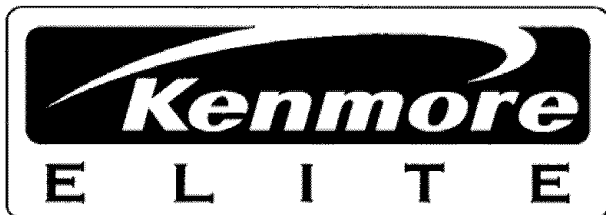


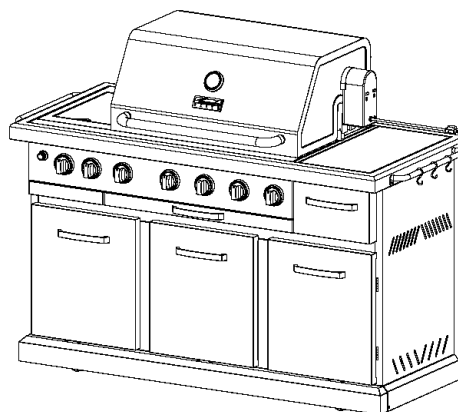
Use & Care Guide



Liquid Propane Gas (LPG) Grill
Kenmore Model Number: 119.16676800

Natural Gas (NG) Grill
Kenmore Model Number: 119.17676800

- Safety
- Assembly
- Use and Care
- Cooking Guide
- Español, Pg. 29
- Parts and Service



Customer Support 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. Please call before returning to the store.

1-800-933-0527

8:30am-5:00pm CST, Mon thru Friday

IMPORTANT:

- **Note to Assembler/Installer :**
Leave this guide with the consumer.
- **Note to Consumer :**
Keep this guide for future reference.
- **Record Your Serial Number :** _____
(See silver CSA plate inside of right door)
- **Date of Purchase :** _____
- **Attach Your Sales Receipt Here :**



WARNING



- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Read this entire guide before using your grill to ensure the grill is properly assembled, installed and maintained, whether it was assembled by you or someone else.
- **Use your grill at least 3 feet away from any wall or surface.** Use your grill at least 3 feet 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.
- Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

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Warranty

Kenmore 2-Year Full Warranty

If this grill fails due to a defect in material or workmanship within two years 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 Stainless Steel Burners

Any stainless steel burner that ever rusts through will be replaced free of charge. After the second year from the date of purchase you must pay the labor cost to have it installed.

Limited Warranty on Selected Grill Parts

For three years from the date of purchase, any stainless or painted steel part will be replaced free of charge if it rusts through. After the second year from the date of purchase you must pay the labor cost to have it installed.

All warranty coverage excludes igniter batteries and grill part paint loss or surface rusting, 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**



DANGER



IF YOU SMELL GAS:

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



WARNING



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

General Safety

- NEVER use your gas grill in a building, garage, porch, shed, breezeway or any other enclosed area.
- NEVER obstruct the flow of ventilation air around your gas grill cabinet.
- DO NOT leave children and pets unattended in the area when the grill is in operation.
- ENSURE the grill is on a level surface when in operation and the locking casters are locked. Push down on locking levers so that wheels don't move.
- NEVER attach an unregulated gas line to this appliance.



WARNING



- DO NOT light this grill without first reading the Lighting Instructions.
- DO NOT light this grill without checking the burner tubes for blockage that could have occurred during shipment. See the Cleaning and Maintenance Instructions.

The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA B149.1, Natural Gas and Propane Installation Code, or Propane Storage and Handling Code B149.2



WARNING



- DO NOT use any type of charcoal in this grill.
- DO NOT operate the main burners and back burner at the same time.
- ALWAYS inspect the grease tray before each use. Remove and clean as necessary.

All electrical accessories (such as a rotisserie or light) must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep any electrical cords away from hot surfaces.



WARNING



This outdoor cooking gas appliance is not intended to be installed in or on boats or recreational vehicles.

PRE-ASSEMBLY

- Tools required for assembly include:
 - Protective work gloves and eyewear
 - Phillips head screwdriver
- Two people will be necessary to assemble the larger parts of the grill.
- Lay a cardboard sheet on the floor and use as a work surface to protect floor and grill parts from scratches.
- Once all parts are removed and unpacked, use the Part Diagrams to ensure all items are included and free of damage.
- Do not assemble or operate your grill if something appears damaged. If you have damaged or missing parts, or questions during assembly, call **1-800-933-0527** 8:30am-5:00pm CST, Monday through Friday.

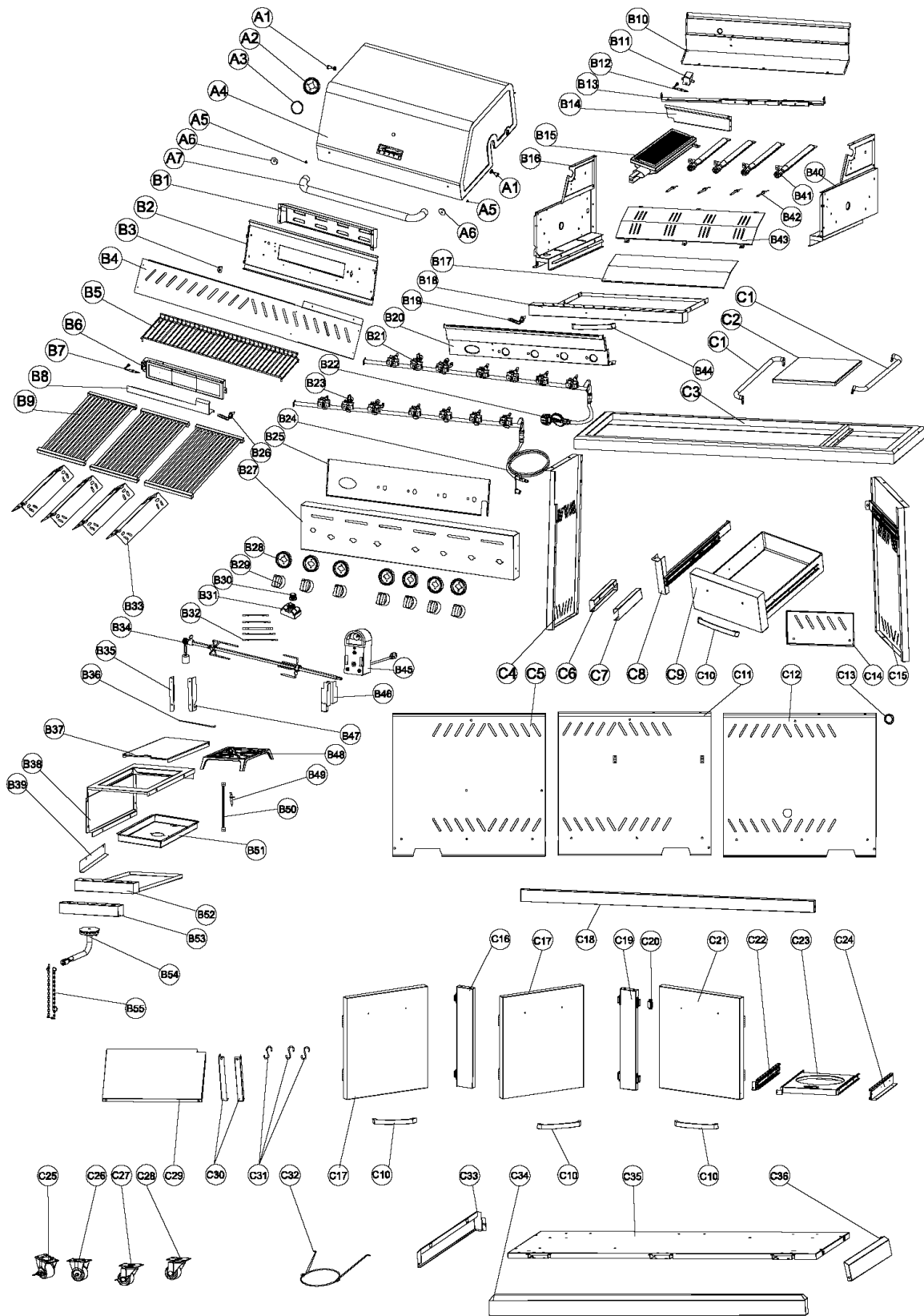


WARNING



Liquid Propane Gas (LPG) grills must be used with the liquid propane gas regulator assembly supplied. Natural Gas grills must be used with natural gas only. Any attempt to convert the grill from one fuel type to another is extremely hazardous. ALWAYS keep the gas hose assembly away from any heated surface and dripping grease. Avoid unnecessary twisting of the hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear, or other damage. Do not use the gas grill if the hose appears damaged. Call Sears at 1-800-4-MY-HOME® (1-800-469-4663) for a Kenmore replacement gas hose assembly.

Parts Diagram for Model 119.16676800 & 119.17676800



Parts List for Model 119.16676800 & 119.17676800

KEY	DESCRIPTION	PART#	QTY
A	Hood Assembly		
A1	Hood Bolt	B06W1B-6-A5	2
A2	Thermometer Seat	SA0704-1	1
A3	Thermometer	SE0076	1
A4	Hood	B06W03-4-A4	1
A5	Silicon Stopper	FE0001M	4
A6	Hood Handle Heat Insulator	FE0089	2
A7	Hood Handle	B06W03-4-A7	1
B	Firebox & Side Burner Assembly		
B1	Back Burner Cover	B06W1B-28-B5	1
B2	Firebox Rear Upper Panel	B06W03-4-B2	1
B3	Back Burner Flame Sensor Bracket	B06W1B-28-B12	1
B4	Firebox Rear Shield Panel	B06W03-4-B4	1
B5	Warming Rack	SE0142	1
B6	Back Burner (LP only)	B06W03-4-B6LP	1
B6	Back Burner (NG only)	B06W03-4-B6NG	1
B7	Back Burner Flame Sensor	SC0044-FS	1
B8	Back Burner Front Panel	B06W1B-28-B14	1
B9	Cooking Grate - 9.6 inches wide	SE0004	3
B10	Firebox Back Panel	B06W03-4-B10	1
B11	Searing Burner Flame Sensor Shield	B06W03-4-B11	1
B12	Searing Burner Flame Sensor	SC0044-FS	1
B13	Main Burner Bracket	B06W03-4-B13	1
B14	Burner Heat Shield	B06W03-4-B14	1
B15	Searing Burner	B06W03-4-B15	1
B16	Firebox Left Side Panel (LP only)	B06W03-4-B16LP	1
B16	Firebox Left Side Panel (NG only)	B06W03-4-B16NG	1
B17	Heat Shield	SA0691	1
B18	Grease Tray	B06W03-4-B18	1
B19	Searing Burner Electrode	B06W03-4-B19	1
B20	Firebox Front Panel	B06W03-4-B20	1
B21	Gas Manifold Assembly (LP only)	B06W03-4-B21	1
B22	Regulator and Hose (LP only)	SE0034	1
B23	Gas Manifold Assembly (NG only)	B06W03-4N-B23	1
B24	Gas Hose (NG only)	SE0047	1
B25	Firebox Front Heat Shield	B06W03-4-B25	1
B26	Back Burner Electrode	B06W03-4-B26	1
B27	Main Burner Control Panel (LP only)	B06W03-4-B27LP	1
B27	Main Burner Control Panel (NG only)	B06W03-4-B27NG	1
B28	Control Knob Seat	FE0016D-001	7

Parts List for Model 119.16676800 & 119.17676800

KEY	DESCRIPTION	PART#	QTY
B29	Control Knob	FE0090D-001	7
B30	Electric Igniter Button	SE0143-A	1
B31	Electric Igniter	SE0143	1
B32	Electric Igniter Wire Set	B06W03-4-B32	1
B33	Heat Diffuser	SA0619	4
B34	Rotisserie Spit Assembly	B06W03-4-B34	1
B35	Rotisserie Spit Left Support	B06W03-4-B35	1
B36	Side Burner Cover Pin	B06W03-4-B36	1
B37	Side Burner Cover	SA0437-1	1
B38	Side Burner Outer Frame	B06W03-4-B38	1
B39	Side Burner Grease Tray Left Bracket (LP only)	B06W03-4-B39	1
B40	Firebox Right Side Panel	B06W03-4-B40	1
B41	"I" Burner	SD0024-1	4
B42	Main Burner Electrode	SE9009	4
B43	Firebox Bottom Panel	B06W03-4-B43	1
B44	Grease Tray Handle	B06W03-4-B44	1
B45	Rotisserie Motor	SE0144-1	1
B46	Rotisserie Motor Support	B06W03-4-B46	1
B47	Rotisserie Spit Right Support	B06W03-4-B47	1
B48	Side Burner Rack	CI0001	1
B49	Side Burner Electrode	SE0052	1
B50	Back Burner Fuel Line	SH0800	1
B51	Side Burner Inner Frame	B06W03-4-B51	1
B52	Side Burner Grease Tray (LP only)	B06W03-4-B52	1
B53	Trim Panel (NG only)	B06W03-4N-B53	1
B54	Side Burner	B06W03-4-B54	1
B55	Manual Igniter	SE0159D-001	1
C	Cabinet Assembly		
C1	Towel Bar	B06W03-4-C1	2
C2	Granite Countertop	RHA0013	1
C3	Countertop Frame	B06W03-4-C3	1
C4	Cabinet Left Side Panel	B06W03-4-C4	1
C5	Cabinet Left Rear Panel	B06W03-4-C5	1
C6	Firebox Left Fixed Rail	B06W03-4-C6	1
C7	Firebox Right Fixed Rail	B06W03-4-C7	1
C8	Cabinet Right Top Upright	B06W03-4-C8	1
C9	Right Top Drawer	B06W03-4-C9	1
C10	Drawer & Door Handle	B06W03-4-B44	4
C11	Cabinet Right Rear Panel (LP only)	B06W03-4-C11	1

Parts List for Model 119.16676800 & 119.17676800

KEY	DESCRIPTION	PART#	QTY
C12	Cabinet Right Rear Panel (NG only)	B06W03-4N-C12	1
C13	Protecting Plastic Shell (NG only)	FE0112	1
C14	Cabinet Right Top Rear Panel	B06W03-4-C14	1
C15	Cabinet Right Side Panel	B06W03-4-C15	1
C16	Cabinet Left Upright	B06W03-4-C16	1
C17	Cabinet Left Door	B06W03-4-C17	2
C18	Cabinet Top Crossbar	B06W03-4-C18	1
C19	Cabinet Right Upright	B06W03-4-C19	1
C20	Magnet	B06W03-4-C20	6
C21	Cabinet Right Door	B06W03-4-C21	1
C22	Glide Mounting Left Bracket Assembly (LP only)	B06W03-4-C22	1
C23	Cylinder Tray (LP only)	B06W03-4-C23	1
C24	Glide Mounting Right Bracket Assembly (LP only)	B06W03-4-C24	1
C25	Locking Standard Caster	B06W03-4-C25	1
C26	Standard Caster	B06W03-4-C26	1
C27	Swivel Locking Caster	B06W03-4-C27	1
C28	Swivel Caster	B06W03-4-C28	1
C29	Indoor Shelf (LG only)	B06W03-4-C29	1
C30	Indoor Shelf Bracket (LP only)	B06W03-4-C30	2
C31	"S" Hooks	SE0123D-002	3
C32	Cylinder Support Ring (LP only)	SE0053D-002	1
C33	Cabinet Left Skirt	B06W03-4-C33	1
C34	Cabinet Front Skirt	B06W03-4-C34	1
C35	Cabinet Bottom Panel	B06W03-4-C35	1
C36	Cabinet Right Skirt	B06W03-4-C36	1

Detail Part List – Not Shown in Diagram

C37	Grill Cover	F0004	1
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Rotisserie Spit Parts List

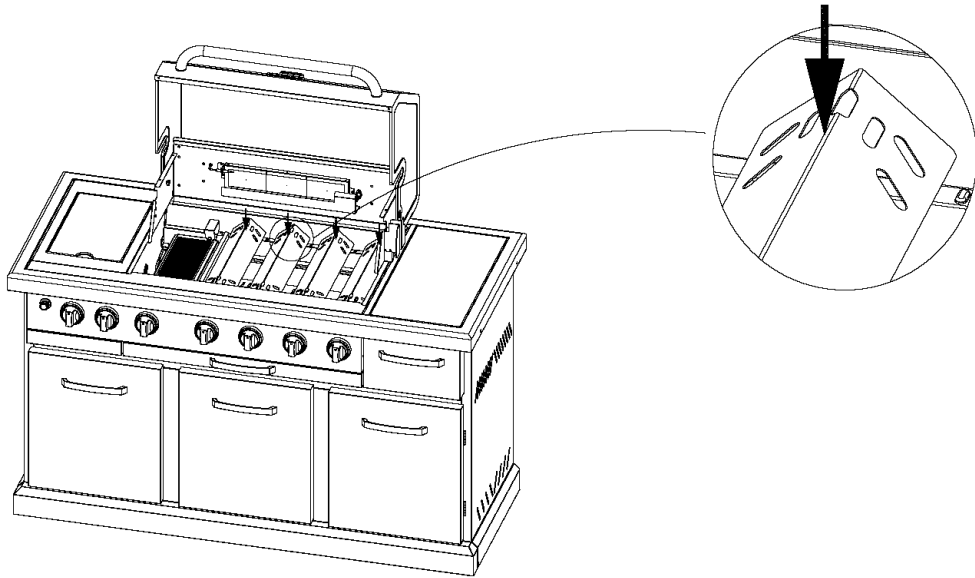
B34-1	Rotisserie Spit	B06W03-4-B34-1	1
B34-2	Meat Fork	B06W03-4-B34-2	2
B34-3	Counterweight	B06W03-4-B34-3	1
B34-4	Spit Washer	B06W03-4-B34-4	2
B34-5	Spit Bushing	B06W03-4-B34-5	1

Assembly Instruction

1

Place Heat Diffusers

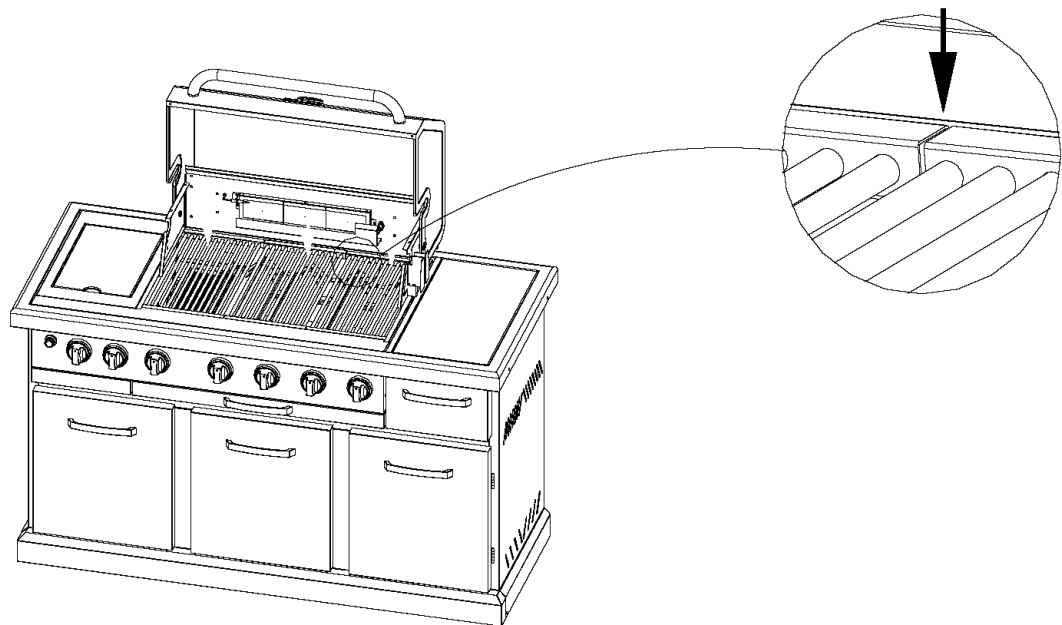
- Place the Heat Diffusers into the Firebox between the ridges in the front and back panels.



2

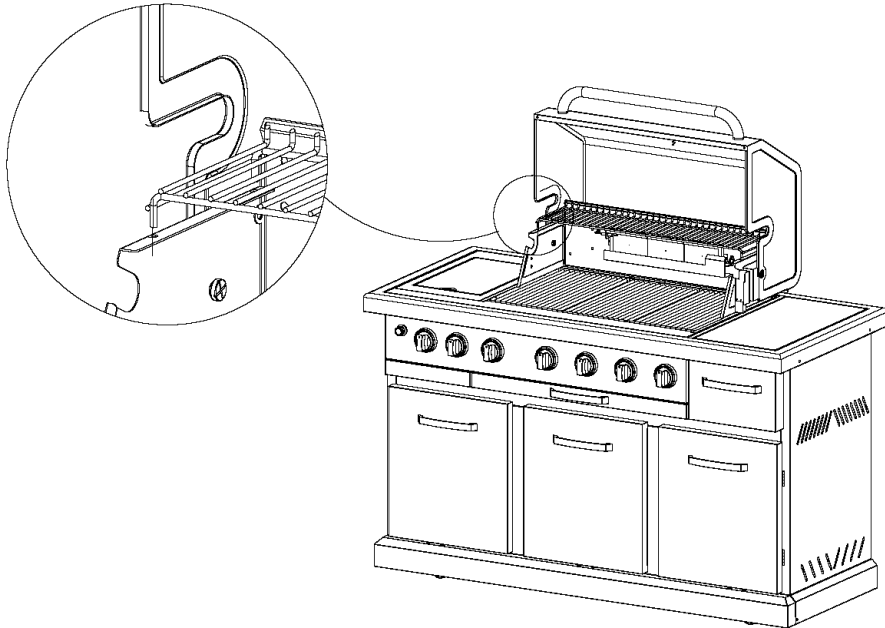
Install Cooking Grates

- Place the Cooking Grates into the firebox.



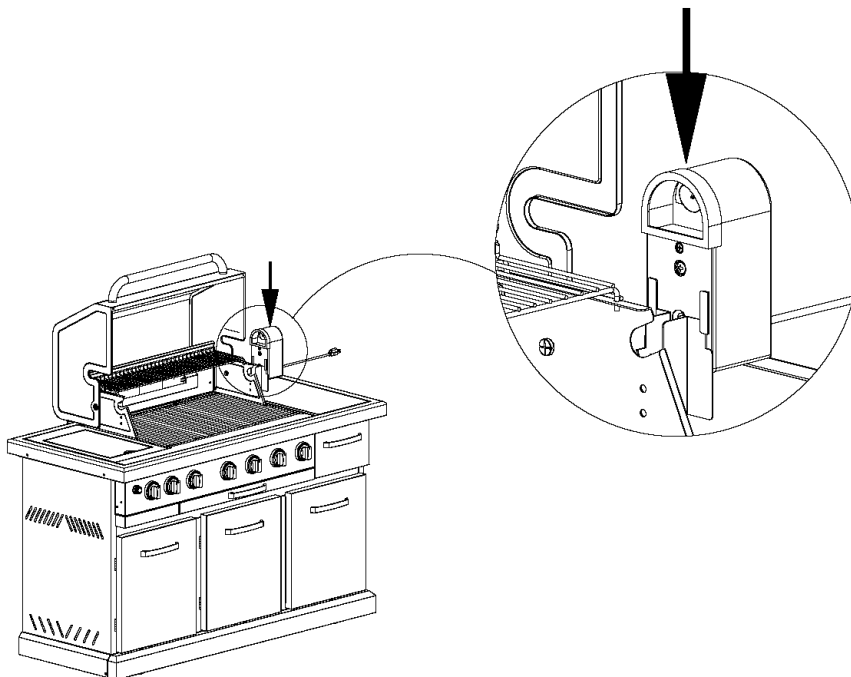
3**Install Warming Rack**

- Insert the Warming Rack into the holes of firebox side panels as shown.

**4****Install Rotisserie Motor**

- Slide the Rotisserie Motor onto the Rotisserie Motor Support on the right side of the firebox side panel.

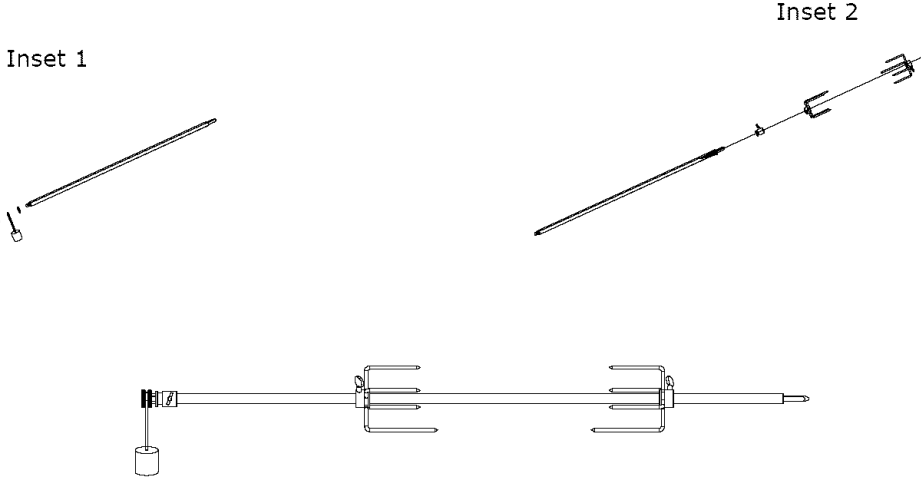
Note: We recommend you store the Rotisserie Motor in the Cabinet when not in use. Avoid exposing the Rotisserie Motor to moisture, and do not use Motor in rain.



5

Assemble the Rotisserie Spit Assembly

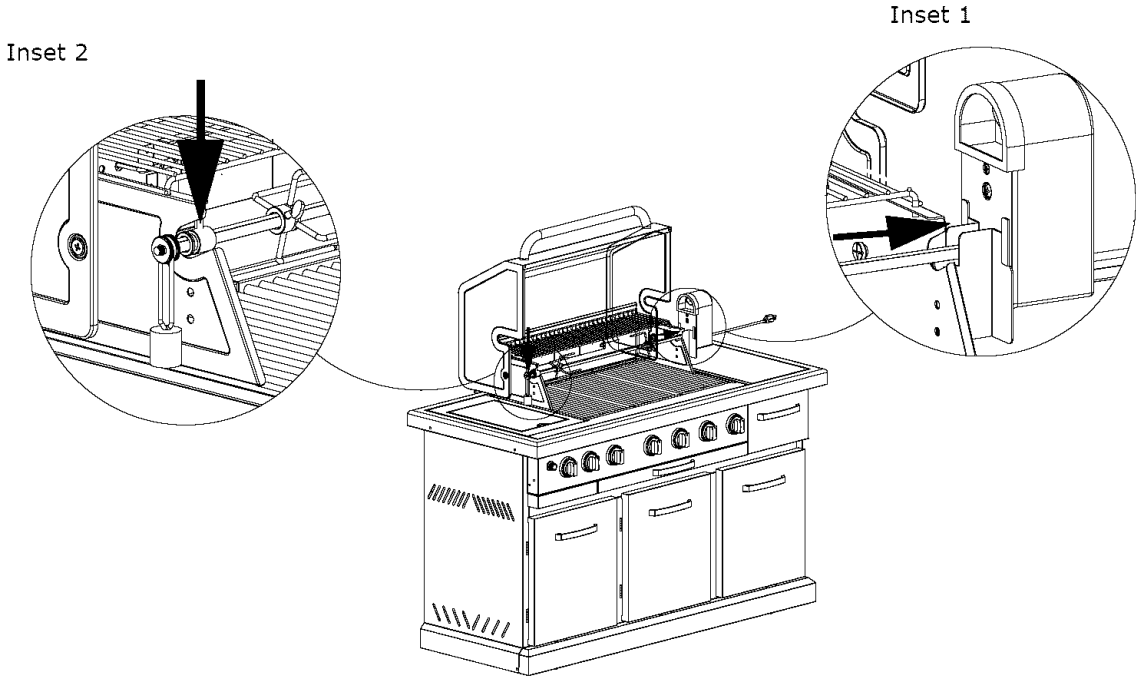
- Slide one Washer onto the end of the Rotisserie Spit, followed by the Counterweight, and the second Washer. Tighten the washers to secure the Counterweight. See Inset 1. Slide the Spit Bushing on the spit followed by the 2 Meat Forks as shown in Inset 2. Tighten the thumbscrews on the Meat Forks. Use caution as the forks are sharp.



6

Install Rotisserie Spit Assembly into the firebox

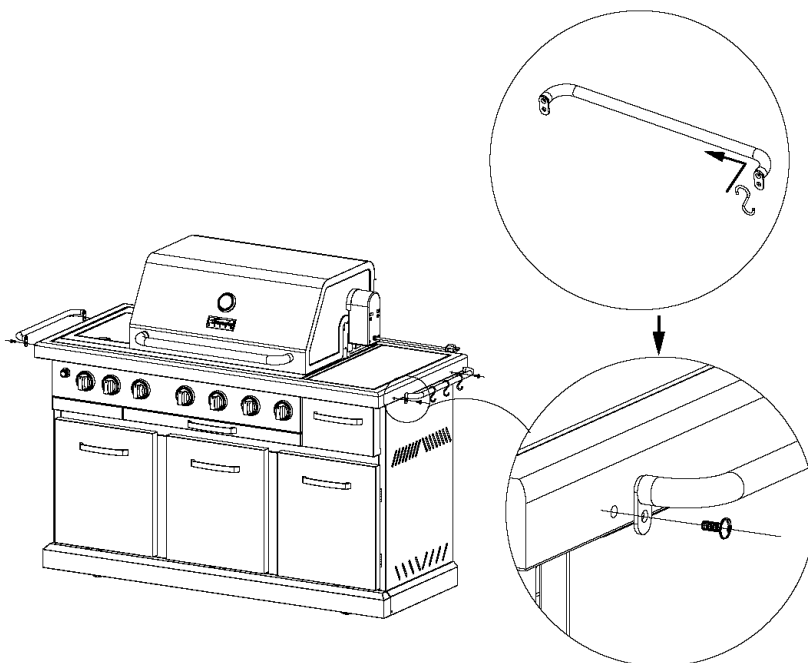
- Slide the Rotisserie Spit Assembly into place by inserting the pointed end into the Rotisserie Motor, as shown in Inset 1. Place the bushing into its bracket on the left firebox side panel. See Inset 2.
Note: We recommend you store the Counterweight and Forks in the Cabinet when not in use. A holder is located on the back of the firebox for Rotisserie Spit storage.
- The Warming Rack must be removed when installing the Rotisserie Spit.



7

Install Towel Bar Handle and Utensil Hooks

- Remove 2 Philips head screws from the left side of the Countertop Frame. Use them to attach a Towel Bar Handle to the left side of the Countertop Frame.
- Remove 2 Philips head screws from the right side of the Countertop Frame. Slide 3 Utensil Hooks onto the second Towel Bar Handle and use the screws to attach it to the right side of the Countertop Frame.

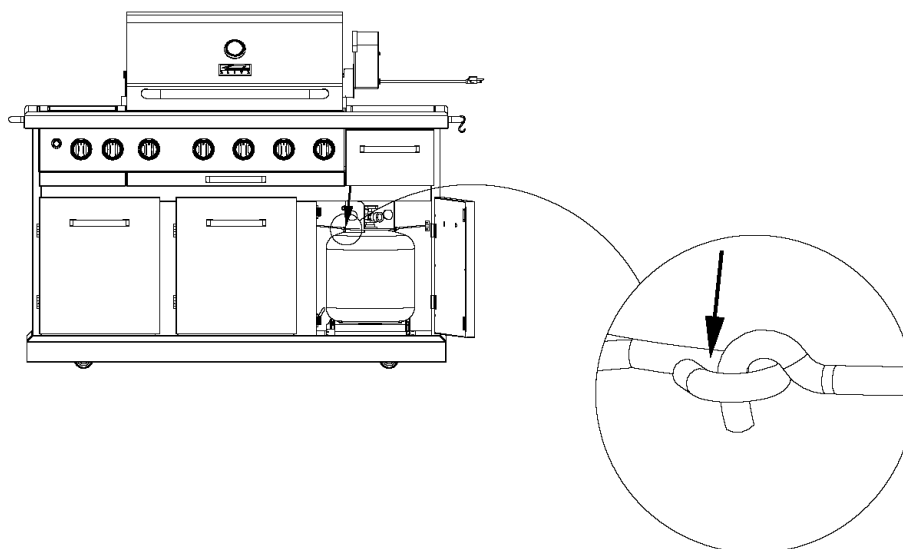


8

Place LP Cylinder into the Cabinet (LP Model Only)

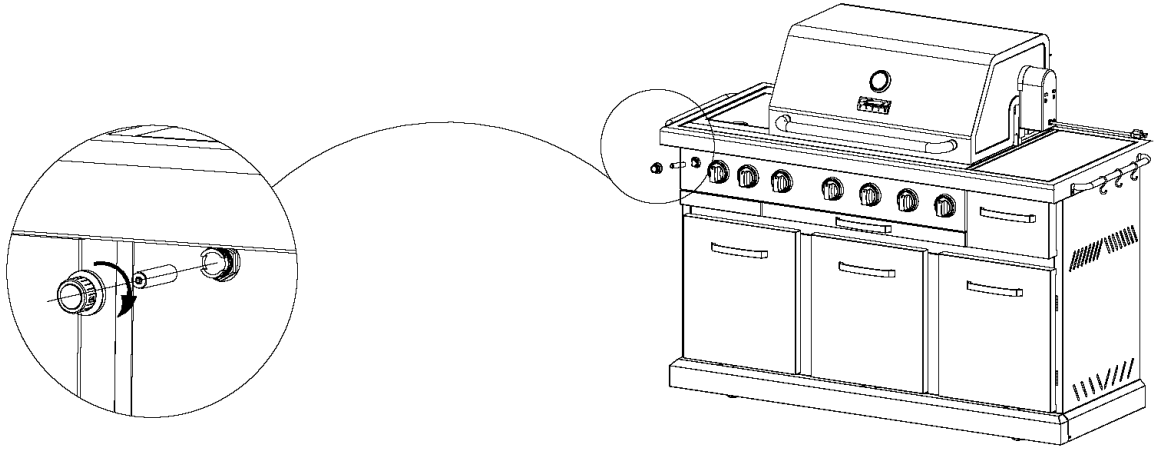
- Unlock cylinder tray by turning the locking clip located on the front left corner. Pull the cylinder tray out from the cabinet. Place the LP cylinder down into the tank support hole. Ensure the valve faces towards the left. Raise the LP cylinder support ring and unhook as shown as you push the cylinder tray back into the cabinet. Lock the cylinder tray in place by turning the locking clip, and lower the LP cylinder support ring over the top of the LP cylinder. Wrap around the neck of the cylinder and re-hook to secure the LP cylinder in place.

Do Not Hook Up the LP Cylinder to the Regulator Assembly at this time.



9**Install Battery**

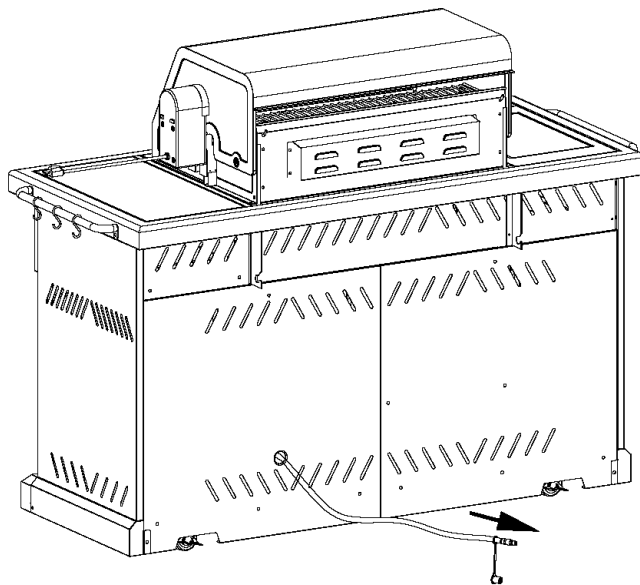
- Unscrew the electronic igniter cap. Place the "AA" Battery into the electronic igniter with the positive (+) end facing up. Screw the electronic igniter cap back into place.



Battery (Size AA)

10**Gas Hose Preparation (NG Model Only)**

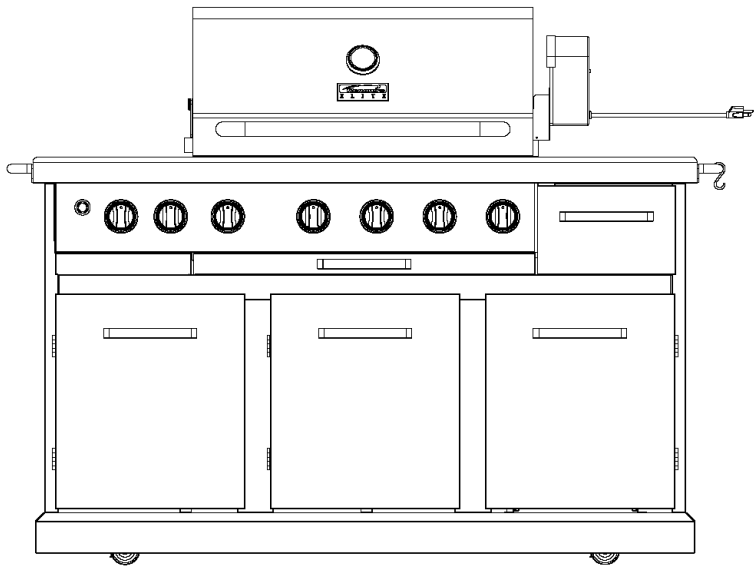
- Feed the Natural Gas Hose out through the back of the cabinet.
Do Not Hook Up the Natural Gas Hose to your gas line at this time.



11

Congratulations – Assembly is now complete!

- Remove any additional labels or packing material from the grill except the CSA label. Be sure to clean all foam packing material out of all areas. Please proceed to and read the remaining sections of the Use & Care Guide prior to hooking up your LP cylinder or operating your grill.





LP Gas Tank Information (For LP Model Only)



CORRECT LP GAS TANK USE

- LP gas grill models are designed for use with a standard 20lb. (9.1kg) Liquid Propane Gas (LP Gas) tank, which is not included with the grill. Never connect your gas grill to an LP gas tank that exceeds this capacity. A tank of approximately 12" (305mm) in diameter by 18-1/2" (472mm) 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 tanks from being overfilled which can cause malfunction of the LP gas tank, regulator and 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 a 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 have a means 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 the Parts List. Have your LP Gas dealer check the release valve after every filling to ensure it remains free of defects. Always keep the LP gas tank in an 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 indoors, **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 door 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 or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- **Never** allow children to operate your grill. Do not allow children or pets to play near your grill.

- Use of alcohol or drugs may impair the ability to assemble and operate the appliance.
- Keep a fire extinguisher readily accessible. In the event of an oil or grease fire, do not attempt to extinguish with water. Use a 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 and ensure the locking casters are locked before use.
- Do not leave the 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.

 **WARNING** 

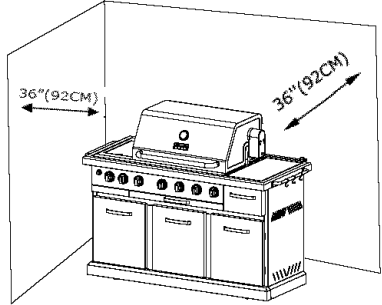
A. Do not store a spare LP gas tank under or near this appliance.
B. Never fill the tank beyond 80 percent full;
C. If the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.

 **WARNING** 

Use your grill at least 3 feet away from any wall or surface. Use your grill at least 3 feet 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 building, garage, porch, shed, breezeway, or any other enclosed area.

Never obstruct the flow of ventilation air around your gas grill housing.



LP Gas Tank Installation (For LP Model Only)

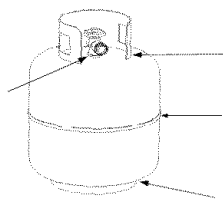
Notes about LP Gas Tank Exchange Programs

- 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.
 - Do not smoke when checking for gas leaks.
 - 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 as damage to gas assembly components can occur.
- Use a clean paintbrush and a 50/50 mild soap and water solution.
- Brush soapy solution onto the 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.



WARNING



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

Regulator and LP Cylinder Connections



WARNING



The gas pressure regulator provided with this outdoor cooking appliance must be used. This regulator is set for an outlet pressure of 11 inches water column.

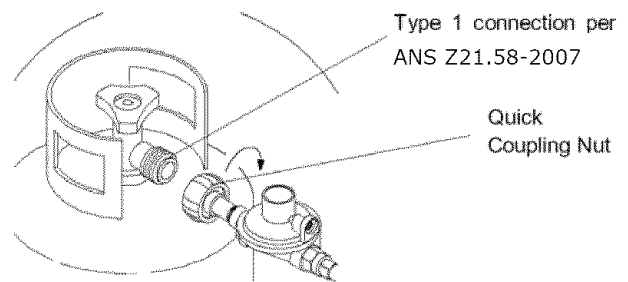
Regulator:

Your regulator is equipped with a Q.C.C. Type 1 quick connect system. It will not allow gas to flow until a positive seal has been made. It has a thermal element that will shut off the gas flow if the temperature reaches 240 degrees F (115 degrees C). It also has a flow-limiting device that will restrict the flow of gas to 10 cubic feet per hour (0.28 cubic meters per hour).

TO CONNECT THE CYLINDER TO THE REGULATOR AND HOSE

1. Be sure the LP cylinder is "OFF" by turning the hand wheel clockwise until it stops.
2. Place the cylinder into the base cabinet shelf of the grill with the valve facing outward and secure with the cylinder support ring.
3. Be sure all burner controls are turned to the "OFF" position.
4. Remove the safety cap from the cylinder valve.
5. Center the nipple of the regulator into the cylinder valve.
6. Turn the black nut clockwise until it stops.

Hand Tighten Only. Do Not Use A Wrench.



CAUTION: When the appliance is not in use the gas must be turned off at the tank. Storage the appliance indoors is permissible only if the tank is disconnected and removed from the appliance. Tank must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.

LP Gas Tank Installation (For LP Model Only)

Flow Limiting Valves on LP Gas Tanks

Your LP gas tank is equipped with a flow limiting valve that will restrict the flow of gas due to a sudden change in pressure. This can often activate without your knowledge. You will notice among other things that your grill does not get as hot as it should, will take longer to heat up, or you may not be able to light all burners. If you notice any of the above, then you should reset the valve and clear your gas line.

To do this

1. Ensure the LP gas tank valve is OFF.
2. Disconnect the regulator from the LP gas tank.
3. Open all burner control knobs including the side burner to Hi at the same time.
4. Close all burner control knobs to OFF.
5. Let the LP gas tank stand for at least 10 minutes.
6. Reconnect the regulator assembly to the LP gas tank.
7. Slowly, meaning about 1/4 turn at a time, turn on the LP gas valve.
8. Follow the burner lighting procedures to light the burner farthest away from the gas source.
9. The flow limiting valve should now be reset.

This flow limiting valve is triggered by sudden changes in pressure. This can be caused by a leak, faulty connection of the regulator to the LP gas tank, turning on the LP gas tank valve too quickly, or turning the burners off by turning the LP gas tank valve off before turning the burner control knobs to off. Note: always turn off your burners using the burner control knobs first before turning the LP gas tank valve off.

Transportation and Storage

1. Place a dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder of propane valve. Other types of caps or plugs may result in leakage.
2. Always transport your cylinder in an upright position.
3. Do not smoke when transporting your cylinder.

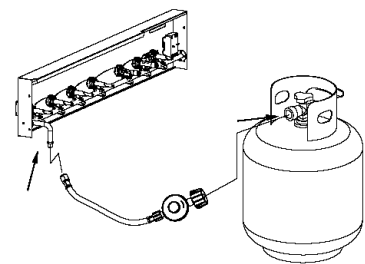
Cylinder valve shall be readily accessible for hand operation. A door on the enclosure to gain access to the cylinder valves is acceptable, provided it is nonlocking and can be opened without the use of tools.

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 burner control knobs to the OFF position. Then turn the gas ON at the 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.

Gas Valve Manifold



QCC

LP Gas Tank

	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.

Natural Gas Information (For NG model only)

Your new gas grill operates on Natural Gas. It is colorless and odorless in its natural form. The form of natural gas that is delivered to your home is almost pure methane.

Your grill is designed to operate on natural gas only. Do not, for safety reasons, use any other type of fuel.

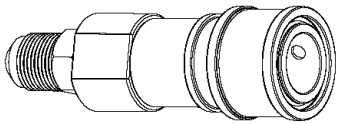
Your grill operates at 7" water column pressure. Contact your local gas utility for the gas pressure in your area.

Contact your local municipality for any building code requirements in your area.

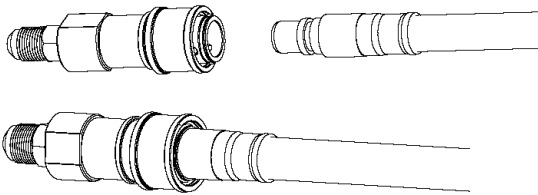
NATURAL GAS CONNECTION

A shut-off valve should already be installed at the gas source outside of the house or where the pipe exits the ground. If not, then one must be installed before installing the quick-disconnect hose for your grill.

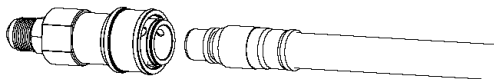
Attach the quick-disconnect socket to the shut-off valve. Use pipe dope or pipe thread tape on the male pipe thread.



Push the male fitting from the gas hose into the quick-disconnect socket. Push in the plug until the sleeve from the socket snaps forward locking the plug in place. This will activate the flow of gas if the shut-off valve is turned on.



Disconnect the plug by pushing the sleeve back towards the socket.



CORRECT NATURAL GAS GRILL USE

Keep a fire extinguisher readily accessible. In the event of an oil or grease fire, do not attempt to extinguish with water. Use a 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 and ensure the locking casters are locked before use.

Do not leave the 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.



WARNING



- A. Do not store a gas tank under or near this appliance.
- B. If the information in "(a)" is not followed exactly, a fire causing death or serious injury may occur.



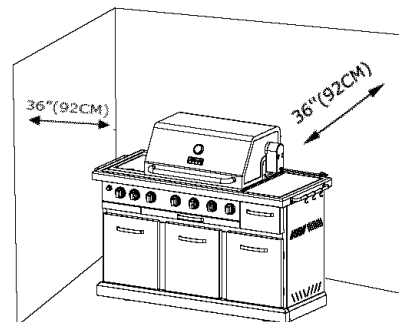
WARNING



Use your grill at least 3 feet away from any wall or surface. Use your grill at least 3 feet 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 building, garage, porch, shed, breezeway, or any other enclosed area.

Never obstruct the flow of ventilation air around your gas grill housing.



Natural Gas Information (For NG model only)

For your safety:

A leak test must be repeated each time your NG gas line is connected

Do not smoke when checking for gas leaks.

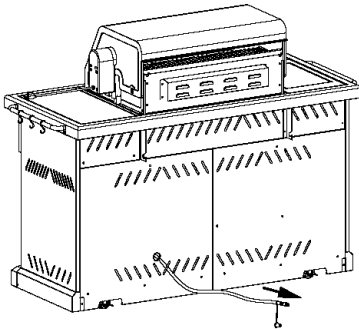
Do not use an open flame to check for gas leaks.

Your grill must be leak tested outdoors in a well-ventilated area, away from any ignition source 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 as damage to gas components can occur.

How to do Leak Test on your NG Grill

1. Ensure all burners are "Off"
2. Ensure the gas hose is connected to the gas source, and the shutoff valve is turned on.
3. Mix up a solution of 50% dish soap and 50% water. Do not use any household cleaner solution.
4. Spray or brush on the solution covering the following area: gas hose connections to the shut-off valve, gas hose, and the gas hose connection to the gas manifold assembly. Growing bubbles on any of the parts and connections listed above indicate a gas leak.



WARNING

If you have a gas leak that cannot be repaired by tightening, turn off the gas at the source and call 1-800-4-MY-HOME® or your gas supplier for repair assistance.

WARNING

1. DO NOT USE THE GRILL if you cannot stop a leak.
2. Do not use any match or open flame, or smoke, during leak testing.
3. Do not light a burner during leak testing.

WARNING

1. Before each use, check the natural gas hose for excessive abrasion, wear or cuts. Replace a gas hose showing those signs with the hose specified in the parts list before using the grill. Inspect the hose by opening the cabinet door underneath the right main burner and following the gas hose up to its connection to the gas manifold assembly.
2. Always perform the Leak Test listed above before using your grill for the first time, if the natural gas connection has been changed, any gas components have been changed, or after a long period of non-use.

WARNING



1. This outdoor cooking gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5psi (3.5kPa).
2. This outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5kPa).

USE AND CARE INSTRUCTIONS

Grill Lighting Instructions

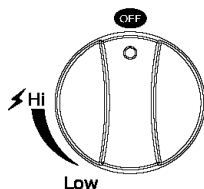
Main Burner Lighting

1. Before each use, check all hoses for cracks, nicks, cuts, 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 the grill or checking gas supply connections.
3. Be sure the LP gas tank has gas.
4. Open the grill lid.

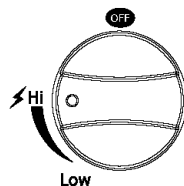
**WARNING**

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.

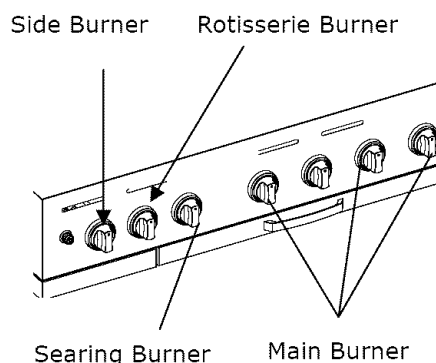
5. Set control knobs to OFF and open the LP gas tank valve SLOWLY or turn on the NG gas.



6. Push and turn any control knob to Hi



7. Once one burner is lit, the adjacent burner can be lit by turning its control knob to Hi.
8. When lit, turn the control knob to its desired setting.



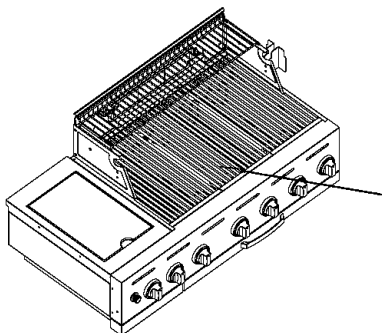
Side Burner, Rotisserie Burner, and Searing Burner Lighting Instructions

1. Follow steps 1 through 4 of the Grill Lighting Instructions.
2. Open the grill lid or side burner cover.
3. Set control knobs to OFF and open the LP gas tank valve SLOWLY or turn on the NG gas.
4. Push and turn the appropriate burner control knob to "Hi".
5. Continue to press in and hold the rotisserie or searing burner control knob for 5 to 7 seconds once lit to activate the safety flame sensor. Failure to do so will cause gas to be shut off to the back burner and the burner will go out.
6. If the burner does not light within 5 seconds, turn the burner control knob to "Off". Wait 5 minutes for the gas to clear, and repeat the above procedure.

USE AND CARE INSTRUCTIONS

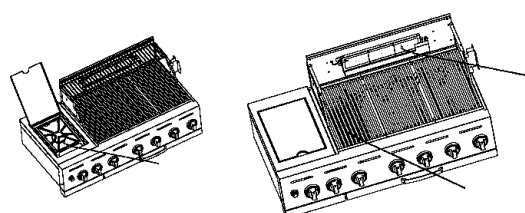
MANUALLY LIGHTING THE BURNERS WITH THE MATCH HOLDER

1. Open the lid.
2. Ensure all burners are in the "OFF" position.
3. Slowly turn on the gas at the LP cylinder valve or NG gas if it is not already on.
4. Place a match in the match light stick. This is located inside the center cabinet door.
5. Use the stick to slide the lit match through the cooking grates and the front of the heat diffuser to the burner you wish to light.
6. Press and turn the burner control knob to "Hi". Continue to push in and hold up to 5 seconds or until the burner lights.
7. If the burner does not light within 5 seconds, turn the burner control knob to "OFF". Wait 5 minutes for gas to clear, and try again.
8. When lit, turn the control knob to the desired heat setting.



MANUALLY LIGHTING THE SIDE BURNER, BACK BURNER, or SEARING BURNER

1. Open the grill lid or side burner cover.
2. Ensure the control knobs are in the "OFF" position as well as any main burner not in use.
3. Slowly turn on the gas if it is not already on.
4. Strike the match, and place near the top of the burner.
5. Turn the control knob to "Hi"
6. If the burner does not light within 5 seconds, turn the burner control knob to "OFF". Wait 5 minutes for the gas to clear, and try again.
7. When lit, turn the control knob to its desired setting.
8. Continue to press in and hold the rotisserie or searing burner control knob for 5 to 7 seconds once lit to activate the safety flame sensor. Failure to do so will cause gas to be shut off to the back burner and the burner will go out.



WARNING



1. Do not use charcoal briquettes, lava rock, or any type of ceramic product in this grill.
2. Do not put a barbecue cover or other flammable material in the storage area of this grill.



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 and burners when lighting your grill with a match.

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, and then retry
 2. If your grill still fails to light, check the gas supply and connections. Ensure gas supply is turned on (turn counterclockwise), there is gas in the tank, and the regulator is properly seated in the tank valve.
 3. Repeat lighting procedure. If your grill still fails to light, turn the gas off at the source, turn the control knobs to "OFF", and check the following:
 4. Check that the end of each burner tube is properly located over each valve orifice.
- Obstruction in Gas Line
Correction: Detach regulator hose assembly. Do not smoke! Open all control knobs at the same time to "Hi". Close all burner control knobs to "OFF" and reattach the regulator hose assembly to the grill.
 - Plugged Orifice or Burner Tube Obstruction
Correction: Remove burners from grill and clean following the burner cleaning instructions later in this manual. Observe valve orifice to be sure there is no obstruction visible.
 - If an obstruction is suspected in Gas Valve or Manifold, call the Customer Support Center.
 - Misalignment of Igniter and Burner
Correction: Check for proper position of the electrode tip. The gap between the electrode tip and burner should be approximately 3/16 of an inch. Adjust if necessary. With the gas supply off and all control knobs set to "OFF" press the electric igniter button and check for the presence of a spark at the electrode.
 - Disconnected Electric Wires
Correction: Inspect the electric igniter (see Parts List) found behind the control panel. Connect loose electric wires to ignition assembly.
 - Weak AA Battery
Correction: Unscrew the igniter cap and replace the battery.



 **WARNING** 

Do not dispose of batteries in fire! Batteries may explode or leak.

- If the grill still does not light you may need to reset the flow limiting valve in your LP tank. **Note:** This procedure should be done every time a new LP gas tank is connected to your grill.

Follow the steps below to reset the flow limiting device.

- Turn LP gas tank valve "OFF".
- Disconnect the regulator assembly from LP Gas tank.
- Open all burner control knobs to "Hi" at the same time.
- Close all burner control knobs to "OFF"
- Let the LP Gas tank stand for at least 10 minutes.
- Reconnect the regulator assembly to the LP Gas tank.
- Slowly turn on the LP Gas tank valve.
- Follow the burner lighting procedures to light the burner farthest away from the gas source.

 **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 (turn the LP tank valve clockwise) to the gas grill.
- Turn the control knobs to the "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 Operator's Manual.

Customer Support Center

Call 8:30 AM to 5:00 PM CST **1-800-933-0527** Monday through Friday.

CLEANING AND MAINTENANCE

Proper care and maintenance will keep your grill in good 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, and always wear protective gloves when cleaning your grill

Cleaning The Cooking Grates

Wash your cooking grates in a mild soap and warm water solution. You can use a wash cloth, vegetable brush, or brass bristled brush. Never use any type of steel bristled brush. Dry them when finished.

Cleaning the Heat Diffusers

Wash the heat diffusers periodically in a soap and warm water solution. Use a vegetable brush to remove stubborn burnt-on cooking residue. Dry the heat diffusers thoroughly before you reinstall them into the firebox.

Cleaning the Grease Tray and Pan

To reduce the chance of fire, the grease tray and grease pan should be visually inspected before each grill use. Remove any grease and wash both 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 the 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.

Annual Cleaning of the Grill Interior

Burning-off excess food after every cookout will keep it ready for instant use. We recommend you periodically give the entire grill a thorough cleaning to minimize your risk of grease fire and keep the grill in good shape. Follow these steps:

1. Turn all burner valves to the "OFF" position.
2. Turn the LP gas tank valve to the "OFF" position.
3. Disconnect the regulator assembly from the gas tank. Inspect the hose for cracking, cuts or any other damage, and replace as necessary. Refer to the Parts List in this Operator's Manual.
4. Remove and clean the cooking grates, heat diffusers, warming rack, burners, and grease tray.
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. Replace the burners, ensuring the burners fit down over each valve orifice.

9. Check and clean each electrode tip. Adjust the spacing between the tips and the burner as necessary. The space between the electrode tip and burner should be approximately 3/16".
10. Replace the heat diffusers, grates, warming rack, and grease tray.
11. Reconnect the gas source and observe the burner flame for correct operation.

Cleaning Exterior Surfaces:

Cleaning Exterior Surfaces:



Wash with a mild dish soap and warm water solution. A cloth, soft brush, or plastic cleaning pad can be used. Rinse thoroughly and wipe dry.

Cleaning Exterior Stainless Steel Surfaces:

Wash with a mild dish soap and warm water solution. Clean and polish with a stainless steel cleaner. There are many good quality stainless steel cleaners and polishes available. Follow the manufacturer's directions. Always polish in the direction of the lines. Do not allow dirt and grease to accumulate. Do not use steel wool as it will scratch the surface. Do not use abrasive cleaners and scrubbers.

CAUTION:

Heat, weathering, machine oils used in the manufacturing of stainless steel, and dirt can all cause exterior stainless steel surfaces to turn tan in color. In addition, the following products and naturally occurring substances in the outdoors will damage all stainless steel finishes. Use caution so they will not come in contact with your grill. Immediately wash them off and dry the stainless steel should they ever come in contact with your gas grill. They include, but are not limited to, pool chemicals (chlorine and bromine), lawn fertilizer, ice melting salts, sea or salt water, urine, bird droppings, and tree sap.

	WARNING	
<p>Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.</p> <p>Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.</p> <p>Do not obstruct the flow of air for combustion and ventilation.</p> <p>Keep the ventilation openings of the tank enclosure cabinet free and clear of debris.</p>		

CLEANING THE BURNER TUBES AND BURNER PORTS

To reduce the chance of **FLASHBACK FIRE** you must clean the burner tubes as follows periodically in summer and fall, wherever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Turn all burner control knobs to the "OFF" position.
2. Turn the LP gas tank valve to the "OFF" position.
3. Disconnect the LP gas regulator assembly from the LP gas tank.
4. Remove the cooking grates, heat tents, grease cup, and grease tray from the 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 tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
8. Refer to FIGURE 1 and use 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.

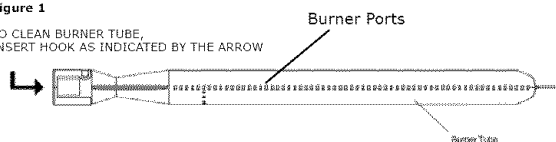


METHOD 2: Use a bottle brush with a flexible handle and run the brush through the burner tube and inside the burner several times to remove any debris.

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. Always wear eye protection if using this method.

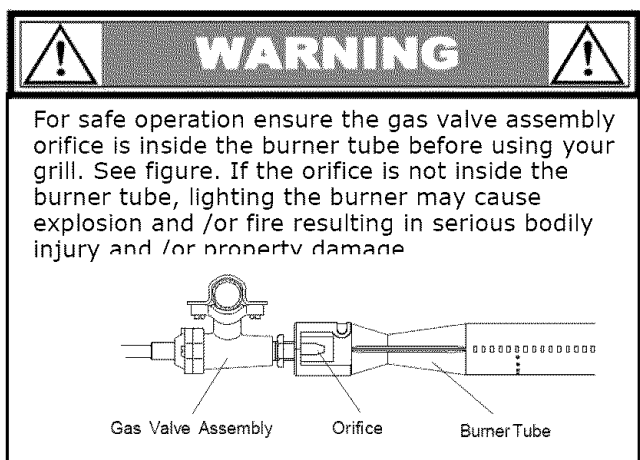
Figure 1

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



Regardless of the 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 electrodes.
4. Never enlarge the burner ports during cleaning.

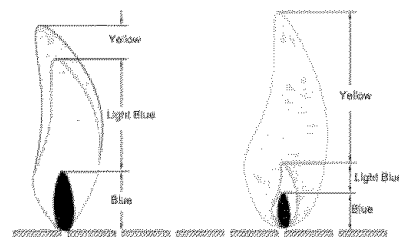


BURNER FLAMES

Always inspect the burner flame after lighting. A good flame should be primarily blue with a yellow tip and have a minimum amount of noise. Some yellow tips are OK if under one inch. New burners sometimes have oil residue, which will cause yellow flame when burning off. Variations in gas supply, altitude, weather, and other factors can all impact burner performance. Older grills can also show more yellow flame as food deposits, oils, and fats can build up.

Good

Bad



! **WARNING** !

Small insects, such as spiders, are able to access the burner tubes. Sometimes they will build nests or spin webs. In either case, this can block or reduce the amount of gas flowing through the burner. You will usually see a smaller flame, or a flame that is mostly yellow rather than blue, coming from the burner when this happens. Other signs include the grill not heating evenly, not reaching temperature, or burners not igniting. In cases with severe blockage, this can cause the flame to burn backwards, and outside of the burner tubes, which can cause damage to your grill and/or personal injury.

IMMEDIATELY SHUT OFF THE FLOW OF GAS AT THE LP TANK OR NATURAL GAS VALVE SHOULD THIS HAPPEN. Wait for the grill to cool, and then clean all burners.

Cooking Instructions

Burn-Off

Some of the new parts of your grill could have residual oils. We recommend you ignite the burners, turn to "Hi", and lower the lid for 3 to 5 minutes to burn any oils off before grilling for the first time.

CAUTION: Operating your grill on the "Hi" setting for longer than five minutes may damage certain parts of your grill.

Preheating

To preheat, light your grill on "Hi", 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. Preheating is not necessary to slow cook.

Cooking Temperature

High Setting: The "Hi" control knob setting should only be used to sear some meats, 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. Never use the "Hi" setting for extended cooking.

Medium to Low Settings: Most recipes specify medium to low settings, including all smoking and rotisserie cooking, lean cuts of meat, chicken, and fish.

An Important Note About Cooking Temperature

The outside grilling area is not the controlled environment that your indoor kitchen is. Many variables can impact the cooking performance of your grill, including outside air temperature, wind, humidity, and altitude. Allow more cooking time for cold, wind, and higher altitudes. We recommend you place the grill in an area protected from wind. Monitor your grill closely and rotate foods as needed to prevent overcooking and ensure the most delicious results every time. Experimenting makes grilling more fun and interesting!

The middle and back primary cooking areas offer the highest heat for searing and grilling.

The warming rack offers medium heat for preparing breads and firm vegetables like potatoes and corn and keeping food warm.

The front primary cooking area offers less heat and is ideal for preparing delicate foods and also for keeping cooked foods warm.

Direct Cooking

The direct cooking method is used when food is placed directly over the lit grill burners. This method is ideal for searing, grilling, deep frying and whenever you want foods to have an open-flame barbecued taste. The lid can be open or closed depending on your preference.

Indirect Cooking

The indirect cooking method is used for most foods.

Do not place the food directly over a burner to use this method. Instead, the food should be placed on the left or right side of your grill with the burner lit on the opposite side or in the center with the center burners off. Indirect cooking must be done with the lid down.

Prepare Cooking Grates for Grilling

Greasing the cooking surface will help keep foods from sticking and reduce the amount of cleanup required. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each cooking grate. 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. Flare-ups work to color and flavor your foods, so some flare-ups are preferred. Too many can work against you though. Reduce flare-ups by trimming away excess fat, using the indirect method of grilling, and grilling using lower temperatures.

Using the Back Burner (If Equipped)

The back burner is used when cooking with a rotisserie, which is sold separately. Please follow the points below when using the back burner.

1. Always remove the warming rack.
2. Do not use the main burners when the back burner is in use.
3. Use an aluminum foil pan to catch the juices that drip down from the food.
Allowing grease to gather in the bottom of the firebox could create a grease fire the next time the main burners are used.

	WARNING	
<p>Never line the bottom of the firebox with aluminum foil, sand or any substance that will restrict the flow of grease into the grease tray or cup.</p> <p>Before each use, pull out the grease tray and remove all grease and food debris to prevent a grease fire hazard.</p> <p>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.</p>		

Cooking Instructions



OPERATING THE ROTISSERIE

DO NOT USE ANY OF THE MAIN BURNERS WHEN USING THE ROTISSERIE BURNER.

1. Slide the first meat fork onto the spit rod with the tongs facing the center of the spit.
2. Skewer the meat onto the spit rod, and slide to the center. You want to balance the weight as evenly as possible.
3. Slide on the second meat fork with the prongs facing the meat.
4. Center the meat and slide both meat forks into the meat. Tighten the set screws on the forks.
5. Check the balance of the food on the spit by rotating it loosely in your hands. The spit rod should rotate evenly with little effort. Adjust the food on the spit to balance as necessary.
6. Place the spit into the motor. Be sure the bushing on the other end of the spit rests on the firebox side wall. Note that you will need to remove the warming rack and possibly the grates depending on the size of the food you are cooking.
7. Plug in the rotisserie motor, and turn "On". Ensure the spit is rotating freely and evenly. Adjust the meat and counterweight as necessary. Turn "Off" once balanced.
8. Place a pan under the food to catch the drippings from rotisserie cooking. Do not allow the drippings to fall down into the firebox. Again, it may be necessary to remove the cooking grates.
9. Open the hood and light the back burner following the instructions earlier in this Use & Care Guide.
10. Close the hood and adjust the burner control knob for the back burner to the setting you prefer.
11. Turn the motor "Off" when opening the hood to inspect the meat or when done before removing the spit.
12. When finished, clean the spit and meat forks with warm water and dish soap and dry. Store the meat forks and motor in a drawer where they will not get wet. Storage hooks for the spit are located on the back of the firebox.

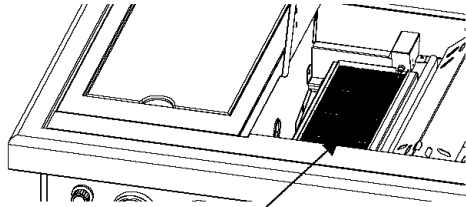
ELECTRICAL EQUIPMENT INSTRUCTIONS

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid;
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts;
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair;
4. Do not let the cord hang over the edge of a table or touch hot surfaces;
5. Do not use an outdoor cooking gas appliance for purposes other than intended;
6. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance;
7. Never remove the grounding plug or use with an adapter of 2 prongs;
8. Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

	WARNING	
<p>Do not use the Rotisserie burner when the main burners are in use. Remove the warming rack when the back burner and rotisserie are in use. Always use a Drip Pan to catch all drippings from the food when using the rotisserie. Failure to do could allow excess grease to accumulate in the bottom of the firebox which could cause a fire. Do not operate your Rotisserie Motor in the rain or expose it to moisture.</p>		

Cooking Instructions



OPERATING THE INFRARED SEARING BURNER



Searing Burner

Searing food is used in many fine restaurants throughout the country. It can be a challenge though as it cooks at a higher heat. When done correctly, searing will help hold in flavor making food more moist. Personal tastes along with types and thickness of cuts of meat vary so experiment to get the results you desire. In general, follow the hints below.

1. Searing should always be done at the beginning of cooking.
2. Turn on the infrared searing burner and preheat the grill for about 5 minutes. The searing burner should always be used on the Hi setting to sear food.
3. Infrared searing burners produce very hot and concentrated heat. Therefore, we recommend searing each side of your food for no longer than 1 to 2 minutes at a time to avoid charring and flare-ups.
4. You can rotate food 90 degrees to obtain cross searing marks.
5. While infrared searing burners will vaporize most grease and drippings, it is a good idea to control flare-ups by trimming excess fat and repositioning meat during cooking.
6. Remove food from the infrared searing burner immediately after searing. Cook on the main burner sections to your desired preference.

	WARNING	
<p>Never use water to control flare-ups when using an infrared searing burner. Water will crack the hot porcelain on the burner and damage your burner.</p>		

CARE OF THE INFRARED SEARING BURNER

Infrared searing burners have ceramic surfaces, so care must be taken to avoid damage.

1. Never allow water or moisture to come in contact with a hot burner as it can crack the ceramic and damage your burner.
2. Never allow hard or heavy objects to impact the surface. Use special care when removing grates as they can damage the ceramic surface if dropped.

FREQUENTLY ASKED QUESTIONS

Question:

Can I convert my gas grill from one fuel type to another, such as LP to NG (natural gas) or vice versa?

Answer:

No, your gas grill is manufactured to specific standards developed by CSA and ANSI for your safety and is certified for one type of gas only.

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 generally will be located inside the right door of the cart.

Question:

My grill will not light properly. Why?

Answer:

Check these possibilities:

1. The gas supply is turned off at the LP tank. Turn on the gas at the LP tank.
2. Your LP tank is out of propane.
3. The regulator is not properly seated in the tank valve. Remove and reattach. Hand tighten only.
4. Crimped fuel supply hose. Inspect and straighten.
5. Regulator failure or damaged hose assembly. Inspect and order a replacement part. Do not use your grill if you find a damaged hose assembly.
6. Gas not getting to the burners. Inspect the burners under the control panel to be sure they are aligned with the valve orifices.
7. Blockage in the gas system. Inspect burners and valve orifices for blockages, such as spider webs, insects, etc. Clean as necessary.

Question:

My electronic ignition is not working.

Answer:

Listen to hear the electronic igniter clicking. If not, check these possibilities:

1. Replace the AA battery. Ensure the "+" end is facing up and out.
2. Ensure the battery is centered and fits into

- the electronic igniter button properly.
3. Be sure the wires are all attached to the electronic ignition assembly behind the control panel and the individual electrodes.
4. Inspect the electrodes to be sure they are not coated with grease or dirt. If so, clean with rubbing alcohol.

If you hear a clicking sound, then:

1. Inspect the electrodes to be sure they are not coated with grease and dirt. Clean with rubbing alcohol.
2. Inspect the distance from the electrode to the burner. It should be 1/8 to 1/4 inch from the main burner and 1/8 to 3/16 inch from the side burner.

Question:

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

Answer:

The humming sound is gas flowing through the regulator. This is more likely to occur in periods of high gas flow. A low volume of sound is normal and will not interfere with the operation of your grill.

Question:

My grill has a low flame on some burners, or some burners will not light at all. What can cause this?

Answer

This can be caused by the flow limiting device, which is generally triggered by a sudden change in pressure. Opening the tank valve too fast or shutting the burners off using the tank valve can cause this. To reset:

1. Close the LP tank valve and disconnect the regulator assembly from the tank.
2. Let the LP tank sit for 10 minutes.
3. Open all burner control knobs, including the side burner, to "Hi" at the same time.
4. Close all burner control knobs.
5. Reconnect the gas regulator to the LP tank.
6. Follow the burner lighting procedures and light the burner farthest from the LP tank.

FREQUENTLY ASKED QUESTIONS

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, fence 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.

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 assembly supplied with your new grill, then 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 no longer be refilled.

Question:

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

Answer:

No. You should not clean any grill parts in your Dishwasher. We recommend you clean all parts of your grill, including the cooking grates, by hand.

Question:

Can I clean parts of my grill, such as the cooking grates and heat tents, in a self-cleaning oven?

Answer:

No. You should not clean any part of your grill in a self-cleaning oven.

Question:

What can I do to keep my cast iron grates from rusting?

Answer:

Cast iron grates do require special care. We recommend you first season new grates. Wash new grates with dishwashing liquid, rinse, and dry completely with a soft cloth. Never wash them in a dishwasher. We recommend you use a solid vegetable shortening over the grates to season them the first time. Spread a thin coating with a paper towel over the entire surface, corners, and edges. Preheat your grill to 500 degrees. Turn half your burners to "LOW" and half "OFF", and place grates in the firebox for about an hour. Shut off all burners and allow the grates to cool. We recommend you coat the grates with a liquid vegetable oil before each use. We do not suggest spray type oils unless they are specified for high temperature cooking.

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