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# Smoke Hollow VT280SS1 Owner's Manual

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# Deluxe Outdoor

## Assembly & Operation

### Tabletop Gas Grill VT280SS1



Conforms to ANSI Std Z21.89-2013  
Outdoor cooking specialty gas appliance

**Intertek**



#### Tools needed for assembly:

Phillips screwdriver, Pliers or Adjustable Wrench

#### **DANGER**

If you smell gas:



1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



#### **DANGER**

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill-line.
5. Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115° F (45°C) or less.
7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



 **WARNING** 

For Outdoor Use Only  
(outside of any type of enclosure)



 **WARNING** 

If you smell gas –

- Turn off the gas supply to the appliance
- Extinguish any and all open flames
- Open the Lid of the Grill
- If the odor remains, stay away from the grill and notify your gas supplier and/or the Fire Department.



 **WARNING** 

- Do not use or store gasoline, kerosene, alcohol, or other flammable liquids or vapors in the vicinity of this appliance or any other appliance.
- Any LP Gas Cylinder **NOT** connected for use with the appliance, shall not be stored in the same vicinity of this or any other appliance.
- A LP Propane Gas Cylinder is needed for operating the gas side of this grill.
- The LP Gas Cylinder is NOT included.
- This gas grill is only intended for Domestic use, not to be used for any commercial purpose.



 **DANGER** 

- Never use the gas or charcoal grill for INDOOR cooking or heating
- Never use the grill on or in a boat or recreational vehicle

The combustion fumes from either the gas or charcoal grill are toxic and can cause severe illness and possibly death.



 **WARNING** 

The combustion of Propane gas can yield the formation of chemical compounds known in the state of California, U.S.A., to cause birth defects, cancer, and other serious health matters.



 **WARNING** 

Read this installation manual before assembling or servicing this appliance.

Failure to follow these instructions may result in an faulty installation, which could cause damage to property, damage personal injury or death.

 **IMPORTANT** 

Save these instructions after reading them in case you need to refer to them in the future.

 **WARNING** 

**CALIFORNIA PROPOSITION 65**

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to case cancer, birth defects, and other reproductive harm.

**Wash your hands after handling this product.**



***Read all safeguards and assembly instructions before assembling and operating your grill.***

***Before assembling your new grill, unpack all the parts from the box. Carefully remove all packing material and lay out all the parts for easy access and identification. Do not discard the carton or packaging until your grill is fully assembled and operating to your satisfaction.***

***In order to properly assemble your grill, you will only need two tools:***

- ***Phillips head screwdriver***
- ***Pliers or adjustable wrench (tools not included)***

***The grill is heavy and must be moved around during assembly and before use. Be sure to have a friend help.***

**Outdoor Leisure Products, Inc.  
5400 Doniphan Drive  
Neosho, MO 64850  
Toll Free: 866-475-5180  
Website: [www.olp-inc.com](http://www.olp-inc.com)**



**8:30am to 4:30pm, Central Time  
Monday through Friday**

## **SAFETY WARNINGS**

1. The installation of this grill must conform to local codes, or in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1 / NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B 149.2, or The Standard for recreational Vehicles, ANSI 119.2 / NFPA, and CSA Z240 RV Series, Recreational Vehicle Code*, as Acceptable.
2. The Gas Grill is for use with LP (Propane) Gas ONLY! LP Gas Cylinder is NOT included with the Grill.
3. Never use lighter fluid, gasoline, kerosene, or alcohol for lighting the gas grill.
4. The LP Gas supply Cylinder used must be constructed and marked in accordance with the *Specifications of the U.S. Department of Transportation (D.O.T.) or The Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, CAN/CSA-B339*, as applicable. It MUST be provided with a Listed Overfilling Device. Only use 20 pound cylinders that have a type 1 cylinder connection device compatible with the Connection for Outdoor Cooking Appliances.
5. The LP gas cylinder must be arranged for vapor withdrawal, purging and have an overfilling prevention device.
6. LP Gas Cylinders must be stored outdoors, out of the reach of children, and must not be stored in a building, garage or any other enclosed area.
7. The Pressure regulator and Hose Assembly supplied with the Grill, must be used. Any replacement regulator and hose assemblies must be those specified by the outdoor cooking gas appliance manufacturer.
8. The LP Gas Cylinder must include a collar to protect the cylinder valve.
9. Do not store a spare LP Gas Cylinder under or near this grill.
10. Never fill the LP Gas Cylinder beyond 80% full. For vapor withdrawal /purging, the cylinder should be in the upright position.
11. This outdoor cooking gas appliance must only be used outdoors, and must not be used in a building, garage or any enclosed area.
12. The following distances for proper clearance must be maintained :
  - Minimum distance from back and sides of the outdoor cooking gas appliance to walls is 36" ( 1 meter )
  - Do not use under any overhead combustible constructions
  - For outdoor use only
  - Remove LP Gas Cylinder from grill if storing grill indoors
13. This outdoor cooking gas appliance is not intended to be installed in or on boats.
14. Inspect the Gas Hose before each use. If the Hose has any leak, cut or wear, it must be replaced **BEFORE** using the grill.
15. Do not try to move the grill while the gas chamber is lit.
16. Wait one hour minimum before touching any metal parts, until they are cool.
17. NEVER leave the grill unattended when in use.
18. Keep children and pets away from the grill when in use.
19. Note: Grease Cup should be emptied and cleaned after each use to prevent flare – ups and /or grease fires.

**IF THESE INSTRUCTIONS ARE NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURIES MAY OCCUR!**

**READ ALL SAFEGUARDS AND INSTRUCTIONS THOROUGHLY!**  
**YOUR SAFETY IS VERY IMPORTANT – FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.**

 <b>DANGER</b>	<b>DANGER</b> 
<ul style="list-style-type: none"> <li>. The GRILL is for outdoor use only!</li> <li>. Do NOT use this grill for other than its intended purpose.</li> <li>. Do not leave grill unattended when in use.</li> <li>. Do not use gasoline, kerosene or alcohol for lighting charcoal, use of any of these or similar products may cause an explosion possibly leading to severe bodily harm.</li> <li>. Never operate this grill under any overhead roof covering, awning or overhang. Never use inside an enclosed area such as screen patios, garages, buildings or tents.</li> <li>. Keep the area clear of all flammable liquids, combustible material including but not limited to wood, dry plants including grass, brush, paper, and canvas.</li> <li>. Grill is HOT while in use and after use – Avoid touching hot surfaces. Always wear protective gloves or mitts when operating the smoker.</li> <li>. Keep children and pets away from the grill at all times.</li> <li>. Do not allow anyone to conduct activities around the grill during or following its use until the unit has cooled. The grill is hot during operation and remains hot for a period of time following its use.</li> <li>. Always wear shoes and protective clothing during operation of this grill.</li> <li>. Never use glassware, plastic, or ceramic cookware in this grill.</li> <li>. The cooking chamber lid will be extremely hot.</li> <li>. Do not use water to extinguish grease fires.</li> </ul>	<ul style="list-style-type: none"> <li>. Do not move the unit while it is being used.</li> <li>. Do not use in windy conditions.</li> <li>. Use caution when opening the lid, as hot steam or a flame flare-up could cause burns.</li> <li>. Before each use, make sure the unit is in good working condition.</li> <li>. Use caution after the fire has been extinguished, the surface will remain hot for some time.</li> <li>. Store the grill out of reach of children and in a dry location when not in use.</li> <li>. When opening the lids, keep hands, face and body a safe distance from hot steam and flame flare-ups.</li> <li>. Close lids and all dampers to suffocate flame.</li> <li>. Never leave coals and ashes in grill unattended.</li> <li>. Use caution when lifting or moving grill to prevent strains and back injuries.</li> <li>. Properly dispose of all packaging material.</li> </ul>

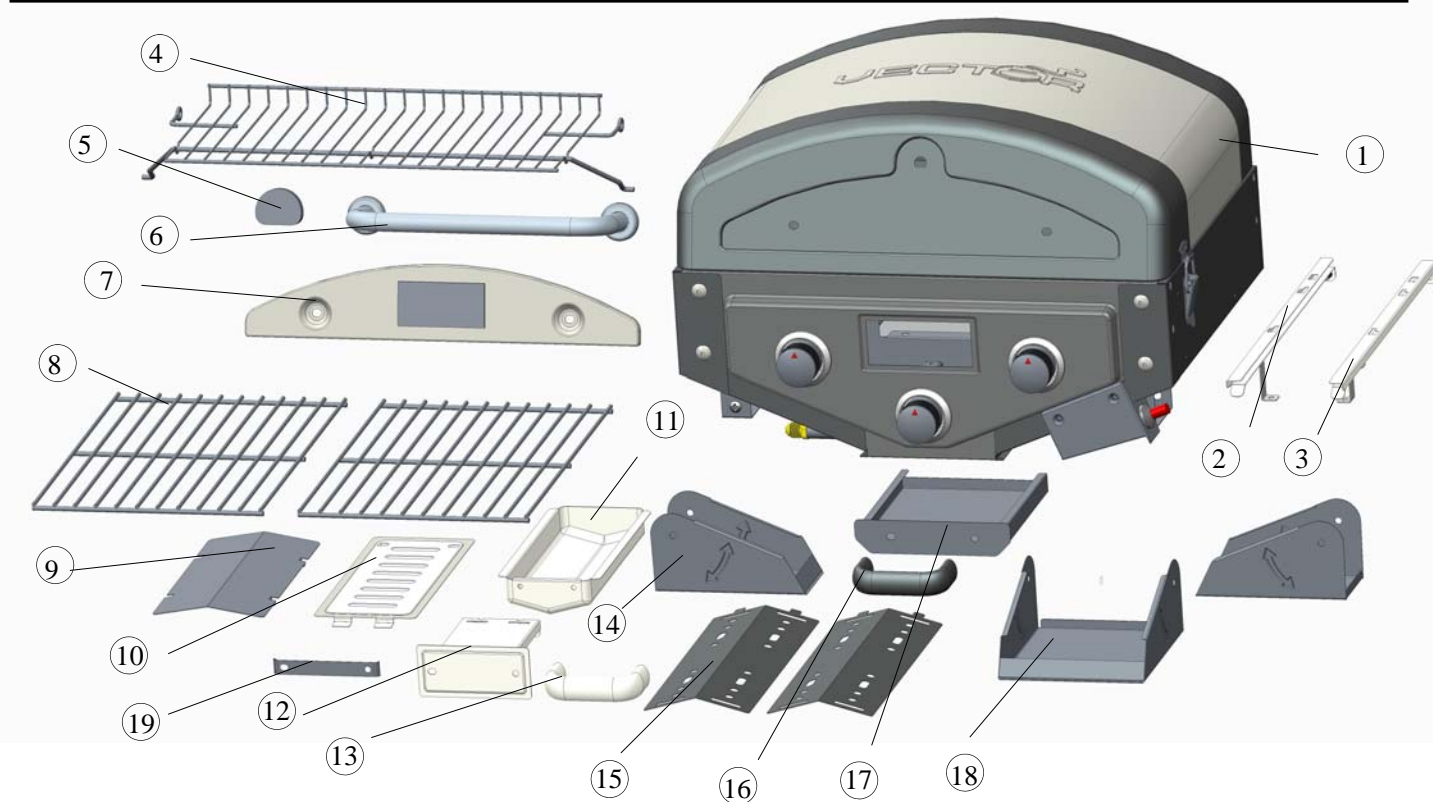
USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL. READ ALL INSTRUCTIONS, WARNINGS AND SAFEGUARDS PRIOR TO ASSEMBLING AND OPERATING YOUR GRILL.

**SAVE THESE INSTRUCTIONS**



# VT280SS1 Parts List

**Note:** For assistance, including missing or damaged parts, call toll free - 866-475-5180 from 8:30 am - 4:30 pm Central Time, Monday - Friday



Item No.	Quantity	Description	Part No.
1	1	Grill Lid and Firebox Assembly	VT280SS1-01
2	1	Wood Chip Box Left Rail	VT280RDS-19
3	1	Wood Chip Box Right Rail	VT280RDS-20
4	1	Warming Rack	VT280RDS-04
5	1	Heat Indicator	VT280RDS-05
6	1	Lid Handle	VT280RDS-06
7	1	Lid Decorative Plate	VT280SS1-07
8	2	Cooking Grid	VT280RDS-08
9	1	Wood Chip Box Tent	VT280RDS-09
10	1	Wood Chip Box Lid	VT280RDS-10
11	1	Wood Chip Box	VT280RDS-11
12	1	Wood Chip Box Front Panel Assembly	VT280RDS-12
13	1	Wood Chip Box Handle	VT280RDS-13
14	2	Side Supporting Leg	VT280RDS-14
15	2	Heat Tent	VT280RDS-15
16	1	Grease Tray Handle	VT280RDS-16
17	1	Grease Tray	VT280RDS-17
18	1	Rear Supporting Leg	VT280RDS-18
19	1	Wood Chip Box Lock	VT280RDS-22

## Hardware Pack

Quantity	Description
10	M6x12 Combo Truss Head Bolts, Black Nickel Plated
2	M5x17 Shoulder Bolts, Black Nickel Plated
6	M5x10 Combo Truss Head Bolts, Black Nickel Plated
2	M5 Nuts
2	M6x20 Combo Truss Head Bolts, Black Nickel Plated
6	Spring Washers

# Assembly

**Note:** Carefully cut the tape holding the carton together. Cut the carton so that it can lay flat on the ground to provide a clean surface for assembling your Grill. Remove the packing materials and all the parts from inside the Cabinet. After unpacking all the parts, check to make sure you HAVE all the parts. If anything is damaged or missing, contact our toll free number: 866-475-5180. Discard all packing material in a safe and recyclable manner. Save this Assembly Manual for future reference.

Tools Required: Phillips Head Screwdriver, Adjustable Wrench or Pliers

## Step 1

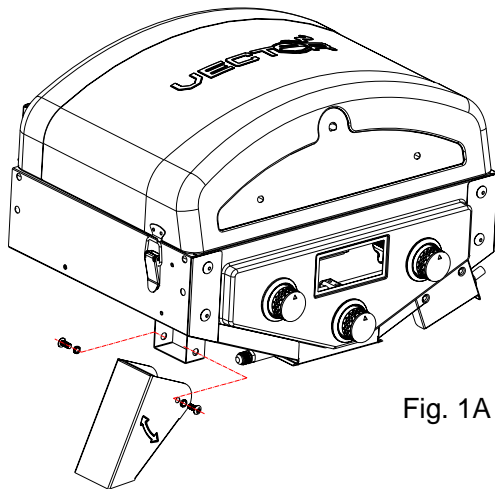


Fig. 1A

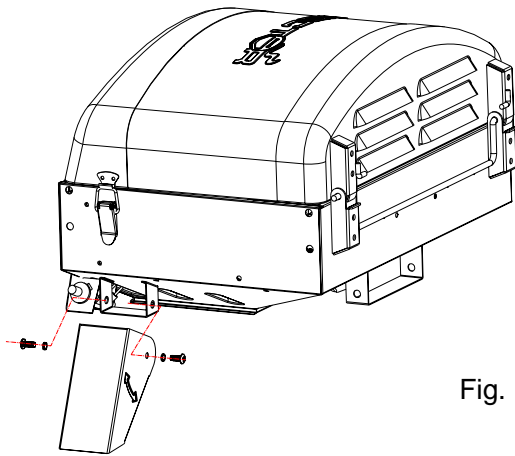


Fig. 1B

## Step 1: Attach the Side Supporting Legs

*Locate:* Grill Lid and Firebox Assembly, (2) Side Supporting Legs, (4) spring washers and (4) M6x12 bolts

*Procedure:* Attach (2) Side Supporting Legs to the Grill Lid and Firebox Assembly using (4) spring washers and (4) M6x12 bolts as shown in Fig. 1A and Fig. 1B.

## Step 2

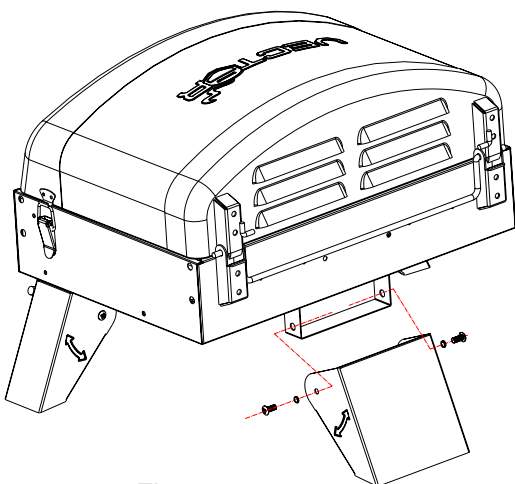


Fig. 2

## Step 2: Attach the Rear Supporting Leg

*Locate:* Rear Supporting Leg, (2) spring washers and (2) M6x12 bolts

*Procedure:* Attach the Rear Supporting Leg to the Grill Lid and Firebox Assembly using, (2) spring washers and (2) M6x12 bolts as shown in Fig. 2.



# Assembly

## Step 3

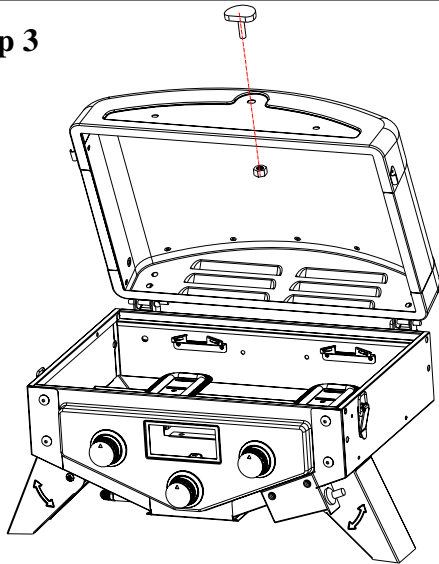


Fig. 3

## **Step 3: Attach the Heat Indicator**

*Locate:* Heat Indicator

*Procedure:* Remove the nut from the Heat Indicator first, then attach the Heat Indicator to the Grill Lid using the nut as shown in Fig. 3.

## Step 4

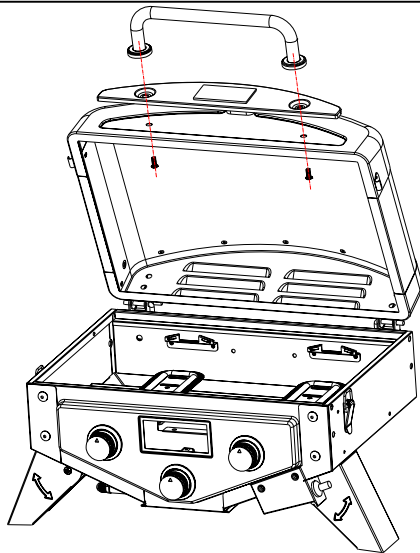


Fig. 4

## **Step 4: Attach the Lid Decorative Plate and Lid Handle**

*Locate:* Lid Decorative Plate, Lid Handle and (2) M6x20 bolts

*Procedure:* Attach the Lid Decorative Plate and Lid Handle to the Grill Lid using (2) M6x20 bolts as shown in Fig. 4.

## Step 5

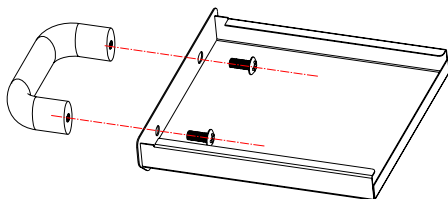


Fig. 5A

## **Step 5: Attach the Grease Tray**

*Locate:* Grease Tray and Handle, (2) M6x12 bolts

*Procedure:* Attach the Grease Tray Handle to the Grease Tray using (2) M6x12 bolts as shown in Fig. 5A.

Slide the Grease Tray Assembly into the bottom of the Firebox as shown in Fig. 5B.

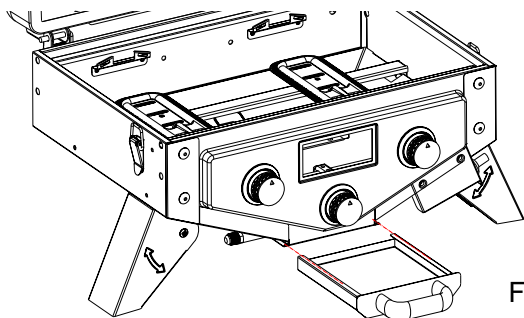


Fig. 5B

# Assembly

## Step 6

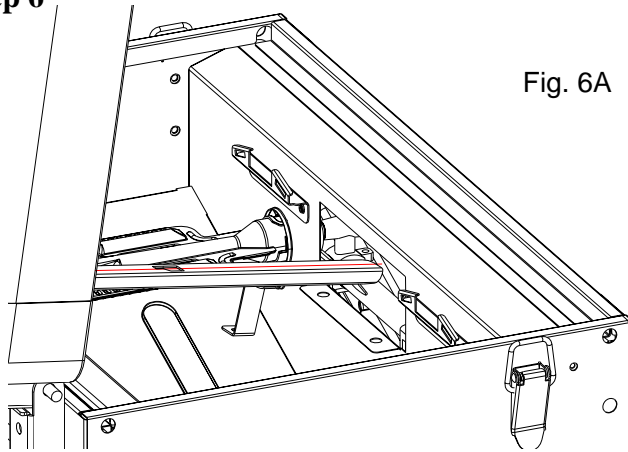


Fig. 6A

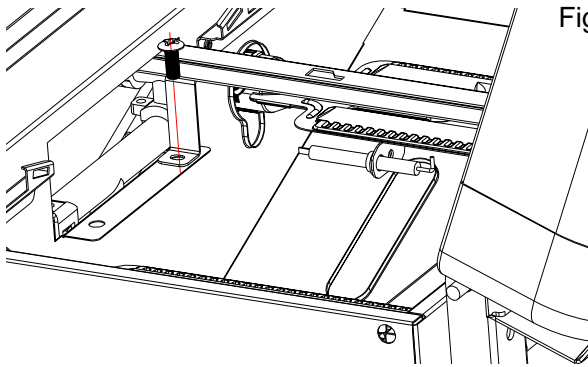


Fig. 6B

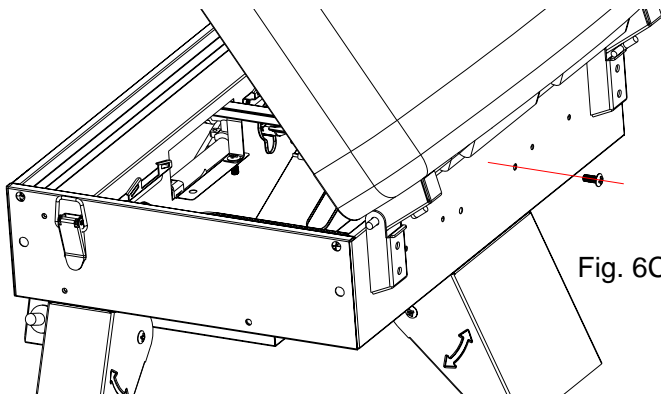


Fig. 6C

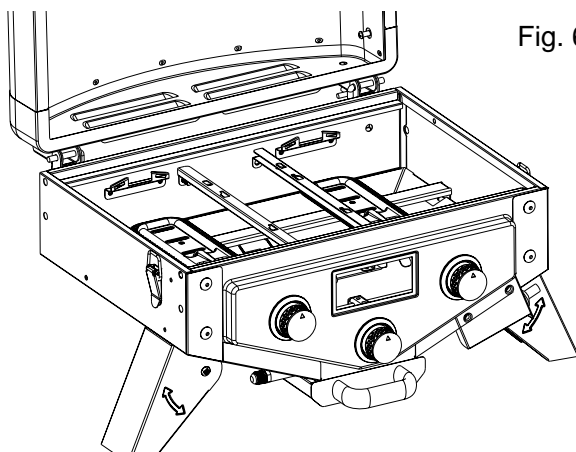


Fig. 6D

## **Step 6: Attach the Wood Chip Box Rails**

*Locate:* Wood Chip Box Left & Right Rails, (4) M5x10 bolts

*Procedure:*

Push the Wood Chip Box Left Rail into the rectangular hole in the Front Panel of the Firebox as shown in Fig. 6A.

Attach the bracket of the Wood Chip Box Left Rail to the left side of front panel using (1) M5x10 bolt as shown in Fig. 6B.

Attach the Wood Chip Box Left Rail to the Rear Panel of the Firebox using (1) M5x10 bolt as shown in Fig. 6C.

Refer to Fig. 6A to Fig. 6C, attach the Wood Chip Box Right Rail to the Firebox as shown in Fig. 6D.

# Assembly

## Step 7

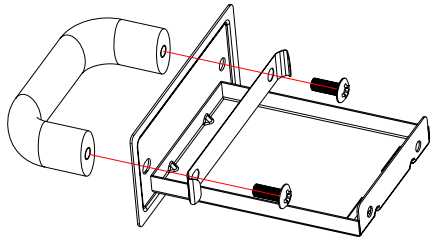


Fig. 7A

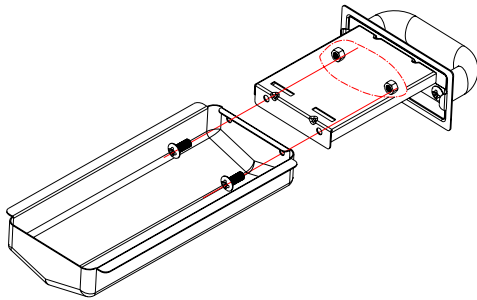


Fig. 7B

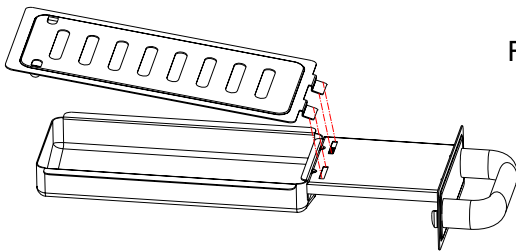


Fig. 7C

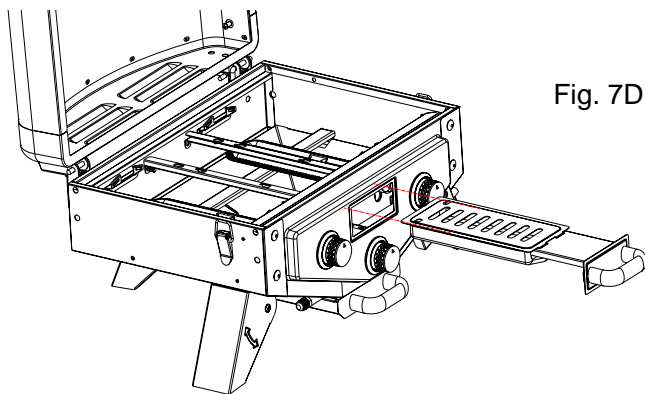


Fig. 7D

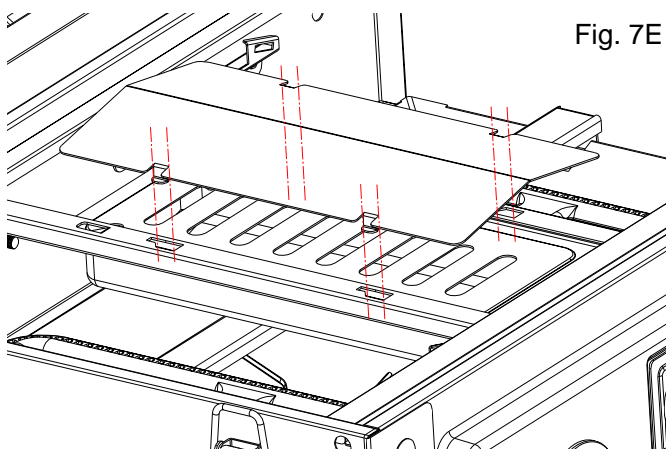


Fig. 7E

## **Step 7: Attach the Wood Chip Box Assembly**

*Locate:* Wood Chip Box, Wood Chip Box Front Panel Assembly, Wood Chip Box Lid, Wood Chip Box Handle, Wood Chip Box Lock, Wood Chip Box Tent, (2) M6x12 bolts, (2) M5x10 bolts and (2) M5 nuts

### *Procedure:*

Attach the Wood Chip Box Handle and Wood Chip Box Lock to the Front Panel Assembly using (2) M6x12 bolts as shown in Fig. 7A.

Attach the Wood Chip Box to the Front Panel Assembly using (2) M5x10 bolts and (2) M5 nuts as shown in Fig. 7B.

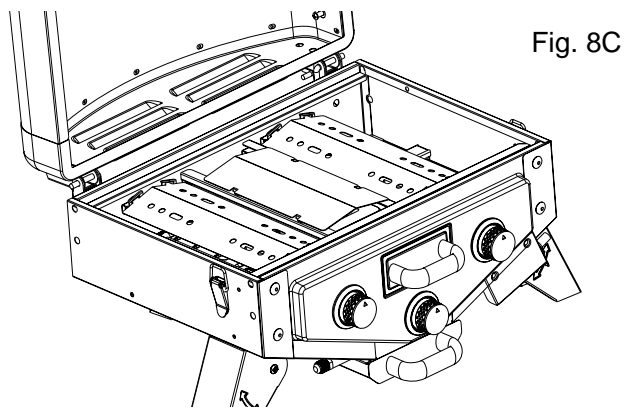
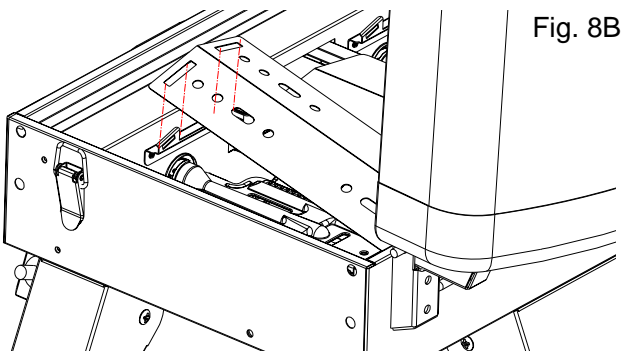
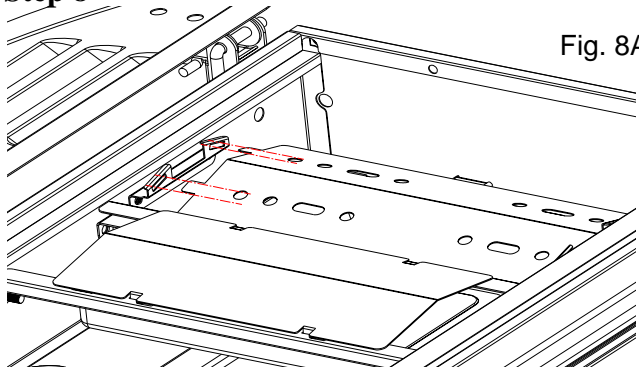
Insert the Wood Chip Box Lid into the slots in the Front Panel Assembly as shown in Fig. 7C.

Slide the Wood Chip Box Assembly into the Firebox as shown in Fig. 7D.

Position the Wood Chip Box Tent onto the Wood Chip Box Assembly as shown in Fig. 7E. Set onto wood chip rails and push back into place.

# Assembly

## Step 8



## **Step 8: Attach the Heat Tents**

*Locate:* (2) Heat Tents

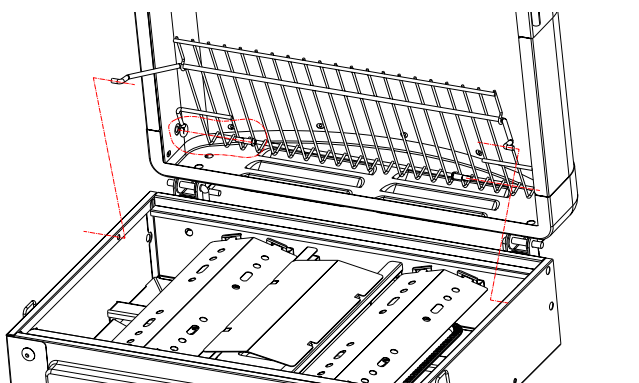
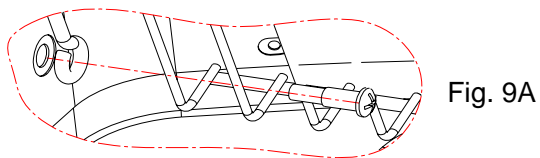
*Procedure:*

Install (1) Heat Tent by inserting the tabs through the slots on the Rear Bracket on the Firebox as shown in Fig. 8A.

Insert the other end of the Heat Tent with the slots into Front Bracket on the Firebox as shown in Fig. 8B. Push Heat Tent back into position.

Refer Fig. 8A to Fig. 8B, attach another Heat Tent as shown in Fig. 8C.

## Step 9



## **Step 9: Attach the Warming Rack**

*Locate:* Warming Rack and (2) M5x17 shoulder bolts

*Procedure:* Insert (2) M5x17 shoulder bolts through the wire loops on the Warming Rack and screw the bolts to the Lid as shown in Fig. 9A and Fig. 9B.

Insert the wire legs into the holes of the cabinet as shown as Fig. 9B.

# Assembly

## Step 10

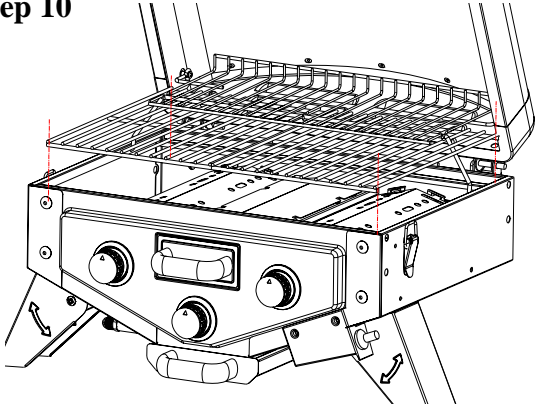


Fig. 10

## **Step 10: Place the Cooking Grid**

*Locate:* (2) Cooking Grids

*Procedure:* Place (2) Cooking Grids into the Fire-box as shown in Fig. 10.

## Step 11

### Completed Grill



Assembly of your grill is now complete.

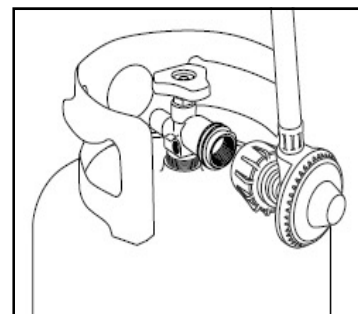
To order a cover for your grill, please visit: [www.thesmokercompany.com](http://www.thesmokercompany.com)

**FOR YOUR SAFETY, FOLLOW ALL SAFEGUARDS AND INSTRUCTIONS**

## OPERATING INSTRUCTIONS

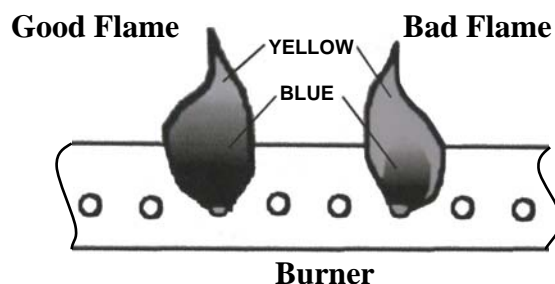
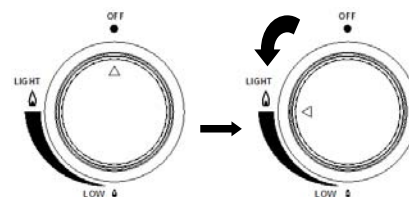
### Connecting the LP gas cylinder to the grill

- The LP Gas Cylinder must be a 20 pound cylinder and have a Type 1 Cylinder Valve Outlet Connector.
- Handle the Cylinder with care - do not drop it.
- When you are not using the grill, the LP Gas Cylinder should be disconnected.
- Connect the regulator and hand tighten firmly.
- Do a leak test each time you connect a LP Gas Cylinder and before lighting the grill.
- Never use a match or lit flame to test for leaks.
- To test, prepare a weak solution of detergent and water. Spray or swab the solution onto the connection of the regulator to the LP Gas Cylinder valve, and on all the joints in the hose connections up to the burner valves (which MUST be closed in the "OFF" position).
- Open the LP Gas Cylinder valve, and watch for any bubbles to appear at all the connection points. No bubbles indicate - All Clear!
- If there are any bubbles, there is a leak which must be fixed.
- Never obstruct the flow of combustion and ventilation air.



### Lighting the grill

- Always open the Lid before lighting the grill.
- All burner knobs should be in the "OFF" position.
- Open the LP Gas Cylinder valve, 1 – 1 1/2 turns.
- Select one burner to light. Push and turn control knob to "LIGHT" position.
- Press the igniter button rapidly several times until the burner is lit.
- You can then adjust the knob to your desired setting.
- If the burner did not light, turn the knob back to the "OFF" position, wait 5 minutes for any gas to clear away, and then repeat the lighting procedure.
- Follow same steps to light the other burners.
- After using the grill, - turn all burner knobs to the "LIGHT" position and then push fully in and turn to the "OFF" position.
- At once turn the valve on the LP Gas Cylinder OFF.
- IF the igniter does NOT light the burner, you can light it with a match or a piece of burning paper, put it through the openings in the Cooking Grid and next to the Flame Tent covering the burner. Then follow the lighting procedure above.
- Observe the proper burner flame - it should be a blue/yellow color about 1/2" long.





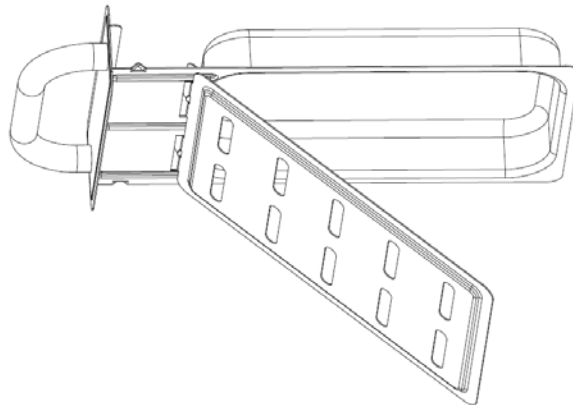
## OPERATING INSTRUCTIONS

### Adding Wood (Optional)

To add wood before cooking, simply fill the wood chip box with your choice of flavoring hardwood chips. The amount and type of wood you use is entirely up to you. One full box is typically enough for 30 minutes of smoking. Once the box is filled with wood, slide the box into the grill.

To add wood chips while cooking, pull out the wood chip box from the grill. Dump the wood chip ash in a metal container (Preferably with water) to extinguish the wood chip ash. (Note: The wood chip box lid will stay on the wood chip box when dumping the ash) Refill the wood chip box with wood chips, close the lid and slide the wood chip box back into the grill.

**CAUTION:** The wood chip box gets very hot. Always use protective mitts when handling hot components.



### Using Flavoring Wood

Small wood chips work best inside the wood chip box.

Use dry hardwoods such as hickory, pecan, apple, cherry, or mesquite.

Most Fruit or nut tree woods produce excellent smoke flavoring.

Do not use resinous woods such as pine or plywood. These usually produce unpleasant flavoring.

Experiment with different types and quantities of wood chips. Different wood can also be mixed.

To produce more smoke and to prevent fast burning, presoak the wood chips in a separate bowl of water for at least 20 minutes, or wrap the chips in perforated aluminum foil.

Most smoke flavoring occurs within the first hour of cooking. Adding wood chips after the first hour is typically not necessary unless extra smoke flavoring is desired.

**Note: We recommend lining the wood chip box with aluminum foil for easy clean up.**

## OPERATING INSTRUCTIONS

### CARE AND CLEANING

#### ! WARNING !

- Do not do any cleaning or maintenance on any grill parts until all parts are cool! Be sure that the valve on the LP Gas Cylinder is closed and in the OFF position
- After every cooking session, you may run the gas grill on HIGH to burn off any food residue, keeping the residue from building up.

#### CLEANING

- Use only mild dishwashing detergents, hot water, a nylon scrub pad and a BBQ wire brush cleaning tool.
- Always rinse all surfaces thoroughly after cleaning.
- Handle Porcelain coated surfaces gently and carefully- they are made from high temperature glass and can chip easily.
- **Note: Grease Cup should be emptied and cleaned after each use to prevent flare – ups and /or grease fires.**

#### BURNERS

1. Turn the gas OFF at the LP Gas Cylinder and the burner control knobs.
2. Lift off the cooking grids and the heat tents covering the burners.
3. Remove the screw attaching the burners at the back of the grill.
4. Gently and carefully, tilt the back of the Burner up and slide it backwards off the valve orifice, then lift out of the grill.
5. Wipe clean the orifice face.

### TROUBLE SHOOTING THE GAS GRILL

#### Burner does not light :

1. Check if LP Gas Cylinder is empty?
2. Check Igniter wire – is there a spark?
3. Check for spider webs or insect nests inside, clogging the Burner

#### Flame color is Yellow, should be Blue:

1. Check for spider webs or insect nests inside, clogging the Burner
2. Close Lid and run on HIGH to burn off residue on Burner

#### Flame flares up:

1. Cooking temperature is set too high
2. Food being cooked is too fatty
3. Grease has accumulated in the grill. Clean and burn off

### ! IMPORTANT ! CURING PROCESS

Step 1: Lightly coat ALL INTERIOR surfaces (including interior of lids, cooking grids and area below the cooking surface) with vegetable oil or vegetable oil spray.

Step 2: Ignite the LP gas grill side and burn at medium temperature for one hour.

Step 3: Let the grill cool completely and it is ready for use.

FOR YOUR SAFETY, FOLLOW ALL SAFEGUARDS AND INSTRUCTIONS.

## Limited Warranty



This Smoke Hollow ® Grill is guaranteed against broken or damaged parts at time of purchase. All parts carry a 1-year limited warranty. Paint is guaranteed to be free of defects for 90 days except for rust, which may appear after repeated use.

This warranty does not cover damage or issues related to neglect, abuse, or modifications to the product. Repair labor is not covered.

All parts that meet the warranty requirements will be shipped at no-charge via the discretion of the Customer Service Department (ground shipments, US Mail, or Parcel Post Only). Any special handling charges (i.e. Second Day, Overnight, etc.) will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts to our address without first obtaining a return authorization number from our customer service.

This service is available by calling 866-475-5180, 8:30am to 4:30pm, Central Time, Monday through Friday, or write to Outdoor Leisure Products, Inc., 5400 Doniphan Drive, Neosho, MO 64850.

This warranty may give you specific legal rights that vary by state.

Outdoor Leisure Products, Inc  
5400 Doniphan Drive  
Neosho, MO 64850  
[www.olp-inc.com](http://www.olp-inc.com)

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