

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

Kenmore Elite[®]

Liquid Propane Gas Grill

Parrilla a gas de propane liquido

Model/Modelo: 146.03358410 – Stainless Steel / Acero Inoxidable
146.30212510 – Carbon Gray Metallic / Carbono Gris Metálico
146.30213510 – Maroon Metallic / Marrón Metálico

Item / Artículo: 640-06201888-2 –Stainless Steel / Acero Inoxidable
640-03165406-4 –Carbon Gray Metallic / Carbono Gris Metálico
640-03165407-2 –Maroon Metallic / Marrón Metálico

P/N 50600322A
Sears Brands Management Corporation
Hoffman Estates, IL 60179 U.S.A.
www.kenmore.com
www.sears.com
www.kmart.com



Dear New Kenmore Owner,

Congratulations on the purchase your new Kenmore Elite 700 Series Gas Grill! Kenmore Elite Series Grills have been designed and engineered from the bottom up, with focus on even the smallest detail. This grill has been designed to provide you with even cooking results, fast performance, and precise control so you have complete confidence every time you grill.

The Kenmore brand has over a 100-year history of providing innovative solutions that enable our members and customers to get more out of their lives. During this time, the Kenmore brand has evolved through technology, style and the specific needs of every generation. Yet, one constant remains – all Kenmore products offer keys to more living such as greater convenience, better performance and time saved. Your new Kenmore Elite gas grill is another example of this great Kenmore legacy.

Of course, if you should have any issues with your new grill, please contact us at 1-800-4-MY-HOME, or through Sears.com. We also hope you will share your grill recipes and stories with us and others. You can do this by visiting the Kenmore cookmore.com or grillingishappiness.com websites.

Thank you for allowing us to make this amazing product a part of your life. We hope you enjoy many great meals with your family and friends creating many happy memories.



Kenmore® • tested for living™

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

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

Call Grill Service Center For Help And Parts

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

Product Record

IMPORTANT: Fill out the product record information below.

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

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

Installation Safety Precautions

- Please read this User's Manual in its entirety before using the grill.
- Failure to follow the provided instruction can result in seriously bodily injury and/or property damage.
- Some parts of this grill may have sharp edges. Please wear suitable protective gloves.
- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in their absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or National Electrical Code, ANSI / NFPA 70 or Canadian Electrical Code, CSA C22.1. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

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

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

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

Safety Symbols

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

	DANGER	
DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.		
	WARNING	
WARNING: Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.		
	CAUTION	
CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.		

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Repair Protection Agreements

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

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

Here's what the Repair Protection Agreement* includes:

- ✓ **Expert service** by our 10,000 professional repair specialists
- ✓ **Unlimited service and no charge** for parts and labor on all covered repairs
- ✓ **Product replacement up to \$1500** if your covered product can't be fixed
- ✓ **Discount of 25%** from regular price of service and related installed parts not covered by the agreement; also, 25% off regular price of preventive maintenance check
- ✓ **Fast help by phone** - we call it Rapid Resolution - phone support from a Sears representative. Think of us as a "talking owner's manual."

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

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

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

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®

WARNING

CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
2. This Product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after using this product.

WARNING

This grill is rated at 96,000 BTU. This is more than one standard 20 lb. LP tank can deliver at once, especially in cold weather. Do not operate the 5 main burners while the rotisserie burner is being used. Or do not operate the rotisserie burner when the 5 main burners are being used.

WARRANTY

KENMORE ELITE LIMITED WARRANTY

WITH PROOF OF SALE, the following warranty coverage applies when this appliance is correctly installed, operated and maintained according to all supplied instructions. To arrange for in-home warranty service, call 1-800-4-MY-HOME® (1-800-469-4663)

FOR TWO YEARS from the date of sale this appliance is warranted against defects in material or workmanship. A defective appliance will receive free repair or replacement at option of seller.

For the time periods from the sale date listed below, the named part will be replaced free of charge if it rusts through or burns through. After the second year from the sale date you are responsible for the labor cost of part installation.

TWO YEARS – Heat Diffusers

THREE YEARS – Cooking Grates

FIFTEEN YEARS – Burners

TWENTY-FIVE YEARS – Firebox Cast Aluminum Sidewalls or Lid Porcelain Coated Shroud

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 applies is void if this appliance is ever used for other than private household purposes.

This warranty covers ONLY defects in material and workmanship, and will NOT pay for:

1. Expendable items that can wear out from normal use within the warranty period, including but not limited to batteries, screw-in base light bulbs and surface coatings or finishes.
2. A service technician to clean or maintain this appliance, or to instruct the user in correct appliance installation, operation and maintenance.
3. Service calls to correct appliance installation not performed by Sears authorized service agents, or to repair problems with house fuses, circuit breakers, house wiring, and plumbing or gas supply systems resulting from such installation.
4. Damage to or failure of this appliance resulting from installation not performed by Sears authorized service agents, including installation that was not in accord with electrical, gas or plumbing codes.
5. Damage to or failure of this appliance, including discoloration or surface rust, if it is not correctly operated and maintained according to all supplied instructions.
6. Damage to or failure of this appliance, including discoloration or surface rust, resulting from accident, alteration, abuse, misuse or use for other than its intended purpose.
7. Damage to or failure of this appliance, including discoloration or surface rust, caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
8. Damage to or failure of this appliance resulting from natural or other catastrophe, such as flood, fire or storm.
9. Damage to or failure of parts or systems resulting from unauthorized modifications made to this appliance.
10. Service to an appliance if the model and serial plate is missing, altered, or cannot easily be determined to have the appropriate certification logo.

Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair or replacement as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to two years on the appliance, five years on heat diffusers, fifteen years on burners, and twenty-five years on sidewalls, lid shroud and grates, or the shortest period allowed by law. Seller 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.

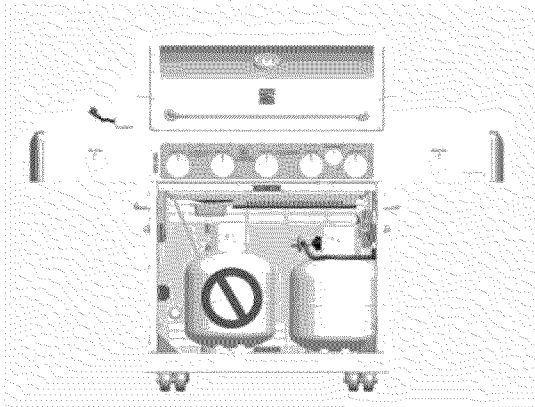
This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears Brands Management Corporation, Hoffman Estates, IL 60179

USE AND CARE



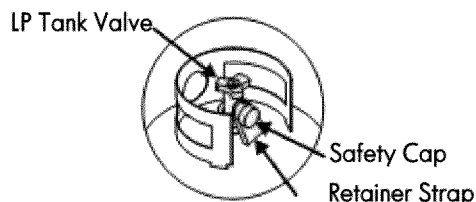
- **NEVER store a spare LP cylinder under or near the appliance or in an enclosed area.**



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

LP Tank Removal, Transport And Storage

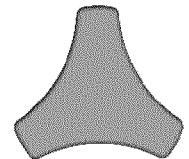
- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off of LP tank collar, then lift LP tank up and off of support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**



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

LP Cylinder

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



OPD Hand Wheel
Use only LP cylinders equipped with this type of valve.



LP cylinder in upright position for vapor withdrawal

LP (Liquefied Petroleum Gas)

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

LP Cylinder Filling

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


LP Tank Exchange

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


LP Tank Leak Test

For your safety

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

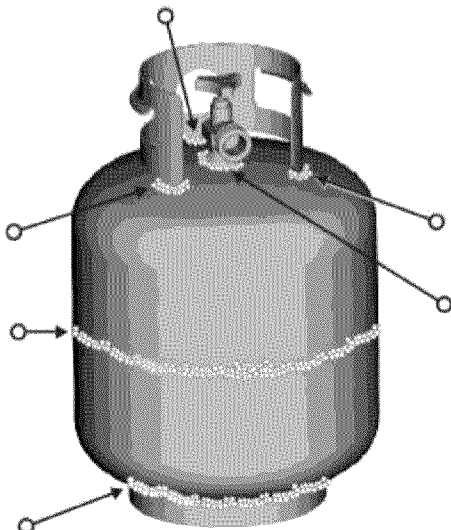


WARNING



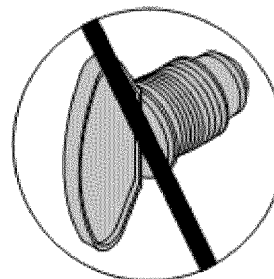
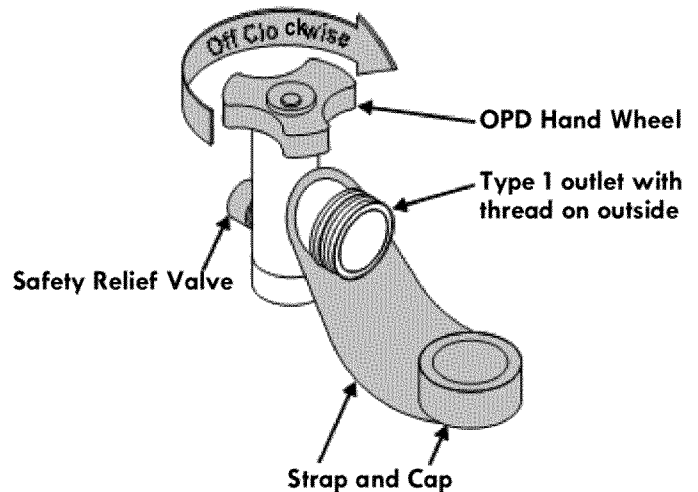
If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!

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



Connecting Regulator To The LP Tank

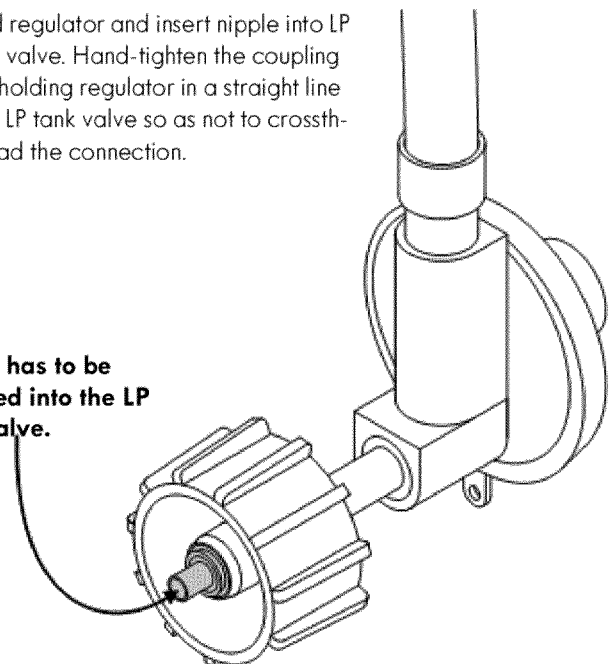
1. LP tank must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP tank OFF by turning OPD hand wheel clockwise to a full stop.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.

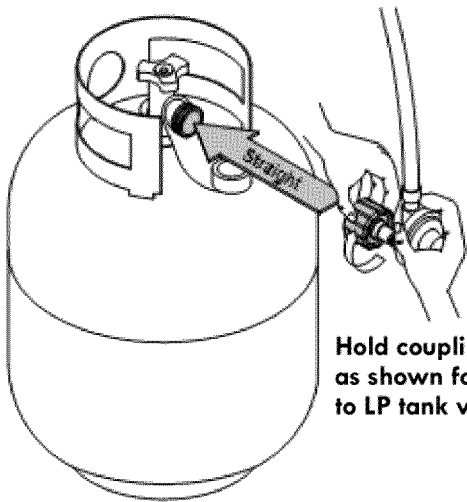


Do not insert a POL transport plug (plastic part with external threads) into the type 1 valve outlet. It will defeat the Safety Relief Valve feature.

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

Nipple has to be centered into the LP tank valve.





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

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

NOTE:

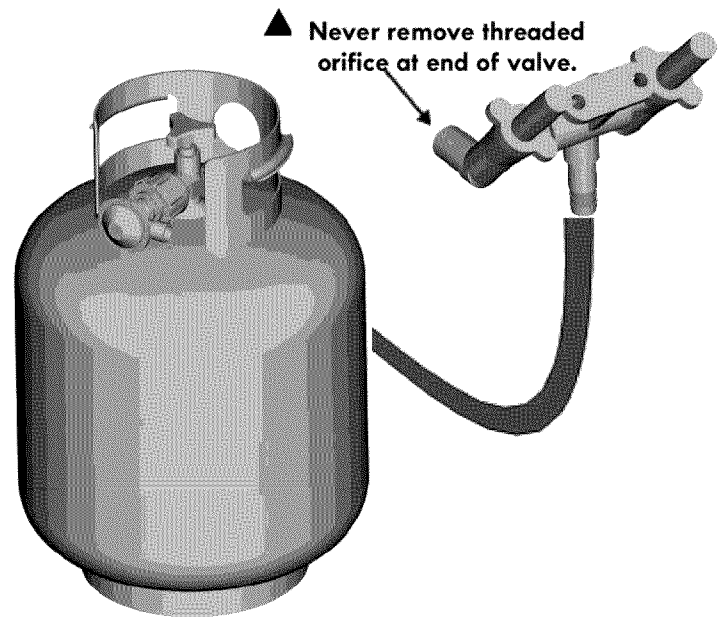
If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, do not use this regulator!
Call 1-800-4-MY-HOME® for an identical replacement part.

	DANGER	
<ul style="list-style-type: none"> 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. 		

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

Leak Testing Valves, Hose and Regulator

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



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

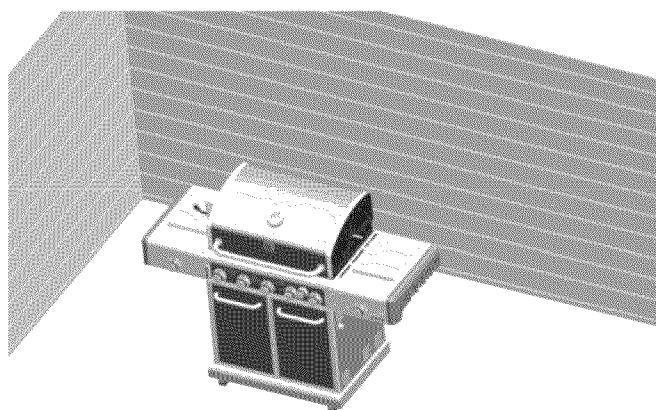


WARNING



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

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



• Apartment Dwellers:

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

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

Safety Tips

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




CAUTION



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

Main Burner Igniter Lighting

- ▲ Do not lean over grill while lighting.
 1. Open lid during lighting.
 2. Turn on valve from source or tank.
 3. Push and turn any Main Burner control knob to  Hi and hold in. You will hear a clicking sound from the electrodes of all burners.
 4. If ignition does not occur in 5 seconds, turn the burner controls OFF, wait 5 minutes, and repeat the lighting procedure.
 5. To ignite any other Main Burner, turn knob to HI.
 6. To ignite the Side Burner, follow steps 2-4 using the Side Burner knob.
 7. To ignite the, follow steps 2-4 using the Searing Burner knob.
 8. To ignite the Rotisserie Burner, follow steps 2-4 using the Rotisserie Burner knob.
- If igniter does not work, follow **Match Lighting** instructions.

 **WARNING** 

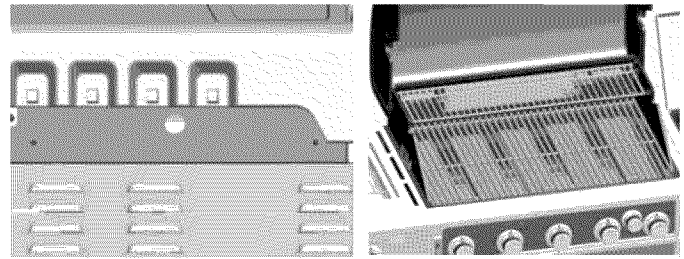
Turn controls and gas source or tank OFF when not in use.

 **CAUTION** 

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

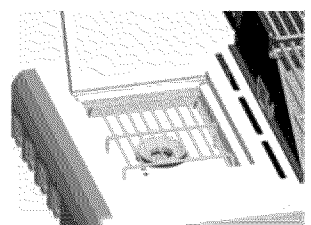
Match Lighting

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



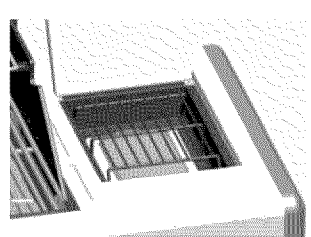
Side burner Match Lighting

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



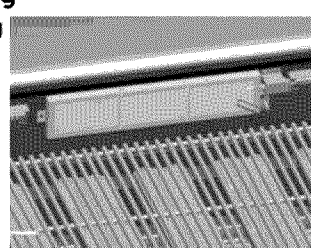
Searing burner Match Lighting

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



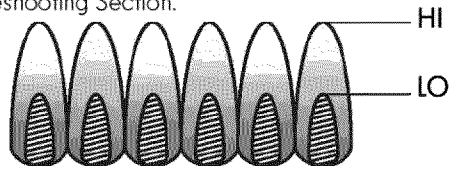
Rotisserie burner Match Lighting

- 1. Open lid and remove the Warming Rack. Turn on gas at LP cylinder.
- 2. Place lit match near burner.
- 3. Turn searing burner knob to ON.
Be sure burner lights and stays lit.



Burner Flame Check

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



Turning Grill Off

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

Igniter Check

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

Valve Check

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

Hose Check

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

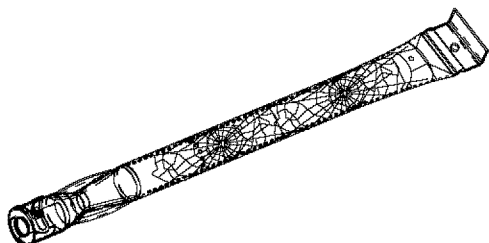
General Grill Cleaning

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

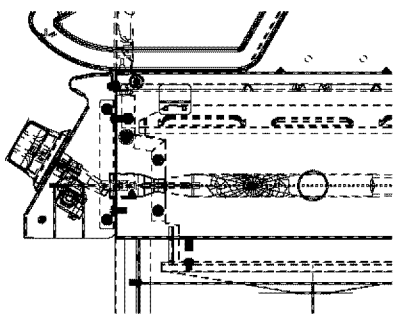
CAUTION

SPIDER ALERT!

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



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



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

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

Storing Your Grill

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

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 cotter pin 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.

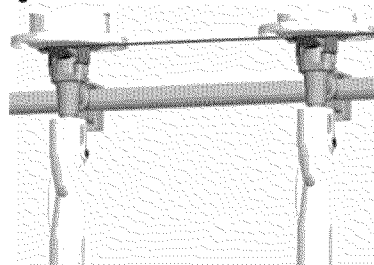


- (B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.

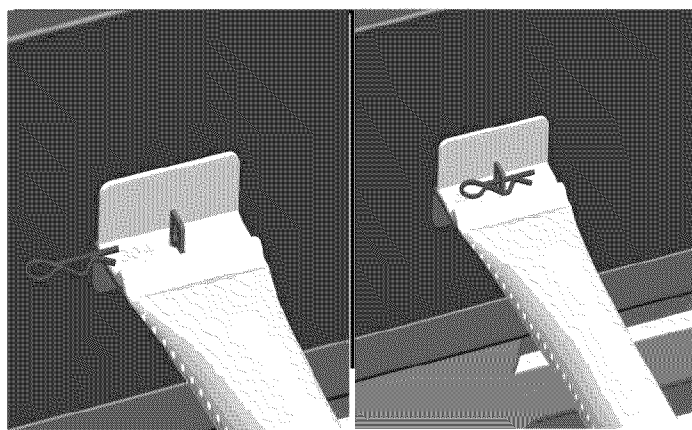
- (C) Wear eye protection: Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

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. See illustrations below.

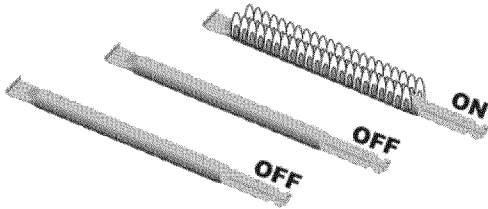


8. Carefully replace burners.
9. Attach burners to brackets with cotter pin.
10. Replace heat diffusers and cooking grates.



Indirect Cooking

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

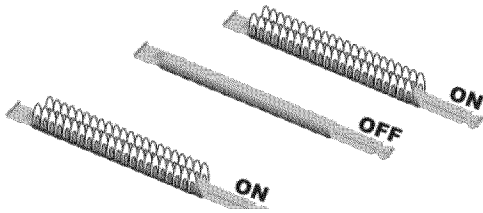


1 Burner Cooking

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

Indirect Cooking Instructions

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



2 Burner Cooking

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

Food Safety

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

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

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

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

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

How To Tell If Meat Is Grilled Thoroughly

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

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

USDA* Recommended Safe Minimum Internal Temperatures	
Beef, Veal, Lamb and Pork – Whole Cuts**	145° F
Fish	145° F
Beef, Veal, Lamb and Pork – Ground	160° F
Egg Dishes	160° F
Turkey, Chicken & Duck – Whole, Pieces & Ground	165° F

* United States Department of Agriculture

**Allow meat to rest three minutes before carving or consuming.

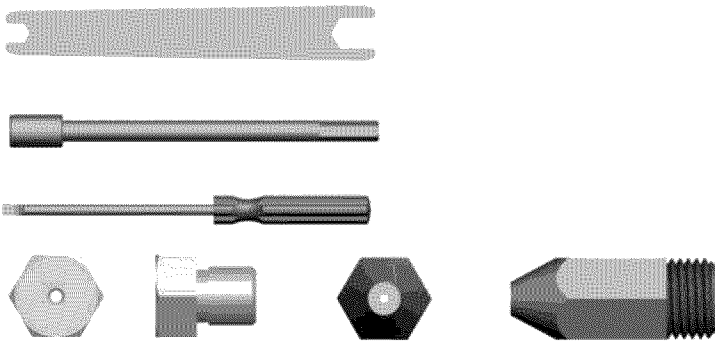
Natural Gas Conversion Kit

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

Natural gas conversion kit

(Manufacturer Part NO.: 30800339)

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.



Natural gas 12' hose

If converting the grill to natural gas, the technician in most cases will need this 12' extension hose with 1/2" ID (inner diameter), which is included in the natural gas conversion kit.



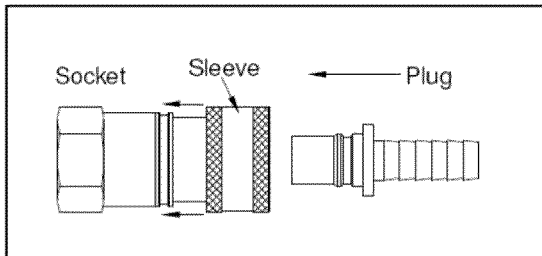
For Natural Gas Connection

Preparing:

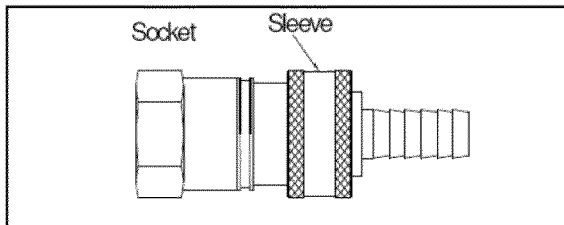
1. Turn off gas supply, and then remove cap on gas Supply side.
2. Recommended: Install a shut-off valve on gas supply side before installing the socket.
3. Socket should be installed by an authorized technician in accordance with the national fuel gas code (NFPA 54/ANSI223.1)
4. Before inserting plug, 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 and 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 socket. (Gas is automatically shut off.)
2. Close shut-off valve and replace dust caps on socket and plug.

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

PARTS LIST

Key	Description	Qty	Part Number	Key	Description	Qty	Part Number
1	Lid, Side Burner	2	41500041	35	Regulator	1	50600233
2	Rotate Rod, Side Burner	2	41500205	36	Hose Retaining Clip	1	30800226
3	End Cap, Right Side Shelf	1	30800206	37	Control Knob Bezel	7	40900036
4	Right Side Shelf	1	50600033	38	Control Knob Bezel, Rotisserie Burner	1	50403001
5	Cooking Grid, Side Burner	1	50600203	39	Control Knob, Rotisserie Burner	1	50600218
6	Searing Burner Base	1	50600036	40	Control Knob, Searing Burner	1	50600217
7	Grease Cup ,Searing Burner	1	50600039	41	Control Knob	6	30800219
8	Double Igniter Wire, Searing Burner	1	50600225	42	Bottom Shelf	1	50600072
9	Fascia, Right Side Shelf	1	50600041	43	Top Magnet Box	1	50600057
10	Searing Burner	1	50600081	44	Magnet	4	40200094
11	Side Shelf Badge	1	50600201	45	Bottom Magnet Box	1	50600076
12	Control Panel	1	50600019	46	Caster	2	30800238
13	Control Panel Inner Panel	1	50600023	47	Caster with Brake	2	30800237
14	Led Light Strip	1	50600230	48	Cart Support Angel Bar	2	50600058
15	Ground Wire	1	61300096	49	Fuel Gauge	1	30800087
16	Control Panel Glass	1	50600202	50	Tank Positioning Pin	2	30800229
17	Pulse ground wire	2	30800244	51	Grease Box	1	30800082A
18	Switch Box	1	41500221	52	Door Bracket	1	50600056
19	Waterproof Switch	2	41500220	53-1	Right Side Panel (Carbon Grey Metallic)	1	50600051A
20	Gas Valve, Side Burner	1	41500208	53-2	Right Side Panel (Maroon Metallic)	1	50600051B
21	Thermocouple Assembly	1	50600214	53-3	Right Side Panel (Silver)	1	50600051C
22	Gas Hose B	1	50600215	54	Battery Module	1	41500223
23	Side Burner Hose	2	41500228	55	Battery Box	1	50600050
24	Pulse Control Wire	1	50600226	56	Door Hinge	4	30800236
25	Safety Switch	1	50600213	57	Match Holder	1	40800128
26	Gas Valve, Main Burner	5	50600211	58	Match Holder Bracket	1	40800129
27	Gas Valve, Searing Burner	1	50600212	59	Match Holder Chain	1	50600231
28	Manifold, Side Burner	2	41500042	60	Door Handle	2	50600069
29	Manifold, Rotisserie Burner	1	50600030	61-1	Right Door (Carbon Grey Metallic)	1	50600066A
30	Manifold, Main Burner	1	50600024	61-2	Right Door (Maroon Metallic)	1	50600066B
31	Gas Hose	1	50600232	61-3	Right Door (Silver)	1	50600066C
32	Gas Hose A	1	50600234	62-1	Left Door (Carbon Grey Metallic)	1	50600060A
33	Regulator Retention Bracket	1	30800054	62-2	Left Door (Maroon Metallic)	1	50600060B
34	Connector B	1	30800218	62-3	Left Door (Silver)	1	50600060C

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 LIST

Key	Description	Qty	Part Number	Key	Description	Qty	Part Number
63-1	Left Side Panel (Carbon Grey Metallic)	1	50600045A	90	Motor	1	50600210
63-2	Left Side Panel (Maroon Metallic)	1	50600045B	91	Rotisserie Rod	1	50600206
63-3	Left Side Panel (Silver)	1	50600045C	92	Fork	2	50600207
64	Tank Baffle	2	50600074	93	Wing Screw, Flat Head Set Screw	1	50600209
65	Transformer	1	41500216	94	Shaft Collar	1	50600208
66	Three legs power line	1	50600229	95	Lid Rubber Bumper, Front	2	30800233
67	Wire Slot C	1	50600049	96	Lid Rubber Bumper, Back	2	40800107
68-1	Back Panel (Black)	1	50600055A	97	Temperature Gauge	1	30800207
68-2	Back Panel (Silver)	1	50600055B	98	Temp Gauge Bezel	1	30800208
69	Hole Bushing	2	30800245	99	Logo	1	30800209
70	Electronic Ignition Module	2	61200215	100	Rotate Rod, Lid	2	40800108
71	Main Burner Electrode L345	1	50600219	101	Lid Handle Spacers	2	30800231
72	Main Burner Electrode L500	1	50600220	102	Bezel, Lid Handle	2	30800011
73	Main Burner Electrode L715	1	50600223	103	Cotter Pin	7	110050
74	Main Burner Electrode L560	1	50600222	104	Lid Handle	1	50600006
75	Main Burner Electrode L405	1	50600221	105-1	Lid (Carbon Grey Metallic)	1	50600002A
76	Grease Tray	1	50600014	105-2	Lid (Maroon Metallic)	1	50600002B
77	Lamp Seat	2	41500021	105-3	Lid (Silver)	1	50600002C
78	Thermocouple Bracket	1	50600028	106	Rear Panel, Rotisserie Burner	1	50600029
79	Motor Support Bracket	1	50600026	107	Lamp	2	41500218
80	Motor Support	1	50600027	108	Rotisserie Burner	1	50600080
81	Main Burner	5	30800086	109	Wire Slot A	1	50600013
82	Fascia, Left Side Shelf	1	41500044	110	Wire Slot B	2	41500015
83	Igniter Wire, Side Burner	1	41500213	111	Warming Rack	1	50600204
84	Side burner bracket C	1	41500040	112	Cooking Grate	3	50600205
85	Side Burner Base	1	41500036	113	Heat Diffuser	5	41500013
86	Cooking Grid, Side Burner	1	41500203	114	Double Igniter Wire, Rotisserie Burner	1	50600224
87	Side Burner	1	41500224	115	Firebox	1	50600008
88	End Cap, Left Side Shelf	1	30800205	116	Side Burner Hose Fixed Bracket	2	50600085
89	Left Side Shelf	1	41500030	117	Pulse Decoration Box	2	30800246

Not Pictured

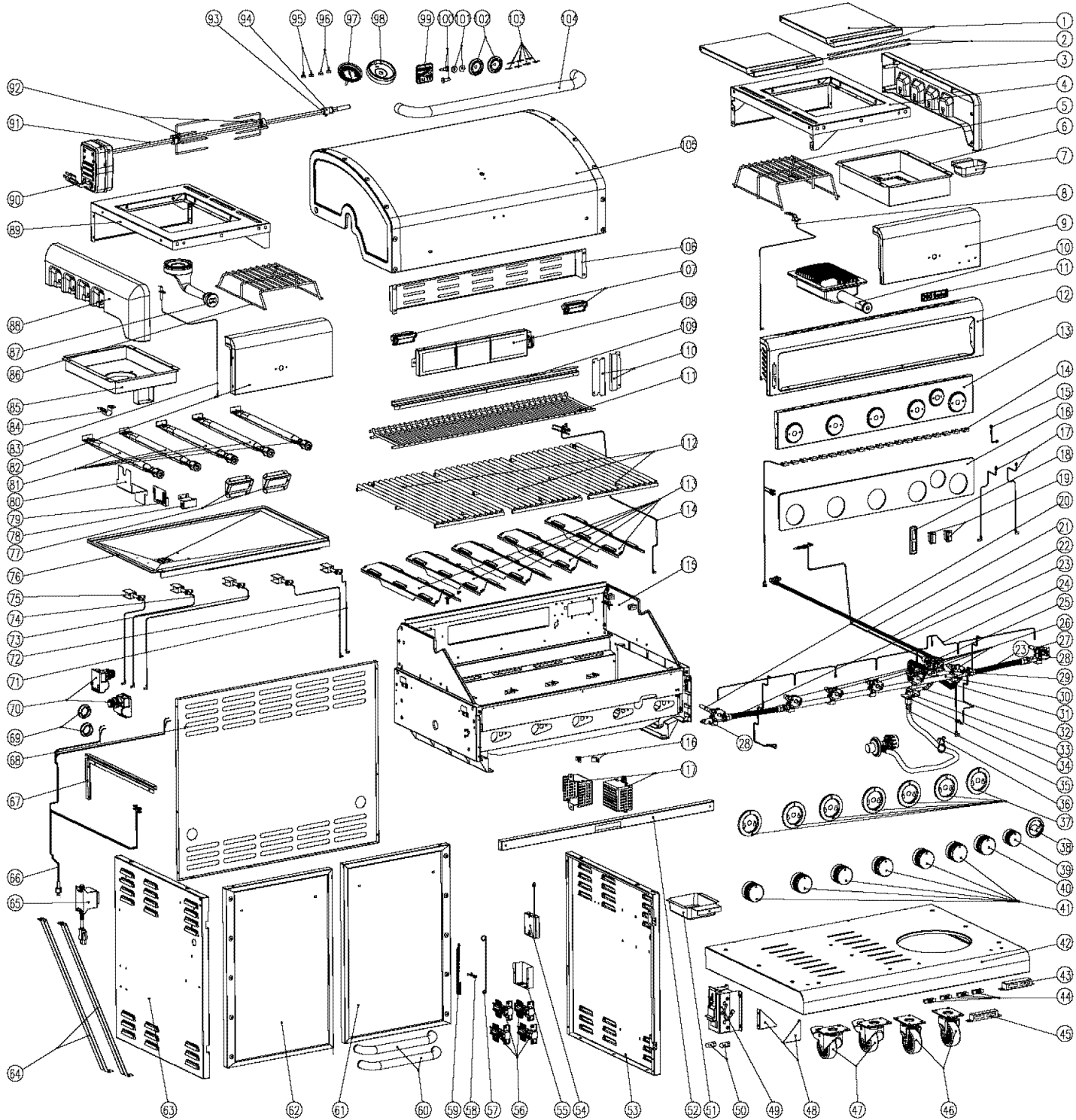
Hardware Pack	1	50600330
Manual	1	50600322A

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

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

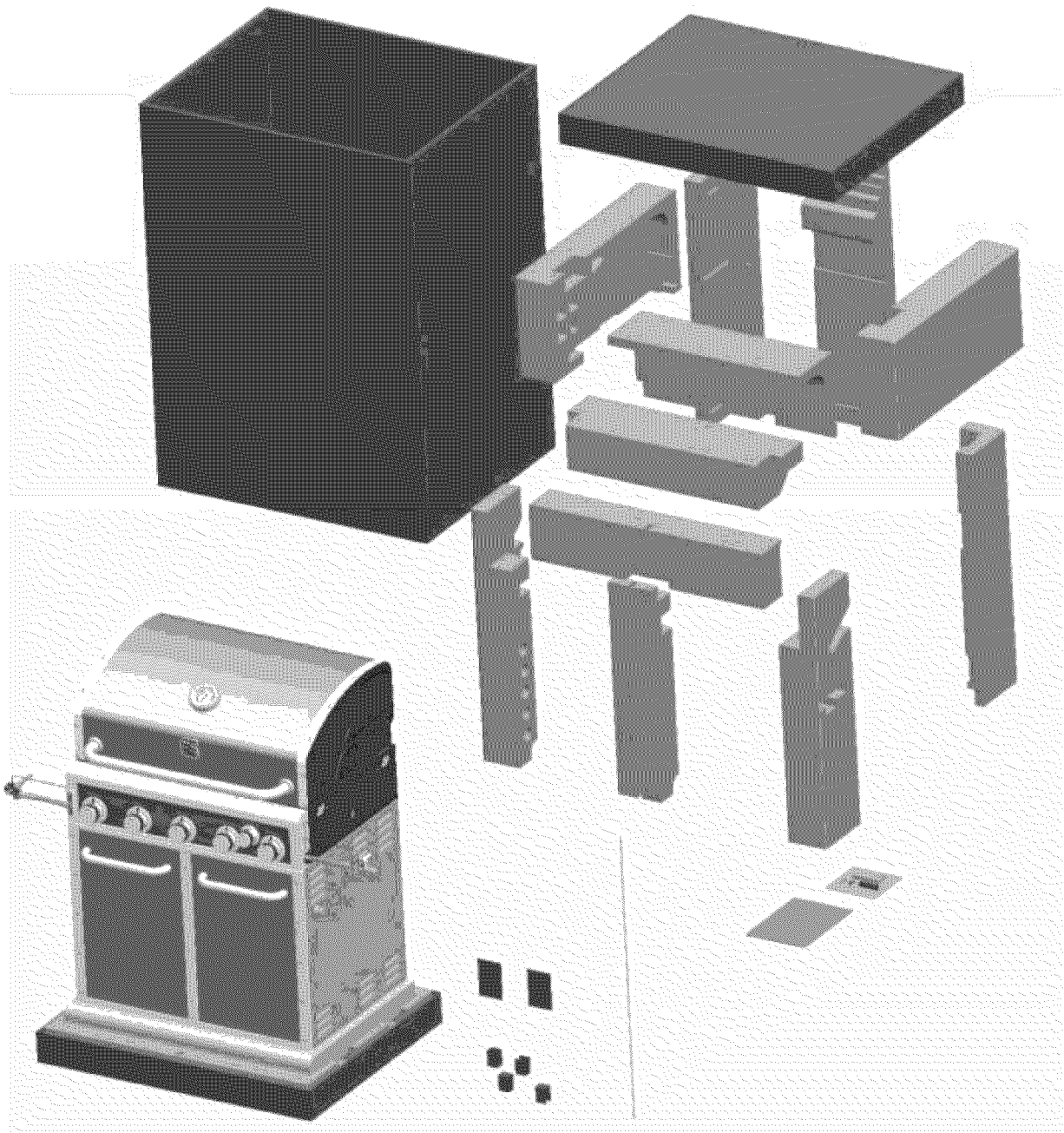
NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from Those on your particular grill model. However, the method of assembly remains the same.

DIAGRAM

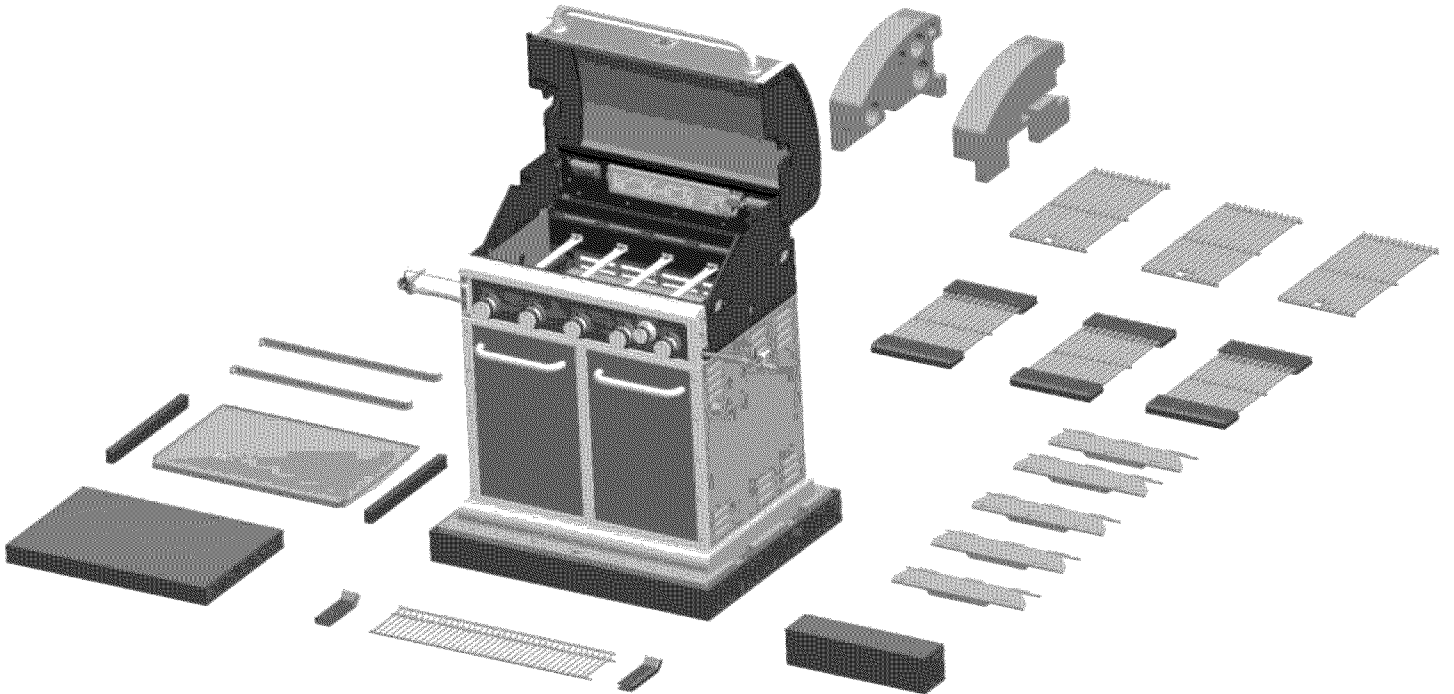
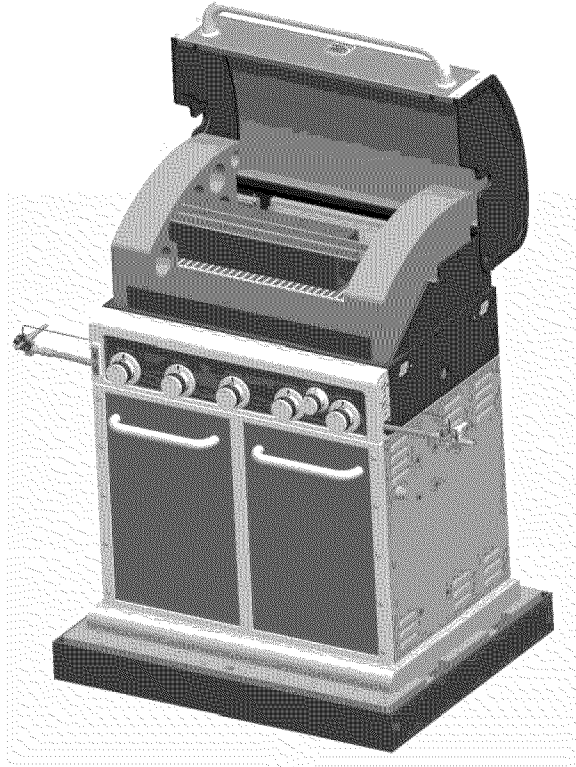


BEFORE ASSEMBLY

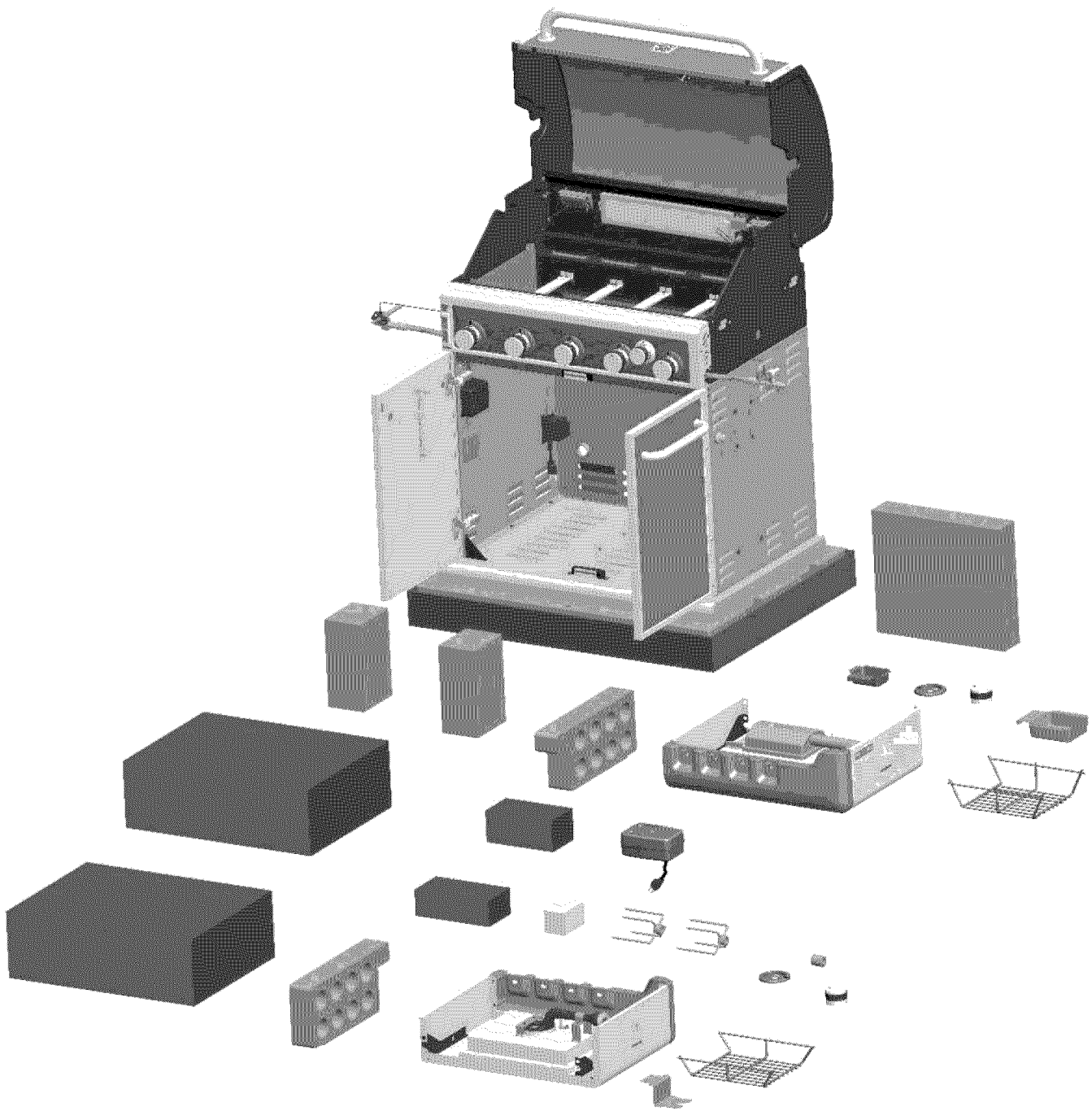
NOTICE: Once you have unpacked the grill according to the STOP SHEET instructions, check all grill parts against the pictures on this and the following two pages. If any parts are missing or damaged, call 1-888-287-0735



BEFORE ASSEMBLY



BEFORE ASSEMBLY

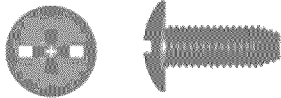

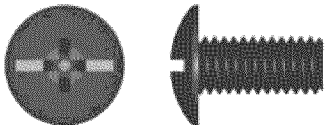



ASSEMBLY

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

Tools Required:

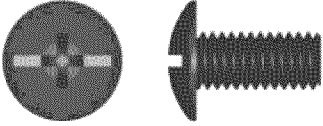
- Adjustable wrench (not provided)
- #2 and #3 Philips Screwdriver and Slotted Screwdriver (not provided)
- The following hardware is provided in blister pack for convenient use.

<p>M4X10 Screws Qty: 2 pcs</p> 	<p>M4X12 Screws Qty: 2 pcs</p> 
<p>M6X13 Screws Qty: 10 pcs</p> 	<p>AA Battery Qty: 6 pcs</p> 

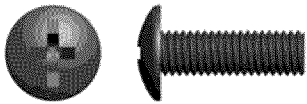
1

Left Side Shelf Assembly

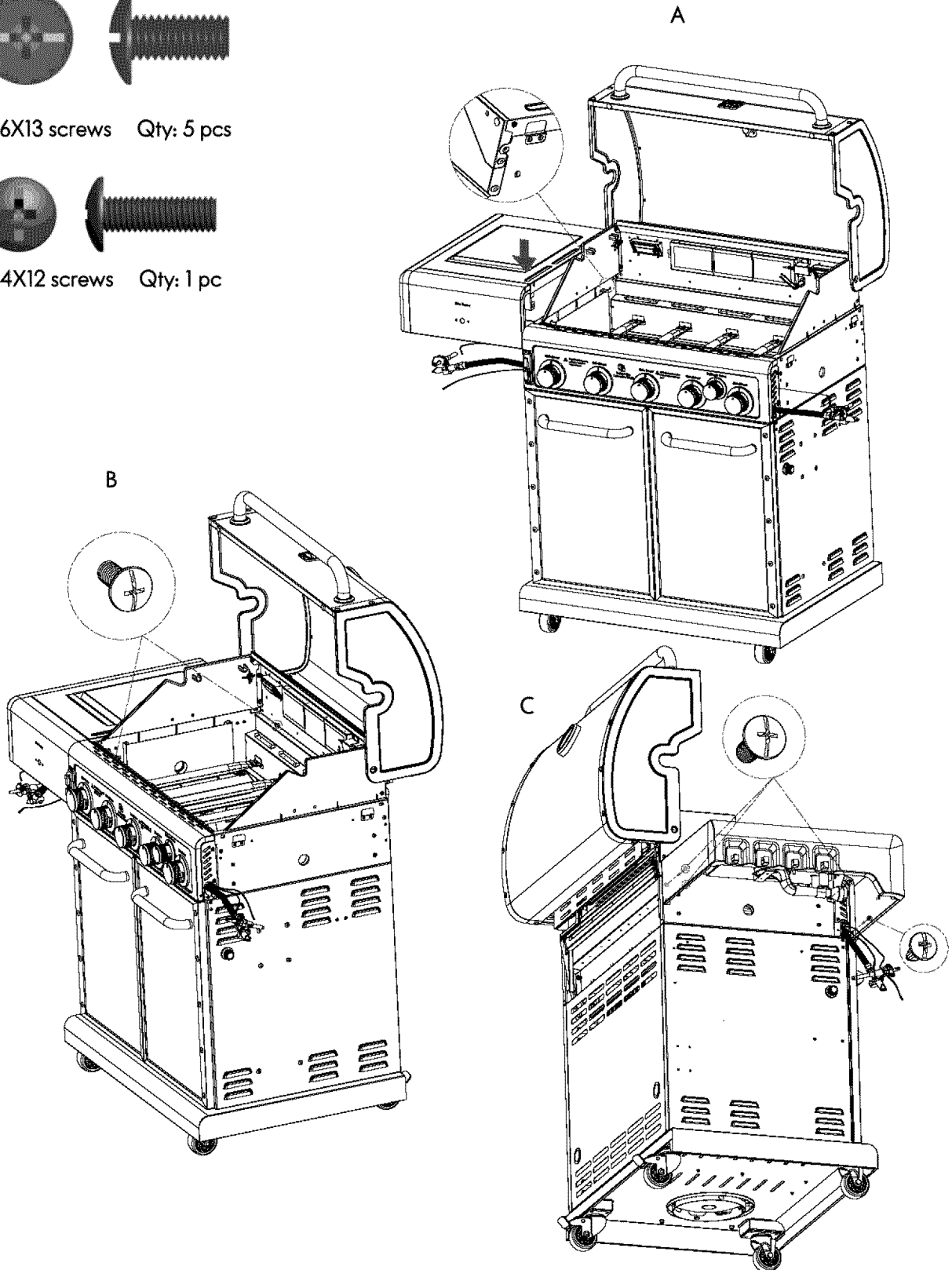
- Hang shelf onto brackets on left side of firebox. (A)
- Attach shelf to firebox from inside with (2) M6x13 screws. (B)
- Attach shelf to firebox from outside with (3) M6x13 screws and (1) M4x12 screw. (C)



M6X13 screws Qty: 5 pcs



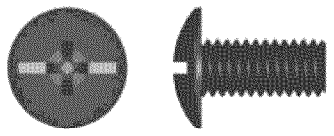
M4X12 screws Qty: 1 pc



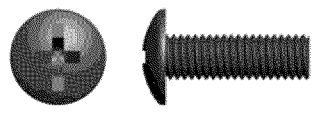
2

Right Side Shelf Assembly

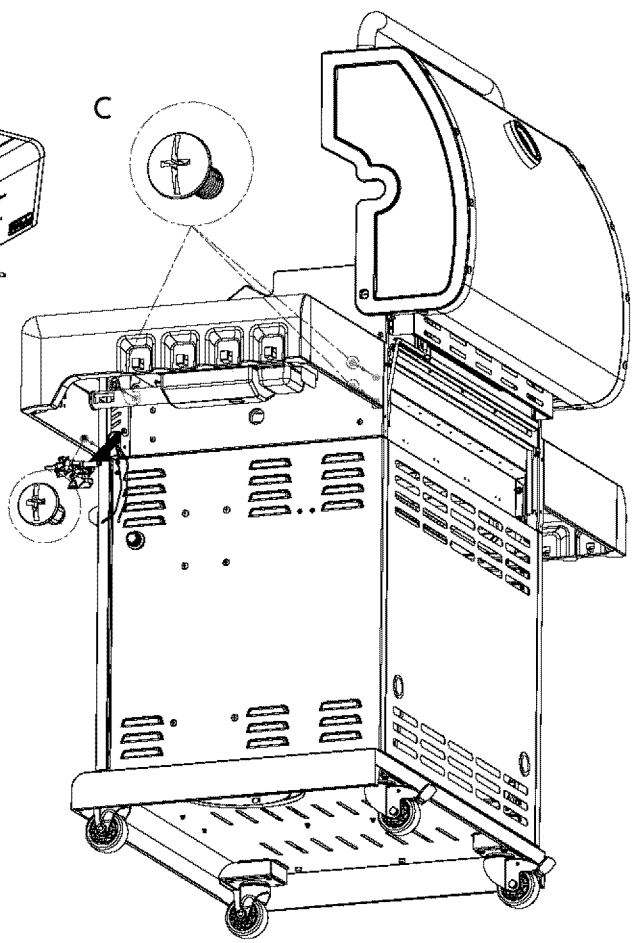
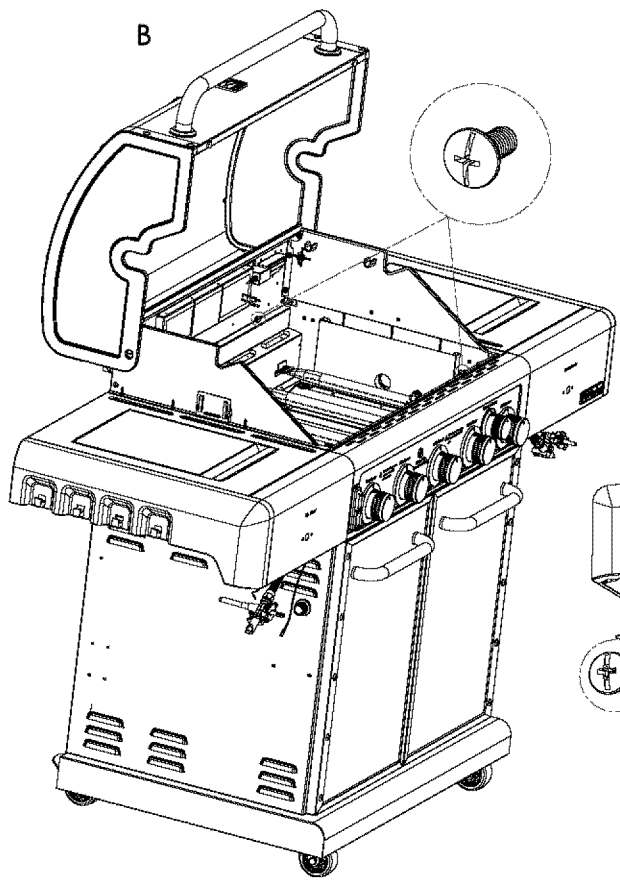
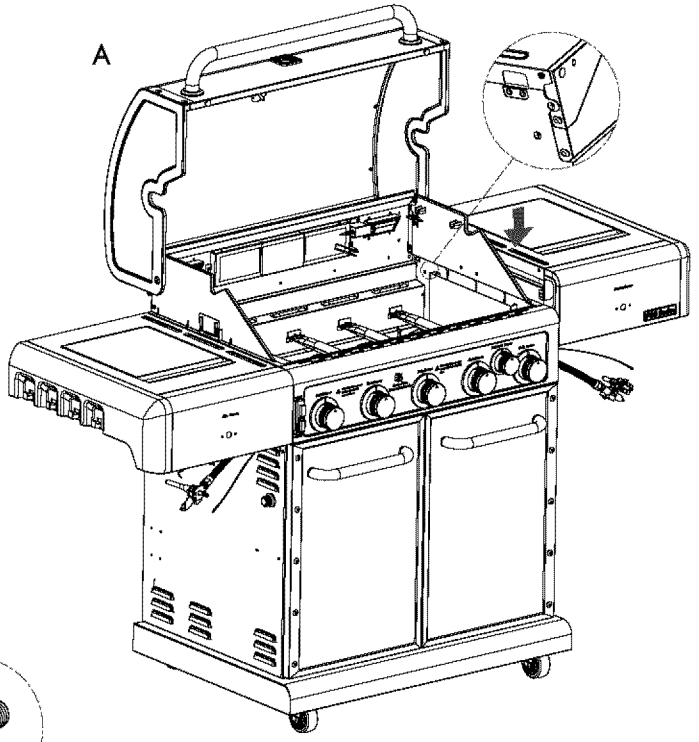
- Hang shelf onto brackets on right side of firebox. (A)
- Attach shelf to firebox from inside with (2) M6x13 screws. (B)
- Attach shelf to firebox from outside with (3) M6x13 screws and (1) M4x12 screw. (C)



M6X13 screws Qty: 5 pcs



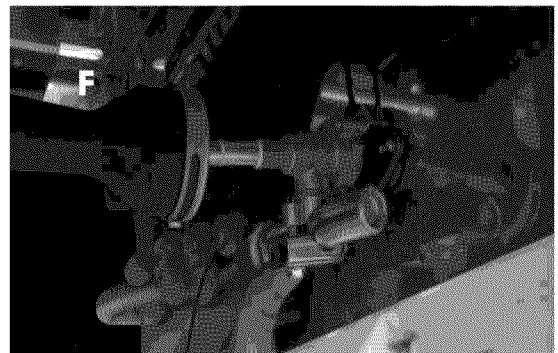
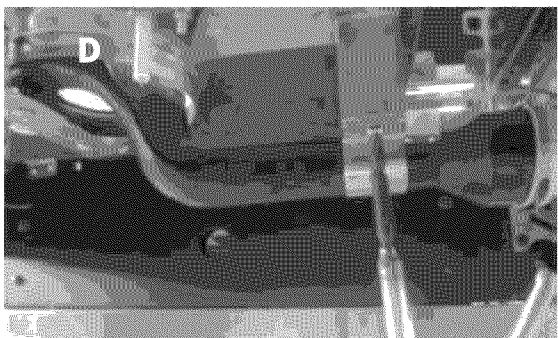
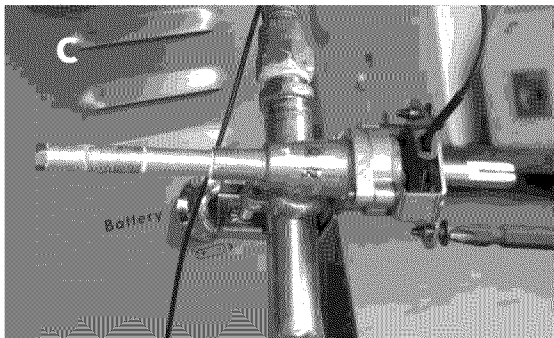
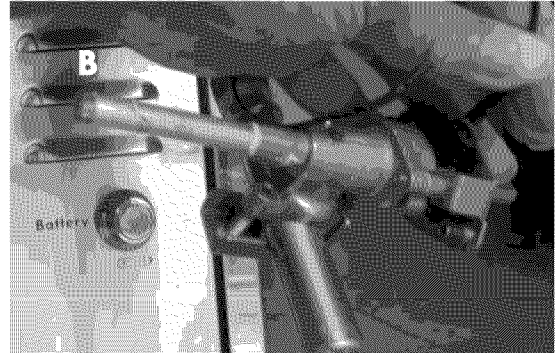
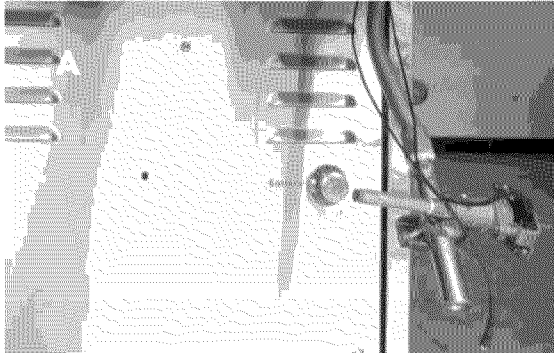
M4X12 screws Qty: 1 pc

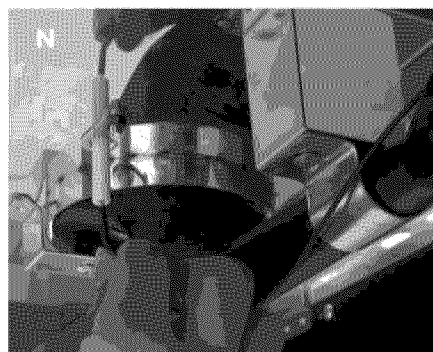
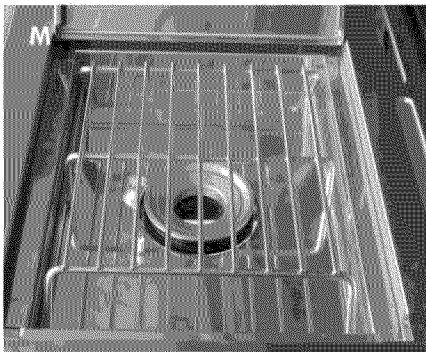
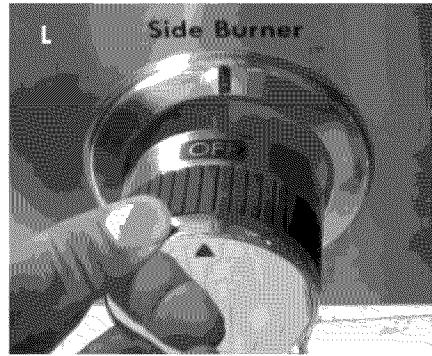
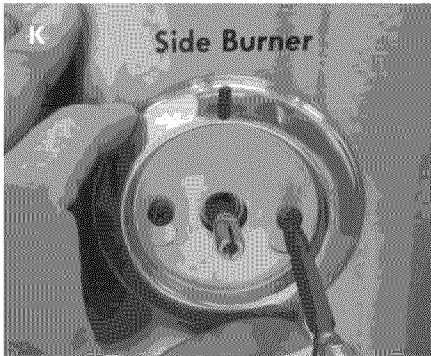
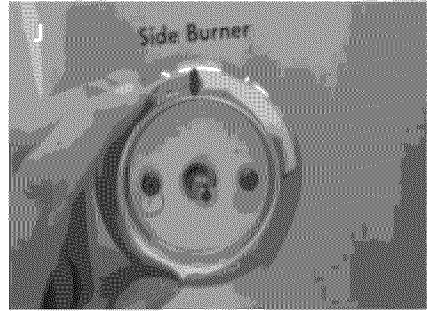
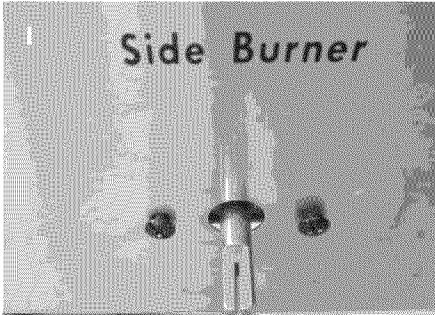
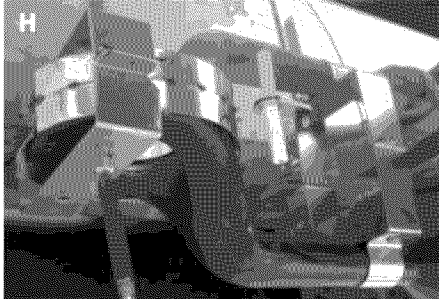
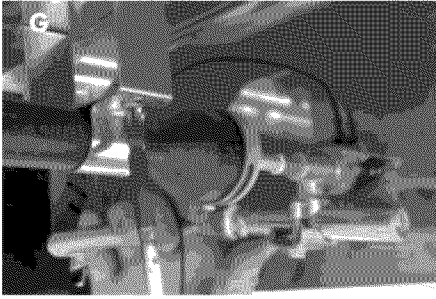


3

Left Side burner

- Remove plastic packaging from side burner valve. Remove side burner grate from within side burner shelf.
- Connect flat igniter wire tip to the igniter pin on the side burner valve. (A & B)
- Remove the 2 pre-installed screws from the valve control stem and set them aside. (C)
- Loosen the side burner to insert gas valve. To loosen, remove the two screws on front bracket, and loosen the rear bracket screws halfway. (D&E)
- Insert the gas valve into the side burner (F), and insert the valve control stem through the hole in shelf fascia. (I)
- Replace side burner front bracket and tighten in place with 2 previously removed screws. (G) Tighten screws on back bracket. (H)
- Install previously removed 2 screws .Note:Do not tighten these 2 screws until the bezel is attached to fascia and valve face.(I).
- Attach bezel to facial and valve face with the installed screws .First attach one side key hole of bezel to the screw ,then attach the other one to the other screw.Make sure the black mark faces up.(J). Tighten the 2 screws .(K)
- Push control knob onto side burner valve stem. (L) Replace side burner grate. (M)
- Connect the round igniter wire tip to the pin on the white electrode protruding from the bottom of the side burner shelf. (N)

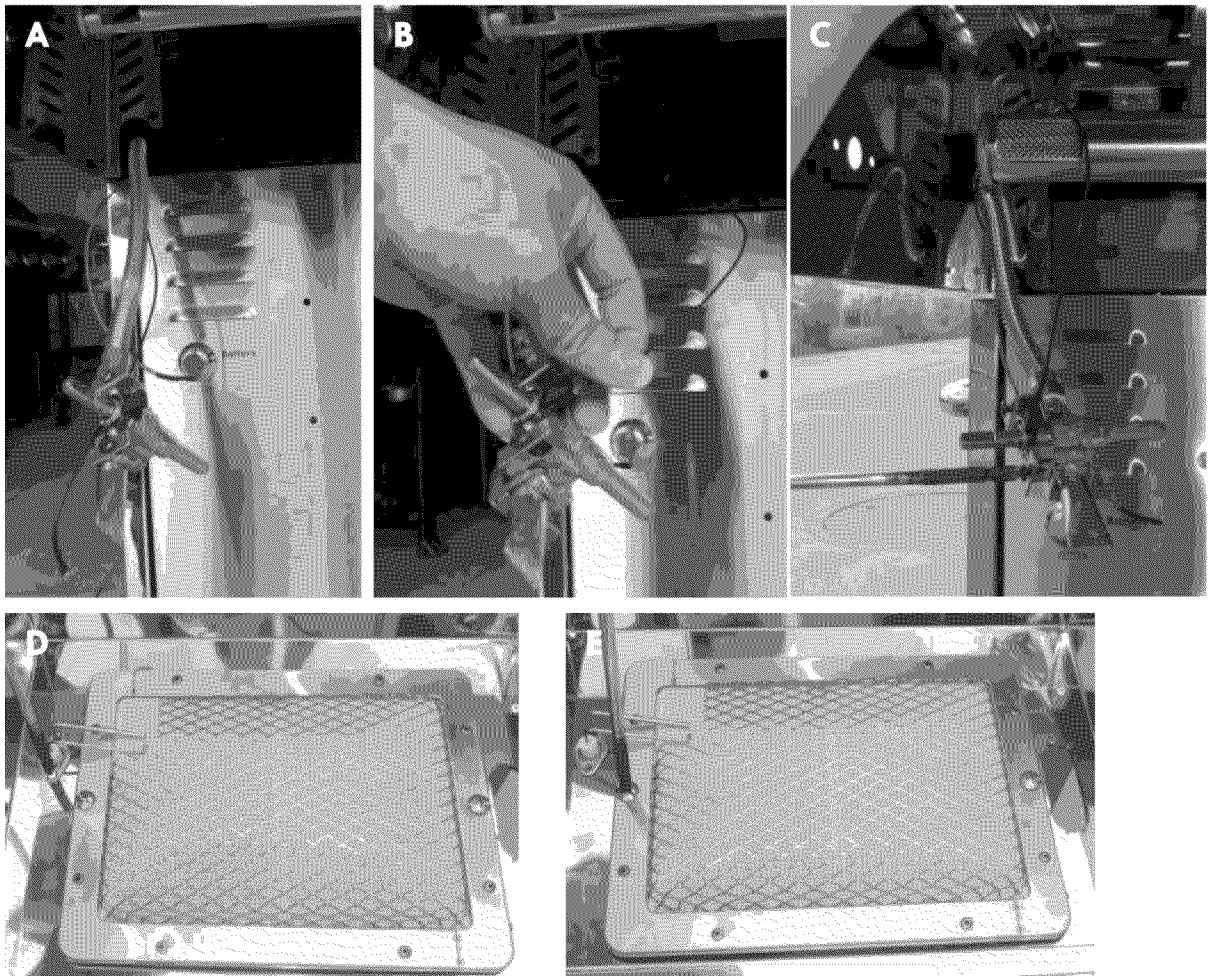


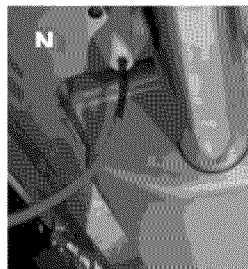
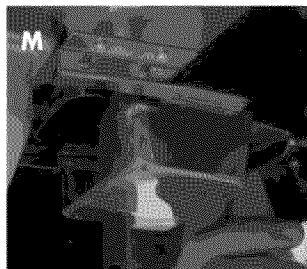
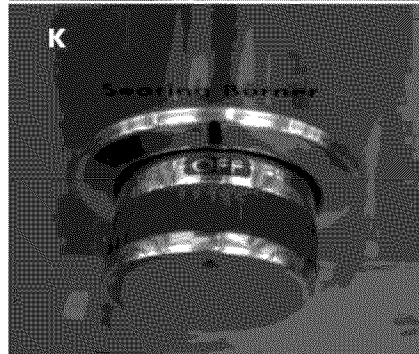
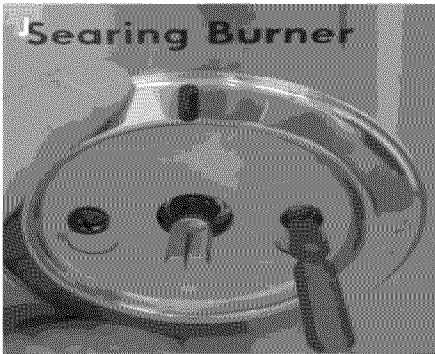
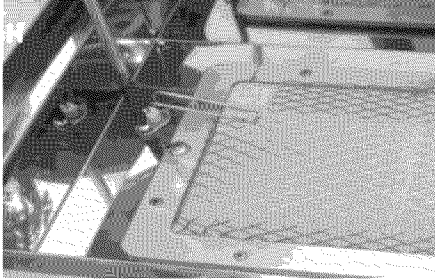
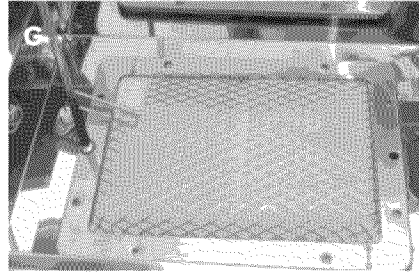
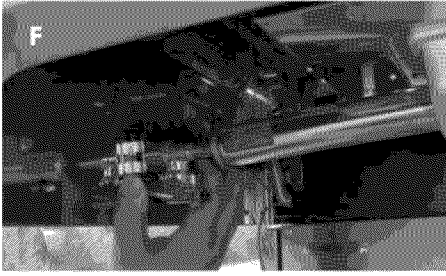


4

Right Side Searing burner

- Remove plastic packaging from searing burner valve. Remove searing burner grate from within searing burner shelf.
- Connect flat igniter wire tip to the igniter pin on the searing burner valve. (A & B)
- Remove the 2 pre-installed screws from the valve control stem and set them aside. (C)
- Loosen the searing burner to insert gas valve. To loosen, remove the screw attaching the electrode (D) to the shelf and set both aside. Then loosen and remove the two screws holding searing burner in place (E).
- Insert the gas valve into the searing burner (F), and insert the valve control stem through the hole in shelf fascia. (I)
- Reattach searing burner to side shelf with the 2 previously removed screws (G). Reattach electrode to side shelf with previously removed screw (H).
- Install previously removed 2 screws. Note: Do not tighten these 2 screws until the bezel is attached to fascia and valve face. (I).
- Attach bezel to facial and valve face with the installed screws. First attach one side key hole of bezel to the screw, then attach the other one to the other screw. Make sure the black mark faces up. Tighten the 2 screws. (J)
- Push control knob with red indicator mark onto side burner valve stem. (K)
- Replace searing burner grate. (L)
- Slide searing burner grease box into the grease box bracket. (M)
- Connect the round igniter wire tip to the pin on the white electrode protruding from the bottom of the searing burner shelf. (N)

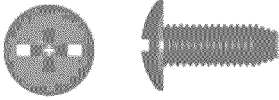




5

Tank Baffle Assembly

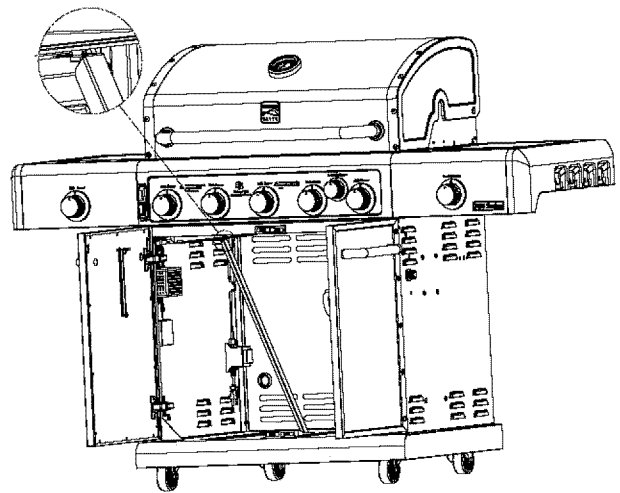
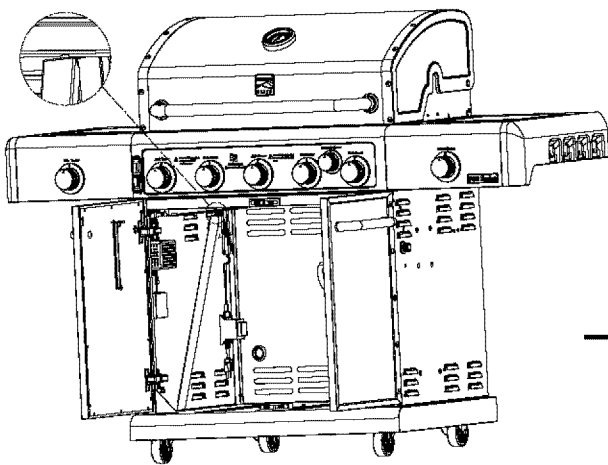
- Insert tank baffle bar tip with oval hole over oval tab on underside of grease tray bracket (A).
- Turn bar to right to lock tip in place (B).
- Secure other tip of bar to grill bottom shelf with (1) M4x10 screw (C).
- Repeat above steps for other tank baffle bar (D).



M4X10 screws Qty: 2 pcs

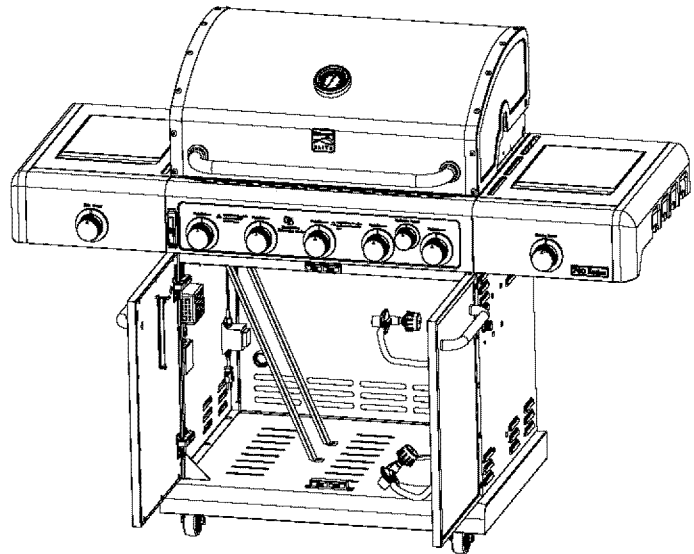
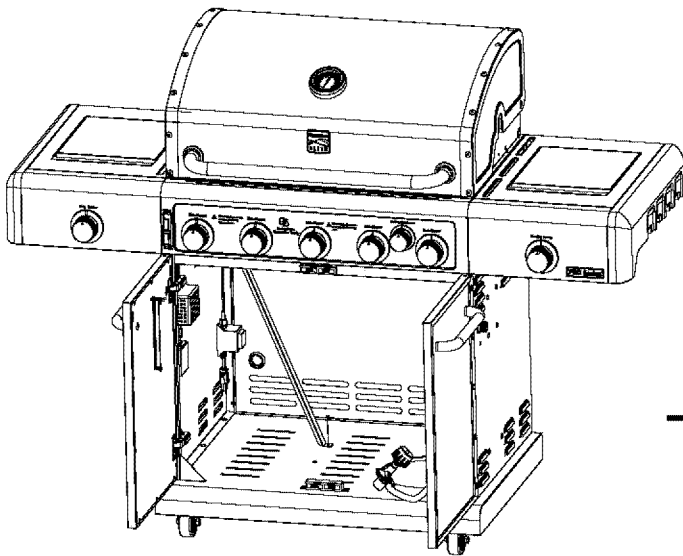
A

B



C

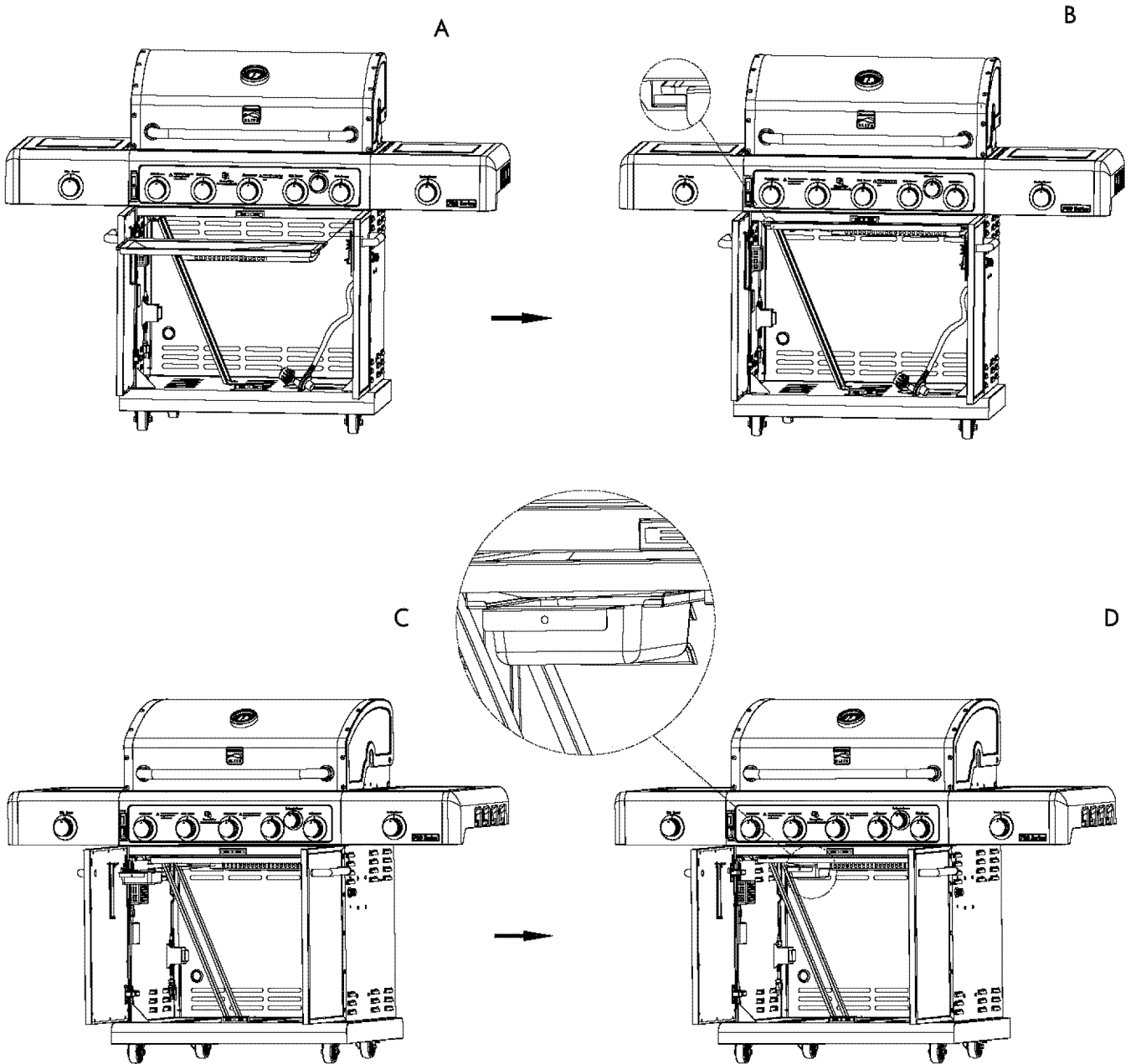
D



6

Grease Tray and Grease Box

- From front of grill, slide grease tray onto grease tray brackets underneath firebox (A). Make sure grease drainage hole is on left side (B).
- Slide grease box into grease box bracket as shown. (C) (D)



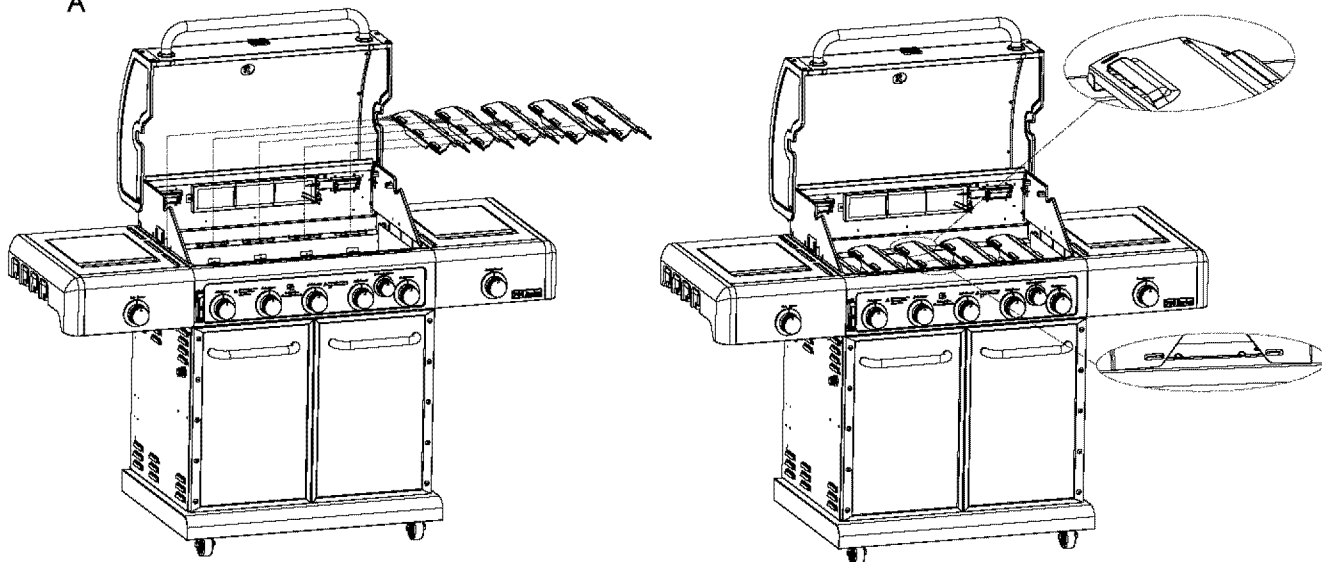
	CAUTION	
<p>Failure to install grease box will cause hot grease to drip from bottom of grill with risk of fire or property damage.</p>		

7

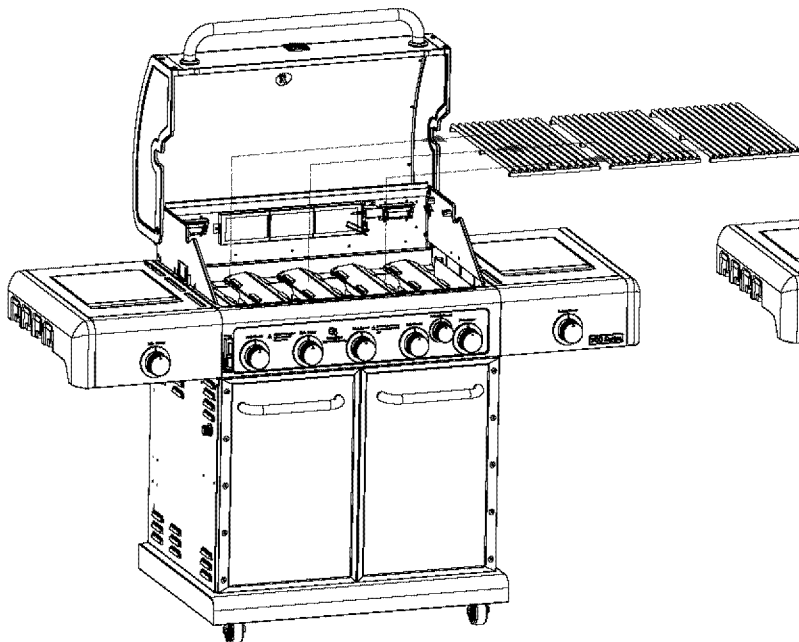
Heat Diffusers, Cooking Grate and Warming Rack

- Place heat diffusers over burners. The heat diffusers will fit in firebox in either direction. Fit tabs in firebox front through slots in diffuser tips. Fit diffuser tips inside tabs in firebox rear. (A)
- Place cooking grates onto grate rests. (B)
- Insert warming rack into brackets at top of firebox as shown. (C)

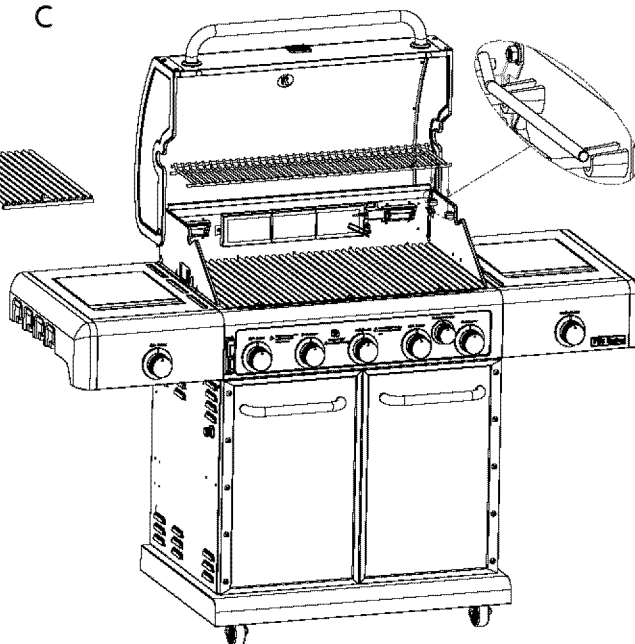
A



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C



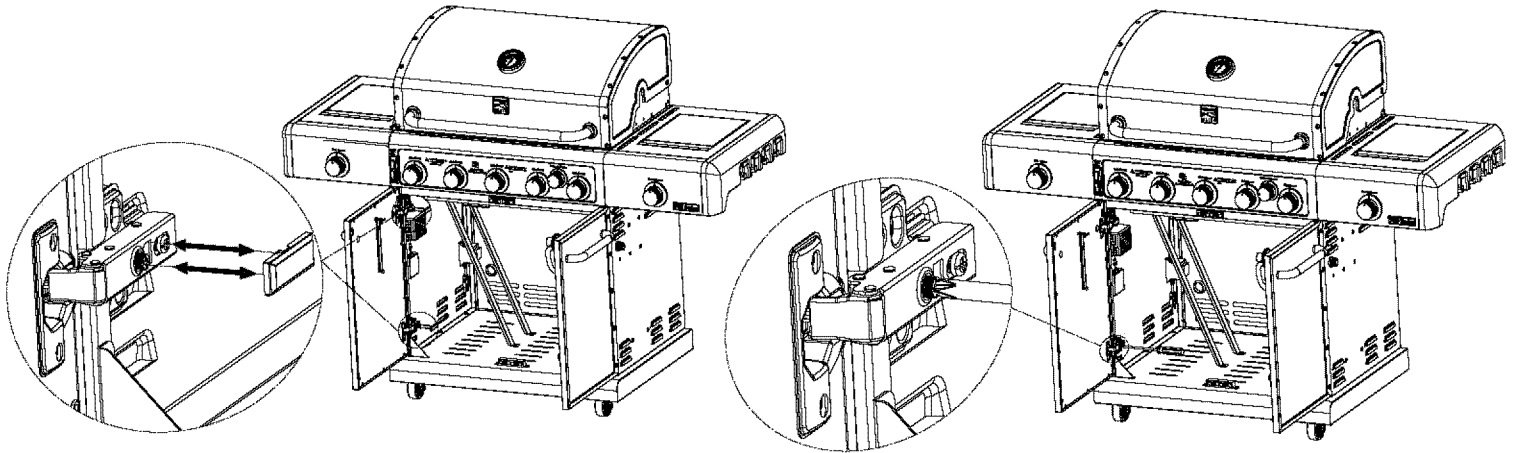
8

Door Adjustment (Left door shown)

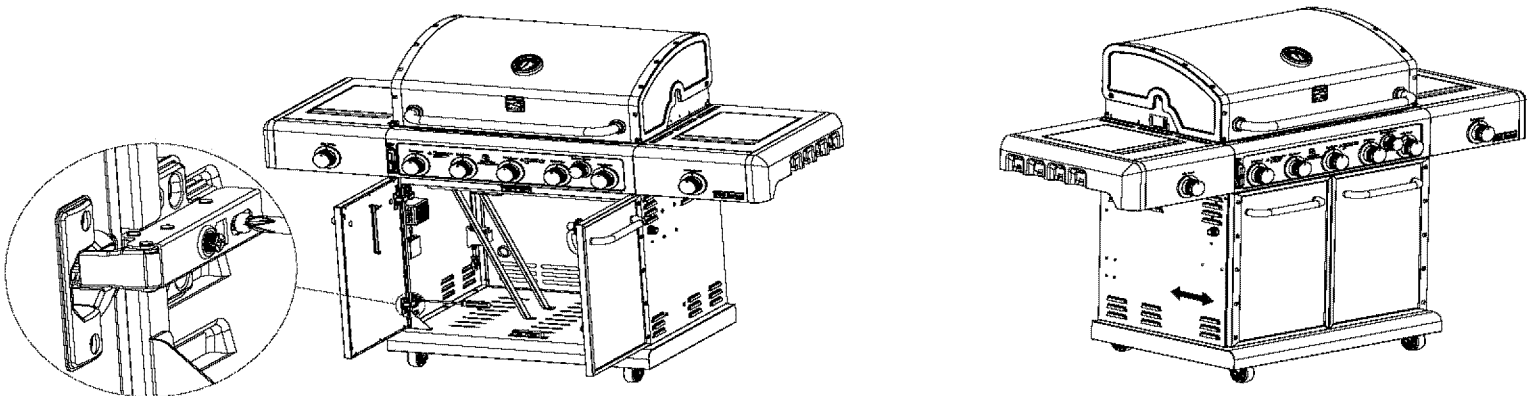
- Remove the screw cover from the upper and lower hinges to expose the adjustment screws (A).
- To adjust the gap between the doors, turn the outer screws counterclockwise to increase the gap, and clockwise to decrease the gap (A & B).
- To adjust the gap between the door and the cart, loosen the inner screws, then move the door to the desired position and retighten the screws (C).

A

B



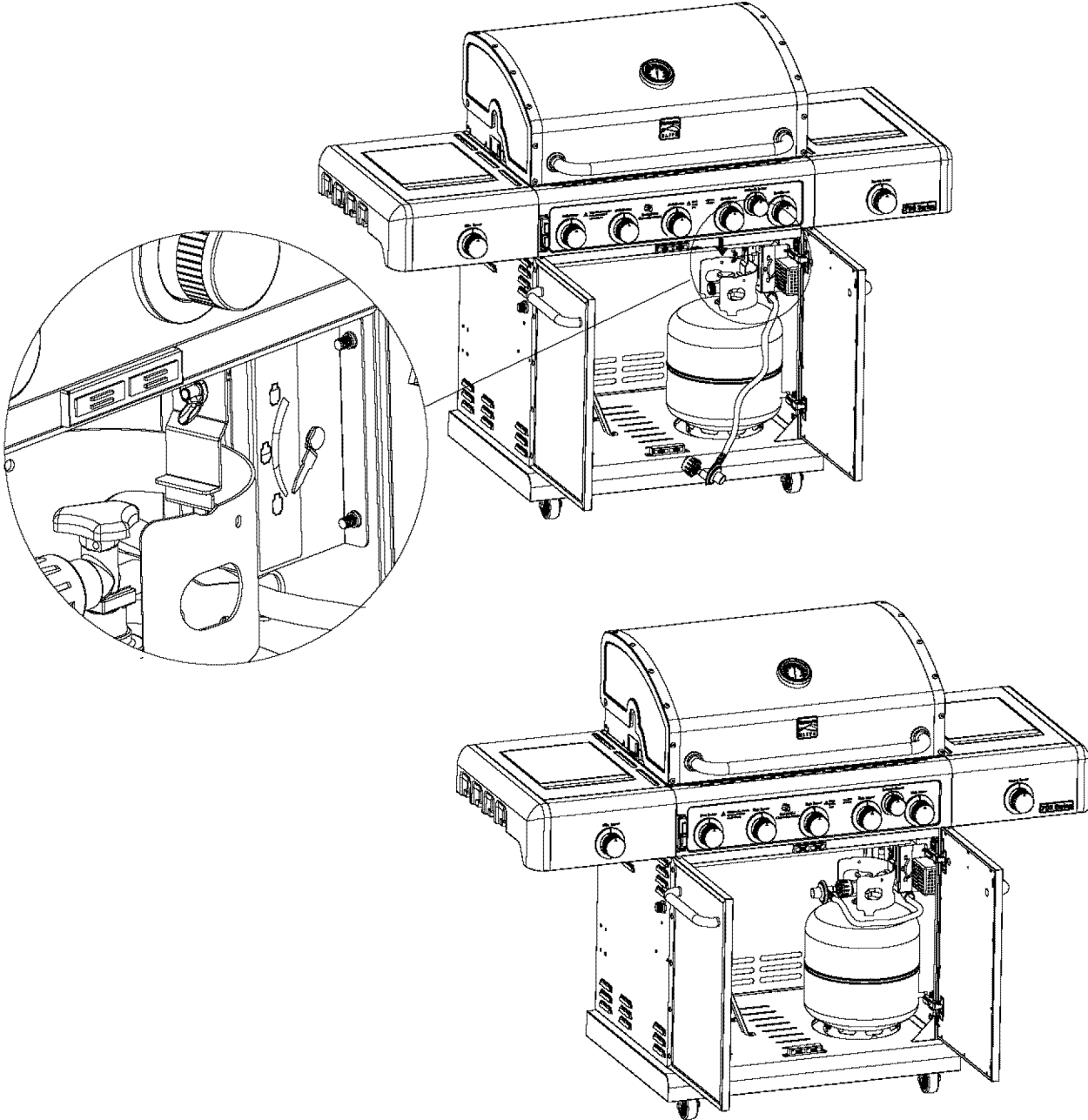
C



9

Gas Tank Installation

- LP tank is sold separately.
- Place LP tank onto fuel gauge with tank collar opening facing to the left as shown. First hang tank collar opening over hook in face of gauge. Then rotate gauge latch down over collar and tighten wing nut to secure collar in place.
- Connect the regulator and hose to the tank as shown. Make sure that hose is clipped to underside of fuel gauge.

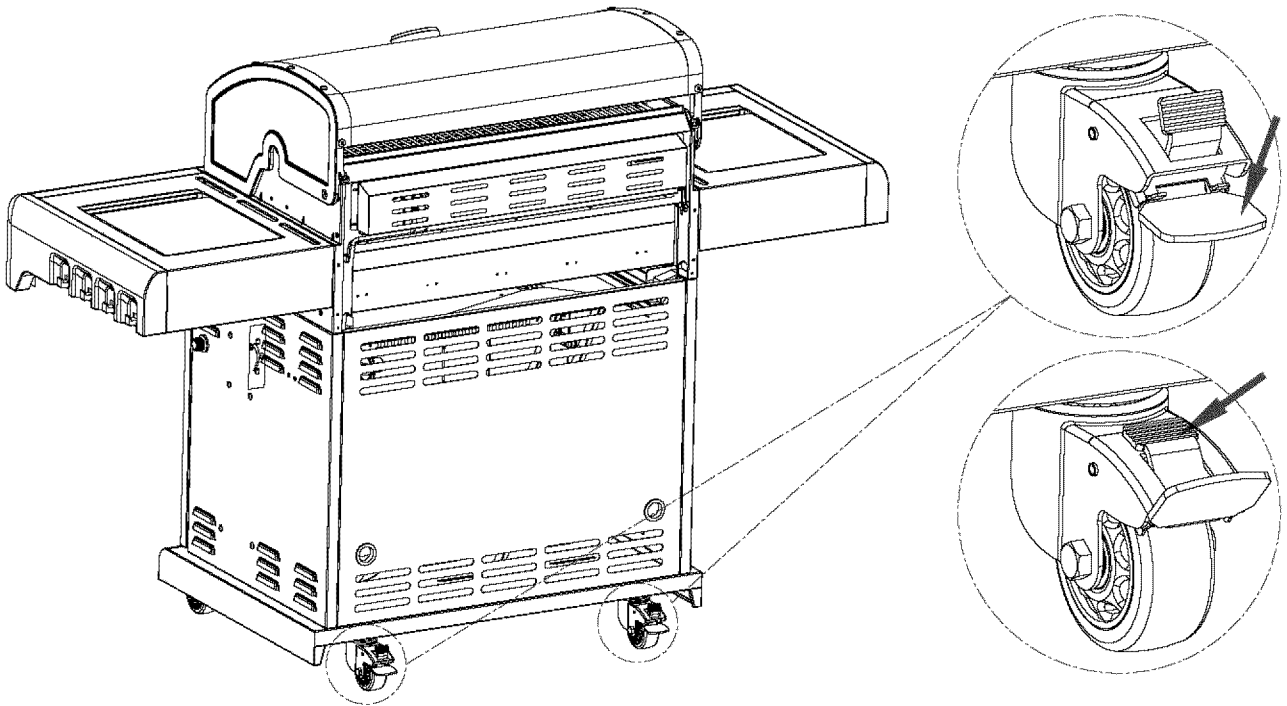


	CAUTION	
<p>Failure to install tank correctly may allow gas hose to be damaged in operation.</p>		

10

Safety Notice - Lock Caster Brakes

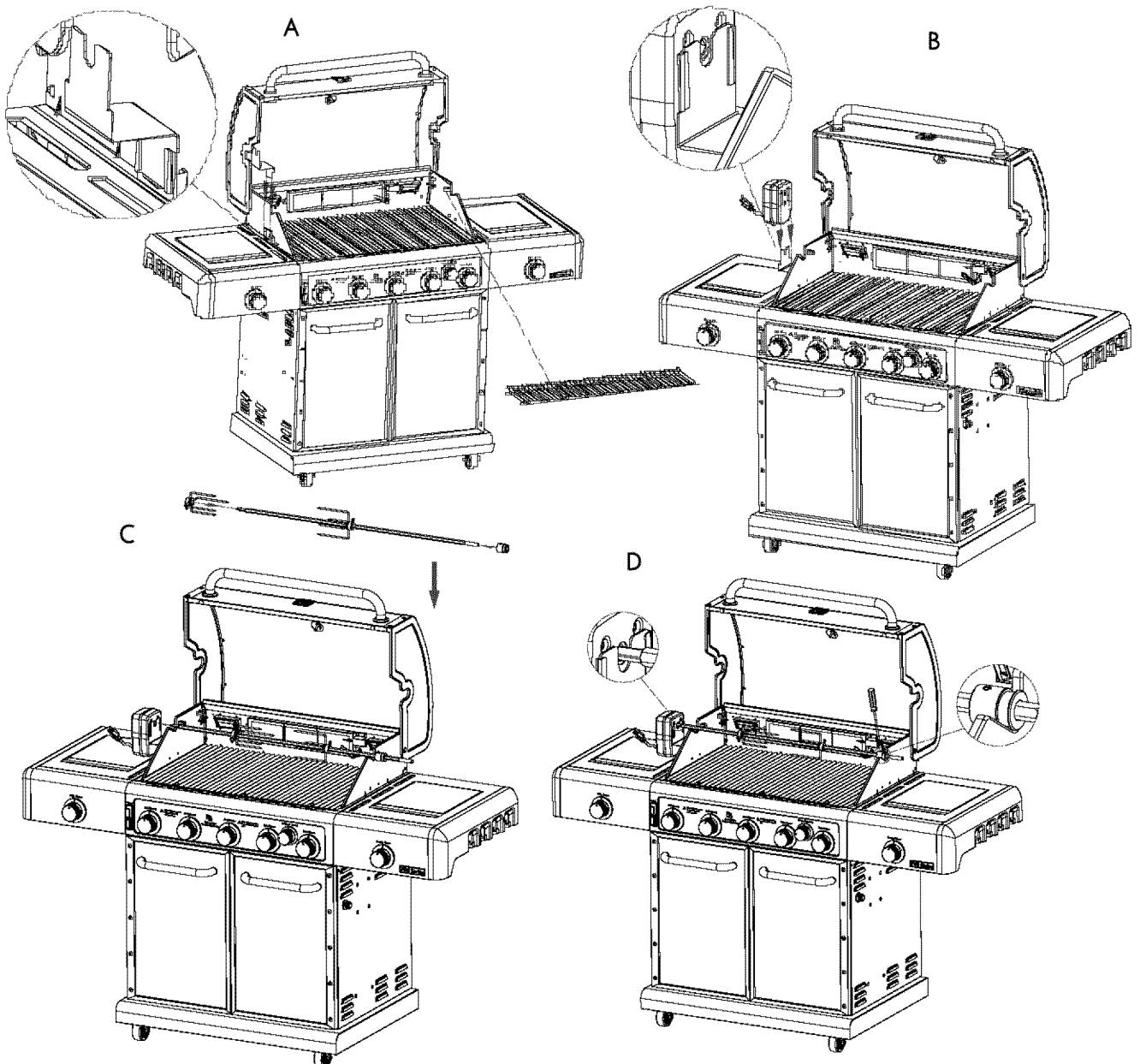
- When the grill is in the desired location, lock the caster brakes; this will help the grill stay in place for safe operation.



11

Rotisserie Kit Assembly (Rotisserie motor on left side as shown)

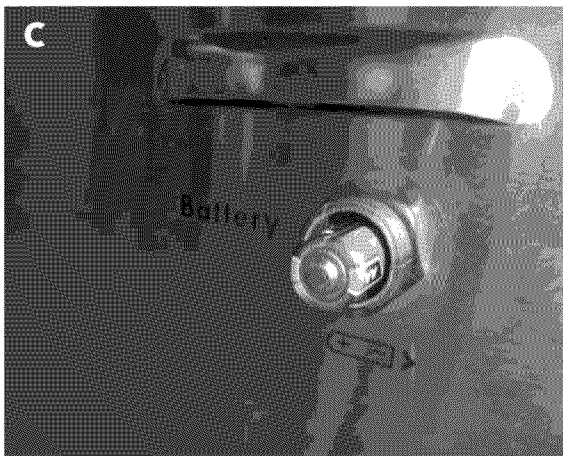
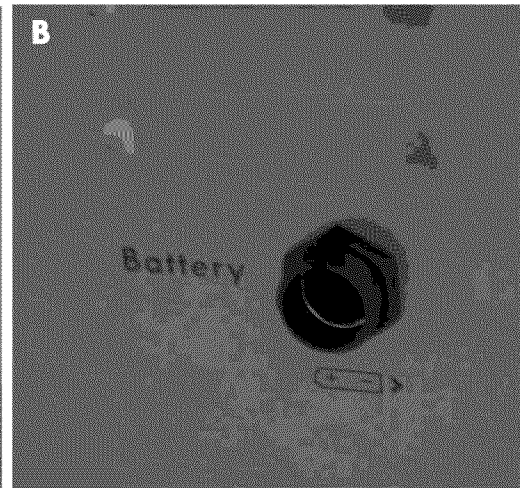
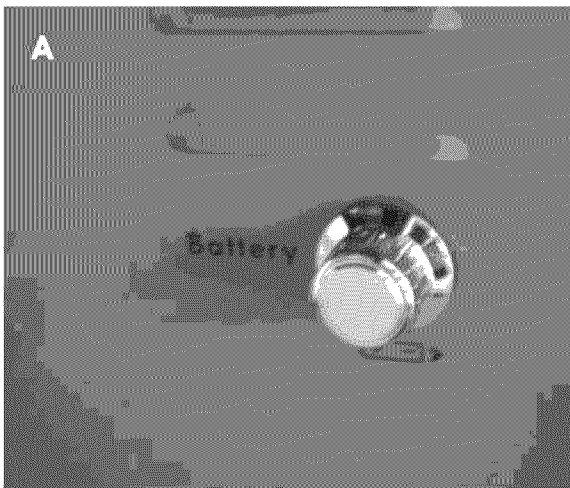
- Remove warming rack from firebox. Insert motor support into motor support bracket preassembled to left side of firebox (A).
- Insert rotisserie motor onto motor support (B). Make sure to insert motor with power cord at bottom.
- Slide the shaft collar onto the rotisserie rod followed by the two forks (forks should be pointing toward each other). Make sure that shaft collar is positioned near rounded end of rotisserie rod. Tighten Wing Screw, Flat Head Set Screw on shaft collar and forks, but do not fully tighten in this step. (C)
- Insert the pointed end of the rotisserie rod into the hole for it in the motor. On the other end of the rod, slide the shaft collar to the point where the groove in the collar will lay securely in the slot in the firebox wall (D). Fully tighten the collar Wing Screw, Flat Head Set Screw with slotted screwdriver.
- The rotisserie motor can be assembled on either the left and right side of firebox. If you need to use the rotisserie and side burner at the same time, you may position the motor over the searing burner side of the grill. Remove motor, motor support and motor support bracket and reassemble to the other side of firebox. To detach bracket, remove the two screws and use them to attach the bracket to the other side.



12

Batteries

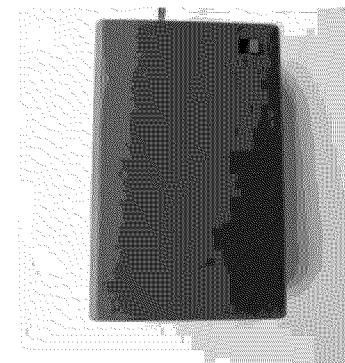
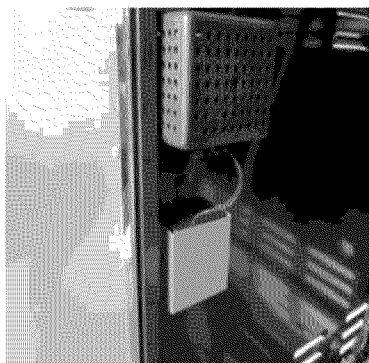
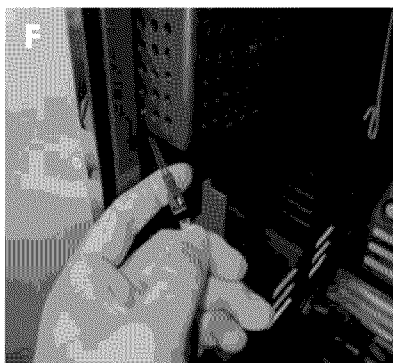
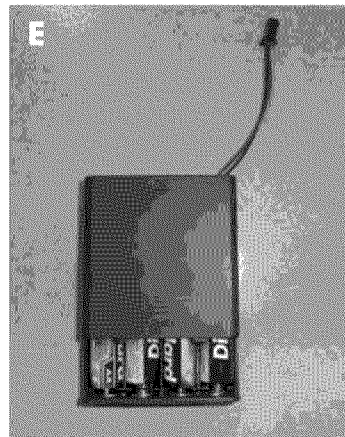
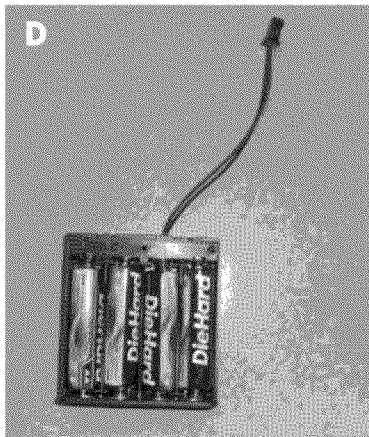
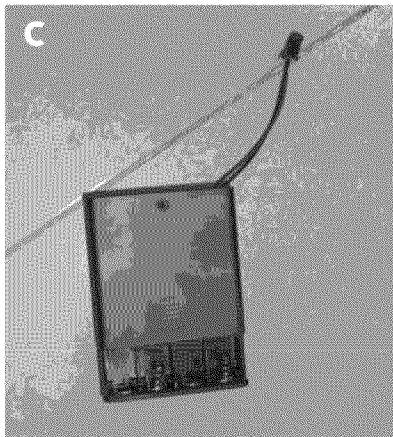
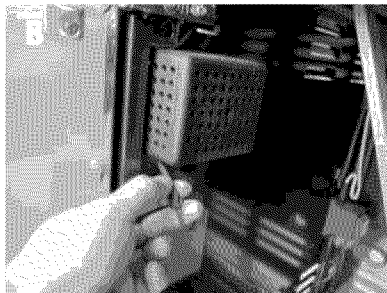
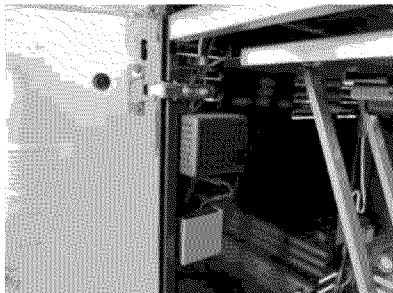
- Unscrew the igniter caps from the cart side panels as shown below (A & B).
- Insert (1) AA battery into each battery slot with the positive (+) battery pole facing outward (C).
- Screw igniter caps back on (D).



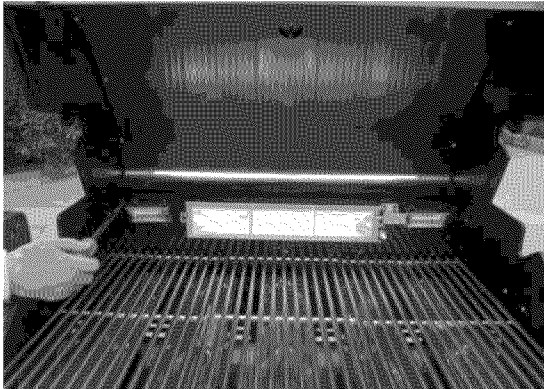
13

Control Panel LED Light Battery Assembly

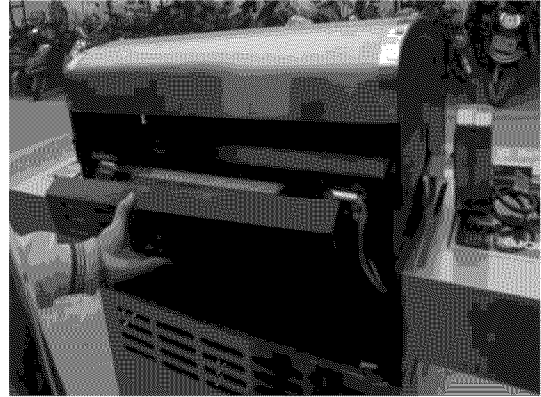
- Lift battery module out of battery box on inside of left cart panel (A). Disconnect plug between wires to free the module for battery insertion (B).
- Remove battery module cover (C). Insert (4) AA batteries into battery slots in orientation as shown (D). Replace module cover (E).
- Reconnect plug between wires (F). Replace battery module into battery box (G). Make sure that battery module switch is turned to ON (H).



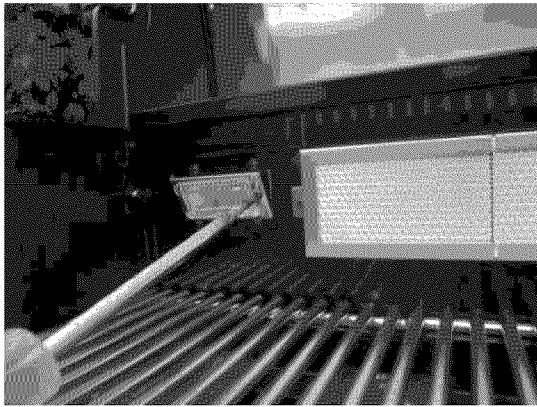
Note: If the lamps on the inside rear of the firebox do not work, follow the steps below to replace them.



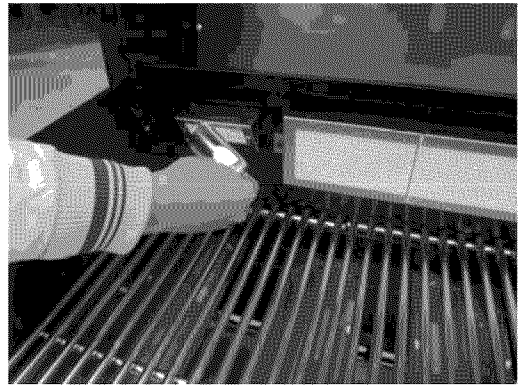
Remove the rear panel screw and nuts



Take the rear panel out



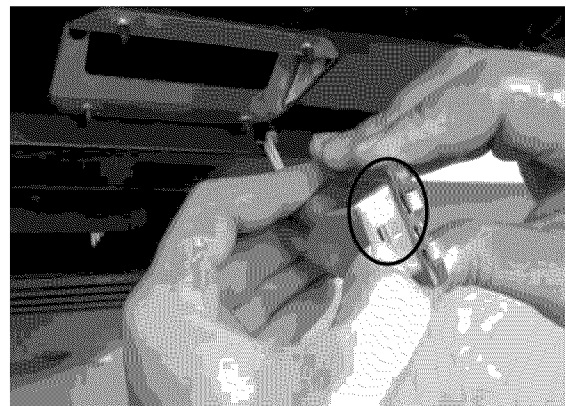
Remove the lamp screw and nuts



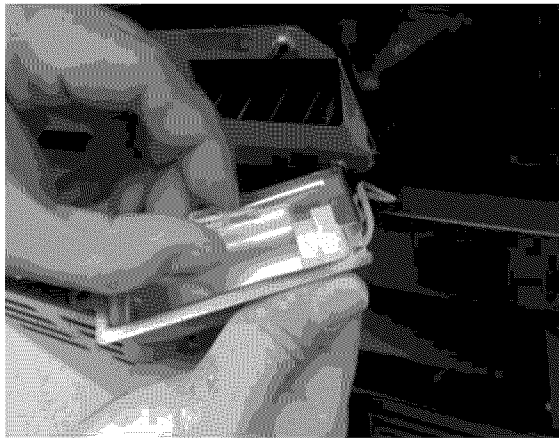
Loosen the lamp from lamp seat.



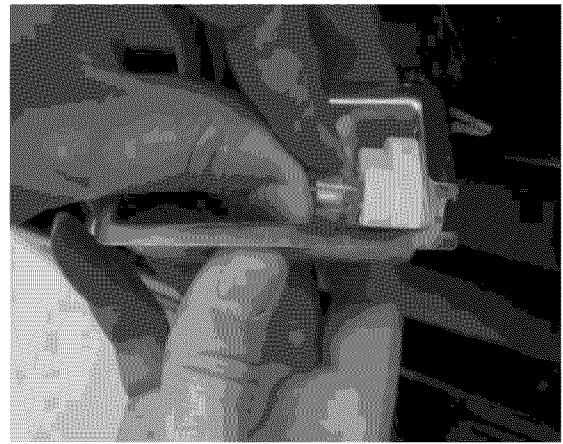
Take the lamp out from rear of lamp seat



Press the button to remove the lamp glass



Remove the rejected lamp bulb



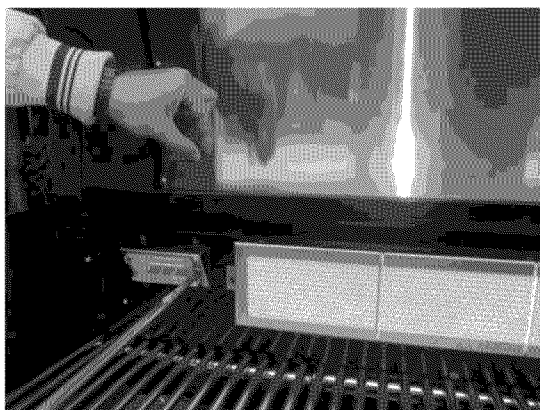
Replace the new lamp bulb



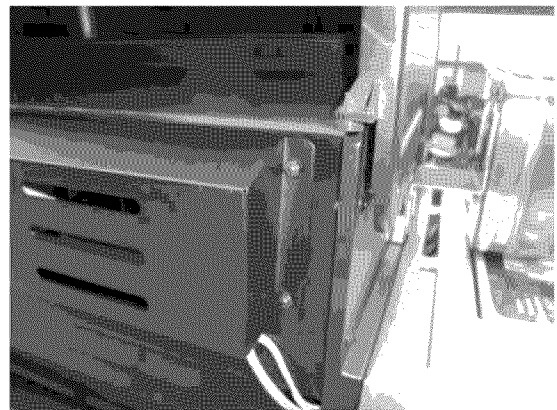
Install the lamp glass back



Install the lamp back to lamp seat



Install the screw and nut back



Install the rear panel screw and nut back

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

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

Troubleshooting

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

Troubleshooting (continued)

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

Troubleshooting - Electronic Ignition

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

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