

# DUCANE®

## Affinity®

### LP GAS GRILL OWNER'S MANUAL

3100 | 4100 | 4200

GUÍA DEL PROPIETARIO DEL ASADOR DE GAS LICUADO DE PROPANO - PG 36

GUIDE DE L'UTILISATEUR DU GRILL À GAZ PL - PG 52

Assembly, Ensamblaje, Assemblage pg. 12

# 27010344

Customer Service: 1-800-DUCANES

**YOU MUST READ THIS OWNER'S GUIDE  
BEFORE OPERATING YOUR GAS GRILL**

**⚠ 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 gas supplier or your fire department.

Leaking gas may cause a fire or explosion which can cause serious bodily injury or death, or damage to property.

**⚠ 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.

**⚠ WARNING:** Follow all leak-check procedures carefully in this manual prior to barbecue operation. Do this even if the barbecue was dealer-assembled.

**NOTICE TO INSTALLER:** These instructions must be left with the owner and the owner should keep them for future use.

**THIS GAS APPLIANCE IS DESIGNED FOR  
OUTDOOR USE ONLY.**

**⚠ WARNING:** Do not try to light this appliance without reading the "Lighting Instructions" section of this manual.

**Register your grill online at [www.ducane.com](http://www.ducane.com)**

FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS FOR  
FUTURE REFERENCE.



27010344 08/15/11 LP  
US ENGLISH

## DANGERS AND WARNINGS

### ⚠ DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

### ⚠ WARNING

- ⚠ Do not store a spare or disconnected liquid propane cylinder under or near this barbecue.
- ⚠ Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
- ⚠ After a period of storage, and/or non-use, the Ducane® gas barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
- ⚠ Do not operate the Ducane® gas barbecue if there is a gas leak present.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Combustible materials should never be within 24 inches of the top, back or sides of your Ducane® gas barbecue.
- ⚠ Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue.
- ⚠ Your Ducane® gas barbecue should never be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.
- ⚠ You should exercise reasonable care when operating your Ducane® gas barbecue. It will be hot during cooking and should never be left unattended or moved while in operation.
- ⚠ Should the burners go out while in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight using the lighting instructions.
- ⚠ Do not use charcoal or lava rock in your Ducane® gas barbecue.
- ⚠ Never lean over open grill or place hands or fingers on the front edge of the cooking box.
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ Do not enlarge valve orifices or burner ports when cleaning the valves or burners.
- ⚠ The Ducane® gas barbecue should be thoroughly cleaned on a regular basis.
- ⚠ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty.
- ⚠ Do not attempt to disconnect any gas fitting while your barbecue is in operation.
- ⚠ Use heat-resistant barbecue mitts or gloves when operating barbecue.
- ⚠ Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ Combustion by-products produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.
- ⚠ Do not use this barbecue unless all parts are in place. The unit must be properly assembled according to the instructions outlined in the "Assembly Guide" section.
- ⚠ Remove all packing material before use.
- ⚠ Do not build this model of grill in any built-in or slide in construction. Ignoring this Warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
- ⚠ Proposition 65 Warning: Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects or other reproductive harm.  
(Wash hands after handling this product.)
- ⚠ Do not use an outdoor cooking gas appliance for purposes other than intended.

### LIQUID PROPANE GAS UNITS ONLY:

- ⚠ Use the regulator that is supplied with your Ducane® gas barbecue.
- ⚠ Do not attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.
- ⚠ A dented or rusty liquid propane cylinder may be hazardous and should be checked by your liquid propane supplier. Do not use a liquid propane cylinder with a damaged valve.
- ⚠ Although your liquid propane cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.
- ⚠ Do not use in a building, garage or any other enclosed area.
- ⚠ If you see, smell or hear the hiss of escaping gas from the liquid propane cylinder:
  1. Move away from liquid propane cylinder.
  2. Do not attempt to correct the problem yourself.
  3. Call your fire department.

# WARRANTY, GARANTÍA, GARANTIE

Weber-Stephen Products LLC hereby warrants to the ORIGINAL PURCHASER of this Ducane® Affinity® gas grill that it will be free of defects in material and workmanship from the date of purchase as follows:

#### Five-Year Limited Warranty

- Aluminum casting excluding paint
- Porcelain-enameled shroud

#### Two-Year Limited Warranty

- Stainless steel burners (primary and rotisserie)
- Stainless steel cooking grates
- Base cabinet sections
- Side tables
- Electronic Ignition
- Heat distribution plates
- All remaining parts

The above warranty period(s) applies only to grills used in a non-commercial setting when assembled and operated in accordance with the printed instructions accompanying the grill. Weber may require valid proof of your date of purchase. Please retain your receipt of purchase or invoice as reasonable proof.

This Limited Warranty shall be limited to repair or replacement of parts that prove defective under normal, non-commercial use and which, on examination shall indicate, to Weber's satisfaction, that they are defective. Before returning any parts, please contact Customer Service at 1-800-DUCANES (1-800-382-2637).

If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be paid by you. Weber will return parts to purchaser, freight or postage prepaid.

This Limited Warranty does not cover failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation, use in a commercial enterprise, improper maintenance, including but not limited to damage caused by insects within burner tubes, as described in the owner's manual.

Deterioration or damage due to severe weather conditions, such as hail, hurricanes, earthquakes, or tornadoes is not covered by this Limited Warranty.

Deterioration or discoloration due to exposure to chemicals, either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental and consequential damages, so this limitation or exclusion may not apply to you.

Weber does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return or replacement of its equipment; and no such representations are binding on Weber.

This Limited Warranty applies only to products sold at and purchased from a retail entity excluding on-line auction services.

#### WEBER-STEPHEN PRODUCTS LLC

Ducane Customer Service  
1890 Roselle Road, Suite 308  
Schaumburg, IL 60195  
USA

For replacement parts call:

1-800-446-1071

[www.ducane.com](http://www.ducane.com)

Esta Garantía Limitada no cubre fallos o dificultades de operación debidos a accidentes, abuso, mal uso, alteración, mal manejo, vandalismo, instalación inadecuada, uso en empresa comercial, mantenimiento indebido, e incluye, pero no se limita, a daños causados por insectos al interior de los tubos quemadores, como se describe en el manual del usuario.

El deterioro o daño debido a condiciones climáticas extremas, tales como granizo, huracanes, terremotos o tornados no está cubierto por esta Garantía Limitada.

El deterioro o la decoloración debidos a la exposición a químicos, bien sea directamente o en la atmósfera no están cubiertos por esta Garantía Limitada.

No hay ninguna otra garantía expresa salvo las que están contenidas en este documento, y cualquier garantía implícita aplicable de comerciabilidad y adecuación está limitada a la duración del período de cobertura de esta expresa Garantía Limitada. Algunas regiones no admiten una limitación al tiempo de duración de una garantía implícita, de forma que esta limitación no aplica para usted.

Weber no es responsable por ningún daño especial, indirecto o resultante. Algunas regiones no admiten la exclusión o limitación de daños incidentales o resultantes, de forma que esta limitación podría no aplicar para usted.

Weber no autoriza a ninguna persona o compañía a asumir en su nombre ninguna otra obligación o responsabilidad en relación con la venta, instalación, uso, retiro, devolución o reemplazo de este equipo; y ninguna de dichas representaciones obligan a Weber.

Esta Garantía Limitada aplica únicamente a productos vendidos en y comprados de una entidad detallista, excluyendo servicios de subasta en línea.

#### WEBER-STEPHEN PRODUCTS LLC

Ducane Customer Service  
1890 Roselle Road, Suite 308  
Schaumburg, IL 60195  
USA

Para partes de repuesto llame a:

1-800-446-1071

[www.ducane.com](http://www.ducane.com)

Para compras hechas en México

WEBER-STEPHEN PRODUCTS S.A. de C.V.

Marcella No. 338,

Colonia Americana

44160 México, C.P.

México

Para partes de repuesto llame a:

(52) (33) 3615-0736

[www.ducane.com](http://www.ducane.com)

Weber-Stephen Products LLC por el presente documento garantiza al COMPRADOR ORIGINAL de esta parrilla a gas de la serie Affinity® de Ducane® que estará libre de defectos de materiales y fabricación desde la fecha de adquisición así:

#### Garantía limitada de cinco años

- Piezas coladas de aluminio excepto la pintura
- Tapa porcelanizada

#### Garantía limitada de dos años

- Quemadores de acero inoxidable (primario y asador giratorio)
- Rejillas de cocción de acero inoxidable
- Secciones de la base del gabinete
- Mesas laterales
- Encendido electrónico
- Placas de distribución de calor
- Todas las demás partes

Los anteriores períodos de garantía sólo se aplican a parrillas usadas en ambientes no comerciales cuando sean ensambladas y operadas de acuerdo con las instrucciones impresas que acompañan la parrilla.

Weber puede solicitar una prueba válida de su fecha de adquisición. Por favor guarde su recibo de compra o la factura como prueba razonable.

Esta Garantía Limitada se limitará a la reparación o reemplazo de partes que se pruebe que estaban defectuosas bajo un uso normal y no comercial, y que, tras ser examinadas, indiquen una satisfacción de Weber que efectivamente están defectuosas. Antes de devolver cualquier parte, por favor contacte al Servicio al Cliente al 1-800-DUCANES (1-800-382-2637).

Si Weber confirma el defecto y aprueba la reclamación, Weber elegirá reemplazar dicha parte sin ningún cargo. Si se le solicita que devuelva las partes defectuosas, los costos de transporte deberán ser asumidos por usted. Weber devolverá las partes al comprador con flete o timbre pagado por anticipado.

Weber-Stephen Products LLC garantit par le présent document à L'ACHETEUR D'ORIGINE de ce grill à gaz Ducane® Affinity® que celui-ci ne comportera aucun défaut de pièce ou de main d'œuvre à compter de la date d'achat comme suit :

#### Garantie limitée de cinq ans

- Roulettes en aluminium sauf la peinture
- Etui en porcelaine émaillée

#### Garantie limitée de deux ans

- Brûleurs en acier inoxydable (primaire et rôtissoire)
- Grilles de cuisson en acier inoxydable
- Sections du meuble du socle
- Tablettes latérales
- Allumage électronique
- Plaques de diffusion de la chaleur
- Toutes les autres pièces

La/les durée(s) de garantie ci-dessus s'appliquent uniquement à des grills utilisés dans un environnement non-commercial lorsque ceux-ci sont assemblés et utilisés conformément aux instructions imprimées qui accompagnent le grill.

Weber pourra exiger une preuve valide de votre date d'achat. Veuillez conserver le reçu de votre achat ou votre facture pour servir de justificatif raisonnable.

Cette Garantie limitée sera limitée à la réparation ou au remplacement des pièces qui s'avèrent défectueuses dans le cadre d'une utilisation normale non-commerciale et qui, après examen indiquent, à la satisfaction de Weber, qu'elles sont défectueuses. Avant de retourner toute pièce, veuillez contacter un Représentant du Service clientèle de votre région à l'aide des coordonnées à votre disposition sur notre site Internet.

Si Weber confirme le défaut et approuve la demande d'indemnisation, Weber choisira de remplacer ces pièces sans frais. S'il vous est demandé de retourner les pièces défectueuses, les frais de transport devront être payés par vous. Weber retournera les pièces à l'acheteur franco de port.

La présente Garantie limitée ne couvre pas les défaillances ou les difficultés d'utilisation résultant d'un accident, d'une utilisation abusive, d'une mauvaise utilisation, d'une altération, d'une mauvaise application, d'une acte de vandalisme, d'une installation incorrecte, d'une utilisation au sein d'une entreprise commerciale, d'une maintenance incorrecte, y compris mais sans s'y limiter les dégâts provoqués par des insectes à l'intérieur des tubes du brûleurs, comme décrit dans le mode d'emploi.

Toute détérioration ou tous dégâts provoqués par des conditions météorologiques graves, comme de la grêle, des ouragans, des séismes ou des tornades ne seront pas couvertes par la présente Garantie limitée.

Toute détérioration ou décoloration résultant d'une exposition à des agents chimiques, directement ou dans l'atmosphère, n'est pas couverte par cette Garantie limitée.

Il n'existe aucune autre garantie expresse à l'exception de ce qui est présenté dans le présent document et de toute garantie induite en vigueur de possibilité de commercialisation et d'adaptation à un usage particulier est limitée en durée à la période de couverture de la présente Garantie limitée expresse écrite. Certaines régions n'autorisent pas la limitation de la durée d'une garantie induite, il est donc possible que cette limitation ne s'applique pas dans votre cas.

Weber n'est pas responsable en cas de dégâts particuliers, indirects ou secondaires. Certaines régions n'autorisent pas l'exclusion ou la limitation des dégâts secondaires ou se produisant en conséquence de l'utilisation d'un produit, il est donc possible que cette limitation ou exclusion ne s'applique pas à vous.

Weber n'autorise aucune personne ou société à assumer pour elle toute autre obligation ou responsabilité en relation avec la vente, l'installation, l'utilisation, le retrait, le retour ou le remplacement de son équipement ; et aucune représentation de ce type ne lie Weber.

La présente Garantie limitée s'applique uniquement aux produits vendus et achetés auprès d'un revendeur à l'exclusion des services d'enchères en ligne.

#### Webster-Stephen Products LLC

200 E. Daniels Road  
Palatine, IL 60067 USA  
[www.ducane.com](http://www.ducane.com)

# DUCANE®

## Affinity®

### LP GAS GRILL OWNER'S MANUAL

3100 | 4100 | 4200

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# 27010344

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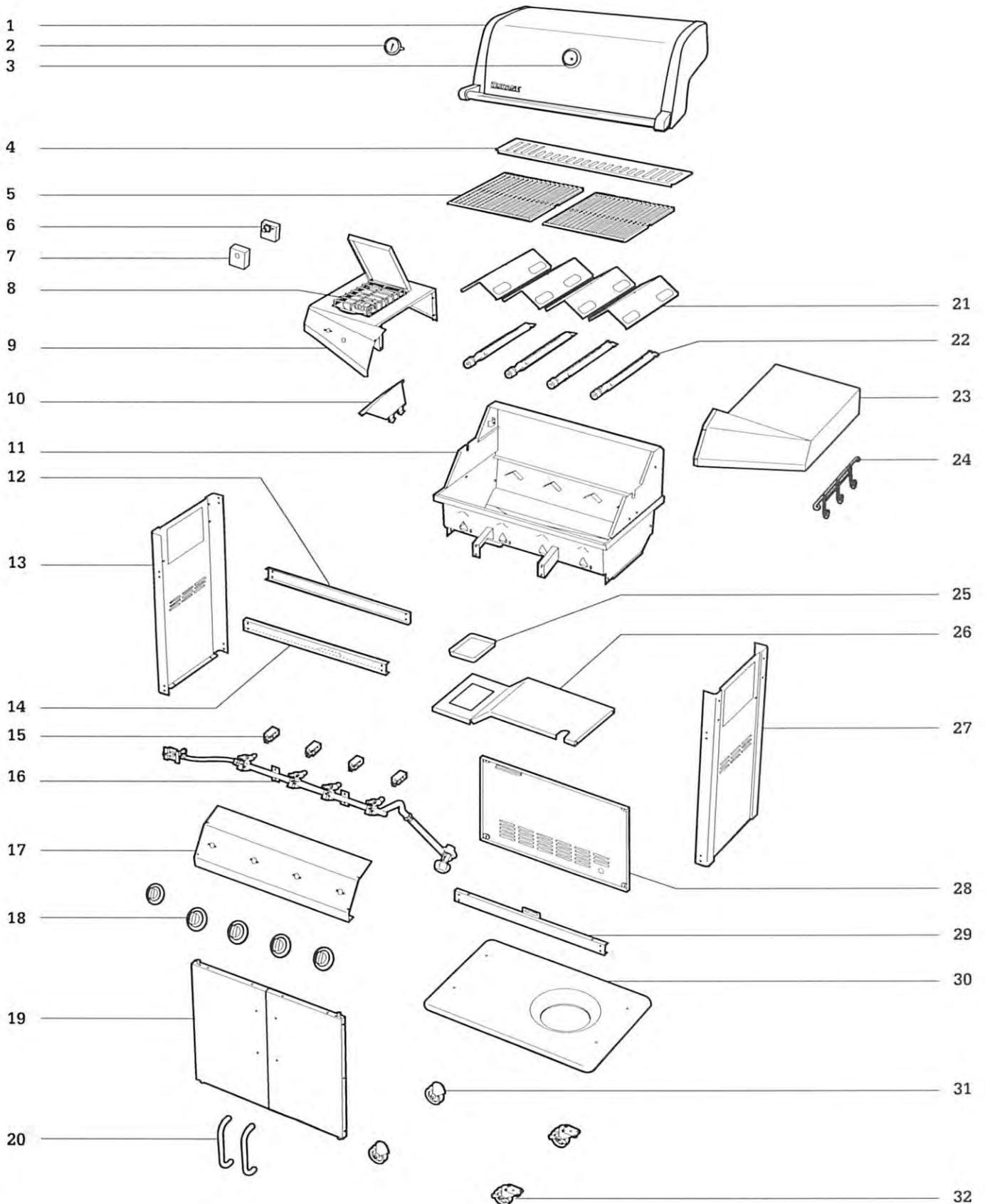


27010344 08/15/11 LP  
US ENGLISH

# EXPLODED VIEW 4200

## VISION ÉCLATÉE, DIAGRAMA DE DESPIECE

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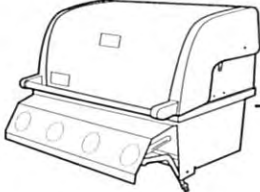

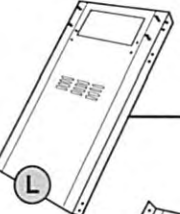
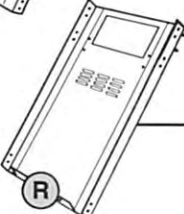
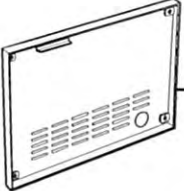
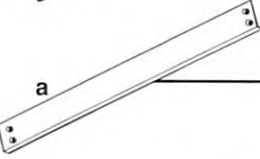
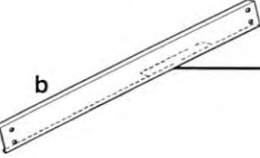
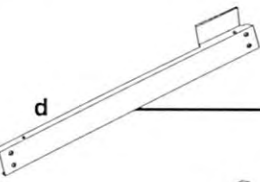
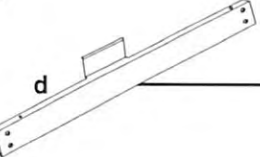
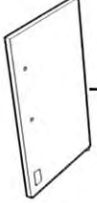

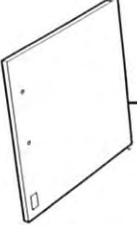
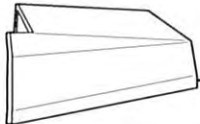
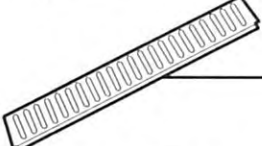
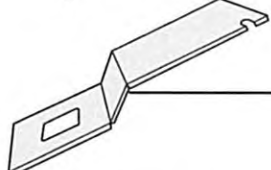


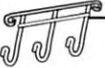















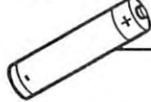


## EXPLODED VIEW LIST 4200

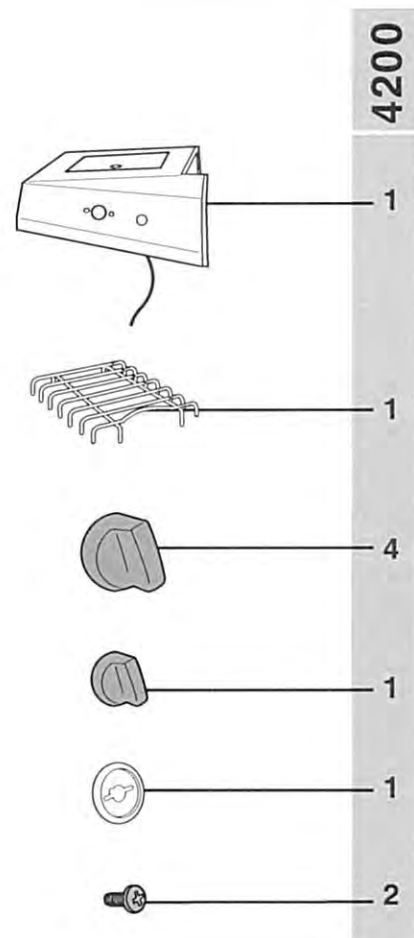
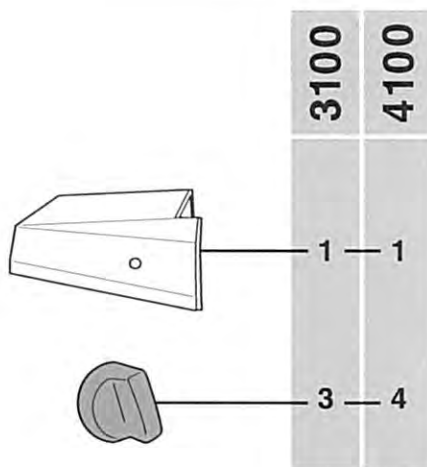
### LISTA DEL DIAGRAMA DE DESPIECE, LISTE DE LA VISION ÉCLATÉE

- |   |  |   |
|---|--|---|
| 1. <b>Shroud Assembly</b><br>Ensamble de la tapa<br>Assemblage du châssis   | 12. <b>Rear Cross Brace</b><br>Riostra trasera<br>Renfort latéral arrière                                  | 23. <b>Right Side Table</b><br>Mesa lateral derecha<br>Plan de travail droit                        |
| 2. <b>Thermometer</b><br>Termómetro<br>Thermomètre  | 13. <b>Left Side Panel</b><br>Panel izquierdo del bastidor<br>Panneau latéral gauche                       | 24. <b>Tool Hook</b><br>Gancho de utensilios<br>Crochet porte-ustensiles                            |
| 3. <b>Thermometer Bezel</b><br>Moldura decorativa del termómetro<br>Bec du thermomètre                            | 14. <b>Front Upper Cross Brace</b><br>Riostra delantera superior<br>Renfort latéral supérieur avant        | 25. <b>Catch Pan</b><br>Plato recolector<br>Egouttoir   |
| 4. <b>Warming Rack</b><br>Rejilla de calentamiento<br>Grille de maintien au chaud                                 | 15. <b>Igniter Electrode</b><br>Electrodo de encendido<br>Electrode de l'allumeur                          | 26. <b>Heat Shield</b><br>Pantalla contra el calor<br>Protection anti-chaueur                       |
| 5. <b>Cooking Grate</b><br>Parrilla de cocción<br>Grille de cuisson   | 16. <b>Manifold Assembly</b><br>Ensamblaje del múltiple<br>Ensemble du collecteur                          | 27. <b>Right Side Panel</b><br>Panel del lado derecho<br>Panneau latéral droit                      |
| 6. <b>Igniter Module</b><br>Módulo de encendido<br>Module de l'allumeur   | 17. <b>Control Panel</b><br>Tablero de control<br>Panneau de commande                                      | 28. <b>Rear Panel</b><br>Panel trasero<br>Panneau arrière   |
| 7. <b>Igniter Heat Shield</b><br>Pantalla contra el calor del encendedor<br>Protection anti-chaueur de l'allumeur | 18. <b>Control Knob</b><br>Perilla de control<br>Bouton de commande  | 29. <b>Front Lower Cross Brace</b><br>Riostra delantera inferior<br>Renfort latéral inférieur avant |
| 8. <b>Side Burner</b><br>Quemador lateral<br>Brûleur latéral  | 19. <b>Door</b><br>Puerta<br>Porte   | 30. <b>Base Panel</b><br>Panel de la base<br>Panneau de base  |
| 9. <b>Side Burner Table</b><br>Mesa del quemador lateral<br>Tablette du brûleur latéral                           | 20. <b>Door Handle</b><br>Asa de la puerta<br>Poignée de la porte  | 31. <b>Caster</b><br>Rueda giratoria<br>Roulette  |
| 10. <b>Grease Deflector</b><br>Deflector de grasa<br>Déflecteur de graisse  | 21. <b>Heat Distribution Plate</b><br>Plato de distribución del calor<br>Plaque de diffusion de la chaleur | 32. <b>Locking Caster</b><br>Rueda giratoria con bloqueo<br>Roulette avec système de verrouillage   |
| 11. <b>Cookbox</b><br>Caja de cocción<br>Cuve   | 22. <b>Burner Tube</b><br>Tubo quemador<br>Tube du brûleur   |   |

# PARTS LIST, LISTA DE PIEZAS, LISTE DES PIÈCES

	3100	4100	4200		3100	4100	4200		3100	4100	4200
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	16	16	16								
	6	6	6	Step 8 Step 10							
	20	20	20								
	4	4	4								
	10	10	10								
	26	26	26								
	2	2	2								
	2	2	2								
	1	2	2								
	2	4	4								
	2	4	4								
	1	1	1								

## PARTS LIST, LISTA DE PIEZAS, LISTE DES PIÈCES



## ASSEMBLY, ENSAMBLAJE, ASSEMBLAGE

⚠ **CAUTION:** Although we take every effort to ensure that the assembly process is as easy and as safe as possible, it is inherent with fabricated steel parts that corners and edges can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. It is strongly recommended that you protect hands with a pair of work gloves.

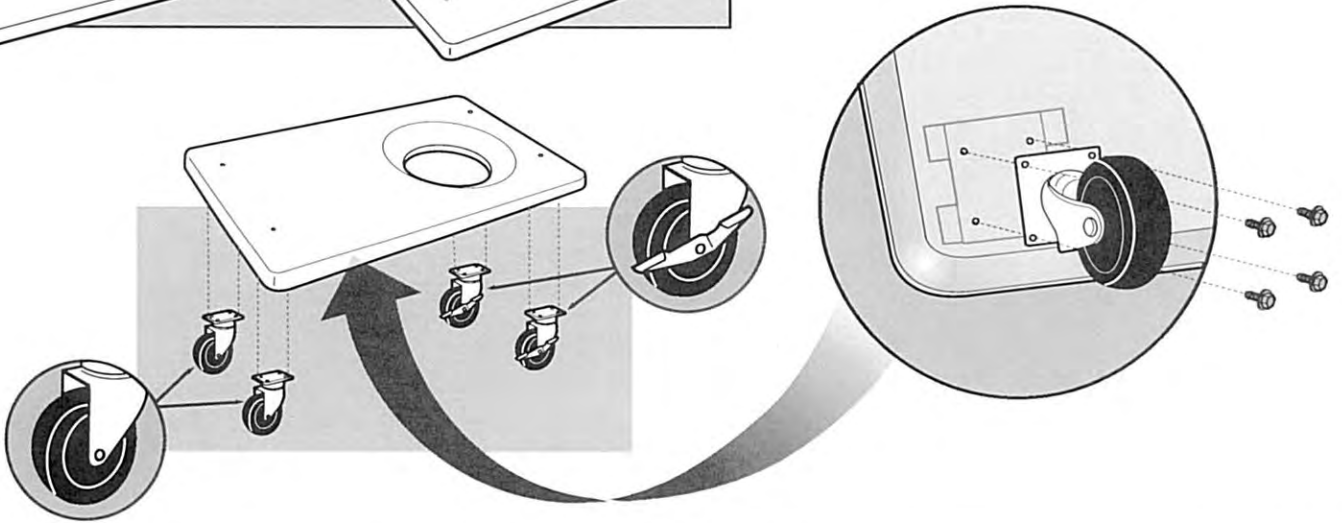
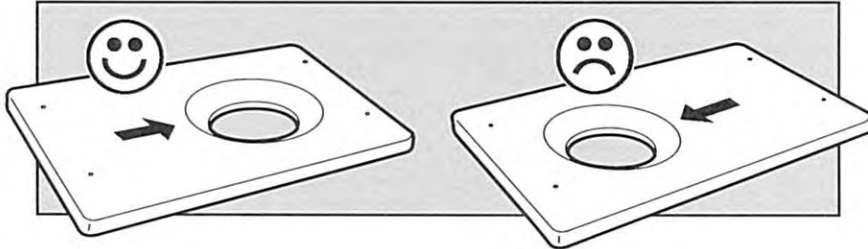
⚠ **PRECAUCIÓN:** Aunque hacemos todo el esfuerzo posible en asegurarnos de que el proceso de ensamblaje sea lo más fácil y seguro posible, es inherente a las partes fabricadas de acero que las esquinas y bordes pueden causar cortaduras si son mal manipuladas durante los procedimientos de ensamblaje. Tenga cuidado al manipular cualquier parte durante el ensamblaje. Enfáticamente le recomendamos protegerse las manos con un par de guantes de trabajo.

⚠ **ATTENTION:** Bien que nous prenions toutes les mesures nécessaires afin de garantir que le processus de montage soit aussi simple et sûr que possible, il est inhérent aux pièces fabriquées en acier que les coins et les extrémités puissent provoquer des coupures en cas de mauvaise manipulation au cours des procédures d'assemblage. Soyez prudent lors de toute manipulation de pièce au cours du montage. Nous vous recommandons fortement de protéger vos mains avec une paire de gants de travail.

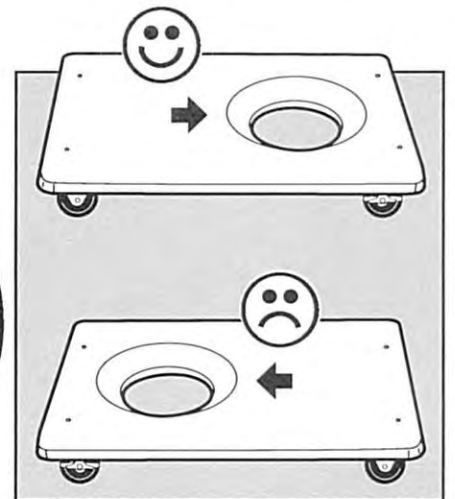
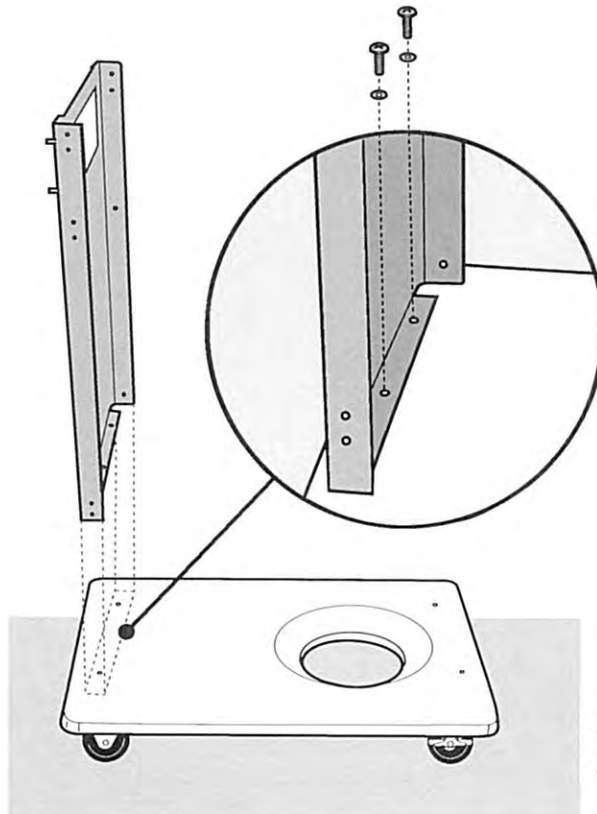
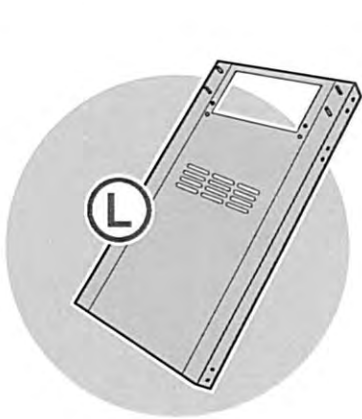


# ASSEMBLY, ENSAMBLAJE, ASSEMBLAGE

1



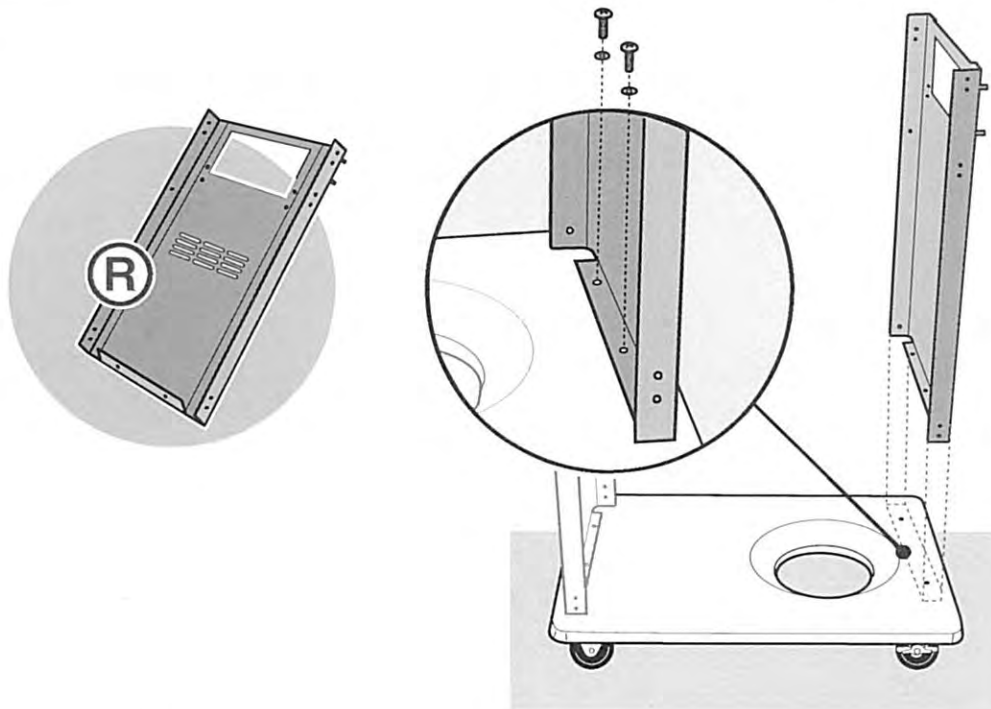
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- △ Front
- △ Frente
- △ Avant

## ASSEMBLY, ENSAMBLAJE, ASSEMBLAGE

3



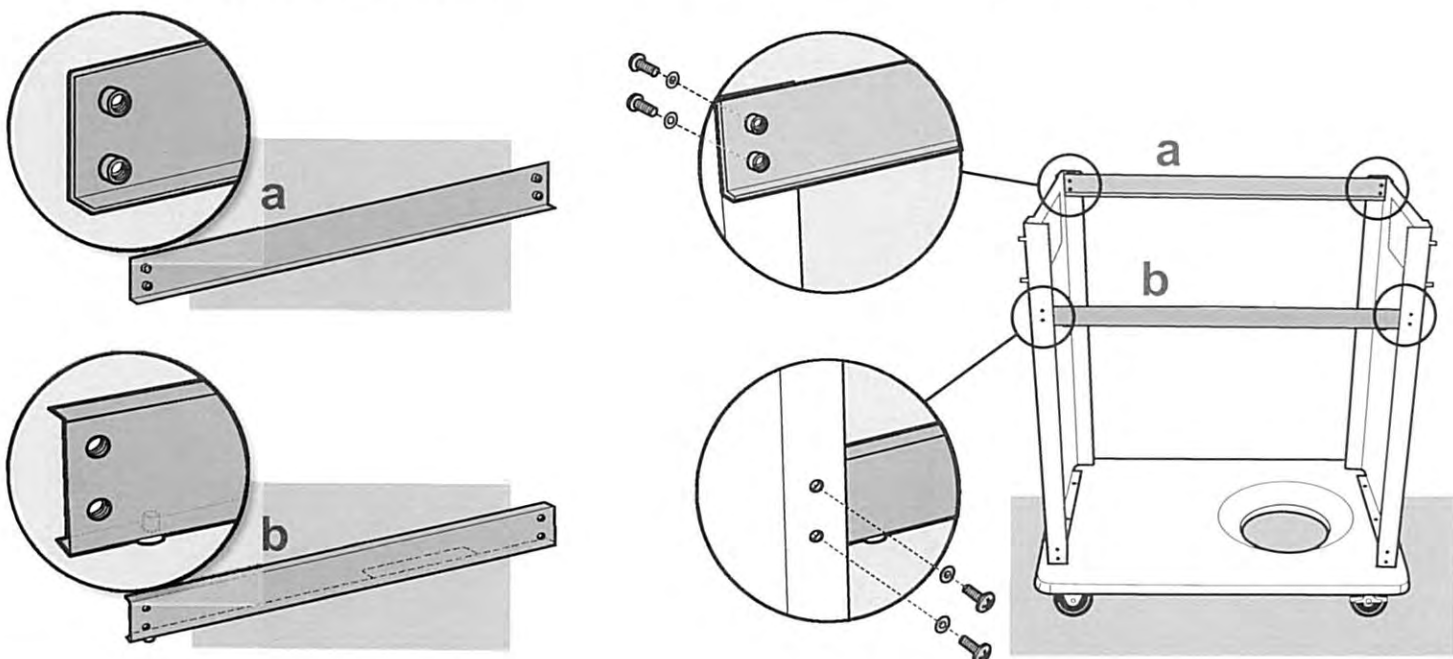
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**Note:** Do not fully tighten fasteners. Hand tight only until all components are installed.

**Nota:** No apriete los sujetadores del todo. Sólo apriete a mano hasta tanto estén instalados todos los componentes

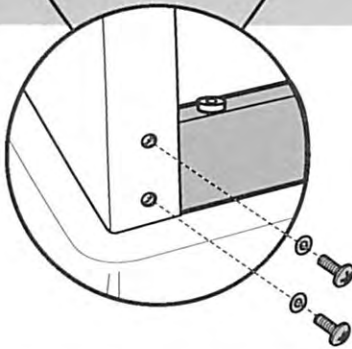
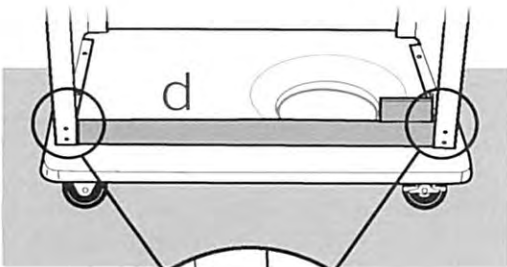
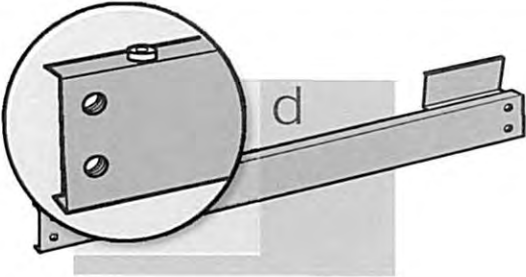
**Remarque:** Ne serrez pas les fixations complètement. Serrez à la main uniquement jusqu'à ce que la totalité des éléments soit installée.



# ASSEMBLY, ENSAMBLAJE, ASSEMBLAGE

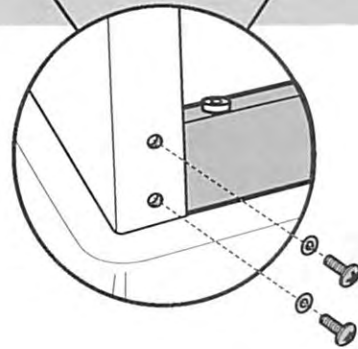
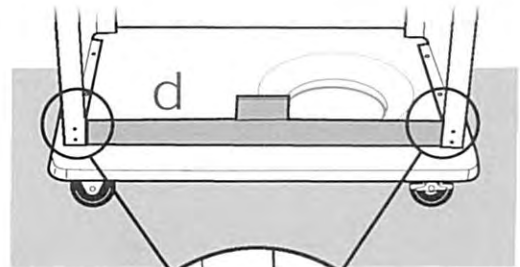
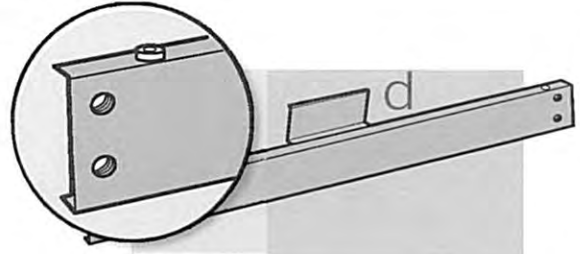
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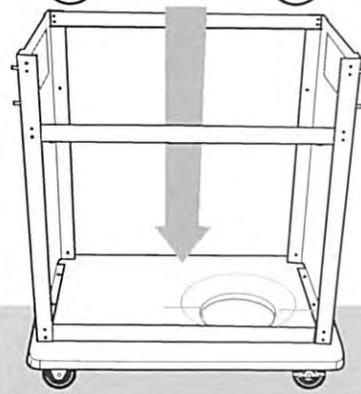
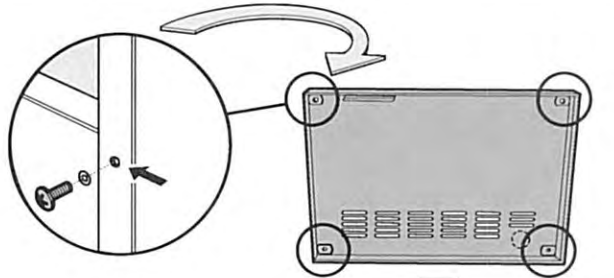
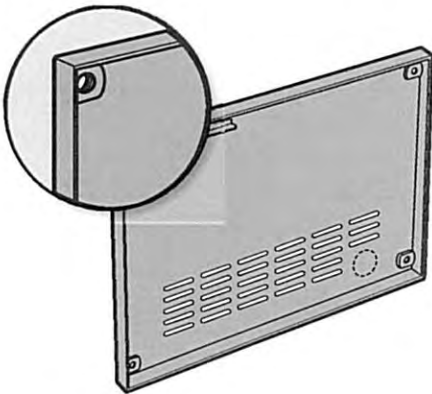


5

4100  
4200

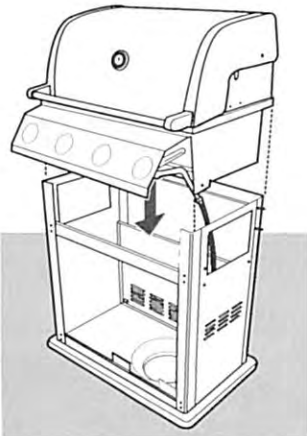


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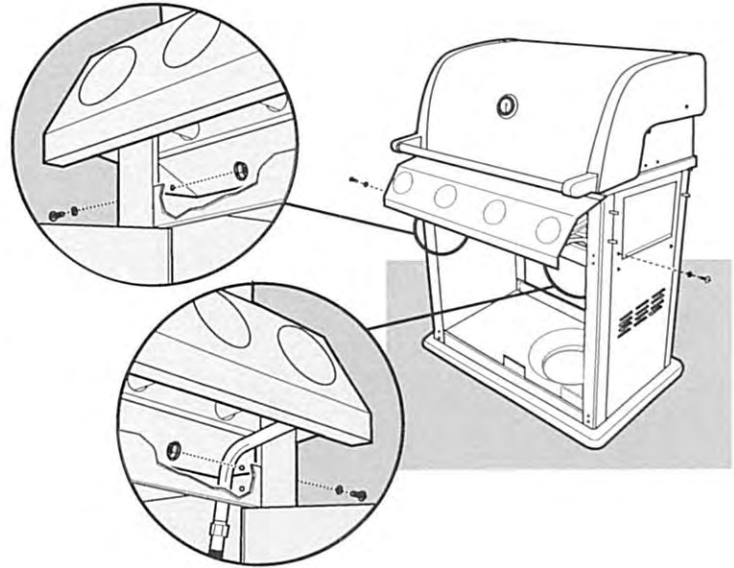


# ASSEMBLY, ENSAMBLAJE, ASSEMBLAGE

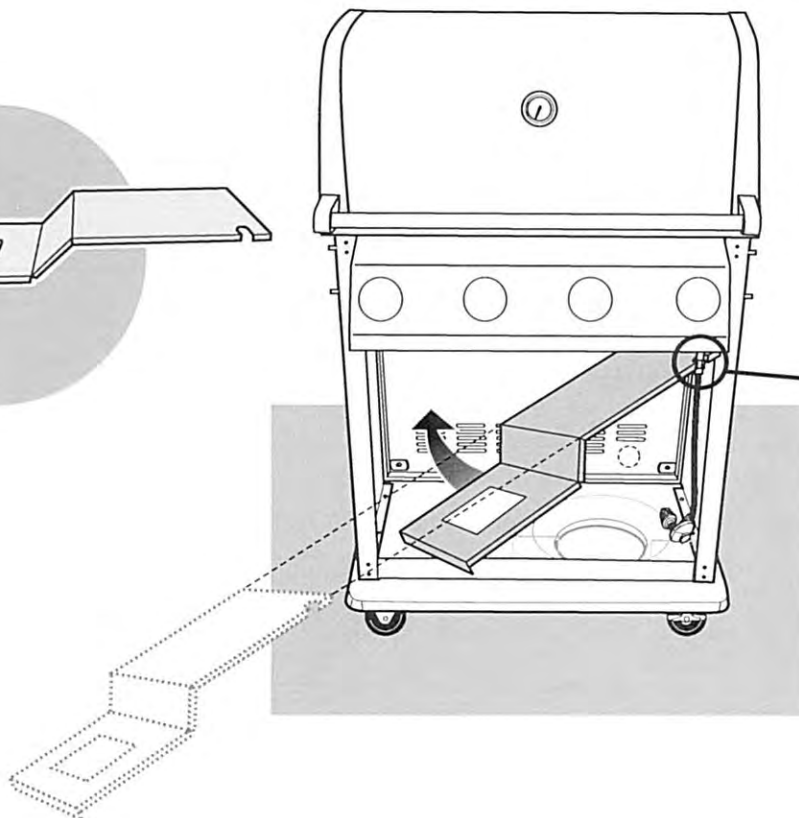
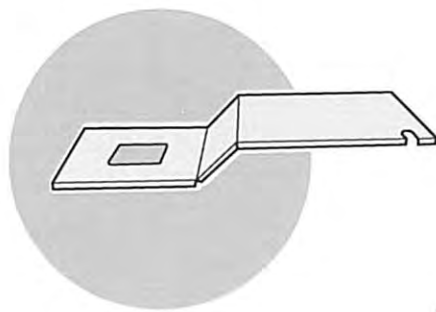
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8

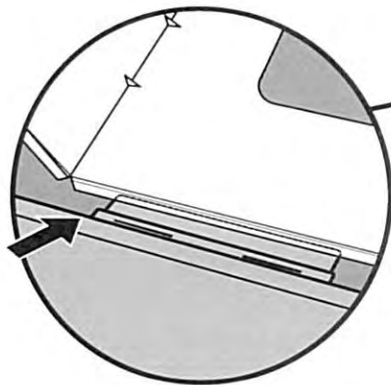
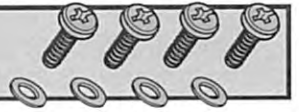


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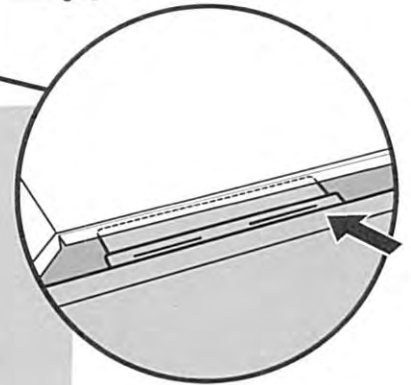
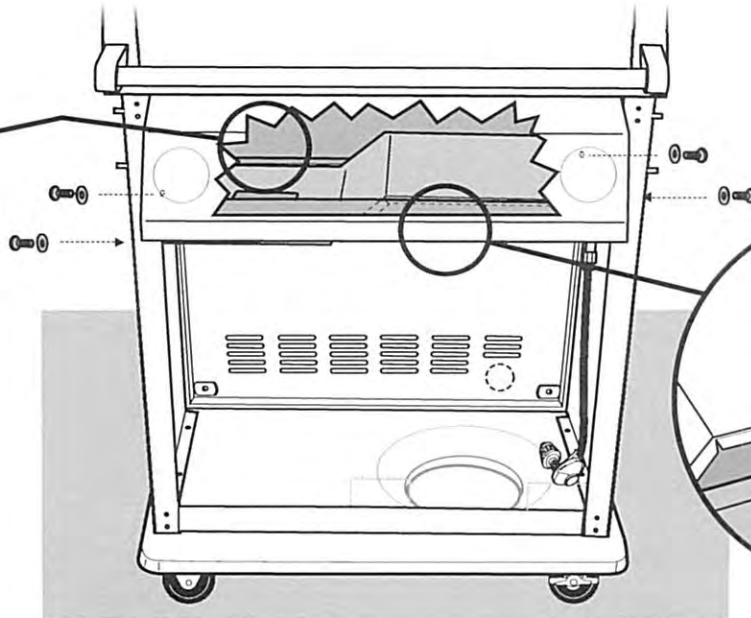


# ASSEMBLY, ENSAMBLAJE, ASSEMBLAGE

10

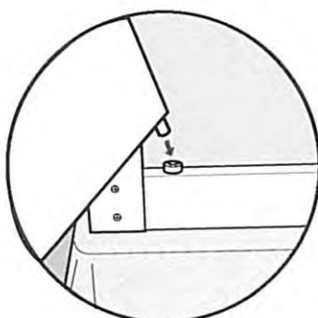
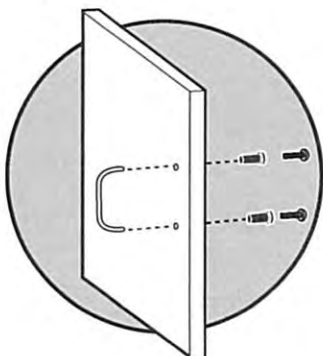
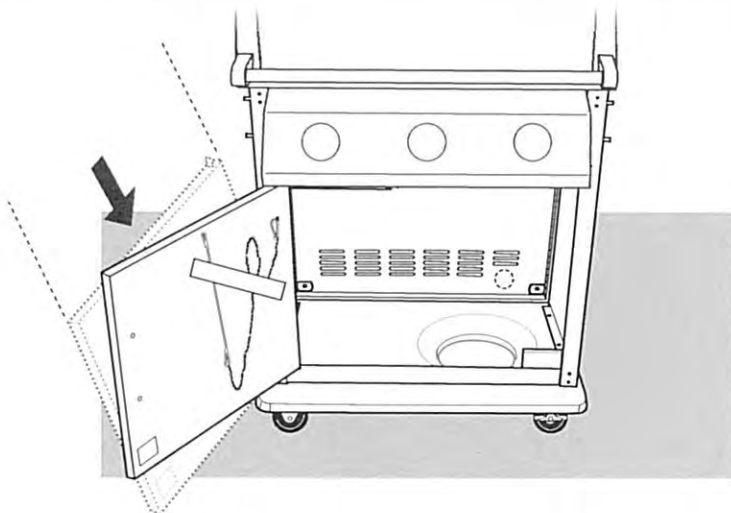


REAR VIEW  
VISTA POSTERIOR  
VUE DE L'ARRIERE



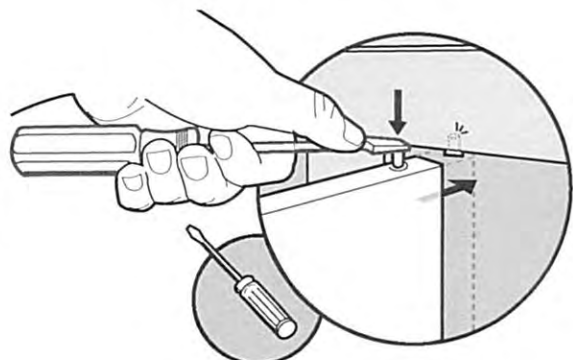
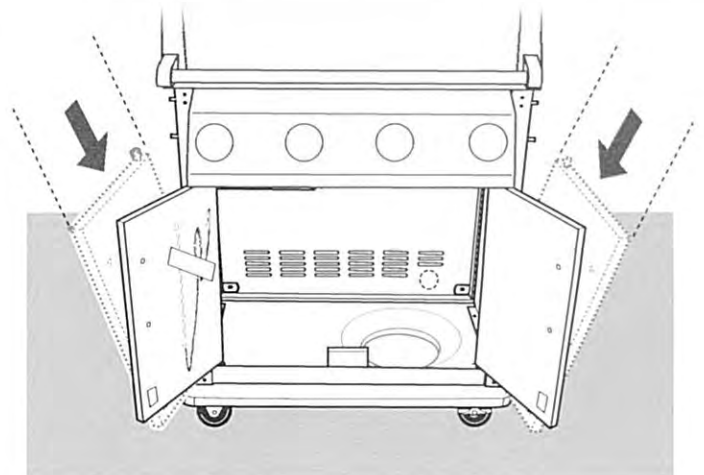
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3100



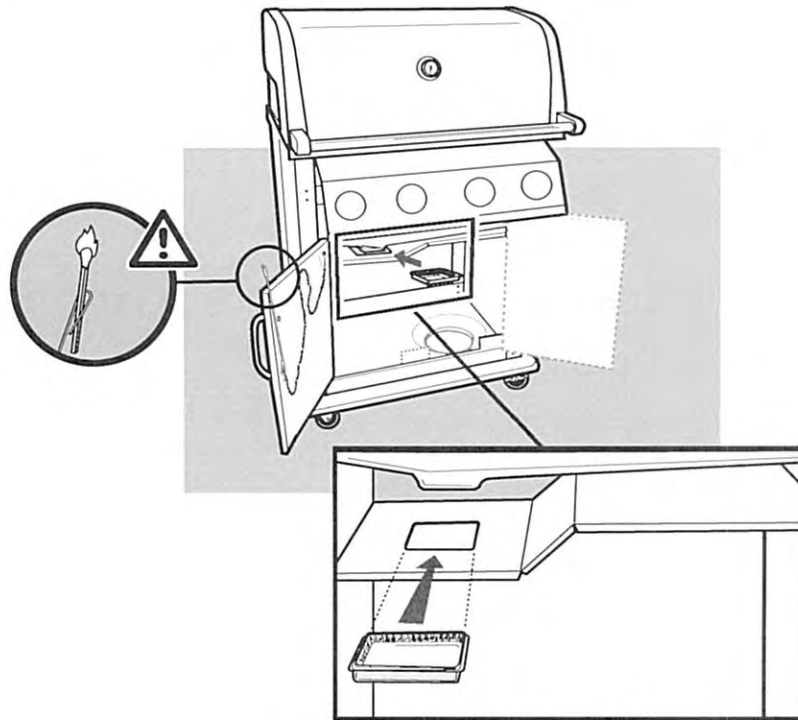
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4100  
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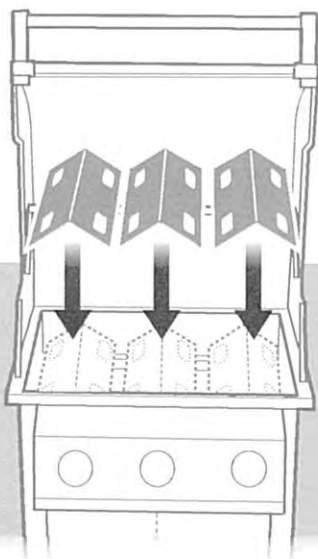
# ASSEMBLY, ENSAMBLAJE, ASSEMBLAGE

12



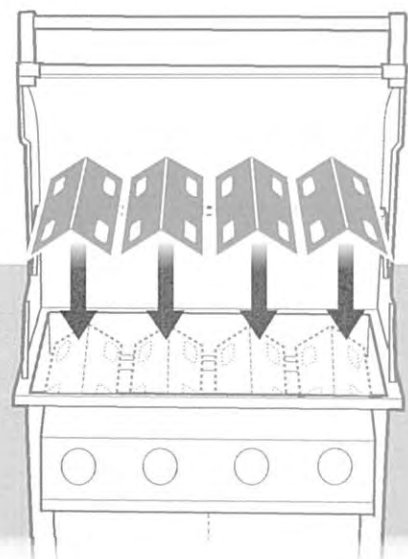
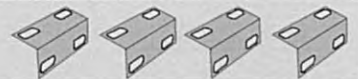
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3100



13

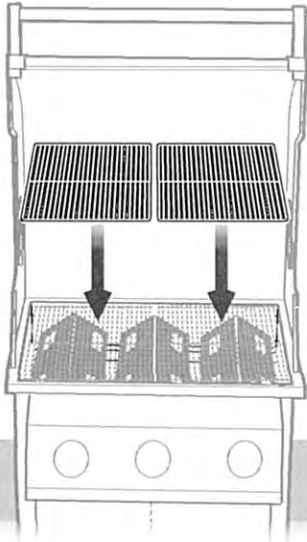
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# ASSEMBLY, ENSAMBLAJE, ASSEMBLAGE

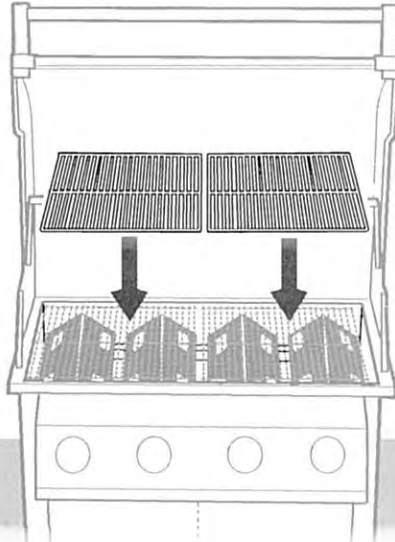
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3100

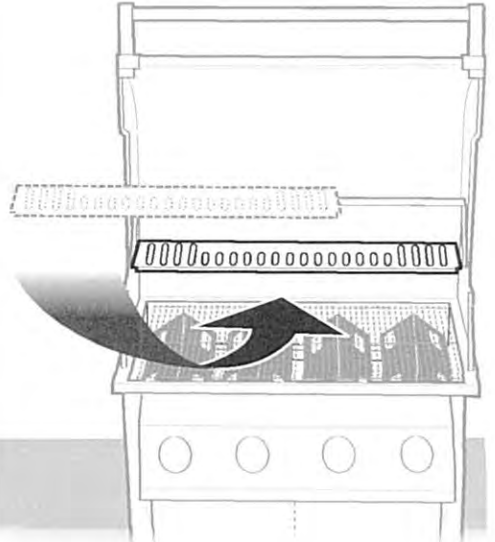


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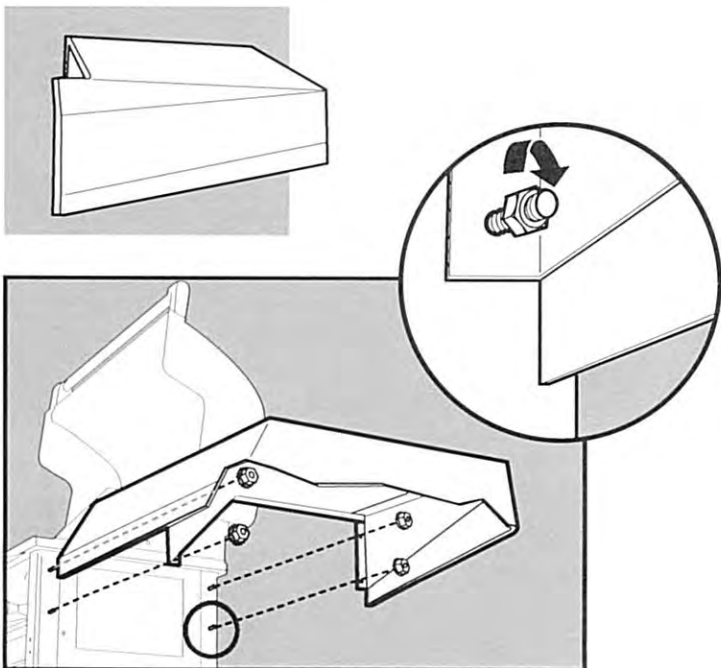
4100  
4200



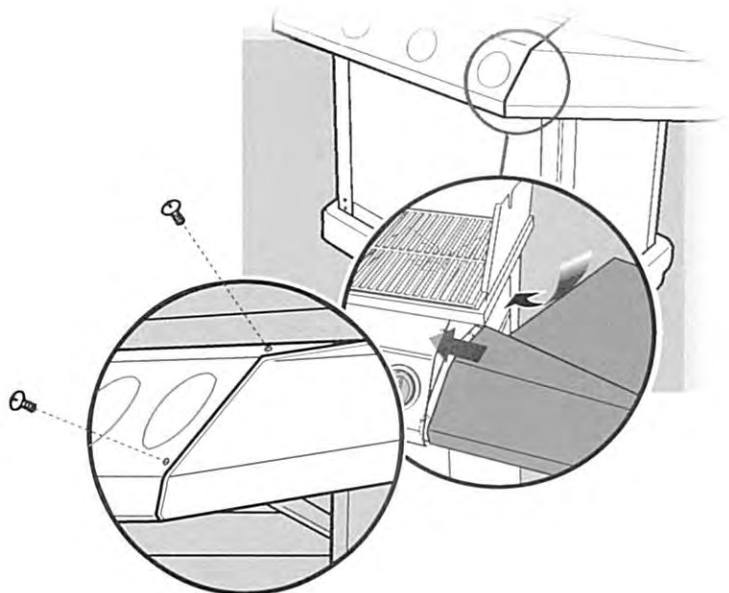
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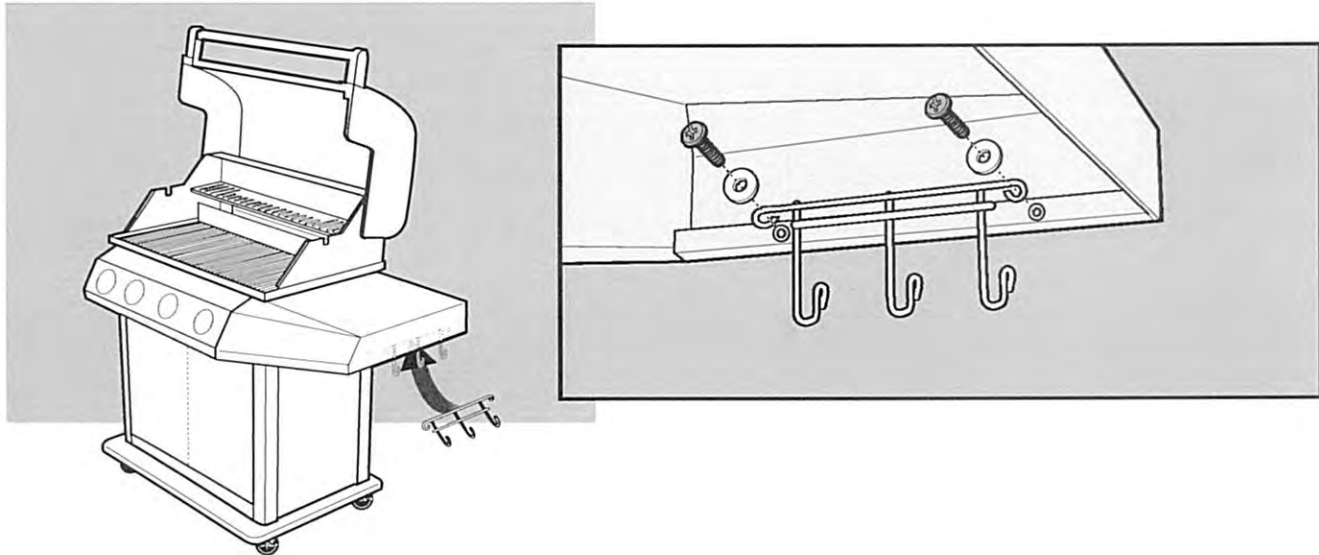


17



# ASSEMBLY, ENSAMBLAJE, ASSEMBLAGE

18



**IF YOUR GRILL INCLUDES A SIDEBURNER (MODEL 4200), PROCEED TO NEXT STEP.  
IF YOUR GRILL DOES NOT INCLUDE A SIDEBURNER (MODEL 3100, 4100), SKIP TO STEP #23.**

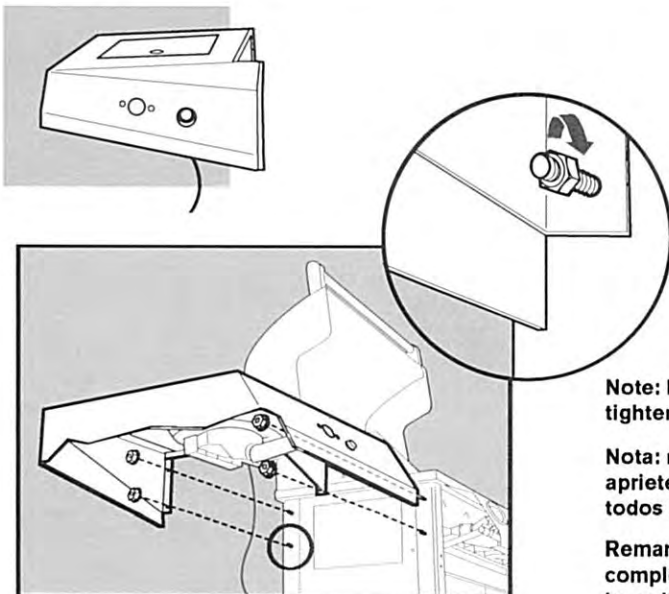


**SI SU BARBACOA INCLUYE UN QUEMADOR LATERAL (MODELO 4200) PROCEDA AL PASO SIGUIENTE. SI SU BARBACOA NO INCLUYE UN QUEMADOR LATERAL (MODELO 3100, 4100) SALTE AL PASO #23.**

**SI VOTRE GRILL POSSEDE UN BRULEUR LATÉRAL (MODEL 4200), PASSEZ A L'ETAPE SUIVANTE.  
SI VOTRE GRILL NE POSSEDE PAS DE BRULEUR LATÉRAL (MODEL 3100, 4100), PASSEZ A L'ETAPE N° 23.**

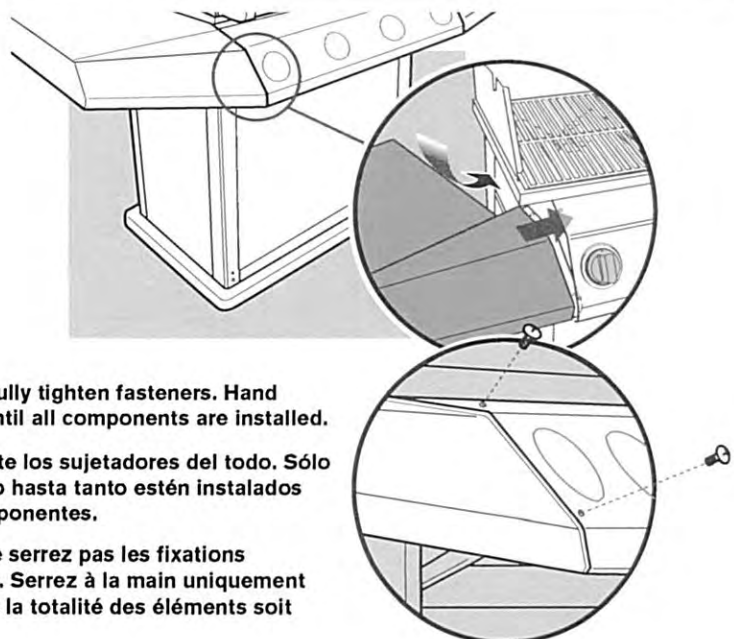
19

4200



20

4200



**Note: Do not fully tighten fasteners. Hand tighten only until all components are installed.**

**Nota: no apriete los sujetadores del todo. Sólo apriete a mano hasta tanto estén instalados todos los componentes.**

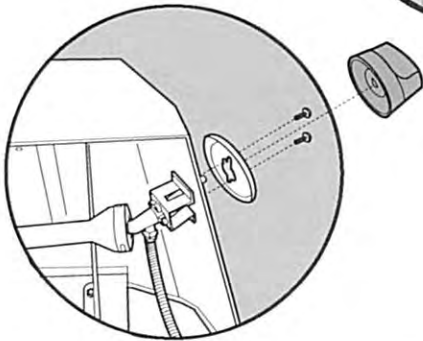
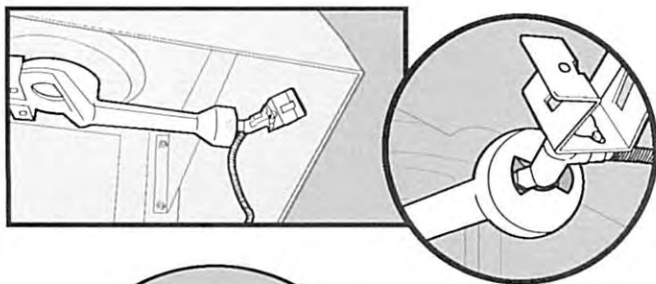
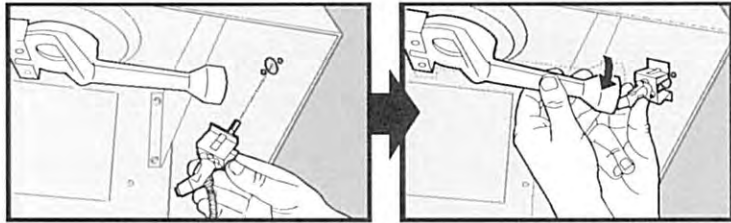
**Remarque : Ne serrez pas les fixations complètement. Serrez à la main uniquement jusqu'à ce que la totalité des éléments soit installée.**



# ASSEMBLY, ENSAMBLAJE, ASSEMBLAGE

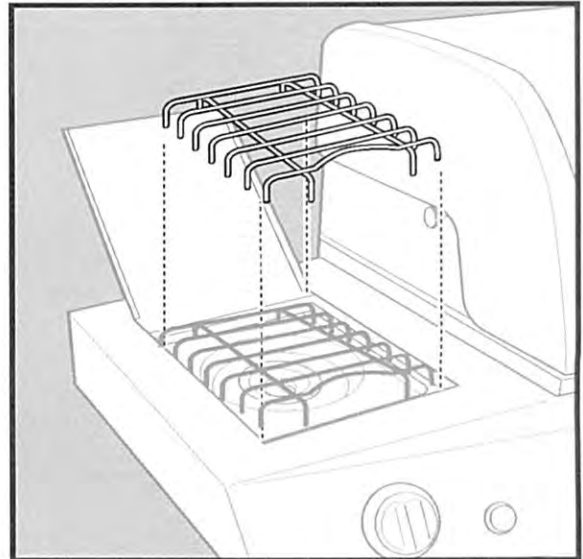
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4200



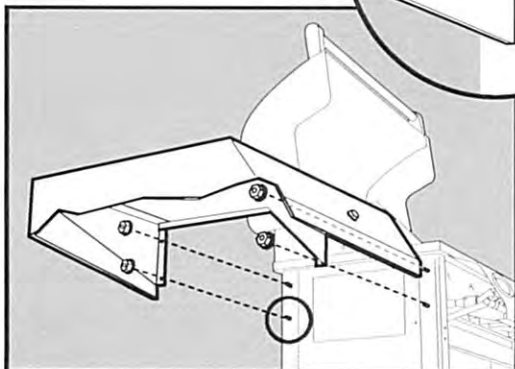
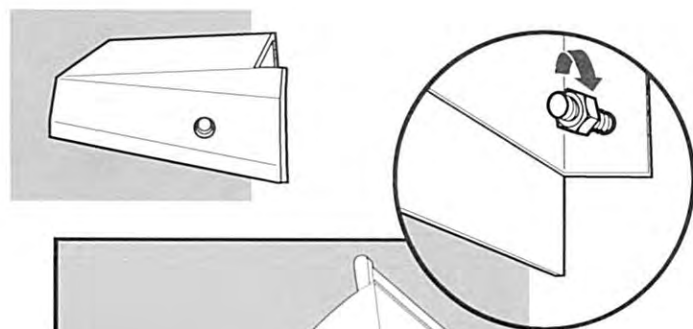
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4200



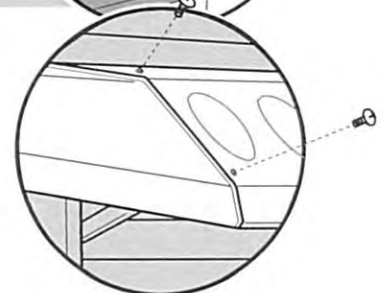
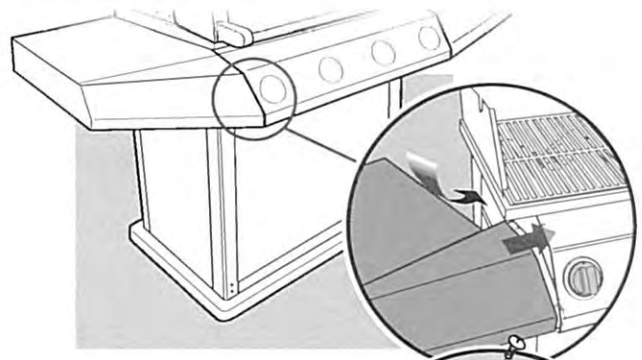
23

3100  
4100



24

3100  
4100



**Note!** Fully tighten all fasteners at this time.  
**¡Nota!** Apriete completamente todos los sujetadores ahora.

**Remarque!** Serrez la totalité des fixations maintenant.

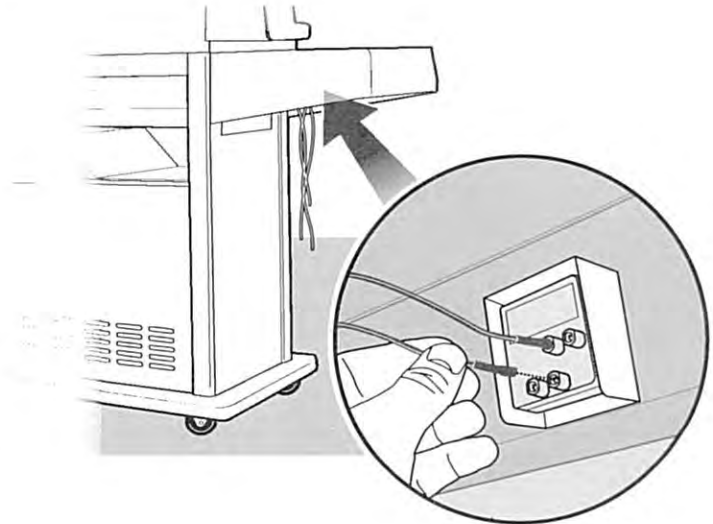
# ASSEMBLY, ENSAMBLAJE, ASSEMBLAGE

25

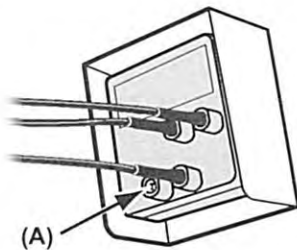
△ Connect all wires to the ignition module in any order. Depending on your model, one terminal will not be used and will not have a wire connection (A).

△ Conecte todos los alambres al módulo encendedor, en cualquier orden. Dependiendo en el modelo de su asador, uno de los orificios podrá ser inactivo y no necesitará la conexión de un alambre (A).

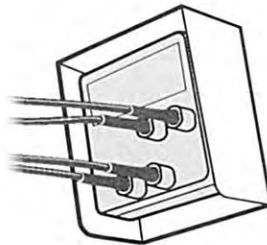
△ Raccordez tous les câbles au module d'allumage sans vous soucier de l'ordre selon lequel vous effectuez les branchements. Selon le modèle, un terminal ne sera pas utilisé et ne disposera d'aucun branchement de câble (A).



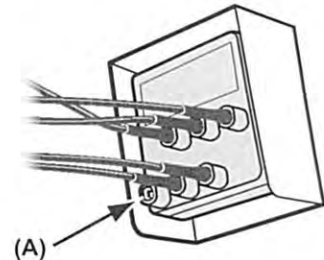
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4100

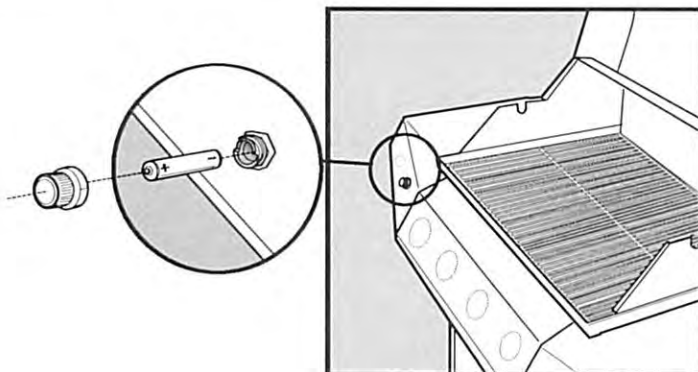


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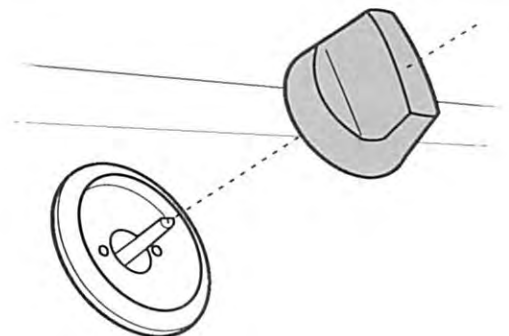


26

AA



27



## SAFETY INFORMATION

### IMPORTANT

We urge you to read this manual carefully and to follow the recommendations enclosed. This will help assure you of the most enjoyable and trouble-free operation of your new Ducane® Gas Grill. We also advise you to keep this manual for future reference.

- ⚠ **WARNING:** Your grill has been designed to operate using only the gas specified on the rating plate. Do not attempt to operate your grill on other gases. Failure to follow this warning could lead to a fire hazard and bodily harm, and will void your warranty.
- ⚠ **CAUTION:** FOR YOUR SAFETY- Do not store any flammable materials in any cabinets beneath the grill burner box or in the vicinity of your grill.
- ⚠ **WARNING:** Be sure to have your LP (propane) tank filled by a reputable propane dealer. An incorrectly filled or an overfilled LP tank can be dangerous. The overfilled condition combined with the warming of the LP tank (a hot summer day, tank left in the sun) can cause LP gas to be released by the pressure relief valve on the tank since the temperature increase causes the propane to expand. LP gas released from the tank is flammable and can be explosive.

- ⚠ **WARNING:** (a) Do not store a spare gas supply cylinder under or near this appliance; (b) Never fill the cylinder beyond 80 percent full; and (c) If the information in “(a)” and “(b)” is not followed exactly, a fire causing death or serious injury may occur.
- ⚠ **WARNING:** Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- ⚠ Do not build this model of grill in any built-in or slide in construction. Ignoring this Warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.

### CALIFORNIA PROPOSITION 65

- ⚠ **WARNING:** The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

## INSTALLATION — Liquid Propane Gas Grills

### LOCATION OF YOUR GRILL

- Your Ducane® Gas Grill is manufactured for outdoor use only! Any grill, charcoal or gas, produces carbon monoxide while in operation and the gas should not be allowed to accumulate in a confined area. Never operate this grill inside a building or any enclosed area such as your home, garage or recreational vehicle.
- When locating your grill, choose a safe outdoor location away from flammable or combustible surfaces and out of traffic paths. Ducane® strongly recommends a 24" clearance to combustible surfaces and 120" (10 feet) to any fuel containers or propane cylinders.
- Consult your local codes for possible additional restrictions on location or operation of your grill.
- As your grill uses gas, it requires air to burn properly. Do not locate your grill in such manner to obstruct the flow of circulation and ventilation air around the grill.
- When possible, adjust your grills' position to reduce the likelihood of wind blowing onto it.

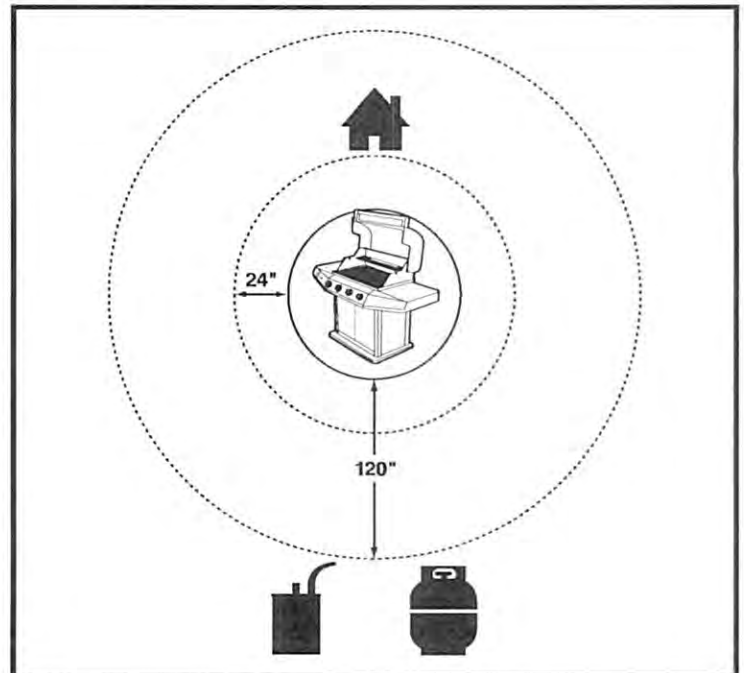
- ⚠ **CAUTION:** Never operate your grill under any overhead combustible construction.
- ⚠ **CAUTION:** This grill is not intended to be installed in or attached to a recreational vehicle. It is also not intended to be installed in or on a boat.
- ⚠ **WARNING:** For your safety, do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Failure to follow this warning could lead to a fire, explosion and bodily harm.

### ASSEMBLY

Make sure your grill is assembled properly. Detailed assembly instructions are packed with each grill giving specific assembly procedures for each model. Follow these instructions carefully to ensure the correct and safe assembly of the grill.

### LEVELING

It is important for the proper operation of the grill that it be located on a level surface.



## CONNECTION — Liquid Propane Gas Grills

### TYPE OF GAS

- Your LP grill is factory built to operate using liquid propane only. Never attempt to operate your grill on gases other than the type specified on the grill rating plate.
- The regulator supplied with your liquid propane gas grill is set for 11" water column pressure and is for use with propane gas only. This regulator and the factory-supplied hose assembly must be used when operating your grill with a 20 lb. LP gas cylinder.
- If replacement of the hose and/or regulator becomes necessary, factory-specified parts are required.
- For safety and design reasons, the conversion of a Ducane® grill from operation using LP gas to operation using natural gas requires the change out of the entire gas supply system of the grill. If this becomes necessary, see your dealer for additional information.

### TYPE OF LIQUID PROPANE TANK

For LP gas grills, the LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP Gas Cylinders of the US Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods. This tank must be provided with a shut-off valve terminating in a liquid propane gas tank valve outlet. The valve must be equipped with a Type 1 connection complying with the latest edition of ANSI Z21.58.

### INSTALLING LIQUID PROPANE TANK

The Propane tank is installed inside the base cabinet. Lift the liquid propane tank through the front doors into the cabinet. Rest the tank into the base opening. Position the valve opening facing out to the rear of the grill.

Ducane recommends the use of cylinder manufacturer's Manchester and Worthington, with a 47.6 lb water capacity. Other cylinders may be acceptable for use with the appliance provided they are compatible with the appliance retention means (see illustration).

### HANDLING LIQUID PROPANE GAS

Propane gas should be handled and stored with care. We suggest asking your propane gas dealer, when having your tank filled, for a short course in handling, care and storage of propane gas tanks. Most dealers will be glad to instruct you on how to store and handle your tank. Make sure your tank is never stored inside! Keep it outside in a well-ventilated area in an upright position away from your gas grill.

### PORTABLE INSTALLATION

Complete portability is afforded to the grill head when mounted on the portable cart. When so installed, it is necessary to use a 20 lb. capacity liquid propane tank. Use no other size. The tank retainer is designed to accommodate only this size tank.

#### IMPORTANT

The liquid propane tank supply system must:

- 1) Have a safety relief device having direct communication with the vapor space of the tank.
- 2) Be arranged for vapor withdrawal.
- 3) Include a collar on the tank to protect the tank valve.
- 4) Be equipped with a listed overfilling protection device (OPD). The tank should be 12 inches in diameter and 18½ inches tall.
- 5) Must be provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

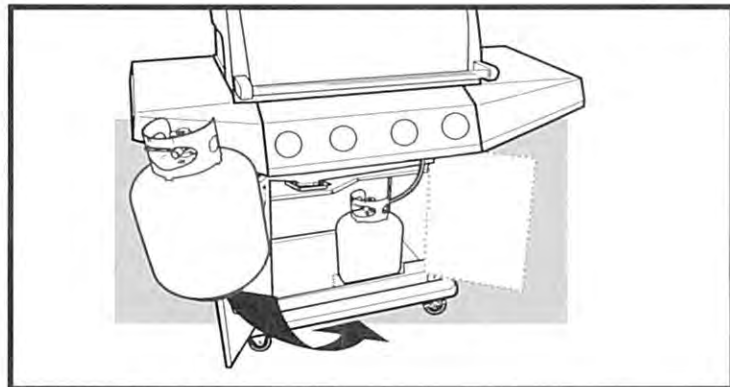
#### CHECKING GAS LEAKS

Before operating your grill and after refueling, check carefully to be certain that all connections are tight and there are no gas leaks. The easiest way to do this is to mix up a little soapy water, like you would for washing dishes. Turn on the gas and brush a little of the mixture around fittings. If new bubbles form, you have a leak!

#### IMPORTANT

If there are local codes that apply to portable gas grills, you will have to conform to them. Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.

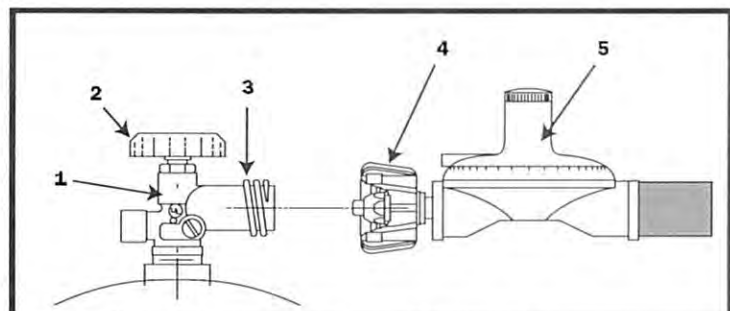
- Check that the area under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The areas around the LP cylinder must be free and clear from debris.



### TYPE 1 CONNECTIVE COUPLING

All Ducane liquid propane gas grill regulators are equipped with a UL-listed tank connection as per the latest edition of ANSI Z21.58. This will require a liquid propane tank that is similarly equipped with a Type 1 connection in the tank valve. This Type 1 coupling allows you to make a fast and totally safe hookup between your gas grill and your liquid propane tank. It eliminates the chance of leaks due to a POL fitting that is not properly tightened. Gas will not flow from the tank unless the Type 1 coupling is fully engaged into the coupling.

- WARNING:** The Type 1 connective coupling supplied with your grill must not be replaced with a different type of grill/tank connection system. Removal will result in loss of warranty and, if improperly done, may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.
- WARNING:** Do not let the regulator hose loop up towards the bottom of the burner box.



TYPE 1 CONNECTIVE COUPLING

1	Type 1 Valve
2	Hand Wheel
3	External Thread
4	Thermally Sensitive Nut
5	Propane Regulator

## CONNECTION — Liquid Propane Gas Grills

The propane cylinder valve connection provided with this grill incorporates the four important safeguards listed:

### HAND ASSEMBLY

- 1) Make sure the cylinder valve and all appliance valves are in their "OFF" positions.
- 2) When connecting regulator/burner valve assembly to cylinder valve, turn large plastic nut clockwise until it stops.
- 3) Gas will not flow unless plastic nut is fully engaged.
- 4) **HAND TIGHTEN ONLY.**

### DISCONNECTING CYLINDER

- 1) Turn cylinder valve and all appliance valves "OFF".
- 2) Turn large plastic nut counterclockwise to disengage coupling.

**⚠ WARNING: Do not use a tool to tighten the connection. Using a tool could damage the regulator coupling and could cause a leak resulting in serious bodily injury or death, or in a fire or an explosion causing damage to property.**

### EXCESS FLOW CONTROL

The propane regulator assembly incorporates a flow limiting device designed to supply the grill with sufficient gas flow, yet control any excess flow.

Rapid changes in pressure can trigger the flow limiting device. If the cylinder valve is turned to allow gas flow while a burner valve is open, the surge of pressure will cause the device to activate. The device will remain closed until the pressure is equalized. This should occur within a 5-second time frame. If the flame remains low, shut off the gas valves, wait five seconds and relight grill one burner at a time.

To ensure that this does not cause difficulty in lighting the grill, follow these instructions:

- 1) Make sure all burner valves are OFF.
- 2) Open cylinder valve and wait 5 seconds.
- 3) Follow lighting instructions.

### LIQUID PROPANE TANK SAFETY TIPS

- Remember to handle your portable liquid propane tank carefully when you take it to your dealer for a refill. Avoid dropping it or bumping it against sharp objects. Liquid propane tanks are sturdily constructed, but a series of hard jolts could damage the container.
- When transporting the tank to your local propane gas dealer, make sure the valve is closed tightly and the protective cover is in place. Prop the tank securely in an upright position so it can't roll around your vehicle.
- If you plan to make stops for other shopping or errands, have your liquid propane tank filled at the last stop before going home. Again, see that the refilled tank is secure in an upright position, and when you return home, remove the refilled tank from your vehicle. Never leave a portable liquid propane tank inside a vehicle which may become overheated by the sun.
- Your local liquid propane gas dealer will gladly offer you additional safety tips.

### STORE LIQUID PROPANE TANK SAFELY

Whether you're between cross-country treks in your recreational vehicle or looking for a place to keep the liquid propane tank that provides fuel for your outdoor grill, keep in mind some basic safety rules about storing portable liquid propane tanks. Don't store the tanks - whether full or empty - inside your home, the living area of an R.V., a garage, basement or workshop. It isn't likely that liquid propane will leak from the tanks, but if it should, the fuel could be exposed to sparks from automobiles, power tools or other appliances. When storing or transporting your LP tank, it must remain in an upright position. Never lie your LP tank down on its side whether it is full or empty. Never store a spare tank near your grill.

### TEMPERATURE-ACTIVATED SHUT-OFF

The large plastic nut on the regulator assembly is designed in coordination with a check valve in the cylinder valve to shut off the flow of gas when exposed to temperatures between 240-300°F.

In the event of a fire or hose break, one of the safeguards will function to control or stop the flow of gas from the propane cylinder. Never attempt to use damaged equipment.

#### IMPORTANT

When connecting or replacing any gas pipe with pipe threads or fittings, all joints must be sealed with leak-proof sealing compound approved for use with natural and propane gases. After making connections, check all joints for leaks using soapy water and a brush.

**⚠ CAUTION: Never transport or move your grill or grill tank without first closing the manual valve on your liquid propane gas tank.**

**⚠ CAUTION: Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.**

The best place to store a liquid propane tank is in a shady or protected spot outdoors, behind your home or garage, but where it is out of reach of children. Liquid propane won't evaporate, because it's in a strong, closed container. And it won't lose any of its clean-burning heat content, even if left outside year-round.

**⚠ WARNING: When not connected to your grill, any LP gas tank must be stored in an upright position in a cool, shady, ventilated, outdoor location away from your grill or any other heat source. If this information is not followed exactly, a fire causing death or serious injury may occur.**

### FILLING A PROPANE TANK

It is extremely important that your LP tank be filled properly when you take it to be refilled. Be sure to use a reputable LP dealer and ask him (and watch, if possible) how he fills the tank and knows when to stop. An overfilled LP tank can be dangerous. The proper way to fill a tank is by weight. The empty tank should be placed on a scale and the scale weights readjusted to a weight which would allow up to 80% of the total weight of propane (LP) to be put into the tank. When this weight is reached, the filling operation must be ended. If the tank is not completely empty, the scale readjustment must be changed to consider the propane (LP) already in the tank.

## CONNECTION — Liquid Propane Gas Grills

- ⚠ **WARNING:** An LP (propane) tank is overfilled if it contains more than 80% by weight of its total capacity of propane (LP). An incorrectly filled or an overfilled LP (propane) tank can be dangerous. If this information is not followed exactly, a fire causing death or serious injury may occur. If a tank is overfilled and the weather causes the warming of the LP tank, (a hot day, tank left in sun or stored indoors) internal pressure is created due to expansion of the propane which in turn causes the LP gas to be released through the pressure relief valve on the tank. The pressure relief valve is a safety device required on 20 lb. propane tanks by the Department of Transportation to prevent a catastrophic tank failure due to excessive pressure. LP gas released from the tank is flammable and can be explosive.

### GAS LEAK CHECKS

#### Remove Control Panel for Leak Testing

- 1) Remove control knobs.
- 2) Remove the two (2) screws holding each valve to the control panel and control knob bezel.
- 3) Loosen the control panel by removing two (2) screws from each side of the front control panel.
- 4) Pull control panel away from grill.

Never use a match or flame for leak detection. Use soapy water or testing solution. Brush the solution onto connection points and look closely for bubbles indicating escaping gas. If leaks are detected, shut off the main gas supply valve and securely retighten connections, then repeat the leak test.

On cabinet models, perform this operation before placing the tank into its storage compartment. After placing the tank in the compartment, recheck the tank to see if any connections were disturbed.

- ⚠ **WARNING:** Never use an open flame when testing for gas leaks. Use of an open flame may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

#### CHECK:

- 1) Side burner hose to side burner valve (4200 models only).
- 2) Gas supply hose-to-manifold connection.

- ⚠ **WARNING:** If there is a leak at connection (1) or (2), retighten the fitting with a wrench and recheck for leaks with soap and water solution. If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area by calling 1-800-382-2637.

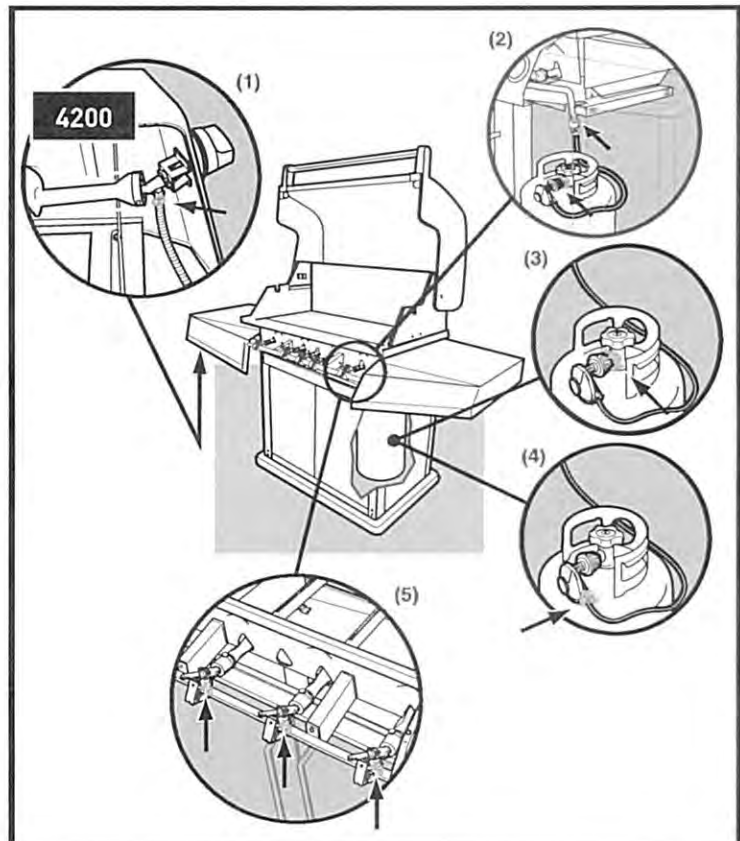
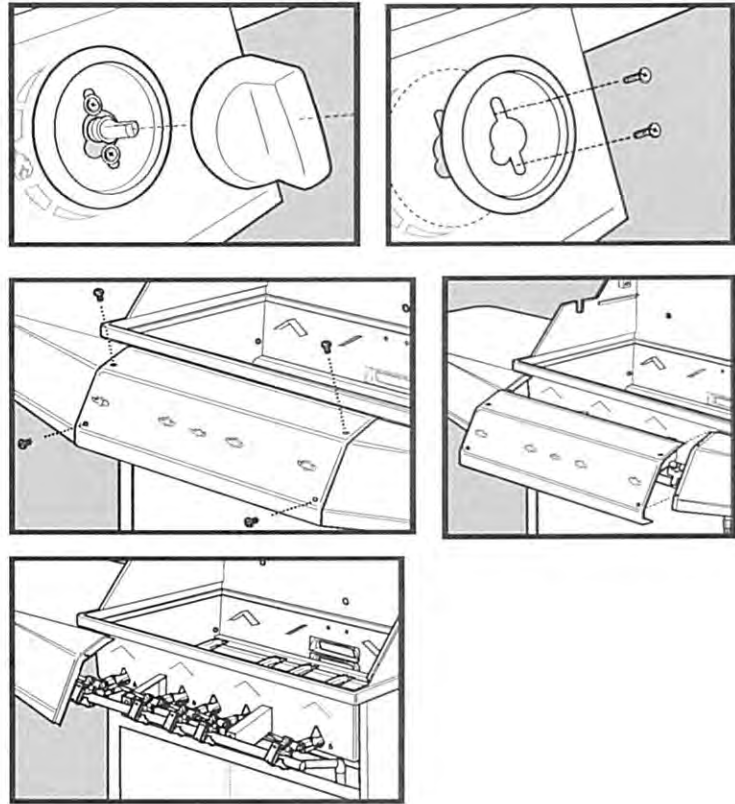
- 3) Regulator-to-Cylinder connection.
- 4) The hose-to-regulator connection.
- 5) Valves-to-manifold connections.

- ⚠ **WARNING:** If there is a leak at connections (3), (4) or (5), turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area by calling 1-800-382-2637.

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

#### RE-INSTALL CONTROL PANEL

Follow 'Remove Control Panel' steps in reverse. Make sure all screws are secure.



## BEFORE USING THE GRILL

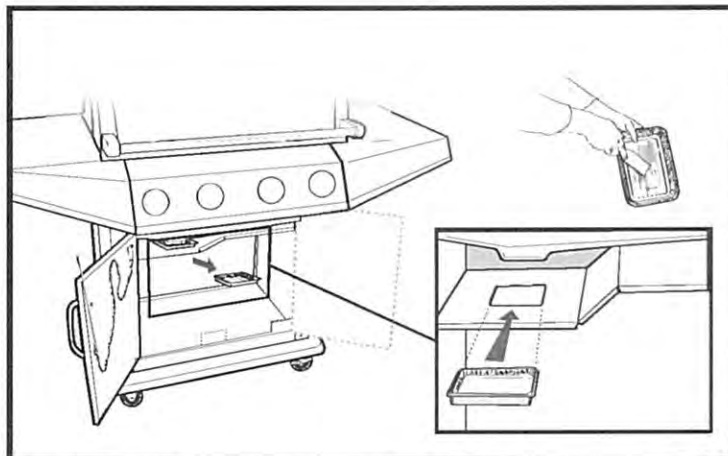
### CATCH PAN AND DISPOSABLE DRIP PAN

Your grill was built with a grease collection system. Check the catch pan and disposable drip pan for grease build-up each time you use your grill.

Remove excess grease with a plastic spatula; see illustration. When necessary, wash the catch pan and drip pan with a soap and water solution, and then rinse with clean water. Replace the disposable drip pan as needed.

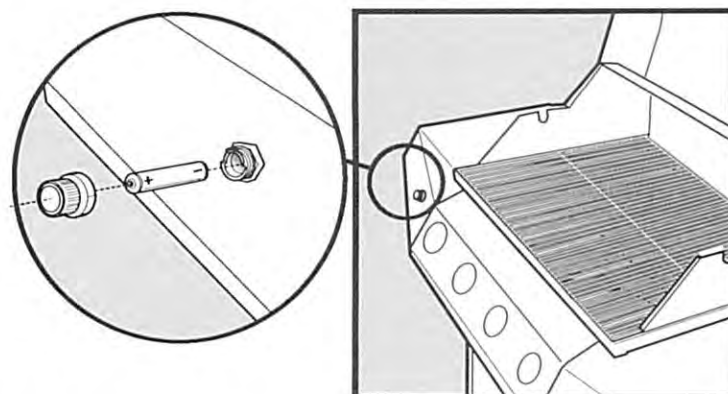
⚠ **WARNING:** Check the catch pan and disposable drip pan for grease build-up before each use. Remove excess grease to avoid a grease fire. A grease fire can cause serious bodily injury or damage to property.

⚠ **CAUTION:** Do not line the cookbox with aluminum foil. ♦



### ELECTRONIC IGNITER INSPECTION

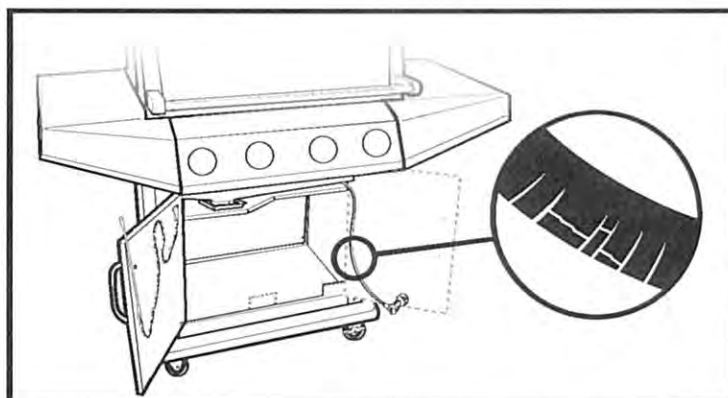
Verify that your AA battery (alkaline only) is in good condition and that it is installed correctly (1). Some batteries have a plastic protective wrap around them. This plastic must be removed. Do not confuse this plastic with the battery label. ♦



### HOSE INSPECTION

The hose should be inspected for any signs of cracking.

⚠ **WARNING:** Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Ducane® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto [www.ducane.com](http://www.ducane.com)®. ♦



## NORMAL OPERATION

### BREAKING IN YOUR GRILL

When firing your grill for the first time, it is advisable to run the Main Burner(s) on "HI" for 20 minutes with the hood down and then turn the Main Burners "OFF". This tempers the grill.

### PREHEATING GRILL

It is extremely important that your grill be up to temperature before you begin using it. After lighting turn all burners on "HI". Close the lid and preheat the grill between 500° and 550° F (260° and 290° C) for 10 minutes. This preheating will ensure that the cooking grid is hot enough for proper grilling.

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**⚠ WARNING: Never leave a grill unattended to guard against possible grease fires getting out of control. Grease fires can be severe and cause grill damage, property damage and bodily harm.**

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### CLOSE LID FOR GRILLING

We recommend always cooking with your lid CLOSED if you are in a windy area or colder climate. Your Ducane® gas grill has been designed and constructed to give you maximum flexibility and cooking performance. Be creative, try different cooking methods on your grill to determine what suits your needs best...there is no "right" or "wrong" way to cook...just different individual styles.

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**⚠ WARNING: Please remember that this is an outdoor gas cooking appliance. Many areas of the grill generate extreme heat. We have taken every precaution to protect you from the contact areas. However, it is impossible to isolate all high-temperature areas. Therefore, use good judgment and a certain degree of caution when grilling on this product. We suggest a covered, protected hand during operation of grill. Do not move your grill when it is in operation or hot to the touch. Wait until your unit is turned off and properly cooled down before moving from place to place. Failure to follow this warning could result in personal injury.**

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### POST HEATING GRILL

In order to assist cleaning your cooking grid and to completely vaporize remaining juices, post heat grill for 10 minutes with the burners on "HI" and the lid closed.

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**⚠ CAUTION: Do not cover the cooking grate during the post heating period.**

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After the post-heating of your grill is completed turn the control knobs to the "OFF" position.

### PROPANE TANK SHUT-OFF

After the burner box cools down, the propane tank valve should also be closed. If you do not want to wait for the burner box to cool down, use a covered hand to turn off the propane tank valve.



# NORMAL OPERATION

## MAIN BURNER IGNITION

Summary lighting instructions are inside the cabinet door.

**⚠ DANGER:** Failure to open the lid while igniting the barbecue's burners, or not waiting five minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

- Open the lid (1) and make sure that all burners are in the OFF position (2).
- Turn the cylinder on by slowly turning the cylinder valve counterclockwise (3).

**⚠ WARNING:** The burner control knobs must be in the OFF position before turning on the LP cylinder valve (3). If they are not in the OFF position, when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP cylinder valve and burner control knobs. Start over.

**⚠ DANGER:** When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning off the LP cylinder valve and burner control knobs, wait at least five minutes for the gas to clear before attempting to light the grill. Failure to do so may result in an explosive flare-up, which can cause serious bodily injury or death.

## Electronic Ignition System

Each control knob operates an individual burner, and each burner ignites with an electronic igniter. The electronic ignition system ignites each burner individually with a spark from the igniter electrode inside the ignition box. You generate the energy for the spark by pushing the electronic ignition button. You will hear it clicking.

- Ignite the burners individually from left to right. Begin with the burner on the left (4); push control knob in and turn it to HIGH. Push and hold in the electronic ignition button (5). You will hear it clicking. Check that the left burner is lit by looking through the cooking grates. You should see a flame (6).

**⚠ WARNING:** Do not lean over the open barbecue.

### D1) (MODEL 3100 ONLY)

Ignite center burner (7) by pushing control knob in and turning it to HIGH. Then, push and hold in the electronic ignition button (5). You will hear it clicking. Check that the center burner is lit by looking through the cooking grates.

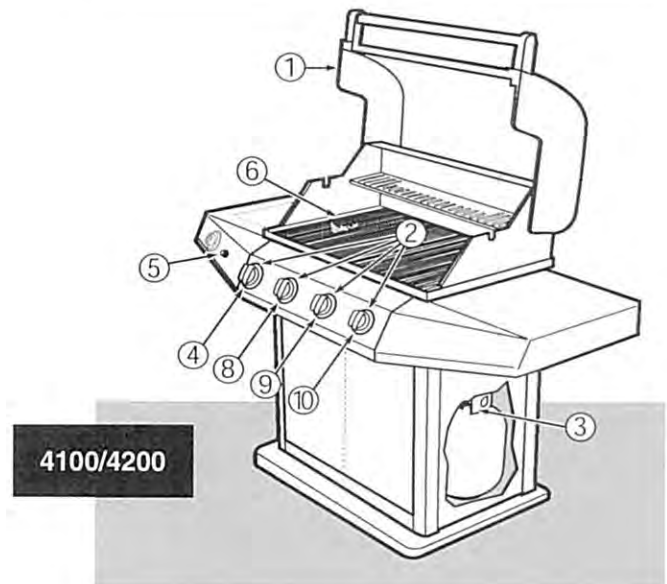
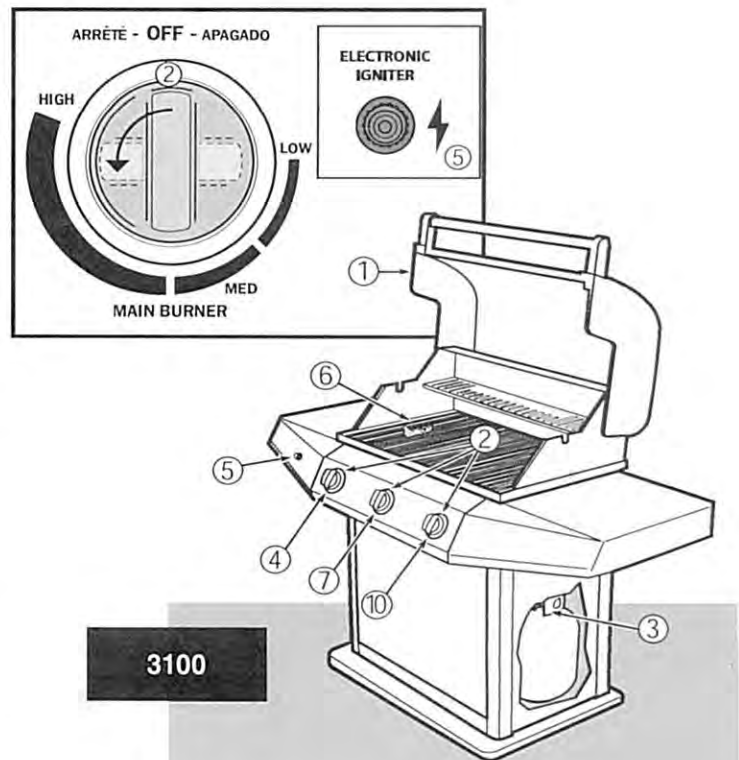
OR

### D2) (MODEL 4100/4200)

- Ignite center-left burner (8) by pushing control knob in and turning it to HIGH. Then, push and hold in the electronic ignition button (5). You will hear it clicking. Check that the center-left burner is lit by looking through the cooking grates.
  - Next, ignite center-right burner (9) by pushing control knob in and turning it to HIGH. Then, push and hold in the electronic ignition button (5). You will hear it clicking. Check that the center-right burner is lit by looking through the cooking grates.
- Ignite right burner (10) by pushing control knob in and turning it to HIGH. Push and hold in the electronic ignition button (5). You will hear it clicking. Confirm that the right burner is lit by looking through the cooking grates.

**⚠ WARNING:** Each burner must be ignited individually by pushing the electronic ignition button. Failure to do so may cause a flare-up of gas which can cause serious bodily injury and damage to property.

**⚠ WARNING:** If any burner fails to ignite during lighting, within five seconds, stop, turn the burner control knob to OFF and wait five minutes to allow the gas to clear before you try again or light with a match.



## NORMAL OPERATION

### MATCH LIGHTING YOUR GRILL MAIN BURNERS

**⚠ DANGER:** Failure to open the lid while igniting the barbecue's burners, or not waiting five minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

- A) Open the lid (1) and make sure that all burners are in the "OFF" position (2).  
 B) Turn the cylinder on by slowly turning the cylinder valve counterclockwise (3).

**⚠ WARNING:** The burner control knobs must be in the OFF position before turning on the LP cylinder valve (3). If they are not in the OFF position, when you turn on the LP cylinder valve, the "excess gas flow control" feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn OFF the LP cylinder valve and burner control knobs. Start over.

**⚠ DANGER:** When the "excess gas flow control" feature is activated, a small amount of gas is still flowing to the burners. After turning off the LP cylinder valve and burner control knobs, wait at least five minutes for the gas to clear before attempting to light the grill. Failure to do so may result in an explosive flare-up, which can cause serious bodily injury or death.

- C) Ignite the burners individually from left to right. Begin with the burner on the left (4). Put match in the match holder and strike match. Insert match holder with lit match (5) down through cooking grates, past the heat distribution plates and adjacent to the left burner. Push control knob in and turn it to HIGH to ignite the left burner. Check that the left burner is lit by looking through the cooking grates. You should see a flame (6).

**⚠ WARNING:** Do not lean over the open barbecue.

**D1) (MODEL 3100 ONLY)**

Ignite center burner (7) by putting match in the match holder and striking match. Then, insert match holder with lit match down through cooking grates, past the heat distribution plates and adjacent to the center burner. Push control knob in and turn it to HIGH to ignite the center burner. Check that the center burner is lit by looking through the cooking grates.

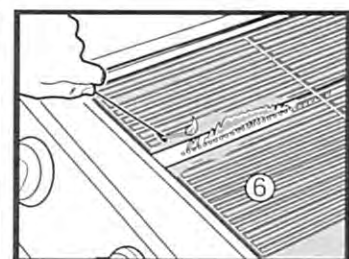
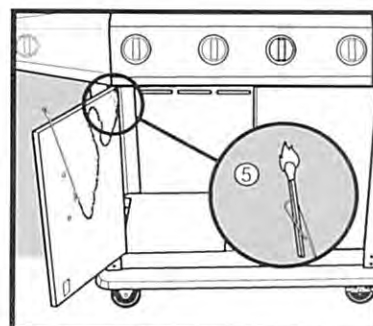
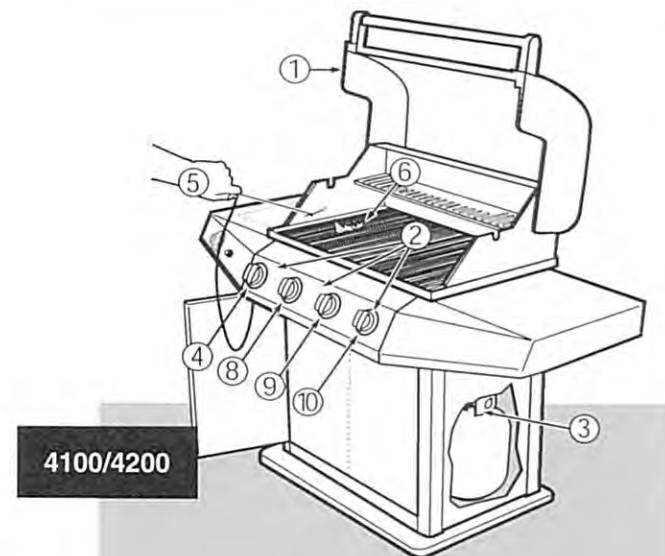
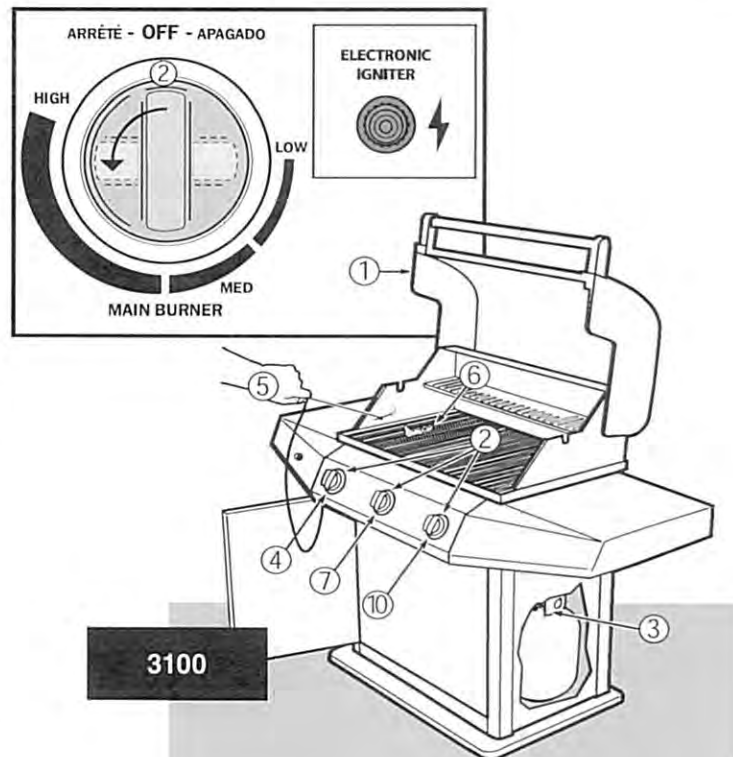
**OR**

**D2) (MODEL 4100/4200)**

- a) Ignite center-left burner (8) by putting match in the match holder and striking match. Then, insert match holder with lit match down through cooking grates, past the heat distribution plates and adjacent to the center-left burner. Push control knob in and turn it to HIGH to ignite the center-left burner. Check that the center-left burner is lit by looking through the cooking grates.  
 b) Next, ignite center-right burner (9) by putting match in the match holder and striking match. Then, insert match holder with lit match down through cooking grates, past the heat distribution plates and adjacent to the center-right burner. Push control knob in and turn it to HIGH to ignite the center-right burner. Check that the center-right burner is lit by looking through the cooking grates.

- E) Ignite right burner (10) by putting match in the match holder and striking match. Then, insert match holder with lit match down through cooking grates, past the heat distribution plates and adjacent to the right burner. Push control knob in and turn it to HIGH to ignite the right burner. Check that the right burner is lit by looking through the cooking grates.

**⚠ WARNING:** If any burner fails to ignite during lighting, within five seconds, stop, turn the burner control knob to OFF and wait five minutes to allow the gas to clear before you try again or light with a match.



## NORMAL OPERATION

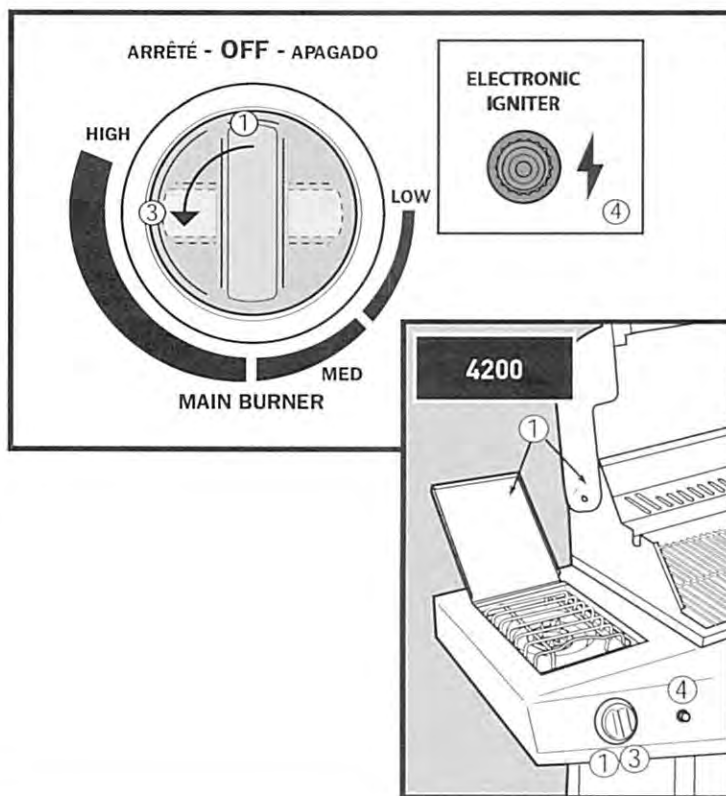
### SIDE BURNER ELECTRONIC IGNITION

Follow the simple steps listed below to light the Side Burner of your grill:

**⚠ DANGER:** Failure to open the lid while igniting the side burner, or not waiting 5 minutes to allow the gas to clear if the side burner does not light, may result in a explosive flame-up which can cause bodily injury or death.

- 1) Open the lids and make sure that all burners are in the "OFF" position.
- 2) Turn main gas supply on.
- 3) Push the SIDE BURNER control knob in and turn to "HI".
- 4) Push in the electronic ignition button.
- 5) If ignition does not occur in 5 seconds, turn the burner control(s) "OFF", wait 5 minutes and repeat the lighting procedure.
- 6) Verify Side Burner has ignited by visual inspection of a flame.

**⚠ WARNING:** If ignition still does not occur, turn control knob OFF and wait 5 minutes before manually lighting the burner with match. See Match Lighting instructions.



### MATCH LIGHTING YOUR GRILL SIDE BURNER

Follow the simple steps listed below to match light the Side Burner of grill, in the event electronic ignition fails:

- 1) Open the lids and check that the side burner valve is turned off (Push control knob in and turn clockwise to ensure that it is in the "OFF" position), turn all burners not being used to the "OFF" position (push in and turn clockwise).

**⚠ DANGER:** Failure to open the lid while igniting the Side Burner, or not waiting 5 minutes to allow the gas to clear if the Side Burner does not light, may result in an explosive flame-up which can cause bodily injury or death.

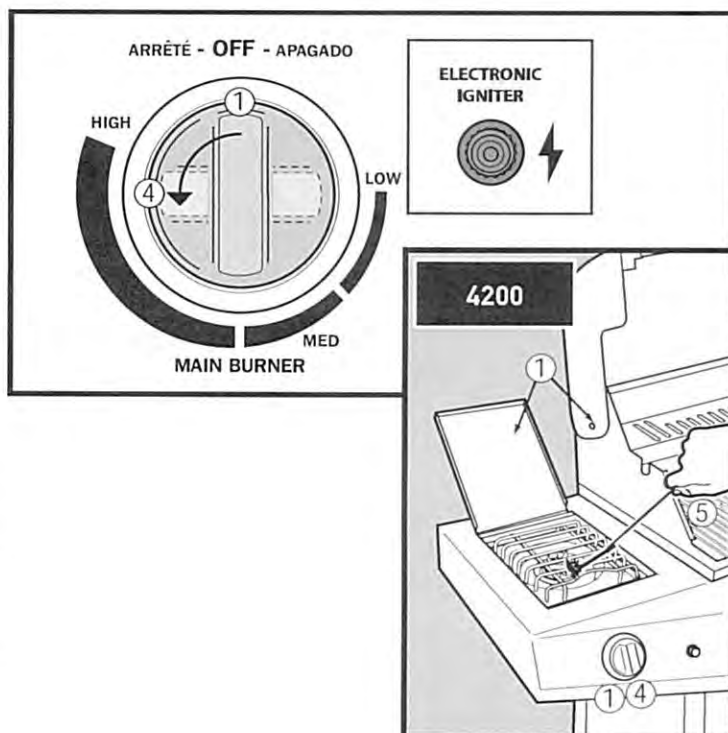
- 2) Turn main gas supply on.
- 3) Put match in the match holder and strike match.

**⚠ WARNING:** Do not lean over an open barbecue.

- 4) Push in Side Burner control knob and turn to "HI".
- 5) Insert match holder and lit match through trivet to ignite the Side Burner. If ignition does not occur in 5 seconds, turn the burner control(s) "OFF", wait 5 minutes and repeat the lighting procedure.

**⚠ WARNING:** If burner does not light, turn the Side Burner control knob to OFF and wait 5 minutes to let the gas clear before trying again to light burner.

- 6) Verify Side Burner has ignited by visual inspection of a flame.



## HELPFUL HINTS

### FLARE UPS

Any time you cook fatty foods over an open flame, you can expect flare ups. Flare ups are caused by the flash which occurs when the natural juices fall on the heat distribution plates. Controlled flare ups give foods their delicious outdoor flavor and appearance. Excessive flare ups may occur when your grill is not level or when cooking fatty foods such as spare ribs and chicken parts, especially if the cooking temperature is set too high. These flare ups should be controlled or your food will burn, although it will not burn nearly as much as you might think even in the direct flame.

**⚠ WARNING: Do not spray or pour any liquid into the cooking box to control flare ups. Doing so will void your warranty and may damage the grill.**

To help control flare ups, we suggest using leaner cuts of meats and trimming excess fat from the meats to be grilled. Also, your grill should be level. If flare ups do occur, use the "LO" control setting and relocate the meat on the cooking grid until the flare ups have subsided.

- 1) To prevent food from sticking to the grid, preheat the cooking surface with the hood down for 10 minutes. Place the meat product on the grid and allow it to remain there for at least half of the suggested grilling time.
- 2) It is unnecessary to keep flipping meat products—allow them to sear and seal in their juices, then halfway through the cooking period flip the meat product onto its other side. When grilling chicken, always place the meat side on the grill first.
- 3) A light coating of oil applied to any of the meat products prior to grilling will also help. The use of a commercial spray cooking product is also helpful. This spray should only be used prior to lighting your grill but never during the cooking period. Use of spray cooking products can leave a black stain on areas of your cook grate. This is not harmful and does not affect cooking; however, if this becomes an appearance problem, the best way to remove the discoloration is by placing the cooking grate in a self-cleaning oven during the clean cycle.

### STORING LIQUID PROPANE GAS GRILLS

After you have finished cooking and have cleaned your grill (see Maintenance section for cleaning) turn your grill off! If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.

When the grill is to be stored indoors, the connection between the propane gas supply tank and the grill must be disconnected, and the tank removed from the grill and stored outdoors in a well-ventilated space. When the propane gas supply tank is not removed from the grill, the grill and the tank must be stored outdoors in a well ventilated space.

### GAUGING AMOUNT OF FUEL IN LIQUID PROPANE TANK

To gauge the amount of propane fuel in your gas tank, (propane tank without gauge) the grill must be in operation. Place your hand at the top of the tank and slowly move it down the side until the tank feels cool to the touch of your hand. This will indicate the approximate amount of propane gas in your tank.

### GAS VALVE ORIFICE

**⚠ WARNING: Any alteration made to the orifice(s) such as drilling it out, will void your warranty and may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.**

## TROUBLESHOOTING

PROBLEM	CHECK and CURE	IMPORTANT
ELECTRONIC IGNITION	<p>Be sure you have a fresh battery installed. Be sure that there is gas flow to the burners by attempting to match light your burners. If match lighting is successful, the problem lies somewhere in the ignition system and will need to be checked.</p> <ul style="list-style-type: none"> <li>• Are the wires connected properly to the ignition module?</li> <li>• Is there plastic wrapping around the new battery? Remove plastic wrapping.</li> </ul>	<p>Verify that the battery is in good condition and installed correctly.</p> <p>If for any reason the igniter system is still inoperative, follow match lighting instructions.</p>
MAIN GRILLING BURNERS	<p><b>⚠ CAUTION: Always turn the gas supply off at the tank before proceeding with any troubleshooting procedures.</b></p> <p><b>⚠ WARNING: The hood must be in the full open position any time you attempt to light your grill. Failure to open the hood could lead to delayed ignition, resulting in bodily harm.</b></p> <p>After shutting off the main gas supply, remove the cook grate and heat distribution plates. Push the igniter button and check if the electrode is sparking to the igniter tube. Try pushing and holding the igniter so that it clicks several times.</p>	<p>If the main burner(s) still fails to ignite, make sure that there is gas flowing to the burner(s) by attempting to match light the burner(s). If the burners will match light, then proceed with the ignition checkout. If for any reason the igniter system is still inoperative, follow match lighting instructions.</p>
BURNERS WITH POOR FLAME	<p>Check to be sure burner ports, shutter, end of the burner (venturi) and orifice(s) are free of any obstructions. Also, if your grill has been stored over a prolonged period of time, check to make sure no spiderwebs have been formed in the shutter end of the burner (venturi) or over orifices.</p> <p>On an LP grill, if an extremely low flame is present, or is hard to ignite, the flow-limiting device may have activated. To reset the excess flow safety device close the LP tank valve and turn all burner control knobs to the OFF position. Open the grill lid. Slowly turn the LP tank valve until it is completely open. Wait several seconds then ignite your grill. Refer to "MAIN BURNER IGNITION".</p>	<p>If you still have a poor flame, please contact dealer for further assistance or call Customer Service at 1-800-382-2637.</p>
EXPERIENCING FLARE-UPS	<p>Is the cookbox dirty and not allowing grease to flow into catch pan? Clean cookbox.</p>	<p><b>⚠ CAUTION: Do not line the cookbox with aluminum foil.</b></p>
<p>If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area by calling 1-800-382-2637.</p>		

# MAINTENANCE

Yes, you paid a lot of money for your grill, but even an expensive grill doesn't clean and maintain itself, and you want it to look good and function properly. That's why this section of your manual is so important. This section gives you the information necessary to help you keep your grill looking new and working properly. Reading and following the instructions in this section will make your grill investment pay off for many years.

## 90-DAY GRILL MAINTENANCE SCHEDULE

It is recommended that every 90 days the following maintenance procedure is followed, but it is absolutely necessary to perform this maintenance at least once a year. By doing so you will extend the life of your gas grill.

### CLEANING THE LID, SIDE TABLES, CABINET, AND CONTROL PANEL

Use a non-abrasive sponge or towel with a solution of warm water and liquid detergent to remove any grease build-up.

#### IMPORTANT

- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids at all times.
- Do not locate your grill in such a manner or otherwise obstruct the flow of combustion and ventilation air around the grill.
- As part of the normal maintenance schedule, check to be sure that all ventilation openings are free and clear from debris.

### CLEANING THE COOKING GRATE

To keep your grill operating properly, the cooking grate should be cleaned regularly.

- The stainless steel cooking grate can be easily cleaned after the post-heating period. As soon as the 10 minutes post-heating is completed, turn the gas off. Open the lid with a covered hand and with the use of a stainless steel brush, rub the grid surface.

The Ducane® steel cooking grate has been coated of strong, durable porcelain enamel. You will find this cooking surface to be extremely durable while providing more heat directly to your cooking surface for faster, more economical cooking.

### CLEANING THE HEAT DISTRIBUTION PLATES

Your porcelain enameled heat distribution plates should also be brushed down with the use of a stainless steel long-handled brush.

### CLEANING THE BURNER BOX

Clean when cooking grate and heat distribution plates are removed from burner box. Clean out any ash or deposits from burner box using warm soapy water and a soft cloth. Allow to dry before replacing all parts.

A small amount of grease may accumulate on the bottom of the burner box. It can be scraped up and discarded with a flat-blade putty knife. Use a soap and water solution to clean after you have scraped.

Prolonged grilling with the hood in the down position may cause a grease build up inside the hood that will begin to flake (this is not paint). If this develops, clean the inside of the hood with a warm water and soap solution. Be careful not to get the burner wet.

**⚠ CAUTION: Do not use a wire brush or abrasive cleaners on the lid, cabinet and shelves of your grill as this will scratch the surface.**

**⚠ CAUTION: When cleaning surfaces be sure to rub in the direction of the grain to preserve the look of your stainless steel.**

### GREASE FIRES

The recommendations in the Maintenance section, concerning cleaning your grill, and in the Normal Operation section concerning preheating and post-heating your grill are extremely important for two reasons:

- 1) Keep your grill cooking at its best by keeping the cooking surfaces and heat transmitting components clean. Keeping your grill clean is the best way of keeping your grill cooking properly.
- 2) For safety reasons. A dirty grill is susceptible to grease fires.

Depending on the amount of cooking, the types of food cooked, the amount of preheating and post-heating and the amount of cleaning performed on a grill, any grill can be susceptible to a grease fire. A build up of meat fats, cooking marinades, basting sauces, salts, etc. can ignite and cause a severe grease fire.

If a grease fire were to occur on a Ducane® grill, flames would probably be seen under the burner box. A severe grease fire could lead to a burned hose or regulator which would allow gas to feed the fire and, obviously, make the fire worse.

Any type of fire requires that the grill components (hose, regulators, LP tanks, etc...) involved be checked for continued safe operation. If a leak is suspected, the gas supply system (hose, manifold, tank, fittings, etc...) must be leak tested, using a soapy water solution, to verify the source of the leak. If no leak is found, then the problem was most likely a grease fire.

A grease fire can be severe enough to damage your grill and/or cause property damage and/or cause bodily harm. Ducane does not want this to happen and neither do you. Follow our cleaning recommendations to avoid grease fires.

**⚠ WARNING: Check the grease tray for grease build-up before each use. Remove excess grease to avoid a grease fire.**

**⚠ ATTENTION: This product has been safety tested and is only certified for use in a specific country. Refer to country designation located on outer carton.**

These parts may be gas carrying or gas burning components. Please contact a Ducane Customer Service Representative in your area for genuine Ducane replacement part(s) information by calling 1-800-382-2637.

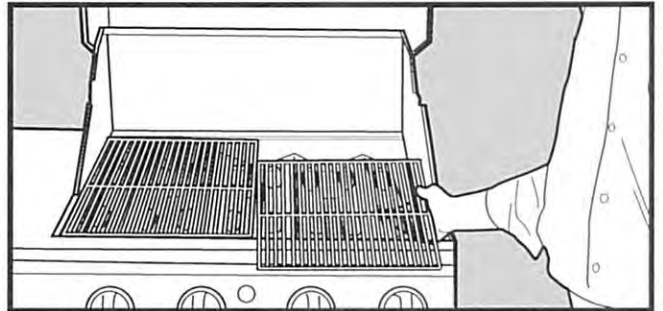
**⚠ WARNING: Do not attempt to make any repair to gas carrying or gas burning components without contacting Ducane. Your actions, if you fail to follow this product Warning, may cause a fire or an explosion resulting in serious personal injury or death and damage to property.**

# ANNUAL MAINTENANCE

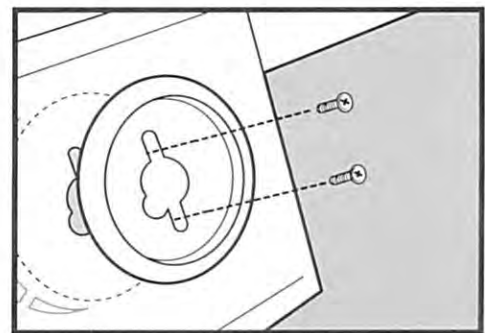
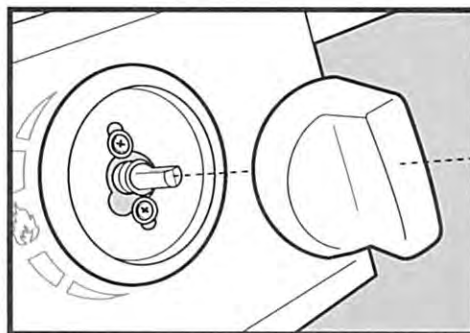
## INSPECTION OF THE SPIDER/INSECT SCREENS

To inspect the Spider/Insect screens:

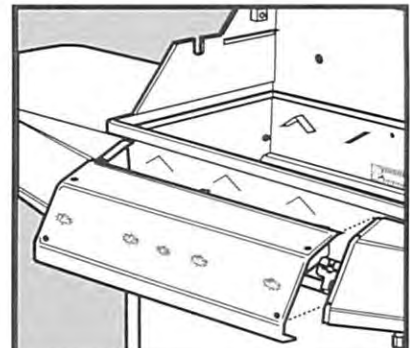
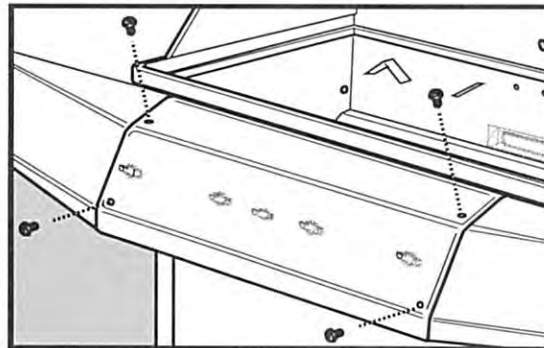
- 1) Turn "OFF" gas at source.
- 2) Remove the cooking grate and the heat distribution plates, exposing the burner tubes.



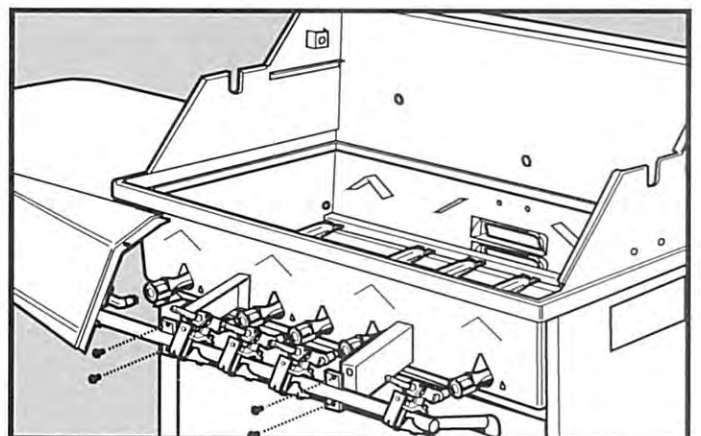
- 3) Remove control knobs.
- 4) Remove the two (2) screws holding each valve to the control panel and control knob bezel.



- 5) Loosen the control panel by removing two (2) screws from each side of the front control panel.
- 6) Pull control panel away from grill.

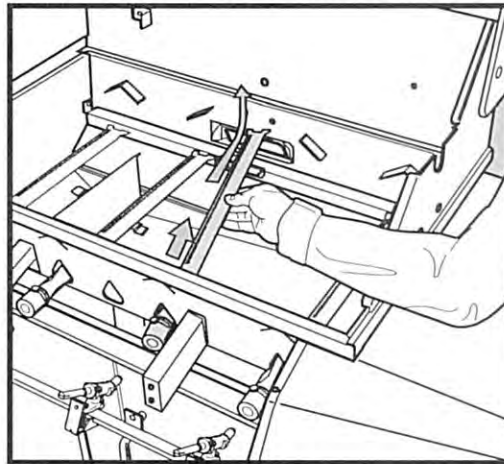


- 7) Remove the four (4) screws that hold the manifold to the manifold bracket.



## ANNUAL MAINTENANCE

8) You can now lift out a burner tube for inspection.

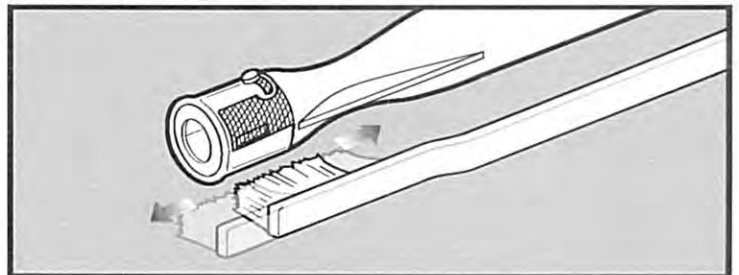


9) If there is dust or dirt on the screens, brush the Spider/Insect screen(s), lightly, with a soft bristle brush, (i.e. an old toothbrush).

**⚠ CAUTION: Do not clean the Spider/Insect screens with hard or sharp tools. Do not dislodge the Spider/Insect screens or enlarge the screen openings.**

10) If the Spider/Insect screen becomes damaged or cannot be cleaned, call Ducane Customer Service at 1-800-382-2637 for replacement parts.

11) To reassemble, reverse steps 2 through 10.



### CLEANING THE SPIDER/INSECT SCREENS

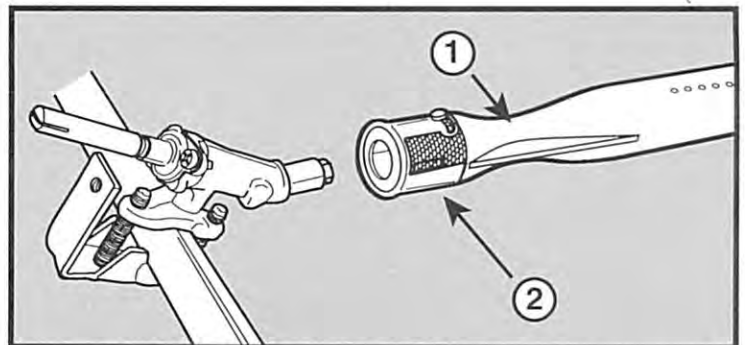
Your Ducane® gas barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section (1) of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out the air shutter. This could result in a fire in and around the air shutters, under the control panel, causing serious damage to your barbecue.

The burner tube air shutter is fitted with a stainless steel screen (2) to prevent spiders and other insects access to the burner tubes through the air shutter openings.

We recommend that you inspect the Spider/Insect screens at least once a year. Also, inspect and clean the Spider/Insect screens if any of the following symptoms occur:

- 1) The smell of gas in conjunction with the burner flames appearing yellow and lazy.
- 2) Barbecue does not reach temperature.
- 3) Barbecue does not heat evenly.
- 4) One or more of the burners do not ignite.

**⚠ DANGER: Failure to correct the above mentioned symptoms may result in a fire, which can cause serious bodily injury or death, and cause damage to property.**

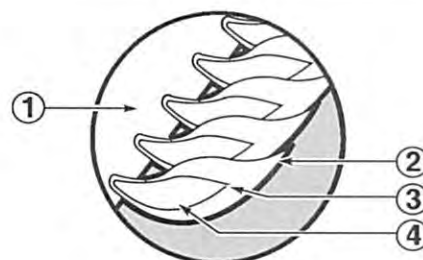


### MAIN BURNER FLAME PATTERN

The Ducane® gas barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown.

- 1) Burner tube
- 2) Tips occasionally flicker yellow
- 3) Light blue
- 4) Dark blue

If the flames do not appear to be uniform throughout the burner tube, follow the main burner cleaning procedure.

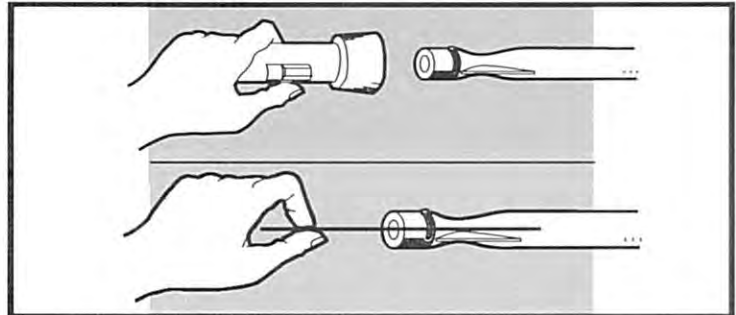


# ANNUAL MAINTENANCE

## CLEANING THE MAIN BURNER

- To clean the gas ports of your main burners use a stiff bristle brush to brush the openings.
- Refer to: **Inspection and Cleaning of the Spider/Insect Screens** for the removal of the burner tube.
- You can now lift the burner tube out of the burner box and inspect inside with a flashlight.
- Clean the inside of the burners with a wire (a straightened-out coat hanger will work). Check and clean the air shutter openings at the ends of the burners.
- Check and clean the valve orifices on the valves. Use a steel bristle brush to clean the outside of the burners. This is to make sure that all burner ports are fully open.

**⚠ WARNING: Do not enlarge the burner ports when cleaning.**



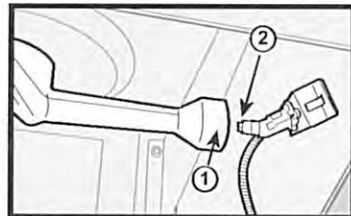
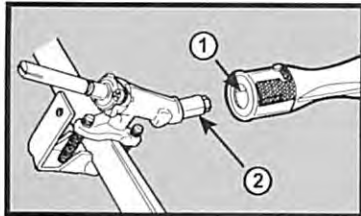
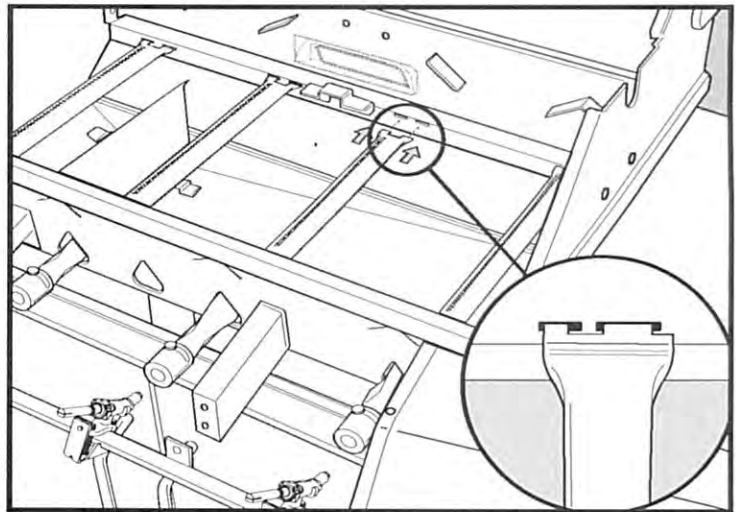
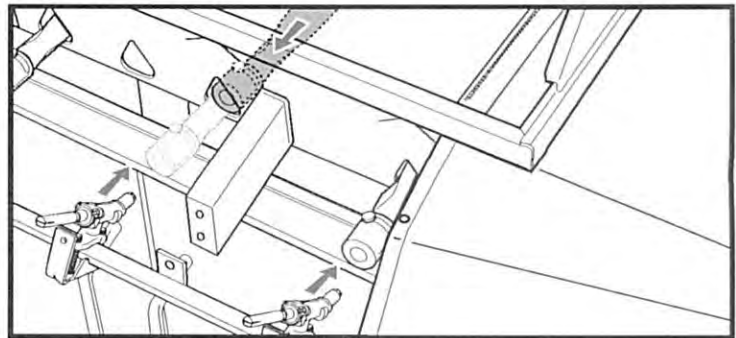
## REPLACING THE MAIN BURNERS

- 1) Your Ducane® gas barbecue must be "OFF" and cool.
- 2) Turn "OFF" gas at source.
- 3) Remove the cooking grate and the heat distribution plates, exposing the burner tubes.
- 4) Remove front panel knobs, bezels and igniter Module for electronic ignition for the burners.
- 5) Then remove the front panel.

See: **Inspection of the Spider/Insect Screens** for removal of the burner tube.  
To reassemble, reverse steps 3 through 5 above.

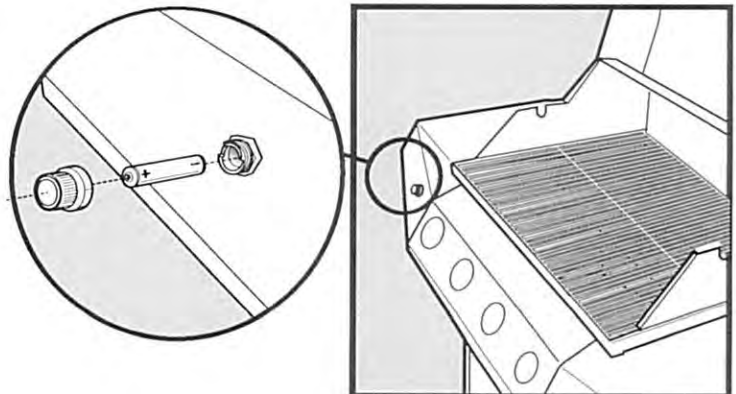
**⚠ CAUTION: The burner openings (1) must be positioned properly over the valve orifices (2). Check proper assembly before fastening manifold/front panel in place.**

**⚠ WARNING: After reinstalling the gas lines, they should be leak checked with a soap and water solution before using the barbecue.**



## BATTERY REPLACEMENT OF BURNER IGNITER

Unscrew the push button igniter and remove the old battery and replace with a new one. Requires 1 "AA" alkaline battery. The shrink wrap must be removed from the battery before installation.





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