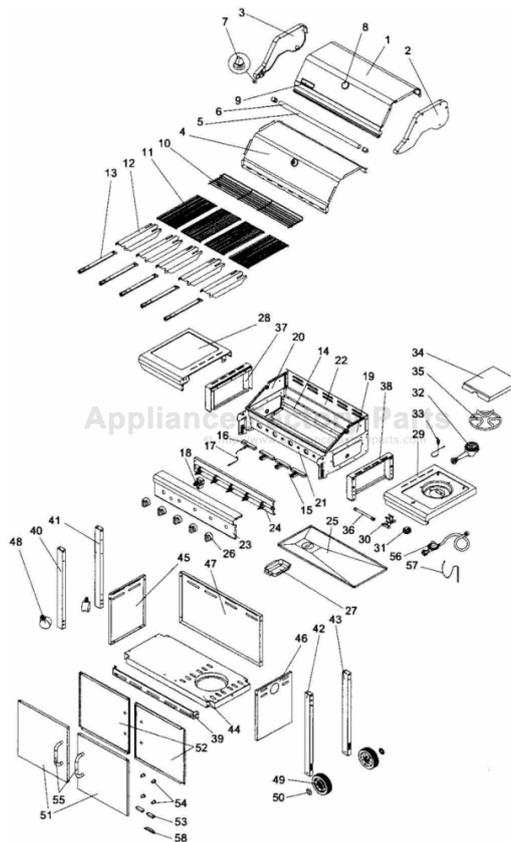


This Owner's Manual is provided and hosted by [Appliance Factory Parts](#).



Kenmore 141.16324 Owner's Manual

[Shop genuine replacement parts for Kenmore
141.16324](#)



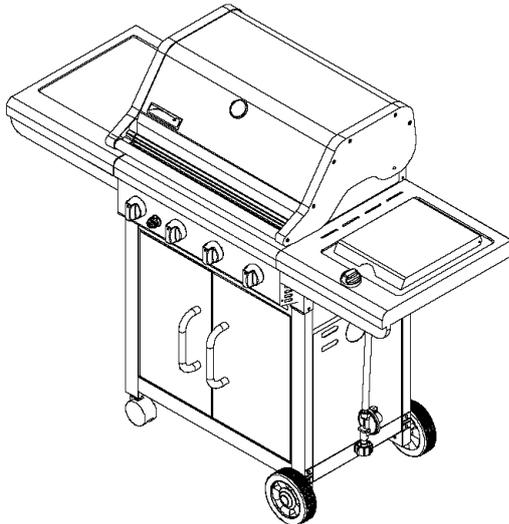
[Find Your Kenmore Grill Parts - Select From 1424 Models](#)

----- Manual continues below -----

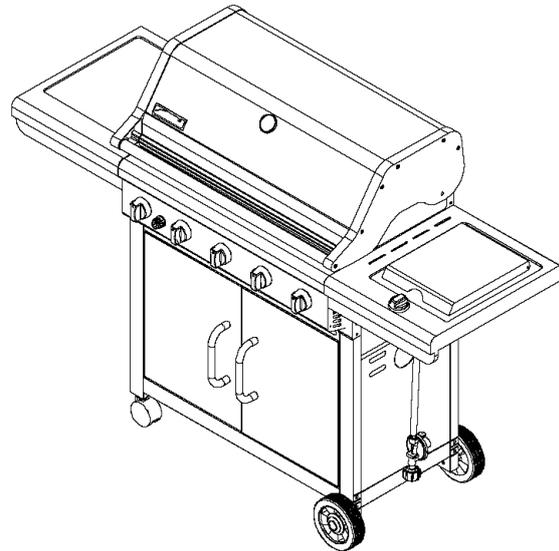


Liquid Propane Gas (LPG) Grill

OPERATOR'S MANUAL



Model 141.16322



Model 141.16324

Grill Information Center:

Call us first if you have any problem with this product. We can help you with questions about assembly and grill operation or if there are damaged or missing parts when you unpack this unit from the shipping box. Please call before returning to the store.

1-888-317-7642

8am-8pm CST, Monday through Friday

IMPORTANT:

- **NOTE TO ASSEMBLER/INSTALLER:**
Leave this manual with the consumer.
- **NOTE TO CONSUMER:**
Keep this manual for future reference.
- **RECORD YOUR SERIAL #** _____
(see silver CSA label on main body of grill)



WARNING



- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Before using this gas appliance read all instructions and perform all gas leak-check procedures even if the product was pre-assembled by the retailer or manufacturer.
- **Use your grill at least 3 feet away from any wall or surface.** Use your grill at least **3 feet away** from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- **THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.**
- Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

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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, keep away from the appliance and immediately call your gas supplier or your fire department.**

Leaking gas may cause a fire or explosion which could result in property damage, personal injury or death.

FOR YOUR SAFETY

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

Grill Installation Codes

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

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).

Additional Limited Warranty on Specific Grill Parts

From the date of purchase for the time periods listed below, the following specific grill parts will be supplied free of charge if they fail to meet the conditions described. After the first year from the date of purchase, you pay for labor if you wish to have them installed.

- Lid Side Panels - Lifetime, no defects in material or workmanship; 1 year, no paint loss.
- Stainless Steel Parts - 5 years (except Stainless Steel Tube Burners - 10 years), no rust-through
- Porcelain coated parts - 3 years, no rust-through
- Cooking grids - 3 years, no rust-through
- Powder coated parts - 2 years, no rust-through
- Savor Plates - 2 years, no rust-through

All warranty coverage excludes ignitor batteries and grill paint loss (except as specified above) or rusting (except rust-through as specified above), which are either expendable parts that can wear out from normal use in less than a year, or are conditions that can be the result of normal use, accident or improper maintenance.

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in the country where purchased.

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

**Sears, Roebuck and Co., Dept. 817WA,
Hoffman Estates, IL 60179 U.S.A.**
© Sears, Roebuck and Co.

Pre-Assembly Instructions For Your Safety



WARNING



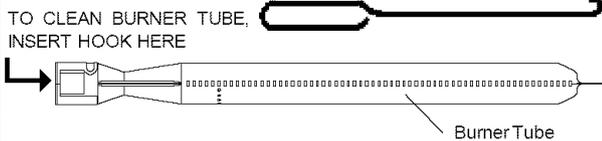
Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.

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

To reduce the chance of FLASHBACK FIRE you must clean the Burner Tubes as follows before assembling your grill. Also do this at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Remove the screw from the rear of each Burner using a Phillips Head Screwdriver.
2. Carefully lift each Burner up and away from the Gas Valve Orifice.
3. Check and clean Burner/Venturi Tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
4. Refer to the figure below and perform one of these 3 cleaning methods:

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



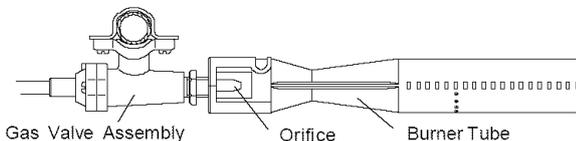
- METHOD 2: Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3: Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.



WARNING



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



WARNING



- LPG grill models must be used with Liquid Propane Gas and the regulator assembly supplied. Natural Gas models must be used with Natural Gas only. Any attempt to convert the grill from one fuel type to another is extremely hazardous and will void the warranty.
- **Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- **Never** obstruct the flow of ventilation air around your gas grill housing.
- **Never** disconnect the gas regulator or any gas fitting while your grill is lit. A lit grill can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury or death.
- Keep gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill. Call Sears at 1-800-4-MY-HOME[®] (1-800-469-4663) for a Kenmore replacement hose.

PRE-ASSEMBLY

Read and perform the following pre-assembly instructions:

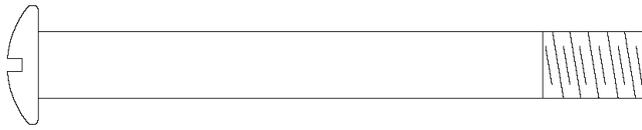
- Tools Required for Assembly** include:
- protective work gloves
 - protective eyewear
 - "L" Screwdriver (included in Hardware Pack in parts box)
- You will need assistance from another person to handle the grill head and other large, heavy parts.
- Open Lid of shipping carton and remove parts box and packing materials. Lay cardboard sheet on floor and use as a work surface to protect floor and grill parts from scratches.
- Slice all four corners with a utility knife to lay open the carton. This allows you to remove the grill head and components packed inside.
- Use the Hardware and Part Diagrams to ensure all items are included and free of damage.
- Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process, call the:

Grill Information Center 1-888-317-7642
8am-8pm CST, Monday through Friday

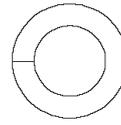
Hardware Pack Parts List for 141.16322 & 141.16324

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
P06001041B	Hardware Pack for 141.16322	1	For use in assembly
P06001040B	Hardware Pack for 141.16324	1	For use in assembly
S135G04332	Pattern Head Screw, Part Threaded 1/4"x2-3/4"	4	Attaches Cart Legs to Bowl Support Bracket
S132G04082	Pattern Head Screw 1/4"x1/2"	4	
S135G04332	Pattern Head Screw, Part Threaded 1/4"x2-3/4"	8	Attaches Cart Legs to Cart Bottom Shelf
S211G06352	Wheel Bolt 3/8"x3-3/8"	2	Installs Wheels to Cart Legs
S431G0610A	Spring Washer 3/8"	2	
S372G0611A	Lock Nut 3/8"	2	
P05515019F	Wrench/No. 17 Customized	1	Tightens Casters and Wing Bolt Nuts
S132G04082	Pattern Head Screw 1/4"x1/2"	4	Attaches Cart Rear Panel to Cart (For Model 141.16324)
S132G04082	Pattern Head Screw 1/4"x1/2"	8	Attaches Cart Side Panels to Cart
S135G04332	Pattern Head Screw, Part Threaded 1/4"x2-3/4"	2	Attaches Door Bracket to Cart
S132G04082	Pattern Head Screw 1/4"x1/2"	2	Attaches Door Bracket to Cart
S132G04082	Pattern Head Screw 1/4"x1/2"	4	Attaches Magnetic Door Stops to Cart
P05318022B	Door Stop/Magnet	2	
S132G04121	Pattern Head Screw 1/4"x3/4"	4	Attaches Door Handles to Doors
S225G0406A	Door Bolt 1/4"x3/8"	2	Attaches Doors to Cart
S135G04101	Pattern Head Screw, Part Threaded 1/4"x5/8"	2	Attaches Doors to Door Bracket
P05313023B	Lighting Stick	1	Attaches to Left Bowl Support Bracket
S132M04082	Pattern Head Screw M4x8mm	1	Attaches Lighting Stick to Left Bowl Support Bracket
S132G04122	Pattern Head Screw 1/4"x3/4"	10	Attaches Side Shelf and Side Burner Frame to Grill Head
S132M04082	Pattern Head Screw M4x8mm	2	Attaches to Side Burner Gas Valve Bracket
S411M04122	Plain Washer M4	2	
P05515020B	"L" Screwdriver	1	Tightens all the Pattern Head Screws
S233G0453A	Wing Bolt 1/4"x5-1/8"	1	Secures Gas Tank
S303G0404A	Special Nut 1/4"	1	
P03426083H	Control Knob for Side Burner	1	Attaches to Side Burner Frame
P05523003G	Door Stop Plate	1	Attaches to Magnet

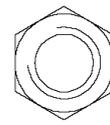
Hardware Pack Diagram for 141.16322 & 141.16324



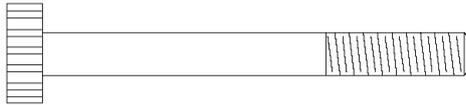
Wheel Bolt 3/8"x3-3/8"
Qty. 2
Part # S211G06352



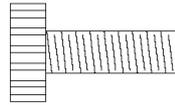
Spring Washer 3/8"
Qty. 2
Part # S431G0610A



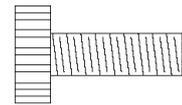
Lock Nut 3/8"
Qty. 2
Part # S372G0611A



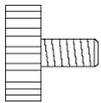
Pattern Head Screw, Part Threaded
1/4"x2-3/4"
Qty. 14
Part # S135G04332



Pattern Head Screw 1/4"x3/4"
Qty. 10
Part. # S132G04122



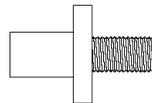
Pattern Head Screw 1/4"x3/4"
Qty. 4
Part # S132G04121



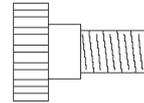
Pattern Head Screw M4x8mm
Qty. 3
Part # S132M04082



Plain Washer M4
Qty. 2
Part # S411M04122



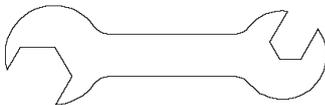
Door Bolt 1/4"x3/8"
Qty. 2
Part # S225G0406A



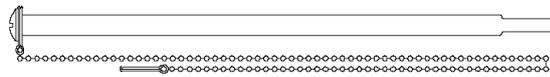
Pattern Head Screw
Part Threaded 1/4"x"
Qty. 2
Part # S135G04101



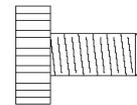
"L" Screwdriver
Qty. 1
Part # P05515020B
Scale 1:2



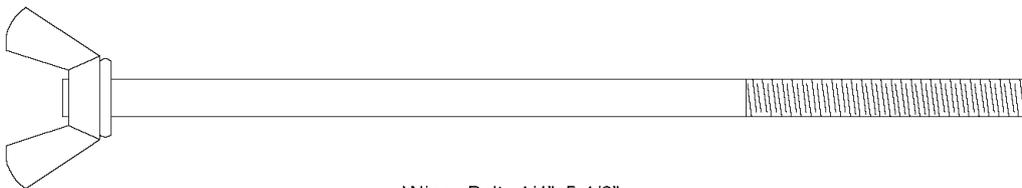
Wrench/No.17 Customized
Qty. 1
Part # P05515019F
Scale 1:2



Lighting Stick
Qty. 1
Part # P05313023B
Scale 1:2



Pattern Head Screw 1/4"x1/2"
Qty. 22 (Model 141.16324)
Qty. 18 (Model 141.16322)
Part # S132G04082



Wing Bolt 1/4"x5-1/8"
Qty. 1
Part # S233G0453A
Scale 1:2



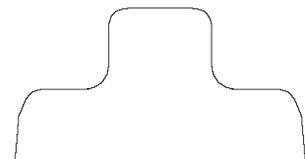
Special Nut 1/4"
Qty. 1
Part # S303G0404A



Door Stop/Magnet
Qty. 2
Part # P05318022B
Scale 1:2



Door Stop Plate
Qty. 1
Part # P05523003G
Scale 1:2

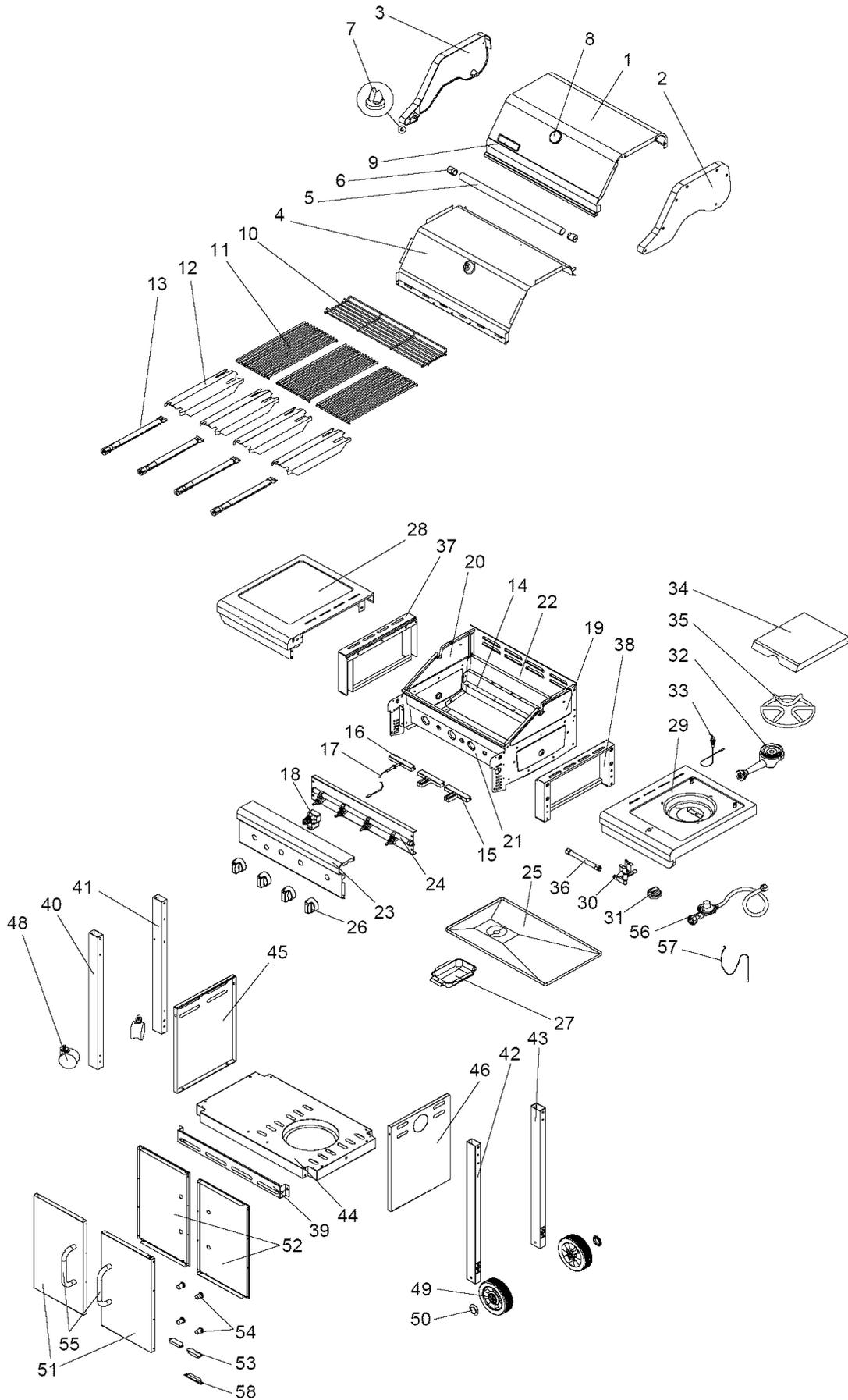


Control Knob for Side Burner
Qty. 1
Part # P03426083H

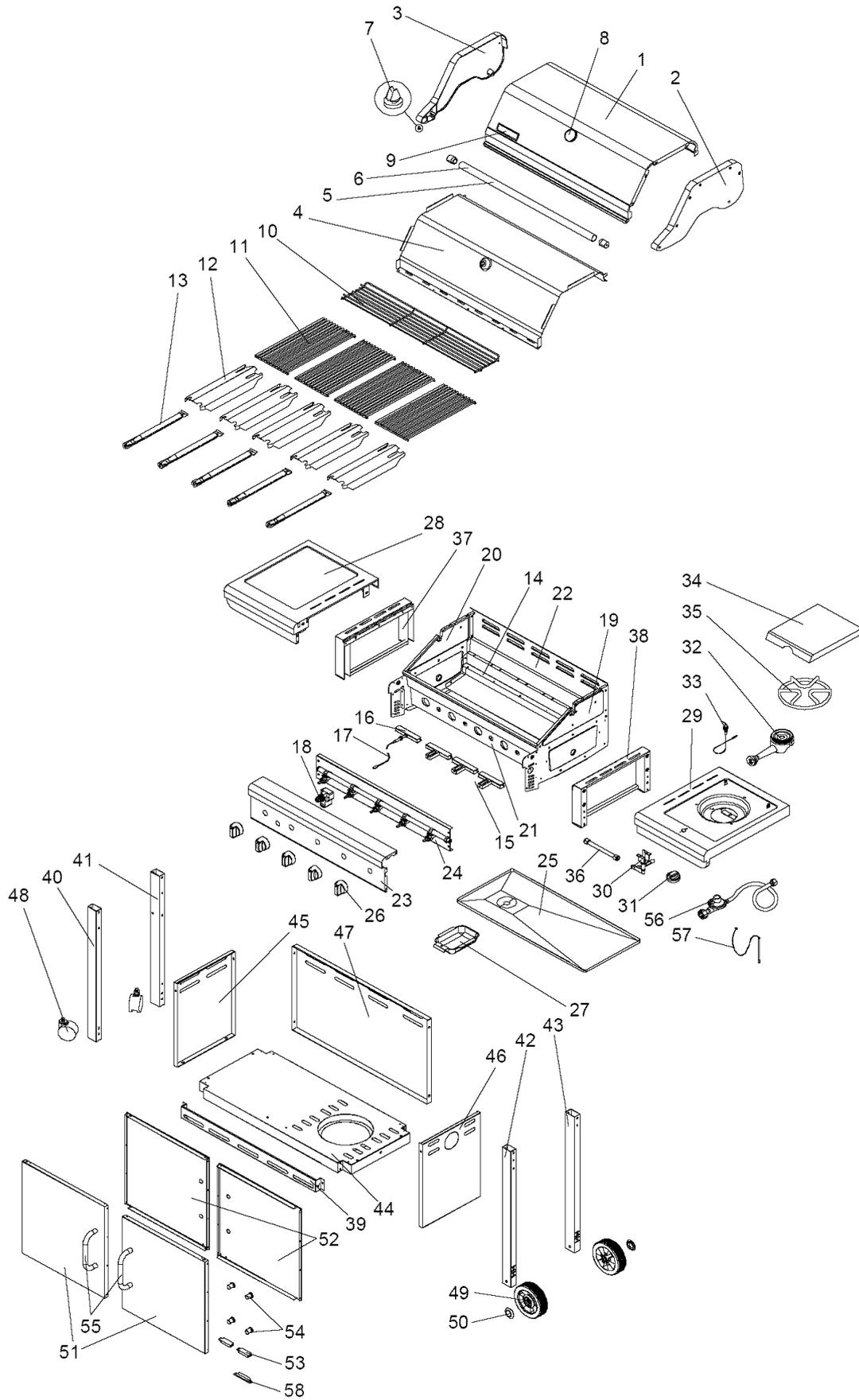
Scale 1:2

* One Battery/AA included in the Hardware Pack.

Parts Diagram for Model 141.16322



Parts Diagram for Model 141.16324



Parts List for Models 141.16322 & 141.16324

KEY	DESCRIPTION	P/N	P/N	QTY	QTY
		16322	16324	16322	16324
1	Lid Plate	P0014604EA	P0014702EA	1	1
2	Lid Side Panel, Right	P0010607DJ	P0010607DJ	1	1
3	Lid Side Panel, Left	P0010506DJ	P0010506DJ	1	1
4	Lid Trim Plate	P0011414QJ	P0011413QJ	1	1
5	Lid Handle	P00205072B	P00205071B	1	1
6	Lid Handle Heat-Insulating Spacer	P06801001A	P06801001A	2	2
7	Protective Pad	P05518003I	P05518003I	2	2
8	Temperature Gauge	P00601174A	P00601174A	1	1
9	Name Plate	P00410037C	P00410037C	1	1
10	Cooking Rack/Secondary	P01504001E	P01506001E	1	1
11	Cooking Grid	P01602008F	P01602008F	3	4
12	Savor Plate®	P01705019F	P01705019F	4	5
13	Burner/Main	P02008018A	P02008018A	4	5
14	Burner Bracket	P02213003B	P02213043B	1	1
15	Gas Collector Box	P02626001A	P02626001A	2	3
16	Gas Collector Box with Electrode	P02608005A	P02608005A	1	1
17	Electric Wire Set	P02615084A	P02615085A	1	1
18	Electric Ignitor, 2-Port	P02502172C	P02502172C	1	1
19	Bowl Panel, Right	P00721324A	P00721324A	1	1
20	Bowl Panel, Left	P00720304A	P00720304A	1	1
21	Bowl Panel, Front	P0073826GA	P0073825GA	1	1
22	Bowl Panel, Rear	P0072547GA	P0072546GA	1	1
23	Control Panel	P02906037B	P02908117B	1	1
24	Gas Valve/Manifold Assembly	Y0060296	Y0060289	1	1
25	Grease Draining Tray	P02717147B	P02717137B	1	1
26	Control Knob	P03419083N	P03419083N	4	5
27	Grease Receptacle	P02701087B	P02701087B	1	1
28	Side Shelf, Left	P01102040C	P01102040C	1	1
29	Side Burner Frame	P01104039C	P01104039C	1	1
30	Gas Valve for Side Burner	Y0060290	Y0060290	1	1
31	Control Knob for Side Burner	P03426083H	P03426083H	1	1
32	Side Burner with Brass Ring	P02002055D	P02002055D	1	1
33	Side Burner Electrode	P02607007A	P02607007A	1	1
34	Side Burner Lid	P0011503EA	P0011503EA	1	1
35	Side Burner Pot Support	P00805013B	P00805013B	1	1
36	Side Burner Connection Tube	P03705002A	P03705002A	1	1
37	Bowl Support Bracket, Left	P01304006D	P01304006D	1	1
38	Bowl Support Bracket, Right	P01305010D	P01305010D	1	1

Parts List for Models 141.16322 & 141.16324

KEY	DESCRIPTION	P/N	P/N	QTY	QTY
		16322	16324	16322	16324
39	Door Bracket	P03305025D	P03305024D	1	1
40	Cart Leg, Left-Front Caster Side	P00910008C	P00910008C	1	1
41	Cart Leg, Left-Back Caster Side	P00911008C	P00911010C	1	1
42	Cart Leg, Right-Front Wheel Side	P00912008C	P00912008C	1	1
43	Cart Leg, Right-Back Wheel Side	P00913010C	P00913012C	1	1
44	Cart Bottom Shelf	P01002023D	P01004015D	1	1
45	Cart Side Panel, Left	P07605007B	P07605007B	1	1
46	Cart Side Panel, Right	P07606007B	P07606007B	1	1
47	Cart Rear Panel		P07702046B		1
48	Caster, 3 in., with Brake	P05106004A	P05106004A	2	2
49	Wheel	P05101001A	P05101001A	2	2
50	Wheel Hub Cap	P05122001A	P05122001A	2	2
51	Door	P04301025A	P04301024A	2	2
52	Door Trim Plate	P07510012B	P07510011B	2	2
53	Door Magnet	P05318022B	P05318022B	2	2
54	Door Spacer	P06801016G	P06801016G	4	4
55	Door Handle	P00203009B	P00203009B	2	2
56	Regulator with Hose (LPG)	P03633008A	P03601008A	1	1
57	Lighting Stick	P05313023B	P05313023B	1	1
58	Door Stop Plate	P05523003G	P05523003G	1	1
	Hardware Pack	P06001041B	P06001040B	1	1
	Operator's Manual	P80165001H	P80165001H	1	1

For the repair or replacement parts you need:

Call anytime **1-800-4-MY-HOME®** (1-800-469-4663)

To obtain the correct replacement parts for your gas grill, please refer to the part numbers in this parts list. The following information is required to ensure you receive the correct parts:

1. Model and Serial Number (see CSA label on grill)
2. Part Number
3. Part Description
4. Quantity of parts needed

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

Assembly Instructions

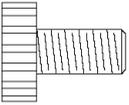
1

Install Cart Legs

- Remove cooking components from Grill Head.
- Place the Grill Head on the cardboard work surface with the control panel facing up. Install the Cart Legs to Bowl Support Bracket. Tighten screws securely.

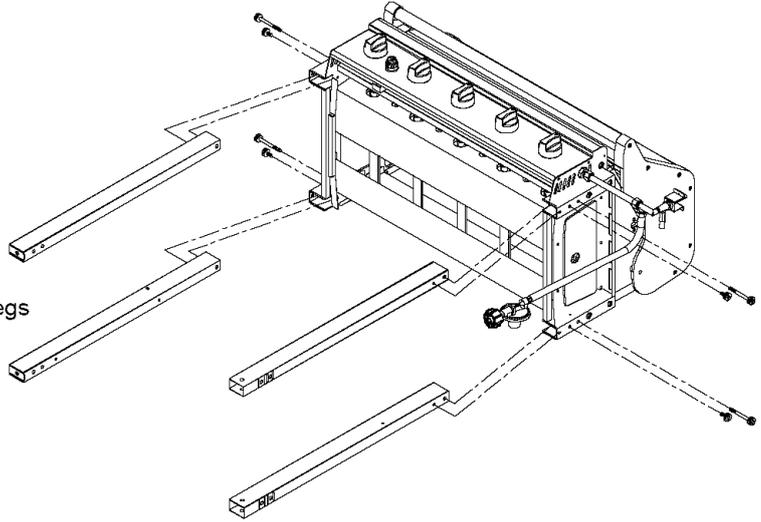


Pattern Head Screw,
Part Threaded 1/4"x2-3/4"
Qty. 4
Part # S135G04332



Pattern Head Screw 1/4"x1/2"
Qty. 4
Part # S132G04082

Caster Cart Legs



Wheel Side Cart Legs

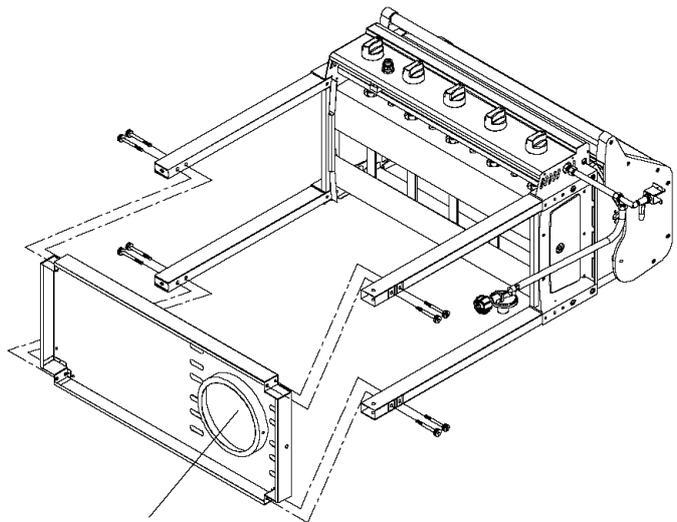
2

Install Cart Bottom Shelf

- Install the Cart Bottom Shelf between the Cart Legs. Tighten screws securely.
(NOTE: Be sure that the tank hole is positioned to the right).



Pattern Head Screw,
Part Threaded 1/4"x2-3/4"
Qty. 8
Part # S135G04332



Cart Bottom Shelf - Tank Hole

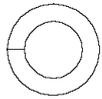
3

Install Casters and Wheels

- Install the 2 Casters onto the Caster Seats.
- Install the Wheel on the Cart Legs. Do not overtighten or wheel will not turn freely. Then snap the Wheel Hub Cap onto the wheel.



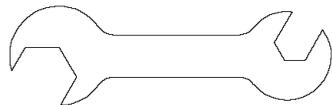
Wheel Bolt 3/8"x3-3/8"
Qty. 2
Part # S211G06352



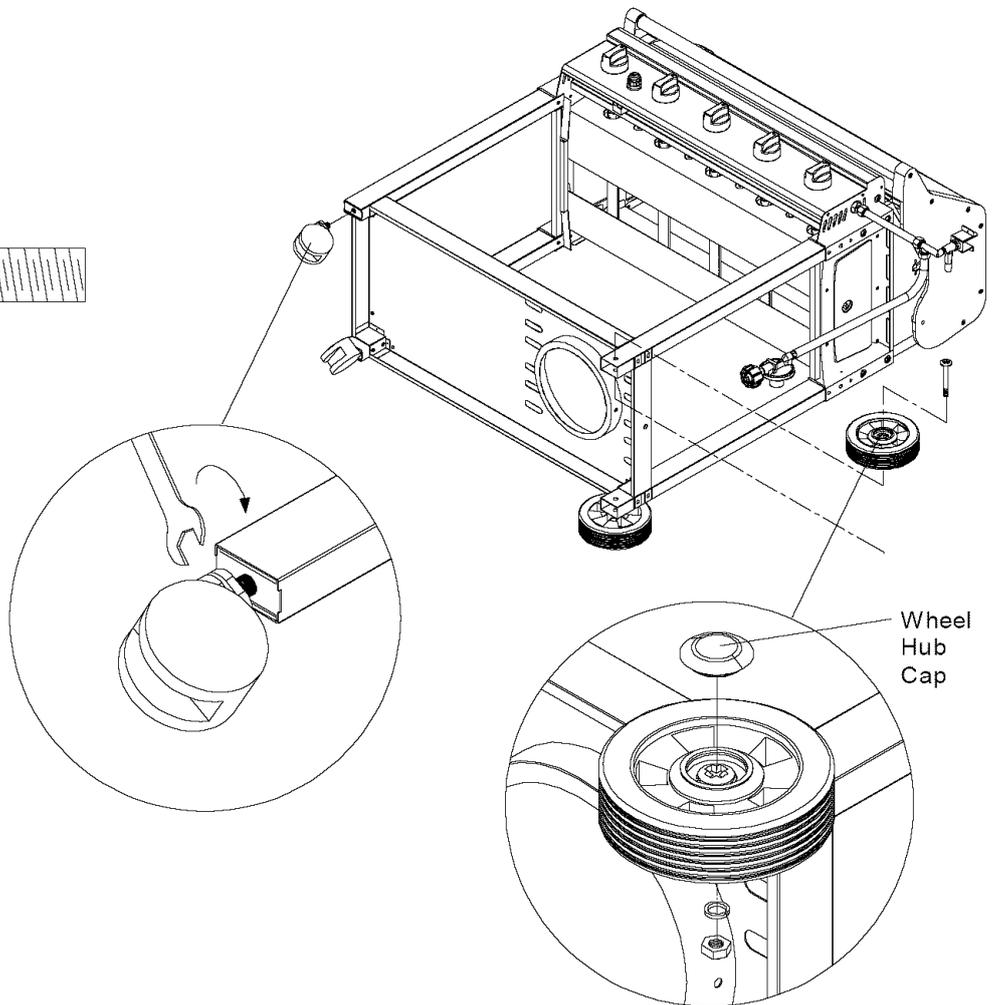
Spring Washer 3/8"
Qty. 2
Part # S431G0610A



Lock Nut 3/8"
Qty. 2
Part # S372G0611A



Wrench/No.17 Customized
Qty. 1
Part # P05515019F
Scale 1:2



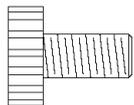
4

- IMPORTANT:** Lock both casters, with an assistant lift the assembled grill.

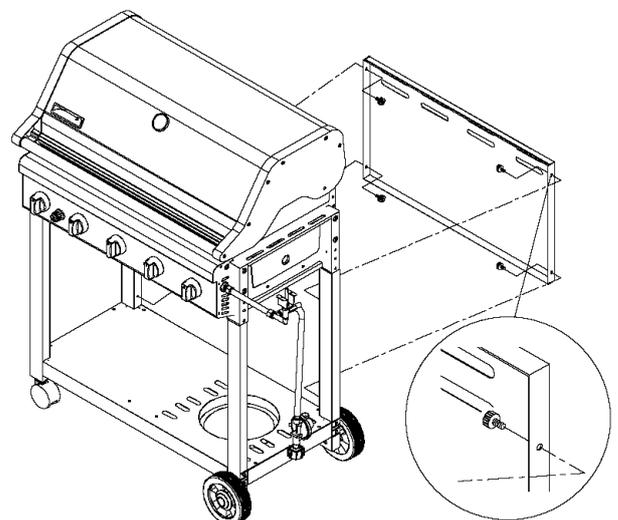
5

Install Cart Rear Panel (For Model 141.16324 only).

- Install the Cart Rear Panel between Rear Cart Legs. Tighten screws securely.



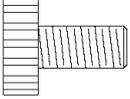
Pattern Head Screw 1/4"x1/2"
Qty. 4
Part # S132G04082



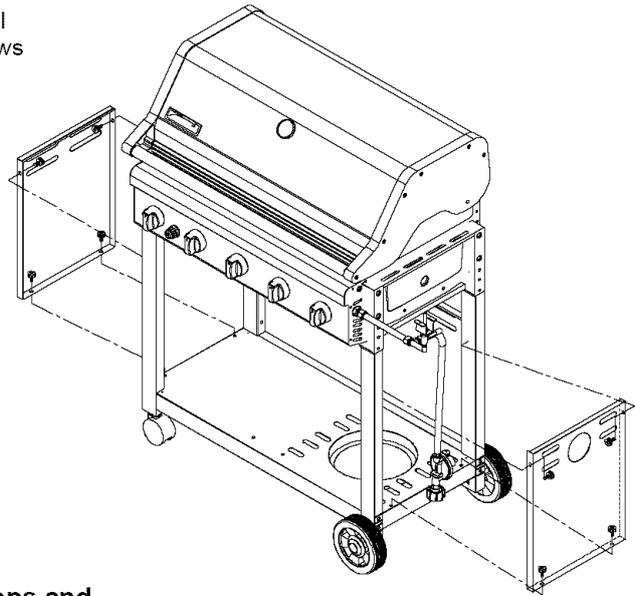
6

Install Cart Side Panels

- Install the left and right Cart Side Panel between side Cart Legs. Tighten screws securely.



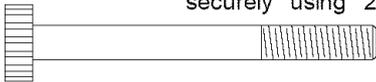
Pattern Head Screw 1/4"x1/2"
Qty. 8
Part # S132G04082



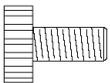
7

Install Door Bracket , Magnetic Door Stops and Door Stop Plate.

- Install the Door Bracket (P03305025D for 16322, P03305024D for 16324), in the up position between front Cart Legs.
- From left and right side of front Cart Legs, tighten securely using 2 screws S135G04332.
- From back side of front Cart Legs, tighten securely using 2 screws S132G04082.
- Attach the Magnetic Door Stop to the Door Bracket. Align the holes on the Magnetic Door Stop to the bottom side of Door Bracket. Tighten securely using 2 screws S132G04082.
- Attach the Magnetic Door Stop and Door Stop Plate to the Cart Bottom Shelf. Align the holes on the Magnetic Door Stop and Door Stop Plate to the top side of Cart Bottom Shelf. Tighten two pieces securely using 2 screws S132G04082.



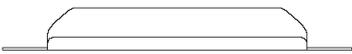
Pattern Head Screw, Part Threaded 1/4"x2-3/4"
Qty. 2
Part # S135G04332



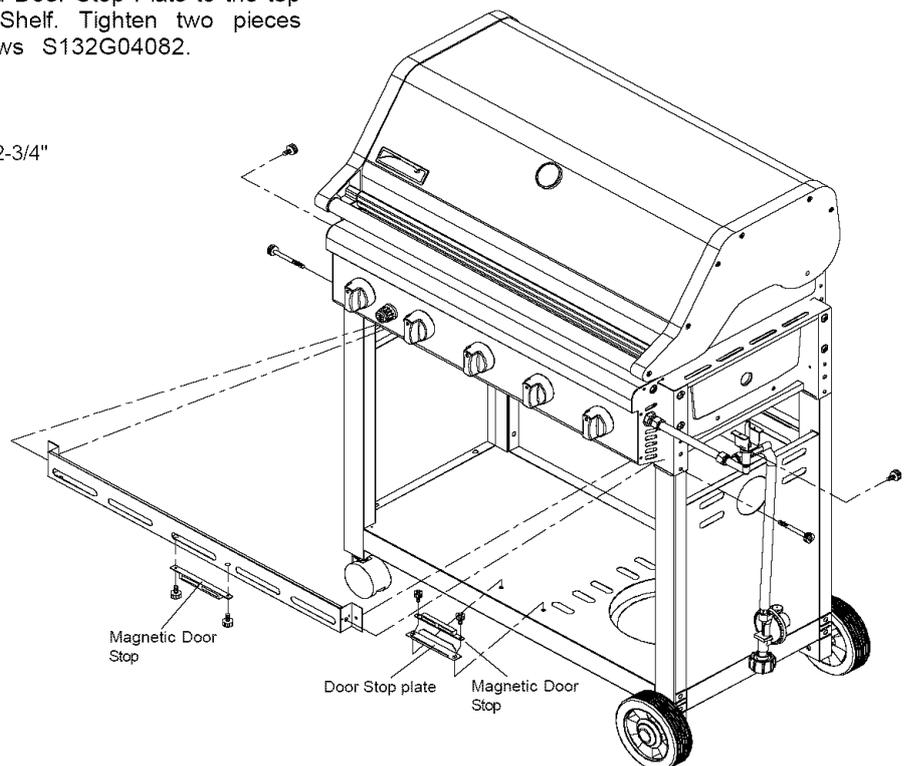
Pattern Head Screw 1/4"x1/2"
Qty. 6
Part # S132G04082



Magnetic Door Stop
Qty. 2
Part # P05318022B



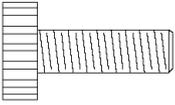
Door Stop Plate
Qty. 1
Part # P05523003G
Scale 1:2



8

Install Door Handles and Door Bolts

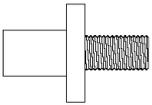
- Install the Door Handle to the Right Door using screws S132G04121 (Stainless Steel). Be careful not to scratch the Door surfaces. Repeat for Left Door.
- Insert Door Bolt within the lower door screw hole of the Front Door. Tighten screws securely.



Pattern Head Screw 1/4"x3/4"

Qty. 4

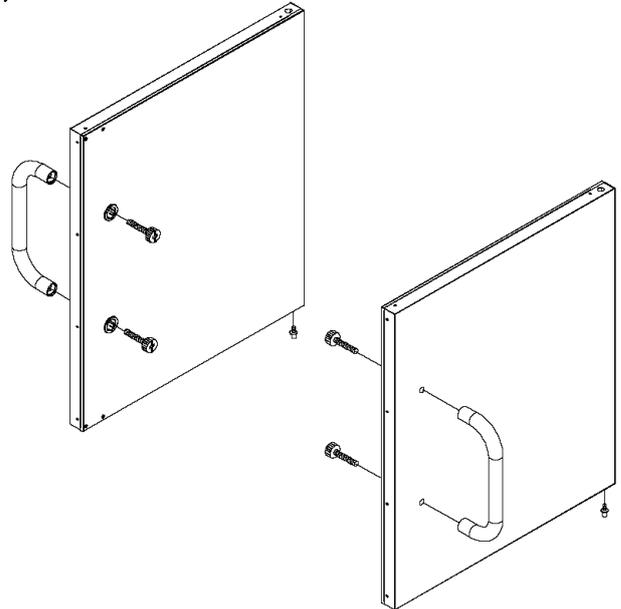
Part # S132G04121 (Stainless Steel)



Door Bolt 1/4"x3/8"

Qty. 2

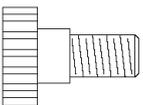
Part # S225G0406A



9

Install Doors to Cart

- Install the Door by inserting Door Bolt into the hole of Cart Bottom Shelf.
- Align the hole of Door Bracket with the tapped hole located on the top of Front Door. Insert screws and tighten securely with a "L" Screwdriver. Tighten screws securely.



Pattern Head Screw,

Part Threaded 1/4"x5/8"

Qty. 2

Part # S135G04101

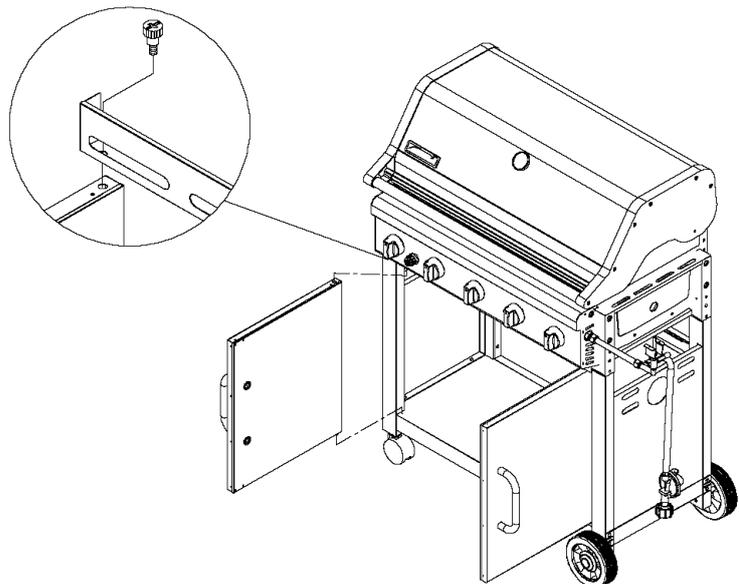


"L" Screwdriver

Qty. 1

Part # P05515020B

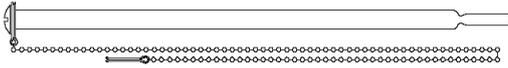
Scale 1:2



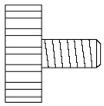
10

Install Lighting Stick and Grease Draining Tray

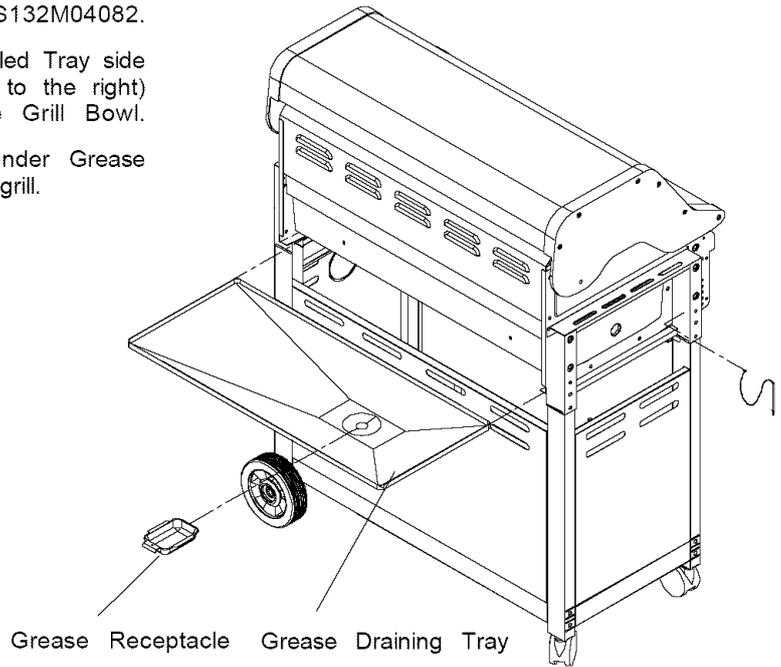
- Attach the Lighting Stick to the Left Bowl Support Bracket using screw S132M04082.
- From the back, slide the assembled Tray side tabs (with Draining hole position to the right) over side rails underneath the Grill Bowl.
- Install the Grease Receptacle under Grease Draining Tray from the back of grill.



Lighting Stick
Qty. 1
Part # P05313023B



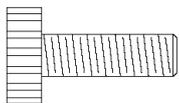
Pattern Head Screw M4x8mm
Qty. 1
Part # S132M04082



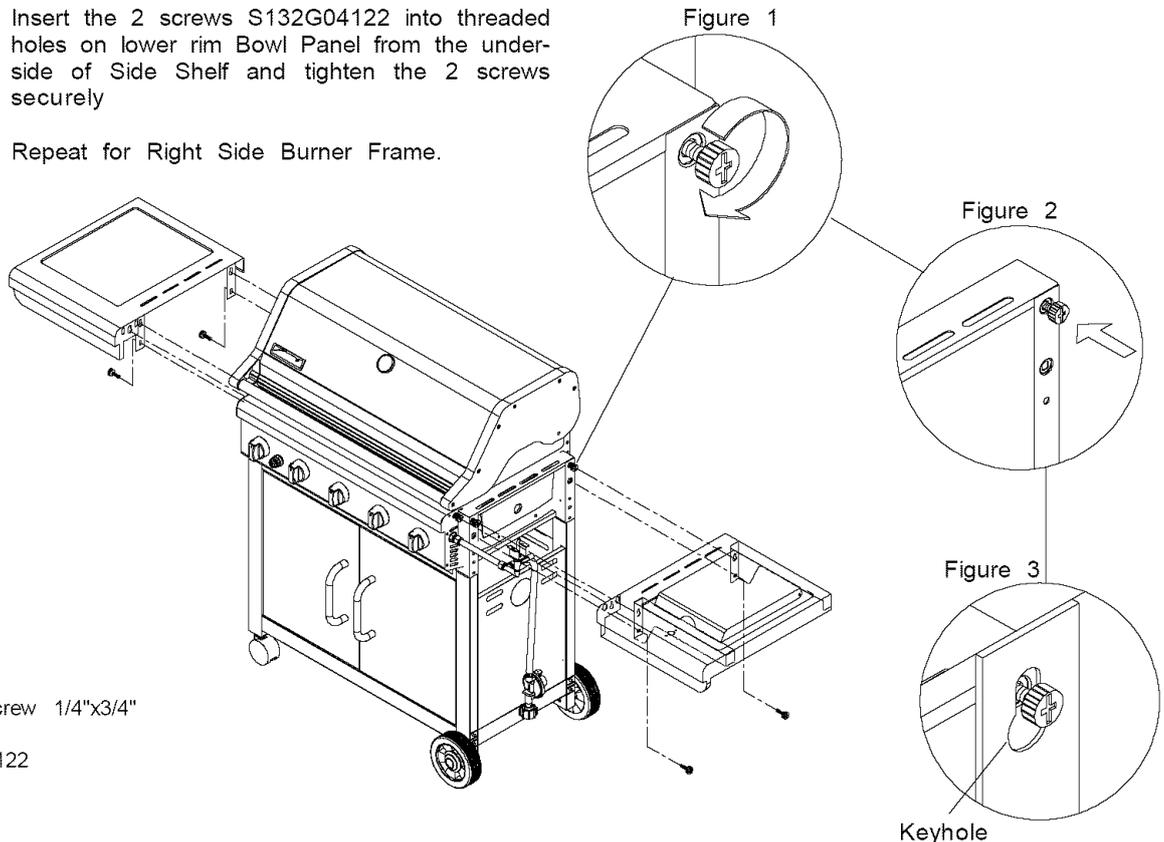
11

Install Left Side Shelf and Side Burner Frame

- Insert the 3 screws S132G04122 half-way into holes on upper rim Bowl Panel (See Figure 1 & 2).
- Align the **Left** Side Shelf keyholes with the 3 screws (See Figure 3) and tighten the 3 screws securely from the underside of Side Shelf.
- Insert the 2 screws S132G04122 into threaded holes on lower rim Bowl Panel from the underside of Side Shelf and tighten the 2 screws securely
- Repeat for Right Side Burner Frame.



Pattern Head Screw 1/4"x3/4"
Qty. 10
Part # S132G04122



12

Install Side Burner Kit

- Insert the Side burner Gas Valve Assembly into Side Burner Tube (See Figure 1). Be sure the orifice is inside the Burner Tube properly (see warning on Page 3), or lighting the burner may cause explosion and/or fire.
- Insert the Side Burner Gas Valve Assembly through the Side Burner Gas Valve Hole on the Side Burner Frame. Align the 2 holes on the Side Burner Frame with the threaded holes on the Side Burner Gas Valve Bracket. Then insert the two (2) screws and washers provided and tighten securely.
- Fasten the Control Knob onto the Side Burner Gas Valve Stem. Be sure that the OFF position faces the Burner.
- Connect the Electric Wire terminal from Side Burner with the other from Grill Head as shown. Bind the connected Electric Wire and Side Burner Connection Tube together using the supplied Fastening Band. (Note: located in Operator's Manual plastic bag).
- The gap between the Side Burner Electrode Tip and the Side Burner Port should be approximately 1/8"~ 3/16". If the gap is wider than 3/16", use a pair of long nose pliers and gently bend the Electrode Tip toward the burner.
- Cut and remove Fastening Band from Side Burner and Pot Support before use.
- Place the Side Burner Pot Support into the Side Burner Frame.
- Place the Side Burner Wind Shield on the Side Burner Frame.

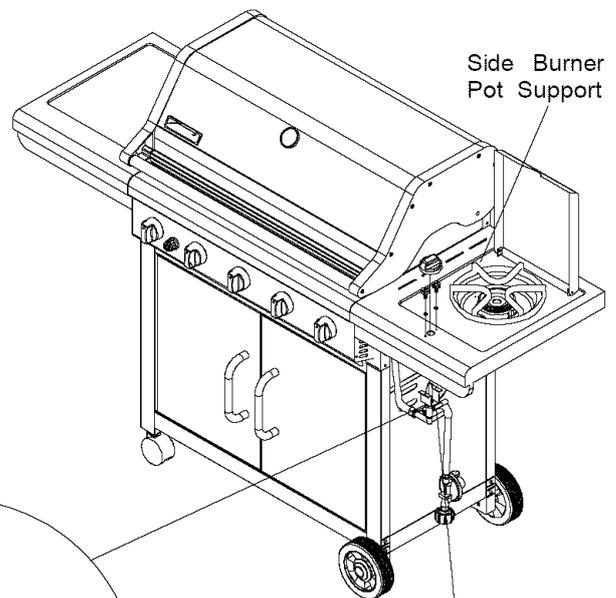
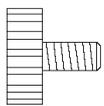
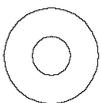


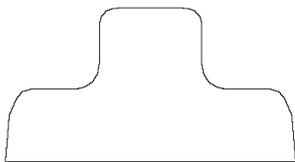
Figure 1



Pattern Head Screw M4x8mm
Qty. 2
Part # S132M04082



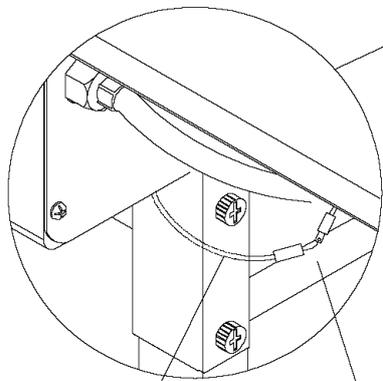
Plain Washer M4
Qty. 2
Part # S411M04122



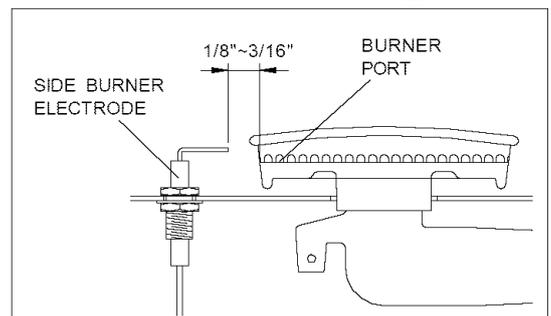
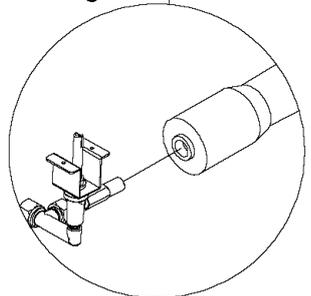
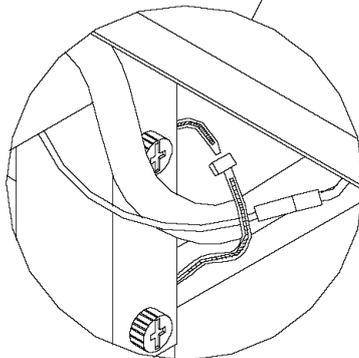
Control Knob for Side Burner
Qty. 1
Part # P03426083H
Scale 1:2



Fastening Band
Qty. 1



Electrical connection

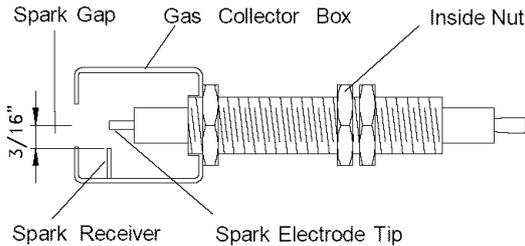


13 Install Ignitor Battery

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

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

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

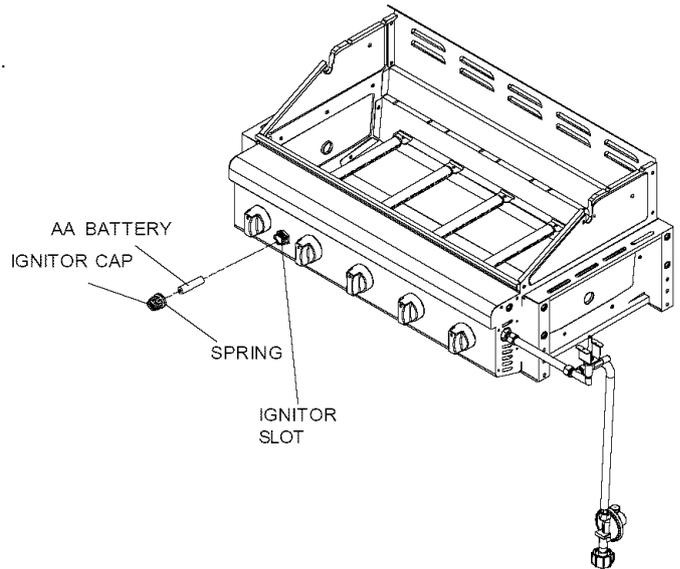


- Be sure all Control Knobs are set to "OFF" and open the Grill Lid.
- Have your assistant stand behind and to the right of the grill facing toward the front of the grill bowl. **Never** put your face inside the Grill Bowl.
- Press the Ignitor Cap. You should hear a "clicking" sound. Your assistant should see a blue spark within Left Gas Collector Box. If a spark is present the Electrode Tips are properly positioned.
- If no spark is seen, the Spark Gap needs to be adjusted as follows:
 - Using an adjustable wrench, loosen the Inside Nut until the Gas Collector Box can be turned upward.
 - If the gap between the Spark Electrode Tip and Receiver is more than 3/16" use long nose pliers to gently squeeze the Gas Collector Box to narrow the gap.
 - Return the Gas Collector Box to its original position, secure the Inside Nut and try the Electrode Check again. If no "clicking" sound is heard:

- AA Battery may be installed backwards. Electric wires may be loose. Remove the AA Battery and inspect the Ignitor Junction Box found behind the Control Panel and reconnect any loose wires.

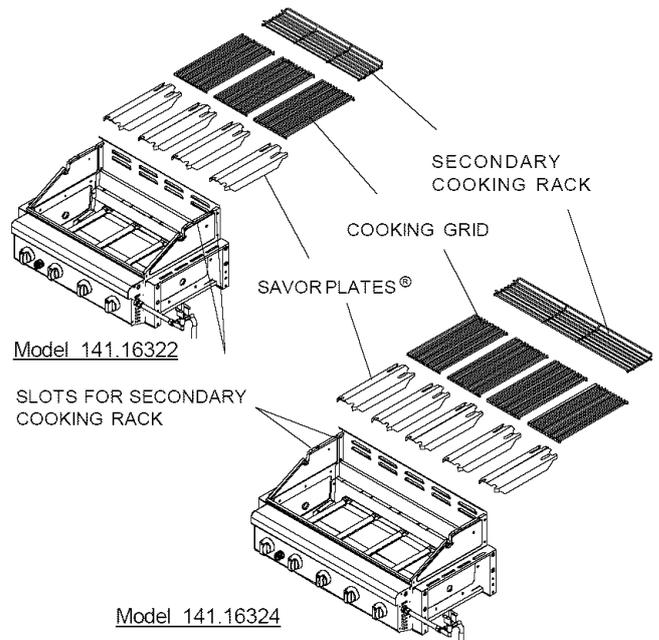
15 Side Burner Electrode Check

- Open the Side Burner Lid and remove the plastic shipping band from the burner and the pot support.
- Be sure Control Knob is set to "OFF" and open the Side Burner Lid. Press the Ignitor Cap. You should hear a "clicking" sound and see a blue spark between the tip of the electrode and burner.
- If you don't see a spark from the side burner electrode, adjust gap between electrode and burner surface to 3/16 inches.



16 Install Cooking Components

- Place the Savor Plates® (holes face rear of bowl) on lower ledge above Burners.
- Place Cooking Grids on bowl ledge.
- Place the Secondary Cooking Rack into the slots on Grill Bowl Side Panels.



Final Grill Assembly Step

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



WARNING



Failure to read and follow the Use and Care Instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.

LP Gas Tank Installation

CORRECT LP GAS TANK USE

- LP Gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas (LP Gas) tank, not included with grill. **Never** connect your gas grill to an LP Gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP Gas tank to use. **You must use an "OPD" gas tank which offers a listed Overfill Prevention Device.** This safety feature prevents tank from being overfilled which can cause malfunction of LP Gas tank, regulator and/or grill.
- The LP Gas tank must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
- The LP Gas tank must have a shutoff valve, terminating in an LP Gas supply tank valve outlet that is compatible with a Type 1 tank connection device. The LP Gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
- The tank supply system must be arranged for vapor withdrawal.
- The LP Gas tank used must have a collar to protect the tank valve.
- Never** connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank. Only use the regulator and hose assembly supplied with your gas grill. Replacement regulators and hose assemblies must be those specified by Sears. See Parts List.
- Have your LP Gas dealer check the release valve after every filling to ensure it remains free of defects.
- Always keep LP Gas tank in upright position.
- Do not subject the LP Gas tank to excessive heat.
- Never store an LP Gas tank indoors. If you store your gas grill in the garage **always** disconnect the LP Gas tank first and store it safely outside.
- LP Gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children.
- Disconnected LP Gas tanks must not be stored in a building, garage or any other enclosed area.
- The regulator and hose assembly can be seen after opening the doors (if applicable) and must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to using the grill again.
- Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- Never** allow children to operate your grill. Do not allow children or pets to play near your grill.
- Use of alcohol or drugs may impair the ability to assemble and operate the appliance.
- Keep fire extinguisher readily accessible. In the event of a oil/grease fire, do not attempt to extinguish with water. Use type B extinguisher or smother with dirt, sand or baking soda.
- In the event of rain, cover the grill and turn off the burner and gas supply.
- Use your grill on a level, stable surface in an area clear of combustible materials.
- Do not leave grill unattended when in use.
- Do not move the appliance when in use.
- Allow the grill to cool before moving or storing.
- Do not use your grill as a heater.
- This grill is not intended to be installed in or on recreational vehicles and/or boats.

 **WARNING** 

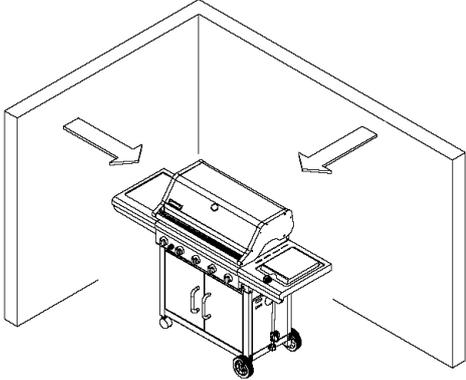
A. Do not store a spare LP-Gas tank under or near this appliance.

B. Never fill the tank beyond 80 percent full; and

C. If the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.

 **WARNING** 

- **Use your grill outdoors, at least 3 feet away from any wall or surface.** Use your grill at least **3 feet away** from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- **Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- **Never** obstruct the flow of ventilation air around your gas grill housing.



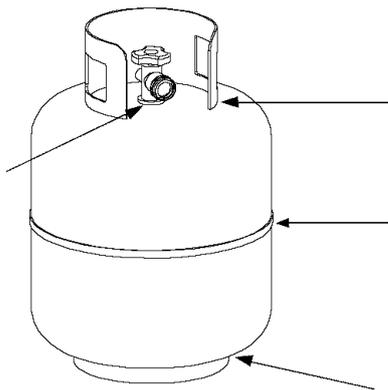
NOTE about LP Gas Tank Exchange Programs

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

How to Leak Test your LP Gas Tank

For your safety:

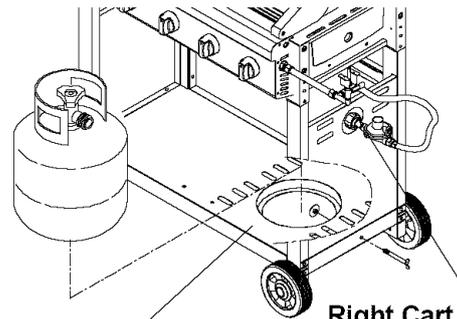
- All leak tests must be repeated each time your LP Gas tank is exchanged or refilled.
- When checking for gas leaks do not smoke.
- Do not use an open flame to check for gas leaks.
- Your grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical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



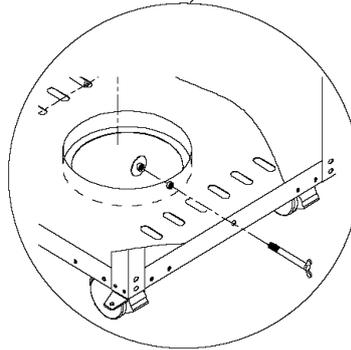
To Install LP Gas Tank:

Secure a 20 lb LP Gas Tank to Gas Grill

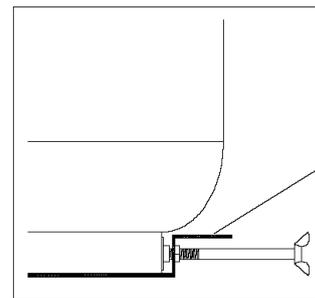
- Screw the Wing Bolt and Special Nut to Cart Bottom Shelf.
- Turn your LP Gas Tank Valve clockwise to the closed or OFF position.
- Place LP Gas tank into tank hole on bottom shelf or (on select models) slide the Tank Tray out of the cabinet until it is fully extended. The Tank Tray has an auto lock position and may need to be pulled firmly.
- Install the tank so the Tank Valve faces the right corner of cabinet.
- Secure Gas Tank with Special Nut and Wing Bolt.



Right Cart Side Panel Hole for Regulator to connect Gas Tank Valve.



The Special Nut has to be mounted to the Wing Bolt BEFORE inserting tank into tank hole.



Cart Bottom Shelf

With the Special Nut, the Wing Bolt holds the tank foot firmly.



Special Nut 1/4"
Qty. 1
Ref. # S303G0404A
(Painted Black)

Wing Bolt 1/4"x5-1/8"
Qty. 1
Ref. # S233G0453A
(Painted Black)

WARNING

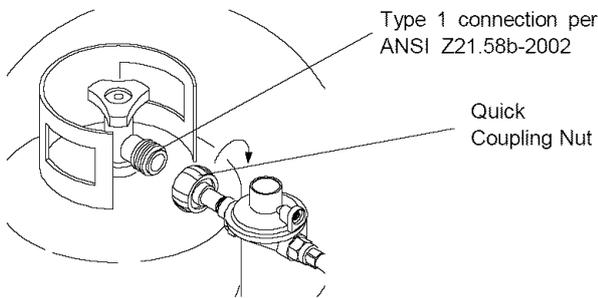
If growing bubbles appear do not use or move the LP Gas tank. Contact an LP Gas Supplier or your fire department!

NOTE: Many different size propane gas tank bottom collars are available in the market, especially with the popularity of tank exchange programs. If your tank bottom collar does not fit into the tank hole after attaching the special nut to the wing bolt, simply remove the special nut and secure the tank using the wing bolt only.

LP Gas Model only:

Connect Regulator with Hose to your LP Gas Tank

- Turn all Burner Valves to the OFF position.
- Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged or plugged equipment.
- Connect the regulator assembly to the tank valve and **HAND TIGHTEN** nut clockwise to a full stop. **DO NOT** use a wrench to tighten because it could damage the Quick Coupling Nut and result in a hazardous condition.
- Open the tank valve 1/4 to 1/2 (counterclockwise) turn and use a soapy water solution to check all connections for leaks before attempting to light your grill. See "**Checking for LP Gas Leaks**". If a leak is found, turn the tank valve off and do not use your grill until the leak is repaired.

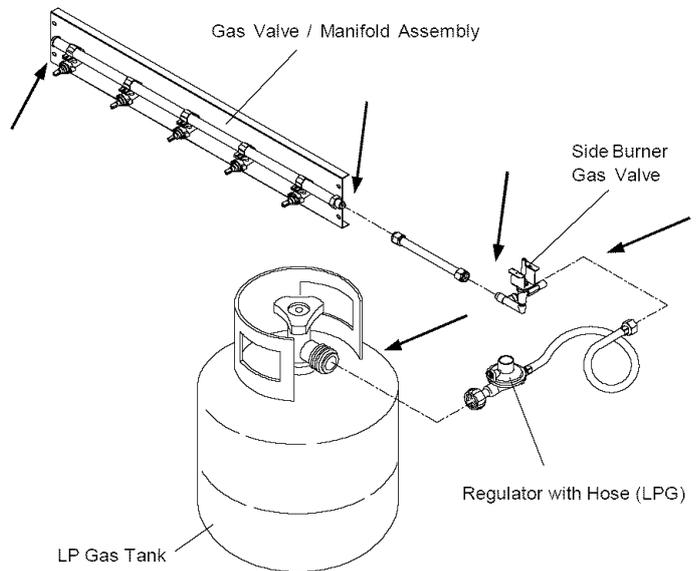


CAUTION: When the appliance is not in use the gas must be turned off at the tank.

Check all connections for LP Gas Leaks

Never test for leaks with a flame. Prior to first use, at the beginning of each season, or every time your LP Gas tank is changed, you must check for gas leaks. Follow these three steps:

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



	WARNING	
<p>Before using this gas appliance read all instructions and perform all gas leak-check procedures even if the product was pre-assembled by the retailer or manufacturer.</p>		

	WARNING	
<p>If you have a gas leak that cannot be repaired by tightening, turn off the gas at the source, disconnect fuel line from your grill and call 1-800-4-MY-HOME® or your gas supplier for repair assistance.</p> <p>Never disconnect the gas regulator or any gas fitting while your grill is lit. A lit grill can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury or death.</p>		

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

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

USE AND CARE INSTRUCTIONS

Grill Lighting Instructions

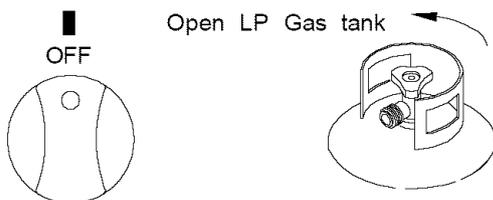
1. Before each use, check all hoses for cracks, nicks, cuts, burns or abrasions. If a hose is damaged in any way, do not use your grill before replacing the hose with an authorized part from the Parts List. Also make sure all gas supply connections are securely tightened.
2. Familiarize yourself with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



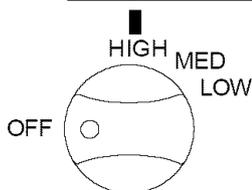
WARNING

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

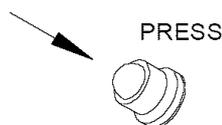
6. Set Control Knobs to OFF and open the LP Gas tank valve **SLOWLY** 1/4 of a turn.



7. Push and turn the Left Control Knob to HIGH.



8. Immediately press the Electric Ignitor for 3-4 seconds to light the Burner.
If ignition does not occur in 5 seconds, turn the burner Control Knob(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.



9. After the Burner is lit, turn the tank valve **SLOWLY** one more 1/4 of a turn for 1/2 of one complete turn.

Once Left Burner is lit, the right adjacent Burner(s) can be lit by turning its Control Knob to HIGH in sequence from left to right.

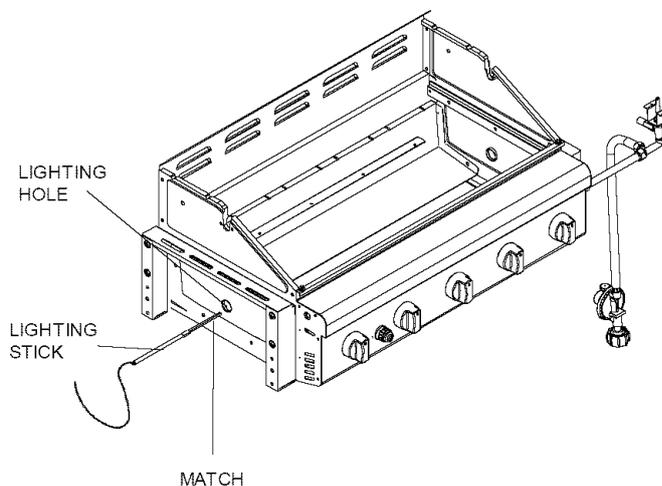
Side Burner Lighting Instructions

1. Follow steps 1 through 3 of the Grill Lighting Instructions.
2. Open Side Burner Lid.
3. Set Control Knob to OFF and open the LP Gas tank valve 1/4 ~ 1/2 turn **SLOWLY**.
4. Push and turn the Control Knob on Side Burner to HIGH.
Press the Electric Ignitor for 3-4 seconds to light the Burner.
5. If the burner does not light, turn the knob to OFF.
Wait 5 minutes, then retry or light by using lighting stick with a match.

If ignition does not occur, turn the burner Control Knob and gas source OFF and conduct a leak test of ALL gas connections and fuel sources. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

Manually Lighting Your Grill By Paper Match

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



WARNING



Never lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the Lighting Hole or Burners when lighting your grill by match.

USE AND CARE INSTRUCTIONS

Troubleshooting

If the grill fails to light :

1. Turn gas off at source and turn Control Knobs to OFF. Wait at least 5 minutes for gas to clear, then retry.
2. If your grill still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the Control Knobs to OFF, then check the following:

- Misalignment of Burner Tubes over Orifices
Correction: Reposition Burner Tubes over Orifices.
- Obstruction in gas line
Correction: Remove fuel line from grill. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.
- Plugged Orifice
Correction: Remove Burners from grill by removing the screw from the rear of each Burner using a Phillips Head Screwdriver. Carefully lift each Burner up and away from gas valve Orifice. Remove the Orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all Orifices, Burners and cooking components.
- If an obstruction is suspected in Gas Valves or Manifold, call the Grill Information Center.
- Obstruction in Burner Tubes
Correction: Follow the Burner Tube cleaning procedure on **page 23** of this Operator's Manual.
- Misalignment of Ignitor on Burner
Correction: Check for proper position of the Electrode Tip as shown in **step 14 page 16**. The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16". Adjust if necessary. With the gas supply closed and all Control Knobs set to OFF press the Electric Ignitor cap and check for the presence of a spark at the Electrode.
- Disconnected Electric Wires
Correction: Inspect the Electric Ignitor (see Parts List) found behind the Control Panel. Connect loose Electric wires to Junction Box and try to light the grill.
- Weak AA battery
Correction: Unscrew the Ignitor Cap and replace the battery.
- If the grill still does not light you may need to purge air from the gas line or reset the regulator excess gas flow device. **Note:** This procedure should be done every time a new LP Gas tank is connected to your grill.

To purge air from your gas line and/or reset the regulator excess gas flow device:

- Turn Control Knobs to the OFF position.
- Turn off the gas at the tank valve.
- Disconnect regulator from LP Gas tank.
- Let unit stand 5 minutes to allow air to purge from gas line.
- Reconnect regulator to the LP Gas tank.
- Open the Grill Lid.
- Turn tank valve on SLOWLY 1/4 of a turn.
- Push and turn the LEFT Control Knob to HIGH.
- Press Electric Ignitor for 3-4 seconds to light the burners.



WARNING



Should a FLASHBACK fire occur in or around the Burner Tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the Control Knobs to OFF position.
- Open the Grill Lid.
- Put out any flame with a Class B fire extinguisher.
- Once the grill has cooled down, clean the Burner Tubes and Burners according to the cleaning instructions in this Operator's Manual.

GRILL INFORMATION CENTER

Call 8am to 8pm CST **1-888-317-7642** Monday through Friday

CLEANING AND MAINTENANCE

Proper care and maintenance will keep your grill in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your grill will stay clean and operate with minimum effort.

CAUTION: Be sure your grill is OFF and cool before cleaning.

Cleaning The Cooking Grids

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

Cleaning The Savor Plates®

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

Cleaning The Grease Tray and Receptacle

- To reduce the chance of fire, the Grease Draining Tray and Grease Receptacle (some models) should be visually inspected before each grill use. Remove any grease and wash Grease Tray and Receptacle with a mild soap and warm water solution.

Cleaning the Inside of the Grill Lid

- Grease can have a tendency to build up on the inside of the Grill Lid and could drip onto deck or patio when the lid is opened. Visually inspect the inside of the Grill Lid before each grill use. Remove any grease and wash with a mild soap and warm water solution.

Annual Cleaning of The Grill Interior

- Burning-off excess food after every cookout will keep it ready for instant use. However, at least every 3 months you must give the entire grill a thorough cleaning to minimize your risk of grease fire and keep the grill in top shape. Follow these steps:
 1. Turn all Burner Valves to the full OFF position.
 2. Turn the LP gas tank valve to the full OFF position.
 3. Disconnect the regulator from the gas tank. Inspect the hose with regulator assembly for cracking, cuts or any other damage, and replace as necessary. Refer to the Parts List in this Operator's Manual.
 4. Remove and clean the Savor Plates®, Cooking Grids, Cooking Rack and Grill Burners.
 5. Cover each Gas Valve Orifice with aluminum foil.
 6. Brush the inside and bottom of the grill with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
 7. Remove aluminum foil from Orifices and check each Orifice for obstruction.
 8. Check each Spark Electrode, adjusting as needed. The space between the Spark Electrode Tip and Spark Receiver should be approximately 3/16".
 9. Replace the Burners and adjust the Gas Collector Box. The edge of the collector box should be overlapping the Burner Port.

10. Replace Savor Plates® and Cooking Grids.

11. Reconnect the gas source and observe the Burner flame for correct operation.

Cleaning Exterior Surfaces:

Before initial use, and periodically thereafter, we suggest you wash your grill using a mild soap and warm water solution. You can use a wash cloth or sponge for this process. Do not use a stiff wire or brass brush. These will scratch stainless steel and chip painted surfaces (varies by model) during the cleaning process.

Cleaning Exterior Stainless Steel Surfaces:

Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in the manufacturing process of stainless steel can also cause this tanning color. After removing any protective PVC film from the Grill Lid or Control Panel use a Stainless Steel Cleaner to polish the stainless steel surfaces of your grill. Never use abrasive cleaners or scrubbers because they will scratch and damage your grill. Follow these steps for the best results.

1. Turn the LP Gas tank valve (clockwise) to the full OFF position. Disconnect the regulator and hose assembly from LP Gas tank. Cover exposed gas fitting with aluminum foil.
2. Remove dirt or grease using a soft cloth and polish stainless surfaces. Wipe with a soft cloth.
3. Remove aluminum foil from exposed gas fitting and allow grill to air dry before attaching the regulator and hose to your LP Gas tank.

CAUTION

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

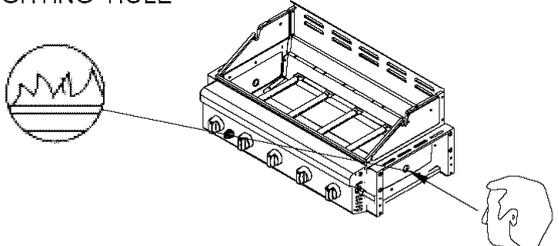
Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

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

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

Visually check burner flames occasionally to ensure proper flame pattern as shown below.

MAGNIFIED VIEW OF BURNER FLAME THROUGH LIGHTING HOLE



CLEANING THE BURNER TUBES AND BURNER PORTS

To reduce the chance of **FLASHBACK FIRE** you must clean the Burner Tubes as follows at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Turn all Burner Valves to the full OFF position.
2. Turn the LP Gas tank valve to the full OFF position.
3. Detach the LP Gas regulator assembly from your gas grill.
4. Remove the Cooking Grids, Savor Plates® and Grease Trays from your grill.
5. Remove the screw from the rear of each Burner using a Phillips Head Screwdriver.
6. Carefully lift each Burner up and away from the Gas Valve Orifice.
7. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
8. Refer to **Figure 1** and perform one of these three cleaning methods:

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



- METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3:** Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

Regardless of which Burner cleaning procedure you use, we recommend you also complete the following steps to help prolong Burner life.

1. Use a fiber pad or nylon brush to clean the entire outer surface of each Burner until free of food residue and dirt.
2. Clean any clogged ports with a stiff wire, such as an open paper clip.
3. Inspect each Burner for damage (cracks or holes) and if such damage is found, order and install a new Burner. After installation, check to ensure that the Gas Valve Orifices are correctly placed inside the ends of the Burner Tubes. Also check the position of your Spark Electrode.

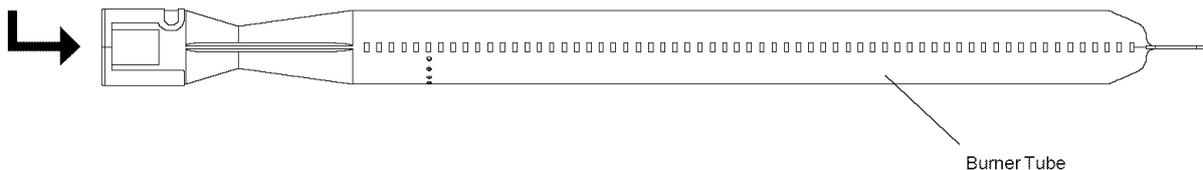
! WARNING !

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

The diagram shows a cross-section of the burner assembly. On the left is the 'Gas Valve Assembly' with a circular orifice. This orifice is shown inserted into the 'Burner Tube'. The burner tube has a series of small holes (ports) along its length. Labels with leader lines point to the 'Gas Valve Assembly', 'Orifice', and 'Burner Tube'.

Figure 1

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



Cooking Instructions

Burn-Off

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

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

Preheating

- To preheat, light your grill on HIGH, lower the Lid and follow this timetable:
 - For high temperature cooking, preheat grill 3 to 5 minutes.
 - For low temperature cooking, preheat grill 3 minutes.
 - To slow cook, preheating is not necessary.

Cooking Temperatures

- High setting:** The HIGH Control Knob setting should only be used to pre-heat your grill the first 3-5 minutes and for burning food residue off the grill for 3-5 minutes after cooking is complete. **Never** use the HIGH setting for extended cooking.
- Medium to Low Settings:** Most recipes specify medium to low settings, including all smoking, rotisserie cooking and cooking lean cuts such as fish.

An Important Note About Cooking Temperatures

- Unlike the controlled environment inside your kitchen, variables like outside temperatures, direction and conditions of wind, as well as grill location will affect your grill's heat distribution. Because these conditions vary, no two cooking situations are alike. For this reason, we recommend you monitor your grill closely so you can adjust heat settings and rotate foods as needed to prevent overcooking and ensure the most delicious results every time.
 - The middle and back primary cooking areas offer the highest heat for searing and grilling.
 - The Secondary Cooking Rack offers medium heat for preparing breads and firm vegetables like potatoes and corn.
 - The front primary cooking area offers less heat and is ideal for preparing delicate foods and for keeping cooked foods warm.

Direct Cooking

- The direct cooking method can be used with the supplied Cooking Grids and food placed directly over the lit grill Burners. **Direct Cooking requires the Grill Lid to be open.** This method is ideal for searing, grilling, deep frying and whenever you want foods to have an open-flame barbecued taste.

Indirect Cooking

- The indirect cooking method can also be used with the supplied Cooking Grids. To cook **indirectly**, the food should be placed on the left or right side of your grill with the Burner lit on the opposite side. Or place your food on the Secondary Cooking Rack and light the outer grill Burners. Either way, **indirect cooking must be done with the Lid down.**

Prepare Cooking Grids for Grilling

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

Flare-Up

- The fats and juices dripping from grilled food can cause flare-ups. Since flare-ups impart a favorably, distinctive taste and color to food cooked over an open flame, they should be accepted up to a point. To minimize flare-ups use a drip pan under foods that produce a lot of grease, like ribs.

 **WARNING** 

- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- **Never** line the bottom of the grill housing or Savor Plates® with aluminum foil, sand or any substance that will restrict the flow of grease into the Grease Draining Tray and Receptacle.
- **Before each use of your grill:** Pull out the Grease Tray and remove all grease and food debris to prevent grease fire hazard.
- **Use your grill at least 3 feet away from any wall or surface.** Use your grill at least **3 feet away** from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- **Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- **Your grill will get very hot.** Always wear a flame retardant BBQ Mitt when cooking on your grill. Never lean over cooking areas while using grill. Do not touch cooking surfaces, Lid, grill housing or other parts while grill is in operation, or until the grill has cooled down after use.

Don't Forget Your Grill Accessories



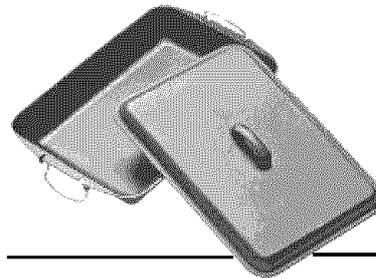
Accessory fit will vary by grill model and may differ from photo shown

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

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

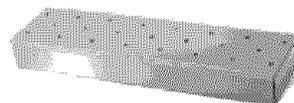
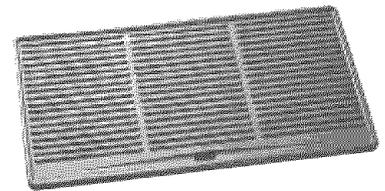
Grill accessories are offered at most larger Sears full line stores, Sears Grand, Sears Hardware, The Great Indoors, Orchard Supply Hardware and sears.com.

Rotisserie cooking produces foods that are moist and flavorful because the slowly rotated food self-bastes to seal in meat's natural juices. A rotisserie can be used to slow cook foods using the indirect cooking method or an infrared back burner, a feature available on select models.

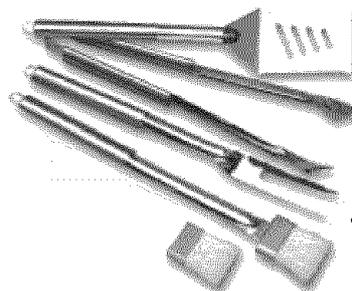


Versatile cast-iron Pan and Lid set is ideal for preparing deep dish pizza, cornbread, casseroles and deserts.

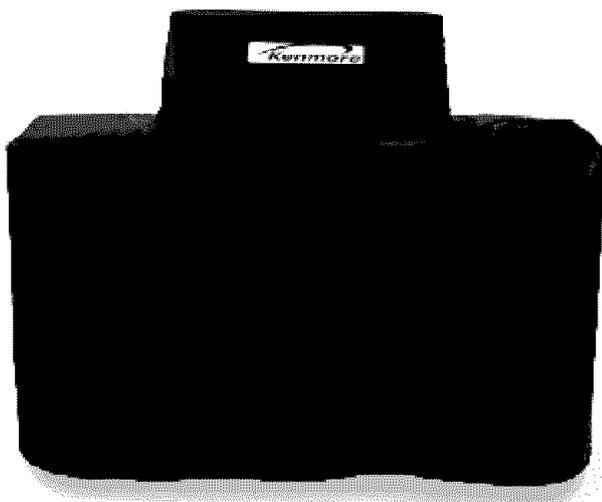
Reversible cast-iron Griddle offers a flat side for grilling breakfast, fish and fajitas and a ribbed side for cooking bacon, sausages and burgers.



Load this Smoker Box with your favorite chips and add flavor to grilled foods.



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



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

Question:

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

Answer:

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

Question:

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

Answer:

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

Question:

My grill will not light properly. Why?

Answer:

Try this procedure:

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

Question:

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

Answer:

If your ignition fails to work or your battery needs replacing, you can light your grill through the Lighting Hole on the side of the grill bowl using the Manual Lighting Stick that hangs from the side of your grill. The Lighting Stick is designed to hold a paper match and allows you to safely insert a match through the Lighting Hole without getting close to the Burner. Never remove the Cooking Grids or Savor Plates[®] and attempt to light the grill from above. To light your gas grill manually, insert a paper match into the Manual Lighting Stick and follow steps 1 through 6 of the Basic Lighting Procedures. Then, light the match and place it through the Lighting Hole on the left side of the grill (location of hole varies by grill model). Turn the nearest main Burner Control Knob to the High setting to release gas. The Burner should light immediately.

Question:

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

Answer:

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

- Turn all Control Knobs to the OFF position.
- Turn off the LP Gas tank at the tank valve.
- Disconnect regulator from LP Gas tank.
- Let unit stand for 5 minutes.
- Reconnect regulator to the LP Gas tank.
- Open grill Lid (or Side Burner Lid if you are lighting the Side Burner)
- Turn the tank valve slowly ¼ of one turn.
- Light the left main Burner.
- Turn the tank valve slowly one more ¼ of one turn for ½ of one complete turn.
- Continue to light Burners moving towards the tank.
- Do not turn tank valve more than ½ of one turn.

Question:

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

Answer:

- Strong winds and low temperatures can affect the heating and performance of your gas grill so factor in these elements when positioning your grill outdoors for cooking.
- Use your grill at least 3 feet away from any wall or surface.
- Use your grill at least **3 feet away** from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- Never** obstruct the flow of ventilation air around your gas grill housing.

Question:

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

Answer:

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

Question:

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

Answer:

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

Question:

What causes grill parts to rust and what affect does it have on my grill?

Answer:

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

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

Question:

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

Answer:

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

Stainless steel is popular with those who prefer less maintenance.

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

Question:

Some stainless steel grills specify 304 grade construction while others do not mention a grade at all? What is the difference?

Answer:

All stainless grades are not created equal. The 304 grade, also called 18-8 stainless steel, is prized for its excellent resistance to rust and corrosion and good performance at high temperatures, which makes it ideal for grill construction.

304 grade stainless steel is by far the most popular stainless steel and contains 18-20% chromium and 8-10% nickel, making it non-magnetic.

Some stainless steel grills are constructed of Type 430 stainless steel which contains 16-18% chromium but generally less than 1% nickel. It is magnetic with less corrosion and rust resistance and designed for limited temperature use. Beware of stainless steel grills that offer no claim of grade because what looks shiny on the sales floor could become a problem on your patio.

How can you tell if a product is made of 304 grade stainless? Take the simple magnet test. If a magnet sticks to the stainless steel it is 430 grade. If a magnet does not stick you can trust its 304 grade quality.

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