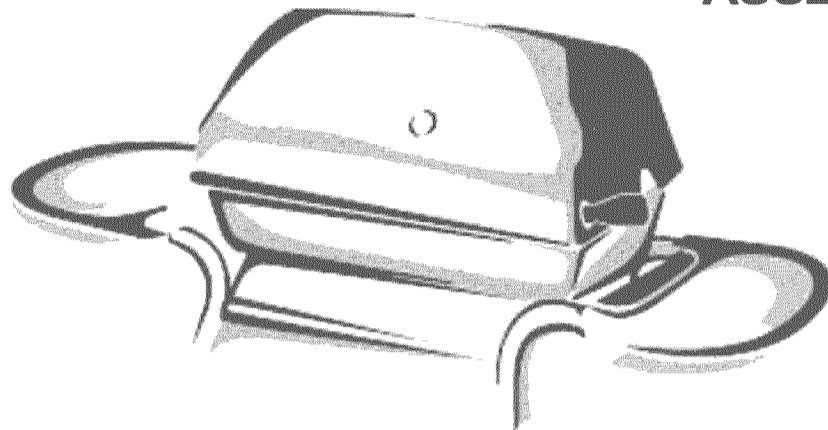


Liquid Propane Gas Grill

with VapoRISER Smoking Tray

Model No. 415.162060

This Grill Is For
Outdoor Use Only



WARNING

- Read this manual before cooking on grill. Failure to follow all manufacturer's instructions could result in fire or explosion which could cause property damage, personal injury or death.
- Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

- Parts Assembly
- Use and Care
- Troubleshooting
- Safety Rules

CAUTION

- Read and follow all Safety Statements, Assembly Instructions and Use & Care Directions before attempting to assemble and cook.
- Some parts may contain sharp edges, especially as noted in these instructions. Wear protective gloves if necessary.

Assembly Questions?
Call 1-800-4-MY-HOME®

Parts Ordering:
Call 1-800-366-PART (7278)

To Installer/Assembler: Leave these instructions with consumer.

To Consumer: Keep this manual for future reference.

463731303 / 1-4165292 (04-03-03)

 **WARNING** 

FOR YOUR SAFETY

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

FOR YOUR SAFETY

If you smell gas:

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

Call Grill Service Center For Help And Parts

If you have questions or need assistance during assembly, please call **1-800-241-7548**. You will be speaking to a representative of the grill manufacturer and not a Sears employee. To order new parts call Sears at **1-800-4-MY-HOME®**.

Product Record



IMPORTANT: Fill out the product record information below.

Model Number _____



UPC (on carton) Label Lot # GG _____

Serial Number _____

Date Purchased _____

 **CAUTION** 

For residential use only. Do not use for commercial cooking.

 **WARNING** 



CARBON MONOXIDE HAZARD
Burning charcoal releases carbon monoxide which has no odor and can cause serious injury or death. Never burn charcoal inside homes, vehicles or tents.

Installation Safety Precautions



- Use grill only with LP (propane) gas and the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, NFPA 54 / ANSI Z223.1**. Handling and storage of LP cylinders must conform to LP Gas Code **NFPA/ANSI 58**. Grill is not for use in or on recreational vehicles and/or boats.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or **National Electrical Code, ANSI / NFPA 70**. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States only. Do not modify for use in any other location. Modification will result in a safety hazard.

Safety Symbols



The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

 **DANGER** 

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

 **WARNING** 

WARNING: Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

 **CAUTION** 

CAUTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

TABLE OF CONTENTS

For Your Safety	2
Grill Service Center	2
Product Record Information	2
Installation Safety Precautions	2
Safety Symbols	2
Kenmore Grill Warranty	3
Parts List	4
Parts Diagram	5
Assembly	6-14
Use and Care	15-23
VapoRISER Smoking Tray	21
Cooking Chart	22
Troubleshooting	23

WARRANTY

KENMORE GRILL WARRANTY

Full 1-Year Warranty on Grill

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

Limited Warranty on Selected Grill Parts

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

- Lifetime of Grill: Aluminum Top and Bottom Castings (except for paint finish)
- 2 years: Burner Assembly

WARRANTY SERVICE

Warranty service is available by contacting Sears at **1-800-4-MY-HOME®**.

WARRANTY RESTRICTIONS

This warranty is void if grill is used for commercial or rental purposes.

This warranty applies only when the grill is used in the United States.

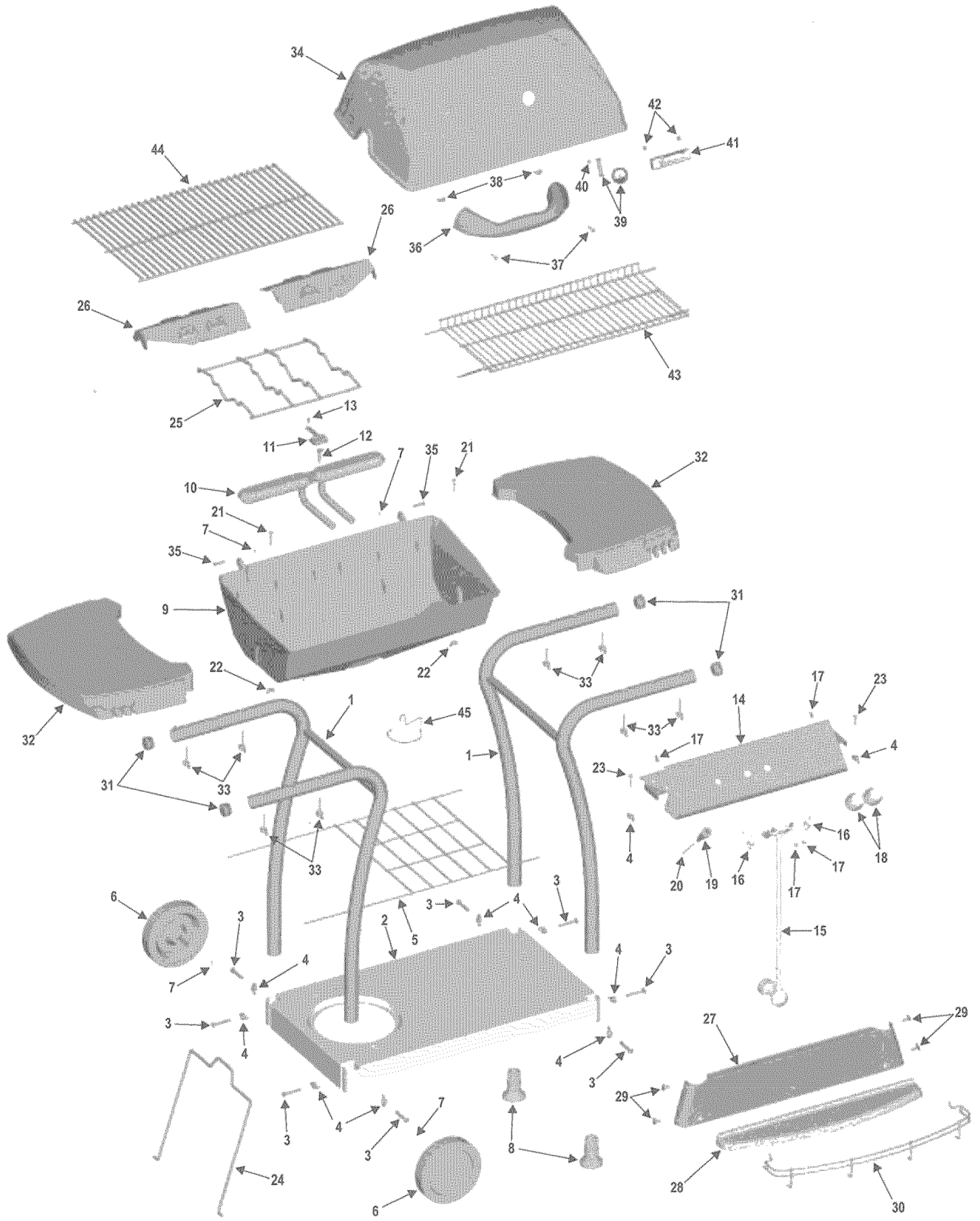
This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears, Roebuck and Co., Dept. 817WA,
Hoffman Estates, IL 60179

PARTS LIST – Model No. 415.162060

Key	Qty	Description	Part #	Key	Qty	Description	Part #	
1	2	Leg Assembly	4503198	24	1	Tank Wire	4151019	
2	1	Base	4503196	25	1	Vaporiser Bar Wire	4151036	
3	8	#10-24x2" Carriage Bolt	4080064	26	2	Vaporiser Bar	4500268	
4	10	#10-24 Plastic Tee Knob	4080091	27	1	Front Panel	4503199	
5	1	Midshelf	4151034	28	1	Front Panel Shelf	4154518	
6	2	Wheel Assembly	4310003	29	4	Push-Fastener	4080679	
7	4	1" Hitch Pin	4080062	STD624001	30	1	Panel Wire	4151040
8	2	Leg Extender	4154556	31	4	End Cap	4080065	
9	1	Grill Bottom	4580578	32	2	Side Shelf	4154373	
10	1	Burner Assembly	4505074	33	8	#10-12x1-7/8" Wing Screw	4080096	
11	1	Collector Box	4500278	34	1	Grill Lid	4580586	
12	1	Electrode	5156119	35	2	1/4x1-1/8" Hinge Pin	4156513	
13	1	#10-16x1/2" Self-Tap Screw	4080059	STD611005	36	1	Handle	4154473
14	1	Control Panel	4526173	37	2	#10-24x1" Machine Screw	4080302	STD511010
15	1	Valve/Hose/Regulator Assembly	4524165	38	2	#10-24 Wing Nut	4080063	STD541610
16	2	Valve Clip	4151043	39	1	Heat Indicator with Bracket	4156800	
17	4	#10x1/2", T-20, Self-Tap Screw	4080043	40	1	#10-24 Hex Nut (keps)	4080208	STD541410
18	2	Control Knob	4154559	41	1	Logo Plate	4156081	
19	1	Ignitor	4153713	42	2	3/16" Pal Nut	4153096	
20	1	Ignitor Wire	4153720	43	1	SwingAway	4152124	
21	2	1/4-20x1-1/4" Carriage Bolt	4080615	STD532512	44	1	Cooking Grate	4152739
22	2	1/4-20 Wing Nut	4080221	STD541625	45	1	Grease Clip	5156607
23	2	#10-24x1-1/4" Carriage Bolt	4080074					

PARTS DIAGRAM – Model No. 415.162060

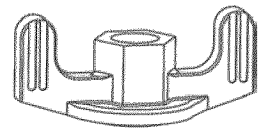


ASSEMBLY – Model No. 415.162060

1

Cart Assembly Step 1

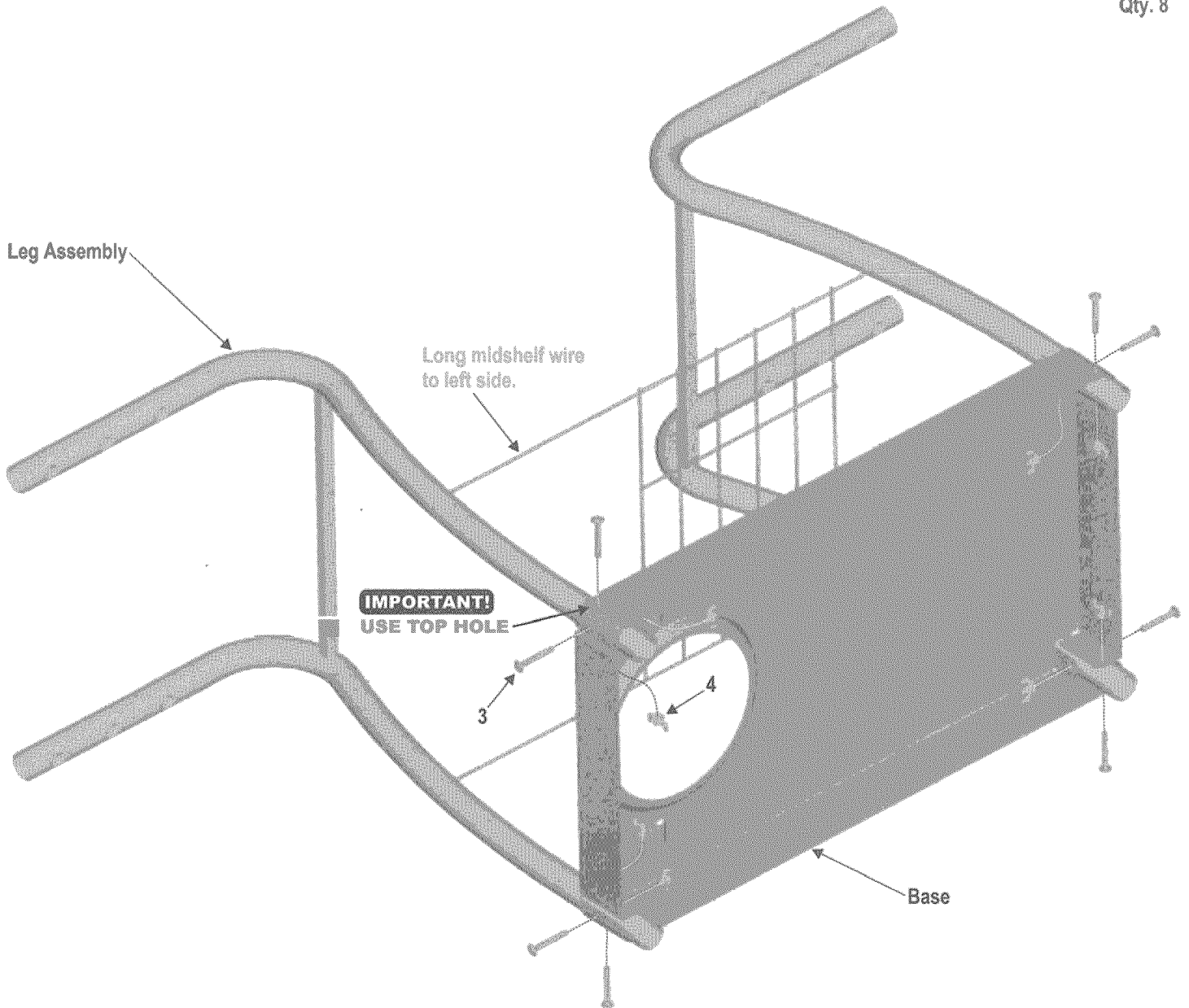
- Position base on edge with tank hole to left side.
- Insert legs into base and attach with carriage bolts and plastic wing nuts. Use top holes on left side. **DO NOT FULLY TIGHTEN.**
- Insert midshelf wire into holes on insides of legs, long wires toward left side. Fully tighten carriage bolts and plastic wing nuts.

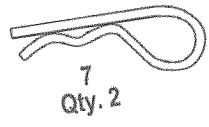


4
Qty. 8



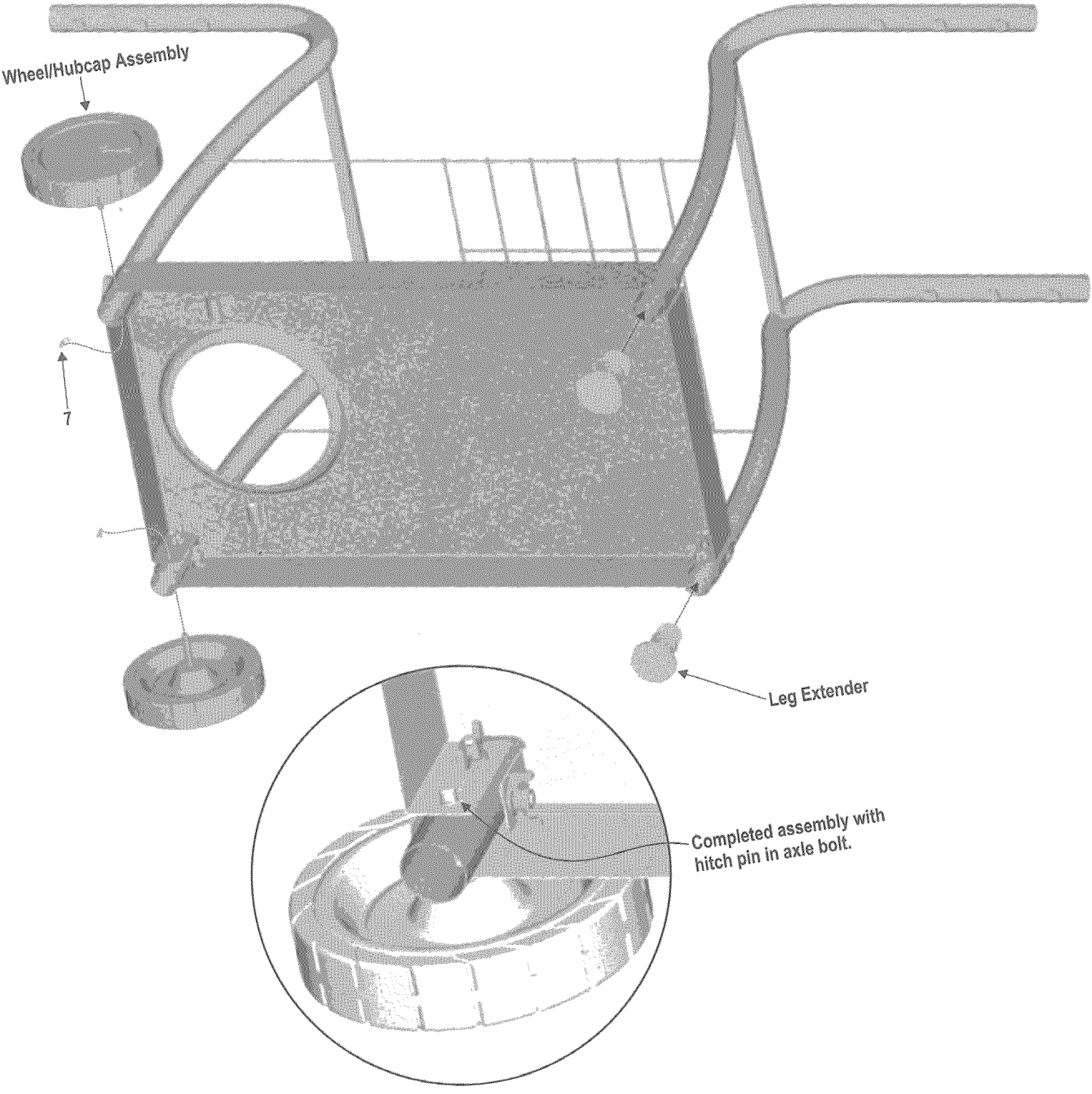
3
Qty. 8





2 Cart Assembly Step 2

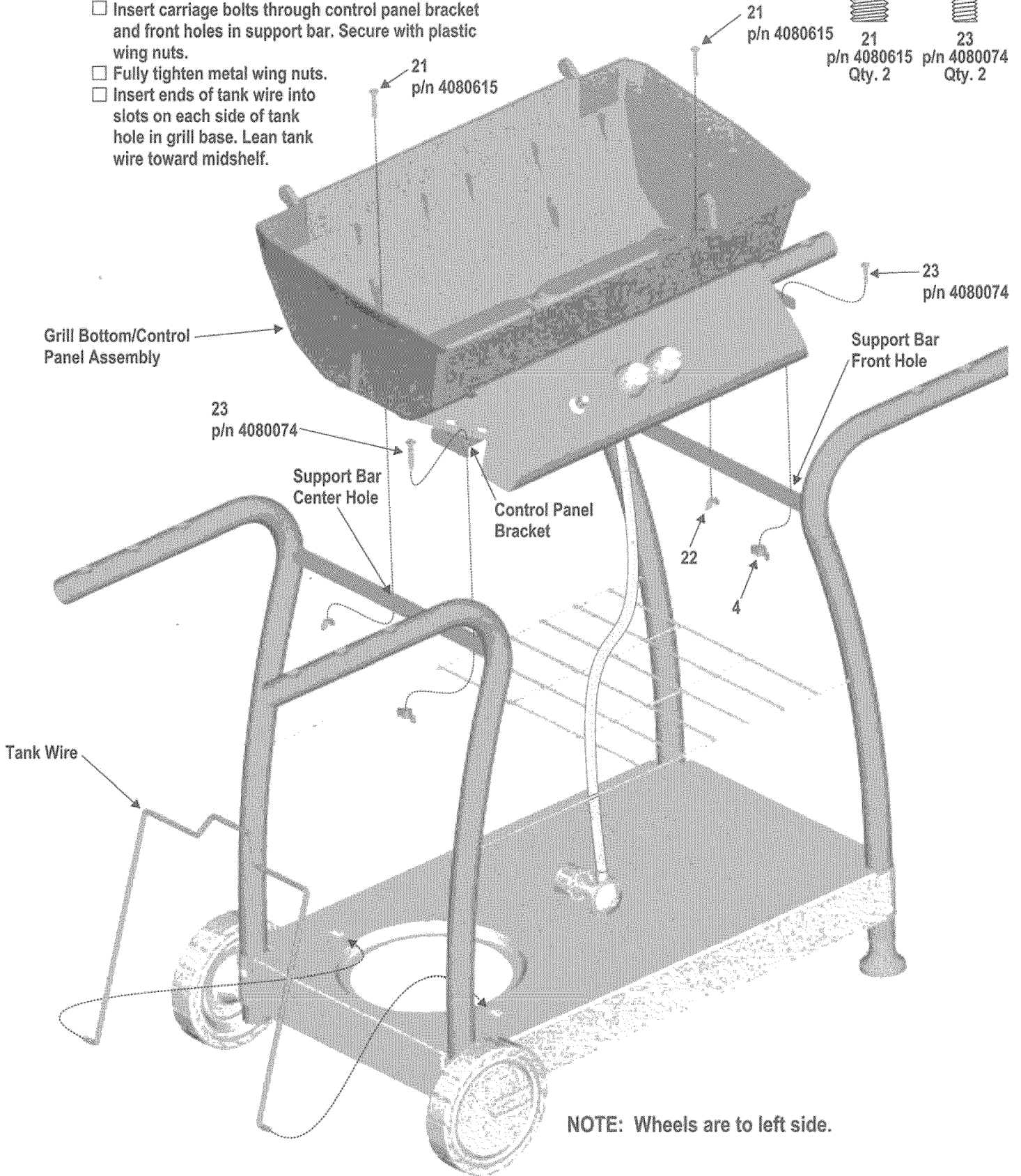
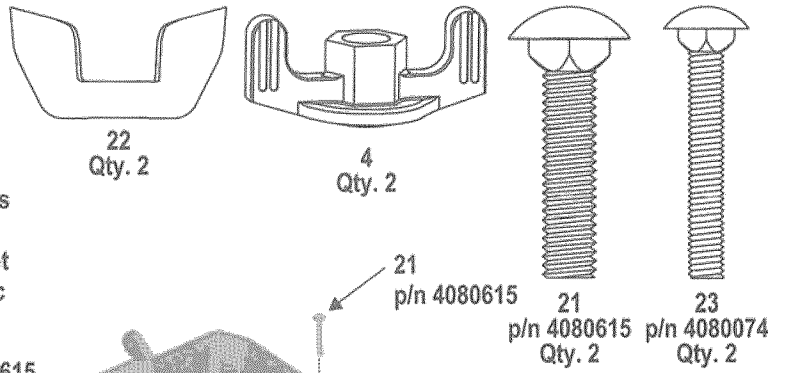
- Insert wheel/hubcap assemblies into bottom holes on left legs.
- Secure beneath base with hitch pins. See inset below.
- Push leg extenders into right legs.



3

Grill Bottom/Control Panel Assembly And Tank Wire

- Carefully place grill bottom/control panel assembly onto cart, so as not to scratch paint on legs. Make sure control panel bracket fits over support bar on each side.
- Insert carriage bolts through grill bottom and center hole in support bar. Thread metal wing nuts onto bolts but do not fully tighten.
- Insert carriage bolts through control panel bracket and front holes in support bar. Secure with plastic wing nuts.
- Fully tighten metal wing nuts.
- Insert ends of tank wire into slots in grill base. Lean tank wire toward midshelf.

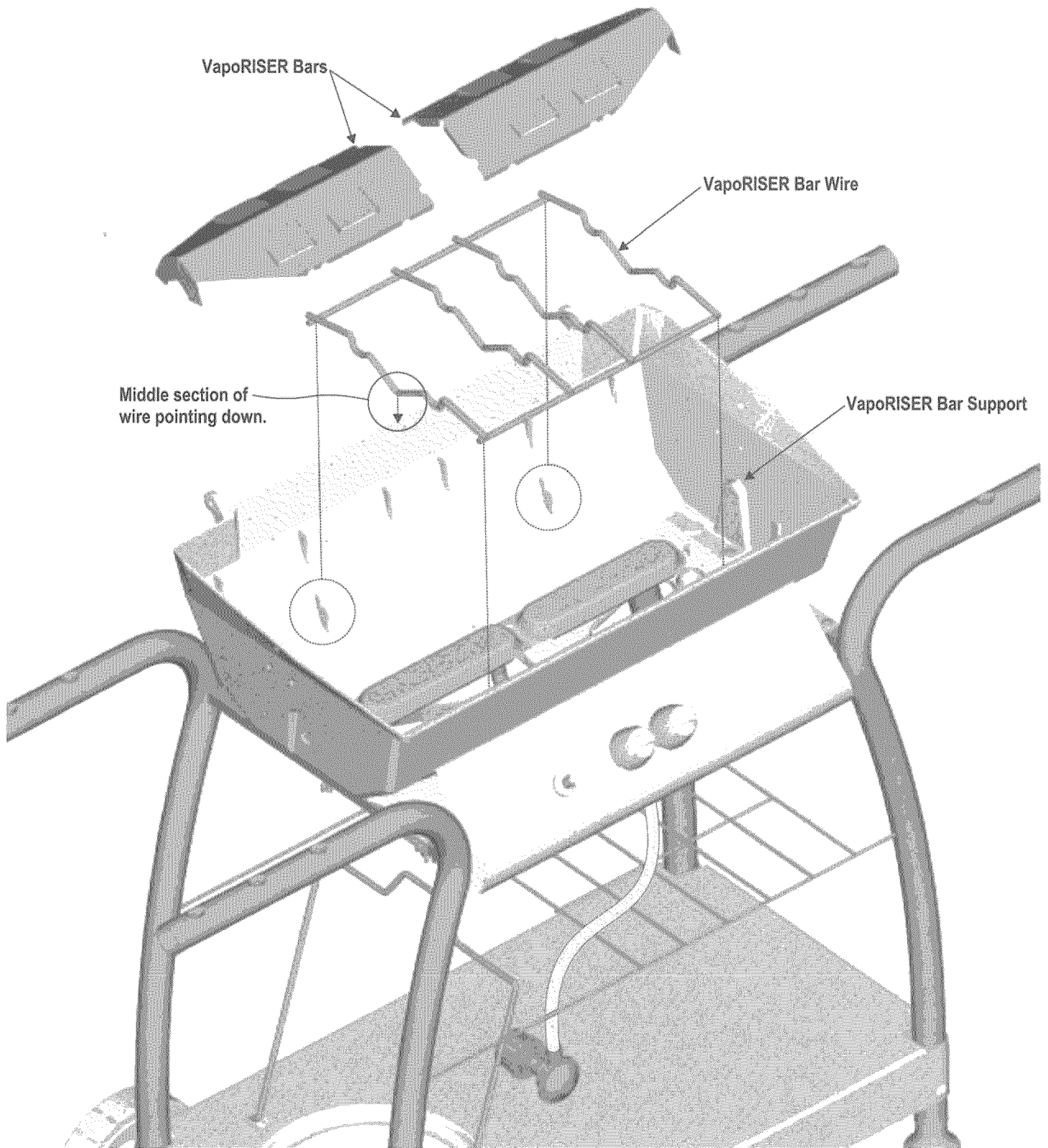


4

VapoRISER Bars And Wire Assembly

- Place VapoRISER bar wire into grill bottom with middle section of wires pointing down.
- Rest VapoRISER bars on wire and bar supports at each end of grill bottom.

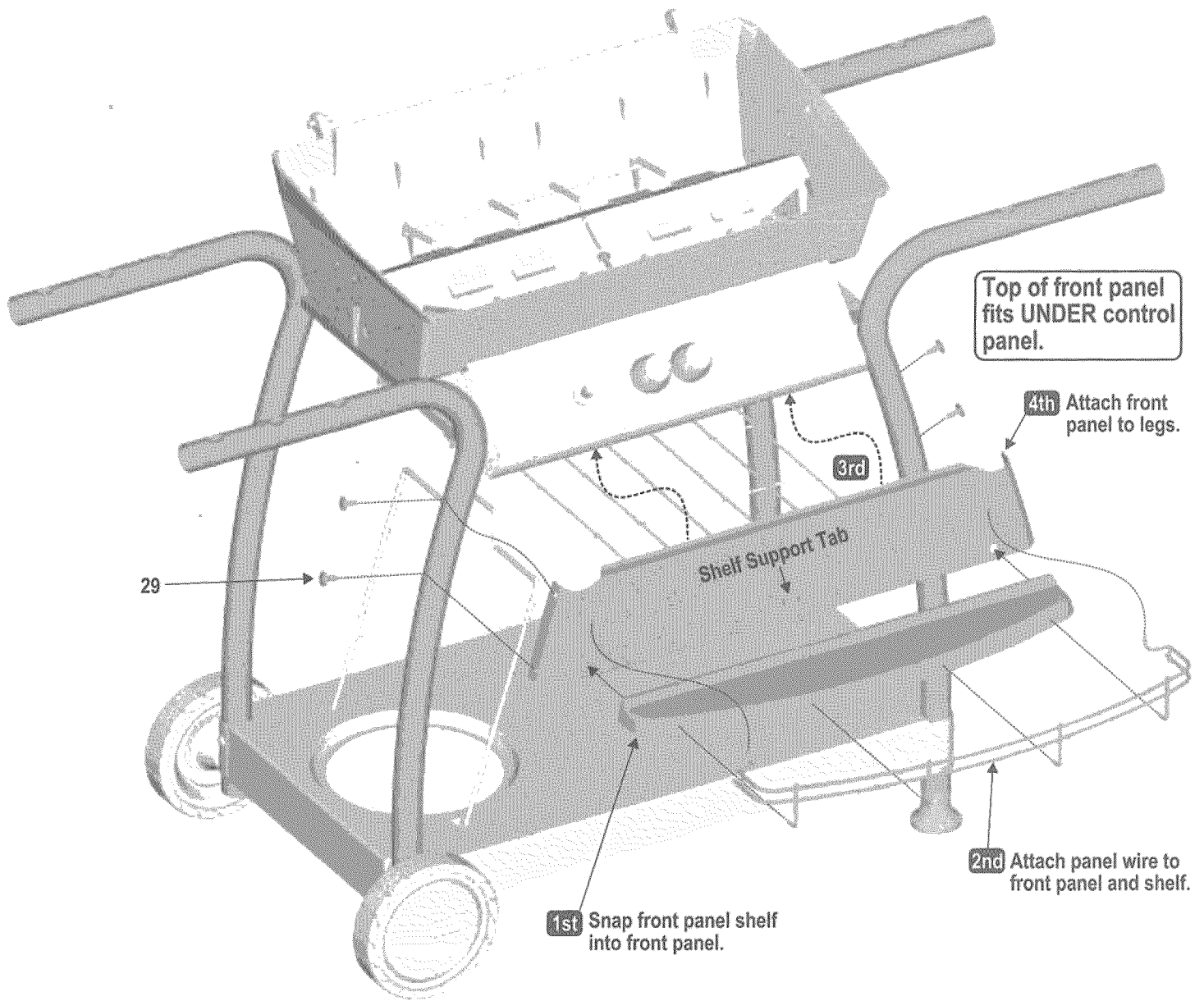
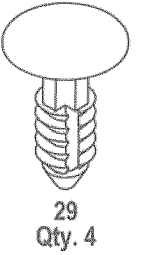
NOTE: See Use and Care section, VapoRiser Smoking Tray, for alternate bar positions and usage.



5

Front Panel, Shelf And Panel Wire Assembly

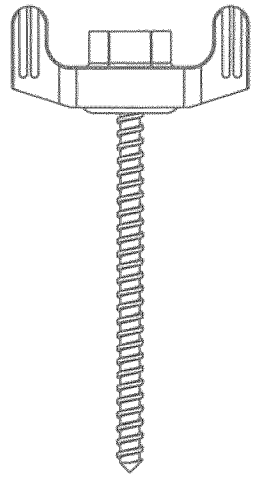
- Snap shelf into front panel. Make sure that shelf rests on top of front panel shelf support tab.
- Hook outer wires on panel wire into holes in panel, rotate panel wire down, and insert remaining wires into holes in front of shelf.
- Slide top edge of front panel UNDER control panel.
- Secure panel to legs with push-fasteners.



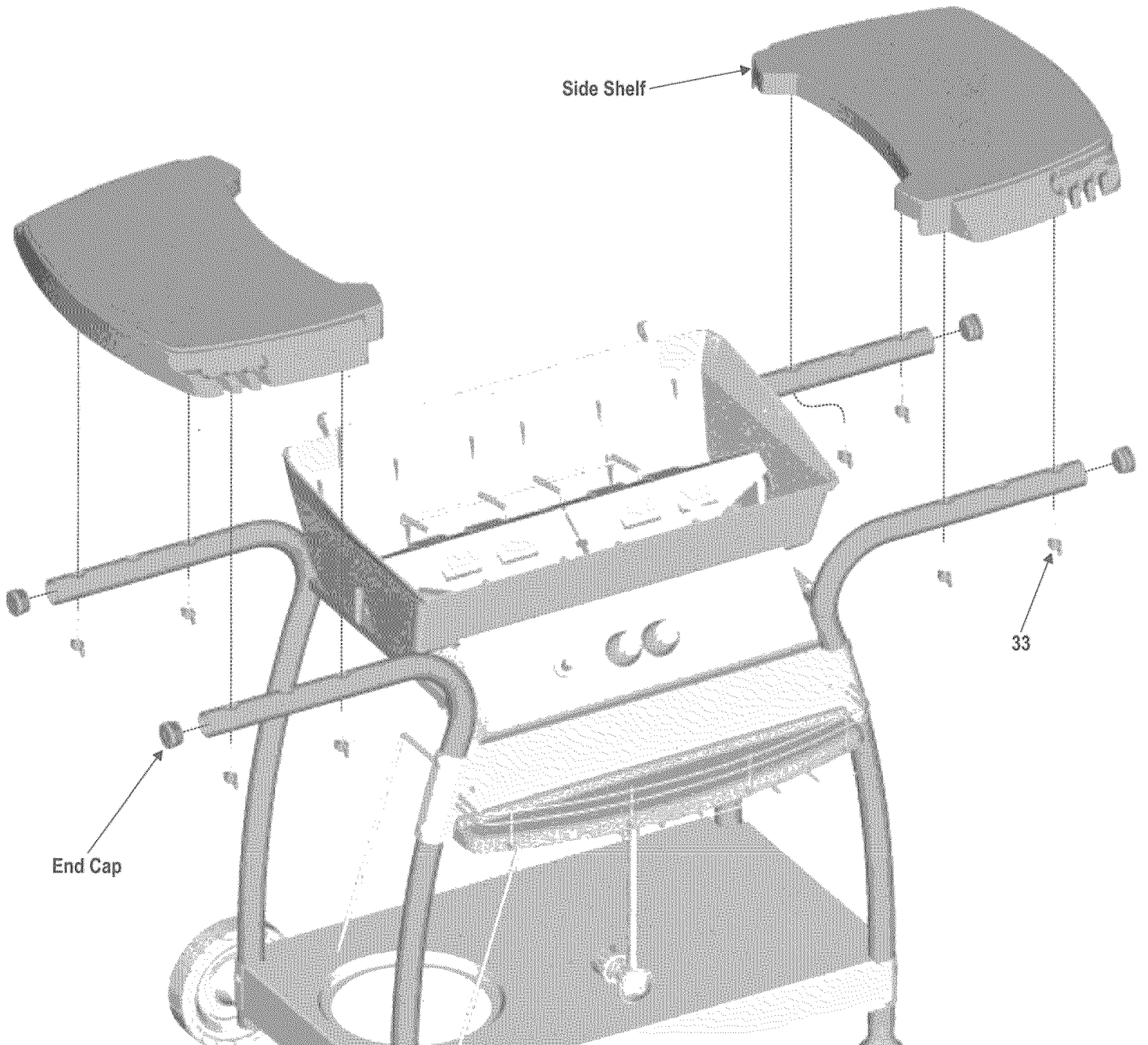
6

Side Shelf And End Cap Assembly

- Insert end caps into ends of leg tubes.
- Position side shelves onto legs as shown below and secure with four wing screws per shelf.



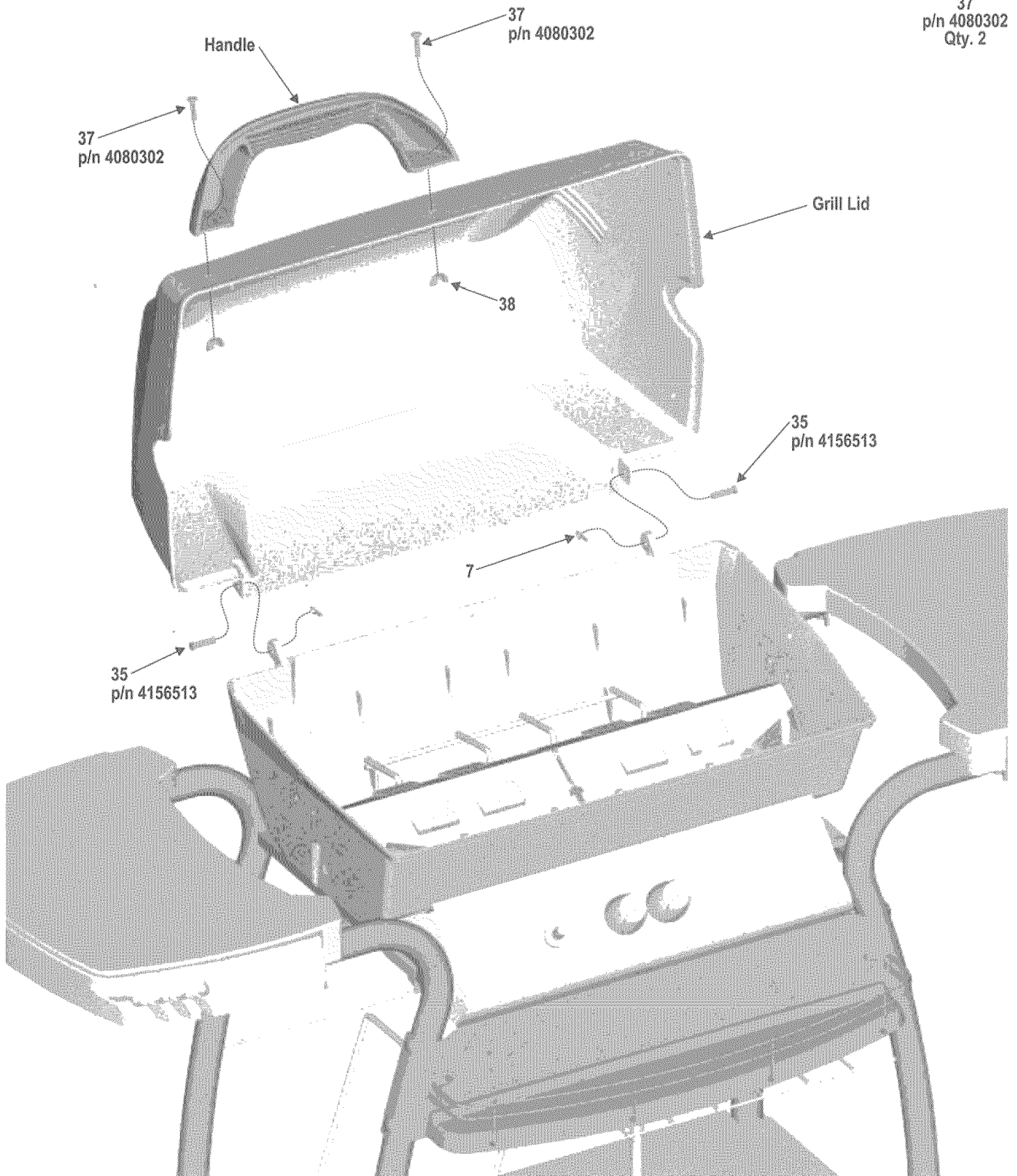
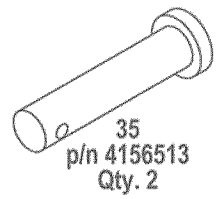
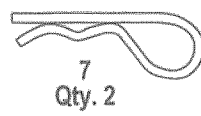
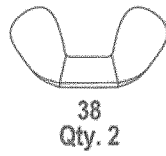
33
Qty. 8



7

Grill Lid And Handle Assembly

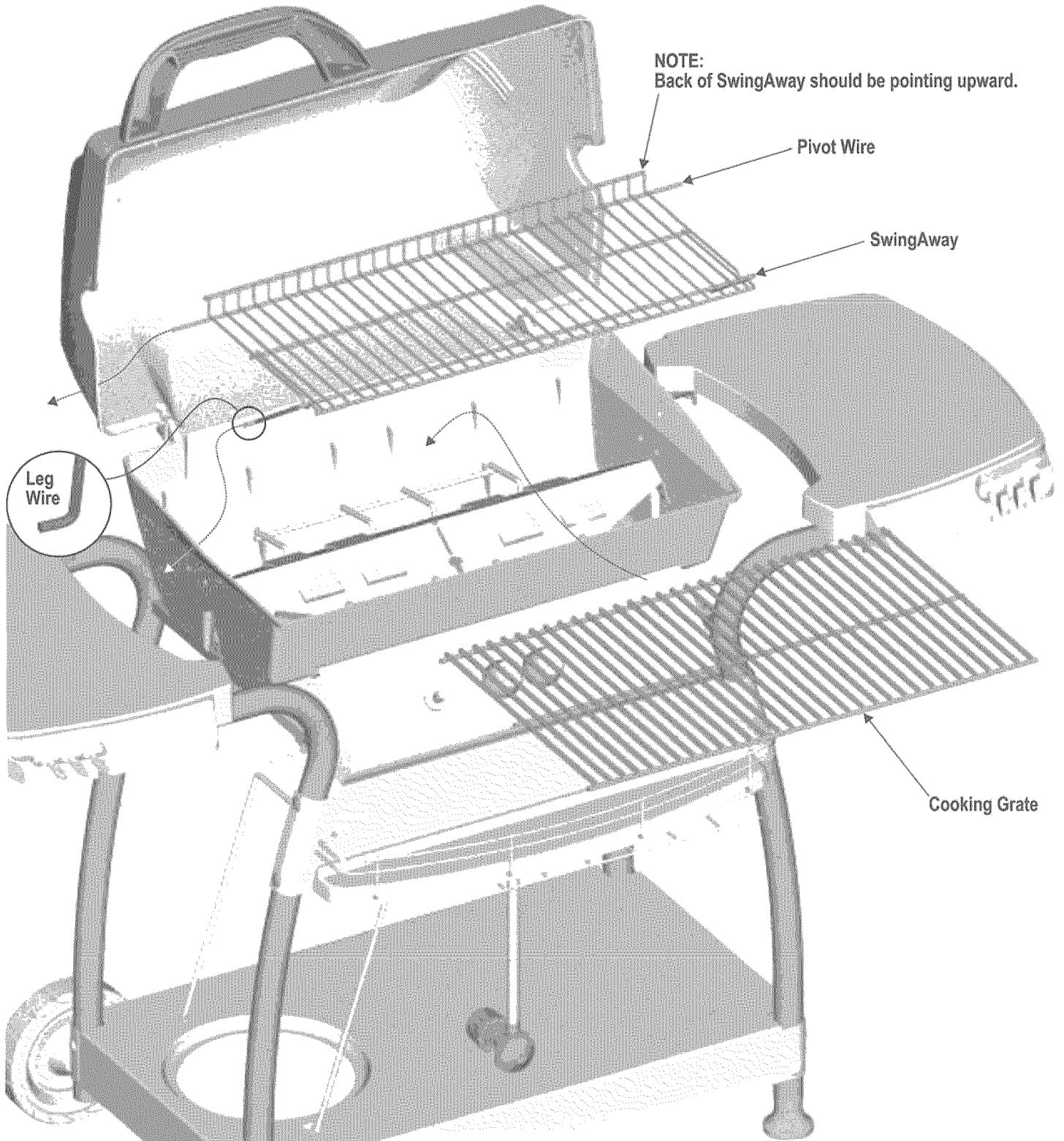
- Attach grill lid to grill bottom with hinge pins and hitch pins.
- Attach handle to lid with carriage bolts and metal wing nuts.



8

SwingAway And Cooking Grate Assembly

- Insert SwingAway pivot wires into holes in side of grill lid.
- Insert SwingAway leg wires into top holes in side of grill bottom.
- Place cooking grate onto grate rests in grill bottom.



9

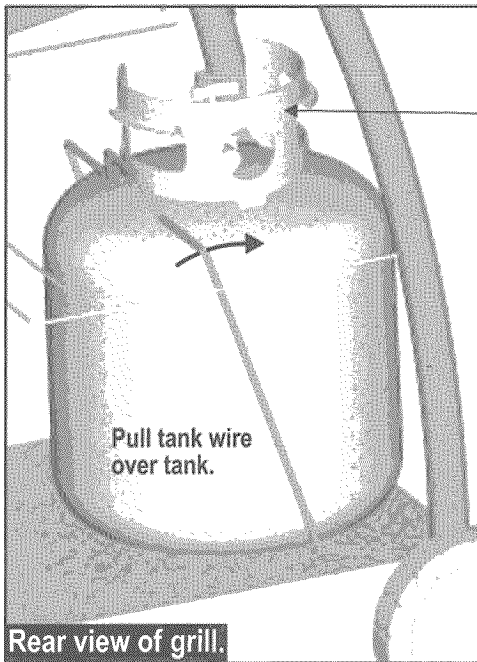
Tank Wire, LP Tank And Grease Clip Assembly

- Place LP tank into hole in base with tank valve facing toward front of grill.
- To secure LP tank, pull tank wire over the side of the tank, toward the tank collar.
- See Use and Care section for connection of regulator to LP tank.
- Hang grease clip beneath grill bottom. See inset below. To collect grease, hang an empty soup can (not included) from grease clip.

▲ LP GAS TANK IS SOLD SEPARATELY. Fill and leak-check tank before attaching to grill and regulator. See Use and Care section for instructions.



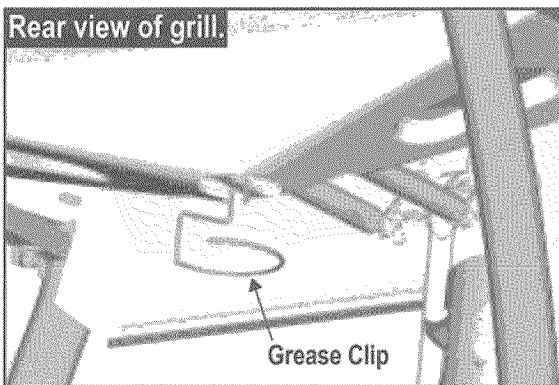
- Tank collar opening must face to front of cart once tank is attached.
- Failure to install tank correctly may allow gas hose to be damaged in operation, resulting in the risk of fire.



Tank Collar

LP Tank
(Sold Separately)

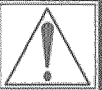
Tank Wire



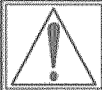
Failure to install can in clip will cause hot grease to drip from bottom of grill with risk of fire or property damage.

See Use & Care section of this manual to perform the “Burner Flame Check” and for important safety instructions before using.

USE AND CARE



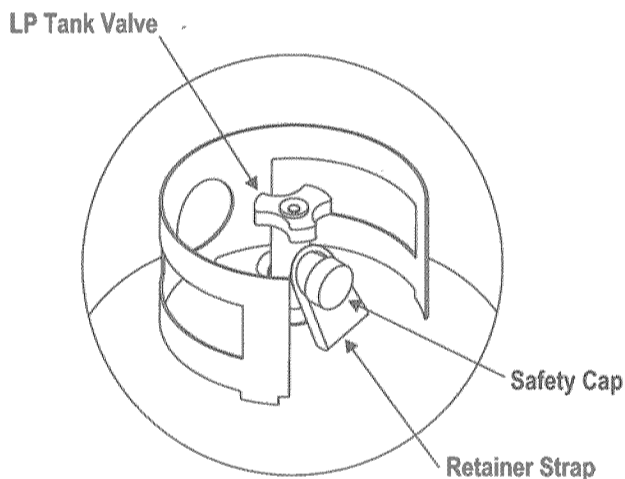
DANGER



- The safety relief valve on the LP tank could activate releasing gas and cause an intense fire with risk of property damage, serious injury or death.
- **NEVER** store a spare LP tank under or near grill or in enclosed areas.
- Never fill the cylinder beyond 80% full. An overfilled spare LP tank is hazardous due to possible gas released from the safety relief valve.
- If you see, smell or hear escaping gas, immediately get away from the LP tank/grill and call your fire department.
- All spare LP tanks must have safety caps installed on the LP tank outlet.

LP Tank Removal, Transport And Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off of LP tank collar, then lift LP tank up and off of support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**



- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun.
- Do not store an LP tank in an area where children play.

LP Tank

- The LP tank used with your grill must meet the following requirements:
- Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.
- LP tanks must be constructed and marked in accordance with specifications for LP tank of the U.S. Department of Transportation (DOT). See LP tank collar for marking.
- LP tank valve must have:
 - Type 1 outlet compatible with regulator or grill.
 - Safety relief valve.
 - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. **Use only LP tanks equipped with this type of valve.**
- LP tank must be arranged for vapor withdrawal and include collar to protect LP tank valve.



OPD Hand Wheel

LP (Liquefied Petroleum Gas)

- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

- Use only licensed and experienced dealers.
- LP dealer **must purge tank** before filling.
- Dealer should **NEVER** fill LP tank more than 80% of LP tank volume. Volume of propane in tank will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas Companies" for nearest certified LP dealers.

LP Tank Exchange

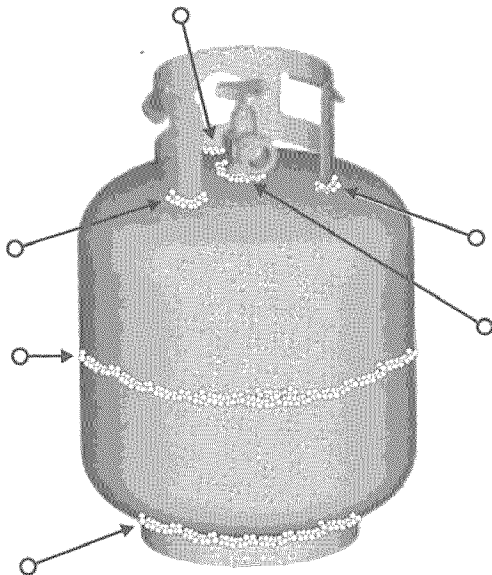
- Many retailers that sell grills offer you the option of replacing your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your tank only for an OPD safety feature-equipped tank as described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

LP Tank Leak Test

For your safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below.

▲ **Do not use household cleaning agents.** Damage to gas train components can result.

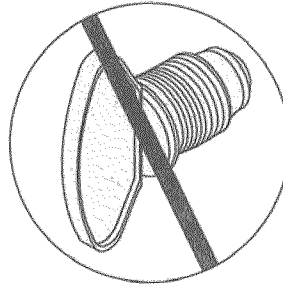
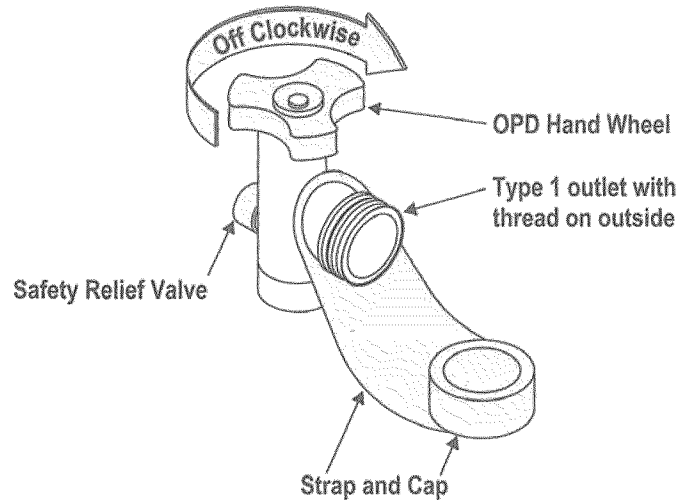


	WARNING	
<p>If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!</p>		

16 • 463731303

Connecting Regulator To The LP Tank

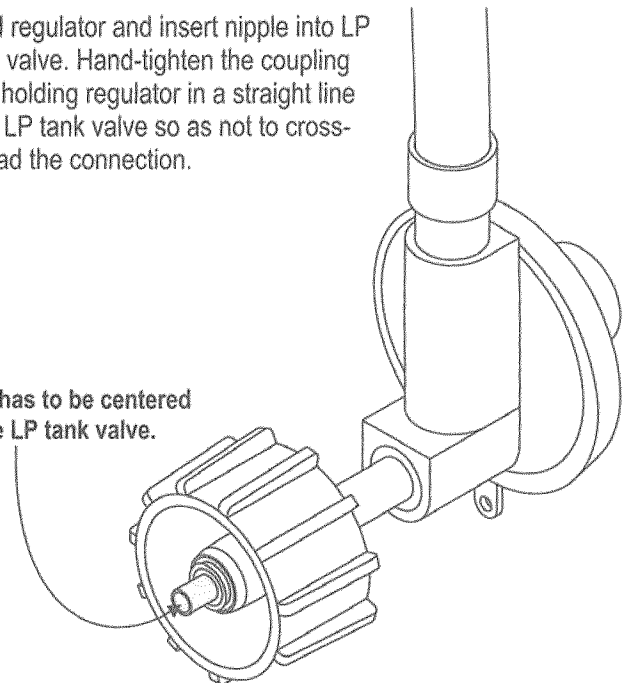
1. LP tank must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP tank OFF by turning hand-wheel clockwise to a full stop.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.

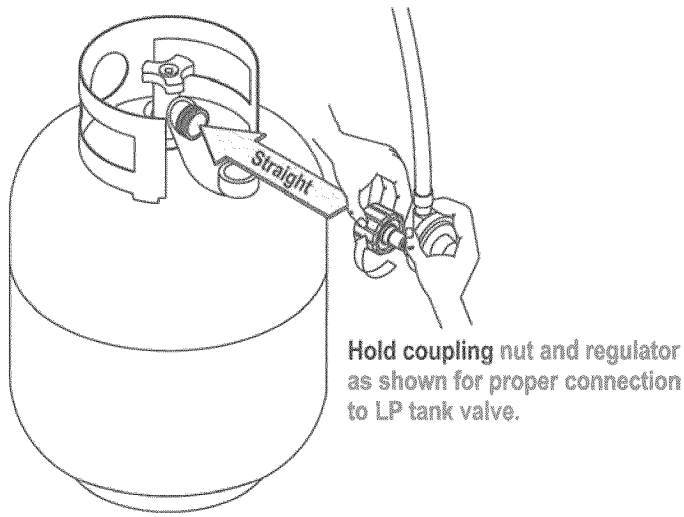


Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.

5. Hold regulator and insert nipple into LP tank valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP tank valve so as not to cross-thread the connection.

Nipple has to be centered into the LP tank valve.





6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP tank valve, resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only – do not use tools.**

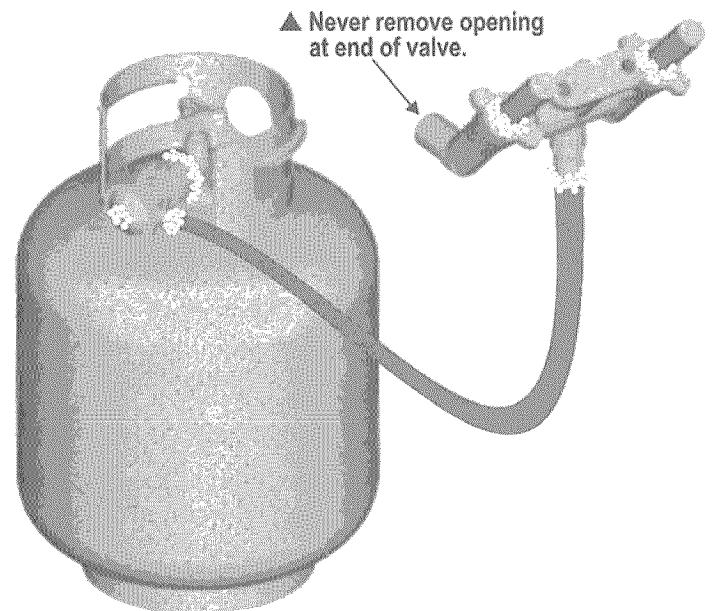
NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

	WARNING	
<ul style="list-style-type: none"> • Do not insert any foreign objects into the valve outlet. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death. • Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home. • Do not use grill until leak-tested. • If a leak is detected at any time, STOP and call the fire department. • If you cannot stop a gas leak, <i>immediately</i> close LP tank valve and call LP gas supplier or your fire department! 		

Leak Testing Valves, Hose and Regulator

1. Turn all grill control knobs to OFF.
2. Be sure regulator is tightly connected to LP tank.
3. Completely open LP tank valve by turning hand wheel counterclockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto areas where bubbles are shown:



5. If **“growing”** bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. **If leaks cannot be stopped do not try to repair.** Call Sears for replacement parts at **1-800-4-MY-HOME®**.
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.

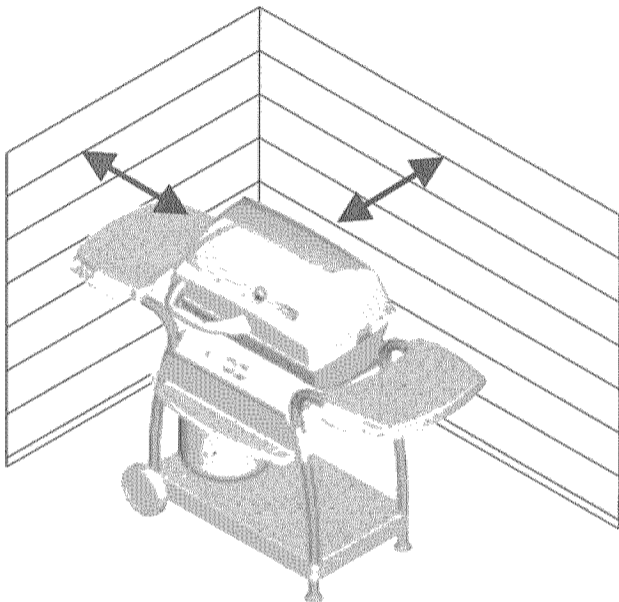


WARNING



For Safe Use Of Your Grill And To Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in bottom or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under a surface that can catch fire.
- Do not use charcoal or ceramic briquets in a gas grill. (Unless briquets are supplied with your grill.)
- Use grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



• Apartment Dwellers:

Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies made of wood.

- NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.
- Never operate grill with LP tank out of correct position specified in assembly instructions.
- Always close LP tank valve and remove coupling nut before moving LP tank from specified operation position.

Safety Tips

- ▲ Before opening LP tank valve, check the coupling nut for tightness.
- ▲ When grill is not in use, turn off all control knobs and LP tank valve.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- ▲ Maximum load for shelves is 10 lbs.
- ▲ A soup can **must** be attached to grease clip and emptied after each use. Do not remove soup can until grill has completely cooled.
- ▲ If you notice grease or other hot material dripping from grill onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- ▲ The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- ▲ If you have a grill problem see the "Troubleshooting Section".



CAUTION





- Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP tank off.
- Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.

Ignitor Lighting

- ▲ Do not lean over grill while lighting.
1. Open lid. Turn on gas at LP tank.
 2. Turn left knob to ● (ignite position).
 3. Push ignitor button rapidly (up to 5 times) to light. Be sure burner lights and stays lit.
 4. If burner does not light, turn knobs to OFF, wait 5 minutes, try again.
 5. Once left burner is lit, turn right knob to ● to light right burner.
 6. If ignitor does not work, wait 5 minutes, then follow match lighting instructions.

Lighting instructions continued on next page.

After Lighting: Turn knobs to **HI** position for warm-up. Do not warm up grill with knobs on ● (ignite position). Knobs and handle will become uncomfortably hot if left in ● (ignite position).

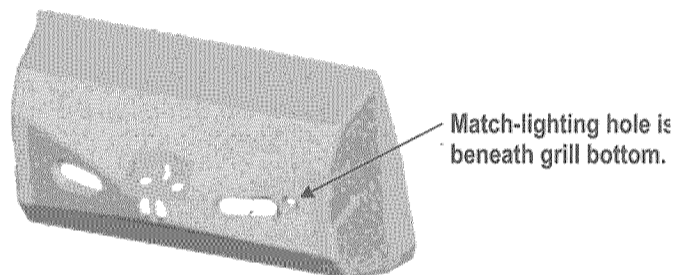
	<h2>CAUTION</h2>	
<p>If burner does not light, turn knobs to OFF, wait 5 minutes, and try again. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.</p>		

Match-Lighting

▲ Do not lean over grill while lighting.

1. **Open lid.** Turn on gas at LP tank.
2. Place lit match into match-lighting hole from beneath grill bottom (as shown below).
3. Push in and turn right knob to ● (ignite position). Be sure burner lights and stays lit.
4. Light left burner by pushing left knob in and turning to ● (ignite position).

After Lighting: Turn knobs to **HI** for warm-up.

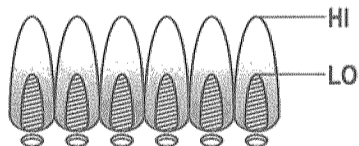


Before Your First Cookout

- Light burners, check to make sure they are lit, close the lid and warm up grill on **HIGH** for 15 minutes. Heating of paint and parts will produce an odor only on first lighting.

Burner Flame Check

- Light burner, rotate knobs from **HI** to **LO**. You should see a smaller flame in **LO** position than seen on **HI**. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting* Section.



Turning Grill Off

- Turn all knobs to **OFF** position. Turn LP tank off by turning hand-wheel clockwise to a full stop.

Ignitor Check

Turn gas off at LP tank. Press ignitor button rapidly. "Click" should be heard and spark seen each time between collector box or burner and electrode. See "*Troubleshooting*" if no click or spark.

Valve Check

- **Important: Make sure gas is off at LP tank before checking valves.** Knobs lock in **OFF** position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to **LO** position then turn back to **OFF** position. Valves should turn smoothly.

Hose Check

- Before each use, check to see if hose is cut or worn. Replace damaged hose before using grill. Use only identical Kenmore replacement valve/hose/regulator assembly.

General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Plated wire grate:** Wash grate and VapoRISER bars with concentrated grill cleaner or use soap and water solution. Dry thoroughly and store indoors between cookouts.
- **Plastic parts:** Wash with warm soapy water and wipe dry. ▲ Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- **Porcelain grates:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.

Repainting Your Grill

- After extended use and exposure to weather, paint on grill may deteriorate or become spotted. Although this detracts from grill's appearance, it will not impair its performance.
- To refinish your grill brush outside of grill lid and bottom with wire brush and lightly sand with fine grit sandpaper. Sanding allows new paint to adhere more easily. Wash grill lid and bottom with soap and water to remove dust and grease. Do not use a grill cleaner on outside of grill. Wipe with vinegar. Refinish outside with heat-resistant paint. **Do not paint inside of grill.**

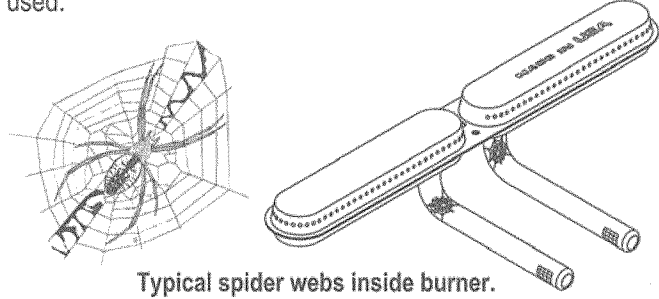


CAUTION



NATURAL HAZARD • SPIDERS

FACT: Sometimes spiders and other small insects climb into the burner tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.



Typical spider webs inside burner.

Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback" (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

IF YOU EXPERIENCE THE FOLLOWING:

1. Smell gas.
2. Burner(s) will not light.
3. A small yellow flame from burner (should be blue).
4. Fire coming from around or behind control knob.

STOP!

Immediately turn off gas at LP tank!

SOLUTION:

Wait for grill to cool.

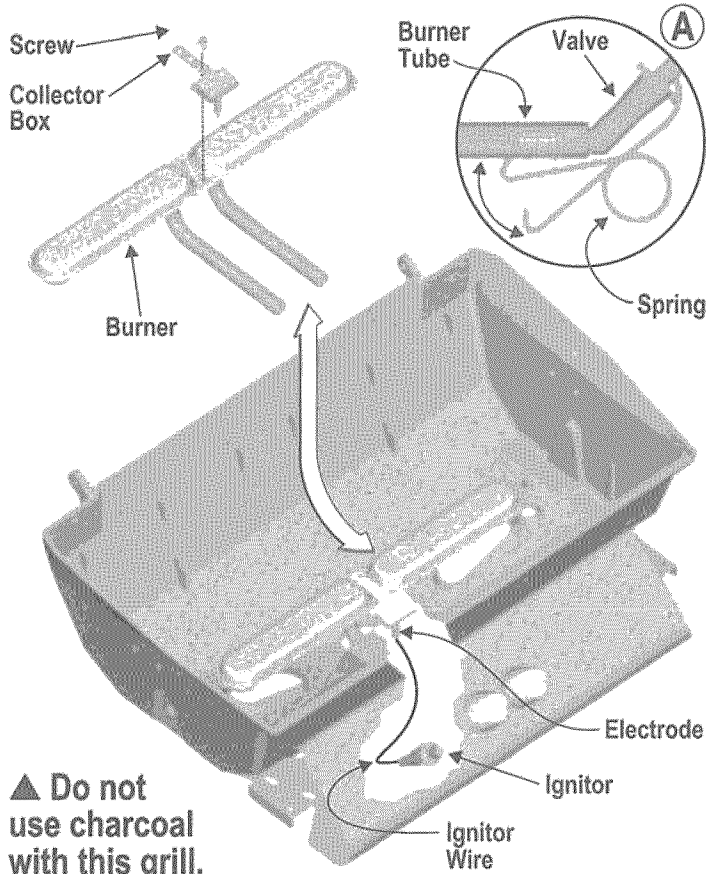
Follow the "Cleaning The Burner Assembly" instructions. Clean burners often. Use a 12" pipe cleaner to clean out the burner tubes. You may also force a stream of water from a hose nozzle through burner tubes to clean them.

Cleaning The Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP tank.
2. Remove cooking grate, VapoRISER bars and VapoRiSER bar wire.
3. Remove grease can from beneath grill. Beneath control panel, disconnect ignitor wire from ignitor.

4. Remove screw holding collector box. Note which hole on collector box used for attaching to burner. Remove collector box and clean ceramic portion of electrode with rubbing alcohol and cloth.
 5. Under control panel, disengage burner springs from burner tubes. **Do not remove springs from valves.**
 6. To remove burner, slide backwards, lift up and out of grill.
 7. Clean outside of burner with soap and water. Lay burner upside down on flat surface. Force a stream of water through tubes. Make sure water comes out of all burner holes. Open clogged holes with a thin wire. **Shake out excess water** and examine holes. Due to normal wear and corrosion, some holes may become enlarged. If any large cracks or holes are found replace burner.
 8. If grill is to be stored, coat burner lightly with cooking oil. Wrap in protective cover to keep insects out. If not storing grill after cleaning, hold burner at an angle and insert into grill bottom.
 9. After cleaning, insert wire and electrode into hole in grill bottom. Reattach collector box to burner with screw. **Be sure to use correct hole.**
 10. Place end of spring into hole on underside of burner tube, as before, to secure burner. See figure A.
- VERY IMPORTANT: Burner tube must engage valve opening as shown.**
11. Reattach round connector of ignitor wire to ignitor.
 12. Reposition VapoRISER bar wire, VapoRISER bars and cooking grate. Reattach clean can to grease clip.
 13. Before cooking again on grill, follow "Burner Flame Check".



Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP tank is connected to grill, store outdoors in well-ventilated space and out of reach of children.
- Cover grill if stored outdoors.
- Store grill indoors ONLY if LP tank is turned off and disconnected, removed from grill and stored outdoors.
- When removing grill from storage follow "Cleaning Burner Assembly" instructions before starting grill.

Grill Smoking

The grill you have purchased offers a new burner system that allows you to get more out of your grill. Not only does this new system offer maximum flexibility by allowing for direct and indirect cooking; there is also a grill smoking feature for adding smoked flavor to your grilled food.

Direct Cooking

Use both burners to heat the grill for searing of the meat. Once the meat has been seared, turn the burners to **LO** to cook meat thoroughly.

Indirect Cooking

Once the grill is preheated, turn one of the burners off and place your meat on the grate above the burner that is **NOT** burning. This indirect method of cooking allows you to slow cook poultry or large cuts of meat without the touch of a direct flame.

- Always cook with the lid closed.
 - Due to weather conditions, cooking times may vary. During cold and windy conditions the temperature setting may need to be increased to insure sufficient cooking temperatures.
1. Ignite the **LEFT** burner. For slow cooking, adjust the control knob to the **LO** setting. For faster cooking, adjust the control knob to the **HI** setting.
 2. Place the food on the **RIGHT** side of the cooking grate.
 3. Because the heat source is only on one side, the food should be rotated at least once during cooking to insure even cooking. Use a meat thermometer to determine when the food is done.

VapoRISER Smoking Tray

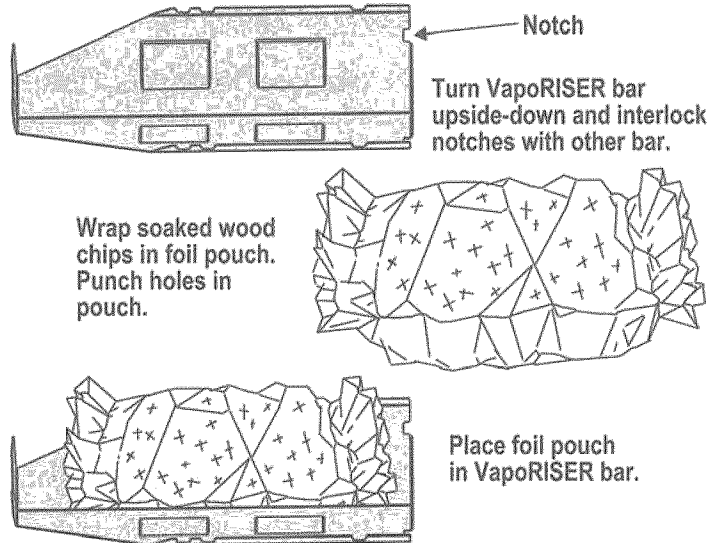
This is where your new Kenmore grill really shines. This unique burner system allows you to introduce smoke into the cooking chamber for added flavor. There are two VapoRISER bars. Turn one of them upside-down to use as a tray to accept wet wood chips (see illustrations). Be sure to interlock the notches on the upside-down bar together with those on the other bar so that the bar assembly nests securely in the bar wire. Now you can add your favorite flavor of wood chips to add smoke flavor to your meat and a nice aroma to your cooking area.

You will need:

Aromatic wood chips • Heavy-duty aluminum foil

Soak 2 cups of wood chips for two hours. Tear off a piece of aluminum foil a little larger than the VapoRISER bar. Place the soaked chips into the foil and turn up the side to seal the chips inside. Punch pea-sized holes in the top of the foil pouch. Turn one VapoRISER bar upside-down on the VapoRISER bar wire and place pouch inside tray.

Smoking time for a pouch is approximately 30 minutes with burner on **LO**, with lid closed. Make two or three pouches at one time for meats that require longer smoking/cooking times.



IMPORTANT: Return VapoRISER smoking tray to its normal upright position when not used for smoking.

Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555 In Washington, DC (202) 720-3333, 10:00 am-4:00 pm EST.

How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180° F; breasts, 170° F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F. All cuts of pork should reach 160° F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F, or until steaming hot.

Cooking Chart

Cooking times and temperatures may vary according to specific recipes, cooking conditions or barbecue equipment used. Take these factors into consideration to insure best results. If you use the indirect cooking method (indirect cooking is lighting only one burner and placing food on opposite side of cooking grate), allow more grilling time.

Temperatures: High = 650°F / Medium = 450°F / Low = 300°F.

Food	Setting	Cooking Time
Beef Hamburger 1/2" thick	Medium	Med: 7-10 min. / Well done: 10-15 min.
Steak 1/2"	Medium-Hot	Rare: 3-6 min. / Med: 6-9 min. / Well done: 9-12 min.
Roast	Low	Rare: 18-22min. per lb. / Med: 22-28 min. per lb. / Well done: 28-32 min. per lb.
Pork Chops 1/2"	Medium	Well done: 15-20 min.
Ribs 5-6 lbs.	Low-Medium	Well done: 45-90 min.
Roast 3-5 lbs.	Low-Medium	Well done: 18-23 min. per lb.
Ham Steak 1/2"	Medium-Hot	12-15 min.
Ham 5 lb. fully cooked	Low-Medium	20 min. per lb.
Lamb Chops 1/2"	Medium	6-12 min.
Poultry Chicken 2-1/2 to 3-1/2 lbs.	Low	1 hr., 15 min. to 1 hr., 30 min.
Chicken halved or quartered	Low	40-60 min.
Turkey	Low-Medium	18-20 min. per lb.
Seafood Steaks 1" thick	Medium-Hot	Well done: 10-25 min.
Filletts 6-8 oz.	Medium-Hot	8-12 min.
Shrimp large or jumbo	Low-Medium	8-12 min.
Venison Steak 1" thick	Medium	Rare: 8-10 min. / Med: 10-12 min.
Burgers 1/2"	Medium	Rare: 10-12 min. / Med: 12-15 min.
Roast 3-4 lbs.	Low-Medium	Rare: 20-22 min. per lb. / Med: 22-25 min. per lb.
Vegetables Baking Potato whole	Low	<i>Wrap vegetables in foil</i> 55-60 min.
Onions whole	Low	45 min.
Tomatoes half	Medium	30-40 min.
Corn whole	Low	35-45 min.
Mushrooms	Medium	15-20 min.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor.	<ul style="list-style-type: none"> • Wire and/or electrode covered with cooking residue. • Electrode and burner are wet. • Electrode cracked or broken "sparks at crack" • Wire is loose or disconnected. • Wire is shorting (sparking) between ignitor and electrode. • Bad ignitor. 	<ul style="list-style-type: none"> • Clean wire and/or electrode with rubbing alcohol and clean swab. • Wipe dry with cloth. • Replace electrode. • Reconnect wires or replace electrode/wire assembly. • Replace ignitor wire/electrode assembly. • Replace ignitor.
Burner(s) will not match light.	<ul style="list-style-type: none"> • No gas flow. • Coupling nut and regulator not fully connected. • Obstruction of gas flow. • Disengagement of burner to valve. • Is grill assembled correctly? 	<ul style="list-style-type: none"> • Check to see if LP tank is empty. If LP tank is not empty, refer to "Sudden drop in gas flow". • Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools. • Clear burner tube(s). • Reengage burner and valve. Reattach spring clips. • Check steps in assembly instructions.
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> • Out of gas. • Excess flow valve tripped. 	<ul style="list-style-type: none"> • Check for gas in LP tank. • Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on LP tank valve, wait 30 seconds and then light grill.
Flames blow out.	<ul style="list-style-type: none"> • High or gusting winds. • Low on LP gas. • Excess flow valve tripped. 	<ul style="list-style-type: none"> • Turn front of grill to face wind or increase flame height. • Refill LP tank. • Refer to "Sudden drop in gas flow" above.
Flare-up.	<ul style="list-style-type: none"> • Grease buildup. • Excessive fat in meat. • Excessive cooking temperature. 	<ul style="list-style-type: none"> • Clean grill. • Trim fat from meat before grilling. • Adjust (lower) temperature accordingly.
Persistent grease fire (can damage the appearance of aluminum castings on the grill).	<ul style="list-style-type: none"> • Grease trapped by food buildup around burner system. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. <i>After grill cools, remove, clean all parts and replace grease can.</i>
Flashback... (fire in burner tube(s)).	<ul style="list-style-type: none"> • Burner and/or burner tubes are blocked. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Clean burner and/or burner tubes.
Unable to fill LP tank.	<ul style="list-style-type: none"> • Some dealers have older fill nozzles with worn threads. 	<ul style="list-style-type: none"> • The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.

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