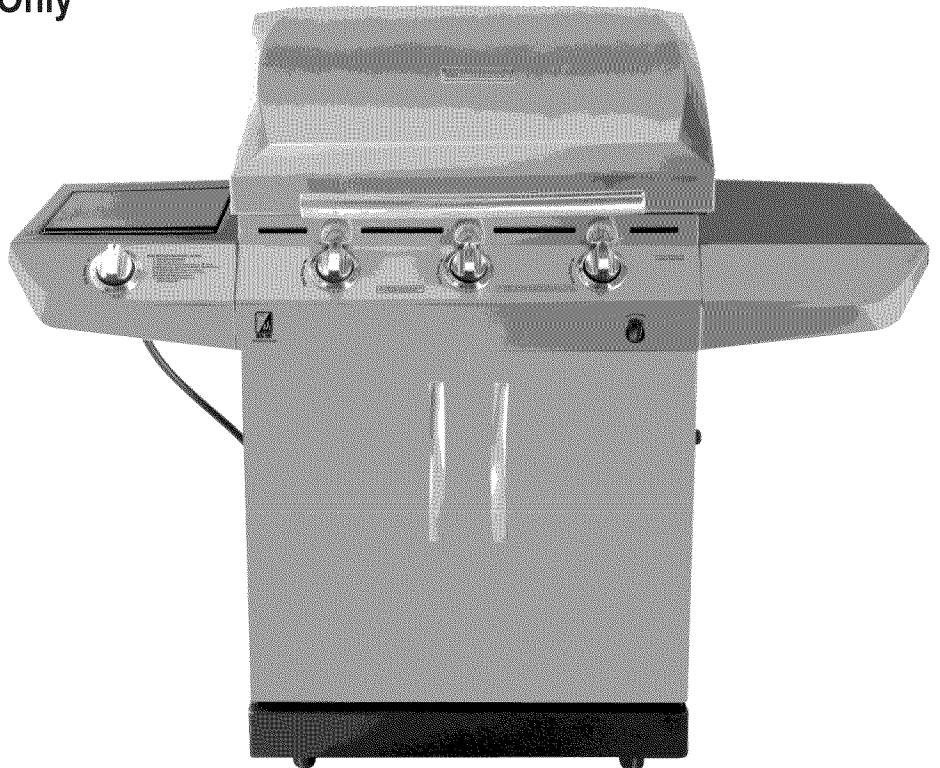




Liquid Propane Gas Grill with Infrared Cooking System

Sears Model No. 415.16657900

This Grill is for Outdoor Use Only



	WARNING	
<ul style="list-style-type: none">• Read and follow all Safety, Assembly, and Use and Care Instructions in this Guide before assembling and cooking with this grill.• Failure to follow all instructions in this Use and Care Guide may lead to fire or explosion, which could result in property damage, personal injury or death.		

- Safety
- Parts
- Use and Care
- Assembly

Assembly Questions?
Call 1-800-241-7548

Tools needed for assembly:
Adjustable wrench (not provided)
Screwdriver (not provided)
7/16" Combination wrench (not provided)

SAVE THESE INSTRUCTIONS!

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

 **DANGER** 

If you smell gas:

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

 **WARNING** 

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

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 _____

Serial Number _____
See rating label on grill for serial number.

Date Purchased _____

To Installer/Assembler: Leave these instructions with consumer.

To Consumer: Keep this manual for future reference.

 **CAUTION** 

- Some parts may contain sharp edges, especially as noted in these instructions. Wear protective gloves if necessary.

 **CAUTION** 

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

 **WARNING** 

CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

Installation Safety Precautions

- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.*
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or *National Electrical Code, ANSI / NFPA 70 or Canadian Electrical Code, CSA C22.1.* Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- Grill is not for use in or on recreational vehicles and/or boats.
- This grill is safety certified for use in the United States and/or Canada 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.



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Repair Protection Agreements

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

Here's what the Repair Protection Agreement* includes:

- ✓ **Expert service** by our 10,000 professional repair specialists
- ✓ **Unlimited service and no charge** for parts and labor on all covered repairs
- ✓ **Product replacement** up to \$1500 if your covered product can't be fixed
- ✓ **Discount of 10%** from regular price of service and related installed parts not covered by the agreement; also, 10% off regular price of preventive maintenance check
- ✓ **Fast help by phone** – we call it Rapid Resolution – phone support from a Sears representative. Think of us as a “talking owner's manual.”

Once you purchase the Repair Protection Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

The Repair Protection Agreement is a risk-free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Repair Protection Agreement today!

Some limitations and exclusions apply. For prices and additional information in the U.S.A. call 1-800-827-6655.

***Coverage in Canada varies on some items. For full details call Sears Canada at 1-800-361-6665.**

Sears Installation Service

For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. or Canada call 1-800-4-MY-HOME®.

WARRANTY

KENMORE GRILL WARRANTY

One Year Full Warranty on Kenmore Grill

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

Ten-Year Limited Warranty on Burners

For ten years from the date of purchase, any burner that rusts through will be replaced free of charge. After the first year from the date of purchase, you pay for labor if you wish to have it installed.

All warranty coverage excludes ignitor batteries and grill part paint loss, discoloration or surface rusting, which are either expendable parts that can wear out from normal use within the warranty period, 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 also have other rights which vary from state to state.

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



CONVERSION-READY

Easily converts from (LP) liquid propane to (NG) natural gas

Contact 1-800-4-MY-HOME or www.sears.com/parts to purchase a natural gas conversion kit. Request Part number 415.4584609

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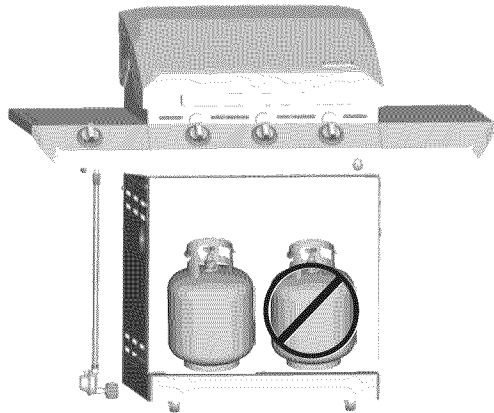
USE AND CARE



DANGER



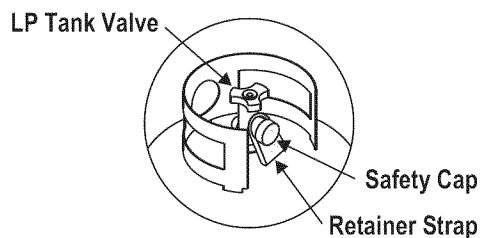
- **NEVER** store a spare LP cylinder under or near the appliance or in an enclosed area.



- **Never fill a cylinder beyond 80% full.**
- **If the information in two points above is not followed exactly, a fire causing death or serious injury may occur.**
- **An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.**
- **If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.**

LP Tank Removal, Transport And Storage

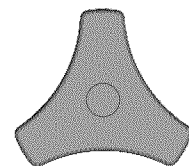
- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off of LP tank collar, then lift LP tank up and off of support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with 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:
- Use 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 Tanks of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, tanks, spheres and tubes for transportation of dangerous goods. Transport Canada (TC). 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. Always keep LP Tanks in upright position during use, transit or storage.



OPD Hand Wheel



LP Tank in upright position for vapor withdrawal

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 new 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 tanks. **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.**

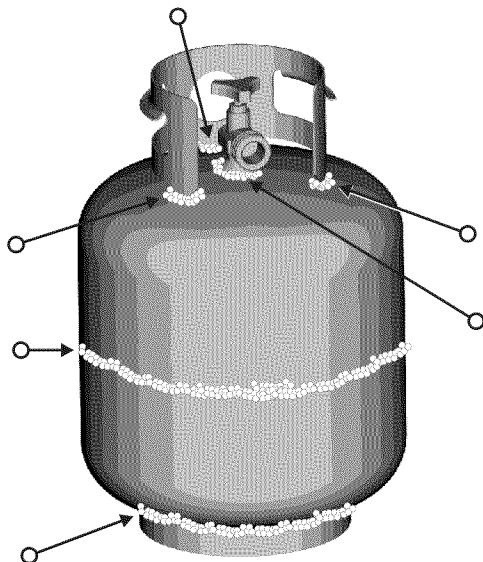
LP Tank Leak Test

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. Leaks are indicated by growing bubbles.

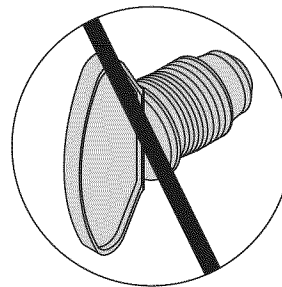
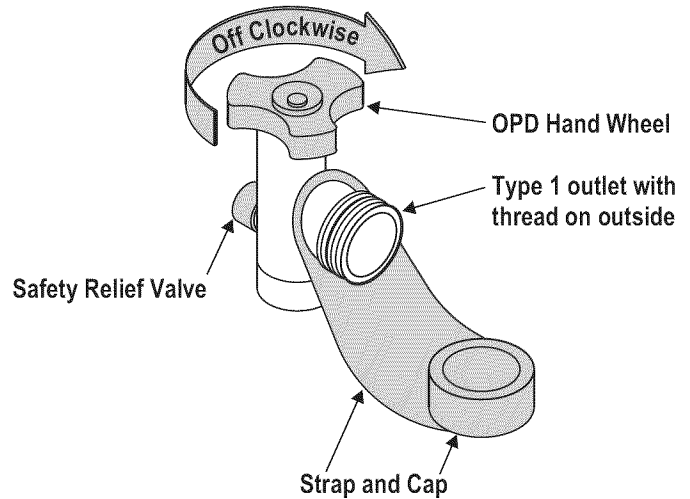
	WARNING	
If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!		

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



Connecting Regulator To The LP Tank

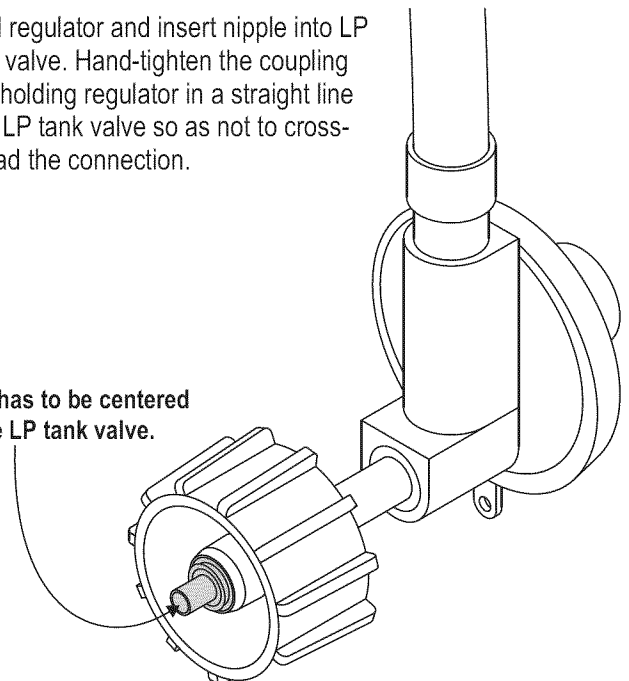
1. LP tank must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP tank OFF by turning OPD hand wheel clockwise to a full stop.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.

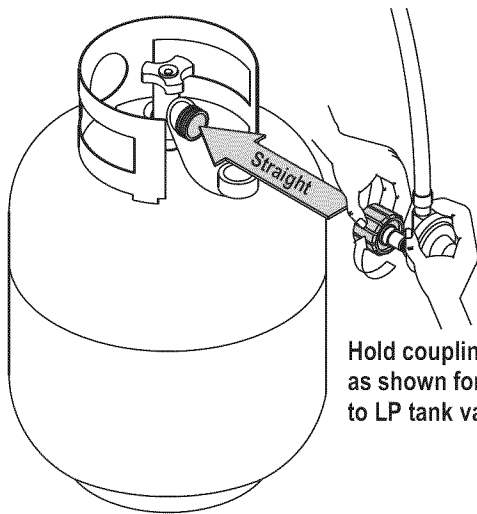


Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.

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.





Hold coupling nut and regulator as shown for proper connection to 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:

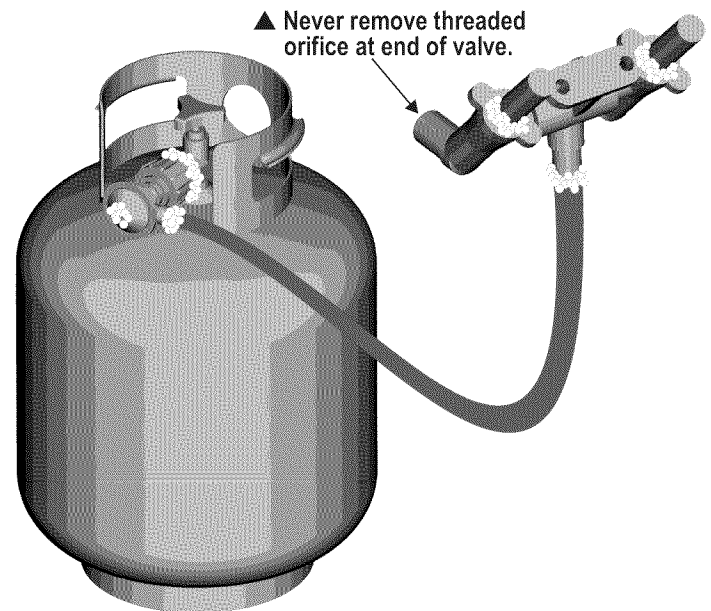
If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

	DANGER	
<ul style="list-style-type: none"> • Do not insert any tool or foreign objects into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.. • 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! 		

	WARNING	
<ul style="list-style-type: none"> • 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. 		

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 OPD hand wheel counterclockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding** by calling Sears for replacement parts at **1-800-4-MY-HOME®**.
4. Brush soapy solution onto areas where bubbles are shown in picture below:



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.

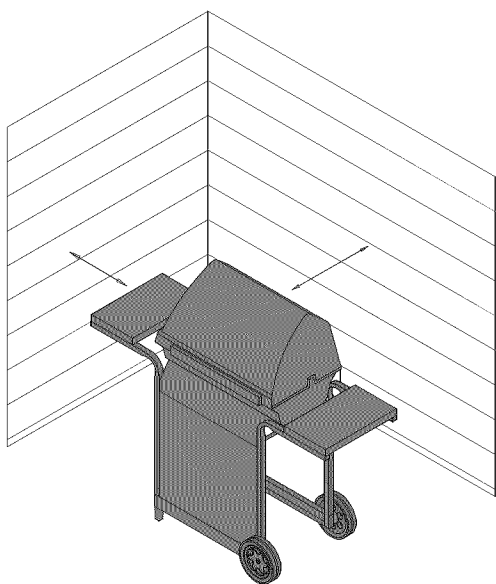


WARNING



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 sides 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 an overhead structure of any kind.
- 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.

- **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 cylinder out of correct position specified in assembly instructions.**
- **Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.**

Safety Tips

- ▲ Before opening LP cylinder valve, check the coupling nut for tightness.
- ▲ When grill is not in use, turn off all control knobs and LP cylinder 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 sideburner and side shelf is 10 lbs.
- ▲ The grease tray **must** be inserted into grill and emptied after each use. Do not remove grease tray until grill has completely cooled.
- ▲ Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.
- ▲ 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.
- ▲ Keep ventilation openings in cylinder enclosure (grill cart) free and clear of debris.
- ▲ Do not store objects or materials inside the grill cart enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- ▲ 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".
- ▲ If the regulator frosts, turn off grill and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!



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 cylinder 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.**

Main Burner Ignitor Lighting

- ▲ **Do not lean over grill while lighting.**

1. **Open lid during lighting.**
2. **Turn on gas Tank valve.**
3. Push and turn any burner control knob to **HI** and immediately press and hold **ELECTRONIC IGNITION** button.
4. If ignition does **NOT** occur in 5 seconds, turn burner control knob **OFF**, wait 5 minutes for gas to clear away, and repeat the lighting procedure.
5. Repeat above steps to light each burner individually.

If ignition still does not occur, follow match-lighting instructions.

WARNING

Turn controls and gas source or tank OFF when not in use.

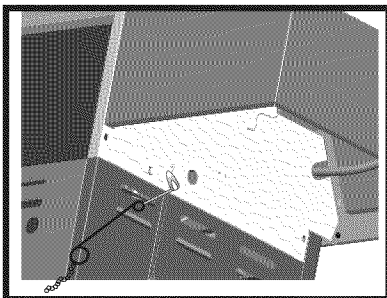
CAUTION

If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes for gas to clear away and repeat the lighting procedure. 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.

Main Burner Match-Lighting

▲ **Do not lean over grill while lighting.**

1. Turn **OFF** all burner control valves.
2. Open lid during lighting. Turn on gas at LP cylinder.
3. Light match, and place into lighting hole for desired burner to light. The lighting holes are located at the front of the cooking grates between the emitter plate mounting brackets.
4. Push in and turn control knob to **HI** ⚡ position for desired burner to light. Be sure burner lights and stays lit.
5. If ignition does NOT occur in 5 seconds, turn the burner Control knob off, wait 5 minutes for gas to clear away, and repeat the match lighting procedure.
6. Ignite remaining burners by repeating steps 3 through 5 for each burner.



Warning:
Top cover must be open when side burner(s) is in operation.

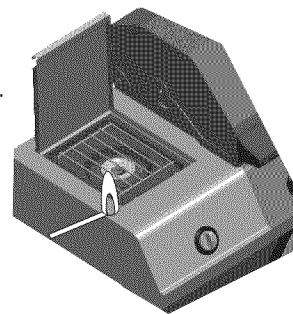
Side Burner Ignitor Lighting

▲ **Do not lean over grill while lighting.**

1. Open lid during lighting.
2. Turn **ON** gas tank valve.
3. Push and turn sideburner control knob to **HI** and immediately press and hold **ELECTRONIC IGNITION** button.
4. If ignition does NOT occur in 5 seconds, turn burner control knob **OFF**, wait 5 minutes for gas to clear away, and repeat the lighting procedure.
5. Repeat above steps to light each burner individually.

Sideburner Match Lighting

1. Turn **OFF** all burner control valves.
2. **Open the sideburner lid.**
Turn on gas at LP cylinder.
3. Place lit match near burner.
4. Turn sideburner knob to **HI** ⚡.
Be sure burner lights and stays lit.



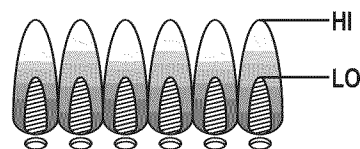
WARNING: Sideburner top cover must be open when sideburner is in operation.

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. This curing of paint and parts will produce an odor only on first lighting.

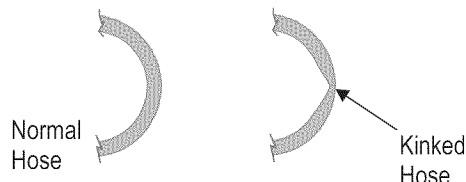
Burner Flame Check

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



Hose Check

- Before each use, check to see if hoses are cut, worn or kinked. Replace damaged hoses before using grill. Use only valve/hose/regulator specified in the Parts List.



Turning Grill Off

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

Ignitor Check

- **Turn gas off at LP tank.** Push and turn burner control to **HI**. "Clicking" should be heard and sparking seen each time between collector box or burner and electrodes. See "*Troubleshooting*" if no click or spark occurs.

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, and 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.

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.**
- **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 surfaces:** 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.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- **Stainless steel surfaces:** To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- **Cooking surfaces:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

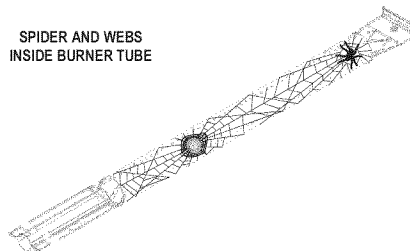
Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP cylinder is connected to grill, store outdoors in a well-ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by Sears or other qualified dealers.
- Store grill indoors **ONLY** if LP cylinder is turned off and disconnected, removed from grill and stored outdoors.
- When removing grill from storage, follow "*Cleaning the Burner Assembly*" instructions before starting grill.

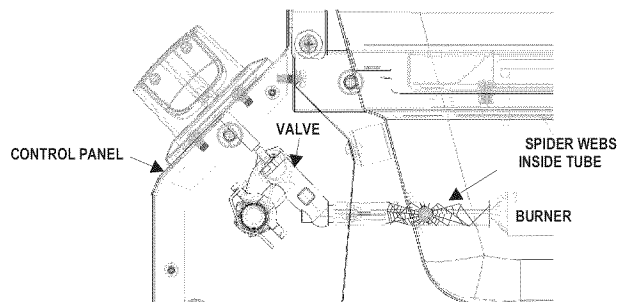


SPIDER ALERT!

SPIDER AND WEBS
INSIDE BURNER TUBE



If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the venturi's.



In some areas of the country, spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests and lay eggs in the grill's burner tube(s) obstructing the flow of gas to the burner. The backed-up gas can ignite in the tube behind the control panel. This is known as a flashback and it can damage your grill and even cause injury.

To prevent flashbacks and ensure good performance the burner assembly should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.

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 cylinder.
2. Remove cooking grates and flame tamers.
3. Remove hitch pins and carryover tubes from rear of burners.
4. Remove Hitch pin to disengage burner from bracket on firebox.
5. Detach electrode from burner with a flat screw driver by pressing the electrode clamp out of the burner through the notch on the clamp. Electrode should remain in firebox.
6. Carefully lift each burner up and away from valve openings.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

- (A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.



- (B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.

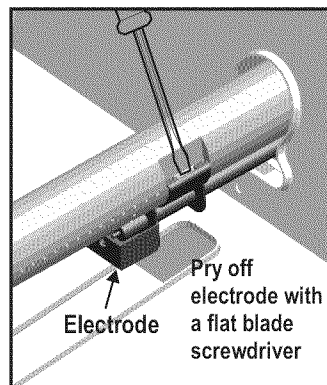
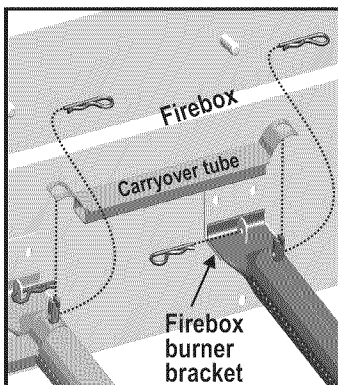
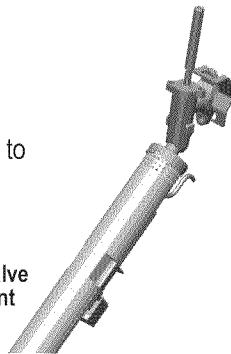
- (C) **Wear eye protection:** Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

7. Wire brush entire outer surface of burner to remove food residue and dirt.
8. Clean any blocked ports with a stiff wire such as an open paper clip.
9. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

VERY IMPORTANT: Burner tubes must reengage valve openings. See illustrations at right.

10. Attach electrode to burner.
11. Carefully replace burners.
12. Attach burners to brackets on firebox.
13. Reposition carryover tubes and attach to burners. Replace flame tamers and cooking grates.

Correct burner-to-valve engagement



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 food 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 165° 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.

WARNING: To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

USDA* Safe Minimum Internal Temperatures	
Fish	145°F
Pork	160°F
Egg Dishes	160°F
Steaks and Roasts of Beef, Veal or Lamb	145°F
Ground Beef, Veal or Lamb	160°F
Whole Poultry (Turkey, Chicken, Duck, etc.)	165°F
Ground or Pieces Poultry (Chicken Breast, etc.)	165°F

*United States Department of Agriculture

PARTS LIST

Key	Qty	Description	Part #
1	2	CASTER, LOCKING	80000268
2	2	CASTER, FIXED	80004093
3	1	BOTTOM SHELF	80007452
4	1	TANK SCREW, F/ BOTTOM SHELF	80006484
5	1	CART LEFT SIDE PANEL	80007454
6	1	GROMMET, F/ REGULATOR HOLE	80004157
7	1	CART RIGHT SIDE PANEL	80019167
8	1	CART LOWER BACK PANEL	80007458
9	1	TOP LID, OUTER	80019160
10	1	INNER LINER, F/ TOP LID	80019217
11	1	HANDLE F/ TOP LID	80009953
12	2	RECTANGULAR BUMPER, F/ TOP LID	80006983
13	2	RUBBER BUMPER, F/ LID	80006625
14	1	LOGO PLATE	80010544
15	1	HARDWARE F/ TOP LID	80017678
16	1	FIREBOX	80007720
17	1	MATCH HOLDER	80006654
18	3	MAIN BURNER	80017579
19	3	ELECTRODE W/ WIRE/COLLECTOR, F/ MAIN BURNER	80007512
20	2	CARRYOVER TUBE W/ COTTER PIN	80017669
21	1	HOSE VALVE REGULATOR ASSY	80018375
22	1	MAIN CONTROL PANEL	80019215
23	4	BEZEL, F/ CONTROL KNOB	80018318
24	4	CONTROL KNOB	80019164
25	1	CART UPPER BACK PANEL	80007473
26	1	RIGHT SIDE SHELF	80007487
27	1	FASCIA, F/ RIGHT SIDE SHELF	80017684
28	1	LEFT SIDE SHELF F/ S/B	80007482
29	1	FASCIA, F/LEFT SIDE SHELF	80019216
30	1	DRIP PAN, F/ SB	80017677
31	1	LID, F/ SB	80008182
32	3	TEMPERATURE GAUGE, UFC MOUNTED	80007563
33	1	SIDEBURNER	80017653
34	1	ELECTRODE, F/ SB	80017680
35	1	ELECTRODE WIRE, F/ SIDEBURNER	80018307

Key	Qty	Description	Part #
36	1	GRATE, F/ SB	80006640
37	1	FRONT BRACE	80007568
38	1	HEAT SHIELD, F/ TANK	80007503
39	1	LEFT RAIL, F/ GREASE TRAY	80007501
40	1	RIGHT RAIL, F/ GREASE TRAY	80007502
41	1	LEFT DOOR, NO HANDLE	80017687
42	2	DOOR HANDLE	80009974
43	1	RIGHT DOOR, NO HANDLE	80017688
44	1	BUTTON CAP, F/ EI MODULE	80018347
45	1	ELECTRONIC IGNITION MODULE	80018343
46	1	HEAT SHIELD, F/ EI MODULE	80015536
47	1	IGNITER SWITCH MODULE	80018315
48	3	HEAT DIFFUSER	80003332
49	3	COOKING GRATE	80018619
50	1	WARMING RACK	80007505
51	1	GREASE TRAY	80018309

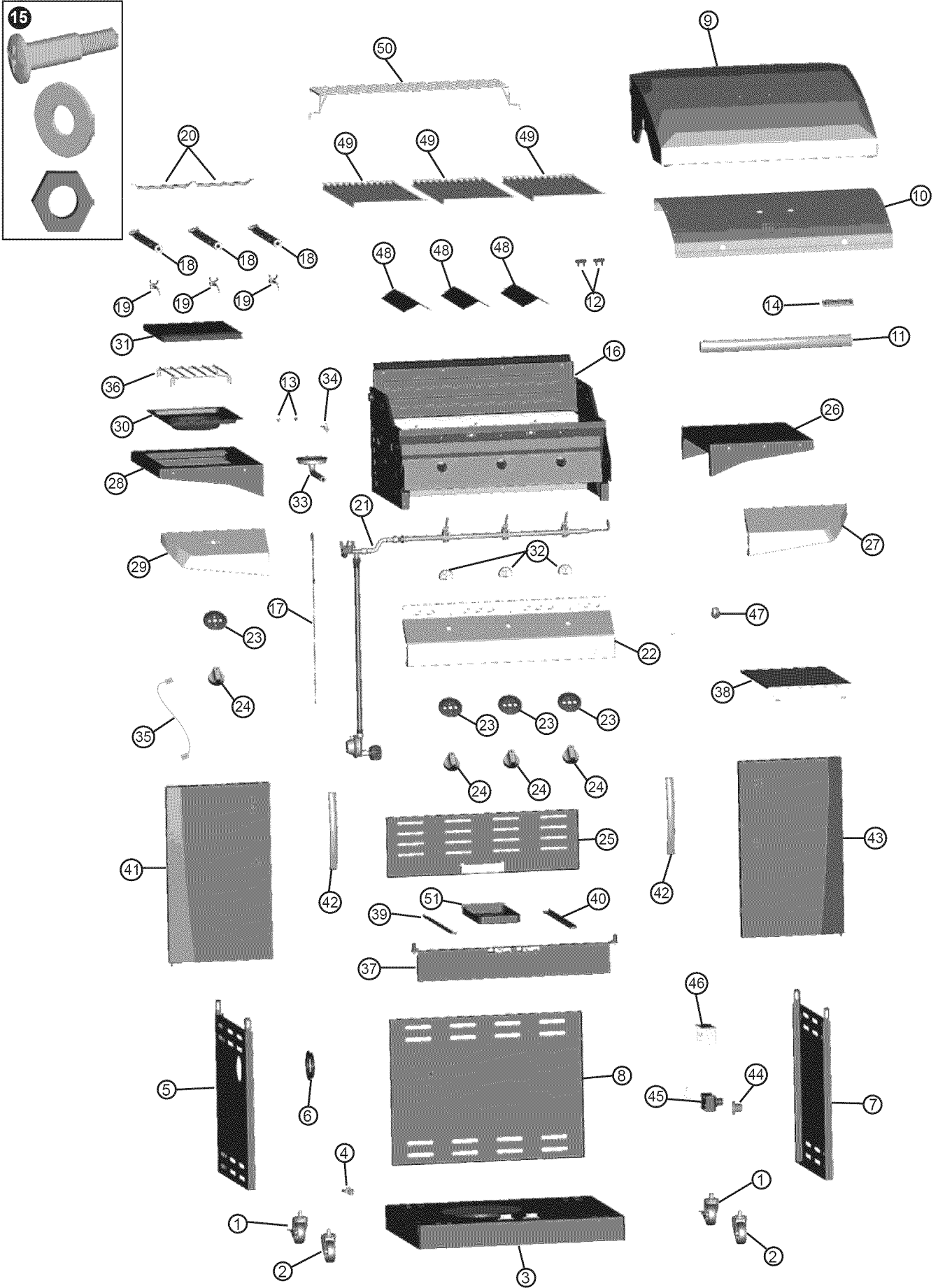
Not Pictured:

Key	Qty	Description	Part #
...	2	DOOR MAGNET	80008850
...	1	HARDWARE PACK	80019169
...	1	CASTER WRENCH	80000283
...	1	ASSEMBLY MANUAL, ENGLISH	80019155
...	1	ASSEMBLY MANUAL, SPANISH	80019156

If you are missing hardware or have damaged parts, please call 1-800-241-7548 for replacement.

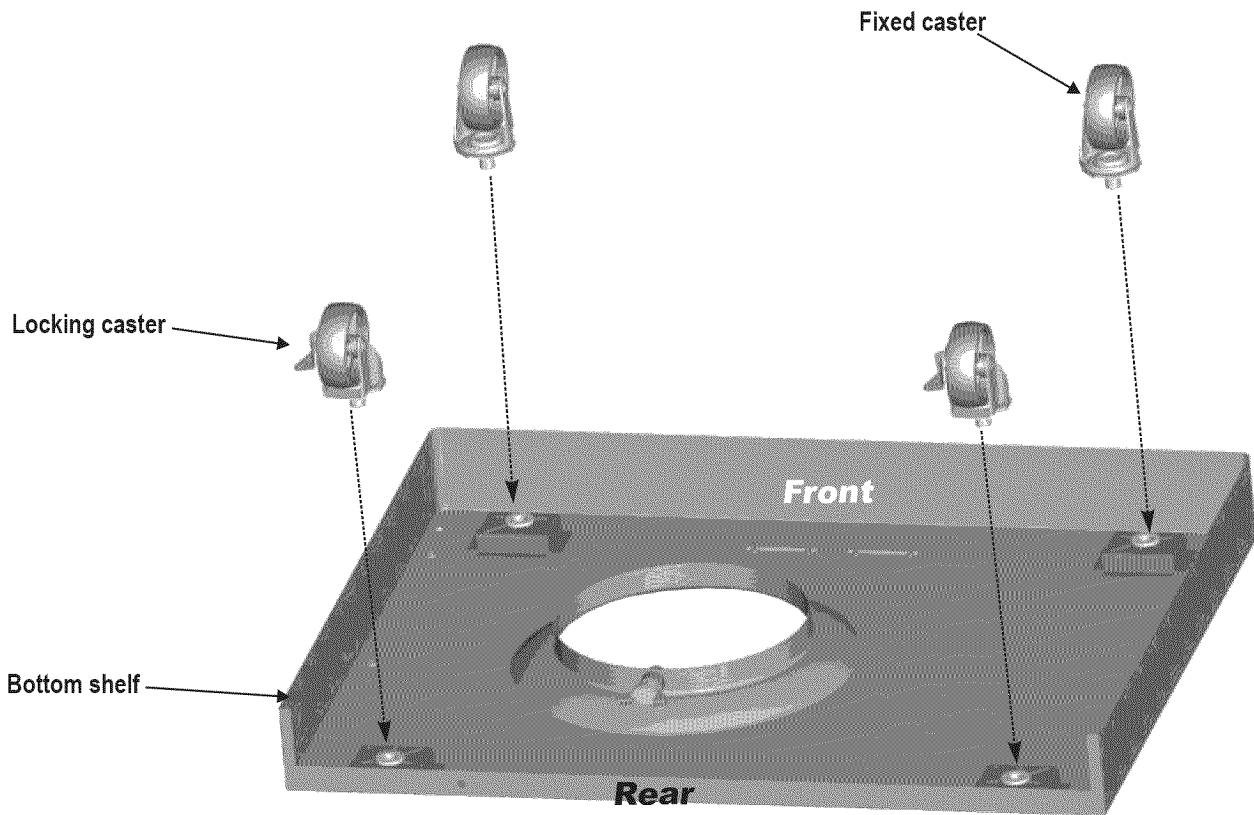
NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

PARTS DIAGRAM



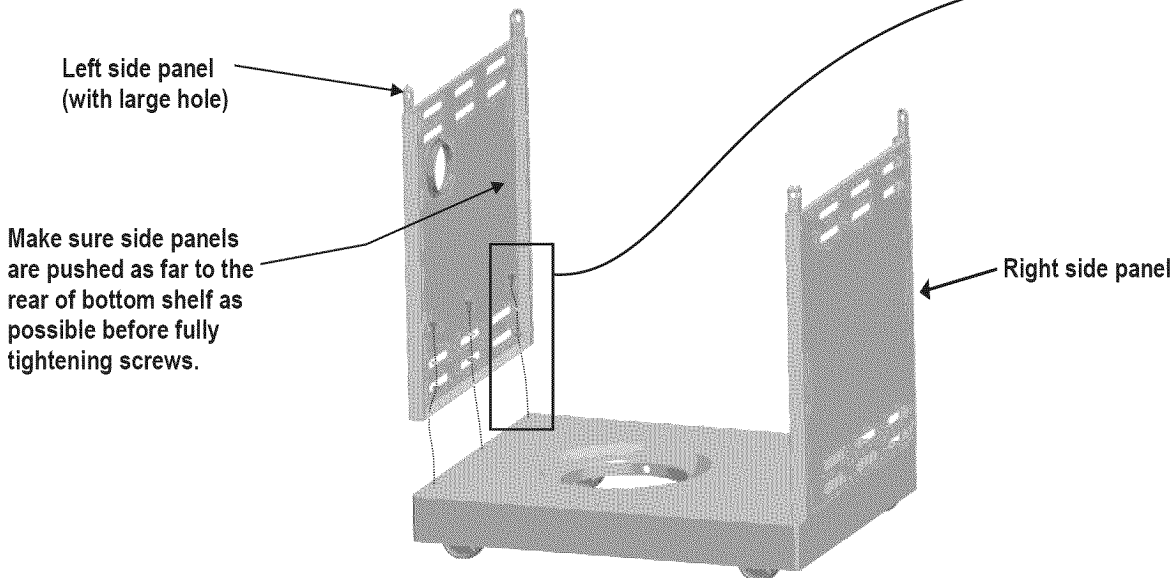
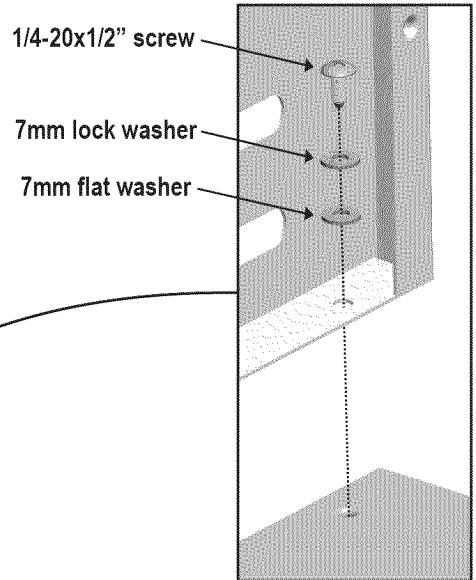
ASSEMBLY

1 Attach the two **locking** casters at the **rear** of the bottom shelf and the two **fixed** casters at the **front** and tighten with the caster wrench provided.





2 Attach side panels to bottom shelf using three 1/4-20x1/2" screws, 7mm lock washers, and 7mm flat washers per panel.
IMPORTANT: Panel with large hole must be on left side of bottom shelf.


-  1/4-20x1/2" Screw Qty.6
-  7mm lock washer Qty.6
-  7mm flat washer Qty.6

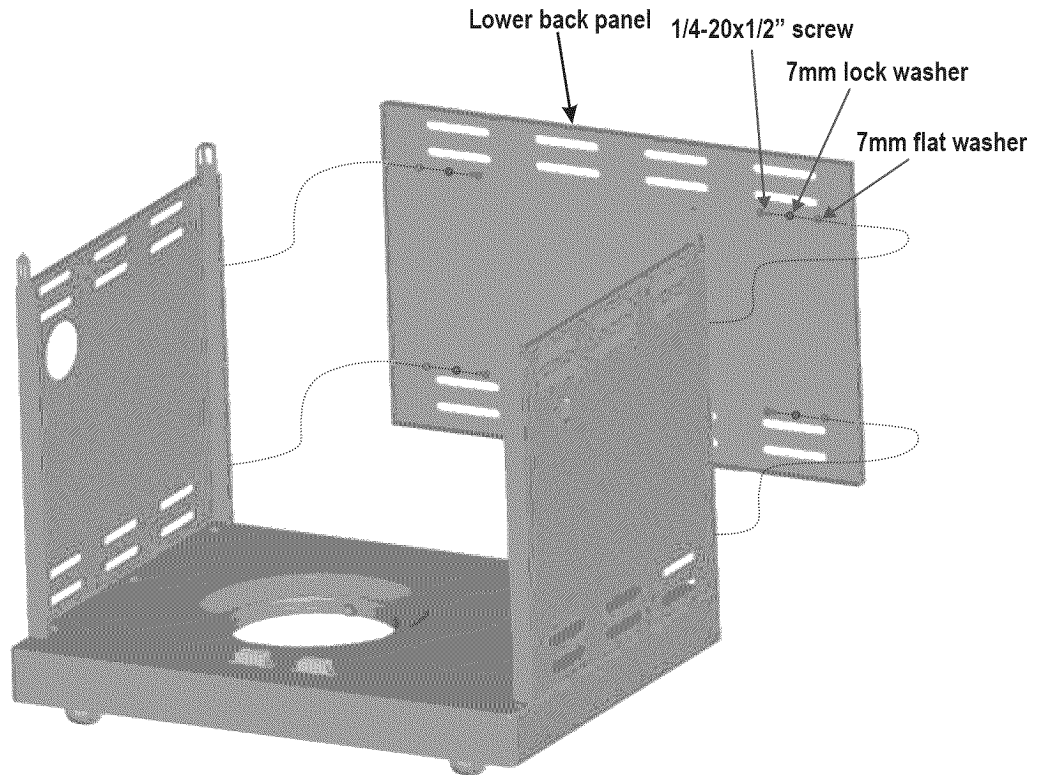


- 3** Place lower back panel between side panels at rear of bottom shelf. Secure lower back panel to side panels using four 1/4-20x1/2" screws, 7mm lock washers, and 7mm flat washers.

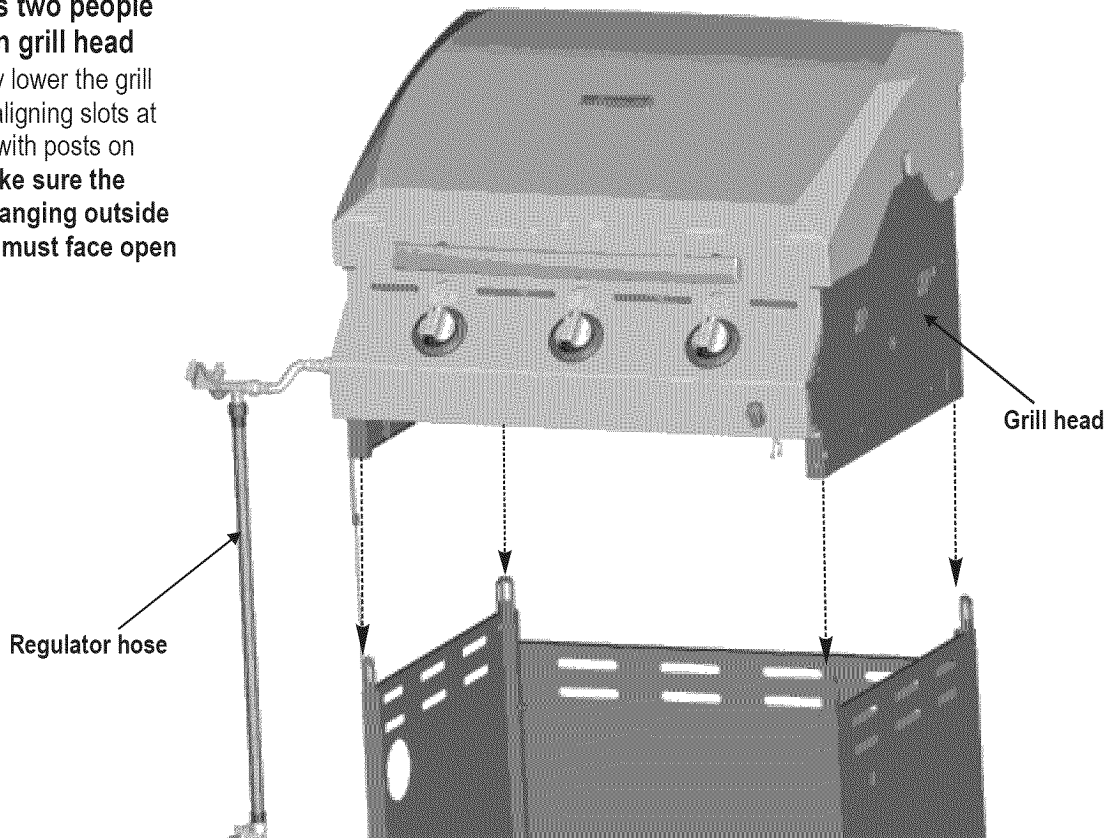
 1/4-20x1/2" Screw
Qty.4

 7mm lock washer
Qty.4

 7mm flat washer
Qty.4

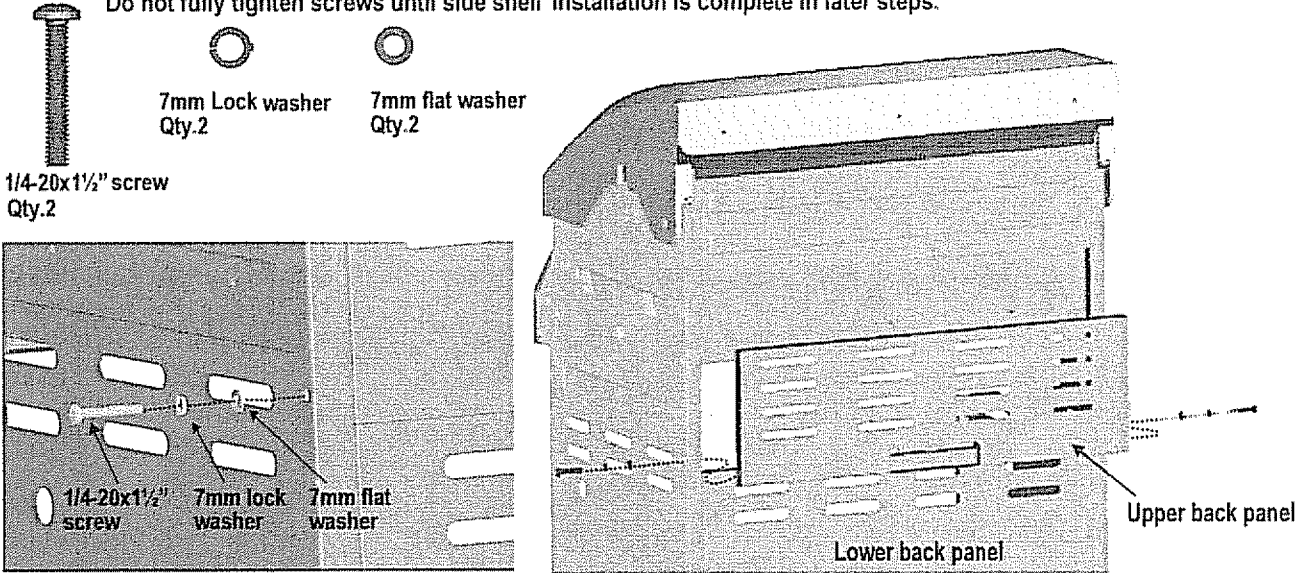


- 4** This step requires two people to lift and position grill head onto cart. Carefully lower the grill head onto the cart, aligning slots at bottom of grill head with posts on cart side panels. **Make sure the regulator hose is hanging outside the cart. Grill head must face open side of cart.**



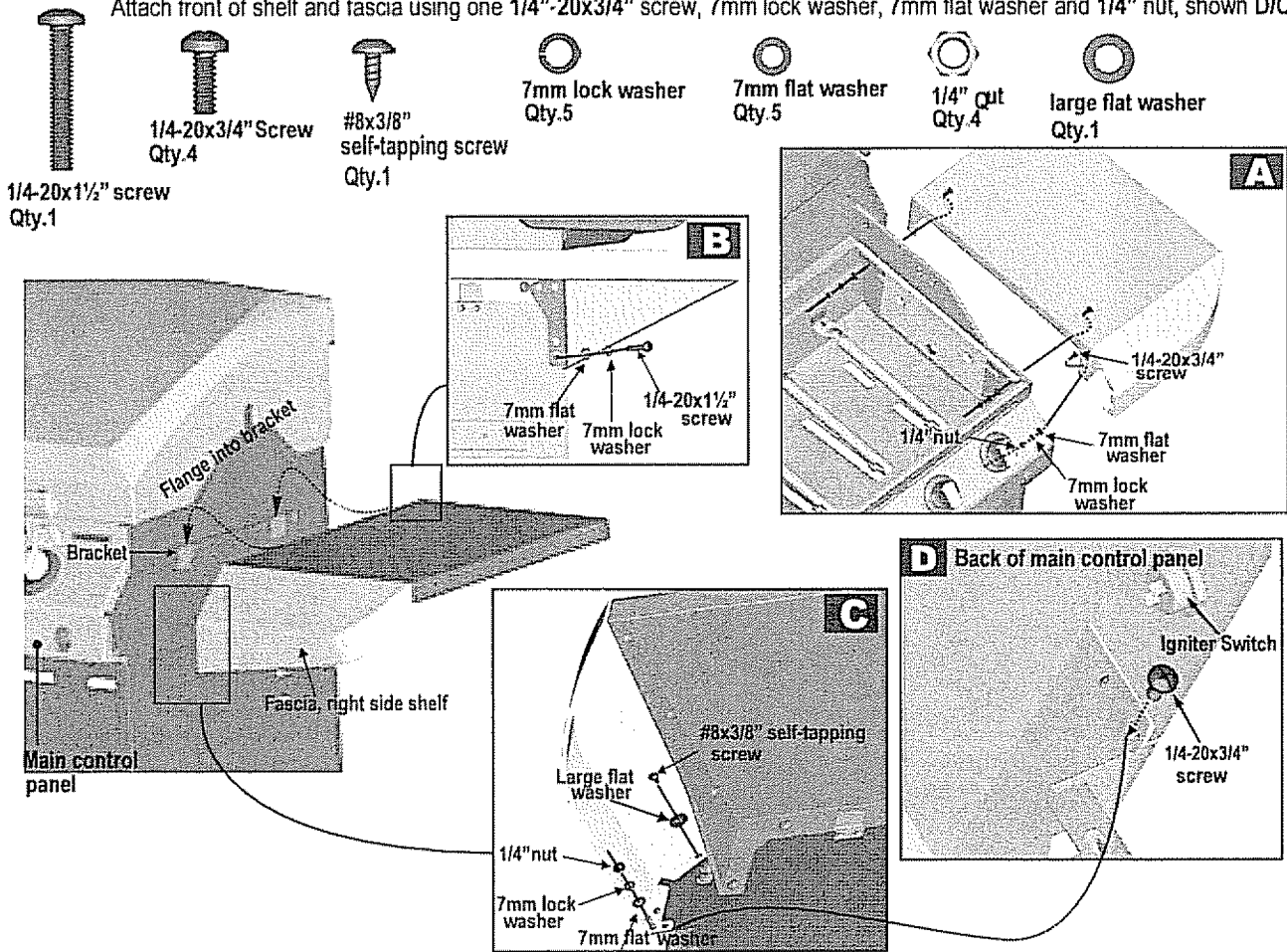
5

On back of grill, place upper back panel between side panels and above lower back panel. Secure upper back panel in lower holes, using one 1/4-20x1 1/2" screw, 7mm lock washer, and 7mm flat washer on each side. Do not fully tighten screws until side shelf installation is complete in later steps.



6

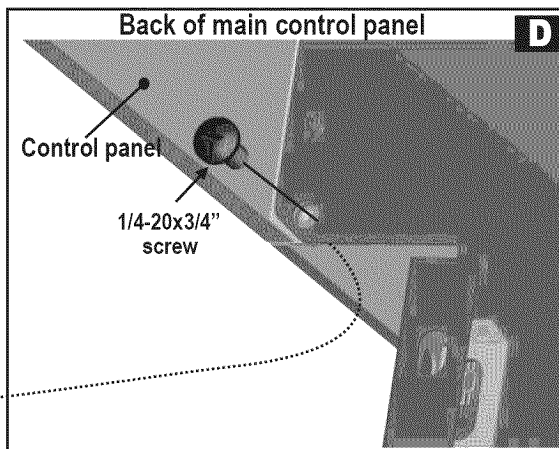
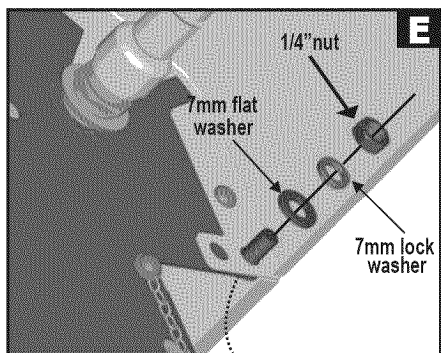
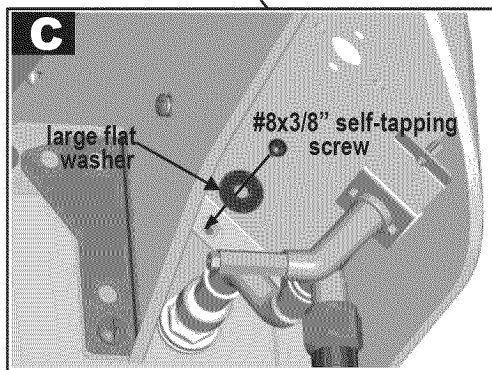
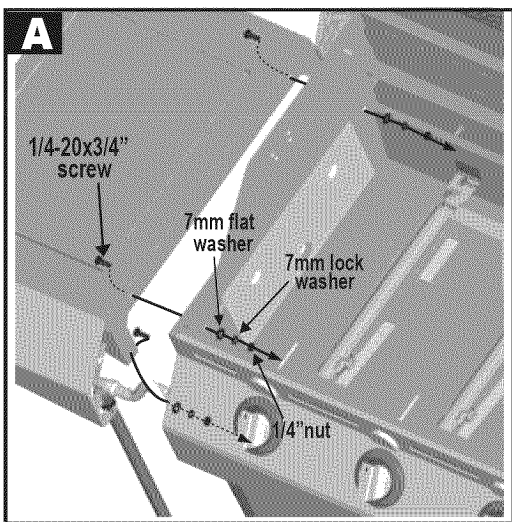
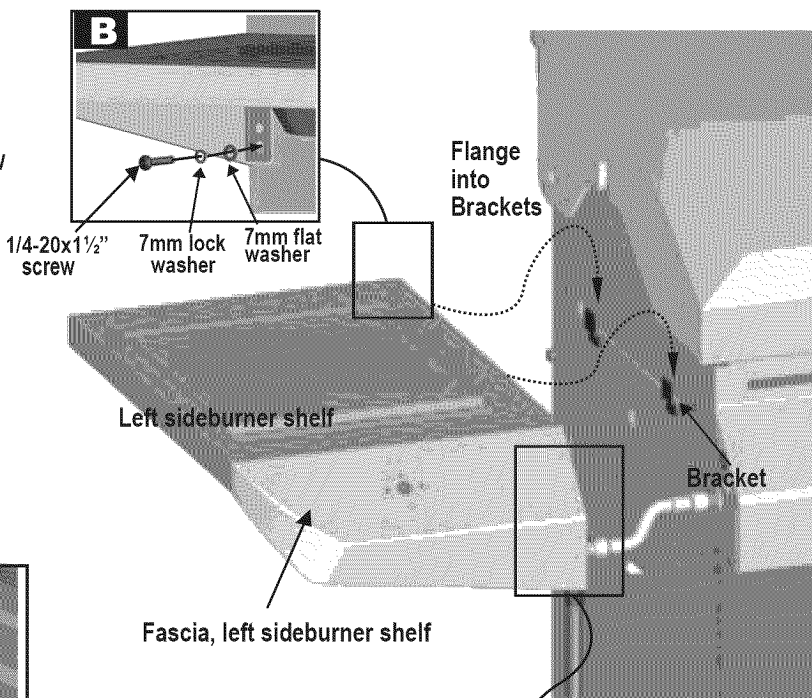
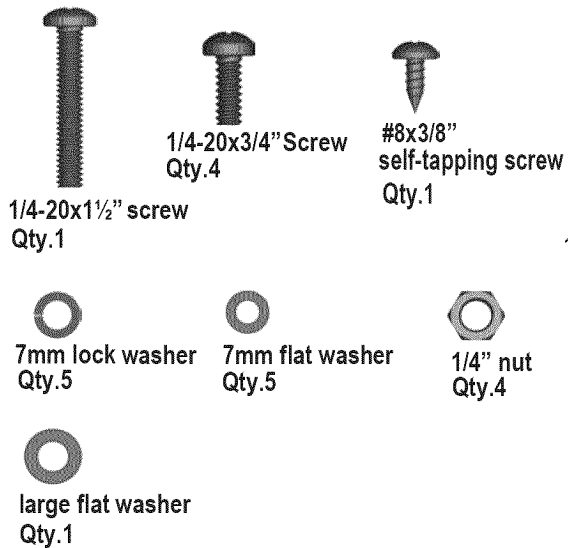
Insert flange on right side shelf into side shelf brackets on side of firebox. Attach right side shelf using three 1/4"-20x3/4" screws, 7mm lock washers, 7mm flat washers, 1/4" nuts, shown A. Attach rear of shelf using one 1/4-20x1 1/2" screw, 7mm lock washer, and 7mm flat washer in lower hole, shown B. Attach front of shelf and fascia using one #8x3/8" self-tapping screw and large flat washer, shown C. Attach front of shelf and fascia using one 1/4"-20x3/4" screw, 7mm lock washer, 7mm flat washer and 1/4" nut, shown D/C



7 Insert flange on left sideburner shelf into side shelf brackets on side of firebox. Attach left sideburner shelf using three **1/4-20x3/4"** screws, **7mm** lock washers, **7mm** flat washers, **1/4"** nuts, shown **A**. Attach rear of shelf using one **1/4-20x1 1/2"** screw, **7mm** lock washer, and **7mm** flat washer in lower hole, shown **B**. Attach front of shelf and fascia using one **#8x3/8"** self-tapping screw and large flat washer, shown **C**.

Under main control panel, attach front of shelf and fascia using one **1/4-20x3/4"** screw, **7mm** lock washer, **7mm** flat washer and **1/4"** nut, shown **D/E**.

Now you may fully tighten lower screws on upper back panel.



8

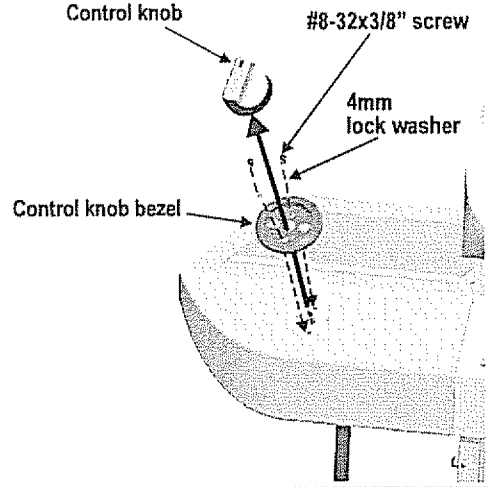
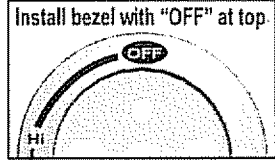
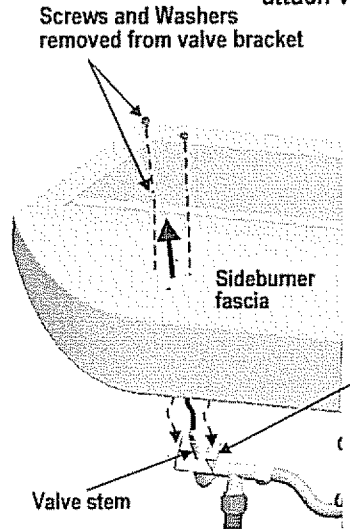
First, remove the two screws and lock washers factory attached to the sideburner valve bracket. Position sideburner valve bracket beneath sideburner shelf fascia so that valve stem comes through larger center hole in fascia. Align the holes on valve bracket with left and right holes on fascia. Secure using lock washers and screws that were removed from bracket. Next, place sideburner bezel over valve stem on front side of fascia. Align small holes on bezel with upper and lower holes on fascia, making sure "OFF" is on the top. Attach using two #8-32x3/8" screws and 4mm lock washers. Press sideburner control knob onto valve stem.

Note: Use left and right holes on fascia to attach valve bracket

#8-32x3/8" screw Qty.2

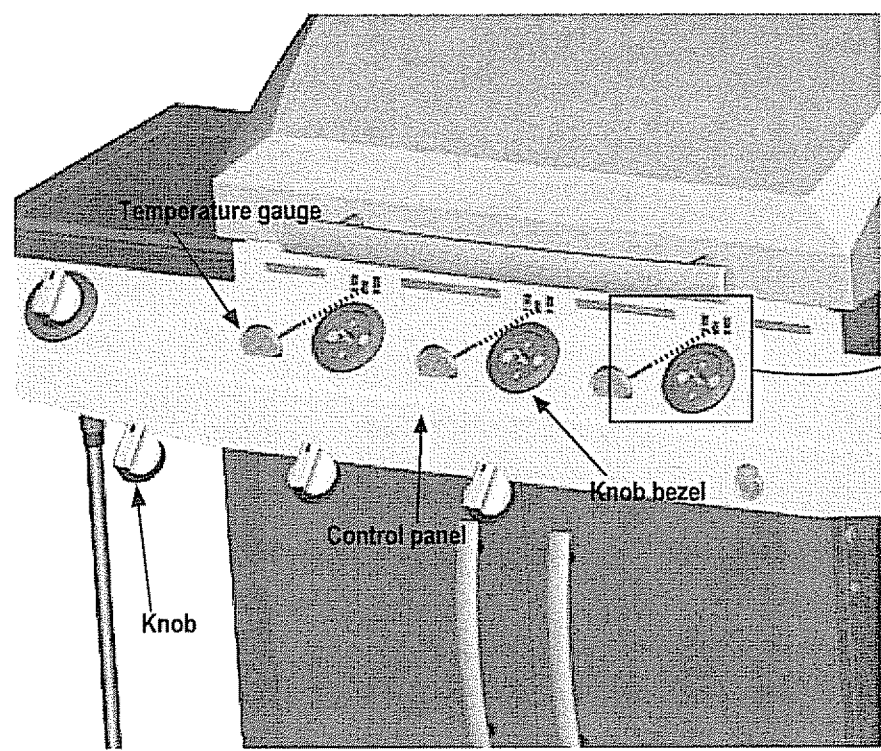
4mm lock washer Qty.2

Note: Use upper and lower holes on fascia to attach bezel

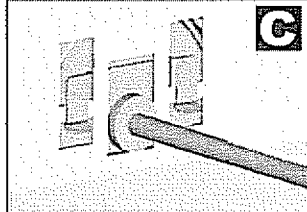
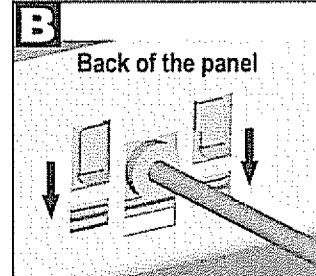
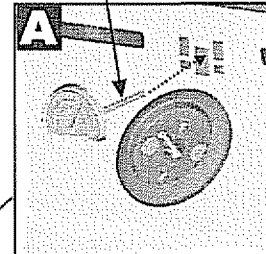


9

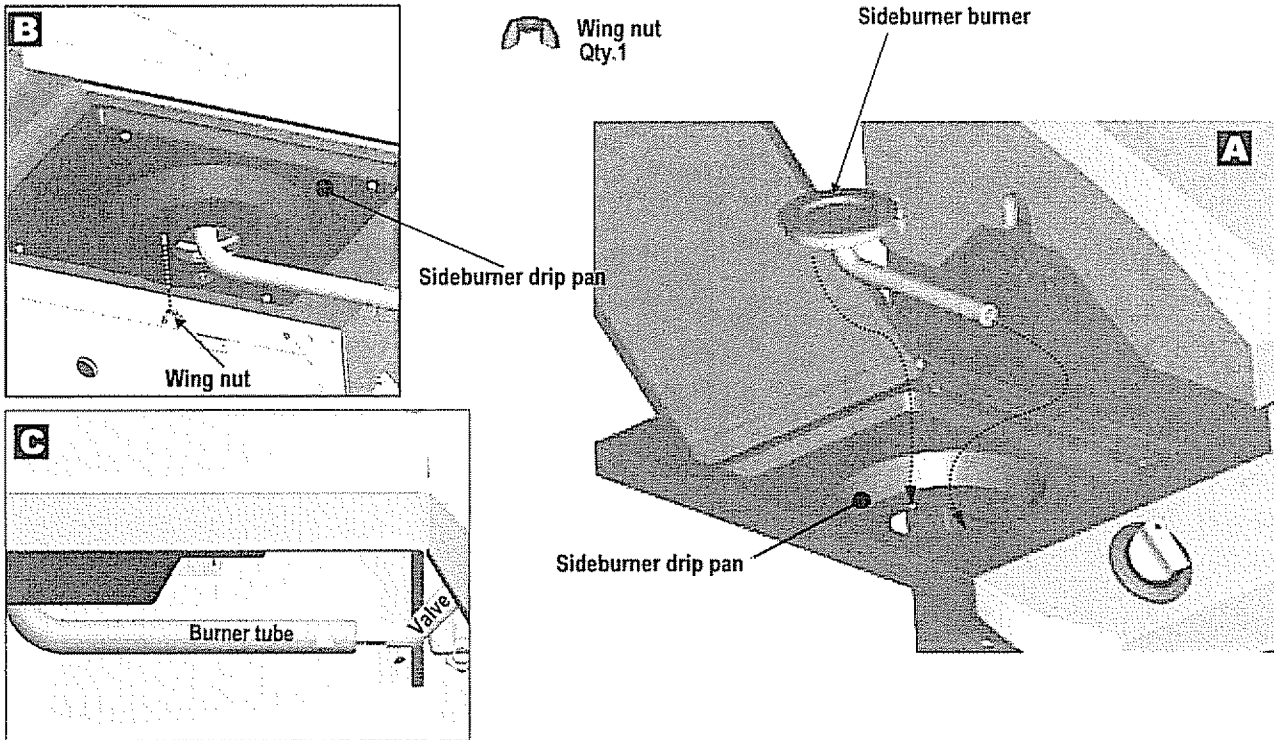
Pull out the three knobs from control panel. Insert temperature gauge stem into the bigger hole above knob bezel, shown in A. Make sure the gauge is pushed in as far as it will go, then push the gauge downward until it clips into the panel, as shown in B/C. Re-install the three knobs.



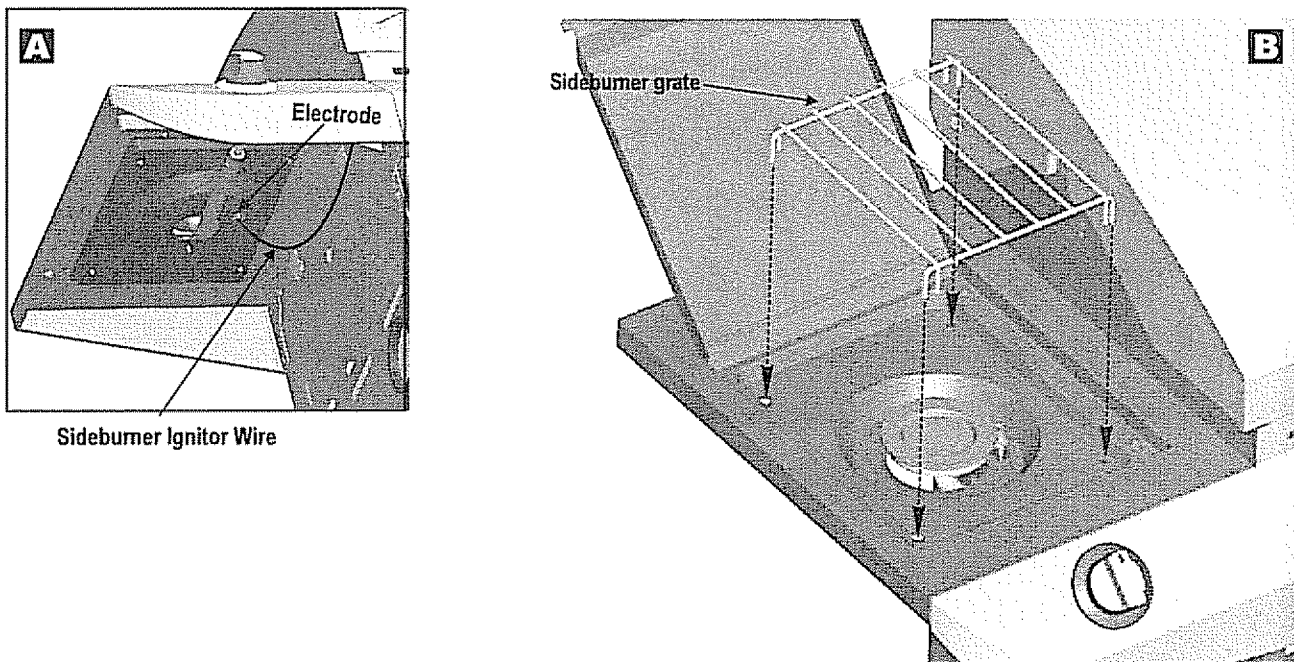
Temperature gauge stem



10 Insert sideburner burner into left shelf. The stud on bottom of burner fits into rear small hole in sideburner drip pan on shelf, shown A. Secure burner to sideburner drip pan with one Wing nut, shown B. Make sure burner tube engages sideburner valve, shown C.



11 Under sideburner shelf, attach sideburner ignitor wire to electrode, shown A. Place sideburner grate onto sideburner shelf, aligning grate legs with holes in shelf, shown B.



12 Insert front brace under control panel and between cart side panels. Make sure door hinge pins are on the top side and facing the front. Secure using two **1/4-20x1 1/2"** screws, **7mm** lock washers, and **7mm** flat washers on each side.



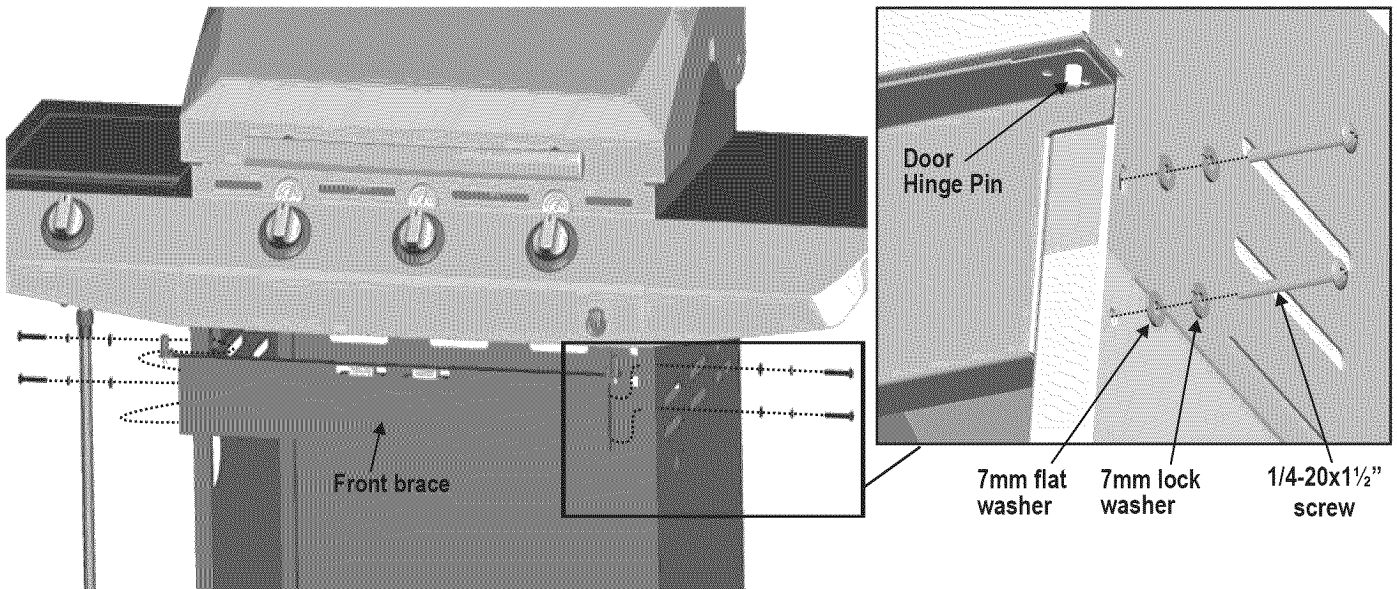
1/4-20x1 1/2" screw
Qty.4



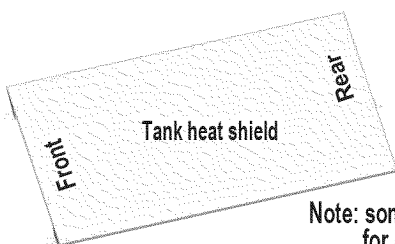
7mm Lock washer
Qty.4



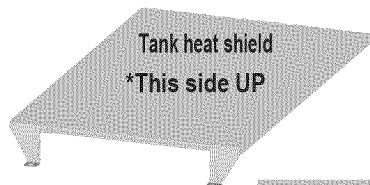
7mm flat washer
Qty.4



13 Inside of cart, insert rear shield tab into left slot on upper of lower back panel. Insert left and right grease tray rails into slots beneath grease tray opening in upper back panel, shown **A**. Attach front shield tabs under front brace and attach right and left rails under front brace with three **#8x3/8"** self-tapping screws, shown **B**.



Tank heat shield

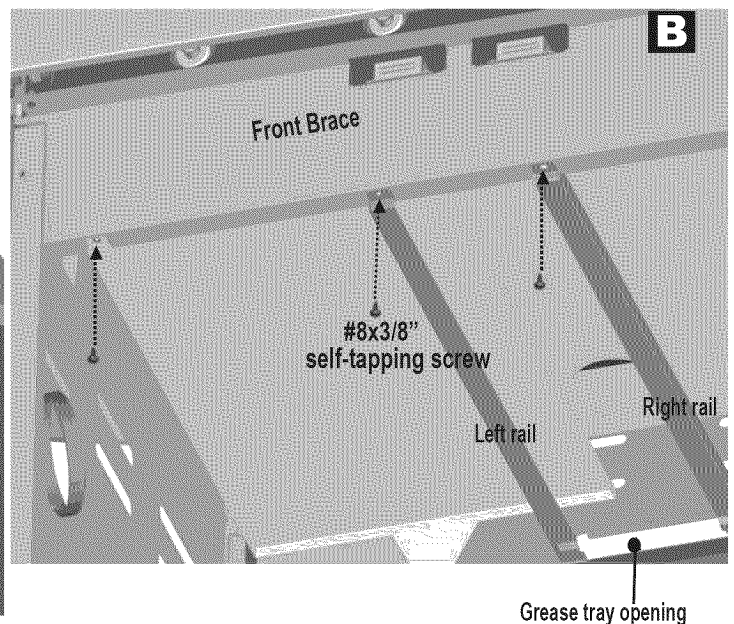
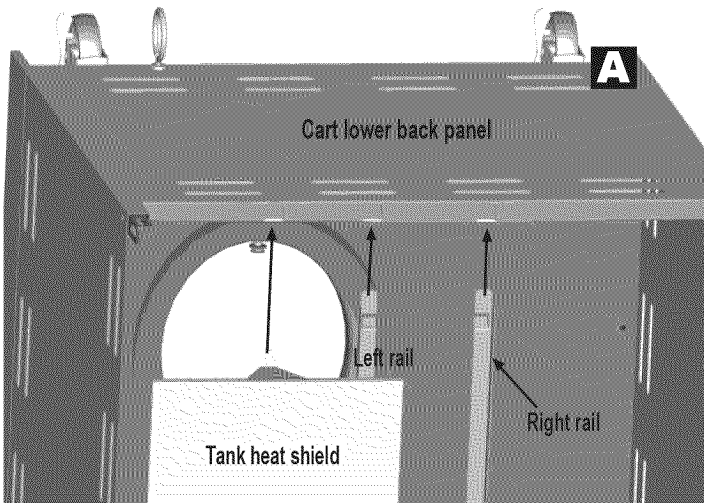


Tank heat shield
*This side UP

Note: some parts omitted
for clarity of illustration

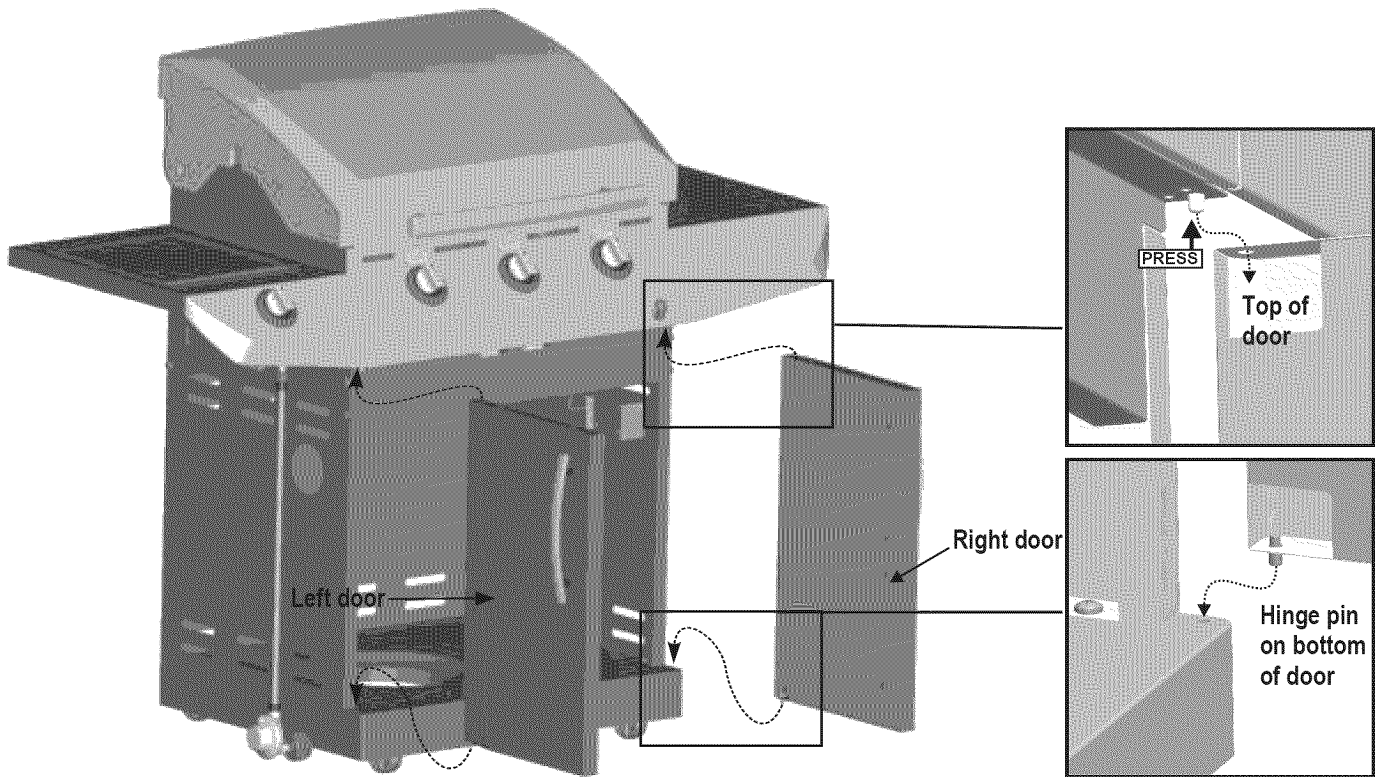


#8x3/8" self-tapping screw
Qty.3



14

Insert hinge pin on bottom of doors into hole in bottom shelf. Press upper hinge pin in front brace, align hinge hole on top of door, and release hinge pin into door.

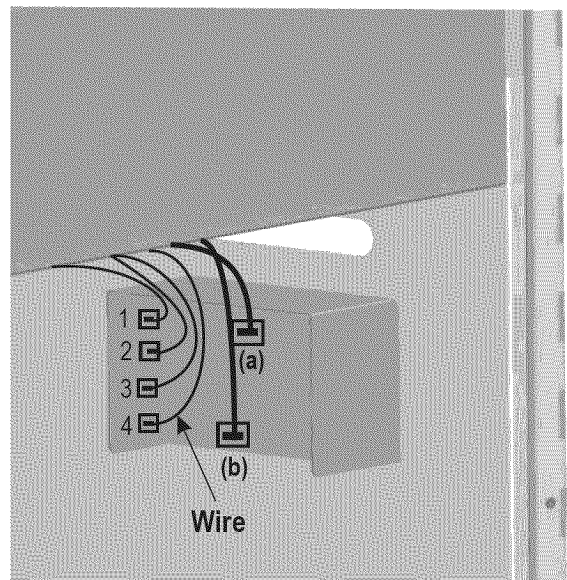
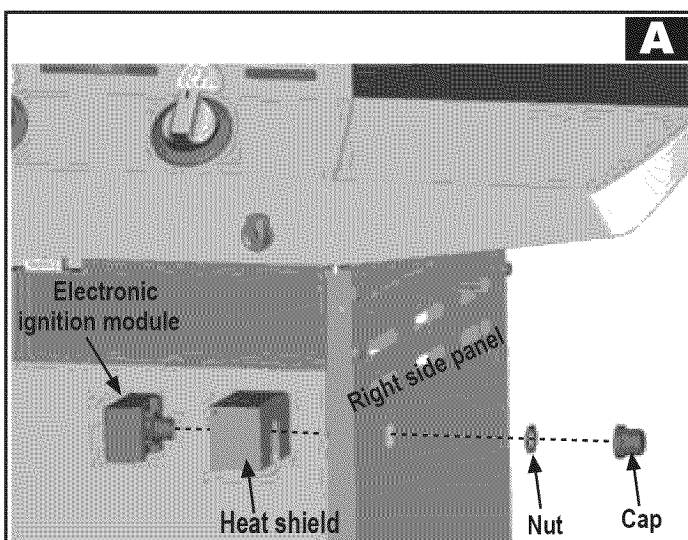
**15**

Release the cap and nut from electronic ignition module. Attach electronic ignition module and heat shield to the cart right side panel with the nut and cap, shown **A**.

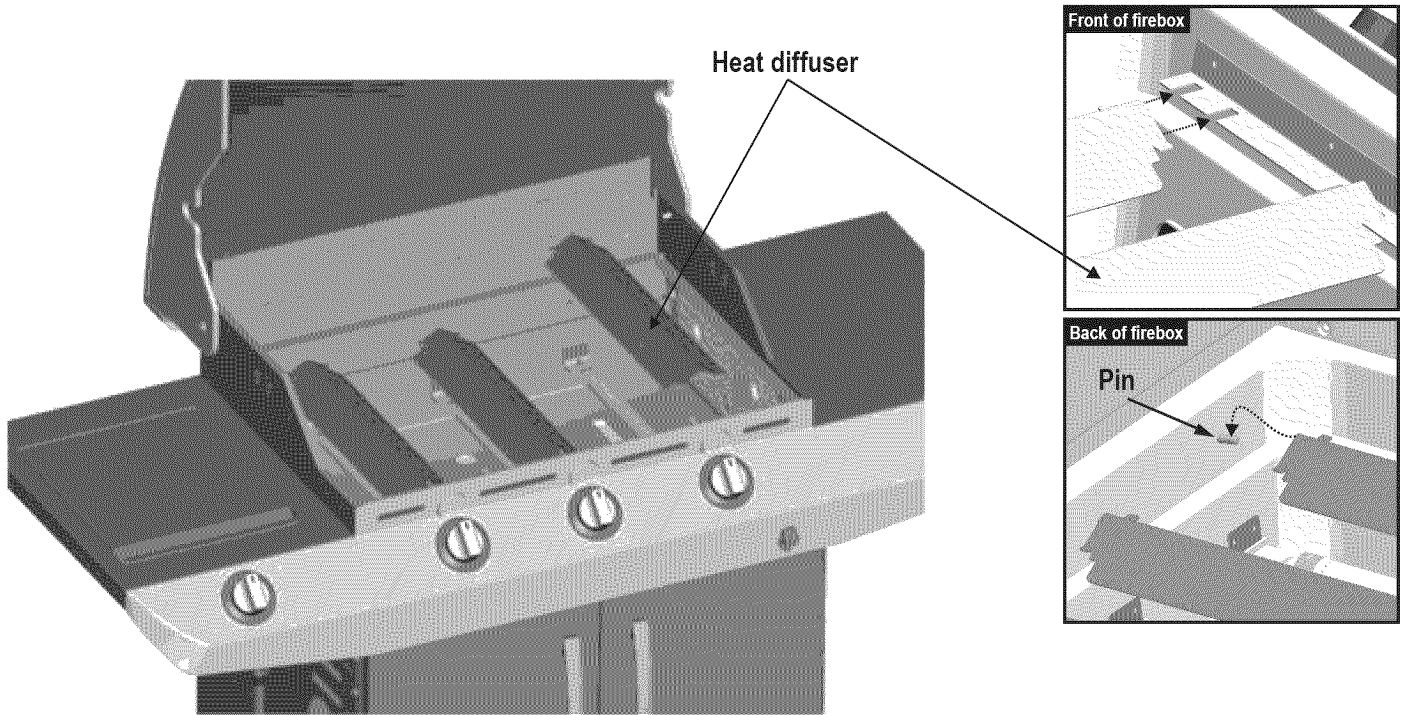
Connect each of the wires from the main burner electrodes, and sideburner electrode into the back of the Electronic Ignition Module. Total (4) connections.

Connect the two wires [(a) and (b)] from the switch wiring harness into the back of the Electronic Ignition Module. Total (2) connections.

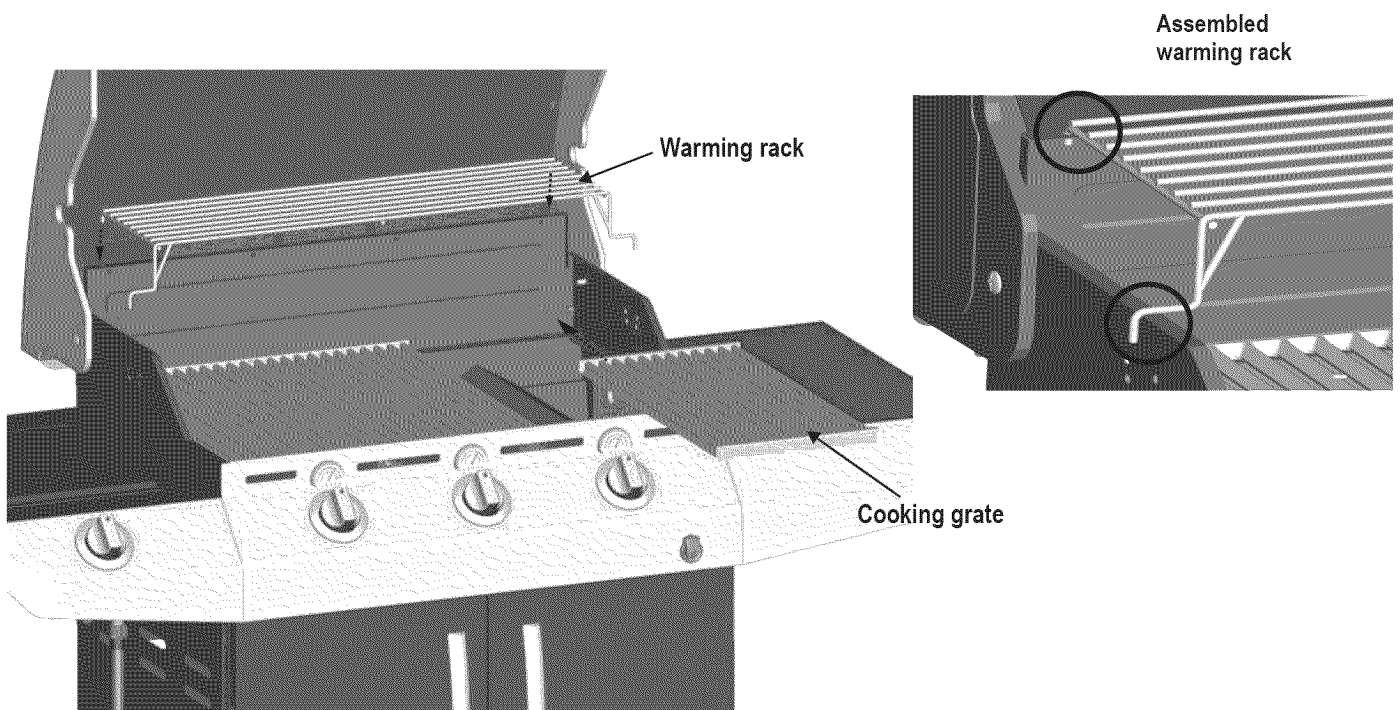
NOTE: Switch terminals are larger than electrode terminals and should only be installed in location shown as (a), (b).



- 16** Install heat diffusers by sliding one end of each heat diffuser into slots at front of firebox and resting opposite end on pins in back of firebox.

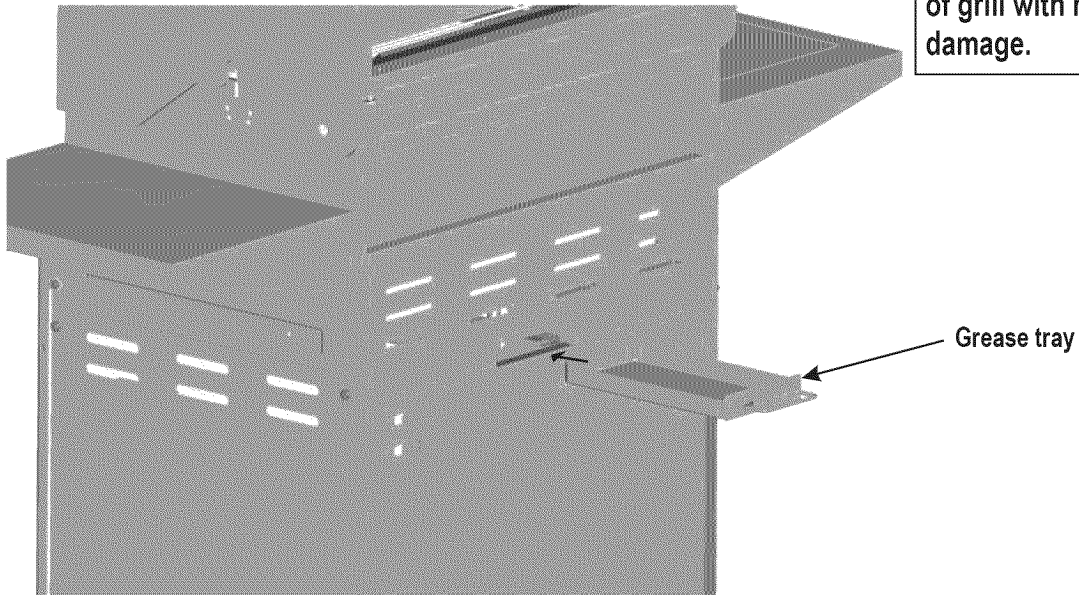


- 17** Place cooking grates onto the firebox as shown. Insert the two wire ends at rear of warming rack into holes in back of firebox. Front wires of warming rack rest on sides of firebox.

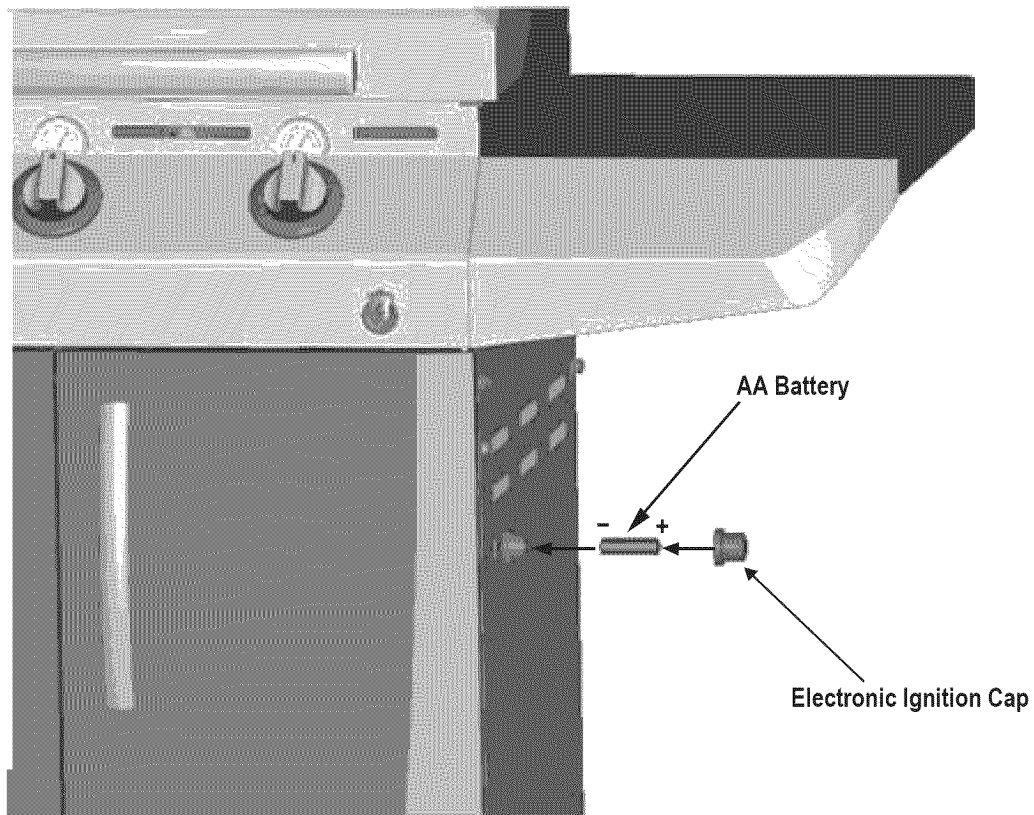


18 On back of grill, slide grease tray into opening in upper back panel.

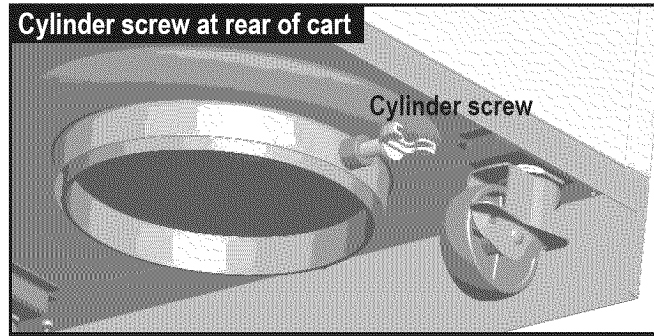
	CAUTION	
<p>Failure to install grease tray will cause hot grease to drip from bottom of grill with risk of fire or property damage.</p>		



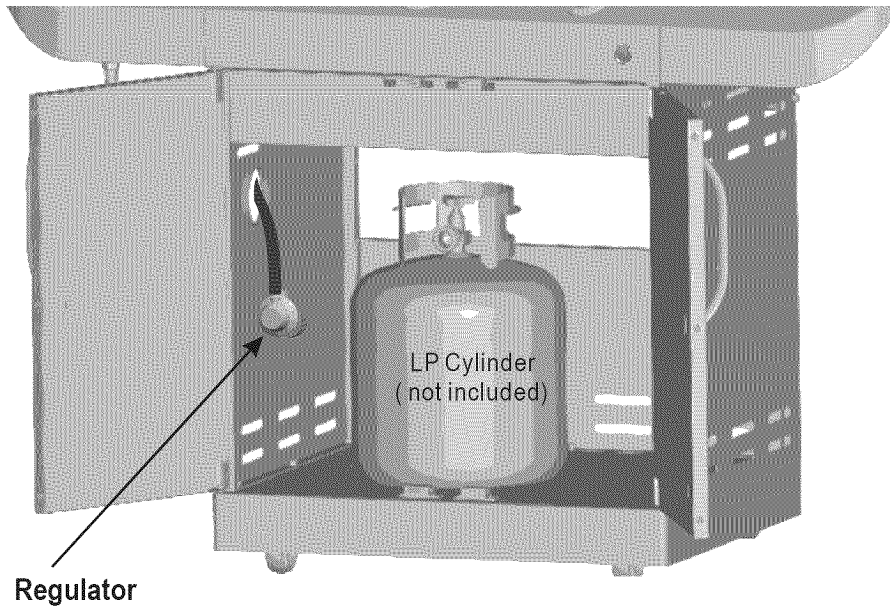
19 Unscrew electronic ignition cap on cart right side panel. Insert AA battery into ignitor, **negative (—) end first**. Replace the cap.



20 LP CYLINDER IS SOLD SEPARATELY. Fill and leak check the cylinder before attaching to grill and regulator (see Use & Care section). Once cylinder has been filled and leak checked, place cylinder into hole in bottom shelf. **Make sure cylinder valve is facing front of grill.** Secure cylinder with cylinder screw under bottom shelf. Insert regulator through large hole in left side panel. **See Use & Care section of this manual to perform the “Burner Flame Check” and for important safety instructions before using.**



Always keep LP cylinders in upright position during use, transport, and storage.



	CAUTION	
<p>Cylinder valve must face to front of cart once tank is attached. Failure to install cylinder correctly may allow gas hose to be damaged in operation, resulting in the risk of fire.</p>		

EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	• Damaged hose.	• Turn off gas at LP cylinder or at source on natural gas systems. If anything is burned, replace valve/hose/regulator. If burned, discontinue use of product until a plumber has investigated cause and corrections are made.
Gas leaking from LP cylinder.	• Mechanical failure due to rusting or mishandling.	• Replace LP cylinder.
Gas leaking from LP cylinder valve.	• Failure of cylinder valve from mishandling or mechanical failure.	• Turn off LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	• Improper installation, connection not tight, failure of rubber seal.	• Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
Fire coming through control panel.	• Fire in burner tube section of burner due to blockage.	• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Cleaning the Burner Assembly pages.
Grease fire or continuous excessive flames above cooking surface.	• Too much grease buildup in burner area.	• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease tray, and other surfaces.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
<p>Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also)</p> <p><i>Continued on next page.</i></p>	<p>GAS ISSUES:</p> <ul style="list-style-type: none"> • Trying to light wrong burner. • Burner not engaged with control valve. • Obstruction in burner. • No gas flow. • Vapor lock at coupling nut to LP cylinder. • Coupling nut and LP cylinder valve not fully connected. <p>ELECTRICAL ISSUES:</p> <ul style="list-style-type: none"> • Electrode cracked or broken; sparks at crack. • Electrode tip not in proper position. • Wire and/or electrode covered with cooking residue. • Wires are loose or disconnected. • Wires are shorting (sparking) between ignitor and electrode. • Dead battery. 	<ul style="list-style-type: none"> • See instructions on control panel and in Use and Care section. • Make sure valves are positioned inside of burner tubes. • Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care. • Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to "Sudden drop in gas flow." • Turn off knobs and disconnect coupling nut from LP cylinder. Reconnect and retry. • Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools. • Replace electrode(s). <p>Main Burners:</p> <ul style="list-style-type: none"> • Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 1/4". Adjust if necessary. <p>Sideburner:</p> <ul style="list-style-type: none"> • Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 3/16". Adjust if necessary. <ul style="list-style-type: none"> • Clean wire and/or electrode with rubbing alcohol and clean swab. • Reconnect wires or replace electrode/wire assembly. • Replace ignitor wire/electrode assembly. • Replace with a new AA-size alkaline battery.



REV00



Troubleshooting (*continued*)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also)	ELECTRONIC IGNITION: •No spark, no ignition noise. •No spark, some ignition noise. •Sparks, but not at electrode or at full strength.	<ul style="list-style-type: none"> • See Section I of Electronic Ignition System on the next page. • See Section II of Electronic Ignition System on the next page. • See Section III of Electronic Ignition System on the next page.
Burner(s) will not match light.	<ul style="list-style-type: none"> •See “GAS ISSUES:” on previous page. •Match will not reach. •Improper method of match-lighting. 	<ul style="list-style-type: none"> •Use long-stem match (fireplace match). •See “Match-Lighting” section of Use and Care.
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> •Out of gas. •Excess flow valve tripped. •Vapor lock at coupling nut/LP cylinder connection. 	<ul style="list-style-type: none"> •Check for gas in LP cylinder. •Turn off knobs, wait 30 seconds for excess flow valve to reset, and then light grill. If flames are still low, turn off knobs and LP cylinder valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP cylinder valve, wait 30 seconds for excess flow valve to reset, and then light grill. •Turn off knobs and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.
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 cylinder. •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 burners and inside of grill/firebox. •Trim fat from meat before grilling. •Adjust (lower) temperature accordingly.
Persistent grease fire.	•Grease trapped by food buildup around burner system.	•Turn knobs to OFF. Turn gas off at LP cylinder. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s)).	•Burner and/or burner tubes are blocked.	•Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care.
Unable to fill LP cylinder.	•Some dealers have older fill nozzles with worn threads.	•The worn nozzles don’t have enough “bite” to engage the valve. Try a second LP dealer.

Troubleshooting - Electronic Ignition

Problem (Ignition)	Possible Cause	Check Procedure	Prevention/Solution
SECTION I No sparks appear at any electrodes when control knob turned to  ; no noise can be heard from spark module.	<ul style="list-style-type: none"> •Battery not installed properly. •Dead battery. •Ignition button cap assembly not installed properly. •Faulty spark module. 	<ul style="list-style-type: none"> •Check battery orientation. •Has battery been used previously? •Check to insure threads are properly engaged. Button should travel up and down without binding. •If no sparks are generated with new battery and good wire connections, module is faulty. 	<ul style="list-style-type: none"> •Install battery (make sure that “+” and “-” connectors are oriented correctly, with “+” end up and “-” end down.) •Replace battery with new AA-size alkaline battery. •Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully. •Replace spark module assembly.
SECTION II No sparks appear at any electrodes when control knob turned to  ; noise can be heard from spark module.	<ul style="list-style-type: none"> •Output lead connections not connected. 	<ul style="list-style-type: none"> •Are output connections on and tight? 	<ul style="list-style-type: none"> •Remove and reconnect all output connections at module and electrodes.
SECTION III Sparks are present but not at all electrodes and/or not at full strength	<ul style="list-style-type: none"> •Output lead connections not connected. •Electrical arc between output wires and grill frame. •Weak battery. •Electrodes are wet. •Electrodes cracked or broken; sparks at electrode crack. 	<ul style="list-style-type: none"> •Are output connections on and tight? •If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame. •All sparks present but weak or at slow rate. •Has moisture accumulated on electrode and/or in burner ports? •Inspect electrodes for cracks. 	<ul style="list-style-type: none"> •Remove and reconnect all output connections at module and electrodes. •If sparks are observed anywhere else than on the burners, wire insulation may be damaged. Have the wires replaced by Sears or another qualified service dealer. •Replace battery with a new AA-size alkaline battery. •Use paper towel to remove moisture. •Have the cracked or broken electrodes replaced by Sears or another qualified service dealer.

NOTES



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