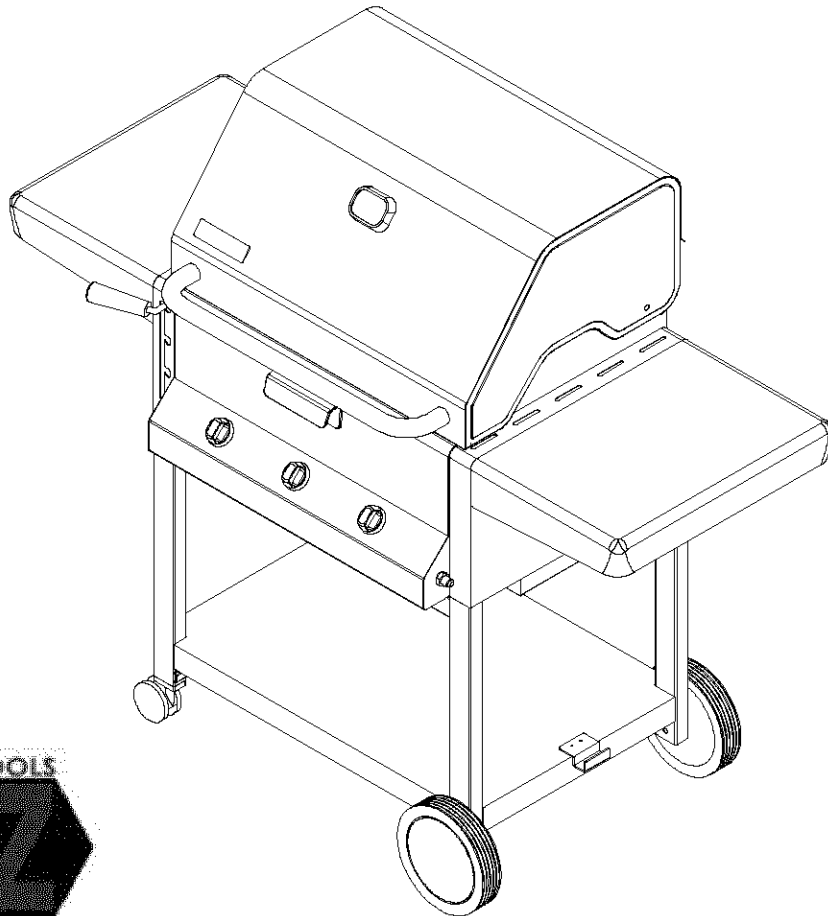


Owner's Manual



Charcoal/Liquid Propane Gas Dual Fuel Grill

Model 141.16226



Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping box, call us 8am-8pm CST, Monday through Friday at: 1-888-317-7642

WARNING:

Read this Owner's Manual carefully and be sure your charcoal/gas grill is properly assembled, installed and maintained. Failure to follow these instructions could result in serious bodily injury and/or property damage. This charcoal/gas 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 Owner's Manual with the consumer after delivery and/or installation.

Note to Consumer: Leave this Owner's Manual in a convenient place for future reference.

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

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Kenmore Grill Warranty

Full 1-Year Warranty on Grill

For one year from the date of purchase Sears will repair or replace, at our option, any grill part (except for paint loss and rusting) that is defective in material or workmanship.

Limited Warranty on Selected Grill Parts

From one year after the date of purchase for the designated time periods listed below, Sears will replace the following grill parts if they are defective in material or workmanship. You will be charged for labor.

- Lifetime of Grill: Stainless Steel
- 1 Year: Cast Iron Burners
- 2 Years: All Other Grill Parts (except charcoal tray and cooking grids)

Warranty Service

Warranty service is available by contacting the nearest Sears Service Center at 1-800-4-MY-HOME®

Warranty Restrictions

- This warranty is void if grill is used for commercial or rental purposes.
- This grill is for use with Liquid Propane (LP) gas only. Any attempt to convert this grill to natural gas is dangerous and will void your product warranty.
- This warranty applies only when the grill 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, Roebuck and Co., Dept. 817WA,
Hoffman Estates, IL 60179

Read These Safety Instructions

FOR YOUR SAFETY

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

WARNING

Combustion by products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

WARNING

Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

WARNING

Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, grill lid or any other grill parts while the grill is in operation, or until the grill has cooled after use. Failure to comply with these instructions may result in serious bodily injury.

WARNING

- (a) Do not store a spare LP-gas cylinder under or near this appliance;
- (b) Never fill the cylinder beyond 80 percent full and
- (c) If the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.

Grill Installation Codes

The installation must conform with local codes or in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code.

Correct LP Gas Tank Use

LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas (LP gas) tank, not included with grill box. **Never** connect your gas grill to an LP gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas tank to use. **You must use an "OPD" gas tank which offers a listed Prevention Device.** This safety feature prevents the tank from being overfilled which can cause malfunction of the LP gas tank, Regulator and/or grill.

The LP gas tank must be constructed and marked in accordance with specifications of the U.S. Dept. of Transportation (DOT). In Canada, the LP gas tank must meet the Canadian Transportation and Communications (CTC) specifications. Also be sure to read and follow all LP instructions below.

1. The LP gas tank has a shutoff valve, terminating in an LP gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
2. The tank supply system must be arranged for vapor withdrawal.
3. The LP gas tank used must have a collar to protect the tank valve.

Proper Placement and Clearance of Grill

Never use your charcoal/gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your charcoal/gas grill is to be used **outdoors only**, at least 24 inches from the back and side of any combustible surface. Your charcoal/gas grill should not be placed under any surface that will burn. Do not obstruct the flow of ventilation air around the charcoal/gas grill housing.

This outdoor charcoal/gas grill is not intended to be installed in or on recreational vehicles and/or boats.

- **Never** connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank.
- Only use the regulator and hose assembly supplied with your gas grill. Replacement regulators and hose assemblies must be those specified by Sears.
- Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
- Never fill the gas tank beyond 80% full. Have your propane gas dealer check the release valve after every filling to ensure that it remains free of defects.
- Always keep LP gas tanks in an upright position.
- Do not store (or use) gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- An LP gas tank that is not connected for use must NOT be stored on bottom shelf or in the vicinity of this or any other gas grill.
- Do not subject the LP gas tank to excessive heat.
- Never store an LP gas tank indoors. If you store your gas grill in the garage or other indoor location, **always** disconnect the LP gas tank first and store it safely outside.

- LP gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children. Disconnected LP gas tanks must not be stored in a building, garage or any other enclosed area.
- When your gas grill is not in use the gas must be turned off at the LP gas tank.
- The regulator and hose assembly can be seen after opening the doors (if applicable), and must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Keep the gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill. Call Sears at 1-800-4-MY-HOME® (1-800-469-4663) for a Sears authorized replacement hose.
- **Never** light your gas grill with the lid closed or before checking to insure the burner tubes are fully seated over the gas valve orifices.
- **Never** allow children to operate your grill. Do not allow children to play near your grill.

WARNING

If you smell gas:

- Shut off gas supply to the gas grill.
- Turn the Control Knobs to OFF position.
- Extinguish any open flame such as candle, cigarette, lighter, etc., that could cause gas to ignite.
- Open Grill Lid.
- Get away from the LP gas tank.
- Do not try to fix the problem yourself.
- If odor continues or you have a fire you cannot extinguish, call your fire department. Do not call near the LP gas tank because your telephone is an electrical device and could create a spark resulting in fire and/or explosion.

NOTE: The normal flow of gas through the Regulator and Hose Assembly can create a humming sound. A low volume of sound is perfectly normal and will not interfere with operation of the grill. If humming sound is loud and excessive you may need to purge air from the gas line or reset the Regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your grill. For help call the Grill Information Center.

**Grill Information Center, 8:00am-4:30pm
CST, Monday through Friday at:
1-888-317-7642**

CAUTION: BEWARE OF FLASHBACK

CAUTION: Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to a gas flow obstruction which could result in a fire in and around the Burner Tubes. This type of fire is known as a "FLASHBACK" and can cause serious damage to your grill and create an unsafe operating condition for the user.

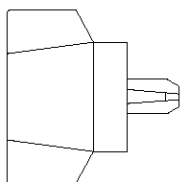
Although an obstructed Burner Tube is not the only cause of "FLASHBACK", it is the most common cause.

To reduce the chance of "FLASHBACK", you must clean the Burner Tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this Burner Tube cleaning procedure if your grill has not been used for an extended period of time.



Assembly Tips

- Long nose pliers can be used to remove Cotter Pin when cleaning the Burners
- Use work gloves to protect your hands
- Wear eye protection
- **When you have finished assembling your grill we strongly urge that all Pattern Head Thumb Screws be tightened, either with the supplied Tightening Tool or a #2 Phillips Head Screwdriver**



Tightening Tool
Ref. # P05515102K

Before Using Your Grill

To reduce the chance of "FLASHBACK" (see **CAUTION** at left) clean the Burner Tubes and Burners **before** fully assembling your grill. Remove the Cotter Pin from the rear underside of each Burner using a pair of long nose pliers. Carefully lift each Burner up and away from the Gas Valve Orifice, then refer to **Figure 1** and perform one of these three cleaning methods:

1. Bend a stiff wire, (a lightweight coat hanger works well) into a small hook as shown below. Run the hook through the Burner Tube and inside the Burner several times to remove any debris.



2. Use a Burner Cleaning Brush, or a bottle brush with a flexible handle. Run the brush through the Burner Tube and inside the Burner several times, removing any debris.
3. Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the ports.

⚠ WARNING

The location of the Burner Tube with respect to the Orifice is vital for safe operation. Check to ensure the Orifice is inside of the Burner Tube before using your gas grill. See **Figure 2**. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire.

Figure 2

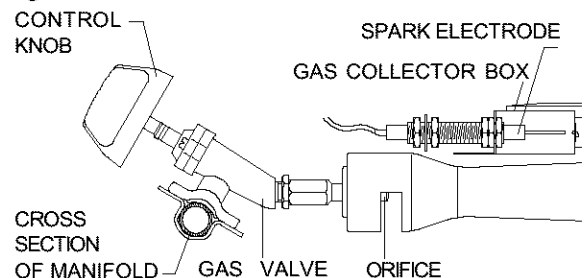
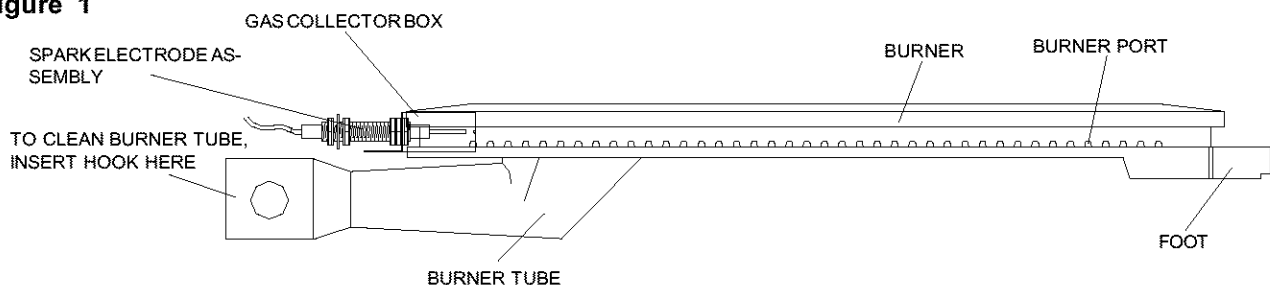


Figure 1

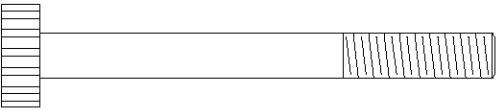


Contents for Hardware Pack (Part #P06001017A)

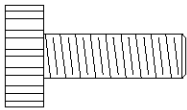
The following table illustrates a breakdown of the hardware pack. It highlights what components are used in the various stages of assembly.

Ref.	Component	Qty	Purpose of Components
S135G04332	Pattern Head Screw 1/4"x2-3/4"	8	Attaches Cart Legs To Cart Bottom Shelf
S135G04332	Pattern Head Screw 1/4"x2-3/4"	4	Attaches Cart Front Bracket To Cart Legs
S132G04122	Pattern Head Screw 1/4"x3/4"	4	Attaches Left Side Shelf to Grill Bowl
S132G04122	Pattern Head Screw 1/4"x3/4"	4	Attaches Right Side Shelf to Grill Bowl
S132G04082	Pattern Head Screw 1/4"x1/2"	4	Secures Grill Bowl to Cart
S132G04082	Pattern Head Screw 1/4"x1/2"	1	Attaches Tank Hook to Grill Bowl
S132G04082	Pattern Head Screw 1/4"x1/2"	2	Attaches Tank Holder to Bottom Shelf
S132G04082	Pattern Head Screw 1/4"x1/2"	4	Attaches Grease Tray Brackets to Grease Tray
S211G06352	Wheel Bolt 3/8"x3-3/8"	2	Attaches Wheel to Cart Leg
S372G06112	Nut 3/8"	2	Secures Wheel to Cart Leg
S431G06102	Spring Washer 3/8"	2	Secures Wheel to Cart Leg
S132M04082	Pattern Head Screw M4x8mm	1	Attaches Lighting Stick to Grill Bowl
P05515101L	Customized Wrench	1	Tightens Caster
P05313023B	Lighting Stick	1	Attaches To Left Outside Bowl Panel
P05515102K	Tightening Tool	1	Used to tighten Pattern Head Thumb Screws after assembly

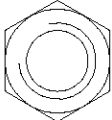
Size and Quantity of each Hardware Piece:



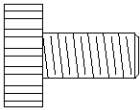
Pattern Head Screw 1/4"x2-3/4"
Qty. 12
Ref.#S135G04332



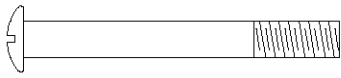
Pattern Head Screw 1/4"x3/4"
Qty. 8
Ref.#S132G04122



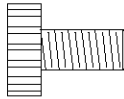
Nut 3/8"
Qty. 2
Ref.#S372G06112



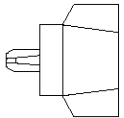
Pattern Head Screw 1/4"x1/2"
Qty. 11
Ref.#S132G04082



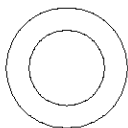
Wheel Bolt 3/8"x3-3/8"
Qty. 2
Ref.#S211G06352
Scale:1/2



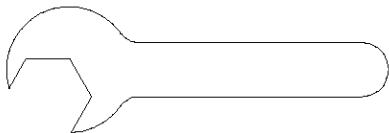
Pattern Head Screw M4x8mm
Qty. 1
Ref.#S132M04082



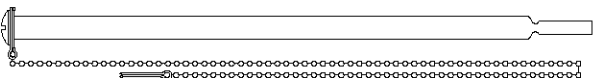
Tightening Tool
Qty. 1
Ref.#P05515102K
Scale:1/2



Spring Washer 3/8"
Qty. 2
Ref.#S431G06102

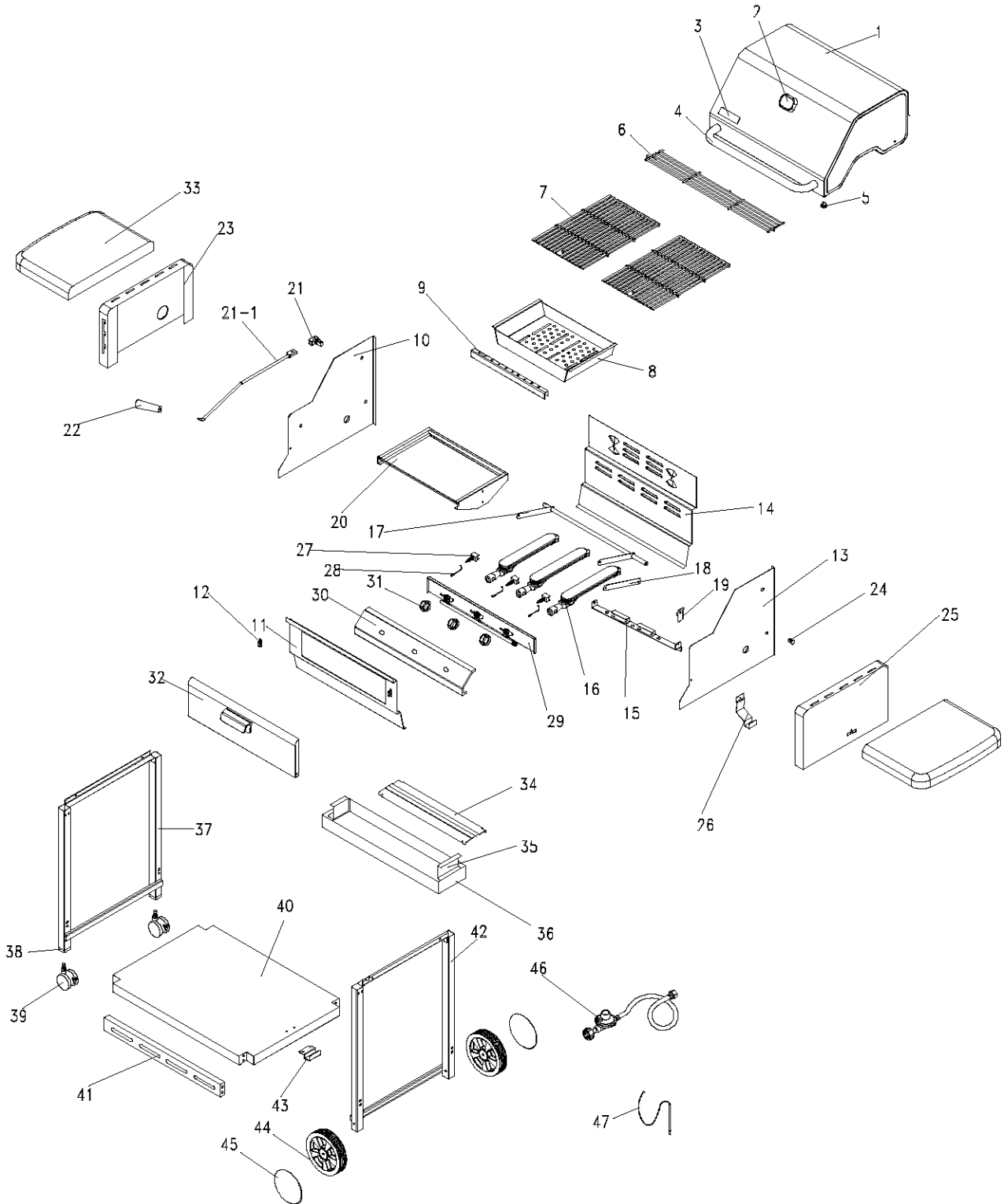


Customized Wrench
Qty. 1
Ref.#P05515101L
Scale:1/2



Lighting Stick
Qty. 1
Ref.#P05313023B
Scale:1/2

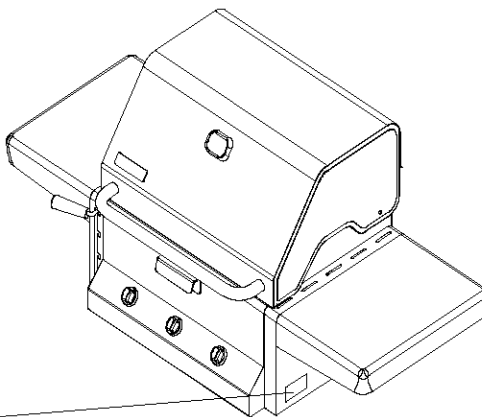
Model 141.16226 Parts Diagram



Model 141.16226 Parts List

REF#	DESCRIPTION	PART#	QTY.
1.	Lid	P00118169B	1
2.	Temperature Gauge	P00607093A	1
3.	Name Plate	P00410037C	1
4.	Lid Handle	P00205012B	1
5.	Protective Pad	P05518001I	2
6.	Cooking Rack/Secondary	P01505002E	1
7.	Cooking Grid	P01615014C	2
8.	Charcoal Tray	P01705004E	1
9.	Charcoal Tray Handle	P00212001K	1
10.	Bowl Panel, Left	P00720074A	1
11.	Bowl Panel, Front	P00738139A	1
12.	Charcoal Tray Access Door Stop/2 pcs	P05510004H	2
13.	Bowl Panel, Right	P00721074A	1
14.	Bowl Panel, Rear	P00725129A	1
15.	Burner Bracket	P02203091B	1
16.	Burner/Main	P02001002E	3
17.	Charcoal Tray Support Bracket, Upper	P04101001A	1
18.	Charcoal Tray Support Bracket, Lower	P04105001A	1
19.	Charcoal Tray Support Hinge, Lower	P03311002D	1
20.	Charcoal Tray Support	P01714001E	1
21.	Charcoal Tray Adjusting Arm Shaft	P04104001A	1
21-1	Charcoal Tray Adjusting Arm	P04102001B	1
22.	Charcoal Tray Adjusting Arm Handle	P00202003A	1
23.	Bowl Side Panel, Outside Left	P00742015B	1
24.	Charcoal Tray Support Bracket Axis, Upper	P04104002A	1
25.	Bowl Side Panel, Outside Right	P00746015B	1
26.	Tank Hook	P04001003C	1
27.	Gas Collector Box with Electrode	P02609002B	3
28.	Electric Wire Set	P02615008F	1
29.	Gas Valve/Manifold Assembly	Y0060106	1
30.	Control Panel	P02907111U	1
31.	Control Knob	P03426073C	3
32.	Charcoal Tray Access Door Assembly	Y0410003	1
33.	Side Shelf, Left/Right	P01102005D	2
34.	Grease Tray Heat Shield	P06903014B	1
35.	Grease Tray Bracket	P05333001G	2
36.	Grease Tray	P02705035B	1
37.	Cart Legs, Left	P00901002C	1
38.	Caster Seat	P04513001A	2
39.	Caster, 3 in., with Brake	P05106001A	2
40.	Cart Bottom Shelf	P01003004D	1
41.	Cart Bracket, Front	P03302005D	1
42.	Cart Legs, Right	P00902002C	1
43.	Tank Holder	P04002003C	1
44.	Wheel	P05103011A	2
45.	Wheel Hub Cap	P05108004A	2
46.	Regulator with Hose(LPG)	P03601002A	1
47.	Lighting Stick	P05313023B	1
----	Hardware Pack	P06001017A	1
----	Owner's Manual	P80135002A	1

Model 141.16226 Parts List



CSA label located here

For the repair or replacement parts you need: Call anytime

1-800-4-MY-HOME® (1-800-469-4663)

To make sure you obtain the correct replacement part(s) for your charcoal/gas grill please refer to the parts list on this page. The following information is required to assure you receive the correct parts:

1. Model and Serial Number (see CSA label on grill)
2. Part Number
3. Description
4. Quantity of parts needed

IMPORTANT: Keep this Owner's Manual for convenient referral and for part replacement.

IMPORTANT: Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping box, call us 8am-8pm CST, Monday through Friday at: **1-888-317-7642**

Assembly Instructions

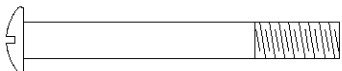
CAUTION: While it is possible for one person to assemble this grill, obtain assistance from another person when handling some of the larger, heavier pieces, especially the grill head.

1. During unpacking and assembly always wear work gloves and eye protection.
2. Open Lid of shipping carton and remove top sheet of cardboard. Lay cardboard sheet on floor and use as a work surface to protect floor and grill parts from scratches.
3. Remove packing materials and cart parts from shipping carton.
4. You may slice the carton front corners with a utility knife to lay open the carton front panel. This will allow you to raise the grill head Lid and remove the components packed inside the head, making it easier to lift.
5. With an assistant, lift the grill head out of the shipping carton and place it on the cardboard work surface.
6. Use the parts list to check that all parts have been included.
7. Inspect the grill for damage as you assemble it. Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box, or you have questions during the assembly process, call:

1-888-317-7642 8am-8pm CST, Mon.-Fri.

Assembling The Grill Cart

1. Screw the 2 Casters into the Caster Seats (see bottom of Left Cart Leg). Turn the threaded Caster Stem by hand, clockwise until it stops. Tighten securely by using the Customized Wrench provided. See **Figure 1**.
2. Attach Wheels to Cart Legs using 3/8"x3-3/8" Wheel Bolts, 3/8" Nuts and Washers. Tighten securely using Tightening Tool and Customized Wrench. Install a Wheel Hub to each wheel. See **Figure 2**.



Wheel Bolt 3/8"x3-3/8"
Ref.#S211G06352
Scale:1/2

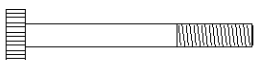


Nut 3/8"
Ref.#S372G06112
Scale:1/2



Spring Washer 3/8"
Ref.#S431G06102
Scale:1/2

3. Install the Bottom Shelf between the Cart Legs. Align the holes on the Cart Legs with the threaded holes at the corners of Bottom Shelf. Make sure the holes for Tank Holder are on the right side of Bottom Shelf. Tighten securely using 8 of the 1/4"x2-3/4" Pattern Head Screws provided. See **Figure 3**.



Pattern Head Screw 1/4"x2-3/4"
Ref.#S135G04332
Scale:1/2

Figure 1

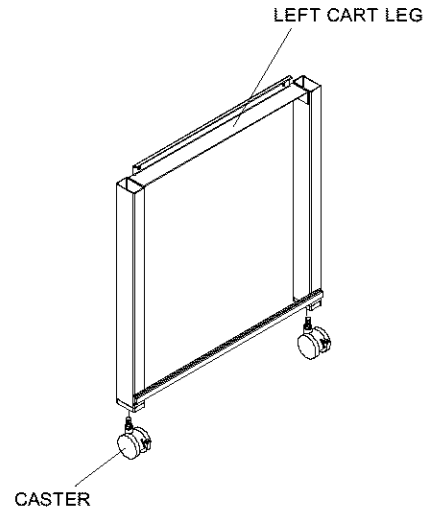


Figure 2

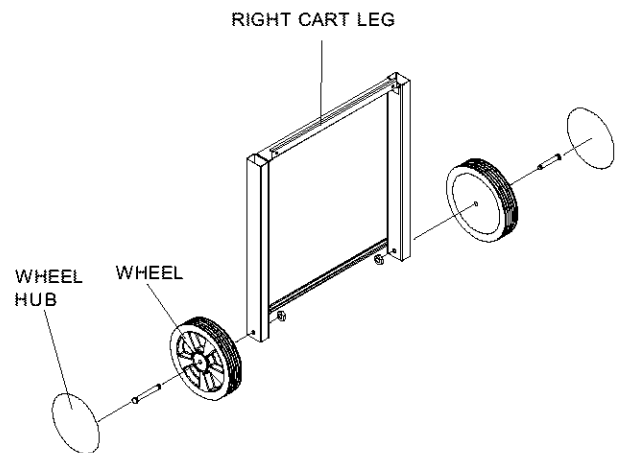
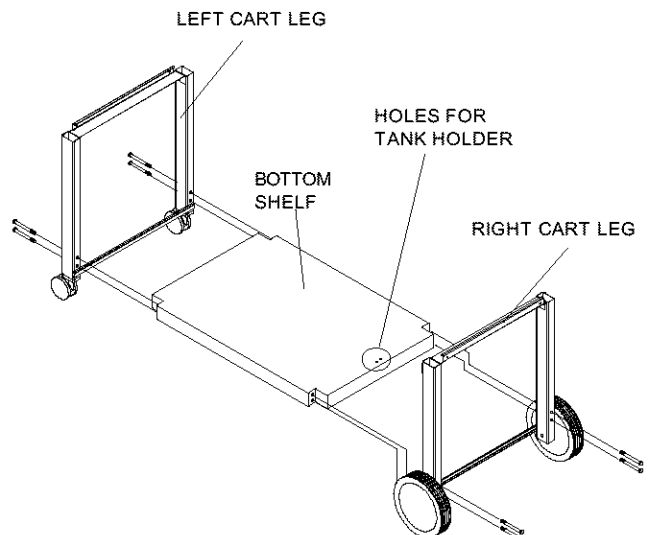
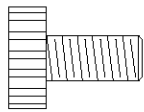


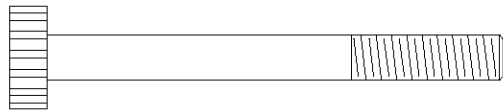
Figure 3



- Attach the Tank Holder on the Bottom Shelf. Secure firmly by using two 1/4"x1/2" Pattern Head Screws provided. Align the holes on the Cart Front Bracket to the Cart Legs. Secure firmly by using four 1/4"x2-3/4" Pattern Head Screws provided. See **Figure 4**.

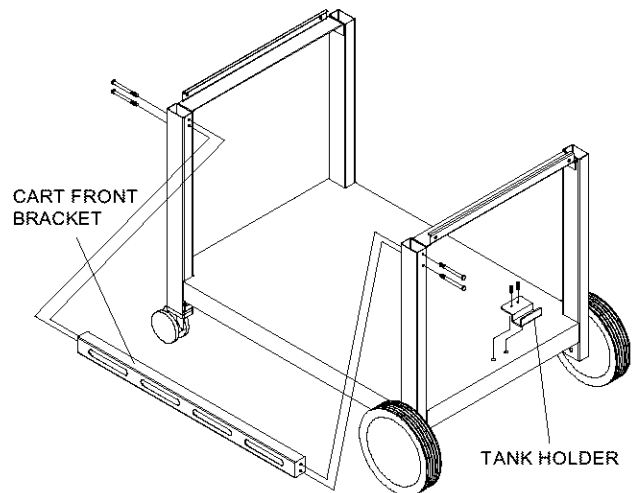


Pattern Head Screw 1/4"x1/2"
Ref.#S132G04082



Pattern Head Screw 1/4"x2-3/4"
Ref.#S135G04332

Figure 4

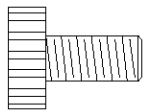


Installing The Grill Head

- With an assistant, lift and position the Grill Head onto the grill cart. Align the 4 holes of the Bowl Side Panel to the threaded holes on the Cart Leg Bracket. **Make sure the slot for the Tank Hook is located on the Tank Holder side.** Secure firmly by using 4 of the 1/4"x1/2" Pattern Head Screws provided. See **Figure 5**.

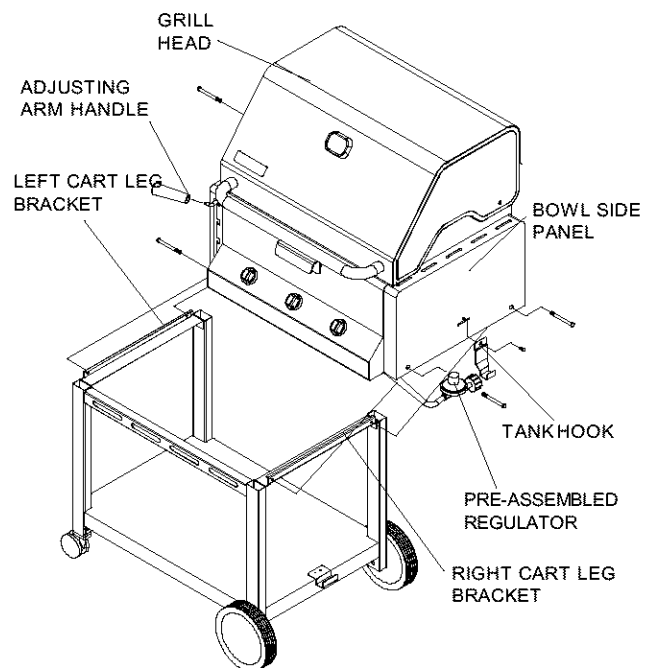
WARNING: Do not pinch regulator hose on top of Cart Front Bracket.

- Attach the LP gas Tank Hook to the right side of Grill Head as shown in **Figure 5**. Align the threaded hole of the Tank Hook with the hole on the right Bowl Side Panel. Secure firmly using 1 of the 1/4"x1/2" Pattern Head screws provided. See **Figure 5**.



Pattern Head Screw 1/4"x1/2"
Ref.#S132G04082

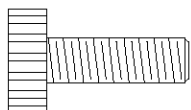
Figure 5



- Screw Adjusting Arm Handle into Adjusting Arm.

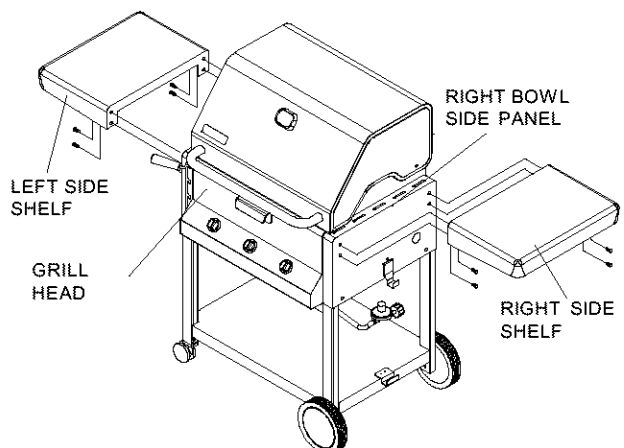
Installing Side Shelves

Enlisting the aid of an assistant, attach Side Shelves to both sides of Grill as shown in **Figure 6**. Align the 4 holes on the Side Shelf with the threaded holes on the Grill Head. Tighten securely using 4 of the 1/4"x3/4" Pattern Head Screws provided. Repeat Same steps on the other side.



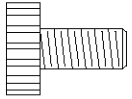
Pattern Head Screw 1/4"x3/4"
Ref.#S132G04122

Figure 6



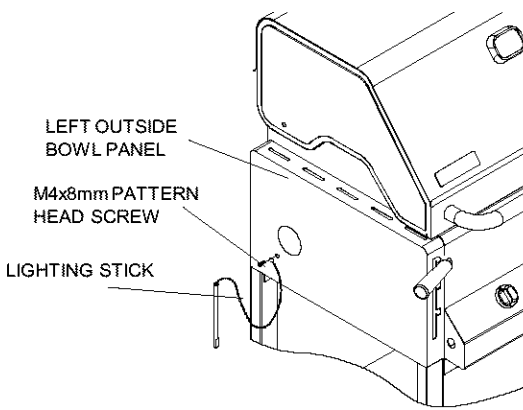
Installing Lighting Stick

Attach the Lighting Stick to the Left Bowl Support Bracket as shown in **Figure 7**. Align the hole at the end of Lighting Stick Wire with the threaded hole on the Left Bowl Support Bracket. Tighten securely using the M4x8mm Pattern Head Screw packed with the Lighting Stick.



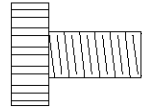
Pattern Head Screw M4x8mm
Ref.#S132M04082

Figure 7



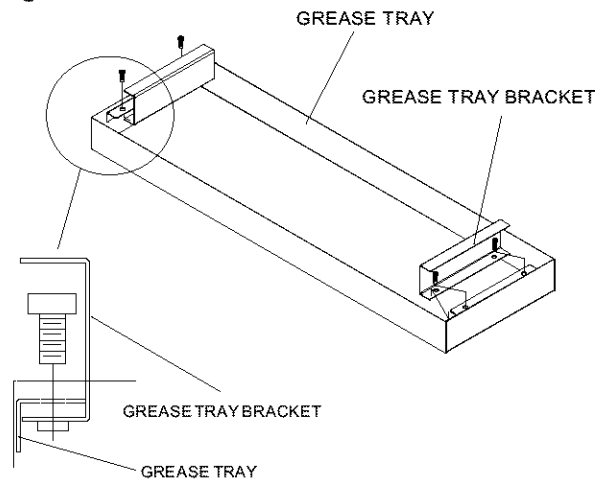
Installing Grease Tray

1. Attach the Grease Tray Bracket on the Grease Tray. Secure firmly using two 1/4"x1/2" Pattern Head Screws. See **Figure 8**. Repeat this step on the other side.



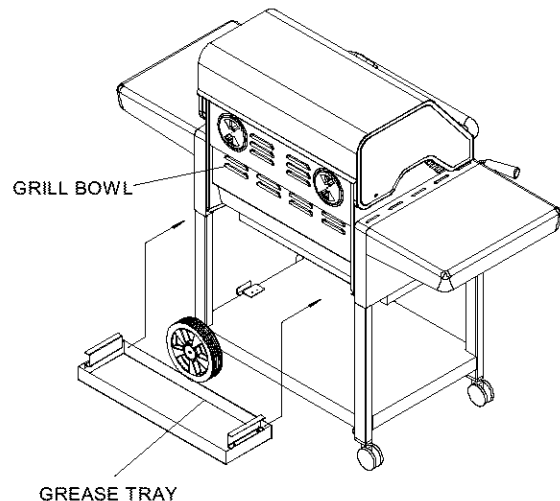
Pattern Head Screw 1/4"x1/2"
Ref.#S132G04082

Figure 8



2. From the back side of Grill Head, install the Grease Tray. See **Figure 9**.

Figure 9



Assembly Tip

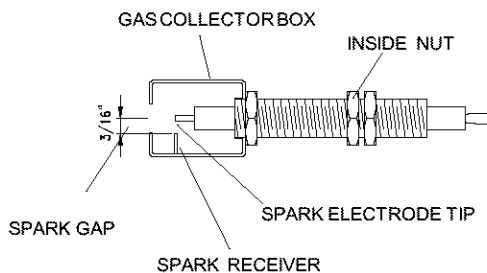
- When you have finished assembling your Grill be sure all Pattern Head Thumb Screws are tightened. You may use the supplied Tightening Tool as needed.

Electrode Check - Requires an Assistant

Before placing the cooking components into your grill, ensure that the Spark Electrode Tip is properly positioned within each Gas Collector Box (a 4" wide stainless mechanism found at the front between each set of Burners.) The easiest way to ensure this is to perform this Electrode Check:

1. Be sure all Control Knobs are set to "OFF" and open the Grill Lid.
2. Have an assistant stand behind to the right of the grill and look down at each Gas Collector Box. NEVER put your face inside Grill Head.
3. Push and turn each Control Knob to High. You should hear a "spark" sound and your assistant should see a small blue spark within each Gas Collector Box. If a spark is present, the Electrode Tips are properly positioned.
4. If no spark is seen, the Spark Gap shown in **Figure 10** needs to be adjusted as follows:
 - Using an adjustable wrench, loosen the Inside Nut just until the Gas Collector Box can be maneuvered and turned upward.
 - The gap between the Spark Electrode Tip and Spark receiver should be approximately 3/16".
 - If the gap is wider than 3/16" use a pair of long nose pliers and gently squeeze the Gas Collector Box until the gap is correct.
 - Return the Gas Collector Box to its original horizontal position, secure the Inside Nut and try the Electrode Check again.
5. If no "spark" sound is heard, call our **Grill Information Center at 1-888-317-7642.**

Figure 10 - Side View



Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping box, call us 8am - 8pm CST, Monday through Friday at: **1-888-317-7642**

Installing Cooking Components

Important: Before cooking on your grill the first time, wash the Cooking Grids and Cooking Rack with warm, soapy water. Rinse and dry thoroughly. Season with cooking oil regularly. After cooking is completed, turn grill to the HIGH setting for about five minutes to burn off excess grease or food residue.

1. Evenly space the Cooking Grids on the ledge above the Charcoal Tray.
2. Place the Secondary Cooking Rack into the slots on the upper left and upper right of the Grill Bowl Side Panels. See **Figure 11**.

Connecting A Liquid Propane Gas (LP gas) Tank To Your Grill

1. Hang your filled gas tank on the top of the Tank Hook. The ring foot of the gas tank will rest on the Tank Holder. See **Figure 12**. Make sure the LP gas tank valve is in the full OFF position. (Turn clockwise to close.)
2. Check the tank valve to insure it has proper external mating threads to fit the hose & regulator assembly provided. (Type 1 connection per ANSI Z21.58b-2002)
3. Make sure all Burner Valves are in the OFF position.
4. Inspect the valve connection port and regulator assembly. Look for damage or debris. Remove any debris. Inspect hose for damage. Never use damaged or plugged equipment.
5. When connecting the regulator assembly to the tank valve, hand tighten nut clockwise to a full stop. **DO NOT** use a wrench to tighten because it could damage the Quick Coupling Nut and result in a hazardous condition. See **Figure 13**.
6. Open the tank valve fully (counter clockwise). Use a soapy water solution to check all connections for leaks before attempting to light your grill. See "Checking for LP Gas Leaks" on page 14. If a leak is found, turn the tank valve off and do not use your grill until the leak is repaired.

Disconnecting A Liquid Propane Gas (LP gas) Tank From Your Grill

1. Turn the Burner Valves and LP gas tank valve to the full OFF position. (Turn clockwise to close.)
2. Detach the hose and regulator assembly from the LP gas tank valve by turning the Quick Coupling Nut counterclockwise.

Figure 11

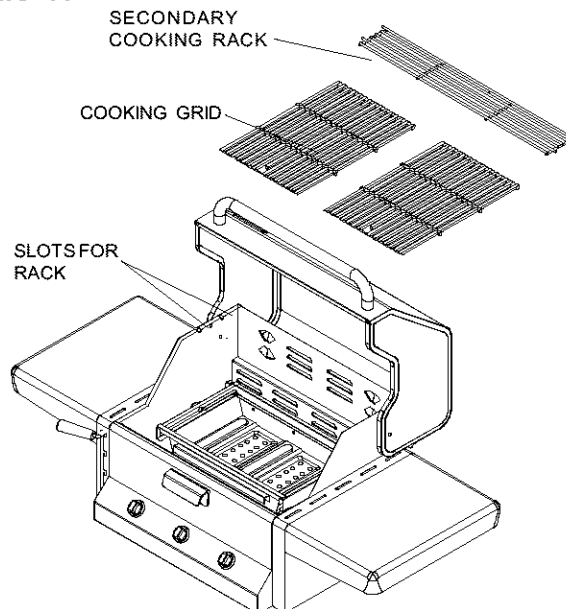


Figure 12

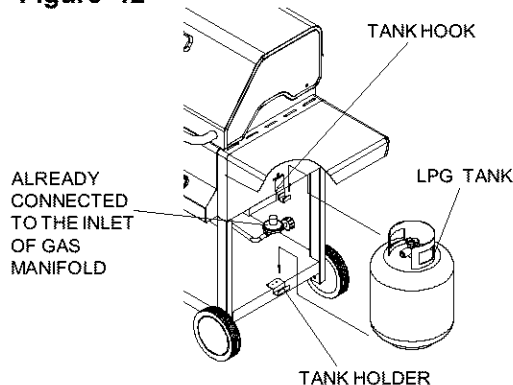
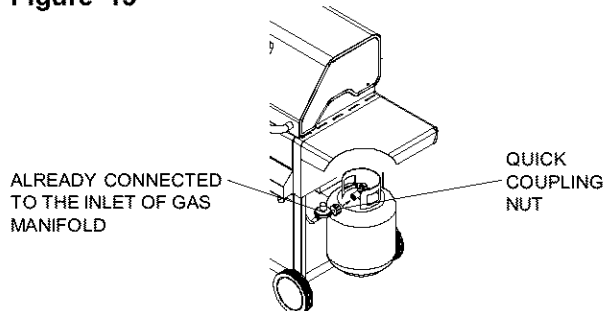


Figure 13



CAUTION: When the appliance is not in use, the gas must be turned off at the supply tank.

Congratulations

Your Kenmore LP charcoal/gas grill is now ready for use. Before the first use and at the beginning of each season (and whenever the LP gas tank has been changed):

1. Read all safety, lighting and operating instructions.
2. Check Gas Valve Orifices, Burner Tubes and Burner Ports for any obstructions.
3. Perform gas leak check according to instructions found on page 14 of this manual.

WARNING

If you smell gas:

- Shut off gas supply to the gas grill.
- Turn the Control Knobs to OFF position.
- Extinguish any open flame such as candle, cigarette, lighter, etc., that could cause gas to ignite.
- Open the Grill Lid.
- Get away from the LP gas tank.
- Do not try to fix the problem yourself.
- If odor continues or you have a fire you cannot extinguish, call your fire department. Do not call near the LP gas tank because your telephone is an electrical device and could create a spark resulting in fire and/or explosion.

NOTE: The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your grill. For help call the Grill Information Center.

Grill Information Center:
8am - 8pm CST, Monday through Friday
1-888-317-7642

Checking For LP Gas Leaks

Never test for leaks with a flame. Prior to first use, at the beginning of each season, or every time your LP gas tank is changed, you must check for gas leaks. Follow these four steps:

1. Make a soap solution by mixing one part liquid detergent and one part water.
2. Turn the grill Control Knobs to the full OFF position, then turn the gas ON at source.
3. Apply the soap solution to all gas connections. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.
4. If you have a gas leak that cannot be repaired by tightening, turn off the gas at the source, disconnect fuel line from your grill and call 1-800-4-MY-HOME® or your gas supplier for repair assistance.

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 exchange LP tanks **BEFORE** connecting to grill.

LP Tank Leak Test

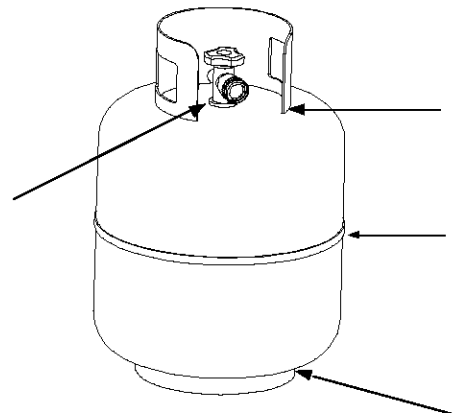
For your safety

- 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.

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 gas assembly components can result.



Grill Lighting Instructions

Basic Lighting Procedures

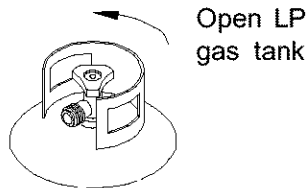
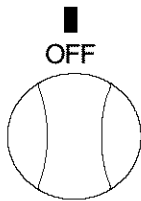
1. Familiarize yourself with the safety guidelines at the front of this manual. Do not smoke while lighting grill or checking gas supply connections.
2. Be sure the LP gas tank is filled.
3. Check that the end of each Burner Tube is properly located over each Valve Orifice.
4. Make sure all gas connections are securely tightened.
5. Open the Grill Lid.



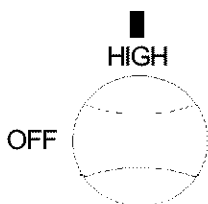
WARNING

Failure to open Grill Lid during the lighting procedures could result in a fire or explosion that could cause serious bodily injury, death or property damage.

6. Set Control Knobs to OFF and open the LP gas tank valve slowly until 1/4 to 1/2 open.



7. Push and turn left Control Knob to HIGH. The built-in spark ignitor will light the burner automatically.



8. If the burner does not light, turn the Control Knob to OFF, wait 5 minutes for gas to clear, then retry.
9. Once the left grill burner is ignited, the adjacent burner can be lit by simply turning its Control Knob to HIGH.
10. Adjust the Control Knobs to your desired cooking temperature.



WARNING

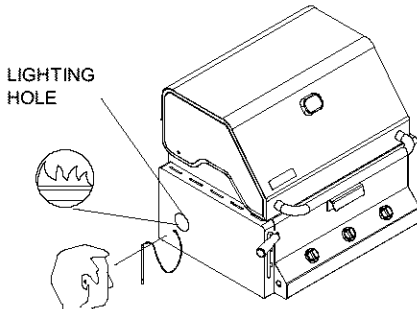
To prevent injury and damage ensure that:

- When using propane gas to light charcoal, do not use propane for more than 10 minutes.
- Ensure the charcoal basket is clean of old ashes before operating the gas burners.
- Never use propane and charcoal at the same time to cook.

Lighting Your Grill by Match

To light your gas grill by match, follow steps 1 through 6 of the Basic Lighting Procedures. Then, insert a lit match through the Lighting Hole on the left side of the grill. See **Figure 14**. Turn the nearest Control Knob to the HIGH setting to release gas. The Burner should light immediately.

Figure 14



⚠ WARNING

Never lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the Lighting Hole or Burners, when lighting your grill by match.

If the grill fails to light :

1. Turn gas off at source and turn the Control Knob to OFF. Wait at least five minutes for gas to clear, then retry.
2. If your grill still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the Control Knobs to OFF, then check the following:

- Misalignment of Burner Tubes over Orifices
Correction: Reposition Burner Tubes over Orifices.
- Obstruction in gas line
Correction: Remove fuel line from grill. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.
- Plugged Orifice
Correction: Remove Burners from grill by loosening screw using screw driver. Carefully lift each Burner up and away from gas valve Orifice. Remove the Orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all Orifices, Burners, Cotter Pins and cooking components.

If an obstruction is suspected in gas valves or gas valve bracket, please call for repair service at 1-800-4-MY-HOME[®].

- Obstruction in Burner Tubes
Correction: Follow the Burner Tube cleaning procedure on page 21 of this Owner's Manual

- Misalignment of Spark on Burner
Correction: Check for proper position of the Electrode Tip as shown in **Figure 10**. The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16". Adjust if necessary. With the gas supply closed, push and turn each Control Knobs to High, check for the presence of a spark at the Electrode.

4. If the grill still does not light you may need to purge air from the gas line or reset the regulator excess gas flow device. **Note:** This procedure should be done every time a new LP gas tank is connected to your grill.

To purge air from your gas line and/or reset the regulator excess gas flow device:

- Turn the Control Knobs to the OFF position.
- Turn off the gas at the tank valve.
- Disconnect regulator from LP gas tank.
- Let unit stand for 5 minutes to allow air to purge.
- Reconnect regulator to the LP gas tank.
- Turn the tank valve on slowly until 1/4 to 1/2 open.
- Open the Grill Lid.
- Push and turn the LEFT Control Knob to HIGH.

5. If all checks or corrections have been made and you still have questions about operating your gas grill, call the **Grill Information Center** 8am - 8pm CST, Monday through Friday at **1-888-317-7642**.

⚠ WARNING

Should a FLASHBACK fire occur in/or around the Burner Tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the Control Knobs to OFF position.
- Open the Grill Lid.
- Put out any flame with a Class B fire extinguisher.
- Once the grill has cooled down, clean the Burner Tubes and Burners according to the cleaning instructions found on page 21 in this manual.

Using LP Gas

NOTE: See page 13, 14, 15 and 16 for instructions on how to connect LP tank to grill, how to light grill and how to check for Gas leaks.

1. Adjust the Adjusting Arm Handle to High position. See **Figure 1**.
2. Close all of the Air Vents on the Rear of the Grill Bowl. See **Figure 2**.
3. Before igniting burners, inspect for charcoal ashes. Remove and empty Charcoal Tray. With a small hand-broom, sweep ashes away from burners and into Grease Tray below.
4. **Important:** Before operating LP gas function, you must slide the Charcoal Tray back into the Tray Support in the Grill Bowl. See **Figure 3**. The clean Charcoal Tray sitting above the burners now functions as a gas Flame Tamer and heat distributor.

Figure 1

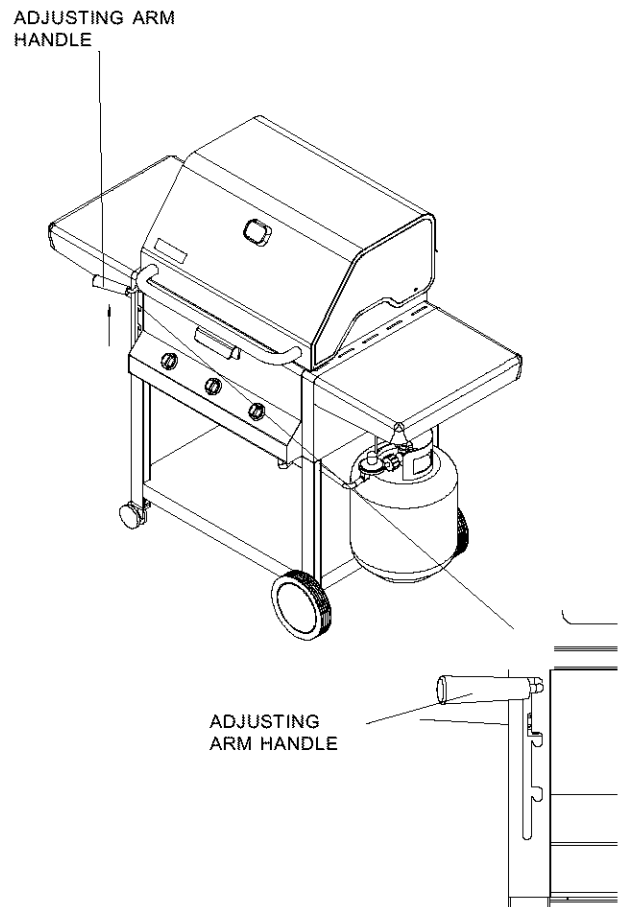


Figure 2

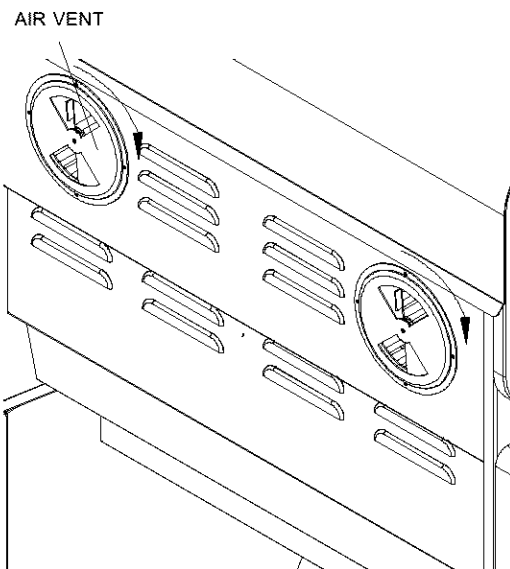
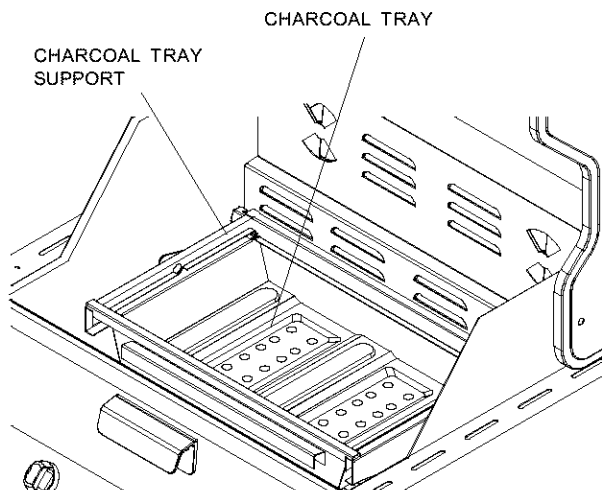


Figure 3



Using Charcoal

You do not need to use any starter fluid to light charcoal in this grill.

1. Open the Access Door. Adjust the Handle to High position. See **Figure 1**.
2. Slide the Charcoal Tray out from Charcoal Tray Support. Put Charcoal in the Charcoal Tray (Maximum load is 5 lbs). See **Figure 2**. **Never fill charcoal above the upper level of the Tray!**
NOTE: To remove Charcoal Tray, lift and pull it from front.
3. Slide the Charcoal Tray back into Charcoal Tray Support.
4. Open the Upper Air Vents on Rear of Grill Bowl. See **Figure 5**.

Charcoal Ignition

1. Adjust the Handle to LOW position.
2. Open the Grill Lid.
3. Turn all Control Knobs to "HIGH" position and ignite. (See page 15 for LP Gas Grill Lighting Instructions.)
4. Open the Access Door to be sure the Burners are lit. See **Figure 3**. Then close the Grill Lid.
5. After 3-5 minutes, turn all Control Knobs to "OFF" and close the Access Door. See **Figure 4**.
6. Turn off gas at the LP tank.

WARNING

You must not use LP Gas and Charcoal at the same time for more than 10 minutes. Overheating can result. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

Figure 1

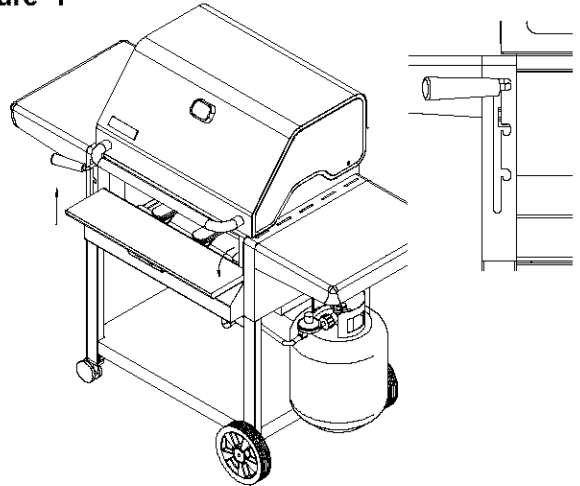


Figure 2

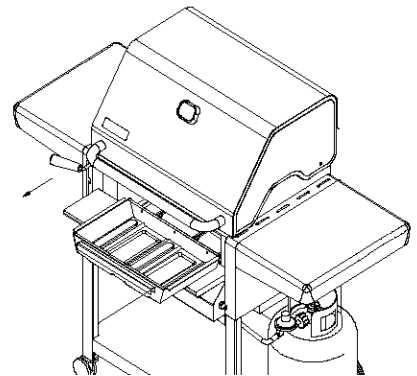


Figure 3

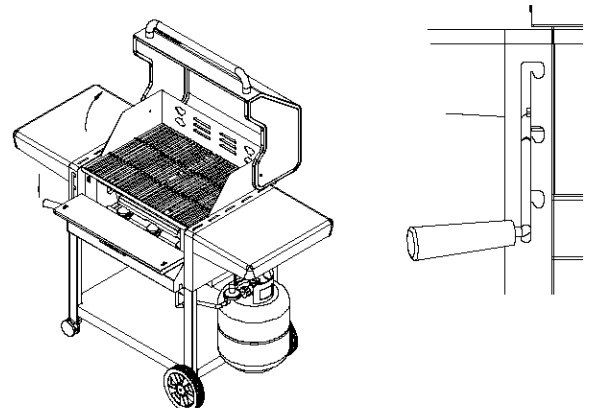
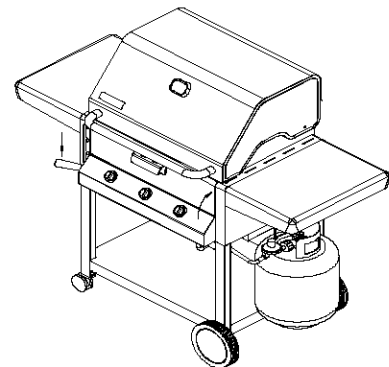


Figure 4



Temperature Control

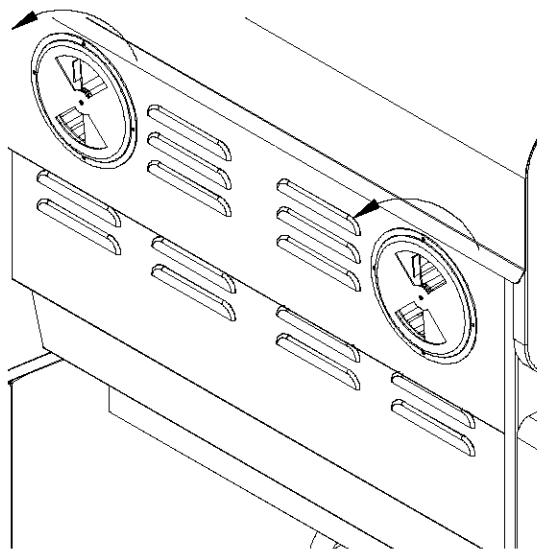
You can adjust both of the Air Vents to control the rate of burning. See **Figure 5**. You can use the handle to adjust different levels of the Charcoal Tray to control grilling temperatures.

Add charcoal during cooking

You can easily add charcoal to the Grill during cooking. We recommend you wear flame retardant BBQ mitts to avoid hot surfaces.

1. Adjust the Handle to LOW position.
Open Access Door.
2. Add charcoal to Charcoal Tray.
3. Close the Access Door.
4. Readjust Charcoal Tray height.

Figure 5



⚠️ WARNING

You must not use LP Gas and Charcoal at the same time for more than 10 minutes. Overheating can result. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

⚠️ WARNING

Carbon Monoxide Hazard

Burning charcoal inside will kill you. It gives off carbon monoxide, which is odorless and colorless. Never burn charcoal inside homes, tents and vehicles.

⚠️ 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.
- Check burner flames regularly.
- Use grill at least 24 in. from any wall or surface. Maintain 10 ft. clearance to object that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.
- Make sure ashes are cold and there are no hot embers prior to cleaning or storing your grill.
- Never use kerosene, gasoline, alcohol or lighter fluid as they are extremely dangerous and will impart a distasteful flavor to your food.
- Use Charcoal Only. **DO NOT USE** Wood Chunks.

Cleaning and Maintenance

As with all appliances, proper care and maintenance will keep your grill in top operating condition and prolong its life. By following these cleaning procedures on a timely basis, your grill will stay clean and work properly with minimum effort.

CAUTION:

Be sure your grill is OFF and cool before cleaning. Take care not to chip or scratch the painted surfaces because it will cause rusting.

Cleaning The Cooking Grids

Before initial use and periodically, we suggest you wash your Cooking Grids with a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your Cooking Grids.

CAUTION:

Never try to clean your cooking grids unless you are sure the grids are cool to the touch.

Cleaning The Charcoal Tray/Flame Tamer

Periodically you should wash the Charcoal Tray with a soap and warm water solution. Use a vegetable brush to remove stubborn burnt-on cooking residue. Dry the Charcoal Tray thoroughly before you reinstall it into the Charcoal Tray Support

Cleaning The Grease Tray

To reduce the chance of fire, the Grease Tray should be visually inspected before each grill use. Remove grease and wash Grease Tray with a mild soap and warm water solution.

Annual Cleaning of The Grill Interior

Burning-off (See page 23 for instructions) the grill after every cookout will keep it ready for instant use. However, once a year you should give the entire grill a thorough cleaning to keep it in top operating condition. Follow these steps:

1. Turn all Burner Valves to the full OFF position.
2. Turn the LP gas tank valve to the full OFF position.
3. Detach the LP gas hose and regulator assembly from your gas grill. Use a 7/8" open end wrench turning the fitting counter-clockwise. Inspect for any damage and replace as necessary with Sears replacement part numbers found on the Parts List.

4. Remove and clean the Cooking Grids, Secondary Cooking Rack, Charcoal Tray and grill Burners.
5. Cover each Gas Valve Orifice with aluminum foil.
6. Brush the inside and bottom of the grill with a fiber pad or nylon brush, and wash with mild soap and a warm water solution. Rinse thoroughly and let dry.
7. Remove aluminum foil from Orifices and check each Orifice for obstruction.
8. Check each Spark Electrode, adjusting as needed. The space between the Spark Electrode Tip and Spark Receiver should be approximately 3/16".
9. Replace the Burners and adjust the Gas Collector Box. The edge of the collector box should be overlapping the Burner Port.
10. Replace Charcoal Tray, Secondary Cooking Rack and the Cooking Grids.
11. Reconnect the gas source and observe the Burner flame for correct operation.

Cleaning Exterior Surfaces:

Before initial use, and periodically thereafter, we suggest you wash your grill using mild soap and a warm water solution. You can use a wash cloth or sponge for this process. Do not use a stiff wire or brass brush that might remove paint during the cleaning process.

Cleaning Exterior Stainless Steel Surfaces:

Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in the manufacturing process of stainless steel can also cause this tanning color. Use a Stainless Steel Cleaner to polish the stainless steel surfaces of your grill. Never use abrasive cleaners or scrubbers because they will scratch and damage your grill. Follow these steps for the best results.

1. Turn the LP gas tank valve (clockwise) to the full OFF position. Disconnect the regulator and hose assembly from LP gas tank. Cover exposed gas fitting with aluminum foil.
2. Remove dirt or grease using a soft cloth and polish stainless surfaces. Wipe with a soft cloth.
3. Remove aluminum foil from exposed gas fitting and allow grill to air dry before attaching the regulator and hose to your LP gas tank.

Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping box, call us 8am - 8pm CST, Monday through Friday at: **1-888-317-7642**

Cleaning The Burner Tubes and Burner Ports

To reduce the chance of "FLASHBACK" the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your grill has not been used for a period of time.

1. Turn all Burner Valves to the full OFF position.
2. Turn the LP gas tank valve to the full OFF position.
3. Detach the LP gas regulator assembly from your gas grill.
4. Remove the Cooking Grids, Charcoal Tray, and Grease Trays from your grill.
5. Remove the Cotter Pin from the rear underside of each Burner using a pair of long nose pliers.
6. Carefully lift each Burner up and away from the Gas Valve Orifice.
7. Check and clean burner/venturi tubes for insects and insect nest. A clogged tube can lead to a fire beneath the grill.
8. Refer to **Figure 1** and perform one of these three cleaning methods:
 - Bend a stiff wire, (a lightweight coat hanger works well) into a small hook as shown below. Run the hook through the Burner Tube and inside the Burner several times to remove any debris.
 - Use a bottle brush with a flexible handle. Run the brush through the Burner Tube and inside the Burner several times, removing any debris.
 - Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

Regardless of which Burner cleaning procedure you use, we recommend you also complete the following steps to help prolong Burner life.

1. Use a fiber pad or nylon brush to clean the entire outer surface of each Burner until free of food residue and dirt.
2. Clean any clogged Ports with a stiff wire, such as an open paper clip.
3. Inspect each Burner for damage (cracks or holes) and if such damage is found, order and install a new Burner. After installation, check to ensure that the Gas Valve Orifices are correctly placed inside the ends of the Burner Tubes. Also check the position of your Spark Electrode.

WARNING

The location of the Burner Tube with respect to the Orifice is vital for safe operation. Check to ensure the Orifice is inside of the Burner Tube before using your gas grill. See **Figure 2**. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire.

Figure 2

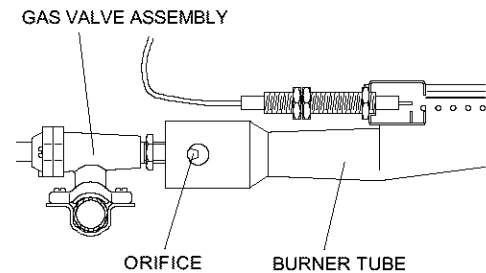
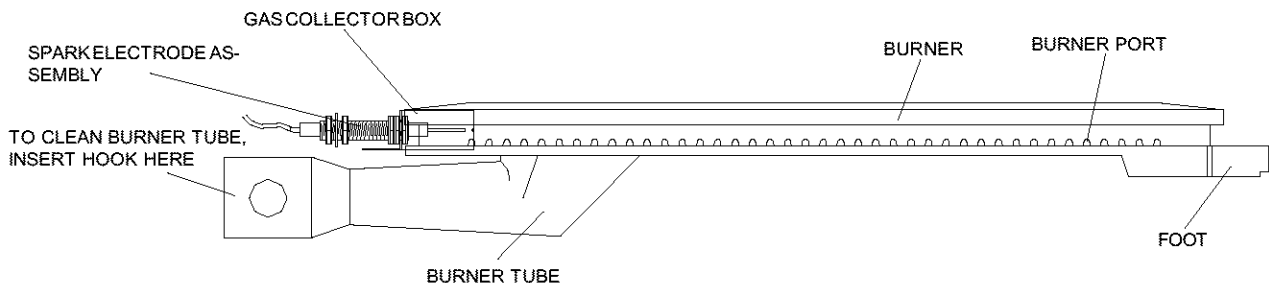


Figure 1



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Frequently Asked Questions

Question: Can I convert my Kenmore gas grill from one fuel type to another?

Answer: Your Kenmore gas grill is manufactured to exact specifications and is approved by the Canadian Standards Association (CSA) for LP gas use only. For your own safety, conversion kits are not available and any attempt to convert your grill from LP gas to Natural Gas will void your product warranty.

Question: Are the serial and model numbers of my grill listed somewhere for future reference?

Answer: Yes, this valuable information is listed on a silver label found on the right side of your Grill Head under the Side Shelf.

Question: Why doesn't the hose and regulator assembly supplied with my new Kenmore grill fit the older LP gas tank I've used for years?

Answer: The U.S. Government regulates gas appliances and LP gas tanks. Whenever new regulations are passed the LP gas tank fittings are altered. If your current tank does not fit the hose and regulator supplied with your new grill, the tank is outdated and must be replaced.

Question: What can cause grill parts to rust and what affect does it have on the grill materials.

Answer: Rusting is a natural oxidation process and may appear on Cast-Iron Burners, Steel Cooking Grids, Steel Charcoal Tray and steel cart parts. Because your grill is manufactured with heavy gauge steel, rust will not affect the short term performance of your grill or affect the taste of your foods.

To protect against the natural rusting process, your Cooking Grids and Charcoal Tray have a porcelain finish. However, dropping, scraping or scratching these items will damage the porcelain finish and allow rusting. To minimize rusting we recommend you "season" the Cooking Grids regularly before and after each use. Consistent seasoning will help cast-iron resist rusting and will create a non-stick cooking surface.

Question: How do I season Cooking Grids and cast iron?

Answer: Before and after each cookout, apply a thin layer of cooking oil, spray or vegetable shortening to each Cooking Grid and/or optional cast-iron accessory. Be sure to coat the entire surface including edges and any areas with chipped porcelain. Insert the Cooking Grids into your grill and warm for 2 to 3 minutes.

Question: Sometimes my grill does not light when I turn the Control Knob. Why?

Answer: Refer to the Lighting Instructions in this Owner's Manual.

Question: Where can I buy replacement parts?

Answer: For the repair or replacement parts you need call 6 am - 11 pm CST, 7 days a week 1-800-4-MY-HOME[®](1-800-469-4663). Use only Sears authorized parts. The use of any part that is not Sears authorized can be dangerous and will also void your product warranty.

Question: Sometimes I hear a humming sound coming from my regulator. What causes this?

Answer: The humming noise is actually the gas flowing through the regulator. A LOW volume of noise is perfectly normal and will not interfere with the operations of the grill. If humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. **Note:** This purging procedure should be done every time a new LP gas tank is connected to your grill. For help with this procedure refer to page 16, step 4, or call the **Grill Information Center:**

8am - 8pm CST, Monday through Friday at 1-888-317-7642

Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping box, call us 8am - 8pm CST, Monday through Friday at: **1-888-317-7642**

Cooking Instructions

WARNING

Your grill will get very hot. Always wear a flame retardant BBQ Mitt when cooking on your grill. Never lean over cooking areas while using grill. Do not touch cooking surfaces, Lid, grill housing or other parts while grill is in operation, or until the grill has cooled down after use. **Failure to comply with these instructions may result in serious bodily injury.**

Burn-Off

Before cooking on your gas grill for the first time, you will want to "burn off" the grill to eliminate any odor or foreign matter. Just ignite the burners, lower the Lid, and operate grill on the HIGH setting for three to five minutes.

CAUTION:

Operating your grill on the HIGH setting for longer than five minutes may damage certain parts of your grill. **Do not leave your grill unattended.**

Preheating

To preheat, light your grill on HIGH, lower the Lid and follow this timetable:

- For high temperature cooking, preheat grill 3 to 5 minutes.
- For low temperature cooking, preheat grill 3 minutes.
- To slow cook, preheating is not necessary.

Cooking Temperatures

High setting: Only use this setting for fast warm-up, searing steaks or chops and for burning food residue off the grill after cooking is complete. **Never** use the HIGH setting for extended cooking.

Medium to Low Settings: Most recipes specify medium to low settings, including all smoking, rotisserie cooking and for cooking lean cuts such as fish.

NOTE: Temperature settings will vary with the temperature and the amount of wind outside your home.

Direct Cooking

The direct cooking method can be used with the supplied Cooking Grids and food placed directly over the lit grill Burners. **Direct Cooking requires the Grill Lid to be open.** This method is ideal for many recipes including deep frying, searing and whenever you want meat, poultry or fish to have an open-flame barbecued taste.

Indirect Cooking

The indirect cooking method can also be used with the supplied Cooking Grids. To cook **indirectly**, the food should be placed on the left or right side of your grill with the Burner lit on the opposite side. Or place your food on the Secondary Cooking Rack mounted inside your grill bowl and light the 2 outer grill Burners. Either way, **indirect cooking must be done with the Lid down.**

Seasoning Cooking Grids

Before and after each cookout, apply a thin layer of cooking oil, spray or vegetable shortening to each Cooking Grid. Be sure to coat the entire surface including edges and any areas with chipped porcelain. Insert the Cooking Grids into your warm grill for 2 to 3 minutes.

Flare-Ups

The fats and juices dripping from grilled food can cause flare-ups. Since flare-ups impart a favorably, distinctive taste and color to food cooked over an open flame, they should be accepted up to a point. Nevertheless, uncontrolled flaring can result in a ruined meal.

WARNING

Do not line the bottom of the grill housing with aluminum foil, sand or any substance that will restrict the flow of grease into the Grease Draining Tray and Receptacle.

Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death, or property damage.

FOR YOUR SAFETY

Before the first use and at the beginning of each season:

1. Read all safety, lighting and operating instructions.
2. Check gas valve orifices, burner tubes and burner ports for any obstructions.
3. Perform gas leak check.

Before each use of your grill:

1. Pull out the Grease Tray and remove all grease and food debris to prevent grease fire hazard.
2. Be sure the grill is positioned **outdoors** at least 24 inches from the back and side of any combustible surface.

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