

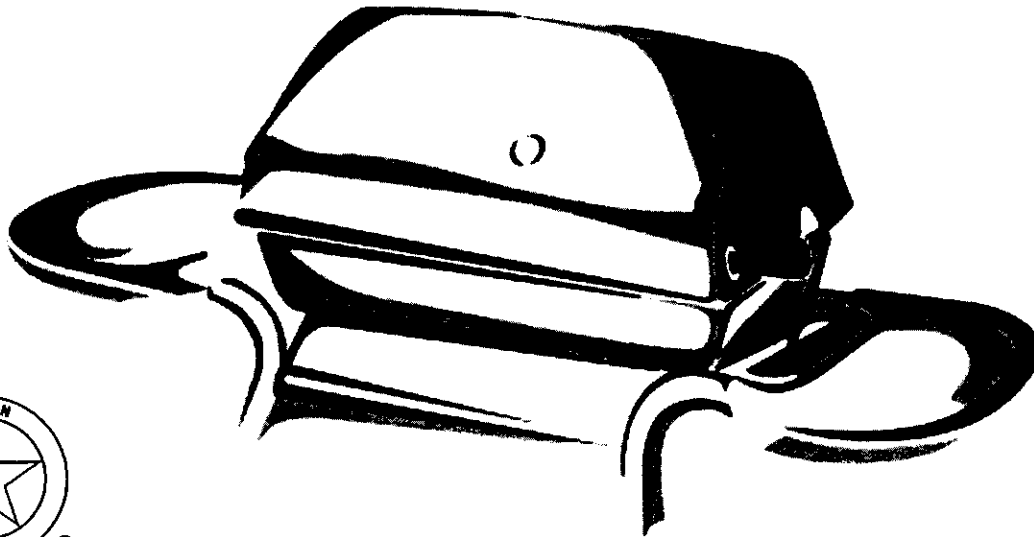
Assembly Instructions



Liquid Propane Gas Grill

Model No. 415.152010

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.

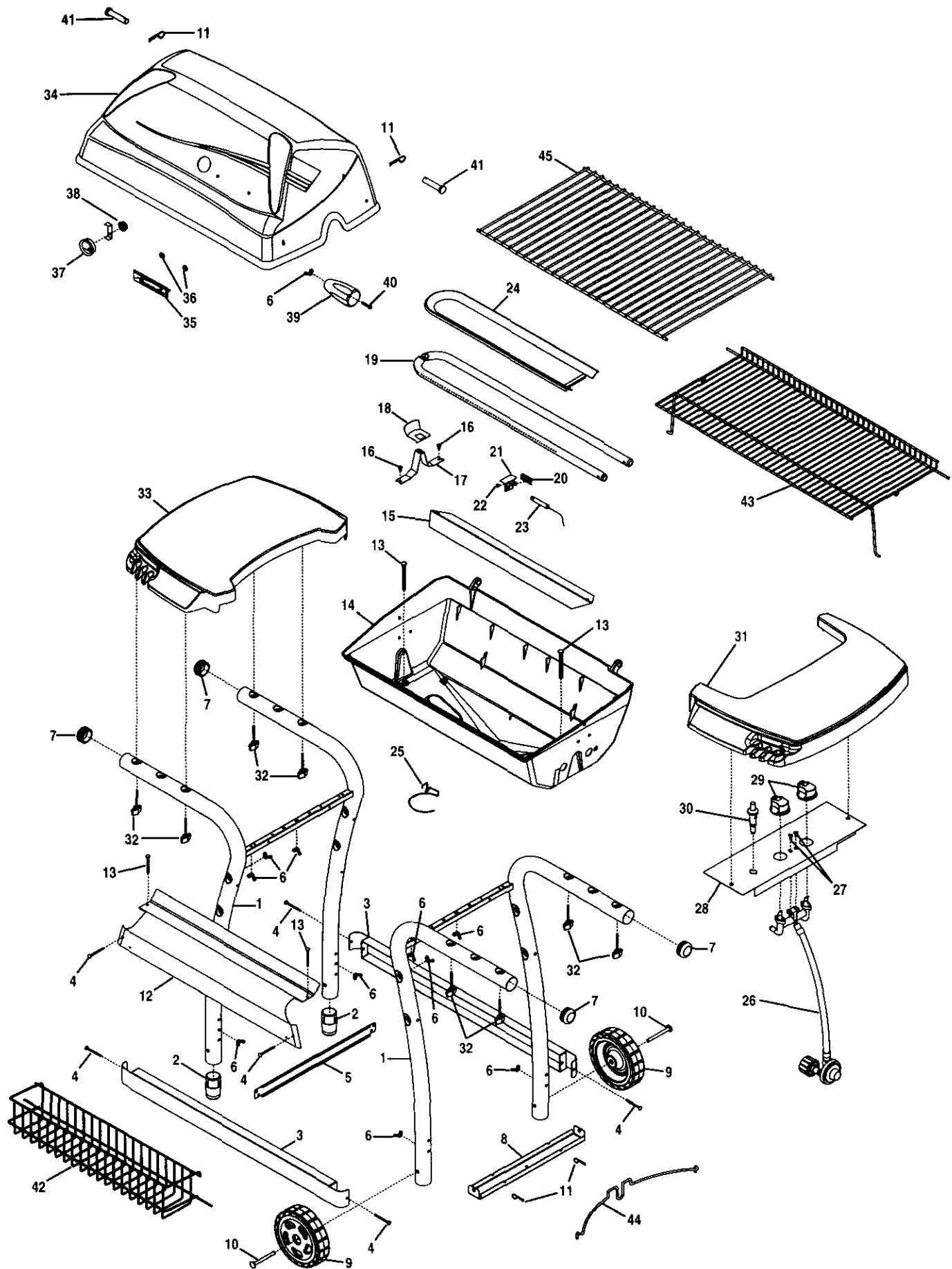
To Consumer: Keep this manual for future reference.

Sears, Roebuck and Co., Hoffman Estates, IL 60179 U.S.A.

PARTS LIST – Model No. 415.152010

<u>Key</u>	<u>Qty</u>	<u>Description</u>	<u>Part #</u>	<u>Key</u>	<u>Qty</u>	<u>Description</u>	<u>Part #</u>
1	2	Leg Assembly	4502105	24	1	Drip VapoRISER Bar	4501750
2	2	Leg Extender	4154492	25	1	Grease Clip	5156607
3	2	Rail	4502102	26	1	Valve/Hose/Regulator	4524120
4	6	#10-24x2" Machine Screw	4080064	27	2	#10-24x3/8" Machine Screw	4080379 STD511003
5	1	Brace	5502006	28	1	Control Panel	4526041
6	11	#10-24 Wing Nut	4080220 STD541610	29	2	Control Knob	4154470
7	4	1-1/2" End Cap	4154246	30	1	Ignitor	4153713
8	1	Tank Support Bracket	4502020	31	1	Right Side Shelf	4154375
9	2	Wheel	4156956	32	8	#10-16x2-1/4" Wing Screw	4080073
10	2	5/16" Axle Bolt	4080155	33	1	Left Side Shelf	4154373
11	4	1" Hitch Pin	4080062	34	1	Grill Lid	4580160
12	1	Front Panel	4526042	35	1	Logo Plate	4156081
13	4	#10-24x1-1/4" Carriage Bolt	4080074	36	2	3/16" Pal Nut	4153096
14	1	Grill Bottom	4580191	37	1	Heat Indicator/Bracket	4156800
15	1	Air Shield	5501037	38	1	#10-24 Hex Nut (keps)	4080208
16	2	#10x1/2", T-20, Self-Tap Screw	4080043	39	1	Handle	4154493
17	1	Lower Burner Bracket	4500231	40	1	#10-24x3/4" Hex Head Machine Screw ..	4080076
18	1	Upper Burner Bracket	4500248	41	2	1/4x1-1/8" Hinge Pin	4156513
19	1	Tube Burner	5068007	42	1	Condiment Basket	4151004
20	1	Wire Mesh	4153741	43	1	SwingAway	4152124
21	1	Ignitor Shield	4501764	44	1	Tank Wire	4154195
22	1	#6x3/8" Self-Tap Screw	4080264 STD610603	45	1	Cooking Grate	4152739
23	1	Electrode/Wire Assembly	5156105				

PARTS DIAGRAM – Model No. 415.152010

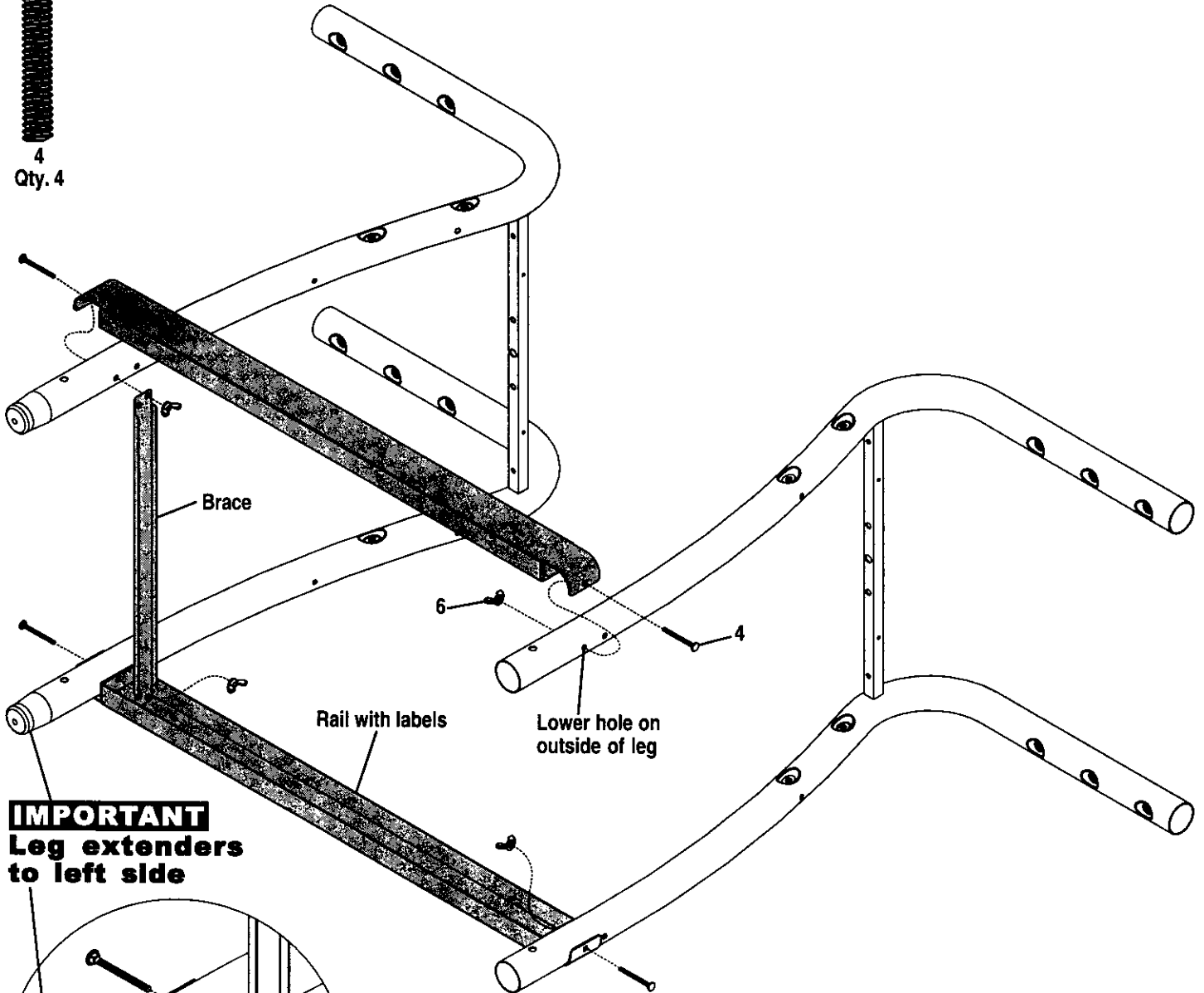
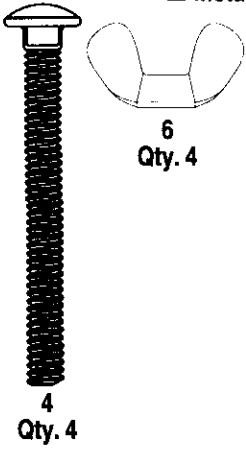


ASSEMBLY – Model No. 415.152010

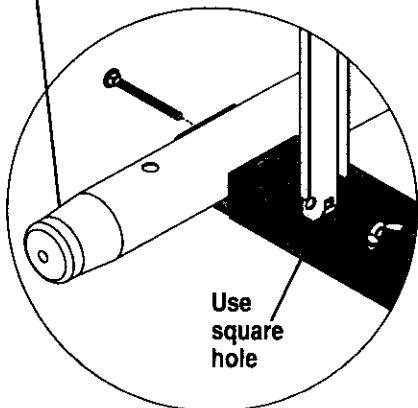
1

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.



IMPORTANT
Leg extenders
to left side



Remove end of rating label on rail (see parts list to identify) and apply to your warranty card in box #5. If label cannot be removed, write the numbers on your warranty card.

⚠ DANGER

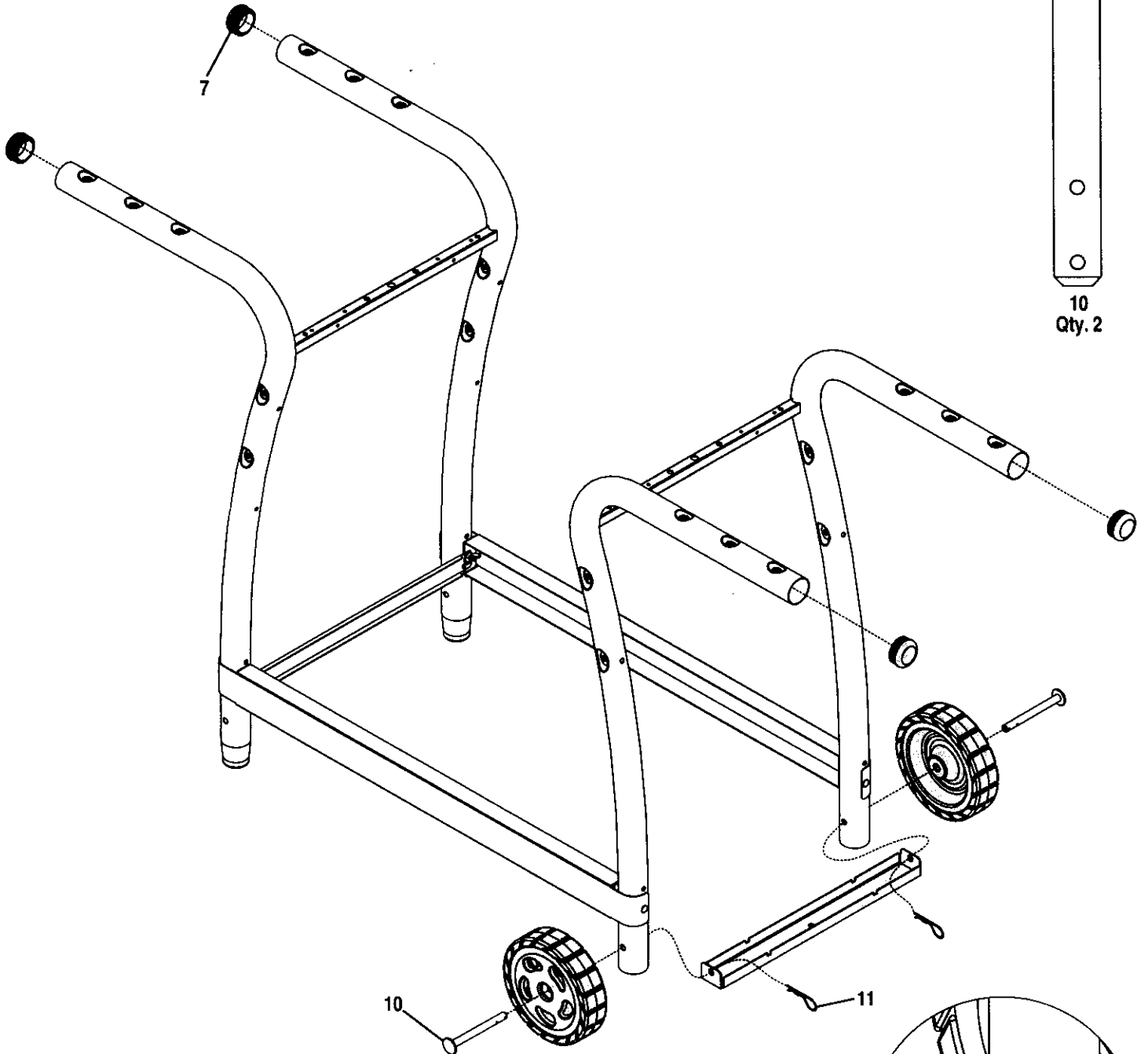
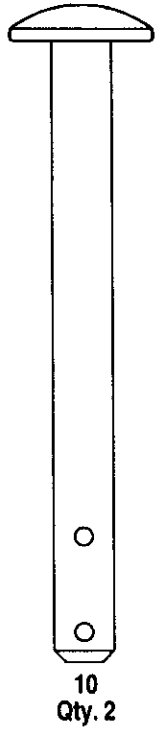
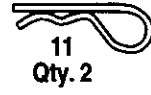
NEVER leave a open gas valve unattended. Turn off the gas if the burner does not light. If the burner does not light, wait 5 minutes before trying to relight. If the burner still does not light, call a qualified technician. Do not use if the burner is damaged.

This label contains the model and serial number for your grill. You should also write this information on page 2 of your Use & Care Manual in the "Warranty Information" box.

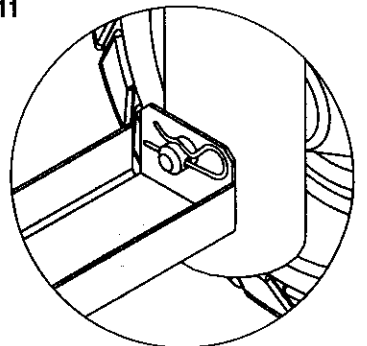
2

Cart Assembly Step 2

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



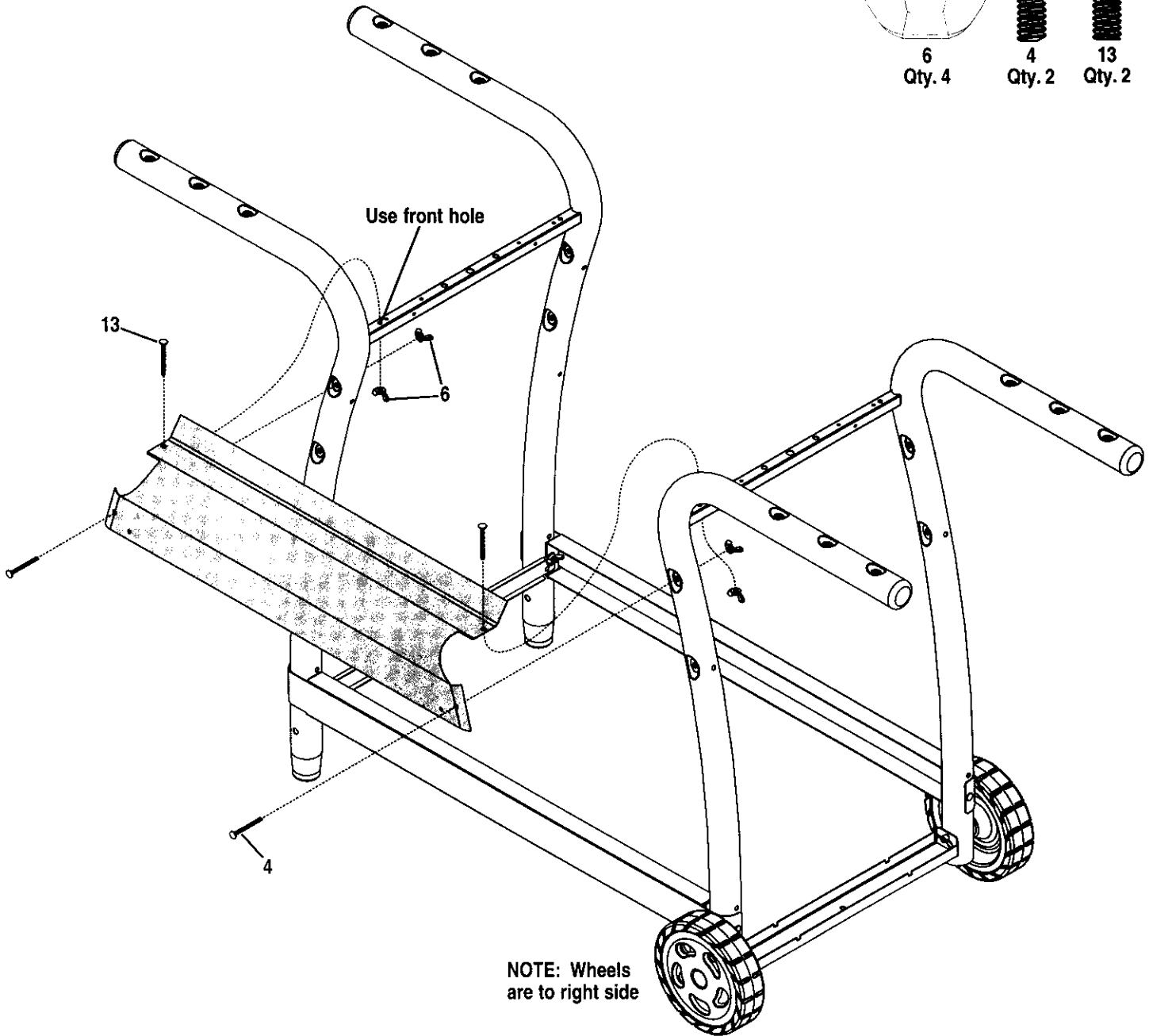
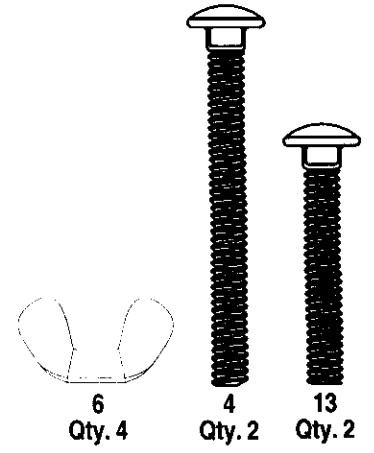
Completed Assembly



3

Cart Assembly Step 3

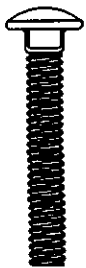
- Assemble front panel loosely with four bolts and wing nuts.
- Tighten after completing step 4.



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.

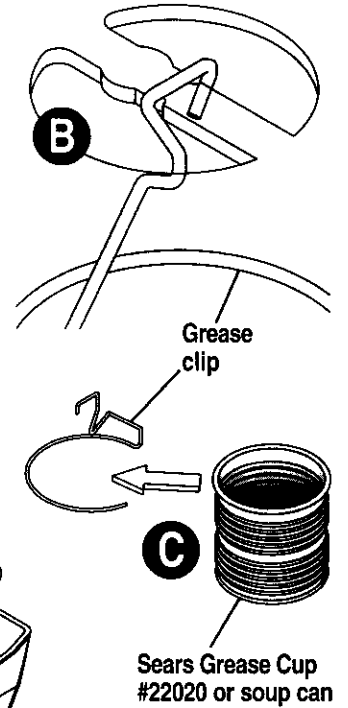
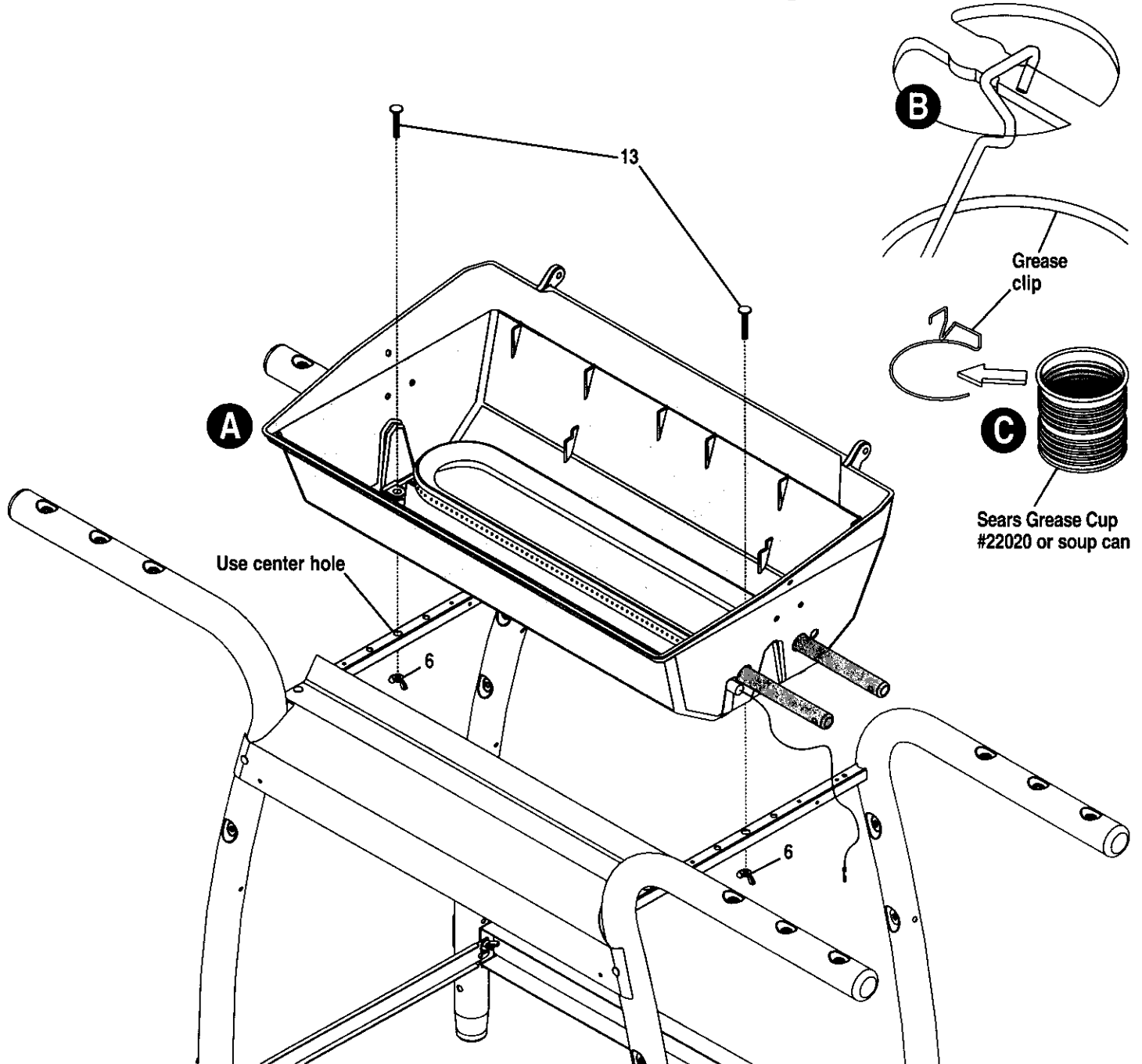
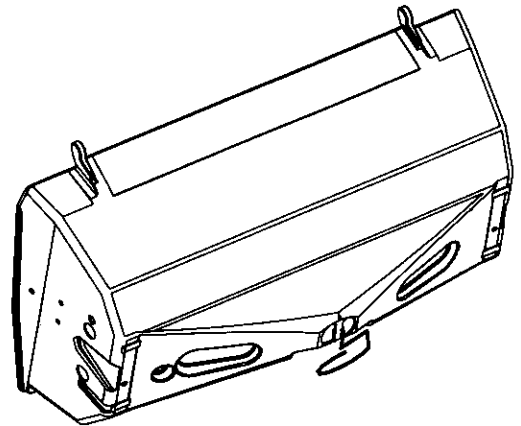


13
Qty. 2



6
Qty. 2

	CAUTION	
<ul style="list-style-type: none">• Failure to install can in clip will cause hot grease to drip from bottom of grill with risk of fire or property damage.		

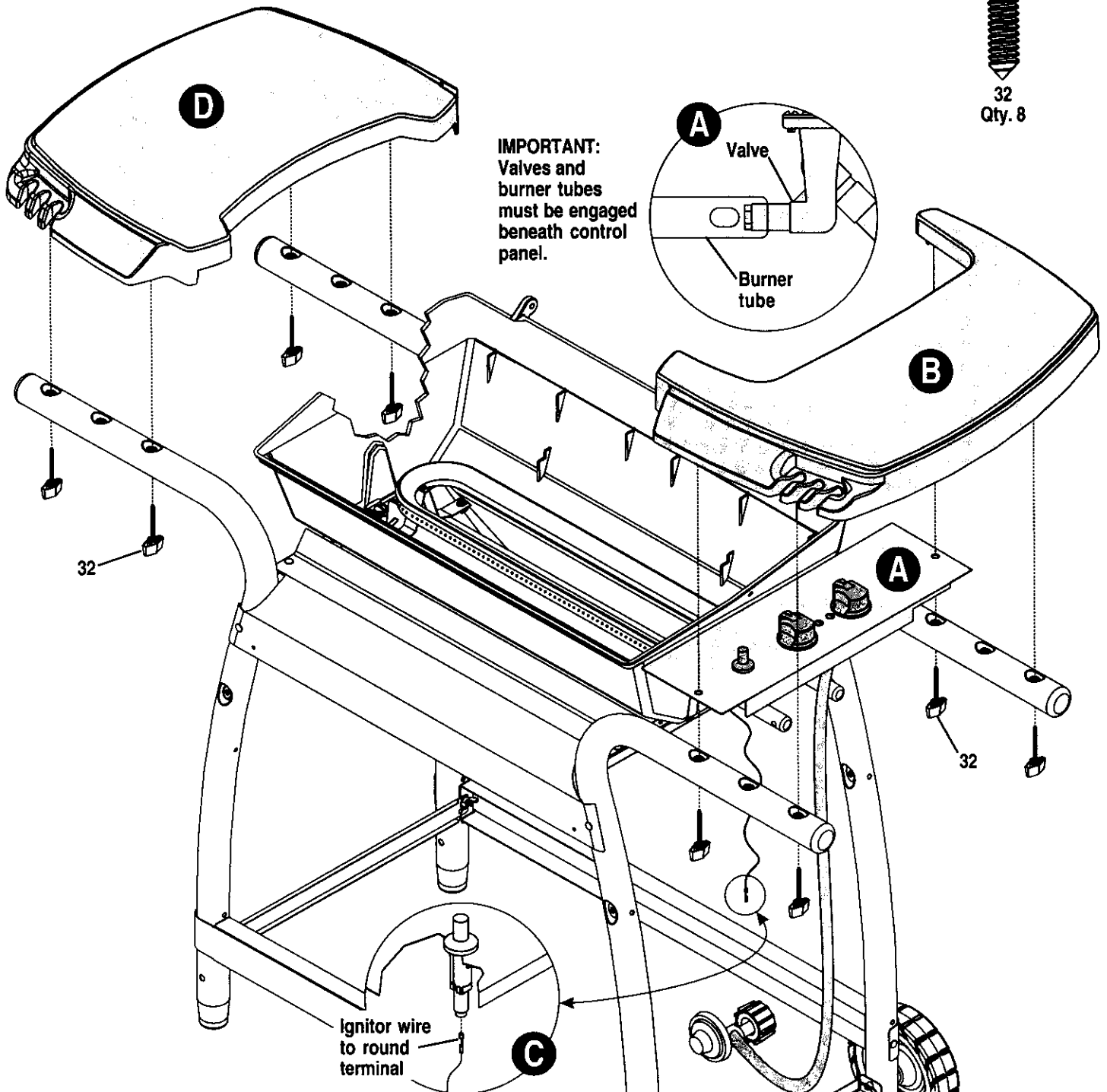
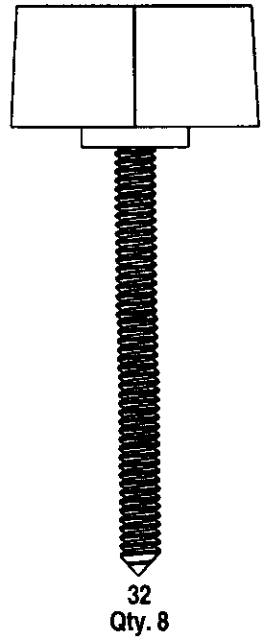


5

Control Panel And Side Shelf Assembly

- Position valves inside ends of burners.
- Install control panel and shelf with cut-out to right side of cart.
- Attach ignitor wire to round terminal on bottom of ignitor.
- Install remaining shelf to left side of cart.

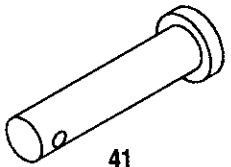
NOTE: Do not allow ignitor wire to contact the grill bottom. A damaged wire may impair ignitor function.



6

Grill Lid and Handle Assembly

- Install grill lid to grill bottom.
- Install handle to grill lid.



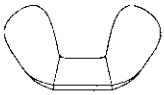
41
Qty. 2



11
Qty. 2



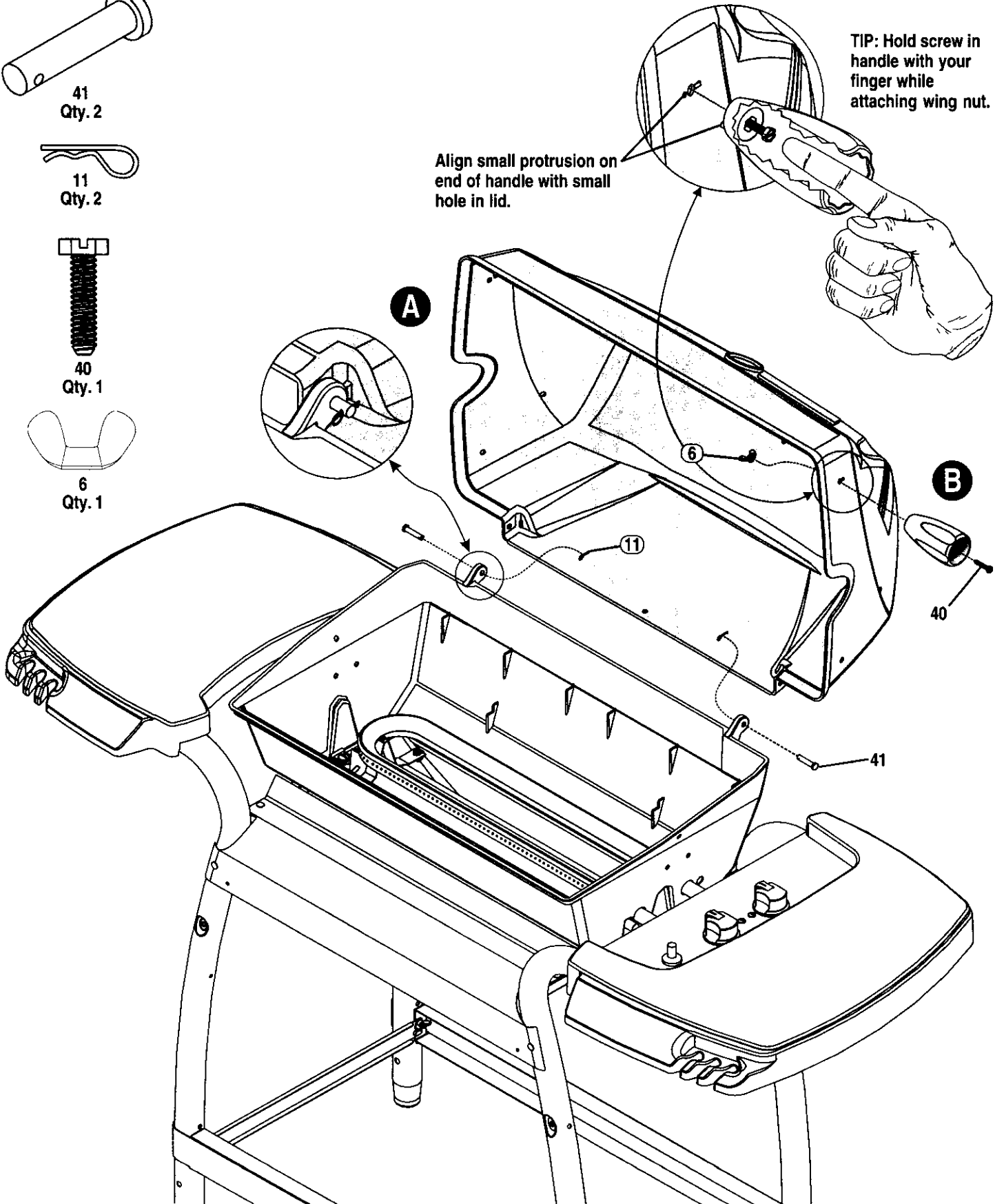
40
Qty. 1



6
Qty. 1

Align small protrusion on end of handle with small hole in lid.

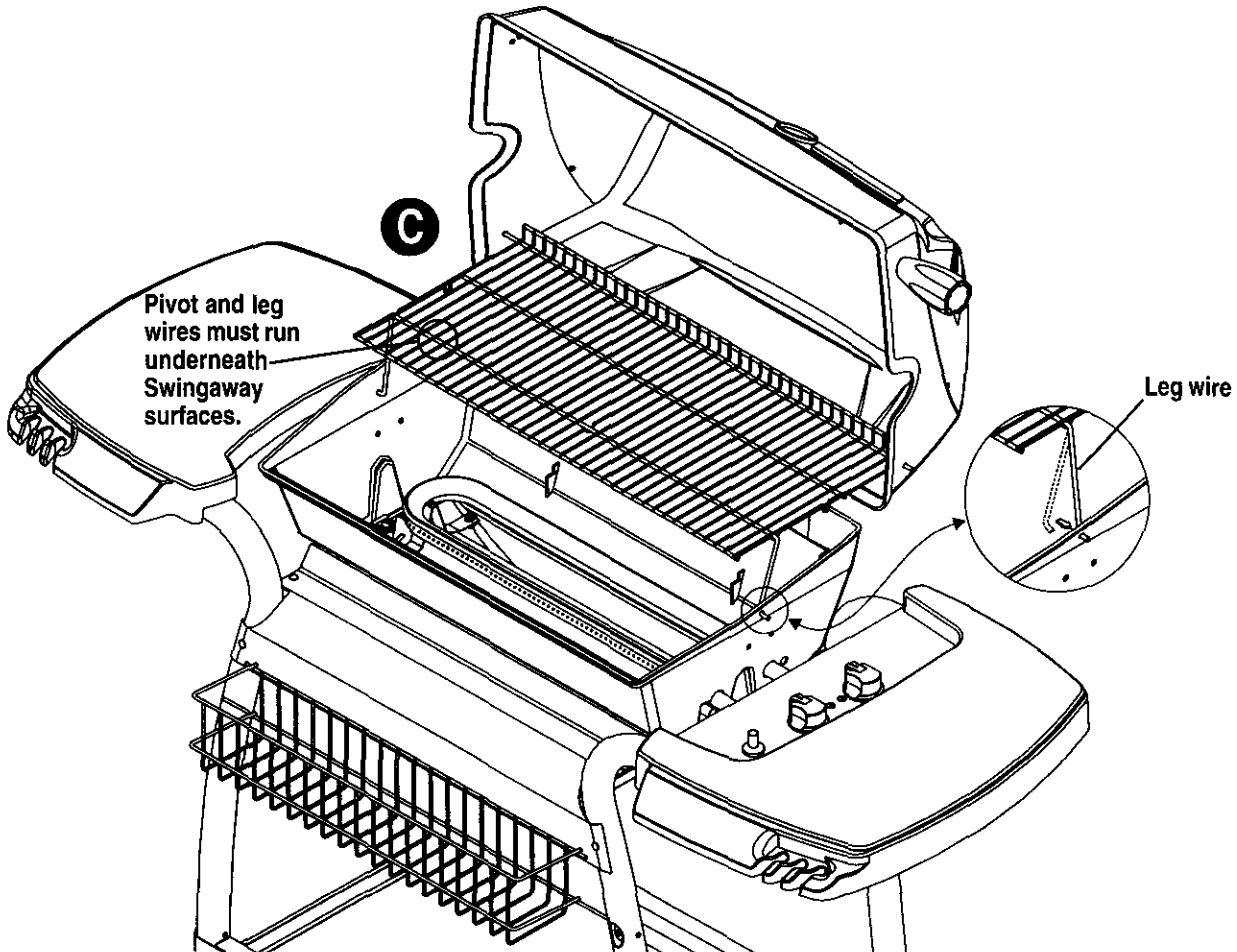
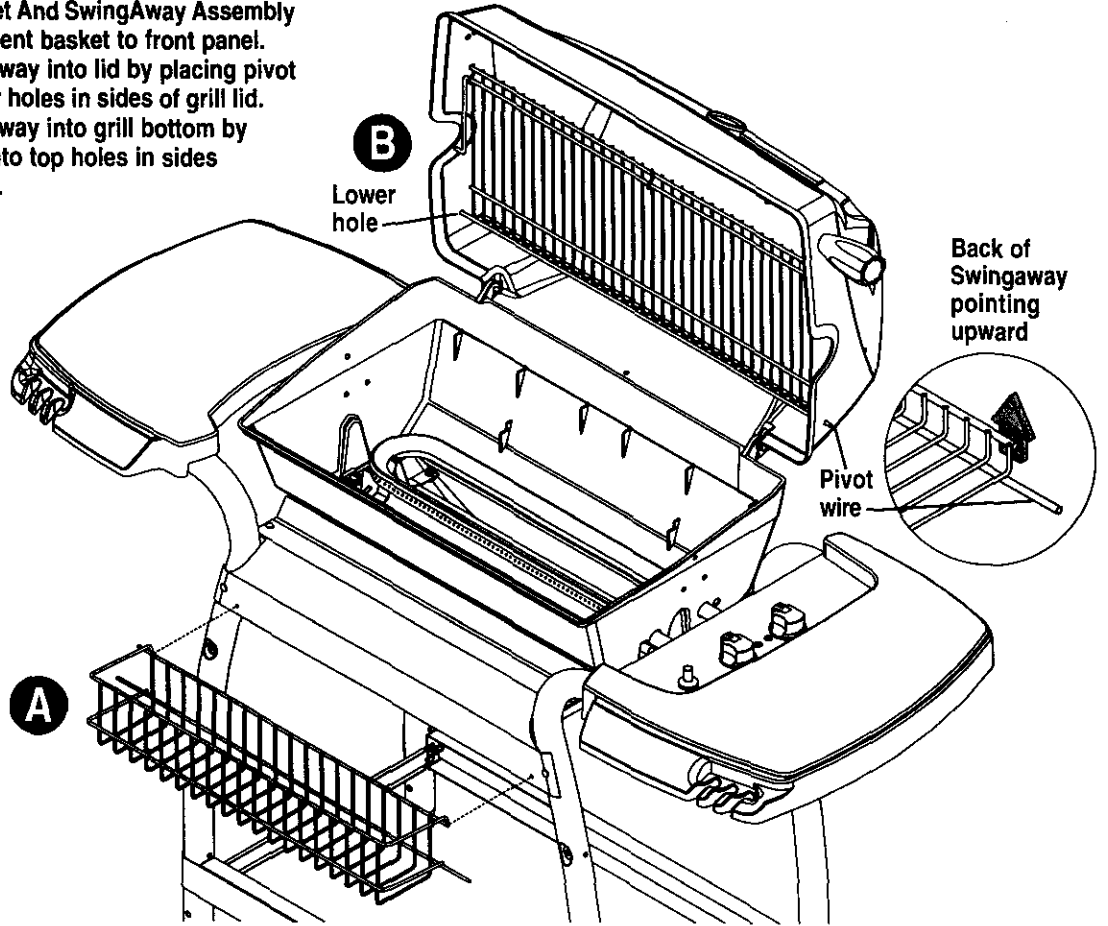
TIP: Hold screw in handle with your finger while attaching wing nut.



7

Condiment Basket And SwingAway Assembly

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



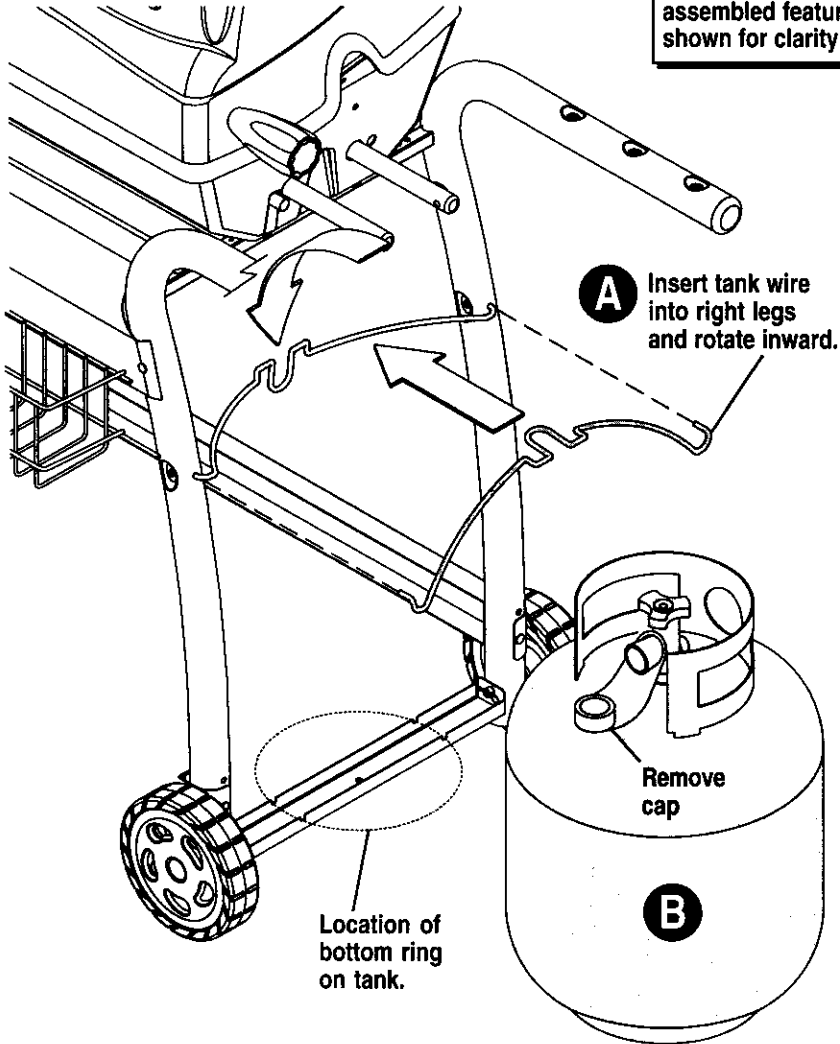
8

Tank Wire And LP Tank Assembly

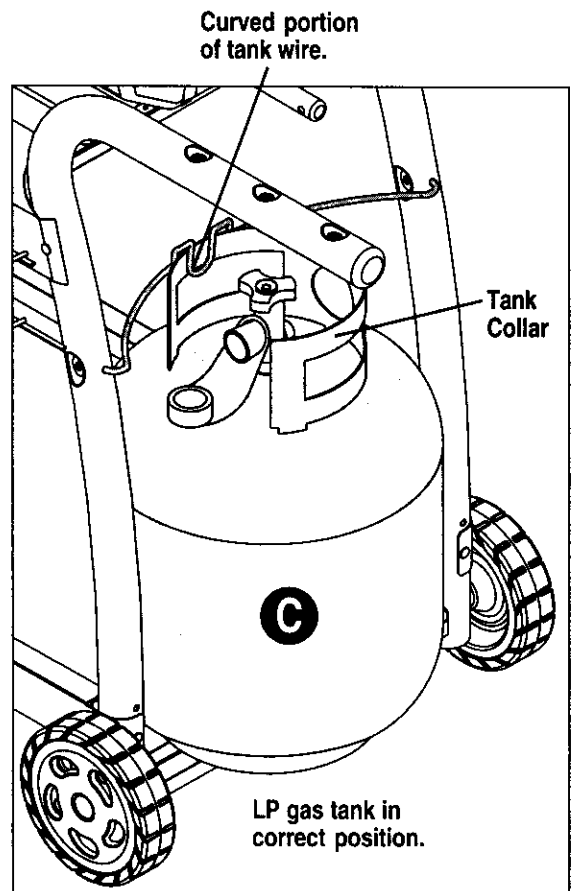
- Install tank wire into right leg assembly.
- Place LP tank onto tank support bracket and snap tank wire over tank collar.
- See Use & Care Manual for connection of regulator to LP tank.

- ▲ 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.		

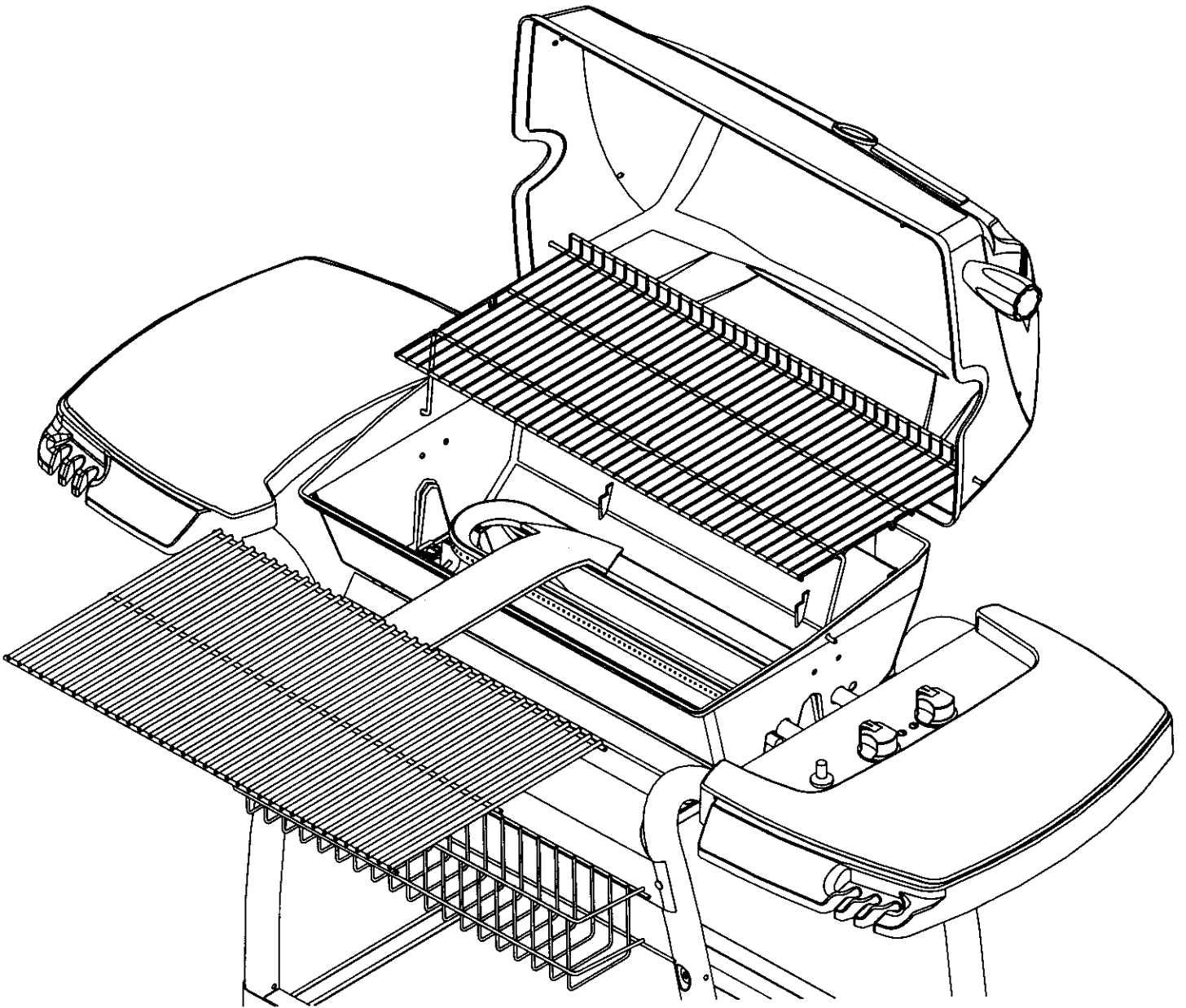


See Use & Care Manual for important safety instructions before using.

9

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

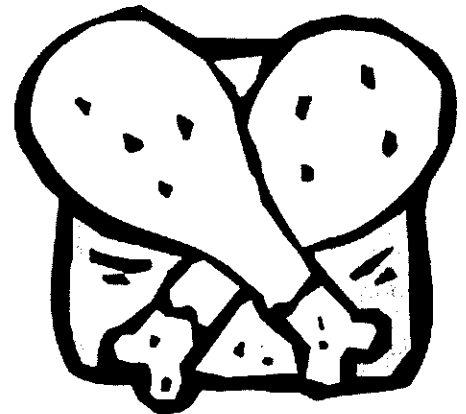
Combine ingredients, brush both sides of chicken with glaze and broil about 10 minutes more or until tender. Turn and baste with glaze. Serve extra glaze with chicken.

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 tbs. lemon juice
2 tsp. finely chopped parsley
1 small clove garlic, pressed
2 tsp. finely chopped chives
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 cup salad oil
1/3 cup vinegar
1 bay leaf
3/4 tsp. chili powder
1/2 tsp. paprika
1/4 tsp. hot pepper sauce
1/2 cup Worcestershire sauce
1 tsp. salt
1 tsp. dry mustard
1 tsp. garlic powder

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

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.

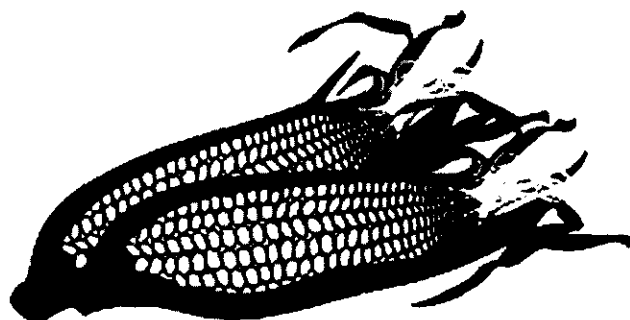
Grilled Fresh Vegetables

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

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

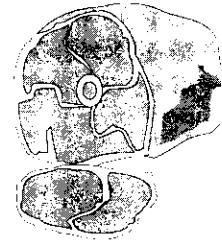
Venison tenderloin	2 garlic cloves, pressed
1/4 tsp. pepper	2 tbs. soy sauce
6-8 slices bacon (more for larger tenderloin)	6 tbs. olive oil
1 tbs. seasoned salt	

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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