

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

Models/Modelos: 148.16656011

# Kenmore®

# Liquid Propane Gas Grill

# Parilla a gas de propane liquido

P/N L3018S-1-Manual  
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)



	<b>DANGER</b>	
<p><b>If you smell gas:</b></p> <ol style="list-style-type: none"> <li>1. Shut off gas to the appliance.</li> <li>2. Extinguish any open flame.</li> <li>3. Open lid.</li> <li>4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.</li> </ol>		

	<b>WARNING</b>	
<ol style="list-style-type: none"> <li>1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.</li> <li>2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.</li> </ol>		

**Call Grill Service Center For Help And Parts**

If you have questions or need assistance during assembly, please call **1-800-482-0131**. You will be speaking to a representative of the grill manufacturer and not a Sears employee. To order new parts call Sears at **1-800-4-MY-HOME**.

**Product Record**

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

Model Number _____
Serial Number _____ See rating label on grill for serial number.
Date Purchased _____

	<b>CAUTION</b>	
<p><b>For residential use only. Do not use for commercial cooking.</b></p>		

**Installation Safety Precautions**

- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied. A conversion kit must be purchased for use with natural gas.
- Grill installation must conform with local codes, or in their absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.*
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or *National Electrical Code, ANSI / NFPA 70 or Canadian Electrical Code, CSA C22.1.* Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

**Safety Symbols**

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

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

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

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

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### Repair Protection Agreements

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

Here's what the Repair Protection Agreement includes:

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

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

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

**Some limitations and exclusions apply.**

**For prices and additional information call 1-800-827-6655.**

**Sears Installation Service**

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

## WARRANTY

### Kenmore Full Warranty

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

### Limited Warranty on Burners

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

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

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

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

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

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

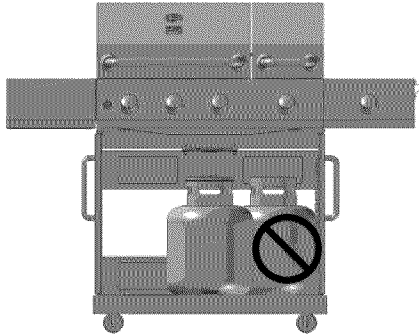
## USE AND CARE



# DANGER



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

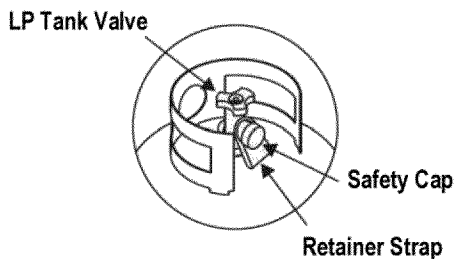


- **Never** fill a cylinder beyond 80% full.
- If the information in the two points above is not followed exactly, a fire causing death or serious injury may occur.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an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

### LP Tank Removal, Transport And Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off of LP tank collar, then lift LP tank up and off of support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve.

**Failure to use safety cap as directed may result in serious personal injury and/or property damage.**

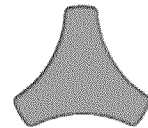


- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun.
- Do not store an LP tank in an area where children play.

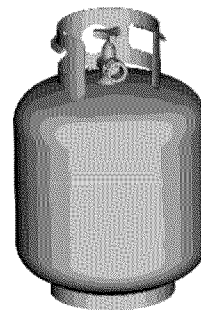
### LP Cylinder

- **The LP cylinder used with your grill must meet the following requirements:**

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



OPD Hand Wheel



LP cylinder in upright position for vapor withdrawal

### LP (Liquefied Petroleum Gas)

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

### LP Cylinder Filling

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

## LP Tank Exchange



• Many retailers that sell grills offer you the option of replacing your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.**

• Always keep new and exchanged LP tanks in upright position during use, transit or storage.

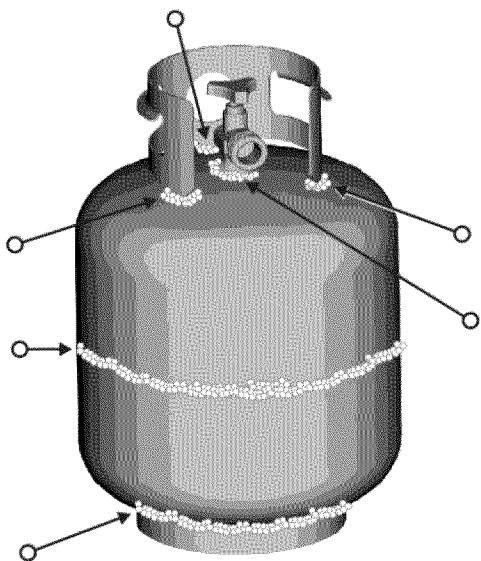
• **Leak test new and exchanged LP tanks BEFORE connecting to grill.**

## LP Tank Leak Test For your safety

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

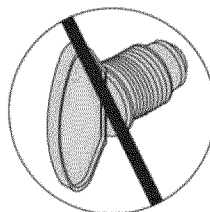
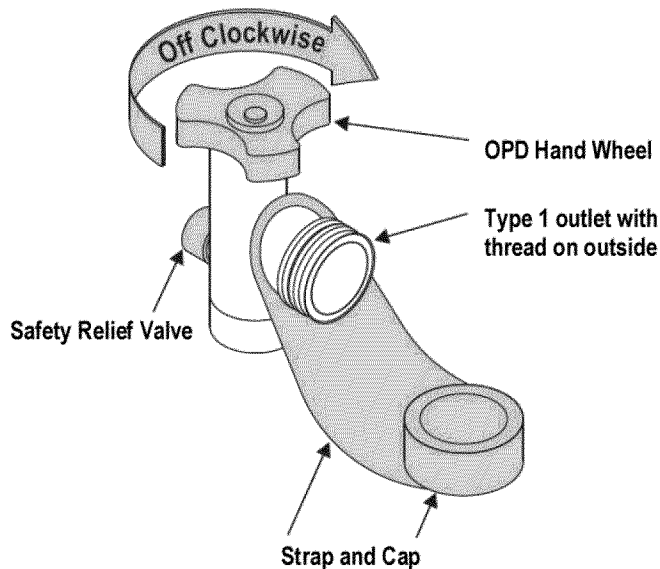
	<b>WARNING</b>	
If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!		

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



## Connecting Regulator To The LP Tank

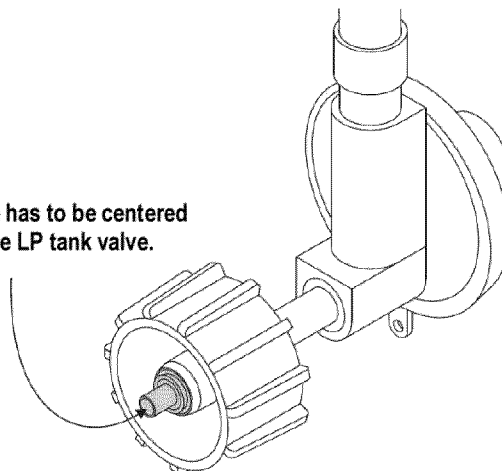
1. LP tank must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP tank OFF by turning OPD hand wheel clockwise to a **full stop**.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.

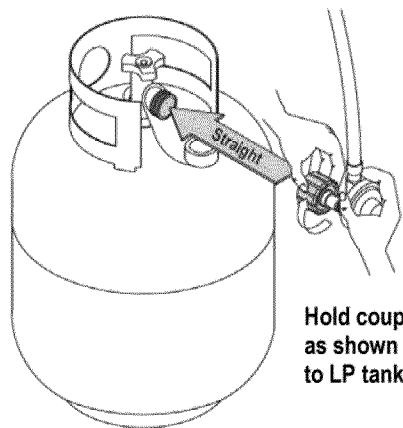


**Do not insert a POL transport plug (plastic part with external threads) into the Type 1 tank valve outlet. It will defeat the Safety Relief Valve feature.**

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.

- 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 1-800-482-0131 for assistance.**

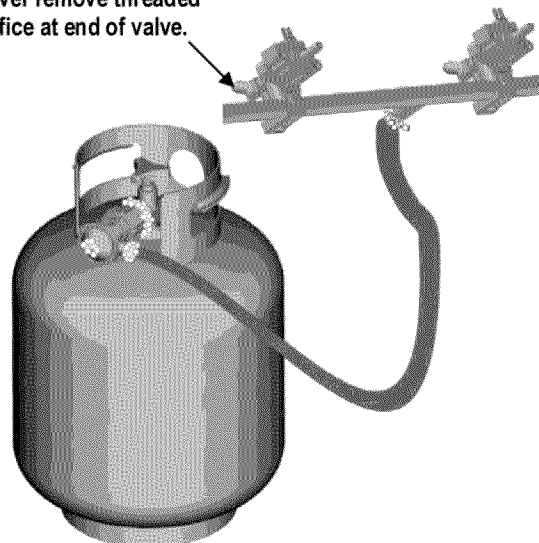
	<b>DANGER</b>	
<ul style="list-style-type: none"> <li>Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.</li> </ul>		

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

**Leak Testing Valves, Hose and Regulator**

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

▲ Never remove threaded orifice at end of valve.



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

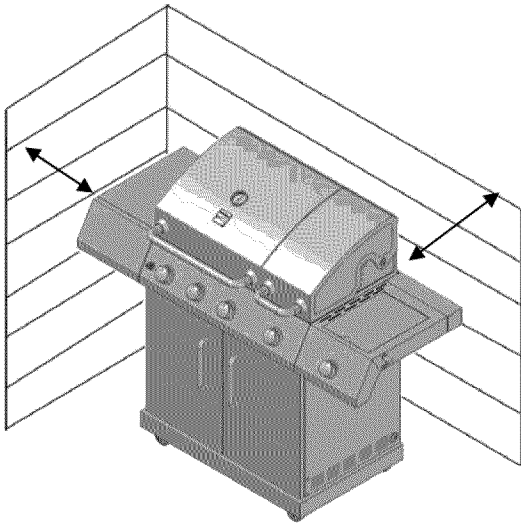


## WARNING



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

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



#### • Apartment Dwellers:

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

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

### Safety Tips

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



## CAUTION

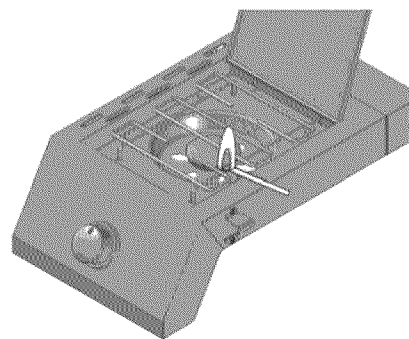


- **Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.**
- **Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP cylinder off.**
- **Do not leave grill unattended while preheating or burning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

### Ignitor Lighting the Grill

1. Read instructions before lighting your grill.
2. Open lid during lighting.
3. Open LP cylinder or natural gas valve.
4. Push any burner control knob in and turn the knob to the left to "HI" position. Keep pressing the knob until the burner is lit.

5. If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes for gas to clear away, and repeat the lighting procedure.
  6. To light other burners, repeat step 4.
- NOTE: If ignitor does not work, follow Match Lighting instructions.

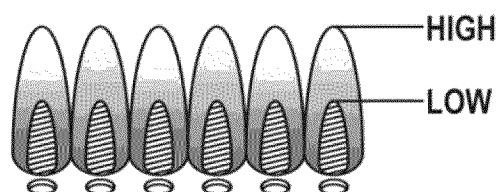


	WARNING	
<p><b>Turn controls and gas source or tank OFF when not in use.</b></p>		

	CAUTION	
<p>If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.</p>		

### Burner Flame Check

- Remove cooking grates and heat diffusers. Light burners, rotate knobs from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Perform burner flame check on sideburner, also. Always check flame prior to each use.



### Turning Grill Off

- Turn all knobs to position. Turn LP cylinder off by turning hand-wheel clockwise to a full stop.

### Ignitor Check

- **Turn gas off at LP cylinder.** Push the control knob in and turn the knob to the left to "HI" position. "Click" should be heard and spark seen each time between collector box or burner and electrode. See "Troubleshooting" if no click or spark.

### Valve Check

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

### Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using grill. Use only identical replacement part valve/hose/regulator as specified in the Parts List of this Use and Care Guide.

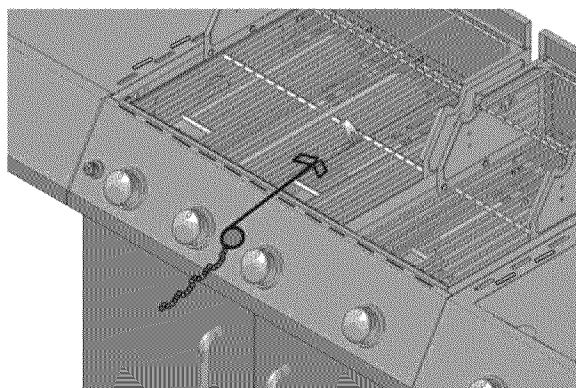
### General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Plastic parts:** Wash with warm soapy water and wipe dry.

### Match-Lighting

▲ **Do not lean over grill while lighting.**

1. **Open lid during lighting.**
2. Place match into match holder (hanging from side of cart). Light match, place into the firebox.
3. Push in and turn right knob to HIGH position. Be sure burner lights and stays lit.
4. Light other burners by pushing knob in and turning to HI position.



### Sideburner Match Lighting

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



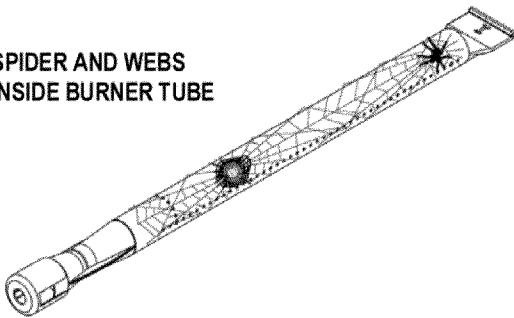
Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.

- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- **Stainless steel surfaces:** To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- **Cooking surfaces:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.



## SPIDER ALERT!

SPIDER AND WEBS  
INSIDE BURNER TUBE



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

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

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

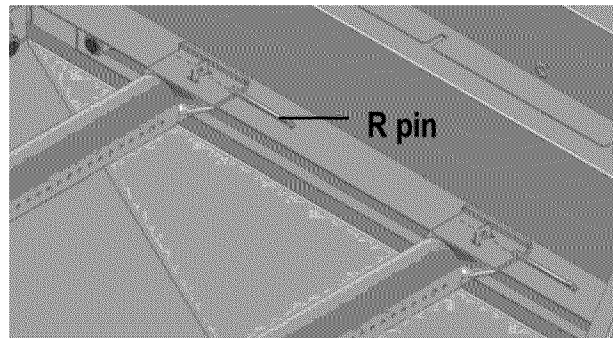
## Storing Your Grill

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

## Cleaning the Burner Assembly

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

1. **Turn gas off at control knobs and LP cylinder.**
2. Remove cooking grates and heat diffusers.
3. Remove R pins from rear of burners.
4. Carefully lift each burner up and away from valve openings.



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

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

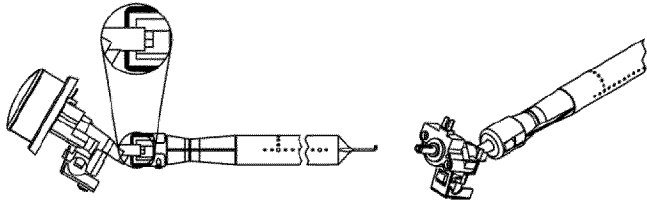


- (B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.

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

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

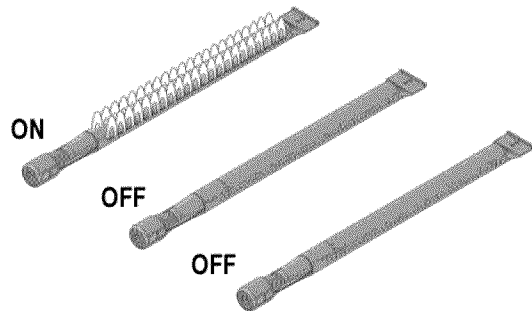
**VERY IMPORTANT: Burner tubes must reengage valve openings.**



**Correct burner-to-valve engagement**

**Indirect Cooking**

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

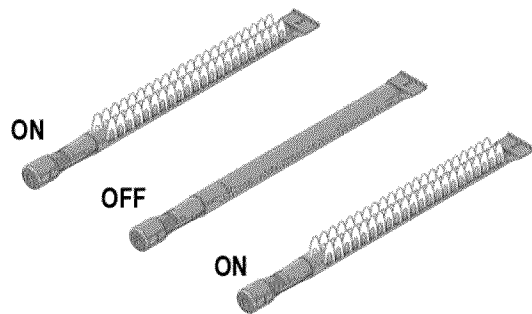


**1 Burner Cooking**

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

**Indirect Cooking Instructions**

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



**2 Burner Cooking**

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

**Food Safety**

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

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

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

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

**Chill:** Refrigerate prepared foods and leftovers promptly.

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

**How To Tell If Meat Is Grilled Thoroughly**

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

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

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

\*United States Department of Agriculture

## Natural Gas Conversion Box

To purchase Natural Gas Conversion Parts call Sears at 1-800-4-MY-HOME®

### Natural gas conversion kit


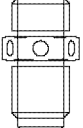
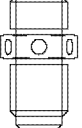
**Kenmore Model # 10478**

**(Manufacturer Part No.: L3018S-KIT or S3218A-KIT)**

Your grill can be converted to natural gas with this conversion kit by a qualified gas technician only. In order to convert this grill, the technician will need this conversion kit.

The L3018S-KIT is designed specifically for this grill and contains all components required for the conversion.

The 10478 kit contains orifices for various grill models. Please select the orifices as listed below and discard the rest. Follow the conversion instruction provided with the kit.

Model	Main burner Φ1.37	Sear burner Φ1.44	Side burner Φ1.31
			
148.16656011	3	1	1

### 12 ft. extension hose with 3/8 in. ID (inner diameter)

If converting the grill to natural gas, the technician in most cases will need this 12' extension hose with 3/8" ID (inner diameter), which is included in the natural gas conversion kit.



## Notes

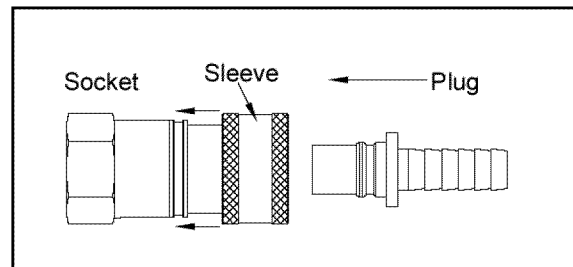
### For Natural Gas Connection

#### Preparing:

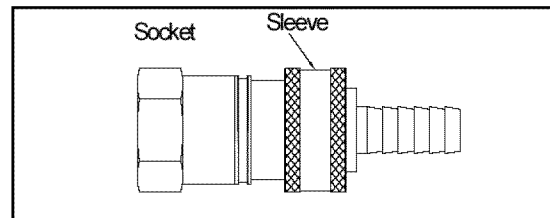
1. Turn off gas supply, and then remove cap on gas supply side.
2. Recommended: Install a shut-off valve on gas supply side before installing the socket.
3. Socket should be installed by an authorized technician in accordance with the national fuel gas code (NFPA 54/ANSI223.1).
4. Before inserting plug, turn on gas supply and leak test all connections including the stem of the shut-off valve and the opening of the socket. For best results, use an ammonia-free soap & water solution.

#### Operating Instructions:

1. To connect, push back socket sleeve.



2. Insert plug and release sleeve.
3. Push plug until sleeve snaps forward. (Gas will flow automatically. Failure to connect plug properly to socket will inhibit gas flow to the appliance.)



#### To disconnect

1. Pull Sleeve back. Pull plug out of socket. (Gas is automatically shut off.)
2. Close shut-off valve and replace dust caps on socket and plug.

## Gas Requirements

### LP Gas

If your grill is for LP Gas, the regulator supplied is set for an 11-in. water column (WC) and is for use with LP gas only. The factory-supplied regulator and hose must be used with a 20-lb. LP gas tank.

### Natural Gas

If your grill is for Natural Gas, it is set for a 7-in. water column (WC) and is for use with Natural Gas only. Gas pressure is affected by gas line size and the length of gas line run from house gas line. Follow the recommendations in the chart below.

From House to Grill	
Distance	Tubing Size
Up to 25 ft.	3/8 in. diameter
26-50 ft.	1/2 in. diameter
51-100 ft.	2/3 of the run: 3/4 in. diameter 1/3 of the run :1/2 in. diameter
Over 101 ft.	3/4 in. diameter

### Excess Flow Control and Low Heat

The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow under normal conditions yet control excess gas flow. Rapid changes in pressure can trigger the excess flow device providing a low flame and low temperature. If the tank valve is turned open 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 5 seconds.

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

1. Make sure all burner valves are "OFF".
2. Open the tank valve and wait 5 seconds.
3. Light the burners one at a time following the lighting instructions.

## Helpful Care and Maintenance Hints

Before grilling, pre-heat grill for 15 minutes on "HI" with hood down. To avoid uncontrolled flare-ups or grease fires, grill meats with hood open. Close hood if meats are thick or weather is cold, or if you are using a rotisserie or indirect cooking.

Always protect your hand with a pot holder or cooking glove when coming into contact with a hot surface.

Hood up when grilling meats, especially chicken. Hood down when indirect or rotisserie cooking.

NEVER leave your grill unattended while cooking.

After use, close hood, turn burners to HI for 15 min. for self-cleaning, grease burn off.

### Care and Maintenance Time Table Chart

Grill Item	Frequency Based on Normal Use	Cleaning Method
Painted surface	Twice yearly	Car wax
Stainless surface	Twice yearly	Stainless cleaner
All grates	After each use	Burn off and wipe
Stainless grates	15 days	Wire brush/ Dishwasher safe
Porcelain grates	15 days	Scrub pad soapy water /Dishwasher safe
Burner heat tents	30 days	Wire brush
Burners	90 days	Wire brush
Burner box interior	120 days	Interior grill cleaning products (available at sears)

## PARTS LIST

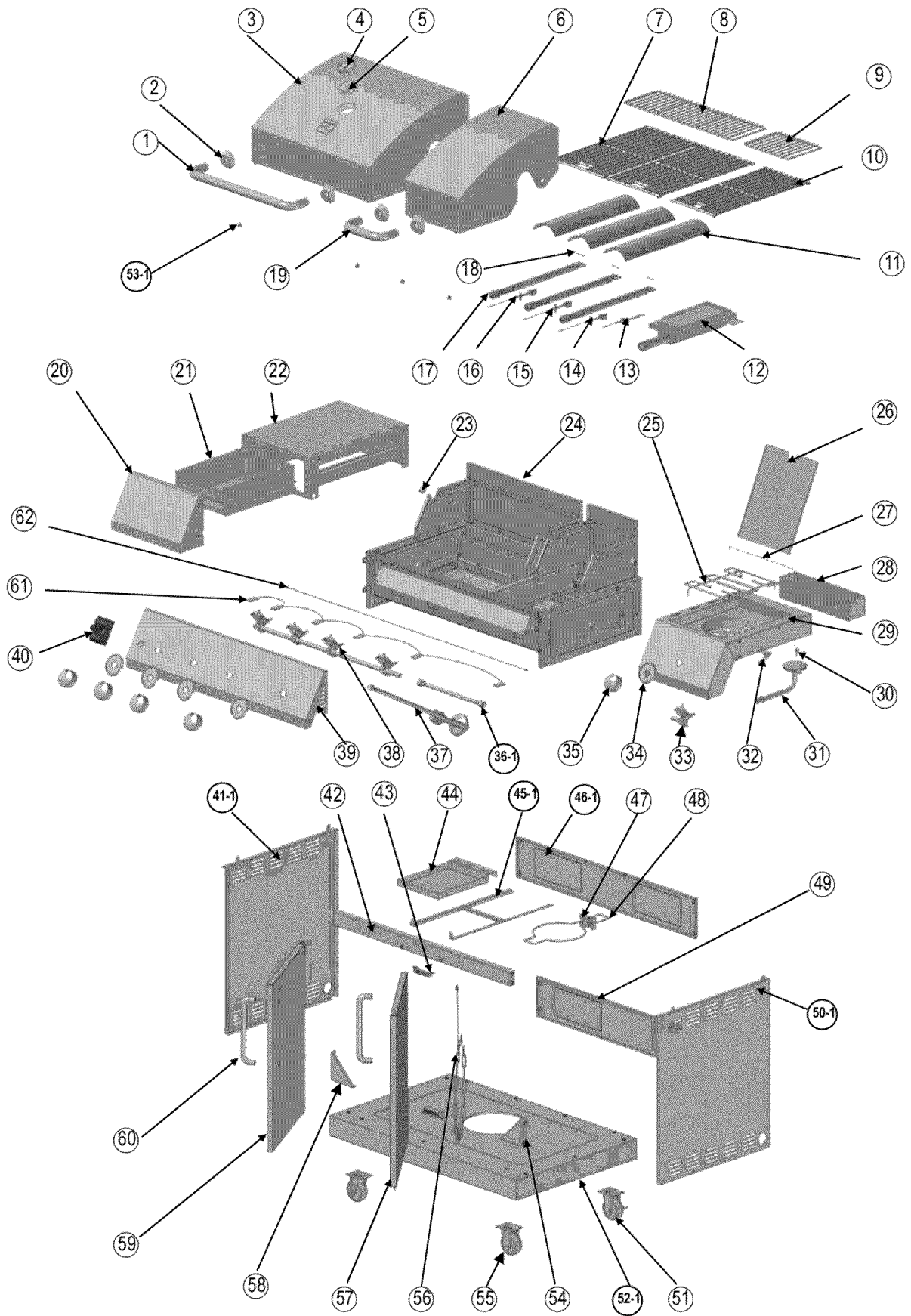
Key	Qty.	Description	Manufacturer Part #	Key	Qty.	Description	Manufacturer Part #
1	1	HOOD HANDLE( LEFT )	L3018S-00-4140	40	1	ELECTRICAL IGNITOR	L3018S-00-8007
2	4	HANDLE BASE	L3018S-00-4102	41-1	1	LEFT PANEL	L3018S-01-1700
3	1	LEFT HOOD	L3018S-00-4110	42	1	BEAM	L3018S-00-1300
4	1	TEMPERATURE GAUGE	E3518-00-8002	43	2	MAGNET	L3018S-00-1310
5	1	WASHER	E3518-00-4009	44	1	DRIP TRAY	P3018-00-1002
6	1	RIGHT HOOD	L3018S-00-4210	45-1	1	DRIP TRAY SUPPORT	L3018S-00-1900
7	2	COOKING GRID ( MAIN BURNER )	L3018S-00-2001	46-1	1	REAR PANEL TOP	L3018S-01-1500
8	1	LEFT WARMING RACK	L3018S-00-2020	47	1	TANK RING BRACKET	E3518-00-1202
9	1	RIGHT WARMING RACK	L3018S-00-2030	48	1	TANK RING	P3018-00-1203
10	1	COOKING GRID ( SEAR BURNER )	L3018S-00-2002	49	1	REAR PANEL BOTTOM	L3018S-00-1200
11	3	HEAT DIFFUSER	L3018S-00-2007	50-1	1	RIGHT PANEL	L3018S-01-1800
12	1	SEAR BURNER	SH3118B-8002	51	2	LOCKING CASTER	L3218-00-8013
13	1	IGNITION PIN ( SEAR BURNER )	L3018S-00-8006	52-1	1	BOTTOM PANEL	L3018S-01-1110
14	1	IGNITION PIN ( MAIN BURNER )	L3018S-00-8003	53-1	4	RUBBER PLUG	3219B-8082
15	1	IGNITION PIN ( MAIN BURNER )	L3018S-00-8002	54	1	SIDE PANEL BRACKET (RIGHT)	L3018S-00-1020
16	1	IGNITION PIN ( MAIN BURNER )	L3018S-00-8001	55	2	CASTER	L3218-00-8012
17	3	MAIN BURNER	L3018S-00-2700	56	1	HAND IGNITOR	3019L-1710
18	3	R-PIN	R-PIN	57	1	RIGHT DOOR	L3018S-00-1600
19	1	HOOD HANDLE ( RIGHT )	L3018S-00-4240	58	1	SIDE PANEL BRACKET (LEFT)	L3018S-00-1010
20	1	DRAWER HEAD	L3018S-00-5210	59	1	LEFT DOOR	L3018S-00-1400
21	1	DRAWER BODY	L3018S-00-5220	60	2	DOOR HANDLE	L3018S-00-1410
22	1	SIDE SHELF	L3018S-00-5100	61	1	IGNITION WIRE( MAIN BURNER )	L3018S-00-8004
23	2	HOOD SLEEVE	E3518-00-0001	62	1	IGNITION WIRE( SIDE BURNER )	P3018-00-8002-A
24	1	BURNER BOX	L3018S-00-2000		1	HARDWARE PACK	L3018S-1-HARDWARE
25	1	SIDE BURNER GRID	L3018S-00-6201		1	PRODUCT MANUAL	L3018S-1-MANUAL
26	1	SIDE BURNER HOOD	E3518-00-6001				
27	1	SIDE BURNER SHAFT	E3518-00-6002				
28	1	COLLECT BOX	E3518-00-5002				
29	1	SIDE BURNER SHELF	L3018S-00-6100				
30	1	IGNITION PIN ( SIDE BURNER )	L3018S-00-8005				
31	1	SIDE BURNER	SH3118B-8030				
32	1	BOTTLE OPENER	SH3118B-5010				
33	1	SIDE BURNER VALVE	L3018S-00-6600				
34	5	BEZEL	E3518-00-3002				
35	5	KNOB	E3518-00-3001				
36-1	1	MAIN BURNER HOSE	L3018S-00-8009				
37	1	LP GAS PRESSURE REGULATOR	P3018-00-8017				
38	1	MANIFOLD	L3018S-00-3200				
39	1	CONTROL BOX	L3018S-00-3101				

**If you are missing hardware or have damaged parts after unpacking grill, call 1-800-482-0131 for replacement.**

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

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

# PARTS DIAGRAM



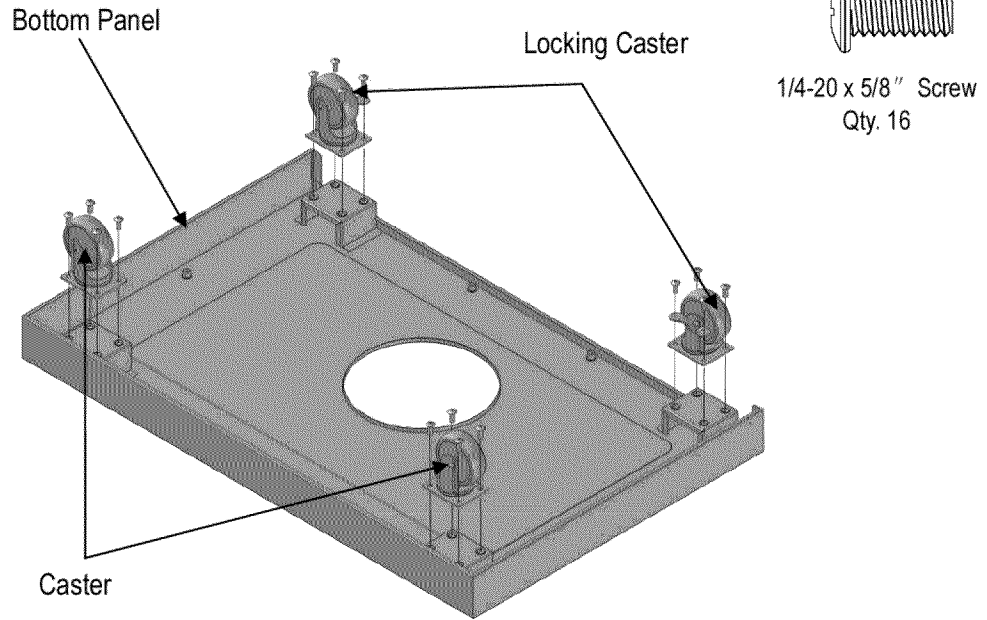
## UNPACKING

After removing all parts from the top of the shipping box, and when the only part showing is the grill head, use a knife to slice down the sides of the box. Be careful of staples along shipping box edges. Remove styrofoam packing to gain access to the grill head. Open grill lids and remove all packaged parts and packing material.

**WARNING: Assemble and place the grill on a flat level surface. Compare the parts and hardware with the list and diagrams. Do not attempt assembly if any part is missing or damaged.**

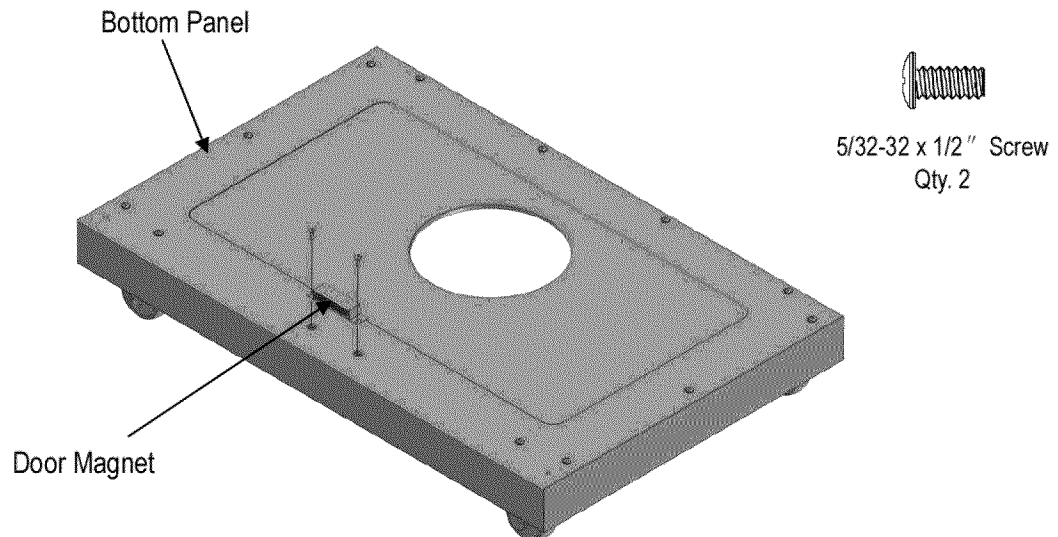
1

Attach the casters to the bottom panel with 4 screws each as shown. Attach the two locking casters at the back of the grill. After attaching all casters, turn the bottom panel over.



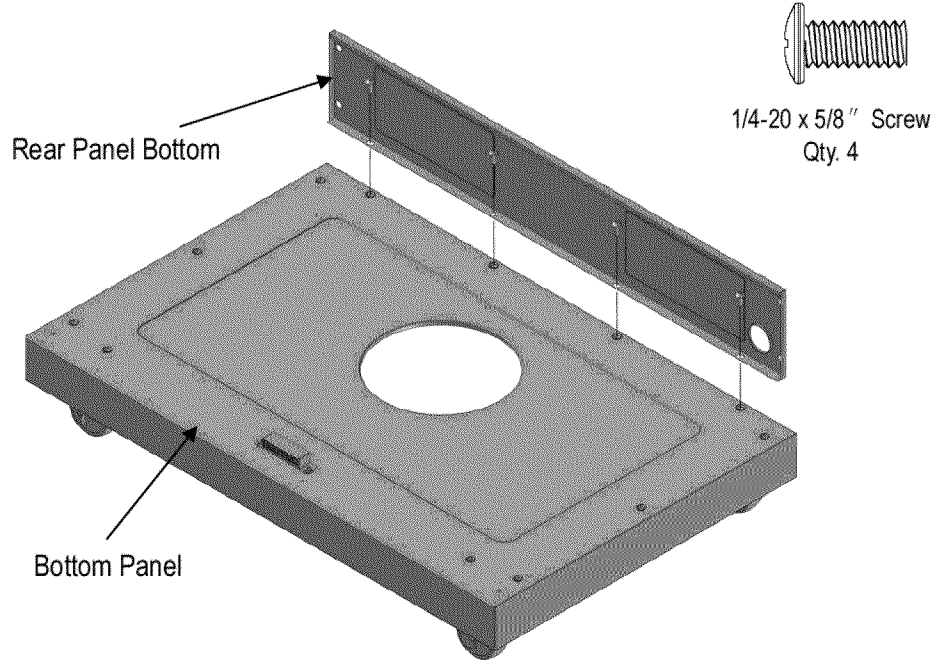
2

Attach the door magnet to the holes in the front of the bottom panel with 2 screws. Do not fully tighten at this time.



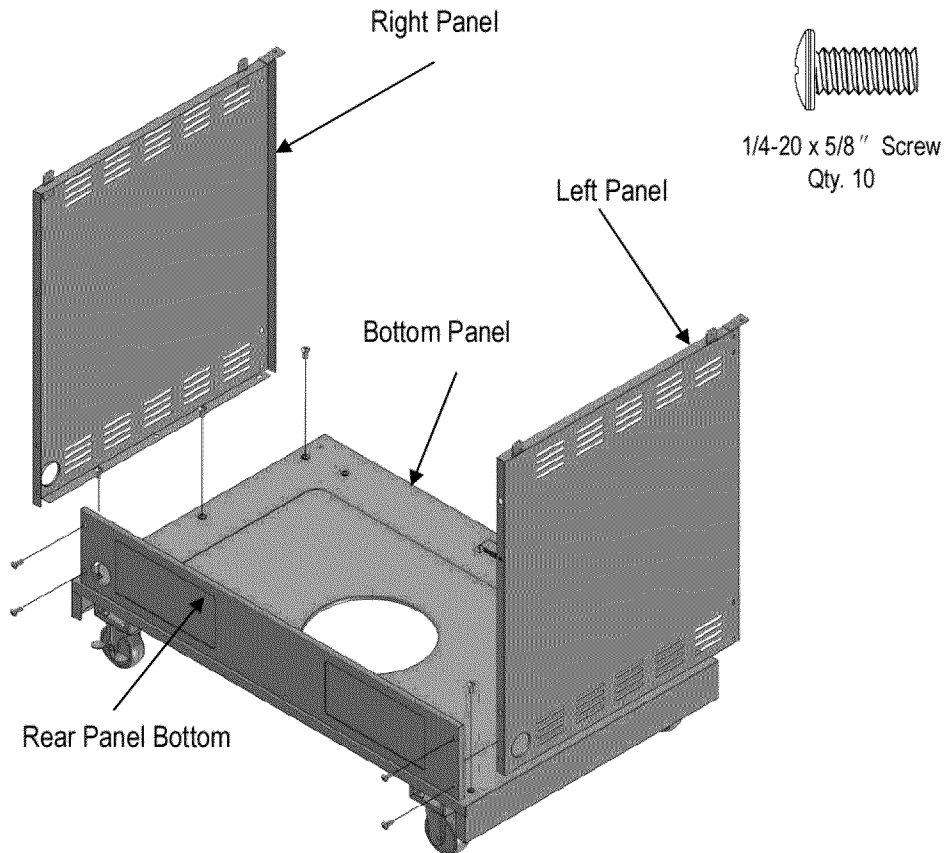
**3**

Attach Rear Panel to Bottom Panel with 4 screws as shown.



**4**

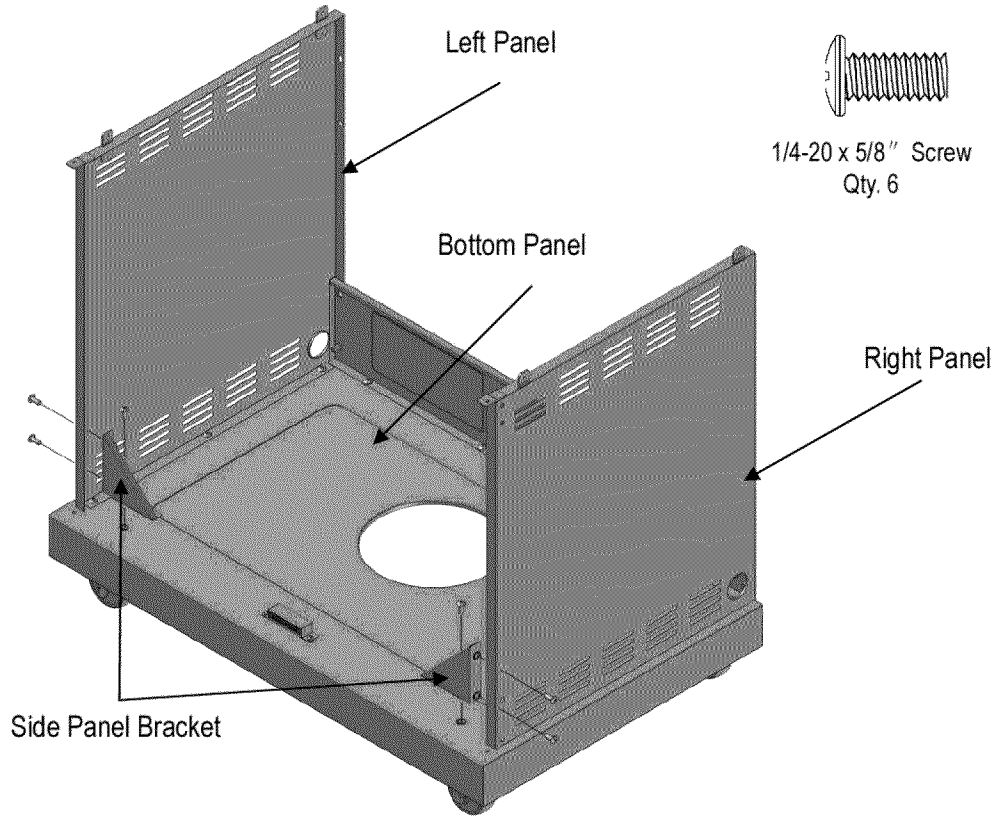
Attach side panels to bottom panel as shown. For each side panel, there are two screws for the rear panel and three for the bottom panel. Insert the three bottom panel screws first.





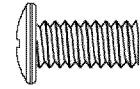
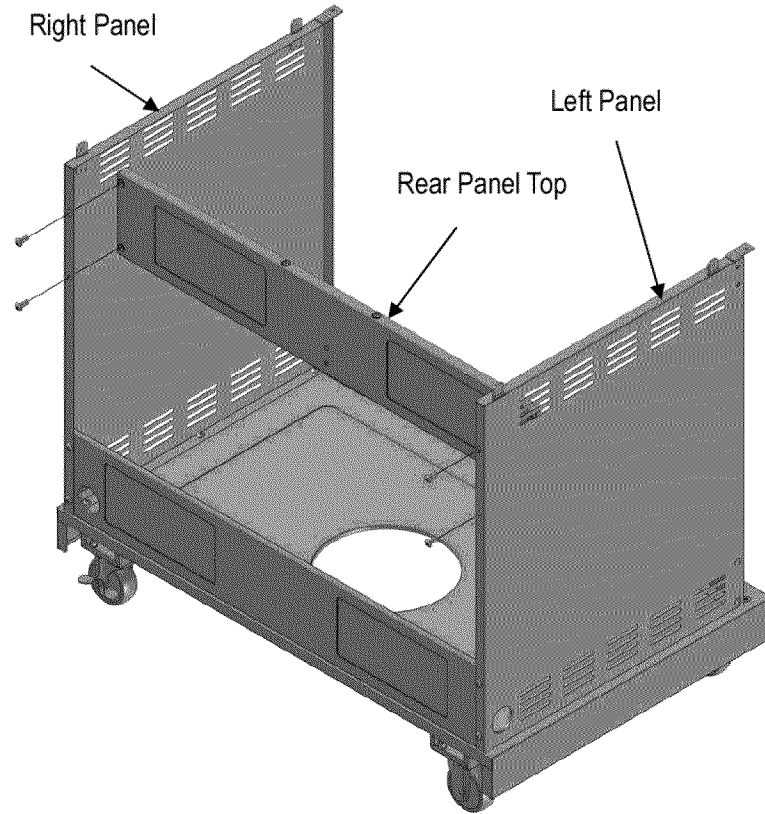
**5**

Attach the side panel brackets to the side panels and bottom panel with 3 screws each as shown.



**6**

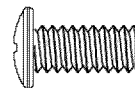
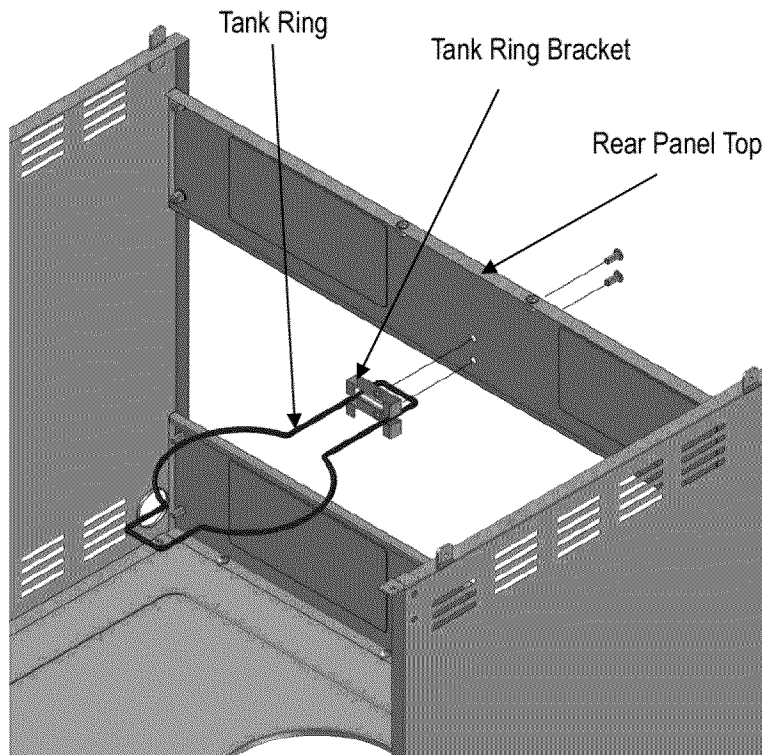
Attach the rear panel top to the side panels with 2 screws each as shown.



1/4-20 x 5/8" Screw  
Qty. 4

**7**

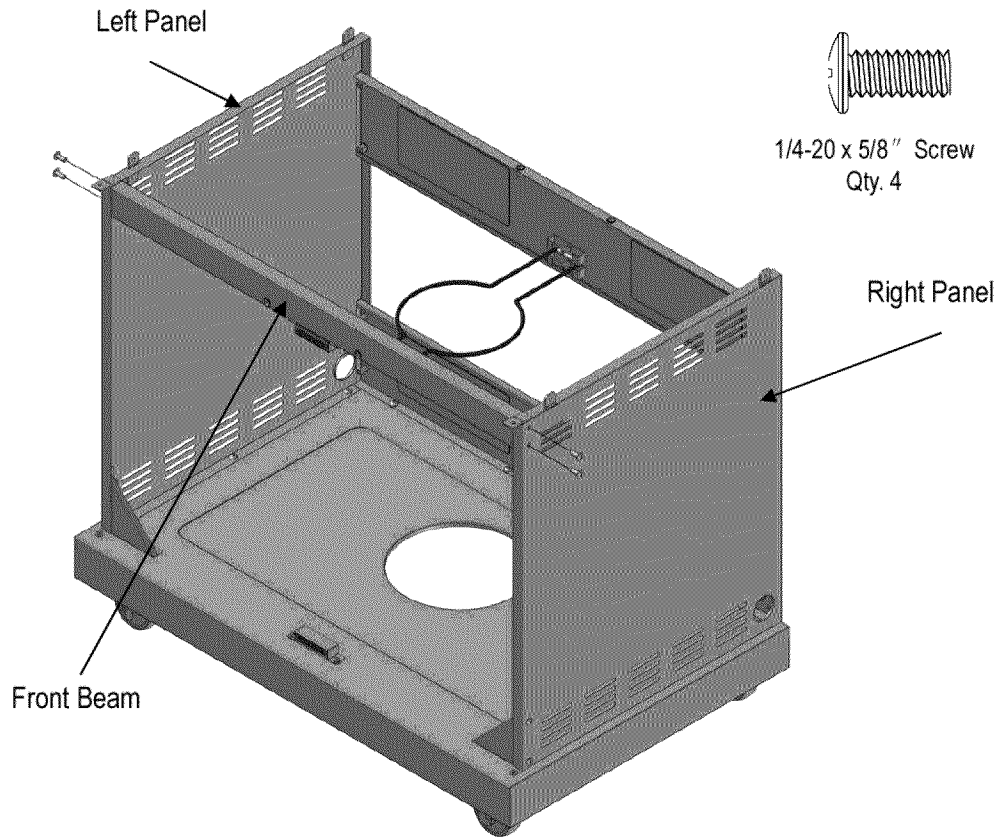
Slide the tank ring bracket onto the end of the tank ring as shown. Attach the bracket to the rear panel top with 2 screws as shown.



1/4-20 x 5/8" Screw  
Qty. 2

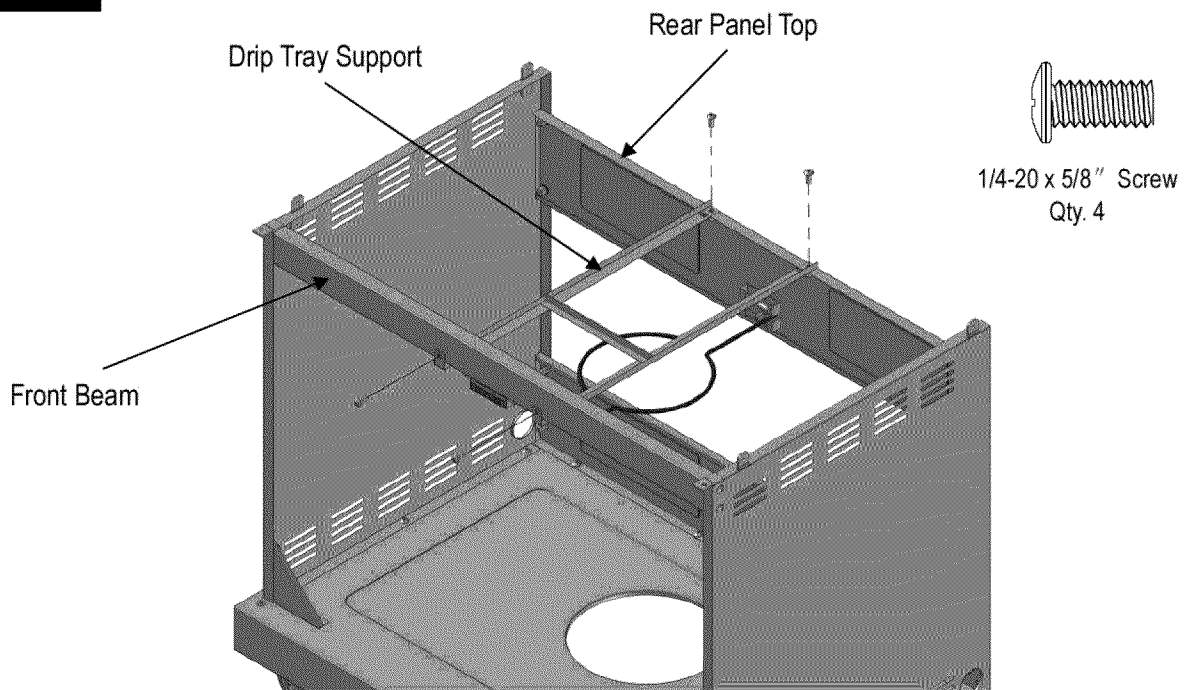
**8**

Attach front beam to side panels with 2 screws each as shown.



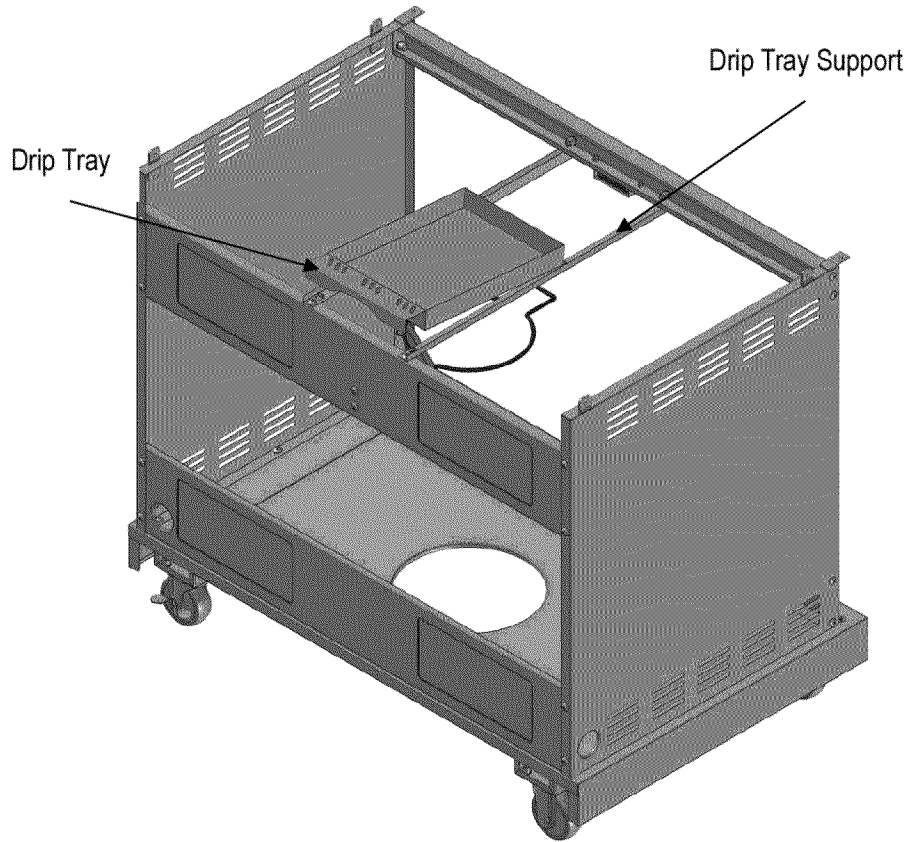
**9**

Attach the drip tray support to the front beam and rear panel top with 4 screws as shown.  
NOTE: Drip tray tabs connect to outside of front beam.



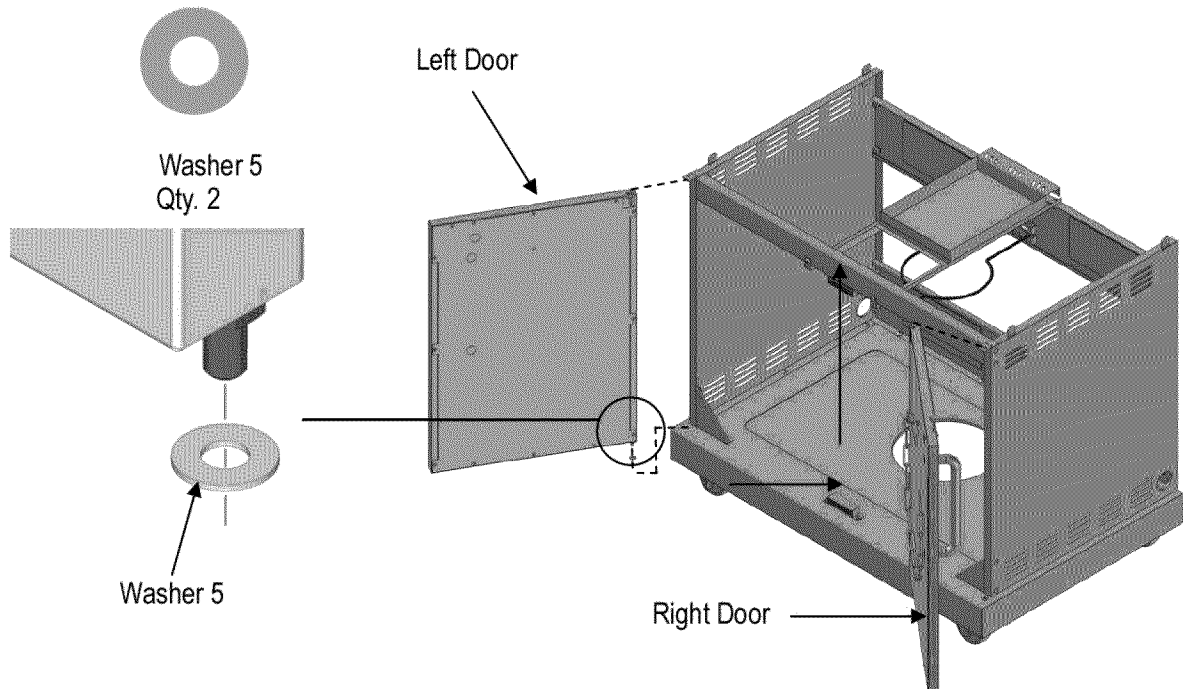
**10**

Slide the drip tray through the rear panel top and into the drip tray support as shown.



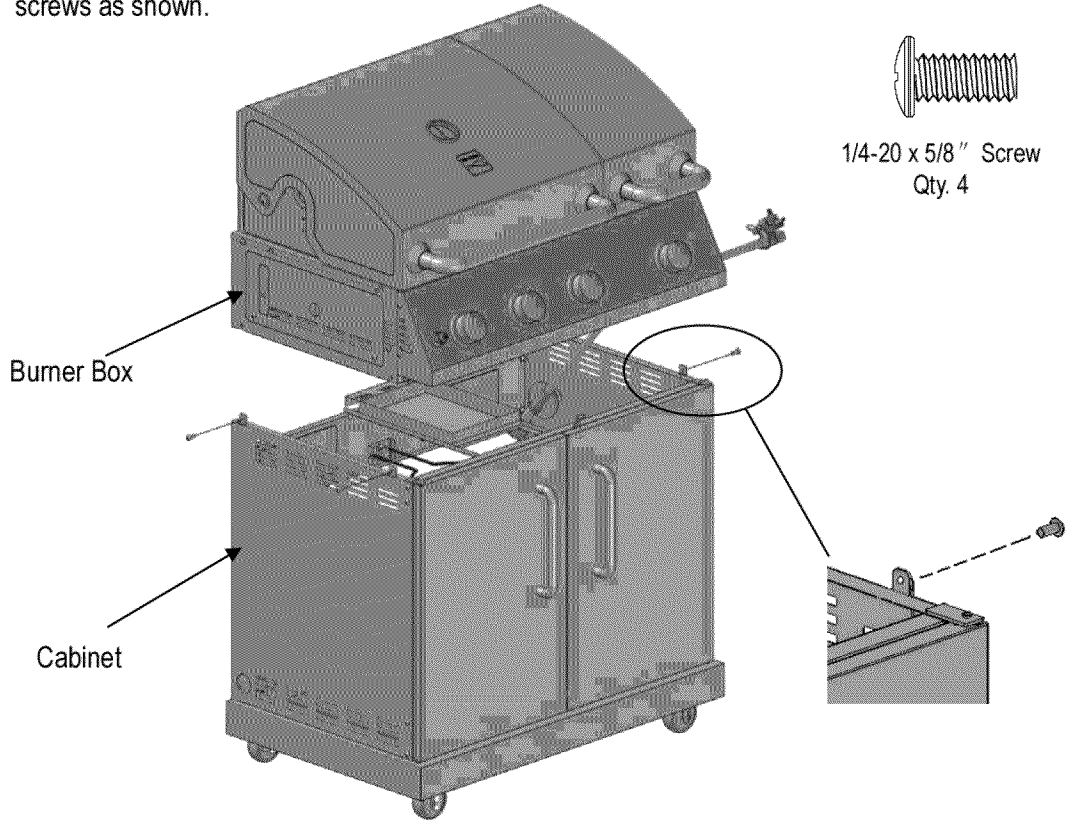
**11**

For each door, attach washer onto hinge pin, then insert bottom hinge pin into hole on bottom panel. Push down on top hinge pin to insert into hole in tab at top of side panel. Adjust magnets on the base panel and front beam to align the magnets with doors, then tighten magnets screws.



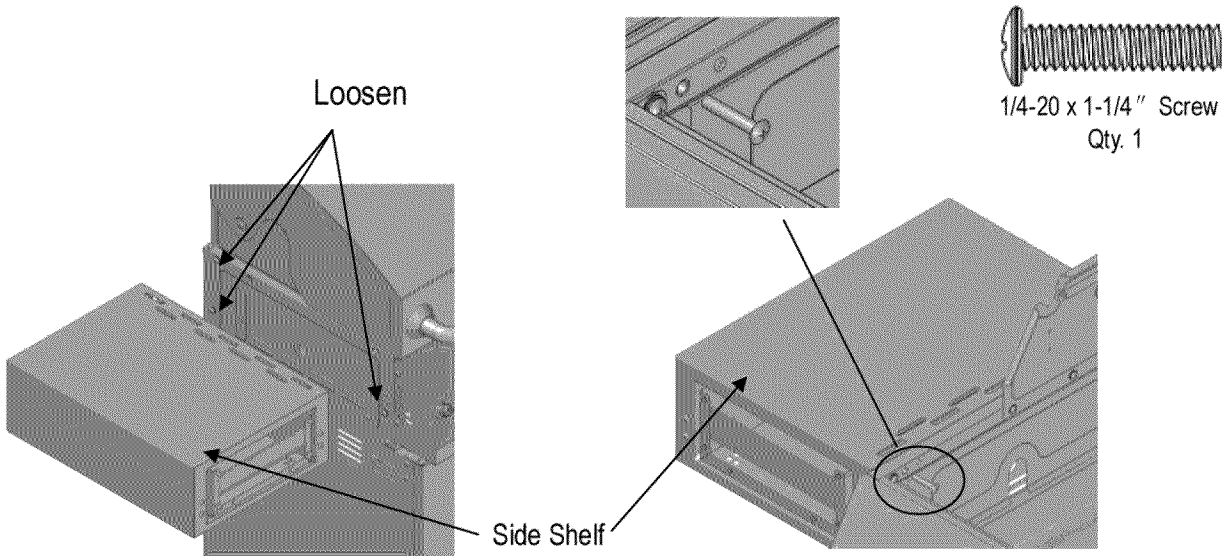
**12**

Cut tie wraps holding regulator and side burner valve in place underneath grill head control panel. Be careful not to cut igniter wires. With the aid of an assistant, lift and place grill head onto cabinet. Grill head sides go over attachment tabs on cabinet. Make sure that side burner valve and igniter wires hang outside the cabinet, and that regulator hangs inside cabinet. Attach head to cabinet with 4 screws as shown.



**13**

Loosen the three screws attached to the left panel of the burner box 3 to 4 turns as shown. Hang the side shelf by the slotted holes in its side onto the three loosened screws. Open the grill lid and use the screw to fasten the side shelf from the inside of the burner box as shown. Tighten the three previously loosened screws.

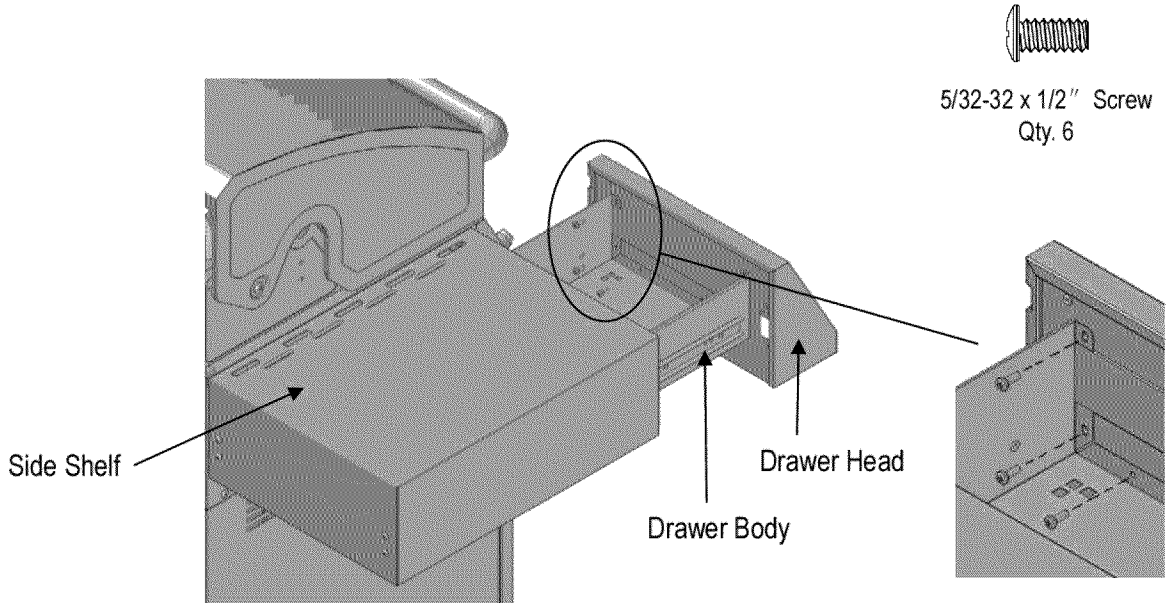


**14**

Pull drawer body out of the side shelf.

Secure the drawer head to the drawer body with 3 screws on each side as shown.

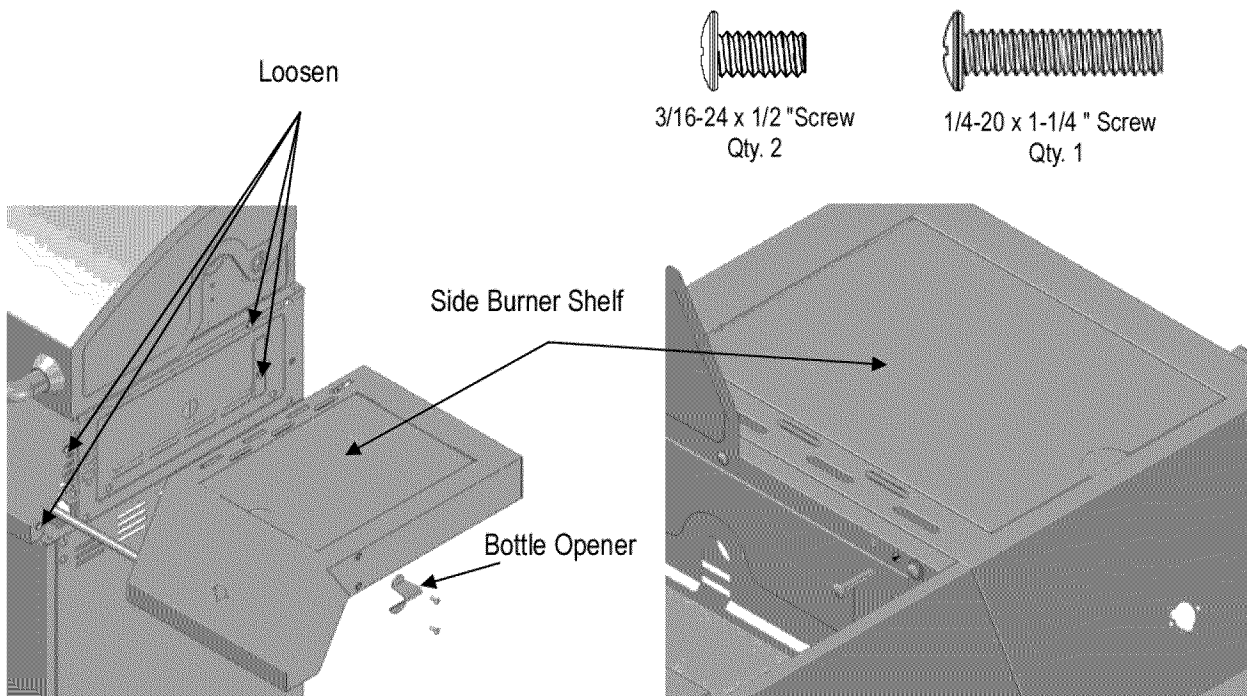
If there is any misalignment or interference in the operation of the drawer's front panel, loosen the 6 screws, readjust the positioning of the front panel to eliminate the problem, and retighten screws.



#### Side Burner Shelf

**15**

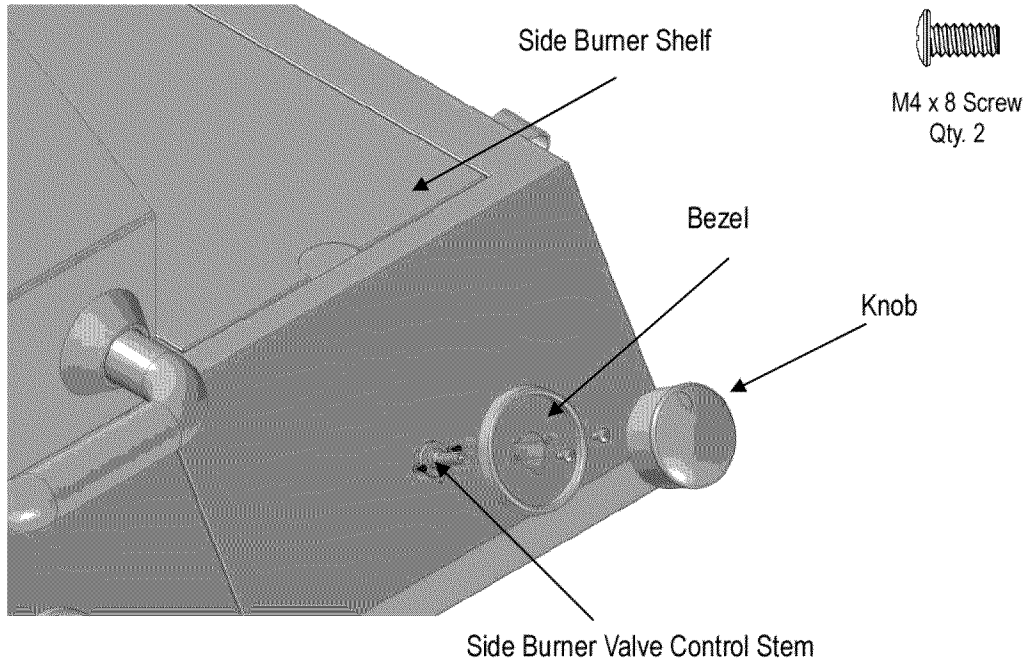
Loosen the four screws attached in the right panel of the burner box 3 to 4 turns as shown. Hang the side burner shelf by the slotted holes in its side onto the four loosened screws. Open the grill lid and use the single longer screw to fasten the side burner shelf from the inside of the burner box as shown. Tighten the four previously loosened screws. Attach bottle opener to side burner shelf with 2 screws as shown.



### Side Burner Shelf

**16**

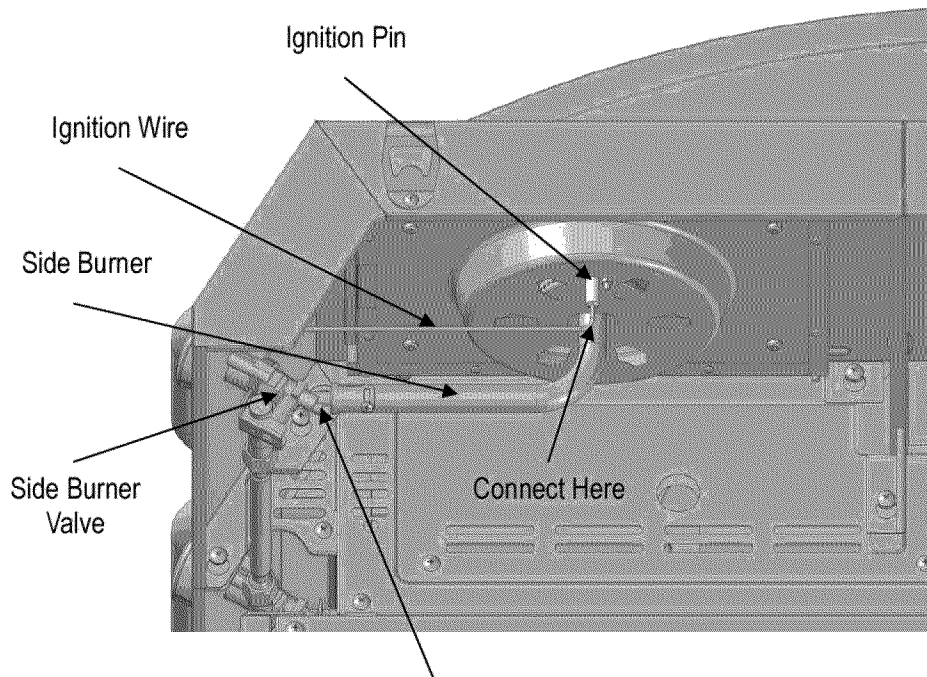
Loosen and remove the two screws holding side burner in place. Align the 2 bezel screw holes to those in side burner control panel. Insert the valve control stem through control panel and bezel main holes. Attach bezel to control panel and valve control stem with 2 screws as shown. Press Knob onto side burner valve control stem.



### Side Burner Valve and Ignition Wire

**17**

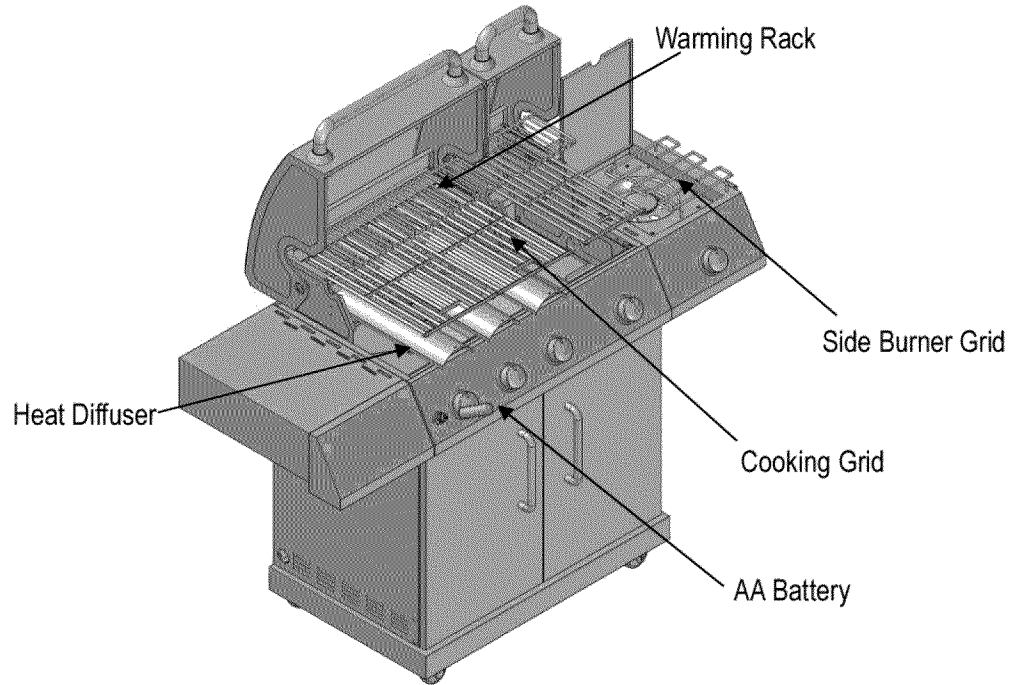
Insert side burner valve into side burner tube as shown. Reattach side burner to shelf with 2 previously removed screws. Connect the side burner ignition wire to the ignition pin.



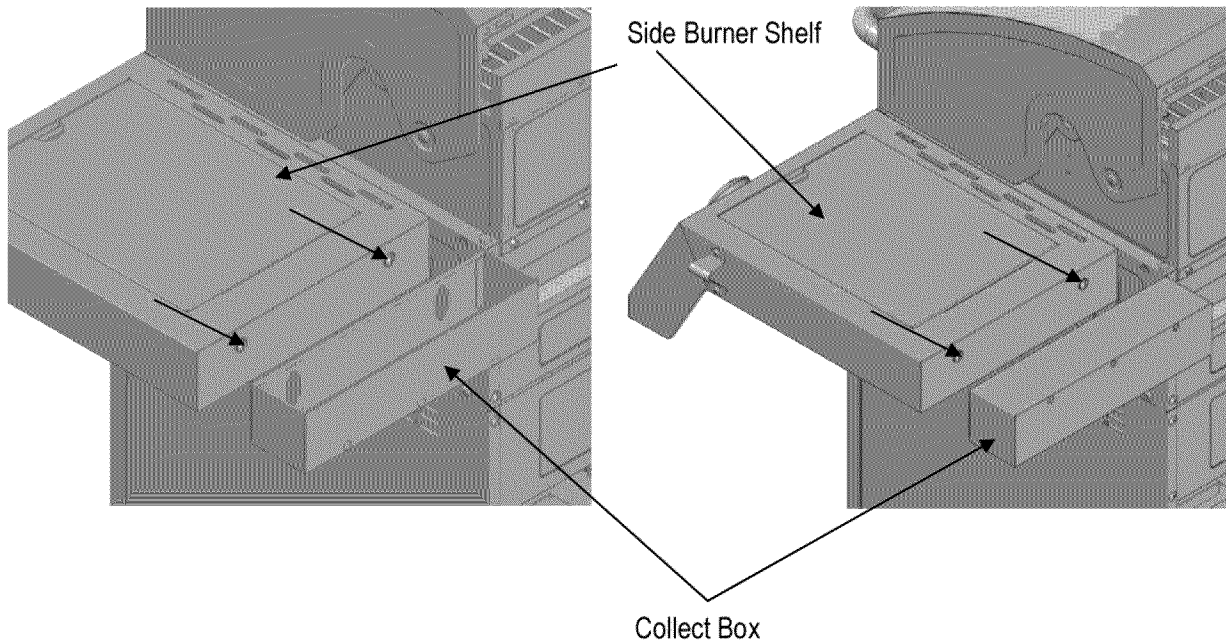
**CAUTION:** Make sure that valve is inside tube.

**18****Install the Heat Diffusers, Cooking Grates and Warming Racks**

Position the heat diffusers, cooking grates and warming racks as shown. NOTE: The diffuser edges fit into slots at front and back of burner box. The rectangular hole in cooking grate goes to the front. Remove battery cap and insert AA battery with positive pole facing out. Replace cap.

**19****Collect Box**

Align the collect box with the 2 round screw heads at the back of the side burner shelf, and push the box down to lock it in place. You may also invert the box and attach it to lengthen the shelf as shown.

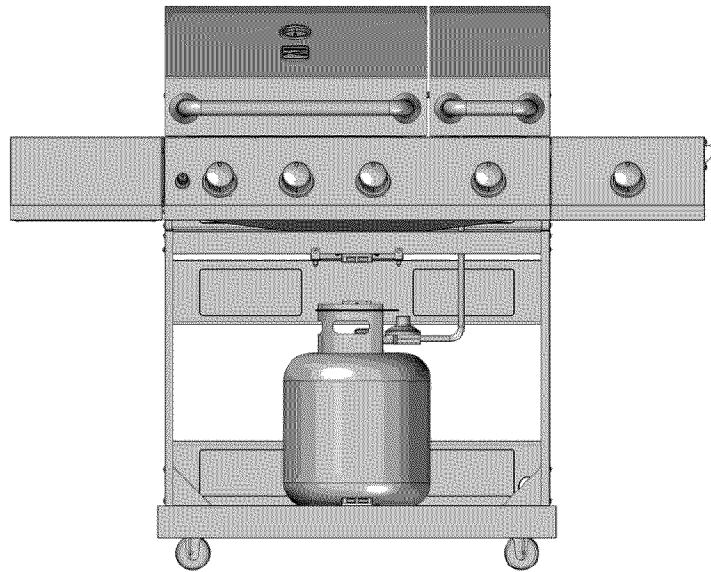




**20**

**LP Tank Installation**

Open front doors of cabinet. Set base of tank into cabinet. Connect regulator to tank (see page 5 of Use and Care section).



## Troubleshooting

Problem	Possible Cause	Corrective Action
Grill or side burner will not light	<ol style="list-style-type: none"> <li>1. The ignition wire came off the electrical igniter.</li> <li>2. The distance between the ignition pin and the burner is greater than 0.1-0.2 inch(side burner).</li> <li>3. The ignition wire is broken.</li> <li>4. The battery has died.</li> <li>5. The battery is in the wrong polarity.</li> <li>6. The electrode tip does not produce sparks at the burner port.</li> <li>7. No gas supplied.</li> <li>8. Air shutter opening is too big.</li> </ol>	<ol style="list-style-type: none"> <li>1. Reconnect the ignition wire to the electrical igniter.</li> <li>2. Loosen the ignition pin and adjust the distance, then fasten it again.</li> <li>3. Call customer service for a replacement ignition wire.</li> <li>4. Install a new AA battery.</li> <li>5. Change the battery polarity.</li> <li>6. Reinstall the electrode.</li> <li>7. Turn on the regulator valve.</li> <li>8. Loosen the air shutter and adjust the opening to a smaller size.</li> </ol>
Burner flame is yellow and gas odor can be smelled	<ol style="list-style-type: none"> <li>1. The air shutter opening is not properly set.</li> <li>2. Spiders or insects block the air shutter.</li> <li>3. Gas leaks</li> </ol>	<ol style="list-style-type: none"> <li>1. Loosen the air shutter and adjust the opening to have blue flames. 1/4 in. opening for LPG. 1/8 in. or less opening for NG.</li> <li>2. Clean blockages.</li> <li>3. Check for the source of gas leaks.</li> </ol>
Excessive flare-up	<ol style="list-style-type: none"> <li>1. Grilling fatty meats while knobs on "HIGH".</li> <li>2. Spray water on gas flames.</li> <li>3. Hood closed when grilling.</li> </ol>	<ol style="list-style-type: none"> <li>1. Grill fatty meats when the grids are cold while the knobs are on the "LOW" setting. Move the meats to the warming rack if flare up continues until flame settles down.</li> <li>2. Never spray water on gas flames.</li> <li>3. Hood up when grilling.</li> </ol>
Burner blows out	<ol style="list-style-type: none"> <li>1. LP tank is empty.</li> <li>2. Burner is not aligned with the control valve.</li> <li>3. Gas supply is not sufficient.</li> </ol>	<ol style="list-style-type: none"> <li>1. Refill the LP Tank.</li> <li>2. Install the burner correctly.</li> <li>3. Check the gas supply hose and make sure there are no leaks and no knots.</li> </ol>

Problem	Possible Cause	Corrective Action										
Low heat with the knob in "HI" position	<ol style="list-style-type: none"> <li>1. Low heat is found in natural gas models.</li> <li>2. Ports are blocked.</li> <li>3. LP tank has run out.</li> </ol>	<ol style="list-style-type: none"> <li>1. This model is set for 7 in. natural gas usage. Please check your natural gas supply system to have correct gas pressure. Regulator is not needed for NG model. Check the orifice if you installed NG nozzles.</li> <li>2. Clear ports of any obstructions.</li> <li>3. Refill the LP tank.</li> </ol>										
Low heat, natural gas	Gas pressure is significantly affected by gas line and length of gas line from house gas line.	<p>Check your gas line and make corrections by following the chart below.</p> <table border="1" data-bbox="922 726 1414 1041"> <thead> <tr> <th colspan="2">From House to Grill</th> </tr> <tr> <th>Distance</th> <th>Tubing Size</th> </tr> </thead> <tbody> <tr> <td>Up to 25 ft.</td> <td>3/8 in. diameter</td> </tr> <tr> <td>26 -50 ft.</td> <td>1/2 in. diameter</td> </tr> <tr> <td>51 -100 ft.</td> <td>2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.</td> </tr> </tbody> </table>	From House to Grill		Distance	Tubing Size	Up to 25 ft.	3/8 in. diameter	26 -50 ft.	1/2 in. diameter	51 -100 ft.	2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.
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26 -50 ft.	1/2 in. diameter											
51 -100 ft.	2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.											
Low heat, LP gas	The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow. Rapid changes in pressure can trigger the excess flow device, providing a low flame and low temperature.	<p>Please follow these instructions:</p> <ol style="list-style-type: none"> <li>1. Make sure all burners are "OFF".</li> <li>2. Open the tank valve and wait 5 minutes.</li> <li>3. Light the burner one at a time following the lighting instructions listed on the door liner</li> </ol>										
Sudden drop in gas flow or low flame	<ol style="list-style-type: none"> <li>1. Out of gas.</li> <li>2. Excess flow valve tripped.</li> <li>3. Vapor lock at coupling nut/LP cylinder connection.</li> </ol>	<ol style="list-style-type: none"> <li>1. Check for gas in LP cylinder.</li> <li>2. Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP cylinder valve. Disconnect regulator. Reconnect regulator and leak test. Turn on LP cylinder valve, wait 30 seconds and then light grill.</li> <li>3. Turn off knobs and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.</li> </ol>										

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