



Care & Use of Your Refrigerator
for all built-in and cart model refrigerated units



Thank You for your choice of a Vintage Gourmet Refrigerator. By following the instructions in this care and use manual, you can be assured of getting the ultimate in performance and longevity from this appliance. Properly cared for, your Vintage Refrigerator is engineered to provide years of trouble-free service.

Bon Apétit



**ASSEMBLER/
INSTALLER**

Leave these instructions
with the customer

CONSUMER/USER

Read these instructions
and keep them in a safe
place for future reference

NOTE TO CUSTOMER:

This appliance was carefully packed and thoroughly inspected before leaving our factory. Responsibility for its safe delivery was assumed by the carrier upon acceptance of the shipment. As directed on the packing carton, claims for loss or damage sustained in transit must be made to the carrier as follows:

- A) Exterior Damage:** Make a thorough damage notation on your delivery receipt and have driver acknowledge by signature and date. Send a written request asking for an inspection report from the carrier. Include the name of the carrier representative and the date the inspection was requested. Retain inspection report and receipt for filing of a claim.
- B) Concealed Damage:** This must be reported to carrier within fifteen days of receipt. Obtain inspection report from the carrier. Retain inspection report for filing of a claim. **DO NOT RETURN DAMAGED MERCHANDISE TO MANUFACTURER OR DEALER - FILE CLAIM WITH THE CARRIER.**

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Safety Precautions

**PLEASE READ THIS MANUAL BEFORE USING YOUR APPLIANCE.
KEEP THIS MANUAL IN A SAFE PLACE FOR FUTURE REFERENCE.**

WARNING

DO NOT SPLASH OR SPRAY WATER FROM A HOSE ONTO THE REFRIGERATOR. DOING SO MAY CAUSE AN ELECTRICAL SHOCK, INJURY OR DEATH.

WARNING

FOR OUTDOOR USE ONLY. THIS APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.

WARNING

IMPORTANT ELECTRICAL INSTRUCTIONS: THE REFRIGERATOR IS EQUIPPED WITH A THREE-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG. KEEP CORD AWAY FROM HEATED GRILL SURFACES. DO NOT USE AN EXTENSION CORD.

Locating & Installing Your Outdoor Refrigerator

NEVER SPLASH OR SPRAY WATER FROM A HOSE DIRECTLY ON THE REFRIGERATOR. DO NOT LOCATE THE UNIT WHERE IT WILL BE SUBJECT TO DIRECT SPRINKLER SPRAY. EXCESSIVE WATER CONTACT MAY RESULT IN ELECTRICAL SHOCK, SERIOUS INJURY OR DEATH.

SELECT LOCATION

The proper location will ensure peak performance of your refrigerator. Choose a location where the unit will be out of direct sunlight and away from heat sources. Your VINTAGE

refrigerator is designed to be operated in a properly ventilated area with an ambient temperature of not less than 40°F, nor more than 120°F.

Your VINTAGE refrigerator requires ventilation from the bottom and back of the unit. For a cart-mounted model, keep the area directly in front and behind the unit clear of obstructions. For a built-in unit, make sure the back and bottom of the unit have at least 2 inches of clearance to the cabinet, and that the unit can be easily removed from the cabinet for servicing. Complete details are on page 5.

ELECTRICAL SERVICE

All ETL listed refrigerators are equipped with a three prong plug. Use only the electrical cord supplied with the unit, which must be plugged directly into a properly grounded 3-prong outlet, preferably a GFCI circuit, in accordance with the National Electrical Code and applicable local codes and ordinances. The third prong should not, under any circumstances, be cut or removed. Do not use an extension cord with this unit.

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Use Tips & Energy Saving Ideas

ITEMS TO REMEMBER

- 1) Allow 24 hours for your refrigerator to reach a new temperature setting.
- 2) The motor will start and stop often. This is normal operation to maintain the temperature in the unit.
- 3) Keep your refrigerator level.
- 4) Exercise caution when sweeping, vacuuming or mopping near the front of the unit.
- 5) For normal cleaning, mix 2 tbs. of baking soda with 1 qt. of warm water or use a mild soap. Do not use harsh cleaners or abrasives.
- 6) Do not splash or spray water onto or under the refrigerator.
- 7) Keep door and drawer gaskets clean to ensure a proper seal.

ADJUSTING THE TEMPERATURE

Your VINTAGE refrigerator features an exclusive digital programmable thermostat that controls all functions of the unit. The operating temperature of the unit is user-adjustable from 34°F to 40°F, by following these instructions.

- 1) Press "P" on the controller.
 - 2) Press the down arrow until "P02" is displayed on the LED.
 - 3) Press "P" again. The number on the LED is the temperature set-point of your unit. Adjust with the up and down arrows to desired setting.
 - 4) Press "P" again to store new setting and return to normal operation.
- P03 to P21 are factory-set parameters and are not user-modifiable.

TIPS ON SAVING POWER

Your VINTAGE refrigerator is designed with the latest technology to be highly energy efficient. However, following a few simple tips can help save even more power.

- 1) Limit how often the door is opened.
- 2) Close the door or drawer as soon as possible after opening.
- 3) Don't put hot foods into the unit.
- 4) During prolonged periods of non-use, set the temperature to a higher setting or turn the unit off.

Care and Maintenance of Your Refrigerator

Stainless Steel is widely used for kitchen equipment because of its strength, its ability to resist corrosion and its ease of cleaning. In fact, stainless steel ranks alongside glass and new china in terms of "ease of cleaning" and in percentage removal of bacteria during washing. As a result of these virtues, the metal is often taken for granted and it is assumed that no problems will arise during its usage. However, some care is required to ensure that the stainless steel can live up to this reputation.

DAY TO DAY CARE

To maintain the original appearance of your VINTAGE Refrigerator, a regular cleaning routine should be carried out using the following guidelines:

1. After use, wipe the unit with a soft, damp, soapy cloth and rinse with clean water, preferably warm/hot water. This should remove most substances encountered during use.
2. For more tenacious deposits, including oil, grease and water-borne deposits, use a multi purpose cream cleanser and apply with a soft damp cloth. Rinse with fresh water.
3. Harsh abrasives and scouring materials should not be used for cleaning stainless steel as they will leave scratch marks in the surface and damage the appearance. Likewise do not use wire brushes, scrapers or contaminated scouring pads.

If the preceding guidelines are adhered to, your VINTAGE Stainless Steel Refrigerator should offer excellent life and should live up to its reputation of being "stainless".

Neglect of this practice, however, can lead to deterioration of the surface and, in some extreme cases, corrosion of the steel itself. The two most common types of corrosion that may be encountered, particularly on stainless steel, are rust marks and pitting of the surface.

RUST-BROWN MARKS

When this type of staining occurs it is unlikely that rusting of the stainless steel itself causes the marks. Similar marks can be found with both porcelain and plastic sinks. The rust marks are more likely to be the result of small particles of "ordinary-steel" which have become attached to the surface and subsequently rusted in the damp environment. The most common source of such particles is from "wire-wool" scouring pads, but may also occur from carbon steel utensils and old cast iron water supply pipes.

These brown marks are only superficial stains, which will not harm the unit; they should be removable using a soft damp cloth and multi-purpose cream cleanser. Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser, to return the surface of the unit to its original condition.

PITTING

Another form of corrosion, which occasionally occurs in stainless steel, is pitting of the surface. The reason for this corrosive attack can usually be attributed to certain household products, for example:

Bleaches

Most common domestic bleaches & sterilizing solutions contain chlorine in the form of sodium hypochlorite. If used in concentrated form, bleaches can attack the stainless steel, causing pitting of the surface. They should always be used to the strengths prescribed by the manufacturer and should be thoroughly rinsed off with clean water immediately after use.

Foodstuffs

In general, stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a long period, can any surface marking result.

REPLACING THE INTERIOR LIGHT

If your VINTAGE refrigerator is equipped with an interior light, it is a standard 15 watt appliance bulb. To replace, unplug the unit, unscrew the burnt-out bulb and install the new one. Plug the unit back into its electrical outlet to restore normal operation.

Troubleshooting

BEFORE CALLING FOR SERVICE

If the unit does not function properly use the following checklist before contacting your dealer for service. You may save the cost of a service call and the inconvenience of being without your refrigerator.

To eliminate interior odors, wash the interior with a mixture of baking soda and warm water.

NOISY OPERATION

This is normally caused by the unit not being level. Reposition the refrigerator to see if the noise can be eliminated.

APPLIANCE RUNS TOO LONG

Run time will vary with outside temp., number of door openings, etc. Check the temp. display to ensure that the unit is operating within $\pm 3^\circ$ of set point.

MOISTURE ON OR IN UNIT

This is normal in hot or humid weather and is not detrimental to operation. Condensation inside the unit can be caused by too frequent or prolonged opening of the doors. Moisture can also be caused by the thermostat being set too cold. Try adjusting to a slightly higher temp. to see if the problem can be eliminated.

Vintage Gourmet Limited Warranty

This warranty covers the following: VINTAGE GOURMET REFRIGERATORS (All Models)

DURATION OF WARRANTY

Vintage Gourmet Grills, warrants all refrigerator components to the original purchaser to be free of factory defects in material and workmanship for a period of one (1) year from the original date of purchase. This does not apply if the unit was subject to other than normal household use.

Limited warranty covers the structural integrity of the exterior and interior body parts, compressor and refrigeration components. Should structural deterioration occur to the degree of non-performance, a replacement will be furnished FOB Commerce, California. This does not apply if the unit was subject to other than normal household use.

Vintage Gourmet Will Cover:

All repair labor and replacement parts for one year, for parts found to be defective due to materials or workmanship. Authorized Factory Agent must provide Service during normal working hours. No charge will be made for repair or replacement at the factory for parts returned pre-paid, through the dealer and claimed within the warranty period, and found by VINTAGE GOURMET to be defective.

Vintage Gourmet WILL NOT Cover:

- Installation or start-up
- Normal adjustment to temperature
- Damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation or installation not in accordance with local codes.
- Cleaning and/or general maintenance.
- Shipping damage
- Service by an unauthorized agency.
- Damage or repairs due to service by an unauthorized agency.
- The use of unauthorized parts.
- Overtime, weekends, holidays
- Improper installation, such as: improper hook-up, inadequate ventilation, etc.
- Service visits to:
 - Correct the installation. (You are responsible for providing electrical wiring, and other connecting facilities.)
 - Repairs due to other than normal use.
 - Supply the user with operational assistance on site.

Replacement will be F.O.B. Vintage, Palm Desert, California, and Vintage will not be liable for any transportation costs, labor costs, or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufacturers instructions or local codes, where the appliance has been tampered with or altered in any way or which, in our judgement, has been subjected to misuse, negligence, or accident. Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all other warranties expressed or implied and all other obligations or liability, in connection with the sale of this appliance.

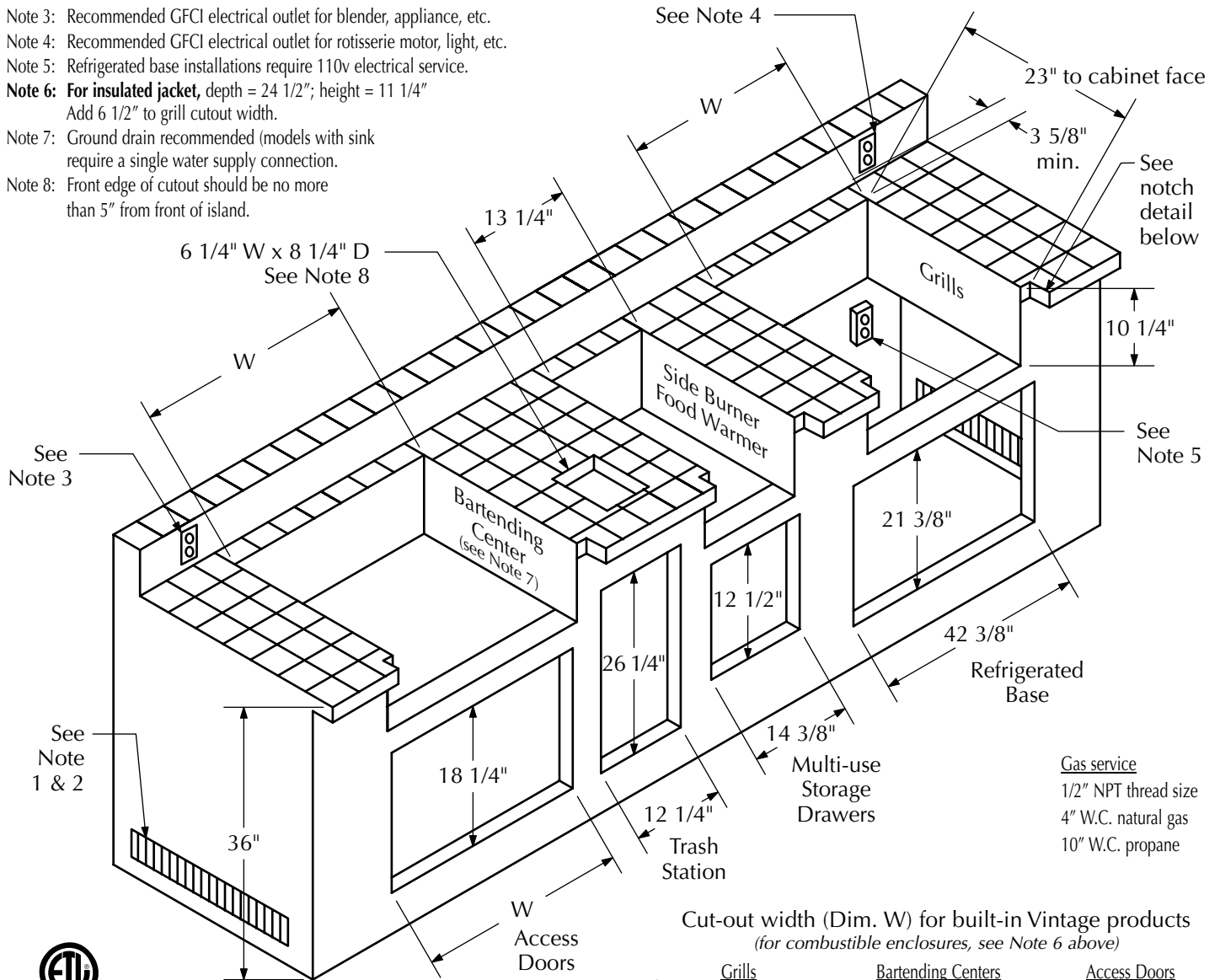
HOW TO OBTAIN SERVICE

For warranty, service, contact your local Vintage Gourmet Grills authorized service agency. Provide him with the Model #, Serial #, gas type and date of installation, and a brief description of the problem. If you need assistance in locating the authorized service agency in your area, contact your local dealer. He will have a listing of authorized service agents in you area.

We want you to remain a satisfied customer. If a problem occurs that cannot be resolved to your satisfaction, please let us know. Write Vintage Gourmet Grills. Customer Service Department. 39740 Garand Ln., Palm Desert, CA 92211. Or call Customer Service/Parts at (800) 998-8966 or (760) 772-7400 or fax us at (760) 772-7477.

Built-in Cut Out Details

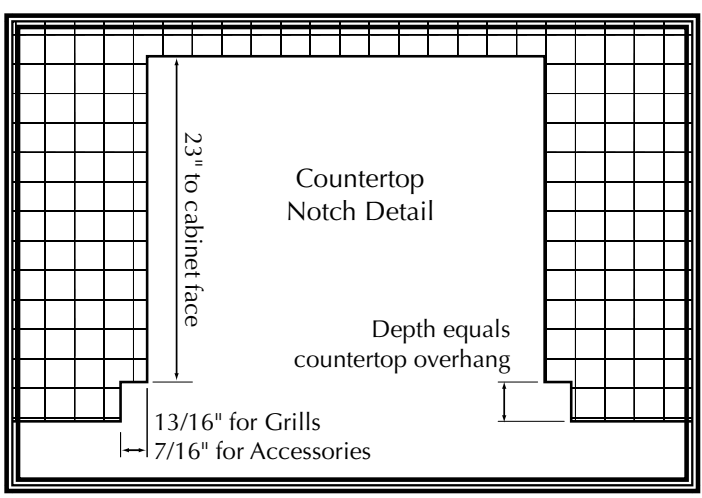
- Note 1: Enclosures require min. 10 sq. inches of ventilation per side.
- Note 2: Refrigerated base installations require ventilation. Minimum interior clearance must be maintained at no less than 29 1/4".
- Note 3: Recommended GFCI electrical outlet for blender, appliance, etc.
- Note 4: Recommended GFCI electrical outlet for rotisserie motor, light, etc.
- Note 5: Refrigerated base installations require 110v electrical service.
- Note 6: For insulated jacket, depth = 24 1/2"; height = 11 1/4"**
Add 6 1/2" to grill cutout width.
- Note 7: Ground drain recommended (models with sink require a single water supply connection).
- Note 8: Front edge of cutout should be no more than 5" from front of island.



Gas service
 1/2" NPT thread size
 4" W.C. natural gas
 10" W.C. propane

Cut-out width (Dim. W) for built-in Vintage products
 (for combustible enclosures, see Note 6 above)

	Grills	Bartending Centers	Access Doors
VBQ-30	[W=28 1/2"]	VGB-14 [W=13 1/4"]	VGD-21 [W=18 1/4"]
VBQ-42	[W=40 1/2"]	VGB-24 [W=23 1/4"]	VGD-30 [W=27 1/4"]
VBQ-56	[W=54 1/2"]	VGB-30 [W=28 1/2"]	VGD-42 [W=39 1/4"]



WARNING

If your enclosure is combustible, then an Insulated Jacket manufactured by Vintage is required. Contact your dealer for the appropriate Insulated Jacket to fit your Vintage Grill. See Note 6 for cutout details.