

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

Kenmore®

Liquid Propane Gas Grill



Parrilla a gas de propane liquido



Model / Modelo: 148.45961610

Item / Artículo: 640-08401947-0

P/N RB2518TS-Manual
Sears Brands Management Corporation
Hoffman Estates, IL 60179 U.S.A.
www.kenmore.com
www.sears.com
www.kmart.com



	DANGER	
<p>If you smell gas:</p> <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. 		

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.



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 **1-844-553-6667**

Product Record



IMPORTANT: Fill out the product record information below.



<p>Model Number _____</p> <p>Serial Number _____ See rating label on grill for serial number.</p> <p>Date Purchased _____</p>

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

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

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



	CAUTION	
<p>CAUTION: 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 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 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 **1-844-553-6667***

WARRANTY

KENMORE 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.

FOR ONE YEAR 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 TEN YEARS from the date of sale, any stainless steel burner that rusts through or burns through will be replaced free of charge. If rust through or burn through occurs within the first year, a new burner will be installed at no charge. If rust through or burn through occurs after the first year, a new burner will be supplied but not installed at no charge. You are responsible for the labor cost of burner installation after the first year from the date of sale.

For warranty coverage details to obtain free repair or replacement, visit the web page: www.kenmore.com/warranty

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 one year on the appliance and ten years on the burners, 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

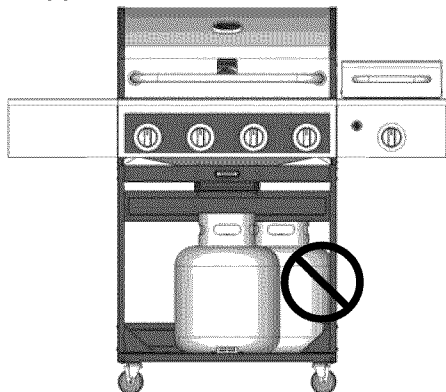
USE AND CARE



DANGER



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

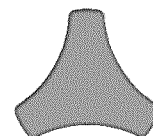


- Never fill a cylinder beyond 80% full.
- If the information in the two points above is not followed exactly, a fire causing death or serious injury may occur.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense 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.

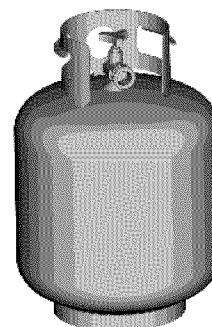
- Do not store an LP tank in an area where children play.

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



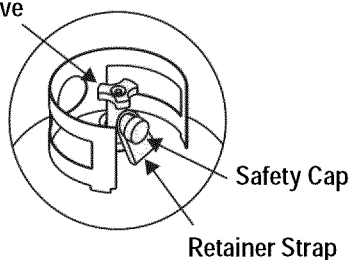
LP cylinder in upright position for vapor withdrawal

LP 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.

LP Tank Valve



- 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.

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.**

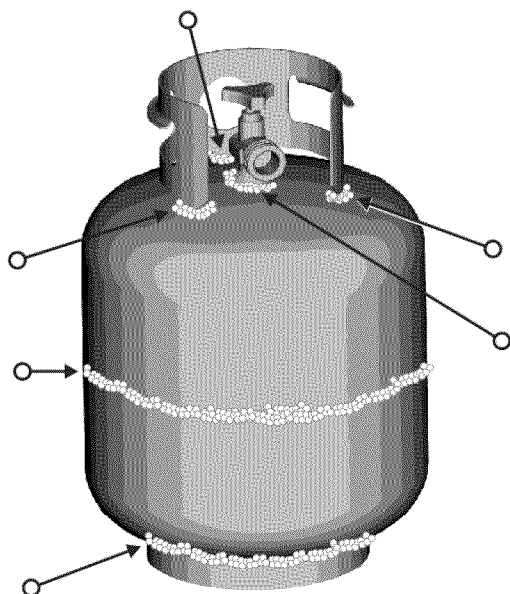
LP Tank Leak Test

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.

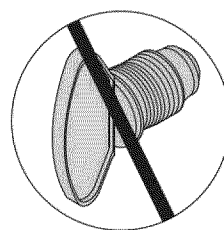
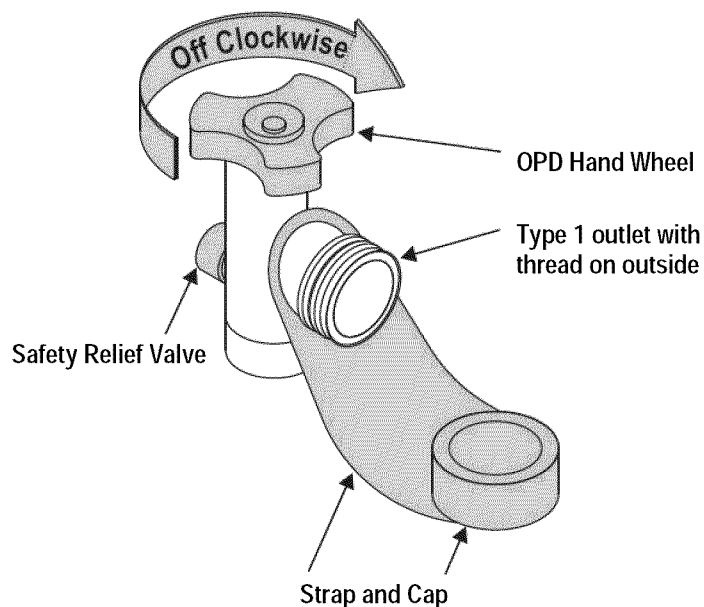
	WARNING	
<p>If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!</p>		

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



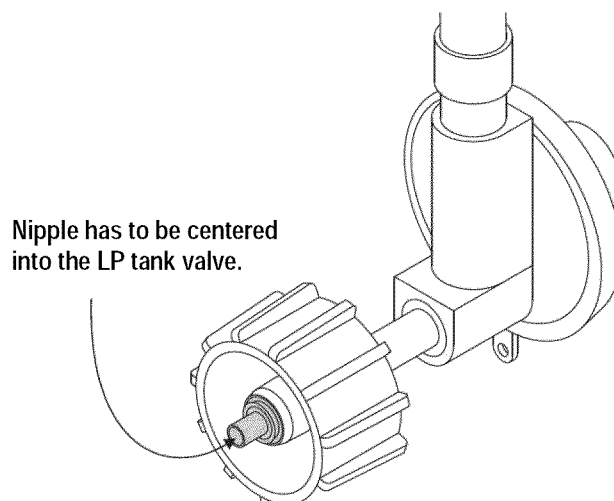
Connecting Regulator To The LP Tank

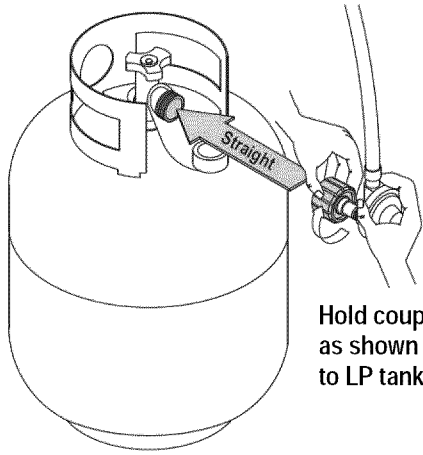
1. LP tank must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP tank OFF by turning OPD hand wheel clockwise to a full stop.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.



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 cross-thread the connection.





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 1-800-482-0131 for assistance.

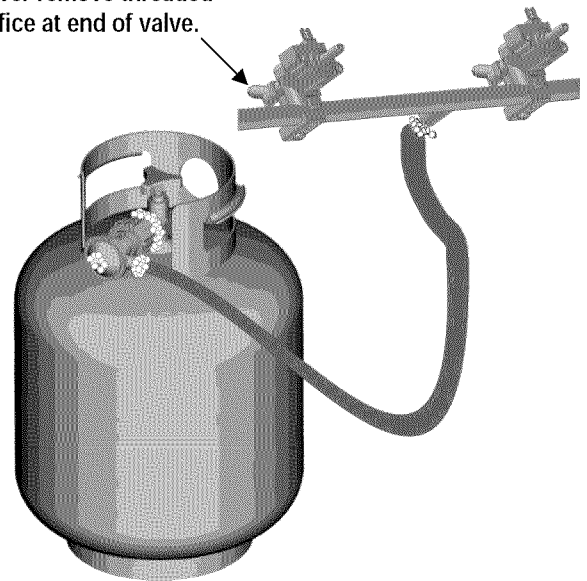
	DANGER	
<ul style="list-style-type: none"> • Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death. 		

	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, <i>immediately</i> 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 **1-844-553-6667**.
4. Brush soapy solution onto areas where bubbles are shown in picture below:

▲ Never remove threaded orifice at end of valve.



5. If "growing" bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. **If leaks cannot be stopped do not try to repair.** Call Sears for replacement parts at **1-844-553-6667**.
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.

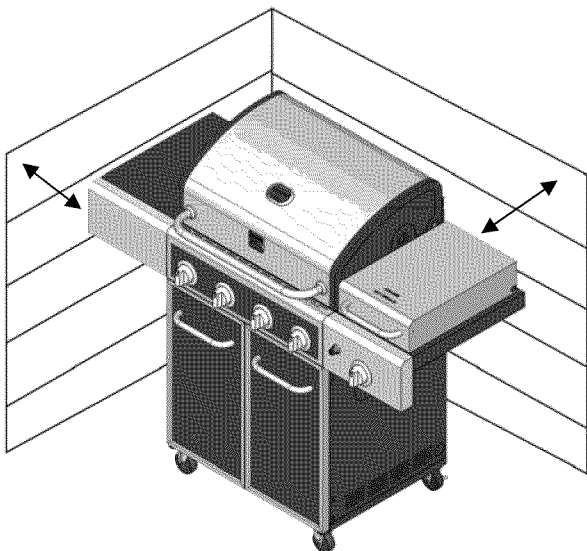


WARNING



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.
- 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 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 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.**

Main and Side Burner Ignitor Lighting

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.

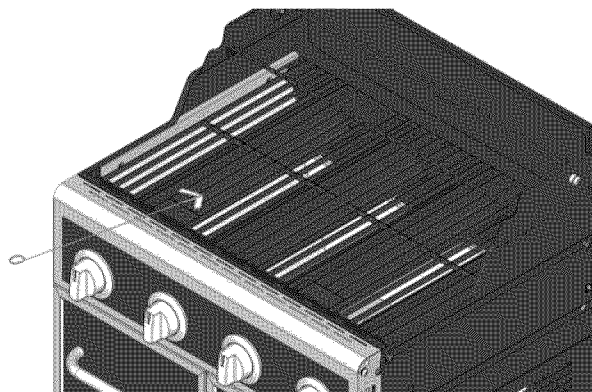
	WARNING	
<p>Turn off controls and tank or gas supply when not in use. Please make sure the drip tray and drip cup are properly installed before turning burners on. Drip tray is hot when burner is on and after grilling. Do not touch the drip tray when it is hot.</p>		

	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>		

Main Burner Match-Lighting

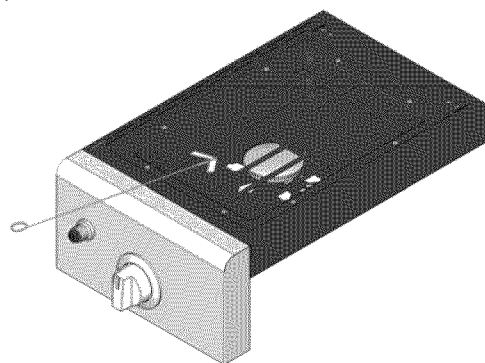
▲ Do not lean over grill while lighting.

1. Open lid during lighting.
2. Place match into match holder (hanging from side of cart). Light match, place into 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.



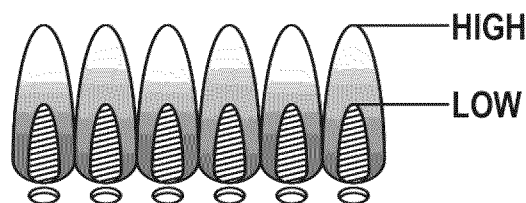
Sideburner Match Lighting

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.



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.

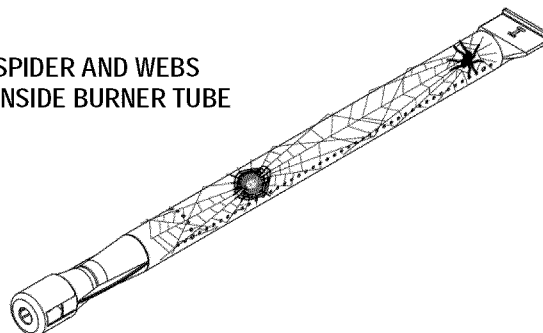
General Grill Cleaning

- 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. 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.
- **Grease Tray and Cup:** Regularly clean the grease drippings from the Grease Tray and Grease Cup.
When the grill has completely cooled down after use, remove the cup from the tray and slide the tray out of the grill. Clean the grease drippings from the cup and tray surfaces by washing with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth. Slide the tray back into the grill and replace the cup back into the tray before using the grill again.
- **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.

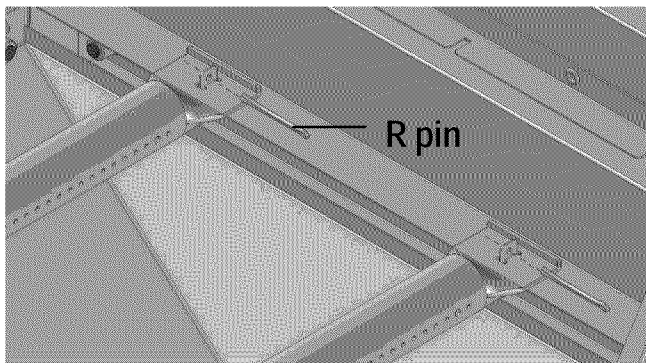
Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP cylinder is connected to grill, store outdoors in a well-ventilated 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.

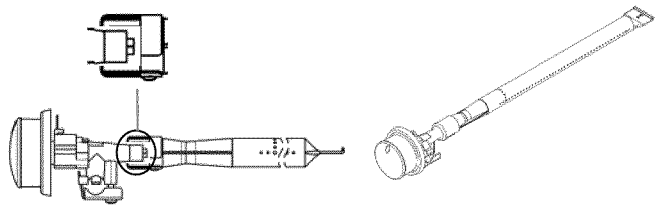


(B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.

(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.

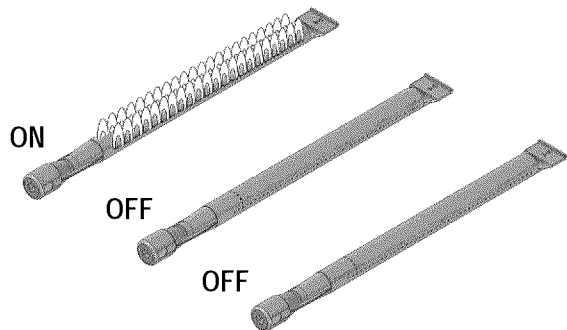
VERY IMPORTANT: Burner tubes must reengage valve openings.



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.

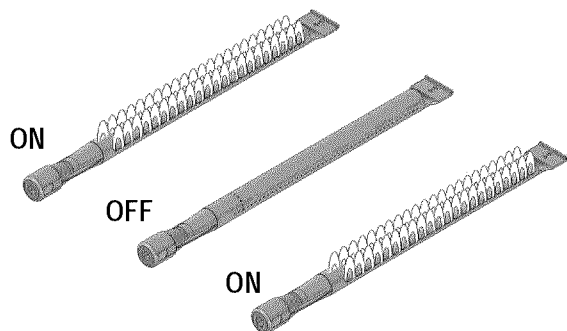


1 Burner Cooking

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* 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.

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.

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)


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 handling this product.

PARTS LIST

Key	Qty	Description	Manufacturer Part #
1	1	HOOD HANDLE	RB2518TK-00-4300
2	2	HANDLE BASE	L3018SN-00-4001
3	4	RUBBER PLUG	3219B-8083
4	1	HOOD	RB2518TS-00-4000
5	1	TEMPERATURE GAUGE	RB2518TS-00-8002
6	2	COOKING GRID (MAIN BURNER)	RB2518TK-00-2001
7	1	WARMING RACK	RB2518TK-00-2002
8	4	HEAT DIFFUSER	L3018S-00-2007
9	4	1.6x30	R-PIN
10	4	MAIN BURNER	3618ST-2004
11	1	IGNITION PIN (MAIN BURNER)	P3018-00-8003
12	1	IGNITION PIN (MAIN BURNER)	P3018-00-8004
13	1	IGNITION PIN (MAIN BURNER)	P3018-00-8005
14	1	IGNITION PIN (MAIN BURNER)	P3018-00-8006
15	1	BURNER BOX	RB2518TS-00-2000
16	4	NUT	5/16-18 UNC
17	4	HOOD SLEEVE	2818-2T-0001
18	4	SCREW	5/16-18 UNC x 1"
19	3	STEAMER HOOD HANDLE	L3018S-00-1410
20	1	STEAMER HOOD	RB2518TS-00-6010
21	1	STEAM TRAY	RB2518TS-00-6001
22	1	WATER PAN	RB2518TS-00-6002
23	1	SIDE BURNER GRID	RB2518TS-00-6030
24	1	SIDE BURNER SHELF	RB2518TS-00-6000
25	1	SIDE BURNER	L3018SN-00-8300
26	1	IGNITION PIN (SIDE BURNER)	RB2518TK-00-8003
27	1	SIDE BURNER VALVE	RB2518TS-00-6600
28	1	IGNITER	RB2518TK-00-8007
29	1	DRIP TRAY	RB2518TS-00-2600
30	1	MAIN BURNER HOSE	RB2518TS-00-8001
31	1	LP GAS PRESSURE REGULATOR	RB2518TS-00-8006
32	1	MANIFOLD	RB2518TS-00-3200
33	1	CONTROL BOX	RB2518TS-00-3000
34	5	BEZEL	L3018SN-00-3302
35	5	KNOB	L3018SN-00-3301
36	1	SIDE SHELF	RB2518TS-00-5000
37	1	LEFT PANEL	RB2518TK-00-1700
38	1	SIDE PANEL BRACKET (LEFT)	2818-2T-1600
39	1	BEAM	RB2518TK-00-1200
40	1	DRIP CUP SUPPORT	2818-2T-1500
41	1	DRIP CUP	2818-2T-1001
42	2	REAR PANEL	RB2518TK-00-1301
43	1	SIDE PANEL BRACKET (RIGHT)	2818-2T-1700
44	1	RIGHT PANEL	RB2518TK-00-1800
45	1	HAND IGNITOR	3019L-1710

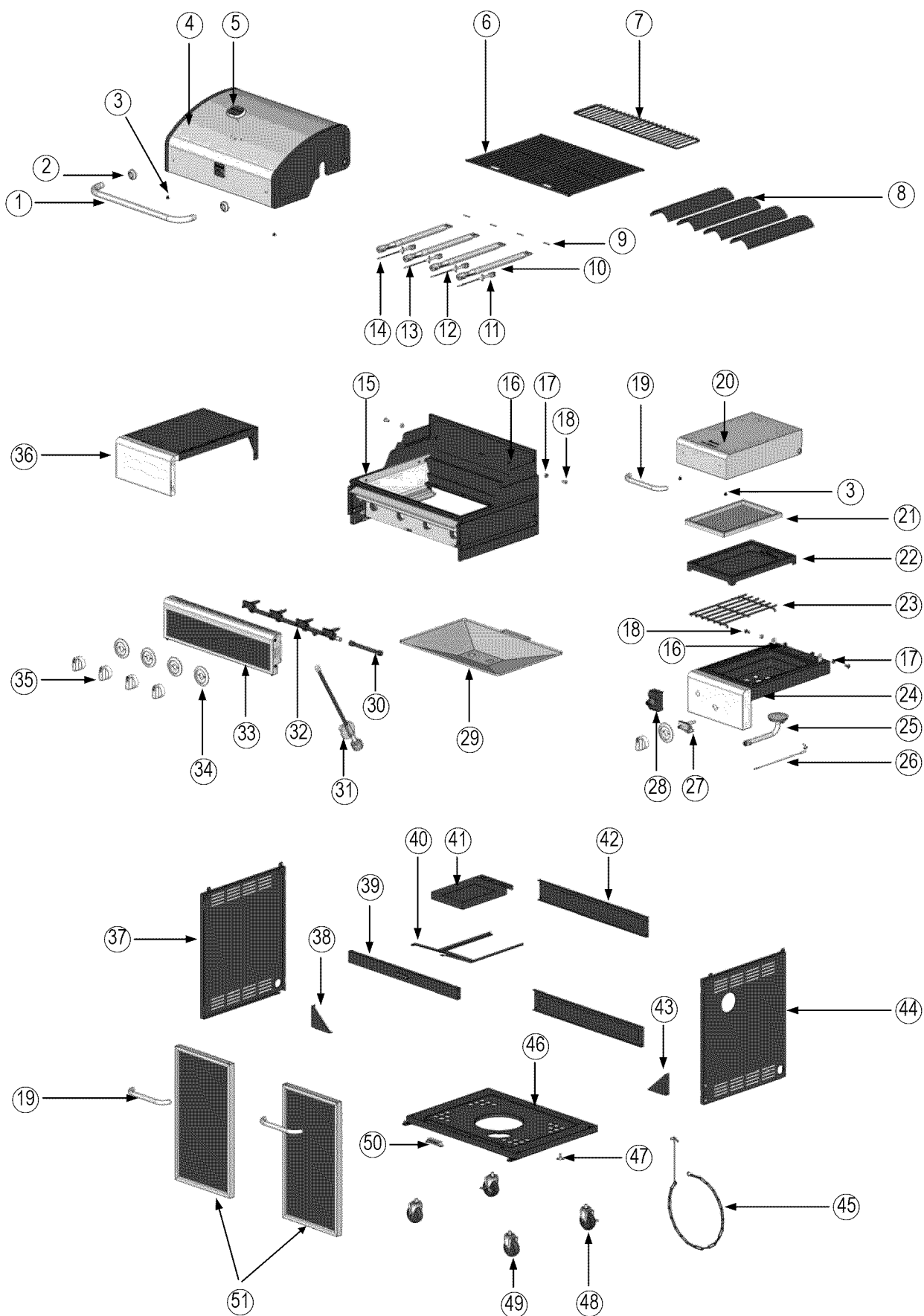
Key	Qty	Description	Manufacturer Part #
46	1	BOTTOM PANEL	RB2518TS-00-1100
47	1	BUTTERFLY SCREW	1/4-20UNCX2"
48	2	LOCKING CASTER	3218LTN-00-8013
49	2	CASTER	3218LTN-00-8012
50	1	MAGNET	L3018S-00-1310
51	2	DOOR	RB2518TK-00-1400
	1	HARDWARE PACK	RB2518TS - HARDWARE
	1	PRODUCT MANUAL	RB2518TS - MANUAL

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 1-844-553-6667

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 and hardware pack from the top of the shipping box, and when the only part showing is the grill head, use a box cutting knife to slice down the sides of the box. Be careful of staples along shipping box edges.

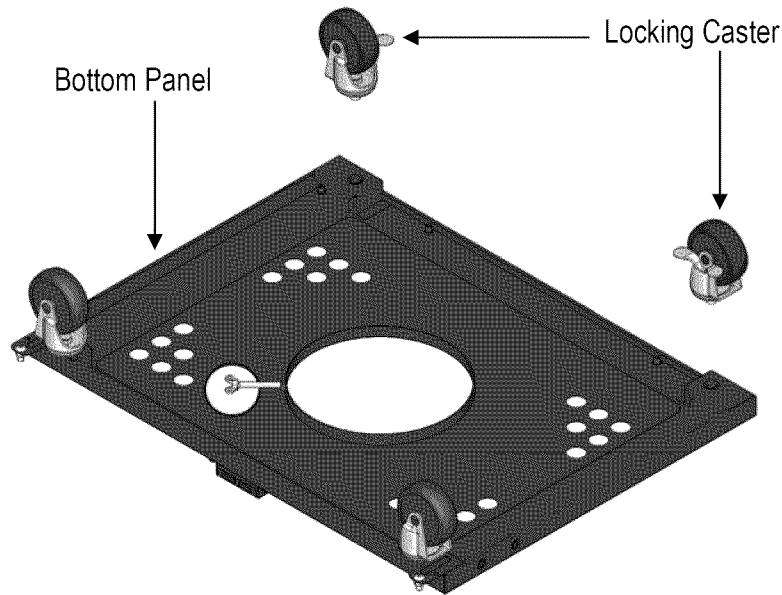
Remove the corner supports from the box and the styrofoam side pieces from the grill head. With the aid of an assistant, rest grill head on one of the styrofoam side pieces to protect drip tray. Allow grill head to rest on cardboard until placing grill head on cart in Step 8.

Open grill lid 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.

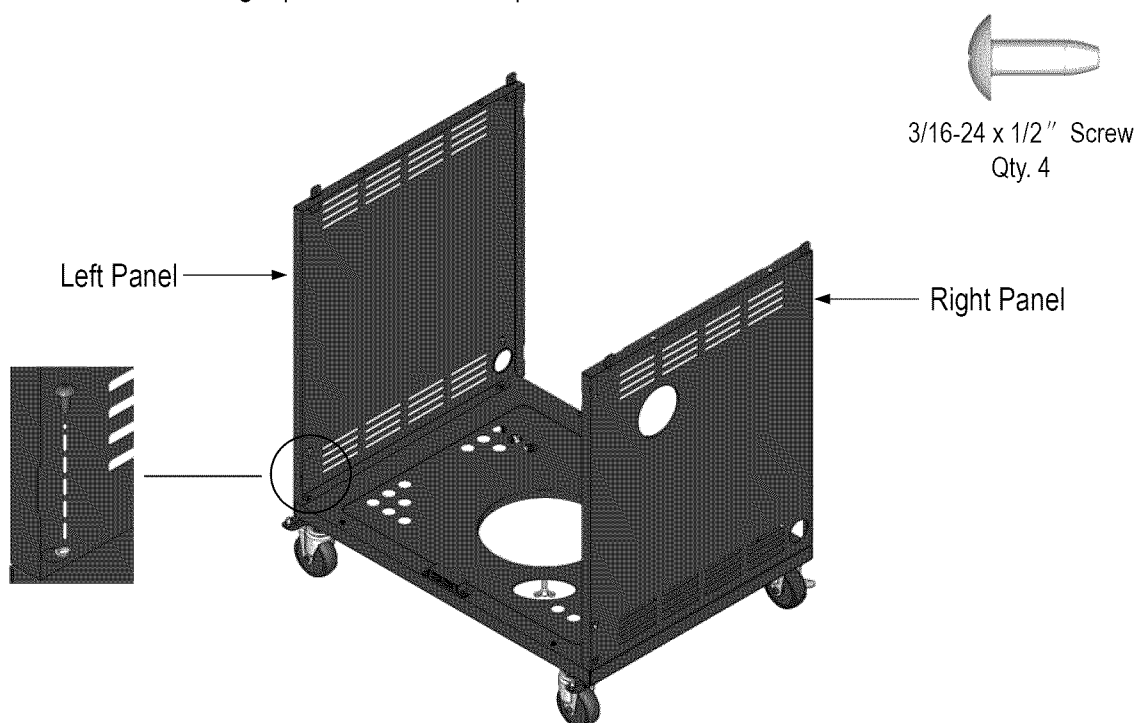
1

Use the supplied wrench to attach the two locking casters at the back of the grill. Then, turn the bottom panel over.



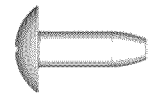
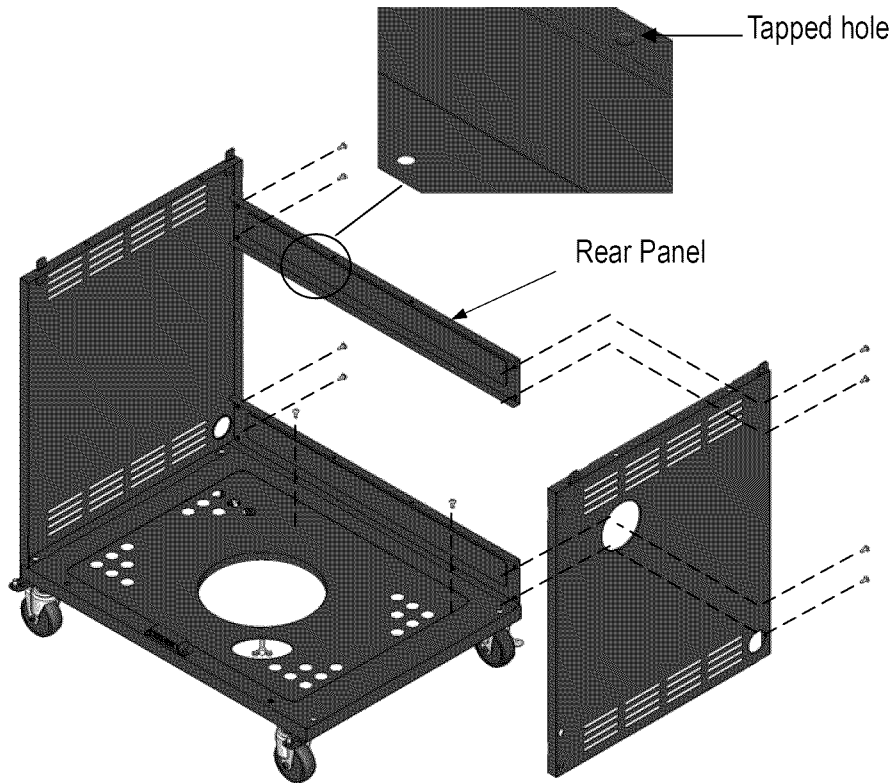
2

Attach the left and right panel to the bottom panel with two screws on each side.



3

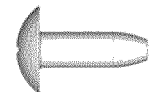
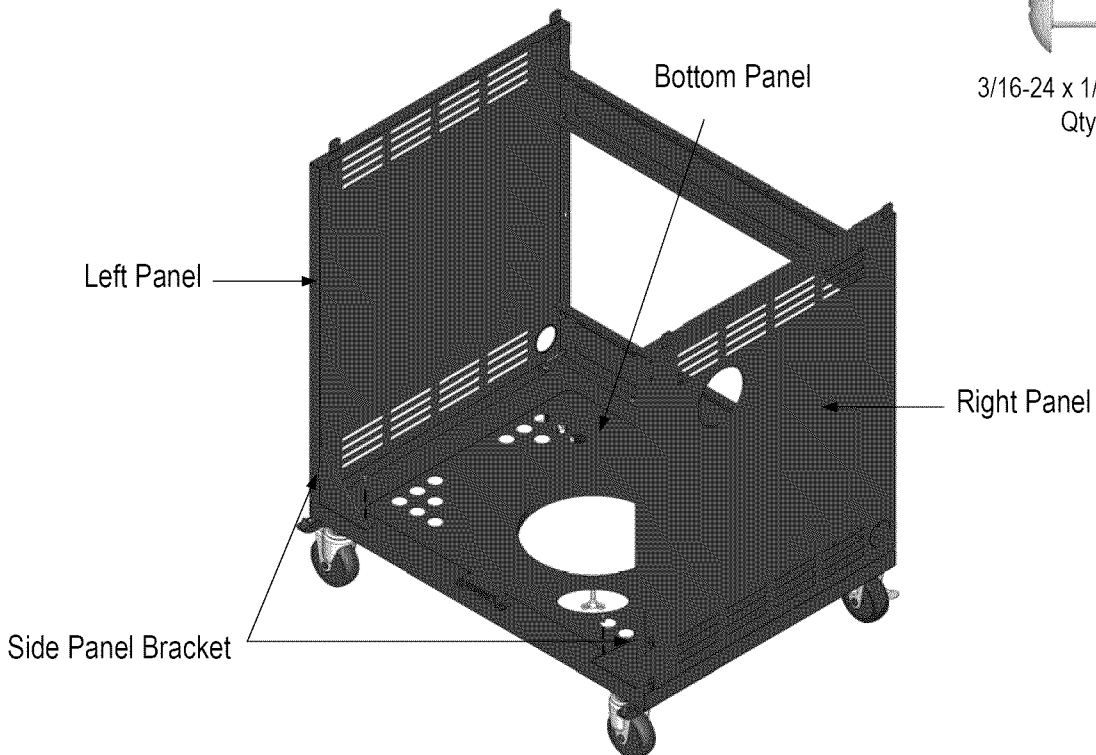
Attach the rear panels to the left and right panels. There are 4 screws for each rear panel, plus 2 additional screws for the bottom rear panel. Insert the two screws attaching the bottom rear panel to the bottom panel first. Make sure the tapped holes face upwards.



3/16-24 x 1/2" Screw
Qty. 10

4

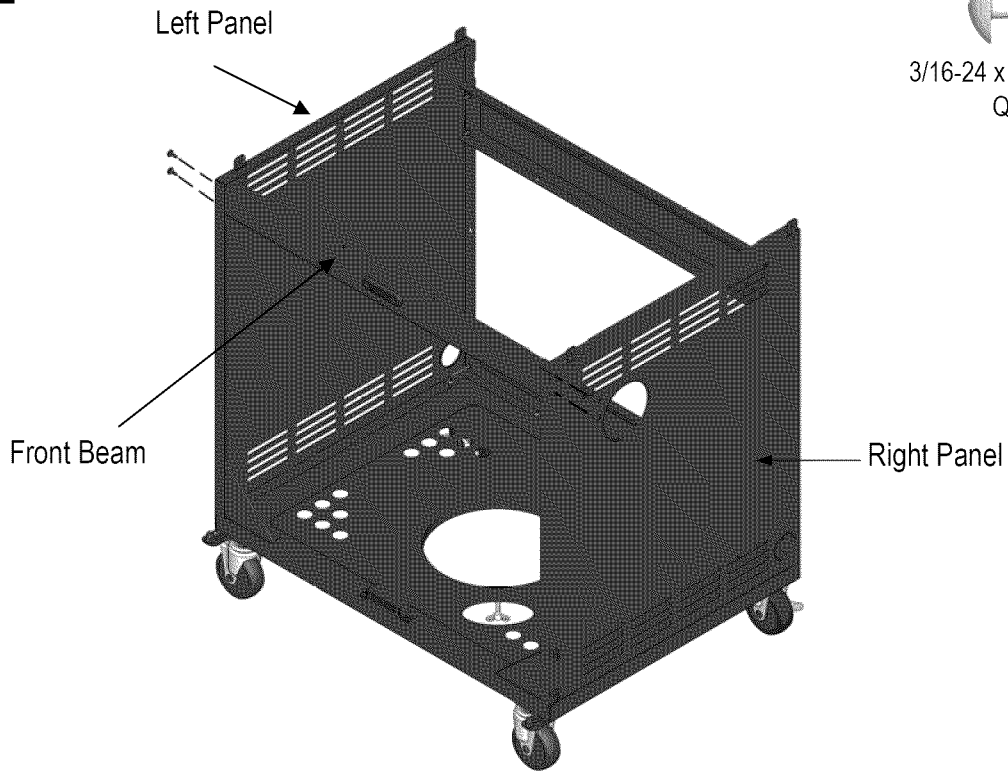
Loosen the screws on the side panel brackets two turns, attach the brackets to the side panels, and tighten the screws. Attach the side panel brackets to the bottom panel with 2 screws as shown.



3/16-24 x 1/2" Screw
Qty. 2

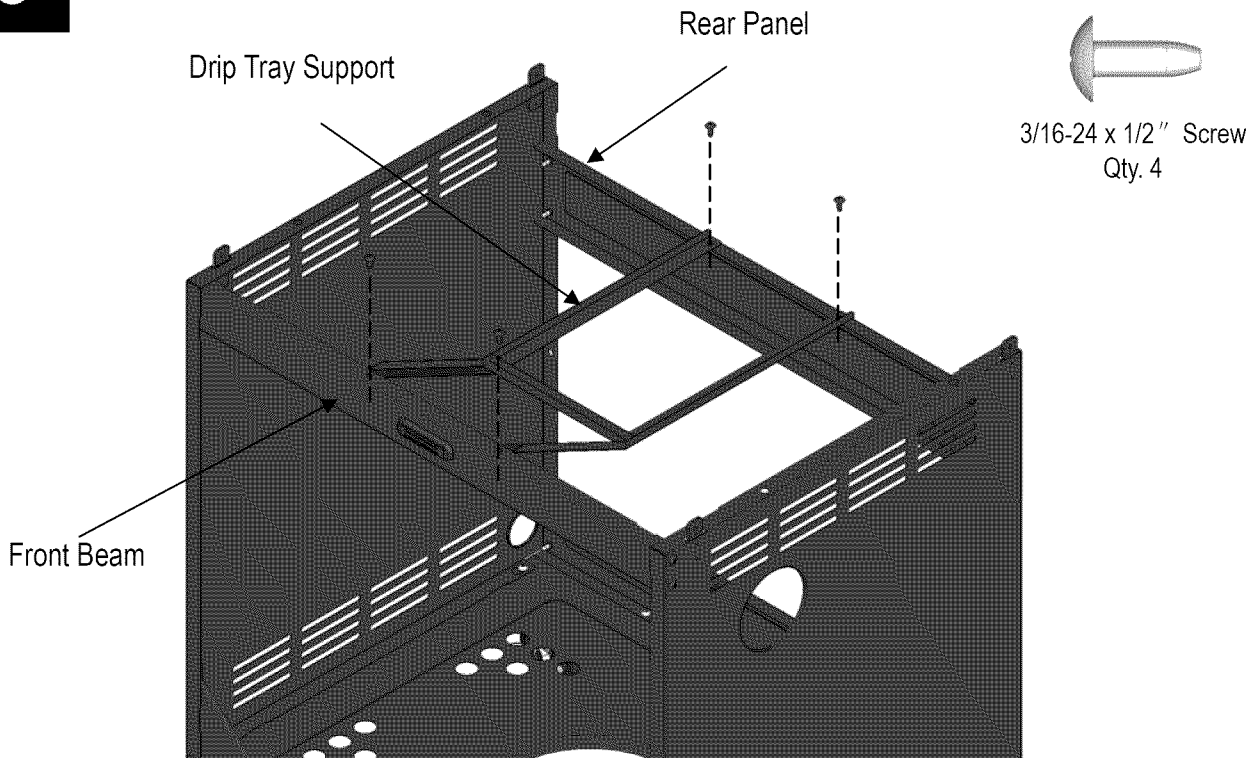
5

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



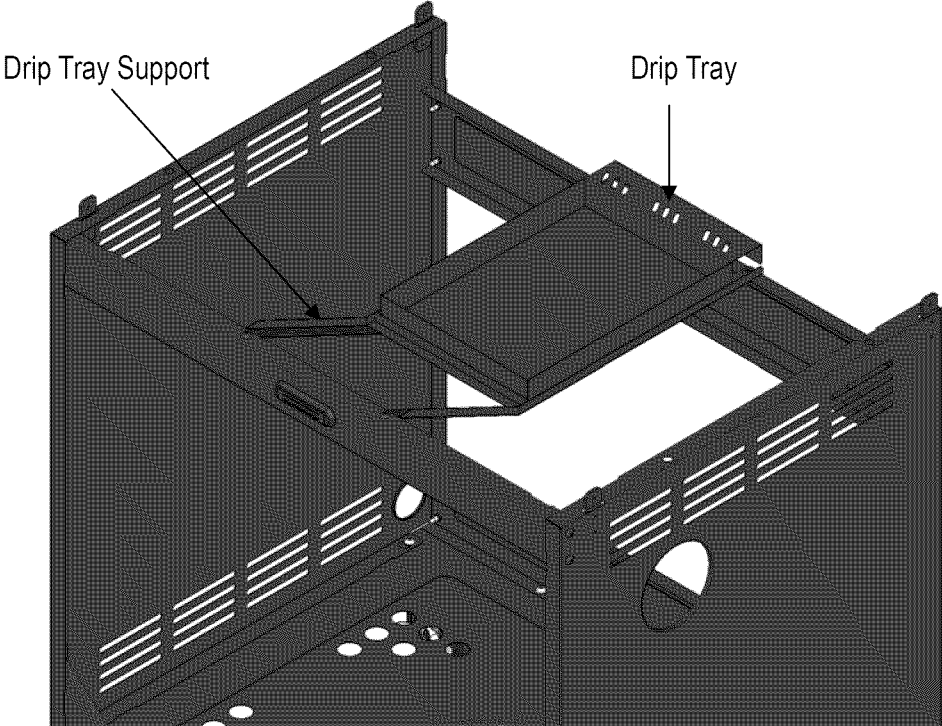
6

Attach the drip tray support to the front beam and rear panel with 4 screws as shown.



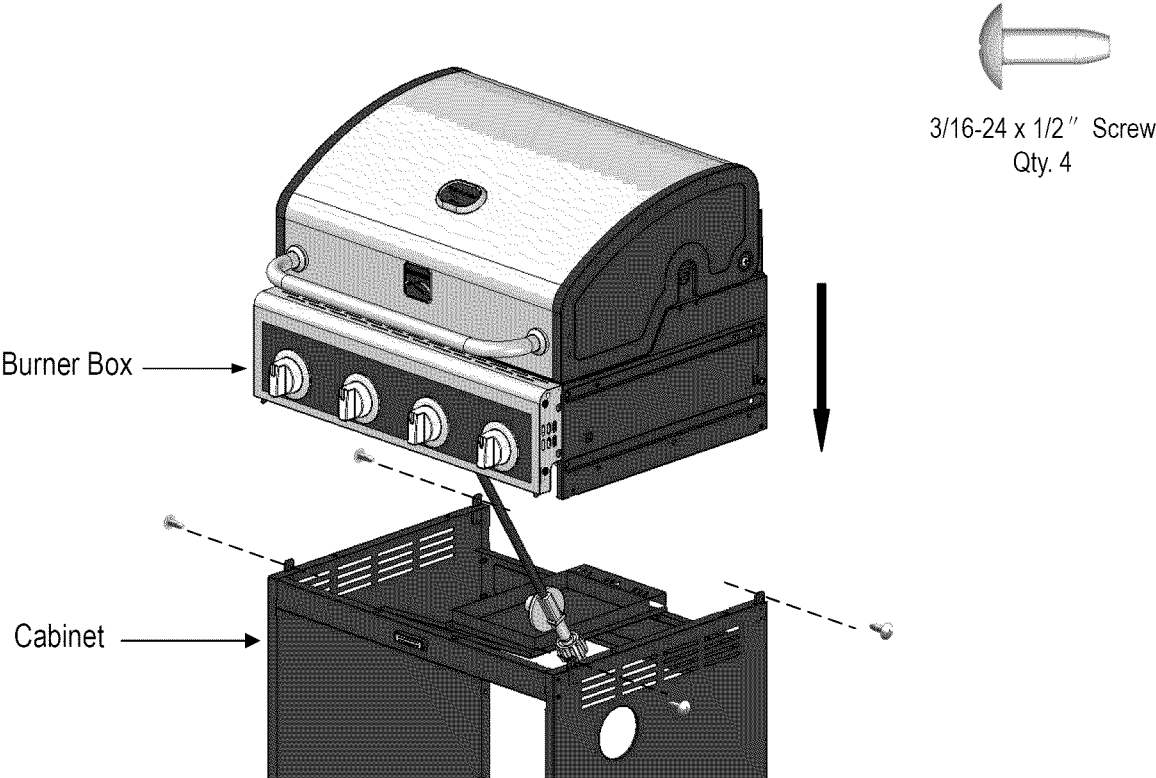
7

Put the drip tray onto the drip tray support as shown.



8

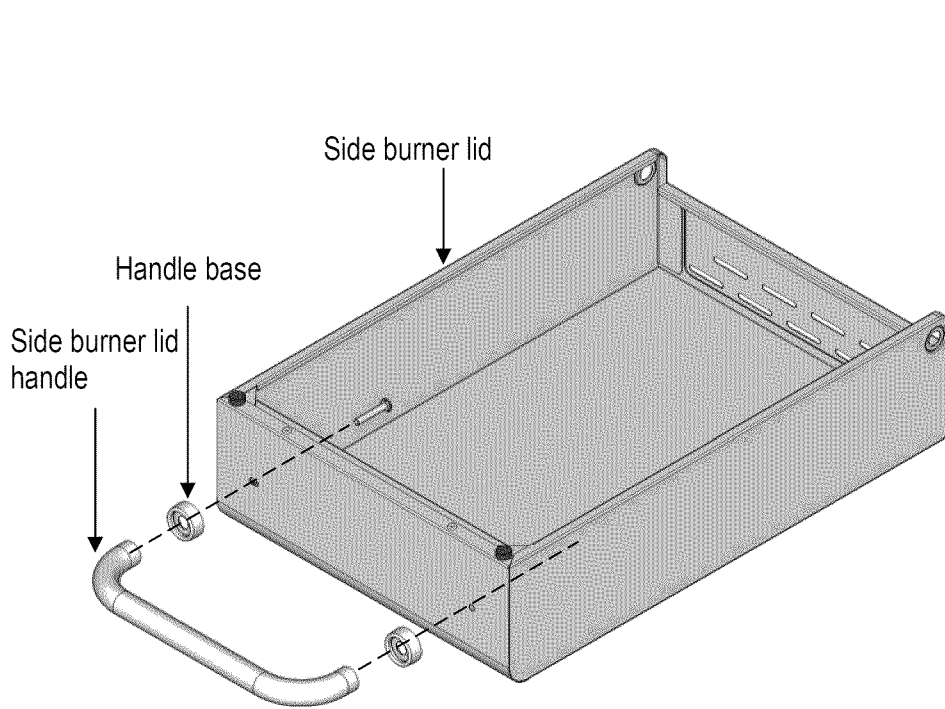
Cut tie wraps holding regulator and side burner valve in place underneath grill head control panel. Be careful not to cut igniter wires or the tie wraps holding the igniter wires in place. With the aid of an assistant, lift and place grill head onto cart. Grill head sides go over attachment tabs on cart.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



9

Side Burner Shelf

Attach the side burner lid handle and handle base to side burner lid with 2 screws.

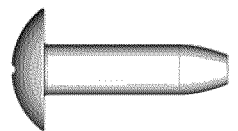
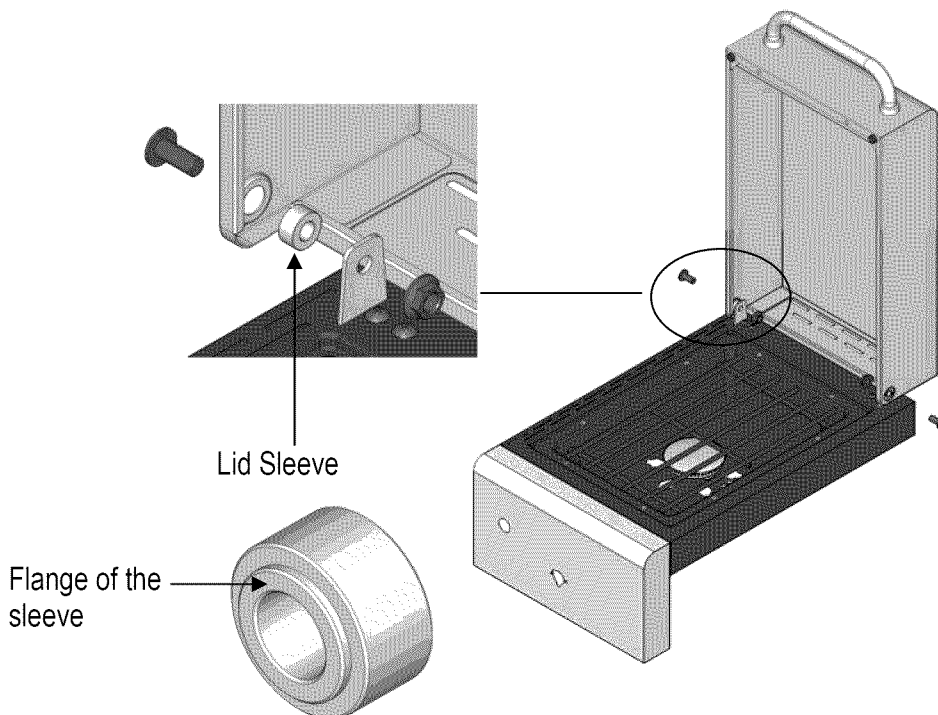


3/16-24 x 6/5" Screw
Qty. 2

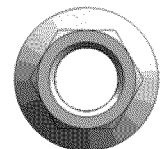
10

Side Burner Shelf

Attach the side burner lid to side burner shelf with 1 screw, 1 lid sleeve and 1 nut on each side as shown. Note the flange of the sleeve faces to outside.



5/16-18 x 3/4" Screw
Qty. 2

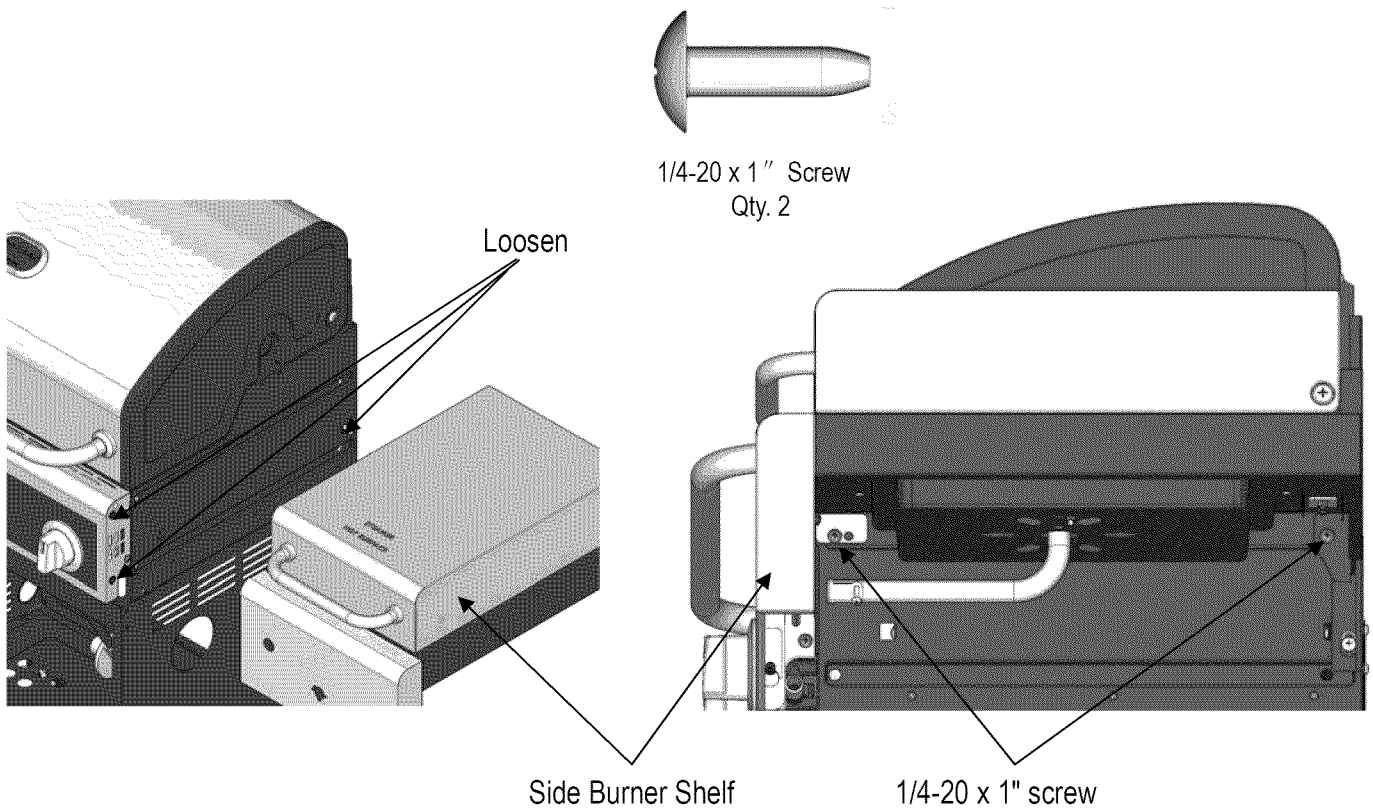


Nut
Qty. 2

11

Side Burner Shelf

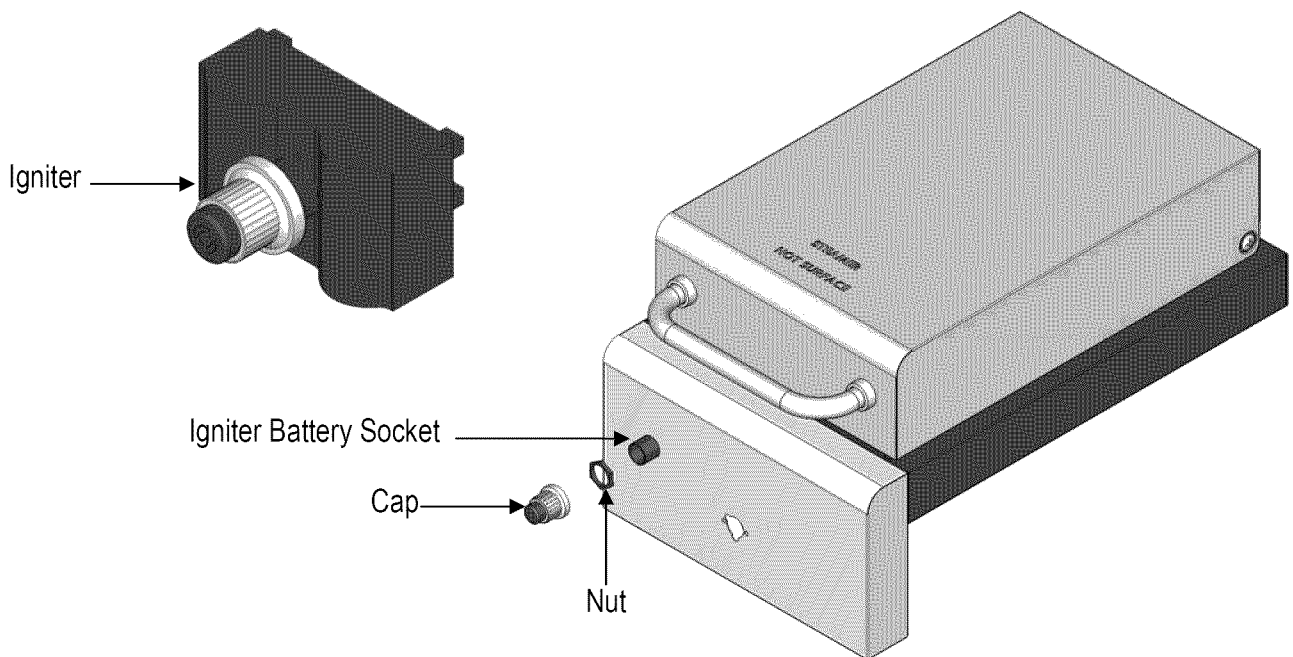
Loosen the three screws attached to the right panel of the burner box 3 to 4 turns as shown. Hang the side burner shelf by the slotted holes in its side onto the loosened screws. Fasten the side burner shelf from its bottom as shown with two 1/4-20 x 1" screws. Tighten the 3 previously loosened screws.



12

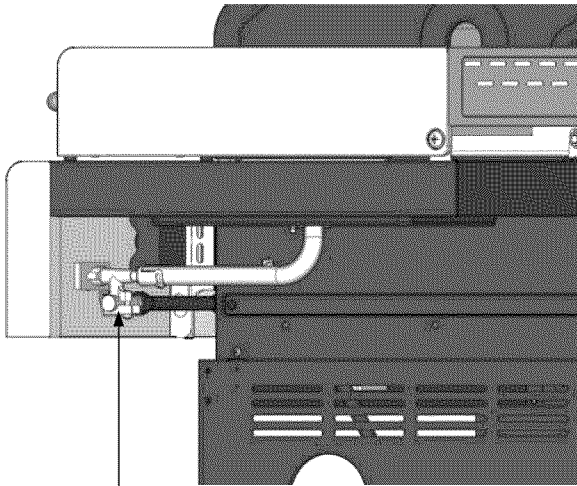
Side Burner Shelf

Remove the cap and the nut from the igniter. From the back side of the side shelf fascia, insert the igniter stem battery socket through the hole in the fascia as shown. Secure the igniter to side burner shelf with the nut. Then, reassemble the cap to the igniter.

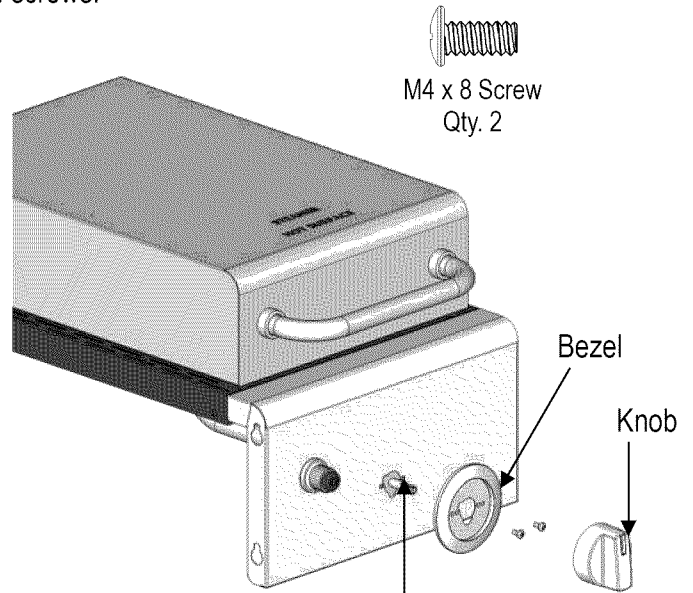


13**Side Burner Shelf**

Loosen and remove the two screws on the underside of the side burner holding it in place. Align the 2 bezel screw holes to those in side burner control panel. Insert the valve control stem through the hole in control panel and bezel. Attach bezel to control panel and valve control stem with 2 screws as shown. Be sure to attach bezel with black indicator mark facing straight up. Press Knob onto side burner valve control stem. Make sure the side burner valve is inserted into the side burner, then insert and tighten the 2 previously removed screws.



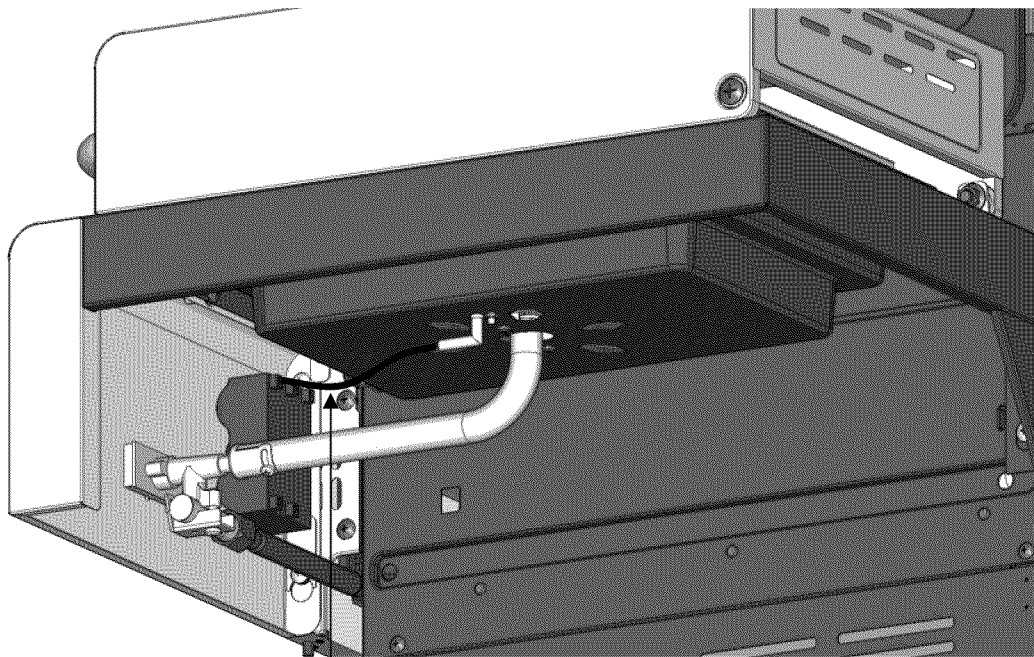
Side Burner Valve



Side Burner Valve Control Stem

14**Side Burner Ignition Wire**

Plug the side burner ignition wire into one of the sockets in the igniter as shown.

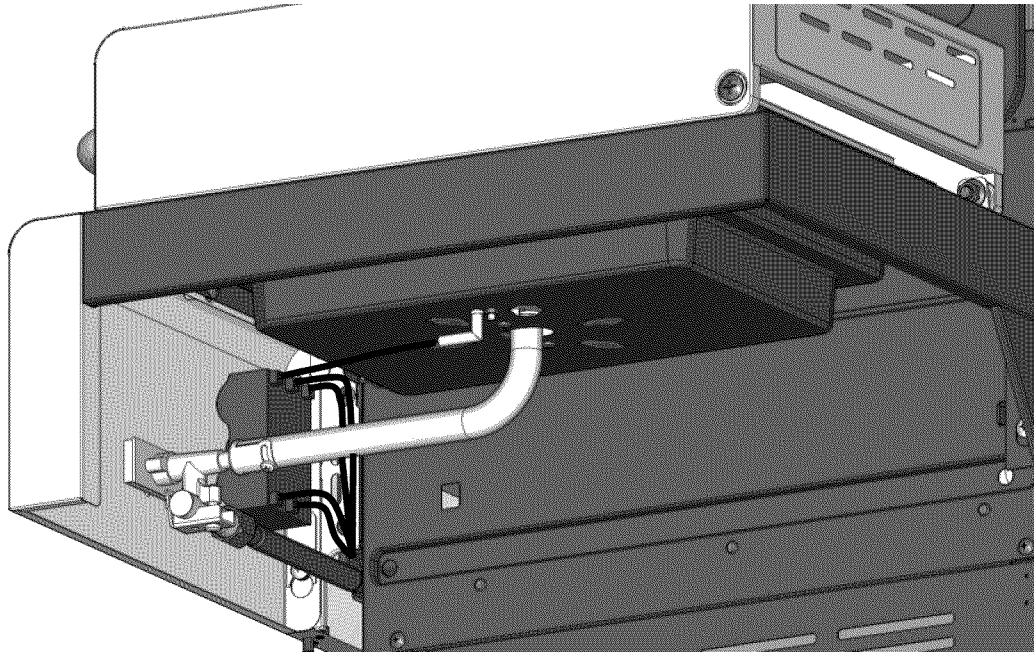


Side Burner Ignition Wire

15

Other Ignition Wires

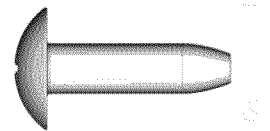
Plug the other four ignition wires into the remaining sockets in the igniter as shown.



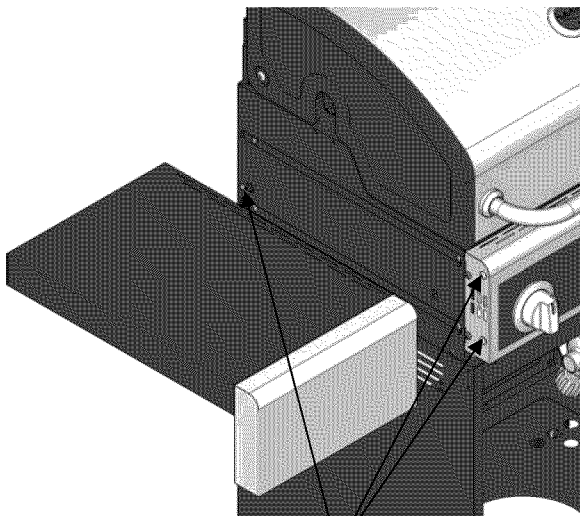
16

Side Shelf

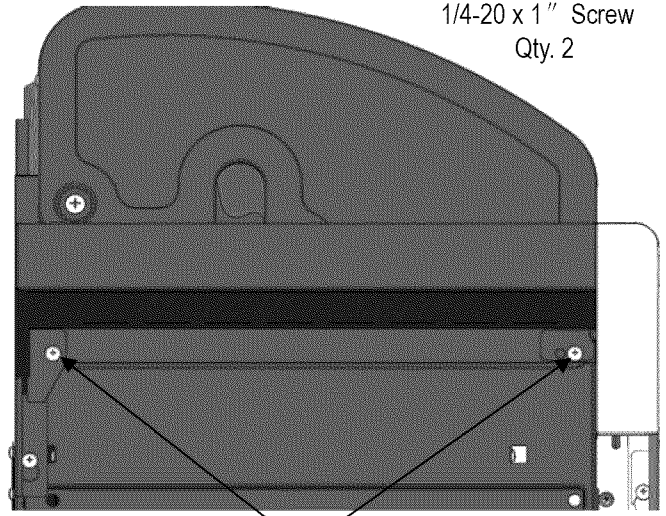
Loosen the three screws attached to the left panel of the burner box 3 to 4 turns as shown. Hang the side shelf by the slotted holes in its side onto the loosened screws. Fasten the side shelf from its bottom as shown with two 1/4-20 x 1" screws. Tighten the 3 previously loosened screws.



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



Loosen

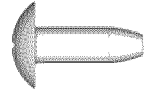


1/4-20 x 1" screw

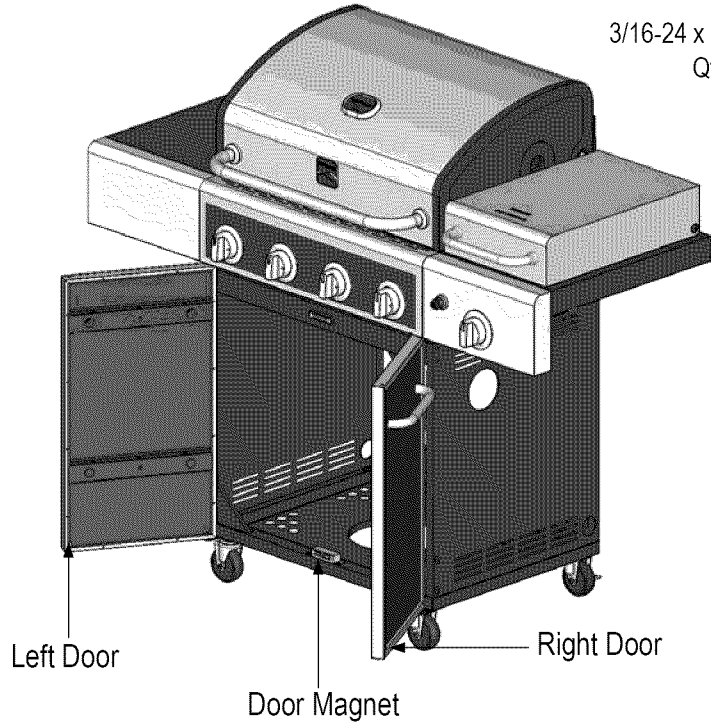
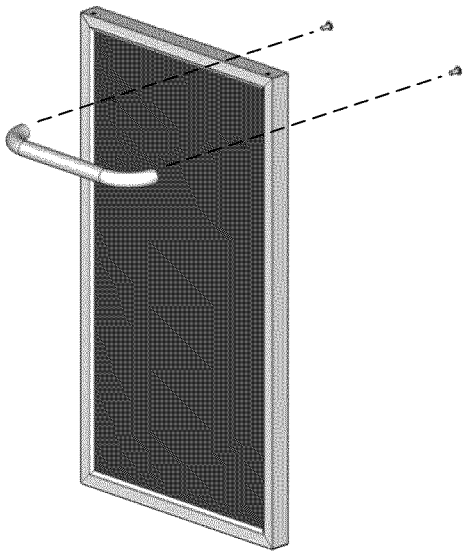
17 Doors

Attach the door handle to the door with 2 screws on each door.

For each door, insert bottom hole onto bottom panel hinge pin. Push hinge pin in top corner of control panel so that it inserts into top hole in the door. Adjust door magnet on the bottom panel to align the magnet with doors, and then tighten magnet screws.



3/16-24 x 1/2" Screw
Qty. 4

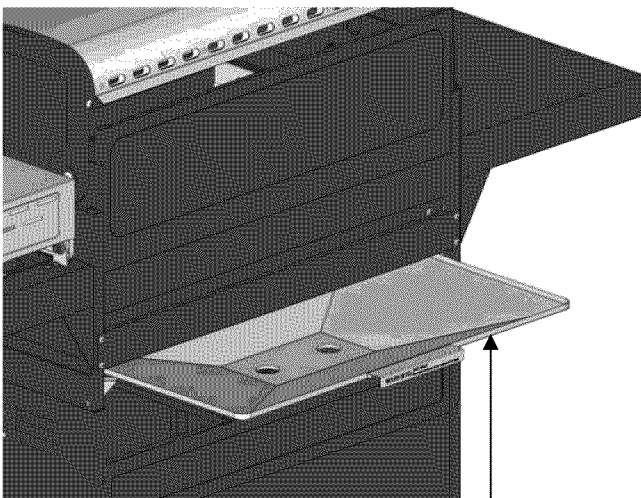


18

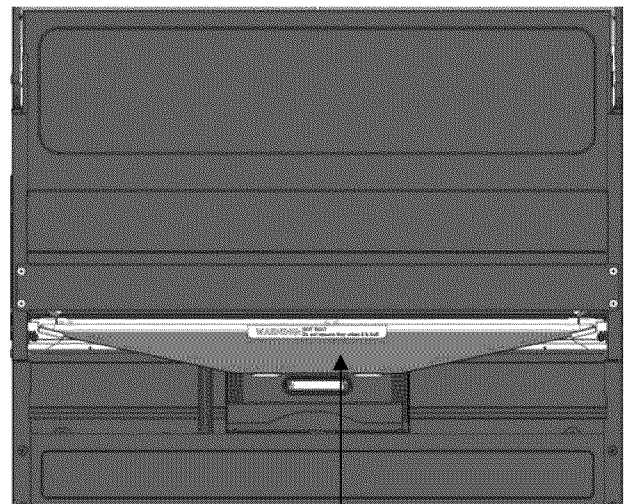
Open the grill hood and cut the zip tie fastening the main drip tray to one of the main burners. Adjust the drip tray until it is secure in the middle bottom of the fire box.

This is an "easy clean" tray; it slides easily out of the back of the grill for cleaning.

WARNING: Make sure the drip tray and drip cup are properly installed before turning burners on.



Drip Tray

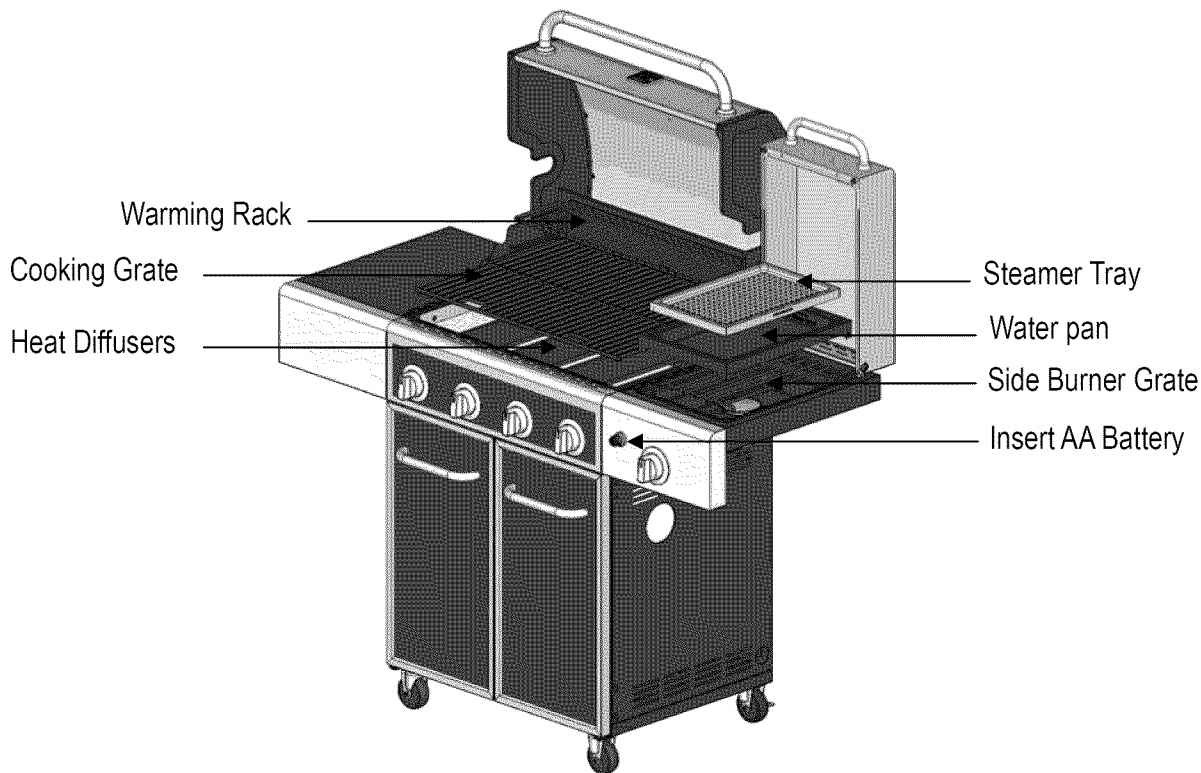


Drip Tray

19

Install the Heat Diffusers, Cooking Grates, Warming Rack, Side Burner Grate, Steamer Tray and Water pan and Battery

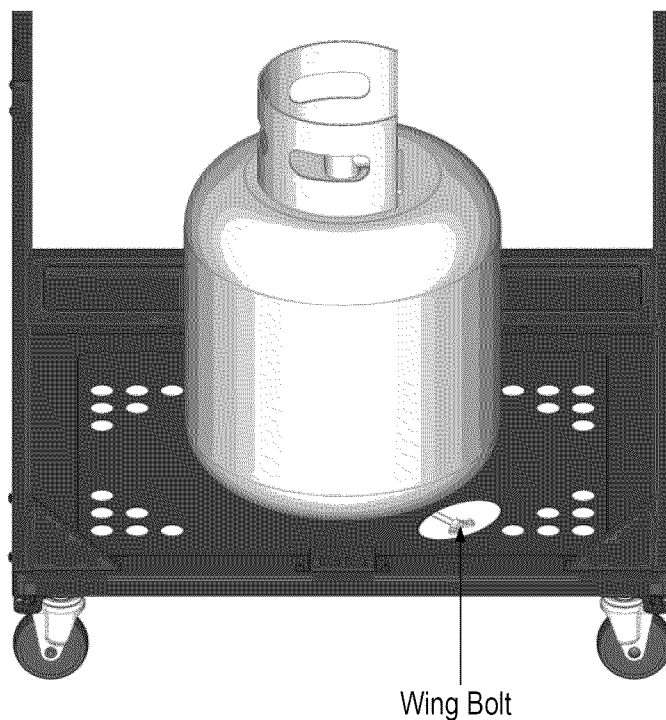
Position the heat diffusers, cooking grates, warming rack, side burner grate, steamer tray and water pan as shown. NOTE: The diffuser edges fit into slots at front and back of burner box. Fit the back of the warming rack into the clip on the back wall of the burner box. Remove battery cap and insert AA battery with positive pole facing out. Replace cap.



20

LP Tank Installation

Open front doors of cart. Loosen the wing nut. Set base of tank into cart with tank collar opening facing to the right as shown. Tighten the wing bolt. Connect regulator to tank (see page 6 of Use and Care section).



Grill Specifications

Net weight: 102 lb.

Package weight: 126 lb.

Size: 46" H x 52" W x 23" D

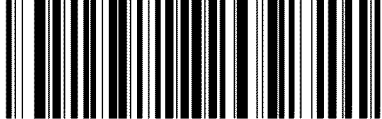
Warming Rack Area (sq. in.): 150

The UL Label (pictured right) is on the back of the Left door.

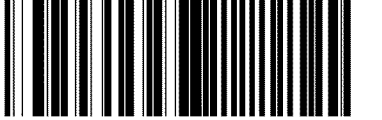
Kenmore

Sears Brands Management Corp.
Hoffman Estates, Illinois 60179
Type Of Gas – Propane
Input –
Main Burner 4@12,000 each
Side Burner 1@11,000
Total 59,000 BTU/HR
Manifold gas pressure:11" W.C.
CERTIFIED UNDER ANSI Z21.68b-2012/CSA 1.6b-2012.
OUTDOOR COOKING GAS APPLIANCES.
FOR OUTDOOR USE ONLY. IF STORED INDOORS, DETACH
AND LEAVE CYLINDER OUTDOORS.

GAS-FIRED
UL
C @ US
LISTED
3IEV
MHI0297



MODEL NO.
148.45961610



SERIAL NO.
RBTS000001

Minimum horizontal clearance to adjacent combustible surface, below and extending above top of unit from side-36 inches, from back-36 inches. Do not use this appliance under overhead combustible surfaces. Use only with a GFI protected circuit. Use only extension cords approved for outdoor use marked with W-A and rated for the power of this appliance. Turn off LP supply and cylinder when appliance is not in use.
If you have questions about assembly or operation call our Manufacturer's Customer Service Helpline, 8 am – 6 pm EST, Monday through Thursday, 8 am – 5 pm EST Friday at: 1-800-482-0131.

MADE IN CHINA RB2516TS

STEAMER/ SIDE BURNER OPERATION INSTRUCTIONS

The three-in-one steamer/side burner unit can serve the following purposes:

- Steamer
- Boil, pan fry or saute in steamer water pan
- Side burner for other cooking vessels

Use as Steamer:

Before ignition, pour water into the water pan up to MAX level.

Place the steamer tray on the water pan.

Place food on the steamer tray.

Ignite the burner and turn knob to HI.

Turn knob to LO when water begins to boil.

Note:

- Steam with lid closed.
- Be careful of escaping hot steam when opening the lid.
- Steaming usually lasts for around 50 minutes with knob set to LO heat position before water pan evaporates dry.
- Steaming usually lasts for around 30 minutes with knob set to HI heat position before water pan evaporates dry.

Use to pan fry, boil or saute

Remove the steamer tray.

Use the water pan for boiling.

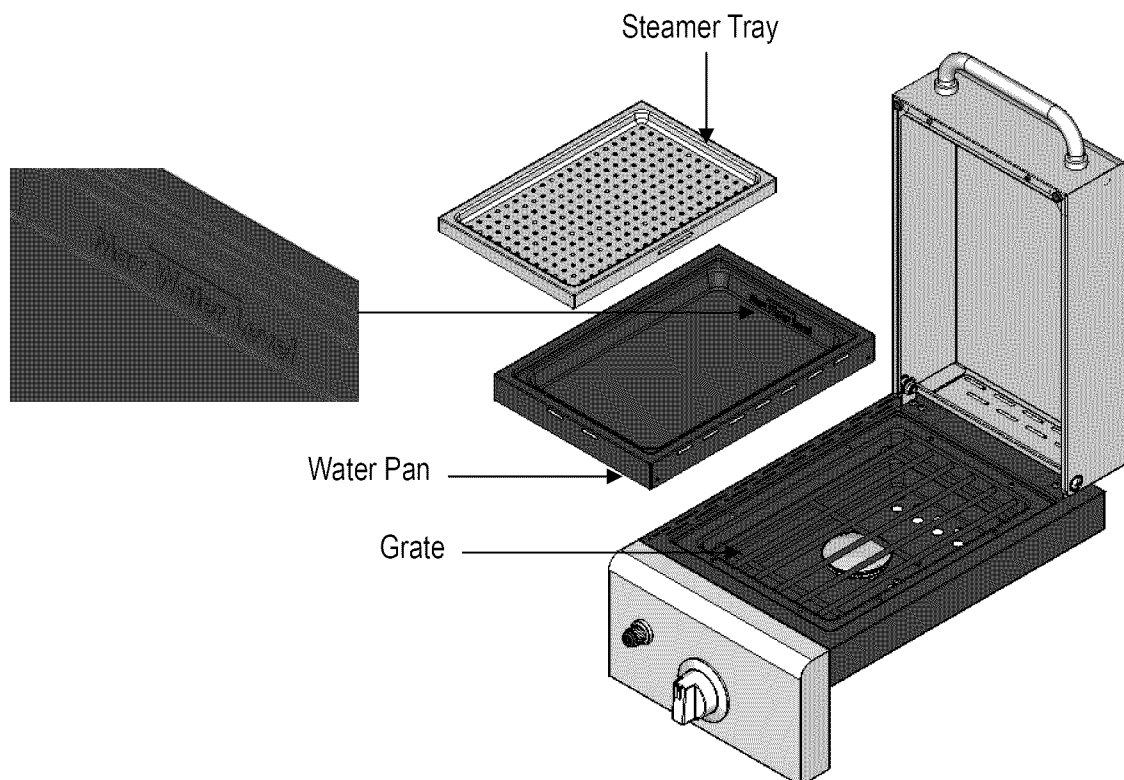
Remove water from pan and pan fry or saute directly in the pan.

Use as side burner

Remove steamer tray and water pan.

Make sure the grate is properly in place.

Ignite the burner and use it as a regular side burner.



TROUBLESHOOTING

Problem	Possible Cause	Corrective Action
Grill or side burner will not light	<ol style="list-style-type: none"> 1. The ignition wire came off the electrical igniter. 2. The distance between the ignition pin and the burner is greater than 0.1-0.2 inch(side burner). 3. The ignition wire is broken. 4. The battery has died. 5. The battery is in the wrong polarity. 6. The electrode tip does not produce sparks at the burner port. 7. No gas supplied. 8. Air shutter opening is too big. 	<ol style="list-style-type: none"> 1. Reconnect the ignition wire to the electrical igniter. 2. Loosen the ignition pin and adjust the distance, then fasten it again. 3. Call 1-844-553-6667 for a replacement ignition wire. 4. Install a new AA battery. 5. Change the battery polarity. 6. Reinstall the electrode. 7. Turn on the regulator valve. 8. Loosen the air shutter and adjust the opening to a smaller size.
Burner flame is yellow and gas odor can be smelled	<ol style="list-style-type: none"> 1. The air shutter opening is not properly set. 2. Spiders or insects block the air shutter. 3. Gas leaks 	<ol style="list-style-type: none"> 1. Loosen the air shutter and adjust the opening to have blue flames. 1/4 in. opening for LPG. 2. Clean blockages. 3. Check for the source of gas leaks.
Excessive flare-up	<ol style="list-style-type: none"> 1. Grilling fatty meats while knobs on "HIGH". 2. Spray water on gas flames. 3. Hood closed when grilling. 	<ol style="list-style-type: none"> 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. 2. Never spray water on gas flames. 3. Hood up when grilling.

Problem	Possible Cause	Corrective Action
Burner blows out	<ol style="list-style-type: none"> 1. LP tank is empty. 2. Burner is not aligned with the control valve. 3. Gas supply is not sufficient. 	<ol style="list-style-type: none"> 1. Refill the LP Tank. 2. Install the burner correctly. 3. Check the gas supply hose and make sure there are no leaks and no knots.
Low heat with the knob in "HI" position	<ol style="list-style-type: none"> 1. Ports are blocked. 2. LP tank has run out. 	<ol style="list-style-type: none"> 1. Clear ports of any obstructions. 2. Refill the LP tank.
Low heat, LP gas	<p>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>	<p>Please follow these instructions:</p> <ol style="list-style-type: none"> 1. Make sure all burners are "OFF". 2. Open the tank valve and wait 5 minutes. 3. Light the burners one at a time following the lighting instructions listed on the door liner.
Sudden drop in gas flow or low flame	<ol style="list-style-type: none"> 1. Out of gas. 2. Excess flow valve tripped. 3. Vapor lock at coupling nut/LP cylinder connection. 	<ol style="list-style-type: none"> 1. Check for gas in LP cylinder. 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. 3. Turn off knobs and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.

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