

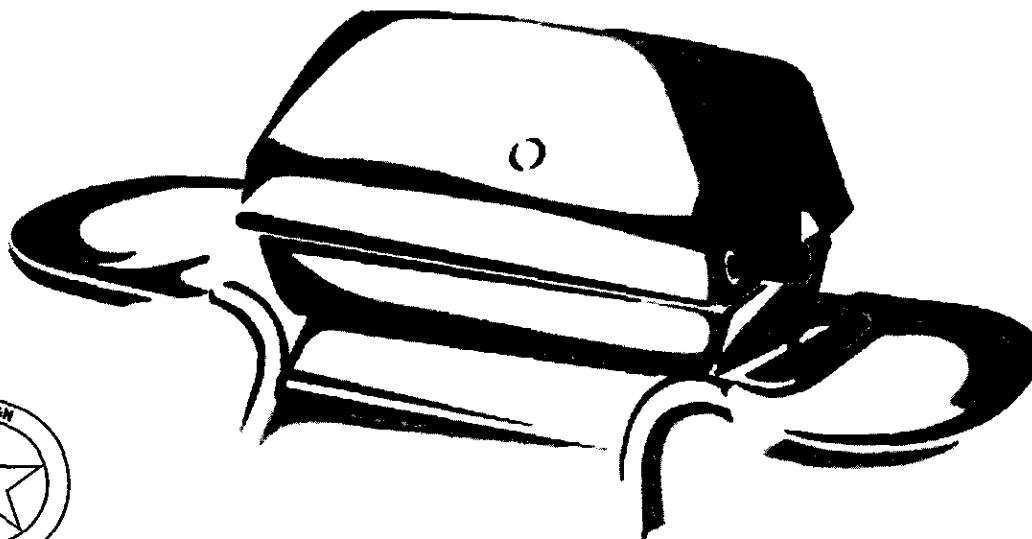
Assembly Instructions



Liquid Propane Gas Grill

Model No. 415.152061

This Grill Is For
Outdoor Use Only



WARNING



- Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.



CAUTION



- Read and follow all Safety Statements, Assembly Instructions and Use and Care Directions before attempting to assemble and cook.
- Some parts may contain sharp edges, especially as noted in these instructions. Wear protective gloves if necessary.

- Assembly
- Parts
- Recipes

Assembly Questions?

Call 1-800-241-7548

Parts Ordering:

Call 1-800-366-PART (7278)

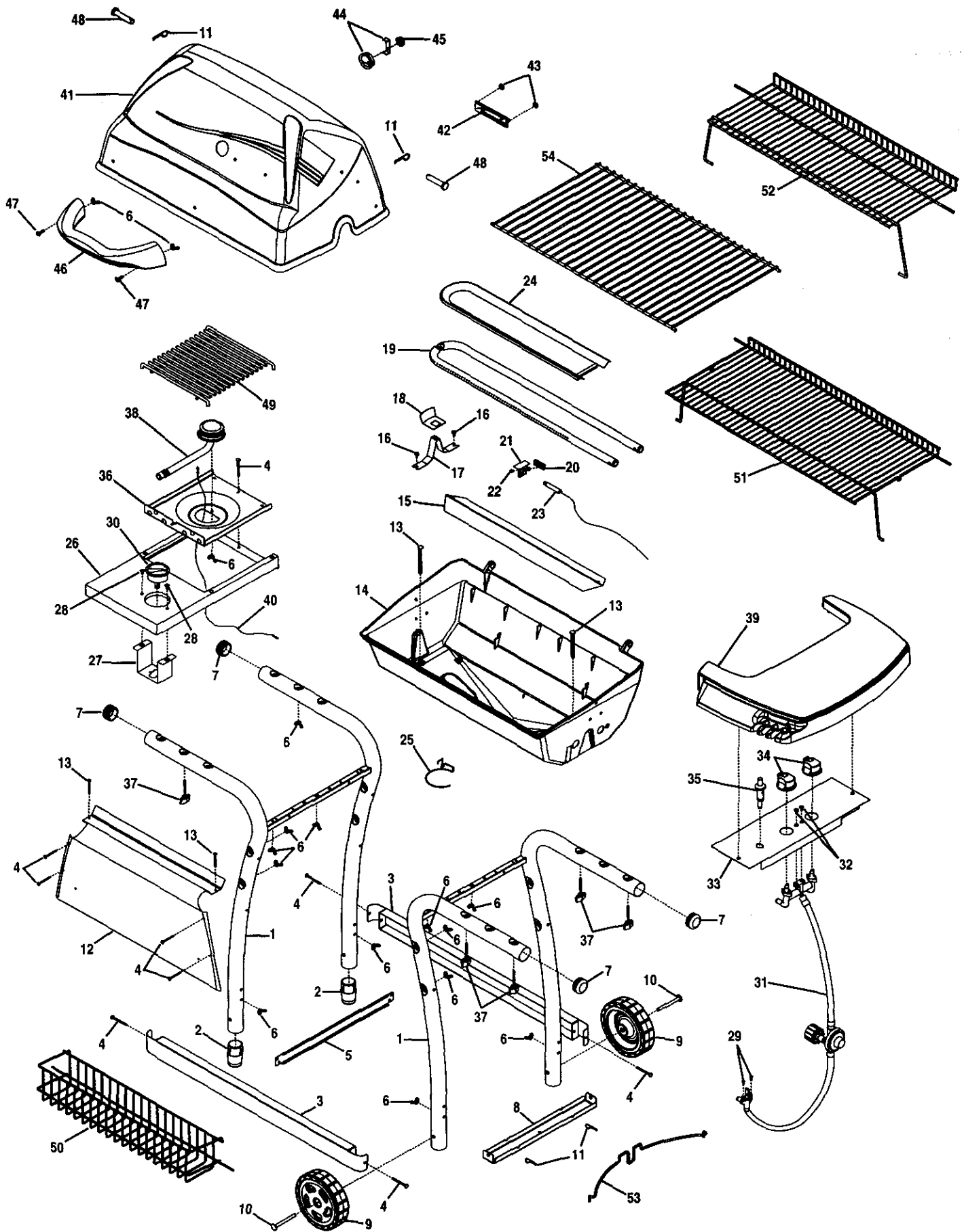
To Installer/Assembler: Leave these instructions with consumer.

To Consumer: Keep this manual for future reference.

PARTS LIST – Model No. 415.152061

Key	Qty	Description	Part #	Key	Qty	Description	Part #
1	2	Leg Assembly	4503102	28	2	#10-24x5/8" Self-Tap Screw	4080040
2	2	Leg Extender	4154492	29	2	#6-32x3/8" Machine Screw	4080361 STD510603
3	2	Rail	4503099	30	1	Sideburner Knob	4154248
4	9	#10-24x2" Machine Screw	4080064	31	1	Valve/Hose/Regulator	4524119
5	1	Brace	4503047	32	2	#10-24x3/8" Machine Screw	4080379 STD511003
6	16	#10-24 Wing Nut	4080220 STD541610	33	1	Control Panel	4526041
7	4	1-1/2" End Cap	4154246	34	2	Control Knob	4154470
8	1	Tank Support Bracket	4503027	35	1	Ignitor	5156113
9	2	Wheel	4156956	36	1	Sideburner Frame	4501705
10	2	5/16" Axle Bolt	4080155	37	5	#10-16x2-1/4" Wing Screw	4080073
11	4	3/4" Hitch Pin	4156515	38	1	Sideburner	5068011
12	1	Front Panel	4526044	39	1	Side Shelf	4154375
13	4	#10-24x1-1/4" Carriage Bolt	4080074	40	1	Sideburner Ignitor Wire	5156111
14	1	Grill Bottom	4580191	41	1	Grill Lid	4580161
15	1	Air Shield	5501035	42	1	Logo Plate	4157122
16	2	#10x1/2", T-20, Self-Tap Screw	4080043	43	2	3/16" Pal Nut	4153096
17	1	Lower Burner Bracket	4500231	44	1	Heat Indicator/Bracket	4156800
18	1	Upper Burner Bracket	4500248	45	1	#10-24 Hex Nut (keps)	4080208
19	1	Tube Burner	5068007	46	1	Handle	4154473
20	1	Wire Mesh	4153741	47	2	#10-24x1" Machine Screw	4080302 STD511010
21	1	Ignitor Shield	4501764	48	2	1/4x1-1/8" Hinge Pin	4156513
22	1	#6x3/8" Self-Tap Screw	4080264 STD610603	49	1	Sideburner Grate	4156376
23	1	Electrode/Wire Assembly	5156105	50	1	Condiment Basket	4151004
24	1	Drip VapoRISER Bar	4501750	51	1	Lower SwingAway	4152124
25	1	Grease Clip	5156607	52	1	Upper SwingAway	4156448
26	1	Sideburner Body	4526043	53	1	Tank Wire	4154195
27	1	Sideburner Valve Bracket	4500209	54	1	Cooking Grate	4152739

PARTS DIAGRAM – Model No. 415.152061

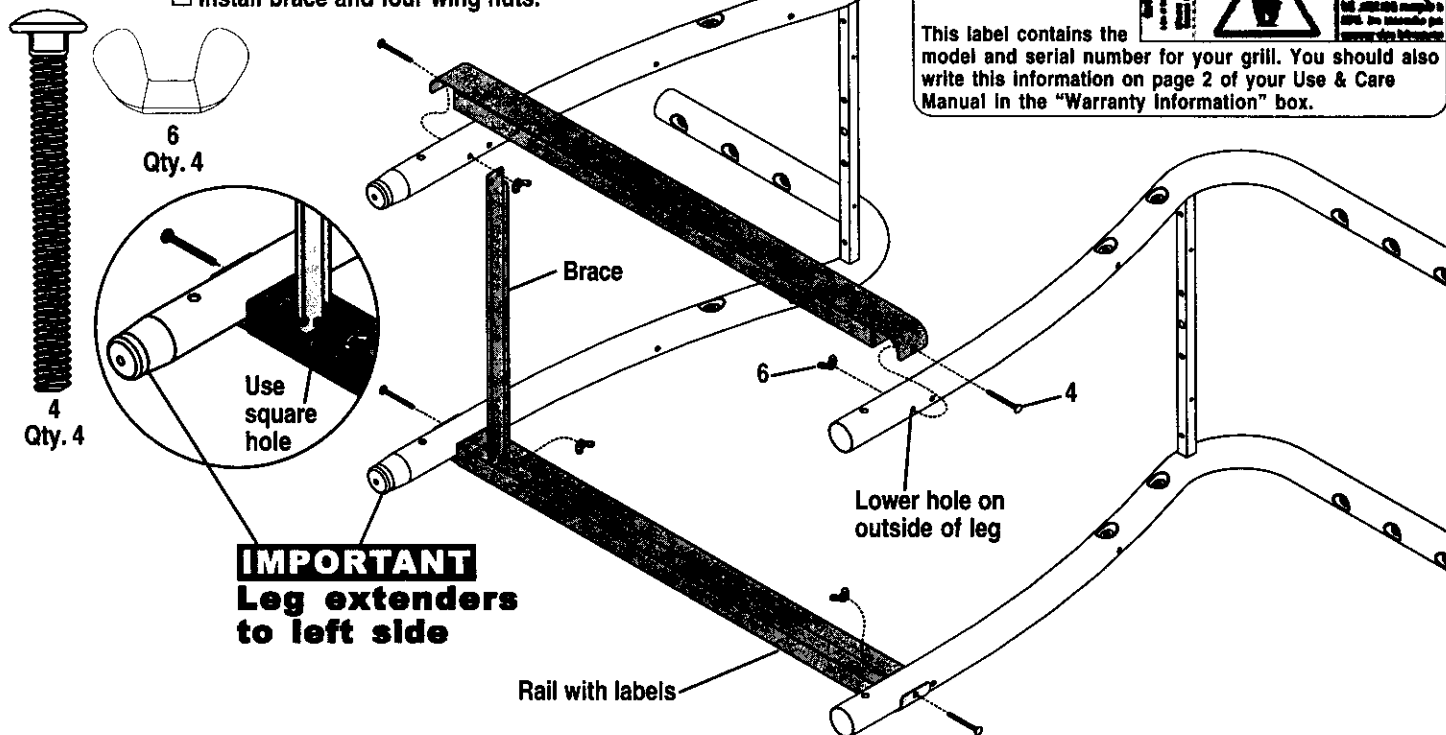
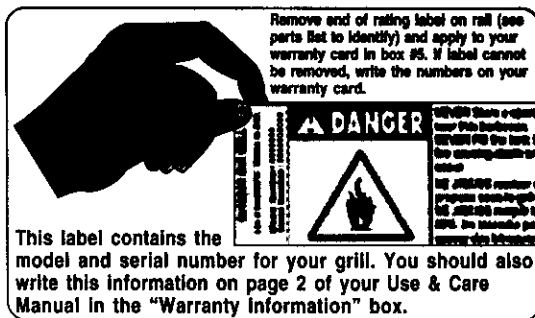


ASSEMBLY – Model No. 415.152061

1

Cart Assembly Step 1

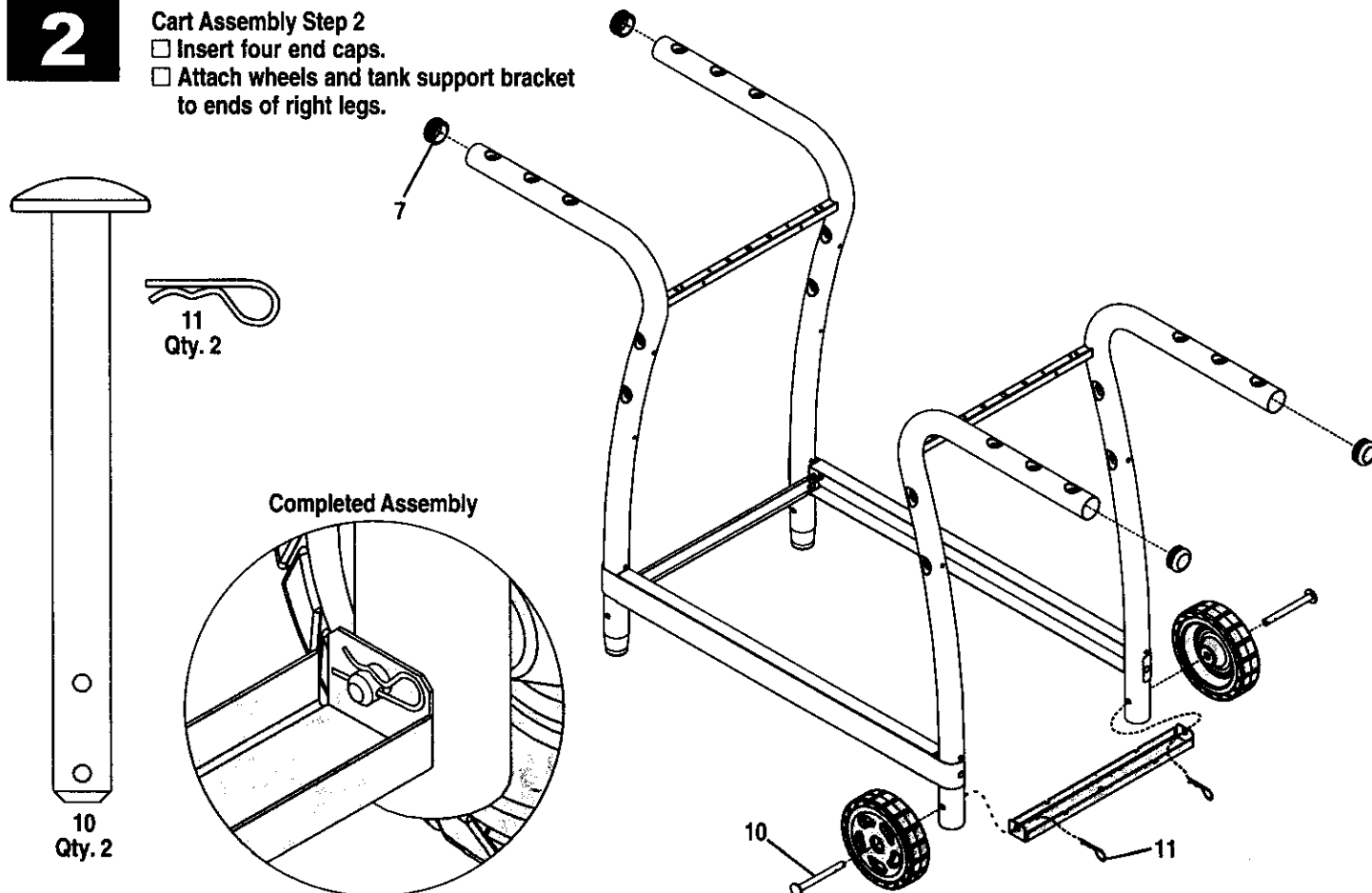
- ☐ Position leg with extenders to left.
- ☐ Install back rail (with label) using bolts only, no wing nuts.
- ☐ Install front rail using bolts only, no wing nuts.
- ☐ Install brace and four wing nuts.



2

Cart Assembly Step 2

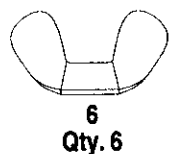
- ☐ Insert four end caps.
- ☐ Attach wheels and tank support bracket to ends of right legs.



3

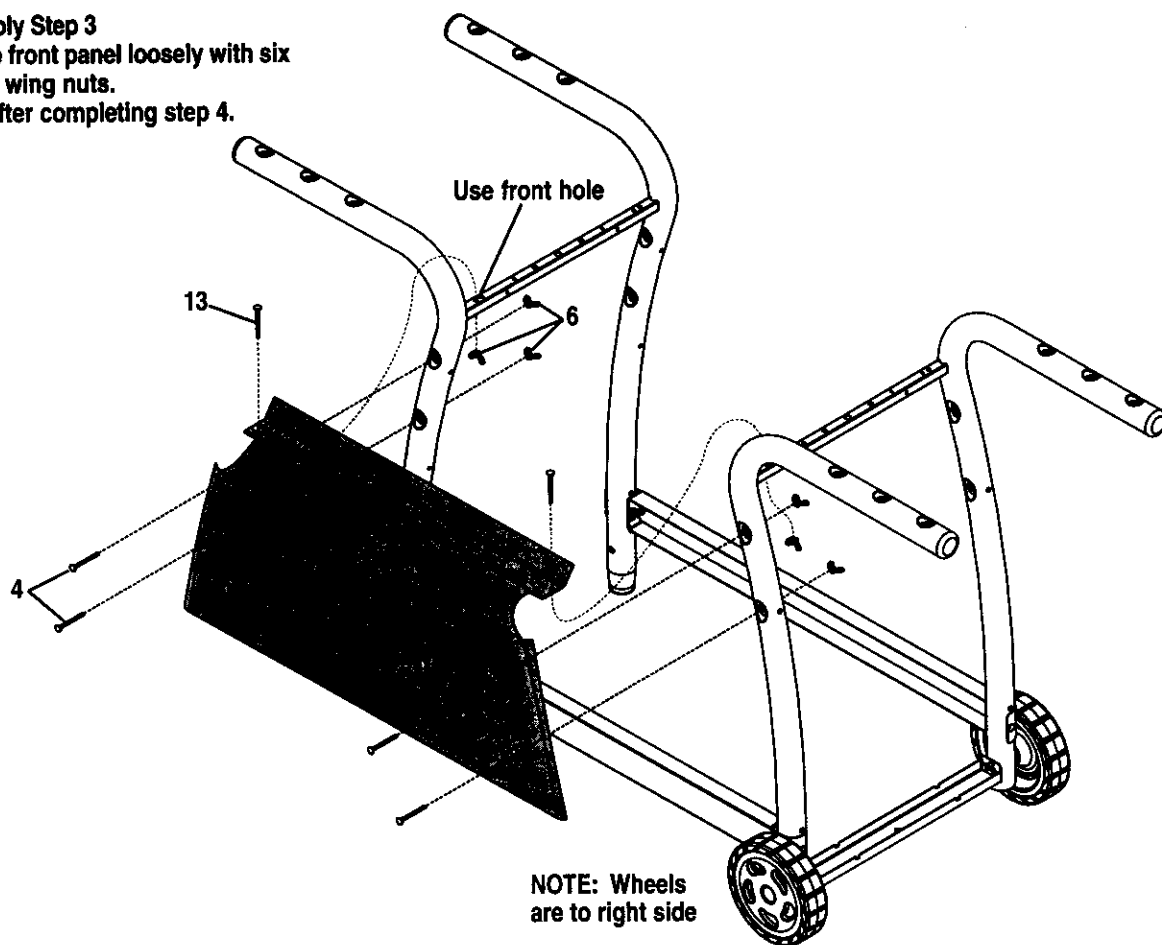
Cart Assembly Step 3

- ☐ Assemble front panel loosely with six bolts and wing nuts.
- ☐ Tighten after completing step 4.



4
Qty. 4

13
Qty. 2

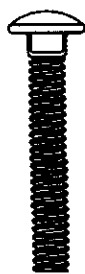


NOTE: Wheels
are to right side

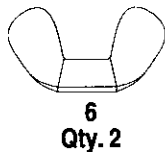
4

Grill Bottom Assembly

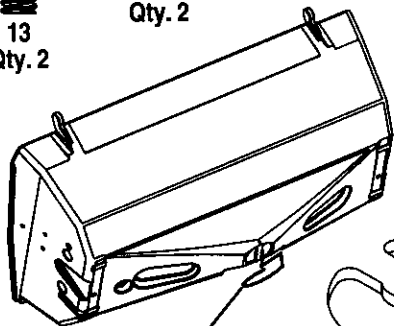
- ☐ Assemble grill bottom to cart.
- ☐ Attach grease clip to grill bottom.
- ☐ Attach Sears Grease Cup #22020 (sold separately) or soup can to grease clip.
- ☐ Fully tighten front panel wing nuts.



13
Qty. 2



6
Qty. 2



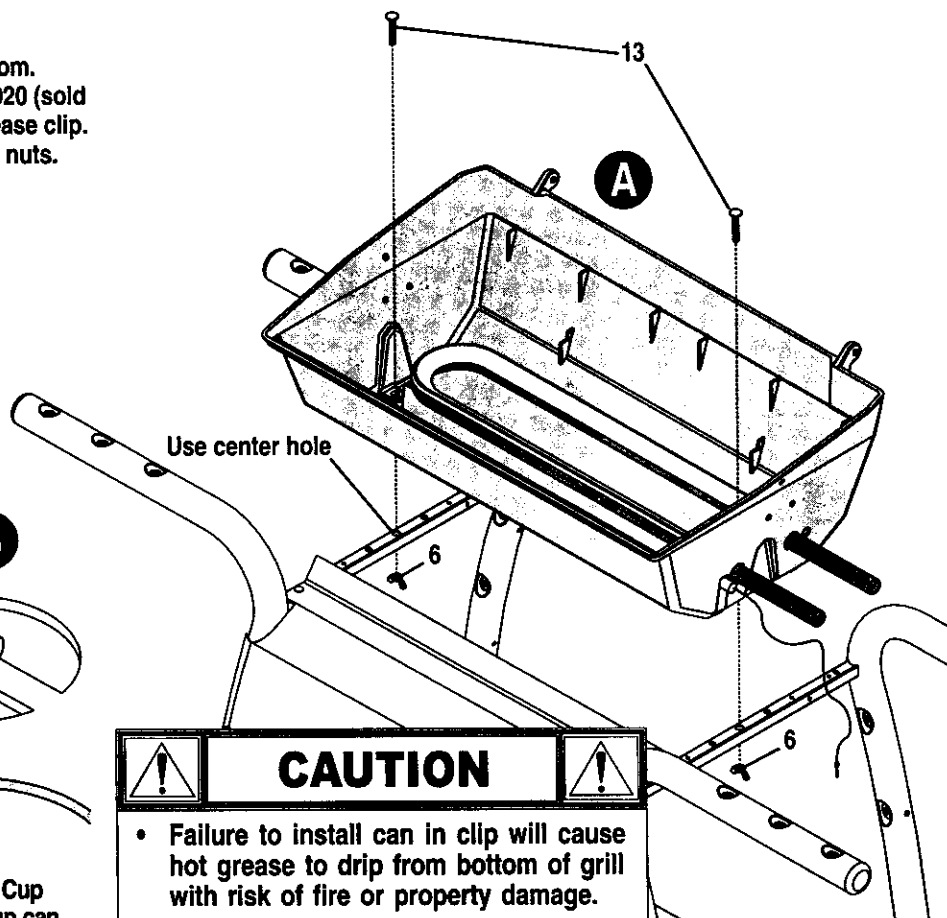
Grease
clip



C



Sears Grease Cup
#22020 or soup can



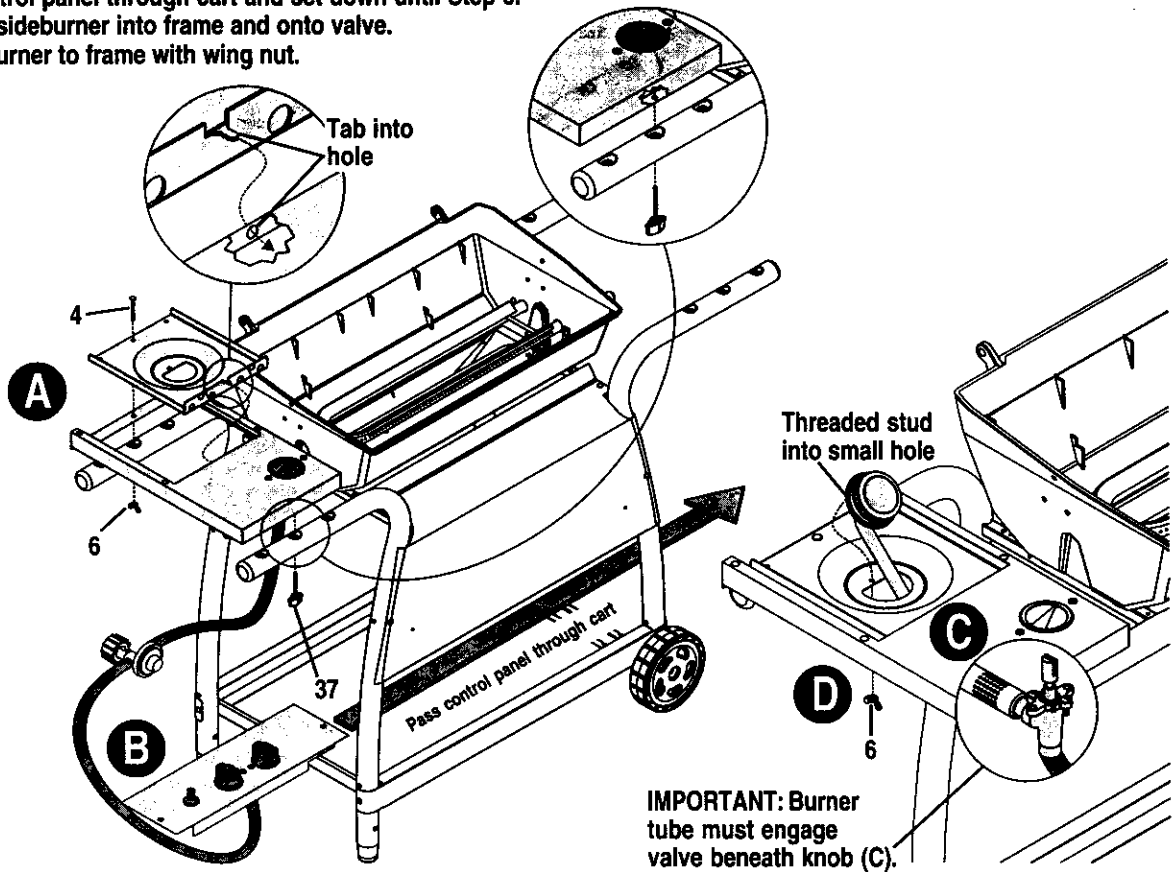
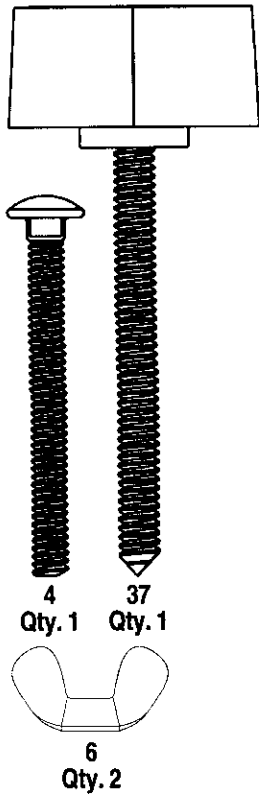
CAUTION

- Failure to install can in clip will cause hot grease to drip from bottom of grill with risk of fire or property damage.

5

Sideburner Assembly

- ☐ Install frame and body of sideburner to cart.
- ☐ Pass control panel through cart and set down until Step 6.
- ☐ Position sideburner into frame and onto valve.
- ☐ Secure burner to frame with wing nut.

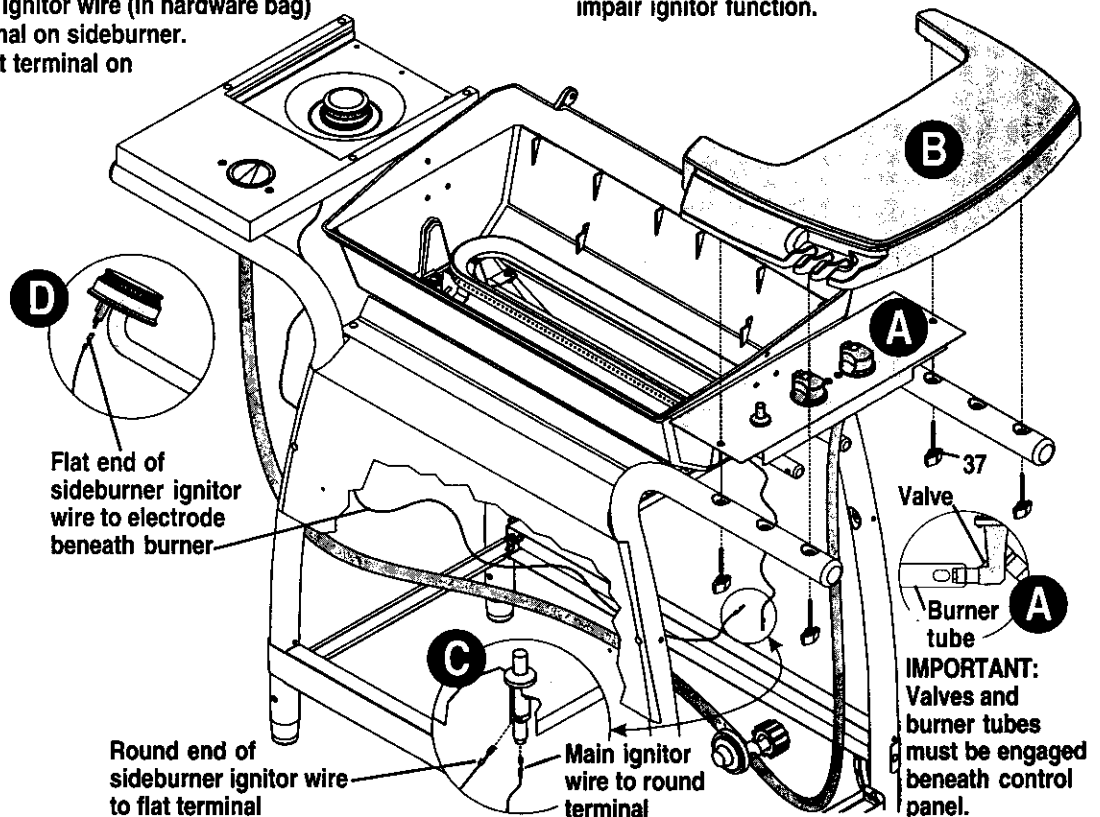


6

Control Panel And Side Shelf Assembly

- ☐ Position valves inside ends of burners.
- ☐ Install control panel and side shelf to cart.
- ☐ Attach main ignitor wire to round terminal on bottom of ignitor.
- ☐ Attach sideburner ignitor wire (in hardware bag)
 - Flat end to terminal on sideburner.
 - Round end to flat terminal on ignitor.

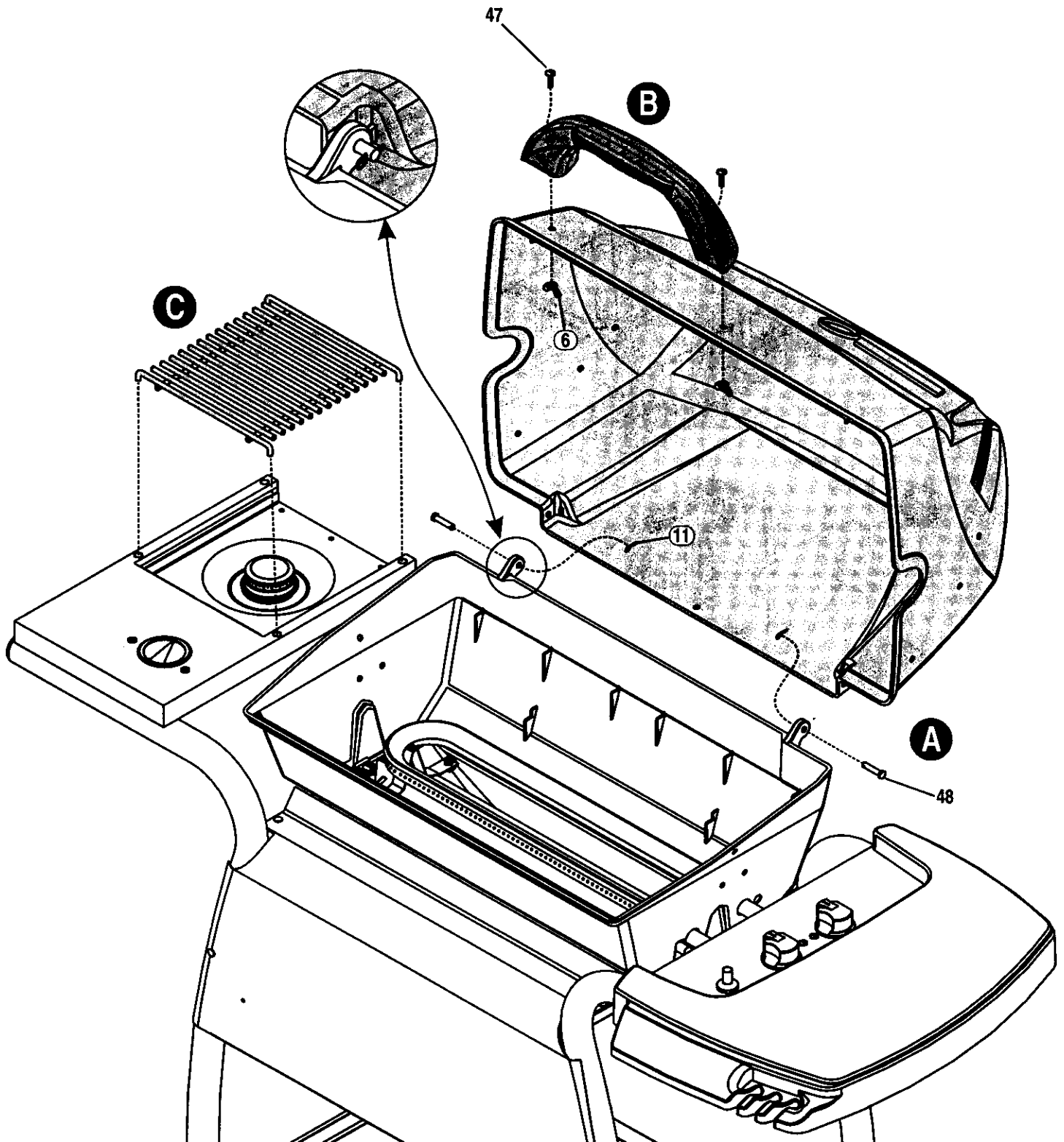
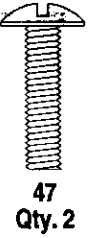
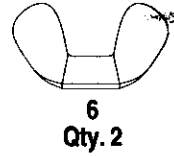
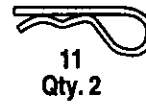
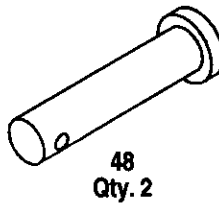
NOTE: Do not allow ignitor wires to contact the grill bottom. A damaged wire may impair ignitor function.



7

Grill Lid, Handle And Sideburner Grate Assembly

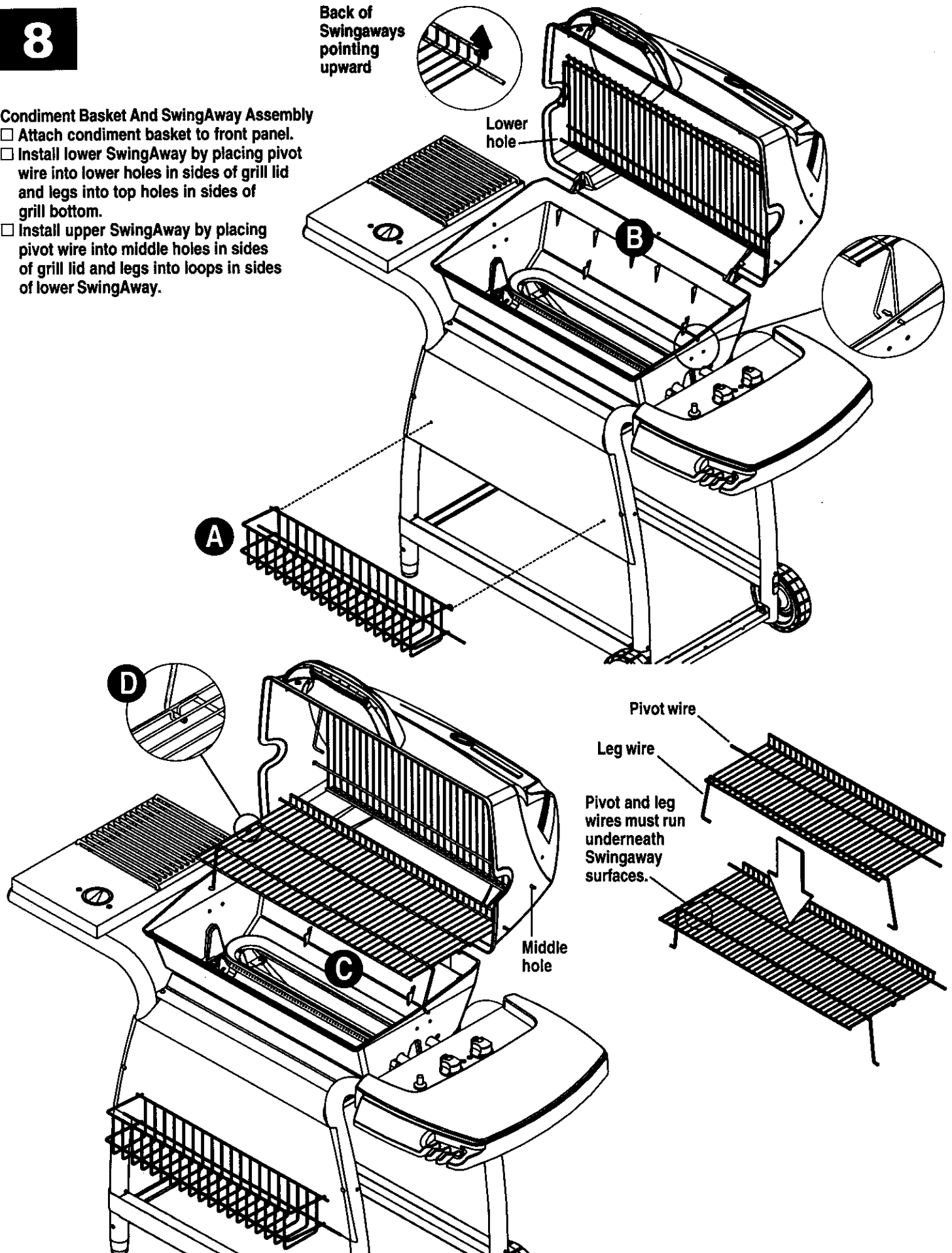
- Install grill lid to grill bottom.
- Install handle to grill lid.
- Place sideburner grate onto sideburner body.



Back of
Swingaways
pointing
upward

Condiment Basket And SwingAway Assembly

- ☐ Attach condiment basket to front panel.
- ☐ Install lower SwingAway by placing pivot wire into lower holes in sides of grill lid and legs into top holes in sides of grill bottom.
- ☐ Install upper SwingAway by placing pivot wire into middle holes in sides of grill lid and legs into loops in sides of lower SwingAway.



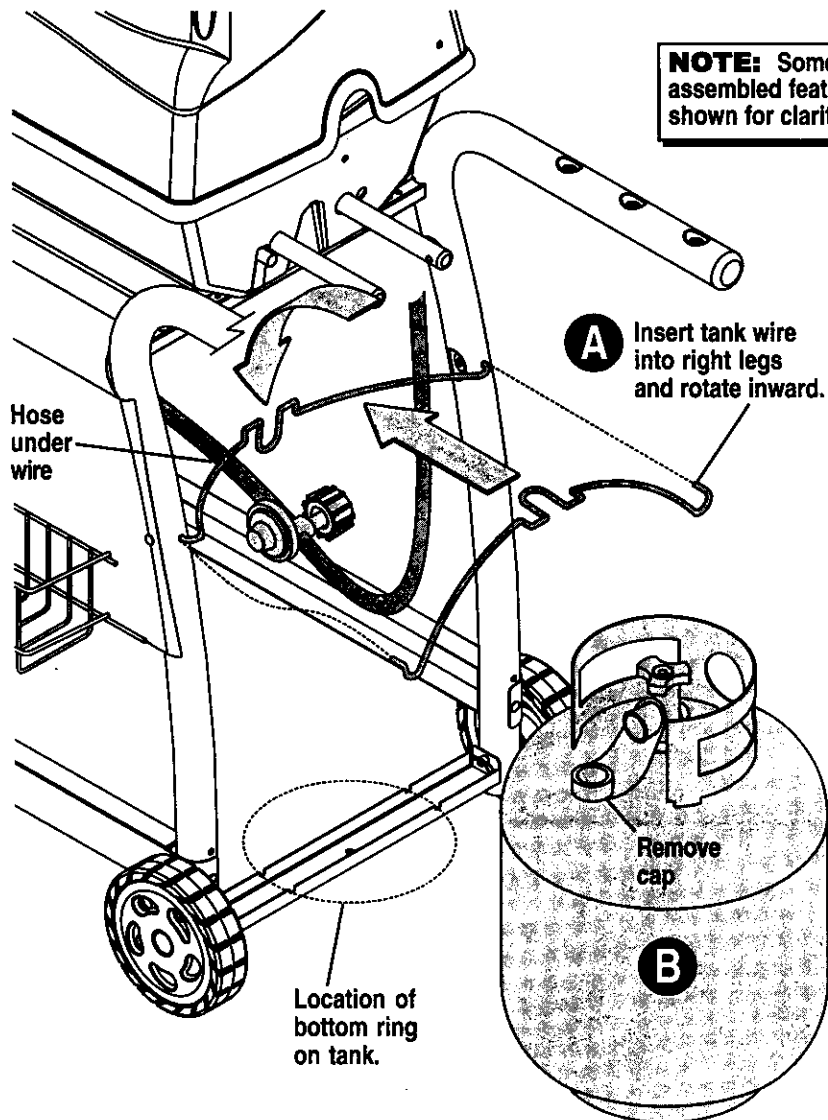
9

Tank Wire And LP Tank Assembly

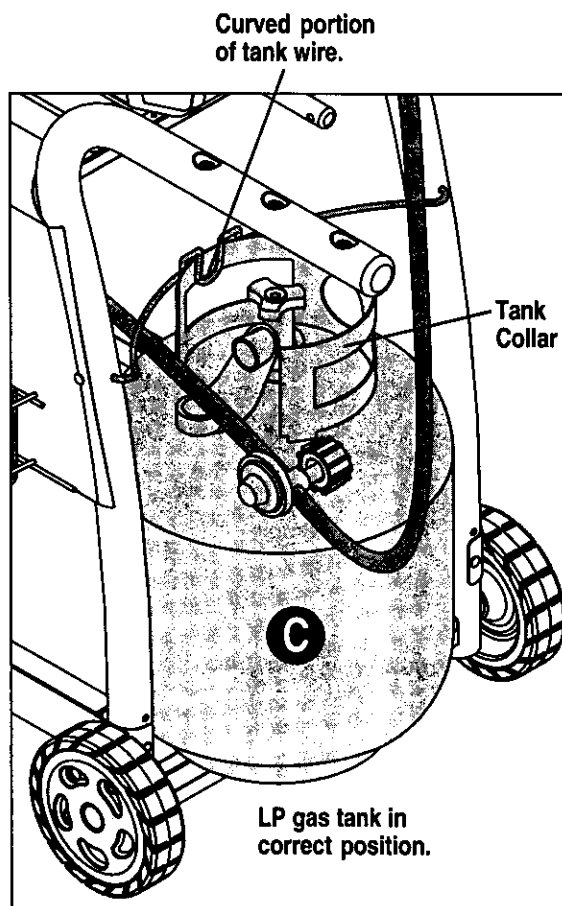
- ☐ Install tank wire above rubber gas hose.
- ☐ Place LP tank onto tank support bracket and snap tank wire over tank collar.
- ☐ See Use & Care Manual for connection of regulator to LP tank.

- ▲ LP GAS TANK IS SOLD SEPARATELY. Before attaching to grill and regulator, fill and leak check. See Use & Care Manual.
- ▲ Curved portion of tank wire should be inside of tank collar.

NOTE: Some previously assembled features not shown for clarity.



	CAUTION	
<ul style="list-style-type: none"> Tank collar opening must face to front of cart once tank is attached. Failure to install tank correctly may allow gas hose to be damaged in operation. 		

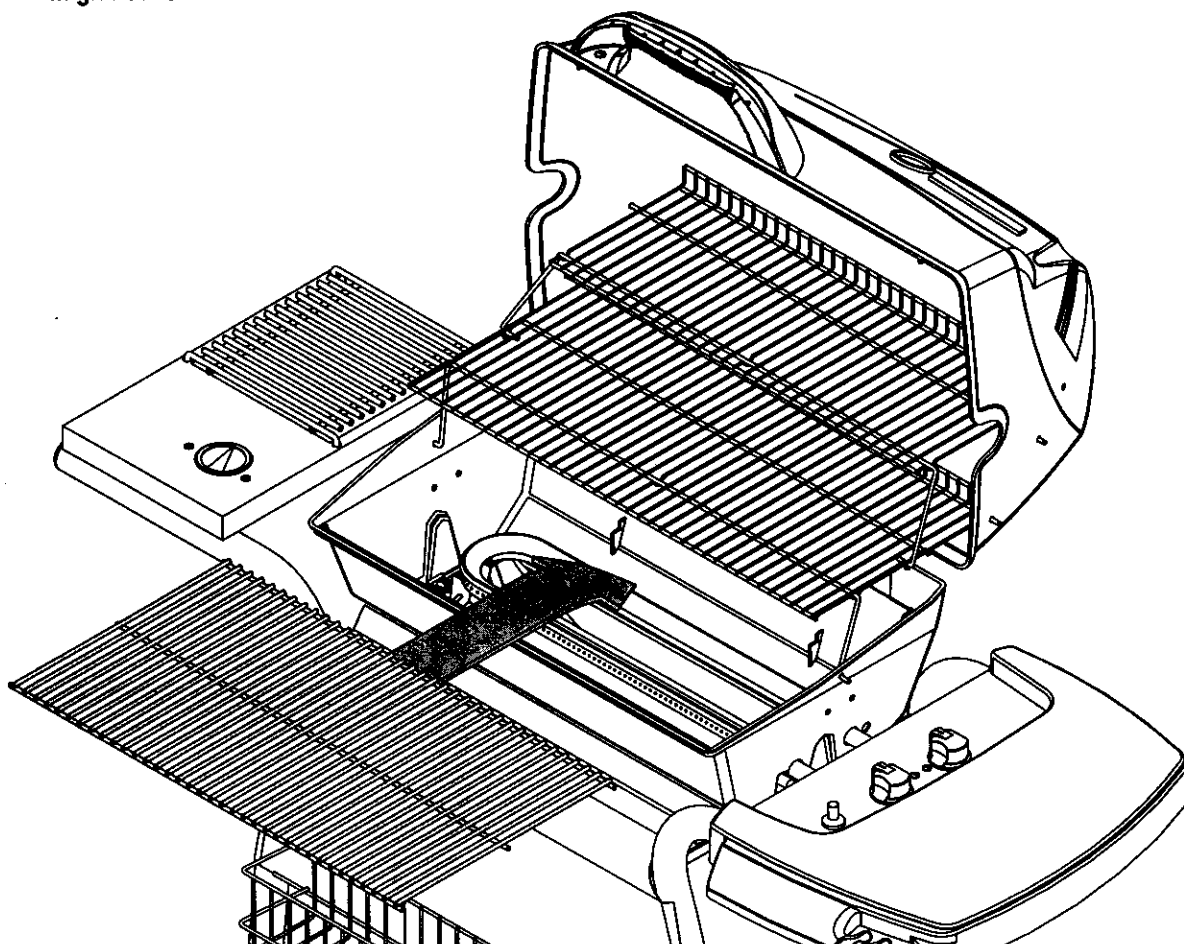


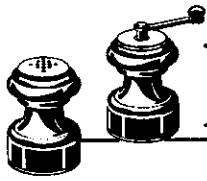
See Use & Care Manual for important safety instructions before using.

10

Cooking Grate Assembly

- Place cooking grate onto grate rests in grill bottom.





Recipes

Indirect Cooking:

You can bake or slowly roast many foods on a covered grill by cooking indirectly. Simply light the gas on one side of the grill and place the food on the other side. Close the lid and your grill will bake or roast like a conventional oven.

Lemon Herb Chicken

Yield: 6 Servings • Cooking Time: 45 Minutes • Method: Low

1/2 cup fresh lemon juice	Grated rind of 1 lemon
1-1/2 tsp. crushed sweet basil	1/2 tsp. crushed thyme
2 cloves garlic, crushed	2 tsp. salt
1 tsp. paprika	1 cup oil
1-1/2 tsp. onion powder	1 cut up frying chicken

Combine all ingredients and pour into plastic bag. Add chicken and marinate for 6 to 8 hours in refrigerator, turning occasionally. Remove from refrigerator 1 hour before grilling. Place chicken on grill, skin-side up. Cook for 20 to 25 minutes, basting often with marinade. Turn, cook for 20 minutes longer. Serve immediately.

Polynesian Chicken

Yield: 4 Servings • Cooking Time • 1 to 1-1/2 Hours • Method: Low

2 (2 Lb.) split broilers	2 tsp. salt
1/2 cup oil	1/2 tsp. pepper

Brush chicken with oil and season with salt and pepper. Place on grill with bone side down. Grill slowly. Turn after 20 to 25 minutes and cook about 20 minutes longer. Meanwhile make the below listed glaze.

Pineapple Glaze

1 cup crushed pineapple, drained and reserve 1/4 cup syrup	2 tbs. prepared mustard
2 tbs. lemon juice	1/2 tsp. salt
	1 cup brown sugar

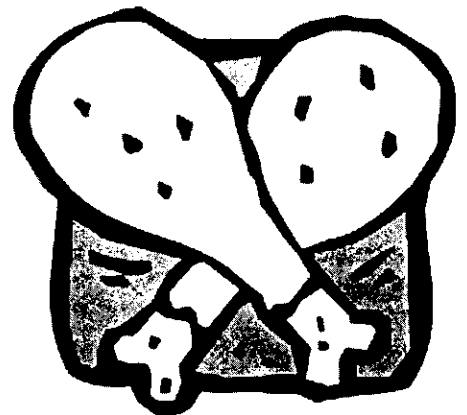
Combine ingredients, brush both sides of chicken with glaze and broil about 10 minutes more or until tender. Turn and baste with glaze. Serve extra glaze with chicken.

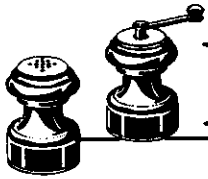
Chicken Shish Kabobs

Yield: 4 Servings • Cooking Time: 12-16 Minutes • Method: Medium

4 chicken breast halves, boned and cut into 1-1/2 inch pieces	1 cup soy sauce
1 green pepper, cut in 1 inch pieces	1/2 lb. mushrooms
1 zucchini squash sliced and parboiled	1 small can pineapple chunks, juice reserved

Combine all but pineapple chunks (include the pineapple juice). Marinate for 8 to 12 hours in refrigerator. Thread chicken, pineapple, mushrooms and bell pepper alternately on skewers. Grill over medium fire for 6 to 8 minutes on each side or until done.





Recipes

Herb Butter

1 stick butter, softened	1 small clove garlic, pressed
1 tbs. lemon juice	2 tsp. finely chopped chives
2 tsp. finely chopped parsley	2 tsp. finely chopped tarragon

Add herbs and juice to softened butter and cream all together. Cover and store in refrigerator for seasonings to blend. Good on vegetables, bread, fish or steaks.

Mop Ribs

Yield: About 8 Servings, allow 1 lb. Per Person • Cooking Times: 1-1/2 Hours • Method: Low • 8 lbs. of spareribs or 1 lb. per person

Mop Sauce

2 cups beef stock or bouillon	1/4 tsp. hot pepper sauce
1/4 cup salad oil	1/2 cup Worcestershire sauce
1/3 cup vinegar	1 tsp. salt
1 bay leaf	1 tsp. dry mustard
3/4 tsp. chili powder	1 tsp. garlic powder
1/2 tsp. paprika	

Combine "Mop" ingredients and let spareribs marinate. Combine dry seasonings and generously sprinkle on spareribs before cooking. Grill spareribs as far from the fire as possible, basting frequently. Should take ribs 1 to 1-1/2 hours over low fire. Dry seasonings keep indefinitely in airtight container.

Dry Seasonings

2 tbs. salt	1-1/2 tsp. paprika
2 tbs. sugar	2 tsp. pepper
2 tsp. unsweetened lemonade powder	

Use a Wire Grill Basket to grill difficult chicken, fish, burgers, steaks, and shrimp. Cook many different items at the same time and same rate by flipping them all at once, safely, surely. Fish and chicken won't fall apart while turning. To keep food from sticking to the wire, coat the basket with oil before use.

Grilled Fresh Vegetables

Fresh vegetables can be cooked on the grill. Brush the prepared vegetables with cooking oil or a bottled vinaigrette dressing. Place them directly on the cooking grate beside the meat. Turn vegetables once and before long they will be crisp and ready to eat.

Corn On The Grill

Yield: 6 Servings • Cooking Time: 15 Minutes • Method: Medium
6 ears unhusked corn 1/4 cup salt

Place unhusked corn in sink and cover with water. Add salt. Soak 2 hours. Place unhusked corn on grill. Cook and turn until entire outside husk is black. Remove from grill and husk corn. Serve with **Herb Butter**.





Recipes

"Finger-Licken" Barbecue Sauce

Yields about 4-1/2 quarts

4 (14 oz.) bottle chili sauce or catsup	Juice of 4 lemons
1 quart prepared mustard	1 tsp salt
1 (5 oz.) bottle Worcestershire sauce	1 heaping tsp, red pepper
1 cup sugar	1 heaping tsp, black pepper
1 lbs. butter	1 quart cider vinegar
2 tbs. Liquid Smoke	

Mix all ingredients and heat; stir until butter melts. Will keep indefinitely in the refrigerator and is delicious on anything.

How to Prepare Shish Kabobs

Shish Kabobs are fun, easy, inexpensive and if you follow these hot tips...delicious.

Leave 1/4" of space between each piece of food to allow even grilling and thorough basting. Parboil vegetables (e.g. peppers, onions, squash) before grilling. Try to place flavorful vegetables like peppers and onions next to meat. If using wooden skewers, soak skewers in water for 30 minutes prior to grilling to prevent scorching.

Sensational Sirloin Kabobs

Yield: 4 Servings • Cooking Time: 10-15 Minutes • Method: Medium Hot

1/4 cup soy sauce	2 lbs. boneless sirloin steak cut in 1-1/2 inch cubes
3 tbs. light brown sugar	1/2 lb. fresh mushroom caps
3 tbs. vinegar	1 pint cherry tomatoes
1/2 tsp. garlic powder	2 green peppers, cubed
1/2 tsp. seasoned salt	1 small fresh pineapple, cubed
1/4 tsp. seasoned pepper	
1/3 cup Sprite	

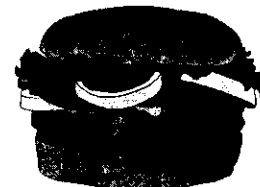


Combine first 7 ingredients, mixing well; pour into a plastic bag and add meat. Marinate overnight in refrigerator, turning occasionally. Parboil green peppers 1 minute. Allow meat to come to room temperature. Remove meat from marinade. Pour marinade over cooked vegetables. Alternate meat, vegetable, and pineapple on skewers. Grill over medium hot fire 10 to 15 minutes or until desired degree of doneness, basting frequently with marinade.

Italian Burgers

Yield: 8 Servings • Cooking Time: 20 Minutes • Method: Medium

1 (1.5 oz.) pkg. spaghetti sauce mix	2 large tomatoes, sliced
1 (6 oz.) can tomato paste	Garlic salt
3/4 cup water, divided	8 slices French bread, sliced,
2 lbs. lean ground beef	buttered and toasted
8 thin slices mozzarella cheese	



Combine spaghetti sauce mix, tomato paste, and 1/4 cup of the water. Add half of this mixture to meat and mix well. Shape into 8 (1/2 inch) patties. Add remaining 1/2 cup of the water to sauce and heat on grill, stirring until thickened. Grill burgers over medium fire for 10-15 minutes. Turn and grill until nearly ready. Top with cheese and cook until cheese starts to melt. Top with tomato and sprinkle with garlic salt. Serve meat on French bread topped with hot spaghetti sauce.



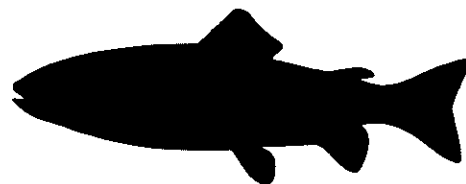
Recipes

Grilled Fish Steaks

Yield: 8 Servings • Cooking Time: 12-18 Minutes • Method: Medium
Optional Accessory: Grill Basket

8 fish steaks (1 inch thick)
1/2 cup soy sauce
1/3 cup sherry (optional)

1/4 cup vegetable or olive oil
1 tbs. lime or lemon juice
1 clove garlic, minced



Place fish in shallow baking pan. Combine remaining ingredients and pour over fish. Marinate in refrigerator at least 1 hour, turning often. Drain fish and place in greased wire basket. Grill over medium fire 6 to 9 minutes on each side. Test with fork until fish flakes easily.

Flounder Grilled in Foil

Yield: 4-6 Servings • Cooking Time: 30 Minutes • Method: Medium

1 4-6 lbs. flounder fillets (or any other type of fish)
1 large green pepper, cut into strips
1/4 cup freshly squeezed lemon juice
1 medium onion, thinly sliced
Salt and pepper to taste

Butter or margarine
5 carrots, thinly sliced
6 lemon wedges
6 tomato slices
5 stalks of celery

Place a serving of fish on a square of foil. Sprinkle lemon over fish. Put all other ingredients on top. Dot with butter. Salt and pepper to taste. Seal packets securely. Place on grill over medium fire. Turn packets after 15 minutes and cook until fish flakes easily, about 30 minutes.

Lo-Cal Barbecued Fish

Yield: 1 lb. Per Serving • Cooking Time: 12 Minutes • Method: Medium

Salmon, halibut or haddock fish steaks, cut 1 inch thick

1/2 tsp. thyme
1 cup wine vinegar

1-2 bay leaves
Cooking oil or olive oil

Combine bay leaves, thyme and wine vinegar. Marinate fish for 30 minutes. Drain well and place in greased grill basket. Brush with oil and grill over medium fire about 6 minutes each side, turning once.

Barbecued Shrimp

Yield: 4 Servings • Cooking Time: 10 minutes • Method: Medium-Hot

1 tbs. Worcestershire sauce
3/4 cup extra virgin olive oil
1 tsp. seasoned salt
1/2 tsp. Tabasco
2 cloves garlic, mashed

Juice of 1 lemon
1 tsp. oregano
1/4 cup chili sauce
2 lbs. raw shrimp



Combine first 8 ingredients and blend well. Add shrimp to marinade and let sit for 1 hour at room temperature or refrigerate several hours. Place shrimp in grill basket and grill 4 to 5 minutes each side over medium hot fire, basting often.



Recipes

Mauna Key Lamb Chops

Yield: 6 Servings • Cooking Time: 15 Minutes • Method: Medium- Hot

6 1 inch loin, rib or shoulder chops	1/2 cup soy sauce
2 tbs. brown sugar	1 clove garlic, crushed
1 tsp. grated fresh ginger	

Blend together all ingredients except chops. Marinate the chops in the mixture for one hour, turning. Place on grill and cook on medium-hot fire for 15 minutes, basting often. Meat should be a little pink on the inside.

Venison Burgers

Yield: 8 Servings • Cooking Time: 20 Minutes • Method: Medium

2-1/2 lbs. ground venison or 1/2 venison and 1/2 ground beef or pork	
1/4 cup butter	1 onion, chopped
2 tbs. dry red wine	1 tsp. pepper
1/2 cup finely chopped parsley	1 tsp. salt
2 cloves garlic, minced	2 tbs. soy sauce

Sauté onion, parsley and minced garlic in 1/4 cup butter. When onions are clear remove from heat. Combine sautéed mixture with meat mixture of your choice. Add remaining ingredients and mix well. Form into 8 patties, cook over medium fire for 8 to 10 minutes on each side.

Venison Tenderloin

Yield: 1/2 Lb. (Uncooked) Per Person • Cooking Time: 20 Minutes • Method: Sear, Then Medium

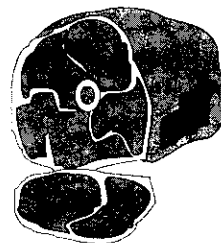
Venison tenderloin	2 garlic cloves, pressed
1/4 tsp. pepper	2 tbs. soy sauce
6-8 slices bacon (more for larger tenderloin)	6 tbs. olive oil
1 tbs. seasoned salt	

Rub pressed garlic over tenderloin. Combine soy sauce, olive oil, seasoned salt, and pepper. Pour over tenderloin and marinate overnight. Wrap tenderloin in bacon, securing with toothpicks. Cover the meat completely with bacon. Cook on grill over searing heat until bacon is almost done, about 5-7 minutes. Reduce temperature, cook for an additional 13 to 15 minutes over medium fire. Turn meat continuously while searing over medium heat to guarantee even cooking.

Smoky Ham

Cooking Time: 2-1/2 Hours • Method: Low Fire, Indirect Heat

15 lb. fully cooked ham	1/2 cup brown sugar
Coca Cola	3 Tbs. prepared mustard
3 tbs. Liquid Smoke	1/2 cup cider vinegar



Remove the skin of a fully cooked ham, trimming the fat. Cook for 2 hours over low fire, using indirect heat. Baste several times with Coca Cola and Liquid Smoke. Combine remaining ingredients, making a glaze and brush over the ham, cook for about 30 minutes more.

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