26" COMMERCIAL GRILL

PREMIUM GAS GRILL WITH TIMER

USE & CARE GUIDE

VG-3B26

CERTIFIED TO
ANSI Z21.58-2022/CSA 1.6-2022
NSF/ANSI 4 2024
Outdoor Cooking Appliance

VIDEL™
USA

THIS IS A SAFETY ALERT SYMBOL

When you see this symbol on the fire feature or manual, look for one of the following signal word panels alerting you to the potential for personal injury, death, or major property damage.

TO INSTALLER: Leave this manual with the Commercial Grill.
TO CONSUMER: Keep this manual for future reference.

WARNING
FOR OUTDOOR USE ONLY. NEVER operate the Commercial Grill indoors or in any enclosed area. Using it in confined spaces can lead to dangerous carbon monoxide buildup, which can cause serious injury or death. Use in areas where proper ventilation is available.

WARNING
Do NOT store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

CAUTION
IMPROPER USE. Use this equipment only for its intended purpose. Misuse or modification of the Equipment may result in injury or damage to the equipment.

DANGER
FIRE OR EXPLOSION HAZARD. If you smell gas:
- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

WARNING
Avoid touching any part of the Commercial Grill while it is HOT. Ensure the Grill has cooled down Completely before handling to protect yourself from bodily harm.

WARNING
FIRE HAZARD. Maintain a clean area around your Commercial Grill, ensuring it is free from flammable Liquids and other combustible materials like mops, rags, brooms, solvents, cleaning fluids, lighter fluid, and gasoline.

WARNING
NEVER use the Commercial Grill in windy conditions.

WARNING
NEVER leave the Commercial Grill unattended.

WARNING
FIRE OR EXPLOSION HAZARD. If you smell gas: Shut off gas to the appliance and extinguish any open flame. If odor continues, leave the area immediately. After leaving the area, call your gas supplier or Fire Department.

WARNING
Do not use lighter fluid in the Commercial Grill.

WARNING
Keep children and pets away from the Commercial Grill at all times.

WARNING
Only a qualified service technician should handle the installation, repairs, or replacement of parts for the Commercial Grill. If you lack the necessary expertise, please seek the assistance of a qualified Professional contractor or technician to ensure proper and safe maintenance.

WARNING
BURN HAZARD. The burners and surrounding areas become extremely hot during use and can cause burns. Avoid touching these parts while the Commercial Grill is operating. Always use a covered/gloved hand when operating the Grill. Open it slowly to allow heat and steam to escape safely.

WARNING
BURN HAZARD. NEVER lean over an open Grill. Keep clothing and other flammable materials away from the Grill. Avoid wearing loose-fitting clothes or long sleeves while using the Grill, as certain fabrics can be highly flammable. If ignited, they could cause personal injury or death.

WARNING
Always have a fire extinguisher nearby.

⚠ WARNING
Never try to put out a grease fire with water or any other liquids. This could result in personal injury or death.

⚠ WARNING
NOT SUITABLE FOR USE BY CHILDREN. Only adults who understand the proper operation and safety precautions for the Commercial Grill should handle it.

⚠ WARNING
Never use the Commercial Grill while under the influence of drugs or alcohol.

⚠ WARNING
Grease is highly flammable. Always allow hot grease to cool down before handling or disposing of it. Failure to do so could lead to fires or burns.

⚠ WARNING
The Commercial Grill is not intended for installation in or on recreational vehicles, portable trailers, boats, or any other moving installation.

IT IS THE RESPONSIBILITY OF THE INSTALLER TO FOLLOW:

- The National Fuel Gas Code, ANSI Z223.1 /NFPA 54, ANSI STD Z21.58,-2022 CSA STD 1.6-2022
- The National Electrical Code, ANSI/NFPA 70

SUPPLY PRESSURE

LIQUID PROPANE SUPPLY PRESSURE:
Minimum: 8” W.C. 1.99 kPa
Nominal: 11” W.C. 2.73 kPa
Maximum: 14” W.C. 3.48 kPa

NATURAL GAS SUPPLY PRESSURE:
Minimum: 3.5” W.C. .87 kPa
Nominal: 7” W.C. 1.74 kPa
Maximum: 14” W.C. 3.48 kPa

⚠ CALIFORNIA PROP 65 WARNING ⚠

This product can expose you to chemicals including Lead and Lead Compounds, which are known to the state of California to cause cancer, and Carbon Monoxide, Lead and Lead Compounds which are known to the state of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

• Finding and/or fixing a gas leak is NOT a “DO-IT-YOURSELF” procedure - ONLY USE A PROFESSIONAL.

• NEVER USE THE COMMERCIAL GRILL WITHOUT FIRST LEAK TESTING THE GAS CONNECTIONS INCLUDING ALL OF THE VALVES, FITTINGS, LINES ETC. (ALL GAS CONNECTIONS SHOULD BE CHECKED).

• WARNING: DO NOT USE OPEN FLAME TO CHECK FOR LEAKS. USE OF AN OPEN FLAME COULD RESULT IN A FIRE, EXPLOSION AND BODILY HARM.

• DO NOT SMOKE WHILE PERFORMING THE LEAK TEST. Any open flame will ignite the gas.

• Check to ensure that flexible hoses do not have any cuts and wear that may affect the safety before each use. Only the factory supplied hose and regulator must be used. Use only replacement regulator and hose Assemblies specified by VIDEL GRILLS USA.

CHECKING FOR GAS LEAKS:

Perform a leak test before each use. In addition, whenever the gas cylinder is connected to the regulator or whenever any part of the gas system is disconnected or replaced, perform a leak test. As a safety precaution, remember to always leak test your appliance outdoors in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use a solution of soapy water.

• Prepare a leak testing solution of soapy water by mixing in a spray bottle one part liquid soap to one part water.

• Make sure all the control knobs are in the OFF position.

• Turn on the gas:

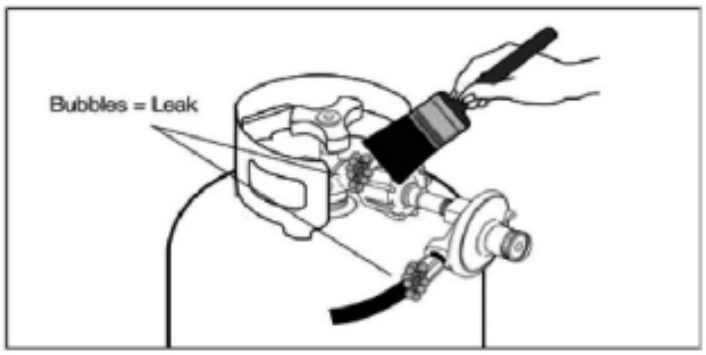
  • On Natural Gas systems, turn the main feed valve to the appliance.

  • On LP systems, turn the cylinder valve knob counter clockwise one turn to open.

• Apply the leak-testing solution by spraying it on joints of the gas delivery system. This includes all valves, pipe connections, joints, lines, and every point from the gas source to the burners.

• Emerging bubbles in the soap solution or and/or if there is a faint gas smell (gas typically has an egg smell) indicates that a leak is present. Do not attempt to ignite the side burner.

• Turn all control knobs back to the full OFF position.



• All gas connections should be made by a professional qualified technician and in accordance with local codes and Ordinances. 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.

• The outdoor cooking gas appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).

• The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test Pressures equal to or less than 1/2 psi (3.5 kPa).

• Check the rating label on the left hand outside of the unit.

• Do not twist the gas supply hose.

• Before each use, visually inspect the gas supply hose for cracks, cuts or excessive wear. Replace the hose if necessary. Check for gas leaks before each use.

• Gas Specifications: A Natural Gas appliance requires natural gas to operate; an LP appliance requires liquid propane gas to operate.

• Never connect the appliance to an unregulated gas supply line. Appliances operated without a regulator are unsafe and will not be serviced until installed properly and safely. Unsafe operation without a gas regulator will void the warranty of the appliance.

• Appliances operated with NG (natural gas) must be installed with the NG regulator supplied with the unit and set to 4.0” water column pressure.

• Appliances operated with LP (liquid propane) gas must be installed with an LP regulator set to 11”water column pressure.

• Please contact your dealer and use a licensed contractor or installer to convert your appliance to the different gas type.

• CHECK TO ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH ANY HOT SURFACE, SHARP OR ROUGH EDGES OF THE Side burner OR OUTDOOR KITCHEN CONSTRUCTION. DO NOT KINK THE GAS LINE WHEN INSTALLING.

• Apply the leak-testing solution by spraying it on joints of the gas delivery system. This includes all valves, pipe connections, joints, lines, and every point from the gas source to the burners.

• Emerging bubbles in the soap solution or and/or if there is a faint gas smell (gas typically has an egg smell) indicates that a leak is present. Do not attempt to ignite the side burner.

• Turn all control knobs back to the full OFF position.

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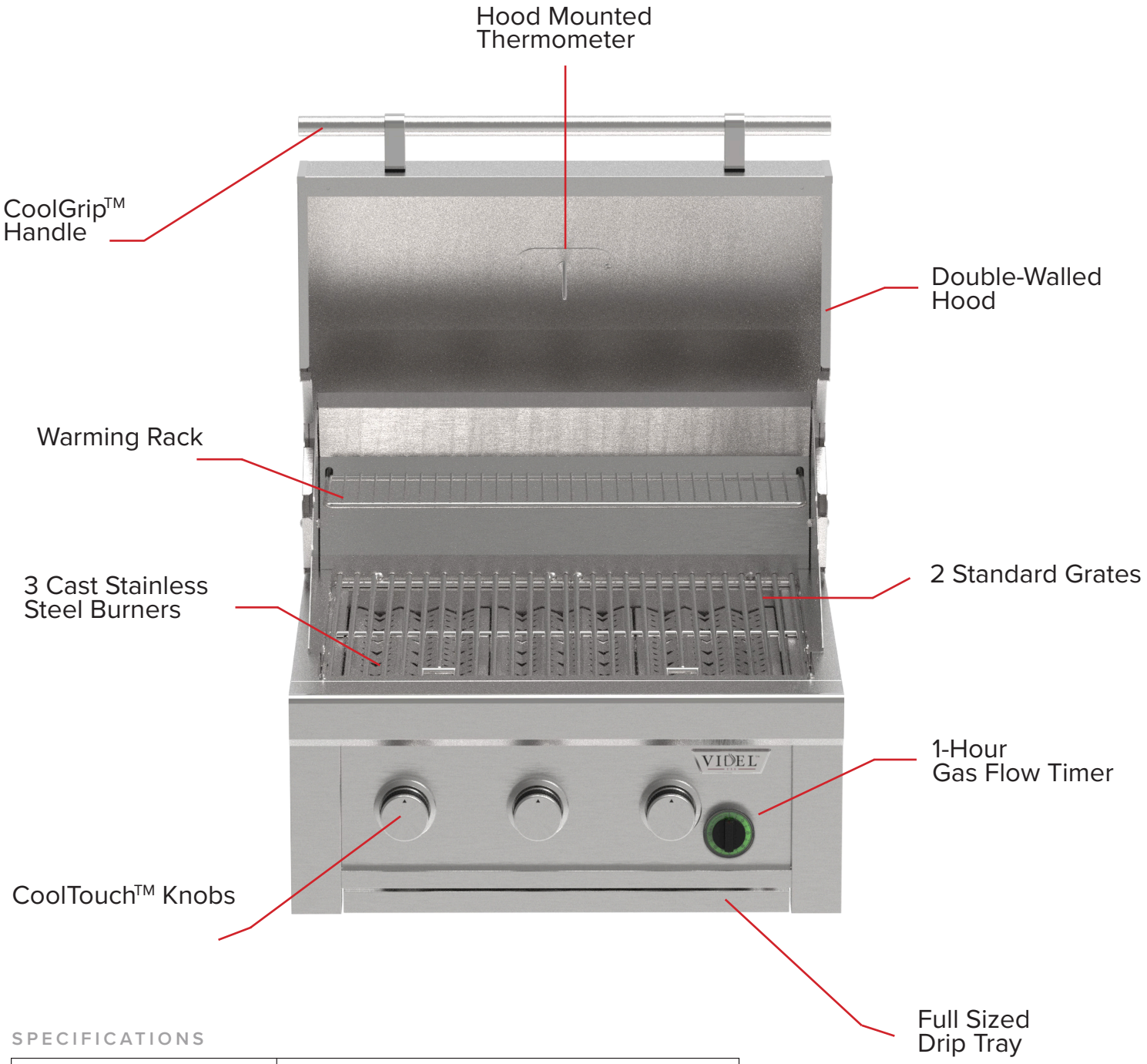


SPECIFICATIONS

Product Name	26” Commercial Grill
Part Number	VG-3B26
Total Cooking Area	437 sq. Inches
Temperature Range	250°F - 700°F
Dimensions	(H) 22 ½” x (W) 26” x (D) 27”
Material	304 Stainless Steel
BTU	57,000

FLAME THROWER IGNITION

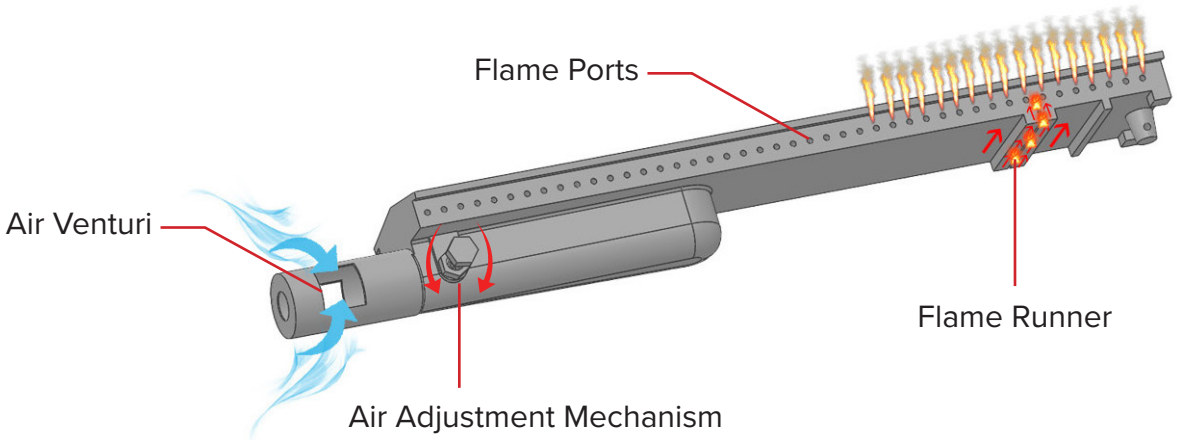
Your Commercial Grill comes equipped with our innovative **Flame Thrower Ignition**. The Flame Thrower Ignition uses the proper air and fuel mixture to create a contained discharge that will instantly turn on your grill's burners.

AIR ADJUSTMENT MECHANISM

The bolt on the right side of each burner is called the **Air Adjustment Mechanism**. This controls the amount of air entering the burner for combustion. You can adjust the bolt by hand, but be sure that both the grill and burners are cool to the touch.

If the flame is yellow, indicating insufficient air, turn the air adjustment mechanism counterclockwise to allow for more air to the burner.

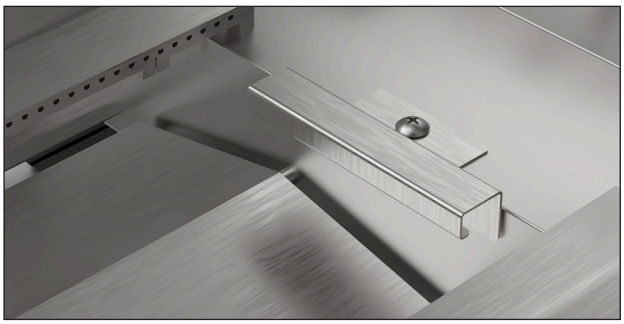
If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the air adjustment bolt clockwise.

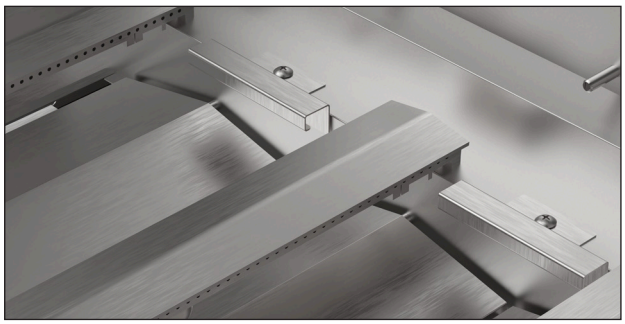


WARNING
Avoid touching any part of the Commercial Grill while it is HOT. Ensure the Grill has cooled down completely before handling to protect yourself from bodily harm.

CARRYOVER TUBES

Your Commercial Grill comes equipped with 2 **Carryover Tubes**. A carryover tube is a small metal tube that connects the burners in the grill, allowing the flame to travel from one burner to the next. This ensures even ignition across all burners when the grill is turned on. If a burner goes out, the carryover tube helps reignite it by transferring the flame from an adjacent burner.





CARRYOVER TUBE MAINTENANCE

Regular maintenance of the carryover tubes is essential for proper burner ignition and even heat distribution. Follow these steps to keep it in optimal condition:

1. Inspect for Blockages - Check the carryover tube regularly for grease debris, or insect nests that could obstruct gas flow.

2. Clean as Needed - Use a small brush, pipe cleaner, or compressed air to remove buildup inside the tube. Avoid using sharp objects that could damage it.

3. Ensure Proper Alignment - Make sure the carryover tube is securely connected to the burners, as misalignment can prevent proper ignition.

4. Test for Functionality - After cleaning or replacing, ignite the grill and observe the flame transfer between burners to confirm the tubes are working correctly.

NOTE
The Carryover Tubes can be removed and reinstalled using a Phillips head screwdriver.

⚠ WARNING
Avoid touching any part of the Commercial Grill while it is HOT. Ensure the Grill has cooled down completely before handling to protect yourself from bodily harm.

INFRARED ONYX SEAR BURNER (UPGRADE)

The Onyx Sear Burner uses intense radiant heat to quickly sear meats, locking in juices while creating a flavorful crust. Unlike traditional burners, the Onyx Sear Burner generates high temperatures, allowing for faster cooking and even heat distribution.

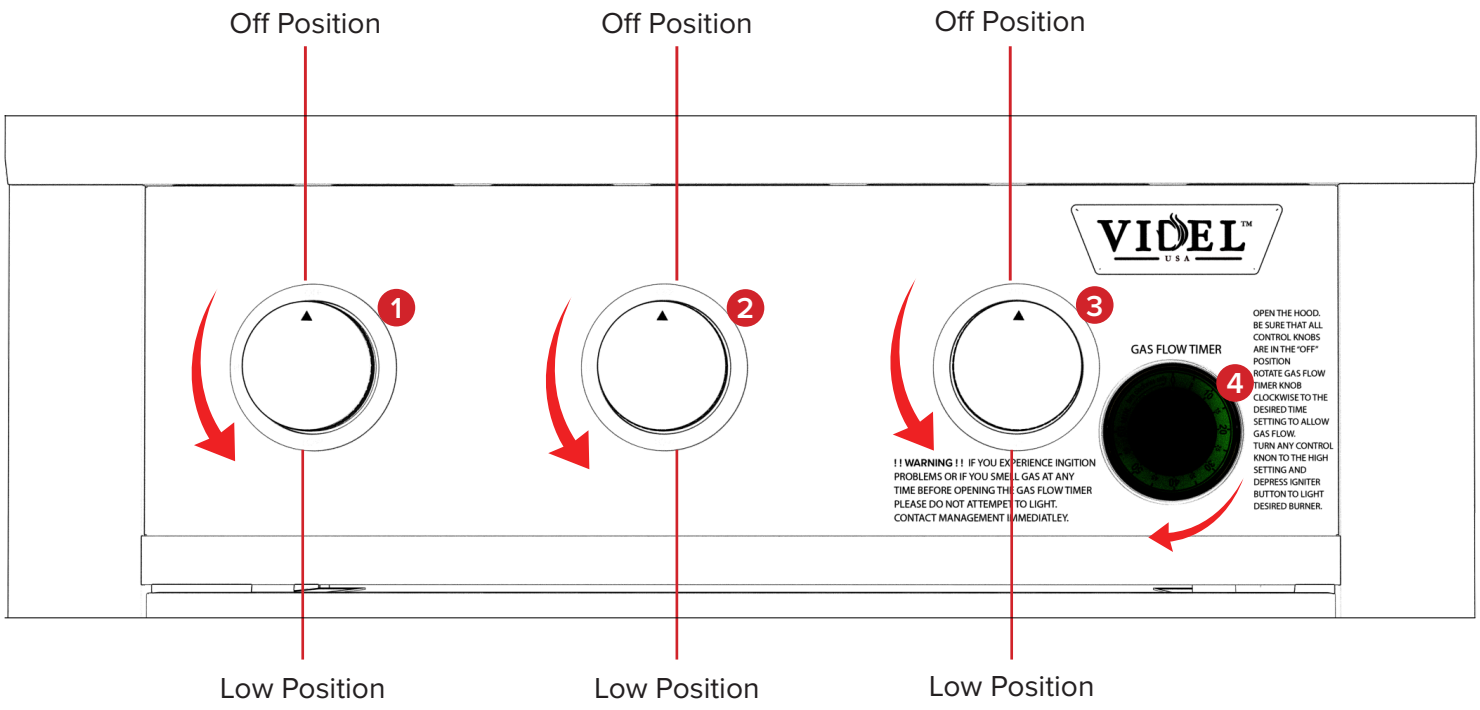
INSTALLING THE SEAR BURNER

1. Remove an Existing Burner - Turn off the gas supply and ensure the grill is cool. Remove the burner of your choice by gently pulling and lifting the burner. Then remove the adjacent Carryover Tube.

2. Position the Infrared Burner - Place the Infrared Burner in the same location as the removed burner. Ensure the Infrared Burner sits level and is properly connected.

3. Reconnect and Test - Restore the gas supply, ignite the burner, and check for proper operation before use.

> ⚠ **WARNING**
> Avoid touching any part of the Commercial Grill while it is HOT. Ensure the Grill has cooled down completely before handling to protect yourself from bodily harm.



CONTROLS

1	Left Burner
2	Center Burner
3	Right Burner
4	1 - Hour Gas Flow Timer

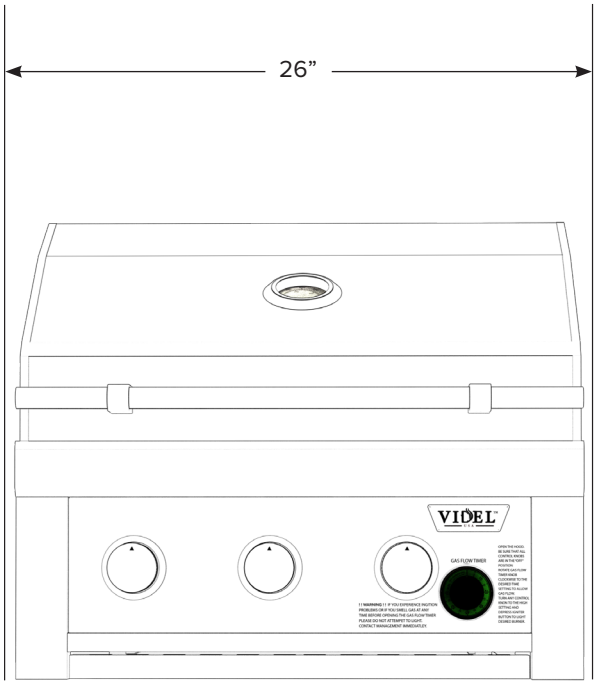
HOW TO IGNITE:

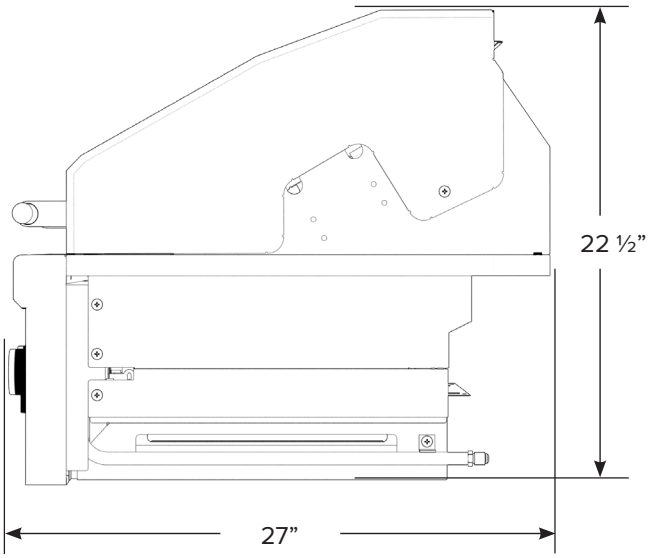
1. Open the grill hood and ensure all control knobs are turned to the “OFF” position.

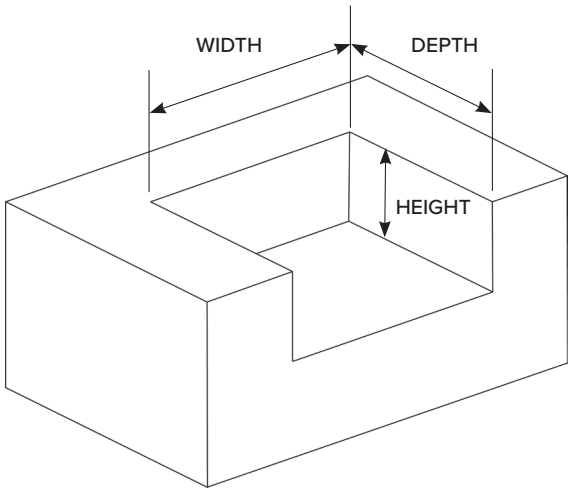
2. Turn the gas flow timer CLOCKWISE past the desired time and then back to the desired cooking time position.

3. Push and turn the burner control knob to the left. Wait for 3-5 seconds until you hear a “click” to ignite.

4. Always turn to the “OFF” position when finished.







CUTOUT

Height	10”
Width	23 1/8”
Depth	23”

⚠ WARNING
FOR OUTDOOR USE ONLY. Do not install the Commercial Grill into any combustible material.

This gas appliance is designed to be used for OUTDOOR USE ONLY! Do not position the Commercial Grill under an overhead surface or in any combustible material.

GENERAL SAFETY REQUIREMENTS

This gas appliance must be installed in accordance with all local and state codes inspected by your local city & fire department. This is not an indoor appliance. **FOR OUTDOOR USE ONLY!** Do not install into any combustible material.

1. If you are going to use **Liquid Propane**, place Air Vents in the bottom of your BBQ Island - Propane is heavy and sits lower to the ground.

2. If you are going to use **Natural Gas**, place Air Vents at the top of your BBQ Island - Natural Gas is lighter and raises.

3. Check all connections for leaks - use soapy water solution and a brush. Never use an open flame to test for gas leaks.

4. When choosing an area for the Commercial Grill consider exposure to wind, traffic paths, and length of the gas supply line.

CLEARANCE

The minimum clearance from the SIDES and BACK of the Commercial Grill is 24”.

A 24” minimum clearance must be maintained under the counter top to combustible construction. The clearance can be modified by using an insulated jacket.

OVERHEAD STRUCTURE

Any structure built above the gas appliance, like an outdoor patio roof, has to have a minimum of “two” adjacent sides which are open with outside exposure.

COMBUSTIBLE MATERIAL

Combustible material is any material of a building or structure made of wood, compressed paper, plant fibers, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant, or painted/plastered surface.

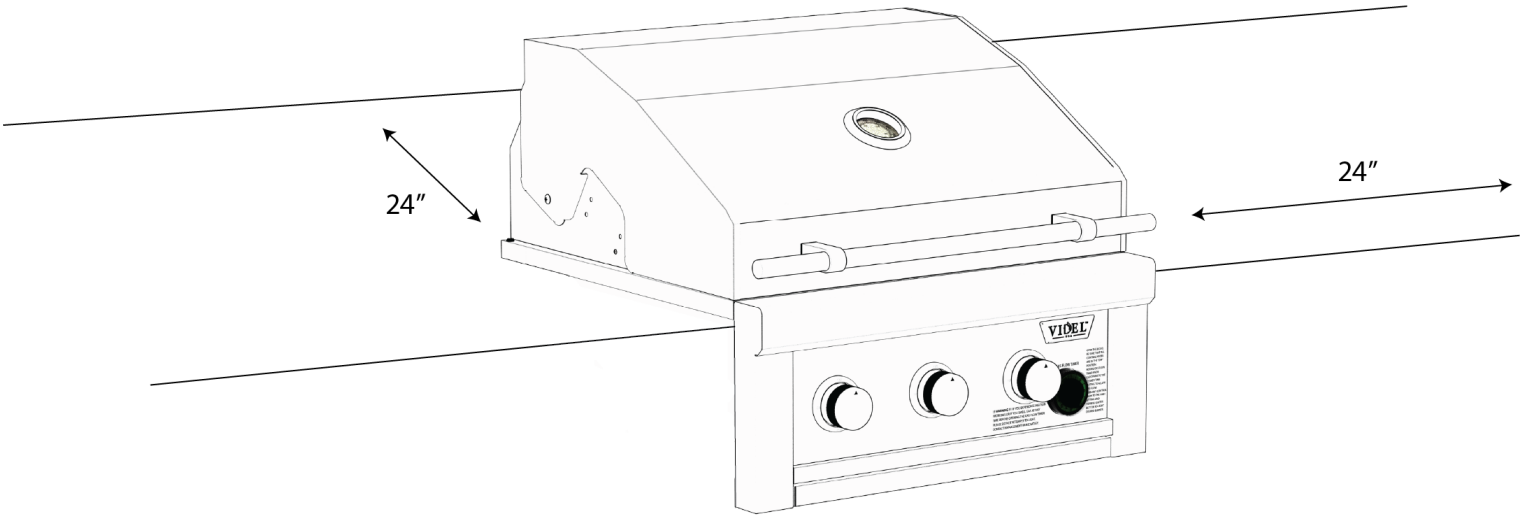
⚠ WARNING
BODILY INJURY. Failure to maintain required clearances creates a fire hazard that may result in property damage or serious personal injury.

⚠ WARNING
This outdoor appliance is not approved to be installed inside any enclosed area or on any recreational vehicles and/or boats.

⚠ WARNING
All Videl Grills appliances must have a minimum of two air-flow vents, either in an elevated position for Natural Gas or Lowered Position for Liquid Propane. Failure to abide may void warranty.

CLEARANCE

Sides & Back	24”
Overhead	60” (5’)



WARNING
FOR OUTDOOR USE ONLY. Do not install the Commercial Grill into any combustible material.

WARNING
Do not seal the grill, doors, or drawers with acrylic, polyurethane, epoxy, or any type of sealant.

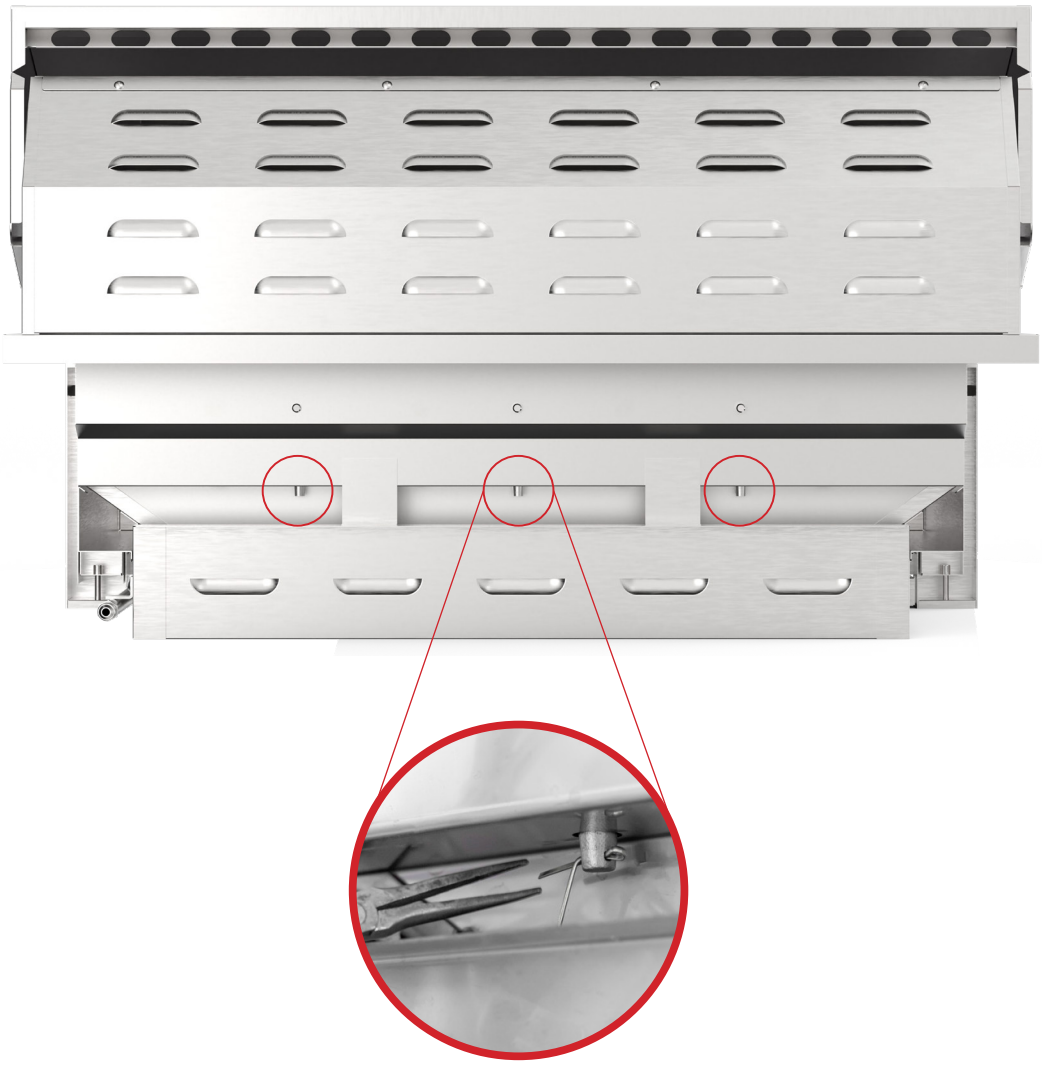
WARNING
For safe operation, the area beneath this gas grill must remain open and unobstructed. Do not enclose the interior space or block ventilation openings. Proper airflow is essential to prevent the buildup of gas, which could lead to fire, explosion, or serious injury.

REMOVING THE COTTER PINS

All 3 burners are secured with a cotter pin and can be located at the rear of the grill. This is designed to keep the burners in place during transit but can be removed when installing. If you are going to be using Propane as your fuel source, you will need to remove the cotter pins and burners in order to replace the orifices.

Before installing your grill on the BBQ island, remove the cotter pins while the grill is still on the ground. This will make it easier to install and maintain.

The cotter pins can be removed using needle nose pliers.



Your Commercial Grill is set up for natural gas (NG) by default. To use propane, continue with the following steps:

1. REMOVE COOKING GRATES

Carefully remove all grates and flame tamers and set them aside.

Ensure the grill has cooled down completely before handling to protect yourself from bodily harm.

2. REMOVE THE BURNERS

To remove the burners, carefully pull and lift each burner.

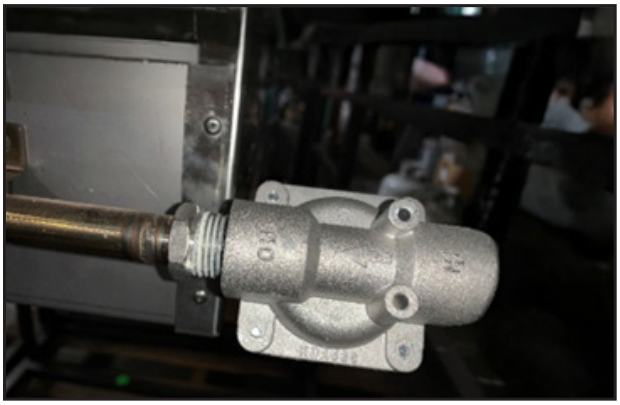
Ensure all Cotter Pins have been removed prior to removing the burners.

3. REMOVE THE NG ORIFICES

Locate the orifices at the front of the grill. Use a **5/16” (8mm) socket** to remove the NG orifices.

4. INSTALL THE LP ORIFICE

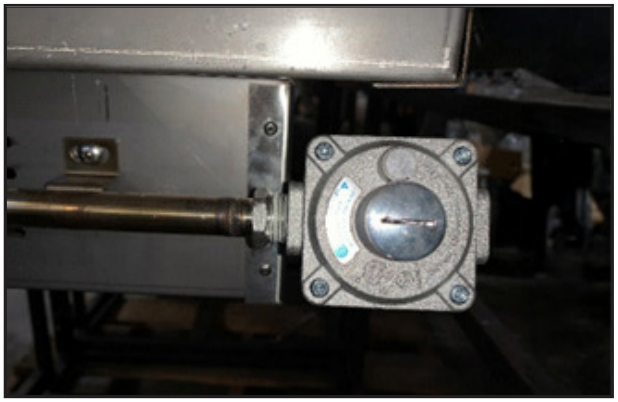
Replace the NG orifices with the LP orifices provided with the grill, ensuring that they are properly fitted into place.



1. LOCATE THE MANIFOLD PIPE

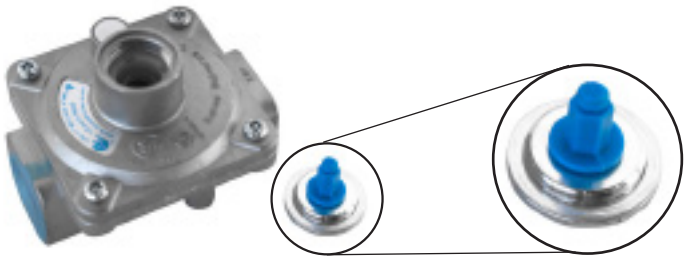
Locate the manifold pipe on the side of the grill and note the direction of the gas flow on the regulator:

“IN” - “OUT”

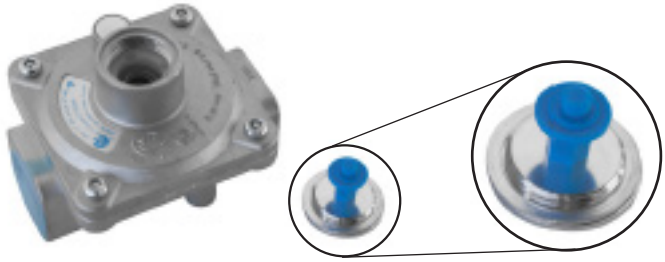


2. UNSCREW THE REGULATOR CAP

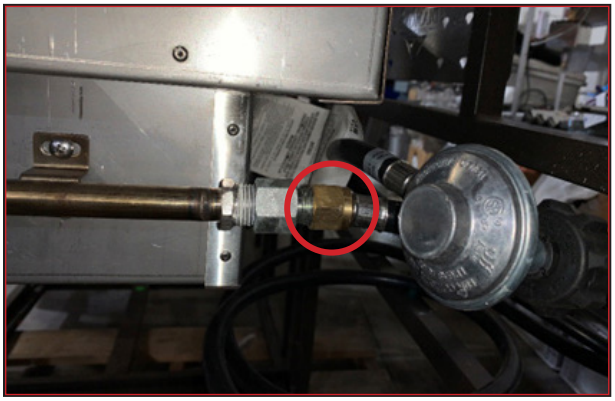
Unscrew the regulator cap and adjust based on your gas type (See figures below).



Natural Gas Ready



Propane Ready



4. ATTACH REGULATOR ATTACHMENT

For Propane use, attach a 1/2” O.D. flared fitting with 1/2” FIP to manifold pipe, then attach the regulator hose.

Once you have replaced the orifice, mark your rating plate from NG to LP.

TYPES OF PROPANE TANKS

Propane tanks are mainly used alongside stoves, water heaters, side burners, generators, and welding equipment. These bottles or metal cylinders contain propane, a type of alkaline gas that has been com-pressed and transformed into liquid form. Transporting, storing, and using propane safely can only be possible if it is held inside tanks or containers. Since propane has various applications, many types of tanks are being used as propane containers. Below are some common examples.

LARGE CAPACITY TANKS

Propane is delivered to your home as a very cold liquid and is pumped into a specially designed storage tank (Fig.A). The liquid changes to gas before it leaves the tank. Propane tanks are typically painted white or silver to reflect heat and prevent the pressure inside the tank from getting too high.
If you have an underground tank, only the cover (Fig.B) will be visible above ground.

1. The cover on top of the tank protects several components from weather and physical damage.

2. The tank shut-off valve, which you can close to stop the flow of propane to your home in case of a leak or other emergency.

3. The regulator, which controls the pressure of the propane gas coming out of the tank.

4. The safety relief valve, which will pop open automatically if the pressure inside the tank gets too high.

5. The valve will close again when the pressure returns to normal.

Fig. A

Fig. B

Propane flows from your tank to your home through pipes, most of which run underground. You may also have a secondary pressure regulator on an outside wall of your home to further adjust gas pressure. A shut-off valve in each pipe can be closed to stop gas flow to an individual appliance. An appliance connector is the final segment in the gas piping system. This specially designed flexible tube is typically two or three feet long, and carries gas from a pipe to the back of an appliance.

MEDIUM CAPACITY TANKS

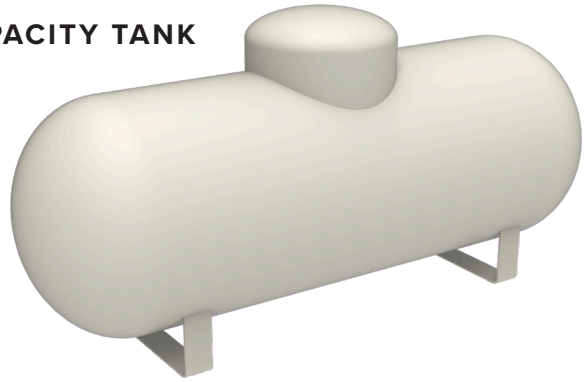
Any L.P. Gas supply cylinder used with this Commercial Grill must be approximately 12 inches diameter and 18 inches high. The maximum fuel capacity is 80% and is approximately 20 pounds of propane. The L.P. Cylinder must have a shut-off valve terminating in a Type 1 L.P. A Type 1 compatible cylinder with a Type 1-cylinder valve has a back-check valve which does not permit gas flow, until a positive seal has been obtained.

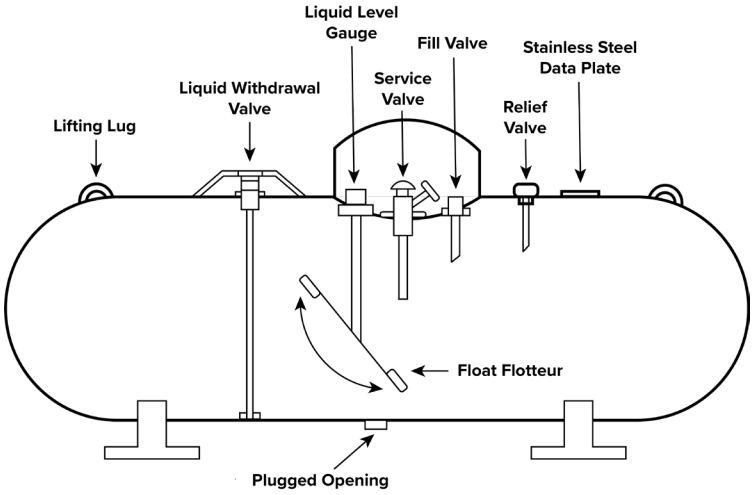
⚠ WARNING
If you have a side yard propane tank, you MUST have additional Medium Pressure Regulator located on the Grill.

LP TANK FILLING

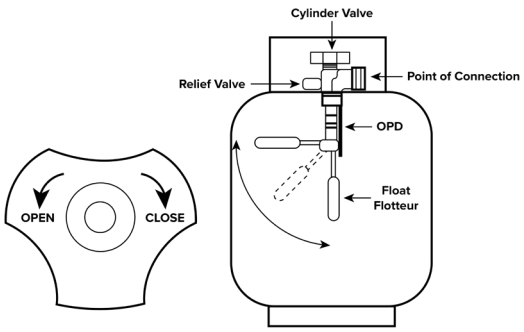
- Use only licensed and experienced dealers.
- LP dealer must purge tank before filling.
- Dealer should NEVER fill LP tank more than 80% LP tank volume. Volume of propane in tank will vary by Temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not let liquid propane (LP) gas escape into the air. This is dangerous.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance.
- Search for the nearest certified propane dealers in the telephone directory or Online under “Gas companies.”

LARGE CAPACITY TANK





MEDIUM CAPACITY TANK



HOSE AND REGULATOR

The Type 1 connection system has the following features:

• The system will not allow gas to flow until a positive connection has been made.
• **NOTE:** The cylinder control valve must be turned off before any connection is made or removed. The system has a thermal element that will shut off the flow of gas in the event of a fire.
• The system has a flow limiting device which, when activated, will limit the flow of gas to 10 cubic feet per hour.
• Never use the Commercial Grill without leak testing.

NOTE: Propane vapors are heavier than air. For this reason, they may accumulate in low-lying areas such as basements, crawl spaces, and ditches, or along floors. However, air currents can sometimes carry Propane vapors elsewhere within a building.

LP GAS SUPPLY CONNECTION AND DISCONNECTION

1. The tank valve should be in the “OFF” position. If not, turn the knob clockwise until it stops.

2. Make sure all burner valves are in the “OFF” position.

3. Always connect the gas supply regulator as follows: Insert the regulator inlet into the tank valve and turn the coupling nut clockwise until the coupler tightens up. Do not over tighten the coupler. Turn the main tank valve on and turn the burner control valves on the unit to the “HIGH” position for about 10 seconds to allow the air in the system to purge before attempting to light the burners.

LP TANK DISCONNECTION

1. Turn the burner valves off.

2. Turn the tank valve off (turn clockwise to stop).

3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

NATURAL GAS SAFETY

Your Commercial Grill is shipped as a **NATURAL GAS** appliance.

NATURAL GAS INSTALLATION

- It is recommended that your **"ON-OFF"** shutoff valve be installed at the gas supply source.
- When testing for gas leaks, turn off your Commercial Grill.
- Make sure the factory supplied **REGULATOR** is used on your Commercial Grill.

GAS CONVERTIBLE REGULATOR:

Your Commercial Grill comes ready in NATURAL GAS. If you wish to convert your gas type please follow the instructions on pages 13-14.

⚠ WARNING

Gas valves are preset at the factory to operate on Propane and Natural Gas. If you wish to convert to a different gas type, be sure to contact your side burner dealer, licensed plumber or authorized service center for further details. Failure to properly convert a unit can cause serious injury to yourself and/or others.

⚠ WARNING

Always turn knobs OFF before installing gas lines, or making any connections and disconnections of supply hoses.

PROPANE TANK CONNECTION

NOTE: Before connecting the Grill to a gas source, make sure that the control knobs are in the “OFF” position. Verify the type of gas supply to be used, either Natural Gas or LP.

NOTE: The Commercial Grill is shipped in NG.

All pipe sealants must be an approved type and resistant to the actions of LP gas. Never use pipe sealant on flare fittings. The installation of this appliance must conform with local codes or, in the absence of Local codes, with either National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/ NFPA 1192M, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

LP TANK REMOVAL, TRANSPORT, AND STORAGE

• Turn off all control knobs and the LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off LP tank collar, then lift LP tank up and off of support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.

• A disconnected LP tank in storage or being transported must have a safety cap installed. Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other buildings. Never leave a LP tank inside a vehicle which may become overheated by the sun.

• The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high pressure gas if the cylinder is overfilled or overheated which could result in fire or explosion.

• All L.P. Gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for L.P. Gas cylinders of the U. S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and shall be provided with a listed overfilling prevention device.

• Read labels on the L.P. Gas Supply Cylinder.

• New cylinders are always shipped empty for safety.

• Allow only qualified L.P. Gas dealers to fill or repair your L.P. Gas supply cylinder.

• Inform the gas dealer if it is a new or used cylinder to be filled.

• After filling, have the gas dealer check for leaks and to see that the relief valve remains free to function.

GRILL START UP

DO NOT use indoors - this gas appliance in intended to be used for OUTDOOR USE ONLY! Your surroundings should be kept clean and free from flammable combustible materials.

1. Make sure the gas supply is on and that the hood is open.

2. Turn the gas flow timer CLOCKWISE past the desired time and then back to the desired cooking time position. Then push the burner knob in and slowly rotate counter-clockwise to the high position.

3. You will hear a loud click as the electronic lighter produces a spark. Listen for the sound of the gas igniting. If the burner does not light on the first try, repeat immediately.

4. If the burner does not light in 5 seconds then wait five minutes until the gas clears before attempting to light it again. Repeat the procedure or try the manual lighting procedure below.

5. Upon successful lighting, repeat the process on the other burner you wish to light.

6. To shut off the burners, rotate the knob and turn to the OFF position.

7. It is normal to hear a popping sound when the burners are turned off.

GRILL START UP (MATCH LIT)

1. Make sure the gas supply is on.

2. Turn the timer to the desired time, then push the burner knob in and slowly rotate counter-clockwise to the high position.

3. KEEP YOUR FACE AS FAR AWAY AS POSSIBLE WHEN LIGHTING WITH A MATCH. Use a long fireplace match or butane log lighter and hold near the pilot.

NOTE: Once you see a flame you can release the knob.

4. If the burner does not light in 5 seconds then wait five minutes until the gas clears before attempting to light it again.

SHUTTING DOWN THE GRILL

1. To shut off the burners, rotate the knob and turn to OFF.

2. It is normal to hear a popping sound when the burners are turned off.

KNOB POSITION:
OFF

KNOB POSITION:
HIGH FLAME

KNOB POSITION:
LOW FLAME

PREHEATING THE GRILL

Proper preheating ensures even cooking and searing. To begin preheating:

1. Open the grill hood and ensure all control knobs are turned to the “OFF” position.

2. Turn the gas flow timer CLOCKWISE past the desired time and then back to the desired cooking time position.

3. Push and turn the burner control knob to the left. Wait for 3-5 seconds until you hear a “click” to ignite.

4. Set all burners to **high** heat and close the lid.

5. Allow the grill to preheat for **10-15 minutes** until it reaches the desired cooking temperature. Adjust burners as needed for your cooking method.

DIRECT COOKING

Direct cooking is ideal for grilling smaller cuts of meat, vegetables, and burgers.

1. Begin by preheating the grill.

2. Set the burners to medium or high heat, depending on your recipe.

3. Place food directly over the flame.

4. Monitor and turn the food as needed for even cooking.

⚠ WARNING
Do not leave the Commercial Grill unattended while cooking. Use caution while using the Grill - surfaces may be hot.

⚠ WARNING
Never try to put out a grease fire with water or any other liquids. This could result in personal injury or death. Always have a fire extinguisher nearby.

⚠ WARNING
Grease is highly flammable. Always allow hot grease to cool down before handling or disposing of it. Failure to do so could lead to fires or burns.

INDIRECT COOKING

Indirect cooking is perfect for larger cuts of meat that require slower, more even heating.

1. Preheat the grill with all burners on.

2. Turn off the center burner, leaving the outer burners on medium or low.

3. Place the food in the center, away from direct flames.

4. Close the lid and cook as required, maintaining consistent heat.

MONITORING TEMPERATURE

Accurate temperature control is key for consistent results.

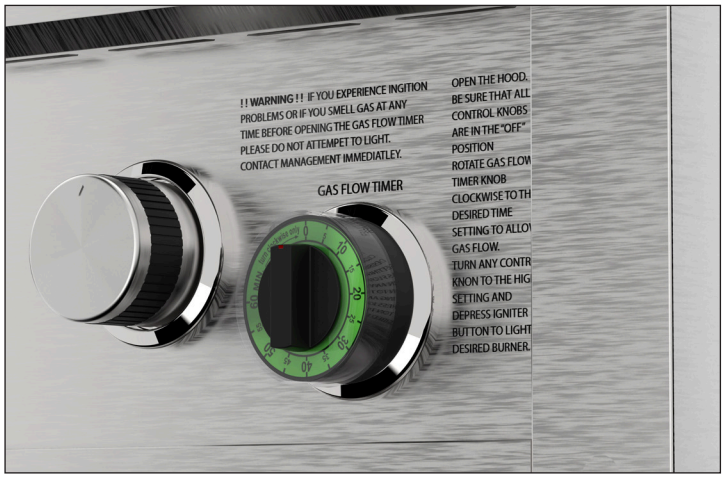
1. Use the built-in thermometer in conjunction with a digital meat thermometer to monitor cooking temperatures.

2. Adjust the burner settings to maintain the proper heat.

3. When applicable, keep the grill closed as much as possible to retain heat.

TIMER USE AND SAFETY

- The 1-Hour Gas Flow Timer automatically shuts off gas flow when the time expires.
- Reset the timer as needed during extended cooking sessions to ensure continuous gas flow.
- Always turn off all burners and the gas supply when finished cooking.



⚠ WARNING
Always wait until your grill is completely cool before cleaning. Your grill should be cleaned after each use to maintain the overall appearance and function of your appliance.

MAINTENANCE GUIDELINES

Keep the grill area clear of combustible materials and flammable liquids. Ensure combustion and ventilation air-flow remain unobstructed, and keep ventilation openings free of debris. Check that burner flames are blue and steady without yellow tips or excessive noise. Inspect and clean burners regularly to prevent clogs that could cause fires.

CLEANING THE GRILL

After each use a nonabrasive stainless steel cleaner and apply with a soft-lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened microfiber cloth followed by a dry
Polishing chamois. Always follow the grain of stainless steel. Baked-on residue can be removed using a mild abrasive pad with stainless steel cleaner. Do not use steel wool. Always allow the surface to dry before covering.

ANNUAL GRILL MAINTENANCE

Videl Grills USA strongly recommends cleaning your grill at least once a year to maintain optimal Performance. Follow these steps for a thorough cleaning:

1. **Turn Off and Disconnect:** Shut off the gas supply at the source and disconnect the fuel line. Protect the fuel line fitting.

2. **Remove Components:** Take out the cooking grids, flavor bars, and burners.

3. **Clean the Warming Rack:** Wash the warming rack with mild detergent and warm water.

4. **Cover Gas Valve Orifices:** Use a piece of aluminum foil to protect the orifices.

5. **Clean the Interior:** Brush the grill's interior and bottom with a stiff wire brush, then wash with mild soap and warm water. Rinse thoroughly and let it dry completely.

6. **Remove Foil and Inspect:** Take off the aluminum foil and check the orifices for obstruction.

7. **Inspect the Electrode:** Check the electrode for wear or damage.

8. **Reassemble:** Reinstall the flavor bars, cooking grids, and warming rack.

CLEANING BURNERS

Burners are made of heavy gauge stainless steel and can be cleaned using a bristle brush, warm water and soap. Check every port hole for clogs. Use a wire pin to clean out clogged ports. Make sure the burner is dry before installing it back to the Grill.

CLEANING THE DRIP TRAY

Clean the drip tray after each use. Failure to do so could result in a fire. Once the appliance has cooled completely, remove the tray by pulling it all the way out until it comes free. Clean the tray with hot soapy water and replace ensuring the tray is installed completely in the grill.

CLEANING THE FLAME TAMERS, GRATES, & WARMING RACK

After each use, turn the burners to HIGH for 10-15 minutes with the hood closed too burn off food and grease. Use a stainless steel bristle brush to remove any remaining charred residue.

INSECT CLEANING

Spiders and other insects can nest in the burner, which causes the gas to flow from the front of the burner. This can cause a fire behind the valve panel, damaging the grill and making the burners unsafe to operate. Inspect the burners before each use. Symptoms of insect nests can include any of the following conditions:

- The smell of gas in conjunction with the burner flames appearing yellow.
- The burners do not reach temperature.
- The burner heats unevenly.
- The burner makes popping noises.

“RUST” MARKS

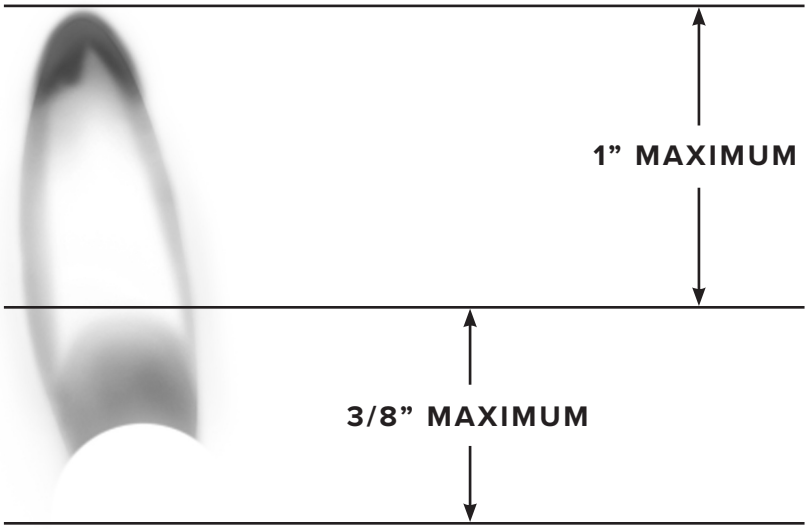
Stains on stainless steel are rarely caused by the steel itself rusting. Similar marks can appear on porcelain and plastic surfaces. These rust marks come from small “ordinary steel” particles that attach to the surface and rust in damp conditions. The most common sources are wire wool scouring pads, carbon steel utensils, and old cast iron pipes.

These stains are superficial and will not damage the grill. They can usually be removed with a soft damp cloth and a multi-purpose cream cleanser. For tougher stains, a stainless steel cleaner may be needed to restore the surface. To prevent future rust marks, identify and eliminate the source of contamination.

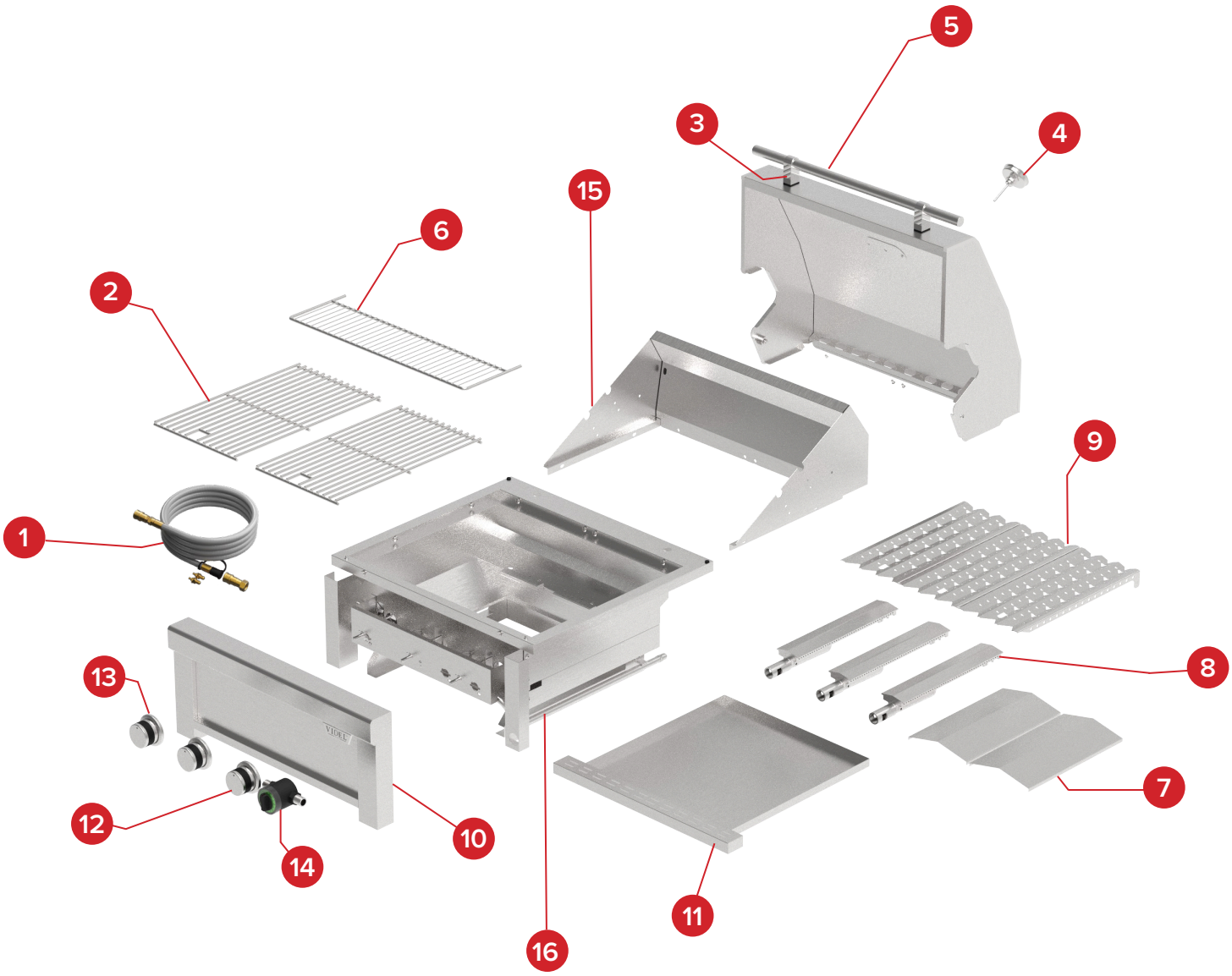
PREVENTING PITTING AND CORROSION:

Stainless steel can occasionally develop surface pitting, often caused by household products like bleach. Bleaches and sterilizing solutions containing sodium hypocrite can damage stainless steel, especially in concentrated forms. Rinse thoroughly with clean water after use, and avoid prolonged contact. Proper care helps maintain the steel’s durability and appearance.

CORRECT FLAME COLOR:
Flames should be blue and stable with no yellow tips, excessive noise or lifting., If any of these conditions exist, check is the air adjustment or burner ports are blocked by dirt, debris, or spider webs. If needed, proceed with air adjustment screw. The amount of air which enters a burner is governed by an adjustable bolt the inlet. It is locked in place by a set screw which must be loosened prior to lighting the burner for adjustment. FLAMES SHOULD BE BLUE AND STABLE WITH NO YELLOW TIPS, EXCESSIVE NOISE OR LIFTING.



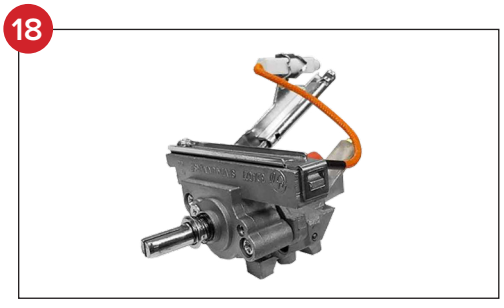
NOTE:
After the first use, it is normal for your appliance to become discolored in certain areas from the heat produced by the burners.



17

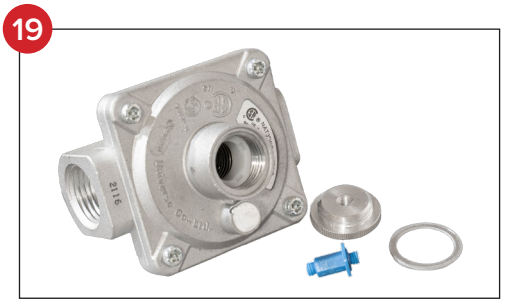
NG/LP Orifice
DG-NGO | DG-LPO

18



GAS VALVE
DG-VALVE

19



CONVERTIBLE GAS REGULATOR
DG-RGUTR

REPLACEMENT PARTS

1	Propane Hose & Regulator/Natural Gas Hose	VG-GAS-LP | VG-GAS-NG
2	Cooking Grates	VG-26GRATE
3	Anti-Rotation & Lock	VG-ANTURL
4	Thermometer	VG-26THERM
5	CoolTouch™ Handle	VG-26HANDLE
6	Adjustable Warming Rack	VG-26WRACK
7	Flame Tamers	VG-26FTAM
8	Cast Stainless Steel Burners	VG-CSTBURNER
9	Flavor Bars	VG-FBAR
10	Front Panel	VG-26FPAN
11	Full Grease Tray	VG-26GTRAY
12	CoolTouch™ Knobs	VG-CTKNOB1
13	Bezel	VG-KBEZEL1
14	1-Hour Gas Flow Timer	VG-CTIM
15	Upper Firebox	VG-26CUFBOX
16	Lower Firebox	VG-26CLFBOX
17	NG/LP Orifice	VG-NGO | VG-LPO
18	Gas Valve	VG-26GVAL1
19	Convertible Gas Regulator	VG-GASREG

TROUBLESHOOTING

PROBLEM	SOLUTION
Burners will not light	1. Ensure the gas tank is full and the valve is open.
	2. Ensure the gas flow timer is set and activated.
	3. Clear burner ports of any debris.
	4. Ensure gas connections are secure.
Yellow flame instead of blue	1. Adjust the air venturi bolt to increase airflow.
	2. Clear burner ports of blockages.
	3. Verify gas pressure and check the regulator for proper function.
Excessive flare-ups	1. Trim excess fat from meats before grilling.
	2. Clean the drip pan regularly.
	3. Avoid using high heat with greasy foods.
Grill not reaching desired Temperature	1. Preheat the grill for at least 10-15 minutes.
	2. Ensure all burners are lit.
	3. Clean burners for better flame performance.
Hissing or gas smell detected	1. Turn off the gas supply immediately.
	2. Inspect connections and hoses for leaks using a soapy water solution.
	3. Tighten loose connections or replace damaged parts before using the grill again.

26" COMMERCIAL GRILL

PREMIUM GAS GRILL WITH TIMER

WARRANTY INFORMATION

VIDEL USA offers a limited warranty on all of our products to the original purchaser with proof of purchase. Our products are guaranteed to be free from defects in both workmanship and materials for the specified periods below. Any issues related to rust, corrosion, Oxidation, or discoloration due to moisture or overheating are not covered under this warranty, unless such issues render the affected component inoperable. Additionally, this warranty does not include labor or labor-related charges. If warranty parts need to be shipped, customers will be responsible for any associated shipping and handling fees. Thank you for choosing Videl USA.

LIMITED LIFETIME WARRANTY:

VIDEL USA offers a Lifetime Warranty on Cast Stainless Steel Burners. This warranty covers defects in materials and workmanship but Excludes discoloration, surface scratches, weather-related staining, minor rust, and oxidation. Defective burners will be repaired or Replaced at no cost; however, labor, freight, and shipping costs are the owner's responsibility.

ONE-YEAR WARRANTY:

VIDEL USA provides a One-Year Warranty on the following components: Drip Pan, Transformer, Gas Valves, Knobs & Lights. These parts are covered for defects in materials and workmanship under normal residential use from the original purchase date. Damage from Neglect, misuse, alterations, improper installation, or maintenance is not covered.

THREE-YEAR WARRANTY:

VIDEL USA provides a Three-Year Warranty on Warming Racks & Flame Tamers. These components are covered for defects in materials and workmanship. Labor and freight charges are not included.

FIVE-YEAR WARRANTY:

VIDEL USA offers a Five-Year Warranty on the Fire Box, covering defects in materials and workmanship. Replacement parts will be Provided if necessary, excluding labor and freight.

LIMITATIONS & EXCLUSIONS:

This warranty applies to Commercial Grills purchased and located in the United States and Canada. Coverage begins on the original Purchase date and is valid only for the original purchaser. To activate the warranty, customers must register the product Online at: ***www.videlusa.com/warranty-and-policies/***

Please note that this warranty does not cover damages resulting from negligence, alteration, misuse, abuse, accidents, natural disasters, loss of electrical power, improper installation or operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages caused by harsh cleaning chemicals. The warranty is not valid for products with altered or removed serial numbers. VIDEL USA will not be liable for any incidental, consequential, special, or contingent damages arising from the breach of this written warranty or any implied warranty.

WARRANTY CLAIM PROCEDURE:

Please contact VIDEL USA Warranty Service Center for
Factory direct assistance. We are open Monday-Friday 7am-5pm
(PST)
Phone Number: (909) 460-5579
Email: support@videlusa.com

SCAN TO
REGISTER
YOUR
PRODUCT
ONLINE

Commercial Grill - Warranty Information

LIFETIME WARRANTY	Cast Stainless Steel Burners
1-YEAR	Drip Pan, Transformer,Gas Valves, Knobs & Lights
2-YEAR	Bezels, Grates, Flavor Bars, Handle & Hood
3-YEAR	Warming Racks & Flame Tamers
5-YEAR	Fire Box

A DIVISION OF

THE OUTDOOR PLUS

USA MANUFACTURER OF FIRE & WATER PRODUCTS

VIDEL™

USA

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