

Use & Care Guide  
Manual de Uso y Cuidado  
English / Español

Models/Modelos: 146.16132110/146.16133110

# Kenmore®

## Liquid Propane Gas Grill

### Parilla a gas de propane liquido

P/N 40200104  
Sears Brands Management Corporation  
Hoffman Estates, IL 60179 U.S.A.  
[www.kenmore.com](http://www.kenmore.com)  
[www.sears.com](http://www.sears.com)



DANGER

If you smell gas:

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

WARNING

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

### Call Grill Service Center For Help And Parts

If you have questions or need assistance during assembly, please call **1-888-287-0735**. You will be speaking to a representative of the grill manufacturer and not a Sears employee. To order new parts call Sears at **1-800-4-MY-HOME®**.

### Product Record

**IMPORTANT:** Fill out the product record information below.

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_  
See rating label on grill for serial number.

Date Purchased \_\_\_\_\_

CAUTION

For residential use only. Do not use for commercial cooking.

### Installation Safety Precautions

- Please read this User's Manual in its entirety before using the grill.
- Failure to follow the provided instruction can result in seriously bodily injury and/or property damage.
- Some parts of this grill may have sharp edges. Please wear suitable protective gloves.
- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in their 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, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or National Electrical Code, ANSI / NFPA 70 or Canadian Electrical Code, CSA C22.1. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

**IMPORTANT:** This grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

**NOTE TO INSTALLER:** Leave this User's Manual with the customer after delivery and/or installation.

**NOTE TO CONSUMER:** Leave this User's Manual in a convenient place for future reference.

### Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

WARNING: Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

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### Repair Protection Agreements

Congratulations on making a smart purchase. Your new Kenmore® product is designed and manufactured for years of dependable operation. But like all products, it may require repair from time to time. That's when having a Repair Protection Agreement can save you money and aggravation.

*Purchase a Repair Protection Agreement now and protect yourself from unexpected hassle and expense.*

Here's what the Repair Protection Agreement\* includes:

- ✔ **Expert service** by our 10,000 professional repair specialists
- ✔ **Unlimited service and no charge** for parts and labor on all covered repairs
- ✔ **Product replacement up to \$1500** if your covered product can't be fixed
- ✔ **Discount of 10%** from regular price of service and related installed parts not covered by the agreement; also, 10% off regular price of preventive maintenance check
- ✔ **Fast help by phone** - we call it Rapid Resolution - phone support from a Sears representative. Think of us as a "talking owner's manual."

Once you purchase the Repair Protection Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

The Repair Protection Agreement is a risk-free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Repair Protection Agreement today!

**Some limitations and exclusions apply. For prices and additional information in the U.S.A. call 1-800-827-6655.**

**\*Coverage in Canada varies on some items. For full details call Sears Canada at 1-800-361-6665.**

## WARRANTY

### KENMORE GRILL WARRANTY

#### One Year Full Warranty on Kenmore Grill

If this grill fails due to a defect in material or workmanship within one year from the date of purchase, call 1-800-4-MY HOME® to arrange for free repair (or replacement if repair proves impossible).

#### Limited Warranty on Burners

For five years from the date of purchase, any burner that rusts through will be replaced free of charge. After the first year from the date of purchase, you pay for labor if you wish to have it installed.

All warranty coverage excludes ignitor batteries and grill part paint loss, discoloration or rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in the United States.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**Sears Brands Management Corporation  
Hoffman Estates, IL 60179**

### Sears Installation Service

For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. call 1-800-4-MY-HOME®

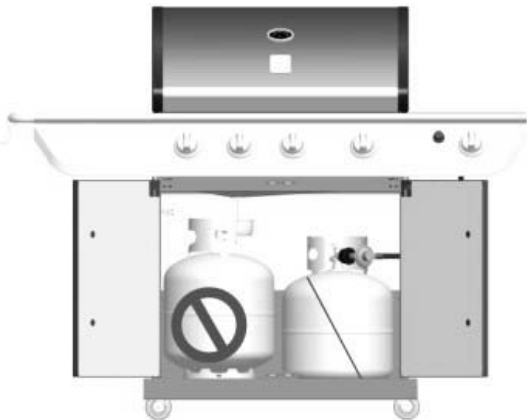
## USE AND CARE



# DANGER



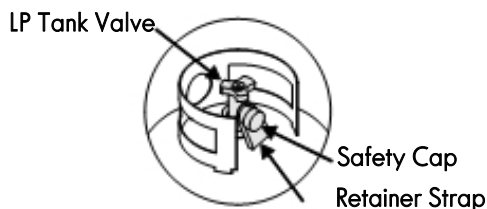
- **NEVER** store a spare LP cylinder under or near the appliance or in an enclosed area.



- **Never fill a cylinder beyond 80% full.**
- **If the information in the two points above is not followed exactly, a fire causing death or serious injury may occur.**
- **An overfilled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.**
- **If you see, smell or hear gas escaping, immediately get away from the LP cylinder and appliance and call your fire department.**

### LP Tank Removal, Transport And Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off of 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 (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun.
- Do not store an LP tank in an area where children play.

### LP Cylinder

- The LP cylinder used with your grill must meet the following requirements:
- Use LP cylinders only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) Capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, cylinders, spheres and tubes for transportation of dangerous goods. Transport Canada (TC). See LP cylinder collar for marking.
- LP cylinder valve must have:
  - Type 1 outlet compatible with regulator or grill.
  - Safety relief valve.
  - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. **Use only LP cylinders equipped with this type of valve.**
- LP cylinder must be arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage.



OPD Hand Wheel



LP cylinder in upright position for vapor withdrawal

### LP (Liquefied Petroleum Gas)

- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

### LP Cylinder Filling

- Use only licensed and experienced dealers.
- LP dealer **must purge new cylinder** before filling.
- Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas Companies" for nearest certified LP dealers.

## LP Tank Exchange

- Many retailers that sell grills offer you the option of replacing your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.**
- Always keep new and exchanged LP tanks in upright position during use, transit or storage.
- **Leak test new and exchanged LP tanks BEFORE connecting to grill.**

## LP Tank Leak Test

### For your safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below. Leaks are indicated by growing bubbles.

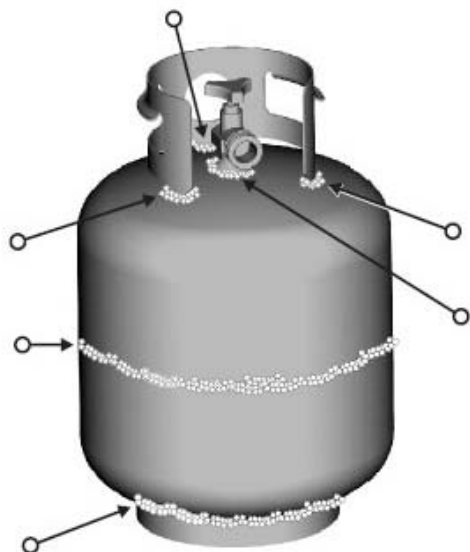


# WARNING



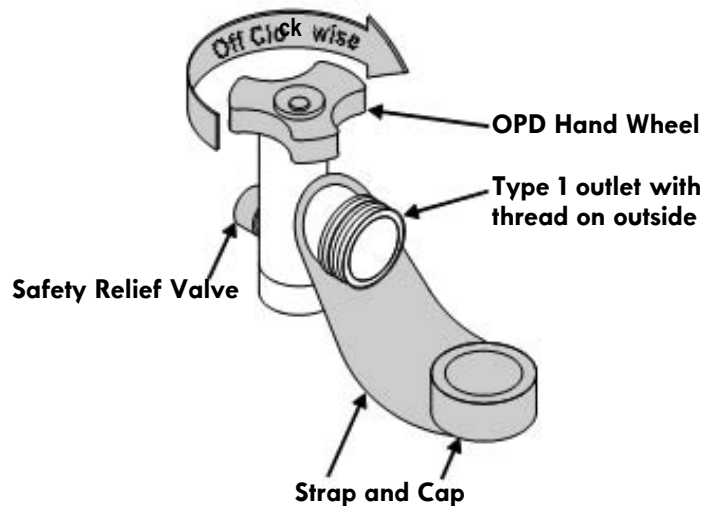
If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!

- ▲ Do not use household cleaning agents. Damage to the gas train components (valve/hose/regulator) can result.



## Connecting Regulator To The LP Tank

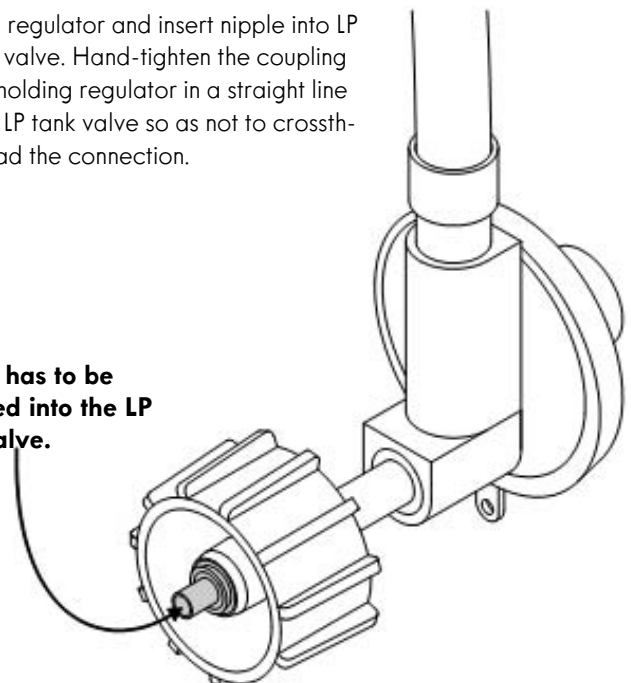
1. LP tank must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP tank OFF by turning OPD hand wheel clockwise to a full stop.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.

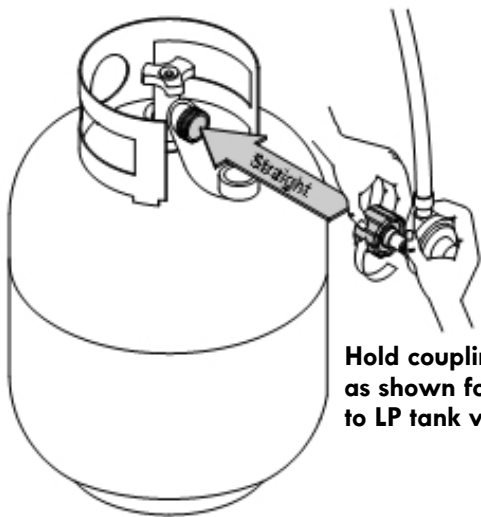


**Do not insert a POL transport plug (plastic part with external threads)! into the type 1 valve outlet. It will defeat the Safety Relief Valve feature.**

5. Hold regulator and insert nipple into LP tank valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP tank valve so as not to crossthread the connection.

**Nipple has to be centered into the LP tank valve.**





**Hold coupling nut and regulator as shown for proper connection to LP tank valve.**

6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP tank valve, resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only - do not use tools.**

**NOTE:**

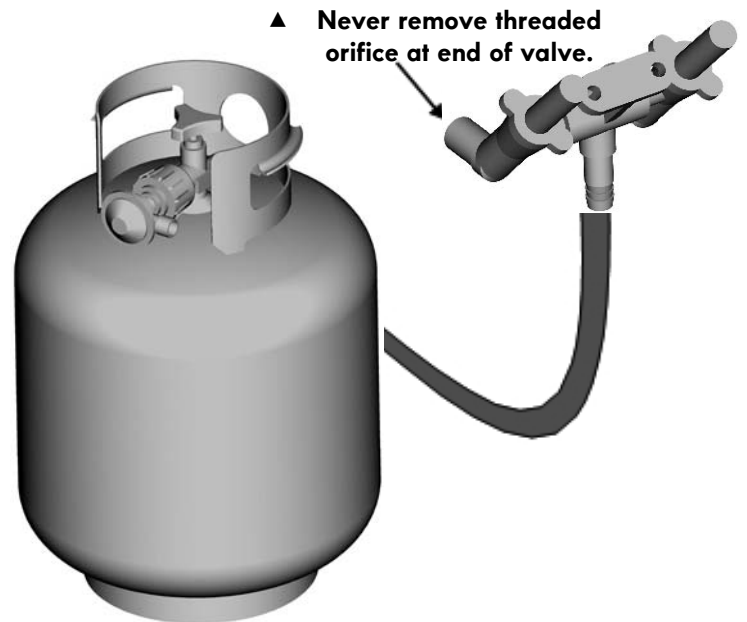
If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, do not use this regulator! Call 1-800-4-MY-HOME® for an identical replacement part.

	<b>DANGER</b>	
<ul style="list-style-type: none"> <li>Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.</li> </ul>		

	<b>WARNING</b>	
<ul style="list-style-type: none"> <li>Outdoor gas appliance is not intended to be installed in or on a boat.</li> <li>Outdoor gas appliance is not intended to be installed in or on an RV.</li> <li>Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.</li> <li>Do not use grill until leak-tested.</li> <li>If a leak is detected at any time, STOP and call the fire department.</li> <li>If you cannot stop a gas leak, immediately close LP cylinder valve and call LP gas supplier or your fire department !</li> </ul>		

**Leak Testing Valves, Hose and Regulator**

1. Turn all grill control knobs to OFF.
2. Be sure regulator is tightly connected to LP tank.
3. Completely open LP tank valve by turning OPD hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding** by calling Sears for replacement parts at 1-800-4-MY-HOME®.
4. Brush soapy solution onto areas where bubbles are shown in picture below:



5. If "growing" bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped do not try to repair. Call Sears for replacement parts at 1-800-4-MY-HOME®.
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.



## WARNING



### For Safe Use of Your Grill and to Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in sides or back of grill.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill. *(Unless briquets are supplied with your grill.)*
- Use grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



#### • Apartment Dwellers:

Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.

- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.**
- **Never operate grill with LP cylinder out of correct position specified in assembly instructions.**
- **Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.**

### Safety Tips

- ▲ Before opening LP cylinder valve, check the coupling nut for tightness.
- ▲ When grill is not in use, turn off all control knobs and LP cylinder valve.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- ▲ Maximum load for sideburner and side shelf is 10 lbs.
- ▲ The grease tray must be inserted into grill and emptied after each use. Do not remove grease tray until grill has completely cooled.
- ▲ Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.
- ▲ If you notice grease or other hot material dripping from grill Determine the cause, correct it, then clean and inspect valve, Keep ventilation openings in cylinder enclosure (grill cart) free and clear of debris.
- ▲ Do not store objects or materials inside the grill cart enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- ▲ The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- ▲ If you have a grill problem see the "Troubleshooting Section".
- ▲ If the regulator frosts, turn off grill and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!



## CAUTION



- Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP cylinder off.
- Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.

### Burner Ignitor Lighting



- ▲ Please refer to the lighting procedure on grill.

### Main Burner Match Lighting

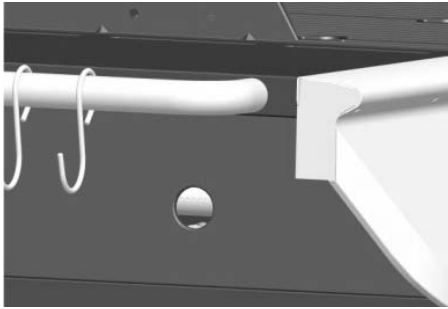
- ▲ Do not lean over grill while lighting.
  1. Open lid during lighting.
  2. Place match into match holder (hanging from side of cart). Light match, place into lighting hole on left side of firebox.
  3. Push in and turn right knob to Hi position. Be sure burner lights and stay lit.
  4. Light other burners follow with steps 3.

 **WARNING** 

Turn controls and gas source or tank OFF when not in use.

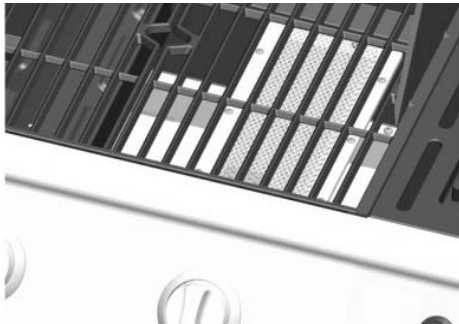
 **CAUTION** 

If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with The valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury



#### Searing Burner Match Lighting

1. Open lid for side burner during lighting.
2. Turn on valve from source or tank.
3. Push and turn Searing Burner control knob to HI.
4. If ignition does NOT occur in 5 seconds, turn Searing Burner control knob OFF, wait 5 minutes, and repeat the lighting instructions.



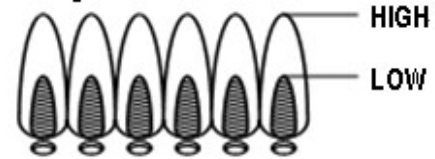
#### Sideburner Match Lighting

1. Open sideburner lid. Turn on gas at LP cylinder.
2. Place lit match near burner.
3. Turn sideburner knob to Hi. Be sure burner lights and stays lit.



#### Burner Flame Check

- Remove cooking grates and flame tamers. Light burners, rotate knobs from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Perform burner flame check on sideburner, also. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the Troubleshooting Section.



#### Turning Grill Off

- Turn all knobs to OFF position. Turn LP cylinder off by turning

#### Ignitor Check

- Turn gas off at LP cylinder. Press and hold electronic ignitor button. "Click" should be heard and spark seen each time between collector box or burner and electrode. See "Troubleshooting" if no click or spark.

#### Valve Check

- Important: Make sure gas is off at LP cylinder before checking valves. Knobs lock in OFF position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to LOW position then turn back to OFF position. Valves should turn smoothly.

#### Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using grill. Use only valve/hose/regulator as specified in the parts list of this Use & Care Guide.

#### General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- **Stainless steel surfaces:** To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- **Cooking surfaces:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

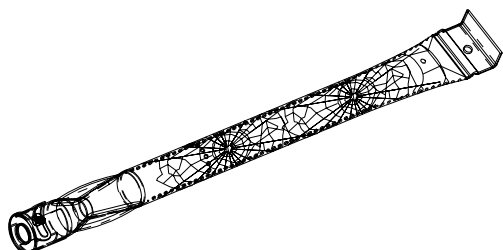




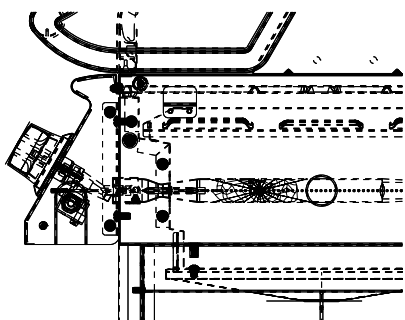
# CAUTION

## SPIDER ALERT!

**IMPORTANT:** Always ensure that the venturi burner tubes are clean. A venturi burner tube has a narrow area in which spiders tend to build nests.



If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the venturi's.



Spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests and lay eggs in the grill's venturi tube(s) obstructing the flow of gas to the burner. The backed-up gas can ignite in the venturi behind the control panel. This is known as a flashback and it can damage your grill and even cause injury.

To prevent flashbacks and ensure good performance the burner and venturi assembly should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.

## Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP cylinder
2. Remove cooking grates and heat diffusers.
3. Remove screws and carryover tubes from rear of burners.
4. Remove screw and washers to disengage burner from bracket on firebox.
5. Remove screws to detach electrode from burner. Electrode should remain in firebox.
6. Carefully lift each burner up and away from valve openings.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

- (A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.



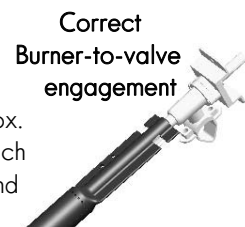
- (B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.

- (C) **Wear eye protection:** Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

7. Wire brush entire outer surface of burner to remove food residue and dirt.
8. Clean any blocked ports with a stiff wire such as an open paper clip.
9. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

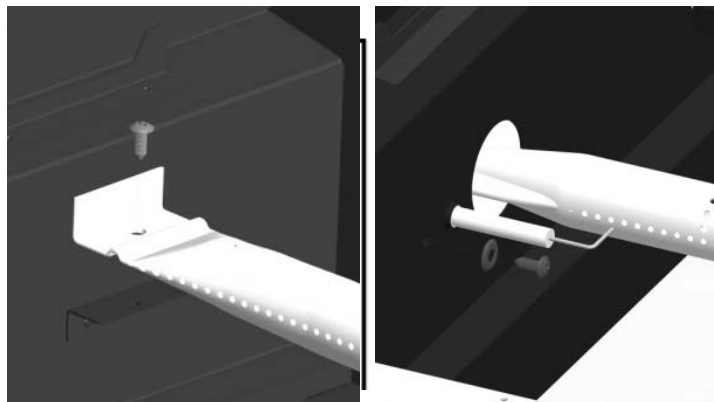
**VERY IMPORTANT: Burner tubes must reengage valve openings. See illustrations at right.**

10. Attach electrode to burner.
11. Carefully replace burners.
12. Attach burners to brackets on firebox.
13. Reposition carryover tubes and attach to burners. Replace flame tamers and cooking grates.



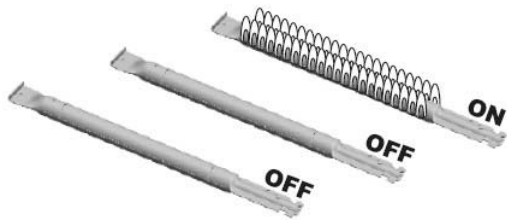
## Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP cylinder is connected to grill, store outdoors in a well-ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer once available.
- Store grill indoors ONLY if LP cylinder is turned off and Disconnected, remove from grill and stored outdoors.
- When removing grill from storage, follow "Cleaning the Burner Assembly" instructions before starting grill.



## Indirect Cooking

Poultry and large cuts of meat cook slowly to perfection on the grill by indirect heat. Place food over unlit burner(s); the heat from lit burners circulates gently throughout the grill, cooking meat or poultry without the touch of a direct flame. This method greatly reduces flare-ups when cooking extra fatty cuts because there is no direct flame to ignite the fats and juices that drip during cooking.

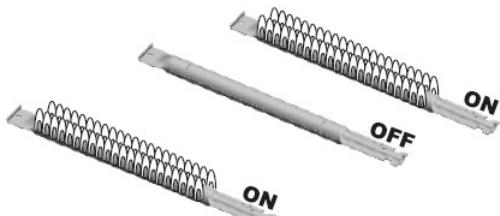


### 1 Burner Cooking

Cook with direct or indirect heat.  
Best for smaller meals or foods.  
Consumes less fuel.

### Indirect Cooking Instructions

- Always cook with the lid closed.
- Due to weather conditions, cooking times may vary. During cold and windy conditions the temperature setting may need to be increased to insure sufficient cooking temperature.
- Place food over unlit burner(s).



### 2 Burner Cooking

Great indirect cooking on low.  
Produces slow, even heating.  
Ideal for slow roasting and baking.

## Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

**Clean:** Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

**Separate:** Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

**Cook:** Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

**Chill:** Refrigerate prepared foods and leftovers promptly. For more information call: **USDA Meat and Poultry Hotline at 1-800-535-4555 (In Washington, DC (202) 720-3333, 10:00 am 4:00 pm EST).**

## How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180° F; breasts, 170° F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F, and be brown in the middle with no pink juices
- Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F. All cuts of pork should reach 160° F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F, or until steaming hot.

**WARNING:** To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

USDA* Safe Minimum Internal Temperatures	
Fish	145°F
Pork	160°F
Egg Dishes	160°F
Steaks and Roasts of Beef, Veal or Lamb	145°F
Ground Beef, Veal or Lamb	160°F
Whole Poultry (Turkey, Chicken, Duck, etc.)	165°F
Ground or Pieces Poultry (Chicken Breast, etc.)	165°F

\*United States Department of Agriculture

## PARTS LIST

Key	Description	Qty	Part Number	Key	Description	Qty	Part Number
1	Sideburner Lid	1	40200044	36	Mater Holder Bracket	1	40800129
2	Rotate Rod, Sideburner Lid	2	40800118	37	Back Panel	1	40200052
3	Sideburner Grid	1	40800119	38	Door Bracket	1	40200055
4	Sideburner	1	40800120	39	Right Door Pin Bracket	1	40200057
5	Ignitor Wire, Sideburner	1	40800121	40	Left Door Pin Bracket	1	40200056
6	Sideburner Base	1	40800063	41	Top Door Magnet	1	40200094
7	Right Side Shelf	1	40200035	42	Back Rail	1	40200053
8	Fascia, Right Side Shelf	1	40200039	43	Grease Cup	1	40800026
9	Electronic Ignition Module	1	40200089	44	Grease Cup Clip	1	40800131
10	Control Knob	1	40200015	45	Grease Accumulate Panel	1	40400002
11	Impulse Control Line	1	40200090	46	Fascia, Left Side Shelf	1	40200030
12	Gas Valve, Main Burner	3	40200081	47	Hook	4	40800123
13	Gas Valve, Searing Burner	1	40200082	48	Push Bar	1	40800099
14	Gas Valve, Sideburner	1	40200088	49	Left Side Shelf	1	40200024
15	Manifold, Sideburner	1	40200045	50	Silicome Rubber Bumper	4	40800107
16	Sideburner Hose	1	40800113	51	Temperature Gauge	1	40800104
17	Manifold, Main Burner	1	40200021	52	Bezel, Temperature Gauge	1	40800105
18	Bezel, Control Knob	5	40800034	53	Logo Plate	1	40800106
19	Control Knob	5	40800113	54	Rotate Rod, Lid	2	40800108
20	Regulator	1	40800115	55	Lid	1	40200002
21	Hole Bush	1	40400005	56	Warming Rack	1	40400003
22	Right Side Panel	1	40200050	57	Cooking Grate	3	40400004
23	Top Door Pin	2	40200093	58	Back Bracket, Searing Burner	1	40200013
24	Right Door	1	40200062	59	Front Bracket, Searing Burner	1	40200012
25	Door Handle	2	40200091	60	Right Heat Diffuser	1	40200011
26	Left Door	1	40200058	61	Heat Diffuser	2	40800023
27	Bottom Shelf	1	40200065	62	Gas Hose Shield	1	40200019
28	Lower Door Magnet	1	40200072	63	Firebox	1	40200006
29	Caster With Brake	2	40200095	64	Fixer, Control Panel	2	40200020
30	Caster	2	40200096	65	No.1 Ignitor Wire, Main Burner	1	40200086
31	Tank Holder	1	40800085	66	No.2 Ignitor Wire, Main Burner	1	40200085
32	Hitch Pin	4	40800130	67	No.3 Ignitor Wire, Main Burner	1	40200084
33	Tank Baffle	1	40200070	68	Electrode, Main Burner	1	40200087
34	Left Side Panel	1	40200048	69	Searing Burner	1	40200078
35	Match Holder	1	40800128	70	Main Burner	3	40200077

### Not Pictured

Hardware Pack	1	40200115
English Manual	1	40200104
Spanish Manual	1	40200116

If you are missing hardware or have damaged parts after unpacking grill, call 1-888-287-0735 for replacement.

To order replacement parts after using grill, call 1-800-4-MY-HOME®

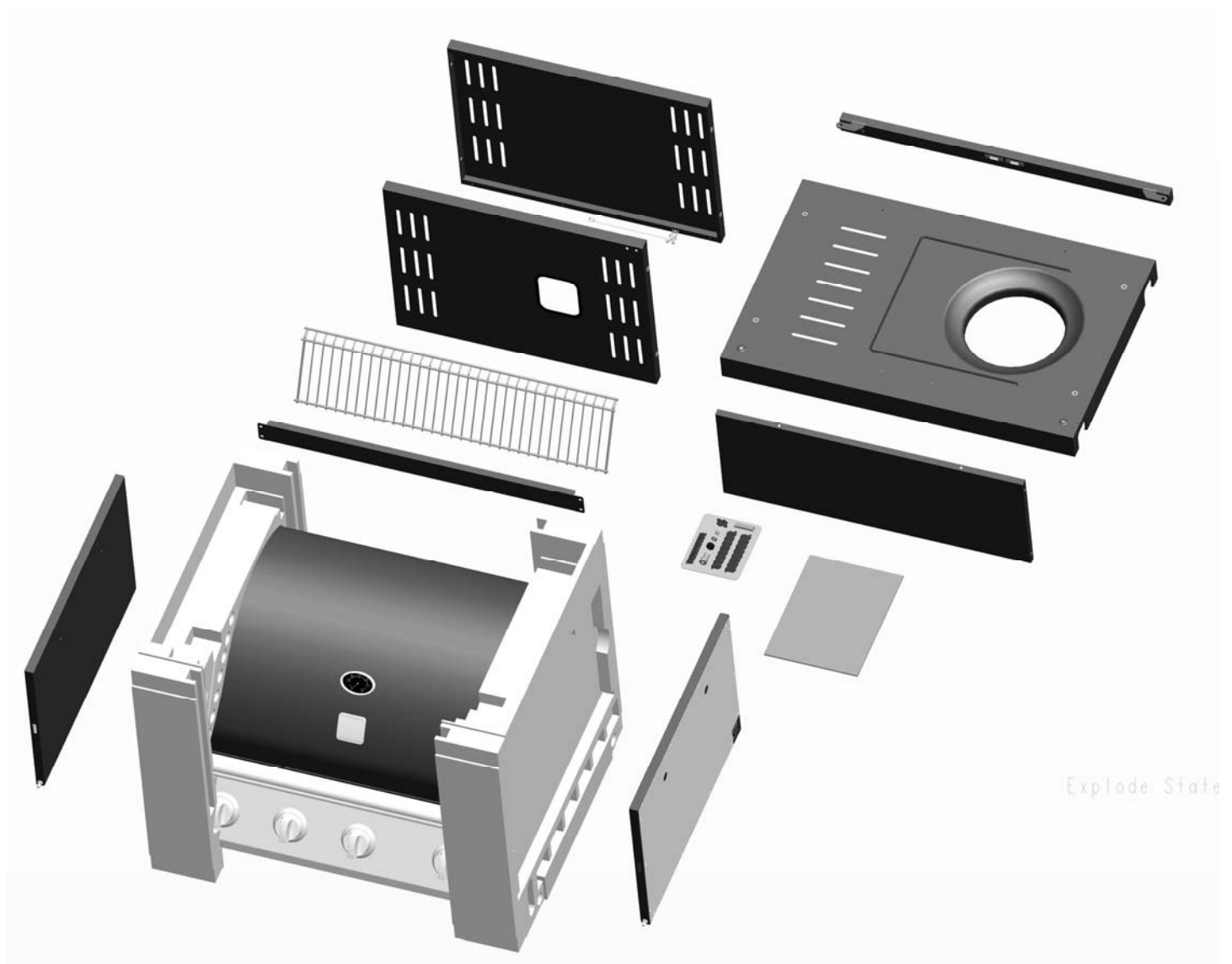
**NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from Those on your particular grill model. However, the method of assembly remains the same.**



## BEFORE ASSEMBLY

**READ AND FOLLOW THE INSTRUCTIONS BELOW TO CORRECTLY UNPACK GRILL PARTS FROM SHIPPING BOX.**

**Step 1:** Once you open the top of the shipping box, slice down its four edges with a box cutter. Take out the Hardware Pack, two grill side panels, back panel and bottom shelf. Next remove the door bracket, back rail and warming rack. Take the left and right doors out of protective styrofoam, but leave grill head in styrofoam until Step 2. Remove all parts from plastic bags.



Explode State

## BEFORE ASSEMBLY

Step 2: With the aid of an assistant, turn grill head over on its side as shown in the first figure below, and remove the top styrofoam piece. Lay the styrofoam piece flat on the floor. With the aid of an assistant, lift the grill head out of the bottom styrofoam piece. Place the grill upright on the other styrofoam piece as shown in the second figure below.



Insert Mod.

**CAUTION: DO NOT** place the grill head directly on the floor or the grease tray could become bent.















# ASSEMBLY

CAREFULLY READ AND PERFORM ALL ASSEMBLY INSTRUCTIONS ON THE FOLLOWING PAGES.

**Tools Required:**

- Adjustable wrench (not provided)
- Screwdriver (not provided)
- 7/16" Combination wrench (not provided)
- The following hardware is provided in a blister pack for convenient use.

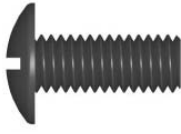
<p>M4X10 screw Qty: 20 pcs</p> 		
<p>M5X10 screw Qty: 4 pcs</p> 	<p>M5 flat washer Qty: 4 pcs</p> 	<p>M5 lock washer Qty: 4 pcs</p> 
<p>M6X13 screw Qty: 16 pcs</p> 	<p>M6X15 screw Qty: 16 pcs</p> 	<p>M6 flat washer (Dia 16) Qty: 8 pcs</p> 
<p>M6 flat washer (Dia 12) Qty: 16 pcs</p> 	<p>M6 compression washer Qty: 8 pcs</p> 	<p>M6 lock washer Qty: 24 pcs</p> 



# 1

## Bottom Shelf

- Turn bottom shelf upside down. Attach the wheels to bottom shelf with (16) **M6x15 screws**, **M6 lock washers** and **M6 flat washers (Dia 12)**. Note: The casters with brakes should be mounted on the side with cutout holes.
- Turn bottom shelf right side up. Attach door magnets to bottom shelf with (2) **M4x10 screws**.



M6X15 screw Qty: 16 pcs



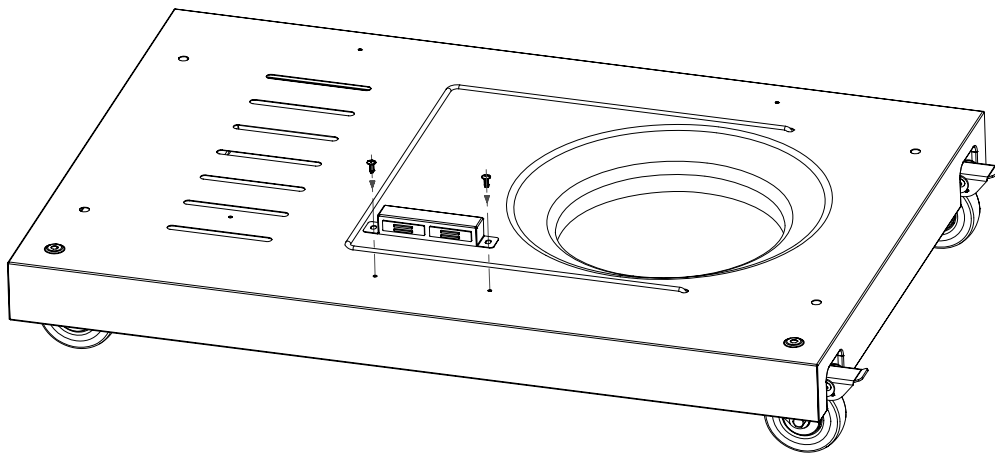
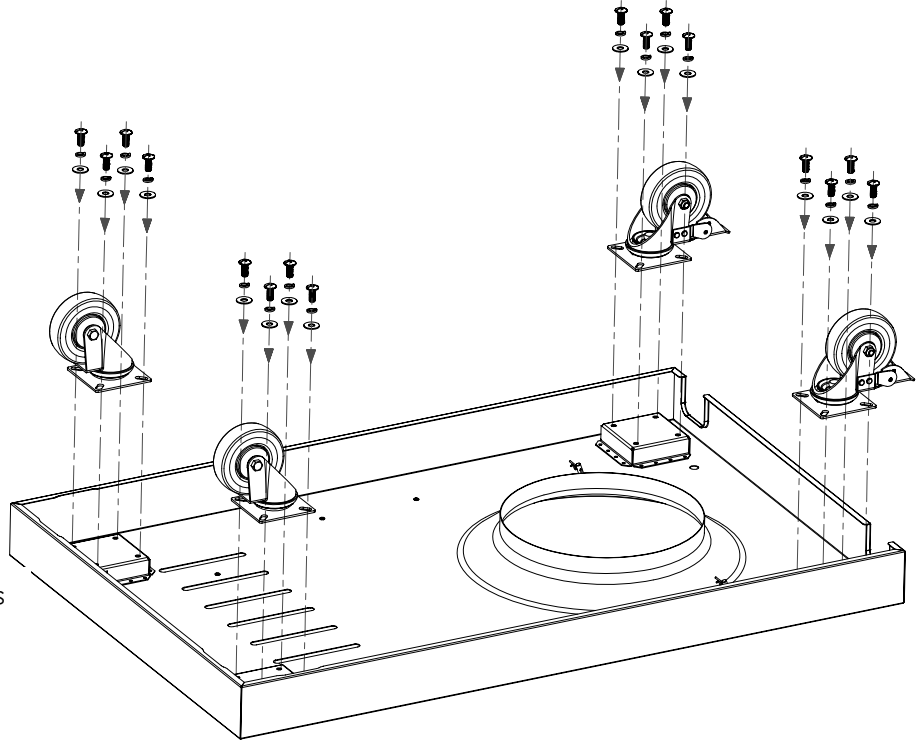
M6 lock washer Qty: 16 pcs



M6 flat washer (Dia 12) Qty: 16 pcs



M4X10 screw Qty: 2 pcs



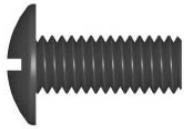
# 2

## Cart

- To attach side panels, align side panel leg holes with leg holes on each side of bottom shelf. Left side panel has match holder attachment.
- Attach left and right side panels to sides of bottom shelf with (4) **M6x13 screws**, **M6 lock washers** and **M6 flat washers (Dia 16)**. (A)
- Attach back panel to bottom shelf and two side panels with (6) **M4x10 screws**. (B)
- Attach tank baffle bar to back panel and bottom shelf with (2) **M4x10 screws**. (C)
- Align door bracket holes with holes on side panels. Attach bracket to side panels with (4) **M4x10 screws**. (D) Note: Attach bracket so that magnets are at top.
- Align back rail holes with holes on side panels. Attach back rail to side panels with (4) **M4x10 screws**. (E)



M6X13 screw



Qty: 4 pcs



M6 flat washer (Dia 16)

Qty: 4 pcs



M4X10 screws

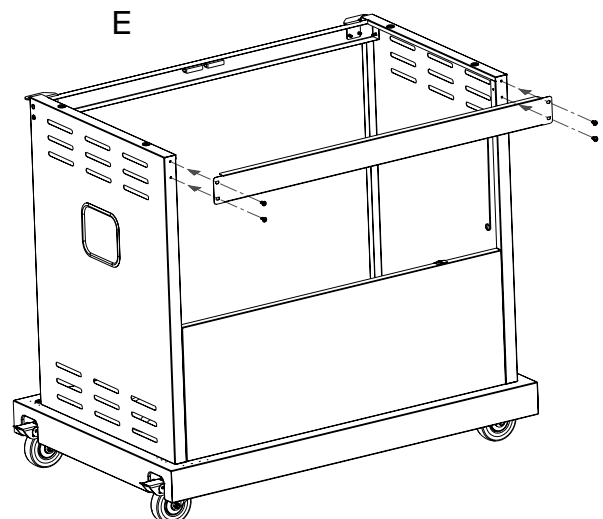
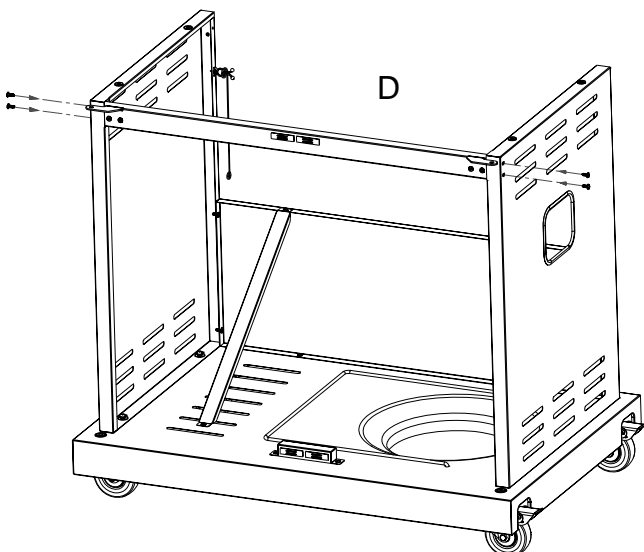
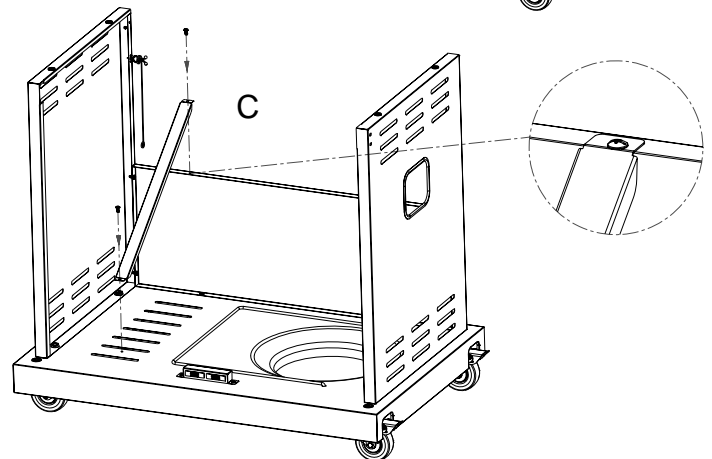
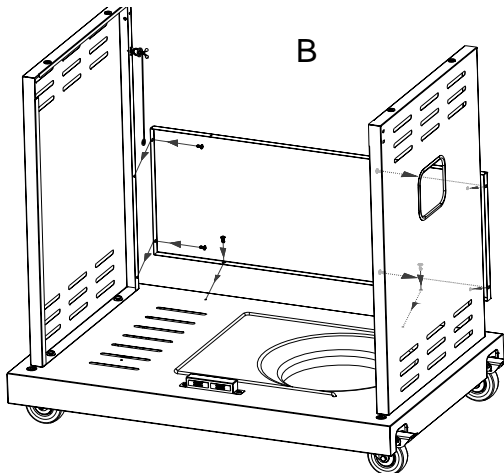
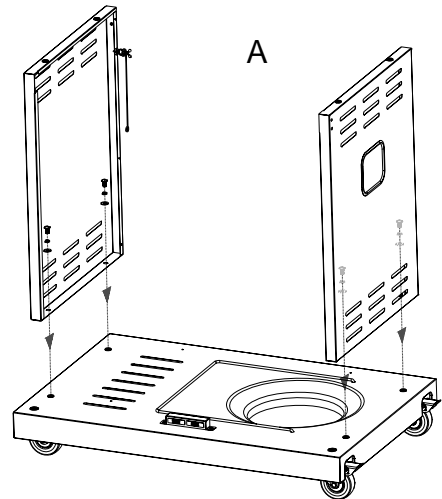


Qty: 16 pcs



M6 lock washer

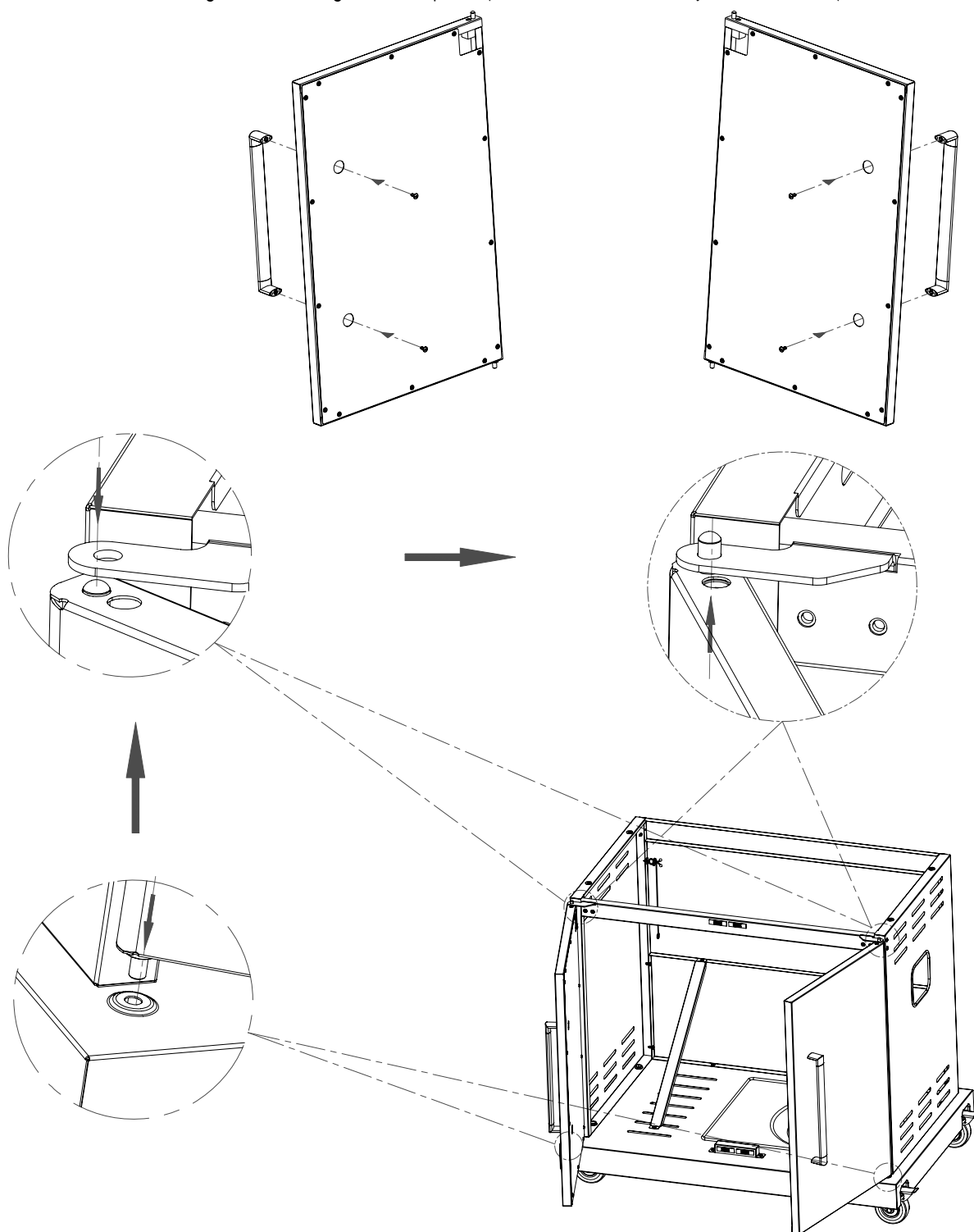
Qty: 4 pcs



# 3

## Front Doors

- Remove the (4) M4x10 screws pre-assembled to the door handle ends, and use them to attach handles to doors.
- Insert the lower door pin into the hole on the bottom shelf. Push down the upper door pin, align it beneath hole in door pin bracket, and release pin so that it inserts in hole.
- Repeat this for the other door.
- Note: If the doors do not line up when closed or cannot close freely, loosen the screws on the door pin bracket. Adjust the door pin bracket as necessary, and retighten screws. Recheck door alignment once grill is completely assembled and readjust if necessary.



# 4

## Grill Head to Cart

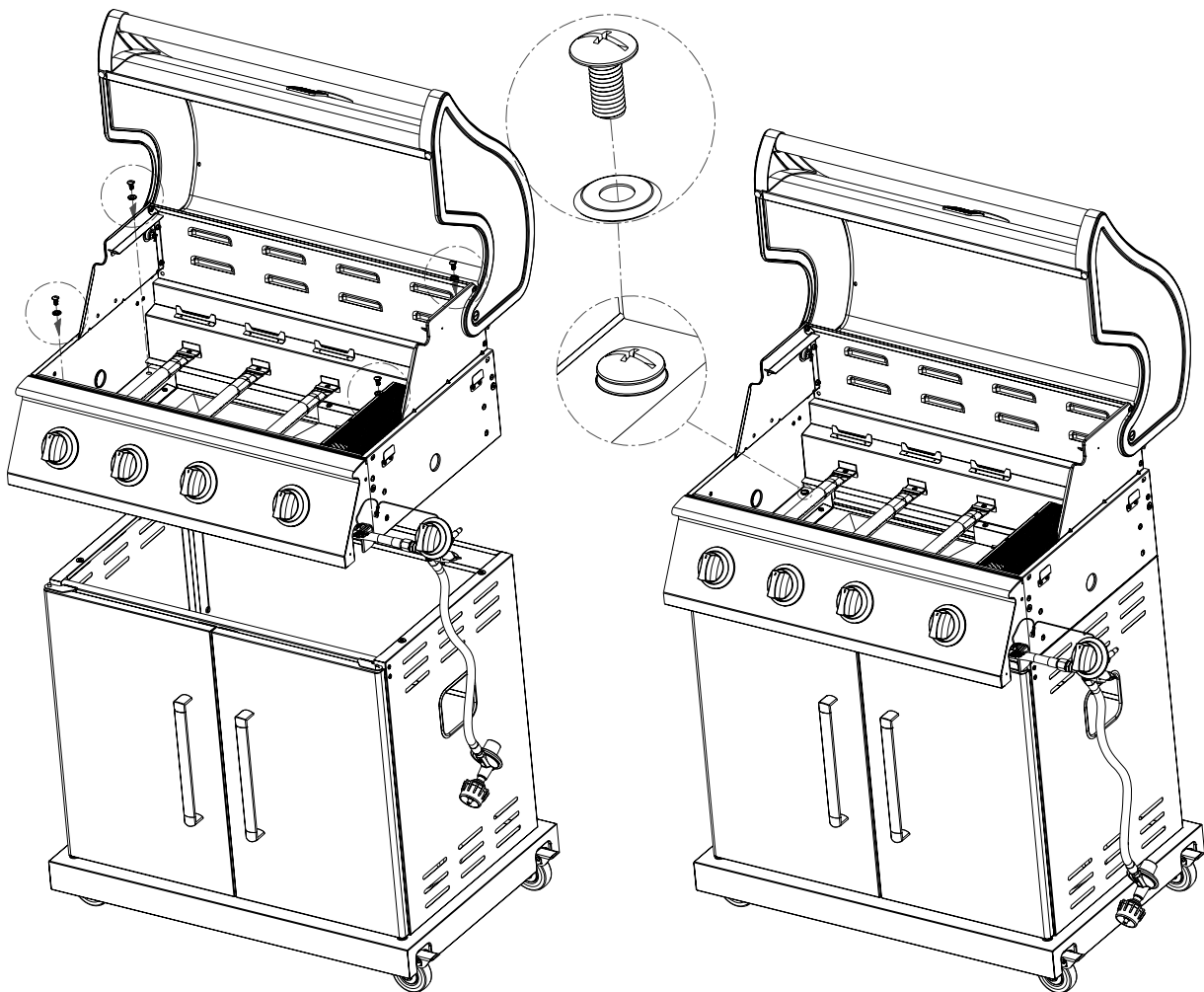
- This step requires two people to lift and position grill head onto cart.
- Remove the tie wraps securing regulator hose to underside of grill head. Pull hose and igniter wires out to side of grill head.
- Carefully lower the grill head onto the cart. Make sure the regulator hose and igniter wires are hanging outside the cart. Open lid and attach head to cart with (4) **M6x13 screws** and **M6 compression washers**.



M6X13 screw Qty: 4 pcs



M6 compression washer Qty: 4 pcs



# 5

## Left Side Shelf

- Slide 4 hooks onto push bar in orientation shown below. (A). Hook ends must face away from grill in operation position. (D). Remove the (2) M5x10 screws, M5 lock washers and M5 flat washers pre-assembled to the push bar ends, and use them to attach push bar to shelf. (A)
- Attach fascia to left side shelf with (2) **M5x10 screws, M5 lock washers and M5 flat washers.** (B)
- Hang shelf onto brackets on left side of firebox.
- Attach shelf to firebox as follows:
  - From inside to outside of firebox with (2) **M6x13 screws and M6 compression washers.** (C)
  - From outside to inside of firebox with (2) **M6x13 screws, M6 lock washers and M6 flat washers (Dia 16).** (D)
- Attach fascia to control panel with (1) **M4x10 screw.** (D)



M5X10 screw



Qty: 2 pcs

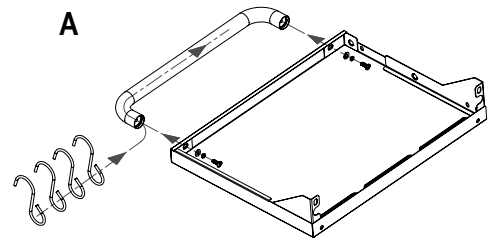


M5 lock washer  
Qty: 2 pcs



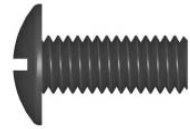
M5 flat washer  
Qty: 2 pcs

A



M6X13 screws

Qty: 4 pcs

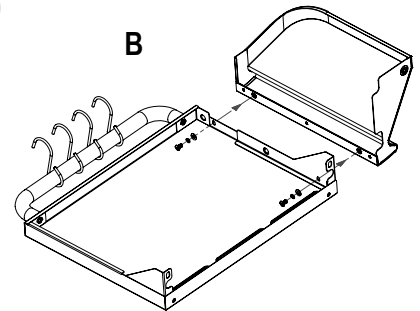


M6 lock washer  
Qty: 2 pcs



M6 flat washer (Dia 16)  
Qty: 2 pcs

B



M6 compression washer  
Qty: 2 pcs

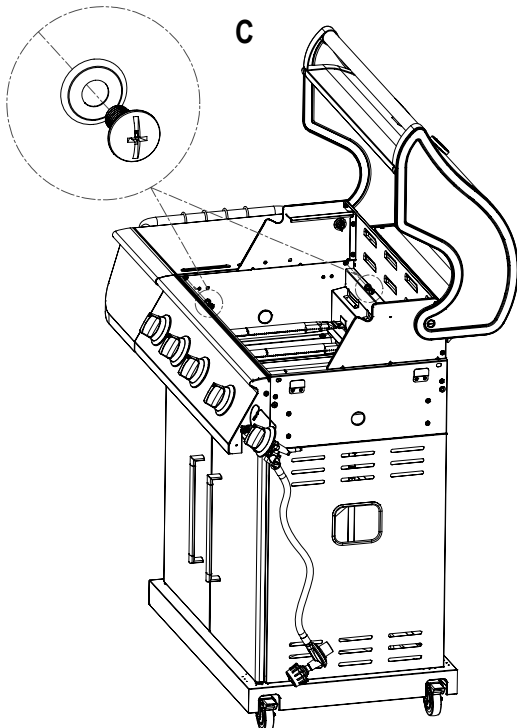


M4X10 screw

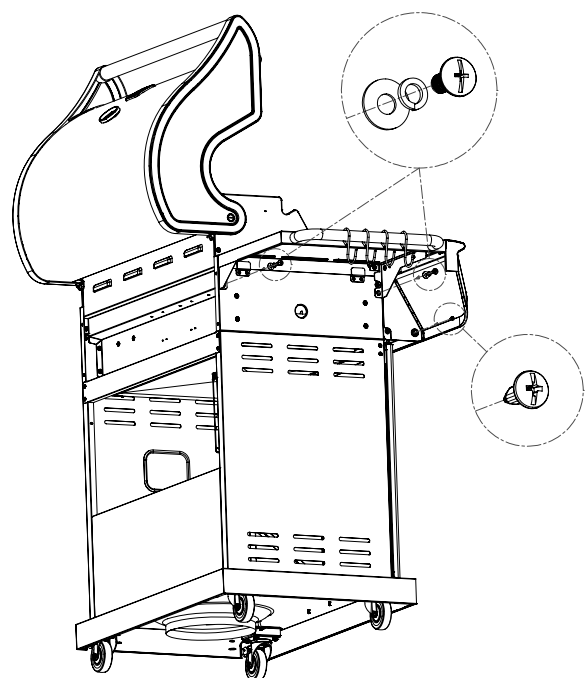


Qty: 1 pc

C



D



# 6

## Right Side Shelf

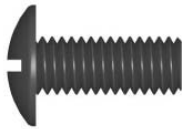
- Remove sideburner grate from sideburner before assembling and attaching the right side shelf.
- Attach fascia to right side shelf with (2) **M5x10 screws**, **M5 lock washers** and **M5 flat washers**. (A)
- Hang right side shelf onto the brackets on right side of firebox.
- Attach shelf to firebox as follows:
  - From inside to outside of firebox with (2) **M6x13 screws** and **M6 compression washers**. (B)
  - From outside to inside of firebox with (2) **M6x13 screws**, **M6 lock washers** and **M6 flat washers (Dia 16)**. (C)
- Attach fascia to control panel with (1) **M4x10 screw**. (C)



M5X10 screw Qty: 2 pcs

M5 lock washer Qty: 2 pcs

M5 flat washer Qty: 2 pcs



M6X13 screws Qty: 4 pcs

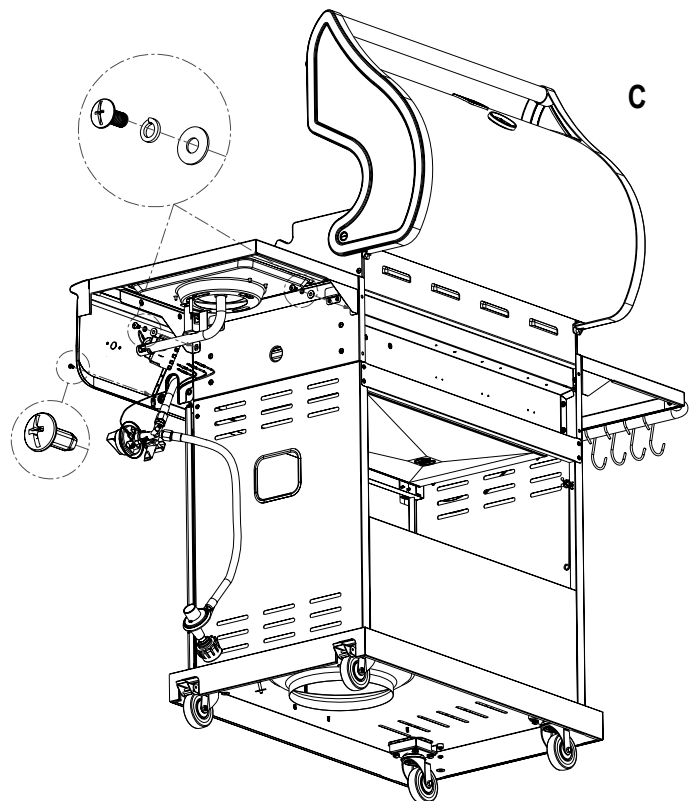
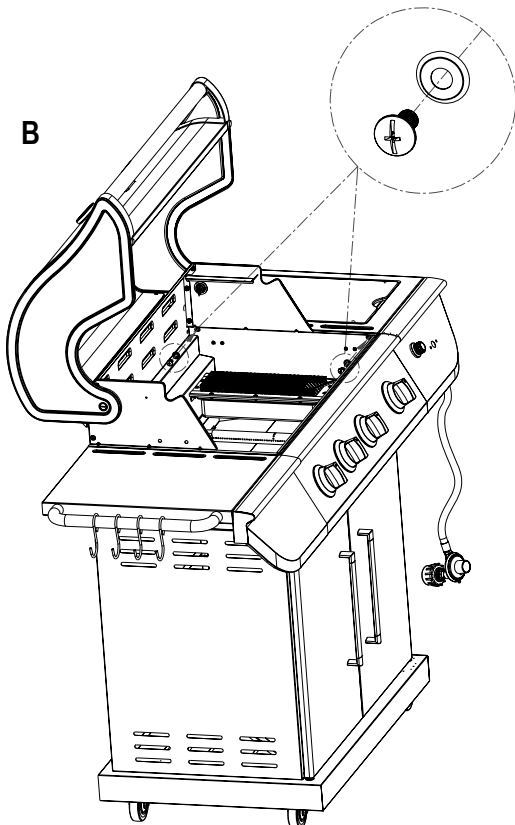
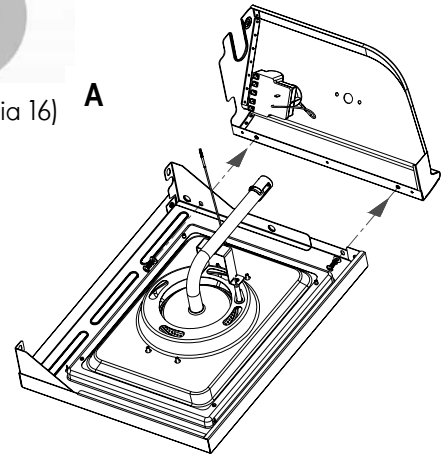
M6 lock washer Qty: 2 pcs

M6 flat washer (Dia 16) Qty: 2 pcs



M6 compression washer Qty: 2 pcs

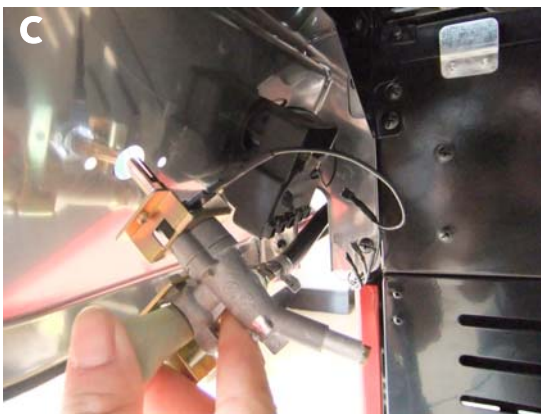
M4X10 screw Qty: 1 pc



# 7

## Sideburner

- Loosen side burner in side shelf. (B). To loosen, unscrew and remove two front screws and washers holding sideburner in place. (A). Note: Do not loosen electrode screw.
- Remove knob and bezel from sideburner control valve. To remove, pull knob straight out from valve stem. Unscrew bezel from valve face and set the two screws aside.
- Insert valve stem through hole in fascia. (C) Attach bezel to fascia and valve face with previously removed 2 screws. (D)
- Place sideburner tube over the valve, making sure that valve is inside sideburner tube. (E)
- Reattach sideburner to sideburner shelf with the 2 previously removed screws and washers. (G)
- Push control knob onto sideburner valve stem. (F)
- Replace sideburner grate. (G)
- Insert the small tips of the four main control panel wires into four of the five module sockets. Insert the small tip of the sideburner wire into the fifth socket. For the other wire with larger tips, attach the two-wire tip to the module bare terminal. Attach the other tip to the terminal on top of the sideburner control valve. (H)
- Unscrew igniter cap from control panel. Insert (I) AA battery (not provided) into battery slot with positive end (+) facing outward. Screw igniter cap back onto panel. (I)

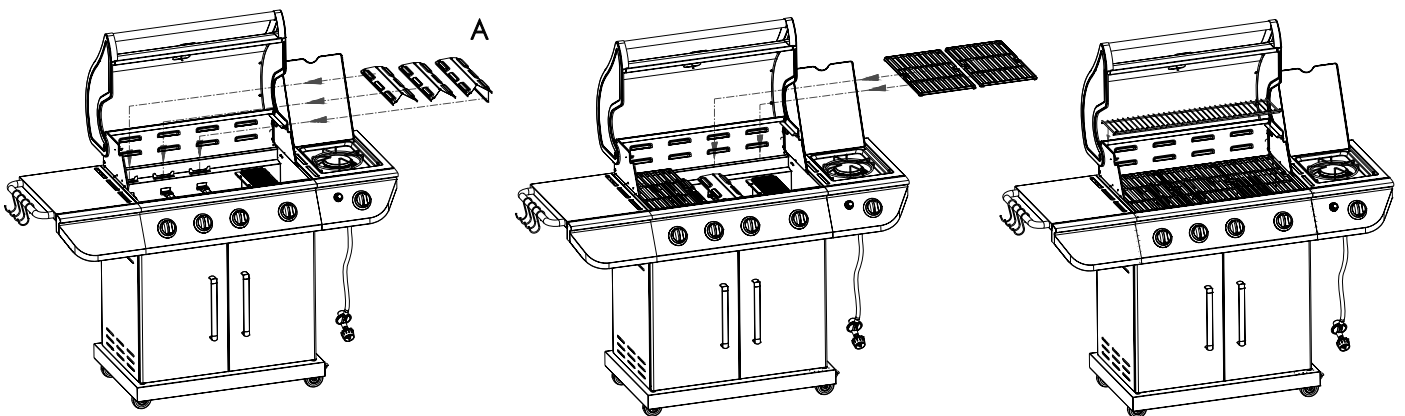




# 8

## Heat Diffusers, Cooking Grate and Warming Rack

- Place heat diffusers over burners by inserting tabs into slots in front and back of firebox. The diffuser with the extended heat shield must be placed on the far right, with the shield facing to the right. (A)
- Place cooking grates onto grate rests.
- Insert warming rack into brackets at top of firebox as shown.

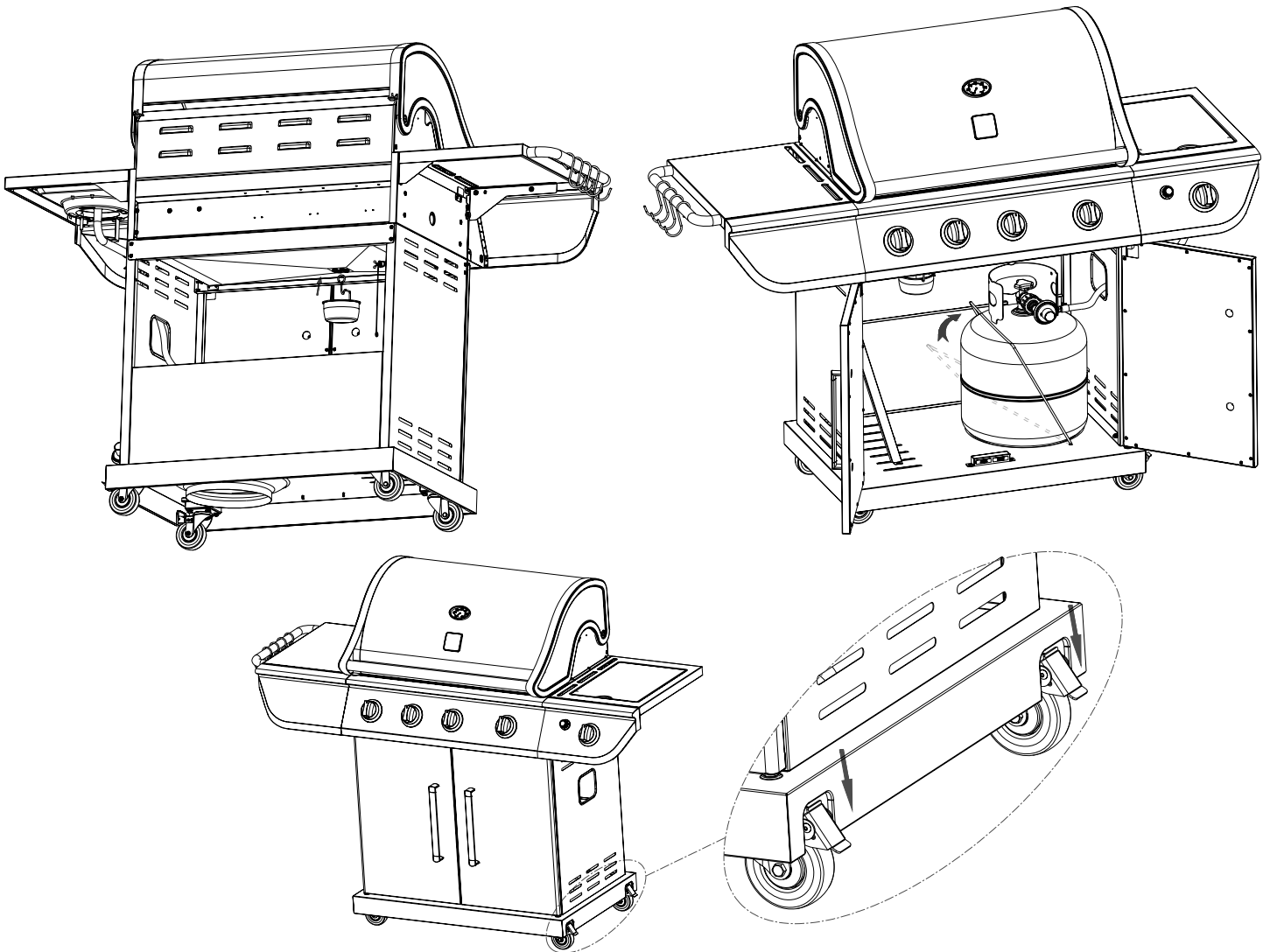




# 9

## Grease Cup Clip, Grease Cup and LP tank

- Hang grease cup clip from bottom of firebox and place grease cup into grease cup clip.
- Feed the regulator and hose through the hole in the right side panel.
- LP tank is sold separately. Use only with an OPD (Overfill Protection Device) equipped LP tank. Fill and leak check before attaching to grill and regulator.
- Place LP tank into hole in bottom shelf with tank collar opening facing to the front as shown. Raise tank holder to hold LP tank securely in place.
- When the grill is in the desired location, lock the caster brakes; this will help the grill stay in place for safe operation.



 **CAUTION** 

Failure to install grease cup clip and cup will cause hot grease to drip from bottom of grill with risk of fire or property damage.

 **CAUTION** 

Failure to install tank correctly may allow gas hose to be damaged in operation.

**EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.**

Gas leaking from cracked/cut/burned hose.	<ul style="list-style-type: none"> <li>• Damaged hose.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn off gas at LP cylinder or at source on natural gas systems. If the hose is cracked or cut but not burned, simply replace valve / hose / regulator. If the hose is burned, the cause could be other than a faulty valve/hose/regulator. Discontinue use of grill until a plumber or gas technician has investigated and corrected the problem.</li> </ul>
Gas leaking from LP cylinder.	<ul style="list-style-type: none"> <li>• Mechanical failure due to rusting or mishandling.</li> </ul>	<ul style="list-style-type: none"> <li>• Replace LP cylinder.</li> </ul>
Gas leaking from LP cylinder valve.	<ul style="list-style-type: none"> <li>• Failure of cylinder valve from mishandling or mechanical failure.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn off LP cylinder valve. Return LP cylinder to gas supplier.</li> </ul>
Gas leaking between LP cylinder and regulator connection.	<ul style="list-style-type: none"> <li>• Improper installation, connection not tight, failure of rubber seal.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.</li> </ul>
Fire coming through control panel.	<ul style="list-style-type: none"> <li>• Fire in burner tube section of burner due to blockage.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Spider Alert and Cleaning the Burner Assembly sections of this Use &amp; Care Guide.</li> </ul>
Grease fire or continuous excessive flames above cooking surface	<ul style="list-style-type: none"> <li>• Too much grease buildup in burner area.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease tray, and other surfaces.</li> </ul>

**Troubleshooting**

Problem	Possible Cause	Prevention/Solution
<p>Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also)</p> <p>Continued on next page.</p>	<p><b>GAS ISSUES:</b></p> <ul style="list-style-type: none"> <li>• Trying to light wrong burner.</li> <li>• Burner not engaged with control valve.</li> <li>• Obstruction in burner.</li> <li>• No gas flow.</li> <li>• Vapor lock at coupling nut to LP cylinder.</li> <li>• Coupling nut and LP cylinder valve not fully connected.</li> <li>• Electrode cracked or broken; "sparks at crack.</li> <li>• Electrode tip not in proper position.</li> </ul> <p>Wire and/or electrode covered with cooking residue.</p> <ul style="list-style-type: none"> <li>• Wires are loose or disconnected.</li> <li>• Wires are shorting (sparking) between ignitor and electrode.</li> </ul> <ul style="list-style-type: none"> <li>• Dead battery.</li> </ul>	<ul style="list-style-type: none"> <li>• See instructions on control panel and in Use and Care section.</li> <li>• Make sure valves are positioned inside of burner tubes.</li> <li>• Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care.</li> <li>• Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to "Sudden drop in gas flow."</li> <li>• Turn off knobs and disconnect coupling nut from LP cylinder. Reconnect and retry.</li> <li>• Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools.</li> <li>• Replace electrode(s).</li> </ul> <p>Main Burners:</p> <ul style="list-style-type: none"> <li>• Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 1/4". Adjust if necessary.</li> </ul> <p>Sideburner</p> <ul style="list-style-type: none"> <li>• Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 3/16". Adjust if necessary.</li> <li>• Clean wire and/or electrode with rubbing alcohol and clean swab.</li> <li>• Reconnect wires or replace electrode/wire assembly.</li> <li>• Replace ignitor wire/electrode assembly.</li> <li>• Replace with a new AA-size alkaline battery.</li> </ul>

## Troubleshooting (continued)

Problem	Possible Cause	
Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also)	<p>ELECTRONIC IGNITION:</p> <ul style="list-style-type: none"> <li>• No spark, no ignition noise.</li> <li>• No spark, some ignition noise.</li> <li>• Sparks, but not at electrode or at full strength.</li> </ul>	<ul style="list-style-type: none"> <li>• See Section I of Electronic Ignition System.</li> <li>• See Section II of Electronic Ignition System.</li> <li>• See Section III of Electronic Ignition System.</li> </ul>
Burner(s) will not match light.	<ul style="list-style-type: none"> <li>• See "<b>GAS ISSUES:</b>" on previous page.</li> <li>• Match will not reach.</li> <li>• Improper method of match-lighting.</li> </ul>	<ul style="list-style-type: none"> <li>• Use long-stem match (fireplace match).</li> <li>• See "Match-Lighting" section of Use and Care.</li> </ul>
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> <li>• Out of gas.</li> <li>• Excess flow valve tripped.</li> <li>• Vapor lock at coupling nut/LP cylinder connection.</li> </ul>	<ul style="list-style-type: none"> <li>• Check for gas in LP cylinder.</li> <li>• Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP cylinder valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP cylinder valve, wait 30 seconds and then light grill.</li> <li>• Turn off knobs and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.</li> </ul>
Flames blow out.	<ul style="list-style-type: none"> <li>• High or gusting winds.</li> <li>• Low on LP gas.</li> <li>• Excess flow valve tripped.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn front of grill to face wind or increase flame height.</li> <li>• Refill LP cylinder.</li> <li>• Refer to "Sudden drop in gas flow" above.</li> </ul>
Flare-up.	<ul style="list-style-type: none"> <li>• Grease buildup.</li> <li>• Excessive fat in meat.</li> <li>• Excessive cooking temperature.</li> </ul>	<ul style="list-style-type: none"> <li>• Clean burners and inside of grill/firebox.</li> <li>• Trim fat from meat before grilling.</li> <li>• Adjust (lower) temperature accordingly.</li> </ul>
Persistent grease fire.	<ul style="list-style-type: none"> <li>• Grease trapped by food buildup around burner system.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn knobs to OFF. Turn gas off at LP cylinder. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.</li> </ul>
Flashback... (fire in burner tube(s)).	<ul style="list-style-type: none"> <li>• Burner and/or burner tubes are blocked.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care.</li> </ul>
Unable to fill LP cylinder.	<ul style="list-style-type: none"> <li>• Some dealers have older fill nozzles with worn threads.</li> </ul>	<ul style="list-style-type: none"> <li>• The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.</li> </ul>
One burner does not light from other burner(s).	<ul style="list-style-type: none"> <li>• Grease buildup or food particles in end(s) of carryover tube(s).</li> </ul>	<ul style="list-style-type: none"> <li>• Clean carry-over tube(s) with wire brush.</li> </ul>

## Troubleshooting - Electronic Ignition

Problem	Possible Cause		
<p><b>SECTION I</b> No sparks appear at any electrodes when control knob turned to HI: no noise can be heard from spark module.</p>	<ul style="list-style-type: none"> <li>• Battery not installed properly.</li> <li>• Dead battery.</li> <li>• Button assembly not installed properly.</li> <li>• Faulty spark module.</li> </ul>	<ul style="list-style-type: none"> <li>• Check battery orientation.</li> <li>• Has battery been used previously?</li> <li>• Check to insure threads are properly engaged. Button should travel up and down without binding.</li> <li>• If no sparks are generated with new battery and good wire connections, module is faulty.</li> </ul>	<ul style="list-style-type: none"> <li>• Install battery (make sure that "+" and "-" connectors are oriented correctly, with "+" end up and "-" end down.)</li> <li>• Replace battery with new AA-size alkaline battery.</li> <li>• Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully.</li> <li>• Replace spark module assembly.</li> </ul>
<p><b>SECTION II</b> No sparks appear at any electrodes when control knob turned to HI; noise can be heard from spark module.</p>	<ul style="list-style-type: none"> <li>• Output lead connections not connected.</li> </ul>	<ul style="list-style-type: none"> <li>• Are output connections on and tight?</li> </ul>	<ul style="list-style-type: none"> <li>• Remove and reconnect all output connections at module and electrodes.</li> </ul>
<p><b>SECTION III</b> Sparks are present but not at all electrodes and/or not at full strength</p>	<ul style="list-style-type: none"> <li>• Output lead connections not connected.</li> <li>• Electrical arc between output wires and grill frame.</li> <li>• Weak battery.</li> <li>• Electrodes are wet.</li> <li>• Electrode(s) cracked or broken; sparks appear where cracked.</li> </ul>	<ul style="list-style-type: none"> <li>• Are output connections on and tight?</li> <li>• If possible, observe grill in Dark location. Operate ignition system and look for arcing between output wires and grill frame.</li> <li>• All sparks present but weak or at slow rate.</li> <li>• Has moisture accumulated on electrode and/or in burner ports?</li> <li>• Inspect electrodes for cracks.</li> </ul>	<ul style="list-style-type: none"> <li>• Remove and reconnect all output connections at module and electrodes.</li> <li>• If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires.</li> <li>• Replace battery with a new AA-size alkaline battery.</li> <li>• Use paper towel to remove moisture.</li> <li>• Replace cracked or broken electrodes.</li> </ul>

## NOTES

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