

VESTIVIUM 202602LP

VESTIVIUM Outdoor Kitchen Island User Manual

Model: **202602LP** | Brand: **VESTIVIUM**

1. INTRODUCTION

This manual provides comprehensive instructions for the assembly, operation, maintenance, and troubleshooting of your VESTIVIUM Outdoor Kitchen Island, Model 202602LP. Please read this manual thoroughly before using the product to ensure safe and efficient operation. Keep this manual for future reference.

2. SAFETY INFORMATION

- Always ensure the kitchen island is placed on a stable, level surface.
- Maintain adequate clearance from combustible materials when operating the grill.
- Ensure proper ventilation when using the LP grill.
- Professional installation is recommended for gas line connections.
- Do not store flammable materials near the grill or gas tank.
- Keep children and pets away from the unit during operation.
- Always turn off gas supply and disconnect power when not in use or during maintenance.

3. PACKAGE CONTENTS

Your VESTIVIUM Outdoor Kitchen Island arrives in modular crates with approximately 90% assembly complete. Verify all components are present and undamaged upon delivery.

- Grill Module (5+1 Burner LP Grill)
- Sink Unit (with pull-out faucet, dual trash bins, teak knife holder, 3 stainless steel containers)
- Fridge Unit
- Storage & Corner Units (as per your specific configuration)
- Natural Teak Extension Boards
- 10m Water Hose
- Gas Line
- User Manual (this document)

4. SETUP

4.1 Unboxing and Initial Placement

Carefully unbox each module. Place the modules in your desired outdoor location. The unit features 360° heavy-duty casters for easy movement on flat surfaces. Once positioned, engage the locking casters to secure the unit.

Your Backyard's New Social Anchor



Figure 4.1: Modular layout and dimensions of the kitchen island.

Video 4.1: Demonstrates the unboxing and initial assembly of the modular outdoor kitchen.

Video 4.2: Shows the mobility of the outdoor kitchen modules using its casters.

4.2 Connecting Water and Gas Lines

- **Water Connection:** Connect the provided 10m water hose to the sink unit's inlet and to a suitable outdoor water source. Ensure all connections are tight to prevent leaks.
- **Gas Connection:** Connect the gas line from your propane tank to the grill module. *Professional installation of the gas line is strongly recommended to ensure safety and compliance with local regulations.*

4.3 Powering the Refrigerator

Plug the refrigerator unit into a grounded outdoor electrical outlet. Ensure the outlet is rated for outdoor use and protected by a Ground Fault Circuit Interrupter (GFCI).

Video 4.3: Illustrates the refrigerator cabinet and its functionality.

4.4 Attaching Teak Extension Boards

Secure the natural teak extension boards to the designated areas on the kitchen island modules. These boards provide additional workspace and serving areas.



Figure 4.2: Detail of the teak wood and powder-coated stainless steel construction.

5. OPERATING INSTRUCTIONS

5.1 Grill Module Operation

The grill features 5 main cast-iron burners (3.5kW/11,000 BTU each) and 1 ceramic infrared side burner, all independently controlled.

1. **Ignition:** Ensure the gas supply is open. Push and turn a control knob to the 'HIGH' position while simultaneously pressing the ignition button (if applicable) or using a long-stem lighter. Once ignited, release the knob. Repeat for other burners.

2. **Temperature Control:** Adjust the control knobs to achieve desired cooking temperatures.
3. **Using Accessories:** Utilize the warming rack for keeping food warm, grill grids for direct grilling, and the dual-sided griddle for flat-top cooking. The side burner is suitable for sauces or smaller pots.
4. **Shut Down:** Turn all control knobs to the 'OFF' position. Close the gas supply valve on the propane tank.



Figure 5.1: Grill module in use, demonstrating cooking capabilities.

5.2 Sink Unit Operation

The sink module is equipped for food preparation and cleanup.

- **Faucets:** Use the pull-out faucet for washing produce and utensils.
- **Waste Management:** Utilize the dual trash bins for convenient waste separation and disposal.
- **Storage:** The teak knife holder and three 12x12cm stainless steel containers provide organized storage for cooking essentials.

Your Legacy, Portable.

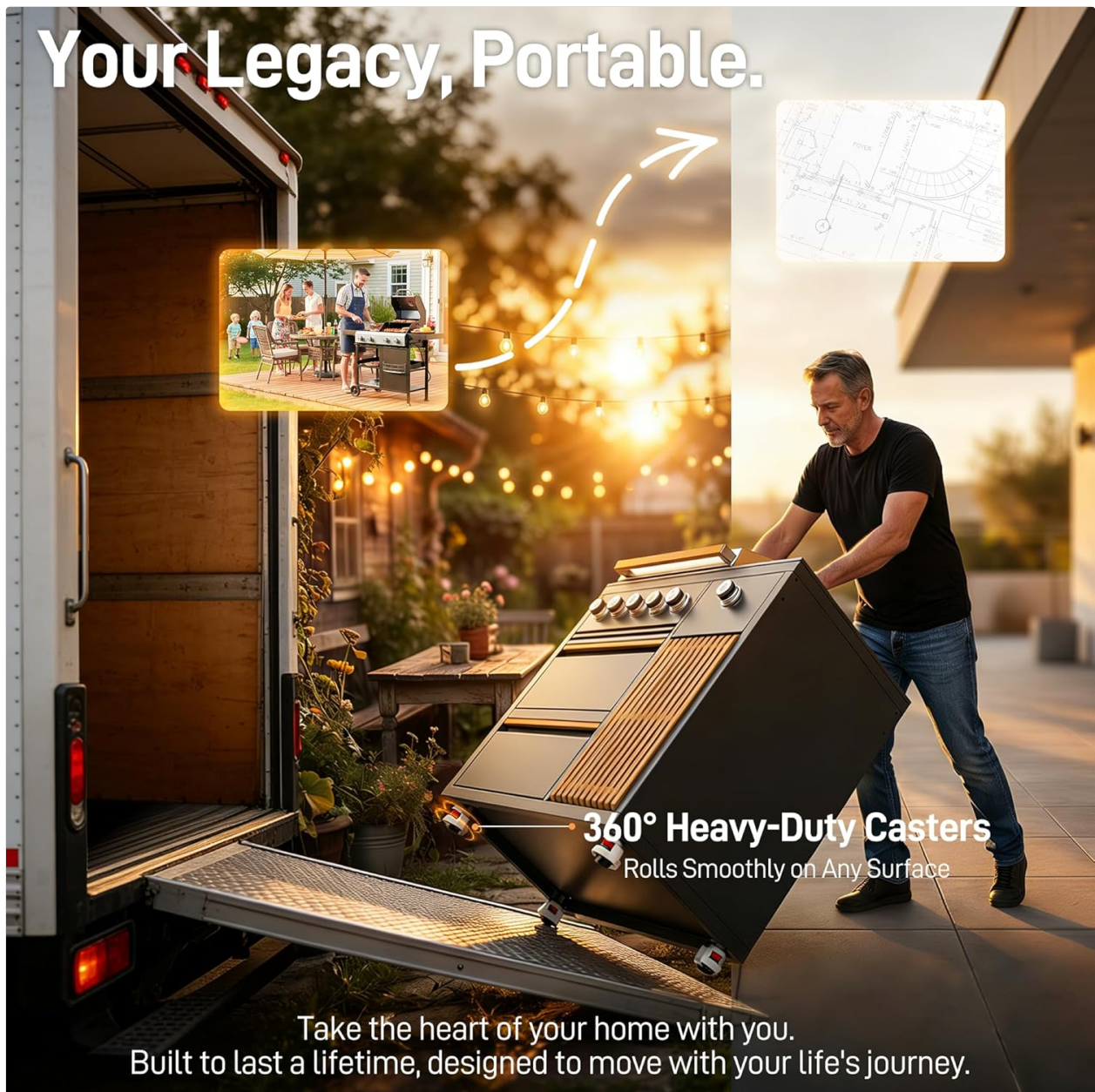


Figure 5.2: Sink unit with fresh produce, ready for preparation.

Video 5.1: Overview of the modular outdoor kitchen, highlighting the sink and ice bin features.

5.3 Fridge Unit Operation

The integrated fridge unit keeps beverages and ingredients chilled.

- **Temperature Adjustment:** Refer to the refrigerator's internal controls for setting the desired temperature.
- **Loading:** Arrange items to allow for proper air circulation within the fridge.

The Ultimate Outdoor Kitchen Workflow

Four Integrated Stations. One Seamless Experience.



Figure 5.3: Refrigerator unit filled with drinks and food.

5.4 Storage and Corner Units

These units provide additional storage and functional space.

- **Drawers and Cabinets:** Utilize the soft-close drawers and cabinets for storing utensils, plates, and other outdoor cooking accessories.
- **Kamado Egg Grill Stand:** If your configuration includes this stand, ensure the Kamado grill is securely placed and follow its specific operating instructions.

What's Your Outdoor Dream?



- **Compact Balcony Retreat**

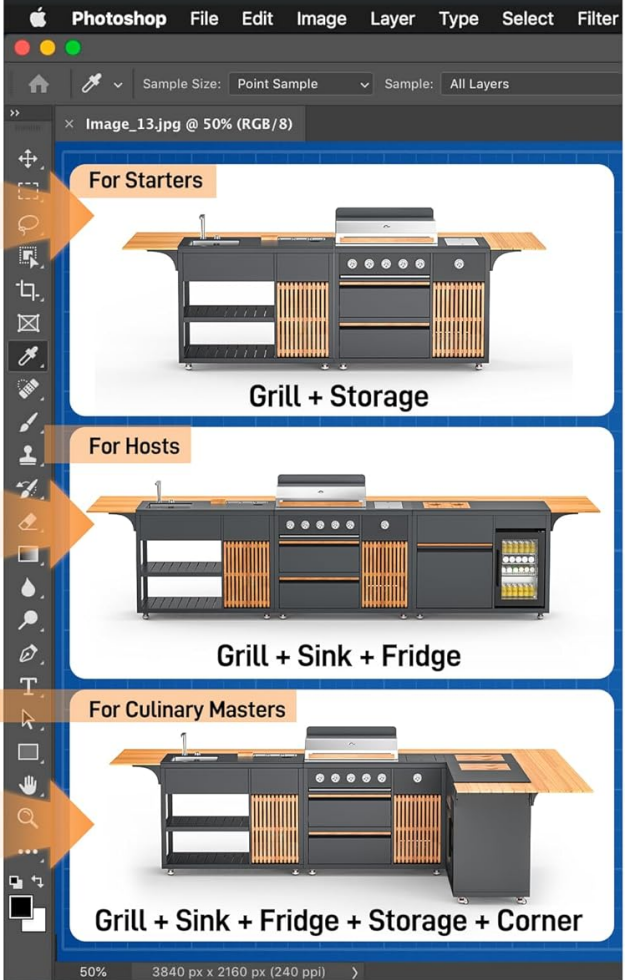


- **Backyard Family Gathering**



- **Ultimate Outdoor Oasis**

VESTIVIUM Makes It Possible



Start Small, Expand Anytime. Your Vision, Your Configuration.

Figure 5.4: Full kitchen setup with various modules and storage.

5.5 Ice Bin (if applicable)

Some configurations include an integrated ice bin for chilling beverages.

- **Usage:** Fill the insulated compartment with ice to keep drinks cool.
- **Drainage:** Ensure the drain plug is properly seated during use and opened for drainage after use.

Video 5.2: Demonstrates the ice bin feature of the outdoor kitchen.

6. MAINTENANCE

6.1 Teak Wood Care

The natural A-Grade teak wood will develop an elegant silver-gray patina over time if left untreated. To

maintain its golden hue, apply teak oil periodically as per the product's instructions.

- Clean teak surfaces with mild soap and water. Rinse thoroughly and allow to air dry.
- Avoid harsh chemicals or abrasive cleaners.

6.2 Stainless Steel Care

The powder-coated stainless steel is designed for durability and corrosion resistance.

- Wipe down surfaces with a soft cloth and mild detergent.
- Avoid abrasive pads or cleaners that can scratch the finish.
- For stubborn stains, use a non-abrasive stainless steel cleaner.

6.3 Grill Cleaning

- After each use, clean grill grates with a grill brush while still warm.
- Periodically remove and clean the warming rack, grill grids, and griddle.
- Empty and clean the removable grease tray regularly.

6.4 General Care

- Inspect gas lines and connections for leaks regularly.
- Ensure all soft-close hinges and slides operate smoothly.
- Cover the kitchen island when not in use for extended periods to protect it from harsh weather conditions.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Grill not igniting	No gas supply; clogged burner ports; faulty igniter	Check propane tank level and connection; clean burner ports; inspect igniter for damage.
Uneven heating on grill	Clogged burner ports; low gas pressure	Clean burner ports; ensure gas regulator is functioning correctly.
Refrigerator not cooling	Power issue; temperature setting incorrect; blocked vents	Check power connection and GFCI; adjust temperature setting; ensure vents are clear.
Water leak from sink	Loose hose connection; damaged seal	Tighten all water hose connections; inspect seals for damage and replace if necessary.
Casters not locking	Locking mechanism obstructed or damaged	Clear any debris from the locking mechanism; inspect for damage.

8. SPECIFICATIONS

- **Model Number:** 202602LP
- **Dimensions (D x W x H):** 40" x 197" x 45"
- **Fuel Type:** Liquid Propane (LP) Gas
- **Main Burners:** 5 x 3.5kW (11,000 BTU each)
- **Side Burner:** 1 x Ceramic Infrared
- **Total BTU Output:** 66,000 BTU
- **Cooking Surface Area:** 478.72 Square Inches
- **Materials:** Natural A-Grade Teak Wood, Powder-Coated 201 Stainless Steel
- **Special Features:** Heavy Duty, Locking Casters, Removable Grease Tray, Rust Resistant, Weather Resistant, Soft-Close Hinges & Drawers

9. WARRANTY AND SUPPORT

This VESTIVIUM Outdoor Kitchen Island is covered by a **5-Year Manufacturer's Warranty**. This warranty covers defects in materials and workmanship under normal use and service.

For warranty claims, technical support, or to inquire about replacement parts, please contact VESTIVIUM customer service through the retailer where the product was purchased or visit the official VESTIVIUM website.

Please have your model number (202602LP) and proof of purchase available when contacting support.