

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

Kenmore®

Liquid Propane Gas Grill

Parrilla a gas de propano líquido

Model: 146.58841810 – Black
146.56926810 – Red
146.56927810 – Teal
146.10377910 – Pearl
146.10413910 – Azure

Modelo: 146.58841810 – Negro
146.56926810 – Rojo
146.56927810 – Trullo
146.10377910 – Perla
146.10413910 – Azur

P/N 30400412Z
Sears Brands Management Corporation
Hoffman Estates, IL 60179 U.S.A.
www.kenmore.com
www.sears.com
www.kmart.com



DANGER

If you smell gas:

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

WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

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 **1-844-553-6667**.

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

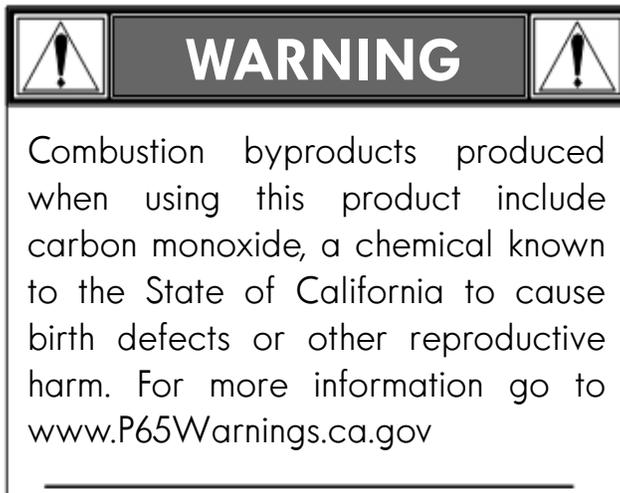
WARNING: Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.

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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WARRANTY

KENMORE GRILL 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. If the appliance cannot be repaired it will be replaced free of charge.

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. *Rust-through or burn-through must be verified by a Sears authorized service representative.

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

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

All warranty coverage is void if this 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 appliance or in an enclosed area.**

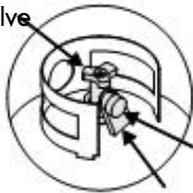


- **Never fill a cylinder beyond 80% full.**
- **If the information in the two points above is not followed exactly, a fire causing death or serious injury may occur.**
- **An overfilled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause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

LP Tank Valve



Safety Cap
Retainer Strap

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

LP Cylinder

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



OPD Hand Wheel



LP cylinder in upright position for vapor withdrawal

LP (Liquefied Petroleum Gas)

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

LP Cylinder Filling

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

LP Tank Exchange

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

LP Tank Leak Test

For your safety

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

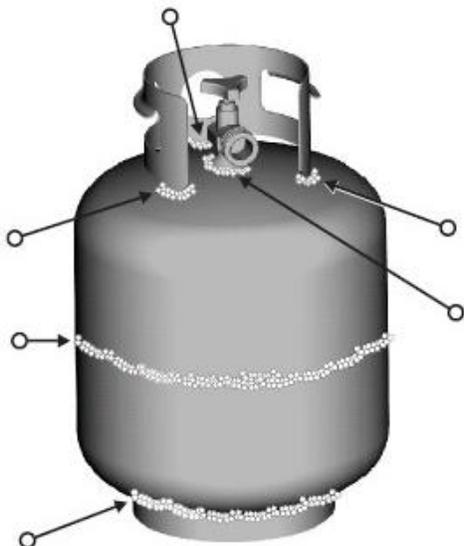


WARNING



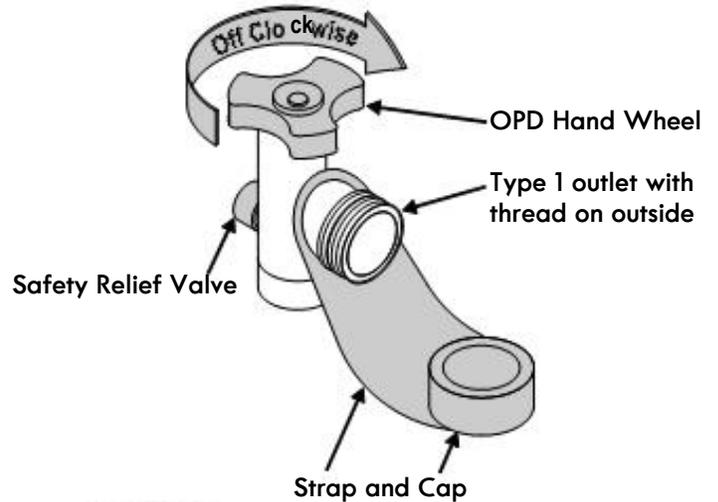
If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!

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



Connecting Regulator To The LP Tank

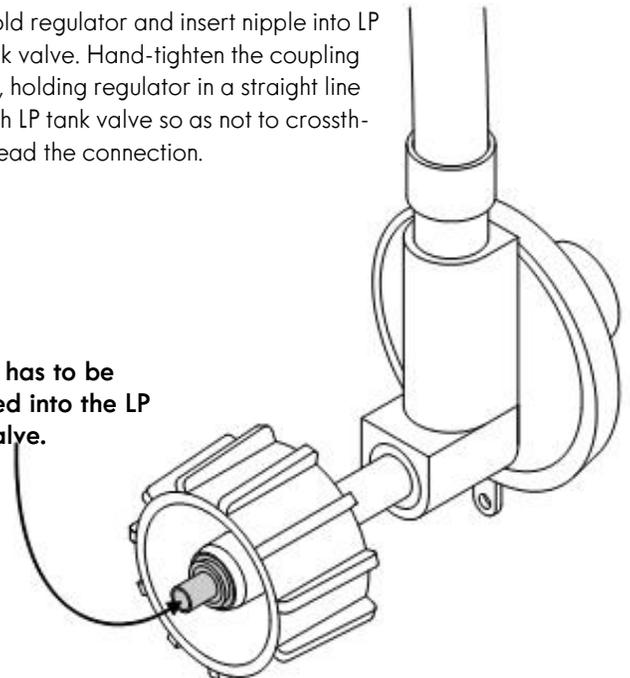
1. LP tank must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP tank OFF by turning OPD hand wheel clockwise to a full stop.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.

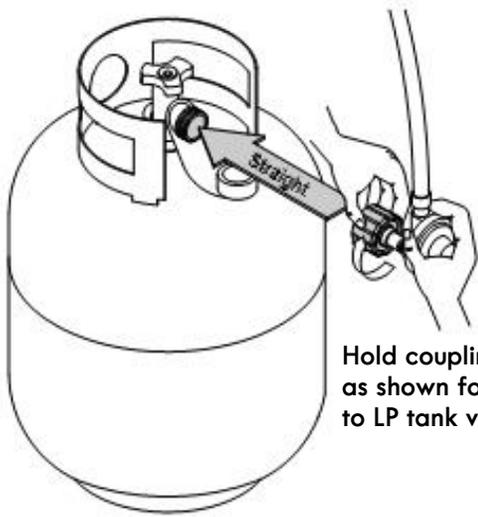


Do not insert a POL transport plug (plastic part with external threads) into the type 1 valve outlet. It will defeat the Safety Relief Valve feature.

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:

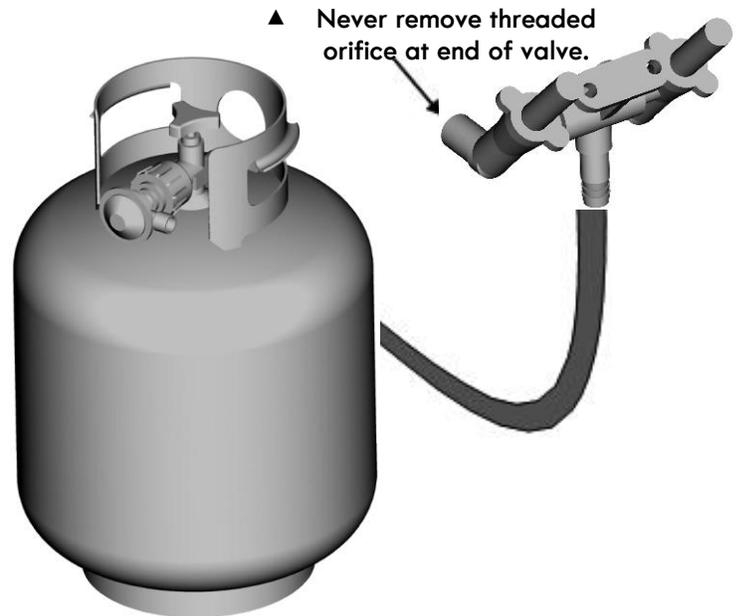
If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, do not use this regulator! Call 1-844-553-6667 for an identical replacement part.

	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 1-844-553-6667.
4. Brush soapy solution onto areas where bubbles are shown in picture below:

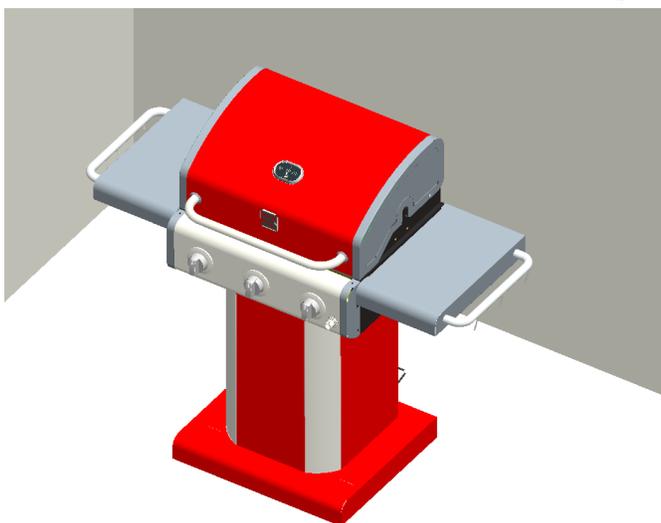


5. If "growing" bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped do not try to repair. Call Sears for replacement parts at 1-844-553-6667.
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.

 **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.
- 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 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 side shelf is 10 lbs.
- ▲ The Drip tray must be inserted into grill and emptied after each use. Do not remove Drip 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 Drip 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 drip fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a drip fire. Personal injury may result. If a drip 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 drip fire can occur that may damage the product.

Electronic Ignition Lighting Instructions

- ▲ Do not lean over grill while lighting.
1. Open lid during lighting.
 2. Turn ON gas valve on 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 control knob to OFF, wait 5 minutes, and repeat the lighting procedure.
 5. To ignite another burner, repeat step 3.
 6. Once burners are lit, adjust knobs to desired flame setting. To extinguish an individual burner, turn its knob to OFF.

If the igniter does not work, follow Match Lighting instructions

 **WARNING** 

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

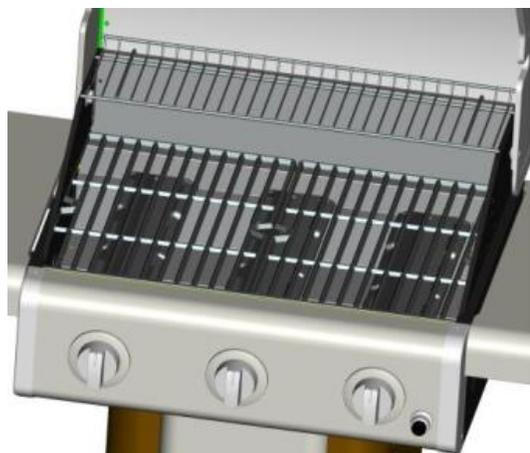
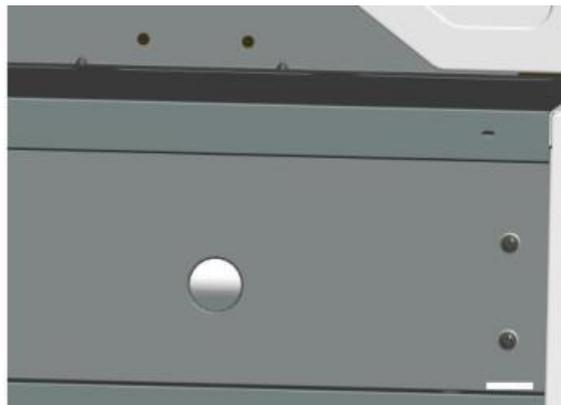
 **CAUTION** 

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 accidentally ignite with risk of injury.

Match Lighting Instructions

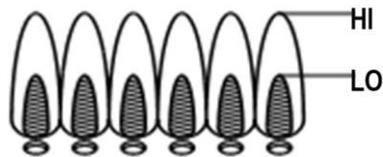
▲ Do not lean over grill while lighting.

1. Open lid during lighting.
2. Place match into match holder (hanging on left side panel).
3. Light match and insert match holder through lighting hole in side of firebox.
4. Place lighted match next to a burner. Turn burner knob to HI position. Be sure burner lights and stays lit.
5. To light the other burners repeat step 4.
6. Once burners are lit, adjust knobs to desired flame setting. To extinguish an individual burner, turn its knob to OFF.



Burner Flame Check

- Remove cooking grates and flame tamers. Light burners, rotate knobs from HIGH to LOW. You should see a smaller flame in LOW position than seen on HI. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the Troubleshooting Section.



Turning Grill Off

- Turn all knobs to OFF position. Turn LP cylinder off. When you are finished grilling, raise the grill lid while allowing the grill to fully cool. If the grill lid is closed during grill cooling, condensation may occur on interior grill surfaces and possibly cause them to rust.

Igniter Check

- Turn gas off at LP cylinder. Press and hold electronic ignitor 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 Drip 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 Drip 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.

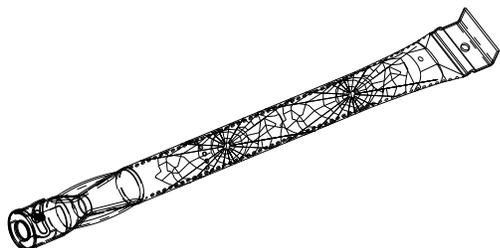
- **Cooking surfaces:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

Drip Tray and Cup: When the grill has completely cooled down after use, remove the Drip cup from the bottom of the Drip Tray. The Drip Tray in this grill is not removable. You will have to remove the burners to properly access the drip tray for cleaning. See the Cleaning the Burner Assembly section for instruction to remove and reinstall burners. Reinstall the burners and reattach the drip cup to the bottom of the drip tray before using the grill again.

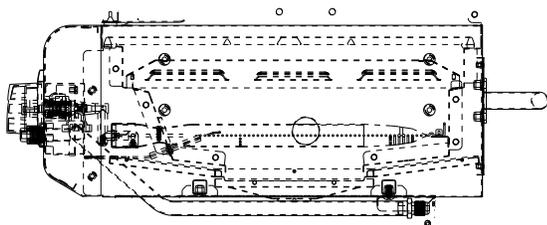
CAUTION

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.

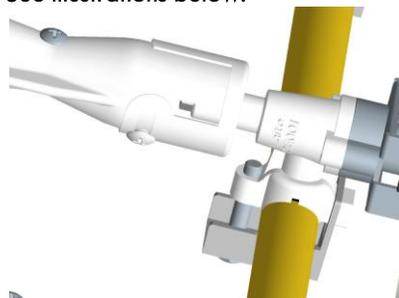


- (B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.

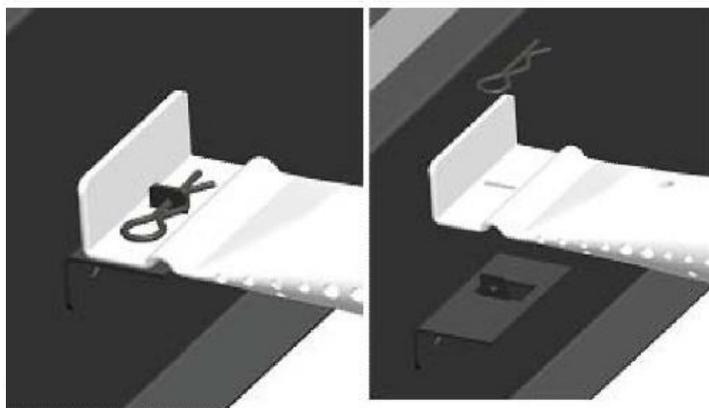
- (C) Wear eye protection: Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

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.

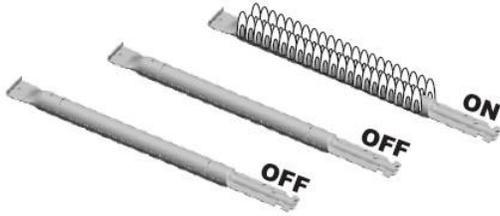


8. Carefully replace burners.
9. Attach burners to brackets with cotter pin.
10. Reposition carryover tubes and attach to burners. Replace heat diffusers and cooking grates.



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.

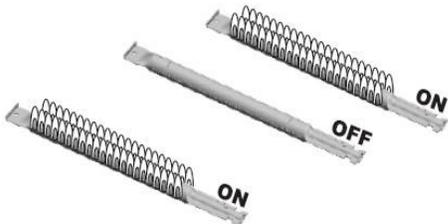


1 Burner Cooking

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

Indirect Cooking Instructions

- Always cook with the lid closed.
- Once burners are lit, extinguish an individual burner by turning its knob to OFF.
- 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 heat.
- 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.

PARTS LIST

Key	Description	Qty	Part Number	Key	Description	Qty	Part Number
A01-A	Lid (Black)	1	30400004A	C12	Hook	6	40800123
A01-B	Lid (Red)	1	30400004B	C13	Side Shelf Handle	2	40800099
A01-C	Lid (Teal)	1	30400004C	D01	Tank holder	1	20700049
A01-D	Lid (Pearl)	1	30400004D	D02	Cotter pin	7	110050
A01-E	Lid (Azure)	1	30400004E	D03-A	Grill Base (Black)	1	30400404A
A02	Temperature Gauge	1	40900218	D03-B	Grill Base (Red)	1	30400404B
A03	Logo	1	40800106	D03-C	Grill Base (Teal)	1	30400404C
A04	Lid Rubber Bumper, Front	2	40700103	D03-D	Grill Base (Pearl)	1	30400404D
A05	Insulation spacer handle	2	40700022	D03-E	Grill Base (Azure)	1	30400404E
A06	Lid Handle Bezel	2	40900013	D04	Swivel Caster with Brake	2	20700048
A07	Lid handle	1	30400014	D05	Swivel Caster	1	40900213
B01	Firebox	1	30400401	D06	Standard Caster	1	40900214
B02	Rotate Rod, Lid	2	50300207	D07-A	Back Rail (Black)	1	30400409A
B03	Lid Rubber Bumper, rear	2	50300205	D07-B	Back Rail (Red)	1	30400409B
B04	Left Back (Right Front) Side Shelf Bracket	2	30400061	D07-C	Back Rail (Teal)	1	30400409C
B05	Left Front (Right Back) Side Shelf Bracket	2	30400063	D07-D	Back Rail (Pearl)	1	30400409D
B06	Main Burner Electrode L320	1	30400053	D07-E	Back Rail (Azure)	1	30400409E
B07	Main Burner Electrode L480	1	30400052	D08-D	Back Rail (Pearl)	1	30400405D
B08	Main Burner Electrode L150	1	30400054	D08-E	Back Rail (Azure)	1	30400405E
B09	Back Support bar	1	30400035	D08-A	Left Panel (Black)	1	30400405A
B10	Manifold Bracket	1	30400049	D08-B	Left Panel (Red)	1	30400405B
B11	Drip Tray	1	30400019	D08-C	Left Panel (Teal)	1	30400405C
B12	Front Support bar	1	30400033	D09	Right-Front & Left-Front panel	2	30400406
B13	Drip cup	1	40800026	D10-A	Panel Support Angle Bar (Black)	2	40900060
B14	Drip Cup Clip	1	40800131	D10-B	Panel Support Angle Bar (Red)	2	40900060B
B15	Back Panel, Firebox	1	30400402	D10-C	Panel Support Angle Bar (Teal)	2	40900060C
B16	Warming Rack	1	30400029	D10-D	Panel Support Angle Bar (Pearl)	2	40900060D
B17	Cooking Grate	2	30400030	D10-E	Panel Support Angle Bar (Azure)	2	40900060E
B18	Heat Diffuser	3	40800023	D11-A	Front Panel (Black)	1	30400407A
B19	Main burner	3	30400037	D11-B	Front Panel (Red)	1	30400407B
C01	Gas Valve	3	30400050	D11-C	Front Panel (Teal)	1	30400407C
C02	Manifold	1	30400047	D11-D	Front Panel (Pearl)	1	30400407D
C03	Hose retaining Pin	1	30400117	D11-E	Front Panel (Azure)	1	30400407E
C04	Regulator	1	30400051	D12-A	Right Panel (Black)	1	30400408A
C05	Control Panel	1	30400040	D12-B	Right Panel (Red)	1	30400408B
C06	Bezel, Control Knob	3	30400114	D12-C	Right Panel (Teal)	1	30400408C
C07	Side shelf front bracket	2	30400120	D12-D	Right Panel (Pearl)	1	30400408D
C08	Electronic ignition module	1	30400403	D12-E	Right Panel (Azure)	1	30400408E
C09	Control Knob	3	40900206	D13	Match Holder Bracket	1	40800129
C10	Left Side Shelf	1	30400057	D14	Match Holder Chain	1	120003
C11	Right Side Shelf	1	30400065	D15	Match Holder	1	40800128

Not Pictured

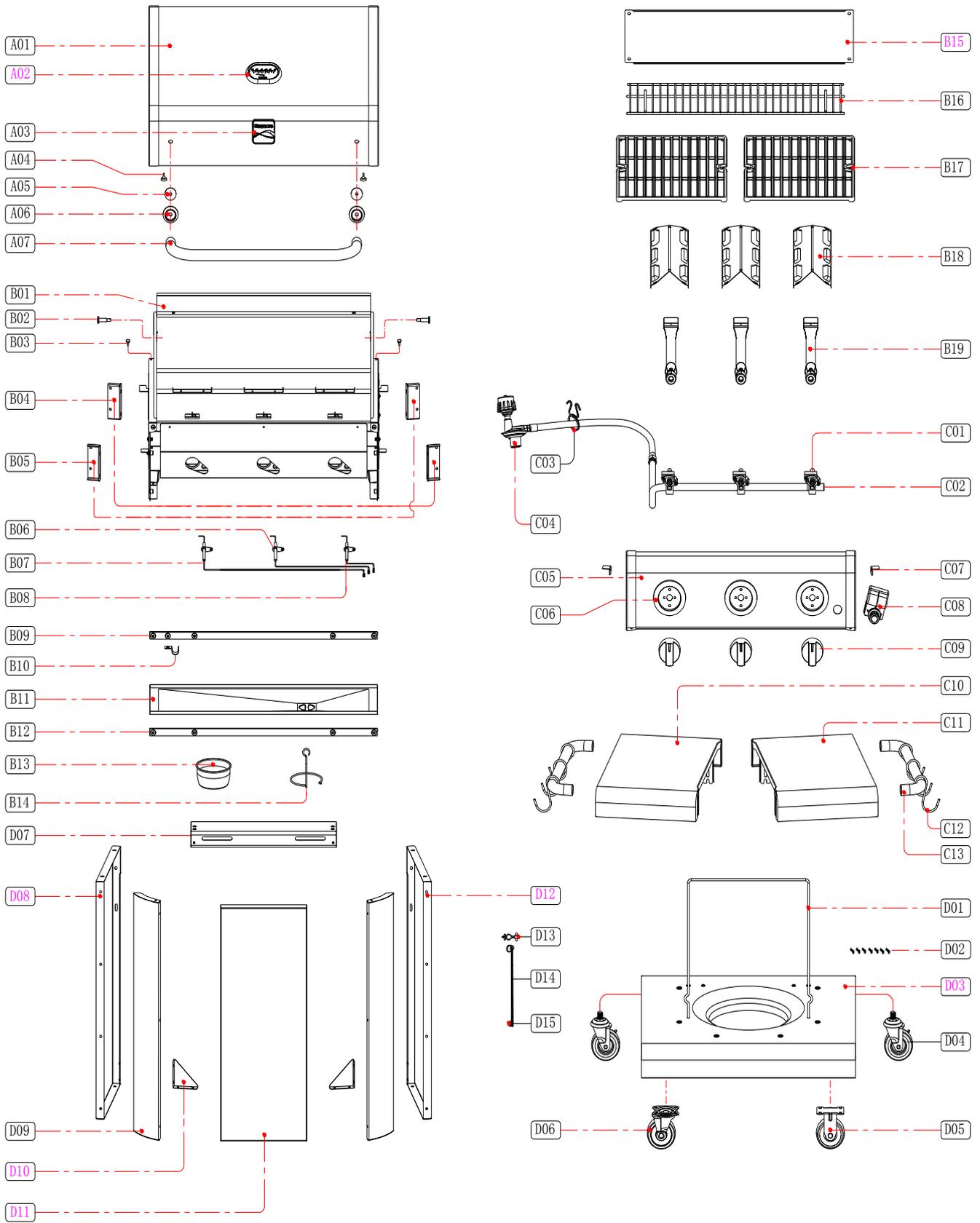
Hardware Pack	1	30400410
Manual	1	30400412Z

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 1-844-553-6667

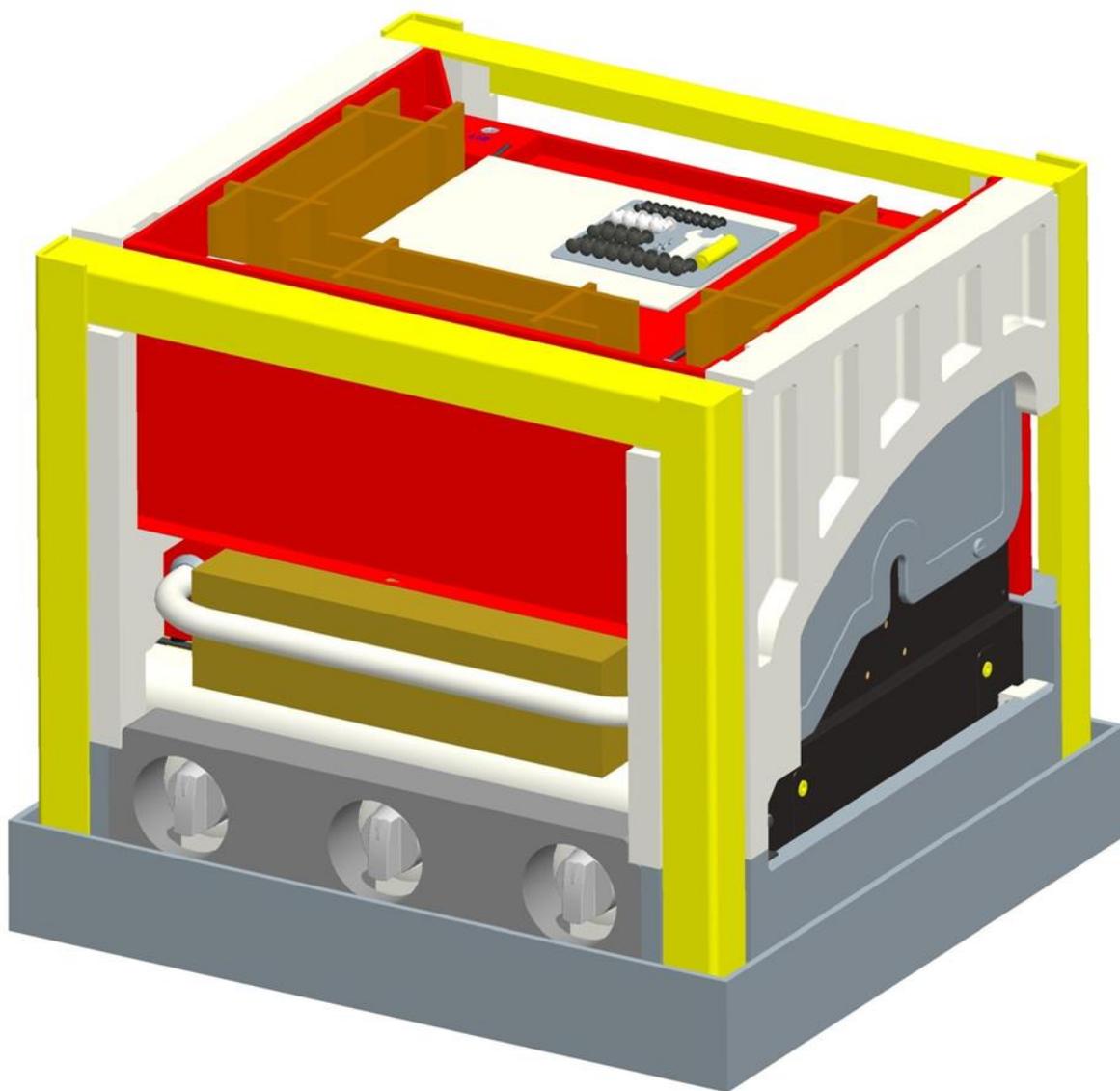
NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from Those on your particular grill model. However, the method of assembly remains the same.

DIAGRAM

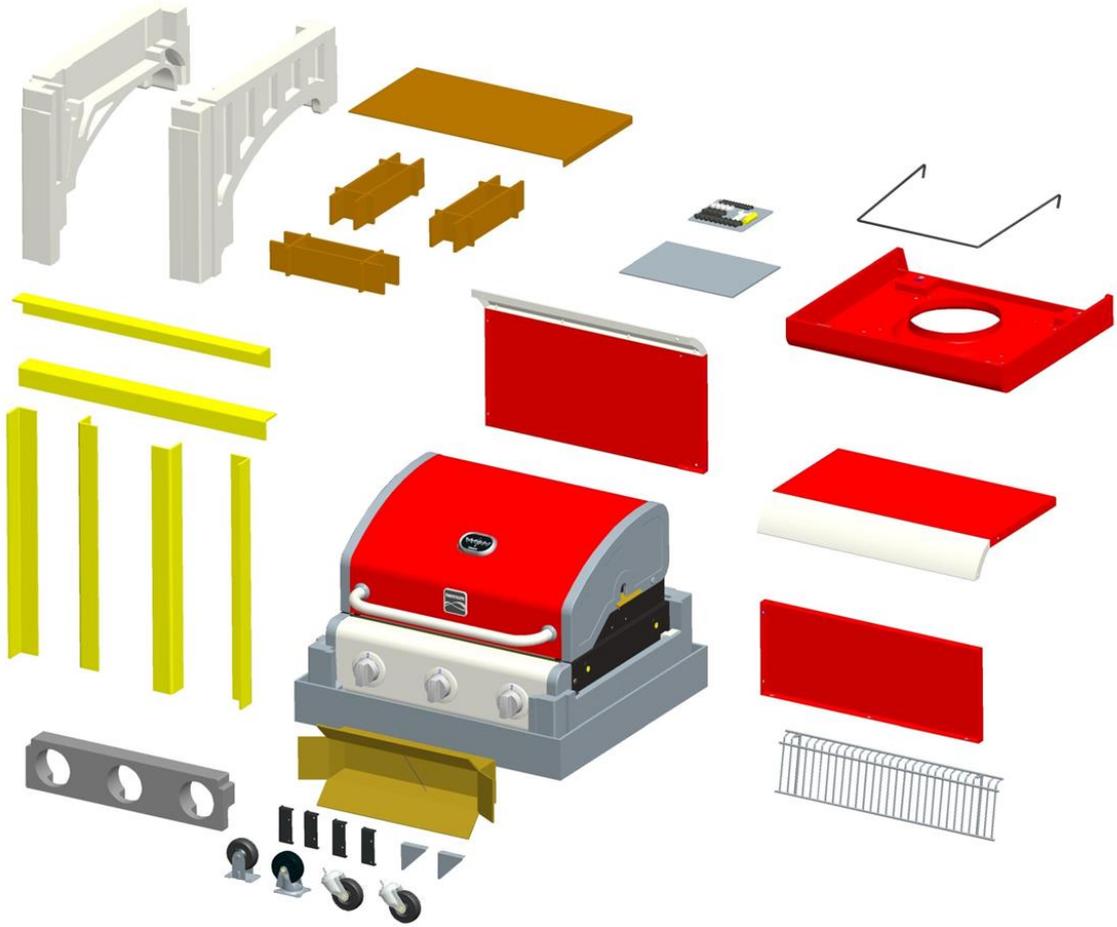


BEFORE ASSEMBLY

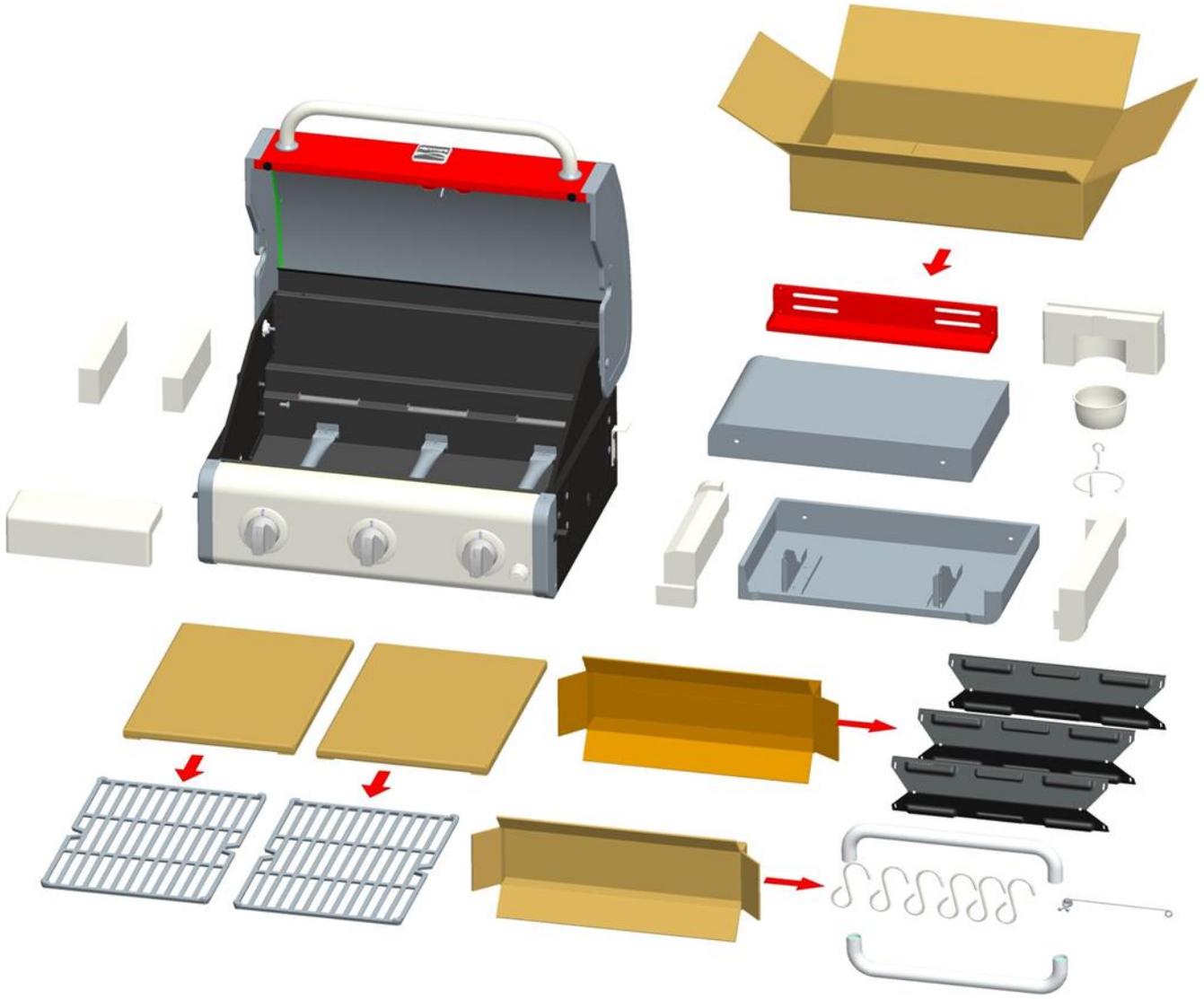
NOTICE: Once you have unpacked the grill, check all the grill parts against the pictures on this and the following two pages. If any parts are missing or damaged, please call 1-888-287-0735.



BEFORE ASSEMBLY



BEFORE ASSEMBLY

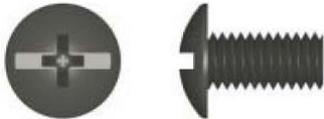
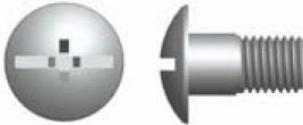


ASSEMBLY

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

Tools Required:

- Adjustable wrench (not provided)
- Screwdriver (not provided)
- 7/16" Combination wrench (not provided)
- The following hardware is provided in a blister pack for convenient use.

M4X10 screw Qty: 20 pcs 	M6X13 screw Qty: 26 pcs 	AA Battery Qty: 1 pc 
M6X12 shoulder screw Qty: 8 pcs 	Cotter Pins Qty: 2 pcs 	Hexagon Wrench Qty: 1 pc 

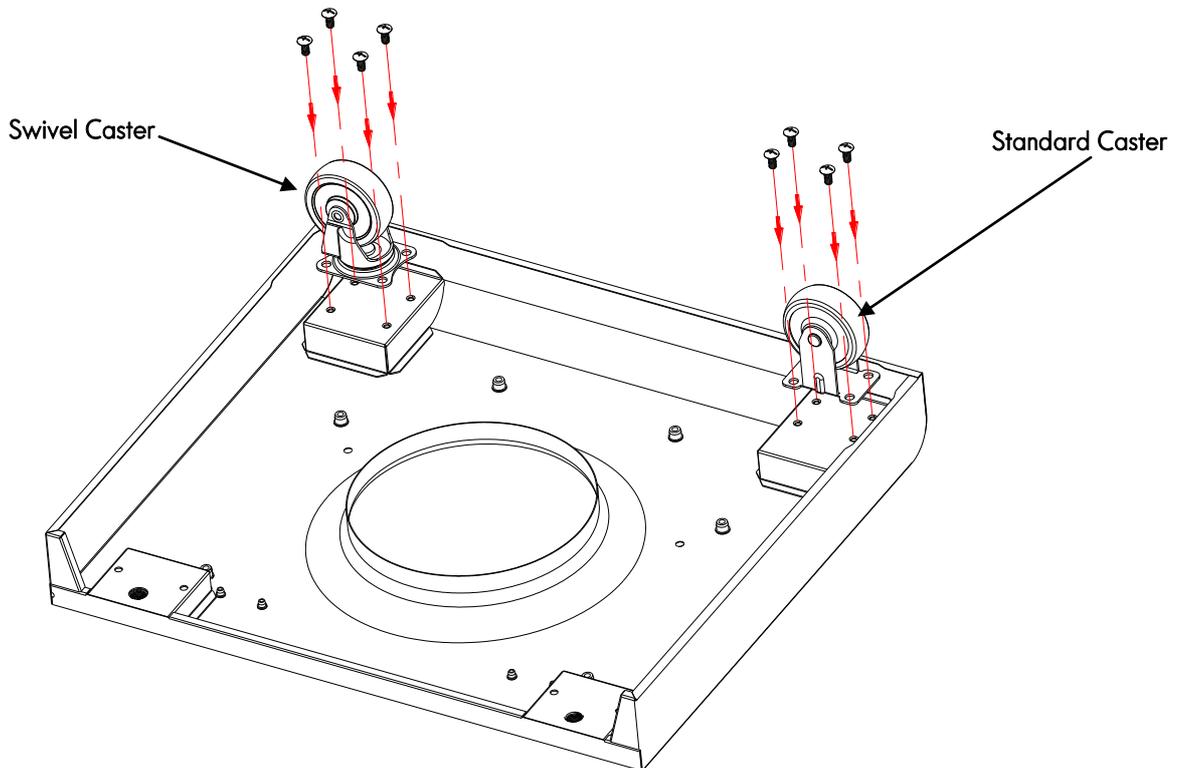
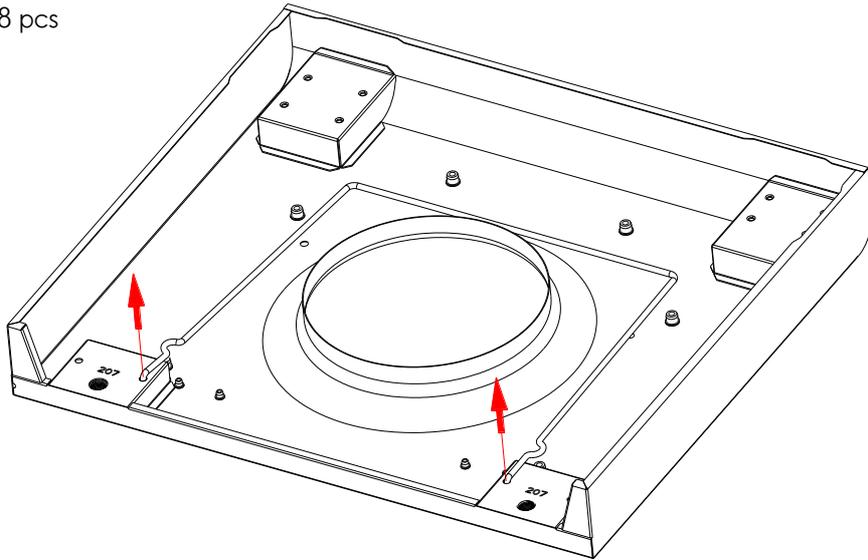
1

Grill Base

- Turn the Grill Base upside down. Remove the Tank Holder from the underside of the base. Set tank holder aside.
- Use (4) M6x13 screws each to attach the Swivel Caster to the corner on your left and the Standard Caster to the corner on your right.



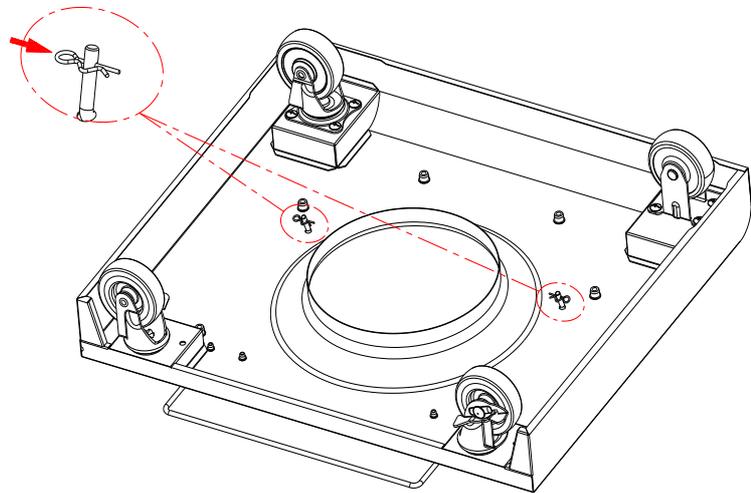
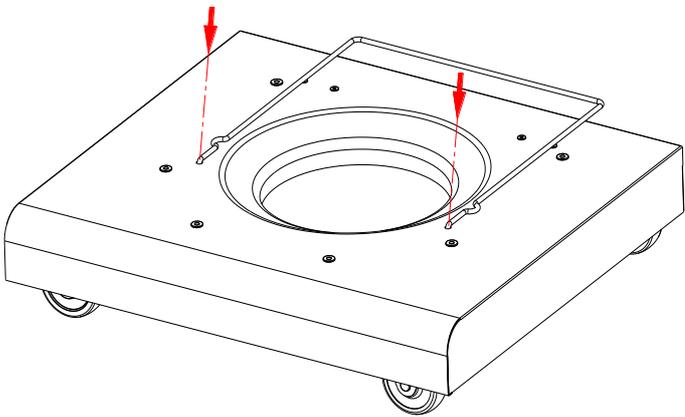
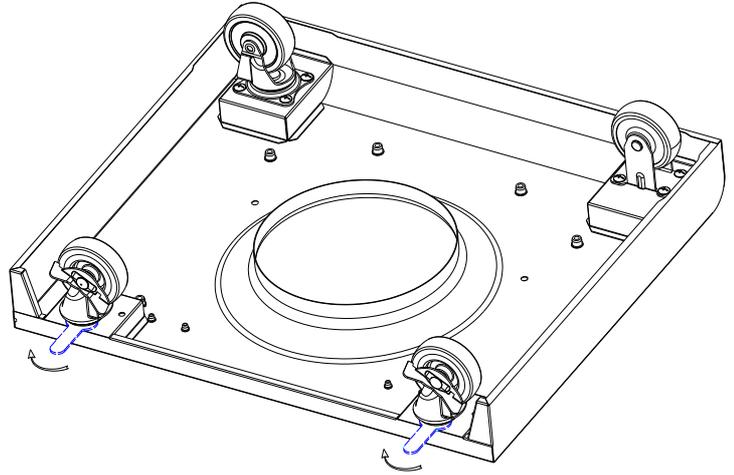
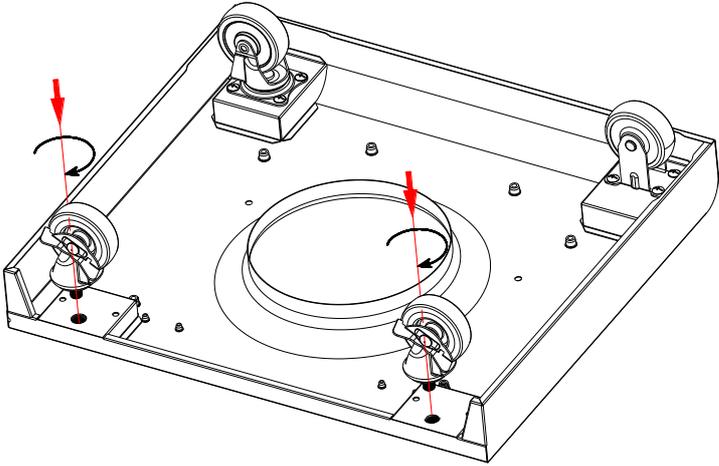
M6X13 screw Qty: 8 pcs



2

Grill Base

- Twist each Swivel Caster with Brake into the other two corners of the grill base. Use the wrench provided to firmly tighten the casters in place.
- Turn the grill base right side up. Insert the ends of the tank holder into the two holes as shown.
- Turn the grill base upside down. Insert a cotter pin into each end of the tank holder to secure in place.



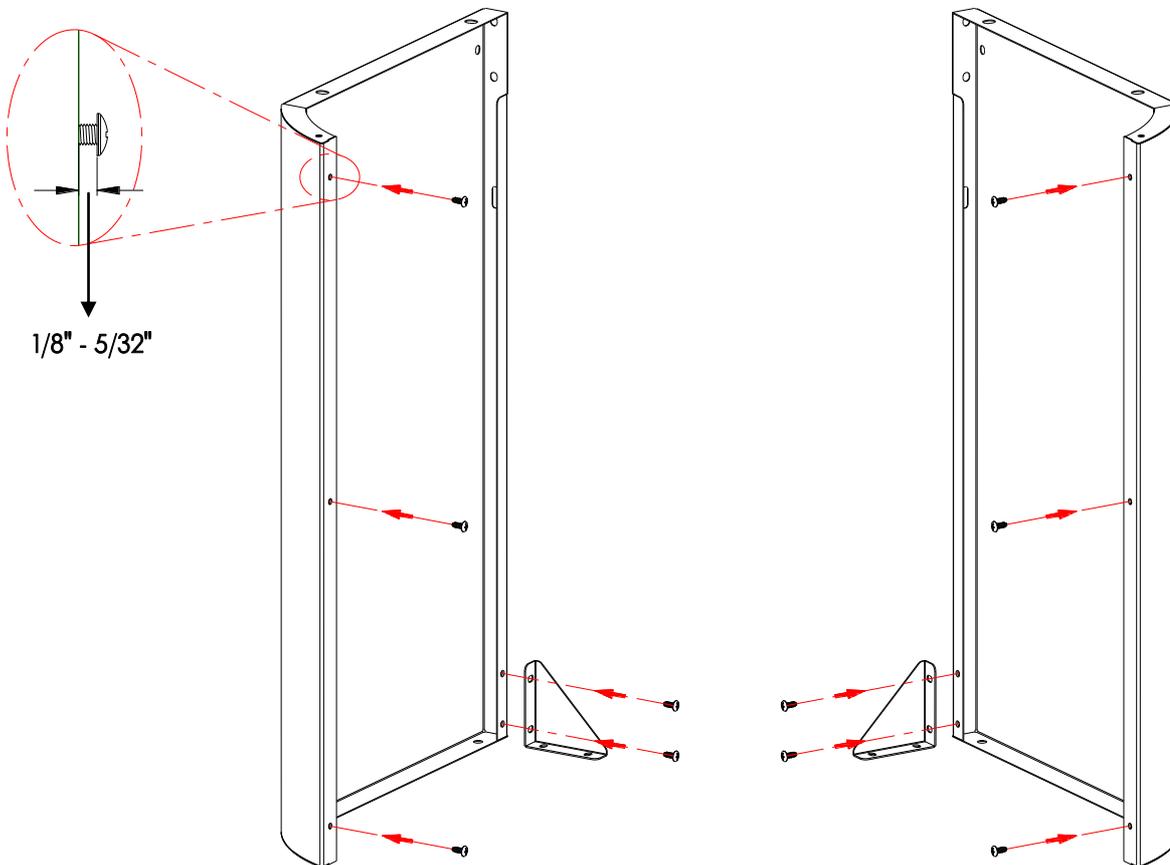
3

Pedestal

- Attach but do not fully tighten the panel support angle bars to left and right side panels with (2) M4x10 screws.
- Attach (3) M4x10 screws to left and right side panels as shown, leaving a $1/8'' - 5/32''$ gap between panel and head of screw.



M4X10 screw Qty: 10 pcs

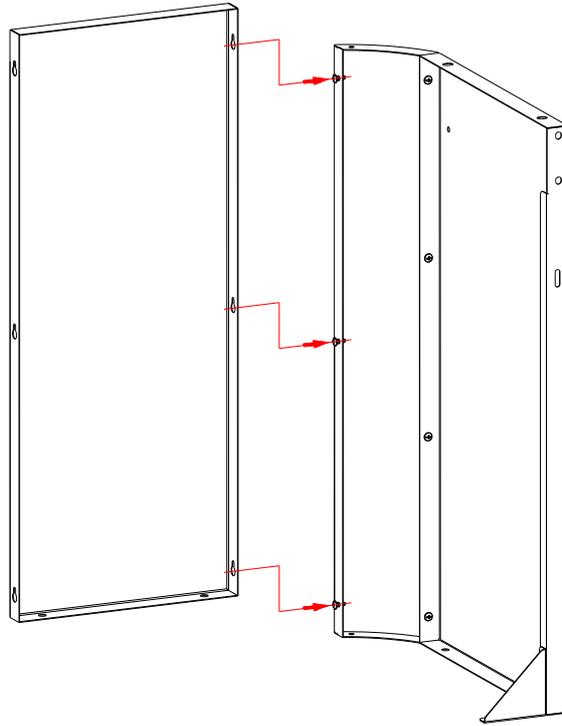


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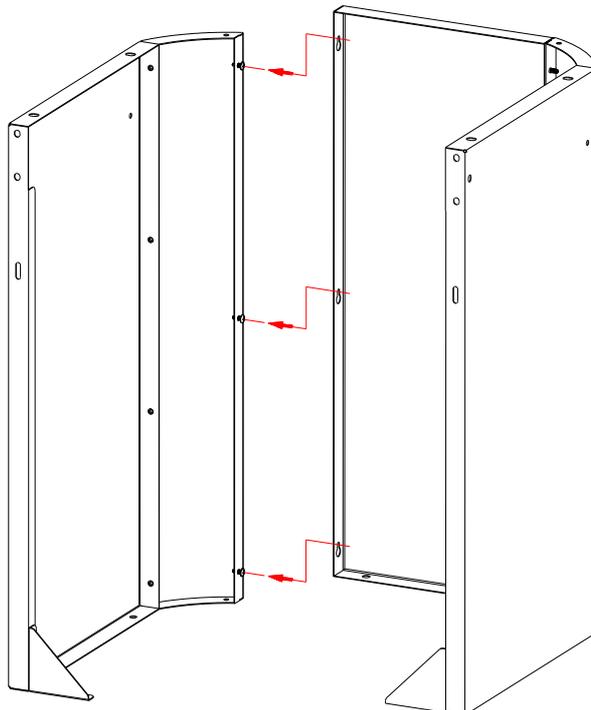
Pedestal

- A- Attach front panel to left side panel. Push wide ends of key holes over screw heads and slide front panel down. Fully tighten screws.
- B- Attach front panel to right side panel. Push wide ends of key holes over screw heads and slide front panel down. Fully tighten screws.

A



B



5

Pedestal

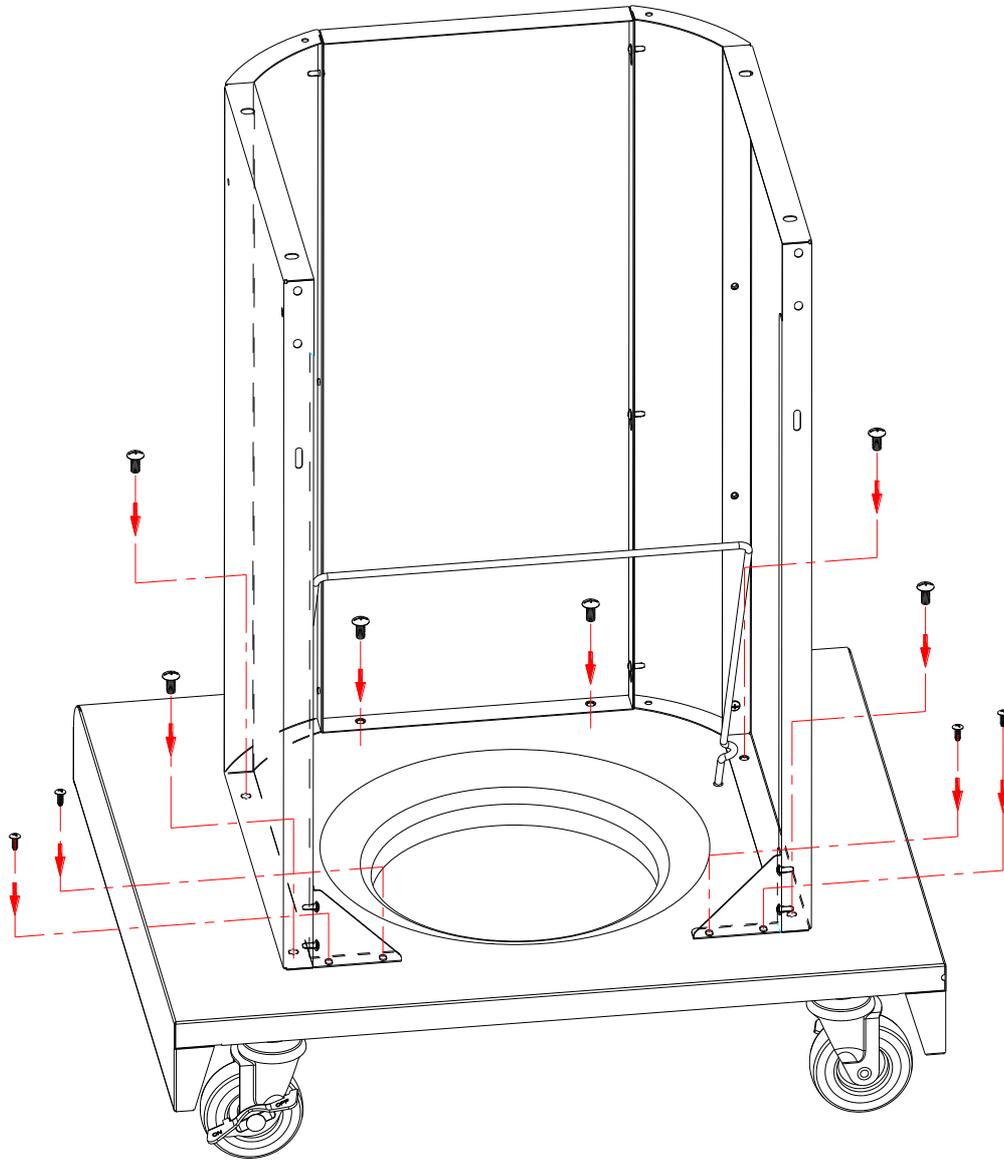
- Use (6) M6x13 screws as shown to attach pedestal panels to grill base.
 - Use (2) M4x10 screws as shown to attach each panel support angle bar to grill base.
- Fully tighten screws left partially tightened in step 3.



M6X13 screw Qty: 6 pcs



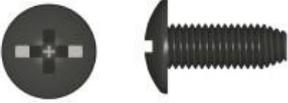
M4 X10 screw Qty: 4 pcs



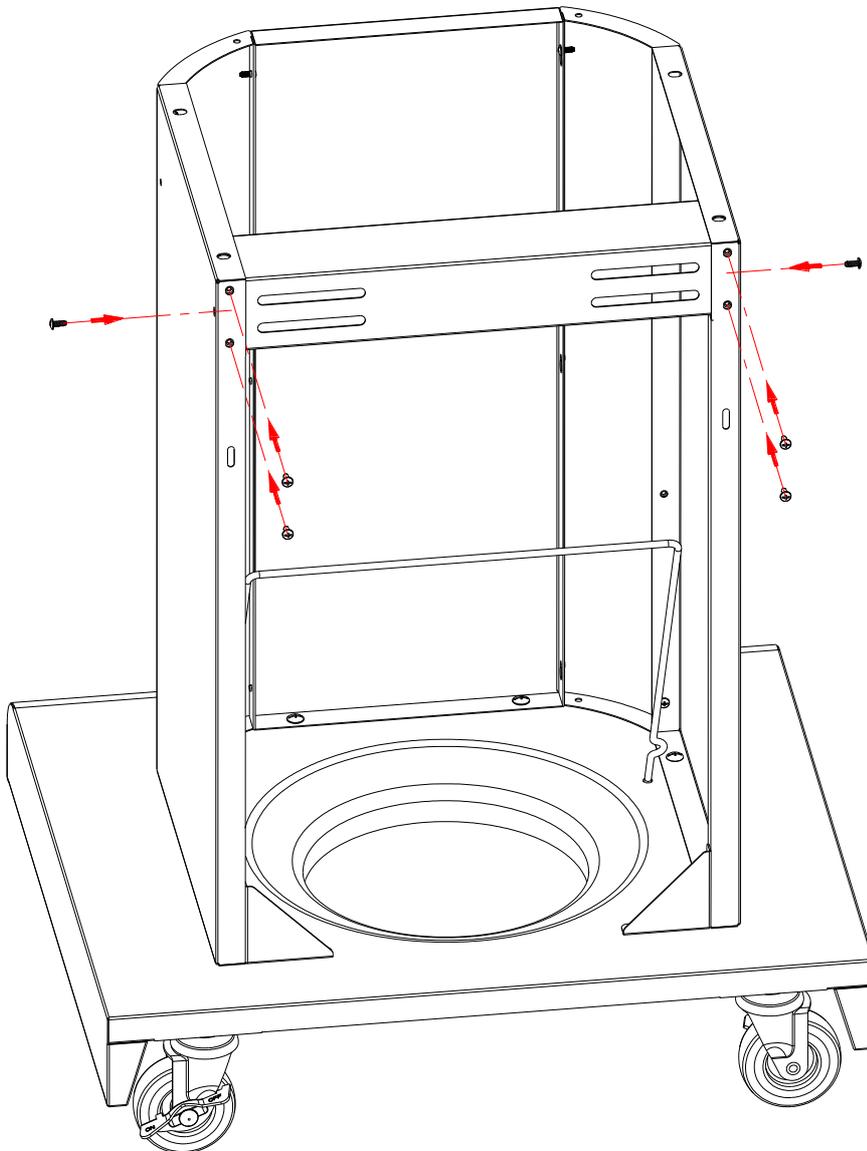
6

Pedestal

- Use (6) M4x10 screws to attach the Back Rail to the rear of the pedestal as shown.



M4x10 screw Qty: 6 pcs

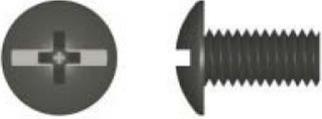


7

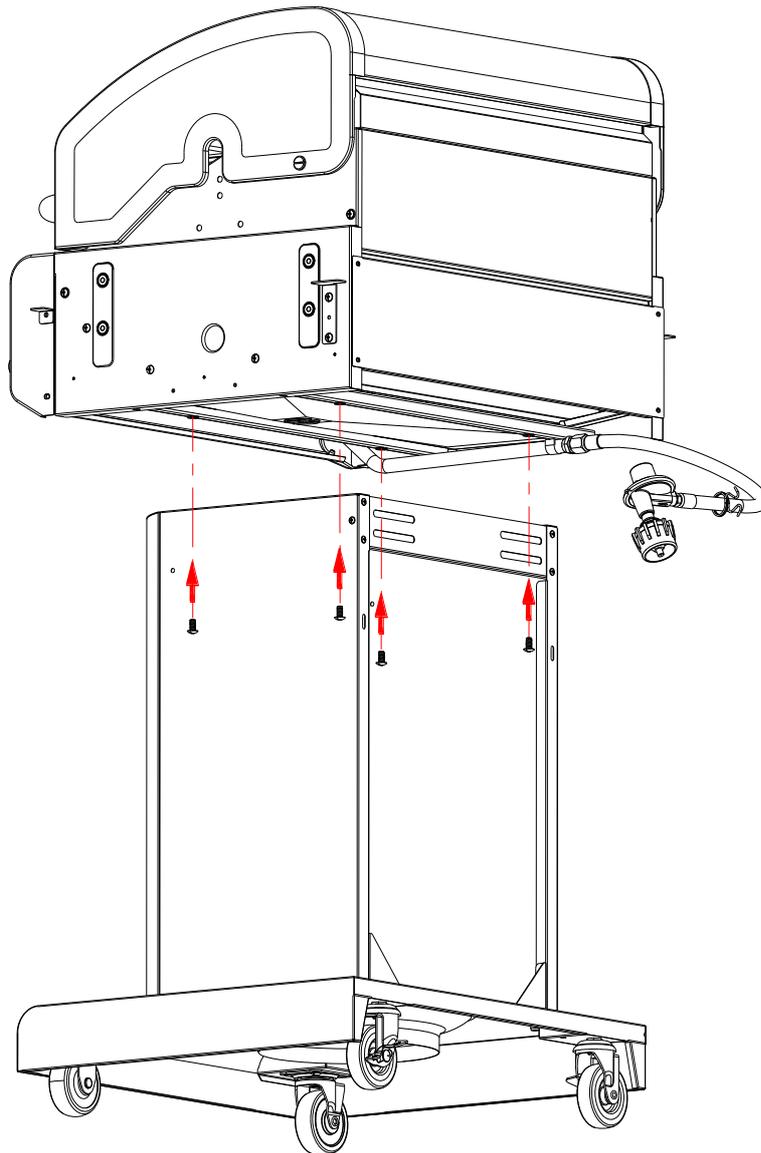
Grill Head to Pedestal

CAUTION: To avoid possible injury, two people are required to perform this step.

- Remove any wire ties holding the regulator and gas hose under the grill head, making sure the hose hangs freely.
- With the aid of an assistant, carefully lower the grill head onto the pedestal.
- While your assistant steadies the grill head on the pedestal, use (4) M6x13 screws from underneath grill head to attach head to pedestal.

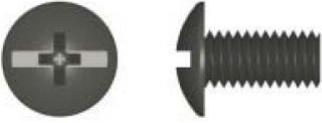


M6X13 screw Qty: 4 pcs

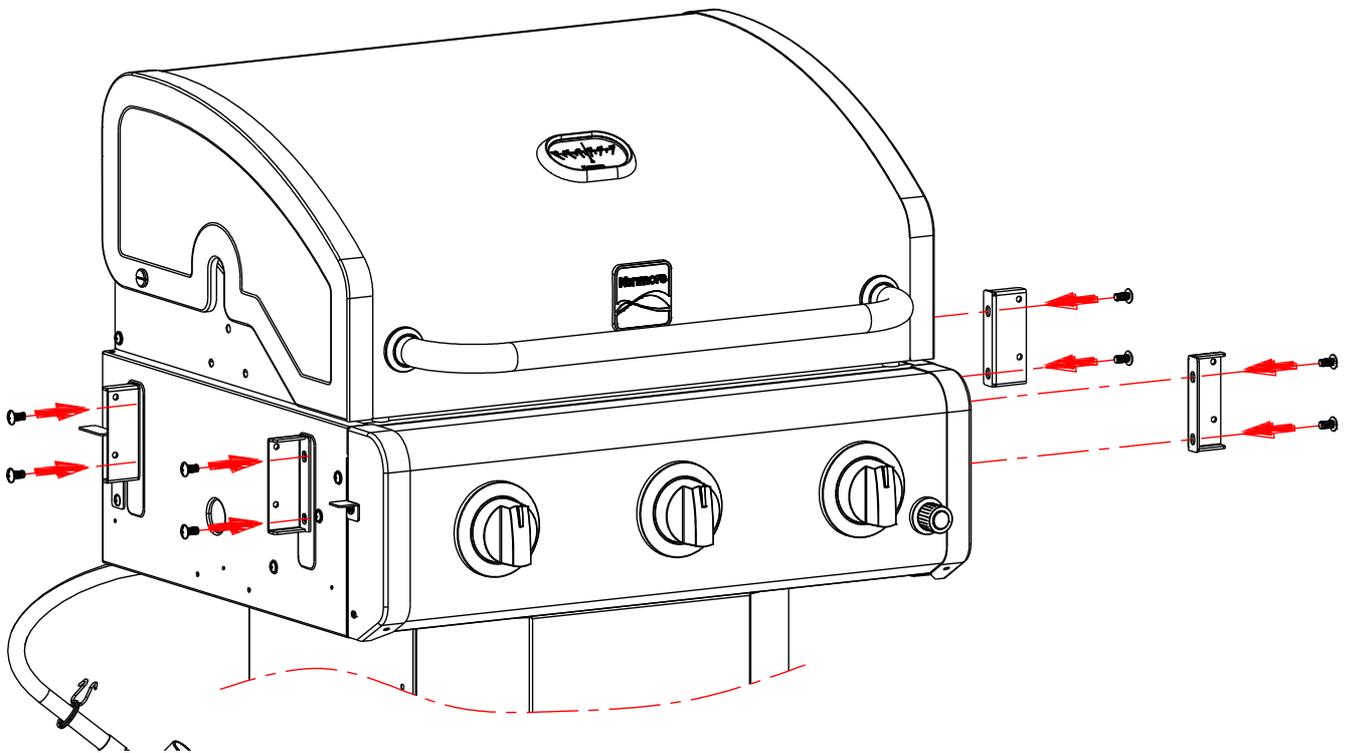


8

- Attach the 4 side shelf support brackets to firebox with (8) M6x13 screws, as shown. There is a location label on each bracket.



M6X13 screw Qty: 8 pcs

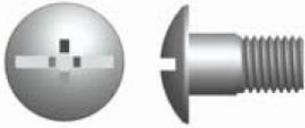


9

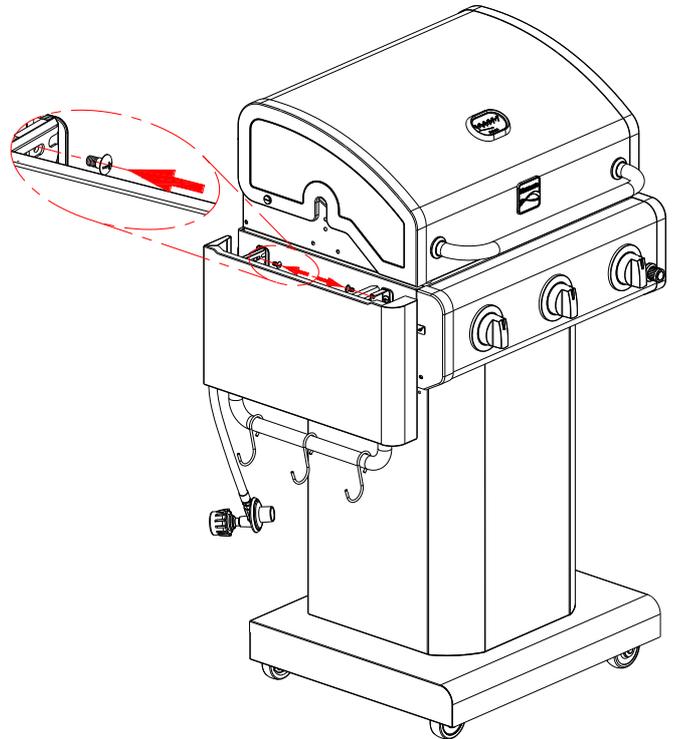
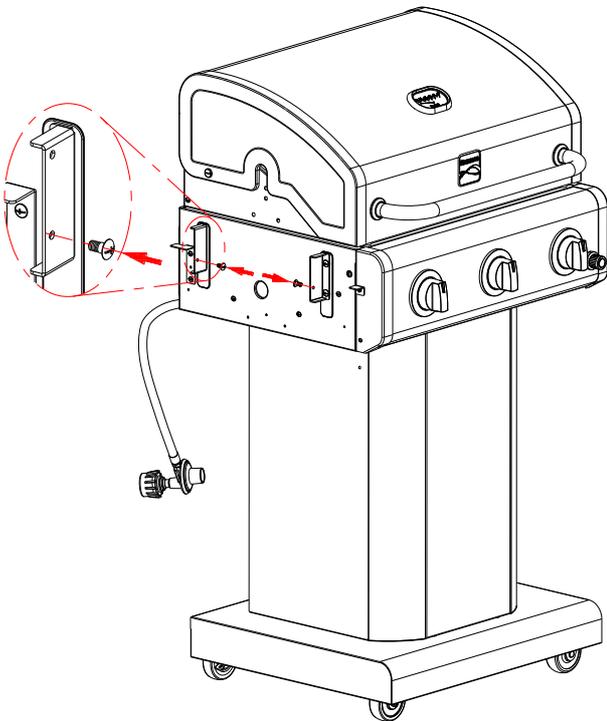
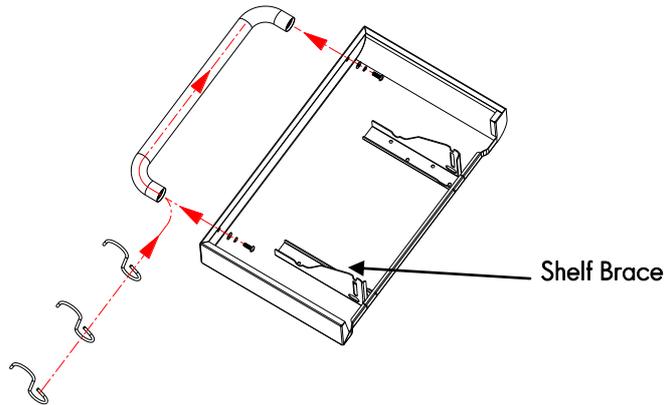
Folding Side Shelves

Perform the procedure below for both the Left and Right Side Shelf. Left side is shown below.

- Slide 3 accessory hooks onto the shelf handle in the orientation shown below. Hook ends must face away from grill body.
- Remove the screws, lock washers and flat washers preattached to the handle ends, and use them to attach the handle to the shelf.
- Screw (1) M6x12 shoulder screws into the lower hole of each shelf support bracket.
- Hang back of shelf onto front of support brackets as shown. Hold shelf in position while performing the next step.
- Screw (1) M6x12 shoulder screw through the upper slot in each shelf support brace into the upper hole of each shelf support bracket.



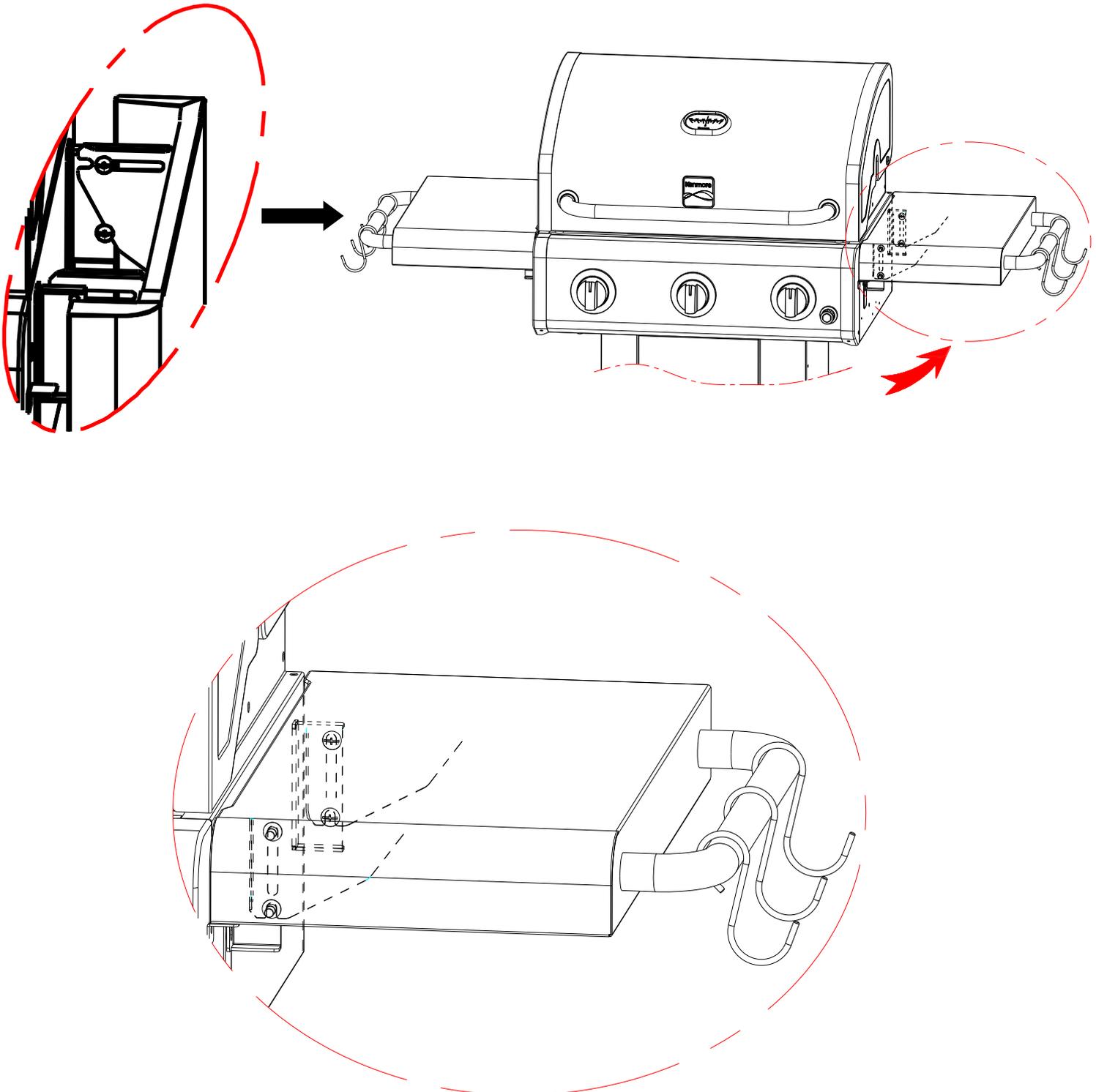
M6X12 shoulder screw Qty: 4 pcs



10

Raise and Lower Shelves

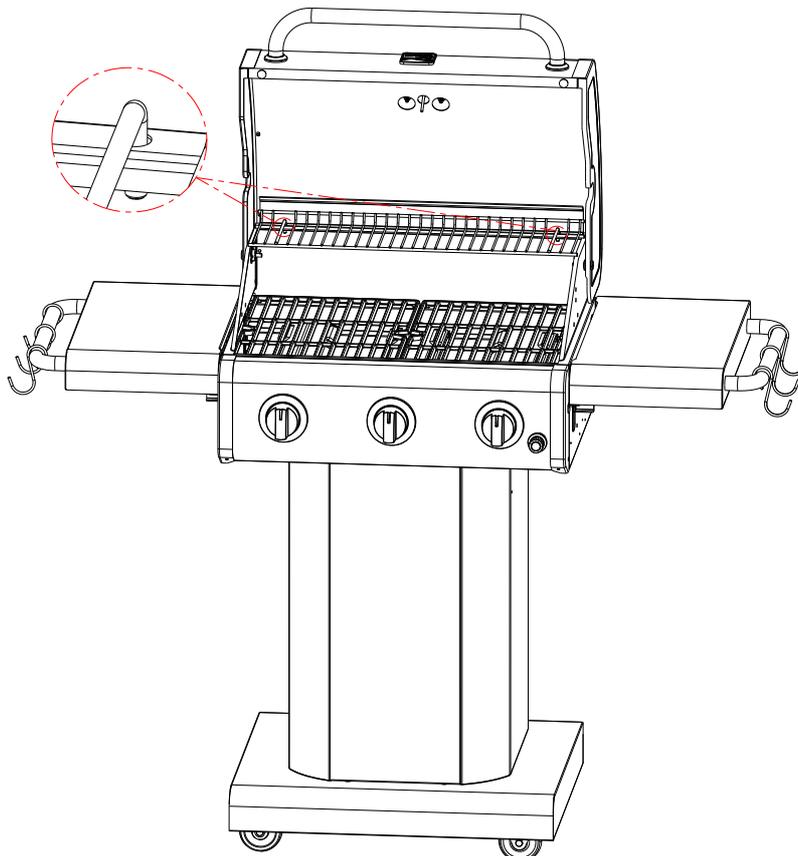
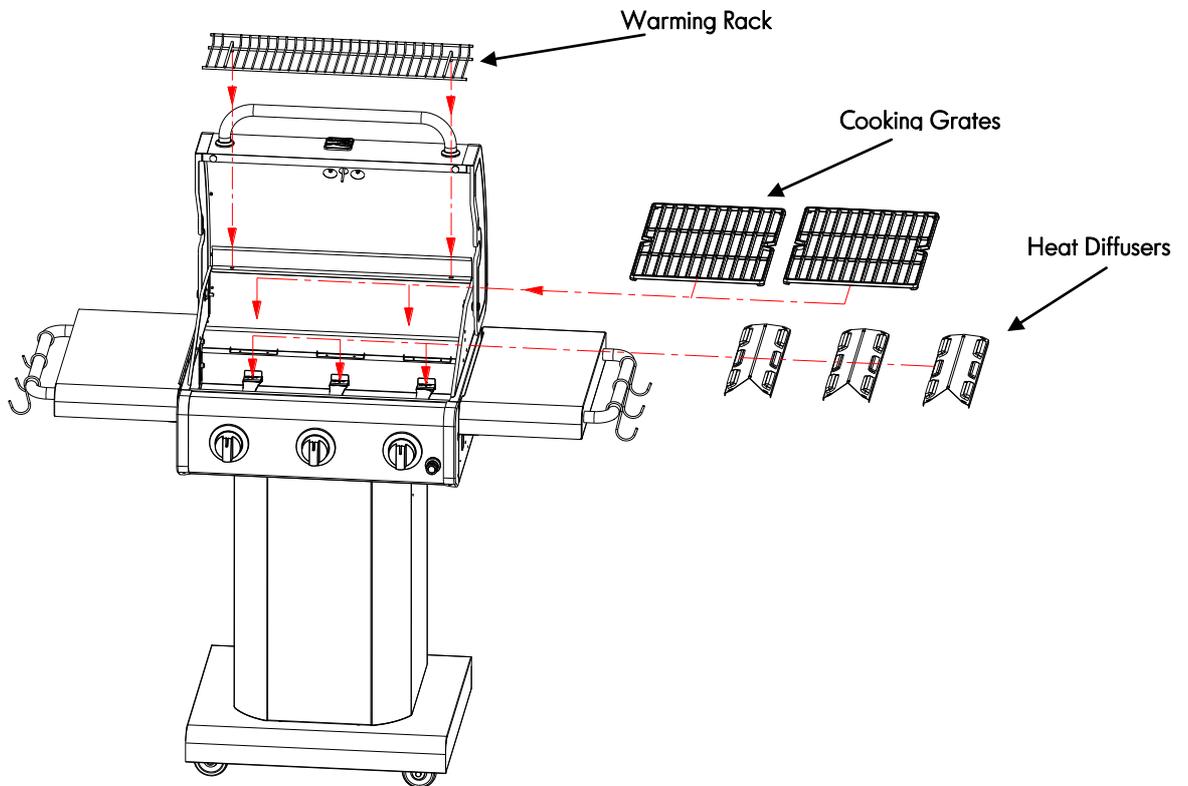
- To raise the shelves, grasp shelf by sides and lift up until slots at bottom of shelf braces clear lower shoulder screws in shelf support brackets. Lower shelf slightly for slots to secure onto screws.
- To lower the shelves, grasp shelf by sides and lift up to raise brace slots from bracket shoulder screws. Fold shelf down into position at side of pedestal.



11

Heat Diffusers, Cooking Grates, Warming Rack:

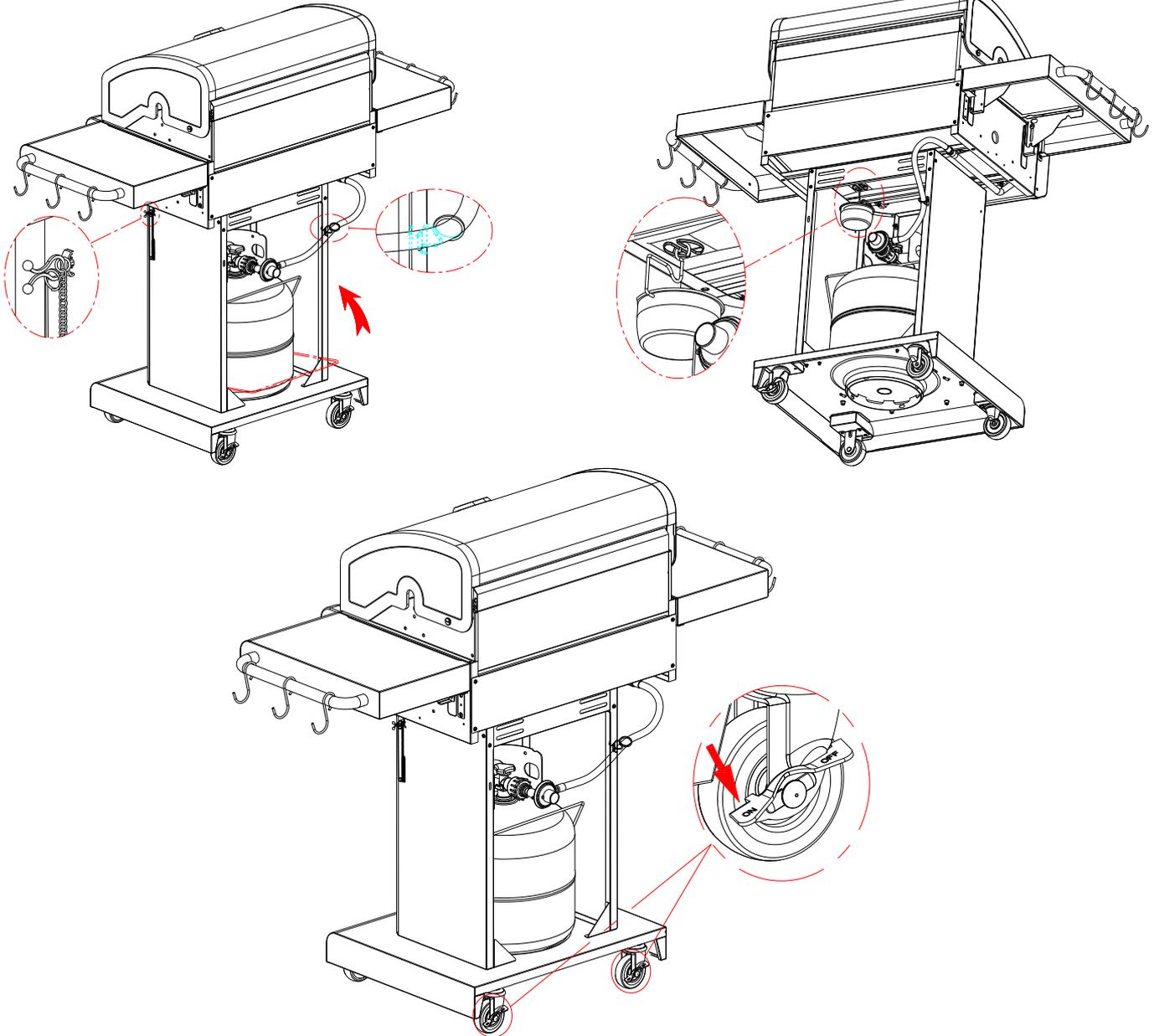
- Place heat diffusers over burners. Diffusers will fit in firebox in either direction. Fit tabs in firebox front through slots in diffuser tips. Fit diffuser tips beside tabs in firebox rear.
- Place cooking grates onto grate rests.
- Insert the tabs at the back of the warming rack into the holes in the rear panel.



12

Drip Cup

- LP tank is sold separately. Use only with an OPD (over-fill protection device) equipped LP tank. Fill and leak check before attaching to grill and regulator. Place LP tank into hole in grill base with tank collar opening facing to back as shown. Raise tank holder to hold LP tank securely in place. Secure the regulator hose to the slot hole of right side panel with hose retaining pin.
- Hang drip cup clip from bottom of firebox and place Drip cup into Drip cup clip.
- Unscrew igniter cap from control panel. Insert one AA battery (provided) into battery slot with positive end (+) facing outward. Screw cap back onto panel.
- Roll grill into place of operation. Once in place, press down on the locking levers of both Swivel Casters with Brake to lock casters in place, preventing grill from moving during grill operation. See bottom figure below.



	CAUTION	
Failure to install Drip cup clip and cup will cause hot Drip to drip from bottom of grill with risk of fire or property damage.		

	CAUTION	
Failure to install tank correctly may allow gas hose to be damaged in operation.		

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.
Drip fire or continuous excessive flames above cooking surface.	<ul style="list-style-type: none"> Too much Drip 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 Drip from inside firebox area, Drip 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. <ul style="list-style-type: none"> Wire and/or electrode covered with cooking residue. Wires are loose or disconnected. Wires are shorting (sparking) between igniter and electrode. <ul style="list-style-type: none"> 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. <ul style="list-style-type: none"> 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"> • Drip 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 Drip fire.	<ul style="list-style-type: none"> • Drip 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"> • Drip 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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