

Like a fine wine, Vintage Products have grown through generations of experience to become the ultimate outdoor cooking and entertainment line. From our remarkably powerful grills and side burners to complete beverage service and refrigeration, the Vintage brand speaks of the finest craftsmanship and truly intelligent design. The Vintage Outdoor Kitchen offers chefs of all abilities the power to create extraordinary meals in an open-air environment.

As any true connoisseur knows, all of the right elements must combine to create something exceptional. Since 2001, Vintage has been that synthesis of style, versatility, and performance.



When you want the best grill possible and have limited space, the Vintage 30" gas grill is your clear choice.

- Ⓢ 55,000 BTUs of grilling power from two 18SR stainless steel conventional burners.
- Ⓢ 15,000 BTU flush-mounted infrared rotisserie burner.
- Ⓢ 542 square inch grilling area with stainless steel grates.
- Ⓢ Dedicated adjustable 7,000 BTU burner smoking system with large drawer.
- Ⓢ Built-in Halogen grill lighting.
- Ⓢ Built-in and cart models available.
- Ⓢ Propane or natural gas.

Model Shown: VBQ30G - 30" Grill
VBQ30GC - 30" Cart



The 36" models are truly powerful culinary tools for the outdoor chef looking to take the next step in outdoor entertainment.

- Ⓢ Three 18SR stainless steel burners producing 82,500 BTUs of grilling power.
- Ⓢ 15,000 BTU flush-mounted infrared rotisserie burner.
- Ⓢ 660 square inch grilling area with stainless steel grates.
- Ⓢ Built-in Halogen grill lighting.
- Ⓢ Built-in and cart models available.
- Ⓢ Propane or natural gas.
- Ⓢ Sear Zone model available (VBQ36SZG).

Model Shown: VBQ36G - 36" Grill
VBQ36GC - 36" Cart



The 42" models are available with a synthesis of features that offer unparalleled performance and reliability in your outdoor kitchen.

- Ⓢ Three 18SR stainless steel burners producing 82,500 BTUs of grilling power.
- Ⓢ 18,000 BTU flush-mounted infrared rotisserie burner.
- Ⓢ 770 square inch grilling area with stainless steel grates.
- Ⓢ Dedicated adjustable 7,000 BTU burner smoking system with large drawer.
- Ⓢ Built-in Halogen grill lighting.
- Ⓢ Built-in and cart models available.
- Ⓢ Propane or natural gas.
- Ⓢ Sear Zone model available (VBQ42SZG).

Model Shown: VBQ42G - 42" Grill
VBQ42GC - 42" Cart



The 56" models are the perfect mix of power and versatility needed for the serious outdoor chef.

- Ⓢ Three 18SR stainless steel burners producing 82,500 BTUs of grilling power plus an additional 27,500 BTU Infrared Ceramic Sear Zone.
- Ⓢ Dual 15,000 BTU flush-mounted infrared rotisserie burners.
- Ⓢ 998 square inch grilling area with stainless steel grates.
- Ⓢ Dedicated adjustable 7,000 BTU burner smoking system with large drawer.
- Ⓢ Built-in Halogen grill lighting.
- Ⓢ Built-in and cart models available.
- Ⓢ Propane or natural gas.

Model Shown: VBQ56SZG - 56" Grill
VBQ56GC - 56" Cart





Double Side Burner
VS2G



SideSear Burner
VGSZ



24" PowerMaxx Burner
VPMAX24
PowerMaxx Drawer
VPMAXD24



Food Warmer
VFW



Insulated Jackets
Available in 30", 36",
42", & 56" sizes



Vinyl Covers
Available in 30", 36", 42",
& 56" sizes for built-in and cart applications



17" Access Door
VAD17



Double Access Doors
VAD30 - 30" Unit
VAD36 - 36" Unit
VAD42 - 42" Unit



2 Drawer System
V2DR



Paper Towel Holder
VTH



2 Drawer/Utensil
Storage
VU2DR



Trash/Recycle
Center
VTRC



Door/Drawer Combo
VDDC



Pantry/Drawer Combo
VPDC42 - 42" Unit
VPDC56 - 56" Unit



Sealed Pantry
VDSP30 - 30" Unit
VDSP36 - 36" Unit
VDSP42 - 42" Unit



30" Plating &
Garnish Center
VPS30P



Ice Chest/Bartender
(Speed Rail Included)
VCTIC



Prep & Waste Chute
VPWC



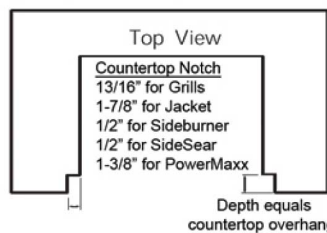
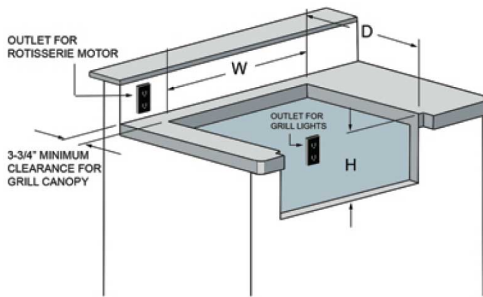
Blender Station
VBS



HS24RO1R -24" Outdoor Refrigerator
Single/Double Tap Ready



15" Ice Maker
H50IMSR



GRILL	Cutout Dimensions			Model	Overall	Cutout
	W	D	H			
VBQ30	28-1/2"	23"	10-1/4"	V2DR	16 4/5" W X 14 1/2" H X 21"D	14 5/8" W X 12 1/4" H
VBQ36	34-1/2"	23"	10-1/4"	VAD17	16 1/2" W X 21 1/8" H	14 1/8" W X 18 3/4" H
VBQ42	40-1/2"	23"	10-1/4"	VAD30	30" W X 21 1/8" H	27 5/8" W X 18 3/4" H
VBQ56	54-1/2"	23"	10-1/4"	VAD36	36" W X 21 1/8" H	33 5/8" W X 18 3/4" H
INSULATED JACKET	W	D	H	VAD42	42" W X 21 1/8" H	39 5/8" W X 18 3/4" H
				VBS	24" W X 14 1/2" H	21 7/8" W X 12 1/4" H
SIDE BURNER SIDESEAR	W	D	H	VCTIC	27 5/8" W X 13 1/2" H X 20 5/8" D	26" W X 11 3/4" H X 19" D
				VDDC	31 4/5" W X 21 1/8" H X 21"D	29 1/2" W X 18 7/8" H
				VDSP30	30 3/8" W X 21 1/8" H	28 1/8" W X 18 7/8" H
				VDSP36	36 3/8" W X 21 1/8" H	34 1/8" W X 18 7/8" H
				VDSP42	42 3/8" W X 21 1/8" H	40 1/8" W X 18 7/8" H
				VDT30G	29 13/16" W X 25 1/2" H X 11 1/16" D	28 1/2" W X 23" D X 10 1/4" H
POWER MAXX	W	D	H	VEN17	16" W X 20 1/2" H	14 1/4" W X 18 3/4" H
				VEN30	29 1/4" W X 20 1/2" H	27 3/4" W X 19" H
				VEN36	35 1/4" W X 20 1/2" H	33 3/4" W X 19" H
				VEN42	41 1/4" W X 20 1/2" H	39 3/4" W X 19" H
				VFW	14" W X 26 5/8" D X 11 1/16"	13 1/4" W X 23" D X 10 1/4" H
				VPDC42	42" W X 21 1/8" H X 21"D	39 3/4" W X 18 7/8" H
SIDE BURNER SIDESEAR	W	D	H	VPDC56	56" W X 21 1/8" H X 21"D	53 3/4" W X 18 7/8" H
				VPMAXD24	14" W X 11" H X 26 3/4" D	11 5/8" W X 9 3/5" H X 24" D
				VPS30P	30" W X 11" H	26 5/8" W X 10" H
				VPWC	10 1/4" W X 12 7/16" D X 1 5/16" H	6 1/4" W X 8 1/4" D
				VTH	16 1/2" W X 10 7/10" H	14 1/4" W X 8 3/8" H
				VTRC	19 3/10" W X 26 1/2" H X 24" D	17 1/4" W X 24 1/16" H X 24 1/4" D
POWER MAXX	W	D	H	VU2DR	16 4/5" W X 21 1/8" H X 21"D	14 5/8" W X 18 7/8" H
				HS24RO1R	24" W X 34 1/4" H X 24" D	24 1/4" W X 34 1/2" H X 24 1/4" D
				H50IMSR	14 7/8" W X 33 1/2" H X 22 9/16" D	15 1/8" W X 33 3/4" H X 22 3/4" D

Like a fine wine, Vintage Products have grown through generations of experience to become the ultimate outdoor cooking and entertainment line. From our remarkably powerful grills and side burners to complete beverage service and refrigeration, the Vintage brand speaks of the finest craftsmanship and truly intelligent design. The Vintage Outdoor Kitchen offers chefs of all abilities the power to create extraordinary meals in an open-air environment.

As any true connoisseur knows, all of the right elements must combine to create something exceptional. Since 2001, Vintage has been that synthesis of style, versatility, and performance.



If you are a traditional Grill Master with limited space, the Vintage 30" charcoal grill is your clear choice!

- Ⓛ Designed and manufactured here in the USA for long lasting charcoal grilling performance
- Ⓛ Constructed from 18/8 heavy duty commercial grade 304 stainless steel
- Ⓛ 476 square inches of stainless steel cooking grid (28 x 17 inches)
- Ⓛ Front door access to easily replenish charcoal while grilling
- Ⓛ Adjustable charcoal tray
- Ⓛ Ash dump

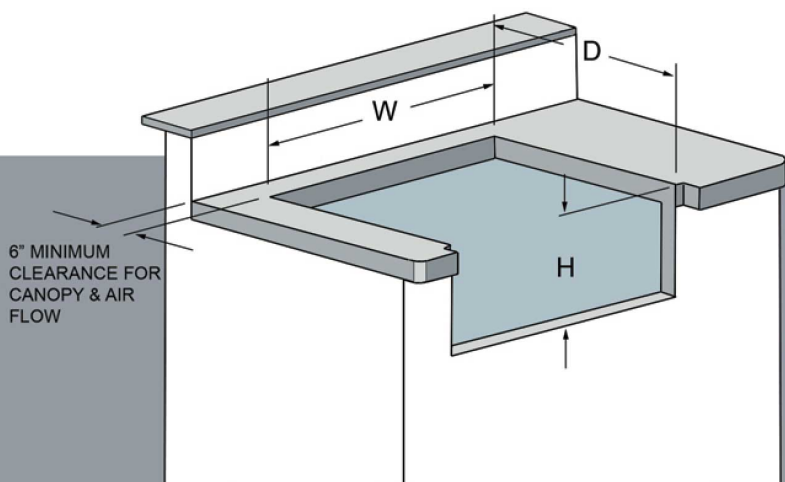
Overall Dimensions (Inches): W 30.5 x H 24.5 x D 22
Model: VCG30 - 30" Charcoal Grill



The 42" model offers the perfect amount of space for the charcoal enthusiast seeking to entertain with traditional flair!

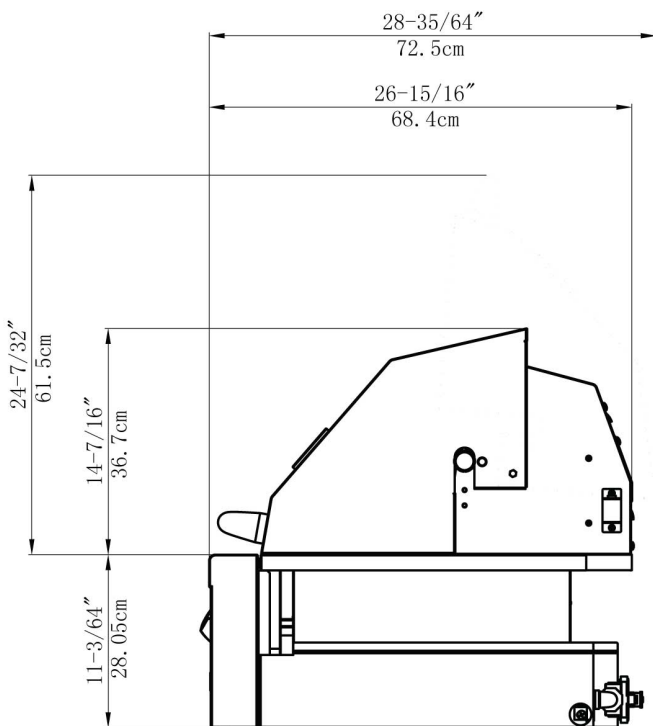
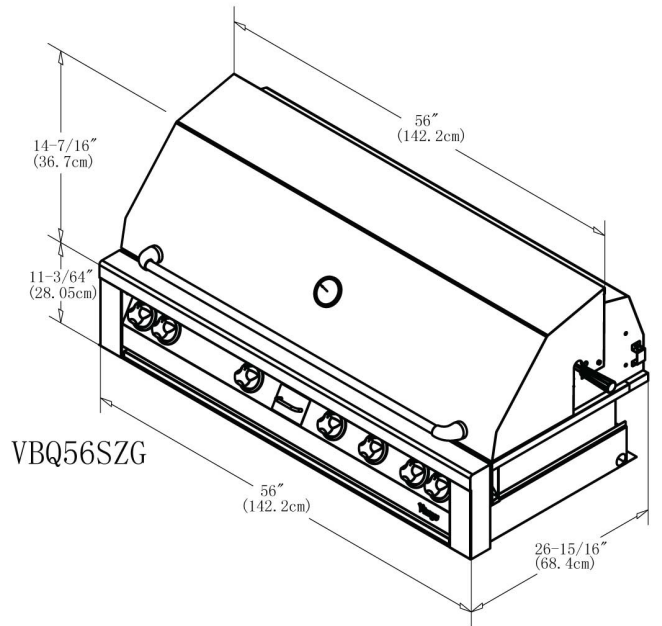
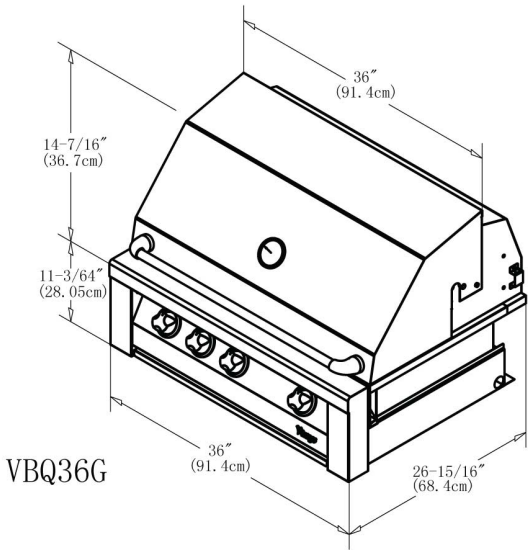
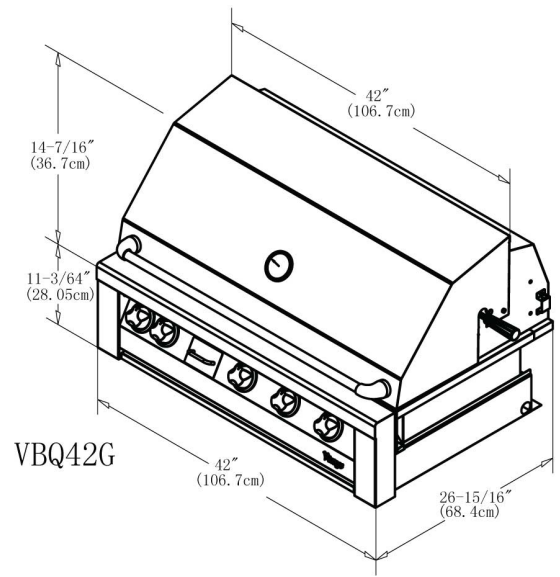
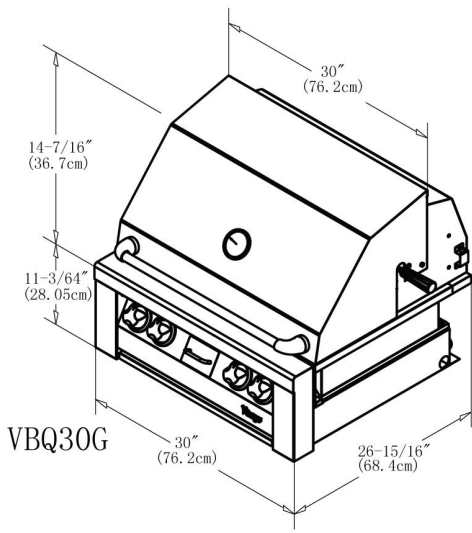
- Ⓛ Designed and manufactured here in the USA for long lasting charcoal grilling performance
- Ⓛ Constructed from 18/8 heavy duty commercial grade 304 stainless steel
- Ⓛ 680 square inches of stainless steel cooking grid (40 x 17 inches)
- Ⓛ Front door access to easily replenish charcoal while grilling
- Ⓛ Adjustable charcoal tray
- Ⓛ Ash dump

Overall Dimensions (Inches): W 42 x H 24.5 x D 22
Model: VCG30 - 42" Charcoal Grill

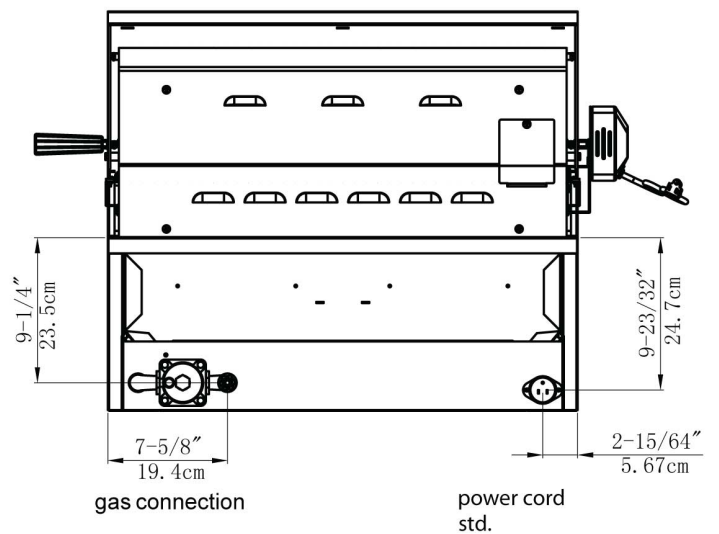


CHARCOAL GRILL	Cutout Dimensions		
	W	D	H
VCG30	28-1/2"	17-5/8"	11-5/8"
VCG42	41"	17"	11-5/8"





SIDE VIEW



REARVIEW

HOW TO CONVERT VINTAGE BBQ GRILL FOR GAS FUEL TYPE-LP OR NG

1. **MAIN U-TUBE BURNERS**
 - a. REMOVE THE FOLLOWING:
 - i. GRILL COOKING GRATES
 - ii. BRIQUETTE W/BRIQUETTE TRAYS
 - iii. BURNERS...note, this is a good time to check/adjust the air shutters
 1. Adjust air shutters as necessary for both LP and Natural Gas.
 - b. CHANGE ORIFICES
 - i. MAIN BURNER VALVE(S), USING 9/32" SOCKET
 - ii. SEAR ZONE BURNER VALVE, USING 1/2" DEEP SOCKET
2. **SMOKER TRAY BURNER**, not applicable on VBQ30GB (builder model) & all VBQ36G
 - a. REMOVE THE FOLLOWING
 - i. ALL KNOBS (slide off valve stem, no fasteners)
 - ii. SMOKER TRAY
 - iii. GREASE DRIP TRAY
 - iv. FRONT GRILL PANEL
 1. Remove 2 top screws, 1 each at upper panel corners
 2. Remove 2 bottom screws, underneath panel at each corner
 - b. USING A 7/16" AND A 9/16" OPEN END WRENCH; SEPARATE ORIFICE FROM GAS TUBE
 - c. USING A PHILLIPS HEAD SCREW DRIVER, REMOVE RETAINING SCREW TO ORIFICE
 - d. CHANGE ORIFICE AND REASSEMBLE, front panel, drip tray, smoker tray & control knobs.
 - e. REPLACE MAIN BURNERS (U-TUBE & SEAR), SEAT PROPERLY ONTO VALVES. **THIS IS IMPORTANT!**
3. **ROTISSERIE BACK BURNER**, not applicable on VBQ30GB (builder model)
 - a. LOCATE ROTISSERIE ACCESS DOOR ON RIGHT REAR OF UNIT
 - b. REMOVE PHILLIPS SCREW & ACCESS DOOR
 - c. USING A 5/8" OPEN END WRENCH, DISCONNECT FLEX GAS LINE
 - d. UNTHREAD BRASS ELBOW FITTING FROM ORIFICE
 - e. CHANGE ORIFICE AND REASSEMBLE, reattach brass elbow & flex line
 - f. REPLACE ACCESS DOOR AND FASTEN W/RETAINING SCREW
4. **MODIFYING THE GAS REGULATOR (note, most grills will arrive ready for NG application. Always check the regulator to assure proper regulator orientation as follows!!!!)**
 - a. LOCATE REGULATOR AT LEFT REAR OF UNIT
 - b. UNSCREW & REMOVE BRASS HEX CAP/NUT FROM GAS REGULATOR
 - c. LOCATE & NOTE PLASTIC PLUNGER ORIENTATION ON HEX CAP
 - i. FOR **LP FUEL**, ORIENT THE PLUNGER/FLAT END OF CAP TOWARD THE SPRING. THE CAP COMPRESSES THE REGULATOR SPRING
 - ii. FOR **NG FUEL**, ORIENT THE PLUNGER/FLAT END OF CAP TOWARD THE HEX CAP/NUT
 - iii. REPLACE BRASS HEX CAP/NUT, TIGHTEN SECURELY
5. **CHECK, TEST AND START/FIRE THE GRILL**
 - a. **ASSURE BURNERS ARE SEATED ON VALVES PROPERLY**
 - b. TURN ON GAS SOURCE, **DO NOT IGNITE YET**
 - c. SMELL, USE ELECTRONIC SNIFFER AROUND THE GENERAL AREA OF THE GRILL, INSIDE AND OUTSIDE...FRONT AND REAR.
 - d. APPLY SOAPY WATER AT ALL PIPE/HOSE JUNCTURES, LOOK FOR BUBBLING WHICH DENOTES A LEAK.
 - e. **FAILURE TO EXECUTE THIS TESTING PROPERLY CAN RESULT IN FIRE AND DAMAGE**
 - f. **TURN OFF GAS SOURCE, WAIT PROX 5 MINUTES FOR ANY GAS TO CLEAR**
 - g. TURN ON GAS SOURCE, AND IGNITE; BE ATTENTIVE TO ANY GAS LEAK OR MISFIRE.

CALL SMG, LTD @ 800-358-8886, ATTN SERVICE DEPARTMENT, FOR ANY CLARIFICATION OR HELP WHEN PERFORMING GAS CHANGEOVER OR OTHER SET UP!