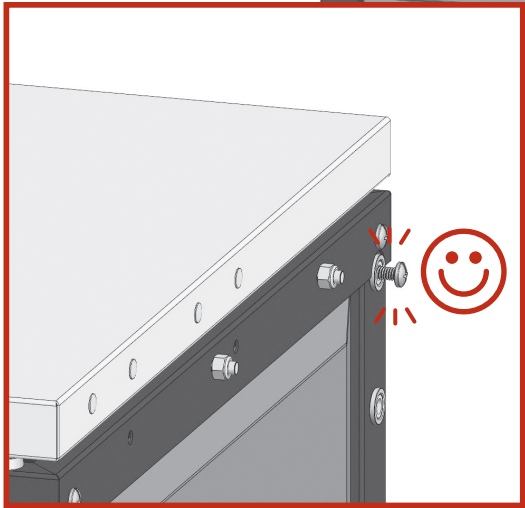
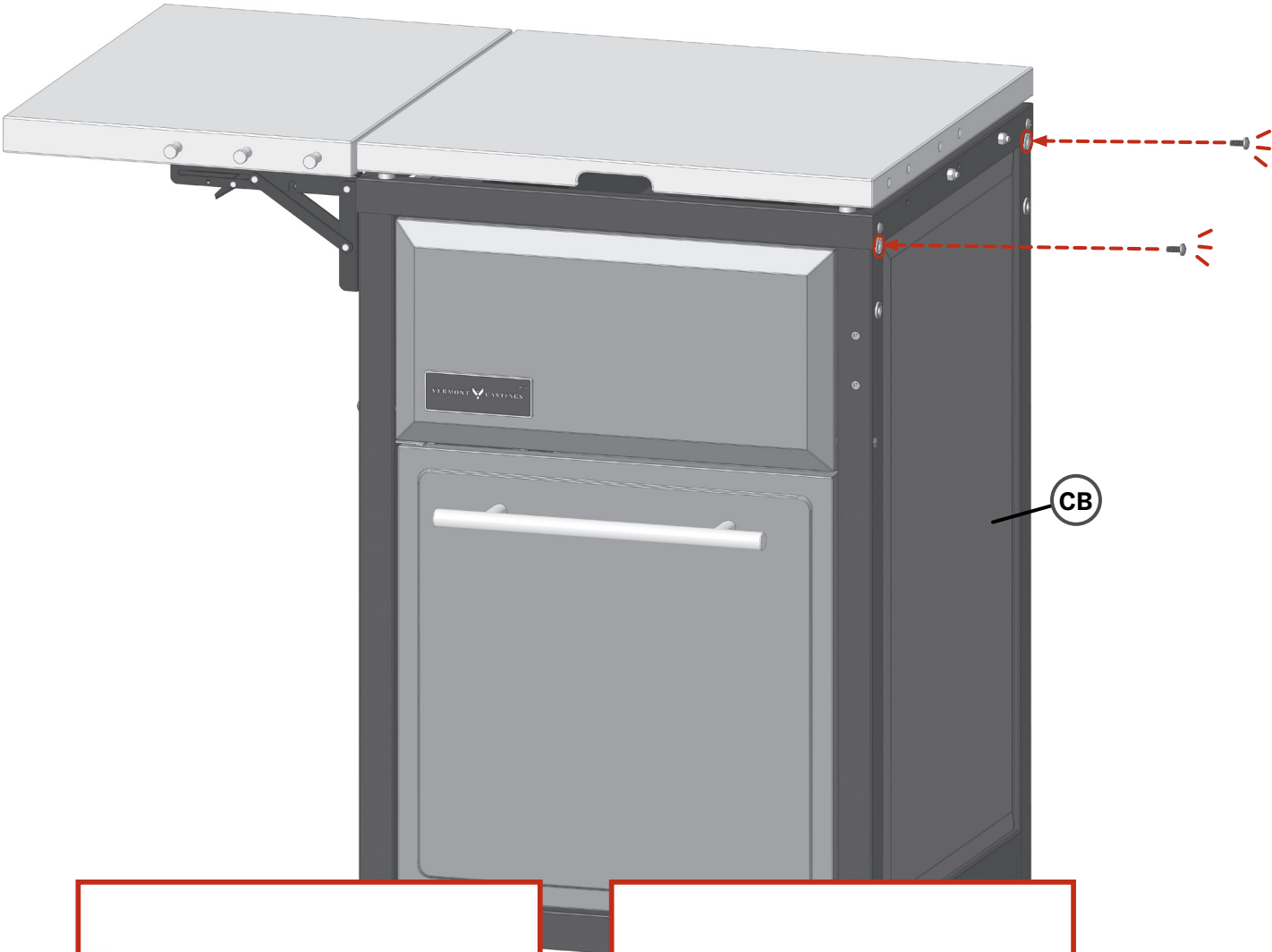
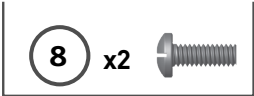
### STEP 16D



**Tighten all screws.**

BUILD IT

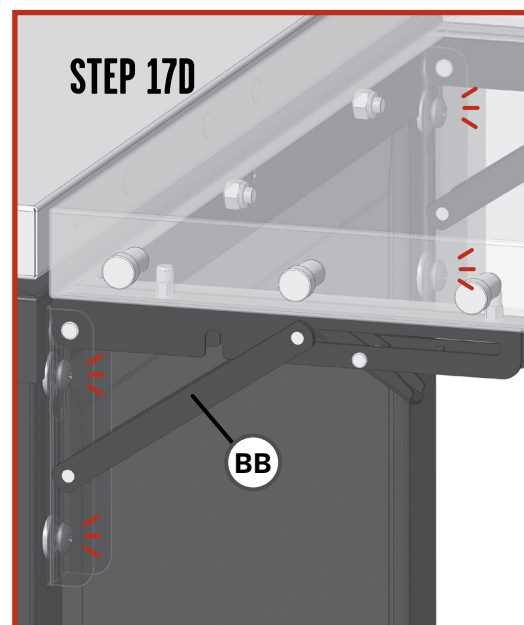
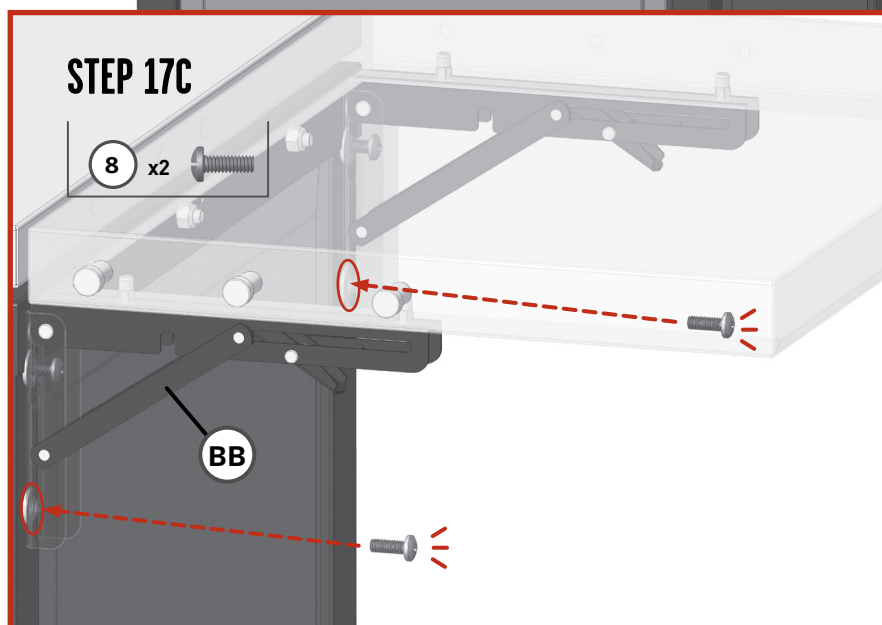
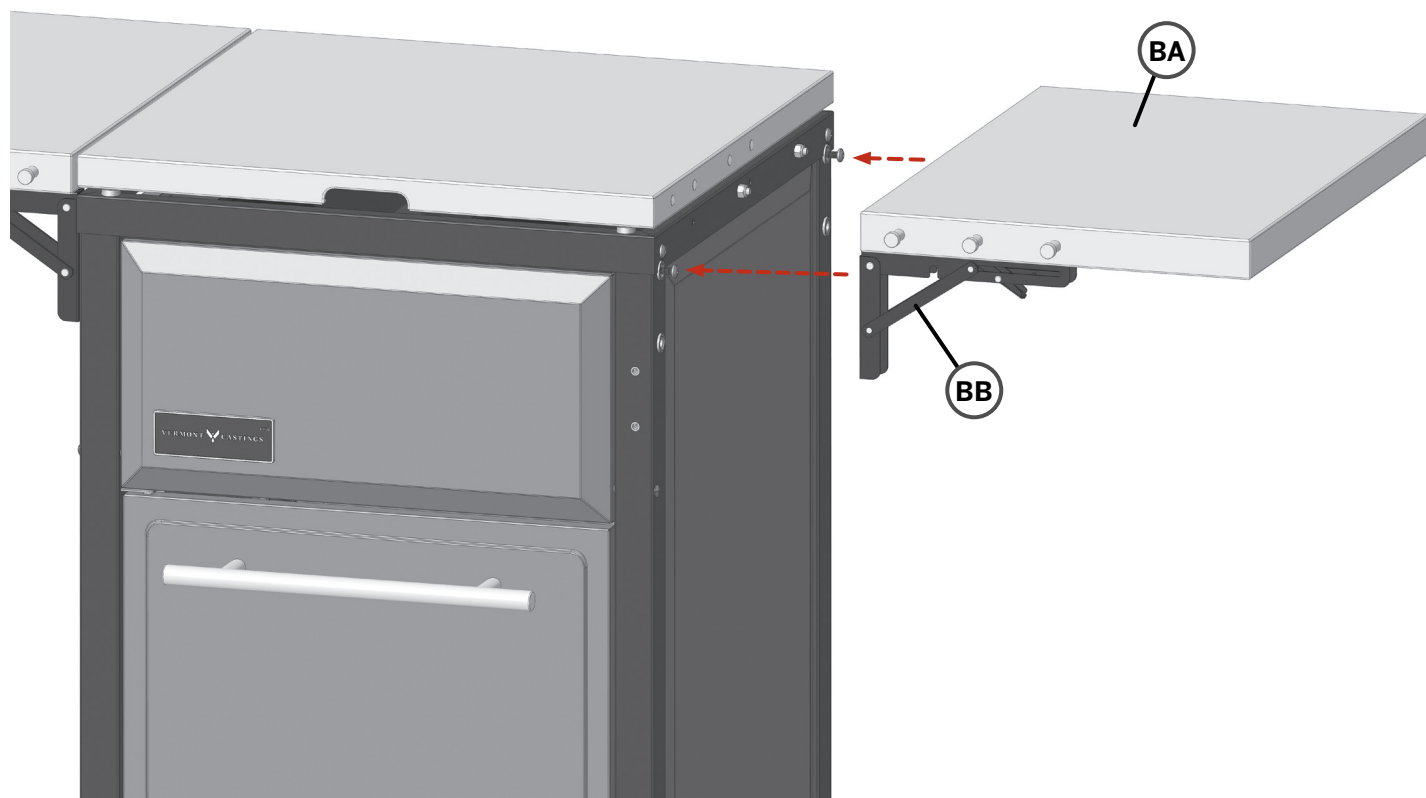
STEP 17A



# BUILD IT

## STEP 17B

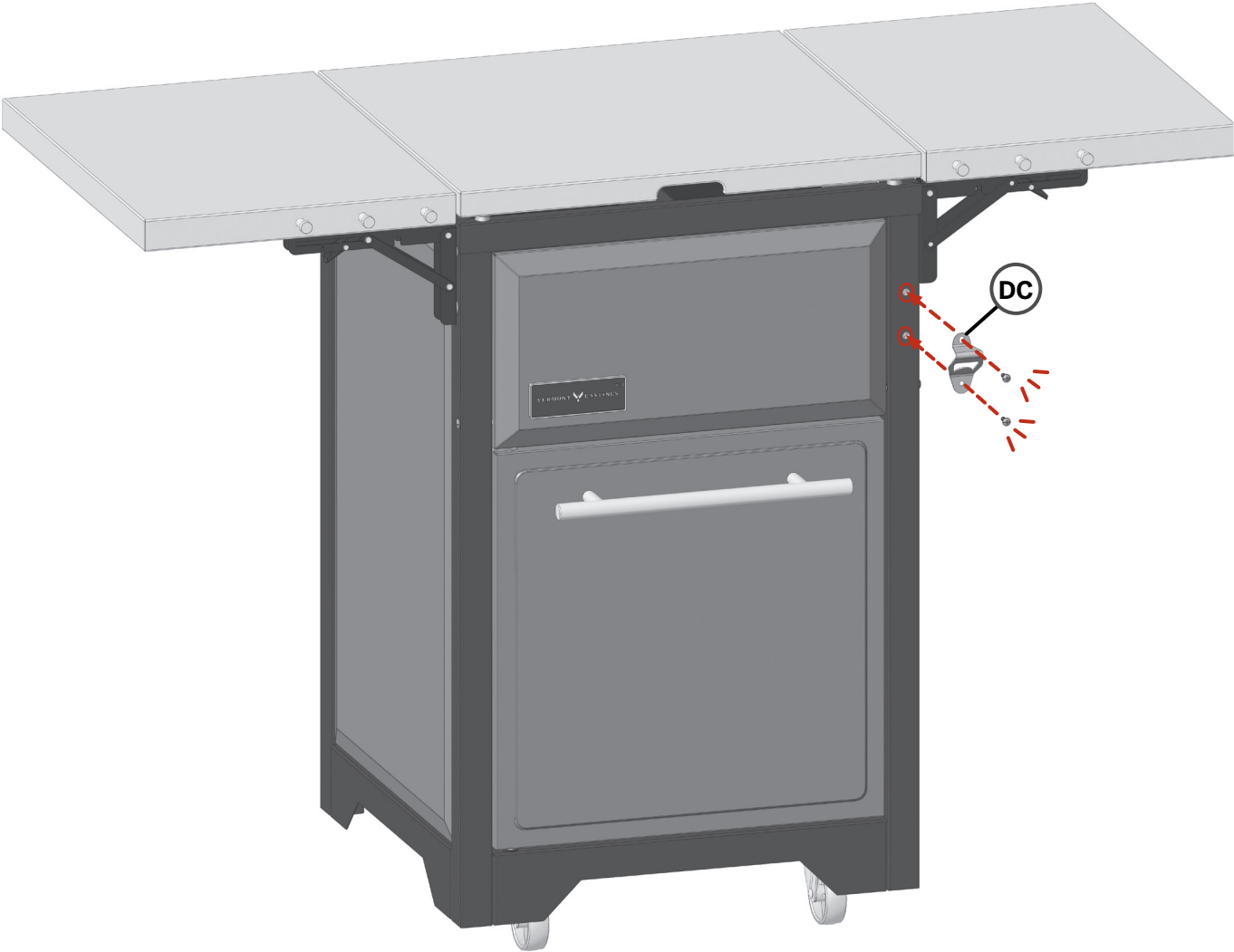
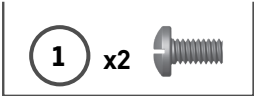
BUILD IT



**Tighten all screws.**

BUILD IT

STEP 18

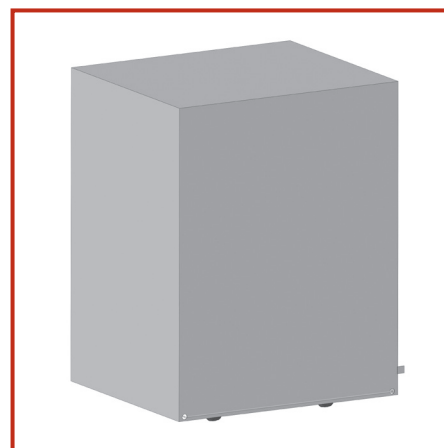
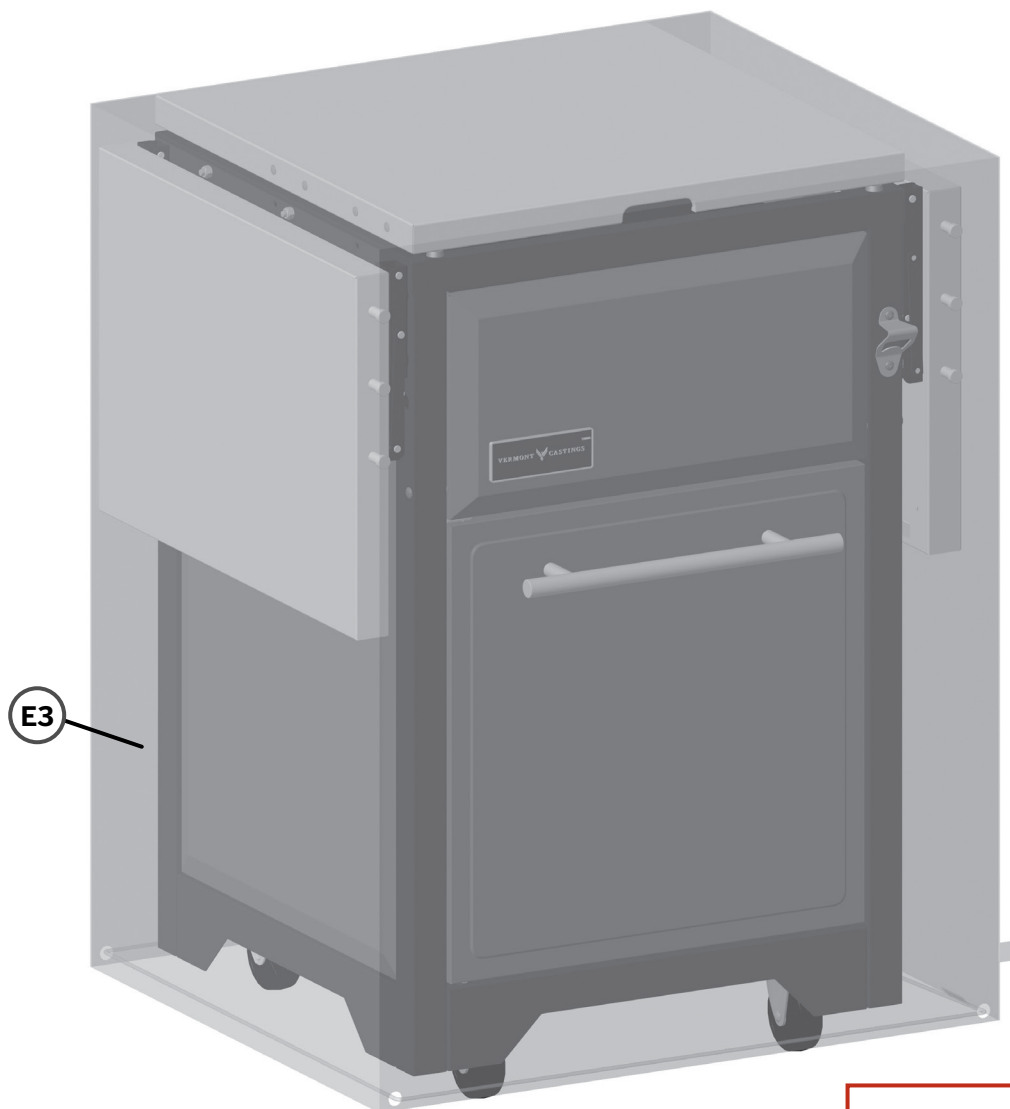




## COVER IT



ALWAYS USE THE CART COVER PROVIDED WITH YOUR GRILL PREP AND STORAGE CART TO PROTECT YOUR CART SURFACE FROM DUST AND DEBRIS.



# CARE AND MAINTENANCE

## CLEANING AND MAINTENANCE

Regular maintenance of your Vermont Castings Grill Prep and Storage Cart is necessary to avoid corrosion, rust and discolouration. Follow the care and maintenance instructions outlined below to preserve and protect the appearance and integrity of your cart.

### CLEANING THE 304 STAINLESS-STEEL SURFACES

- Always use a non-abrasive, non-toxic stainless-steel cleaner designed for outdoor products.
- 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 PAINTED, PORCELAIN ENAMEL SURFACES

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

**WARNING:** 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 CART

- BEFORE YOU STORE IT, REMOVE AND CLEAN ALL COMPONENTS.
- ALWAYS USE THE CART COVER PROVIDED WITH YOUR PREP AND STORAGE CART TO PROTECT FROM ALL ELEMENTS.

# TIPS AND BEST PRACTICES

## NEED-TO-KNOW SAFETY

- Please keep all assembly hardware, tools and packaging away from children.
- Dispose of unused parts and their packages promptly.
- Do not allow children to play in or around product.
- Weight limit for the top table is 15 kgs/33 lbs.
- Weight limit for the side shelf is 15 kgs/33 lbs.
- Weight limit for the folded front panel is 22.6 kgs/50 lbs.
- Weight limit for the bottom shelf is 45.3 kgs/100 lbs.
- If you intend to use this product for food preparation, please clean thoroughly before and after each use.
- Remove the multi-purpose storage containers when not in use and store indoors.



## CAUTION

**IN DIRECT SUN, AND IN OPERATION, THE STAINLESS-STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT.**

## WARNING

- **DO NOT STORE AN LP CYLINDER INSIDE THIS CART AS IT HAS NO VENTILATION.**
- **DO LOCK CASTERS WHEN IN OPERATION TO AVOID INJURY.**



- **DO** take extra care when lifting the centre table. This mechanism has moving parts.
- **DO** keep children and pets away from this cart. Take extra care when the folding front panel is in the open position.

# 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, storage containers, 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 grill's cook surface.

# SERVICE

## 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 carton, the cover of this 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 this 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. Vermont Castings™ Customer Care 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 Vermont Castings™ Customer Care immediately. Missing or damaged parts should be claimed **within 30 days of purchase**.

## LOCATE YOUR CART MODEL AND SERIAL NUMBER

Fill out your cart details below.

MODEL: \_\_\_\_\_

DATE OF PURCHASE: \_\_\_\_\_

SERIAL NUMBER: \_\_\_\_\_

Call our Vermont Castings™  
Customer Support  
**1-844-586-4660**



# WARRANTY

## WARRANTY RESPONSIBILITIES & LIMITATIONS

### WE WARRANT THIS CART (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.

#### VERMONT CASTINGS™ LIMITED WARRANTY\*

##### ALL PARTS – 2 YEARS

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.
- 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 Vermont Castings™ customer care hotline (1-844-586-4660).

### EXCLUSIONS:

#### The warranty lapses if there are damages, deteriorations, discolouration, 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 cart over time, such as dents/scratches, chipping, discolouration 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**.
- 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.
- 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.



# 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.
- 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 Vermont Castings™ customer care hotline: 1-844-586-4660**



VERMONT  
CASTINGS<sup>TM</sup><sub>MC</sub>



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