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# VICTORY BBQ-VCT3BS Owner's Manual

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# VICTORY™

## GAS GRILL

26 INCH WITH SEARING SIDE BURNER

### Owner's Manual

MODEL NUMBER: BBQ-VCT3BSB-LP



**WARNING**



Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other appliance.  
Never store in the vicinity of this or any other appliances an LP cylinder not connected for use.





# GAS GRILL

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Built from lasting materials and designed to withstand unreasonably harsh testing, this powerful grill outperforms its weight class. For our customers — our clients, our friends, our lifelong partners — becoming true cookout champions on a Victory gas grill means proudly joining the family. There's always room around our table for one more.

Three fires ignite our spirit:

**Craftsmanship.**

We believe building better grills is a balance between form and function.

**Endurance.**

This product goes the distance through stress testing — including actual hurricanes.

**Versatility.**

Our feature-packed products help any rookie roaster or seasoned pro spend less and do more.

We know you want to get straight to grilling, but please be sure to read all instructions and warnings in this manual before assembling and/or using your grill. **The only thing better than BBQ is BBQ done right!**

## TABLE OF CONTENTS

<b>Warnings</b>	<b>4-5</b>
<b>Components Diagram</b>	<b>6</b>
<b>Components &amp; Hardware Lists</b>	<b>7</b>
<b>Grill Specifications</b>	<b>8</b>
<b>Assembly Instructions</b>	<b>9-13</b>
<b>Gas Leaks</b>	<b>14-15</b>
<b>LP Gas Cylinders</b>	<b>16</b>
<b>Troubleshooting</b>	<b>17</b>
<b>First-Time Operation</b>	<b>18-19</b>
<b>Cleaning Your Grill</b>	<b>20</b>
<b>Warranty Registration</b>	<b>21</b>

# WARNINGS



## **PROP 65 WARNING:**



This product can expose you to chemicals including Chromium (hexavalent compounds), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, please visit [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

## **IMPORTANT SAFETY INFORMATION**

Please read this manual carefully and before installing or using your Victory gas grill to ensure proper operation, installation, and servicing, and to reduce the risk of fire, burn hazard, and/or other injury.

This manual should be retained for your information.

## **PROPER USE**

This Victory grill is NOT intended for commercial use.

This grill is for outdoor use only.

The manufacturer cannot be held responsible for damage or injury caused by improper use of this appliance.

## **LOCATION OF GRILL**

Remember that your Victory grill is an outdoor appliance. Ensure your grill is positioned safely away from anything that can catch fire. Under no circumstance is this grill to be used indoors; this includes garages or any other enclosed area. This outdoor cooking gas appliance is not approved to be installed in or on any recreational vehicles and/or boats. Victory grills are intended for single-family/residential use only.

When determining a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths, and keeping any gas supply lines as short as possible.

Proper location and use is also essential to ensure safe and continued trouble-free operation. Any non-approved alterations made to the grill will void its warranty.

## **INSTALLATION WARNINGS**

Please read all installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

Safe operation of Victory gas grills depends upon proper installation. All gas installations and gas conversions must be performed by a qualified technician or authorized service agent. Improper installation, adjustment, alteration, service, or maintenance may cause property damage, injury, or death.

Always check the Rating Plate on the inside cart door to make sure the gas supply you are connecting to is the gas type the appliance is manufactured for.

Do not kink the gas line when installing.

This gas grill must be installed in accordance with all local codes. If installation is planned in an area with no local codes, your gas grill must be installed in accord with the National Fuel Gas Code ANSI Z223.1, and storage and handling of liquefied petroleum gases, ANSI/NFPA 58 or CSA B149.1 natural gas and propane installation code.

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 CAN/CGA-B149.1, Natural Gas Installation Code. or CAN/CGA-B149.2, Propane Installation Code.

## **FUEL CONCERNS & EXPLOSION HAZARDS**

Do not store or use gasoline or other flammable vapors and liquids (that are not connected for use) in the vicinity of this or any other appliance. Keep the area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Failure to do so can result in death, explosion, or fire.

Keep an ABC fire extinguisher accessible at all times, and never attempt to extinguish a grease fire with water or other liquids.

Do not attempt to heat unopened containers on the grill. Pressure may build up and cause the container to explode.

Never use charcoal or any other solid fuel in the grill.

Do not operate the grill in a building, garage, or any other enclosed areas. This could result in carbon monoxide buildup, which may cause injury or death. Grills are not designed or intended for installation near a window or vent that feeds into the house.

Never test the grill for gas leaks using a lit match or any other open flame; see leak test procedures using soap-and-water solutions in the "Checking for Gas Leaks" section on Page 14.

For proper operation, burners must be aligned with the valve orifice and seated in the bracket slot. This is accomplished by first placing the burner tube's shutter hole securely over the valve orifice, and ensuring the male post on the rear of the burner rests in the opening in the grill chassis. Failure to do so could result in a fire and/or injury.

Consult the AHJ (Authority Having Jurisdiction) or a contractor in your area if you have any uncertainty regarding local codes.

### **LP CYLINDER CARE & STORAGE**

Before each use, visually inspect the gas supply hose for cracks, cuts, or excessive wear. Replace the hose if necessary. Check for gas leaks as outlined on Page 14 before each use.

Ensure the gas supply hose does not come in contact with hot surfaces or sharp or rough edges of the grill or outdoor kitchen construction.

Do not twist the gas supply hose.

Never store an LP cylinder or tank indoors, or within the reach of children.

The self-contained LP system appliance is design-certified to be used with a standard 20-lb., 12 1/4"-diameter, 18"-tall cylinder with right-handed connection threads. This is the maximum size LP tank to be used with this grill. The cylinder must be marked in accordance with the latest U.S. Department of Transportation specifications for LP gas cylinders. (DOT, CFR49 or National Standards of Canada CAN/CSA-B359 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods).

Use only LP tanks with an OPD (Overfill Prevention Device).

### **IF YOU SMELL GAS**

1. Shut off gas to the grill.
2. Extinguish any open flames.
3. If the odor persists, immediately call your local gas supplier or fire department.

### **BEWARE OF SPIDERS BURNER TUBES MUST BE INSPECTED AND CLEANED BEFORE EACH USE.**

Spiders and small insects occasionally spin webs or make nests in the burner tubes of gas grills. These webs can lead to a gas flow obstruction, which could result in a fire in and around the burner tubes. This type of fire is known as "flash-back" and can cause serious damage to your appliance and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of "flash-back," it is the most common cause — making necessary frequent inspection and cleaning of the burner tubes.

### **GENERAL WARNINGS**

All gas grills get hot during use. Use extreme caution when operating.

Do not touch hot surfaces. Always use the lid handle to open or close the grill.

Use cooking utensils with wood handles and insulated oven mitts when operating the grill.

Never lean over the cooking surface when lighting or operating the grill.

Never light the appliance with the hood closed and without being certain that the burners are positioned and seated over the gas valves and on the burner support.

Close supervision is necessary when this or any grill is used near children. Keep children away from the grill during operation and until it has cooled off.

Never cook without the drip pan in place.

Never operate this grill while under the influence of alcohol or drugs.

Do not store anything in the grill. Make sure food is not forgotten in the grill body; forgotten items could melt or catch fire when the grill is turned on.

Before cleaning the grill, disconnect the rotisserie and trip the circuit breaker if equipped.

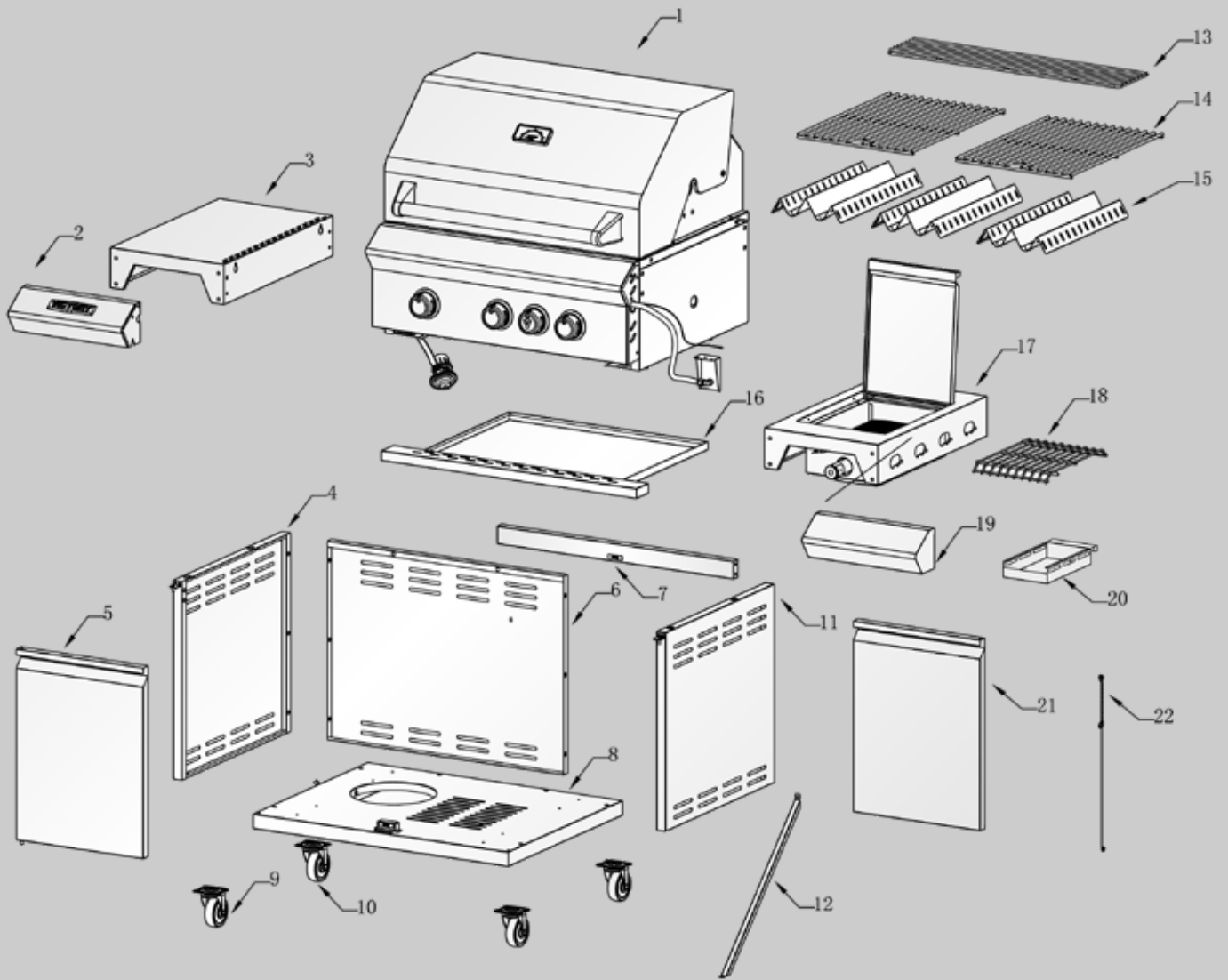
Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.), a wind break will be required. Winds blowing into or across the back hood gap can result in poor performance and/or cause the control panel and knobs to get dangerously hot.





To prevent injuries, do not use accessories that are not recommended by the manufacturer. The use of accessories, regulators, or components not recommended by the appliance manufacturer may cause injuries and will void warranty.

For certification tag reference the location shown in figure below.



# COMPONENTS DIAGRAM



Picture	Part Number	Name	Part Description	Quantity
	AA	Screw	M6x12mm	50
	BB	Lock Washer		16
	CC	Screw	M5x10mm	17
	DD	Screw	M4x15mm	1

# COMPONENTS & HARDWARE LISTS

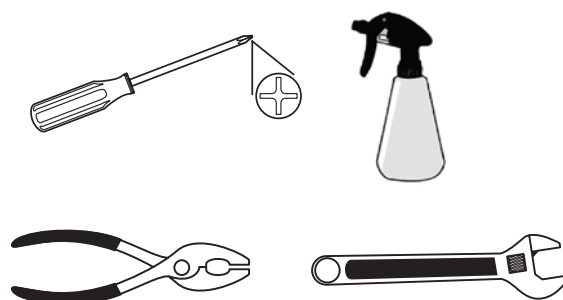
Part Number	Description	Quantity
1	Hood Assembly	1
2	Left Side Shelf Cap	1
3	Left Side Shelf	1
4	Left Cart Wall Panel	1
5	Left Cart Door	1
6	Back Cart Panel	1
7	Cart Front Support	1
8	Cart Bottom	1
9	Non-Locking Caster	2
10	Locking Caster	2
11	Right Cart Wall Panel	1
12	Cart Support Bar	1
13	Warming Rack	1
14	Cooking Grates	2
15	Flame Tamers	3
16	Front Drip Tray	1
17	Side Burner Shelf	1
18	Side Burner Grate	1
19	Right Side Shelf Cap	1
20	Side Burner Drip Tray	1
21	Right Cart Door	1
22	Match Holder	1

## Assembly Preparation

Before beginning to assemble the grill, make sure all parts are present by comparing parts with the package contents list. If any part is missing or damaged, do not attempt to assemble the product; instead, contact BBQGuys at 1-877-743-2269 for replacement parts.

**Estimated Assembly Time:** 50 minutes with 2 people.

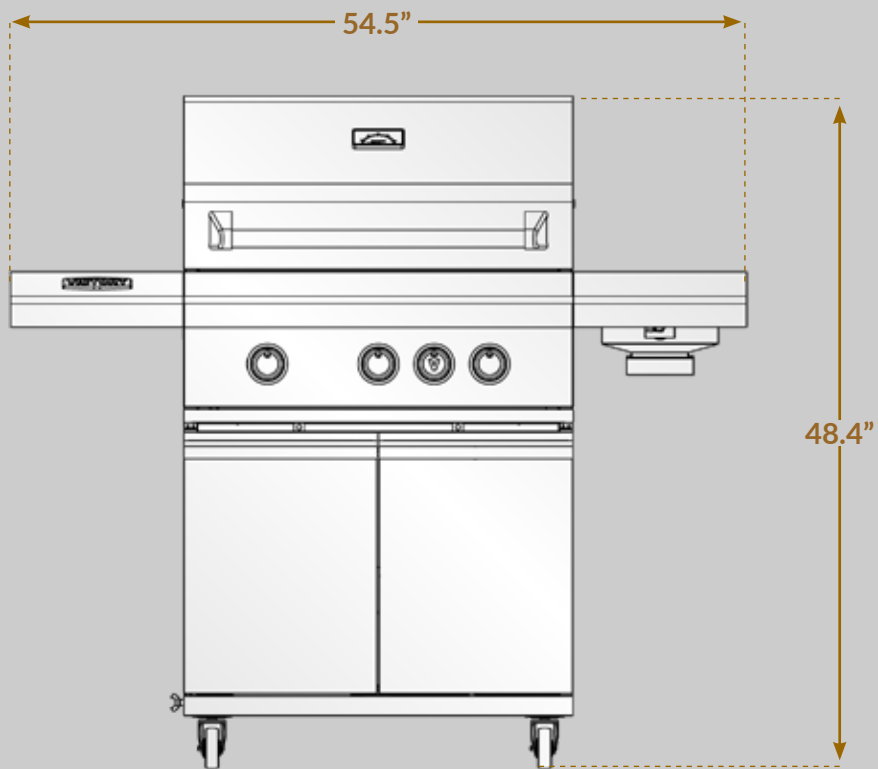
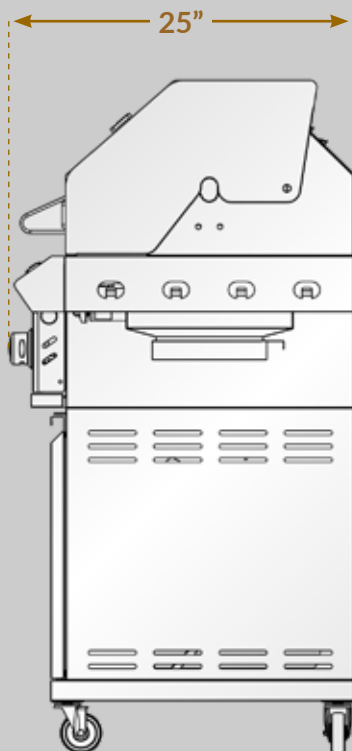
**Tools Required for Assembly and Leak Testing (not included):** Phillips screwdriver, spray bottle, pliers, adjustable wrench



## Unpacking the Grill

A final inspection of every Victory grill occurs at the factory to ensure a quality product is packaged. Please re-check for possible shipping damage immediately after unpacking your grill. If you spot any damage, contact your dealer immediately because the shipping carrier will often have a time frame to report damage. Additionally, please save the packaging material the grill arrived in – that is at times also inspected by the shipping carrier.

# GRILL SPECIFICATIONS

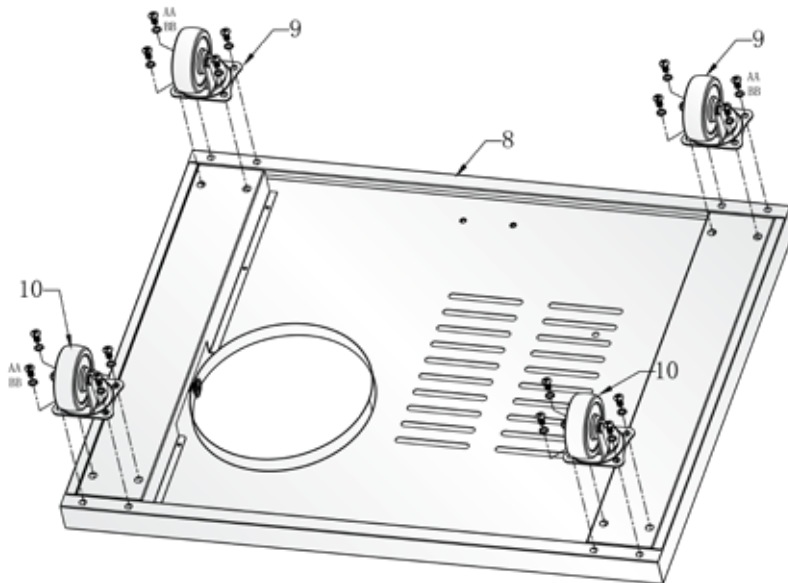


# ASSEMBLY INSTRUCTIONS

**⚠ CAUTION: THIS UNIT IS HEAVY.** At least 2 people are required for safe assembly. Some parts may contain sharp edges, so it's not a bad idea to wear protective gloves if you deem it necessary. Read and follow all safety statements, warnings, assembly directions, and use-and-care instructions before attempting to assemble and/or grill.

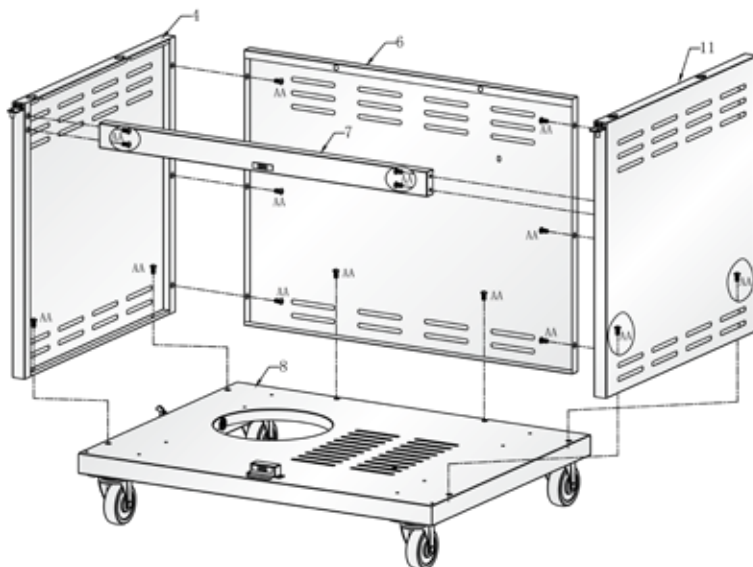
OK, time for the fun part. Do you have a helper nearby for assembly? Trust us, this process will go much faster with an extra pair of hands. (If you're having trouble finding someone to help, we've found that BBQ is the best form of bribery. Good thing you just unboxed an awesome grill!)

**1** Start by assembling the Cart Bottom (8). Flip the Cart Bottom upside-down on a protected surface, exposing the 4 locations where the casters attach. See those 2 runners on the Cart Bottom with 4 nutserts (female-threaded inserts that a screw goes into). Use 16 AA Screws to install 16 BB Lock Washers on each end of each runner. This is where the casters will be installed. Please note the orientation of the Cart Bottom to ensure the casters are attached correctly.



**2** Attach the 2 Non-Locking Casters (9) and 2 Locking Casters (10), tightening completely. Once attached, lock the Locking Casters and turn the Cart Bottom right-side up.

**3** With the Cart Bottom facing wheels-down, attach the Left Cart Wall Panel (4) and Right Cart Wall Panel (11). The upper front portion of both panels have nutserts, which should face the front of the cart. Attach both the Left and Right Cart Wall Panels to the Cart Bottom using 2 AA Screws each on the bottom side and 3 AA Screws each vertically along the back. Don't completely tighten just yet.

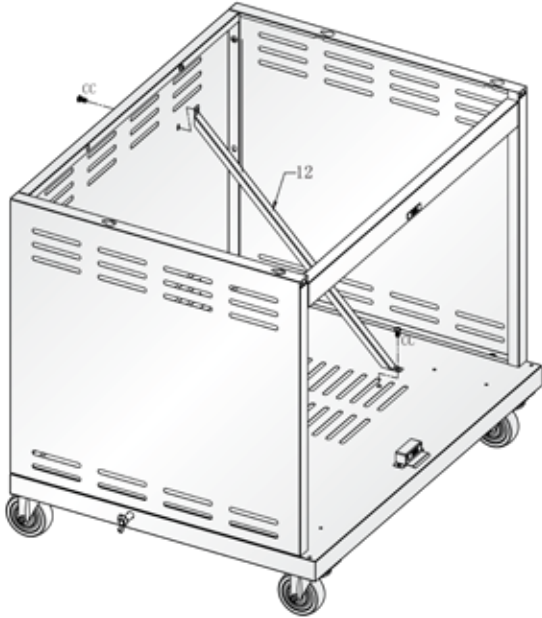


**4** Next up is the Back Cart Panel (6). First, secure it to the Cart Bottom by screwing 2 AA screws into the openings. Attach, but don't tighten. Next, secure the Back Cart Panel to the Left and Right Cart Wall Panels using 3 AA Screws per side. Again, attach without fully tightening.

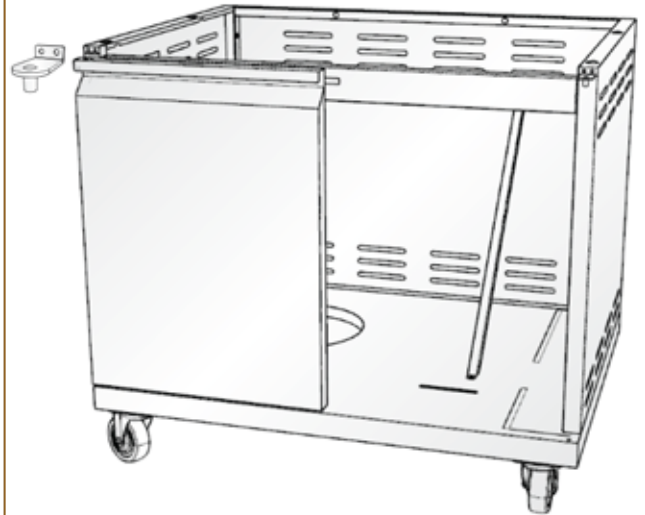
**5** Attach the Cart Front Support (7), with its magnet facing the front of the cart, to the Left and Right Cart Wall Panels by using 2 AA Screws on each side. This time, you can fully tighten the screws.

# ASSEMBLY INSTRUCTIONS

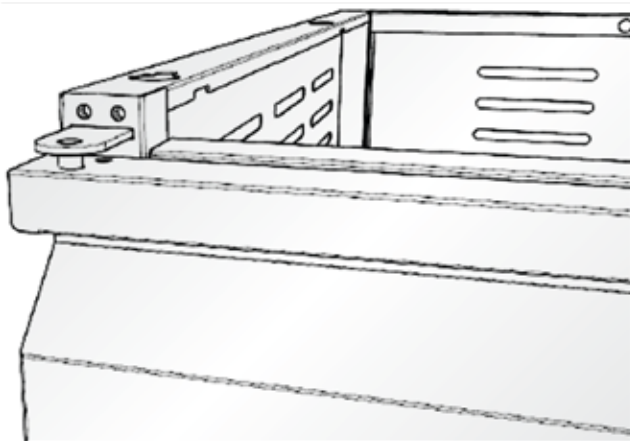
- 6** Now for the Cart Support Bar (12), which you attach by screwing 2 CC Screws into the nutserts in the floor and back wall of the grill cart. Fully tighten these screws, along with all other screws you left slightly loose in prior steps.



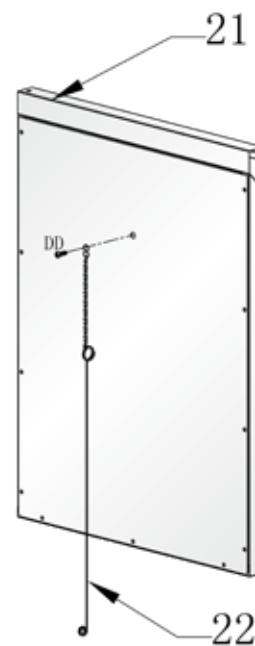
- 7** Align the Left Cart Door (5) and Right Cart Door (21) using the alignment pin located on the bottom of each door.



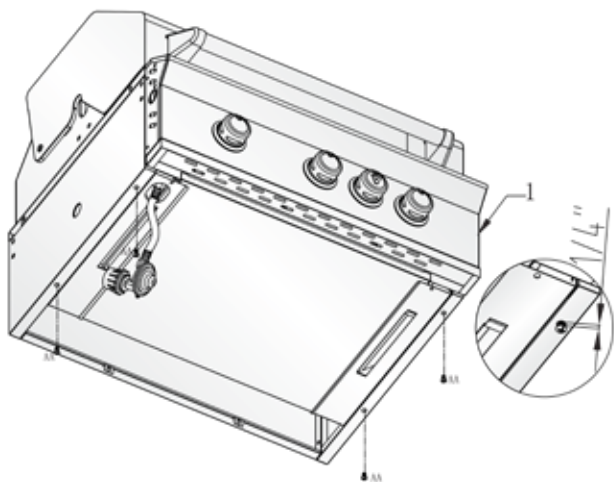
- 8** Attach the upper door pin to the and the Cart Wall Panel by first removing the existing screws, lifting the bracket upward inside the wall, and rotating it down into the door alignment hole. Once aligned in the Cart Wall Panel and Cart Door, firmly tighten the bracket using the 2 existing screws.



- 8a** Once the doors have been installed, attach the Match Holder (22) to the Right Cart Door using 1 DD Screw. Now's a good time for an optional beer break!



**9a** Is your helper close by? Good, you'll need them to attach the grill head to the cart. Start by finding a non-abrasive work surface where you can position the Hood Assembly (1) to gain access underneath it. Install an AA Screw into each of the 4 nutserts, as shown in the figure below. Be sure to not tighten fully; instead, leave some of the screws' threading exposed.

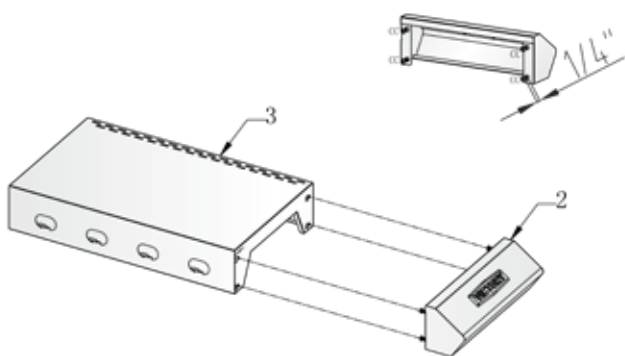


**9b** With help from the friend you totally didn't have to bribe with grilled meats, lift the Hood Assembly onto the cart body, placing the 4 slightly exposed screws into the 4 alignment slots located on the top left and right of the cart walls. Once in place, use 2 AA screws on the back of the Hood Assembly to secure it to Back Cart Panel. Fully tighten all other screws at this time, and definitely take that beer break now if you didn't after Step 8.



**10a** Attach the Left Side Shelf Cap (2) to the Left Side Shelf (3) using 4 CC Screws. Ensure the logo faces forward on the left side of the grill.

**10b** Partially screw 4 AA Screws into the grill body, as shown below. Leave some threading from these upper screws exposed for the side-shelf assembly.



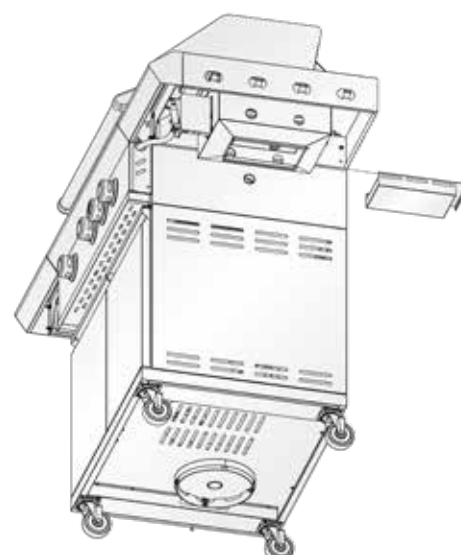
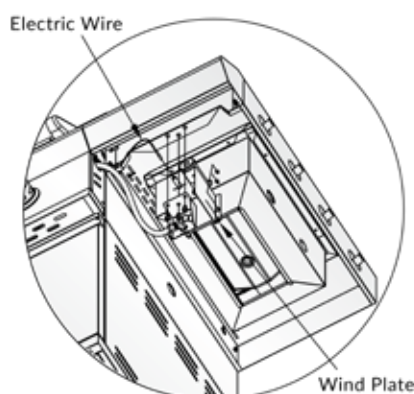
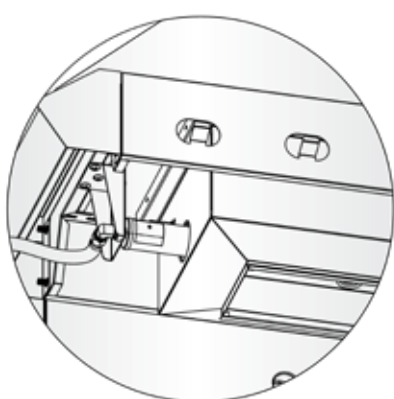
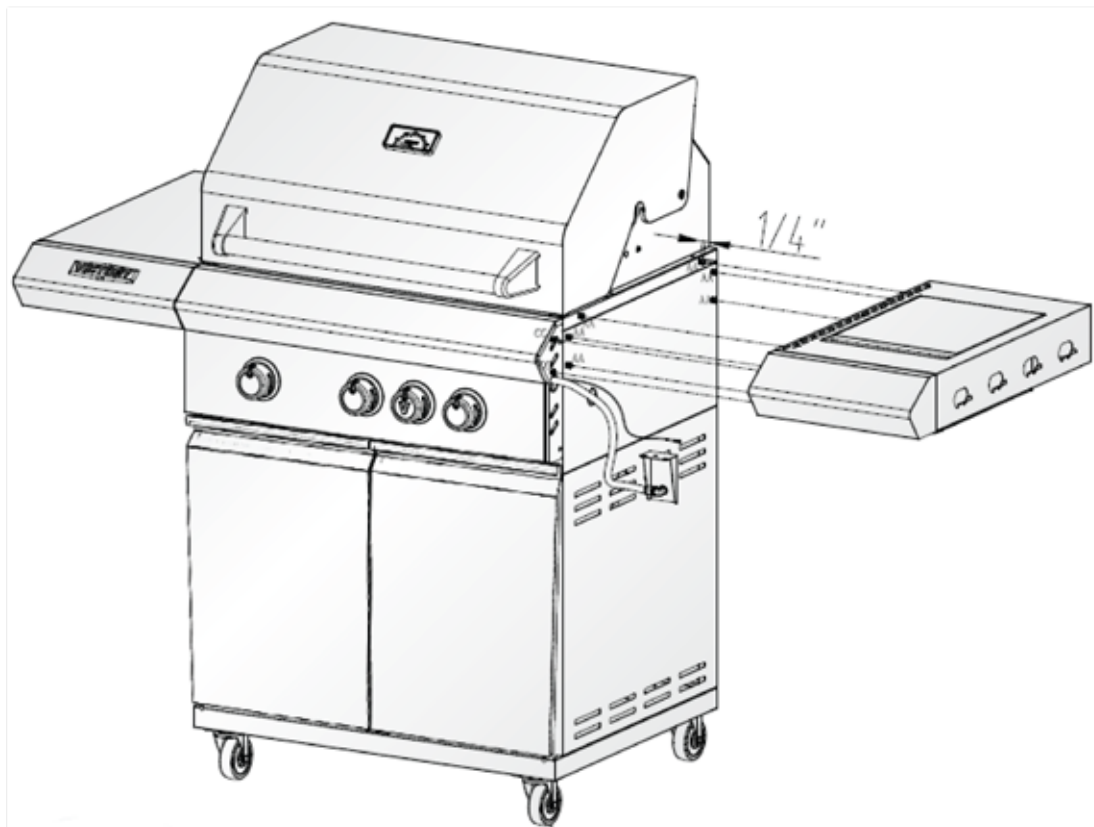
**10c** Attach the side-shelf assembly to the cart body by lifting it into place onto the 4 screws from the previous step. Once in place, install the 2 AA lower screws and the 2 CC screws located in shelf cap. Now tighten all 8 Screws. Repeat attachment steps for the other side shelf using the Side Burner Shelf (17), Side Burner Grate (18), and Right Side Shelf Cap (19). Ensure that the gas line and igniter line are hanging from the side burner for use in the following step.



# ASSEMBLY INSTRUCTIONS

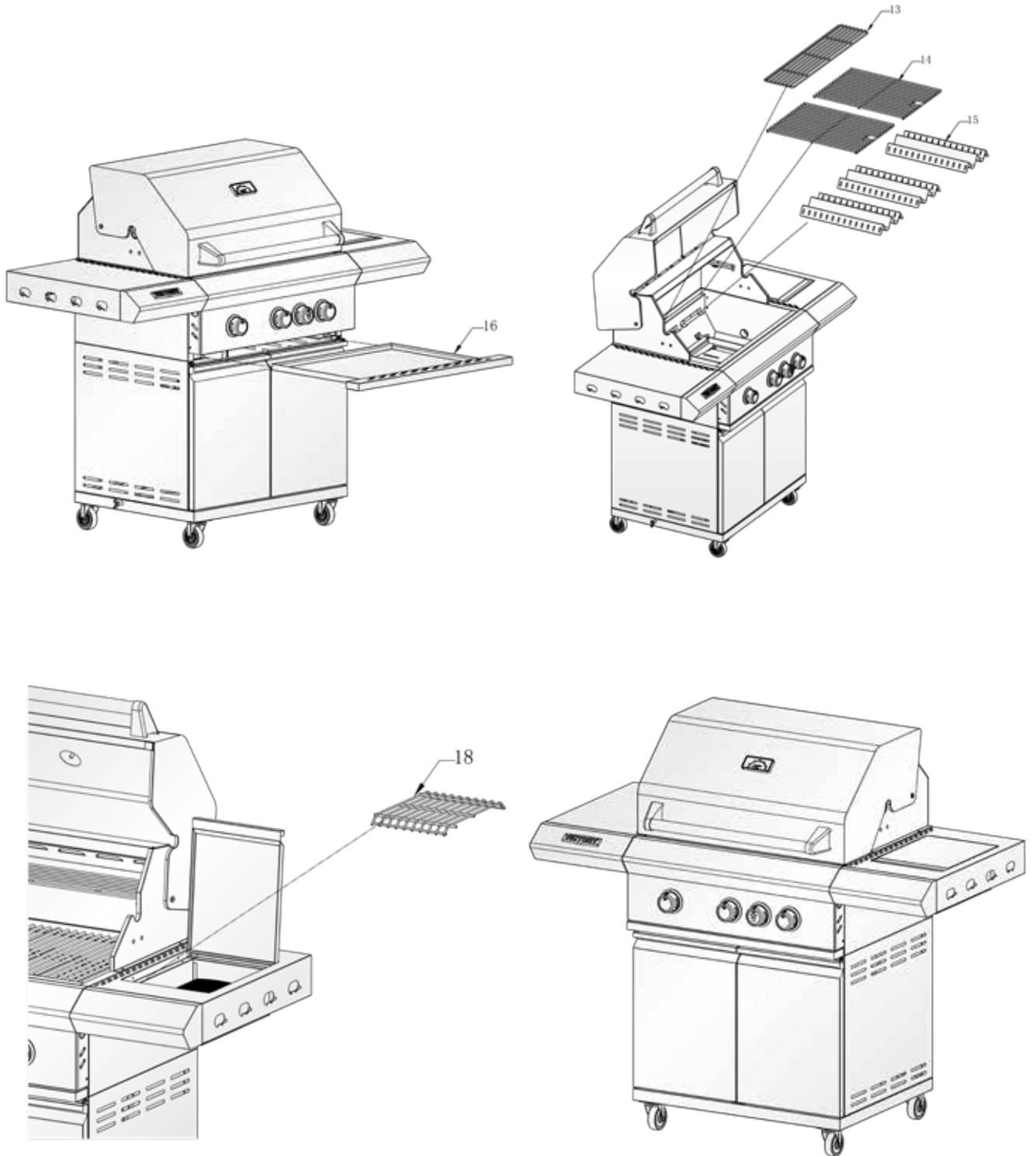
11

Attach the searing burner gas line and igniter. Using 33 CC screws, attach the gas line bracket. Ensure the gas line and orifice are seated into the sear burner tube before lighting the grill. Next, route the electric wire away from the pinch points and plug it into the igniter. Once the gas line and igniter wire are in place, attach the wind guard by sliding it onto the 2 screws already in the side burner burner. Tighten all fasteners at this point.



12

In order, insert the Side Burner Drip Tray (20), Front Drip Tray (16), Flame Tamers (15), and Cooking Grates (14). Congrats, you're done! How does another beer sound?



# GAS LEAKS

## GAS LEAK WARNINGS CHECKLIST

Finding and/or fixing a gas leak is NOT a DIY procedure. Always let a licensed professional perform such work.

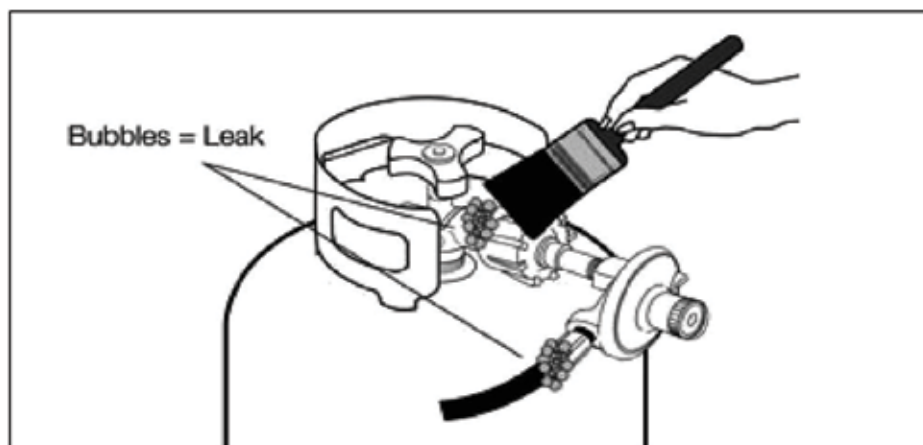
1. NEVER USE THE GRILL WITHOUT FIRST LEAK-TESTING THE GAS CONNECTIONS, INCLUDING ALL OF THE VALVES, FITTINGS, LINES, ETC.
2. WARNING: DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS. USE OF AN OPEN FLAME COULD RESULT IN A FIRE, EXPLOSION, AND BODILY HARM.
3. DO NOT SMOKE WHILE PERFORMING THE LEAK TEST. Any open flame will ignite the gas.
4. To prevent fire or an explosion hazard, perform leak tests outdoors only.
5. Ensure that the flexible hoses do not have any cuts and wear that may affect safety before each use.
6. Only the factory-supplied hose and regulator should be used. Use only replacement regulator and hose assemblies specified by Victory.

## Checking for Gas Leaks

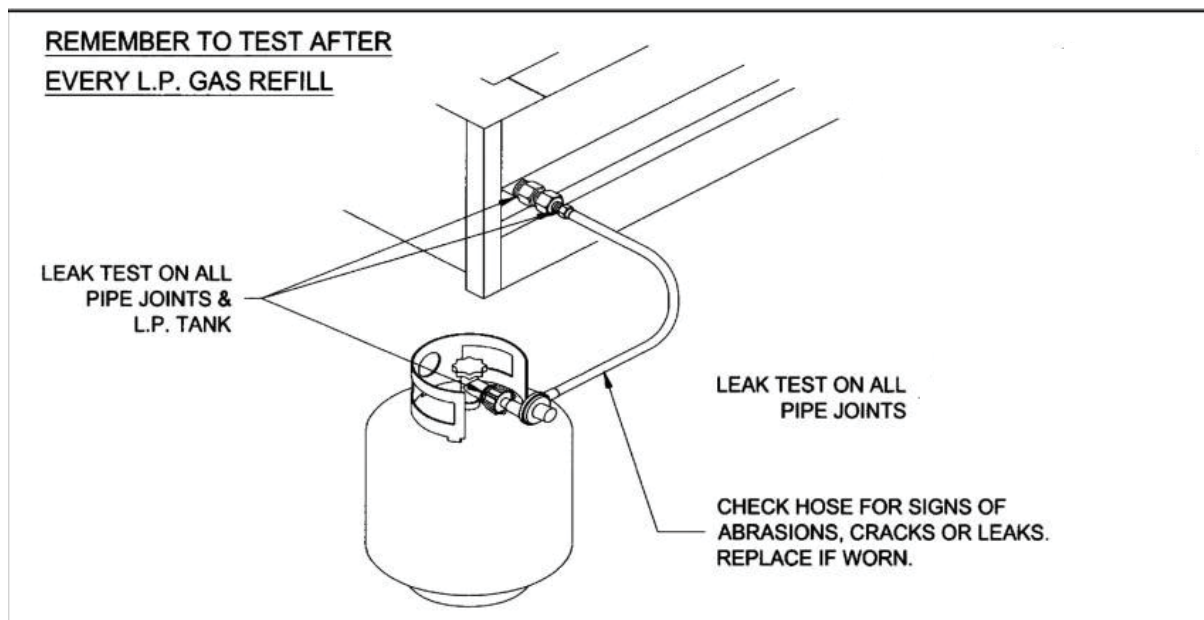
- Prepare a leak-testing solution of soapy water by mixing in a spray bottle of 1 part liquid soap to 1 part water.
- Make sure all control knobs are in the OFF position.
- Turn on the gas. On LP systems, this means turning the cylinder valve knob counterclockwise 1 turn to open.
- Apply the leak-testing solution by spraying it on the joints of the gas delivery system. This includes all valves, pipe connections, joints, lines, and every point from the gas source to the burners.
- If bubbles begin to form or if you detect the faint smell of gas (which is similar to eggs), there's a good chance that a leak is present. Do NOT attempt to light the grill in this scenario.
- Again ensure that all knobs are in the full OFF position.
- Stop the leak by tightening the loose joint and/or resealing it with thread sealant or Teflon tape, removing sealant or tape in the event of a flared connection, or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it is damaged; the cylinder must be discarded to a proper LP tank location and then replaced.

## Gas Leaks While Grilling

- If you are unable to stop a leak while grilling, turn all control knobs to the full OFF position, shut off the gas supply to the grill, and release pressure in the hose and manifold by pushing in and turning any of the control valves 1 quarter-turn counterclockwise.
- On LP systems, remove the cylinder from the appliance.
- Call an authorized gas appliance service technician or an LP gas dealer.
- Do not use the grill until the leak is corrected.
- The below diagram is intended to show what a leaking connection would look like. These 2 locations are not the only points to check nor the only potential areas for a gas leak to be present.



- All gas piping and connections must be tested for leaks after installation or service, as well as before each use. This includes all valves, pipe connections, joints, lines, and every point from the gas source to the burners.
- All leaks must be corrected immediately. Remember, before exchanging an empty cylinder for a new one, make sure all control valves are in the OFF position.
- The following diagram is for informational purposes only. These locations are not the only points to check nor the only potential areas for a gas leak to be present. Ensure the leak test includes all valves, pipe connections, joints, lines, and every point from the gas source to the burners.

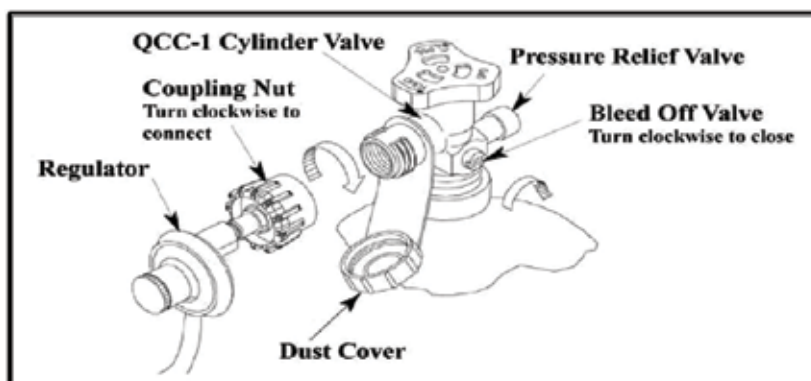


# LP GAS CYLINDERS

## Filling and Refilling LP Gas Cylinders

All purging and refilling of LP cylinders must be performed by qualified personnel in the LP gas industry. Never store a spare LP gas cylinder under or near this grill. Never fill the LP cylinder beyond 80% capacity. Failure to follow these instructions may result in explosion, personal injury, or death.

The LP cylinder must be in compliance with the specifications for LP-Gas Cylinders of the US Department of Transportation or the National Standard of Canada, CAN/CSA-B339. The basic tank size is 12" in diameter and 18" tall with a QCC-1 cylinder valve.



## Transporting and Storing LP Cylinders

Transport only 1 cylinder at a time, ensuring the cylinder is secured in an upright position with the control valve turned off and the dust cap in place. Store cylinders upright, outdoors – not in a building, garage, or any other enclosed area – and out of the reach of children.

## Steps for Replacing LP Cylinders:

- Turn the control knobs and cylinder valve to the OFF position. Unscrew valve.
- Remove cylinder and have it filled at your local qualified propane dealer.
- Once filled, carefully connect the valve and make sure it is secure and not leaking.
- With the control knobs in the OFF position, turn on the cylinder valve.

If you smell gas or hear a hiss of gas escaping from the tank, get away from the tank and do not attempt to correct the problem yourself. Call your local fire department immediately.

If your appliance has no leak at the cylinder, then double-check for loose connections and retest for leaks using the soapy-solution method detailed on Page 14.

Do not subject your LP cylinder to excessive heat.

Make sure that when attaching components, all connections are secured and fully tightened to prevent leakage.

## Procedure for LP Cylinder Connection (20 lbs)

1. Turn the hand wheel on the cylinder clockwise until it stops to ensure the cylinder valve is fully closed.
2. Turn all burner knobs to the OFF position.
3. Connect the 3/8" flare end of the hose to the 3/8" flare end of the brass coupling on the unit using a 3/4" open wrench. Do not apply pipe sealant. (These are flared fittings). Note: remember the rubber line on the hose and regulator must be protected from sharp edges, hot surfaces, and aggressive building materials that could cut, melt, or damage the line. A separate approved gas line might be needed to link between the hose/regulator and the grill to position the rubber line in a safe location.
4. Connect the regulator to the LP cylinder. Only hand-tighten the regulator.
5. Check for leaks by spraying a soapy water solution on all connections, including all of the valves, fittings, lines, etc. Any and all gas connections have the ability leak; therefore, it is critical to check for leaks before each use.
6. To disconnect after using the grill, turn the burner knobs to the OFF position.
7. Close the cylinder valve by turning the hand wheel counterclockwise until it stops.
8. Disconnect the regulator from the LP cylinder.

**⚠ Caution:** Never leave the grill unattended. The grilling surface gets extremely hot, and anyone who touches it can get seriously burned.

# TROUBLESHOOTING

Problem	Possible Causes	Solution
Low heat or low flame when valve is turned to high.	<ol style="list-style-type: none"> <li>1. For propane: improper lighting procedure.</li> <li>2. For natural gas: undersized supply line.</li> <li>3. For both gases: improper preheating.</li> </ol>	<ol style="list-style-type: none"> <li>1. Carefully follow the lighting procedures outlined on Pages 18–19. Remember, all gas grill valves must be in the OFF position when the tank valve is turned on. Slowly turn the tank on to allow pressure to equalize.</li> <li>2. Natural gas pipes must be sized according to installation code.</li> <li>3. Preheat the grill with both main burners on high for 10–15 minutes.</li> </ol>
Excessive flare-ups/uneven heat.	<ol style="list-style-type: none"> <li>1. Flame tamers are installed incorrectly.</li> <li>2. Improper preheating.</li> <li>3. Excessive grease and ash buildup on the flame tamers and in the drip pan.</li> </ol>	<ol style="list-style-type: none"> <li>1. Ensure the flame tamers are installed evenly and rested on the firebox brackets. See Step 12 of Assembly Instructions on Page 13.</li> <li>2. Preheat the grill with both main burners on high for 10–15 minutes.</li> <li>3. Clean the flame tamers and drip pan regularly. Do not line the pan with aluminum foil. Refer to the Cleaning Instructions on Page 20 for more information.</li> </ol>
Burners give off a yellow flame, accompanied by the smell of gas.	<ol style="list-style-type: none"> <li>1. Possible spider web or other debris, or improper air shutter adjustment.</li> </ol>	<ol style="list-style-type: none"> <li>1. Remove the burner and give it a thorough cleaning. Slightly open the air shutter according to combustion air adjustment instructions (must be done by a qualified gas installer).</li> </ol>
Flames lift away from burner, accompanied by the smell of gas, and possibly difficulty lighting.	<ol style="list-style-type: none"> <li>1. Improper air shutter adjustment.</li> </ol>	<ol style="list-style-type: none"> <li>1. Slightly close the air shutter slightly according to combustion air adjustment instructions (must be done by a qualified gas installer).</li> </ol>
Side burner will not light with the igniter, but will light with a match.	<ol style="list-style-type: none"> <li>1. Incorrect installation.</li> <li>2. Loose electrode wire or switch-terminal wires.</li> <li>3. Lifting flames on the burner.</li> </ol>	<ol style="list-style-type: none"> <li>1. Ensure the electrodes are not bent and the 2 prongs are close together but not touching.</li> <li>2. Check that the electrode wire is firmly pushed onto the terminal on the back of the igniter. Also ensure that the lead wires from the module to the ignition switch (if equipped) are firmly pushed onto their respective terminals.</li> <li>3. See previous solution.</li> </ol>
Main burners will not light with the igniter, but will light with a match.	<ol style="list-style-type: none"> <li>1. Dirty piezo ignition.</li> </ol>	<ol style="list-style-type: none"> <li>1. Slightly close the air shutters according to combustion air adjustment instructions (must be done by a qualified gas installer.) Then clean the piezo ignition with a soft bristle brush, or gently sand with sandpaper.</li> </ol>

# FIRST-TIME OPERATION

## Prior to using your Victory gas grill, verify that all of the following is true:

- The burner tube is free of any debris or obstruction.
- The proper gas type, gas connection, and regulator settings have been installed.
- You've checked for gas leaks.
- Minimum clearances listed on certification tag are maintained.
- All packaging has been removed.
- All parts and components are properly in place.
- An installer-supplied manual gas shutoff valve is fully accessible.
- The LP hose is clean and has been inspected for cuts, wear, abrasion, or leaks. Replace if necessary with a suitable UL-, ETL- or CSA-listed part with an internally threaded connector.

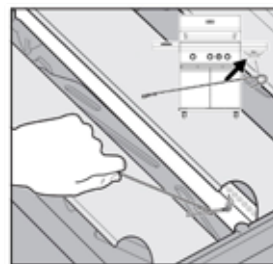
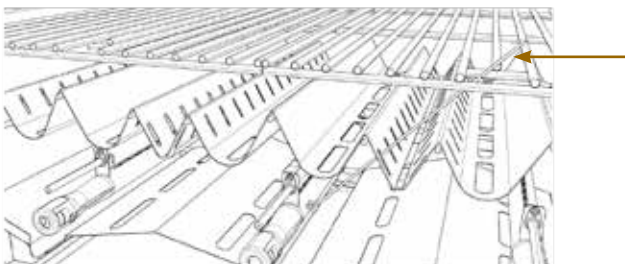
## Lighting the Appliance

1. Open the hood.
2. Use caution when lighting burners by standing as far away from them as possible. Do not put your hands, arms, head, or any other body parts close to the grill when lighting.
3. To ignite burners, push the burner knob in and slowly rotate counterclockwise to the high setting.
4. You will hear a loud click as the electronic lighter produces a spark. Listen for the sound of the gas igniting and look for a flame through the cooking grates. If the burner does not light on the first try, repeat immediately.
5. If the burner does not light in 5 seconds, turn the burners off and wait 5 minutes with the lid open until the gas clears before attempting to light it again. Repeat the procedure or try the manual lighting procedure detailed below.
6. If the burner does not light after several attempts, immediately close all gas valves and consult an authorized service technician.
7. Upon successful lighting of the first burner, repeat the process on the other burners you wish to light.
8. To shut off the burners, rotate the knob and turn to OFF. It is normal to hear a popping sound when the burners are turned off.
9. Close the valve at the gas supply.


## Manually Lighting the Main Burners

**⚠ WARNING:** Do not use standard-size matches or cigarette lighters to perform match-lighting procedures. Serious burns can occur, and lighters can explode.

1. Open the hood.
2. If you have just attempted to light the burner, allow 5 minutes for any accumulated gas to dissipate. Use caution by standing as far away from the burners as possible. Do not put your hands, arms, head, or any other body parts close to the grill when lighting.
3. When match-lighting the grill, use the lighting wand provided with your Victory grill (see below).



4. Push in and turn the control knob to HIGH.
5. If the burner does not light after 5 seconds, turn the control knobs to the OFF position.
6. Wait 5 minutes until the gas clears before attempting to light again.
7. If the burner does not light after several attempts, immediately close all gas valves and consult an authorized service technician.

 **WARNING:** “Flash-back” may occur in or around the burner tubes. This event exhibits a characteristic “whooshing” or jet-like sound. If this occurs, immediately turn off your burners, then remove and clean them with soap, water, and a brush until all foreign objects are removed.

Before cooking with your appliance for the first time, burn off any foreign matter and rid the unit of any odors by running the main burners on HIGH with the lid down for about 10 minutes. The flames should have a mostly blue color to them, but they may have a tint of yellow. In that case, you can make adjustments to the air shutters to obtain a blue flame, which indicates proper gas flow (see the Troubleshooting section on Page 17). Similarly, you should always preheat the grill before cooking by turning the burners to HIGH for 5 minutes with the hood closed.

### **Manually Lighting the Side Searing Burner**

1. Open the side lid, and remove the side sear rack.
2. If you have just attempted to light the burner, allow 5 minutes for any accumulated gas to dissipate. Use caution by standing as far away from the burners as possible. Do not put your hands, arms, head, or any other body parts close to the grill when lighting.
3. Hold your open flame to the right side of the side burner.
4. Push in and turn the control knob to HIGH.
5. If the burner does not light after 5 seconds, turn the burner off and wait 5 minutes with the lid open until the gas clears before attempting ignition again.
7. If the burner does not light after several attempts, immediately close all gas valves and consult an authorized service technician.

# CLEANING YOUR GRILL

**NOTE:** Always wait until the grill is completely cool before cleaning. We recommend cleaning your grill after each use to maintain the overall appearance over its lifetime. After first use, it is normal for your grill to become discolored in certain areas from the heat produced by the burners.

## Exterior Cleaning


Wipe down the exterior of the grill to remove any splatter or grease, always scrubbing and polishing in the direction of the stainless steel grain to avoid scratching the material. Do not use harsh abrasives — instead, use a stainless steel cleaner to treat the exterior surface for a polished look. To remove baked-on foods, use a fine-to-medium-grit, nonmetallic abrasive pad with a stainless steel cleaner to avoid specks of grease collecting in the grain (which will cause the appearance of rust). Before covering your grill — you got a grill cover, right? — always allow the surface to dry. Do NOT cover a damp or still-warm grill.

## Drip Tray

Clean the drip tray after each use. Not convinced you should? Well, failure to do so could result in a fire! There, that should do it. Once the grill has cooled completely, remove the tray from the cart and clean it with hot, soapy water. When you replace the dried drip tray, ensure it's installed completely in the grill housing. If using an oven-cleaning agent, be sure to carefully follow the manufacturer's instructions to avoid damage to the stainless steel.

## Flame Tamers, Grilling Racks, and Warming Rack

Again, it's a good idea to clean these components after each cook. To do so, turn the main burners on HIGH for 10–15 minutes with the hood closed to burn off any food particles or grease drippings. Turn the burners off, then brush the components with a stainless steel bristle brush to remove any remaining charred materials.

 **WARNING:** Make sure each burner is properly placed after cleaning. It is important to ensure the end of the burner is installed appropriately onto the gas valve so gas can flow safely into the burner. When burners aren't properly installed, dangerous conditions arise and can cause personal injury and/or property damage.

## Infrared Burner Cleaning

To keep your infrared burner operating at maximum performance after each use, turn it on HIGH for 5–7 minutes with the hood open. This allows any food particles or grease drippings to burn away. Once your grill has cooled completely, use a soft brush or vacuum to remove any ash accumulation on the burner (if necessary).

## WARRANTY REGISTRATION

The warranty is for original owners only at the original site of delivery, and cannot be transferred to new owners. You must retain your sales slip or invoice. Victory grills are warranted for single-family/residential use only.

Installation, repair, and maintenance work should be performed by an authorized service technician. Work by unqualified persons could be dangerous and will void the warranty. All Victory gas grills must have a qualified installer complete the installation for the warranty to be in effect. Incorrect installation of the grill will void the warranty. Please call BBQGuys at 1-877-743-2269 for more information on correct installation of the gas appliance.

BBQGuys shall not be liable under this or any implied warranty for incidental or consequential damages, and BBQGuys' liability is limited to the purchase price of the appliance only. This warranty gives you specific legal rights, and you may also have other rights, which may vary from state to state. This warranty is applicable in the United States and Canada only.

Improper maintenance, high cooking temperatures, excessive humidity, chlorine, fertilizers, lawn pesticides, chemicals, and salt can affect the stainless steel components, and for these reasons, the warranty DOES NOT COVER DISCOLORATION, SURFACE RUST, OR RUST, unless there is a loss of structural integrity or rust-through of the grill's components. This warranty covers defects in material and workmanship.

Consumers are responsible for all labor and shipping cost associated with warranty parts. All warranty claims are subject to manufacturer review. When making a warranty claim, please make sure to have on hand your sales receipt information and product serial number, which is located on the outside left side panel of the grill. All replacement parts can be purchased through your local stocking dealer.

### **Warranty on Parts:**

- Exterior - Lifetime
- Cooking Grids - 15 Years
- Burners - 15 Years
- Flame Tamers - 15 Years
- Valves - 2 Years
- Ignition - 2 Years

## **CONTACT INFORMATION**

BBQGuys: 8151 Airline Highway, Baton Rouge, LA 70815

USA Phone: 877-743-2269

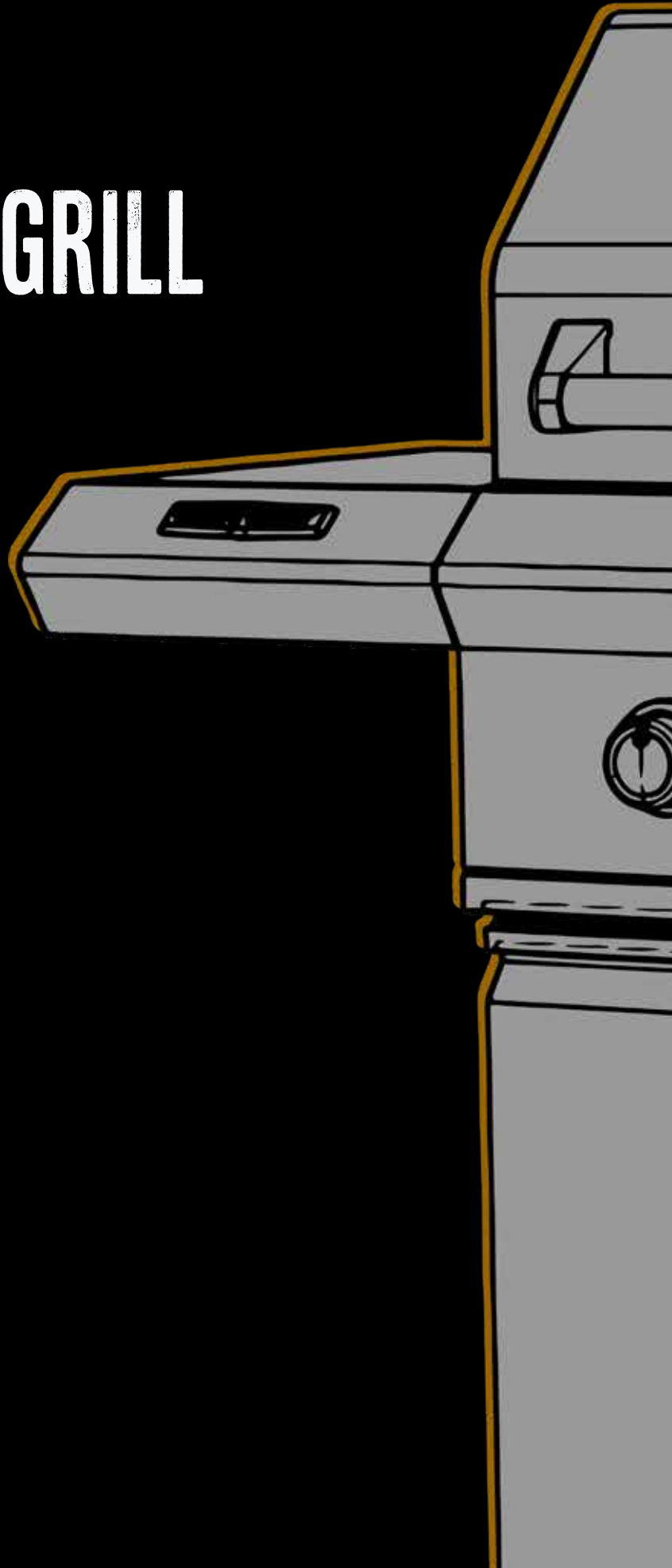
CustomerService@BBQGuys.com

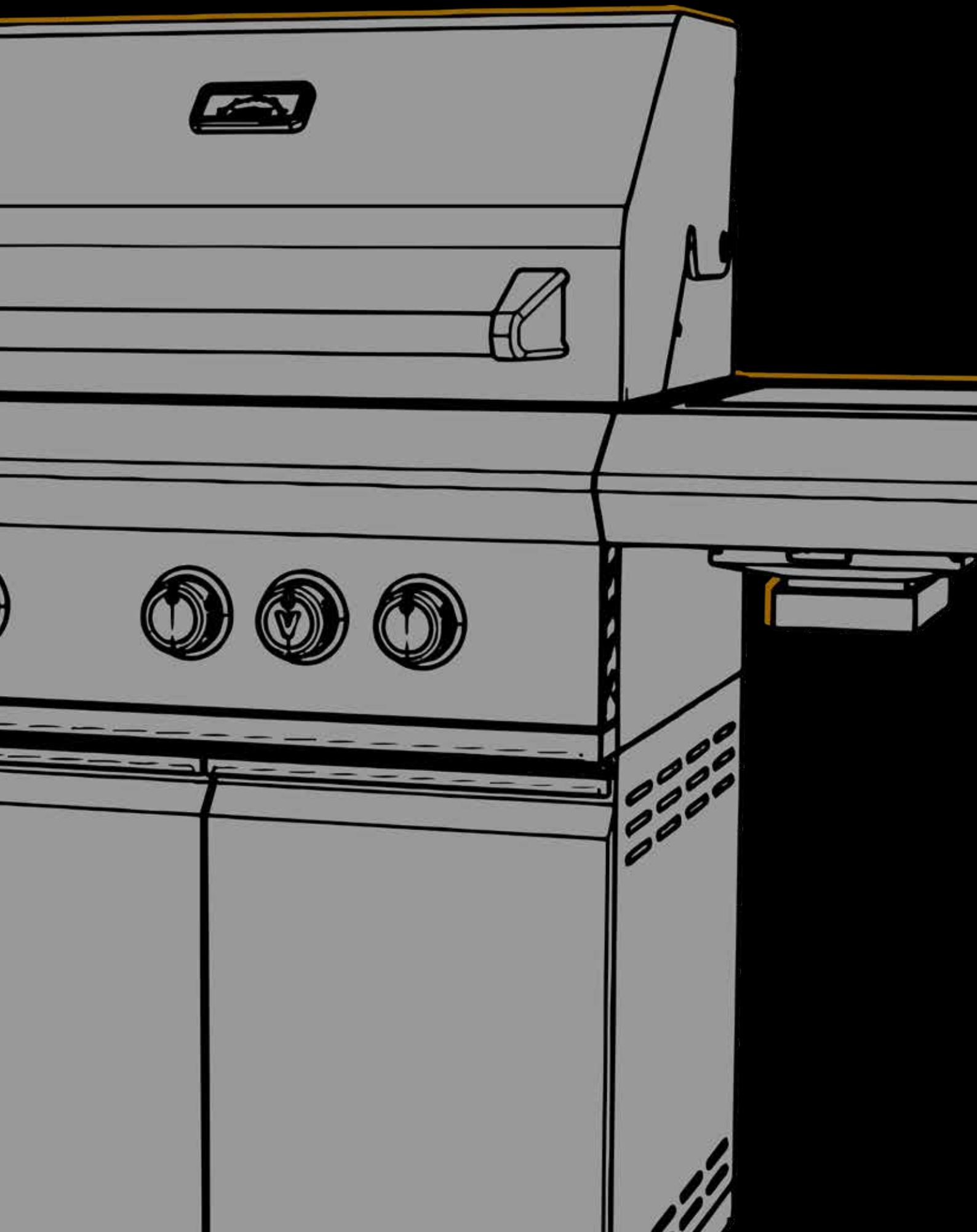
BBQGuys.com



# GAS GRILL

Not sure where to go from here? Scan the code below for recipes and how-to content that'll ensure win after win on your Victory gas grill!







# **GAS GRILL**

Owner's Manual