

VERMONT CASTINGS

INBUILT GAS BARBEQUE GRILL

USER MANUAL VCS5005BI



OWNERS INSTALLATION & OPERATING INSTRUCTIONS.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

Congratulations on your purchase of this new Inbuilt Majestic barbeque. The following information is designed to assist you in the assembly, installation, operation, maintenance tips and trouble shooting and as well as some very important safety information. We are sure that you will have many years of enjoyable outdoor entertainment.

CONTENTS

Part 1: For Your Safety

Part 2: Installation Instructions

- **Installation Warnings**
- **Clearances**
- **Gas Connections**
- **Safe Use of LPG Gas**
- **Safe Use of Natural**
- **Test for Leaks**

Part 3: Operating Instructions

- **Control Functions**
- **Lighting the Main Burners**
- **Turning Off the Burners**
- **Flare Ups**
- **Match Lighting the Main Burners**
- **Lighting the Rotisserie Burner**

Part 4: Care & Maintenance

- **Main Burners**
- **Rotisserie Burners**
- **Cooking Grids**
- **Drip Tray**
- **Stainless Panels**
- **Porcelain Ceramic Castings**
- **Burner Adjustments**

Part 5: Troubleshooting

Part 6: Warranty

Part 1: For Your Safety

For your safety do not operate this appliance before reading this instruction book.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. For assistance or additional information consult with Raypak Australia, your Raypak distributor, qualified installer or accredited Rheem Australia Service agency

WHAT TO DO IF YOU SMELL GAS?

DO NOT try to light any gas appliance.

DO NOT touch any electrical switch.

Turn off gas supply at meter.

Immediately call Rheem Service or your gas supplier or licensed gas fitter.

Note: Some gases are heavier than air and it maybe necessary to check for gas leaks at floor level.

CAUTION!

DO NOT operate this appliance before reading this instruction booklet.

DO NOT place articles or objects on or against the appliance.

DO NOT store chemicals or flammable materials near this appliance.

DO NOT spray aerosols in the vicinity of this appliance whilst it is in operation.

WARNING

- An LP gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- Always keep this Manual near the grill, for convenient future reference.

WARNING

Barbeques must be used in accordance with the installation requirements of your local gas supply authority, or the appropriate installation code issued by the Australian Gas Association and the Australian Liquefied Petroleum Gas Association.

Barbeques for use with bottled gas are labelled "Propane Gas" Barbeques for use with natural gas are labelled "Natural Gas" and must be installed by an authorised person. Check the gas type sticker attached to the barbeque. Check that the label matches the gas type for the area in which it is to be installed.

- Read the instructions before using the appliance.
- Accessible parts may be very hot.
- Keep young children away.
- Any modification of this appliance may be dangerous.
- Turn of the gas supply at the gas cylinder (LPG) after use.
- Parts sealed by the manufacture or their agents must not be manipulated the user.

PREVENTION OF BURNS

- Always keep children and pets under close supervision when using the grill, and never permit them to come near the grill while in use, as the exterior surfaces will be very hot.
- Always wear insulated protective mitts when working at the grill, or when attempting to close off the gas supply valve after cooking has been completed, to prevent possible burns. Always use insulated pot holders when handling containers of hot food.
- Always use an insulated mitt when adding a smoking agent to the smoke box.
- Never store or use petrol or other flammable or volatile substances in the vicinity of this grill or in the vicinity of any other heat generating appliance.

	Natural Gas	Propane
Gas Consumption	66 MJ/h	80 MJ/h
Test Point Pressure	1 kPa	2.75 kPa
Injector Diameters – Main Burners	1.50 mm	1.02 mm
Injector Diameters – Rotisserie Burner	2.10	1.10mm
Main Burner Aeration	4.5mm	6.35mm
Rotisserie Burner Aeration	16mm	10mm
Number of Injectors	5 x Hot Plate 1 x Rotisserie	5 x Hot Plate 1 x Rotisserie
Weight Kg	90	90
Dimensions mm	L 980 x D 620 x H 580	L 980 x D 620 x H 580

COMBUSTION AIR OPENINGS

There are 31 25mm x 7mm oblong combustion air openings on the underside of the upper front panel and 1 x 26mm diameter combustion air opening on the right hand lower panel and 1 x 26mm diameter combustion air opening on the left hand lower panel.

Part 2: Installation Instructions

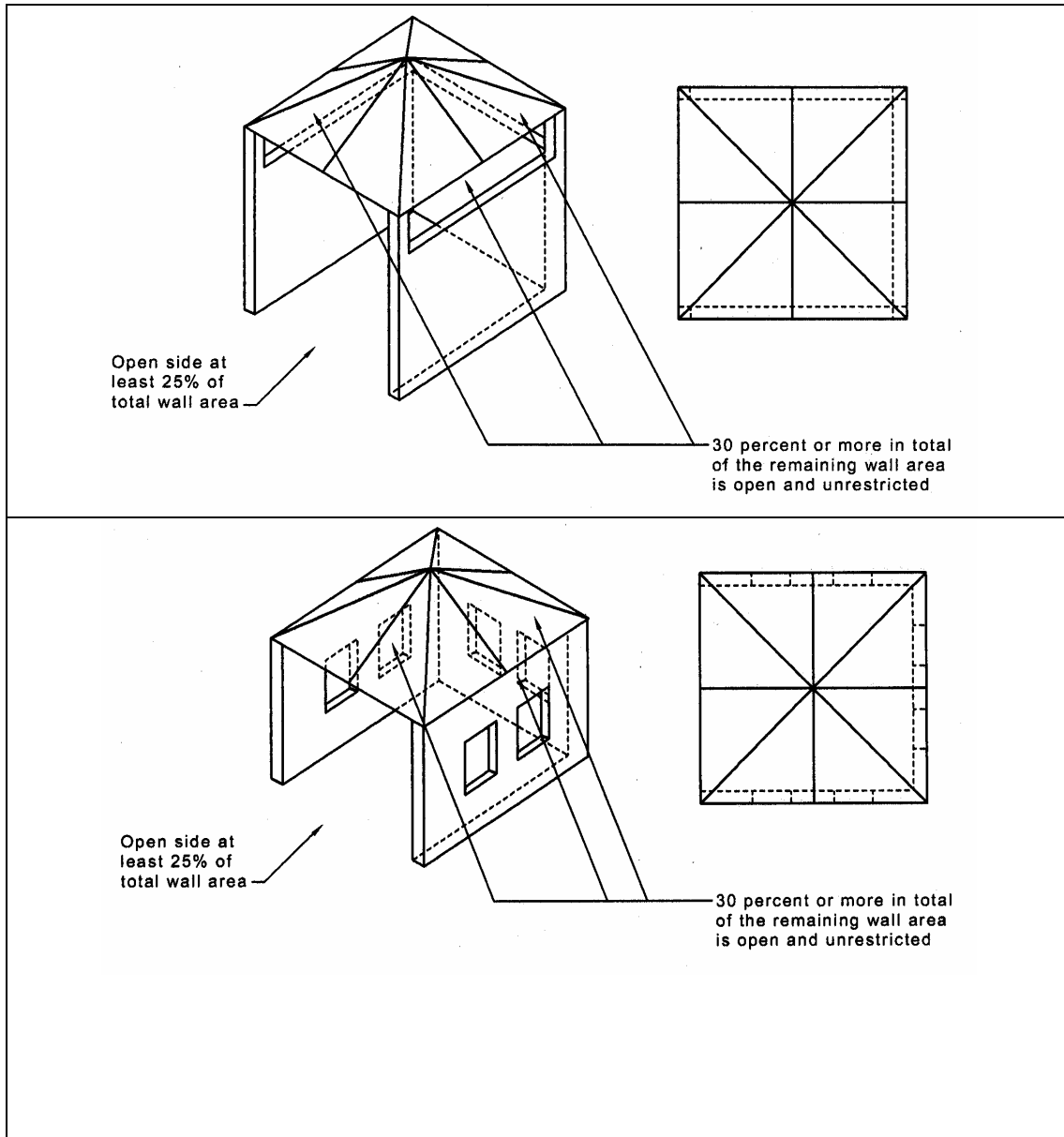
Installation Warnings

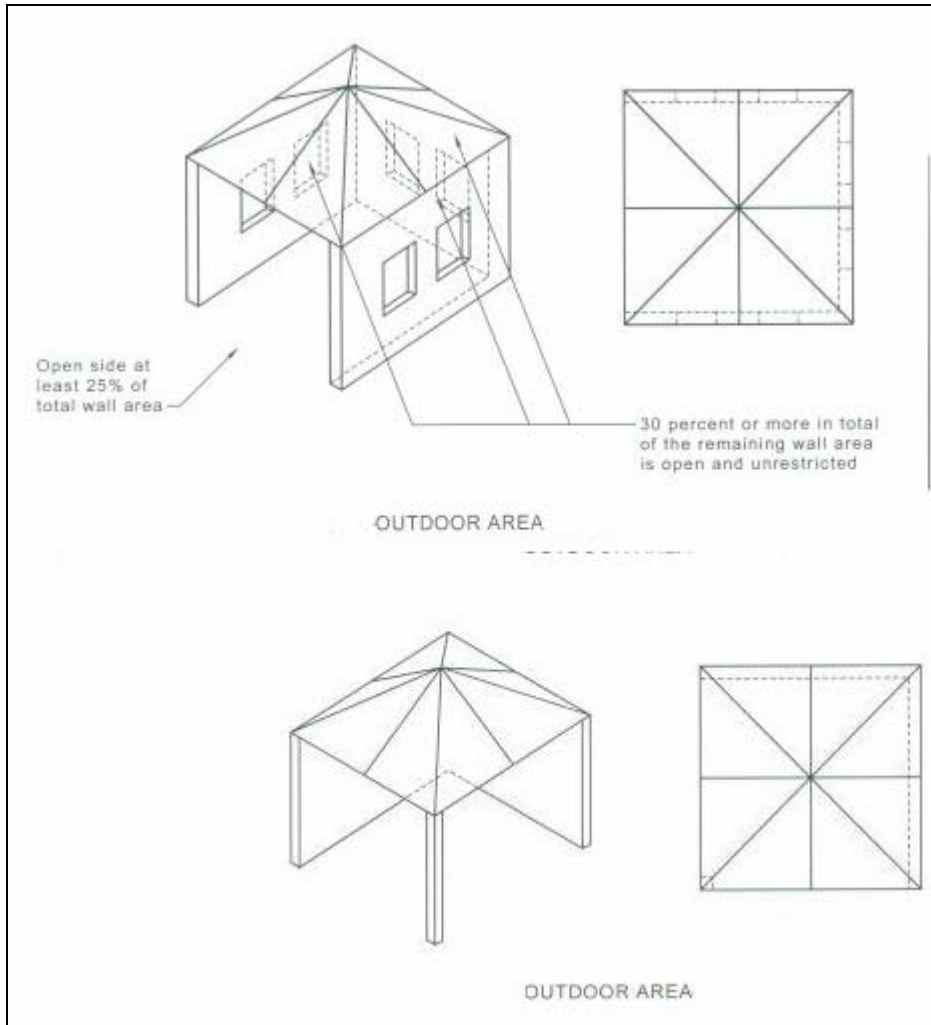
A safe location for use of this outdoor BBQ

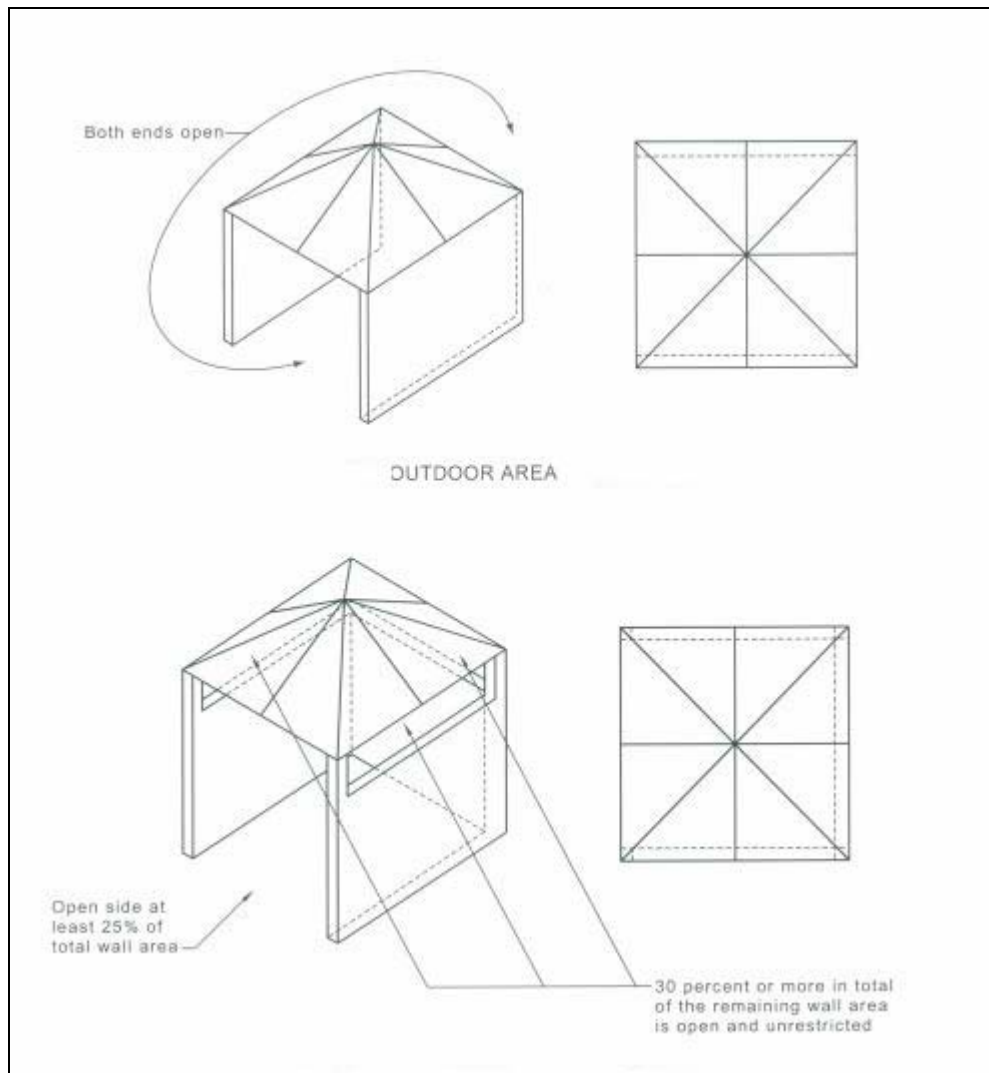
DANGER: This appliance shall only be used in an above ground, open air situation with natural ventilation without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind or natural convection. This grill has been designed for **outdoors** only. Never install this grill inside any building, garage, shed or breezeway or inside any boat, trailer or recreational vehicle to prevent a possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation. Any enclosure in which this appliance is installed shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at the ground level and no over head cover.
- Within a partial enclosure that includes an over head cover and no more than two walls.
- Within a partial enclosure that includes an over head cover and more than two walls, the following shall apply:
 - a) at least 25 % of the total wall area is completely open; and
 - b) at least 30 % of the remaining wall area is open and unrestricted.

- c) In case of balconies, at least 20% of the total of the side, back and front wall areas shall be remain open and unrestricted.







CLEARANCES

This appliance must be installed on non combustibile materials. This outdoor Barbeque must be installed in accordance with AS5601.

Safe Use of LPG (Propane) Gas

DANGER:

- Never install a propane cylinder that is more than 80 % full, as the contents may lack the adequate room for expansion when exposed to heat. Propane vapour may then vent through the pressure relief valve, which could accumulate in a pool and later cause an explosion or fire.
- Never store a spare propane cylinder in or near this grill.

- Exposing a disconnected cylinder to heat could result in the venting of the propane vapour through the pressure relief valve, and the pooled vapour could result in a violent fire.
- Always confirm that all the openings in the cylinder compartment are free from any obstructions that would restrict the circulation of ventilation air. Good ventilation will prevent the pooling of leaked propane vapour, which is heavier than air, and which could explode if ignited.

WARNINGS:

- Always consult the rating label prior to the installation of this barbeque to confirm which fuel the unit has been configured for and will be suited for the gas that you have available.
- Always check that there are no gas leaks before lighting this grill. Apply a 50/50 solution of liquid soap and water to the gas supply connections with a brush or spray bottle, and watch for bubbles.
(tighten connections and check again) Never use a match or naked flame to test for gas leaks.
- Always visually inspect the gas supply line for fraying, cracking or rodent damage before each use of this grill and if necessary replace the defective part.
- Always store your spare propane cylinder in an outdoor area that is well ventilated, shady cool and removed from any heat source. Always store in an upright position. Never store a spare cylinder in the vicinity of this grill, or in the vicinity of any other heat source.

Safe Use of Natural Gas

DANGER:

- Always consult the rating label prior to the installation of this barbeque to confirm which fuel the unit has been configured for and will be suited for the gas that you have available.
- The size of the gas line to the appliance (ref AS5601) & connection to the natural gas supply must be carried out by a licensed plumber for safety and to assure compliance with the applicable codes.

- **Note:** This unit is supplied with a gas regulator, securing bracket and screws which must be fitted during installation. Fig. 1



Fig. 1

- Always promptly shut off the gas supply and immediately extinguish all flames if you smell gas. Contact your licensed plumber to rectify the gas leak.
- Always check that there are no gas leaks before lighting this grill. Apply a 50 / 50 solution of liquid soap and water to the gas supply connections with a brush or spray bottle, and watch for bubbles.
- Always visually check that there is no damage to the gas connections prior to being used.
- Never permit a gas supply line to come in contact with any heated surface of this grill.

Test for Leaks

- Always promptly shut off the gas supply and immediately extinguish all flames if you smell gas. Contact your licensed plumber to rectify the gas leak.
- Always check that there are no gas leaks before lighting this grill. Apply a 50 / 50 solution of liquid soap and water to the gas supply connections with a brush or spray bottle, and watch for bubbles.
- Always visually check that there is no damage to the gas connections prior to being used.
- Never permit a gas supply line to come in contact with any heated surface of this grill

Part 3: Operating Instructions

CONTROL FUNCTIONS

Propane Tank Valve

Warning: Never open the tank valve unless the grill is being prepared for use. This will prevent the pooling of Propane vapour.

Always open the valve immediately before lighting the grill and always close it immediately after cooking has been completed.

Burner Control Valve

On the model VCS5005 Barbeque there are 5 independent control valves for the main burners and a separate control for the rotisserie burner. (see Fig.7)

The OFF position is indicated by the dot above each knob. A full range of flame adjustment is available from High to Low by turning the knob anti-clockwise.

Electronic Ignition System

As you push the Ignitor Button, you will hear a series of clicks as the ignitor module generates an ignition spark to the burners. The burner should light within 4 seconds. The system is powered by a single "AA" battery. To remove or replace the battery, turn the push button knob anti-clockwise and carefully pull out the spring and battery. Ensure that the positive end of the battery is in the down (bottom) position before replacing the knob.

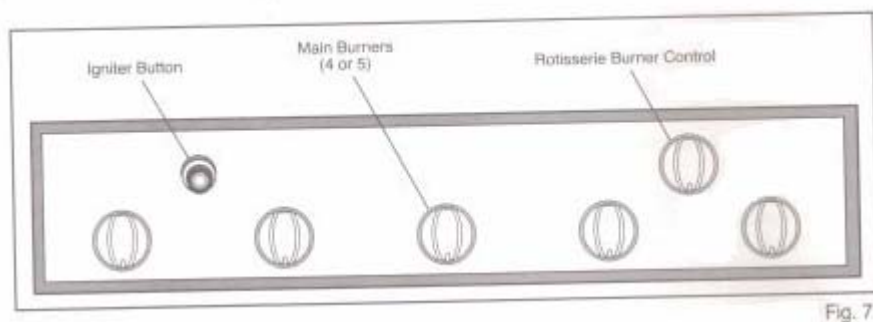


Fig. 7

Lighting the Main Burners

1. Always open the Hood completely and always inspect the Grill and burners to confirm that all components are properly positioned before lighting the main burners.

WARNING: Never stand with your head directly over the Grill when preparing to light the main burners, to prevent possible bodily injury.

2. Always confirm that all of the burner control knobs are in the OFF position before opening the gas supply.
3. Turn on the propane gas supply valve at the tank (1 to 2 turns) or turn on the main natural gas supply valve (see Fig. 8).
4. Turn the selected Burner Control Knob to the HI position by pushing down on the knob and turning it counterclockwise.

NOTE: When lighting the grill for the first time, burn with the main burners on HIGH for at least 30 minutes, to burn off any manufacturing residues.



Fig. 8

5. Immediately push Igniter Button. The selected burner should light within four seconds. Light the burners sequentially from either left to right or right to left.

WARNING: IF THE SELECTED BURNER DOES NOT LIGHT, immediately turn the burner control knob to the OFF position, to prevent gas buildup. Wait five (5) minutes for the gas to clear and then repeat the preceding starting procedure. If the burner will not light when using the Igniter, follow the match lighting instructions (see Page 8).

6. Confirm that the burner is properly lit and that the flame pattern is as desired, (see Figs. 9a, 9b & 9c, for the proper flame patterns). If the flame pattern is other than normal, consult the Troubleshooting Guide on Page 23 for corrective action.
7. Always preheat the grill before starting cooking. Light both burners and adjust them to the HI position for 5 to 10 minutes. Before placing any food on the Grill, clean the cooking grids with a brass wire brush.
8. Adjust the Controls to a medium setting for most cooking requirements. A light coating of cooking oil on the cooking grids, before heating the Grill, will prevent foods from sticking to the Grill.

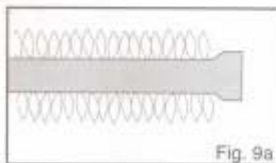


Fig. 9a

Normal: Soft blue flames

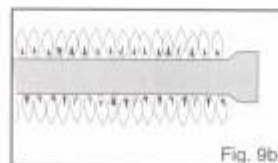


Fig. 9b

Out of Adjustment: Noisy hard blue flames-too much air

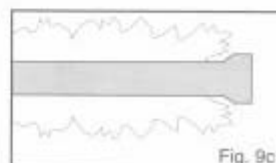


Fig. 9c

Poor Combustion: Wavy, yellow flames-too little air

Note Aeration Settings: Natural gas model; Main burner aeration to be set at 4.5 mm open .Rotisserie burner aeration to be set at 16 mm open Propane model main burner aeration to be set a 6.35 mm Rotisserie burner to be set at 10 mm open.

Turning the burners off

1. Always turn the burner control knob(s) to the OFF position when cooking has been completed.
2. Promptly turn OFF the gas supply valve at the propane cylinder or the isolation valve on the natural gas supply line.
3. Close the hood of the grill.

FLARE UPS

Flare ups sometimes occur when food droppings fall into the hot sear plates or burners and ignite .Some flaring is normal and desirable, as it helps impart the unique flavours associated with grilled foods. Controlling the intensity of the flare ups is also desirable, however in order to avoid burned or unevenly cooked foods and prevent the possibility of an accidental fire.

WARNING Always monitor the grill carefully while cooking and turn down the flame level down (LOW) or (OFF) if flare ups intensify.

Lighting the Rotisserie Burner

The Rotisserie burner provides the steady, even heat required to cook poultry and roasts to self-basted perfection.

TO START THE ROTISSERIE BURNER:

1. Always open the Hood completely before attempting to light the Grill.

WARNING: Never stand with your head directly over the Grill when preparing to light the Rotisserie burner, to prevent possible bodily injury.

2. Always confirm all of the burner control knobs are in the OFF position before opening the gas supply.

3. Turn on the propane gas supply valve at the tank (1 to 2 turns), or turn on the main natural gas supply valve.

4. Turn the Rotisserie Burner Control Knob to the HI position, by pushing down on the knob and turning it counterclockwise.

5. Immediately push the Igniter Button. The Rotisserie burner should light within four seconds.

WARNING: IF THE ROTISSERIE BURNER DOES NOT LIGHT, immediately turn the burner control knob to the OFF position, to prevent gas buildup. Wait five (5) minutes for the gas to clear and then repeat the preceding starting procedure. If the burner will not light when using the Igniter, follow the match lighting instructions below.

6. Confirm that the burner is properly lit and that the flame pattern is as desired, (see Figs. 9a, 9b & 9c for the proper flame patterns). If the flame pattern is other than normal, consult the Troubleshooting Guide on Page 21 for corrective action.

7. Always preheat the Grill before starting to cook on the rotisserie.

MATCH LIGHTING THE ROTISSERIE BURNER:

1. Always open the Hood completely, before attempting to light the Grill.

WARNING: Never stand with your head directly over the Grill when preparing to light the Rotisserie Burner, to prevent possible bodily injury.

2. Always confirm that all of the burner control knobs are in the OFF position before opening the gas supply.

3. Turn on the propane gas supply valve at the tank (1 to 2 turns), or turn on the main natural gas supply valve.

4. Insert a lit match or a butane lighter into the match lighting hole located below the rotisserie screen (see Fig. 11).

5. Turn the Rotisserie Control Knob to the HI position by pushing down on the knob and turning it counterclockwise.



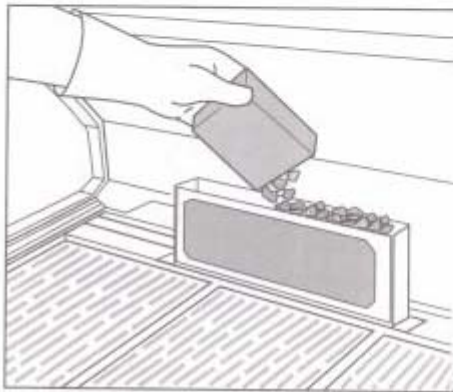
Fig. 11

Using the Smoker Box

These grills are equipped with a Rotisserie Burner Smoker Box. You can add a distinct, smoky flavor to your food by burning a variety of woods or herbs in this unit.

1. Always soak any wood chips or herbs that you wish to smoke for a half-hour or more.
2. Always pre-warm the Grill before adding your smoking agent to the Smoker Box.
3. Remove the lid from the Smoker Box with a pair of tongs, or while wearing an insulated protective mitt and place some of the presoaked material in it (see Fig. 14).
4. Use low or medium heat for smoking.
5. Use a marinade with drier foods to benefit the smoking process and to enhance the flavor of your smoked dishes.

WARNING: To prevent burns, always wear an insulated protective mitt when adding a smoking agent to the Smoker Box.



Part 4: Care & Maintenance

Care & Cleaning

WARNING: Always observe the following safety precautions, to prevent bodily injury and to assure that your Grill will operate properly:

CAUTION: Always allow sufficient time for the Grill to cool fully before handling or cleaning any of its parts.

BURNERS:

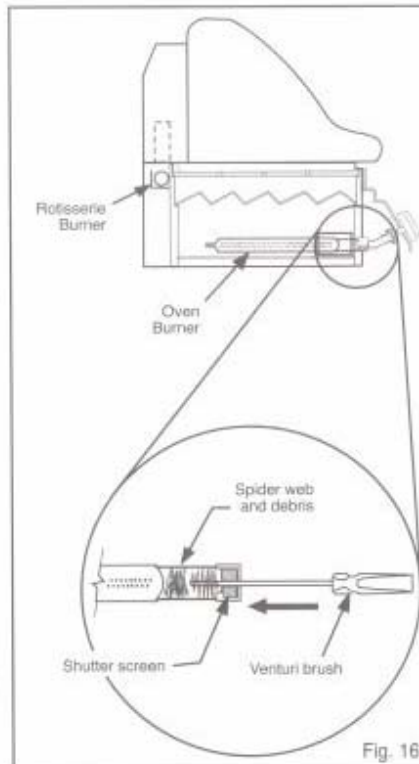
NOTE: All of the burners should be inspected frequently and cleaned as often as is necessary.

Main Burner

WARNING: Always inspect the air shutter screen periodically to confirm it is clear of food residue, spider webs or other insect debris. A clogged venturi tube can cause a fire to occur beneath the Grill, due to a flashback of gas (see Fig. 16).

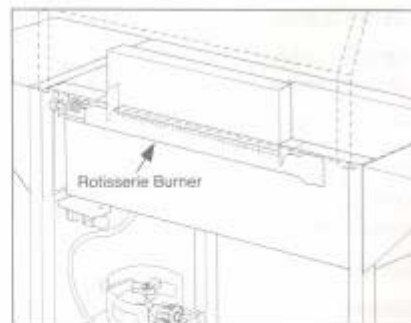
NOTE: Remove the cooking Grills and the sear plates to inspect the burner at least once per year, or more frequently if required.

- Loosen the burner attachment screws (from inside) to allow the burners to be pulled away from the valves far enough for a venturi brush or suitable cleaning device to be inserted into the burner venturi to clean away debris (see Fig. 16). Be careful not to damage the electrode ceramics.
- Reinstall the burners properly over the valves (see Fig. 22). Use a wire brush or toothpick to clean the ports all around the sides of the burner (see Fig. 18). It is normal for some surface rust to appear on the burner. Severe rusting can enlarge the gas ports, however, which could cause changes in the Grill's performance.



• Rotisserie Burner

Inspect the Rotisserie burner monthly, if it is used frequently. Remove the rear panel (four screws) to access the burner. Confirm that the burner ports and air shutter screen are clear of food residue, cobwebs or other insect debris (see Fig. 17).



WARNING: A clogged venturi tube can cause a fire to occur beneath the Grill, due to a flashback of gas.

- Use a wire brush to clean all ports on the sides of the burner (see Fig. 18).

- **Cooking Grids**

The cooking grids have been porcelain enameled for durability and ease of cleaning. These Grills may be cleaned with any nonabrasive cleaning agent formulated for kitchen use, or a brass wire brush.

NOTE: Always handle the grids with care, as porcelain enamel is susceptible to chipping.

Care & Maintenance

DRIP TRAY

The drip tray and grease cup, located under the burner pan in the bottom of the Grill body are provided to catch excess cooking fats and juices.

The drip tray is accessible from the rear of the Grill. It is necessary to lift up the pan slightly while pulling it out (see Fig. 20).

Check it for accumulations in the grease cup after each use of the Grill, and clean it as necessary.

Use lightly abrasive or nonabrasive products only for cleaning the drip tray.

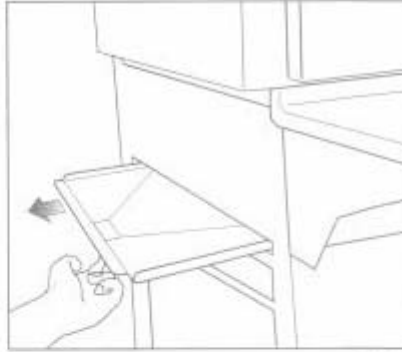


Fig. 20

STAINLESS STEEL PANELS

Stainless steel is very durable and should last indefinitely with a minimum of care. Due to the nature of its brushed surface, minor scratches may appear with normal use and handling. These may be removed with the use of a fine to medium grade Scotch-Brite® (or similar) polishing pad. Apply gentle, even pressure while rubbing with the grain of the steel. Do not rub against the grain, as damage to the finish can result. Never use steel wool on the stainless steel panels.

Periodic cleaning with a nonabrasive cleaning compound, specifically formulated for stainless steel, will remove any dirt, grease, cooking residue or discoloration that may develop.

CAUTION: Never use abrasive cleaning agents, scouring pads, or other abrasive materials to clean the stainless steel panels, to avoid scratching the surfaces.

PORCELAIN ENAMEL CASTINGS

Periodic cleaning with a dry or slightly damp cloth or soft brush will keep porcelain enamel surfaces looking new. Use a kitchen appliance cleaner or a polish expressly formulated for use on porcelain enamel to clean the porcelain enamel castings.

CAUTION: Never use abrasive cleaning agents or abrasive materials to clean the porcelain enamel castings, as they will permanently scratch the porcelain enamel surfaces. to avoid scratching the surfaces.

Part 5: Troubleshooting

PROBLEM	POTENTIAL CAUSE	ACTION REQUIRED
<p>Burner will not light</p>	<p>Gas supply turned off</p> <p>Out of Propane</p> <p>Blockage in the gas system</p> <p>Misalignment of the gas valve to the venturi tubes of the burner</p> <p>Improper attachment of the propane hose and regulator</p>	<p>Turn on gas supply and re-try</p> <p>Confirm the flow of gas by smell or listening for the sound of the gas being emitted. Allow gas to clear before attempting to relight.</p> <p>Check that there is gas in the cylinder</p> <p>WARNING: Never take a propane cylinder indoors for any purpose</p> <p>Confirm that the venturi tubes are not blocked by insects or other debris. Use a special venturi brush to clean (Fig 16)</p> <p>Use a pin or needle to carefully probe the orifice in the gas valve. Never enlarge the orifice. (Fig 18)</p> <p>Look under the control panel and reinsert the gas injector into the venturi tube if required (Fig 22)</p> <p>Tighten the regulator connection fitting into the cylinder valve. This will be a left hand thread – do not over tighten.</p>
<p>Unit will not heat up (LPG)</p>	<p>Control knob left open at start up Or Turning gas on too quickly</p>	<p>For safety, the regulator coupling on your barbeque is equipped with a flow control mechanism. This device limits the flow of gas in the event of a sudden change in demand for gas. This may be engaged inadvertently, if a burner control knob should be left ON when you open the gas cylinder valve. Rapidly opening the valve can also engage flow control. To</p>

		<p>resolve the problem, close your cylinder valve. Confirm that all burner control knobs are in the OFF position. Open the cylinder valve slowly (about 1 to 2 turns) and wait 5 seconds. Finally, turn a single burner ON and try relighting it.</p>
Unit won't stay lit	<p>Wind</p> <p>Running out of gas</p>	<p>Always shelter your barbecue from strong winds.</p> <p>Confirm the flow of gas by smell or by listening for the sound of the gas being emitted.</p> <p>Weigh your propane cylinder. A standard 9 Kg bottle will weigh approximately 8 Kg when empty and approximately 17 Kg when it is 80% full.</p> <p>Warning: Never take a propane cylinder indoors for any purpose.</p>
Uneven burn pattern or Flash back fire	<p>Blockage in the burner of gas system</p> <p>Corroded burner</p>	<p>Confirm that the venturi tubes are not blocked by insects or other debris. Use a special venturi brush to clean (Fig 16)</p> <p>Use a pin or needle to carefully probe the orifice in the gas valve. Never enlarge the orifice. (Fig 18)</p> <p>Use a small nail or toothpick to clean the burner ports (Fig 18)</p> <p>Corrosion of a gas burner can cause the solid material between the gas ports to deteriorate, resulting in uneven burning. Contact Rheem spare parts for the appropriate replacement burner.</p>
Excessive yellow flame	Improper air shutter opening	<p>Your grill should burn with a predominantly blue flame. If the flame is mostly yellow, check the venturi tubes for obstruction and clean as shown on page 15. If yellow flame still persists contact Rheem Service on 131 031.</p>
Flare Up	<p>Excessively fatty foods</p> <p>Grease build up</p>	<p>Trim all excess fat from meat before cooking.</p> <p>Confirm that the sear plate is clean and properly installed. Remove excess grease from the burner chamber.</p>
Ignitor does not spark	Electrode fouled	<p>Wipe the electrode with a soft clean cloth.</p>

	<p>Electrode cracked</p> <p>Lead wire is disconnected</p> <p>Lead wire is cracked</p> <p>Battery dead or installed incorrectly</p>	<p>The electrode should be located 3 to 4 mm from the burner and positioned to spark to the edge of the gas port. If the spark gap is incorrect or the unit is not sparking properly call Rheem Service on 131 031.</p> <p>Replace electrode. Call Rheem Service on 131 031.</p> <p>Confirm that the lead wire from the ignitor module to the electrode is well seated on the termination of the module.</p> <p>Replace lead wire. Contact Rheem Service on 131 031 for lead wire replacement.</p> <p>The battery in the Ignitor Button maybe dead or installed incorrectly. Correct position is positive end down.</p>
--	--	---

Part 6: Warranty

RAYPAK/VERMONT CASTINGS BARBEQUE WARRANTY AUSTRALIA ONLY

Rheem* will:

- a) Repair or, if necessary replace any Raypak barbeque model VCS5005BI or
- b) Replace any component (or, if necessary, arrange the installation of a barbeque which falls within the warranty periods specified below, in accordance with and subject to the following table, conditions and exclusions

Installation	Model	Period	Warranty
From date of installation			
Outdoor Barbeque Inbuilt	VCS5005BI	Year 5 parts	This warranty covers all parts for 5 years and 12 months labour, excluding grill plates, flame tamer and ignition system which are provided with a 12 months warranty.

Notes:

*Rheem provides warranty service on behalf of Raypak Australia Pty Ltd.

**Refer to item 5 of warranty conditions.

Rheem reserves the right to transfer fully functional components from the defective barbeque to the replacement barbeque if required.

In addition to this warranty, the Trade Practices Act 1974 and similar laws in each state and territory provide the owner under certain circumstances with minimum statutory rights in relation to your Raypak barbeque. This warranty must be read subject to that legislation and nothing in this warranty has the effect of excluding, restricting or modifying those rights.

RHEEM AUSTRALIA PTY LTD A.B.N 21 098 823 511 RAYPAK AUSTRALIA PTY LTD A.B.N 65 078 743 414	FOR SERVICE TELEPHONE 131 031 AUSTRALIA 0800 657 335 NEW ZEALAND or refer to local Yellow Pages
---	--

RAYPAK/VERMONT CASTINGS BARBEQUE WARRANTY AUSTRALIA ONLY

WARRANTY CONDITIONS

1. This warranty is applicable only to this barbeque manufactured from 1st May 2005.
2. This barbeque must be installed in accordance with the Raypak barbeque installation instructions, supplied with the barbeque and in accordance with all relevant statutory and local requirements of the State in which the barbeque is installed.
3. This barbeque must be correctly commissioned by a licensed and authorised person and the installation certified by the relevant Gas Authority of the State in which the barbeque is installed.
4. Where a failed component or barbeque is replaced under warranty, the balance of the original warranty period will remain effective. The replaced part or barbeque does not carry a new warranty.
5. Where the barbeque is installed outside the boundaries of a metropolitan area as defined by Rheem or further than 25 km from a regional Rheem branch office or Accredited Service Agent, the cost of transport, insurance and travelling costs between the nearest Rheem Accredited Service Agent's premises and the installed site shall be the owner's responsibility.
6. The warranty only applies to the barbeque and original or genuine (company) component replacement parts and therefore does not cover and plumbing or electrical parts supplied by the installer and not an integral part of the barbeque.

WARRANTY EXCLUSIONS

1. REPAIR AND REPLACEMENT WORK WILL BE CARRIED OUT AS SET OUT IN THE RAYPAK BARBEQUE WARRANTY, HOWEVER, THE FOLLOWING EXCLUSIONS MAY CAUSE THE BARBEQUE WARRANTY TO BECOME VOID AND MAY INCUR A SERVICE CHARGE AND/OR COST OF PARTS.
 - a) Accidental damage to the barbeque or any component, including: Acts of God, failure due to misuse, incorrect installation, attempts to repair the barbeque other than by a Rheem Accredited Service Agent or the Rheem Service Department.
 - b) Where it is found there is nothing wrong with the barbeque; where the complaint is related to faulty plumbing; and not the barbeque or barbeque components; where there is a failure of gas, electricity supplies; where the supply of gas, electricity does not comply with the relevant codes or acts.
 - c) Where the barbeque or barbeque component has failed directly or indirectly as a result of: misuse or neglect.

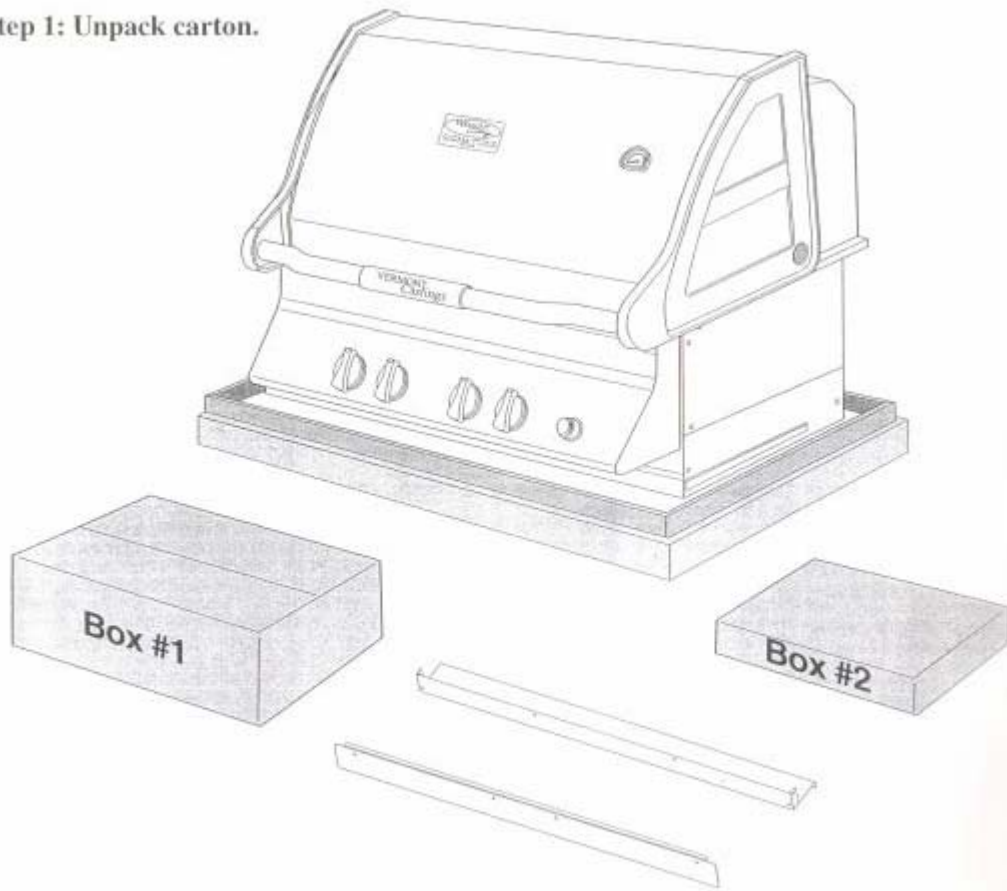
- d) Where the barbeque is located in a position that does not comply with the Raypak barbeque installation instructions or relevant statutory requirements, causing the need for major dismantling or removal of cupboards, doors, walls or use special equipment to bring the barbeque to floor or ground level or to a serviceable position.
2. SUBJECT TO ANY STATUTORY PROVISIONS TO THE CONTRARY, THIS WARRANTY EXCLUDES ANY AND ALL CLAIMS FOR DAMAGE TO FURNITURE, CARPETS, WALLS, FOUNDATIONS OR ANY OTHER CONSEQUENTIAL LOSS EITHER DIRECTLY OR INDIRECTLY DUE TO MISUSE OF THE BARBEQUE, OR DUE TO LEAKAGE FROM FITTINGS AND/OR PIPEWORK OF METAL. OTHER MATERIALS CAUSED BY TEMPERATURE, WORKMANSHIP OR OTHER MODES OF FAILURE.

MAJESTIC

VCS5005 ASSEMBLY PROCEDURES

Tools Required: Knife or Scissors, Philips or Robertson screwdriver

Step 1: Unpack carton.



Use the knife or scissors to cut the strapping on the package, then lift off the cardboard cap. Remove the cardboard sleeve by lifting it straight over the top of the barbecue. Remove the enclosed boxes of parts and unpack the enclosed parts. Remove any protective covering from stainless steel parts.

GENERAL INFORMATION

FRAMING DIMENSIONS

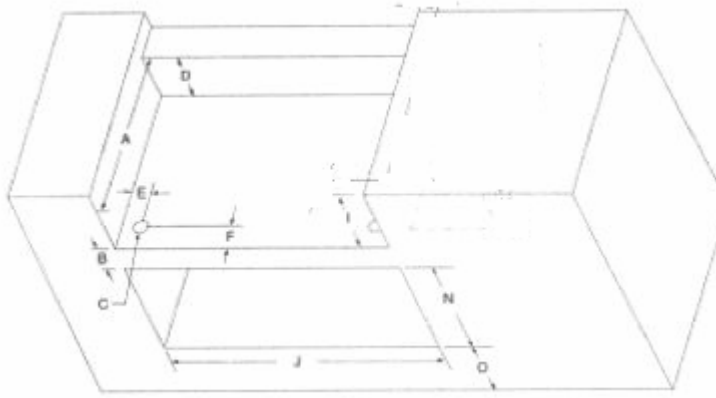


Fig 1

Non Combustible Clearances	
Reference	mm
A	604
B	101
C	50 dia
D	229
E	54
F	77
I	228
J	1110
N	478
O	102

Fig 2

NOTE: This BBQ must be installed in an enclosure constructed from non-combustible material.

Clearances

See Fig 1 and Fig 2.

Specifications

Appliance specifications can be found on the data plate attached to the unit.

Step 2: Assemble Fascia Brackets:

Required: Main grill unit, left fascia bracket, right fascia bracket, (4) # 10 x 1/2" bolts, (4) #10 lock nuts

Tilt the front of the grill unit up 2 to 3 inches with a block of wood or other similar item. Carefully remove the protective plastic from the 2 fascia brackets, and the rear panel. Remove the (4) 1/4-20 bolts from the top of the left and right sides of the base assembly.

Attach the right hand fascia bracket to the grill base, utilizing (2) 1/4 x 3/8 long hex head bolts at the top of the bracket, and (2) #10 bolts and (2) #10 locknuts at the lower front edge.

Repeat for the left side fascia bracket (Fig. 3).

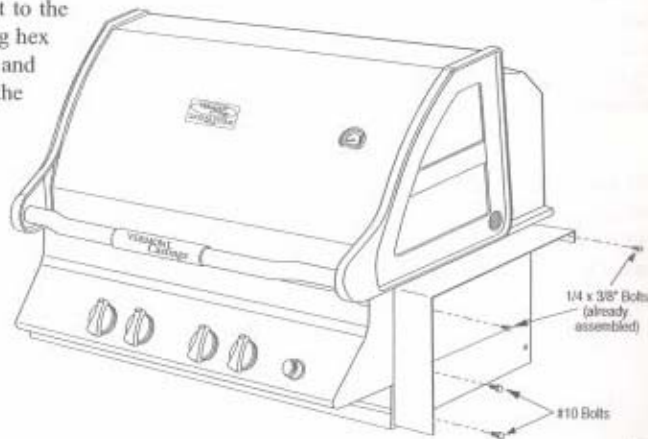


Fig. 3

Step 3: Assemble Rear Panel:

Required: Rear panel, (5) self tapping screws

Fasten the back flange of the rear cover to the grill base with (3) self-tapping screws. Fasten the ends of the rear cover to the flanges on the left and right fascia brackets with (2) self-tapping screws (Fig. 4).

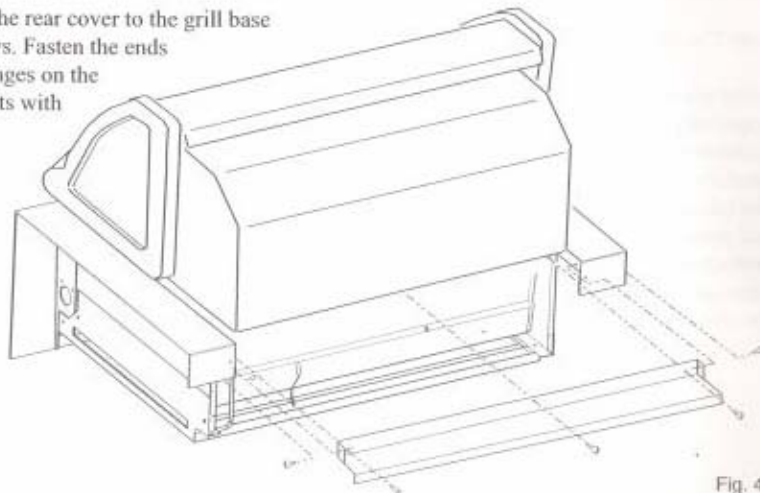


Fig. 4

Step 4: Assemble Grease Tray Front and Handle:

Required: Front grease tray, handle and screws, (2) #10 bolts, (2) #10 lock nuts

Remove the grease tray from the front of the unit (below the control console). Remove the protective plastic from the front panel and attach to the front lip of the grease tray with (2) bolts and nuts. Attach the handle to the tray with the (2) bolts supplied with the handle (Fig. 5). Do not reassemble the grease tray into the unit at this time.

NOTE: Due to the shallow depth of the grease tray, ensure it is cleaned often to avoid possible "Grease Fire."

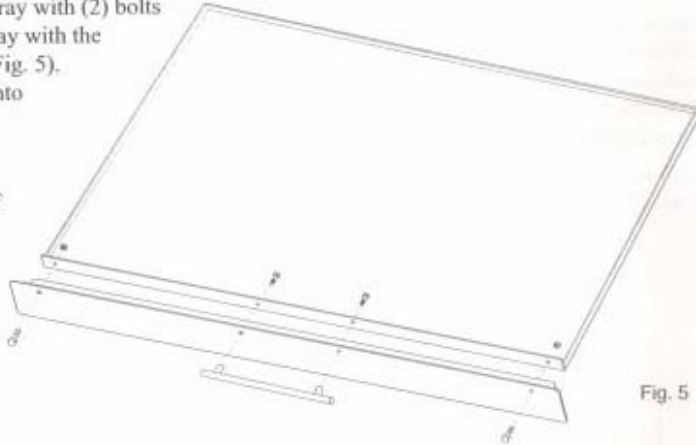


Fig. 5

Step 5: Assemble the Grill Unit to the Enclosure:

Note: This step should be performed by 2 persons wearing gloves.

Before positioning the grill unit into the prepared enclosure or insulated jacket, it may be necessary to temporarily disconnect the LP regulator or 12 ft. natural gas hose from the steel flex line, depending on available access.

Carefully position the grill unit into the opening from the front and raised slightly, while ensuring the gas feed tubing is fed through the opening provided in the bottom of the opening. Push the unit back into its final position, and check for proper fit.

Reattach the LP regulator or hose if removed, and leak check all connections.

Reinstall the grease tray assembly into position.

The end of the steel flex line should be clamped to the surround structure to prevent excessive movement.

Step 6: Install Sear Plates, Cooking Grates, Warming Rack, and Smoker Boxes:

Required: (3)(5*) Sear plates, (1) smoker box and lid, (2)(5*) cooking grates, warming rack

Place the sear plates into the barbecue, ensuring the edge with the finger hole faces the front.

Position the cooking grates in the base unit with the finger holes to the front. These may be turned over to provide a flat surface for delicate foods.

Set the warming rack into the two supports in the ends of the rear lid.

To use the rotisserie smoker box, remove the warming rack, and set the box and lid on top of the rotisserie housing.

*Model VCS 5000

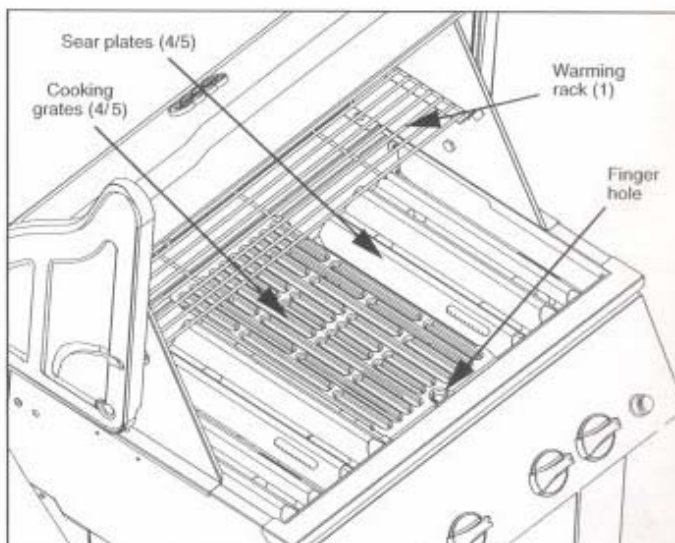
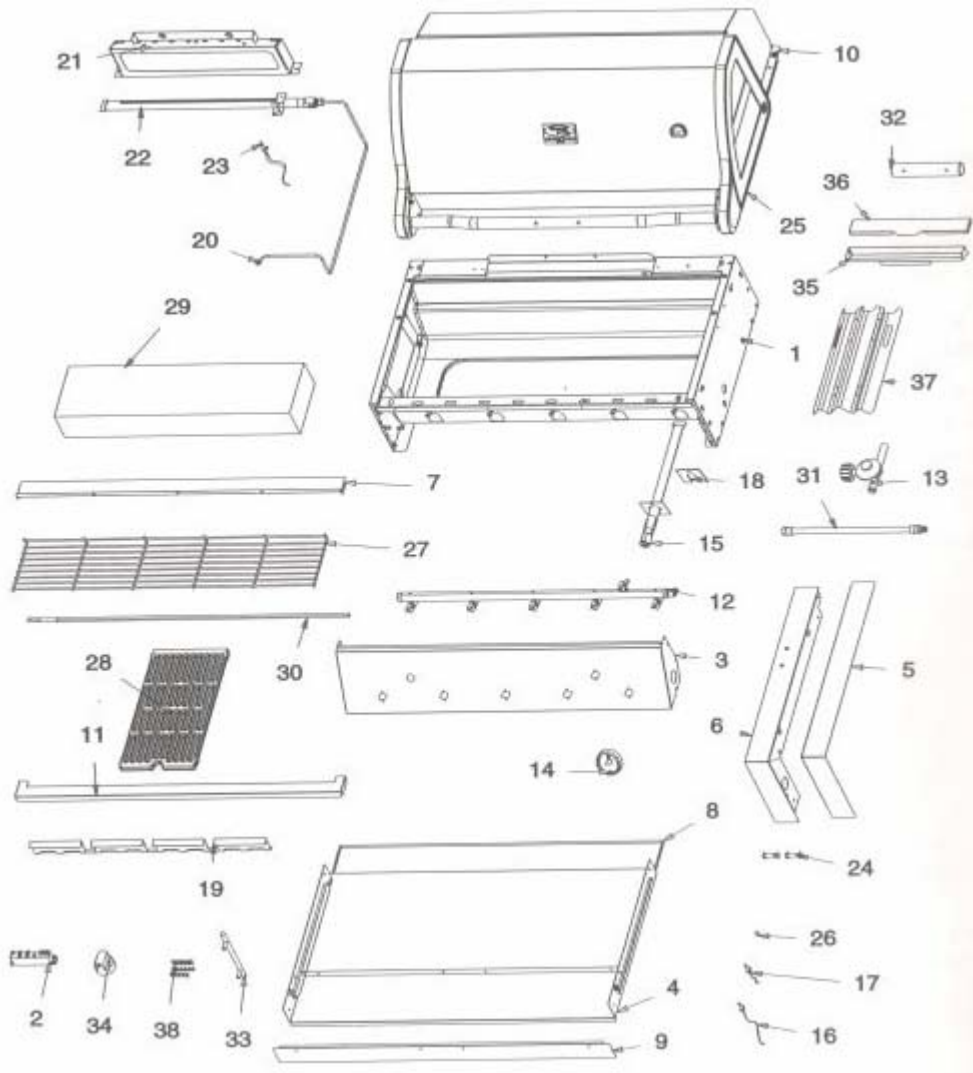


Fig. 6

VCS5005 ASSEMBLY DRAWING



VCS5005 PARTS LIST

ITEM	DESCRIPTION	No. Reqd.	VCS5000 BI
1	Base Assembly	1	50002193
2	Ignitor Assembly Kit	1	50001619
3	Console Assembly	1	50002120
4	Bottom Cover	1	50001946
5	Bracket, Right - BI	1	50001947
6	Fascia Assembly - VCSBI	1	50002106
7	Cover, Rear	1	50001949
8	Grease Tray	1	50001950
9	Front Grease Tray	1	50001951
10	Lid Assembly, Rear	1	50001538
11	Front Lip	1	50001819
12.a	Valve Assembly - LP	1	50000803
12.b	Valve Assembly - Natural Gas	1	50000852
13.a	Regulator - LP	1	50000804
13.b	12' Hose Assembly - Natural Gas	1	50000198
13.c	Connector Hose - Natural Gas	1	50000915
14	Bezel	4/6	50001327
15	Burner Main Assembly - HBQ	3/5	50000835
16	Electrode Main - Long	2/3	50000523
17	Electrode Main - Short	1/2	50000431
18	Gasket Burner - HBQ	3/5	50000892
19	Flash Tube	1	50000880
20.a	Tube and Orifice Assembly - LP	1	50000819
20.b	Tube and Orifice Assembly - Natural Gas	1	50000818
21	Rotisserie Housing/Screen Assembly	1	50000961
22	Burner Rotisserie Assembly	1	50000875
23	Electrode - Rotisserie	1	50000981
24	Hardware - Lid Set	1	50000355
25	Lid Assembly, Front	1	50002116
26	Lid Bumpers	4/6	50000177
27	Warming Rack, Enamel	1	50000889
28	Cook Grate - Set	1	50001227
29	Rotisserie Kit	1	50002102
30	Spit Rod	1	50000962
31	Flexible Connector - 28"	1	50000672
32	Handle, Grip Set - Charcoal	1	50000642
33	Handle, Door	1	50000313
34	Knob - H Style	4/6	50001328
35	Smoke Box Body	1	50001763
36	Smoke Box Lid	1	50001039
37	Plate, Heat - H S/S	3/5	50000777
38	Hardware Bag	1	50002105

Distributed by
Raypak Australia
(Division of Rheem Australia Pty Ltd)
39 Koornang Rd
Scoresby Vic 3179
Ph 03 9757 3333
Fax 03 9757 3350
ABN 65078 743 414