



VISION GRILLS™

CHAR-GAS C-SERIES CERAMIC KAMADO GRILL

Welcome

Welcome to Kamado cooking! Our Vision Grills Kamado is based on 3,000+ years of clay pot cooking from around the world. Over generations our ancestors have continued to refine kamado techniques for grilling, smoking, baking and cooking all types of meats, poultry, fish and vegetables. Kamado cooking locks in moisture and provides a variety of ways to infuse different tastes into your foods that turns weekend grillers into neighborhood chefs.

Our Vision Grills Kamado builds on this heritage with fresh aesthetics, safety and convenience features, easy-lift lid with spring assist and high quality materials to define a new industry standard for design and innovation. The thick ceramic construction of our grill provides superior thermal insulation allowing you to grill, cook, bake or smoke regardless of the season, from the hot summer days in our home town of St. Louis to the cold snowy days in Ottawa, Canada.



#C-4C1F1-H



In this manual we provide the basics to get you cooking and invite you to our website, www.visiongrills.com, where we share recipes, detailed Use & Care information and contact information if you need more help. From our entire team here at Vision Grills, thanks for your purchase and welcome to becoming the destination eatery in your neighborhood!

Cooking with your Kamado

Your new Vision Grills Kamado is the complete outdoor cooking appliance that allows you to sear, grill, bake and smoke all types of food. For best results, we recommend using natural lump charcoal made from hardwoods. Compared to briquettes, natural charcoals start faster, burn cleaner and longer, reach higher temperatures and produce less ash. Left-over natural charcoal also relights for re-use. Before re-starting the grill, knock off excess ashes to any remaining charcoal. Routinely empty ashes, but only empty ashes when grill is cold. NOTE: USE OF LIGHTER FLUID, ACCELERANTS OR CHARCOAL BRIQUETTES CONTAINING ACCELERANTS CAN COMPROMISE THE CERAMIC AND VOID THE WARRANTY.

Starting your Vision Kamado Grill is simple and fast: Open grill lid, open top and bottom vents wide open, fill the inner fire bowl with enough charcoal to just cover the air holes, then light the charcoal using either an electric starter or approved grill starters. After several coals are burning, spread evenly, close lid, adjust top and bottom vents, and wait for the Kamado to reach your desired cooking temperature. As needed, add more charcoal by using the flip grate feature, being careful not to burn yourself with the hot food or cooking grate.

▲ DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your fire department.

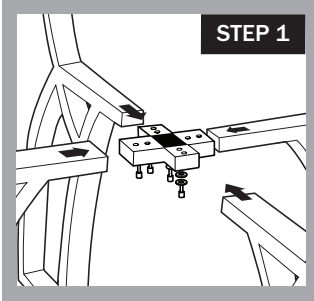
▲ WARNING

- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

GRILL SET-UP

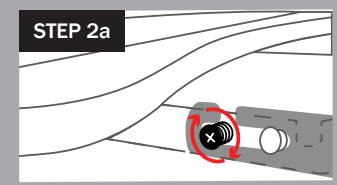
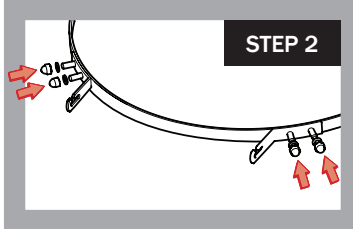
Step 1: Cart Assembly

First remove the bolts, washers and spring washers from the two "X" connectors carefully. Remove the paper washers and then begin the assembly for the "X" connectors and legs. Flip the cart upside down for easy assembly. Assemble cart by inserting two "X" connectors into leg ends, then screw in using the wrench provided. Place lock washer above flat washer over bolt before screwing through leg into "X" connector. Screw in casters and tighten nuts using wrench provided. While assembling, leave screws loose to allow adjustment in cart. Otherwise it can be difficult to get all of the screws in. After cart is assembled, confirm all bolts are tightened, then lift Kamado and set into cart with bottom vent centered between two legs.



Step 2: Shelf Brackets

Remove the nuts and washers from the bolts welded on the bottom banding carefully. Remove the paper washers. Place the side brackets on the bolts and screw side brackets down tightly with the nuts and washers. Mount shelf brackets over studs on the sides of the metal bands on the bottom ceramic grill body with bracket slots facing up. Brackets are stamped on the back with letters indicating their position (e.g., LF=Left Front bracket and RB=Right Back bracket). Mount a flat washer then acorn nut on each stud and tighten with provided wrench. (Step 2a) Remove the screw locked on the bottom support bracket of the left side shelf. Align that shelf bracket with the front left side shelf bracket (LF). Lock the screw back to affix the bracket to the side shelf banding.

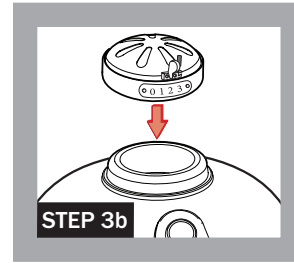


STEP 2

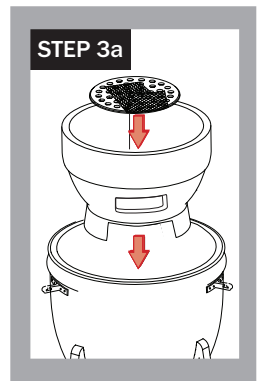
STEP 2a

Step 3: Grill Assembly

Take all parts out of grill before lifting. The grill is heavy and will require 2 people to lift it into cart and if possible a third person to help guide the Kamado into cart. Using the shelf brackets as lift handles, lift grill and set it into cart. (Step 3a:) Lift fire bowl into the ceramic body and then place the cast iron grate into the fire bowl. Place cooking grate onto grill with hinged section facing towards front of grill. (Step 3b:) Close lid and press top vent onto top of Kamado so spring clips are gripping the inside of the top opening (you can bend clips outward slightly for a tighter grip) with calibrations facing the front of the grill.



STEP 3b

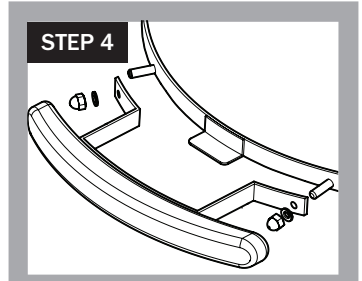


STEP 3a

Note: When using Quickchange Gas Insert (sold separately) for gas grilling, the Top Vent must ALWAYS be locked fully open to position 3. See Quickchange Gas Insert Owner's Manual for complete instructions.

Step 4: Handle and Side Shelf Mounting

Remove the nuts and washers from the bolts welded on the top banding carefully. Remove the paper washers, place the handle on the bolts, and tightly screw the handle down using the nuts and washers. Attach the handle by placing handle bracket over studs, opposite the hinge. On each stud use a flat washer, then screw on an acorn nut and tighten. Mount side shelves by inserting the shelf rod into the shelf bracket. Tilting the shelf up slightly and sliding in or out allows you to deploy or store the shelves.



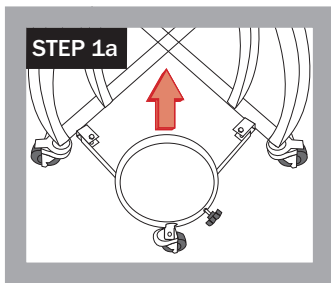
STEP 4

QUICKCHANGE SET UP

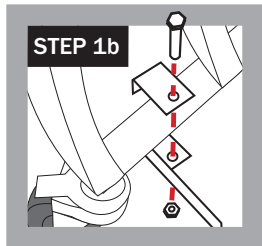
Step 1: Install Gas Caddy to Grill Cart

Place the Gas Tank Caddy between the rear legs of the grill cart (Step 1a).

Fasten mounting brackets to cart by removing nut and bolt from each bracket, separating the top bracket piece from Gas Tank Caddy frame.



STEP 1a

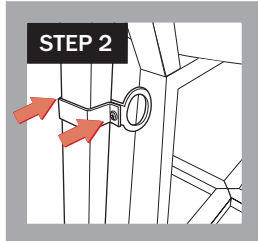


STEP 1b

Slide Gas Tank Caddy under Cart, so top bracket piece rests on cart frame and is lined up with bolt hole on bottom of Gas Tank Caddy. Reinsert bolt into frame and tighten together with nut (Step 1b). Use the provided wrench to tighten all connections.

Step 2: Attach Hose Brackets

Attach the two hose brackets (used to hold gas hose), with eyelets facing in, onto the front and rear legs of cart (Step 2).

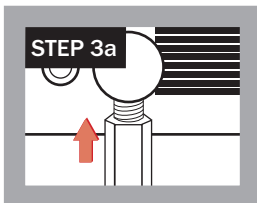


STEP 2

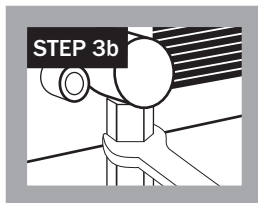
Note: Do NOT allow the hose to touch the ceramic.

Step 3: Install Quick Disconnect

To attach the Quick Disconnect, screw it into the front of the Gas Insert (Step 3a). Use the included wrench to tighten (Step 3b).



STEP 3a

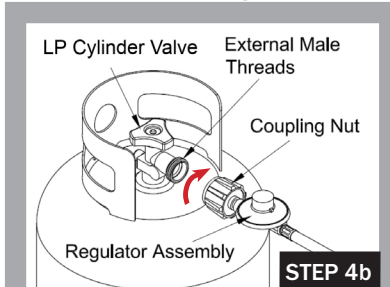


STEP 3b

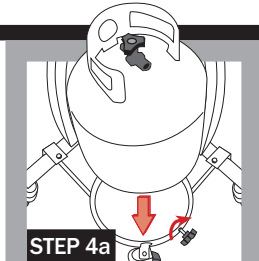
Step 4: Install Gas Tank

Put the gas tank on the Gas Tank Caddy and tighten into place using Gas Tank Caddy knob (Step 4a).

From rear of the grill, feed gas hose through eyelets of the hose brackets, grill connector first. Connect gas hose to the Gas Insert using the Quick Disconnect fitting.



STEP 4b



STEP 4a

Make sure the cylinder valve is closed (turn valve clockwise until tight). Inspect valve connections, port, hose and regulator assembly for any damage or debris. Remove any debris.

When connecting regulator assembly to the valve, hand tighten the quick coupling nut clockwise to a complete stop (Step 4b).

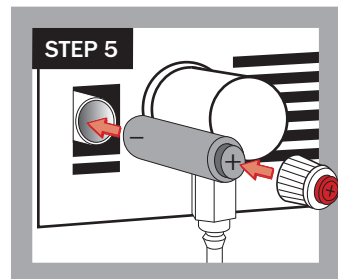
After the gas hose is connected to the gas tank and Gas Insert, open valve on gas tanks and perform some type of leak test* method to test the connection.

Step 5: Install Battery

Remove Ignition Button Cap by turning counter clockwise. Insert AA battery (not included) negative end first.

Replace Ignition Button Cap by tightening clockwise.

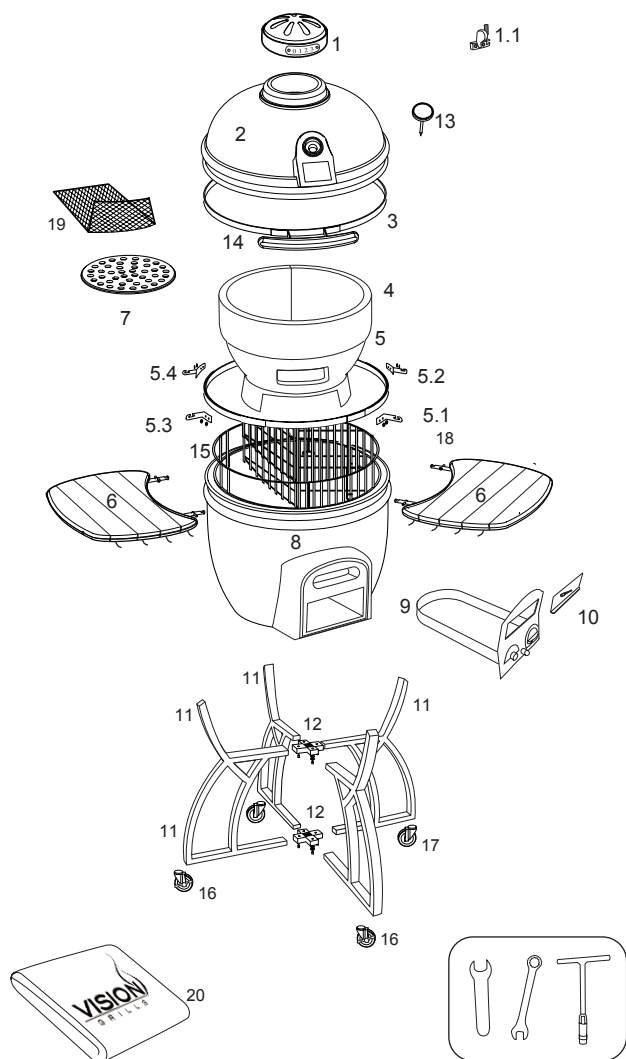
Press Red Ignition Button and hold in to test battery. This will create spark on burner that will start your grill. (See STARTING SECTION for starting operation).



STEP 5

WARNING: To avoid shock, do not touch spark on burner.

GRILL PARTS



PART NAME

PART NUMBER

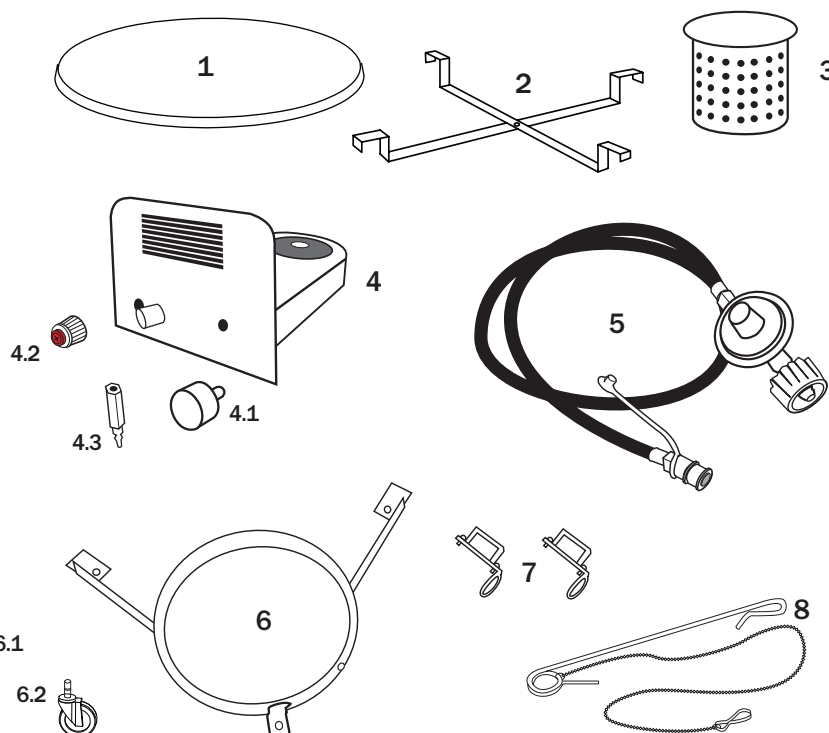
1	Top Vent	VGKP-F SS2
1.1	Bakelite Tab with Stopper Pin	VGC TV-CA-TSP
2	Ceramic Dome Top	VGKP CD-TC-D1
3	Top Ring Assembly	VGKP RA-B1
4	Fire Bowl	VGKP FP-1
5	Bottom Ring Assembly	VGKP RA-B2
5.1	Right Front Side Shelf Bracket	VGKP TPSB-RF
5.2	Right Back Side Shelf Bracket	VGKP TPSB-RB
5.3	Left Front Side Shelf Bracket	VGKP TPSB-LF
5.4	Left Back Side Shelf Bracket	VGKP TPSB-LB
6	(x2) Wood-Sculpted Thermoplastic Side Shelves with Accessory Hooks	VGKP TPSS-R/L
7	Charcoal Grate	VGKP CG-1
8	Ceramic Dome Bottom	VGKP TV-F SS2
9	Ash Drawer	VGKP ADB-PC
10	Starter Port Flipper Drawer	VGKP ADB-PCFD-L
11	Tubular Legs (x4) Curved	VGKP LEG-4
12	X Leg Connector and Washers (x2)	VGKP CPCC
13	Thermometer	VGKP TMT-1
14	Handle	VGKP HDL-TP1
15	Cooking Grid	VGKP CGD-1
16	Rubber Wheels (x2) Locking	VGC WHL-L-L2
17	Rubber Wheels (x2) Standard	VGKP WHL-4
18	Felt Gasket	VGKP FLT-1
19	Electric Starter Pocket	VGKP-ESP-1
20	Grill Cover	VGKP-GC

QUICKCHANGE PARTS

PART NAMES

PART NUMBERS

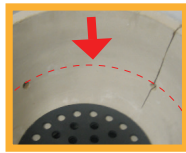
1	Lava Stone	VGK-101R
2	Stainless Steel Stone Bracket	VGK-BRACKET
3	Infrared Heat Exchanger	VGC-GPIHE
4	Gas Grill Burner Insert	VGC-GPBI-S
4.1	Gas Grill Burner Insert Knob	VGC-GPBIK
4.2	Ignition Button Cap	VGC-GPIBC
4.3	Quick Disconnect	VGC-QDF
5	Gas Supply Line w/ Regulator	VGC-GPSLR
6	Gas Tank Caddy	VGC-GPTC-SS
6.1	Gas Tank Caddy Knob	VGC-GPTCK
6.2	Gas Tank Caddy Rubber Wheel	VGC-GPCWHL
7	Gas Supply Hose Bracket (x2)	VGC-GPGSLC-2
8	Match Ignition Tool	VGC-MIT



STARTING CHARCOAL

Step 1: Measuring Charcoal

Set bottom vent wide open and open lid. Measure out the amount of charcoal needed. For grilling foods fill the fire bowl with enough charcoal to just cover the air holes. For smoking foods at low temperatures for longer periods of time (1.5 hours+) you will need to add a little more charcoal, up to approximately 2" (50 mm) above the same air holes. Once measured mound charcoal over perforated stainless steel electric starter pocket. Use lump charcoal for best results.



Step 2: Starting Charcoal

Open the electric starter flipper door and insert starter as far as possible then plug in. Wait until edges of charcoal turn white and flames are licking the mound of charcoal. On average it takes 10 -15 minutes to start the charcoal. When coals are started remove electric starter and close electric starter flipper door. **WARNING: Flipper door and ash drawer will become hot during operation, do not open until grill is cooled down.**



Electric Starter in Lighter Port



Electric Starter (Sold Separately)

Step 3: Setting Temperature

When charcoal is ready level it out for even heat distribution. Close the lid. Set the top and bottom vents to the desired setting by referring to the Setting Temperature section in this manual that tells what number calibrations to use to attain the cooking temperature you want. Give your kamado 5-15 minutes to settle into the cooking temperature you want before you put food on the grill.

NOTE: If smoking, do not bring your temperature up above 200°F/93°C.

- Spread hot charcoal evenly over grate.
- Set top and bottom vents for cooking.
- Let temperature stabilize.



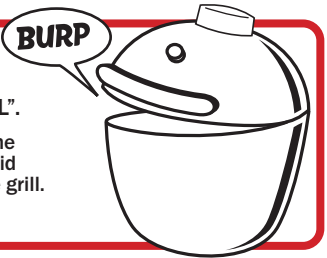
Step 4: Get Cooking

Use a wire grill brush to clean the cooking grate. That's it - you are ready for the cooking experience of your life. Go to our website for recipes.

PREVENT FLARE-UPS:

TO EXTEND THE LIFE OF THE FELT, MAKE SURE TO AVOID FLARE-UPS BY "BURPING YOUR GRILL".

If the lid is lifted too quickly, oxygen will rush inside the grill causing a flare-up. To prevent a flare up, lift the lid 1"/25mm and count to three before fully opening the grill. This method is called "Burping your Grill."



SETTING TEMPERATURE

VISION Grills Kamado cooking temperatures are controlled by adjusting the calibrated top and bottom vents.

*Caution - Decide if you're cooking low and slow, then do not let the grill get too hot. Keep the temperature low, it takes hours to cool down.

Increasing air flow through top and bottom air vents increases cooking temperature, just as decreasing air flow slows the burn and lowers the cooking temperature. Closing both top and bottom vents starves the charcoal of oxygen and shuts down the fire.

*Caution - Continuous grilling at extreme high temperatures will cause the felt to burn.

Experiences may vary depending on your environment, temperature, wind flow, etc.

	TOP VENT		BOTTOM VENT
SEARING		500° + F 260° + C	
GRILLING		300° - 450°F 149° - 233°C	
SMOKING		225° - 250°F 107° - 121°C	

COOKING TEMPERATURE

SMOKING

	Approximate Cooking Time	Smoker Temp (°F)	Meat Temp. (°F)
BEEF			
Brisket (8 - 12 lbs)	1.5 hours/lb	225 - 250	185 - 205
Short Ribs	5 hours	225 - 250	Pulls back from bones
Tenderloin (3 - 4 lbs)	1-4 hours	225 - 250	120 - 160
PORK			
Baby Back Ribs (1.5 - 2.5 lbs)	5 hours	225 - 250	Pulls back from bones
Shoulder / Butt (6 - 8 lbs)	1.5 hours/lb	225 - 250	170 - 205
Ham (Bone In)	1.5 hours/lb	225 - 250	160
Spare Ribs (2.5 - 3 lbs)	5 - 7 hours	225 - 250	Pulls back from bones
Tenderloin (1.5 - 2 lbs)	2.5 - 3 hours	225 - 250	160
POULTRY			
Turkey (Whole)	15 - 20 min./lb	240 - 275	170
Chicken (Whole: 2.5 - 4.5 lbs)	2.5 - 4 hours	250 - 275	170

All cooking times are approximate.

GRILLING (350 - 450°F)

	Beef Temp (°F)	Pork Temp (°F)
Rare	125 + 3 min. Rest	—
Medium-Rare	130 - 135	145 + 3 min. Rest
Medium	135 - 140	150
Medium-Well	140 - 150	155
Well-Done	155+	160+
Ground	160	
	Poultry Temp (°F)	
Dark Meat	165 - 175	
White Meat	165	
Ground	170 - 175	

STARTING GAS INSERT

ATTENTION: The grill needs to be cooled before switching from the Ash Drawer to the Quickchange Gas Insert.

Step 1: Fully Open Top Vent

Turn Top Vent to position 3 (or SEAR).
Keep the Top Vent fully open.

WARNING: When using Quickchange Gas Insert, Top Vent must be open to position 3 (or SEAR) at all times.

Step 2: Remove Ash Drawer

Remove Cooking Grates and Charcoal Grate. Sweep all excess charcoal and ash into Ash Drawer. Pull out Ash Drawer and empty ash from drawer, then store in a cool, dry place.

Step 3: Insert Gas Insert

Slide Gas Insert into grill opening in the base of the grill until it stops and locks into place.

Step 4: Position Heat Exchanger

Install the stainless steel infrared Heat Exchanger on top of the Gas Insert. Allow the 2 bottom stems of Heat Exchanger to drop into the slots on top of the Gas Insert.

Step 5: Place Heat Diffuser Lava Stone

Spread bracket so it makes an "X" shape and lower onto fire bowl, allowing the bracket to rest on edge of bowl. Lower Lava Stone onto the bracket. Replace cooking grates with hinged sections facing towards the front of grill.

Step 6: Connect to Gas Tank

Using the Quick Connect fitting on the Gas Supply Hose, pull back spring-loaded locking ring and slide over male connection. Once it has snapped into place, give slight tug on gas line to ensure that it is securely connected. Turn the valve on gas tank to Open position.

Step 7: Ignite Gas Insert

Use leak test* to ensure there are no leaks. Open grill lid. **Confirm the Control Knob is in the "OFF" position. Press and hold in the Red Ignition Button.** Device will emit a "clicking" sound. Push the control knob in and slowly turn from OFF setting to LOW setting. **Continue to hold knob. While holding the control knob on the LOW setting press the Red Ignition Button. Continue to hold the knob on the LOW setting for about 5-6 seconds, to allow the thermocouple inside to get warm enough to maintain the flame.** Observe fire is lit in Heat Exchanger. Close grill lid and observe grill thermometer. Adjust to desired temperature by adjusting Control Knob.

NOTE: In order to get to "HIGH", push the Control Knob in and turn counter-clockwise until second "click" is heard and the tick mark is completely horizontal.

If ignition does not occur within 5 seconds, turn the Control Knob to OFF position. Wait 5 minutes and repeat the lighting procedure.

***Leak Test:** Pour Leak Test Solution (not included) or soapy water at the connection spot of the gas cylinder to check whether there is air leakage. If solution produces bubbles this means there is a leak.

Watch For Bubbles



SETTING TEMPERATURE

Lock Top Vent

Turn Cast Iron Top Vent to position 3. Turn locking pin counter clockwise until it drops down in place, keeping the Top Vent fully open.

WARNING: When using Quickchange Gas Insert, Top Vent must be locked open to position 3 at all times.



The Quickchange cooking temperatures are controlled by adjusting the burner knob on the Gas Insert. **Experiences may vary depending on your environment, temperature, wind flow, etc.** We suggest grilling initially with the Kamado for 5-6 times to get past the learning curve of your grill, in your environment. The top vent plays a big role in regulating temperatures and putting out fuel. Your grill is properly seasoned when it has a buildup of creosote on the ceramic and top vent.

*Caution – If you're cooking low and slow, do not let the grill get too hot. Keep the temperature low, it will take time to cool down.

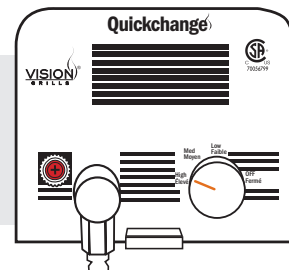
*Caution - Continuous grilling at high temperatures will cause the felt gasket to burn.

Prevent Flare-Ups:

If the lid is lifted too quickly, oxygen will rush inside the grill causing a flare-up. To prevent a flare up, lift the lid 1" / 25mm and count to three before fully opening the grill.

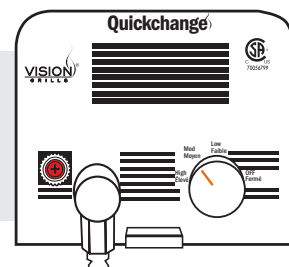
SEARING

400° – 640°F
200° – 340°C



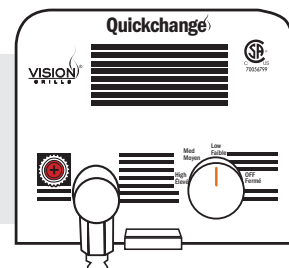
GRILLING

300° – 400°F
150° – 200°C



SMOKING

175° – 225°F
80° – 110°C



WARNING

**PLEASE READ THE ENTIRE MANUAL BEFORE OPERATING YOUR VISION KAMADO.
PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE.**

ATTENTION! Use caution when cooking, as grill surfaces get hot. To avoid burns, always use protective gloves to adjust top and bottom vents when grill is in use. Do not wear loose clothing near the grill.

ATTENTION! This barbecue will become very hot, do not move it during operation. For outdoor cooking use only. Do not operate grill indoors or in an enclosed space. Use grill only in well-ventilated areas. Keep immediate area around the grill free from combustible materials. Allow for at least 3 feet/1 meter of clearance around grill (house, other outdoor products, hanging tree limbs, shrubs, etc.)

WARNING! Keep children and pets away from the grill at all times.

Do not allow children to operate grill. Never leave grill unattended when in use.

Grill should be placed securely on a level base prior to use. Only operate grill on a hard, stable, level surface (concrete patio, ground, etc.) capable of supporting the weight of the grill when loaded with food. Never operate grill on wood support surface, wood deck or like combustible support surfaces. Never attempt to move grill when in operation or cooling down. Never operate this grill within 25 feet/7.5 meters of any flammable liquid. Never operate this grill within 10 feet/3 meters of a gas cylinder. The grill should not be placed under combustible structures, like garages, porches, patios, or carports. Burning charcoal produces carbon monoxide, an odorless gas, which can cause death.

The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill.

Do not use on boats or recreational vehicles.

CAUTION: Never use lighter fluid, gasoline, or other volatiles to start your charcoal, as it is dangerous and will leave a residual taste in your food. Use only firelighters complying to EN 1860-3. Use utmost care when adding charcoal to grill. Dispose of cooled ash by placing it in aluminum foil, soaking with water and discarding in a non-combustible container. Always wait for grill to completely cool before opening built-in ash drawer.

CAUTION: WAIT FOR GRILL TO BE COMPLETELY COOLED BEFORE PLACING COVER ON GRILL. NEVER PLACE COVER ON GRILL THAT IS HOT OR WARM.

When cooking above 500°F/260°C, with both top and bottom vents closed, rapidly opening the lid creates a sudden rush of oxygen into the grill, which can cause a flare-up. When in this cooking mode, we recommend that, prior to opening the lid, you open top and bottom vents to allow oxygen to stabilize inside the grill, minimizing the possibility of a flare-up.

When operating with gas, top vent MUST be open at all times, see instructions.

If using for outdoor kitchen, table, or enclosure a lava stone or paving stone must be placed between bottom of grill and resting surface. Do NOT rest ceramic grill body on wooden surface.



WARNING: FUELS USED IN LIQUEFIED PROPANE GAS APPLIANCES, AND THE PRODUCTS OF COMBUSTION OF SUCH FUELS, CAN EXPOSE YOU TO CHEMICALS INCLUDING BENZENE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. For more information go to: www.P65Warnings.ca.gov.

ADVERTENCIA: LOS COMBUSTIBLES USADOS EN EQUIPOS PARA LIQUAR GAS PROPANO, ASI COMO LOS PRODUCTOS DE SU COMBUSTION, PUEDEN EXPONERTE A SUSTANCIAS QUIMICAS, ENTRE ELLAS EL BENZENO, QUE EL ESTADO DE CALIFORNIA RECONOCE COMO CAUSA DE CANCER Y DE MALFORMACIONES CONGENITAS Y OTROS DAÑOS AL SISTEMA REPRODUCTOR. Para más información, visite www.P65Warnings.ca.gov



WARNING: FUELS USED IN WOOD OR CHARCOAL BURNING APPLIANCES, AND THE PRODUCTS OF COMBUSTION OF SUCH FUELS, CAN EXPOSE YOU TO CHEMICALS INCLUDING CARBON BLACK, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, AND CARBON MONOXIDE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. For more information go to: www.P65Warnings.ca.gov.

ADVERTENCIA: LOS COMBUSTIBLES USADOS EN EQUIPOS PARA QUEMAR MADERA O CARBÓN, ASI COMO LOS PRODUCTOS DE TAL COMBUSTION, PUEDEN EXPONERTE A SUSTANCIAS QUIMICAS, ENTRE ELLAS EL NEBRO DE HUMO Y EL MONÓXIDO DE CARBONO, QUE EL ESTADO DE CALIFORNIA RECONOCE COMO CAUSA, RESPECTIVAMENTE, DE CANCER Y DE MALFORMACIONES CONGENITAS Y OTROS DAÑOS AL SISTEMA REPRODUCTOR. Para más información, visite www.P65Warnings.ca.gov

Long-Term Maintenance

1. Your Kamado Grill should be covered when not in use so as to protect all components.
2. Routinely check the Spring Assist Band to make sure the 2 5/8" bolts are tight and secure.
3. When moving your grill please remember to make sure locking casters are in the unlocked position and always pull your grill. Never Push it. Pull from the Back Hinge. Not the Handle. Your grill is more likely to tip if you push it and it hits a bump or indentation on the ground. Have a friend help.
4. Do not remove your Fire Bowl. Clean ash by brushing excess ash into ash drawer and removing. The purpose of the Fire Bowl is to hold your lump charcoal and will continue to work even if it is cracked.



WARRANTY

GRILL

Subject to the following terms and conditions, Phase 2, LLC, d/b/a Vision Grills ("Vision Grills") warrants to the original purchaser that the ceramic cooker manufactured or supplied by Vision Grills will be free from defects in material and workmanship under normal use for the following periods from the original date of purchase: limited lifetime for all ceramic parts, five (5) years for all metal parts, three (3) years for thermoplastic side shelves, one (1) year for temperature gauge, gaskets and cover, 90 days for lava stone & bracket. This Limited Lifetime Warranty is contingent upon purchaser registering the product at www.visiongrills.com/register within 30 days from the date of purchase along with a copy of the original dated sales receipt, which can be attached in an electronic format (i.e. scan, photograph, etc.) to an email sent to help@visiongrills.com. Failure to do so will invalidate the warranty. Any chips or cracks in the finish of the ceramic cooker present at the time of purchase must be noted on the original dated sales receipt. This Warranty is not transferable to subsequent owners. If you cannot register online, contact Vision Grills customer service at (877) 917-4273 or email help@visiongrills.com. If any product covered by this Warranty is defective due to a covered warranty condition, such product will, at the option of Vision Grills, be repaired to its original condition or replaced with a comparable new product or part. The repair and/or replacement of parts shall constitute the extent of the liability and obligations of Vision Grills under this Warranty. Purchaser is required to provide photographic evidence to assess the damage when submitting claims. Scratches, cracks, chips, dents, crazing, or minor cosmetic blemishes of the exterior glaze not affecting performance are not covered under warranty, as determined by Vision Grills.

This Warranty does not cover damages caused by improper assembly, improper care, failure to follow directions of use, misuse, abuse, negligence, extreme environmental conditions, normal wear and tear, accidents, acts of nature, or unauthorized repair, alteration or modification, as determined by Vision Grills. This Warranty does not apply to chips or cracks in the ceramic cooker which may occur after the ceramic cooker is purchased by the original purchaser. Vision Grills is not liable for any default or delay in its performance under this Warranty that is caused by any circumstances beyond its control. This Warranty will be invalidated if any liquids, including starter lighter fluid, are poured on or in the ceramic cooker. **NOTE: USE OF LIGHTER FLUID, ACCELERANTS OR CHARCOAL BRIQUETTES CONTAINING ACCELERANTS CAN COMPROMISE THE CERAMIC AND VOID THE WARRANTY.** The protective coating of the ceramic cooker can be compromised by substances or conditions that are beyond the control of Vision Grills. While Vision Grills uses rust-resistant materials, the Warranty as to metal parts does not cover rust or oxidation unless the structural integrity of the ceramic cooker is compromised as determined by Vision Grills.

This Warranty does not cover purchases from unauthorized resellers and/or third parties. Warranty coverage is limited to products purchased at an authorized reseller only.

Commercial use and related applications are not covered under this Warranty. Warranty coverage is based on normal residential use and maintenance. Vision Grills shall not be liable for any delay or default under this Warranty caused by any event or contingency beyond the control of Vision Grills. This includes acts of nature, fire, government restrictions or restraints, strikes, reduced supply of materials or transportation delays.

THIS WARRANTY IS THE EXCLUSIVE WARRANTY OF VISION GRILLS. VISION GRILLS EXPRESSLY DISCLAIMS ANY AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING WARRANTIES OF FITNESS, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE. THIS WARRANTY DOES NOT COVER, AND VISION GRILLS IS NOT LIABLE FOR, ANY DAMAGES RELATING TO LOSS OF TIME, LOSS OF USE OF EQUIPMENT, INCONVENIENCE, OR ANY INCIDENTAL, SPECIAL AND/OR CONSEQUENTIAL DAMAGES. PURCHASER'S EXCLUSIVE REMEDY FOR BREACH OF THIS WARRANTY SHALL BE LIMITED AS SPECIFIED HEREIN TO REPLACEMENT OR REPAIR OF THE AFFECTED PRODUCT.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitations and exclusions may not apply to you. This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Vision Grills does not authorize any person or entity to assume any obligation or liability on its behalf in connection with the sale and purchase of any of its products. The purchase of any Vision Grills product from anyone other than Vision Grills or an authorized dealer will void the Warranty associated with the product. If you have a question regarding the identity of an authorized dealer, you should contact Vision Grills before you purchase the product.

To submit a warranty claim, the original purchaser or authorized agent of the original purchaser must contact Vision at (877) 917-4273 or contact Vision Grills via email (help@visiongrills.com) or through the website at www.visiongrills.com.

QUICKCHANGE INSERT

Subject to the following terms and conditions, Phase 2, LLC, d/b/a Vision Grills ("Vision Grills") warrants to the original purchaser that the grill insert manufactured or supplied by Vision Grills will be free from defects in material and workmanship under normal use for the following periods from the original date of purchase: Five years for burner and all other metal parts; 90 days for lava stone & bracket, quick disconnect, hose and regulator. This Warranty is contingent upon purchaser registering the product at www.visiongrills.com/register or within 30 days from the date of purchase along with a copy of the original dated sales receipt which can be attached in an electronic format (i.e. scan, photograph, etc.) to your registration at www.visiongrills.com/register. Failure to do so will invalidate the warranty. Any damages or defects present at the time of purchase must be noted on the original dated sales receipt. This Warranty is not transferable to subsequent owners. If you cannot register online, it will be necessary to contact Vision Grills customer service at (877) 917-4273 or email help@visiongrills.com.

If any product covered by this Warranty is defective due to a covered warranty condition, such product will, at the option of Vision Grills, be repaired to its original condition or replaced with a comparable new product or part. The repair and/or replacement of parts shall constitute the extent of the liability and obligations of Vision Grills under this Warranty. Purchaser is required to provide photographic evidence to assess the damage when submitting claim. This Warranty does not cover damages caused by improper assembly, improper care, failure to follow directions of use, misuse, abuse, negligence, extreme environmental conditions, normal wear and tear, accidents, acts of nature, or unauthorized repair, alteration or modification, as determined by Vision Grills. Vision Grills is not liable for any default or delay in its performance under this Warranty that is caused by any circumstances beyond its control. While Vision Grills uses rust-resistant materials, the Warranty as to metal parts does not cover rust or oxidation unless the structural integrity of the grill insert is compromised as determined by Vision Grills.

This Warranty does not cover purchases with unauthorized resellers and/or third parties. Warranty coverage is limited to products purchased at an authorized reseller only.

Commercial use and related applications are not covered under this Warranty. Warranty coverage is based on normal residential use and maintenance. Vision Grills shall not be liable for any delay or default under this Warranty caused by any event or contingency beyond Vision Grills's control. This includes acts of nature, fire, government restrictions or restraints, strikes, reduced supply of materials or transportation delays.

THIS WARRANTY IS THE EXCLUSIVE WARRANTY OF VISION GRILLS. VISION GRILLS EXPRESSLY DISCLAIMS ANY AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING WARRANTIES OF FITNESS, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE. THIS WARRANTY DOES NOT COVER, AND VISION GRILLS IS NOT LIABLE FOR, ANY DAMAGES RELATING TO LOSS OF TIME, LOSS OF USE OF EQUIPMENT, INCONVENIENCE, OR ANY INCIDENTAL, SPECIAL AND/OR CONSEQUENTIAL DAMAGES. PURCHASER'S EXCLUSIVE REMEDY FOR BREACH OF THIS WARRANTY SHALL BE LIMITED AS SPECIFIED HEREIN TO REPLACEMENT OR REPAIR OF THE AFFECTED PRODUCT.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitations and exclusions may not apply to you. This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Vision Grills does not authorize any person or entity to assume any obligation or liability on its behalf in connection with the sale and purchase of any of its products. The purchase of any Vision Grills product from anyone other than Vision Grills or an authorized dealer will void the Warranty associated with the product. If you have a question regarding the identity of an authorized dealer, you should contact Vision Grills before you purchase the product.

To submit a warranty claim, the original purchaser or authorized agent of the original purchaser must contact Vision Grills at (877) 917-4273 or contact Vision Grills via e-mail at help@visiongrills.com or through the website at www.visiongrills.com.

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Keep this manual for future reference.

Always wait for grill to be completely cooled before opening built-in ash drawer.

When charcoal cooking above 500° F/260° C, with both top and bottom vents closed, rapidly opening the lid creates a sudden rush of oxygen into the grill, which can cause a flare-up of flames. When in this cooking mode, we recommend that, prior to opening the lid, you open both top and bottom vents to allow oxygen to stabilize inside the grill before opening, minimizing the possibility of flare-ups.

- 1) The installation conforms with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1; or Propane Storage and Handling Code, B149.2.
- 2) This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.
- 3) This outdoor cooking gas appliance is not intended to be installed in or on boats and not intended to be installed in or on recreational vehicles.
- 4) Minimum clearance from sides and back of unit to combustible construction, 32" from sides and 32" from back. The outdoor cooking gas appliance shall not be used under overhead combustible surfaces.
- 5) Please inspect the hose before each use of the outdoor cooking gas appliance. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- 6) Lighting Instructions
 - (a) Read the instructions before lighting.
 - (b) Open lid during lighting.
 - (c) Confirm that the control knob on the gas insert is on the "OFF" position.
 - (d) Open the gas tank valve knob.
 - (e) Press and hold in the Red ignitor button. Device will emit a clicking sound.
 - (f) While holding in the Red ignitor button, Push in the control knob and turn to "Low" position; a "click" will be heard, if operated correctly. Observe fire is lit.
 - (g) If ignition does not occur within 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.
- 7) Note
 - (a) Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
 - (b) Do not obstruct the flow of combustion and ventilation air.
 - (c) Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
 - (d) Visually check burner flames including pilot burner flame.
 - (e) Clean outdoor cooking gas appliance, including special surfaces, with recommended cleaning agents, if necessary.
- (f) Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
- 8) If parts are missing, contact Vision Grills at (877) 917-4273 or contact Vision Grills via e-mail at help@visiongrills.com or through the website at www.visiongrills.com.
- 9) The cylinder diameter is 12", the total height is 18" and volume is 20 lbs.
- 10) The LP gas supply cylinder(s) to be used must be constructed and marked:
 - (a) In accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
 - (b) Provided with a listed overfilling prevention device.
 - (c) Provided with a cylinder connection device compatible with the connection for outdoor cooking appliance.
- 11) If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder. Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.

Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- 12) The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. If pressure regulator and hose assembly are missing or need to be replaced, contact Vision Grills at (877)917-4273 or contact Vision Grills via e-mail at help@visiongrills.com or through the website at www.visiongrills.com.
- 13) The cylinder used must include a collar to protect the cylinder valve.
- 14) (a) Do not store a spare LP-Gas cylinder under or near this appliance;
 - (b) Never fill the cylinder beyond 80 percent full; and
 - (c) If the information in "14-(a)" and "14-(b)" is not followed exactly, a fire causing death or serious injury may occur.
- 15) Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- 16) Instructions, including illustrations, on the proper cylinder orientation to provide vapor withdrawal.

QUICKCHANGE GENERAL INSTRUCTIONS

MAINTENANCE & TROUBLESHOOTING

- 1) After grill has cooled, use a soft cloth to clean exterior of grill.
- 2) Clean the cooking grates before and after cooking.

Note: Remove surface dust and grease.
- 3) Infrared Heat-Exchanger should be clean prior to each use.
 - a) Check for debris in the heat exchanger.
 - b) If debris is present, please remove it with a stiff brush.
- 4) Clean Side Shelves with mild detergent.
- 5) When grill is cooled, use grill cover to prolong life of grill.
- 6) When the Gas Insert is not in use:
 - a) Ensure that the Control Knob is off.
 - b) Ensure that the valve on gas tank is turned to Closed position.
 - c) Ensure that there is not gas leakage from the gas hose.
- 7) Leak Detection Method.

Watch For Bubbles


 - a) Inspect valve connections, port and regulator assembly.
 - b) Look for any damage or debris. Remove debris.
 - c) Inspect hose for damage.
 - d) Turn gas cylinder knob clockwise to Open position.
 - e) Pour soapy water or Leak Test Solution (sold separately) at the connection spot of the gas cylinder to check whether there is gas leakage.

NOTE: Check whether bubbles appear. (If there are no bubbles, there is no air leakage; if bubbles appear, there is gas leakage.)

 - f) Repeat Leak Test at the connection spot at the gas entrance of the gas insert to check whether there is gas leakage.
 - g) If you can not solve your problem by the above steps, please contact Vision Grills Customer Service at help@visiongrills.com or www.visiongrills.com.
- 8) If you are having trouble getting to "HIGH", review step "7" of "STARTING." Again, make sure to push in the Control Knob and turn all the way to the left, until the tick mark is horizontal. If encountering further issues, contact Customer Service.

Manual Ignition (Match Ignition) Method of Operation

1. Put match in the ignition tool as shown.



2. Light match, insert inside the front right opening as shown.



3. Slide match to the inside back of the Gas Insert, reaching the burner. (Rear Side View shown)



4. Turn the knob to Low and press it down until it is lit.

If ignition does not occur within 5 seconds, turn the Control Knob to OFF position. Wait 5 minutes and repeat the lighting procedure.



5. Light the gas and observe flame within the Heat Exchanger.

