

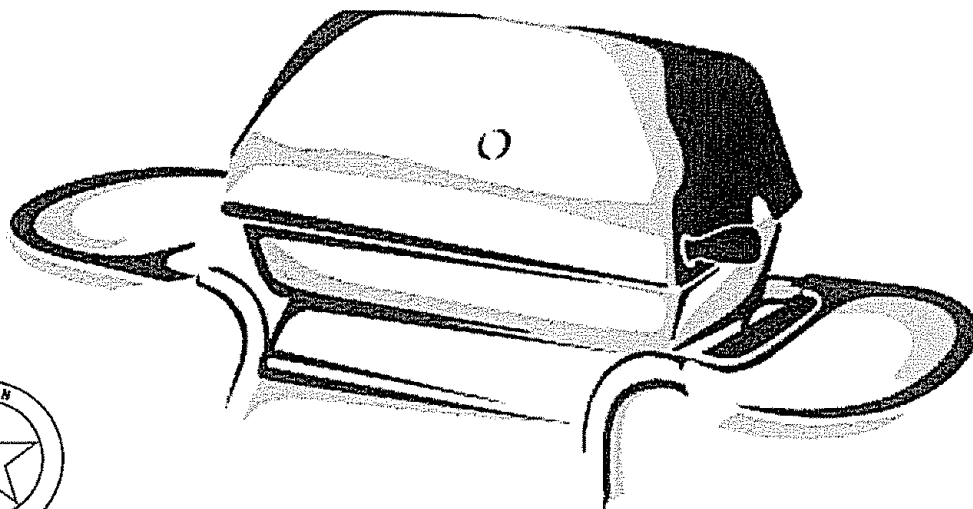
# Assembly Instructions



## Liquid Propane Gas Grill

Model No. 415.152043

This Grill Is For  
Outdoor Use Only



|   |                |  |
|---|----------------|--|
|   | <b>WARNING</b> |  |
| <ul style="list-style-type: none"><li>• Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.</li></ul> |                |  |

- Assembly
- Parts
- Recipes

|  |                |  |
|--|----------------|--|
|  | <b>CAUTION</b> |  |
| <ul style="list-style-type: none"><li>• Read and follow all Safety Statements, Assembly Instructions and Use and Care Directions before attempting to assemble and cook.</li><li>• Some parts may contain sharp edges, especially as noted in these instructions. Wear protective gloves if necessary.</li></ul> |                |  |

|   |
|---|
| Assembly Questions?<br>Call 1-800-241-7548<br>Parts Ordering:<br>Call 1-800-366-PART (7278) |
|---|

|  |
|--|
| To Installer/Assembler: Leave these instructions with consumer.<br>To Consumer: Keep this manual for future reference. |
|--|

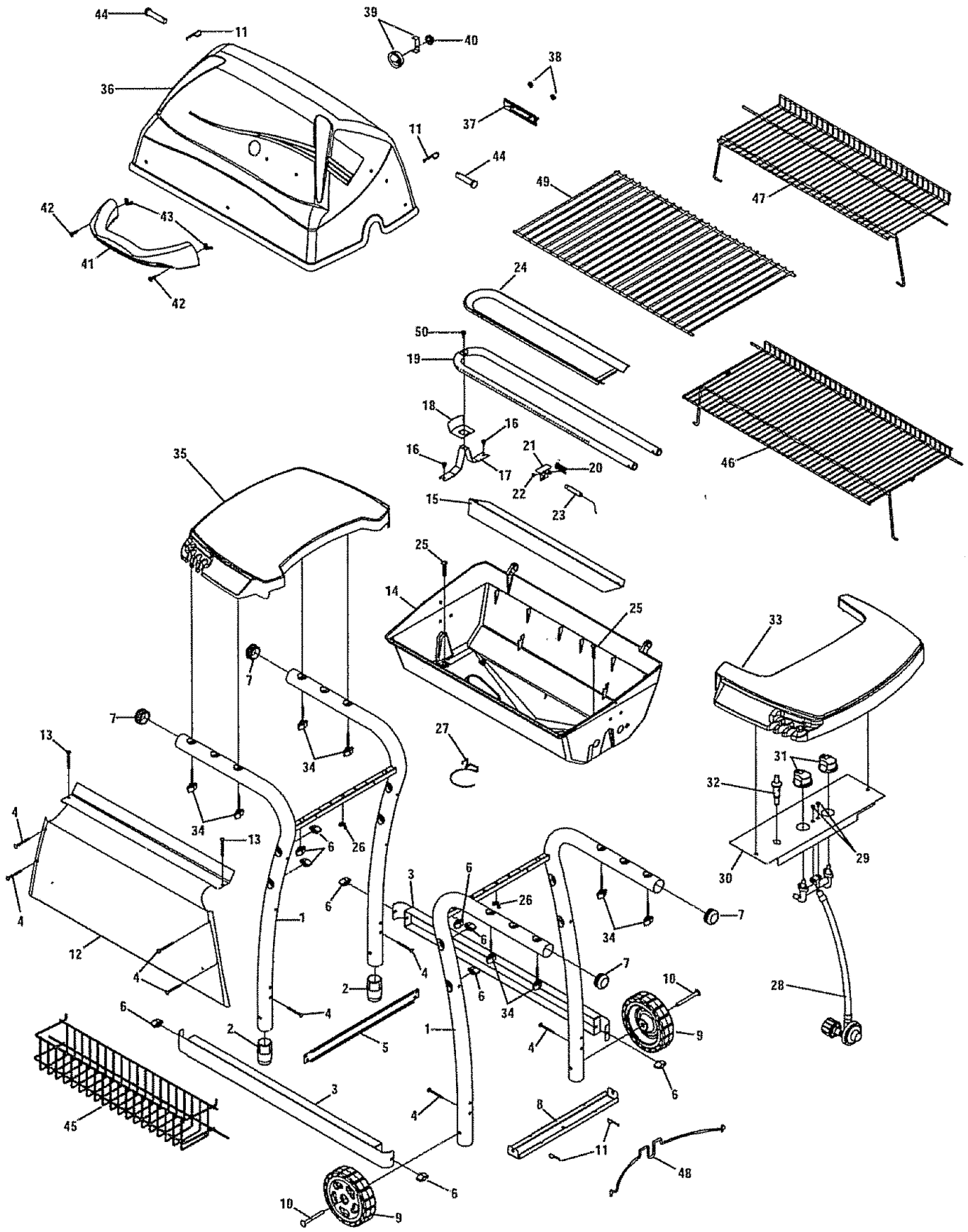
4637237 / 0-4165150 (06-14-02)

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

## PARTS LIST – Model No. 415.152043

| Key | Qty | Description                    | Part #            |  | Key | Qty | Description                | Part #            |
|-----|-----|--------------------------------|-------------------|--|-----|-----|----------------------------|-------------------|
| 1   | 2   | Leg Assembly                   | 4502102           |  | 26  | 2   | 1/4-20 Wing Nut            | 4080221 STD541625 |
| 2   | 2   | Leg Extender                   | 4154492           |  | 27  | 1   | Grease Clip                | 5156607           |
| 3   | 2   | Rail                           | 4503099           |  | 28  | 1   | Valve/Hose/Regulator       | 4524120           |
| 4   | 8   | #10-24x2" Carriage Bolt        | 4080064           |  | 29  | 2   | #10-24x3/8" Machine Screw  | 4080379 STD511003 |
| 5   | 1   | Brace                          | 4503047           |  | 30  | 1   | Control Panel              | 4526041           |
| 6   | 10  | #10-24 Plastic Tee Knob        | 4080087           |  | 31  | 2   | Control Knob               | 4154470           |
| 7   | 4   | 1-1/2" End Cap                 | 4154246           |  | 32  | 1   | Ignitor                    | 4153713           |
| 8   | 1   | Tank Support Bracket           | 4503027           |  | 33  | 1   | Right Side Shelf           | 4154375           |
| 9   | 2   | Wheel                          | 4156956           |  | 34  | 8   | #10-16x2-1/4" Wing Screw   | 4080073           |
| 10  | 2   | 5/16" Axle Bolt                | 4080155           |  | 35  | 1   | Left Side Shelf            | 4154373           |
| 11  | 4   | 1" Hitch Pin                   | 4080062           |  | 36  | 1   | Grill Lid                  | 4580161           |
| 12  | 1   | Front Panel                    | 4526044           |  | 37  | 1   | Logo Plate                 | 4157122           |
| 13  | 2   | #10-24x1-1/4" Carriage Bolt    | 4080074           |  | 38  | 2   | 3/16" Pal Nut              | 4153096           |
| 14  | 1   | Grill Bottom                   | 4580191           |  | 39  | 1   | Heat Indicator/Bracket     | 4156800           |
| 15  | 1   | Air Shield                     | 5501037           |  | 40  | 1   | #10-24 Hex Nut (keps)      | 4080208           |
| 16  | 2   | #10x1/2", T-20. Self-Tap Screw | 4080043           |  | 41  | 1   | Handle                     | 4154473           |
| 17  | 1   | Lower Burner Bracket           | 4500261           |  | 42  | 2   | #10-24x1" Machine Screw    | 4080302 STD511010 |
| 18  | 1   | Upper Burner Bracket           | 4500248           |  | 43  | 2   | #10-24 Wing Nut            | 4080063           |
| 19  | 1   | Tube Burner                    | 5068007           |  | 44  | 2   | 1/4x1-1/8" Hinge Pin       | 4156513           |
| 20  | 1   | Wire Mesh                      | 4153741           |  | 45  | 1   | Condiment Basket           | 4151004           |
| 21  | 1   | Ignitor Shield                 | 4501764           |  | 46  | 1   | Lower SwingAway            | 4152124           |
| 22  | 1   | #6-20x3/8" Self-Tap Screw      | 4080086           |  | 47  | 1   | Upper SwingAway            | 4156448           |
| 23  | 1   | Electrode/Wire Assembly        | 5156105           |  | 48  | 1   | Tank Wire                  | 4154195           |
| 24  | 1   | Drip VapoRISER Bar             | 4501750           |  | 49  | 1   | Cooking Grate              | 4152739           |
| 25  | 2   | 1/4-20x1-1/2" Machine Screw    | 4080324 STD512515 |  | 50  | 1   | #10-16x1/2" Self-Tap Screw | 4080059           |

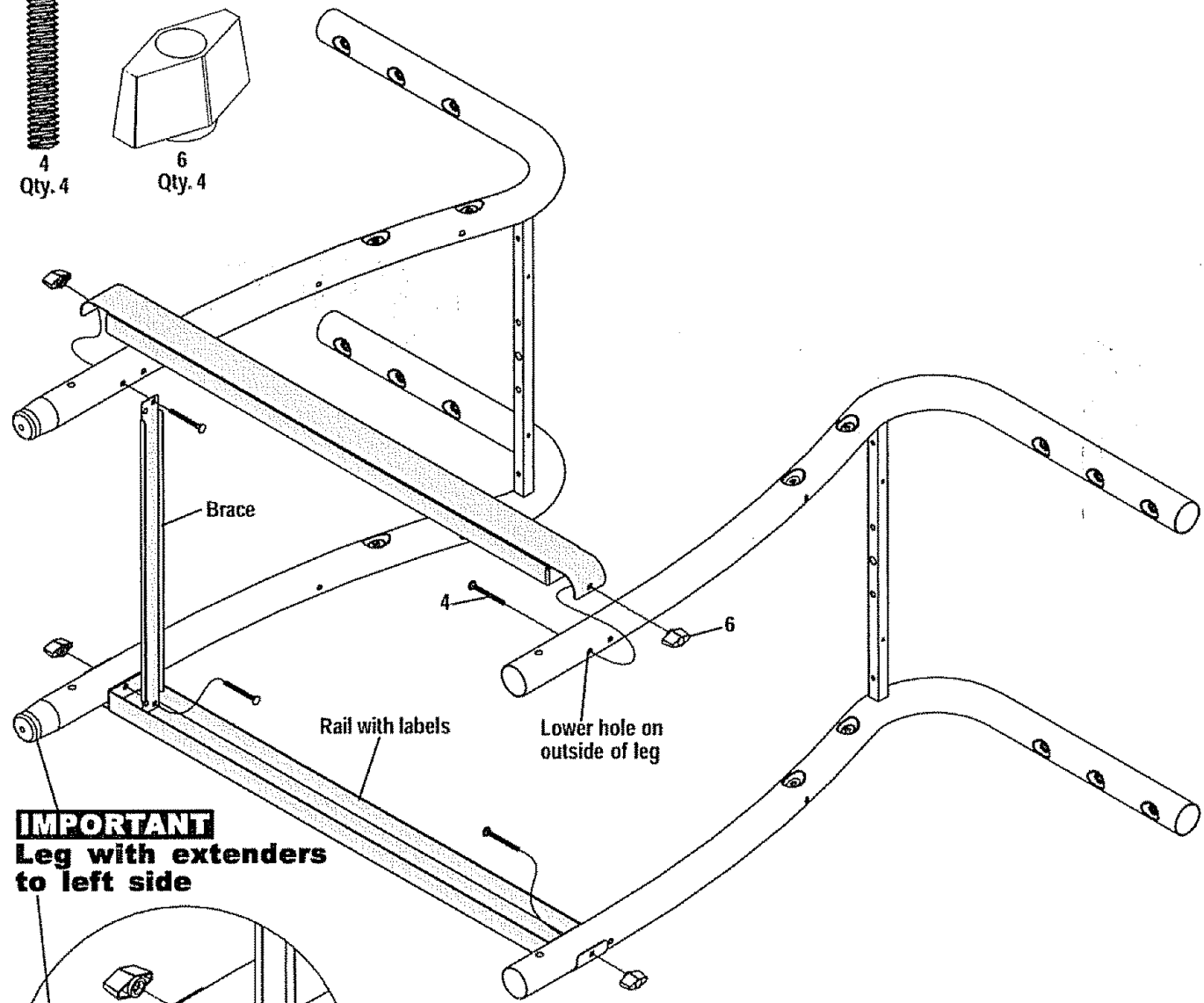
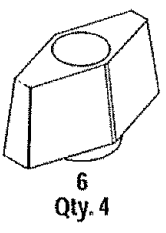
**PARTS DIAGRAM – Model No. 415.152043**



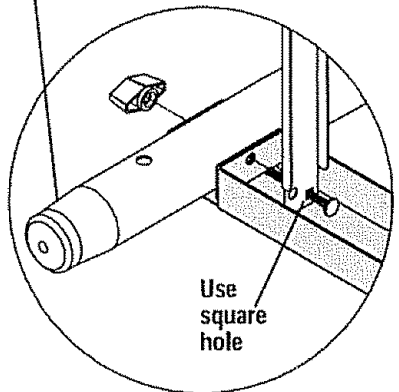
# ASSEMBLY – Model No. 415.152043

**1**

- Cart Assembly Step 1**
- Position the leg with extenders to left.
  - Position back rail (with label). Secure with bolt and tee knob – right side only.
  - Position front rail. Secure with bolt and tee knob – right side only.
  - Install brace. Secure left side with bolt and tee knob - both legs.



**IMPORTANT**  
**Leg with extenders to left side**



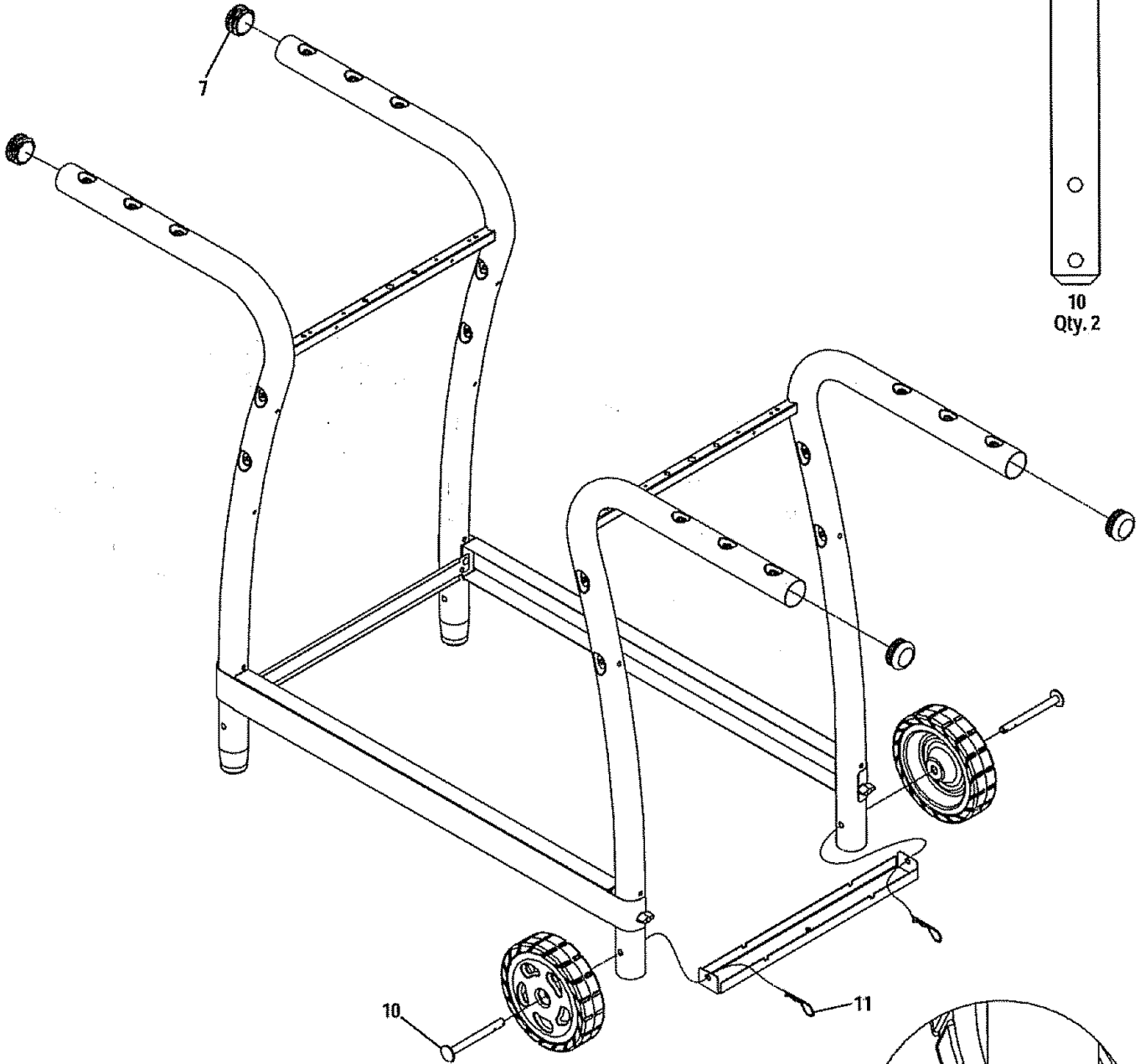
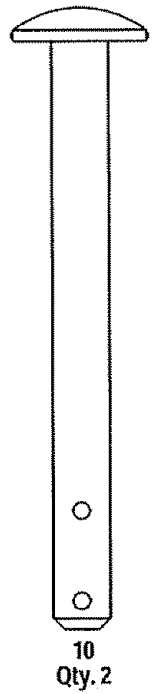
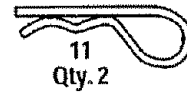
Remove end of raling label on rail (see parts list to identify) and apply to your warranty card in box #5. If label cannot be removed, write the numbers on your warranty card.

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

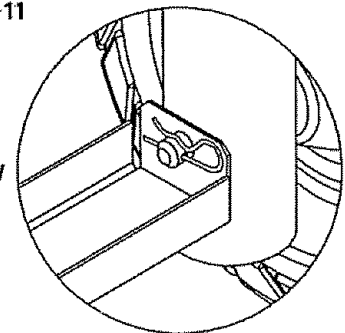
# 2

## Cart Assembly Step 2

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



Completed Assembly

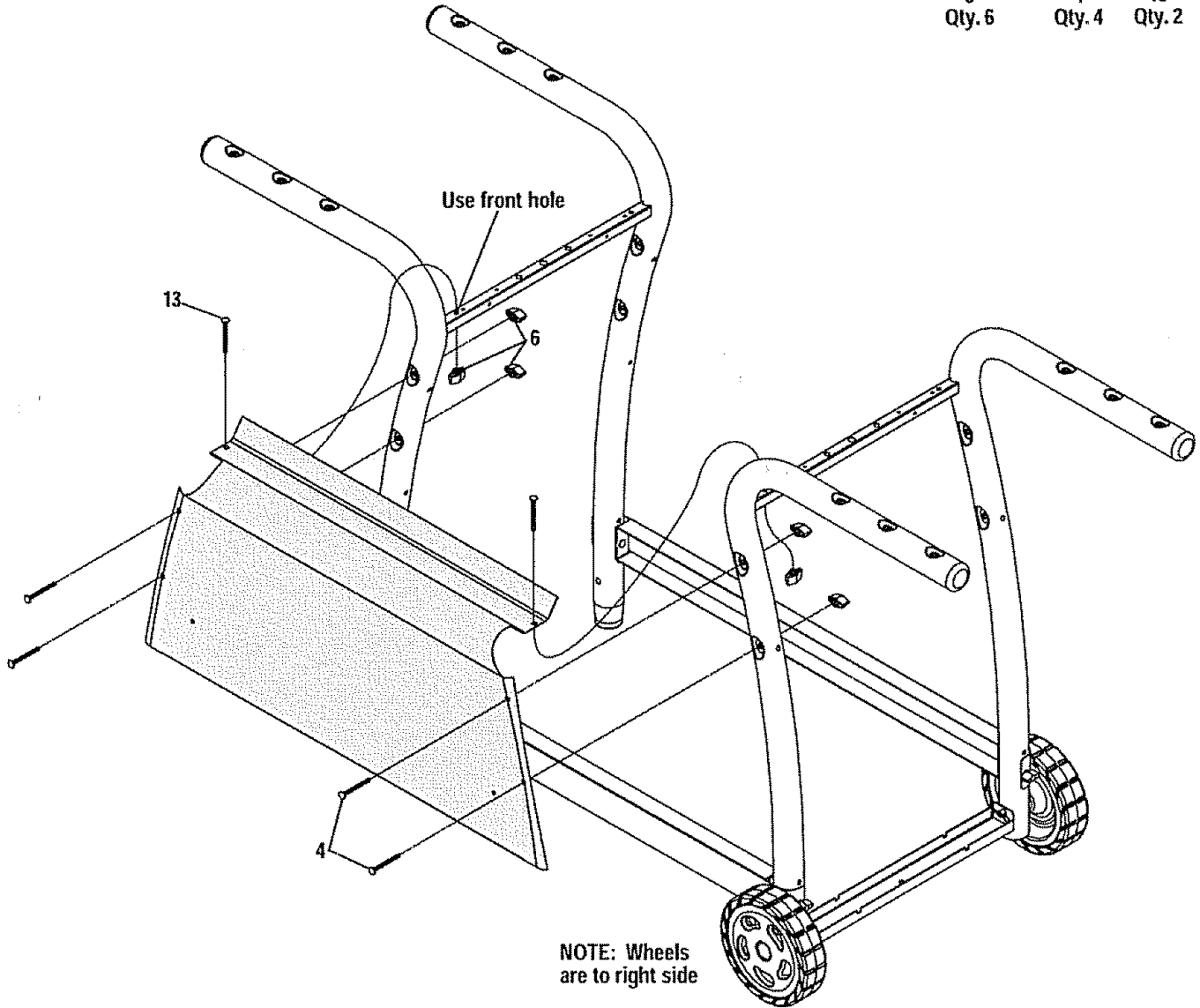
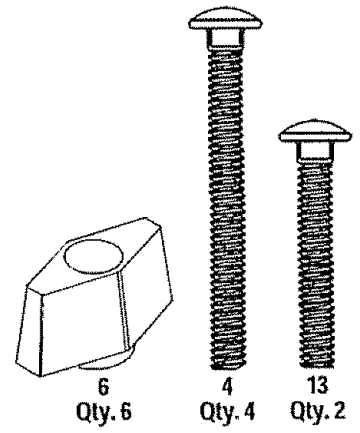


# 3

## Cart Assembly Step 3

- Insert the two top bolts, then attach and tighten tee knobs.
- Insert the four front bolts, then attach and tighten tee knobs.

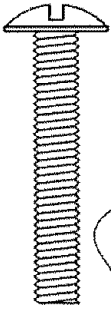
**NOTE:** Be sure square shank of bolt is fully inserted into hole before tightening tee knobs.



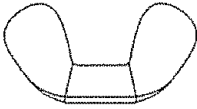
# 4

## Grill Bottom Assembly

- Assemble grill bottom to cart.
- Attach grease clip to grill bottom.
- Attach Sears Grease Cup #22020 (sold separately) or soup can to grease clip.

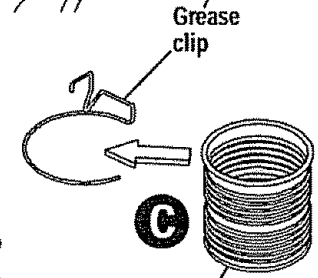
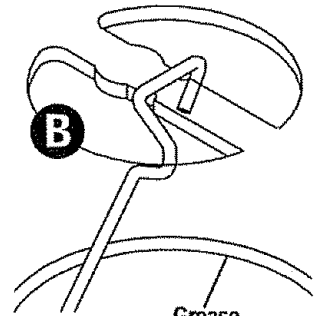
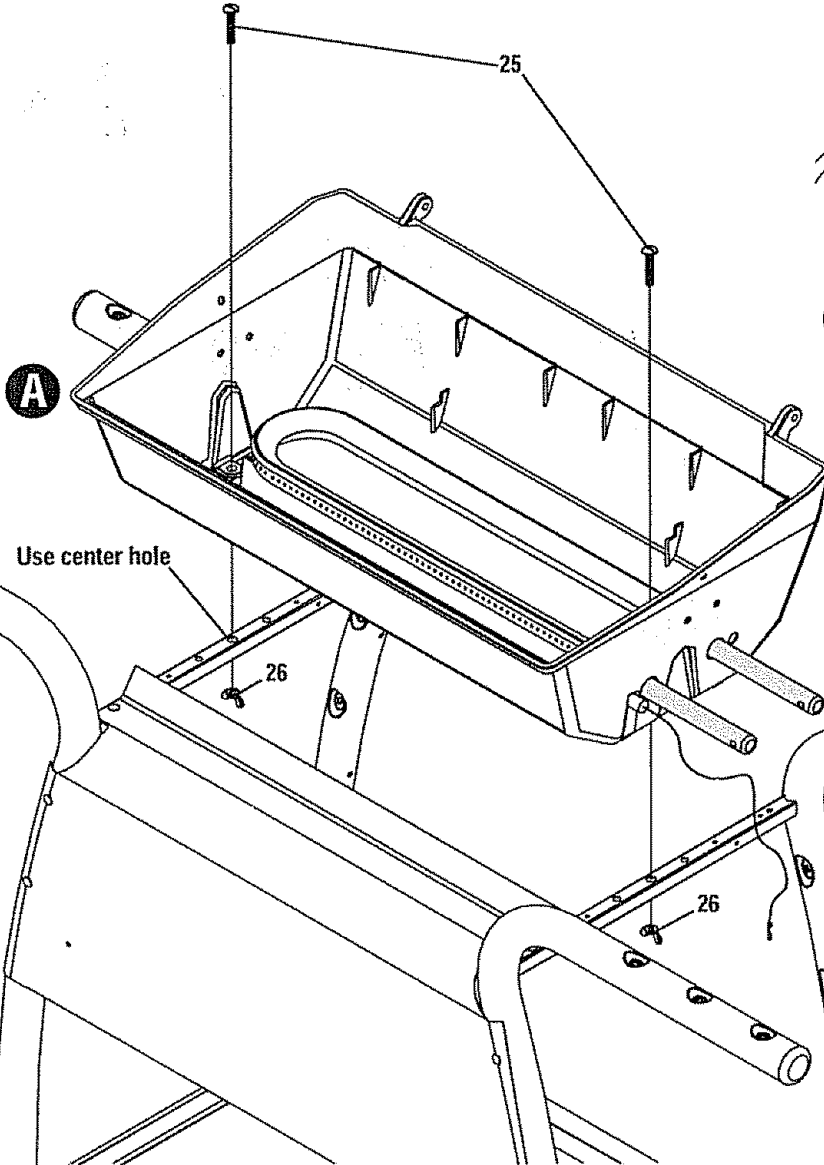
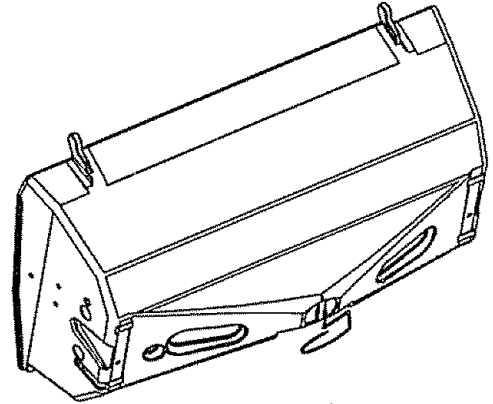


25  
Qty. 2



26  
Qty. 2

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





Sears Grease Cup #22020 or soup can

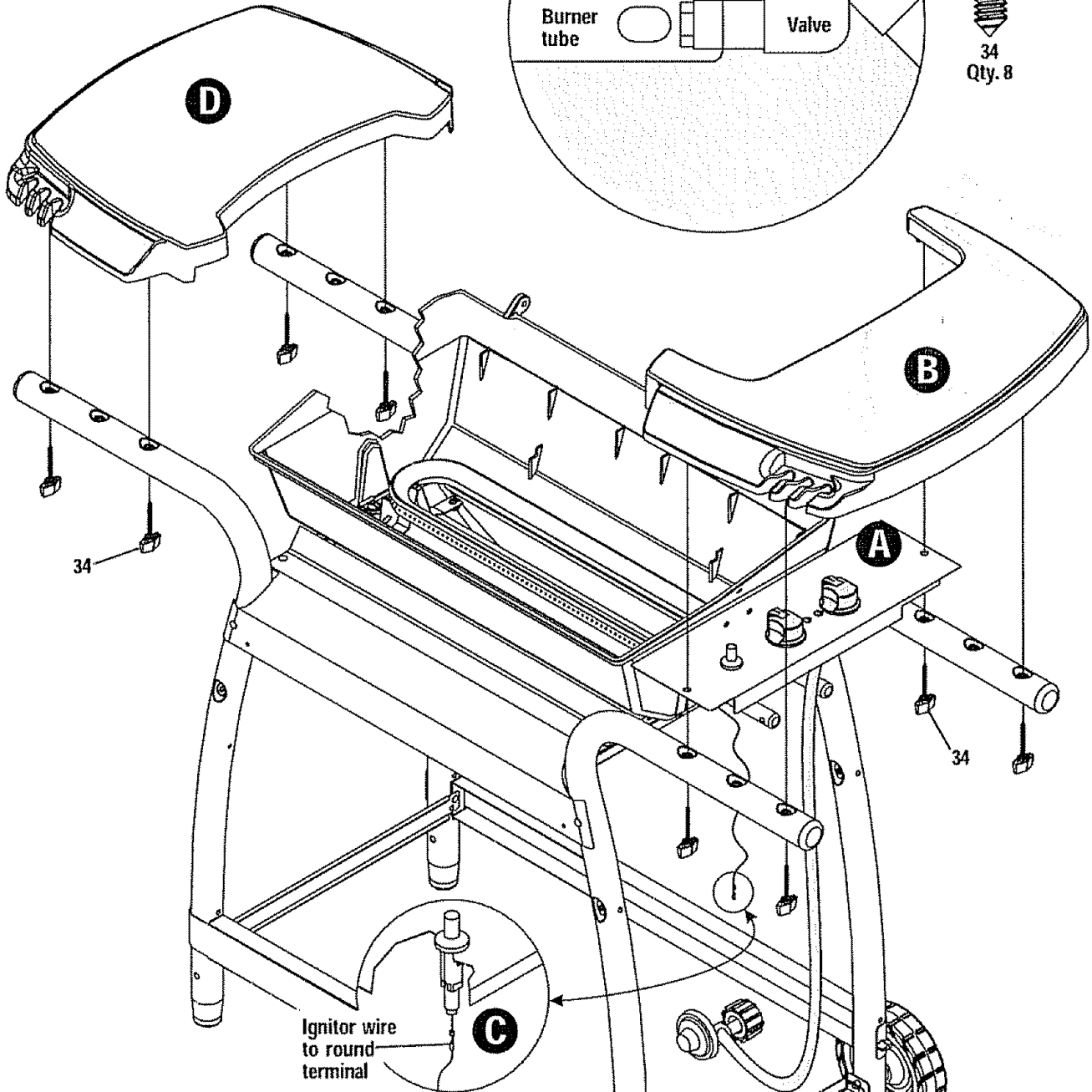
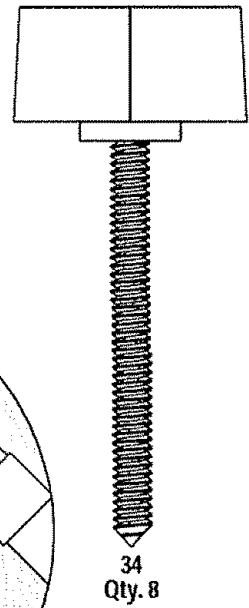
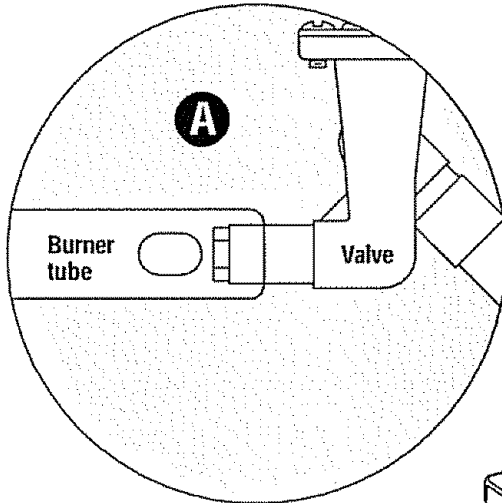
**5**

**Control Panel And Side Shelf Assembly**

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

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

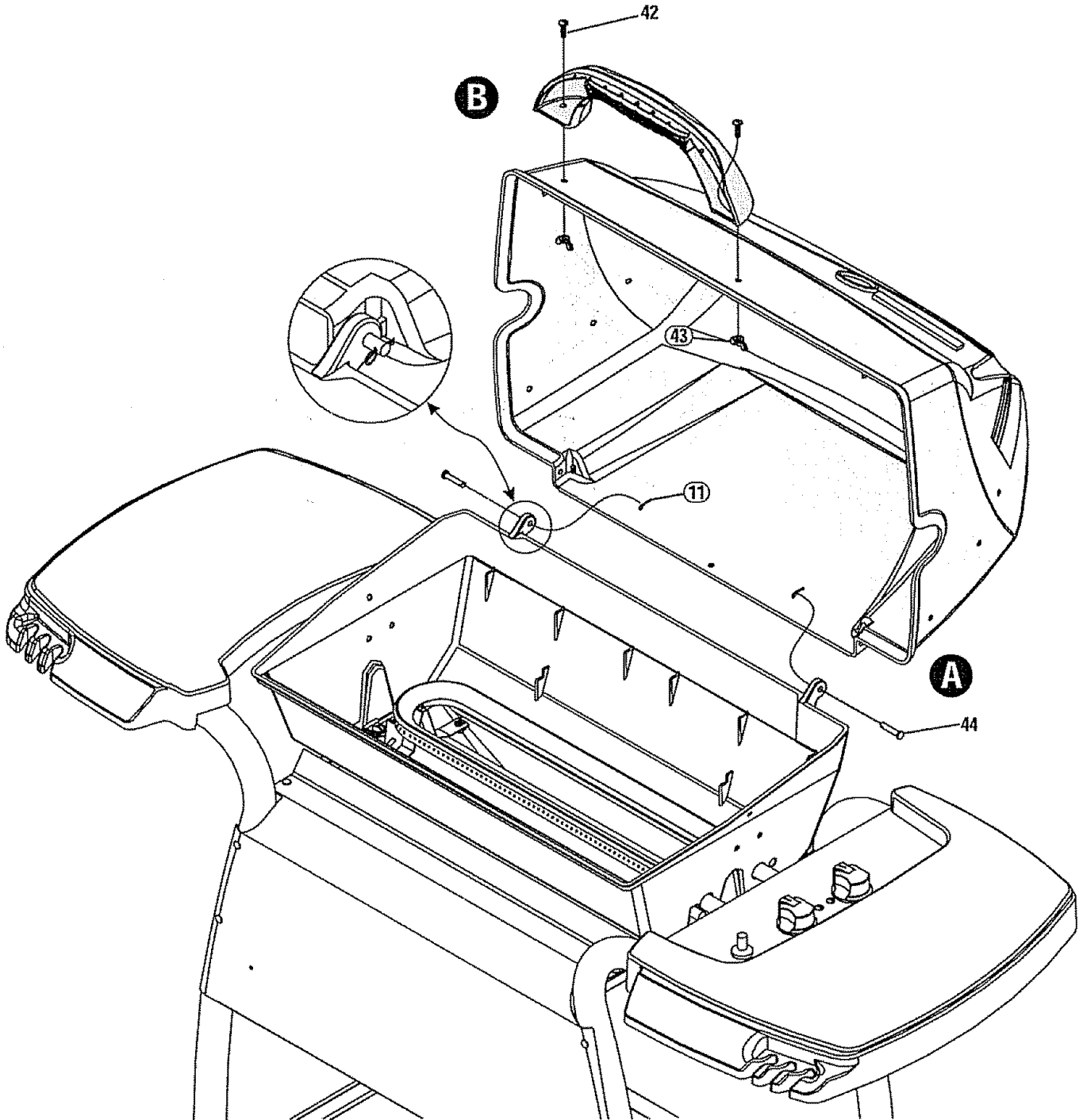
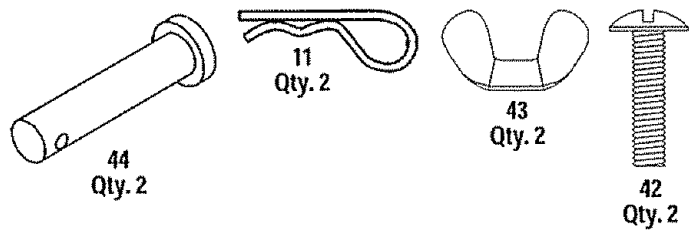
|  |                |   |
|--|----------------|---|
|   | <b>WARNING</b> |  |
| <p>Valves and burner tubes must be engaged beneath control panel. Undergrill fire, with risk of injury, could result if not correct.</p> |                |   |





# 6

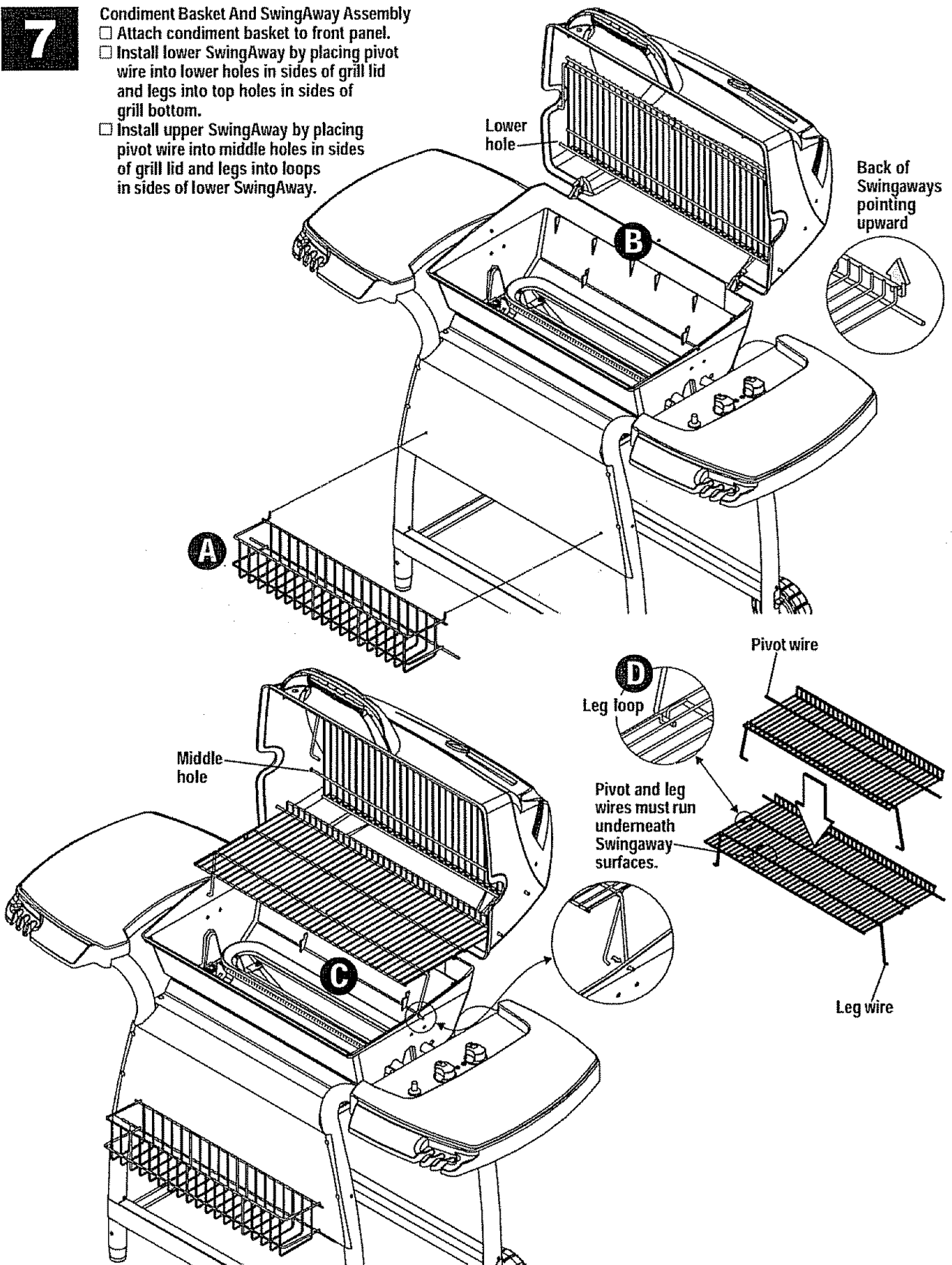
**Grill Lid and Handle Assembly**  
□ Install grill lid to grill bottom.  
□ Install handle to grill lid.



# 7

## Condiment Basket And SwingAway Assembly

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



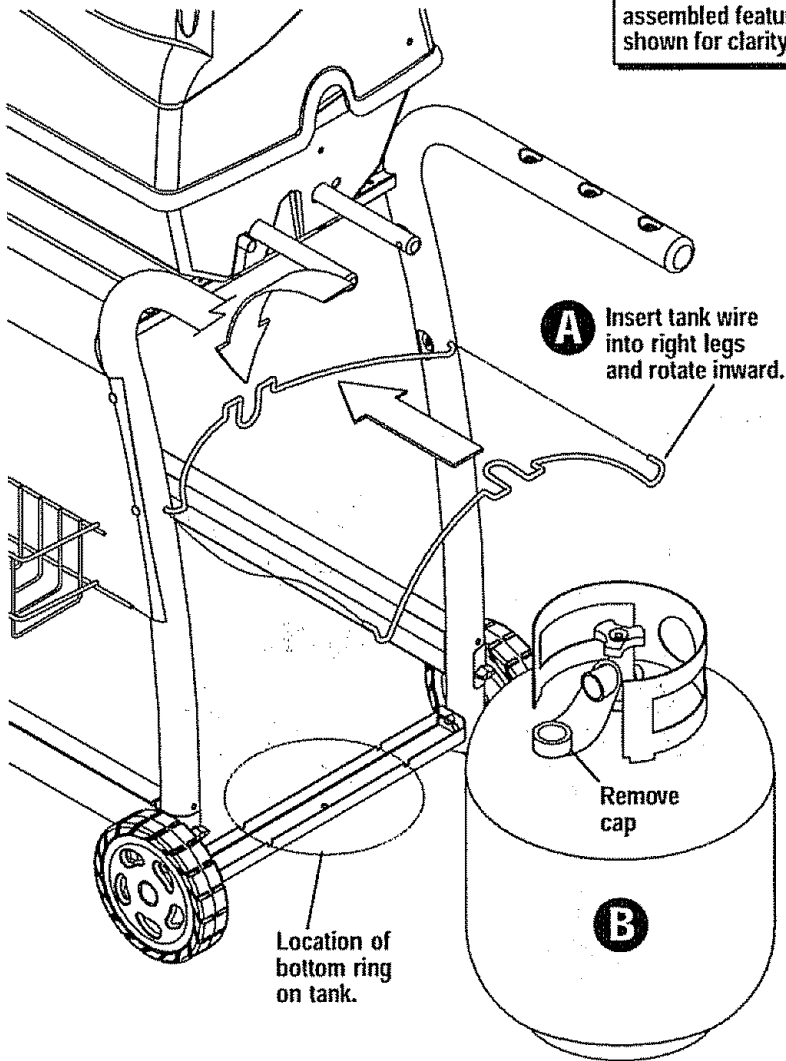
# 8

## Tank Wire And LP Tank Assembly

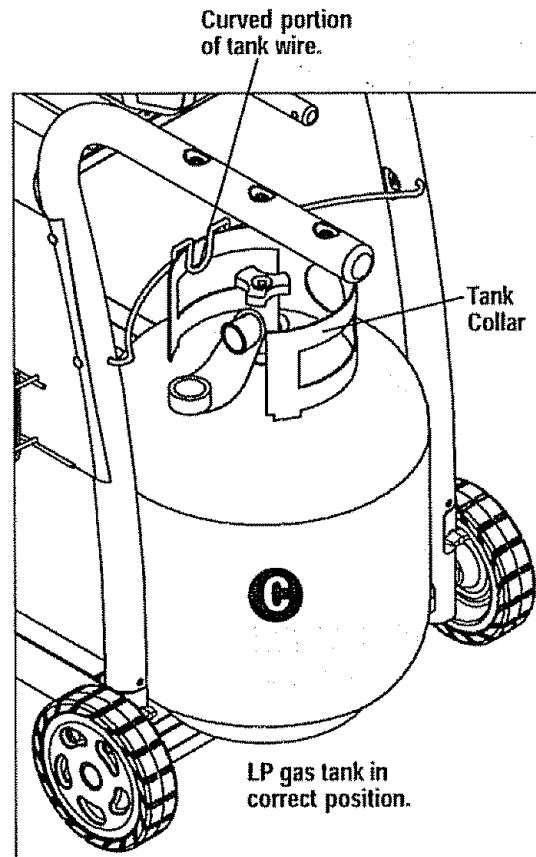
- Install tank wire into right leg assembly.
- Place LP tank onto tank support bracket and snap tank wire over tank collar.
- See Use & Care Manual for connection of regulator to LP tank.

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

**NOTE:** Some previously assembled features not shown for clarity.



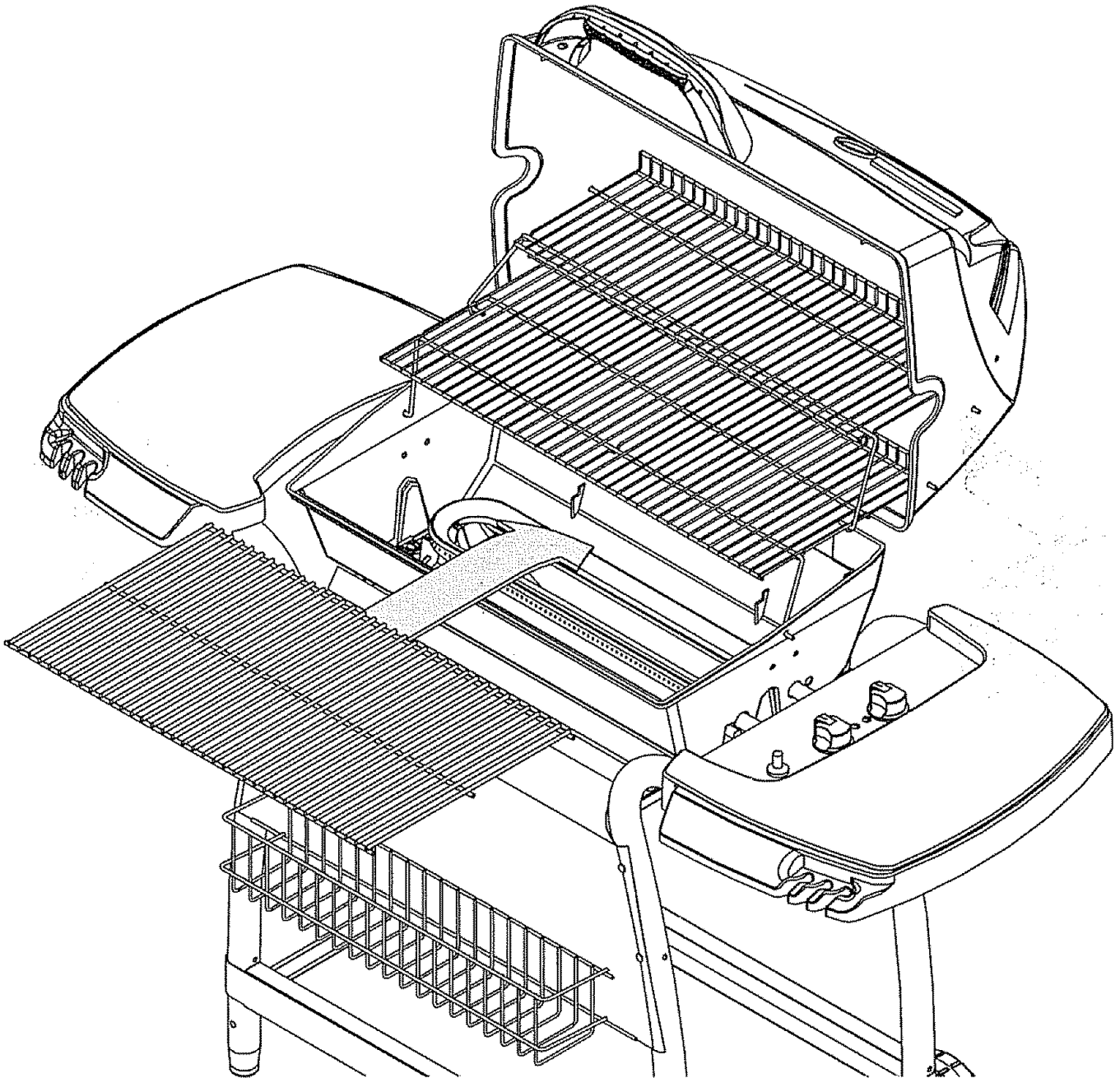
|  |                |   |
|--|----------------|---|
| ⚠  | <b>CAUTION</b> | ⚠ |
| <ul style="list-style-type: none"><li>• Tank collar opening must face to front of cart once tank is attached.</li><li>• Failure to install tank correctly may allow gas hose to be damaged in operation.</li></ul> |      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



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

9

Cooking Grate Assembly  
□ Place cooking grate onto grate rests  
in grill bottom.





# Recipes

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## Indirect Cooking:

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

## Lemon Herb Chicken

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

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

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

## Polynesian Chicken

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

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

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

## Pineapple Glaze

|   |                         |
|---|-------------------------|
| 1 cup crushed pineapple,<br>drained and reserve 1/4 cup syrup | 2 lbs. prepared mustard |
| 2 lbs. lemon juice  | 1/2 tsp. salt           |
|   | 1 cup brown sugar       |

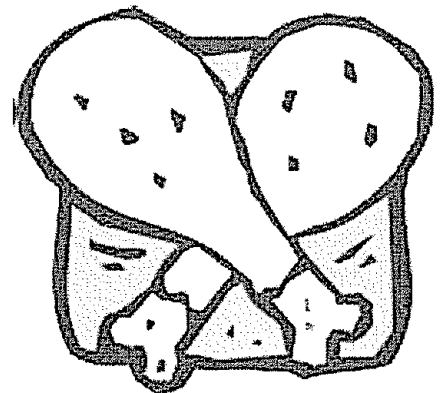
Combine ingredients, brush both sides of chicken with glaze and broil about 10 minutes more or until tender. Turn and baste with glaze. Serve extra glaze with chicken.

## Chicken Shish Kabobs

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

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

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





# Recipes

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## Herb Butter

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

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

## Mop Ribs

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

## Mop Sauce

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

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

## Dry Seasonings

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

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

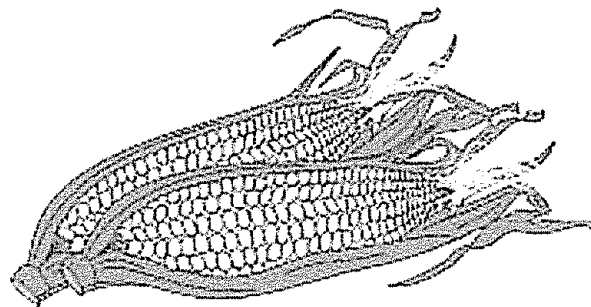
## Grilled Fresh Vegetables

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

## Corn On The Grill

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

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





# Recipes

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## Mauna Key Lamb Chops

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

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

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

## Venison Burgers

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

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

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

## Venison Tenderloin

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

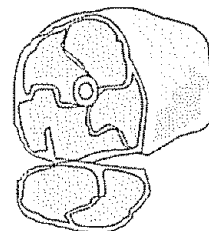
|   |                          |
|---|--------------------------|
| Venison tenderloin                            | 2 garlic cloves, pressed |
| 1/4 tsp. pepper                               | 2 tbs. soy sauce         |
| 6-8 slices bacon (more for larger tenderloin) | 6 tbs. olive oil         |
| 1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

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

## Smoky Ham

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

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



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

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