

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

# Kenmore<sup>®</sup>

## Liquid Propane Gas Grill

### Parilla a gas de propane liquido

Model/Modelo: 122.33492410 – Stainless Steel / Acero Inoxidable  
Item/Artículo: 640-05861277-1 – Stainless Steel / Acero Inoxidable

P/N 19000432A1  
Sears Brands Management Corporation  
Hoffman Estates, IL 60179 U.S.A  
[www.kenmore.com](http://www.kenmore.com)  
[www.sears.com](http://www.sears.com)  
[www.kmart.com](http://www.kmart.com)



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### Repair Protection Agreements

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

- Expert service** by our 10,000 professional repair specialists
- Unlimited service and no charge** for parts and labor on all covered repairs
- Product replacement** up to \$1500 if your covered product can't be fixed
- Fast help by phone** - we call it Rapid Resolution - phone support from a Sears representative. Think of us as a "talking owner's manual"

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

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

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

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

Sears Brands Management Corporation,  
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## Warranty

### KENMORE GRILL WARRANTY

#### Kenmore One Year Limited Warranty

When installed, operated and maintained according to all supplied instructions, if this appliance fails due to a defect of purchase, call 1-800-4-MY-HOME® to arrange for free repair or replacement if repair is unavailable.

For ten years from the date of purchase, any burner that rust through will be replaced free of charge. After the first year from the date of purchase, you are responsible for the labor cost to have it installed.

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

All warranty coverage is void if this product is ever used while providing commercial services or if rented to another person.

#### This warranty covers ONLY defects in material And workmanship. Sears will NOT pay for:

1. Expendable items that can wear out from normal use within the warranty period, including but not limited to batteries, light bulbs and surface coatings or finishes.
2. A service technician to instruct the user in correct product installation, operation or maintenance.
3. A service technician to clean or maintain this product.
4. Damage to or failure of this product if it is not installed, operated or maintained according to the all instructions supplied with the product.
5. Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.
6. Damage to or failure of this product caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
7. Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.

#### Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law. Sears shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitation on the duration of implied warranties of merchantability or fitness, so these exclusions or limitations may not apply to you.

This warranty applies only while this appliance is used in the United States.

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

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

**WARNING:** This product contains chemicals, including lead, known to the State of California to cause birth defects or other reproductive harm. *Wash hands after handling.*

## Precautions

### **WARNING**

Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

### **WARNING**

**Your grill will get very hot.** Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid or any other grill parts while the grill is in operation, or until the gas grill has cooled down after use.

**Failure to comply with these instructions may result in serious bodily injury.**

### **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.**

### **DANGER**

**If you smell gas:**

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

### Grill Installation Codes

The installation must conform with local codes or, in the absence of local codes, with either the national fuel gas code, ANSI Z 223.1/NFPA S4, Natural gas and propane installation code, CSA B149.1, or propane storage and handling code, B149.2, or the standard for Recreational vehicles, ANSI A 119.2, and CSA Z240 RV series recreational vehicle code, as applicable.

LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas tank, not included with grill. Never connect your gas grill to an LP gas tank that exceeds this capacity.

A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas tank to use.

### **You must use an OPD gas tank which offers an Overfill Prevention Device.**

This safety feature prevents the tank from being overfilled which can cause malfunction of the LP gas tank, pressure regulator and/or grill.

The LP gas tank must be constructed and marked in accordance with specifications of the U.S. Dept. of Transportation (DOT). In Canada, the LP gas tank must meet the National Standard of Canada, CAN/CSA-B339, Cylinders, spheres and Tubes for Transportation of Dangerous Goods and Commission.

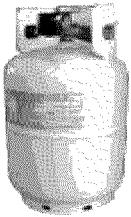
1. The LP gas tank must have a shutoff valve, terminating in an LP gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
2. The tank supply system must be arranged for vapor withdraw.
3. The LP gas tank used must have a collar to protect the tank valve.

### Proper Placement and Clearance of Grill

**Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used **outdoors only**, at least 24 inches from the back and side of any combustible surface. Your gas grill should not be used under overhead combustible construction. Do not obstruct the flow of ventilation air around the gas grill housing.

- Do not install this outdoor gas grill in or on recreational vehicles or boats
- Keep outdoor gas grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids
- Do not obstruct the flow of combustion and ventilation air. Check for this each time prior to using grill.
- **Never** connect an unregulated LP gas tank to your gas grill. The gas pressure regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank.
- Only use the pressure regulator and the hose assembly supplied with your gas grill. Replacement pressure regulators and hose assemblies must be those specified in this manual.

- Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
- Do not store a spare LP gas tank under or near this appliance.
- Never fill the tank beyond 80 percent full . If this information is not followed exactly a fire causing death or serious injury may occur.
- Always keep LP gas tanks in an upright position.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- Do not subject the LP gas tank to excessive heat.
- Never store an LP gas tank indoors. If you store your gas grill in the garage or other indoor location, **always** disconnect the LP gas tank first and store it safely outside.



Always keep the LP cylinder at 90° (upright) orientation to provide vapor withdraw.

- 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.
- LP gas tanks must be stored outdoors in a well-ventilated area and out of reach of children. Disconnected LP gas tanks must not be stored in a building, garage or any other enclosed area.
- When your gas grill is not in use the gas must be turned off at the LP gas tank.
- The pressure regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Keep the gas pressure regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill. Call 1-800-4-MY-HOME for a replacement hose.
- **Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- **Never** allow children to operate your grill.

### **WARNING**

A strong gas smell, or the hissing sound of gas indicates a serious problem with your gas grill or the LP gas tank. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the control knobs to OFF position.
- Put out any flame with a proper fire extinguisher.
- Open Grill Lid.
- Get away from the LP gas tank.
- Do not try to fix the problem yourself.
- If odor continues or you have a fire you can not extinguish, call your fire department. Do not call near the LP gas tank because your telephone is a form of electrical device and could create a spark resulting in fire and/or explosion.

**NOTE:** The normal flow of gas through the pressure regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If humming noise is loud and excessive you may need to purge air from the gas line or reset the pressure regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your grill. For help with this procedure refer to page 16, Item 4 of "If Grill Still Fails To Light", or call the Grill Information Center at 1-800-4-MY-HOME.

## CAUTION: Beware of Flash-Back

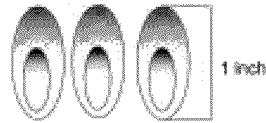
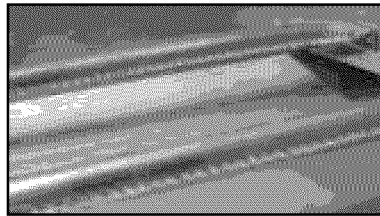
CAUTION: Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction which could result in a fire in and around burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user.

Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause.

To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time.

See Cleaning Burner Tubes and Ports on page # 29.

## Burner Flame Check



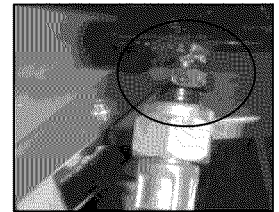
Visually check the burner flames prior to each use. The flames should look like picture, if they do not, refer to the cleaning burner tubes and ports, see page 29 of this manual.

### Checking for LP gas leaks

Never test for leaks with a flame. Prior to first use, at the beginning of each season, or every time your LP gas tank is changed, you must check for gas leaks.

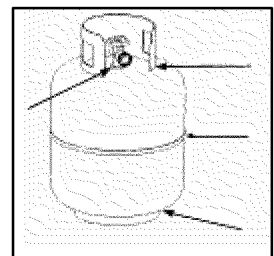
1. Make a 50/50 (soap/water) mild soap solution.
2. Turn the control knobs to full OFF position; then turn gas ON at supply tank.
3. Apply the soap solution with a clean brush to all gas connections. See below. If growing bubbles appear in the solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.

### Gas Connection Leak Check



4. If you have a gas connection leak you cannot repair, turn gas OFF at supply tank, disconnect fuel line from your grill and call 1-800-4-MY-HOME or your gas supplier for repair assistance.
5. Also apply soapy solution to the tank seams. See below. If growing bubbles appear, shut tank OFF and do not use or move it! Contact an LP gas supplier or your fire department for assistance.

### Gas Tank Leak Check




## Grill Lighting Instruction

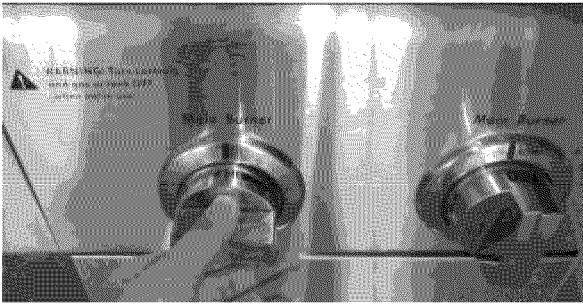
### Grill Lighting Instructions for Main Burners


1. Do not smoke while lighting grill or checking gas supply connections.
2. Be sure that LP gas tank is sufficiently full.

#### **WARNING**

Failure to open grill lid during the lighting procedure could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

3. Be sure all gas connections are securely tightened.
4. Turn on gas supply.
5. Open the grill main lid.
6. Push and turn any main burner control knob to HI  position. Push Electronic Ignition button for 3 to 5 seconds to light burner.



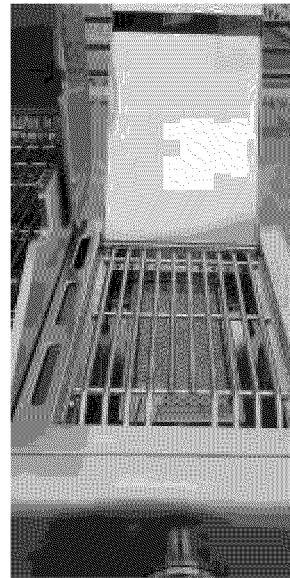
7. If the burner does not light after 5 seconds, turn knob to OFF. Turn gas OFF at LP tank and wait 5 minutes for gas to clear. Then turn gas ON at tank and repeat step 6.
8. If burner still does not light, see Match Lighting section and If Grill Still Fails to Light section on following page.
9. To light additional burners, turn burner knob(s) to HI  Push and hold electronic ignition button to light burner. Adjust knob(s) to desired setting.

### USING THE SIDE BURNER:

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if the odor of gas is present. **WARNING: Always keep your face and body as far away from the burner as possible when lighting.**

### LIGHTING INSTRUCTIONS FOR SIDE BURNER

1. Make sure the lid is open.
2. Push and slowly turn the Rear Burner knob to IGNITE/ON position. Keep knob pressed in until the burner is lit. Once it is lit, continue to press and hold for another 15 seconds to ensure the burner stays lit.
3. If burner does not light within 5 seconds, turn the knob to OFF position and repeat the lighting procedure.
4. If burner fails to light after step 3, turn the knob to OFF position, wait 5 minutes, then repeat the lighting procedure or light by match.

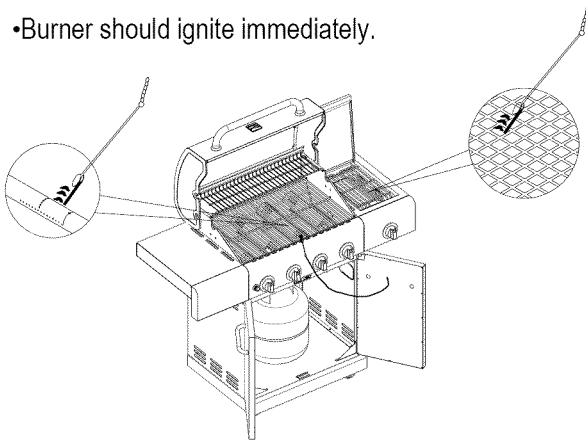


**⚠ WARNING**

**Never** lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the cooking grid surface when lighting your grill by match.

### Match light

- If the burner will not light after several attempts then the burner can be match lit, before using the match allow 5 minutes for any accumulated gas to dissipate.
- Clip a paper match on one end of the lighting rod.
- Light match.
- Hold lighting rod and insert lighted match right next to the burner ports or ceramic tile.
- Push and turn the designated control knob to IGNITE/HIGH.
- Burner should ignite immediately.



**⚠ WARNING**

**Should a "FLASH-BACK" fire occur in/or around the burner tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.**

- Shut off gas supply to the gas grill.
- Turn the control knobs to OFF position.
- Put out any flame with a proper fire extinguisher.
- Open grill lid.
- Once the grill has cooled down, clean the burner tubes and burners according to the cleaning instructions found on page 29.

### If Grill Still Fails To Light

1. Check gas supply and connections for leaks. Check that all wire connections are secure.
2. Repeat basic lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the control knobs to OFF, then check the following:

- Misalignment of burner tubes over orifices  
**Correction:** Reposition burner tubes over orifices.

- Plugged orifice  
**Correction:** Remove burners from grill, carefully lift each burner up and away from gas valve orifice. Remove the orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all orifices, burners, and cooking components.

3. If an obstruction is suspected in grill burner valves, please call for repair service at 1-800-4-MY-HOME.

4. If the grill still does not light you may need to purge air from the gas line or reset the pressure regulator excess gas flow device. **Note:** This procedure should be done every time a new LP gas tank is connected to your grill.

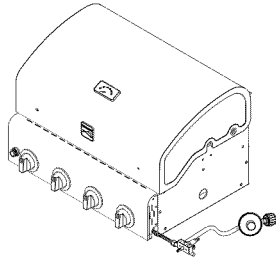
### To purge air from your gas line and/or reset the pressure regulator excess gas flow device:

- Turn all control knobs to the OFF position.
- Turn off the gas at the tank valve.
- Disconnect pressure regulator from LP gas tank.
- Let unit stand for 5 minutes.
- Reconnect pressure regulator to the LP gas tank.
- Turn the tank valve on slowly until  $\frac{1}{4}$  to  $\frac{1}{2}$  open.
- Open the grill lid.
- Push and turn any control knob to HIGH.
- Turn control knobs to HIGH until all the burners are lit
- You may start to use the grill

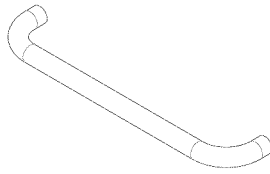
5. If all checks or corrections have been made and you still have questions about operating your gas grill, call the **Grill Information Center at 1-800-4-MY-HOME**

# Package Contents List

A. Grill Head-1PC



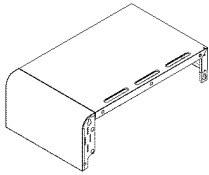
B. Main lid handle-1PC



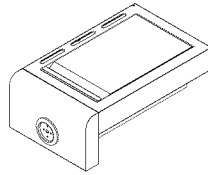
C. Handle bezel -2PCS



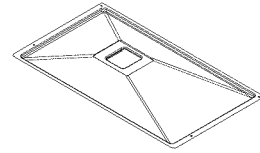
D. Side shelf -1PC



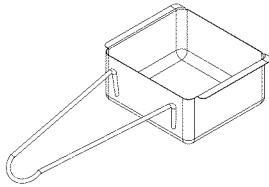
E. Sear burner with side shelf front panel-1PC



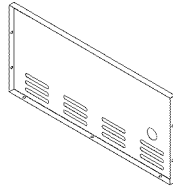
F. Grease tray-1PC



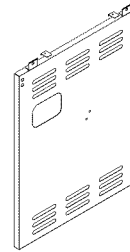
G. Grease cup-1PC



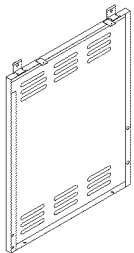
H. Back panel, bottom -1PC



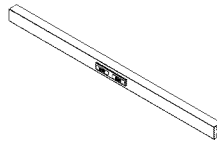
I. Side panel, right-1PC



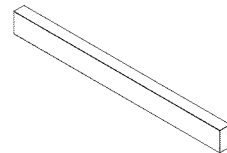
J. Side panel, left-1PC



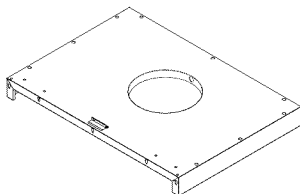
K. Cart beam-1PC



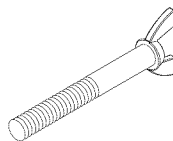
L. Bottom panel trim piece -1PC



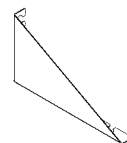
M. Bottom panel-1PC



N. Tank bolt-1PC



O. Triangle bracket, left-1PC

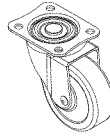




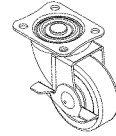
P. Triangle bracket, right -1PC



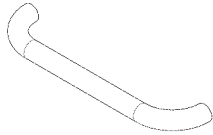
Q. Swivel caster -2PCS



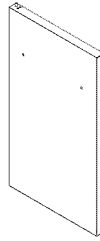
R. Swivel caster with brake -2PCS



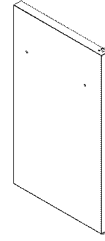
S. Door handle -2PCS



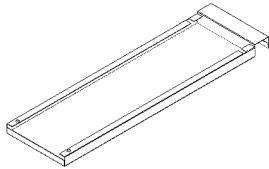
T. Door, left-1PC



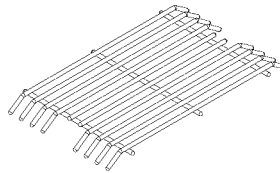
U. Door, right -1PC



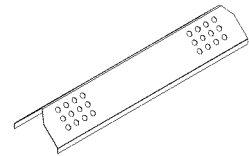
V. Sear burner grease tray-1PC



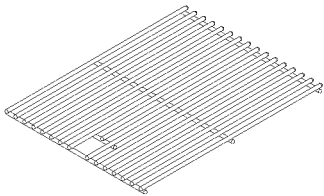
W. Sear burner cooking grid-1PC



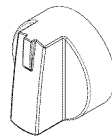
X. Flame tamer-4PCS



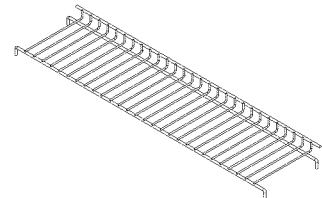
Y. Cooking grid w/hole-2PCS



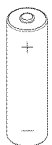
Z. Control knob-1PC



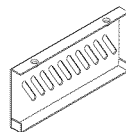
A1.Warming rack -1PC



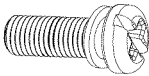
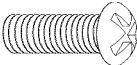
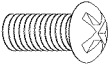


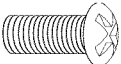
B1.Battery-1PC



C1.Grease tray bracket-2PCS



## Hardware Pack Contents

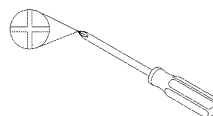
Item	Description	Specification	Quantity
AA	Screw with Lock Washer 	1/4" x 15mm	18pcs
BB	Screw 	1/4" x 15mm	31pcs
CC	Screw 	5/32" x 10mm	8pcs
DD	Flat Washer 	5/32"	4pcs
EE	Flat Washer 	1/4"	20pcs
FF	Screw 	1/4" x 8mm	2pcs

### Preparation

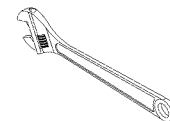
Before beginning assembly, make sure all parts are present. Compare parts with package contents list and diagram above. If any part is missing or damaged, do not attempt to assemble the product. Contact Grill Information Center at 1-800-913-8999 for replacement of missing parts.

•Tools required for Assembly.

Phillips Screwdriver (not included) and Wrench (not included)·



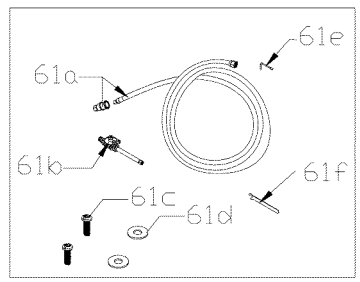
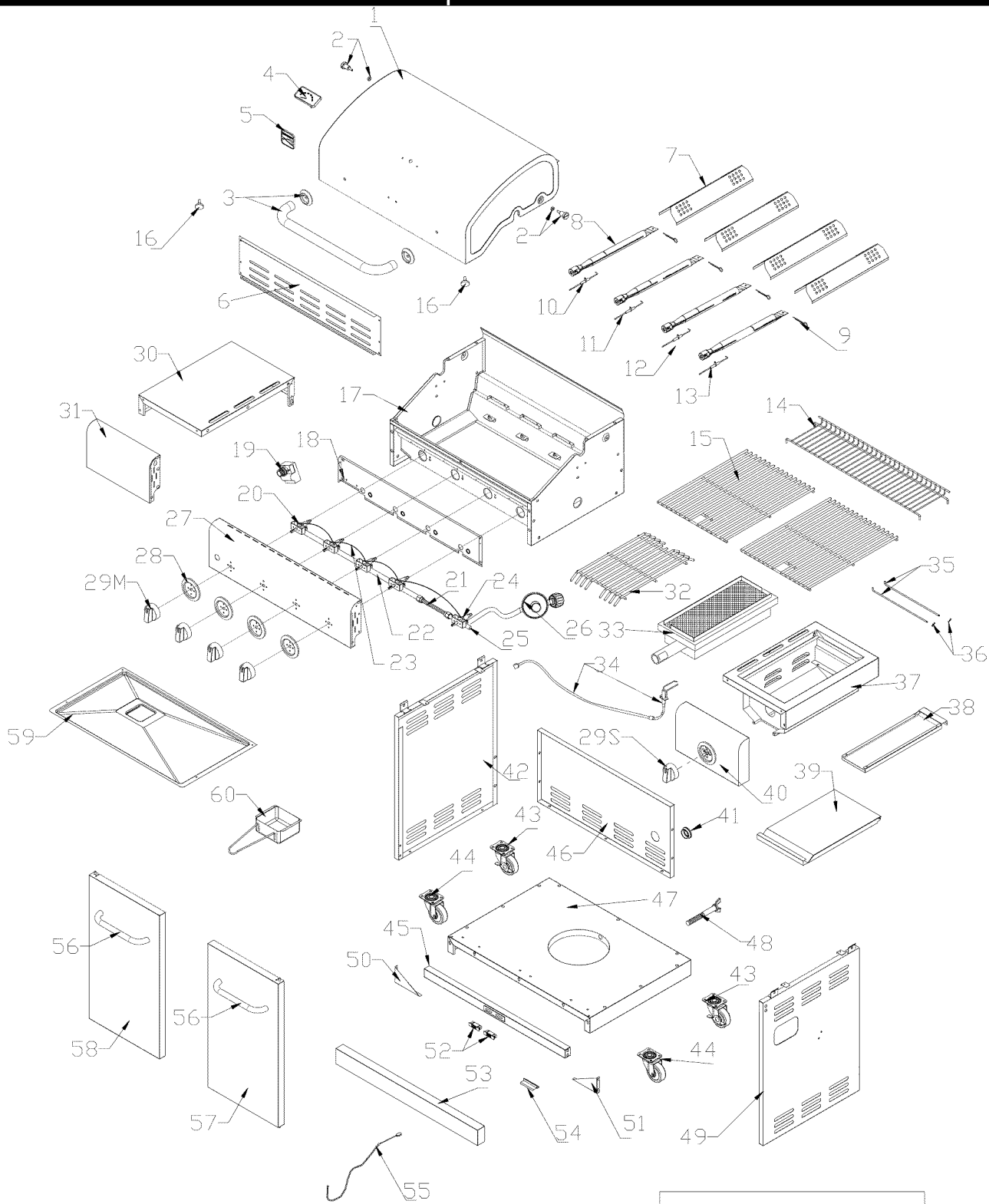
Phillips Screwdriver



Wrench

• Note: The left and right sides of the grill are on your left and right as you face the front of the grill.

# Exploded View



# Parts List

No.	Part No.	PART (Description)	Warranty	Qty	No.	Part No.	PART (Description)	Warranty	Qty
1	0830A-001	Main Lid	1	1	36	0830A-036	Sear Burner Lid Hinge Rod Pin	1	2
2	0830A-002	Main Lid Screw	1	2	37	0830A-037	Sear Burner Bowl Assembly	1	1
3	0830A-003	Main Lid Handle	1	1	38	0830A-038	Sear Burner Grease Tray	1	1
4	0830A-004	Temperature Gauge	1	1	39	0830A-039	Sear Burner Lid	1	1
5	0830A-005	Logo	1	1	40	0830A-040	Sear Burner Control Panel	1	1
6	0830A-006	Back Panel, top	1	1	41	0830A-041	Rubber Grommet	1	1
7	0830A-007	Flame Tamer	1	4	42	0830A-042	Side Panel, Left	1	1
8	0830A-008	Main Burner	10	4	43	0830A-043	Swivel Caster with Brake	1	2
9	0830A-009	Burner Pin Assembly	1	4	44	0830A-044	Swivel Caster	1	2
10	0830A-010	Main Burner Igniter Wire A	1	1	45	0830A-045	Cart Beam, Front	1	1
11	0830A-011	Main Burner Igniter Wire B	1	1	46	0830A-046	Back Panel, bottom	1	1
12	0830A-012	Main Burner Igniter Wire C	1	1	47	0830A-047	Bottom Panel	1	1
13	0830A-013	Main Burner Igniter Wire D	1	1	48	0830A-048	Tank Bolt	1	1
14	0830A-014	Warming Rack	1	1	49	0830A-049	Side Panel, Right	1	1
15	0830A-015	Cooking Grid with Hole	1	2	50	0830A-050	Triangle Bracket, Left	1	1
16	0830A-016	Hood Buffer	1	2	51	0830A-051	Triangle Bracket, Right	1	1
17	0830A-017	Main burner bowl assembly	Non-replaceable		52	0830A-052	Door Magnet	1	2
18	0830A-018	Front baffle	1	1	53	0830A-053	Bottom panel trim piece	1	1
19	0830A-019	Electronic Igniter Module	1	1	54	0830A-054	Door iron piece	1	1
20	0830A-020	Main Gas Valve	1	4	55	0830A-055	Lighting Rod	1	1
21	0830A-021	Side Burner Flex Gas Line	1	1	56	0830A-056	Door Handle	1	2
22	0830A-022	Main Manifold	1	1	57	0830A-057	Door, Right	1	1
23	0830A-023	Igniter junction wire	1	1	58	0830A-058	Door, Left	1	1
24	0830A-024	Side Burner Gas Valve	1	1	59	0830A-059	Grease Tray	1	1
25	0830A-025	Side Manifold	1	1	60	0830A-060	Grease cup	1	1
26	0830A-026	Regulator, LP	1	1	61a	0830A-061	NG Gas Hose with Quick connector assembly	sold separately as set with #61	1
27	0830A-027	Control panel	1	1	61b		NG regulator assembly	sold separately as set with #61	1
28	0830A-028	Bezel	1	4	61c		Truss Head Screw with Lock	sold separately as set with #61	2
29 M	0830A-029M	Main burner control knob	1	4	61d		Flat Washer	sold separately as set with #61	2
29 S	0830A-029S	Sear burner Control Knob	1	1	61e		6mm Wrench	sold separately as set with #61	1
30	0830A-030	Side shelf	1	1	61f		6mm Nut Driver	sold separately as set with #61	1
31	0830A-031	Side shelf control panel	1	1	62	0830A-062	NG orifice pack (Sear burner NG orifice (1.9mm))	1	1
32	0830A-032	Sear burner cooking grid	1	1	63	0830A-063	KD Hardware pack	1	1
33	0830A-033	Sear burner	1	1	64	0830A-064	Manual	1	1
34	0830A-034	Sear burner igniter wire	1	1					
35	0830A-035	Sear Burner Lid Hinge Rod	1	2					

If you are missing hardware or have damaged parts after unpacking grill, call 1-800-4-MY-HOME for replacements.

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

To make sure you obtain the correct replacement parts for your Kenmore gas grill, please refer to the part numbers in the part list.

Important: Use only parts listed above. When ordering parts, providing the following information:

1. Model #
2. Serial # (found inside the front panel of your grill)
3. Part Number (see PART# in chart)
4. Part Description
5. Quantity of parts needed

## Assembly Instructions

**CAUTION:** While it is possible for one person to assemble this grill, obtain assistance from another person when handling some of the larger, heavier pieces.

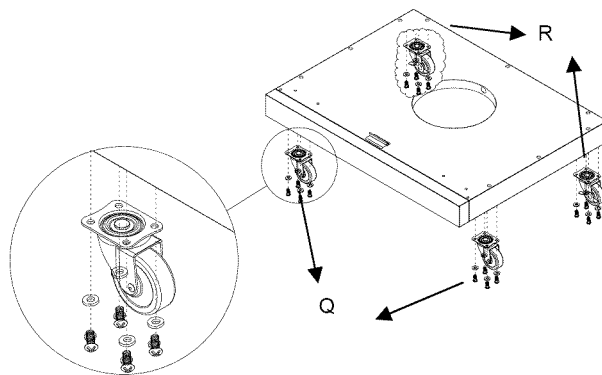
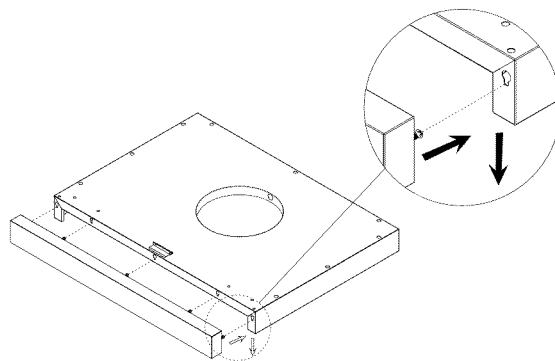
1. Use the parts list to check that all parts have been included.
2. Inspect the grill for damage as you assemble it. Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box, or you have questions during the assembly process, call:

**For Assembly Questions, call 1-800-4-MY-HOME  
8AM – 5 PM PST, Monday through Friday.**

### 1. Bottom Panel

Loosen but do not remove the two 5/32" x 10mm screws that are pre-assembled on either end of bottom panel trim piece and remove the three 1/4" x 15mm screws that are attached in the middle. Secure the trim piece to the front of the bottom panel by first inserting the end slotted holes over the two end screws and pushing down. Tighten the screws. Then insert and tighten the three middle screws.

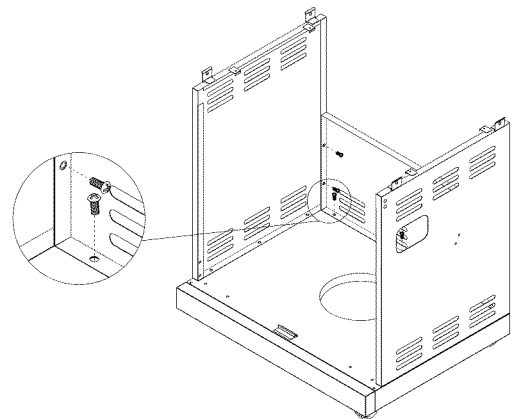
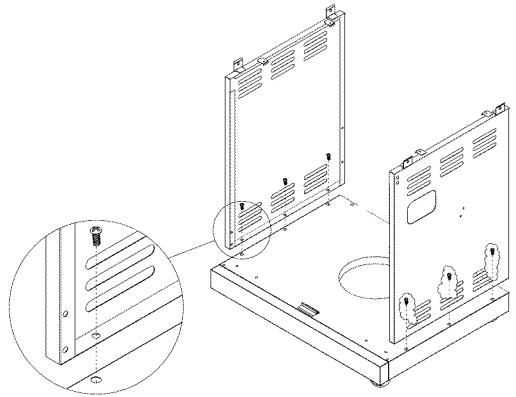
Attach four casters to bottom panel using (16) 1/4" x 15mm screws with lock washer (AA) and (16) 1/4" flat washers (EE).  
Note: Q is swivel caster, R is swivel caster with brake.  
Hint: For ease of caster assembly, turn bottom panel upside down. Attach the two casters with brakes to the rear side of the panel, opposite to the panel trim piece.



## 2. Side Panel and Back Panel

Attach left & right side panels to bottom panel using six  $\frac{1}{4}$ "x 15mm screws (BB).

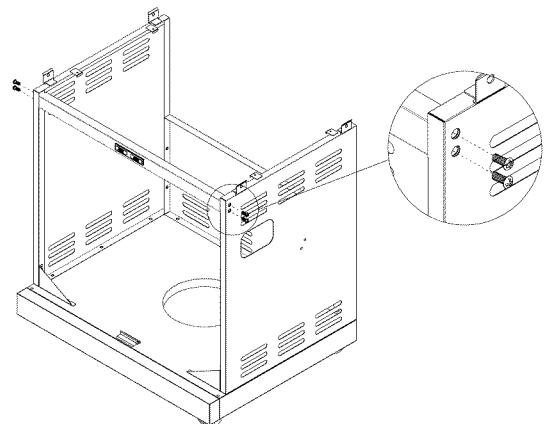
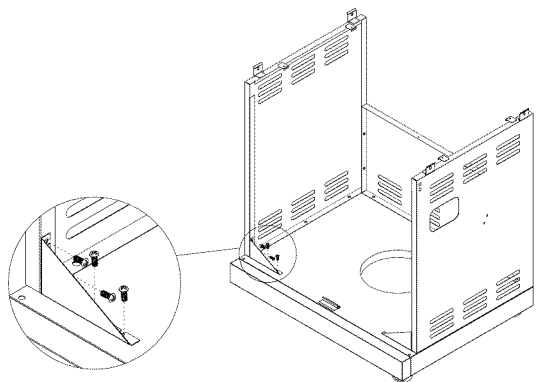
Attach back panel to bottom panel using seven  $\frac{1}{4}$ "x 15mm screws (BB).



## 3. Door Triangle Bracket and Cart Beam

Loosen but do not remove the four screws on the left side panel and bottom panel. Slide the four slots in the bracket under the four screw heads and tighten the screws. Repeat for the right triangle bracket.

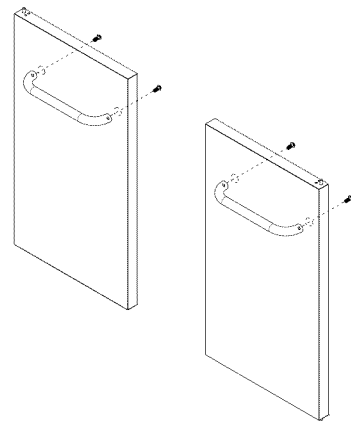
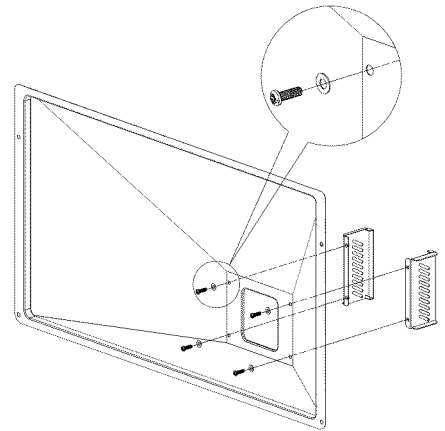
Use four  $\frac{1}{4}$ " x 15mm screws (BB) to add the cart beam to the right and left side panels.



#### 4. Grease Tray and Door Handle

Attach the grease cup brackets to the grease tray by using four  $5/32$ " x 10mm screws (CC), and four  $5/32$ " flat washers (DD).

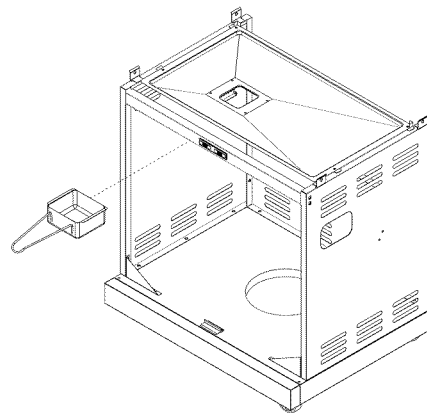
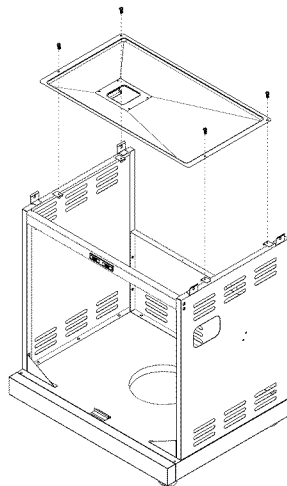
Attach a door handle to each door using two  $1/4$ " x 15 mm screws (BB). Be careful not to drop screws into door interior when attaching handles.



#### 5. Grease Tray and Grease Box

Attach the grease tray onto the cart by using four  $5/32$ " x 10mm screws (CC).

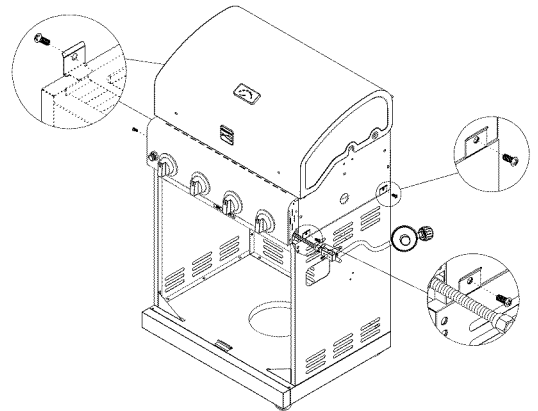
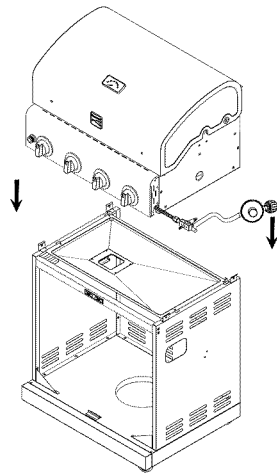
Insert the grease cup into the brackets under the grease tray.



## 6. Grill Head Placement

With the aid of an assistant, carefully place the grill head onto the grill cart.

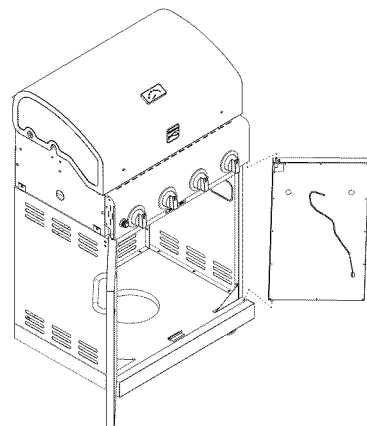
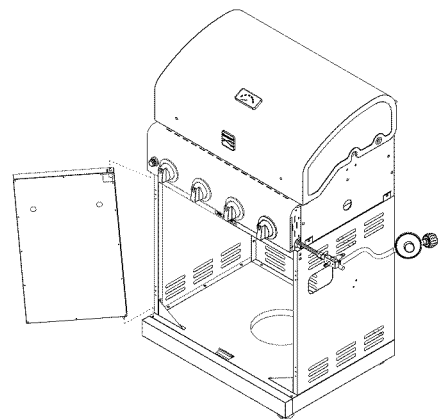
Attach grill head to left and right side panels using two 1/4" x 15 mm screws (BB) for each side.



## 7. Door assembly

Insert the bottom hinge pin of left door into the hole in the bottom panel. Then push down the spring-loaded top hinge pin and allow it to spring back up into the hole under the control panel.

Repeat this assembly procedure for the right door.



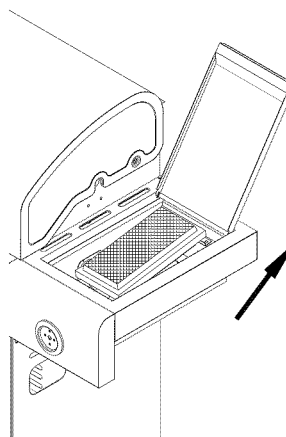
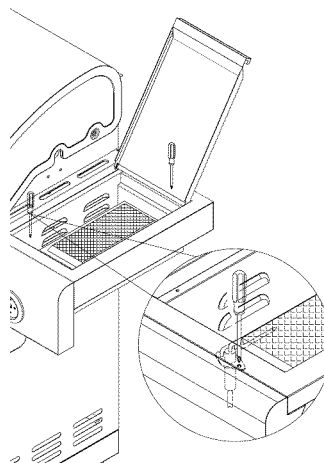
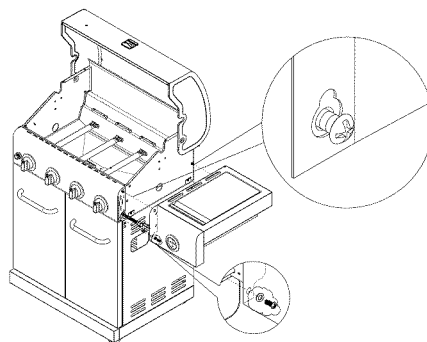
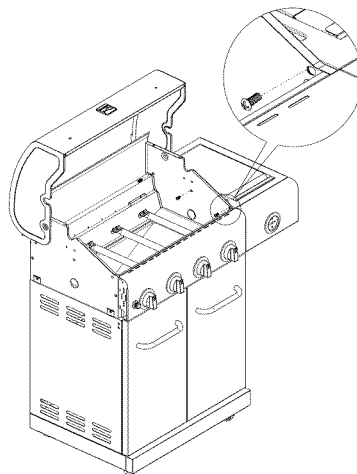


## 8. Searing Side Burner Shelf Assembly

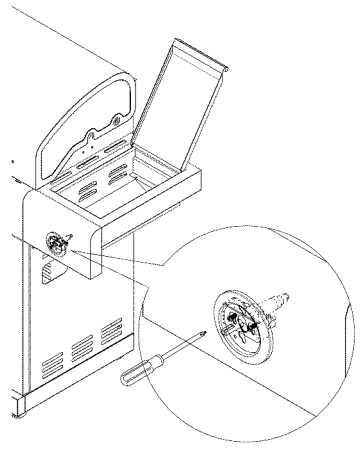
a. Remove grate from searing side burner shelf and set aside. Open Grill Head Lid. Loosen but do not remove the two screws on the outside surface of the Grill Head. Place the slotted holes on searing side burner shelf over the two screw heads and drop down. Do not tighten screws until end of next step.

b. Use two 1/4" x 15 mm screws (BB) to attach side burner shelf to Grill Head from Grill Head inside. Use these two screws in front and rear holes. Use one 1/4" x 8 mm screw (FF) screw to attach side burner to Grill head in the center hole. Use one 1/4" x 15 mm screw (BB) and one 1/4" flat washer (EE) to attach the side burner shelf front panel to the main control panel. Tighten the two screws loosened in previous step.

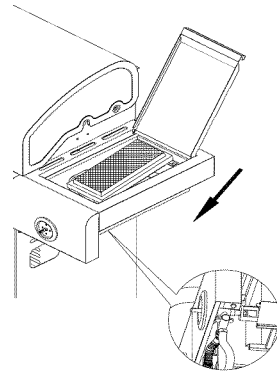
c. Close Grill Head Lid. Remove the screw fastening the ignition electrode to the front of the side burner shelf and remove electrode. Remove the two screws fastening the searing burner to the side burner shelf and remove searing burner.



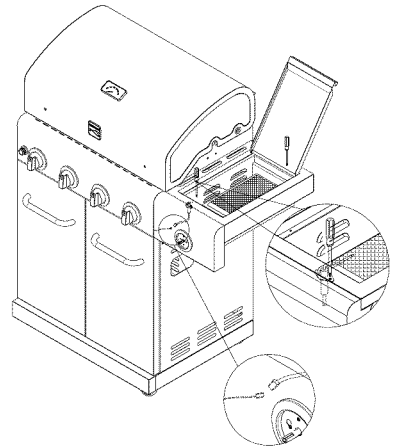
d. Loosen but not remove the 2 screws that are pre-attached to the side burner gas valve. Insert the valve stem and two screws through the corresponding holes in the control panel. Align the screws on the valve with the large side of the holes on the bezel and slide the screws down to smaller holes and tighten the screws to secure.



e. Insert the sear side burner and align with the orifice.

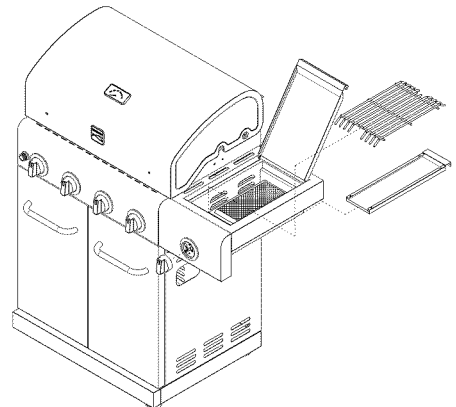


f. Return and secure the burner to the shelf by inserting and tightening the two previously removed screws. Return and secure the ignition electrode to the shelf by inserting and tightening the previously removed screws.



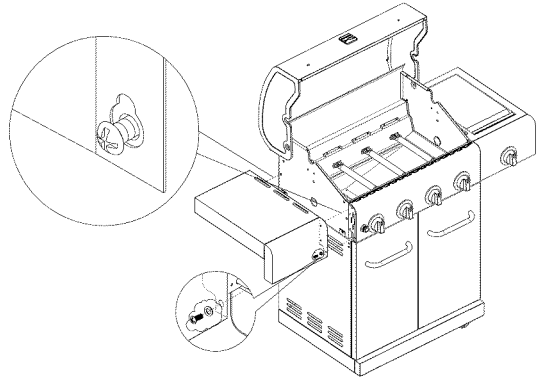
g. Plug side burner ignition wire from grill head into ignition electrode wire hanging from underside of side burner.

h. Return cooking grate to side burner shelf. Insert side burner grease tray into position below side burner shelf.

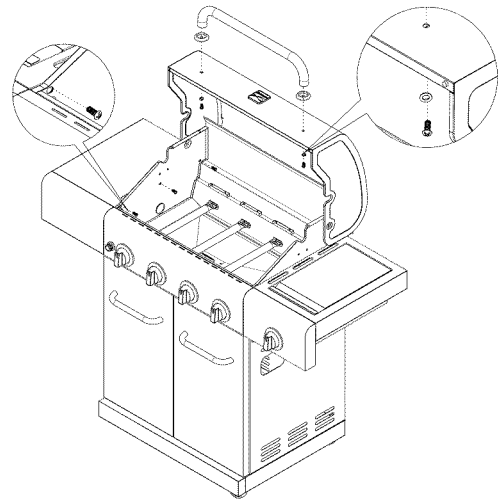


## 9. Side shelf and lid handle assembly

a. Open Grill Head Lid. Loosen but do not remove the two screws on the outside surface of the Grill Head. Place the slotted holes on side shelf over the two screw heads and drop down. Do not tighten screws until end of next step.



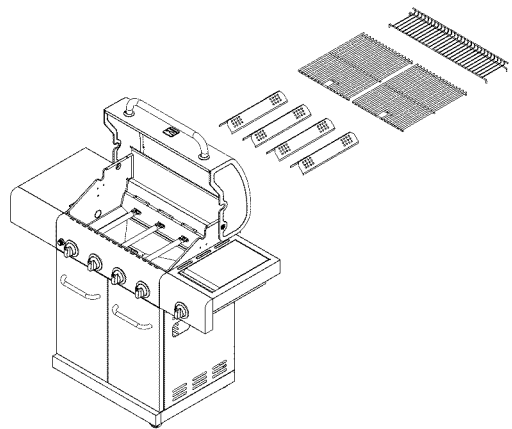
b. Use two 1/4" x 15 mm screws (BB) to attach side burner shelf to Grill Head from Grill Head inside. Use these two screws in front and rear holes. Use one 1/4" x 8 mm screw (FF) screw to attach side shelf to Grill head in the center hole. Use one 1/4" x 15 mm screw (BB) and one 1/4" flat washer (EE) to attach the side shelf front panel to the main control panel. Tighten the two screws loosened in previous step.



c. From underside of Grill Lid, insert two 1/4 x 15 mm screws (AA) with 1/4" flat washers (EE), through Lid and Handle Bezels into Handle ends. Tighten screws to secure Handle to Lid.

## 10. Heat Diffusers and Cooking Grates

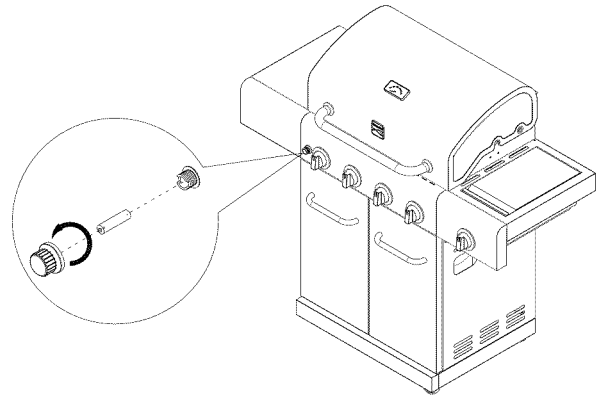
Place the heat diffusers, main cooking grates and warming rack into the grill head.



## 11. Battery and Liquid Propane Tank Installation

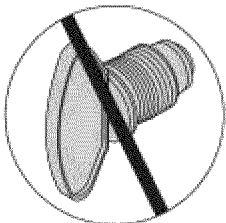
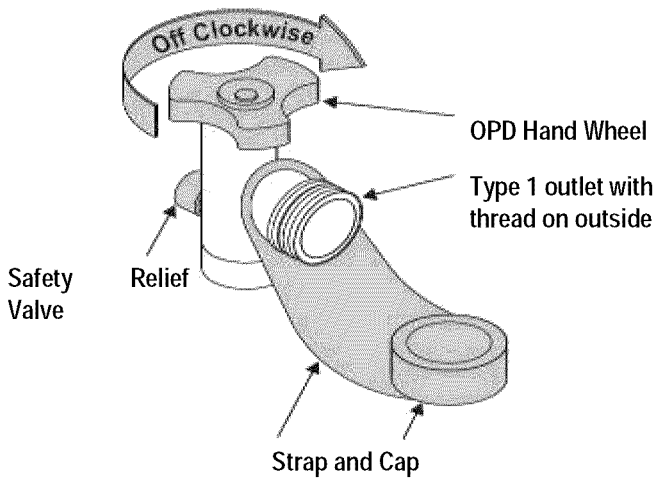
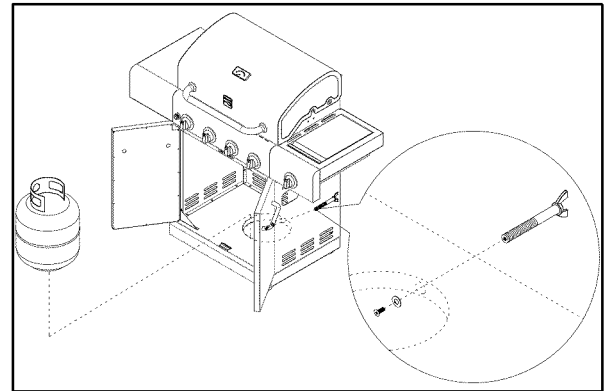
Unscrew the electronic ignition button and place the battery into the compartment with the positive terminal (+) facing outward. Replace the ignition button after the battery has been installed.

From the front of cart, place LP Tank into the hole in bottom panel. Secure the tank in place by turning the wing nut bolt to the right.



### Connecting Regulator To The LP Tank

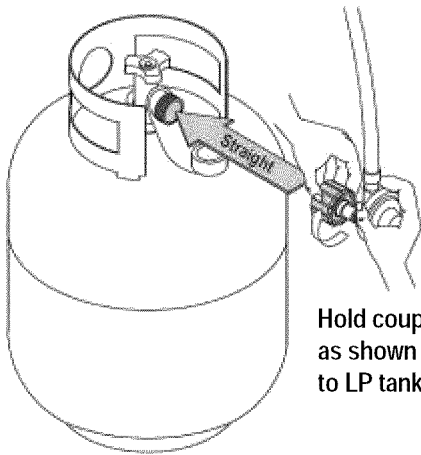
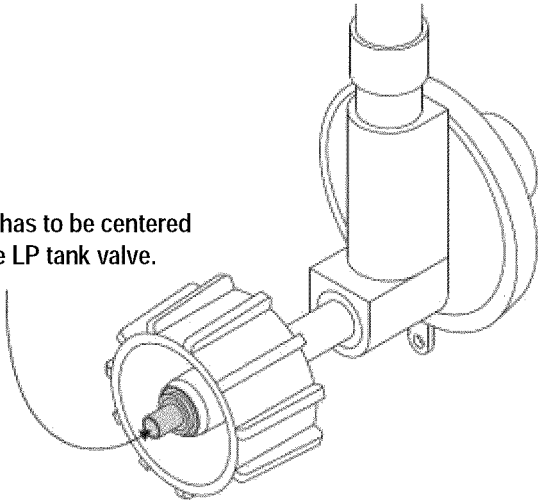
1. LP tank must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP tank OFF by turning OPD hand wheel clockwise to a full stop.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.



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

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

Nipple has to be centered into the LP tank valve.



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

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

#### NOTE:

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

#### Congratulations

Your Kenmore gas grill is now ready for use. Before the first use and at the beginning of each season (and whenever the LP gas tank has been changed):

1. Read all safety, lighting and operating instructions.
2. Check gas valve orifices, burner tubes and burner ports for any obstructions.
3. Perform gas leak check according to instructions found on next page of the manual.

#### Important

Before cooking on your grill the first time, wash cooking grids and cooking rack with warm, soapy water. Rinse and dry thoroughly. Season with cooking oil regularly. After cooking is completed, turn grill to HIGH setting for 3 to 5 minutes to burn off excess grease or food residue.

#### DISCONNECTING THE LIQUID PROPANE CYLINDER

Turn the grill burner valves "OFF" and make sure the grill is cool.

Turn the Liquid Propane Cylinder valve "OFF" by turning clockwise until it stops.

Detach the pressure regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.

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.

# Natural Gas Conversion for Model# 122.33492410

Use NG Conversion Kit Part No.710-0778A, available by calling 1-800-4-MY-HOME.

**▲ WARNING! FAILURE TO HEED THESE WARNINGS COULD RESULT IN A FIRE OR EXPLOSION THAT COULD CAUSE SERIOUS BODILY INJURY, DEATH OR PROPERTY DAMAGE.**

Installation of this Natural Gas Conversion kit must be performed by a QUALIFIED GAS TECHNICIAN ONLY. DO NOT ATTEMPT TO INSTALL THIS KIT YOURSELF. Improper installation could result in a gas leak which could cause a fire or explosion and cause serious bodily injury, death or property damage. Leaks due to improper installation could occur immediately or slowly over time. If you hear any unusual noise, smell gas or unusual odors, or notice anything unusual with the operation of your gas appliance after the installation, immediately shut off the gas supply and discontinue use until the appliance is repaired by a QUALIFIED GAS TECHNICIAN.



If there are damaged or missing parts when you unpack this kit, call Canada: 800-648-5864, U.S: 800-913-8999.

DO NOT have your QUALIFIED GAS TECHNICIAN attempt to install this kit until you receive replacement for any damaged or missing parts.

## Orifice Chart

The different burner valves in this grill have different BTU ratings. This means that the amount of gas coming from each orifice varies in order to create the BTU's. The holes in the orifices themselves are drilled to different sizes to allow the proper amount of gas to flow through them. Please note: You may use the chart below as a easy reference for the various orifice opening sizes for the different valves in the grill.

**122.33492410 orifice size**

	Components	Liquid Propane (LP)		Natural Gas (NG)	
		Orifice Size	BTU	Orifice Size	BTU
	Main Burner	1.02mm	12,000	1.70mm	12,000
	Searing Burner	1.15mm	15,000	1.90mm	15,000

Below tools are included in package:



6mm Wrench



6mm Nut Driver

## Natural Gas Conversion for Model# 122.33492410

Warning: Make sure all grill components are completely cooled down and gas supply is turned off and removed from grill prior to performing the conversion.

### NG Hose and Regulator Conversion

Tools required:

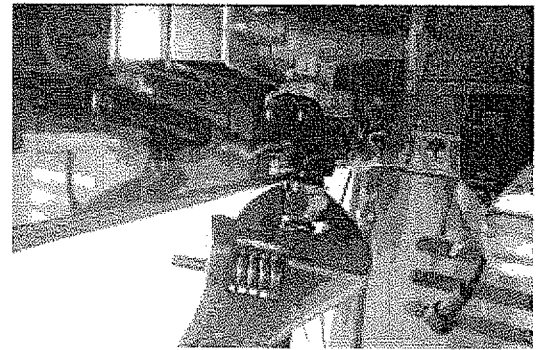
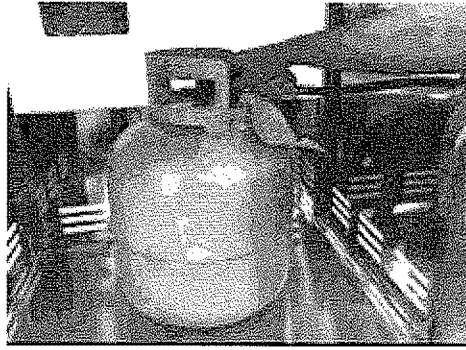
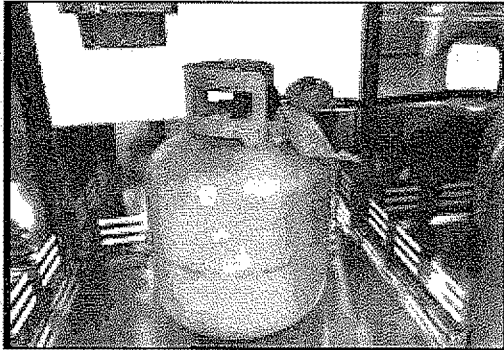


Phillips Head Screwdriver (+)

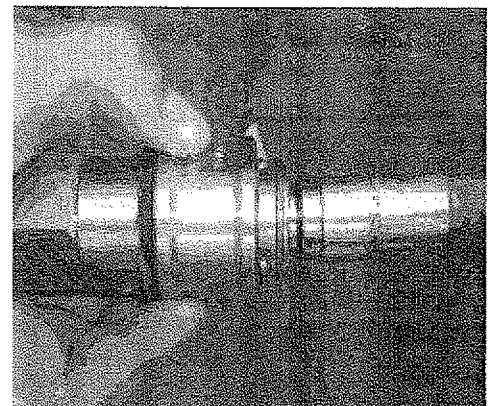
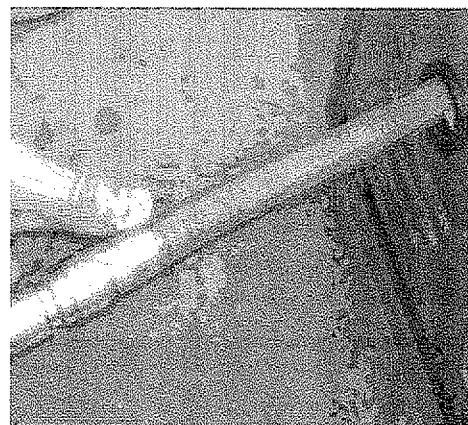
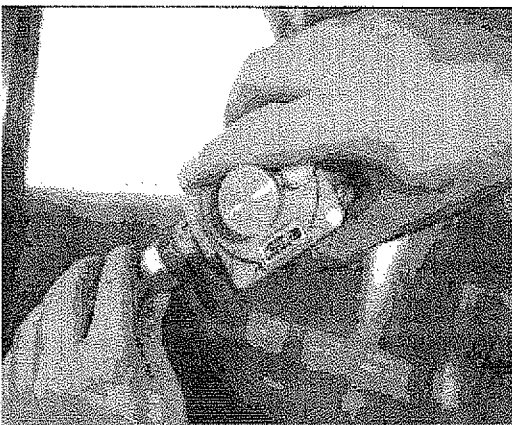
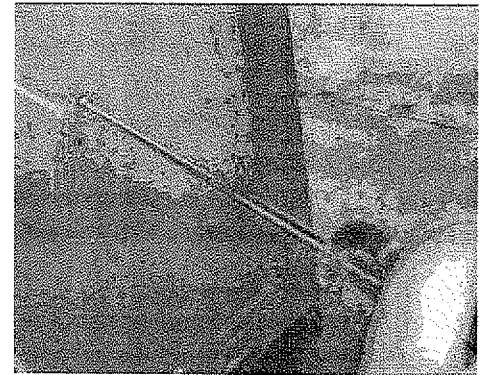
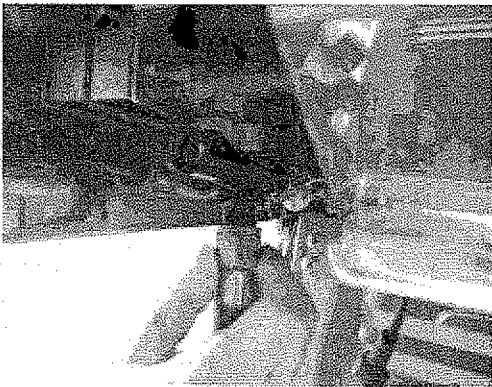


14mm wrench

1. Turn all knobs OFF. Turn off LP (Liquid Propane) gas supply and remove the LP (Liquid Propane) cylinder from the grill cart. Remove the brass adapter of the LP regulator from the manifold with a wrench.



2. Install the NG (Natural Gas) regulator hose to the manifold and secure using a wrench. Tighten the NG regulator on the side panel with two 5/32\*10mm screws that are pre-assembled on the NG regulator.



# Natural Gas Conversion for Model# 122.33492410

## Main Tube Burner Conversion

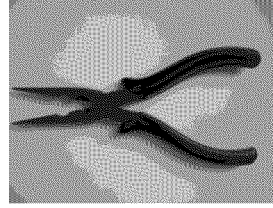
Tools required:



Phillips Head Screwdriver (+)



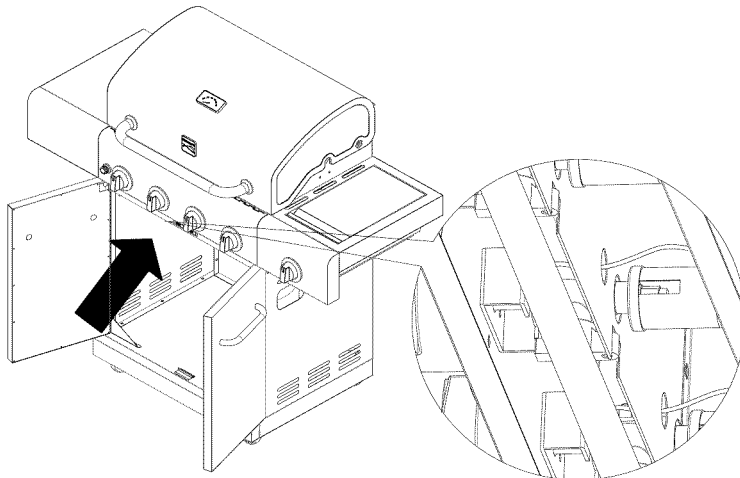
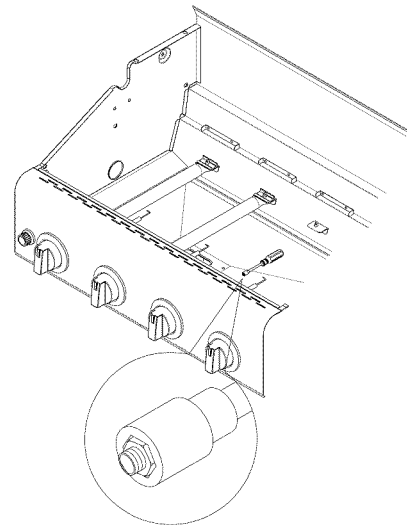
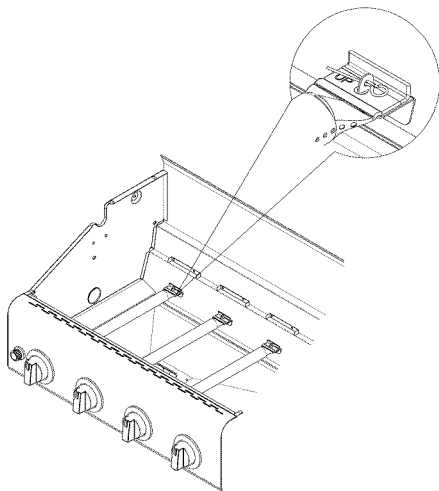
6 mm Nut Driver



Needle nose pliers

## Steps:

1. Remove the warming rack, cooking grids, and flame tamers.
2. Remove the main tube burners by removing the pin securing the burners near the back wall of the firebox. Gently lift the tube burners up and out.
3. Use a 6 mm socket and wrench or 6 mm nut driver to remove the LP orifice from the end of each gas valve. The NG orifice is located behind the LP orifice, so no additional orifice needs to be installed.
4. Replace the tube burners and pins back into original position.



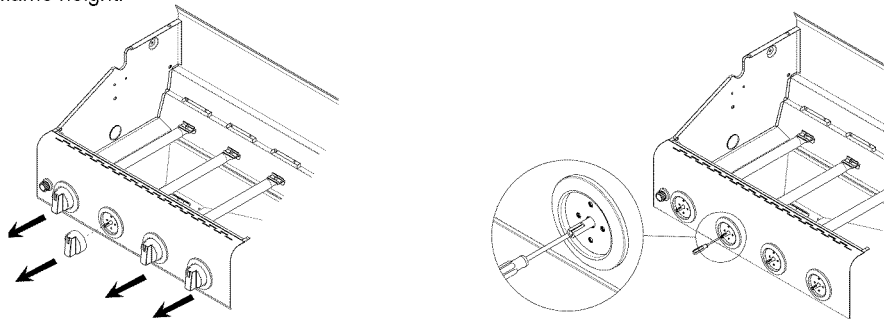


# Natural Gas Conversion for Model# 122.33492410

## For Main Tube Burner Conversion Only (The 3 steps below are not necessary for the searing side burner )

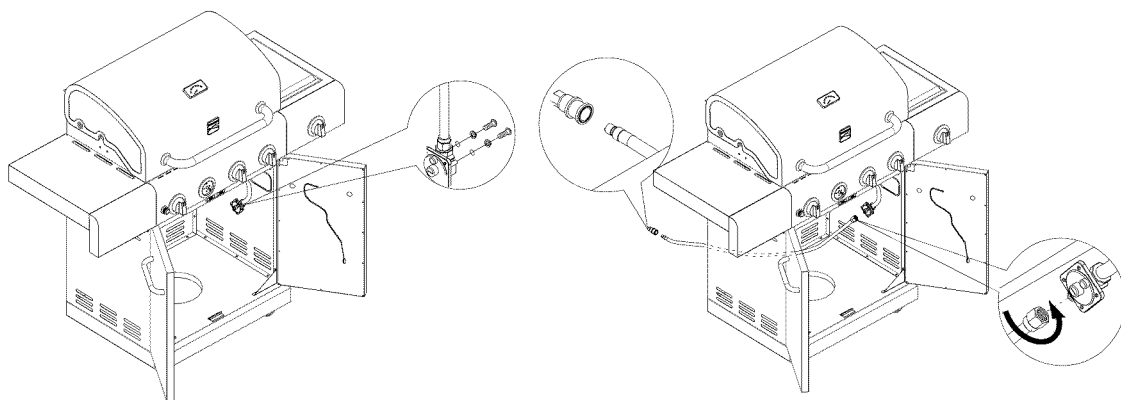
You will need to adjust the High Flame setting screw when converting the barbecue from Propane to Natural Gas. Please follow the steps as shown below.

1. Pull each Control Knob of main tube burners by hand.
2. Use a precision screw driver to turn the High Flame Set Screw located inside the valve stem clockwise approximately 90 degree.
3. Check that the burner operates at the new high flame setting - it may be necessary to adjust the screw setting slightly to get the ideal burner flame height.

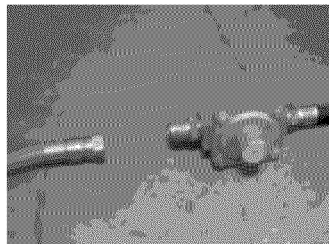
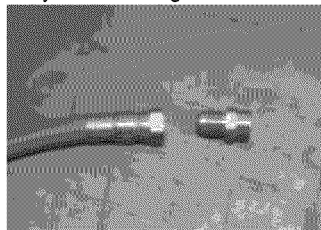


**Warning!!** Gas Valves are preset at the factory to operate on LP gas or NG gas. If you wish to convert, be sure to consult your gas supplier or trained technician for the conversion.

- A. After the Natural Gas regulator has been installed to the grill, attach the PVC Gas hose to the regulator (See drawing below).
- B. Connect the other end of the PVC Gas Hose to the house gas line using the quick-connect fitting. To use the quick connect fitting, lift the head of the connector back. Insert the end of the PVC hose and release the head of the connector. Double check that the connection is secure.



There is a brass adapter for natural gas lines that are pre-regulated. If the gas line is not pre-regulated, remove the brass adapter and connect the regulator directly to the PVC gas hose.



Once conversion is complete, please attach the NG CSA certification sticker to the grill.  
If you should have any questions regarding natural gas conversion, please contact customer service at

1-800-4-MY-HOME

# Natural Gas Conversion for Model# 122.33492410

## Searing Side Burner Conversion

Tools required:



Phillips Head Screwdriver (+)

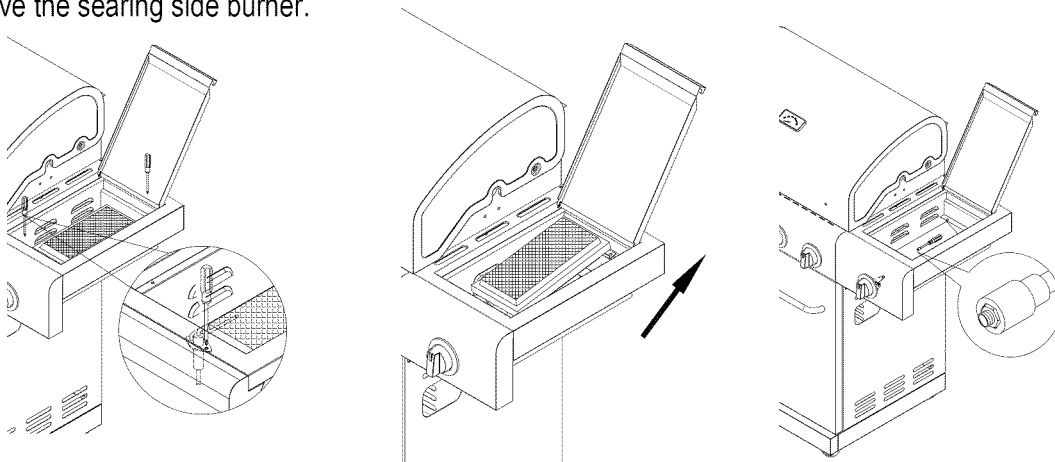


6mm Wrench

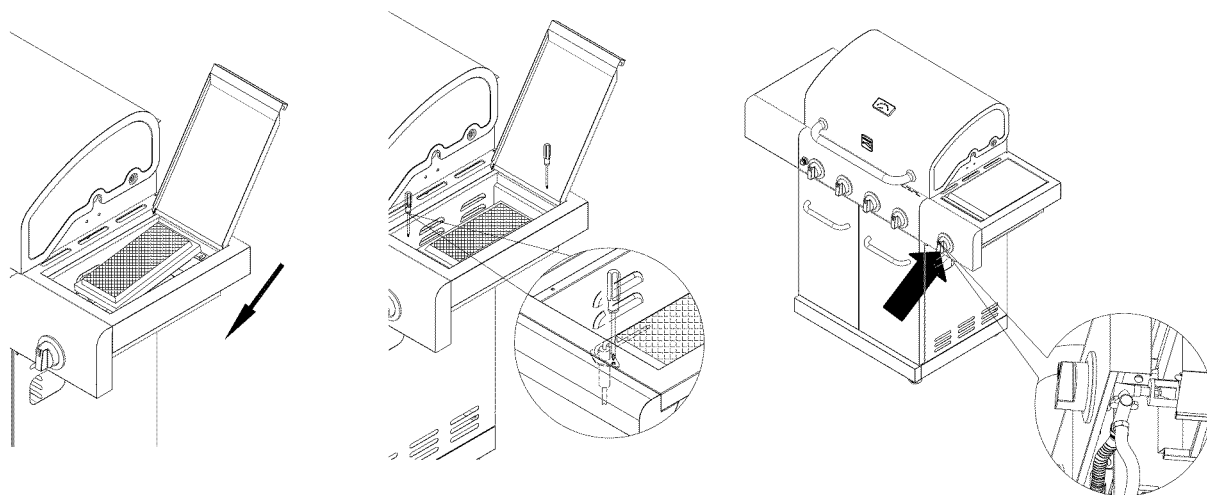
Steps:

1. Close main lid and remove the three screws which are pre-assembled to the Igniter electrode wire and searing side burner.

2. Remove the searing side burner.



3. Remove the searing side burner LP (Liquid Propane) orifice with the 6 mm driver, and replace it with the NG (Natural Gas) orifice, retighten, and replace the side burner to the original position. Tighten all screws.



## Cooking Instructions



### WARNING

**Do not leave the grill unattended.**

**Your grill will get very hot.** Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, Grill Lid or any other grill parts while the grill is in operation, or until the grill has cooled down after use. Failure to comply with these instructions may result in serious bodily injury.

### Burn-off

Before cooking on your gas grill for the first time, you will want to “burn off” the grill to eliminate any odor or foreign matter. Just ignite the burners, lower the Lid, and operate grill on the HIGH setting for 3 to 5 minutes.

### Cooking Temperatures

**High setting:** Only use this setting for fast warm-up, searing steaks or chops and for burning food residue off the grill after cooking is complete. **Never** use the HIGH setting for extended cooking.

**Medium to Low Settings:** Most recipes specify medium to low settings, including all smoking, rotisserie cooking and for cooking lean cuts such as fish.

**NOTE:** Temperature settings will vary with the temperature and the amount of wind outside your home.

### Direct Cooking

The direct cooking method can be used with the supplied cooking grids and food placed directly over the lit grill Burners. The method is ideal for searing and whenever you want meat, poultry or fish to have an open-flame barbecued taste. Deep frying and smoking are also best cooked in this manner because they require direct heat.



### WARNING

Do not line the bottom of the grill housing with aluminum foil, sand or any substance that will restrict the flow of grease into the grease tray. Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death, or property damage.

### Indirect Cooking

To cook **indirectly**, the food should be placed on the left or right side of your grill with the burner lit on the opposite side.

### Flare-ups

The fats and juices dripping from grilled food can cause flare-ups. Since flare-ups impart a favorably, distinctive taste and color to food cooked over an open flame, they should be accepted up to a point. Nevertheless, uncontrolled flaring can result in a ruined meal.

## Grill Cooking Chart

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

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

\* United States Department of Agriculture

FOOD	Weight or thickness	Temperature	Time	Special instructions and tips
Vegetables	NA	Medium	8 to 20 minutes	Slice or chop vegetables and dot with butter or margarine. Wrap tightly in heavy duty foil. Grill turning occasionally.
Potatoes	Whole	Medium	40 to 60 minutes	Wrap individually in heavy duty foil. Cook rotating occasionally.
Meat/Steaks	1/2 to 3/4 inches	High-Medium	4 to 15 minutes	Pre heat grill for 15-20 minutes then sear steaks on each side for two minutes. Next grill 3 to 5 minutes on each side or until desired doneness.
Ground Meats	1/2 to 3/4 inches	Medium	8 to 15 minutes	Grill turning once when juices rise to the surface or until desired amount of doneness. Do not leave hamburgers unattended since a flare-up could occur quickly.
Ribs	1/2 or full rack	Medium	20 to 40 minutes	Grill turning occasionally. During last few minutes brush with barbecue sauce, turn several times.
Hot dogs	NA	Medium	5 to 10 minutes	Grill turning four times. 2-4 minutes on each of four sides.
Poultry-Cut	1/4 to 1/2 pounds	Low or Medium	20 to 40 minutes	Grill turning occasionally. During last few minutes brush with barbecue sauce if desired, turn several times.
Poultry Whole	2 to 3 pounds	Low or	1 to 1-1/2 hours	Use poultry stand and brush frequently as desired
		Medium	40 to 60 minutes	Use poultry stand and brush frequently as desired
Fish	3/4 to 1 inch	Medium	8 to 15 minutes	Grill turning once to desired doneness. Brush with melted butter, margarine or oil.

## Cleaning and Maintenance

To ensure a proper working unit the following proper care and maintenance is suggested.

### Cleaning Cooking Grids

We suggest you wash your cooking grids in a mild soap and warm water solution. You can use a wash cloth or soft brush to clean your cooking grids.

### Cleaning Heat Diffusers

Periodically you should wash the heat diffusers in a soap and warm water solution. Use a soft brush to remove stubborn burnt-on cooking residue. The heat diffusers should be dry before you reinstall them.

### Cleaning Grease Tray

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, don't allow excess grease to accumulate and overflow out of the grease tray.

### Annual Cleaning of Grill Interior

Burning-off the grill after every use will keep it ready for your next use. However, once a year you should give the entire grill a thorough cleaning to keep it in top operating condition. Follow these steps.

1. Turn all burner valves to full OFF position.
2. Turn LP gas tank valve to full OFF position.
3. Detach LP gas hose and pressure regulator assembly from your gas grill. Inspect for any damage and replace as necessary with manufacturer replacement part number found on parts list.
4. Remove and clean heat diffusers, cooking grids and grill burners.
5. Cover each gas valve orifice with aluminum foil.
6. Brush inside and bottom of grill with a nylon brush, and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove the aluminum foil, then reinstall heat diffusers, and cooking grids.
8. Reconnect gas source and observe burner flame for correct operation.

### Cleaning Exterior Surface

We suggest you wash your grill using a mild soap and warm water solution. You can use a wash cloth or sponge for this process. Do not use abrasives or a brush that might remove finish during the cleaning process.

### Cleaning Exterior Stainless Steel Surfaces

Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in manufacturing process of stainless steel can also cause this tanning color. Use a stainless steel cleaner to polish stainless steel surfaces of your grill. Never use abrasive cleaners or scrubbers because they will scratch and damage your grill.

### Cleaning Burner Tubes and Burner Ports

To reduce the chance of "FLASH-BACK" the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your grill has not been used for a period of time.

1. Turn all burner valves and gas tank valve to off position.
2. Detach the LP gas pressure regulator assembly from your gas grill.
3. Remove cooking grids, heat diffusers, and grease tray from the grill.
4. Remove the R clip from the burner and lift the burners up and away from the gas valve orifice.
5. Using a bent stiff wire in the shape of a hook, air hose or a bottle brush, run it through the burner tube and inside several times to remove any debris.
6. Replace burners, see illustration below.

Step 1. Replace R clip.

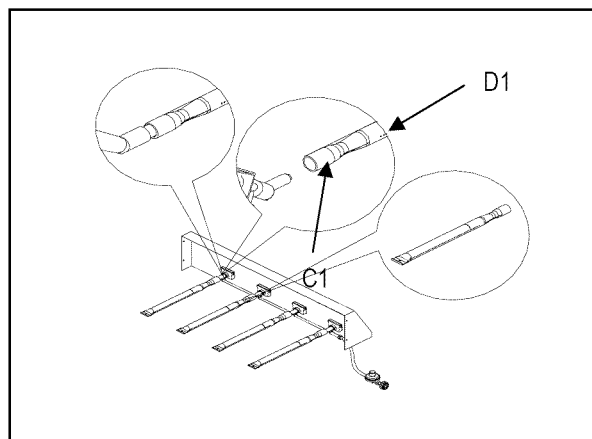
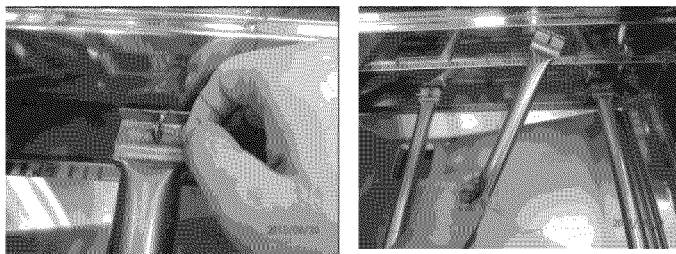
Step 2. Take off R clip which fixes burner at the end side.

Step 3. Locate the new burner onto the orifice.

(a) Insert the burner over the main burner gas valve.

(b) Make sure the orifice stud (C1) is inside the burner venturi (D1) as shown in (Fig.23).

Step 4. Secure the main burner on the back wall use R clip, and fix on ignite wire.





### WARNING

The location of the burner tube with respect to the orifice is vital for safe operation. Check to ensure the orifice is inside the burner tube before using the gas grill. If the burner tube does not fit over the valve orifice, lighting the burner may cause explosion and/or fire.

Regardless of which burner cleaning procedure you use, we recommend you also complete the following steps to help prolong burner life.

1. Use a fiber pad or nylon brush to clean the entire outer surface of each burner until free of food residue and dirt.

2. Clean any clogged ports with a stiff wire, such as an open paper clip.
3. Inspect each burner for damage (cracks or holes) and if such damage is found, order and install a new burner. After installation check to ensure that gas valve orifices are correctly placed inside the ends of the burner tubes.



### WARNING

Spiders and insects can nest inside the burners of the grill and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the grill and making it unsafe for operation. Inspect the grill at least twice a year.

## Troubleshooting

### BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following check list before calling for service.

You should inspect the burners at least once a year or immediately after any of the following conditions occur:

PROBLEMS	WHAT TO DO
Grill won't light when the control knob is rotated.	<p>Check to see if LP tank is empty.</p> <p>Clean wires and/or electrode by rubbing with alcohol and clean swab.</p> <p>Wipe with dry cloth.</p> <p>Make sure the wire is connected to electrode assembly.</p> <p>Do other burners on the unit operate?</p> <p>Check to see if other burners operate. If so, check the gas orifice on the malfunctioning burner for an obstruction.</p>
Burner flame is yellow or orange, in combination with the odor of gas.	Refer to Clean Burner Tubes and Burner Ports on page 29. If problem still exists, call 1-800-4-MY-HOME.
Low heat with knob in "HI" position.	<p>Is the fuel hose bent or kinked?</p> <p>Is the grill in a dusty area?</p> <p>Is there adequate gas supply available?</p> <p>If it is only one burner that appears low, does the orifice or burner need cleaning?</p> <p>Is the gas supply or gas pressure low?</p>

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