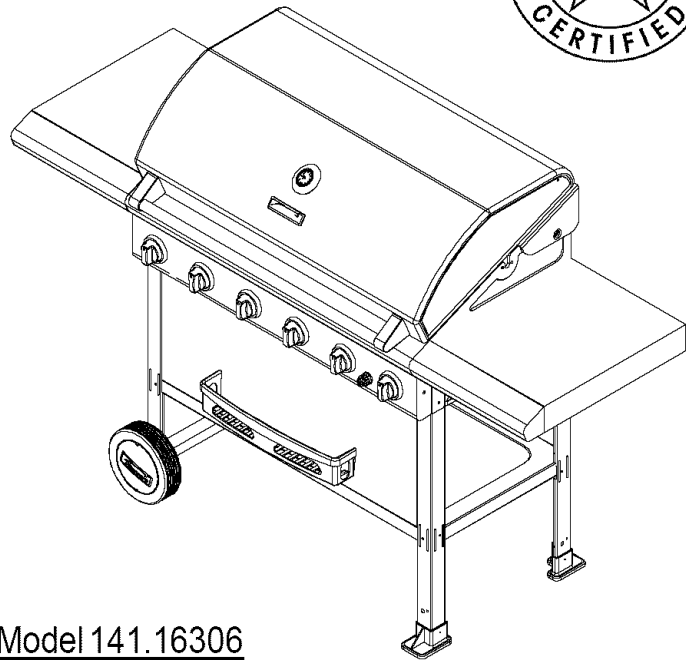


Use and Care Guide



Liquid Propane Gas (LPG) Grill



Model 141.16306

- Safety
- Assembly
- Use and Care
- Cooking Guide
- Frequently Asked Questions

Grill Information Center:

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. Please call before contacting your local retailer.

1-888-317-7642

8am-8pm 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 silver CSA label on main body of grill)



WARNING



- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- 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.
- **Use your grill at least 3 feet away from any wall or surface.** Use your grill at least **3 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.
- **THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.**
- **Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- **Never** obstruct the flow of ventilation air around your gas grill housing.
- **Never** disconnect the gas regulator or any gas fitting while your grill is lit. A lit grill can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury or death.

Manual # P80104001P - Date:2007/09/12

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Warranty

Kenmore Full Warranty

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).

Limited Warranty on Selected Grill Parts

From the date of purchase for the time periods listed below, the following specific grill parts will be replaced free of charge if they rust through. After the first year from the date of purchase you must pay the labor cost if you wish to have them installed.

- Stainless Steel Parts (including Burners) 10 Years
- Painted Steel Parts 3 Years
- Cooking Grids 2 Years
- Heat Diffusers 2 Years

All warranty coverage excludes ignitor batteries and grill part paint loss (except as specified above) or rusting (except for rust-through a specified above), which are either expendable parts that can wear out from normal use in less than a year, or 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

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, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.



DANGER



IF YOU SMELL GAS:

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



WARNING



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



WARNING



- Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- Brass components on the grill, such as hose fittings, propane cylinder valves (sold separately) and burner valve stems, contain lead which is known to the State of California to cause cancer, birth defects, or other reproductive harm.



WARNING



- LPG grill models must be used with Liquid Propane Gas and the regulator assembly supplied. Natural Gas models must be used with Natural Gas only. Any attempt to convert the grill from one fuel type to another is extremely hazardous and will void the warranty.
- Keep 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 1-800-770-9769 for a authorized replacement hose.

Pre-Assembly Instructions For Your Safety



CAUTION



Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.

Spiders and small insects can spin webs and nest in the grill Burner Tubes during transit and warehousing which can lead to a gas flow obstruction resulting in a fire in and around the Burner Tubes. This type of "FLASHBACK FIRE" can cause serious grill damage and create an unsafe operating condition for the user.

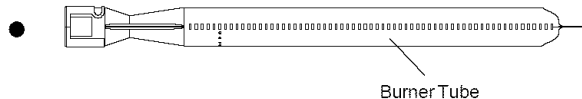
To reduce the chance of FLASHBACK FIRE you must clean the Burner Tubes as follows before assembling your grill.

Also do this at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Remove the screw from the rear of each Burner using a Phillips Head Screwdriver.
2. Carefully lift each Burner up and away from the Gas Valve Orifice.
3. Check and clean Burner/Venturi Tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
4. Refer to the figure below and perform one of these 3 cleaning methods:
 - METHOD 1: Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.

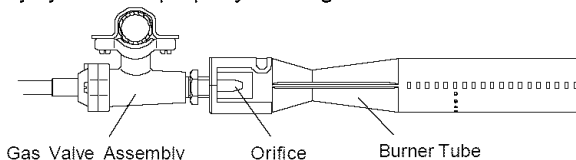


TO CLEAN BURNER TUBE, INSERT HOOK HERE



- METHOD 2: Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 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.

For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your grill. See figure. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.



WARNING



1. Do not store spare LP cylinder within 10 feet (3m) of this appliance.
2. Do not store or use gasoline or other flammable liquids and vapors within 25 feet (8m) of this appliance.
3. When cooking with oil/grease, do not allow the oil/grease to get hotter than 350°F (117°C).
4. Do not leave oil/grease unattended.



WARNING



The Grease Draining Tray and Grease Receptacle must be visually inspected before each grill use. Remove any grease and wash Grease Draining Tray and Grease Receptacle with a mild soap and warm water solution. **Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.**

PRE-ASSEMBLY

Read and perform the following pre-assembly instructions:

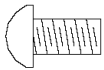
- Tools Required for Assembly:**
 - protective work gloves
 - protective eyewear
 - #2 & #3 Phillips Screwdriver
- You will need assistance from another person to handle the grill head and other large, heavy parts.
- Open Lid of shipping carton and remove parts box and packing materials. Lay cardboard 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 141.16306

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
P06001060A	Hardware Pack	1	For use in assembly of Model 16306
S142M0408A	Countersink Flat Head Screw M4 x8mm	2	Attaches Cart Leg Seat to Right Cart Legs
S112G0306A	Phillips Head Screw 3/16" x3/8"	8	Attaches Bowl Bracket to Front and Rear Cart Legs
S112G0306A	Phillips Head Screw 3/16" x3/8"	4	Attaches Cross Brace between Left Cart Legs
S112G0306A	Phillips Head Screw 3/16" x3/8"	12	Attaches Left and Right Cart Leg Assembly to Cart Bottom Shelf
S112M0408A	Phillips Head Screw M4 x8mm	4	Attaches Cart Front Panel to Carts
S112G0306A	Phillips Head Screw 3/16" x3/8"	8	Attaches Left Rear and Right Rear Grill Support Frame to Cart
S112G0306A	Phillips Head Screw 3/16" x3/8"	6	Secure Grill Bowl to Cart
S112G0306A	Phillips Head Screw 3/16" x3/8"	8	Attaches Left Front and Right Front Grill Support Frame to Cart
S112M04084	Phillips Head Screw M4 x8mm	3	Attaches Upper Control Panel to Bowl
S112G0306A	Phillips Head Screw 3/16" x3/8"	4	Attaches Left and Right Side Shelf to Bowl Support Brackets
S112M0408A	Phillips Head Screw M4 x8mm	4	
S112M0408A	Phillips Head Screw M4 x8mm	1	Attaches Condiment Tray to Cart Front Panel
S112G0306A	Phillips Head Screw 3/16" x3/8"	2	Attaches Upper Cross Brace to Left Cart Legs
Already installed on the Wheel Axle			
S411M1008A	Plain Washer M10	1	Attaches Wheel Axle to Cart Legs
P05501130B	Cotter Pin	1	

Hardware Pack Diagram for 141.16306



Phillips Head Screw
3/16"x3/8"
Qty. 52
Part # S112G0306A
(Black Painted)



Countersink Flat Head Screw
M4x8mm
Qty. 2
Part # S142M0408A
(Black Painted)



Phillips Head Screw
M4x8mm
Qty. 9
Part # S112M0408A
(Black Painted)

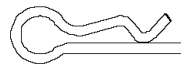


Phillips Head Screw M4x8mm
Qty. 3
Part # S112M0408A
(Steel Painted)

Already installed on the Wheel Axle



Plain Washer M10
Qty. 1
Part # S411M1008A



Cotter Pin
Qty. 1
Part # P05501130B



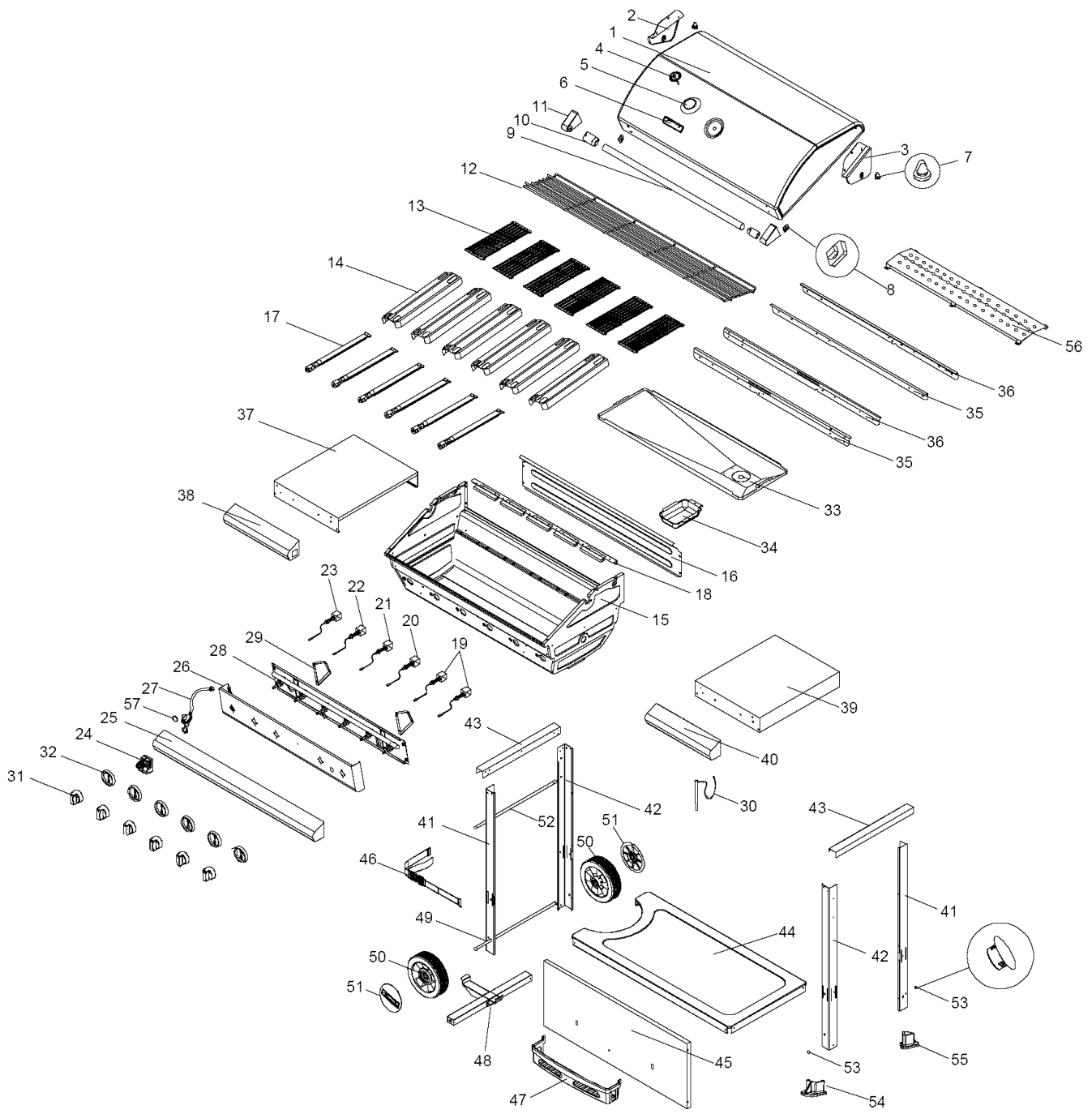
WARNING



Never use charcoal or lighter fluid in this gas grill. Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.

*One Battery/AA included in the Hardware Pack

Parts Diagram for Model 141.16306



Parts List for Models 141.16306

KEY	DESCRIPTION	PART #	QTY
1	Lid	P00145059B	1
2	Lid Hinge Support, Left	P00127314B	1
3	Lid Hinge Support, Right	P00128314B	1
4	Temperature Gauge	P00601287C	1
5	Temperature Gauge Seat	P00614017E	1
6	Name Plate	P00410041C	1
7	Protective Pad, Rear	P05518001I	2
8	Protective Pad, Front	P05518004I	2
9	Lid Handle	P02205096M	1
10	Lid Handle Heat Insulating Spacer	P06901025A	2
11	Lid Handle Bracket	P03303106A	2
12	Cooking Rack/Secondary	P01508027E	1
13	Cooking Grid	P01615031E	6
14	Heat Diffuser	P01717005E	6
15	Grill Bowl	P0071337GA	1
16	Bowl Panel, Upper	P06905055A	1
17	Burner	P02008060A	6
18	Burner Bracket	P02206111B	1
19	Gas Collector Box with Electrode, 12"	P02601001M	2
20	Gas Collector Box with Electrode, 18"	P02601002M	1
21	Gas Collector Box with Electrode, 24"	P02601003M	1
22	Gas Collector Box with Electrode, 30"	P02601004M	1
23	Gas Collector Box with Electrode, 35"	P02601005M	1
24	Electric Ignitor, 6-Port	P02502265C	1
25	Control Panel, Upper	P0291097ES	1
26	Control Panel	P0291099FA	1
27	Regulator with Hose	P03631001A	1
28	Gas Valve/Manifold Assembly	Y0060491	1
29	Gas Valve/Manifold Assembly Bracket	P03327045D	2
30	Lighting Stick Assembly	P05313010B	1
31	Control Knob	P03419483H	6
32	Control Knob Seat	P03415073I	6
33	Grease Draining Tray	P02708277B	1
34	Grease Receptacle	P02701087B	1
35	Grill Support Frame, Left Front/Right Rear	P01316009D	2
36	Grill Support Frame, Right Front/Left Rear	P01316010D	2
37	Side Shelf, Left	P01102052D	1
38	Decorative Panel for Side Shelf, Left	P07503008P	1
39	Side Shelf, Right	P01103041D	1
40	Decorative Panel for Side Shelf, Right	P07502021P	1
41	Cart Leg, Left Front/Right Rear	P00907009C	2
42	Cart Leg, Right Front/Left Rear	P00907010C	2
43	Bowl Support Bracket	P01306023D	2
44	Cart Bottom Shelf	P01005050D	1
45	Cart Panel, Front	P05705001C	1

Parts List for Models 141.16306

KEY	DESCRIPTION	PART #	QTY
46	Tank Holder	P05314013V	1
47	Condiment Tray	P05208001D	1
48	Cross Brace	P03305050D	1
49	Wheel Axle	P05362002G	1
50	Wheel	P05103004A	2
51	Wheel Hub Cap	P05108006I	2
52	Cross Brace, Upper	P05361001G	1
53	Plug	P06801026B	2
54	Cart Leg Seat, Right Front	P04524001A	1
55	Cart Leg Seat, Right Rear	P04524002A	1
56	Grease Tray Heat Shield	P06901020A	1
57	Ring Bracket	S004300024	1
	Hardware Pack	P06001060A	1
	Use and Care Guide	P80104001P	1

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 gas 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

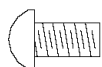
Important: Use only Kenmore replacement parts. The use of any part that is not a Kenmore replacement part can be dangerous and will also void your product warranty. Keep this Use and Care Guide for convenient referral and for part replacement.

Assembly Instructions

1 Install Bowl Support Brackets, Cross Brace & Cart Leg Seats to Cart Legs

Refer to parts drawings on Pages 5 - 7 to aid in assembly

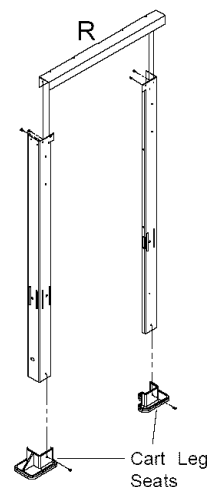
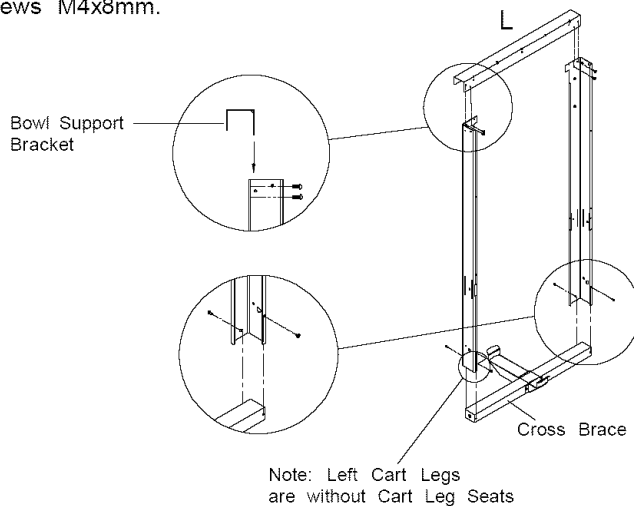
- Install Bowl Support Bracket between Left Front and Left Rear Cart Legs using 4 Phillip Head Screws 3/16"x3/8".
- Repeat for Right Cart Legs.
- Install the Cross Brace to Left Cart Legs using 4 Phillip Head Screws 3/16"x3/8".
- Install Cart Leg Seats to Right Cart Legs using 2 Countersink Flat Head Screws M4x8mm.



Phillips Head Screw
3/16"x3/8"
Qty. 12
Part # S112G0306A
(Black Painted)



Countersink Flat Head Screw
M4x8mm
Qty. 2
Part # S142M0408A
(Black Painted)



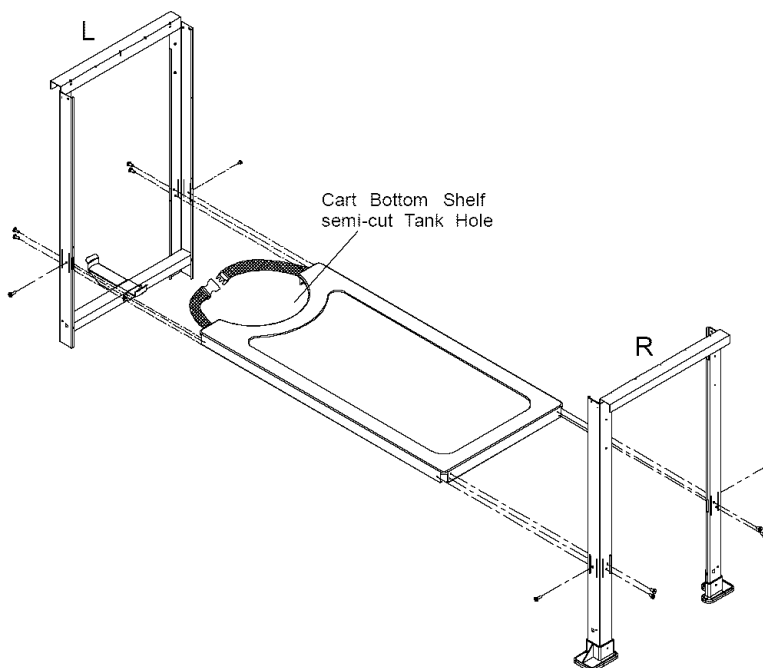
2 Install Bottom Shelf to Cart Legs

- Install Left and Right Cart Legs (parts are labeled L or R) to Cart Bottom Shelf using 12 Phillip Head Screws 3/16"x3/8". Tighten securely only after Front Cart Panel is attached. See Step 4.

(Note: Be sure the semi-cut Tank hole is positioned to the left and top surface faces up as shown and the Tank Fastening Straps are clearly out of the way).



Phillips Head Screw
3/16"x3/8"
Qty. 12
Part # S112G0306A
(Black Painted)

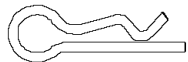


3 Install Wheels to Cart Legs

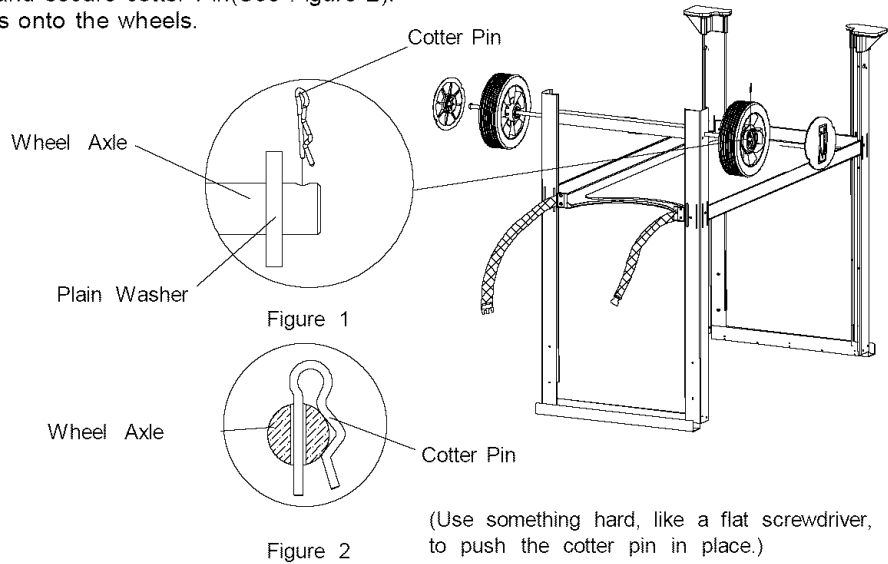
- Turn Cart upside down and firmly place on a flat surface.
- Remove the Pin and Washer from Wheel Axle.
- Thread the wheel axle through Wheels and 1 washer to the wheel Axle (See Figure 1) and secure cotter Pin (See Figure 2).
- Snap the Wheel Hub Caps onto the wheels.



Plain Washer M10
Qty. 1
Part # S411M1008A



Cotter Pin
Qty. 1
Part # P05501130B

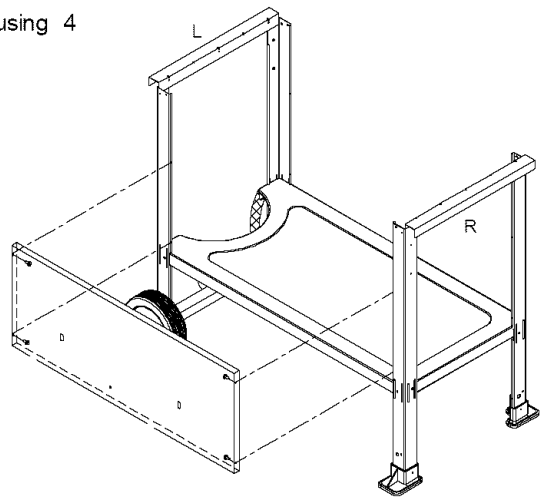


4 Install Front Cart Panel to Cart

- Install the Front Cart Panel between Front Cart Legs using 4 Phillips Head Screw M4x8mm.
- Securely tighten Bottom Shelf and Cart Legs.

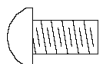


Phillips Head Screw
M4x8mm
Qty. 4
Part # S112M0408A
(Black Painted)

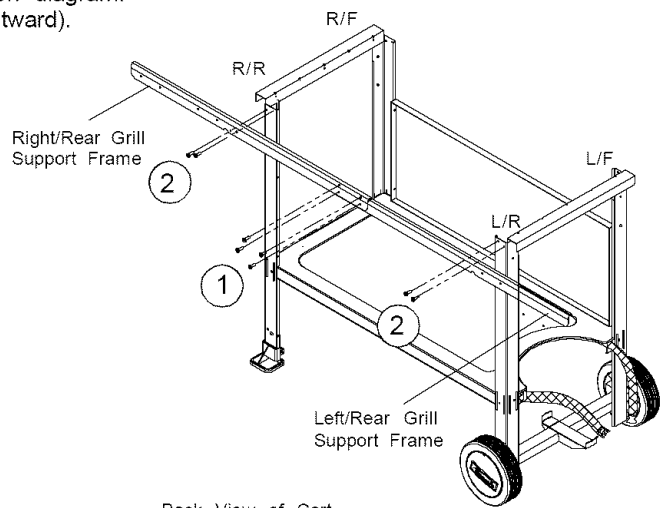


5 Install Rear Grill Support Frames

- Attach the Left/Rear to the Right/Rear Grill Support Frame using using 4 Phillips Head Screws 3/16"x3/8".
- From the back of the Cart install Left/Rear and Right/Rear Grill Support Frames to Carts Legs using 4 Phillips Head Screws 3/16"x3/8". Follow the step ① ② on diagram. (Note: Make sure the curved side faces outward).



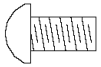
Phillips Head Screw
3/16"x3/8"
Qty. 8
Part # S112G0306A
(Black Painted)



6

Install Grill Bowl & Front Grill Support Frames

- ☐ Remove cooking components from Grill Head. With an assistant, lift and position Grill Head on the Cart. See figure 1.
- ☐ Install Grill Bowl (Left and Right Side Panels) to Cart (Left and Right Bowl Support Bracket) using 6 Phillips Head Screws 3/16"x3/8". Tighten securely only after Grill Support Frame is attached. See figure 2.
- ☐ Attach the Left/Front to Right/Front Grill Support Frame using 4 Phillips Head Screws 3/16"x3/8".
- ☐ Install Left/Front and Right/Front Grill Support Frames to Cart Legs using 4 Phillips Head Screws 3/16"x3/8". Follow the step ① ② on diagram. See figure 3.



Phillips Head Screw
3/16"x3/8"
Qty. 14
Part # S112G0306A
(Black Painted)

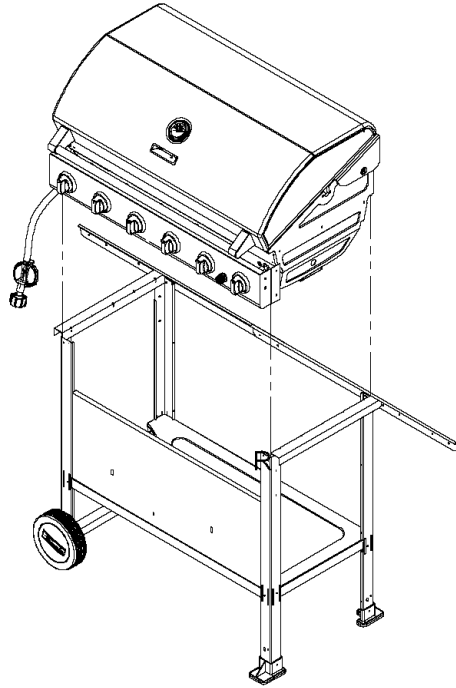
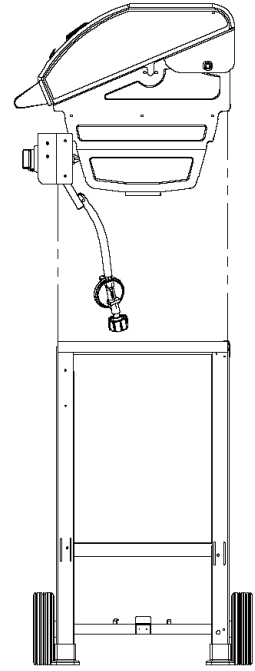
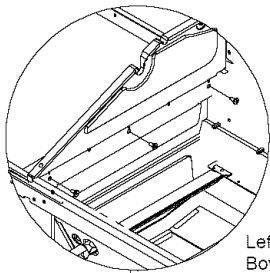


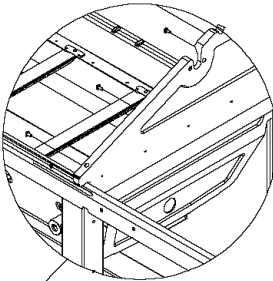
Fig. 1 Front View of Cart



Right Side View



Left Grill Bowl Panel



Right Grill Bowl Panel

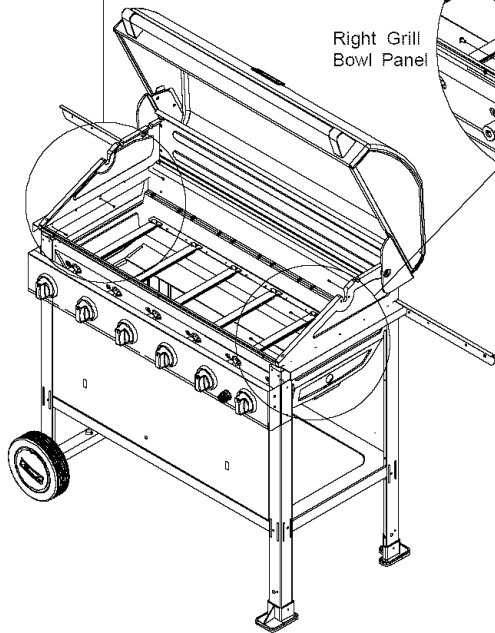


Fig. 2

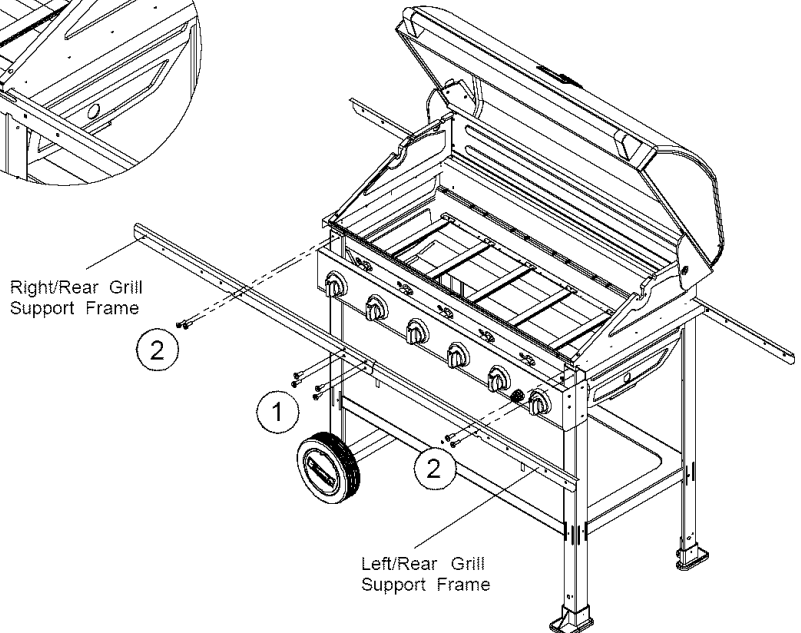
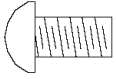


Fig. 3

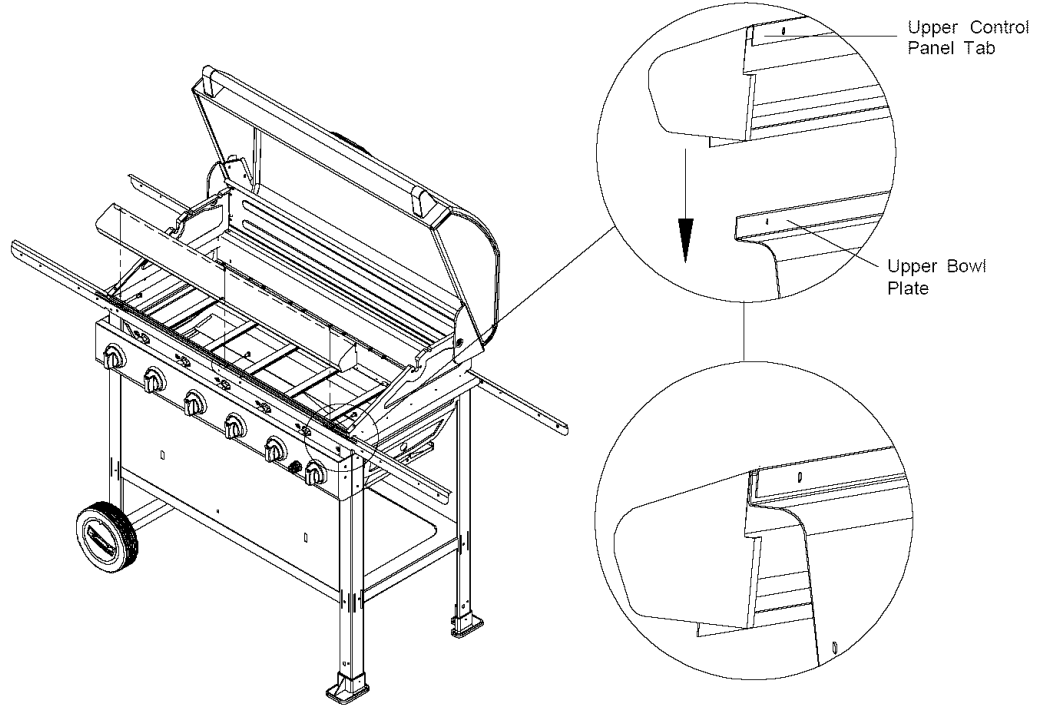
7

Install Upper Control Panel to Grill Bowl

- Slot the Upper Control Panel tab over the Upper Bowl plate as shown.
- From inside the Grill Bowl align the holes on the Upper Control Panel and Upper Bowl plate and insert 3 Phillips Head Screw M4x8mm and securely tighten.



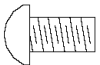
Phillips Head Screw
M4x8mm
Qty. 3
Part # S112M04084
(Steel Painted)



8

Install Left & Right Side Shelf to Grill Support Frame

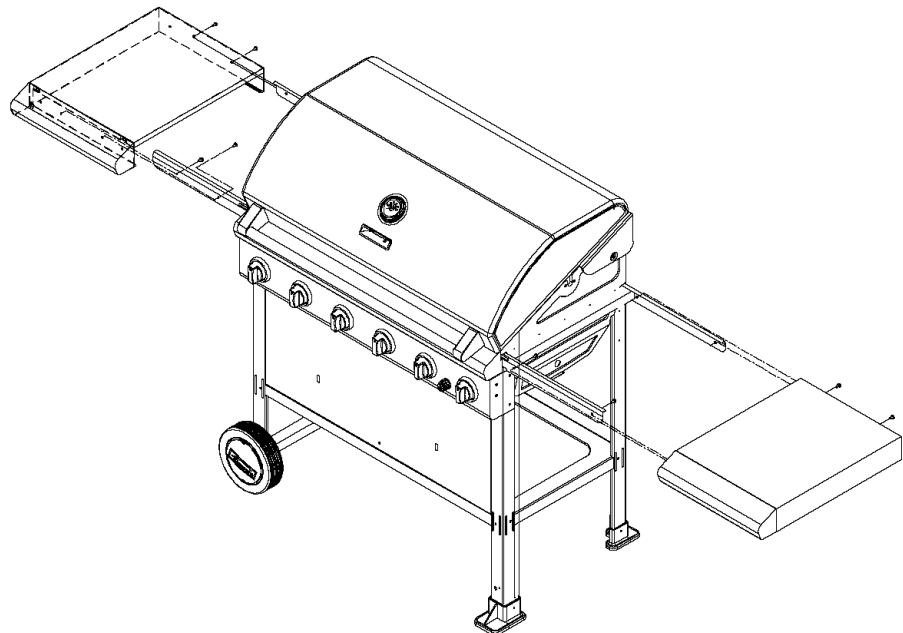
- Slide Left Side Shelf onto extended part of Left Front and Left Rear Bowl Support Brackets.
- Insert 2 Phillips Head Screw 3/16"x3/8" from underside to Rear Left Side Shelf as shown and tighten securely.
- Insert 2 Phillips Head Screw M4x8mm from underside to front Left Side Shelf as shown and tighten securely.
- Repeat steps for Right Side Shelf.



Phillips Head Screw
3/16"x3/8"
Qty. 4
Part # S112G0306A
(Black Painted)



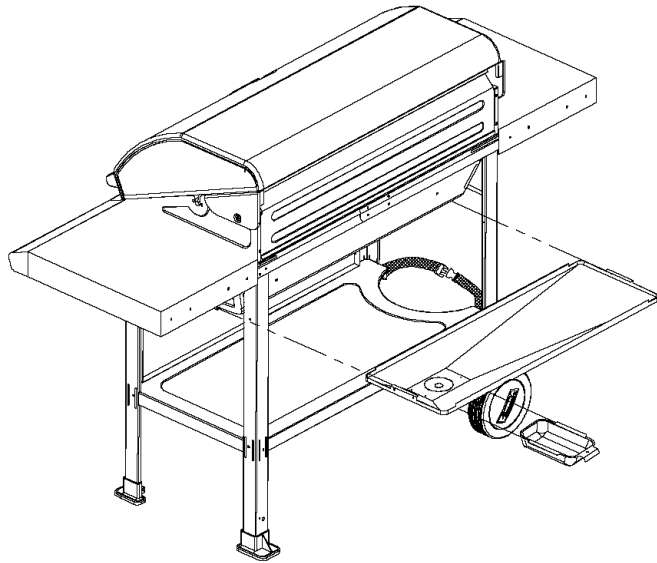
Phillips Head Screw
M4x8mm
Qty. 4
Part # S112M0408A
(Black Painted)



9

Install Grease Draining Tray and Grease Receptacle

- From the back of the grill, slide the Grease Draining Tray side tabs over the side rails underneath the Grill bowl.
- Install Grease Receptacle under the Grease Draining Tray.



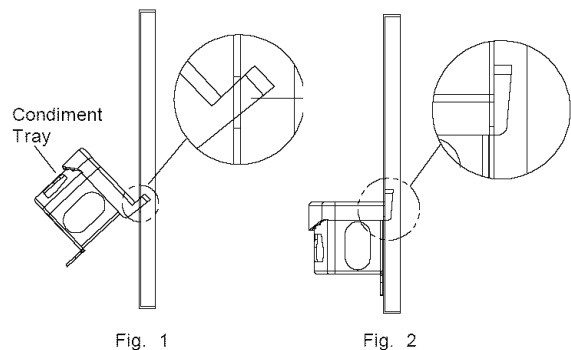
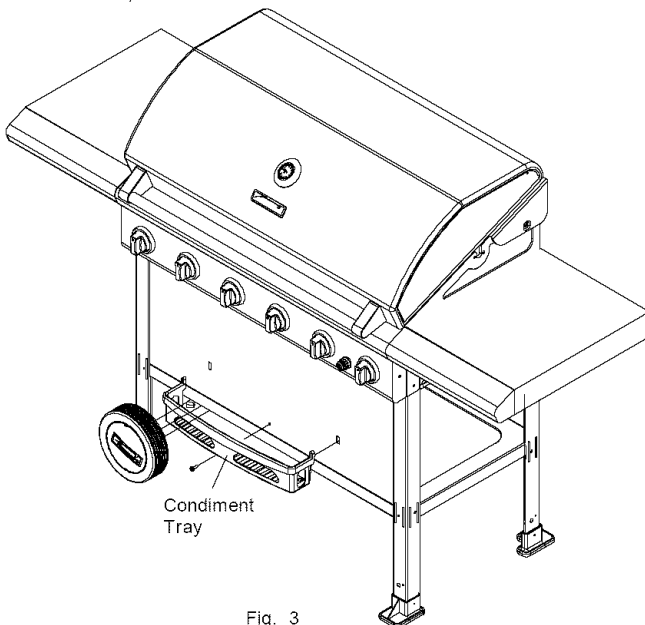
10

Install Condiment Tray to Cart

- Insert the Condiment Tray's left and right side tabs into the designated slots on Cart Front Panel. See figure 1 & 2.
- Align the hole on the Condiment Tray with the hole on the Front Cart Panel and insert 1 Phillips Head Screw M4x8mm and tighten securely. See figure 1.



Phillips Head Screw
M4x8mm
Qty. 1
Part # S112M0408A
(Black Painted)

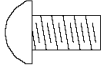


Right Side view of Condiment Tray Installation

11

Install Upper Cross Brace to Ring Bracket

- Insert Upper Cross Brace to preassembled Ring Bracket. See figure 1.
- Align holes on Upper Cross Brace ends with designated holes on Left Cart Legs and attach using 2 Phillips Head Screws 3/16"x 3/8". See figure 2.



Phillips Head Screw
3/16"x3/8"
Qty. 2
Part # S112G0306A
(Black Painted)

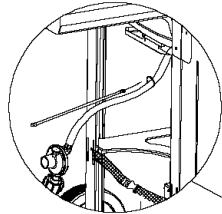


Figure 1.

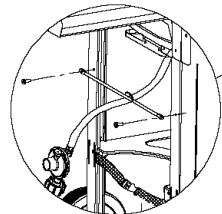
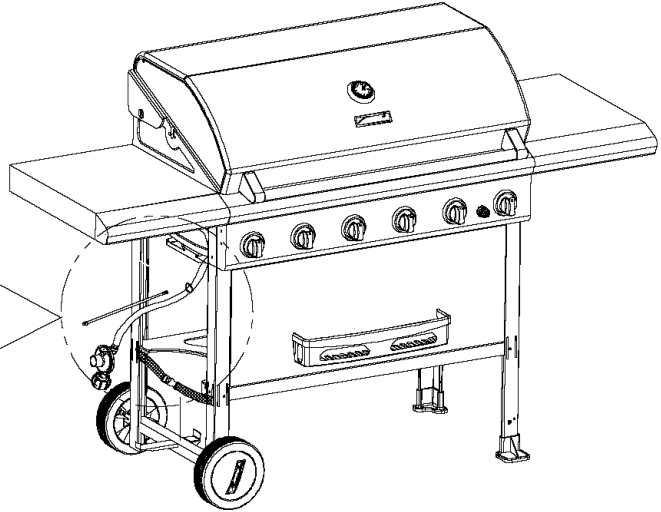


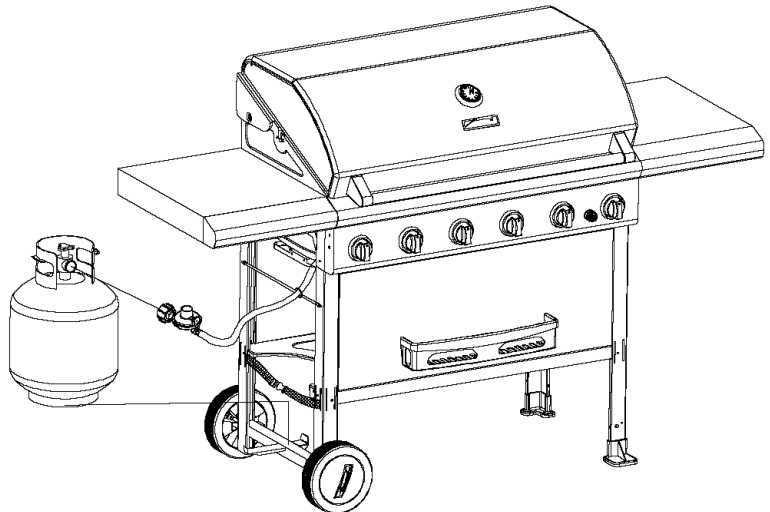
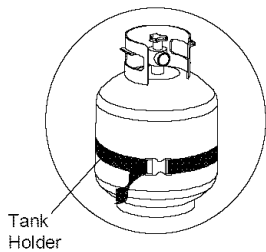
Figure 2.



12

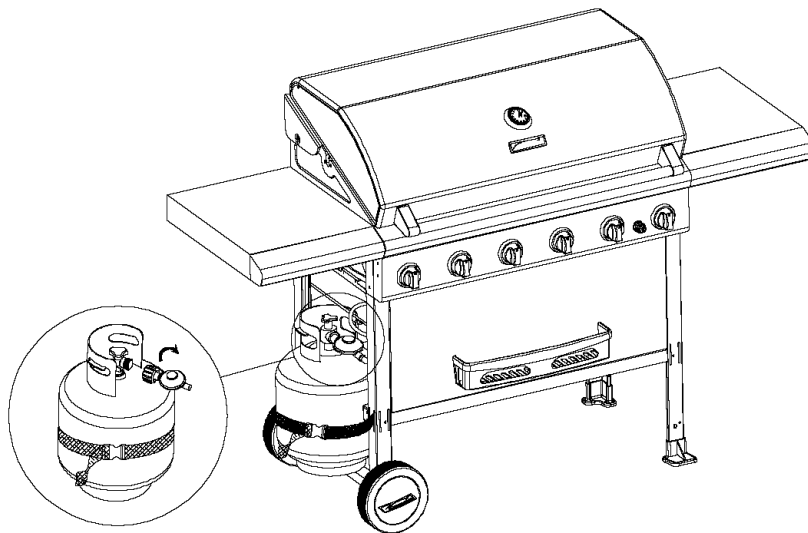
Install Gas Tank to Gas Grill

- Turn your Gas Tank Valve clockwise to the closed or OFF Position.
- Set the Gas Tank rim securely within the Gas Tank Gas Assembly and then secure the Tank Holder as shown.
- Attach the gas regulator to the LP Gas Tank valve.
Ensure that the gas hose is looped over the Cross Brace, Upper as shown.



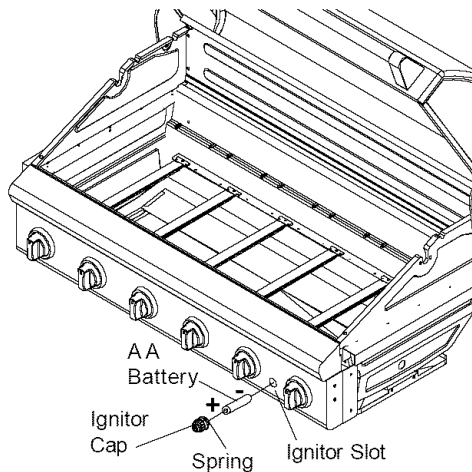
13 Connect Regulator with Hose to your LPG Tank

- Turn all Burner Valves to the OFF position.
- Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged or plugged equipment.
- Connect the regulator assembly to the tank valve and HAND TIGHTEN nut clockwise to a full stop. DO NOT use a wrench to tighten the connection. Using a wrench could damage the Regulator Assembly which could result in a gas leak.
- Open the tank valve 1/4 to 1/2 (counterclockwise) and use a soapy water solution to check all connections for leaks before attempting to light your grill. If a leak is found, turn the tank valve off and do not use your grill until the leak is repaired.



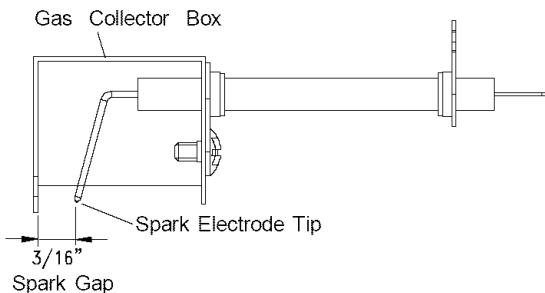
14 Install Ignitor Battery

- Unscrew Ignitor Cap from Control Panel.
- Place supplied AA battery into the Ignitor Slot with positive pole facing you.
- Position the Cap and Spring over the AA battery and tighten onto Control Panel.



15 Main Burners Electrode Check Perform this Electrode Check with the assistance of another person.

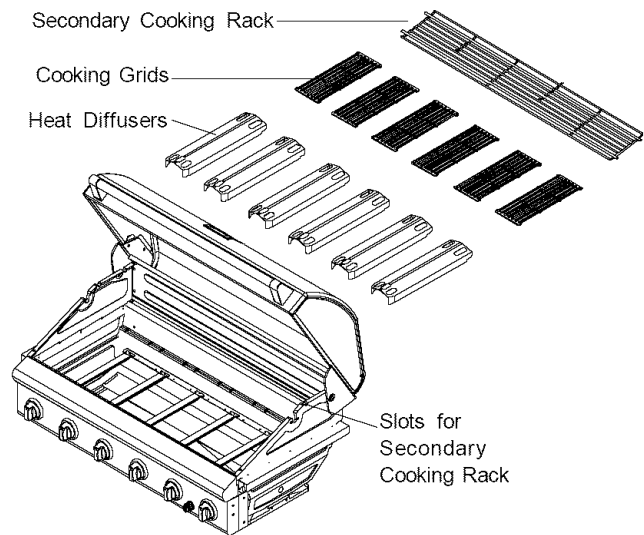
This test will ensure that the Spark Electrode Tips are properly positioned so your grill lights easily and properly.



- Be sure all Control Knobs are set to "OFF" and open the Grill Lid.
- Have your assistant stand behind to the right of the grill and look toward the front of the grill bowl. **Never** put your face inside the Grill Bowl.
- Press the Ignitor Cap. You should hear a "clicking" sound. Your assistant should see a blue spark within each Gas Collector Box. If a spark is present the Electrode Tips are properly positioned.
- If no spark is seen, the Spark Gap needs to be adjusted as follows;
 - If the gap between the Spark Electrode Tip and Receiver is more than 3/16" use long nose pliers to gently squeeze the Gas Collector Box to narrow gap.
 - If no "clicking" sound is heard:
 - AA Batteries may be installed backwards.
 - Electric wires may be loose. Remove the AA Batteries and inspect the Ignitor Junction Box found behind the Control Panel and reconnect any loose wires.

16 Install Cooking Components

- Place the Heat Diffusers on lower ledge above Burners.
- Place Cooking Grids on bowl ledge.
- Place the Secondary Cooking Rack into the slots on Grill Bowl Side Panels.



Final Grill Assembly Step

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



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.

LP Gas Tank Installation



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. **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 Overfill Prevention Device.** This safety feature prevents tank from being overfilled which can cause malfunction of LP Gas tank, regulator and/or grill.
- The LP Gas tank must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
- The LP Gas tank must have 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.
- The tank supply system must be arranged for vapor withdrawal.
- The LP Gas tank used must have a collar to protect the tank valve.
- 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.** See Parts List.
- Have your LP Gas dealer check the release valve after every filling to ensure it remains free of defects.
- Always keep LP Gas tank in upright position.
- 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 **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.
- 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 using the grill again.
- Never** light your gas grill with the lid closed.
- Never** allow children to operate your grill. Do not allow children or pets to play near your grill.
- Use of alcohol, prescription or non-prescription drugs can impair your ability to properly assemble and safely operate your grill.

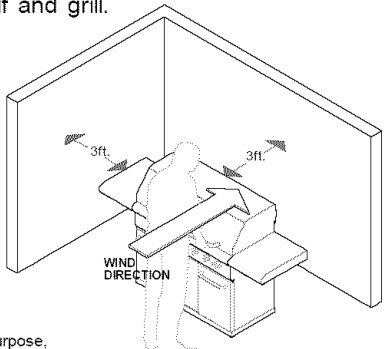
- Keep fire extinguisher readily accessible. In the event of a oil/grease fire, do not attempt to extinguish with water. Use type B extinguisher or smother with dirt, sand or baking soda.
- In the event of rain, cover the grill and turn off the burner and gas supply.
- Use your grill on a level, stable surface in an area clear of combustible materials.
- Do not leave grill unattended when in use.
- Do not move the appliance when in use.
- Allow the grill to cool before moving or storing.
- Do not use your grill as a heater.
- This grill is not intended to be installed in or on recreational vehicles and/or boats.
- Never use charcoal in this gas grill.

 **WARNING** 

A. Do not store a spare LP-Gas tank under or near this appliance.
B. Never fill the tank 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.

 **WARNING** 

- Use your grill at least **3 feet** away from any wall or surface. Use your grill at least **3 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.
- Outdoor cooking gas appliance shall not be used under overhead combustible construction.
- **Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- **Never** obstruct the flow of ventilation air around your gas grill housing.
- In **windy conditions**, always position the front of grill to face oncoming wind to reduce smoke and heat blowing in your face and prevent potential hazards to self and grill.



NOTE: For illustration purpose, your grill model may differ.

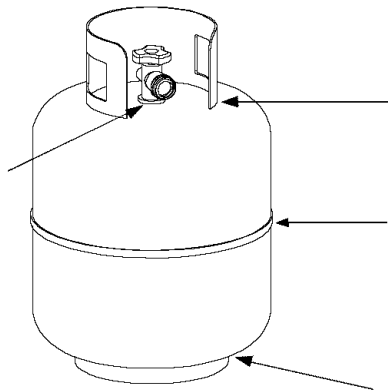
NOTE about LP Gas Tank Exchange Programs

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

How to Leak Test your LP Gas Tank

For your safety:

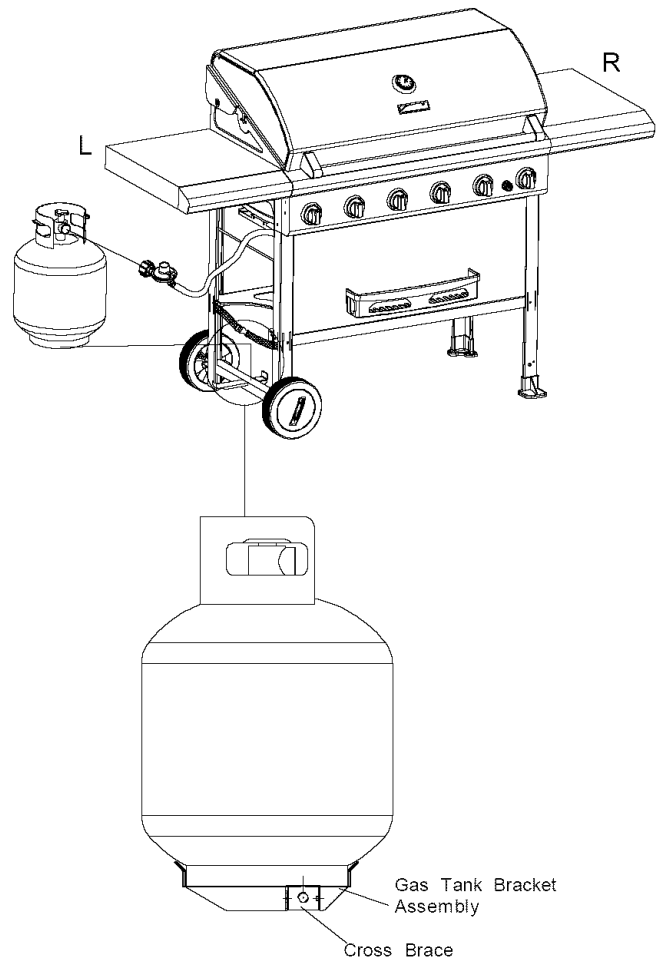
- All leak tests must be repeated each time your LP Gas tank is exchanged or refilled.
- When checking for gas leaks do not smoke.
- Do not use an open flame to check for gas leaks.
- Your grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During the leak test, keep your grill away from open flames or sparks.
- Do not use household cleaning agents. Damage to gas assembly components can result.
 - Use a clean paintbrush and a 50/50 mild soap and water solution.
 - Brush soapy solution onto LP Gas tank in the areas indicated by the arrows. See diagram.
 - If growing bubbles appear do not use or move the LP Gas tank. Call an LP Gas Supplier or your Fire Department.



To Install LP Gas Tank:


Secure a 20lb LP Gas Tank to Gas Grill

- Turn your LP Gas Tank Valves clockwise to the closed or OFF position.
- Set the Gas Tank rim securely within the Gas Tank Gas Assembly and retighten the Fastening Strap




LP Gas Tank Installation Code

The handling, storage, and transportation of all sizes of gas cylinders must be in accordance with *ANSI/NFPA 58, Storage and Handling of liquid Petroleum Gases*, or the *CSA B149.1, Natural Gas and Propane Installation Code*.



WARNING



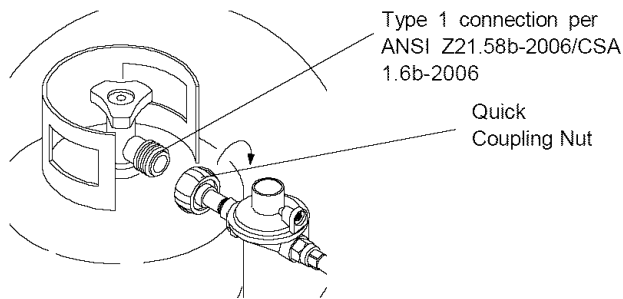
If growing bubbles appear do not use or move the LP Gas tank. Contact an LP Gas Supplier or your fire department!

LP Gas Model only:

Connect Regulator with Hose to your LP Gas Tank

- Turn all Burner Valves to the OFF position.
- Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged or plugged equipment.
- Connect the regulator assembly to the tank valve and HAND TIGHTEN nut clockwise to a full stop. DO NOT use a wrench to tighten the connection. Using a wrench could damage the Regulator Assembly which could result in a gas leak.
- Open the tank valve 1/4 to 1/2 of a turn (counterclockwise) and use a soapy water solution to check all connections for leaks before attempting to light your grill.

See "Checking for LP Gas Leaks". If a leak is found, turn the tank valve off and do not use your grill until the leak is repaired.

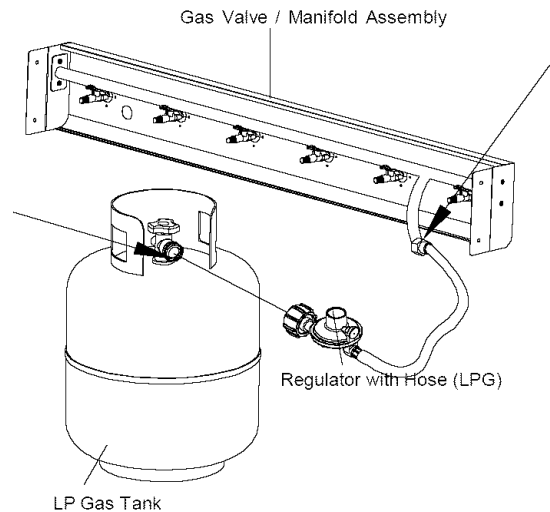




CAUTION: When the appliance is not in use the gas must be turned off at the tank.

Check all connections 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 three steps:

- Make a soap solution by mixing one part liquid detergent and one part water.
- Turn the grill Control Knobs to the full OFF position, then turn the gas ON at source.
- Apply the soap solution to all gas connections indicated by the arrows. See diagram. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.



	WARNING	
<p>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.</p>		


Disconnecting A Liquid Propane Gas (LPG) Tank From Your Grill

- Make sure the Burner Valves and LP Gas tank valve are off. (Turn clockwise to close.)
- Detach the hose and regulator assembly from the LP Gas tank valve by turning the Quick Coupling Nut counterclockwise.


USE AND CARE INSTRUCTIONS

Grill Lighting Instructions

1. Before each use, check all hoses for cracks, nicks, cuts, burns or abrasions. If a hose is damaged in any way, do not use your grill before replacing the hose with an authorized part from the Parts List. Also make sure all gas supply connections are securely tightened.
2. Familiarize yourself with the safety and Use and Care instructions in this manual. Do not smoke while lighting grill or checking gas supply connections.
3. Be sure the LP Gas tank is filled.
4. Open the Grill Lid during lighting.

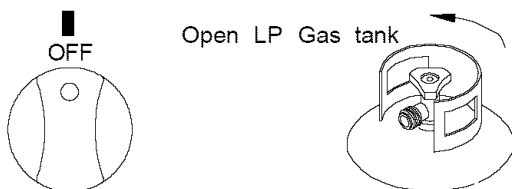


WARNING

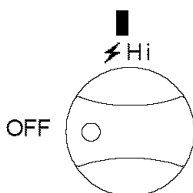


Failure to replace a faulty hose, secure gas supply connections or to open the Lid before proceeding to the Lighting Procedures could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

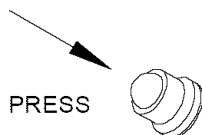
5. Set Control Knobs to OFF and open the LP Gas tank valve **SLOWLY** 1/4 of a turn.



6. Push and turn Burner Control Knob to **Hi**.



7. Immediately press and hold **ELECTRONIC IGNITION** button to light the Burner.



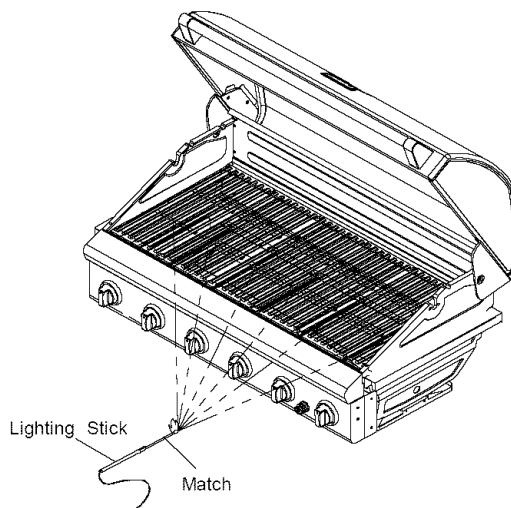
8. If ignition does not occur in 5 seconds, turn gas off at source and turn Control Knobs OFF. Wait at least 5 minutes for gas to clear, then retry. If your grill still fails to light turn the burner Control Knob(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the LP Gas Tank Installation section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

10. After one Burner is lit, turn the tank valve **SLOWLY** one more 1/4 of a turn.

11. Turn other burner Control Knobs to **Hi** to light as you move towards the LPG tank.

Manually Lighting Your Grill By Paper Match

To light your gas grill by match, insert a match into the Lighting Stick and follow steps 1 through 6 of the Grill Lighting Instructions. Then, light the match and place Lighting Stick through the Cooking Grid on the grill as shown below. Turn the nearest Control Knob to the HIGH setting to release gas. The Burner should light immediately.



USE AND CARE INSTRUCTIONS

Troubleshooting

If the grill fails to light :

1. Turn gas off at source and turn Control Knobs to OFF. Wait at least 5 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. See Cleaning Burner Tubes and Burner Ports.
- Plugged Orifice
Correction: Remove Burners from grill by removing the screw from the rear of each Burner using a Phillips Head Screwdriver. 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, Screw and cooking components.

If an obstruction is suspected in Gas Valves or Manifold, call the Grill Information Center [1-888-317-7642](tel:1-888-317-7642)



- Obstruction in Burner Tubes
Correction: Follow the Burner Tube cleaning procedure on **page 22** of this Operator's Manual.
- Misalignment of Ignitor on Burner
Correction: Check for proper position of the Electrode Tip as shown in **step 15 page 15**. The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16". Adjust if necessary. With the gas supply closed and all Control Knobs set to OFF press the Electric Ignitor cap and check for the presence of a spark at the Electrode.
- Disconnected Electric Wires
Correction: Inspect the Electric Ignitor (see Parts List) found behind the Control Panel. Connect loose Electric wires to Junction Box and try to light the grill.
- Weak AA battery
Correction: Unscrew the Ignitor Cap and replace the battery.
- 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 all Control Knobs to the OFF position.
- Turn off the LP Gas tank 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.
- Open grill Lid.
- Turn the tank valve slowly ¼ of one turn.
- Light main Burner farthest from fuel source.
- Turn the LP tank valve SLOWLY one more ¼ of one turn.
- Turn other burner Control Knobs to Hi to light as you move towards the LPG tank.
- Do not turn tank valve more than ½ of one turn on LPG models.

**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.

**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 in this Use and Care Guide.

For repair or replacement parts that you need call anytime day or night

1-800-4-MY-HOME® (1-800-469-4663)

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 Grids

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

Cleaning The Heat Diffusers

- Periodically you should wash the Heat Diffusers in a soap and warm water solution. Use a vegetable brush to remove stubborn burnt-on cooking residue. Dry the Heat Diffuser thoroughly before you reinstall them into the cooking bowl.

Cleaning The Grease Tray and Receptacle

- To reduce the chance of fire, the Grease Draining Tray and Grease Receptacle (some models) should be visually inspected before each grill use. Remove any grease and wash Grease Tray and 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. 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. Disconnect the regulator from the gas tank. Inspect the hose with regulator assembly for cracking, cuts or any other damage, and replace as necessary. Refer to the Parts List in this Use and Care Guide.
4. Remove and clean the Heat Diffusers, Cooking Grids, Cooking Rack 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 a mild soap and 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 Boxes. The edge of each collector box should overlap the first few Burner Ports on the Burner Tube.
10. Replace Heat Diffusers and 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 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:

Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your grill if you use steel wool or stiff wire brushes to clean the grill instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel.

Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the grill. To help maintain the finish of stainless steel follow these cleaning procedures for the best results:

After every use (after your grill has cooled down), wipe stainless surfaces with a soft, soapy cloth or sponge then rinse with water. Be sure to remove all food particles, sauces or marinades from stainless steel because these can be highly acidic and damaging to stainless surfaces.

Never use abrasive cleaners, scrubbers or stiff wire brushes of any type on your grill.

Use a heat resistant Stainless Steel Cleaner and rub or wipe in the direction of the stainless steel grain or polish lines NOT against the grain.

! **WARNING** !

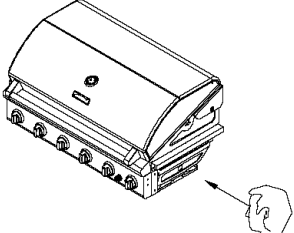
Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.


Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Do not obstruct the flow of air for combustion and ventilation.

Keep the ventilation openings of the tank enclosure cabinet free and clear of debris.

After completing each burner lighting procedure visually check burner flame pattern as shown below.





MAGNIFIED VIEW OF
BURNER FLAME
THROUGH LIGHTING
HOLE

CLEANING THE BURNER TUBES AND BURNER PORTS

To reduce the chance of **FLASHBACK FIRE** you must clean the Burner Tubes as follows at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended 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, Heat Diffusers and Grease Trays from your grill.
5. Remove the screw from the rear of each Burner using a Phillips Head Screwdriver.
6. Carefully lift each Burner up and away from the Gas Valve Orifice.
7. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
8. Refer to **Figure 1** and perform one of these three cleaning methods:

- METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.



- METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 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.

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.

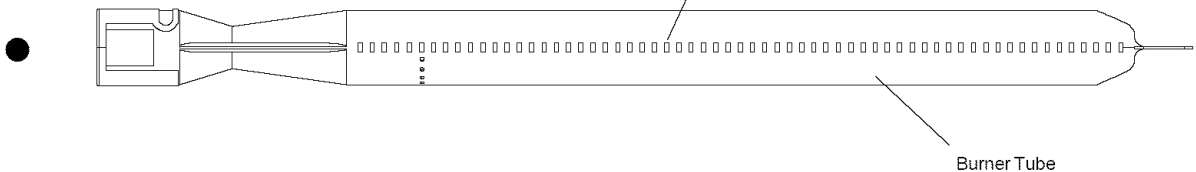
WARNING

For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your grill. See figure. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.

Gas Valve Assembly Orifice Burner Tube

Figure 1 Burner

TO CLEAN BURNER TUBE, INSERT HOOK AS INDICATED BY THE ARROW



Cooking Instructions

Burn-Off

- Before cooking on your gas grill for the first time, you should "burn off" the grill to eliminate any odor or foreign matter. Ignite the burners, lower the Lid, and operate grill on HIGH setting for 3 to 5 minutes.

CAUTION: Operating ALL main burners on HIGH setting for longer than five minutes may damage certain parts of your grill. Do not leave your grill unattended when in use.

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:** The HIGH Control Knob setting should only be used to pre-heat your grill the first 3-5 minutes and for burning food residue off the grill for 3-5 minutes after cooking is complete.

CAUTION: Operating ALL main burners on HIGH setting for longer than five minutes may damage certain parts of your grill. Do not leave your grill unattended when in use.
- Medium to Low Settings:** Most recipes specify medium to low settings, including all smoking, rotisserie cooking and cooking lean cuts such as fish.

An Important Note About Cooking Temperatures

- The suggested heat settings and cooking times shown in the following pages 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.
 - The middle and back primary cooking areas offer the highest heat for searing and grilling.
 - The Secondary Cooking Rack offers medium heat for preparing breads and firm vegetables like potatoes and corn.
 - The front primary cooking area offers less heat and is ideal for preparing delicate foods and for keeping cooked foods warm.

DirectCooking

- 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 searing, grilling, deep frying and whenever you want foods 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 Burners lit on the opposite side. Or place your food on the Secondary Cooking Rack and light the outer grill Burners. Either way, **indirect cooking must be done with the Lid down.**

Prepare Cooking Grids for Grilling

- Greasing the cooking surface will help keep foods from sticking during the cookout and reduces the amount of cleanup required. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each Cooking Grid before each cookout. We do not suggest spray type oils unless they are specified for high-temperature cooking. Be sure to coat the entire cooking surface including edges and any areas with chipped porcelain.

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. To minimize flare-ups use a drip pan under foods that produce a lot of grease, like ribs.

Grill Use for Pots/Pans

- Your new Kenmore grill has a very large primary cooking area that allows you to use one side for traditional grilling and the other side for heating pot or pan dishes. Simply place your pot/pan over a burner and turn the Control Knob to HIGH.



- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- **Never** line the bottom of the grill housing, cooking grids or Heat Diffusers with aluminum foil, charcoal, sand or any substance that will restrict the flow of grease into the Grease Draining Tray and Receptacle.
- **Before each use of your grill:** Pull out the Grease Tray and remove all grease and food debris to prevent grease fire hazard.
- **Use your grill at least 3 feet away from any wall or surface.** Use your grill at least **3 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 gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- **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.

Guide to Grilling using the Direct Cooking Method

Grilling Steak and Ribs

Turn the grill Burners on HIGH, close the Lid and preheat your grill 3 to 5 minutes. Open Lid and place the meat on the Cooking Grid directly above the lit Burners. Cook the meat on both sides until seared. Reduce the heat to MEDIUM and cook meat until done. Grilling times will vary according to meat thickness.

Grilling Hamburgers and Sausages

Turn the grill Burners on HIGH, close Lid and preheat your grill 3 to 5 minutes. Open Lid and place the meat on the Cooking Grid directly above the lit Burners. Cook the meat on both sides until seared. Reduce the heat to MEDIUM and cook the meat until done. Grilling times will vary according to meat thickness.

Grilling Poultry

Turn the grill Burners on HIGH, close Lid and preheat your grill 2 to 3 minutes. Then raise the Lid, reduce heat to MEDIUM and cook poultry directly over lit Burners until done. Poultry skin is fatty so you should expect some flare-ups when using this direct method.

To minimize flare-ups, try grilling poultry using the indirect method. Place the poultry on one side of the grill with the opposing Burners on MEDIUM heat, and lower the grill Lid. Grilling times will vary based on the size of your poultry.

Grilling Pork

Turn Burners on HIGH and preheat your grill 3 to 5 minutes with the Lid closed. Raise Lid, place pork on Cooking Grid and cook until seared. Reduce heat to MEDIUM and cook until done. Grilling times will vary according to meat thickness.

Whole Fish and Whole Fillets

Preheat your grill on HIGH for 2-3 minutes with the Lid down. Raise lid and turn Burners to MEDIUM heat. Place fish (skin down) on grill and cook over direct heat until done. Use cooking time as a guide or until fish is opaque but still moist.

Smaller Fish Fillets and Cubes

Follow the directions from above, using approximate cooking times shown at right. Place a small piece of aluminum foil on the Cooking Grids if the fish pieces are small enough to drop between the Cooking Grids.

Vegetables and Fruit

Prepare your fruit or vegetables and brush with butter or basting sauce if desired. To cook **indirectly**, the food should be placed on the left or right side of your grill with the Burners lit on the opposite side and the grill lid down. Or center your food on the Secondary Cooking Rack and light the outer grill Burners. Either way, **indirect cooking must be done with the Lid down.**

In some instances, you may want to grill vegetables and fruit **directly** over the heat, using the supplied Cooking Grids. Foods that work best with direct heat are relatively soft and require a short cooking time: mushrooms, zucchini, tomatoes and skewered fruit such as apricots, peaches, pineapple, strawberries and kiwis. Remember the **Grill Lid must remain up when cooking directly.**

Cut of Meat

T-bone steak
Sirloin steak
Beef spare ribs
Porterhouse steak
New York strip steak

Hamburgers
Sausages

Chicken breast
(cook with bone down)
Chicken wings
Drumsticks

Whole bird
(cook with breast up)

Chops
Loins
Cutlets

Whole fish
Whole fish fillets

Fish fillets
Boneless cubes

Approximate Cooking Times

Rare: 4-8 minutes
Medium: 10-14 minutes
Well done: 15-20 minutes

Rare: 4-6 minutes
Medium: 8-10 minutes
Well done: 10-15 minutes

Direct method:
approximately 15 minutes
Indirect method:
up to 30 minutes

Indirect method:
approximately 1 hour

Medium: 10-14 minutes
Well done: 15-20 minutes

10 - 12 minutes per pound or until fish is opaque

4 - 5 minutes each side or until fish is opaque

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 using the **indirect method** with the lid down will be similar to those for your kitchen oven. However, there are many factors such as outside temperature, wind conditions and location of grill that affect your grill performance so we suggest you watch the temperature gauge and adjust the heat accordingly.

Cooking times for foods prepared with the **direct method** will be much shorter mainly because of the direct heat source and softness of the food. Timing will be comparable to normal pan frying or grilling.

Guide to Slow Roasting and Baking Techniques

An Important Note About Heat Settings

The suggested heat settings shown are approximate. There are many factors such as outside temperature, wind conditions and grill location that affect your grill performance. We offer these cooking times as a convenience, but suggest you watch the temperature gauge and adjust the heat accordingly.

Preparing to Roast

Roasting uses the **indirect cooking** method. Therefore, the food should be placed on the left or right side of your grill with the Burners lit on the opposite side. You can also use the supplied Cooking Grid with an aluminum drip pan underneath allowing you to collect juices for making gravies. Remember, indirect cooking requires the Lid of your grill to be down.

Preheating your grill is not required for slow cooking methods such as roasting. If you do choose to preheat your grill before roasting, turn the Burners on HIGH and close Lid for approximately 2-3 minutes.

Food preparation

Trim meat of excess fat. Truss meat and poultry with cooking string to retain shape if desired. Bacon strips can be used to cover the outside surface of lean meat and poultry to help prevent it from drying out. Another method for keeping food moist during roasting is to put water in a cooking pan, then cover with foil. The foil should be removed for the first or the last part of the cooking time to ensure proper browning.

Tips for roasting

Except when roasting with water in a roasting pan, the juices that collect in the pan can be used as the base for a tasty sauce or gravy. Place a cooking pan directly over the heat, add extra butter if needed, then add several spoonfuls of flour to thicken sauce. Finally, add sufficient chicken or beef stock to obtain the desired consistency.

Once the meat is cooked, remove it from your grill and cover with a piece of foil. Allow it to stand for 10-15 minutes which allows the juices to settle. This will make carving easier and ensure a tender, juicy roast.

Type of Food	How Cooked	Approximate Cooking Times
Beef	Rare	18 minutes per pound
	Medium	23 minutes per pound
	Well done	27 minutes per pound
Lamb	Medium	18 minutes per pound
	Well done	23 minutes per pound
Veal		27 minutes per pound
Pork		30-33 minutes per pound
Chicken		20-25 minutes per pound
Duck		25 minutes per pound
Fish		10 minutes per pound
Turkey, under 16 pounds		20-25 per pound + 30 minutes
Turkey, over 16 pounds		18-23 per pound + 15 minutes

BAKING TECHNIQUES

From casseroles and cornbread to delicious desserts like fondue fruit skewers or crumb cake, baking on the grill is as easy as baking in the kitchen.

Preparing to Bake

To bake in your new grill you'll need a baking dish or cast-iron cooking pan, and a pair of flame retardant BBQ Mitts. If the cooking pan is cast-iron be sure to season the pan before use.

Preheat your grill 3-5 minutes, then lower heat to achieve the baking temperature desired. Baking uses the **indirect cooking** method. Therefore, your cooking pan should be

placed on the left or right side of your grill with the burners lit on the opposite side.

Tips for Baking

Prepare your favorite recipe as you would in the kitchen. Foods cooked in the grill for long periods of time should always be covered in aluminum foil to retain moisture. You will need to stir the food several times as it bakes, and add additional liquid if required.

Watch the temperature, and adjust to cook according to your recipe directions.

Oven Temperature

Slow	300° - 340° F
Moderate	355° - 390° F
High	410° - 480° F

Recommended Grill Setting

Both outside Burners on LOW
1 outside Burner on HIGH and 1 outside Burner on LOW
Both outside Burners on HIGH

Guide to Using the Secondary Rack

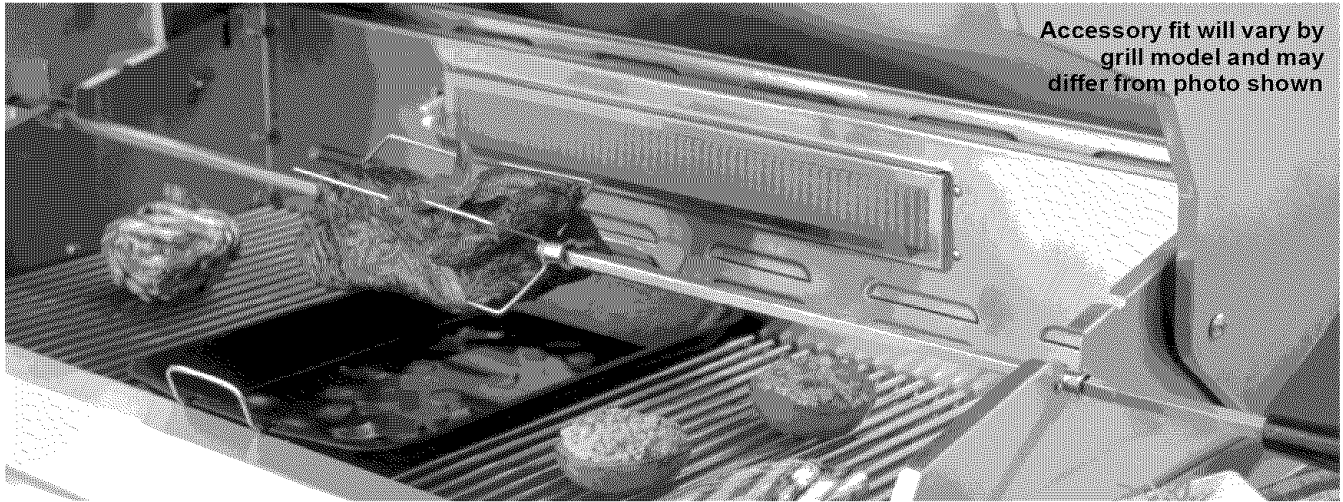
Vegetables are generally easy to cook on the grill. The Secondary Rack makes it convenient because you can still use the main cooking area while the vegetables are suspended above the grids.

Pre-cook hard vegetables by briefly boiling or microwaving them before cooking on the grill. Wrap vegetables in a double thickness of foil to protect them while cooking on the grill. Then, remove the foil if desired, 10-15 minutes before the end of cooking, brush vegetables with butter or oil and finish cooking.

The Secondary Rack can be used for purposes other than just the obvious. Consider using the rack for warming French bread, garlic bread, croissants or even bagels.

A small whole fish wrapped in foil also cooks well on the Secondary Rack. Parcels of seafood such as scallops, prawns and sliced fish fillets prepared in a sauce and portioned into small foil wraps cook well this way, too.

Don't Forget Your Grill Accessories

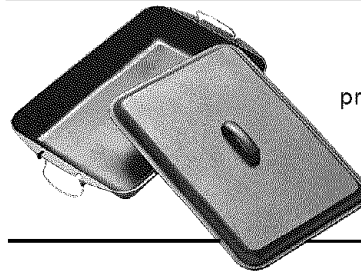


Accessory fit will vary by grill model and may differ from photo shown

Anything you enjoy cooking indoors can be prepared outdoors as well. These optional grill accessories make it easy to enjoy your new Kenmore or Kenmore Elite grill as an outdoor kitchen.

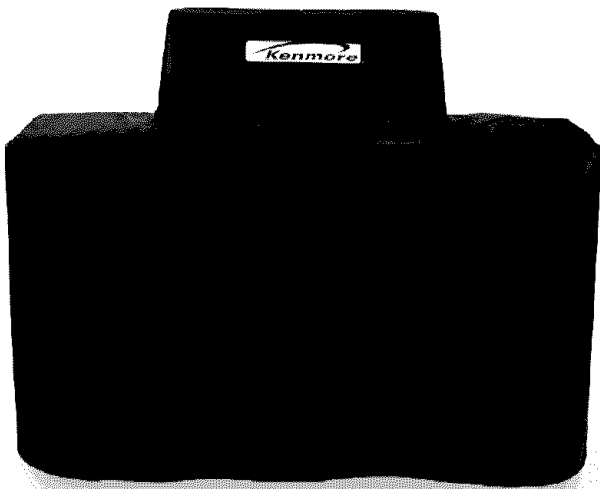
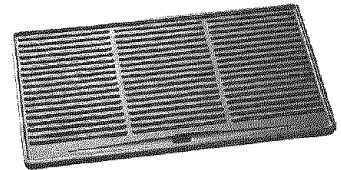
Not all locations carry all items and availability is limited to supplies on hand. Accessory fit will vary by grill model so ask a sales associate for details.

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

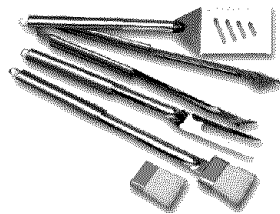


Versatile cast-iron Pan and Lid set is ideal for preparing deep dish pizza, cornbread, casseroles and deserts.

Reversible cast-iron Griddle offers a flat side for grilling breakfast, fish and fajitas and a ribbed side for cooking bacon, sausages and burgers.



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



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

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

Question:

Can I convert my grill from one fuel type to another, in other words, from LPG to NG or vice versa?

Answer:

No, your gas grill is manufactured to exact specifications and is certified for LPG (Liquid Propane Gas) use only. For your safety, conversion kits are not available, nor will we sell or otherwise provide parts or information to be used to convert your grill. Any attempt to convert your grill is dangerous and will void your warranty.

Question:

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

Answer:

The serial and model numbers are listed on a silver CSA label placed on the grill. Depending on the grill model the silver CSA label will be located on the left or right side bowl panel underneath the side shelf, underneath the right side of the control panel, outside left or right of control panel or on the back of the grill cabinet.

Question:

My grill will not light properly. Why?

Answer:

Always light the Main Burner farthest from the fuel source first. This will draw gas across the manifold helping prevent air pockets which obstruct gas-flow and prevent proper grill lighting. Also try this procedure:

1. Turn gas off at source and turn Control Knobs OFF. Wait at least 5 minutes for gas to clear, then retry.
2. If your grill still fails to light, turn the Burner Control Knob(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the LP Gas Tank Installation of this manual.
3. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

Question:

If my ignitor or battery is not working how can I light my grill manually? And - Why would I need the silver lighting stick that hangs from the side of my grill?

Answer:

If your ignition fails to work or your battery needs replacing, you can light your grill through the Cooking Grid of the grill bowl using the Manual Lighting Stick that hangs from the side of your grill. The Lighting Stick is designed to hold a paper match and allows you to safely insert a match through the Cooking Grid without getting close to the Burner. To light your gas grill manually, insert a paper match into the Manual Lighting Stick and follow steps 1 through 5 of the Basic Lighting Procedures. Then, light the match and place it through the Cooking Grid of the grill bowl. Turn the far right Burner Control Knob to the High setting to release gas. The Burner should light immediately.

Question:

Sometimes I hear a humming sound coming from my regulator. What causes this? And - My grill has a low flame and sometimes will not light. Why?

Answer:

The humming sound is gas flowing through the regulator. A low volume of sound is normal and will not interfere with the operation of your grill. Loud or excessive regulator humming and/or low flow and intermittent lighting may be caused by the regulator's excess gas flow device. Opening the tank valve all the way or too quickly is what triggers the regulator's safety device to restrict gas flow, preventing excess gas flow to your grill. Lighting the main Burner farthest from the fuel source every time will help eliminate air pockets in the manifold. Note: This following procedure should be done every time a new LP Gas tank is connected to your grill.

- Turn all Control Knobs to the OFF position.
- Turn off the LP Gas tank at the tank valve.
- Disconnect regulator from LP Gas tank.
- Let unit stand for 5 minutes.
- Reconnect regulator to the LP Gas tank.
- Open grill Lid.
- Turn the tank valve slowly ¼ of one turn.
- Light main Burner farthest from fuel source.
- Turn the LP tank valve SLOWLY one more ¼ of one turn.
- Turn other burner Control Knobs to Hi to light as you move towards the LPG tank.
- Do not turn tank valve more than ½ of one turn on LPG models.

Question:

Where do I use my grill for safer operation and better performance?

Answer:

- Strong winds and low temperatures can affect the heating and performance of your gas grill so factor in these elements when positioning your grill outdoors for cooking.
- Use your grill at least 3 feet away from any wall or surface.
- Use your grill at least **3 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 gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- Never** obstruct the flow of ventilation air around your gas grill housing.
- Always** operate grill on a level surface.

Question:

The Regulator and Hose supplied with my gas grill does not fit the older LP Gas tank I've used for years. Why not?

Answer:

The U.S. Government regulates gas appliances and LP Gas tanks. When regulations are changed the LP Gas tank fittings are altered to insure compliance. If your LP Gas tank does not fit the Regulator and Hose supplied with your new grill, the tank is outdated and must be replaced. Note: Effective April 1, 2002 all LP Gas tanks sold must include an "OPD" Overfill Prevention Device. The OPD tanks are identified by their triangular-shaped valve wheel. This internal device prevents the LP Gas tank from being overfilled. Tanks without an OPD valve can not be refilled.

Question:

Is it safe to clean my porcelain coated cooking grids in the dishwasher?

Answer:

Clean your cooking grids by hand if there are any chips or cracks in the porcelain finish and dry them thoroughly. If no chips or cracks are present it should be safe to use the dishwasher. Remember to dry the cooking grids thoroughly before placing back onto your grill to minimize rusting.

Question:

What causes cast-iron or steel grill parts to rust and what affect does it have on my grill?

Answer:

Rusting is a natural oxidation process and may appear on cast-iron and steel parts. Rust will not affect the short term performance of your grill.

To slow the rusting process on steel Cooking Grids (select models) we recommend greasing the Cooking Grids before and after each cookout. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each Cooking Grid. We do not suggest spray type oils unless they are specified for high-temperature cooking. Be sure to coat the entire cooking surface including edges and any areas with chipped porcelain.

Question:

Which is a better cooking surface to grill on; porcelain coated steel / cast-iron cooking grids or stainless steel grids?

Answer:

They all have their advantages. For traditional grilling and searing meats, cast-iron or steel grids offer better heat conductivity. To protect against the natural rusting process, steel or cast-iron cooking grids offer a porcelain finish which requires routine maintenance to keep the grids well seasoned.

Stainless steel is popular with those who prefer less maintenance.

A new innovative solution is available on select models called stainless Therma-Core™. This Cooking Grid combines a heat conducting steel core with an easy-to-clean stainless outer shell.

Repair Protection Agreements

Congratulations on making a smart purchase. Your new Kenmore® product is designed and manufactured for years of dependable operation. But like all products, it may require repair from time to time. That's when having a Repair Protection Agreement can save you money and aggravation.

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