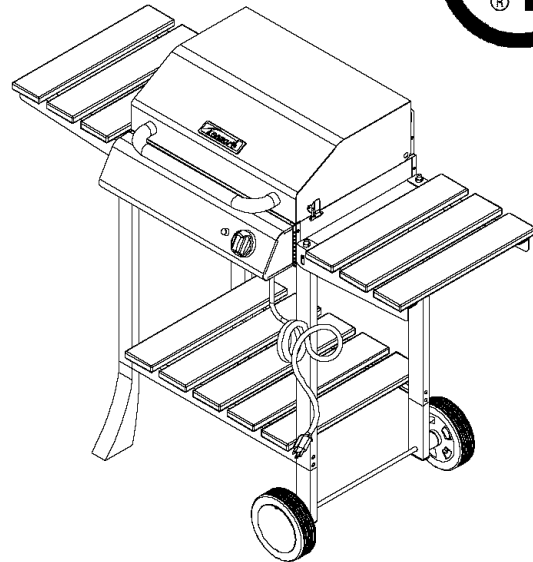
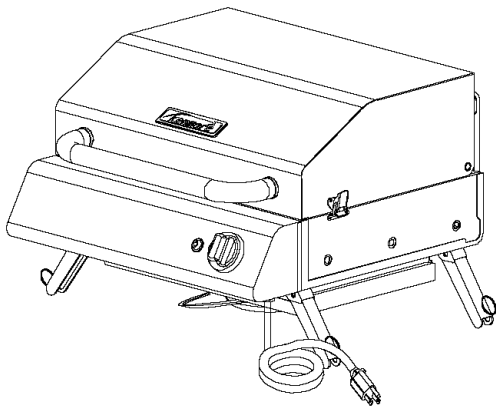


# OPERATOR'S MANUAL



Dual Purpose Electric Grill  
Model 141.15283



This dual purpose grill can be used as a portable model or attached to the included grill cart as shown above right.

## Grill Information Center:

**Do not return this product to the store. Call us first** if you have any problem with this product. We can help you with questions about assembly and grill operation or if there are damaged or missing parts when you unpack this unit from the shipping box.

**Call 1-888-317-7642**

**8:00am-8:00pm CST, Monday through Friday**

## IMPORTANT:

- **NOTE TO ASSEMBLER/INSTALLER:**  
Leave this manual with the consumer.
- **NOTE TO CONSUMER:**  
Keep this manual for future reference.
- **RECORD YOUR SERIAL #** \_\_\_\_\_  
(See rating label on grill)



## WARNING



- Failure to comply with these instructions could result in a fire or electric shock that could cause serious bodily injury or property damage.
- **FOR OUTDOOR HOUSEHOLD USE ONLY. DO NOT USE INDOORS OR FOR COMMERCIAL COOKING.**
- Whether this grill was assembled by you or someone else, **you must read this entire manual before using your grill** to ensure the grill is properly assembled, installed and maintained.
- **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.
- **Use your grill at least 2 feet away from any wall or surface.** Use your grill at least **2 feet away** from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.

Manual # P80174001H - Date: 2007/01/24

## Table of Contents

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## Warranty

### One-Year Full Warranty on Kenmore Grill

If this grill fails due to a defect in material or workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair (or replacement if repair proves impossible).

### Additional Limited Warranty on Selected Grill Parts

From the date of purchase for the time periods listed below, the following specific grill parts will be supplied free of charge if they fail to meet the conditions described. After the first year from the date of purchase, you pay for labor if you wish to have them installed.

- **Stainless Steel Parts — 5 years, no rust-through**
- **Painted parts — 3 years, no rust-through**
- **Cooking grid — 2 years, no rust through**

All warranty coverage excludes wood discoloration and grill part paint loss (except as specified above) or rusting (except for rust-through as specified above), which are conditions that can be the result of normal use, accident or improper maintenance.

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in the United States.

This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

**Sears, Roebuck and Co.  
Hoffman Estates, IL 60179**

© Sears Brands, LLC



## WARNING



Failure to read and follow the Use and Care Instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.



## DANGER



**ELECTRIC SHOCK CAN KILL OR RESULT IN SERIOUS INJURY.**

### TO PREVENT ELECTRICAL SHOCK:

- Connect cord to properly grounded GFCI (Ground Fault Circuit Interrupter) outlet only.
- Never operate your electric grill when it is raining.
- Always keep cord dry and off the ground.
- Never put the cord or heating element in water or any liquid.
- To prevent your grill from being splashed by water or falling into water, do not use grill within 10 feet of pool, spa, pond, water faucet or any body of water.
- Make sure the control knob is set to OFF before plugging OR unplugging your grill.
- Unplug your grill when not in use or before moving the grill.
- Do not unplug your grill by pulling the cord.
- Keep cord away from hot grill surfaces.
- Never operate your grill if the cord or plug appears damaged.
- Never remove the grounding plug or use with an adapter to two prongs.
- Unplug the cord before using water or any liquid to clean your grill.

### GROUND FAULT INTERRUPTER REQUIRED

- Since 1971 the National Electric Code (NEC) has required Ground Fault Circuit Interrupter devices on all outdoor circuits.
- If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Circuit Interrupter protector exists.
- Do not use this appliance if the circuit does not have GFCI protection.
- Do not plug this grill into an indoor electrical circuit.

**Save These Instructions  
for Future Reference**

## IMPORTANT SAFEGUARD

When using this grill or any electrical appliances, basic safety precautions should always be followed including the following:

- Read all Instructions
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or this grill in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electrical burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Attach the plug of the appliance to the receptacle of power supply extension cord first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Fuel, such as charcoal briquettes, is not to be used with appliance.
- Use only on properly grounded outlet.
- A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used,
  - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and
  - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally..

3) The appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

- Outdoor extension cords should be used with outdoor use products and are surface marked with suffix letters "W-A" and with a tag stating "Suitable for Use with Outdoor Appliances".
- The connection to an extension cord should be kept dry and off the ground.
- Store products indoors when not in use – out of the reach of children.
- Do not clean this product with a water spray or the like.

## SAVE THESE INSTRUCTIONS

## IMPORTANT

Remove the Grease Receptacle BEFORE detaching the Grill Head for portable or table-top use.

Reinstall the Grease Receptacle once the Grill Head is firmly in position (with legs opened and placed on a flat surface).

## PRE-ASSEMBLY

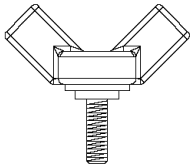
Read and perform the following pre-assembly instructions:

- Tools Required for Assembly** include:
  - protective work gloves
  - protective eyewear
  - #2 & #3 Phillips Head Screwdriver
- Open lid of shipping carton and remove parts box and packing materials. Lay cardboard sheet on floor and use as a work surface to protect floor and grill parts from scratches.
- You may slice the carton front corners with a utility knife to lay open the carton front panel. This allows you to raise the grill head lid and remove the components packed inside, making it easier to lift. Use the sliced off carton front as a work surface to protect floor and grill parts from scratches.
- Use the Hardware and Part Diagrams to ensure all items are included and free of damage.
- Do not assemble or operate the grill if it appears damaged. For repair or replacement parts that you need call anytime day or night:  
**1-800-4-MY-HOME (1-800-469-4663)**

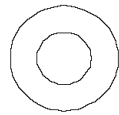
## Hardware Pack Parts List for Model 141.15283

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
P06001057A	Hardware Pack	1	For use in assembly of Model 15238
P05501106B	Cotter Pin	2	Attaches Wheel Axle and Wheels to Lower Right Cart Legs
S411G07012	Washer 7/16" T=1/16"	2	Attaches Cart Bottom Shelf Bracket between Cart legs
S112G04321	Phillips Head Screw 1/4"x2"	8	Attaches Bowl Bracket to Upper Cart Legs
S112G04081	Phillips Head Screw 1/4"x1/2"	8	Attaches Grill Head onto Bowl Bracket
S233G04101	Wing Bolt 1/4"x5/8"	6	Attaches to Control Panel
PD13010014	Control Knob for Electric Burner	1	Attaches Side Shelves to Cart Legs
S119G04081	Bolt 1/4"x1/2"	4	Attaches to Grease Tray Bracket
S138G04101	Pattern Head Screw 1/4"x5/8"	4	
S193G04071	Special Flat Head Screw 1/4 7/16	2	

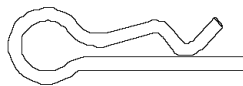
## Hardware Pack Diagram for Model 141.15283



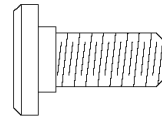
Wing Bolt 1/4"x5/8"  
Qty. 6  
Part # S233G04101



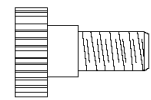
Washer 7/16"  
Qty. 2  
Part # S411G07012



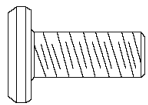
Cotter Pin  
Qty. 2  
Part # P05501106B



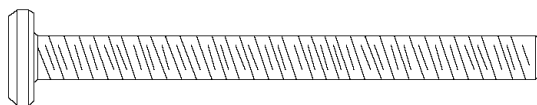
Bolt 1/4"x1/2"  
Qty. 4  
Part # S119G04081



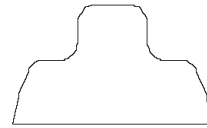
Pattern Head Screw 1/4"x5/8"  
Qty. 4  
Part # S138G04101



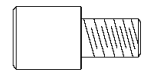
Phillips Head Screw 1/4"x1/2"  
Qty. 8  
Part # S112G04081



Phillips Head Screw 1/4"x2"  
Qty. 8  
Part # S112G04321



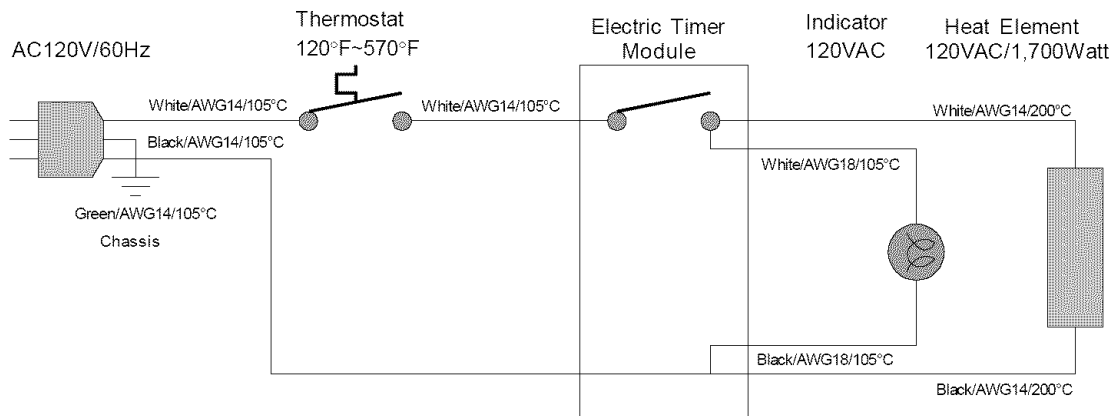
Control Knob for Electric Burner  
Qty. 1  
Part # PD13010014



Special Flat Head Screw 1/4"x7/16"  
Qty. 2  
Part # S193G04071

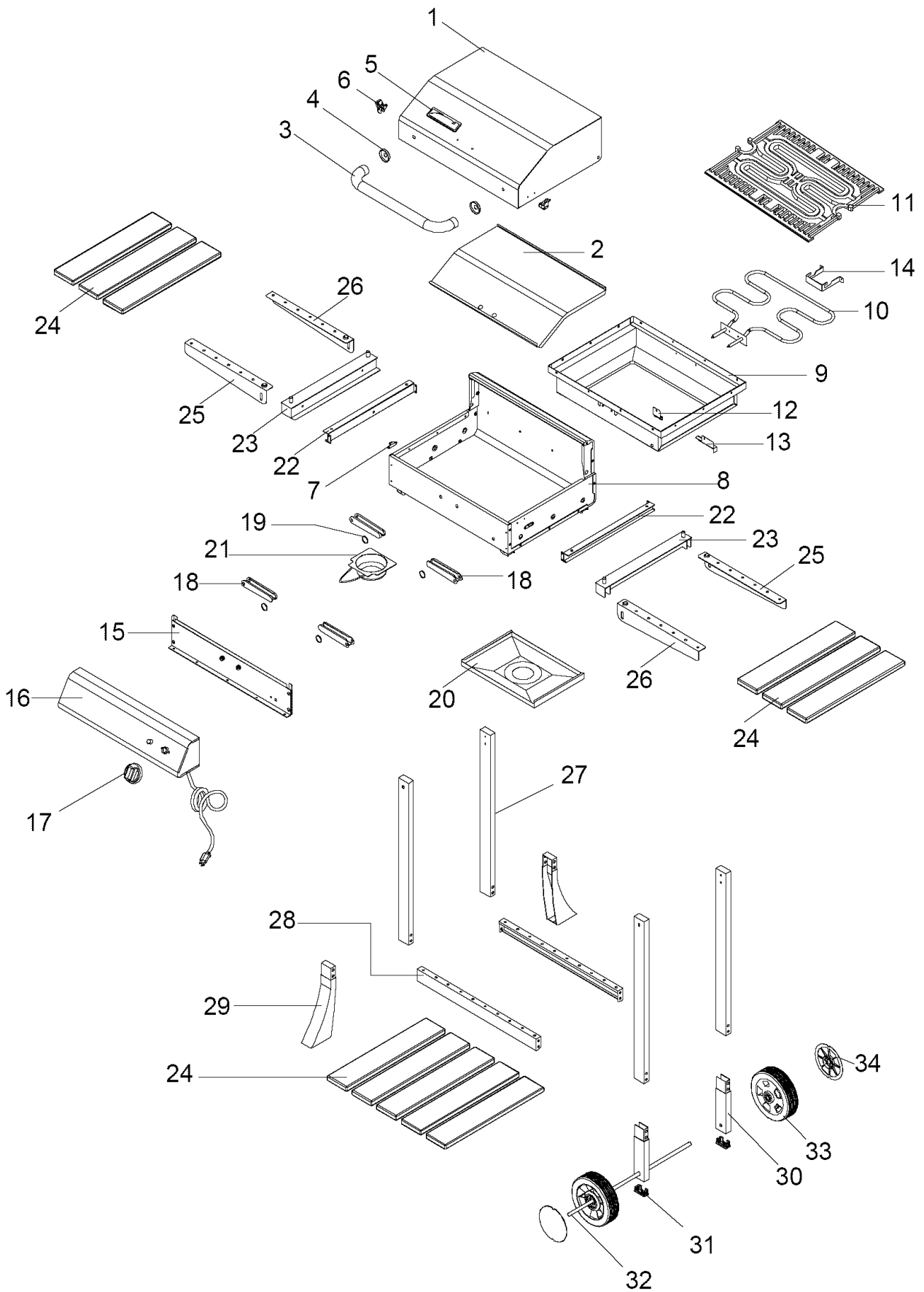
## Specification and Wiring Diagram

**AC Power Rate: 120 VAC / 60 Hz, 1,700 Watts**  
**Temperature Setting Range: 120°F ~ 570°F**



**WARNING:** If any of the original wire supplied with the appliance needs to be replaced, it must be replaced with specified type as above or its equivalent.

# Parts Diagram for Model 141.15283



## Parts List for Model 141.15283

KEY	PART DESCRIPTION	PART #	QTY
1	Lid	PD01010011	1
2	Lid Trim Plate	PD01020012	1
3	Lid Handle	PD02010021	1
4	Handle Seat	PD02010031	2
5	Name Plate	P00410041C	1
6	Lid Latch, Upper	PD03010011	2
7	Lid Latch, Lower	PD03020011	2
8	Bowl Outer	PD04010011	1
9	Bowl Inner	PD04020012	1
10	Burner, Electric	PD05010010	1
11	Cooking Grid	PD07010013	1
12	Thermostat Bracket	PD08010021	1
13	Thermostat Protector	PD08010042	1
14	Burner Bracket	PD16010021	1
15	Control Panel Heat Shield	PD08010011	1
16	Control Panel Assembly	PD09010011	1
17	Control Knob	PD13010014	1
18	Leg, Foldable	PD17040014	4
19	Leg Grip	PD17030021	4
20	Grease Draining Tray	PD14010011	1
21	Grease Receptacle	PD14020011	1
22	Grease Tray Bracket	PD16040011	2
23	Bowl Bracket	PD16010011	2
24	Wood for Side Shelf and Cart Bottom Shelf	PD15010010	11
25	Side Shelf Bracket, LF/RR	PD16030021	2
26	Side Shelf Bracket, RF/LR	PD16030011	2
27	Cart Leg, Upper	PD17010021	4
28	Cart Bottom Shelf Bracket	PD16020011	2
29	Cart Leg, Lower Left	PD17020011	2
30	Cart Leg, Lower Right	PD17020035	2
31	End Cap, Leg	PD21010010	2
32	Wheel Axle	PD18010011	1
33	Wheel	P05101001A	2
34	Wheel Hub Cap	P05116001C	2
	Hardware Pack	P06001057A	1
	Operator's Manual	P80174001H	1

**Note:** This grill can be assembled in 25 or 30 minutes.

For the repair or replacement parts you need:

Call anytime **1-800-4-MY-HOME**® (1-800-469-4663)

To obtain the correct replacement parts for your electric grill, please refer to the part numbers in this parts list. The following information is required to ensure you receive the correct parts:

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

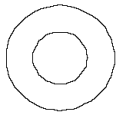
**Important:** Use only Sears replacement parts. The use of any part that is not a Sears replacement part can be dangerous and will also void your product warranty. Keep this Operator's Manual for convenient referral and for part replacement.

# Assembly Instructions

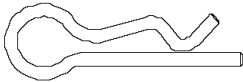
**CAUTION :** While it is possible for one person to assemble this grill, obtain assistance from another person when handling some of the larger, heavier pieces.

## 1 Install Wheel

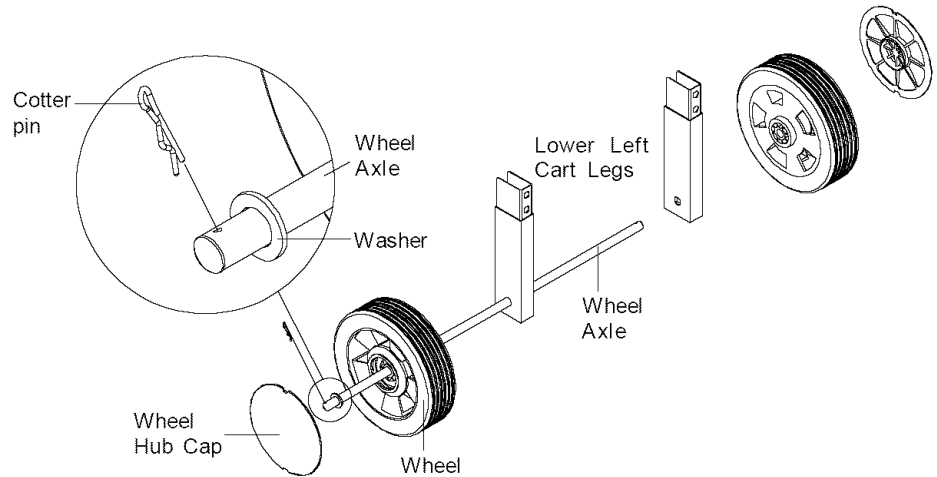
- Thread Wheel Axle on the Lower Front Left Cart Legs.
- Insert 1 Wheel and 1 Washer 7/16" to the left side of Wheel Axle and secure Cotter Pin as shown.
- Snap the Wheel Hub Caps onto the Wheels.
- Repeat Steps for the right side of Wheel Axle.



Washer 7/16"  
Qty. 2  
Part # S411G07012

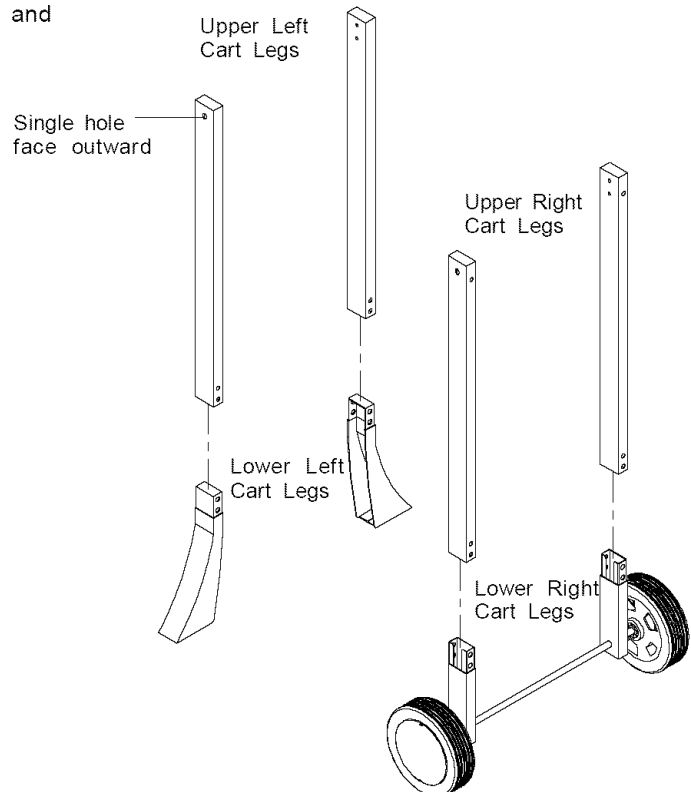


Cotter Pin  
Qty. 2  
Part # P05501106B



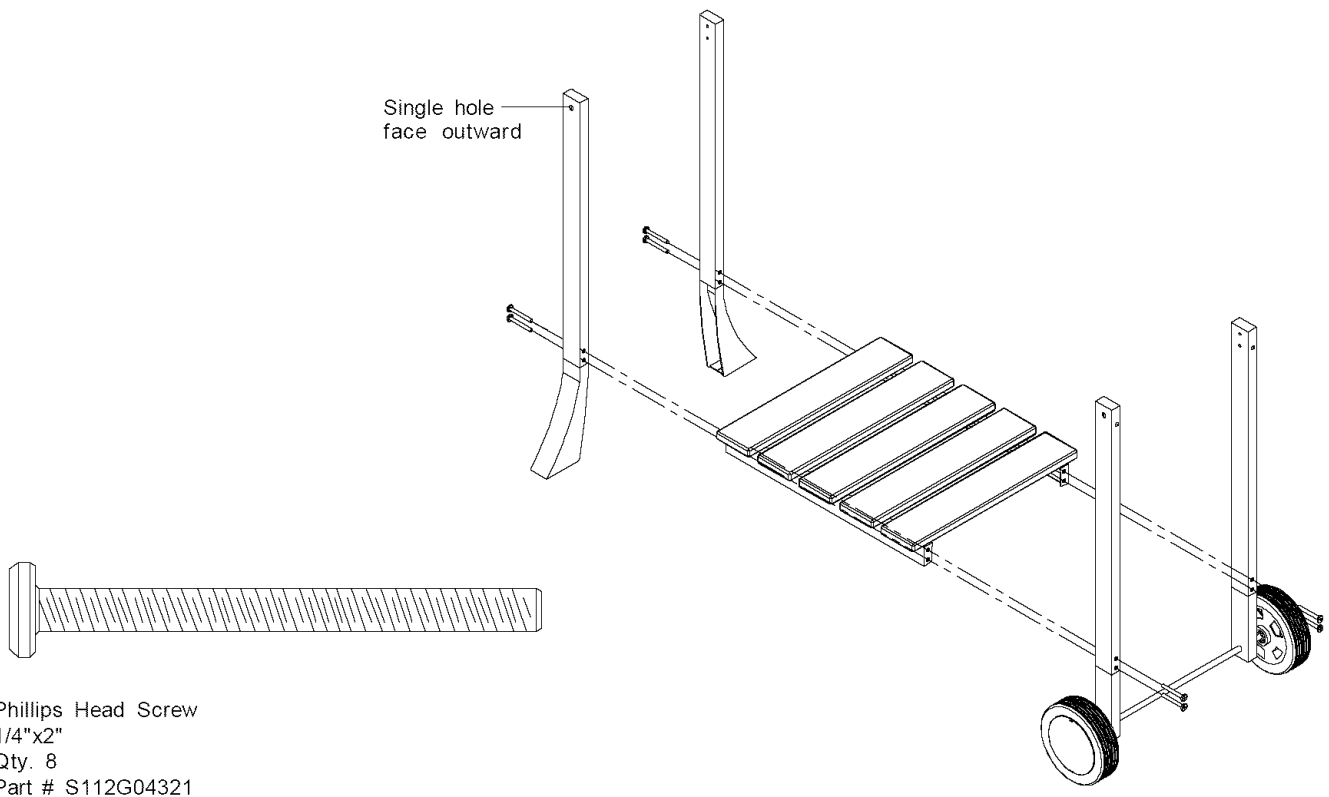
## 2 Install Cart Legs

- Align the 2 holes on the Lower Right Cart Legs with the threaded holes on the Upper Right Cart Legs and then attach.
- Repeat Steps for Upper Left Cart Legs and Lower Left Cart Legs.



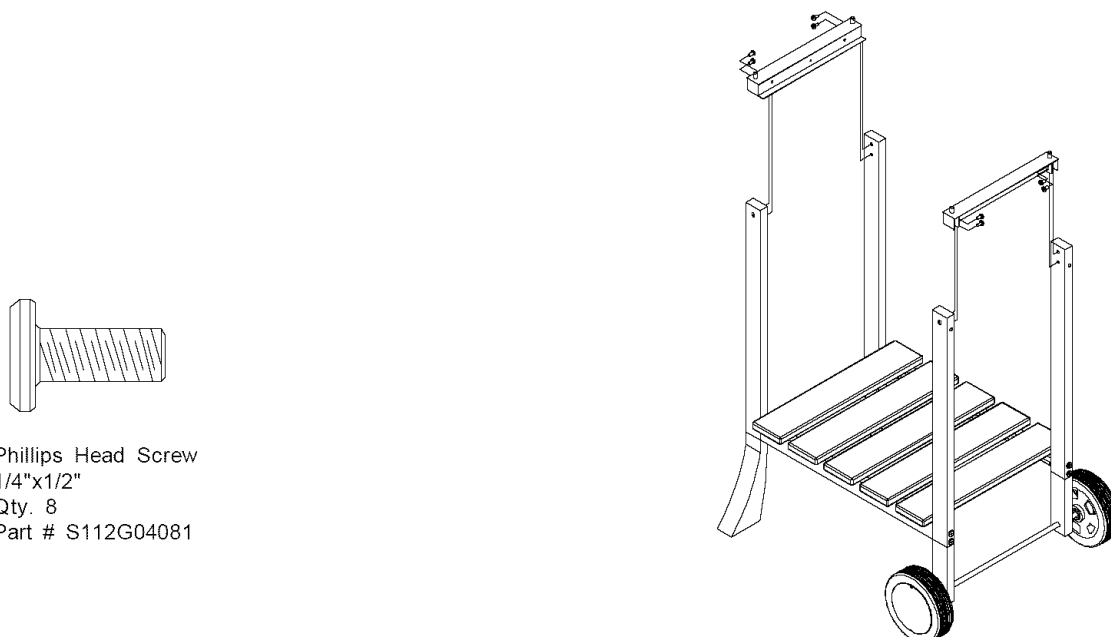
### 3 Install Cart Bottom Shelf

- Attache the Cart Bottom Shelf between the Cart Legs (as shown).
- Tighten securely using Phillips Head Screws 1/4"x2".



### 4 Install Bowl Bracket

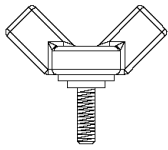
- Attach the Right Bowl Bracket between the Upper Right Cart Legs post and tighten securely using 4 Phillips Head Screws 1/4"x1/2" as shown.
- Repeat steps for Left Bowl Bracket.



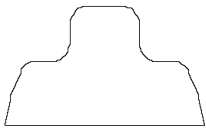


## 5 Install Grill Head and Control Knob

- Place Grill Head onto Bowl Bracket.
- Tighten securely using 6 Wing Bolts 1/4"x5/8" from underside of Left and Right Side Shelf.
- Attach Control Knob as shown.

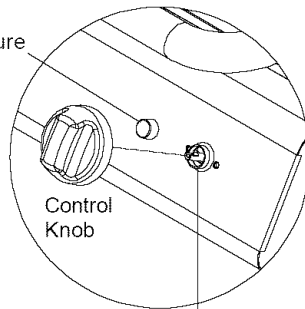


Wing Bolt  
1/4"x5/8"  
Qty. 6  
Part # S233G04101



Control Knob for  
Electric Burner  
Qty. 1  
Part # PD13010014

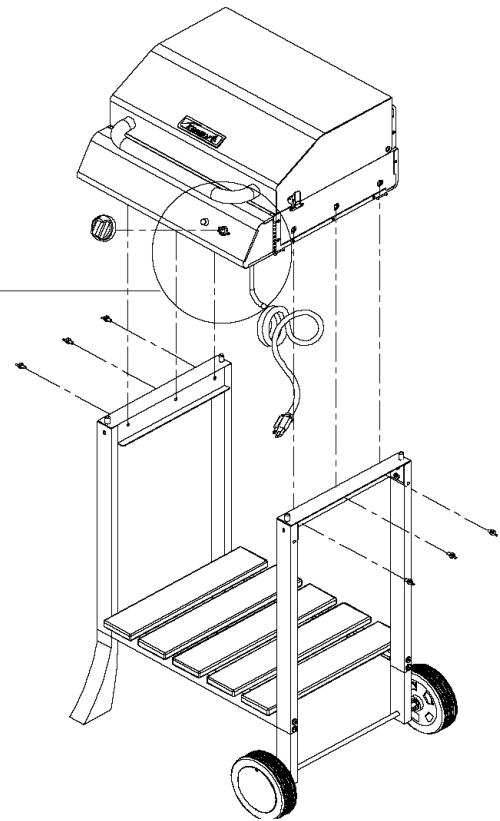
Temperature  
Light



Control  
Knob

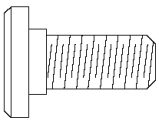


Bottom view of  
Control Knob

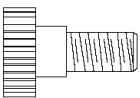


## 6-1 Install Side Shelf

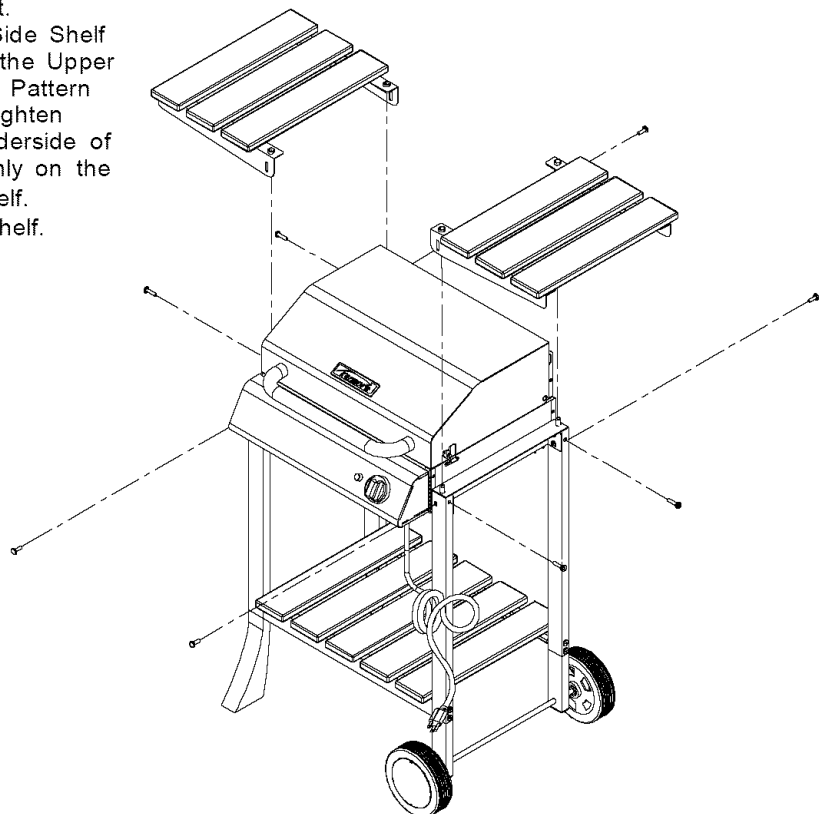
- Insert 1 Bolt 1/4"x1/2" on Front and Rear of Upper Right Cart Legs and tighten securely.
- Align and insert the holes of the Right Side Shelf Bracket to the 2 threads above the Right Bowl Bracket.
- Align the keyholes of Right Side Shelf Bracket to the side holes of the Upper Right Cart Legs and insert 2 Pattern Head Screws 1/4"x5/8" and tighten screws securely from the underside of Side Shelf, while pressing firmly on the inner corners of the Side Shelf.
- Repeat steps for Left Side Shelf.



Bolt 1/4"x1/2"  
Qty. 4  
Part # S119G04081

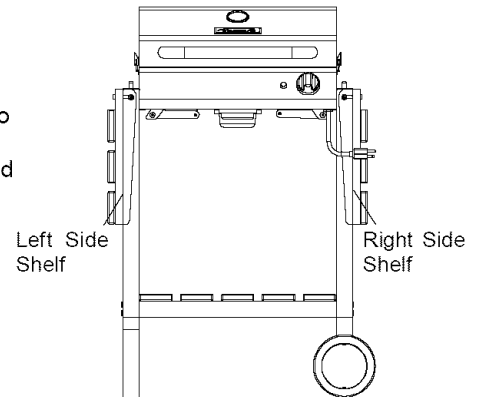


Pattern Head Screw  
1/4"x5/8"  
Qty. 4  
Part # S138G04101

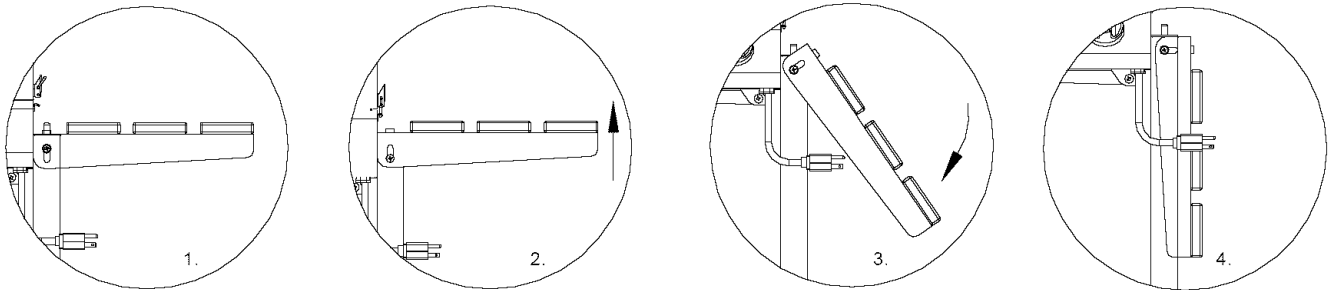


## 6-2 Fold-Away Side Shelf Option

1. Loosen the Pattern Head Screws 1/4"x5/8" to the Left and Right of Right Side Shelf.
2. Rest both hands on either side of Right Side Shelf and in one sweeping action lift to dislodge the slot from the fixed position.
3. Pull Right Side Shelf away from the grill head and release for Fold Away option.  
Then allow Right Side Shelf to slide until it comes to a stop and swing the Side Shelf down until it rest adjacent to the Right Cart Legs.
4. Re-tighten the Pattern Head Screws 1/4"x5/8" to the Left and Right of Right Side Shelf.
5. Repeat for Left Side Shelf.

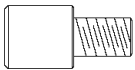


For illustration purposes - Front View of the Right Side Shelf

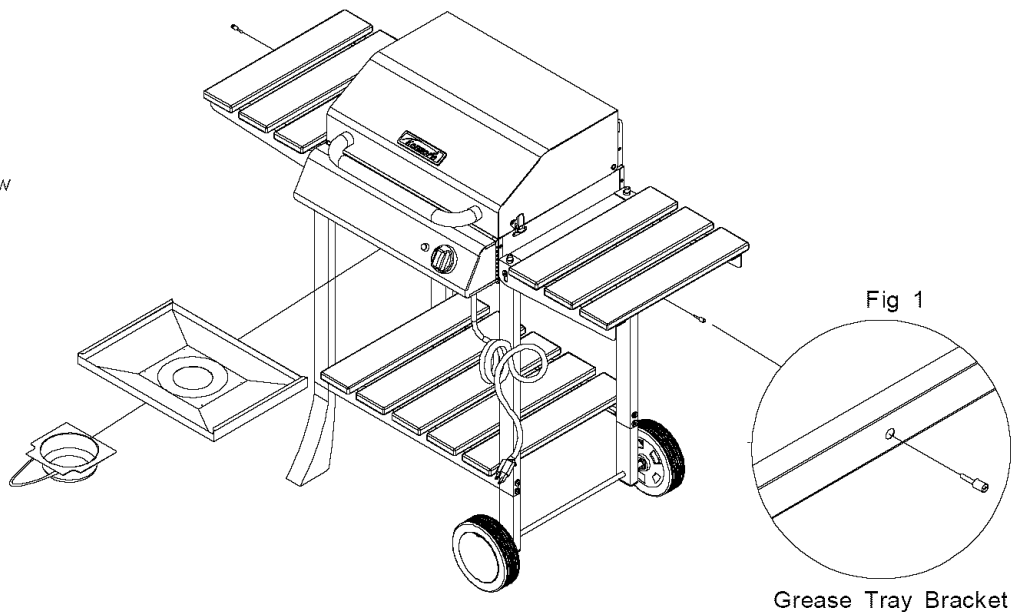


## 7 Install Grease Tray and Grease Receptacle

- Slide the Grease Tray side tabs over the Grease Tray Bracket side rails underneath the Grill Bowl.
- Secure Special Flat Head Screw 1/4"x7/16" to Grease Tray Bracket. (Fig. 1).
- The Grease Tray is required to be present and centered for your safety.
- Slide the Grease Receptacle over Grease Tray (attached to underside of Grease Tray) until it rests in place.



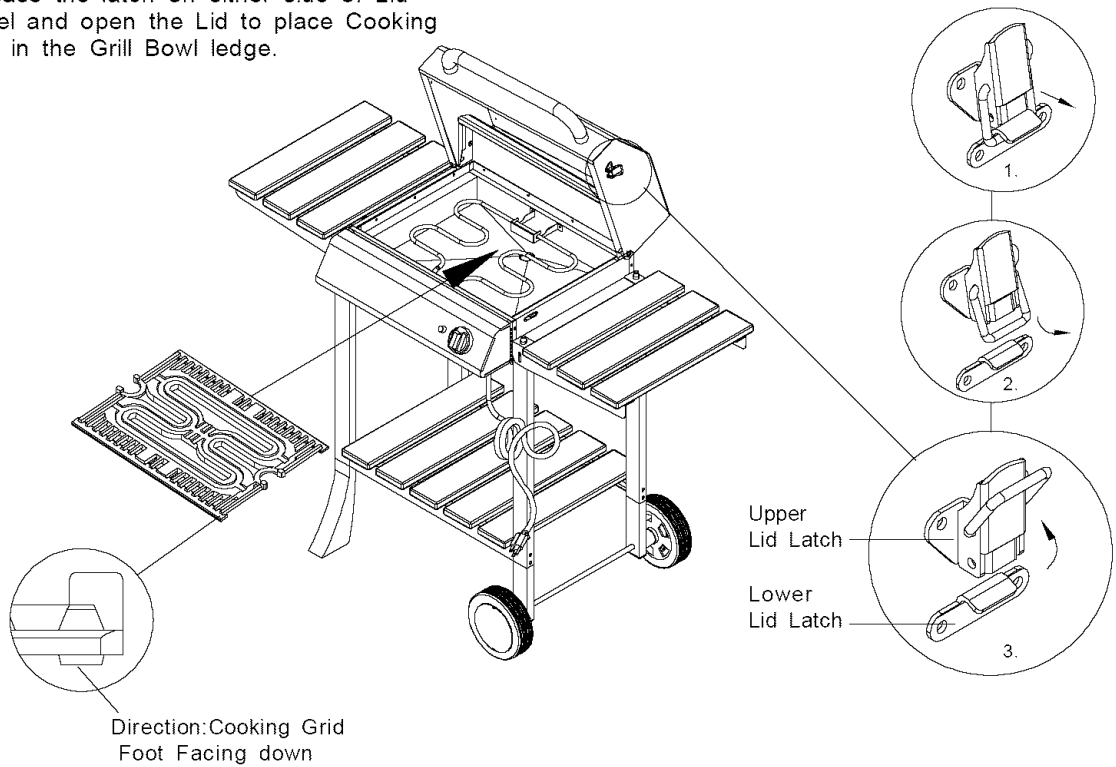
Special Flat Head Screw  
1/4"x7/16"  
Qty. 2  
Part # S193G04071



## 8

### Install Cooking Grid

- Release the latch on either side of Lid Panel and open the Lid to place Cooking Grid in the Grill Bowl ledge.



### Final Grill Assembly Step

When you have finished assembling your grill be sure that all screws are tightened for safe operation of your grill.

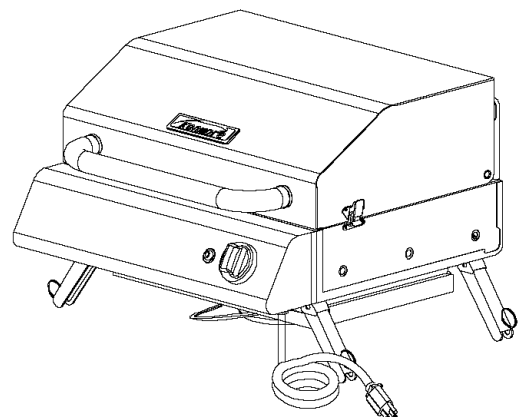
### IMPORTANT

Remove the Grease Receptacle BEFORE detaching the Grill Head for portable or table-top use.

Reinstall the Grease Receptacle once the Grill Head is firmly in position (with legs opened and placed on a flat surface).

### Option: Portable Grill Use

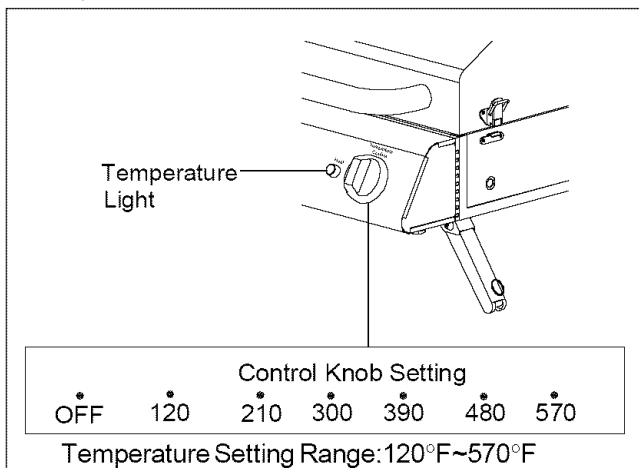
- Unplug the electrical cord.
- Remove Cooking Grid from inside Grill Bowl and Grease Receptacle before detaching the Grill Head.
- With the help of an assistant, unscrew the 2 Wing Bolts from the underside of the Right Side Shelf and Left Side Shelf. CAUTION: Grill Head may become unstable when removing the Screws.
- Lift and remove the Grill Head from Bowl Bracket.
- Open the foldable legs from under the Grill Head, then reinstall the Grease Receptacle.



# USE AND CARE INSTRUCTIONS

## Turning Grill On

1. Make sure the Control Knob is set to OFF.
2. Disconnect other appliances from the circuit before using your grill.
3. Plug grill into properly grounded GFCI, 120VAC, 15A outlet.
4. Turn Control Knob to the Right on the highest setting and close Lid.
5. Allow grill to preheat 15-20 minutes then adjust to your desired cooking temperature.
6. Temperature Light will turn off when the grill reaches desired temperature. The grill and Temperature Light will cycle on and off as needed to maintain the desired temperature.



## Turning Grill Off

1. Turn Control Knob to OFF.
2. Unplug electrical cord from outlet.

### IMPORTANT: AUTO SWITCH OFF MODE

The internal Electric Timer Module will automatically switch the heating element to power OFF when it is in continuous operation more than 2 1/2 hours.

To reset the internal timer, turn the Control Knob to OFF and unplug the cord from power outlet, **then plug the cord back in and turn Control Knob to desired cooking temperature.**

## Preheating

- Always preheat the grill using the highest setting for 15-20 minutes with the Lid closed. Preheating the grill increases the grill surface temperature and reduces the actual cooking time.

## 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 grilled foods, they should be accepted up to a point.

## An Important Note About Cooking Temperatures

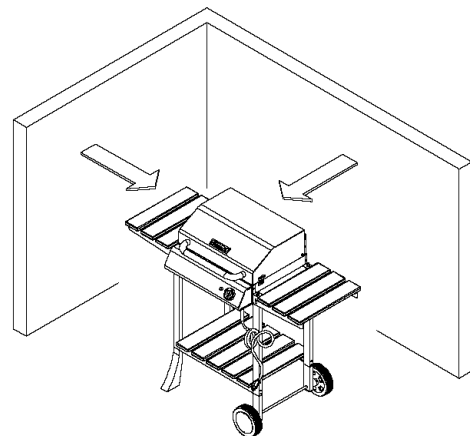
- The suggested heat settings and cooking times shown on the cooking chart are approximate. Unlike the controlled environment inside your kitchen, variables including outside temperatures, direction and conditions of wind, as well as grill location will affect your grill's heat distribution. Because these conditions vary, and no two backyards are alike, we offer this guide as a convenience. We recommend you monitor your grill closely and rotate foods as needed to prevent overcooking and ensure the most delicious results every time.



## WARNING



- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- **If a grill fire occurs, turn control knob to OFF, unplug grill from outlet and allow fire to burn out.** Do not use water to put out a fire in this or any other electrical appliance.
- **Never** line the bottom of the grill housing with charcoal, aluminum foil, sand or any substance that will restrict the flow of grease into the Grease Receptacle.
- **Before each use of your grill:** Pull out the Grease Receptacle and remove all grease and food debris to prevent grease fire hazard.
- **Use your grill at least 2 feet away from any wall or surface.** Use your grill at least 2 feet away from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- **Never** use your grill in a garage, porch, shed, breezeway or any other enclosed area.



## TROUBLESHOOTING

### If the grill fails to produce any heat:

1. Be sure there is power to the grill. Turn the Control Knob OFF and try the following:
  - Plug cord into properly grounded outlet.
  - Ground Fault Circuit Interrupter (GFCI) may be tripped. Reset or replace if needed.
  - Outlet may be faulty. Try another outlet.
2. Control Knob may be in OFF position.
  - Turn Control Knob to highest setting.
3. Heating Element may need replacing.
  - Call 1-800-4-MY-HOME and only use Sears certified replacement parts.
4. The internal Electric Timer Module will automatically switch the heating element to power OFF when it is in continuous operation more than 2 1/2 hours.
  - To reset the internal timer, turn the Control Knob to OFF and unplug the cord from power outlet, then plug the cord back in and turn Control Knob to desired cooking temperature.

### If the grill cooks too slowly:

1. Always preheat the grill 15-20 minutes with the Lid closed.
2. Keep grill Lid closed as much as possible during the cooking process to minimize heat loss.
  - Reposition grill to reduce affect of wind.
3. Turn Control Knob to highest setting.
4. Use of an extension cord can reduce your grill performance.
  - Connect grill to outlet with no extension cord.
  - If you must use an extension cord use only outdoor extension cords marked with suffix letters "W-A" and with a tag stating "Suitable for Use with Outdoor Appliances".

### If the Temperature Light is not on:

1. Be sure there is power to the grill.
2. Control Knob may be in OFF position.
3. Temperature Light will turn off when the grill reaches desired temperature. The grill and Temperature Light will cycle on and off as needed to maintain the exact temperature.
4. Temperature Light or Heating Element may need replacing.
  - Call 1-800-4-MY-HOME and only use Sears certified replacement parts.

### Circuit breaker continues to trip:

1. Caused by a power surge.
  - Make sure the Control Knob is set to OFF before plugging OR unplugging your grill.
2. Circuit may be overloaded with appliances.
  - Disconnect other appliances from the circuit when using your grill.
3. Electrical connections may be damp or wet.
  - Always keep cord dry and off the ground.
  - Never put the cord or heating element in water or any liquid.
  - Never operate your electric grill when it is raining.
  - Depending on the humidity in your area, it may take a day or more for electrical circuits to thoroughly dry before the breaker will reset. This is not a defect of the product.
4. Electrical Cord may be damaged. Never operate your grill if the cord or plug appears damaged.
  - Call 1-800-4-MY-HOME and only use Sears certified replacement parts.

### If you have excessive flare-ups when cooking:

1. The fats and juices dripping from grilled food can cause flare-ups. Since flare-ups impart a favorably, distinctive taste and color to grilled foods they should be accepted up to a point. To minimize flare-ups try the following:
  - Use a cooking pan to grill foods that produce a lot of grease.
  - Trim excess fat from meat before grilling.
  - Use a lower temperature setting.
2. Grease and food build up inside your grill and Grease Receptacle.
  - Be sure your grill is turned OFF, unplugged and not hot. Then follow the Cleaning and Maintenance steps found in this manual to clean the cooking grid, grease receptacle and inside of bowl and lid.

## GRILL INFORMATION CENTER

Call 8am to 8pm CST **1-888-317-7642** Monday through Friday

## CLEANING AND MAINTENANCE

Proper care and maintenance will keep your grill in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your grill will stay clean and operate with minimum effort.

**CAUTION:** Be sure your grill is OFF and cool before cleaning.

### Cleaning The Cooking Grid

- Before initial use, and periodically, wash your Cooking Grid in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your Cooking Grid.

### Cleaning The Grease Receptacle

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

### Cleaning the Inside of the Grill Lid

- Grease can have a tendency to build up on the inside of the Grill Lid and could drip onto deck or patio when the lid is opened. Visually inspect the inside of the Grill Lid before each grill use. Remove any grease and wash with a mild soap and warm water solution.

### Regular Cleaning of The Grill Interior

- Burning-off excess food after every cookout will keep it ready for instant use. However, at least every 3 months you must give the entire grill a thorough cleaning to minimize your risk of grease fire and keep the grill in top shape.

### Cleaning Exterior Surfaces:

- Before initial use, and periodically thereafter, we suggest you wash your grill using a mild soap and warm water solution. You can use a wash cloth or sponge for this process. Do not use a stiff wire or brass brush. These will scratch stainless steel and chip painted surfaces (varies by model) 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. After removing any protective PVC film from the Grill Lid and Control Panel 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.

## Don't Forget Your Grill Accessories

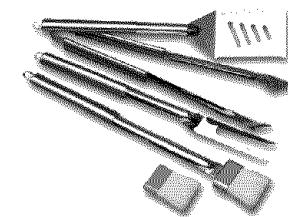
These optional grill accessories make it easy to enjoy your new Kenmore grill as an outdoor kitchen.

Not all locations carry all items. **Accessory fit will vary by grill model so ask a sales associate for details.**

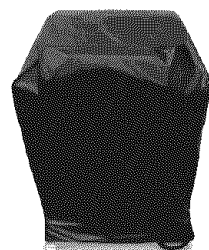
Grill accessories are offered at most larger Sears full line stores, K-Mart, Sears Grand, Sears Hardware, The Great Indoors and sears.com.



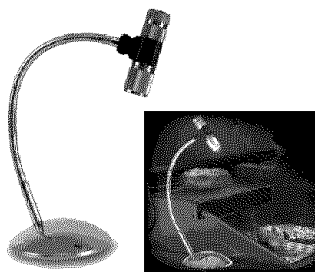
Versatile cast-iron Pan and Lid set is ideal for preparing pizza, stir-fry, cornbread and casseroles. Also, when grilling fatty foods you can cook directly in the pan instead of the cooking grid to reduce flare-ups.



Quality 304 grade stainless steel grill tools offer long reach handles for easier outdoor cooking.



Protect your grill from rain, snow and seasonal debris with a quality made grill cover. Fit varies by grill model.



This combo LED Grill Light acts as a grill light or remove the head and use as a flashlight. It's a must have item for night time grilling. Contains 9 LED lights and bendable neck. Powered by 3 AAA batteries (not included).

**Call the Grill Information Center** if you have any problem with this product. We can help with questions about assembly, grill operation, accessory availability or if there are damaged or missing parts when you unpack this unit from the shipping box. Please call us before contacting your local retailer.

### GRILL INFORMATION CENTER

Call 8am to 8pm CST **1-888-317-7642** Monday through Friday

## Guide to Grilling

**All cooking times are after grill has been properly pre-heated**

### Grilling Steak

Preheat the grill using the highest setting for 15-20 minutes with the Lid closed. Open Lid and place the meat on the Cooking Grid. Cook the meat on both sides until seared. Maintain high heat and cook until done. Grilling times will vary according to meat thickness.

#### Cut of Meat

T-bone steak  
Sirloin steak  
Filet Mignon  
Porterhouse steak  
New York strip steak

#### Temperature

500 - 570

#### Approx. Cooking Times

**Rare:** 7-10 minutes  
**Medium:** 12-15 minutes  
**Well done:** 18-20 minutes

### Grilling Hamburgers

Preheat the grill using the highest setting for 15-20 minutes with the Lid closed. Open Lid and place the meat on the Cooking Grid. Cook the meat on both sides until seared. Maintain heat and cook until done. Grilling times will vary according to meat thickness.

#### Hamburgers

500 - 570

**Medium:** 8 minutes  
**Medium Well:** 8-10 minutes  
**Well done:** 12 minutes

### Grilling Poultry

Preheat the grill using the highest setting for 15-20 minutes with the Lid closed. Open Lid and place the poultry on the Cooking Grid. Cook the poultry on both sides until seared. Reduce heat and cook until done. Grilling times will vary according to poultry thickness.

Chicken breast  
(boneless, skinless)  
Chicken wings  
Drumsticks

350-400

10 minutes per side

Poultry skin is fatty so you should expect some flare-ups. To minimize flare-ups, try grilling poultry in a cooking pan.

### Grilling Pork

Preheat the grill using the highest setting for 15-20 minutes with the Lid closed. Open Lid and place the meat on the Cooking Grid. Cook the meat on both sides until seared. Reduce heat and cook until done. Grilling times will vary according to meat thickness.

Chops  
Loins  
Cutlets

350 - 400

20 minutes

### Grilling Fish

Preheat the grill using the highest setting for 15-20 minutes with the Lid closed. Open Lid and place fish (skin down) on the Cooking Grid. Cook the poultry on both sides until seared. Reduce heat and use cooking time as a guide or until fish is opaque but still moist.

Whole fish  
Whole fish fillets

400 - 450

3 - 5 minutes or until fish is opaque

### Vegetables and Fruit

Preheat the grill using the highest setting for 15-20 minutes with the Lid closed. Open Lid and place food on the Cooking Grid then reduce heat. Vegetables and fruit that work best on the grill are relatively soft and require a short cooking time: mushrooms, zucchini, tomatoes and skewered fruit such as apricots, peaches, pineapple, strawberries and kiwis.

For very firm vegetables—particularly potatoes and yams, we recommend that you partially boil until almost cooked, before placing them on the grill. Cooking times will be comparable to normal pan frying or grilling.

# Master Protection Agreements

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