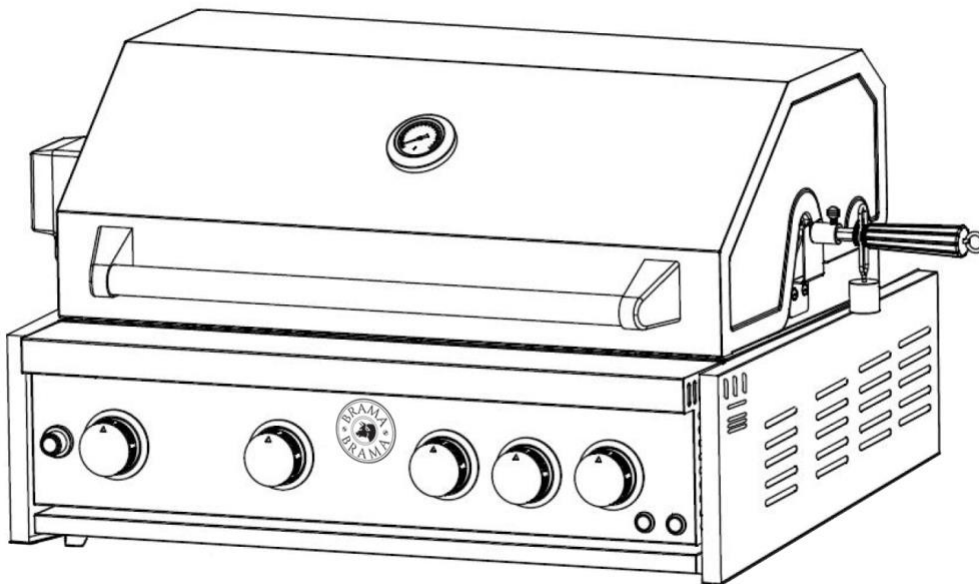




A PROUD HERITAGE OF EXPERIENCE & QUALITY



# OUTDOOR BBQ GRILL

BR-30-ODBBQ (MK04SS304)

OWNER'S MANUAL



WWW.VINOTEMP.COM



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## PRODUCT REGISTRATION

### Purchase Confirmation

With the information you provide, we can confirm the date of purchase for your product. The confirmation is of benefit to you, especially if your original proof of purchase is lost.

### Product Registration

Completing this product registration is the only way to guarantee you will be notified of substantive issues that arise concerning your product.

### Become a Member of the Vinotemp® Family

Complete this product registration with your e-mail address and receive special offers and updates on new products via e-mail.

### IMPORTANT:

**Complete your product registration today!**

**Visit product and warranty registration  
at:**

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For more information on warranty service and repair, please refer to the appropriate section of your product literature.

For additional information about Vinotemp product, visit [www.vinotemp.com](http://www.vinotemp.com) or call toll-free 1-800-777-8466

**Please also fill out the Questionnaire below for a chance  
to receive a FREE GIFT.**

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# GENERAL OPERATING INSTRUCTIONS

Remove all external and internal packaging from your appliance. Be sure that all parts have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Upon receipt and inspection of unit, the supply cord must be replaced if it is damaged. Contact our customer service at 1-800-777-8466 or [info@vinotemp.com](mailto:info@vinotemp.com).

**Let the unit rest UNPLUGGED for 24 hours once you have it placed in your home.**

**READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE**  
**-Save these instructions-**

To register your product, visit: <http://www.vinotemp.com>  
Register your warranty within 10 days of receiving the unit.  
Please be sure to retain your proof of purchase.

**Protect Your Investment with an Extended Warranty!**



Add a New Leaf extended warranty to your order, and have the security of knowing that if there should be a problem, even years in the future, New Leaf will be there to assist! Usable for any Wine Cellar or other electronic device manufactured by Vinotemp. Add this warranty to purchases made from [vinotemp.com](http://vinotemp.com) or other qualified vendors. Warranty must be registered within the first 10 days from original purchase.

Visit [www.vinotemp.com](http://www.vinotemp.com) to purchase.

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# WELCOME

Thank you for purchasing your Brama Appliance! We appreciate your business and we recommend that you read this entire User's Manual before operating your new appliance for the first time.

This manual contains instructions on how to properly install and set up your new range, as well as insights into the unique features that our product offers. Please keep this manual for future reference, as it contains answers to questions that you might have as you begin to cook.

For any inquiries, please reach our customer service support at +1 800-777-8466 during our business hours or email [info@vinotemp.com](mailto:info@vinotemp.com).

Read this installation and User Care Guide carefully and completely before using your built-in grill to reduce the risk of fire, burn hazard and other injuries.



**DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.

If odor continues, keep away from the appliance and immediately call your gas supplier or 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. Gas not connected for use shall not be stored in the vicinity of this or any other appliance.

The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, or the Propane Storage and Handling Code, CSA B149.2.

The outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, Part I, CSA C22.1.

## OUTDOOR GRILL SAFETY

**Your safety and the safety of others are very important.**

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:





**Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, property damage.**



**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what will happen if the instructions are not followed.

 <b>WARNING</b>
<ol style="list-style-type: none"><li>1. Use outdoors only</li><li>2. Read the instructions before using the appliance.</li><li>3. Warning: accessible parts may be very hot. Keep young children away.</li><li>4. This appliance must be kept away from flammable materials during use.</li><li>5. Do not move the appliance during use.</li><li>6. Turn off the gas supply at the gas container after use.</li><li>7. Do not modify the appliance.</li></ol>

<b>WARNING</b>

<b>Explosion Hazard</b>
Securely tighten all gas connections. Have a qualified technician make sure that gas pressure does not exceed rated gas pressure.
Examples of a qualified technician included: Licensed heating personnel, Authorized gas company personnel, and authorized service personnel.
Failure to do so can result in explosion, fire hazard or death.

**\*Maximum Temperature of Outdoor BBQ Grill Cavity is 600°F.**



# IMPORTANT SAFETY INSTRUCTIONS



To reduce the risk of fire, electrical shock or injury when using your outdoor cooking gas appliance, follow these basic precautions:

Read these instructions carefully before using your refrigerator and keep it carefully. If you follow the instructions, your refrigerator will provide you with many years of good service.

## For Children

- Please keep children from operating the outdoor cooking gas appliance.
- Do not let the children near the gas appliance when in use.
- Children should be supervised to ensure that they do not play with the gas appliance.

## For the User

- An outdoor cooking gas appliance is not intended to be installed in or on boats.
- Always maintain minimum clearances from combustible construction, see “Location Requirements” section.
- The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is out, it **MUST** be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance. The replacement hose assembly shall be that specified by the manufacturer.
- Visually check the burner flames.
- The gap between doors and between the door and refrigerator body is small. Don't put your hands into these areas to avoid finger squeeze. When you open the refrigerator's door, don't let children approach. They should be blue or slightly yellow.
- Check and clean burner/venturi tube for insects and insect nest. A clogged tube can lead to fire under the outdoor cooking gas appliance.
- This model is designed for use with a standard 20 lb. Liquid Petroleum Gas tank. A 20 lb. tank of approximately 305mm in diameter by 393mm high.
- Provided with a listed overfilling prevention device.
- Provided with a cylinder connection device compatible with the connection for outdoor cooking gas appliances.
- Always check connections for leaks each time you connect the gas supply cylinder. See “Installation Instructions” section.
- When 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 and out of the reach of children and must not be stored in a building, garage, or any other enclosed areas.
- The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement gas regulator and hose assembly must comply with the manufacturer.

- Place a 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 gas.
- If the following information is not followed exactly, a fire causing death or serious injury may occur.
- Do not store a spare gas cylinder under or near this outdoor cooking gas appliance.
- Never fill the cylinder beyond 80% full.

The LP gas cylinder to be used must be constructed and marked in accordance with the Specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, CAN/CSA-B339.

The cylinder used must include a collar to protect the cylinder valve.

If the information above is not followed exactly, a fire causing death or serious injury may occur.

**-SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCES-**





# INSTALLATION REQUIREMENT

## TOOLS AND PARTS

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

### Tools Needed

- Tape measure
- Small, flat-blade screwdriver
- #2 and #3 Philips screwdriver
- Level
- Wrench or pliers
- Pipe wrench
- Scissors or cutting pliers (to remove tie-downs)
- Noncorrosive leak-detection solution

### Parts Supplied

- Gas pressure regulator/hose assembly
- 1 – “AA” size alkaline battery
- Hardware packet  
Screws: W 3/32-32\*2/5” 4pcs used to install the door

## LOCATION REQUIREMENTS

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct flows of construction and ventilation air.

Clearance to combustible construction for outdoor grills:

- A minimum of 36” (91.44cm) must be maintained between the front of the grill hood, sides and back of the grill and any combustible construction.
- A 36” (91.44cm) minimum clearance must also be maintained below the cooking surface and any combustible construction. (For built-in model only)

### ⚠ WARNING



#### Fire Hazard

Do not use grill near combustible materials.  
Do not store combustible materials near grill.  
Doing so can result in death or fire.

### ⚠ WARNING



#### Explosive Hazard

Do not store fuel tank in a garage or indoors.  
Do not store grill with fuel tank in a garage or indoors.  
Failure to follow these instructions can result in death, explosion, or fire.

# BUILT-IN OUTDOOR GRILL SPECIFICATIONS



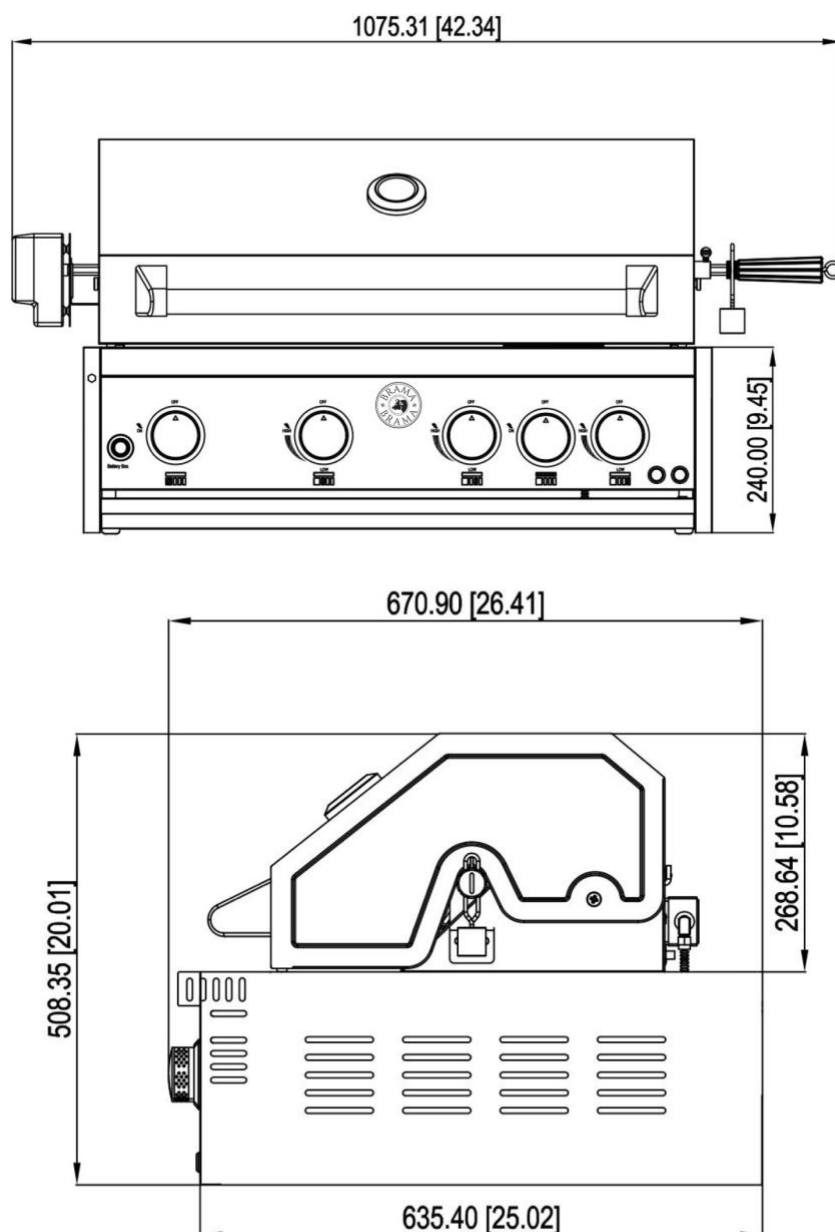
## Fire Hazard:

Do not install grill on or near combustible materials without an insulated jacket. Doing so can result in death or fire.

This built-in outdoor grill is only for installation in a built-in enclosure constructed only of noncombustible materials. Noncombustible materials could be brick, firewall or steel. Do not use wood or other combustible materials for built-in enclosure.

## PRODUCT DIMENSIONS

Brama Outdoor BBQ Grill  
BR-30-ODBBQ (MK04SS304)



# LP GAS CONNECTION

## Gas Pressure Regulator

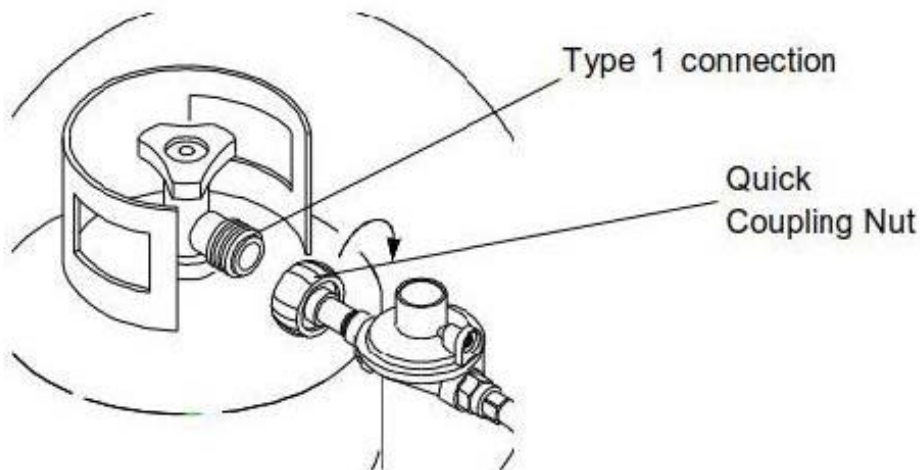
The gas pressure regulator supplied with this grill must be used.

The inlet (supplied) pressure to the regulator should be as follows for proper operation.

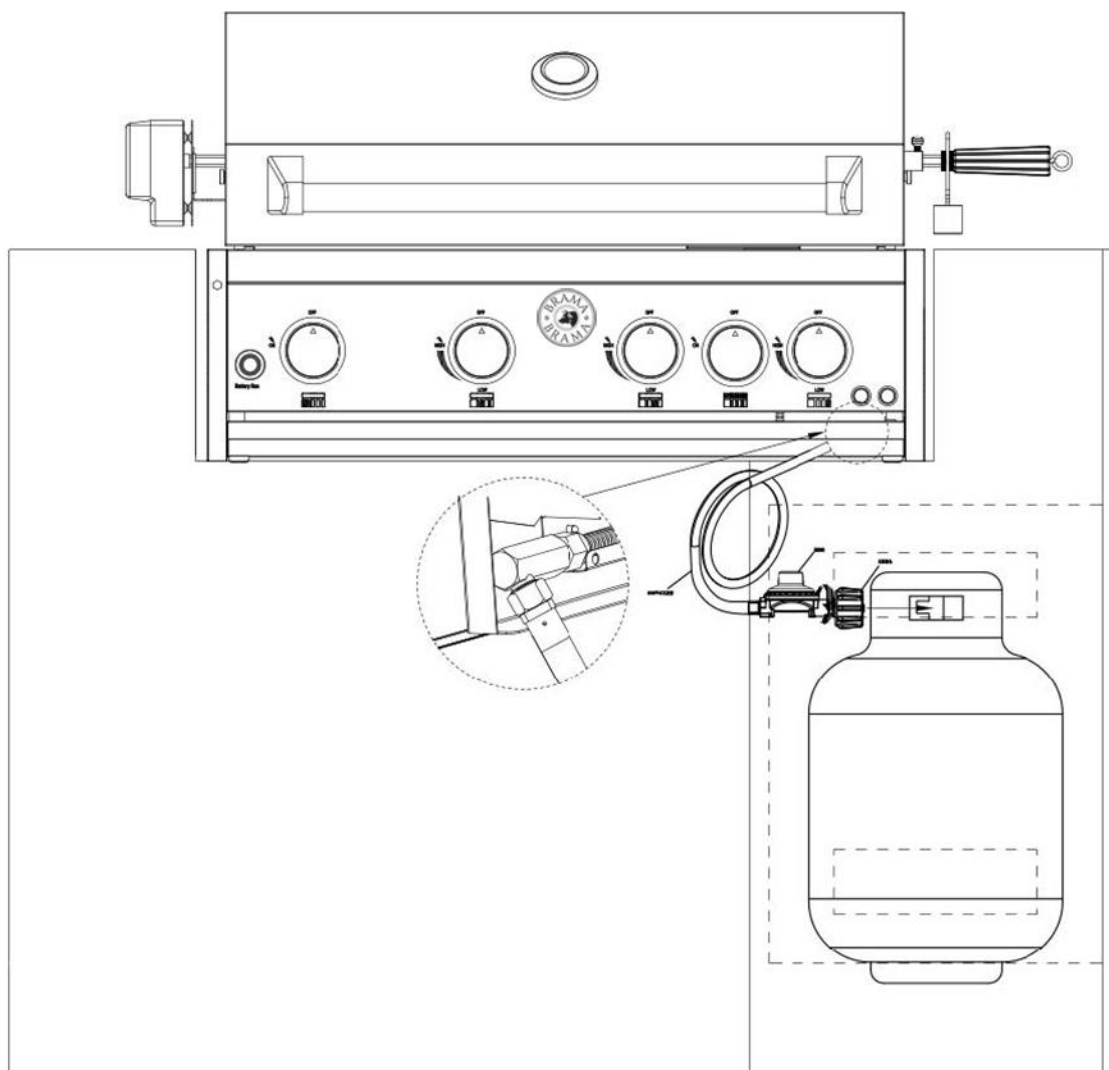
## Connect Regulator with Hose to Your LP Gas Tank

Connect regulator with hose to your LP gas tank:

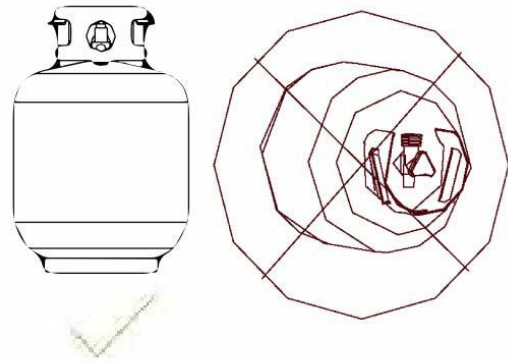
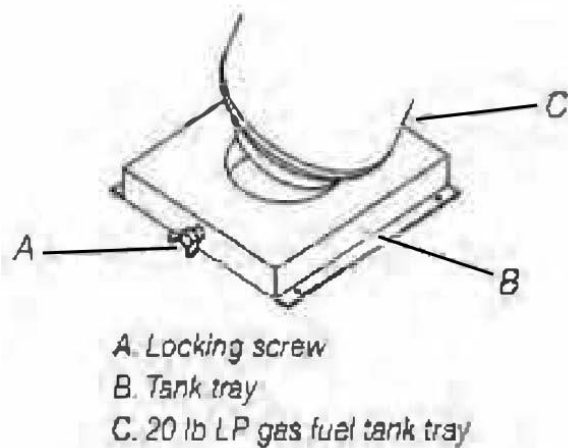
- Turn all control knobs to the off position.
- Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged equipment.
- Connect the regulator assembly to the tank valve and hand tighten nut clockwise to a full stop. Do not use a wrench to tighten because it could damage the quick coupling nut and result in gas leak/fire hazard.
- Open the tank valve 1/4 to 1/2 of a full turn counterclockwise and use a soapy water solution to check all connections for leaks before attempting to light your grill. See "Check all connection for LP gas leaks". If a leak is found, turn the tank valve off and do not use grill until leak is repaired. Image of type 1 connection and quick coupling nut.



## INSTALL PROPANE TANK



1. This grill is equipped with a propane tank (not supplied). A gas pressure regulator / hose assembly is supplied.
2. Grill tank tray is compatible with most of the propane tank in the market. The propane tank must be mounted and secured.
3. Open cabinet doors.
4. Loosen the tank tray locking screw.
5. Put propane gas into the tank tray under the grill.
6. Tighten the locking screw clockwise against the bottom collar of the propane tank to secure the tank (detailed info please see above picture – LP Tank Installation layout).
7. For easy installation, the tank liquid withdrawal valve is suggested to face right side.



Cylinder must be arranged to provided vapor withdraw.

## ELECTRICAL SAFETY

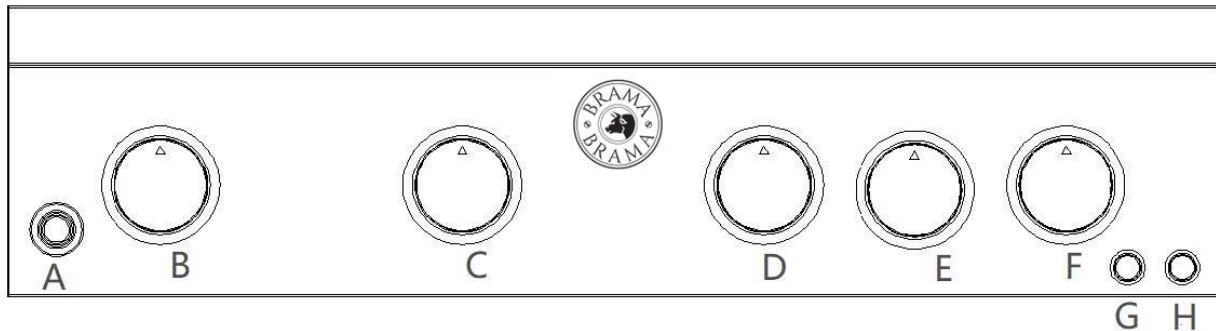
Electrical equipment provided with the outdoor cooking gas appliance shall have the following in the instructions:

- a) To protect against electrical shock, do not immerse cord or plugs in water or other liquid.
- b) Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- c) Do not operate any outdoor cooking gas appliance with a damage cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- d) Do not let the cord hang over the edge of a table or touch hot surfaces.
- e) Do not use an outdoor cooking gas appliance for purposes other than intended.
- f) When connecting, first connect plug to the outdoor cooking gas appliance then appliance into the outlet.
- g) Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- h) Never remove the grounding plug or use with an adapter of 2 prongs.
- i) Use only extension cords with a 3-prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

# GRILL INSTRUCTIONS

The grill you have purchased may have some or all of the feature listed below. The locations and appearances of the features shown may not match what you are having on your model.


## Control Panel



- A. Battery (for ignition) Box
- B. Front Left Broil Burner Knob
- C. Front Left Tube Burner Knob
- D. Front Middle Tube Burner Knob
- E. Back Broil Burner Knob (Rotisserie Burner)
- F. Front Right Tube Burner Knob
- G. Grill Knob Light Switch
- H. Grill Cavity Light Switch

## Using Your Outdoor Grill

**⚠ WARNING**



**Explosion Hazard**

Do not store fuel tank in a garage or indoors.  
Do not store grill with fuel tank in a garage or indoors.  
Failure to follow these instructions can result in death, explosion, or fire.

**⚠ WARNING**



**Fire Hazard**

Do not use grill near combustible materials.  
Do not store combustible materials near grill.  
Doing so can result in death or fire.

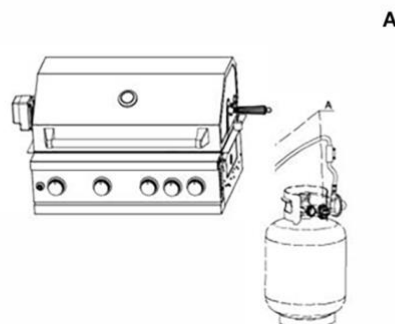
**⚠ WARNING**

**Food Poisoning Hazard**

Do not let food sit for more than one hour before or after cooking.  
Doing so can result in food poisoning or sickness.

### Inspect the Gas Fuel Tank Supply Hose

Inspect the gas pressure regulator/hose assembly before each use. 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.



A. Gas pressure regulator/hose assembly

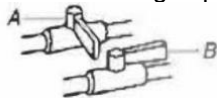
## Prepare the Gas Supply

1. Make sure control knobs are turned to OFF. The drip tray must be in place and pushed all the way to the back.



## Turn the Gas Supply On

1. For the outdoor grills using a propane tank, slowly open the tank valve.  
**NOTE:** If flow limiting device activates, your grill may not light. If your grill does not light, the flames will be low and will not heat properly. Turn the Tank valve and all control knobs off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting.
2. For outdoor grills using natural gas supply source (if applicable), open the manual shutoff valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.

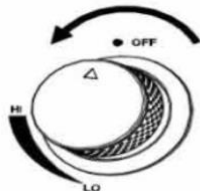


A. Closed valve  
B. Open valve

## Lighting the Main Grill

**IMPORTANT:** If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

1. Do not lean over the grill.
2. Select the burner you want to light. Push the pulse ignitor module, push in and turn the grill burner control knob to IGNITE/HI while continuing to hold it in.



3. You will hear the snapping sound of the spark. When the burner is lit, release the knob. Turn knob to desired setting.
4. Repeat for each of the burners as needed.

## Using Your Rotisserie Burner

To avoid damage to the warming rack, remove from grill when using the rotisserie burner.

Do not use the main burners when the rotisserie burner is in use.

## Lighting the Rotisserie Burner

1. Do not lean over the grill.
2. Push the pulse ignitor module. Push and turn Rear Burner knob slowly to IGNITE/HI. You will hear the snapping sound of the spark.



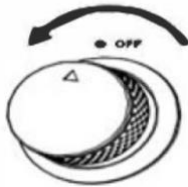
3. When the rotisserie burner lights, continue to hold the knob in for another 15 seconds, then release the knob and burner will stay lit. You will hear the snapping sound of the spark until the knob is released. **IMPORTANT:** If the rotisserie burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.
4. Please note that rotisserie burner has a high setting only.

## Manually Lighting the Rotisserie Burner

1. Do not lean over the grill.
2. Remove the manual lighting extension (see following illustration) and attach a match to the split ring.



3. Strike the match to light it.
4. Gently hold the lit match close to the rotisserie burner.
5. Push the ignitor module in and turn the control knob to IGNITE/ON. Hold this knob for 15 seconds after the burner is lit. You will hear the snapping sound of the spark until after the knob is released. **IMPORTANT:** If the rotisserie burner does not light immediately, turn the rotisserie burner control knob to OFF and wait 5 minutes before relighting.



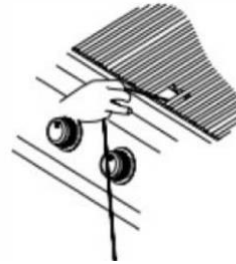
- Remove the match and replace the manual lighting extension inside the cabinet door.

**WARNING**

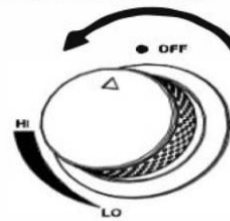
**WARNING**

Do not let food stayed for more than one hour before or after cooking.  
Doing so can result in food poisoning or sickness.

It's suggested to use protective gloves when handling particularly hot components.  
Parts sealed by the manufacturer must not be altered or changed by end user.

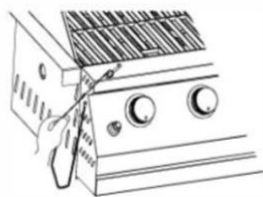


- Push the pulse ignitor module, push in, and turn the burner knob to IGNITE/HI for the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to the desired setting.



**Manually Lighting the Main Grill**

- Do not lean over the grill.
- Remove the manual lighting extension (see following illustration) and attach a match to the split ring.



- Strike the match to light it.
- Guide the lit match under the grill grate.

- Repeat steps 2 through 5 for each main burner.
- Remove match and replace manual lighting extension on the right-side panel.

**IMPORTANT:** If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting. If any burners do not light after attempting to light them manually, contact customer service center. See "Assistance" section.

**Warning** (after use): Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.



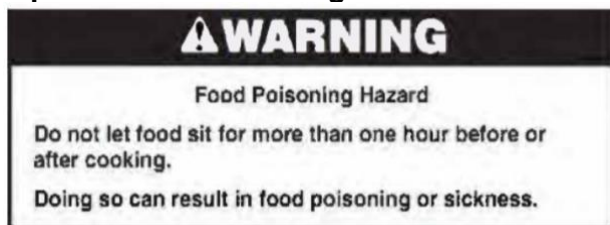


## Rotisserie Chart

Use a portable meat thermometer to check internal doneness of the food. Turn off the rotisserie burner when meat thermometer reads 5°F/3°C lower than desired internal temperature. Continue rotating, hood closed, for 10 minutes before carving. Timing is affected by weather conditions such as wind and temperature outside.

Food	Weight	Internal Doneness or Temperature (°F/°C)	Approximate Grilling Time (min/lb)
<b>Beef</b>			
Roasts	4-6 lbs (1.5-2.2 kg)	Medium-rare (145°F/ 63°C)	15-20
Sirloin Tip Rib, boneless		Medium (160°F/71°C)	20-25
<b>Poultry</b>			
Chicken	3-6 lbs (1.1-2.2 kg)	Breast (170°F/ 77°C)	25-30
		Thigh (180°F/82°C)	25-30
Turkey, whole	7-10 lbs (2.6-3.7 kg)	Breast (170°F/77°C)	11-20
		Thigh (180°F/82°C)	11-20
<b>Lamb</b>			
Boneless leg	4-7 lbs (1.5-2.6 kg)	Medium (160°F/71°C)	20-25
<b>Pork</b>			
Loin roast, boneless	4-6 lbs (1.5-2.2 kg)	Medium (160°F/71°C)	20-23

## Tips for Outdoor Grilling



### Before Grilling:

- Thaw food items before grilling.
- Preheat grill on high (use all grill burners) for 10 minutes. The hood must be closed during preheating. Preheating provides the high heat needed to brown and seal the juices.
- Shorten the preheat time when grilling high-fat cuts of meat or poultry such as chicken. Thighs. This will help reduce flare-ups
- Lightly oil the grill grates or the food when cooking low-fat cuts of meat, fish, or poultry such as lean hamburger

patties, shrimp, or skinless chicken breasts.

- Using too much oil can cause gray ash to deposit on food.
- Trim excess fat from meats prior to cooking to reduce flare-ups.
- Make vertical cuts at 2" (5.0 cm) intervals around the fat edge of meat to avoid curling.
- Add seasoning or salt only after the cooking is finished.

### During Grilling:

- Turn foods only once. Juices are lost when meat is turned several times.
- Turn meat just when juices begin to appear on. The surface.
- Avoid puncturing or cutting the meats to test doneness. This allows juices to escape.
- It may be necessary to lower the heat setting for foods that cook a long time or are marinated or basted in a sugary sauce.
- If using a high flame, add barbecue sauce only during the last 10 minutes of cooking to avoid burning the sauce. The degree of doneness is influenced by the type of meat cut of meat (size, shape, and thickness), heat setting selected, and the length of time on the grill.
- Cooking time will be longer with an open grill cover.

## Cooking Methods

Cooking by direct heat means the food is placed on grill grates.

### Direct Heat:

Directly above lighted burners. Hood position can be up or down. If the hood is in the up position, total cooking times may be longer. Direct heat sears the food. Searing is a process that seals natural juices in food by cooking with intense heat for a short period of time. While juices stay inside, the outside is browned with a flavorful grilled coating.

### Indirect Heat:

For best results, do not select the indirect heat cooking method when it is windy. Cooking by indirect heat means the food is placed on the grill grate above an unheated burner, allowing heat from lighted burners on either side to cook the food. If possible, turn on 2 burners. Cook with the hood down. This will shorten the cooking time.



# COOKING RECIPES

## Grilling Chart

- Knobs have High, Medium and Low settings for flame adjustment.
- Heat settings indicated are approximate.
- Grilling times are affected by weather conditions.
- When 2 temperatures are listed, for example: Medium to Medium-Low, start with the first and adjust based on cooking progress.
- Cooking times may vary from chart times depending on the type of fuel, Natural or LP gas.

FOOD	COOKING METHOD/ BURNER SETTING	INTERNAL TEMP.	TIME (total minutes)	SPECIAL INSTRUCTIONS
<b>Beef</b>				
Hamburgers ½" (1.3 cm) to ¾" (1.9 cm) thick	DIRECT Medium	Medium (160°F/71°C)	10-15	Grill, turning once.
Roasts	INDIRECT	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	32-40 per lb (15-18 per kg)	Tent with foil first 45-60 minutes of cooking time.
Rib Eye, Sirloin	Medium/OFF/Medium			
Steaks, 1" (2.5 cm)	DIRECT	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	11-16	Rotate steaks ¼ turn to create criss-cross grill marks.
Porterhouse, Rib, T-bone, Top Loin, Sirloin	Medium			
Steaks, 1½" (3.8 cm)	DIRECT	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	18-25	
Porterhouse, Rib, T-bone, Top Loin, Sirloin	Medium			
Top Round or Shoulder/ Chuck (London Broil)	DIRECT Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	22-29	
1½" (3.8 cm) thick				
Flank, ½" (1.3 cm) thick	DIRECT Medium	Med-Rare (145°F/63°C)	11-16	
<b>Pork</b>				
Chops, 1" (2.5 cm)	DIRECT	Medium (160°F/71°C)	12-22	
1½" (3.8 cm) thick	Medium to Med-Low		30-40	
Ribs 2½-4 lbs (0.9-1.5 kg)	INDIRECT Med/OFF/Med	Medium (160°F/71°C)	40-60	Grill, turning occasionally. During last few minutes brush with barbecue sauce if desired. When done, wrap in foil.
Roast, boneless tenderloin, 1 lb (0.37 kg)	DIRECT Medium	Medium (160°F/71°C)	18-22	Turn during cooking to brown on all sides.
Ham half, 8-10 lbs (3-3.7 kg)	INDIRECT Med/OFF/Med	Reheat (140°F/60°C)	2-2½ hours	Wrap entire ham in foil and put on grill without pan or drip pan.
Ham steak precooked, ½" (1.3 cm) thick	DIRECT Preheat Medium Grill Medium	Reheat (145°F/63°C)	7-10	
Hot Dogs	DIRECT Medium	Reheat (145°F/63°C)	5-10	Slit skin if desired.
<b>Chicken</b>				
Breast, boneless	DIRECT Medium	170°F/77°C	15-22	For even cooking, pound breast to ¾" (2.0 cm) thick.
Pieces, 2-3 lbs (0.75-1.1 kg)	DIRECT Med-Low to Medium	Breast 170°F/77°C Thigh 180°F/82°C		Start bone side down.
<b>Lamb</b>				
Chops and Steaks, Loin, Rib, Sirloin				
1" (2.5 cm) thick	DIRECT Medium	Med-rare (145°F/63°C) to Medium (160°F/71°C)	10-20	
1½" (3.8 cm) thick	DIRECT Medium	Med-rare (145°F/63°C) to Medium (160°F/71°C)	16-20	



FOOD	COOKING METHOD/ BURNER SETTING	INTERNAL TEMP.	TIME (total minutes)	SPECIAL INSTRUCTIONS
<b>Fish and Seafood</b>				
Fillet, Steaks, Chunks Halibut, Salmon, Swordfish, 8 oz (0.25 kg)	DIRECT Medium		4-6 per ½" (1.3 cm) thickness of fish	Grill, turning once. Brush grill with oil to keep fish from sticking. Remove when inside is opaque and flaky with skin easily removed.
Whole, Catfish, Rainbow Trout, 8-11 oz (0.25- 0.34 kg)	DIRECT High		5-7 per side	
Shellfish, Scallops, Shrimp	DIRECT Medium		4-8	
<b>Turkey</b>				
Whole breast (bone-in)	INDIRECT HI/OFF/HI	170°F/77°C	14-18 per lb (7-8 per kg)	Tent with foil until last 30 minutes of cooking time.
Half breast (bone-in)	INDIRECT Medium/OFF/Medium	170°F/77°C	25-30 per lb (11-14 per kg)	Start skin side down.
Whole, 7-12 lbs (2.6-5.4 kg)	INDIRECT HI/OFF/HI	Breast 170°F/77°C Thigh 180°F/82°C	11-16 per lb (5-7 per kg)	Less than 11 lbs (5.0 kg)
<b>Fresh Vegetables</b>				
Corn on the cob	DIRECT Medium		20-25	Soak in cold water 20 minutes. Do not husk. Shake off excess water.
Eggplant	DIRECT Medium		7-10	Wash and cut into ½" (1.3 cm) slices or lengthwise. Brush with olive oil.
Onion, ½" (1.3 cm) thick	DIRECT Medium		8-20	Grill, turning once. Brush with olive oil. Put a skewer through several slices to hold together.
Potatoes, Sweet, whole	DIRECT Medium		40-70	Individually wrap in heavy-duty foil. Grill, rotating occasionally.
Baking, whole	DIRECT High		45-90	
Peppers, Roasted	DIRECT High		15-22	Wash and place on grill whole. Char skin all around. Cool in a paper bag or plastic wrap to loosen blackened skin. Peel and remove seeds.
Squash, Summer, Zucchini	DIRECT Medium		7-10	Wash and cut into ½" (1.3 cm) slices or lengthwise. Brush with olive oil.
Garlic Roasted	DIRECT Medium		20-25	Cut off top, drizzle with olive oil and wrap in double layer of foil.

# OUTDOOR GRILL CARE AND MAINTENANCE

## Replacing the Igniter Battery

If the igniter stops sparking the battery should be replaced.

1. Unscrew the igniter button cap counterclockwise to remove.



A. Igniter push button  
B. "AA" size battery

2. Remove battery from the battery compartment.
3. Replace with a new alkaline "AA" size battery. Install battery with negative end in first.

Screw igniter button cap clockwise into place.

## General Cleaning

**IMPORTANT:** Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

- For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.
- Do not use steel wool to clean the grill as it will scratch the surface.
- To avoid weather damage to finish, use grill cover. See "Assistance" section to order.

## Stainless Steel

**IMPORTANT:** To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing crème, steel wool, gritty wash cloths, or paper towels. Cleaners should not contain chlorine. Damage may occur. Food spills should be cleaned as soon as entire grill is cool. Spills may cause permanent discoloration.

Cleaning Method:

- Rub in the direction of grain to avoid scratching or damaging the surface.
- Stainless steel cleaner
- Liquid detergent or all-purpose cleaner
- Rinse with clean water and dry with a

soft, lint-free cloth

- Vinegar to remove hard water spots
- Glass cleaner to remove fingerprints

## Grill Grates

**IMPORTANT:** To avoid damage to grill grates, do not use a steel or fiber scraper. Immediately after you are finished cooking, loosen food soil with a brass bristle brush. Turn all burners to HI for 10-15 minutes with the hood closed to burn off food soil. Turn off all burners, raise the hood, and let the grates cool. Use the brass bristle brush to remove ash from the grill grates.

When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water. For baked-on soil, prepare a solution of 1 cup (250 ml) ammonia to 1 gal (3.75 L) water. Soak grates for 20 minutes, then rinse water and dry completely.

## Warming Rack

Cleaning Method:

- Liquid detergent or all-purpose cleaner
- Rinse with clean water and dry with a soft, lint-free cloth
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

**IMPORTANT:** Make sure gas supply is off and all control knobs are in the off position.

## Exterior

The quality of this material resists most stains and pitting if the surface is kept clean, polished, and covered.

- Apply a stainless-steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to the surface.
- Cleaning should always be followed by rinsing with clean, warm water.

For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

## Interior

Discoloration of stainless steel on these parts is to be expected due to the intense heat from the burners. Always rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

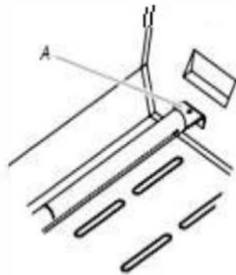
Cleaning Method:

- Liquid detergent or all-purpose cleaner
- Rinse with clean water and dry with a soft, lint-free cloth
- A heavy-duty sponge can be used with mild cleaning products
- For small, difficult to clean areas, use a commercial

## Burners

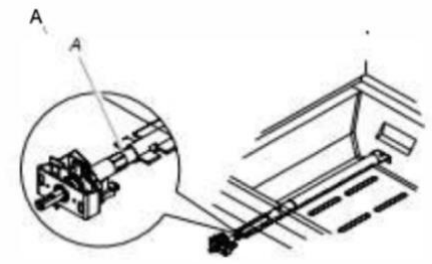
### Cleaning Method:

- Clean the exterior of the burner with a wire brush.
- Clear any clogged burner ports with a straightened paper clip.
- Do not use a toothpick as it may break off and clog the port.
- Check and clean burner/venturi tubes:
  1. Remove grill grates and flame tamers.
  2. Remove the 2 screws that hold the burner in place. Remove gas burner from the grill.



A. 2 screws

3. Use a flashlight to inspect into the burner through the burner inlet to ensure there is no blockage. If any obstruction is seen, use a metal coat hanger that has been straightened to clear them.
4. After inspecting the inside of burner for blockage, reassemble the burner by sliding the middle tube of the gas burner over the gas orifice.



A. Burner/orifice connection

Reattach gas burner using 2 screws.

## Rotisserie Burner

### Cleaning Method:

1. Light the rotisserie burner. See “Using Your Rotisserie Burner” section.
2. Close the grill hood.
3. Leave the burner on high for approximately 30 minutes.
4. Turn knob to OFF and let cool completely.
5. Brush off ash particles from the rotisserie burner.

## Drip Tray

**IMPORTANT:** The drip tray should only be removed when grill is completely cool. The full-width drip tray collects grease and food particles that fall through the grill. Clean often to avoid grease buildup.

### Cleaning Method:

- Remove tray and set on a flat surface.
- Wipe excess grease with paper towels.
- Mild detergent and warm water. Rinse and dry thoroughly.
- Replace tray.

## Knobs and Flange Area Around Knobs

**IMPORTANT:** To avoid damage to knobs or flange area around knobs, do not use steel wool, abrasive cleaners, or oven cleaner.

### Cleaning Method:

- Mild detergent, a soft cloth and warm water.
- Rinse and dry.

# TROUBLESHOOTING

Check your problem by using the guide below and try the solutions for each problem. If the refrigerator still does not work properly, contact the nearest authorized service center. Please read the following contents before repair request.

## Grill will not light

- Is the propane tank valve turned off? Turn on the valve.
- Is the grill properly connected to the gas supply? Check installation instructions. For further inquiries, please contact Vinotemp customer support at 800-777-8466 or email [info@vinotemp.com](mailto:info@vinotemp.com).
- Is there any gas in propane tank? Check the gas level before using the grill.
- Is the igniter working? Check if the igniter battery is properly installed or if its battery must be replaced. Check if the grill will be lit by a match. Check if there is any debris blocking the electrode.
- If the igniter is not sparking at the tip of the electrode, you might need to replace the igniter.

## Burner flame will not stay lit

- Is the gas supply valve turned on at the correct position? Check the position of the gas valve, adjust the gas valve according to the flame performance.
- Is the gas supply in the fuel gas tank low? Check the gas level.
- Is the burner properly installed and in good condition? Check that the burner is installed properly. Check for defects in the burner.

## Flame is noisy, low, or erratic

- Is the gas supply fully turned on? Check if the propane tank valve is full open.
- Is the gas supply in the propane tank low? Check the gas level.
- Does the burner appear low? Check and clean the burner if it's clogged or dirty. See "General Cleaning section."
- Is the gas supply hose bent or kinked? Straighten the gas supply hose.
- Is the flame noisy or lifting away from

the burner? The burner may be getting too much air. Check the air shutter adjustment.

- Is the burner flame mostly yellow or orange? Grill may be in an area that is too windy or not receiving enough air. Check the burner air inlets for obstructions. Check the air shutter adjustment, see "Check and Adjust Burners" section.

## Excessive flare-ups

- Is there excessive fat in the food being grilled? Keep the flame on low or turn one burner off. Keep the hood up when grilling to avoid excessive flare-ups. Move food to the warming rack until flames subside. To avoid damage to the grill, do not spray water on gas flames.

## Low heat LP gas

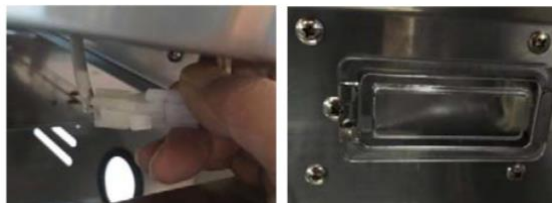
For outdoor grills using a propane tank, slowly open the tank valve.

NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly.

- Turn the tank valve and all control knobs off and wait 30 seconds.
- After shutting off the tank, slowly open the tank valve and wait 5 seconds before lighting.
- Light one burner at a time. See "Lighting the Main Grill" section.

## Replacing light bulb

- Take out the grease tray and find the connector of the grill light bulb.
- Take out the 5 screws on the lamp cover to gain access to the bulb.



## TERMS & CONDITIONS

Shipping/Delivery fees are the responsibility of the Purchaser. Seller is not responsible for the carrier's missed/Non delivery for any reason. Delivery is curbside. Optional upgrades in delivery service is an additional fee. If upgraded delivery service cannot be performed properly, Purchaser agrees to accept delivery curbside and the difference in upgraded cost will not be refunded. If item with free shipping/freight is canceled in transit, a charge of 25% of the price of the unit/s plus freight costs both ways will be charged. All damages must be noted at time of delivery on BOL and Seller to be notified within 48 hours of delivery of such damage. Purchaser acknowledges if cancelation is authorized by Seller, a 35% restocking fee and freight both ways will be charged. No cancelation or refund on made-to-order products. If an order has been placed and production has not started, cancellation fee of 15% of total amount will be charged. Cancelled orders paid by Credit Card will have an additional fee of 3% deducted from the total refund. Once your order has shipped, the shipping address cannot be changed. Refurbished units are sold as is. Purchaser assumes risks to the quality and performance of goods and assumes the costs of all necessary service or repair not covered herein.

(Box here for check mark) Accept Terms & Conditions

Vinotemp International Corp. ("Seller") and the person or entity that acquires these goods from Seller ("Purchaser") hereby fully agrees to the following terms and conditions of the sale: **Shipping/Delivery** fees are the responsibility of the Purchaser whether freight prepaid or freight collect. Seller assumes responsibility for the goods sold to the Purchaser until the goods have reached Purchaser's delivery address (FOB Destination) and the delivery receipt is signed clear. Seller is not responsible for the carrier's late delivery, missed delivery, unpaved roads, remote locations, stairs, elevators, narrow door openings and other such issues in attempting to fit or deliver the goods into the Purchaser's location. Delivery to remote locations may require additional fees. Remote location may be defined at the discretion of the carrier as more or less than 50 miles from the nearest major city. Purchaser assumes all responsibility for additional costs related to freight such as access, measurement, installation, hookup, wiring, moving and storage of the goods, flight of stairs, carrier's inability to safely and/or adequately deliver, inability to use the building elevator to lift the goods, narrow openings, along with any additional costs to deliver or redeliver the product properly. Make sure to review access to the property and size of the product ordered. The transportation of all goods is subject to the terms and conditions which the carrier imposes on Purchaser. Installation is the responsibility of the Purchaser. If white glove delivery was ordered and cannot be performed properly, or access is hindered in any way, Purchaser agrees to accept delivery curbside (delivery service cannot be refunded). If Purchaser will-calls or pays for their own freight responsibility transfers to the Purchaser when the Purchaser or Purchasers freight company picks up the unit from Seller. Freight quoted are either curbside, threshold or white glove. Standard white glove delivery is main floor, easy access and NO STAIRS, Doors, aligned feet attached (if necessary) and removal of packaging, additional fees for additional requests. Each service has a different rate and will require additional fees. If freight is not charged (Free Shipping or Freight Included) and the order is cancelled after shipping, a freight charge of 25% of the cost of the unit, each direction will be charged. Item swap outs are arranged as curbside delivery and pickup unless noted otherwise. There is no white glove service for returns. Approved returns must have original and/or proper packaging. Swap-outs (Delivery and Pick up are

at the same time) Original unit must be packed and ready for carrier pick up at time of delivery of new unit. Packaging of old unit must be adequate for shipping, not oversized or on a pallet if unit was not originally delivered on a pallet. Carrier will not drop off new unit if the original unit is not ready. If the carrier has to make a second attempt, customer will be subject to additional charges for the attempted delivery and for any packaging issues. Deliveries include ONE attempt by the shipping company to deliver the product to the consumer. If for any reason the customer is unavailable to accept the order and the product is undeliverable under any circumstances, the customer will be responsible for any extra shipping and handling charges. We are a manufacturer not a shipping company, deliveries are done by a 3rd party service. Email us at [info@vinotemp.com](mailto:info@vinotemp.com) for a quote or any additional information. Freight discussed is Continental USA (excluding Alaska, Puerto Rico, Hawaii), cost is additional please email [info@vinotemp.com](mailto:info@vinotemp.com) for a quote.

If you use a service repair company without approval or parts not supplied by Vinotemp and your unit under warranty fails to work, we will repair your item provided you ship your unit prepaid to and from our facility in Henderson. Vinotemp is not responsible for install or removal costs or unauthorized repairs. If the repair or unauthorized part damaged the unit, we will provide customer a cost to repair that damage.

**California Proposition 65 Warning:** The products sold on this ecommerce website and to the public may contain chemicals and other substances known to the State of California to cause cancer and birth defects and other reproductive harm.

Totes made of vinyl, imitation leather, and/or leather material contain lead and/or other substances that are known to the State of California to cause cancer, birth defects and other reproductive harm.

Microfiber "Plastic microfiber" means a small synthetic particle that is fibrous in shape, less than 5 millimeters in length, and is released into water through the regular washing of textiles made from synthetic material.

Composite wood: May contain formaldehyde.

Galvanized metal and some of its constituents contain lead and/or other substances that are known to the State of California to cause cancer, birth defects and other reproductive harm.

Products made of vinyl contain lead, Diethyl Hexyl Phthalate (DEHP), and/or other substances that are known to the State of California to cause cancer, birth defects and other reproductive harm.

Acrylic may contain Acrylic Acid and/or other substances that are known to the State of California to cause cancer, birth defects, and other reproductive harm.

Appliances may contain tin or lead in either the paint or the controllers, and/or other substances that are known to the State of California to cause cancer, birth defects, and other reproductive harm.

Our barware items may contain plastic, acrylic, enamel, crystal, metal and/or other substances that are known to the State of California to cause cancer, birth defects, and other reproductive harm.

Appliances may contain Tin, Lead or Nickel.





**Damage:** All damages must be noted at time of delivery. If a bill is signed that there is no damage, buyer accepts delivery as free and clear. Any claim for damages of the goods, when FOB Destination, that incurred during shipment by the carrier are insured and handled directly with the carrier by the Seller if noted on the receipt and notified within 48 hours of delivery.

**OPEN AND INSPECT YOUR DELIVERY.** When FOB Destination, if the item is damaged by the freight company, and Purchaser cancels rather than accepts a replacement, the order can be cancelled by paying for freight costs both ways and a 35% restocking fee for stocked items. No cancellation or refunds on custom/made or made to order products. When shipped 3rd Party (FOB Warehouse), Purchaser assumes all responsibility for delivery, payment of freight and freight claims for damages during shipment. Manufacture defects will be handled directly with Seller, subject to the limited warranty below.

**Fees:** All sales are final. Unless authorized in writing by the Seller, Purchaser may not return the goods under any circumstance. If Seller agrees in writing to take back stocked goods, there will be a restocking/service fee that is 35% of the purchase price of the goods and freight both ways (product must be new, unused, and in original packaging). If Purchaser returns goods claiming that the goods are defective and goods are found to be in working condition by the Seller, Purchaser is liable for the cost of freight both ways plus and a service fee that is 35% of the purchase price of the goods. Built to Order and Custom products are nonreturnable, nonrefundable. Purchaser must notify Seller of nonconforming goods within 48 hours of receipt, after which time all goods are deemed accepted by the Purchaser. If an order has been placed and production has not started, cancellation of your order will be a 15% charge. If Purchaser tenders payment with a check that has insufficient funds (NSF), a collection fee plus NSF fee of \$50 will be added to the invoice, which Purchaser agrees to pay promptly. If Purchaser puts a stop payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller's collection or litigation of such a claim, including, without limitation, general and special damages, court costs and attorneys' fees. Finance charges begin the date of invoice. Title to the goods reverts back to the Seller in the case of nonpayment of goods or services. All fees and costs to retrieve the product, cost of freight, legal costs, collection fees and court fees, credit card fees and interest rate of 18% (annual rate) will be the responsibility of the Purchaser. In a credit card dispute, Purchaser assumes and must immediately pay any "credit card arbitration" fees and chargeback fees which the credit card companies charge at the time of the chargeback. Cancelled orders using a Credit Card will have an additional fee of 3% deducted from the refund. Any disputes not resolved within 30 days from the invoice date will be reported to credit reporting agencies.

**LIMITED WARRANTY:** Seller warrants that the goods will be free of defects in materials and workmanship as follows:

Furniture style (wood) wine cabinets made in the U.S.: all cooling unit parts only for a period of 1 (year) year; cabinetry and labor (uninstalled) for a period of 12 (twelve) Months (Model numbers "Vino" and "Custom").

Metal cabinet units (appliances) (compressor) (made in China and Denmark)(Model numbers start with EL, VT, IL, or EP: parts and labor for cooling system and cabinetry for a period of 12 (twelve) months.

Thermoelectric Units: 90 (ninety) days (including Wine and Beverage Coolers, Beer Dispensers, Humidor, Portofino Wood Cellars, and Refrigerators). (Models start with EL, VT, IL or EP). WineMate and Cellar Tec (WM, Wine Mate or CT)(Wine Cooling Units)

Split and Ducted Systems and other installed cooling units are parts only for 1 year, no labor. Self Contained WineMate Cooling Systems are 1 year parts, 1 year labor. Removal and reinstallation of cooling units is not included.

Wine Accessories, Racking Systems, Parts and Other miscellaneous items is a 30 day warranty.

Il Romanzo units: Warranty 90 (ninety) days. Replacement part 12 (twelve) months from the date of sale.

Brama: 1 year warranty from date of purchase.

Non-New Units (Scratch & Dent/Refurbished/Floor Models), warranty for compressor units is 90 days from your dated invoice and 30 days for thermoelectric units (parts for function only, not cosmetic defects). These units are refurbished and sold as is; Purchaser assumes risks to the quality and performance of goods and assumes the costs of all necessary service or repair not covered herein. Extended warranties via New Leaf may not be purchased on Non-New Units. Delivery is curbside. Upgrades in delivery will require an additional fee.

Element Grills (via Element Products LLC), grills have a thirty day limited parts warranty on grill accessories.

If a model is not listed here will have 90 day warranty on parts only if it's a new item.

Parts and Repairs: Warranty on in-house repairs: 90 days parts and labor for compressor; 30 days parts and labor for Thermoelectric; Customer is required to put down a labor deposit of \$75 for Thermoelectric units; \$150 for compressor based Wine Coolers and \$195 for WineMate units which will be kept if a unit is found to be in good working condition. Customer is responsible for freight costs to us.

Warranty on parts purchased: 30 days; if part fails within 30 days of purchase, customer is to ship us back the part; upon inspection, if defective, VT will send replacement part at no charge.

If a purchaser claims a product is "defective" with regards to refrigeration, Purchaser must obtain a letter from a qualified refrigeration technician at the Purchaser's cost to verify that the unit was installed properly, with proper ventilation and the unit is truly malfunctioning due to a manufacturing defect.

Removal or reinstallation of a unit is not included in warranted costs. Purchaser's exclusive remedy is limited at Seller's option to repair or replace defective part[s] with either new or reconditioned part[s]. Purchaser is responsible for shipping the unit prepaid to a designated facility and Seller will pay return shipping charges in the continental United States for items repaired under warranty within 12 (twelve) months from date of sale. The returned unit must be packaged correctly, with enough protection to ensure the unit is not further damaged. Oversized or lack of packaging is not permitted and will be refused. Replacement or exchanged units will be returned to Purchaser through curbside delivery only. Any redelivery fees are the Purchasers responsibility. Since the natural variation in texture, density, grain, color, tone, and shade of wood is unavoidable; Seller does not guarantee the texture, color, tone, or shade of the wood: nor does seller guarantee the colorfastness of wood or against peeling, chipping, cracking, or scratching. Note: Unfinished wood is subject to warping; all wood surfaces must be sealed before placing cellar into service. Make sure doors are aligned by reviewing the owner's manual.



Improper repair or placement of the unit will void the warranty. Any third party repair facility must be preapproved in writing by Seller, before providing replacement parts under warranty. Change Orders: Custom units already in production that require a change will be subject to a change order fee.

**Storage Fees:** When having an item serviced by a Vinotemp service technician at the Vinotemp facility, Purchaser agrees to pick up their repaired item or make arrangements for return shipping within a 30 day period once they have been notified by Vinotemp through phone call, email, or letter that their unit is ready for pick up. If the item remains in the Vinotemp warehouse after 30 days but no longer than 60 days, the Purchaser will incur additional storage fees of 2%. After 60 days in storage, the item will become property of Vinotemp. For custom units with deposits: If product is not picked up or shipped within 60 days of completion, Purchaser deposit is forfeited and product becomes the property of Vinotemp. Warranty period is from the date of sale (not from shipping, delivery, nor installation). All completed cabinetry, racking, or other custom work must be picked up or shipped within a period of 14 days after Vinotemp has notified the Purchaser by phone call, email, or letter. Any completed cabinetry, racking, or other custom work stored longer than 14 days will incur an additional monthly storage fee. After 60 days, the product will become property of Vinotemp.

This Limited Warranty does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing. Seller is not responsible for any damages caused to Purchaser's property resulting from the goods. This limited warranty applies only inside the Continental US (Alaska, Puerto Rico, Hawaii and other territories/countries are not warranted). Purchaser understands and acknowledges that the goods sold here are wine cellars, cigar humidors, and/or other similar units which house wine or cigars or other items. Purchaser assumes all risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mold, mildew, dryness and similar and any other perils that might occur. Seller is not responsible for incidental or consequential damages, and there are no warranties, expressed or implied, which extend beyond the Limited Warranty described above. Warranty and liability are nontransferable. The implied warranties of merchantability and of fitness for a particular purpose are hereby expressly disclaimed. Some states do not allow the exclusion of incidental or consequential damages, or a waiver of the implied warranties of fitness and/or merchantability, so the above limitations 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. Seller disclaims any indemnification for claims of infringement of any intellectual property of protectable nature. In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within ten days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. The sale and all terms are subject to Nevada law. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold Purchaser shall bring, solely and exclusively in Clark County. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute. Seller may make nonpayment claims until debt is paid in full. Any dispute or claim relating in any way to these to the Terms and Conditions, the Website, or any products or services sold or distributed by or through this Website, store, or catalog will

be resolved by binding arbitration, rather than in court, except that you may assert claims in small claims court if your claims qualify. The Federal Arbitration Act and federal arbitration law apply to the Terms and Conditions. We each agree that any dispute resolution proceedings will be conducted only on an individual basis and not in a class, consolidated or representative action. If for any reason a claim proceeds in court rather than in arbitration we each waive any right to a jury trial. Both parties agree to bring suit in court to enjoin infringement or other misuse of intellectual property rights.

The above terms and conditions are the only ones governing this transaction and Seller makes no oral representations of any kind. These Terms and Conditions can only be modified in writing, signed by both Purchaser and Seller.

### **SPECIFIC WARRANTY BELOW for SCRATCH & DENT/OPEN BOX/ REFURBISHED/FLOOR MODELS/ CLOSEOUTS, OVERSTOCK: TERMS AND CONDITIONS OF SALE**

Vinotemp (and its brands Element, Wine Mate, Cellar Tec, Apex Wine Racks, Epicureanist II Romanzo, Brama("Seller") and the person of the entity that acquires these goods from Seller ("Purchaser") hereby fully agree to the following terms and conditions of the sale:

1. Freight: Vinotemp is not a freight, moving or installation company, if Freight is arranged for the Buyer, the Seller assumes no responsibility for the goods sold to the Purchaser once the goods have left the Seller's premises, including, but not limited to, late delivery by the moving carrier, or for events caused by any difficulty carrier incurs in attempting to fit the goods into the Purchaser's place of business or residence due to the size of the goods or otherwise, such as the disassembly and reassembly of the goods. Purchaser assumes all responsibility for delivery, payment of freight, extra fees, access, measurement, installation, hook-up, moving and storage of the goods. The transportation of all goods is subject to the terms and conditions which the moving carrier imposes on Purchaser including, but not limited to, additional charges imposed per flight of stairs, and/or additional charges resulting from the carrier's inability to safely and/or adequately use the building elevator to lift the goods to an upper floor. Any claim for damages incurred during shipment by the carrier of the goods are insured and handled directly with the carrier and must be noted at time of delivery.

2. All sales are final, and unless authorized in writing by the Seller, Purchaser is not entitled to return goods, under any circumstances. If Purchaser refuses to accept goods, the Purchaser is liable for the return and cost of freight both directions and a restocking/service fee that is 35% of the purchase price of the goods. Purchaser must notify Seller of non-conforming goods within four days of delivery, after which time all goods are deemed accepted.



3. If Purchaser tenders payment with a check that has insufficient funds (NSF), or stops payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller's connection or litigation of such a claim, including without limitation extra damages, court costs, collection fees and attorney's fees. Finance charges begin the date of invoice. Collection fees plus NSF fee of \$50 will be added to your invoice, which you agree to promptly pay. Title to the goods does not pass until payment is received in full by Seller and Seller retains a security interest in the goods until they are paid for in full. If the credit card dispute goes to arbitration, Buyer agrees to pay for credit card arbitration fees.

4. LIMITED WARRANTY on Non-New Units (Scratch & Dent/Refurbished and Floor Models): warranty for compressor units is 90 days from your dated invoice and 30 days for thermoelectric units (parts for function only, not cosmetic defects). These units are refurbished and sold as is; Purchaser assumes risks to the quality and performance of goods and assumes the costs of all necessary service or repair not covered herein. Wine Accessories, Racking Systems and other items not mentioned are not warranted. There is no warranty on parts purchased separately. Removal and re-installation of unit is not included in warranted labor. Purchaser's exclusive remedy is limited, at Seller's option; to repair or replace defective part[s] with either new or factory reconditioned part[s]. Purchaser is responsible for shipping the unit pre-paid to designated facility and Seller will pay return shipping charges in the continental United States for items repaired under warranty. Since the natural variation in texture, density, grain, color, tone and shade of wood is unavoidable; Seller does not guarantee the texture, color, tone or shade of the wood: nor does seller guarantee the colorfastness of wood or against peeling, chipping, cracking or scratching. Note: Unfinished wood is subject to warping; all wood surfaces must be sealed before placing cellar into service. Improper placement of the unit will void the warranty. By Vinotemp in writing, any 3rd party repair facility must be pre-approved before providing parts free of charge.

5. Freight: If As-Is unit is shipped including freight and delivery is denied, customer is responsible for freight to and from buyer. Other costs Buyer is responsible for is storage, repackaging, and attempted delivery fees.

6. Vinotemp does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing. Seller is not responsible for any damages caused to Purchaser's property resulting from the good. This limited warranty applies only inside the Continental US. (Alaska, Puerto Rico and Hawaii are not warranted.)

7. Purchaser understands and acknowledges that the goods sold here are wine coolers, appliances, cigar humidors, and/or other similar units which may house wine or cigars or other consumables. Purchaser assumes all risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mold, mildew, dryness and similar perils that might occur.

8. UNLESS OTHERWISE PROVIDED BY APPLICABLE LAW, SELLER IS NOT RESPONSIBLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES, AND THERE ARE NO WARRANTIES, EXPRESS OR IMPLIED, WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF; WARRANTY AND LIABILITY ARE NON-TRANSFERABLE. THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF

FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY EXPRESSLY DISCLAIMED. SELLER DISCLAIMS ANY INDEMNIFICATION FOR CLAIMS OF INFRINGEMENT OF ANY INTELLECTUAL PROPERTY OF PROTECTABLE NATURE.

9. In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within thirty days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold generally shall be brought solely in Clark County. The prevailing party in any such proceeding is entitled to its attorney's fees and costs. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

**10. Delivery is curbside. Upgrades in delivery will require an additional fee.**

The above terms and conditions are the only ones governing this transaction and Seller makes no oral representations of any kind. These Terms and Conditions can only be modified in writing, signed by both Purchaser and Seller. 09/30/2020





## SERVICE & IMPORTANT NOTICE

Upon receipt and inspection of unit, the supply cord must be replaced if it is damaged. Contact our customer service at 1-800-777-8466 or [info@vinotemp.com](mailto:info@vinotemp.com).

The manufacturer has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

**WARNING:**

**Please do not place the unit within reach of children.  
For adult use only**

Contact [info@vinotemp.com](mailto:info@vinotemp.com) with any questions or visit

**[www.vinotemp.com](http://www.vinotemp.com)**



Add a New Leaf extended warranty to your order, and have the security of knowing that if there should be a problem, even years in the future, New Leaf will be there to assist! Usable for any Wine Cellar or other electronic device manufactured by Vinotemp. Add this warranty to purchases made from [vinotemp.com](http://vinotemp.com) or other qualified vendors. Warranty must be registered within the first 10 days from original purchase.

Visit [www.Vinotemp.com](http://www.Vinotemp.com) to purchase.



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