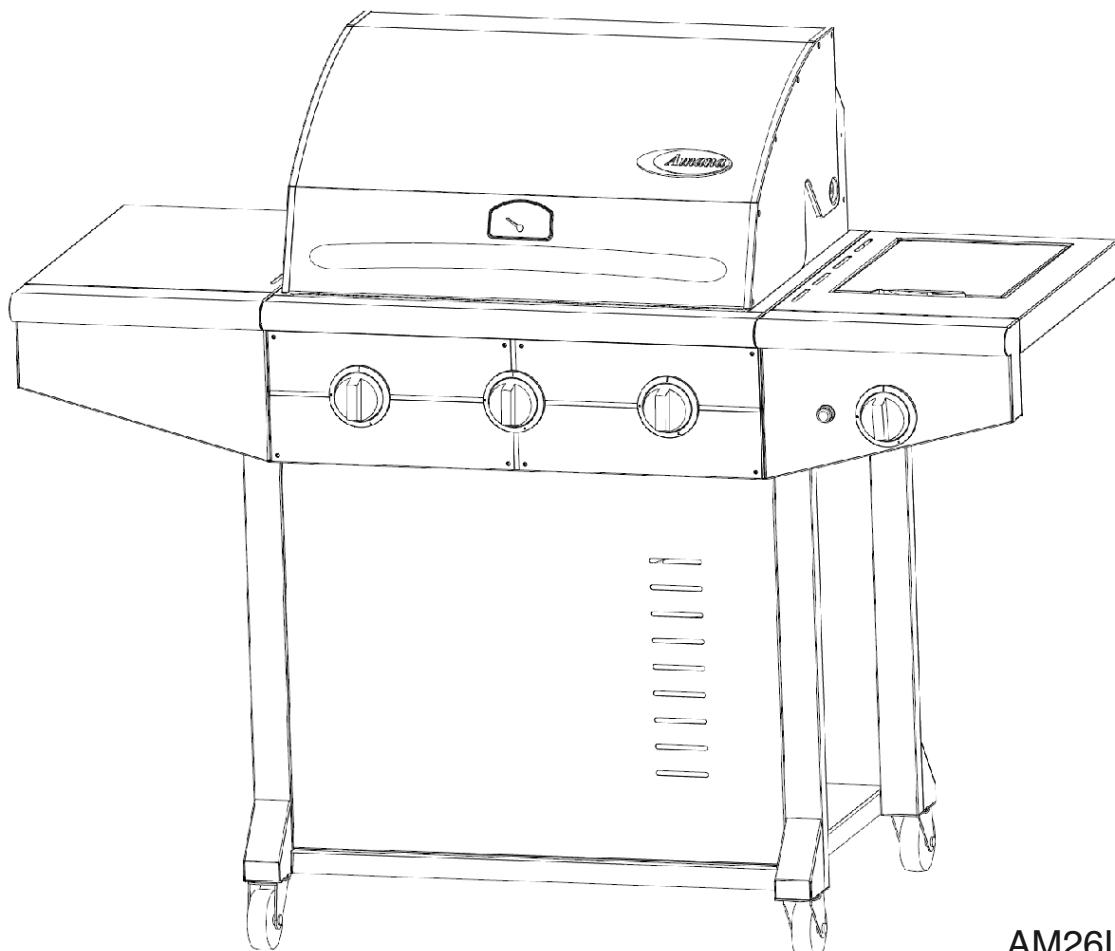




AMANA® THREE BURNER GAS GRILL

Assembly/Installation Instructions and Use & Care Guide



AM26LP
DPCI 009 07 0290

FOR OUTDOOR USE ONLY

For questions about features, operation/performance, parts, accessories or service,
call: 1-800-229-5647 or visit our website at www.sureheat.com

IMPORTANT:

Save for local inspector's use.

Installer: Leave installation instructions with the homeowner.

Homeowner: Keep installation instructions for future reference.

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OUTDOOR GRILL SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

! DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

! WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

! 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 cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

WARNING: This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gas fitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

IMPORTANT: This grill is manufactured for outdoor use only. For grills that are to be used at elevations above 2000 ft (609.6 m) orifice conversion is required. See "Gas Supply Requirements" section. It is the responsibility of the installer to comply with the minimum installation clearances specified on the model/serial rating plate. The model/serial rating plate for freestanding models can be found on inside of the right cart door.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

- Do not install portable or built-in outdoor cooking gas appliances in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
- Always maintain minimum clearances from combustible construction, see "Location Requirements" section.
- The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it MUST be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance.
- Visually check the burner flames. They should be blue. Slight yellow tipping is normal for LP gas.
- Check and clean burner/venturi tube for insects and insect nest. A clogged tube can lead to fire under the outdoor cooking gas appliance.

- The LP gas supply cylinder to be used must be:
 - constructed and marked in accordance with the Specification for LP Gas Cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods; and Commission.
 - provided with a listed overfilling prevention device.
 - provided with a cylinder connection device compatible with the connection for outdoor cooking gas appliances.
- Always check connections for leaks each time you connect and disconnect the LP gas supply cylinder. See "Installation Instructions" section.
- When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- Cylinders must be stored outdoors and out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
- The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement pressure regulator and hose assembly specific to your model is available from your outdoor cooking gas appliance dealer.
- Gas cylinder must include a collar to protect the cylinder valve.
- For appliances designed to use a CGA791 Connection: Place a dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

If the following information is not followed exactly, a fire causing death or serious injury may occur.

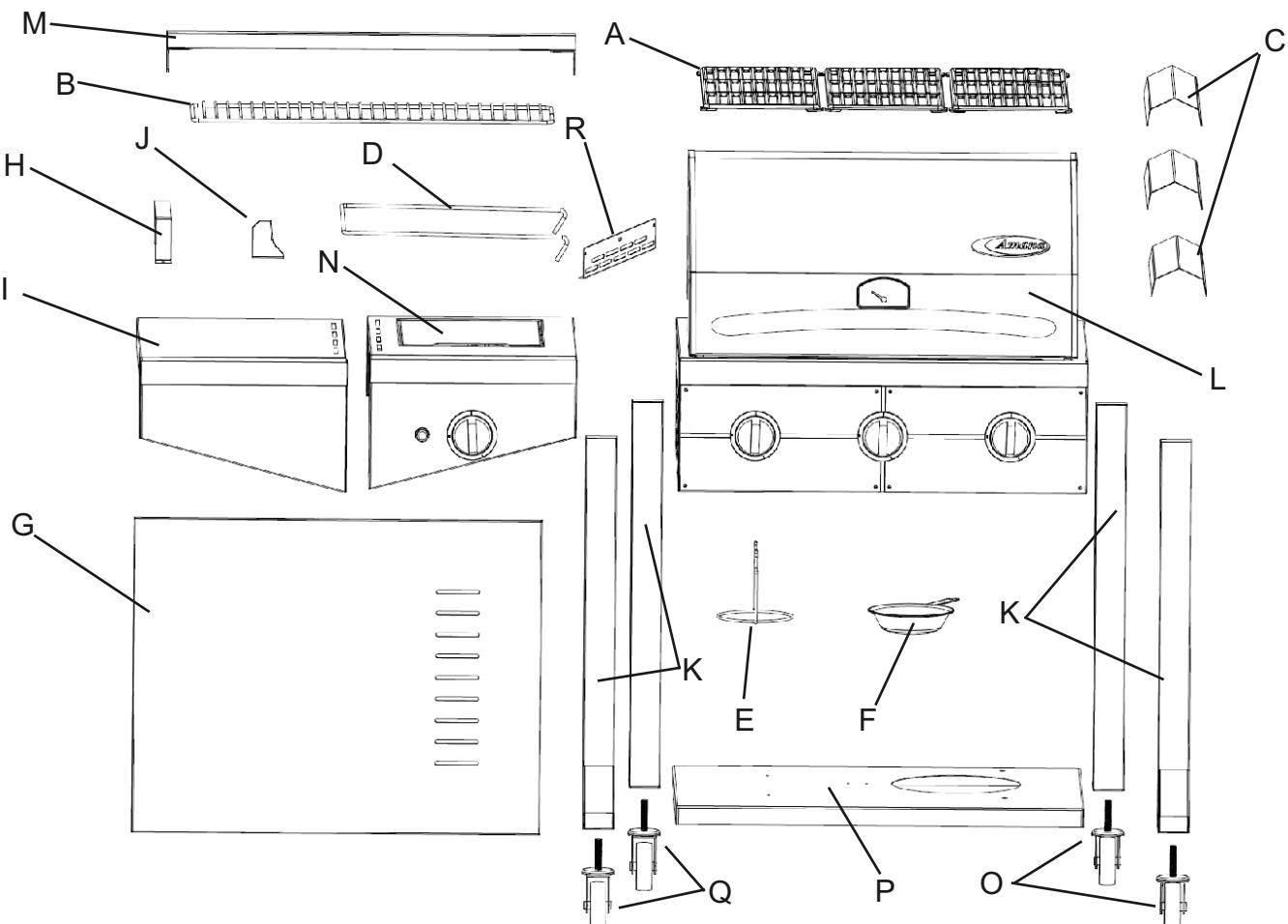
- Do not store a spare LP gas cylinder under or near this outdoor cooking gas appliance.
- Never fill the cylinder beyond 80 percent full.

SAVE THESE INSTRUCTIONS

UNPACKING INSTRUCTIONS

1. Using a utility knife, cut the tape to open top flaps of carton.
2. Remove Assembly/Installation Instructions and Use and Care Guide.
3. Remove the large cardboard panels on the top and each side of the inside of the carton.
4. Remove the cart base on the top of the inside of the carton.
5. Remove the cart support poles above the grill head assembly.
6. Using a utility knife, vertically cut at the side corners of the carton, lay the box sides flat.
7. Remove foam packaging and plastic wrap from top of grill.
8. Open hood and remove parts carton and interior packaging.
9. Remove warming shelf and set aside.
10. Using 2 or more people, remove grill head assembly and set aside.
11. Dispose of/recycle all packaging materials.

ASSEMBLY REQUIREMENTS



A. Main cooking grate
 B. Bread Warmer Rack
 C. Flavor grid
 D. Cylinder retention bar
 E. Drip pan holder
 F. Drip pan
 G. Front panel

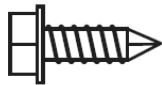
H. Cylinder limiting handle
 I. Side shelf left
 J. Cylinder holder
 K. Grill support poles
 L. Grill head assembly
 M. Rear top cross bar
 N. Side burner shelf right

O. Swivel caster with lock
 P. Cart base
 Q. Swivel caster
 R. Heat shield
Not shown but included:
 Small components package

ASSEMBLY REQUIREMENTS

Assembly Hardware Supplied

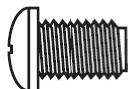
- 21 - self-tapping screws



- 8 - M6 x 65 Phillips pan head screws



- 4 - M6 x 16 Phillips pan head screws



- 1 - Side burner knob with bezel

- 1 - "AA" battery

NOTE: Other hardware required is attached to the grill where needed.

Tools Needed

- | | |
|--|--------------------------------|
| ■ #2 Phillips screwdriver | ■ Tape measure |
| ■ Adjustable wrench | ■ Level |
| ■ $\frac{1}{2}$ " wrench or socket | ■ Non-corrosive leak detection |
| ■ $\frac{1}{4}$ " nut driver or socket | solution |

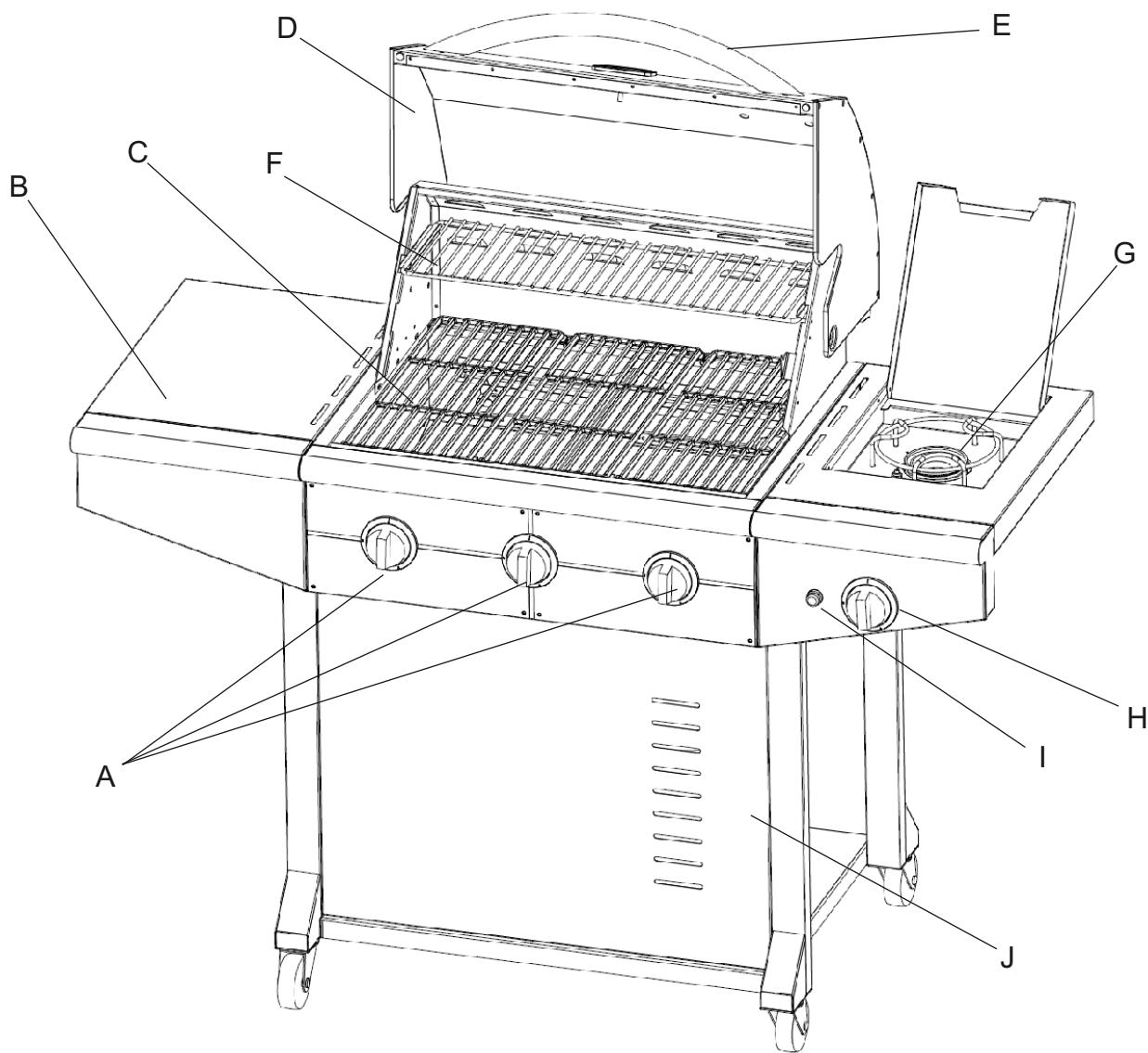
Parts Supplied

- Gas pressure regulator/hose assembly set for 11" WCP LP gas (attached to manifold).

Parts Needed

- 20 lb LP gas fuel cylinder

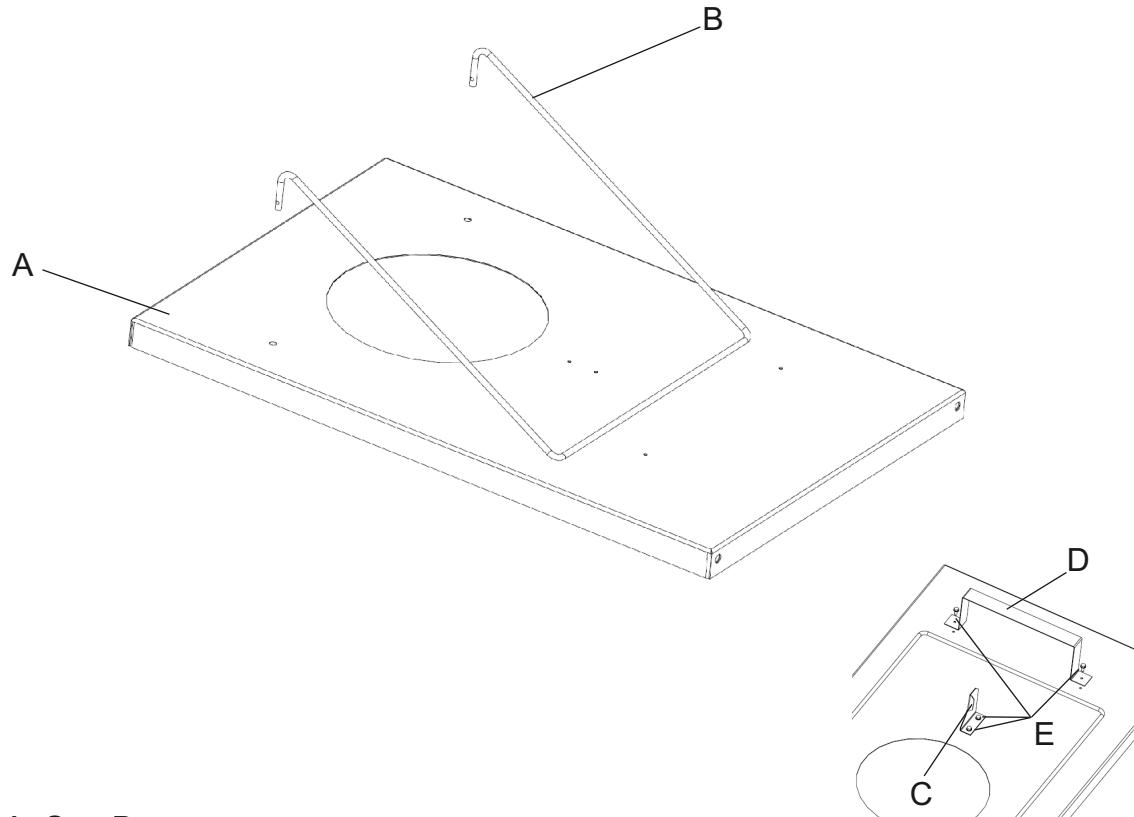
ASSEMBLED GRILL VIEW



- | | |
|-------------------------------|---|
| A. Control knob: main burners | G. Side burner |
| B. Side shelf | H. Control knob: side burner |
| C. Grilling/cooking surface | I. Electronic igniter: main burners and side burner |
| D. Roll top grill hood | J. Grill cart |
| E. Hood handle | |
| F. Bread warming rack | |

ASSEMBLY INSTRUCTIONS

Step 1: Assemble Grill Cart Base

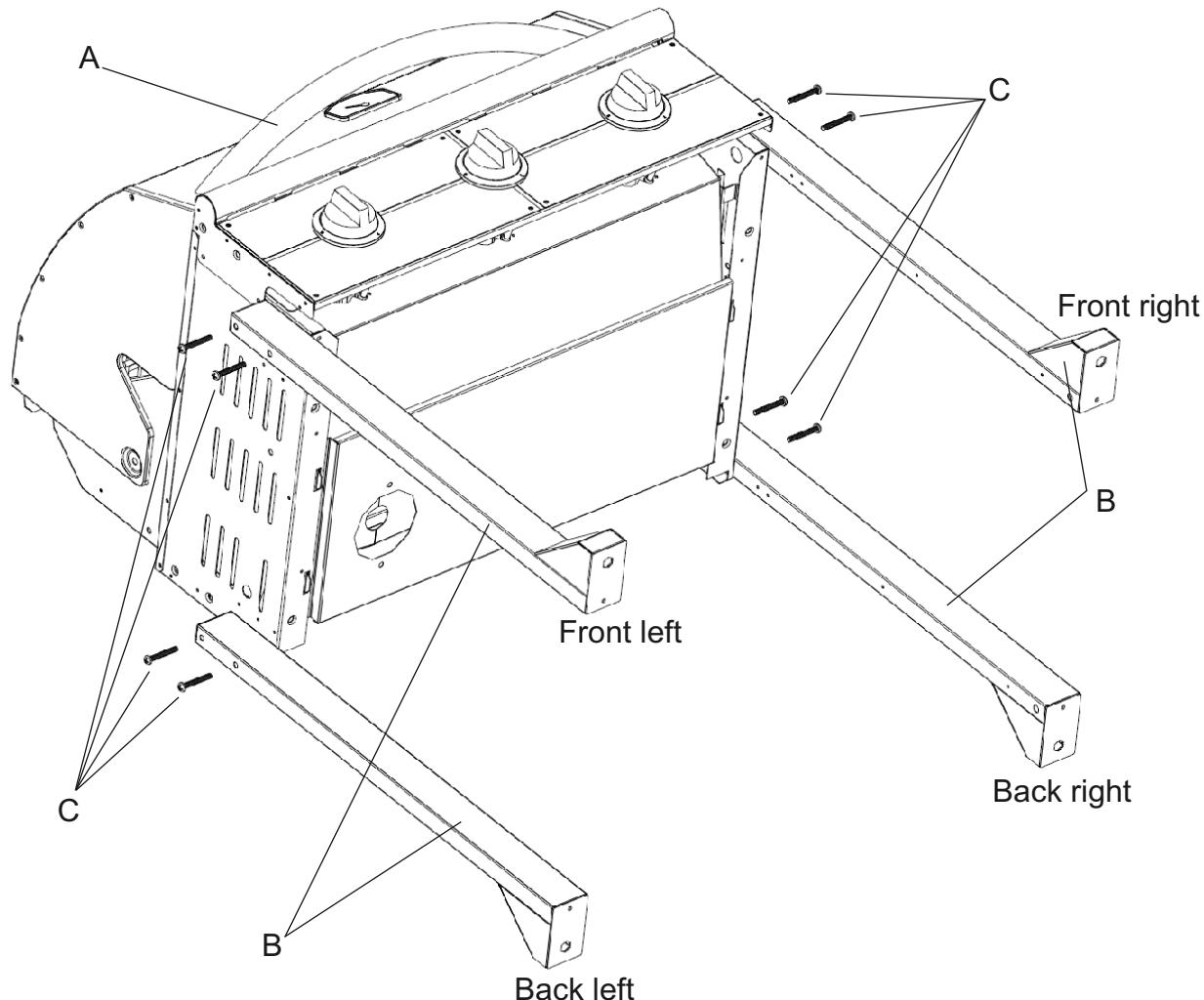


- A. Cart Base
- B. Cylinder retention bar
- C. Cylinder holder
- D. Cylinder limiting handle
- E. Self-Tapping Screws

1. Insert the end of cylinder retention bar through the holes of the cart base as shown.
2. Use four (4) self-tapping screws to install the gas cylinder holder and the gas cylinder limiting handle onto cart base.

ASSEMBLY INSTRUCTIONS

Step 2: Assemble Support Poles



- A. Grill head assembly
- B. Support poles
- C. M6 x 65 phillips pan head screws

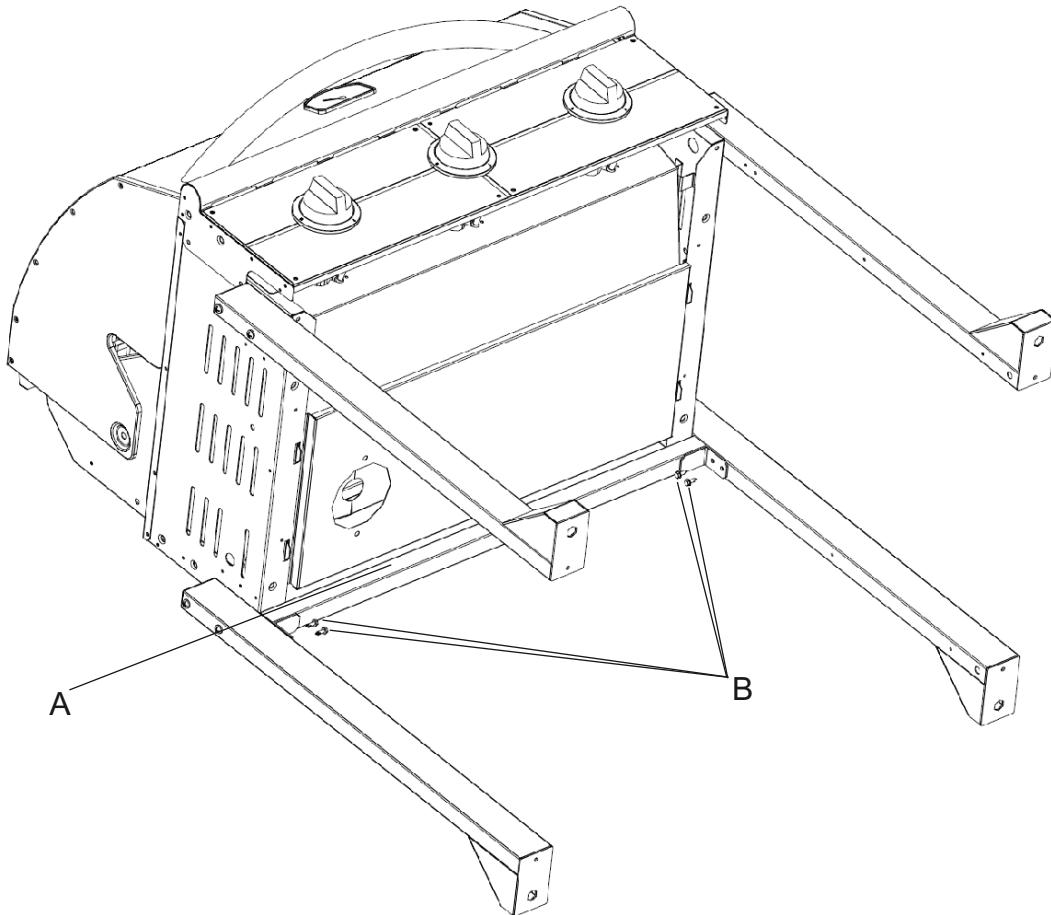
1. Tilt the grill head assembly onto back with control panel facing up.
2. Use eight (8) M6 x 65 phillips pan head screws to secure the four (4) support poles onto the Grill head.

Note: There are labels on the support poles. Make sure the poles in the right position and the extension part of the poles facing outside of the cart.

Note: Add flat washer and lock washer then install the screws in position.

ASSEMBLY INSTRUCTIONS

Step 3: Assemble Rear Top Cross Bar

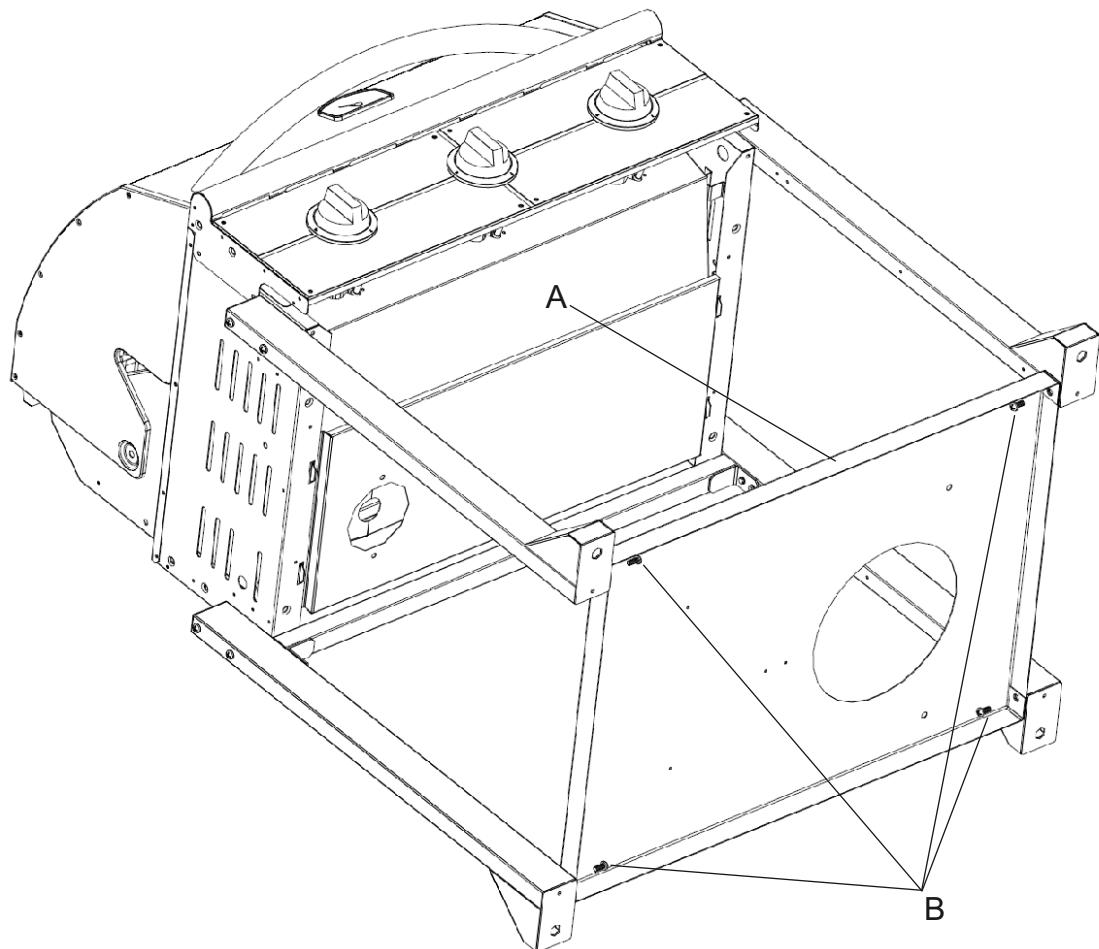


- A. Rear top cross bar
- B. Self tapping screws

1. Use four (4) Self tapping screws to secure the rear top cross bar in position as shown.

ASSEMBLY INSTRUCTIONS

Step 4: Assemble Cart Base



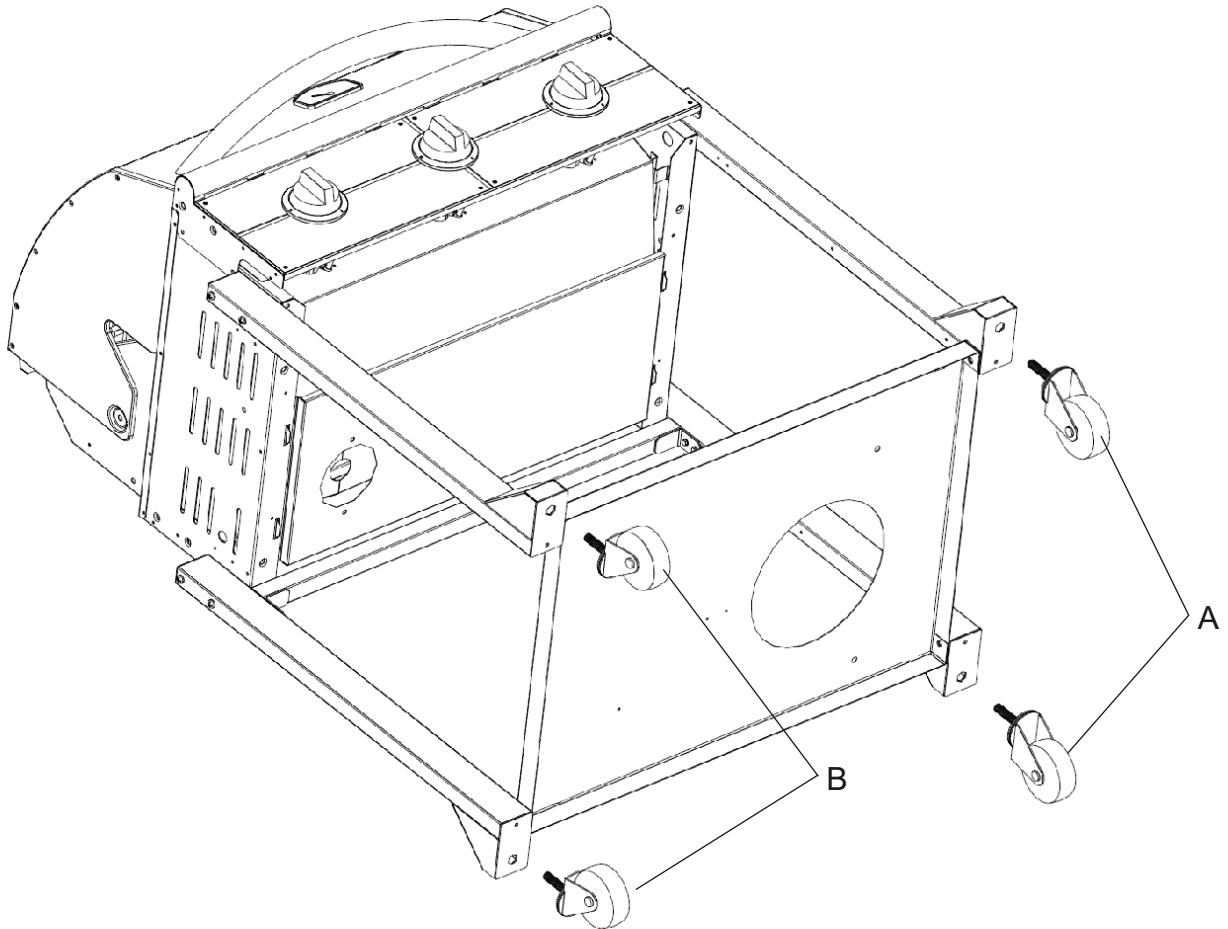
- A. Grill cart base
- B. M6 x 16 phillips pan head screws

1. Use four (4) M6 x 16 phillips pan head screws to secure the Grill cart base to the support poles as shown.

Note: Add flat washer and lock washer then install the screws in position.

ASSEMBLY INSTRUCTIONS

Step 5: Assemble Casters



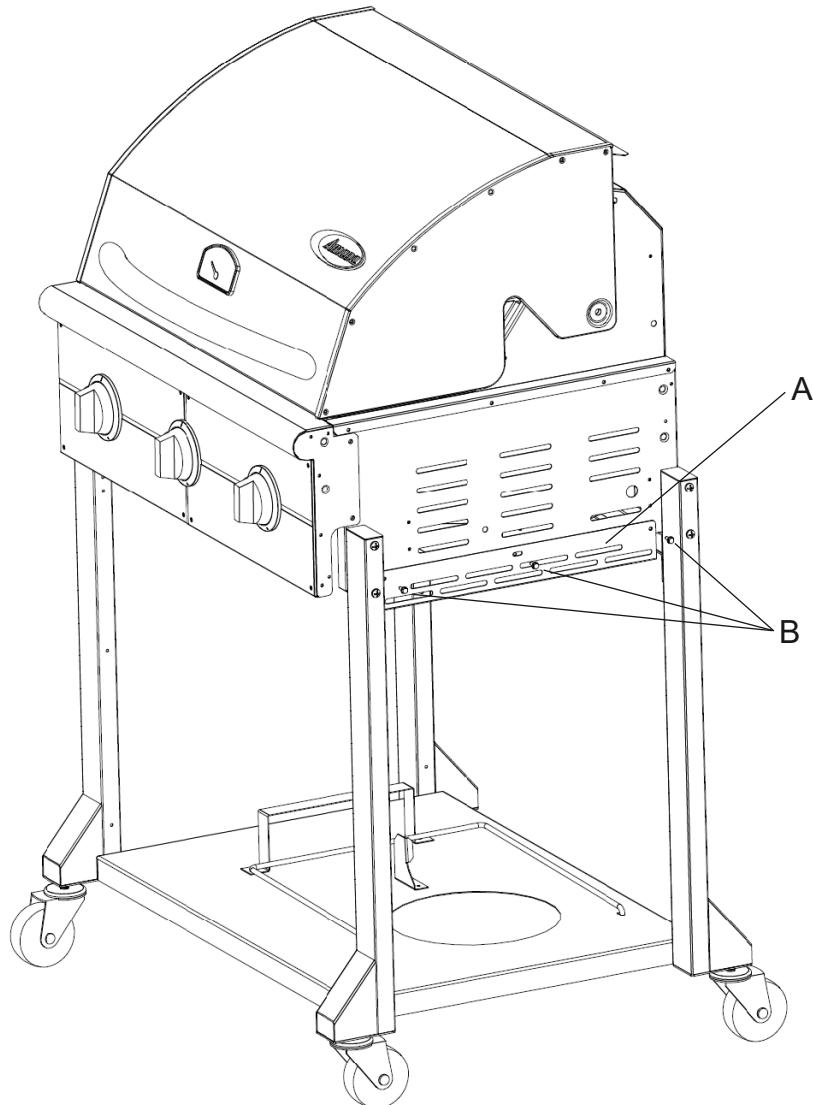
- A. Swivel casters with locks
- B. Swivel casters

1. Install the casters to the support poles with the Hex nut wrench provided.

Note: The casters with locks should be on the right side of the grill.

ASSEMBLY INSTRUCTIONS

Step 6: Assemble Heat Shield

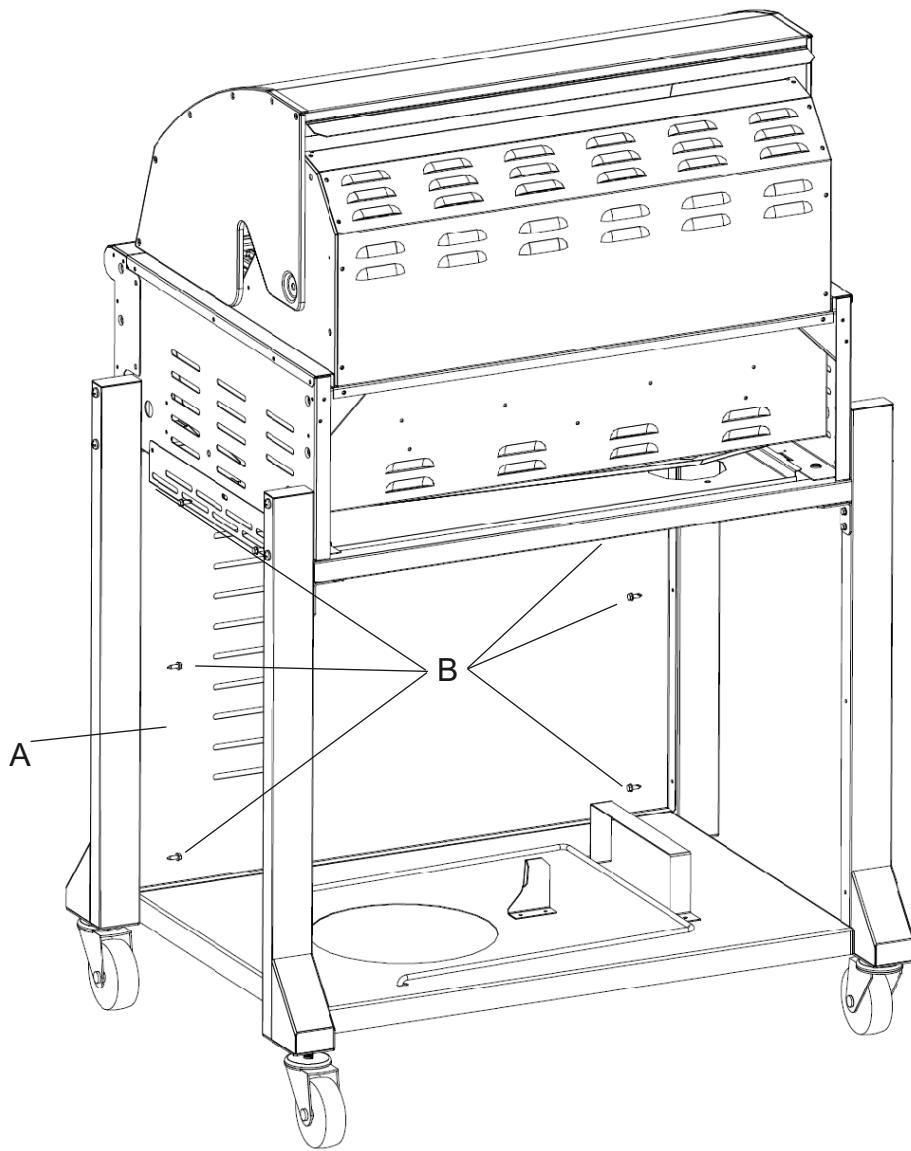


- A. Heat shield
- B. Self-tapping screws

1. Have someone help you to stand the grill upright.
2. Use three (3) self-tapping screws to secure the heat shield in position.

ASSEMBLY INSTRUCTIONS

Step 7: Assemble Front Panel

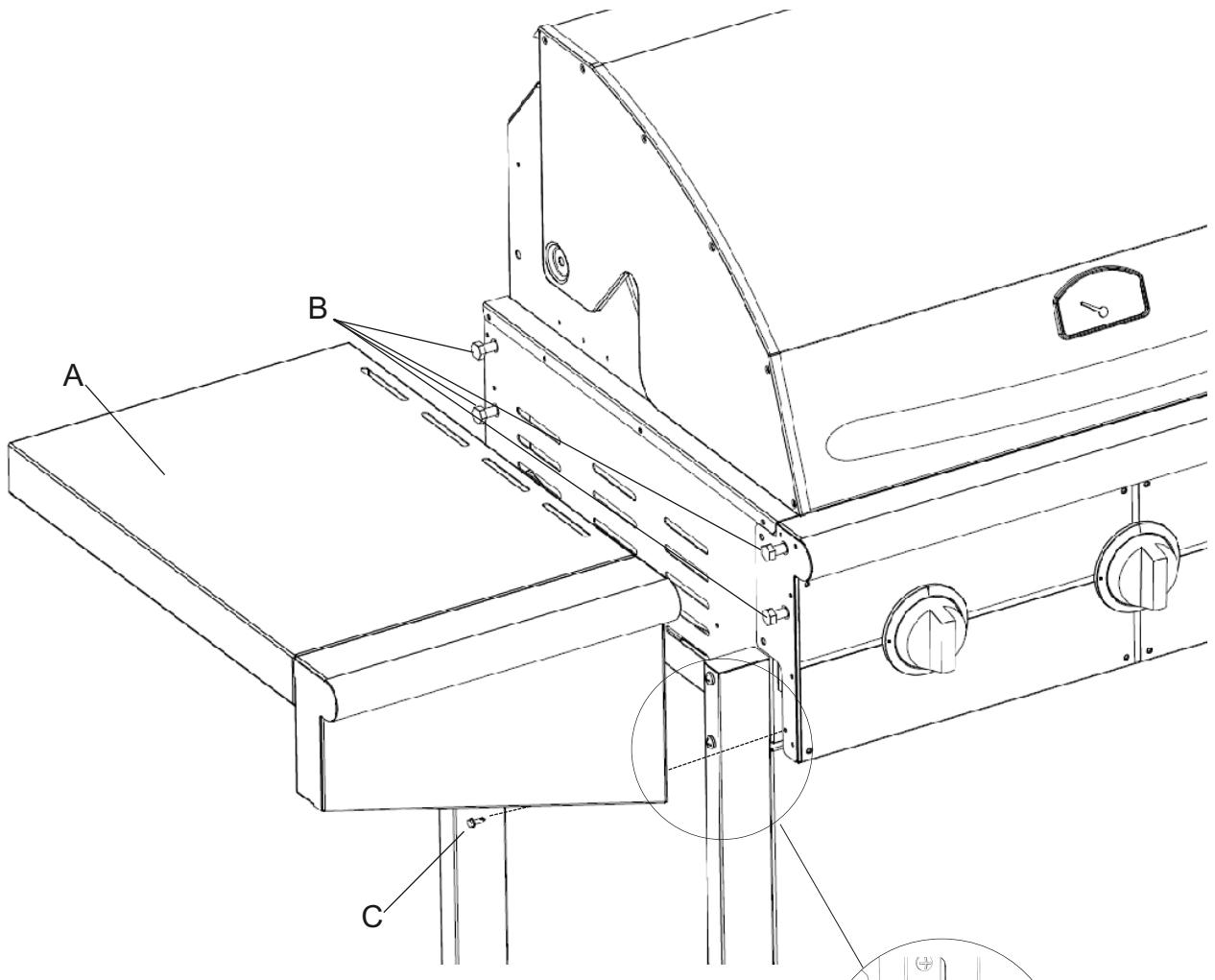


- A. Front panel
- B. Self-tapping screw

1. Use six (6) self-tapping screws to secure the front panel in position. The decorative slots should be on the right side when facing the front of the grill.

ASSEMBLY INSTRUCTIONS

Step 8: Assemble Side Shelf Left

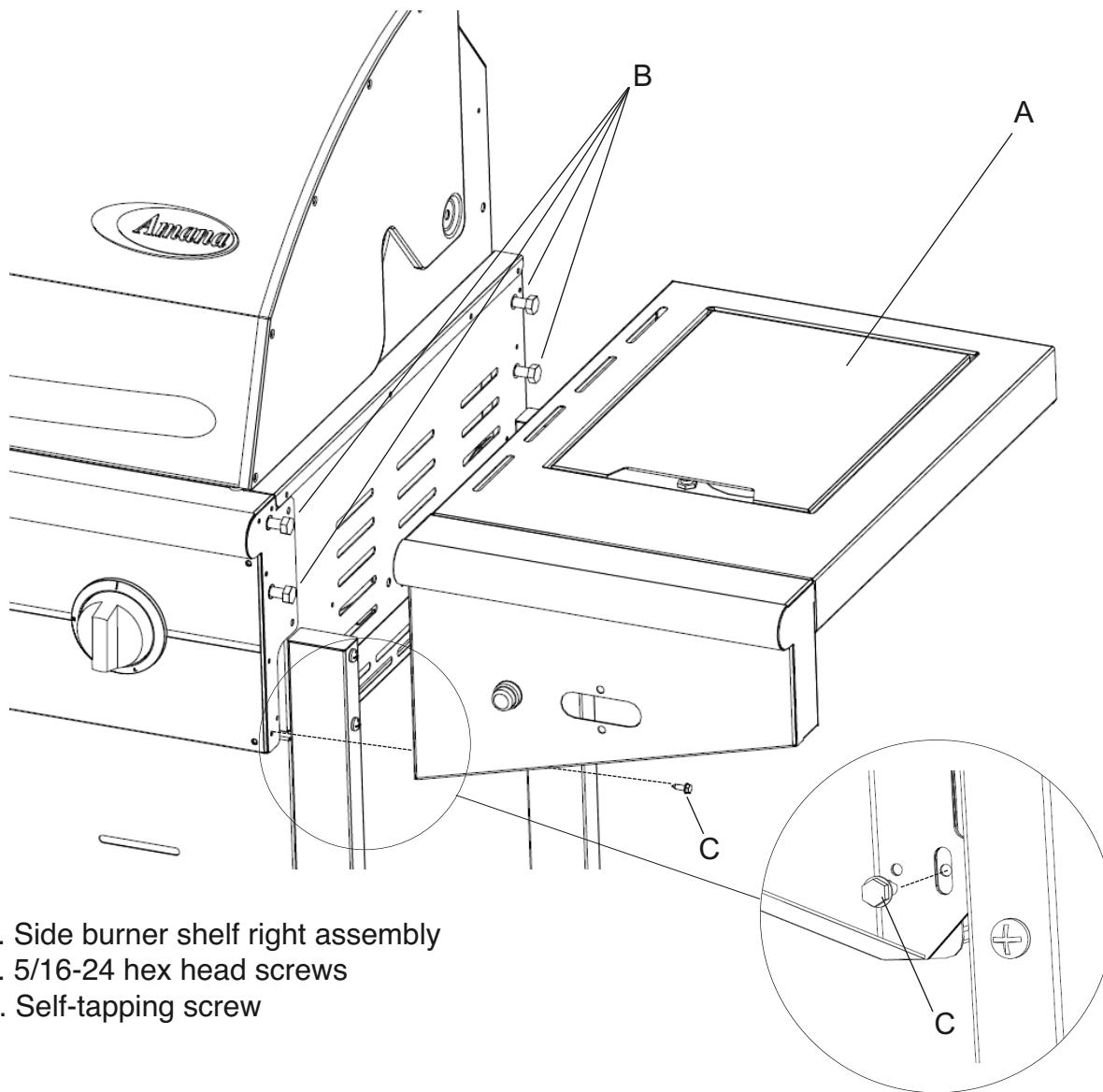


- A. Side shelf left assembly
- B. 5/16-24 Hex Head screws
- C. Self-tapping screw

1. Loosen the four (4) 5/16-24 Hex Head screws on the left side of the grill as shown.
2. Attach the left side shelf by inserting the four (4) screws on the side of the grill head into the four (4) keyhole slots on the left shelf.
3. Tighten the four (4) screws with a wrench.
4. Install one (1) self-tapping screw into the bottom front slotted hole of the shelf. This will permanently lock the shelf in place.

ASSEMBLY INSTRUCTIONS

Step 9: Assemble Side Burner Shelf Right

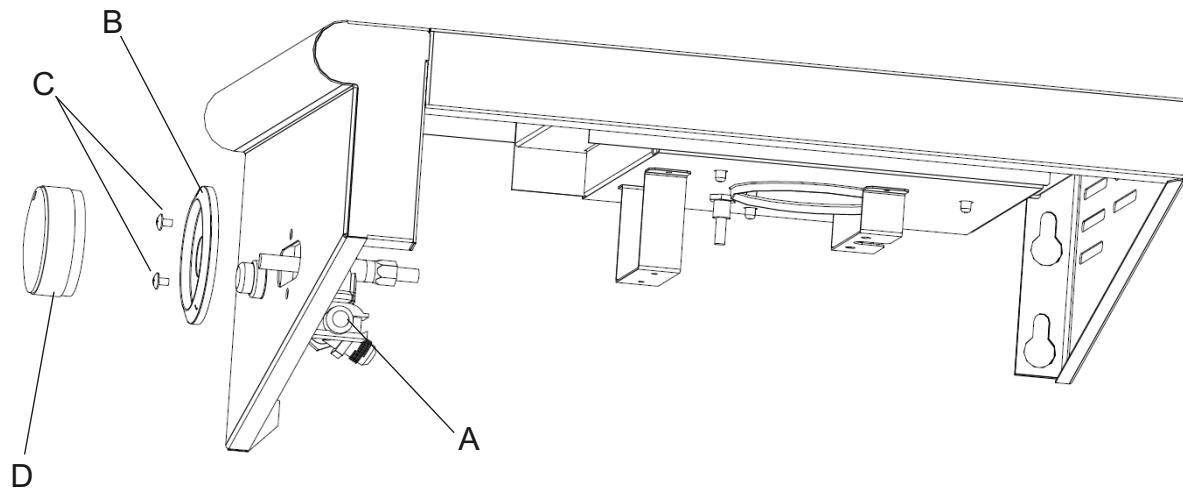


- A. Side burner shelf right assembly
- B. 5/16-24 hex head screws
- C. Self-tapping screw

1. Remove the brass burner cap attached with tape along with side burner grate and set aside.
2. Loosen the four (4) 5/16-24 hex head screws.
3. Attach the side burner shelf by inserting the four (4) screws on the side of the grill head into the four (4) keyhole slots on the side burner shelf.
4. Tighten all four (4) screws to secure the side burner shelf.
5. Install one (1) self-tapping screw into the bottom front slotted hole of the side burner shelf.

ASSEMBLY INSTRUCTIONS

Step 10: Assemble the Side Valve

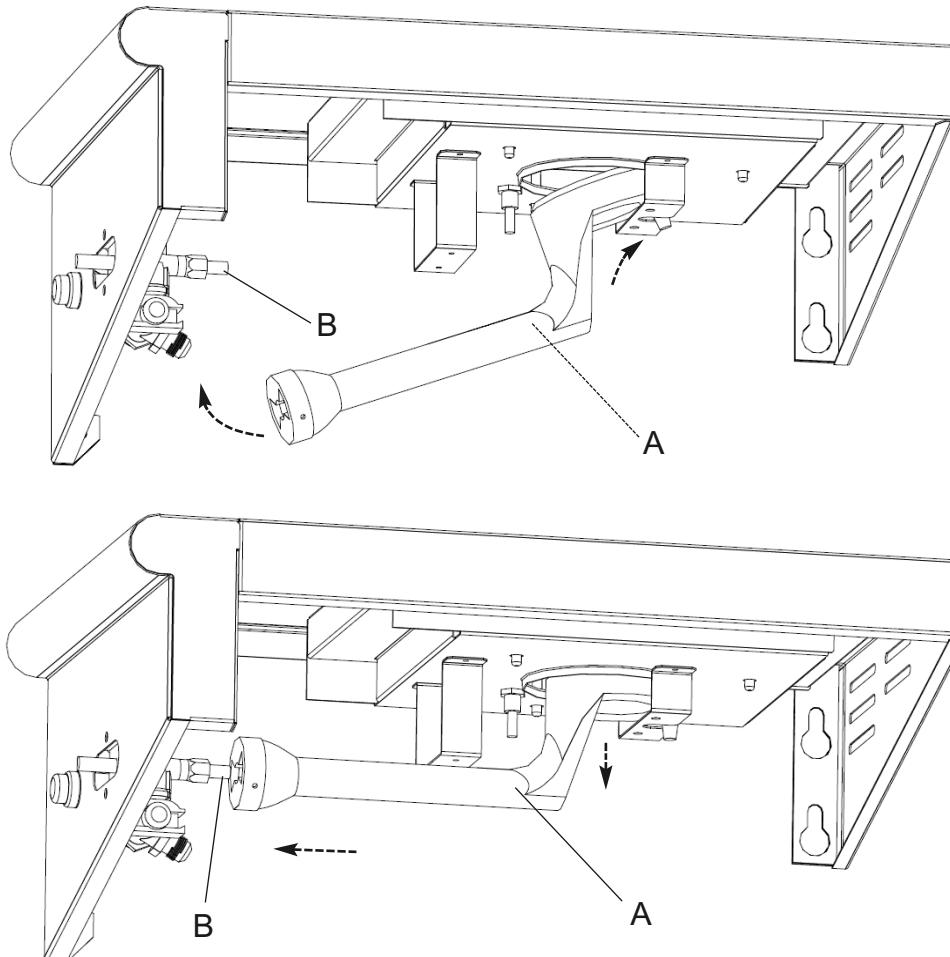


- A. Side burner valve assembly
- B. Large bezel
- C. Phillips pan head screw
- D. Control knob

1. Using a Phillips screwdriver, remove the 2 screws from the side burner valve assembly.
2. Push the valve stem out through the opening in the front of the side burner shelf, lining up the threaded holes in the side burner valve assembly with the openings on the side burner shelf.
3. Position the side burner bezel into place, with the OFF position pointing up, making sure to line up the holes.
4. Attach side burner bezel to side burner assembly face with screws removed in step 1.
5. Press knob onto valve assembly stem with OFF position pointing up..

ASSEMBLY INSTRUCTIONS

Step 11: Assemble the Side Burner Casting

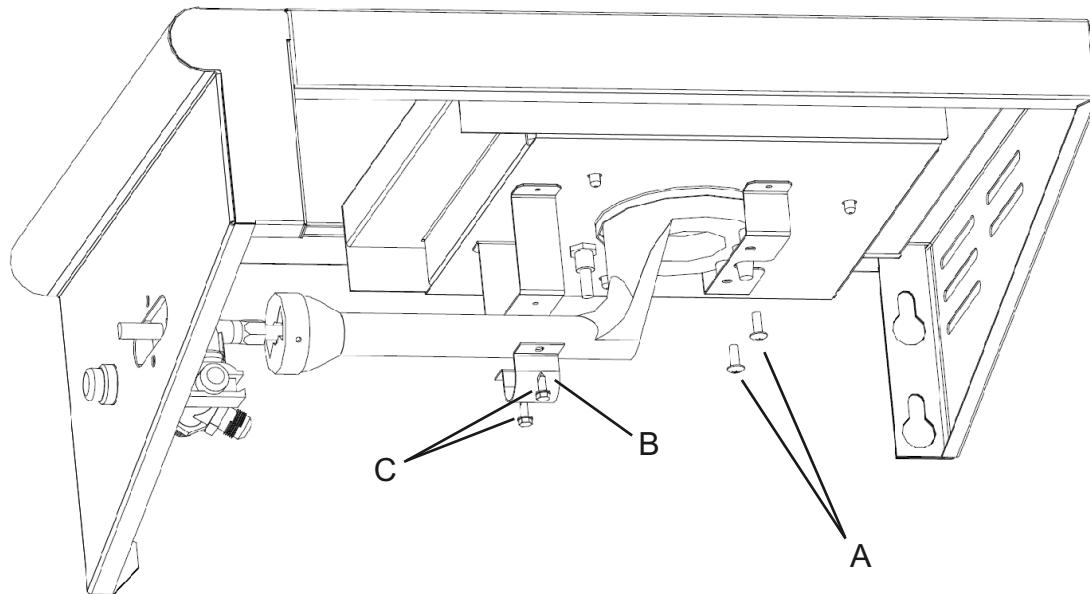


- A. Side burner casting
- B. Side burner valve orifice

1. Remove the two phillips pan head screws from the side burner casting.
2. Angle the side burner casting and insert it into the center hole on the side burner tray.
3. Slide the side burner casting back in position to get the side burner valve orifice go into the side burner casting.

ASSEMBLY INSTRUCTIONS

Step 12: Assemble the Side Valve

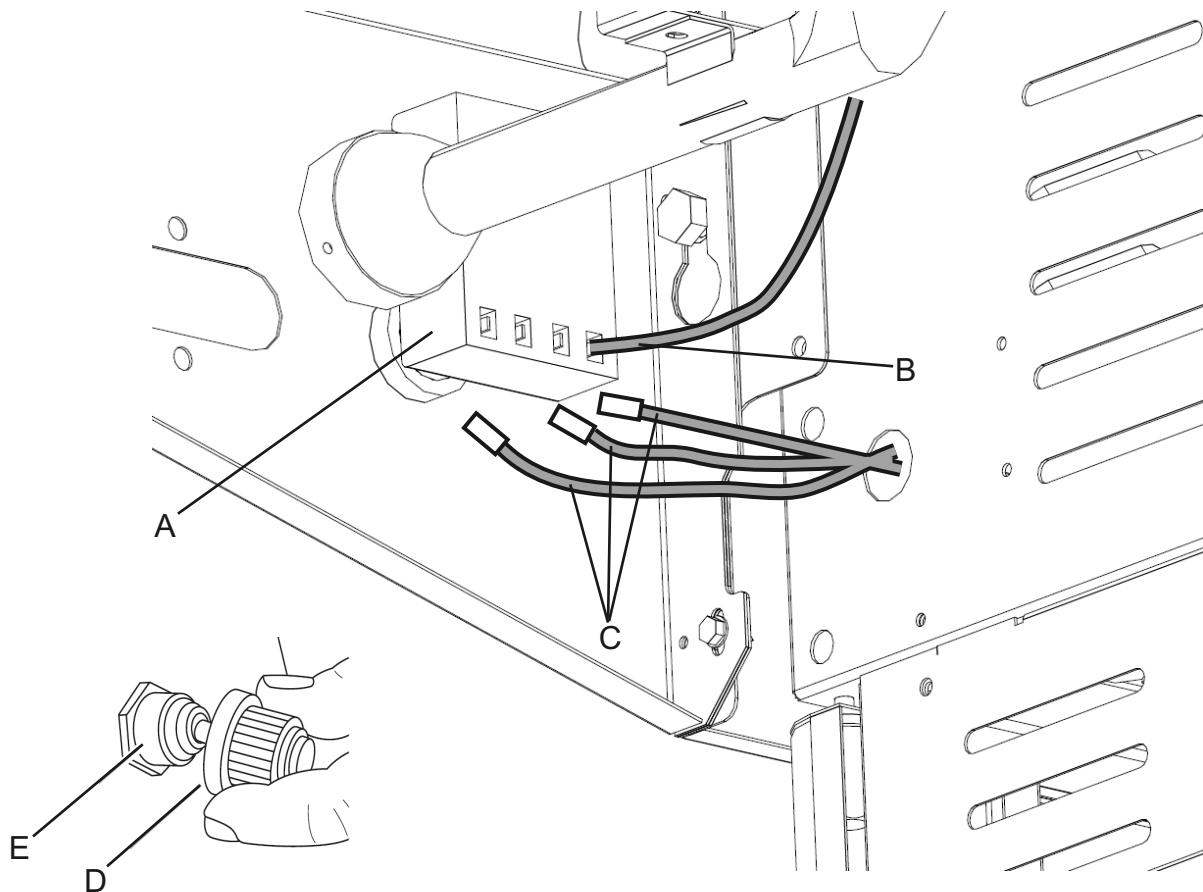


- A. Phillips pan head screw
- B. Small bracket
- C. Self tapping screws

1. Use the two (2) screws removed in step 1 on page 18 to secure the head of side burner casting on the rear bracket.
2. Use the two (2) self-tapping screws to attach the small bracket to the front bracket under the side burner tray.

ASSEMBLY INSTRUCTIONS

Step 13: Assemble Igniter Module



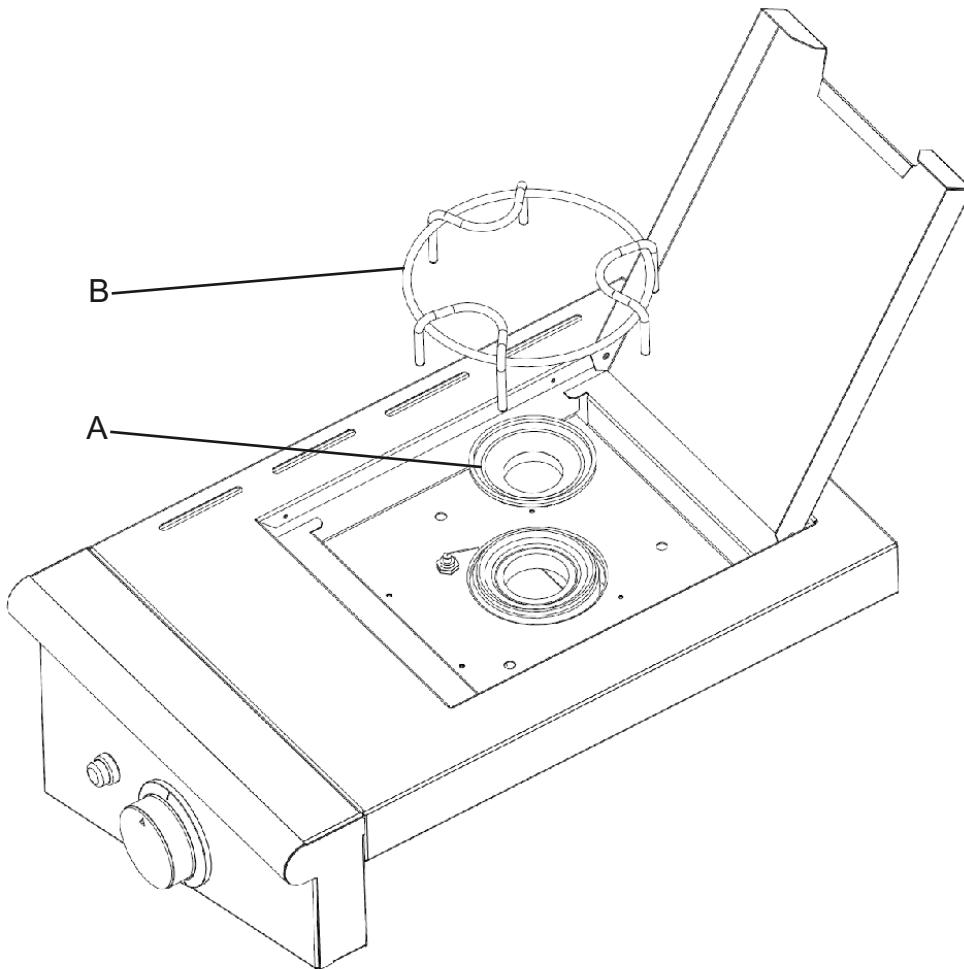
- A. Igniter module
- B. Side burner igniter wire
- C. Main burner igniter wires
- D. Igniter push button
- E. "AA" size battery

1. Unscrew the igniter button cap from the igniter module.
2. Install battery into battery compartment, negative (-) end in first.
3. Screw igniter push button cap on.
4. Connect loose igniter wires from the grill to the open terminals of the igniter.

Note: The igniter is designed in such a way that it does not matter which terminal tab is used when connecting igniter wires.

ASSEMBLY INSTRUCTIONS

Step 14: Assemble the Side Burner Accessories

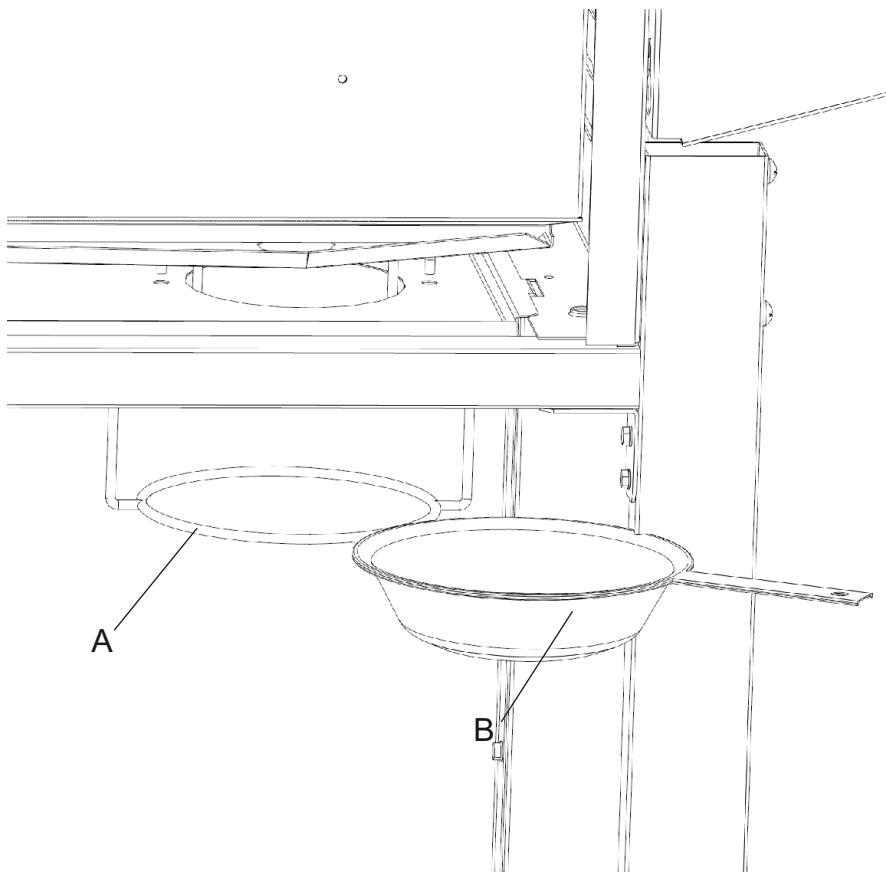


- A. Brass burner cap
- B. Side burner grate

1. Center the brass burner cap on top of the side burner head.
2. Place the side burner grate onto the side burner tray. Position the 3 longer legs of the grate into the holes around the side burner.

ASSEMBLY INSTRUCTIONS

Step 15: Assemble the Drip Pan

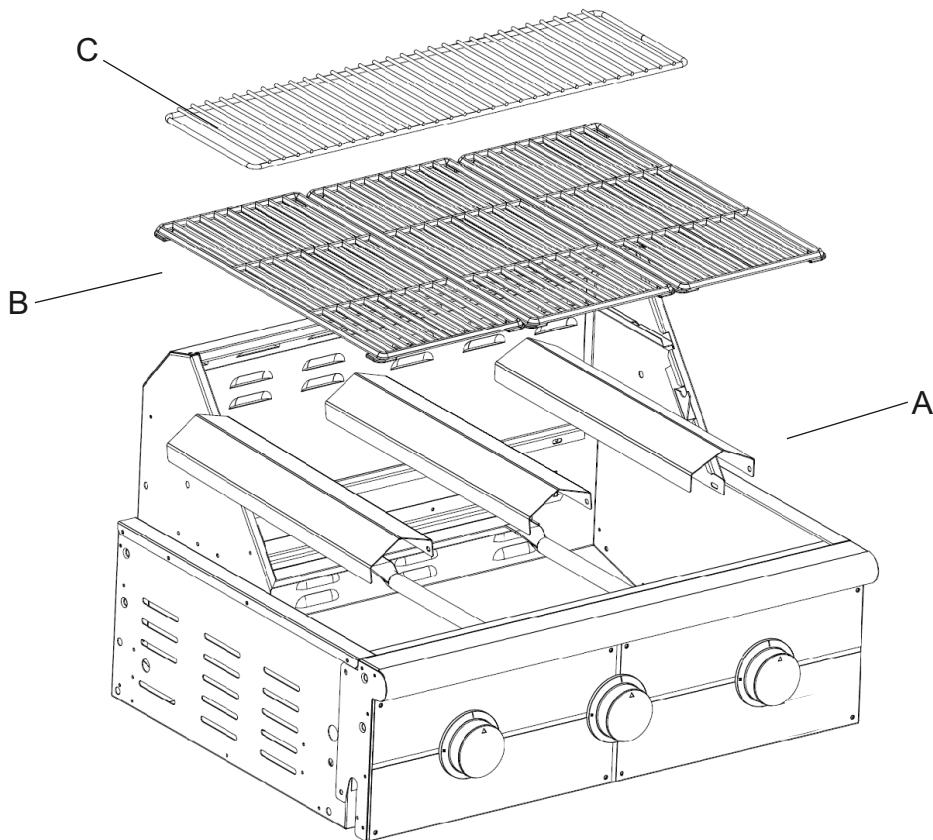


A. Drip pan
B. Drip pan holder

1. Place the drip pan onto the drip pan holder underneath the grill head assembly.

ASSEMBLY INSTRUCTIONS

Step 16: Complete the grill assembly

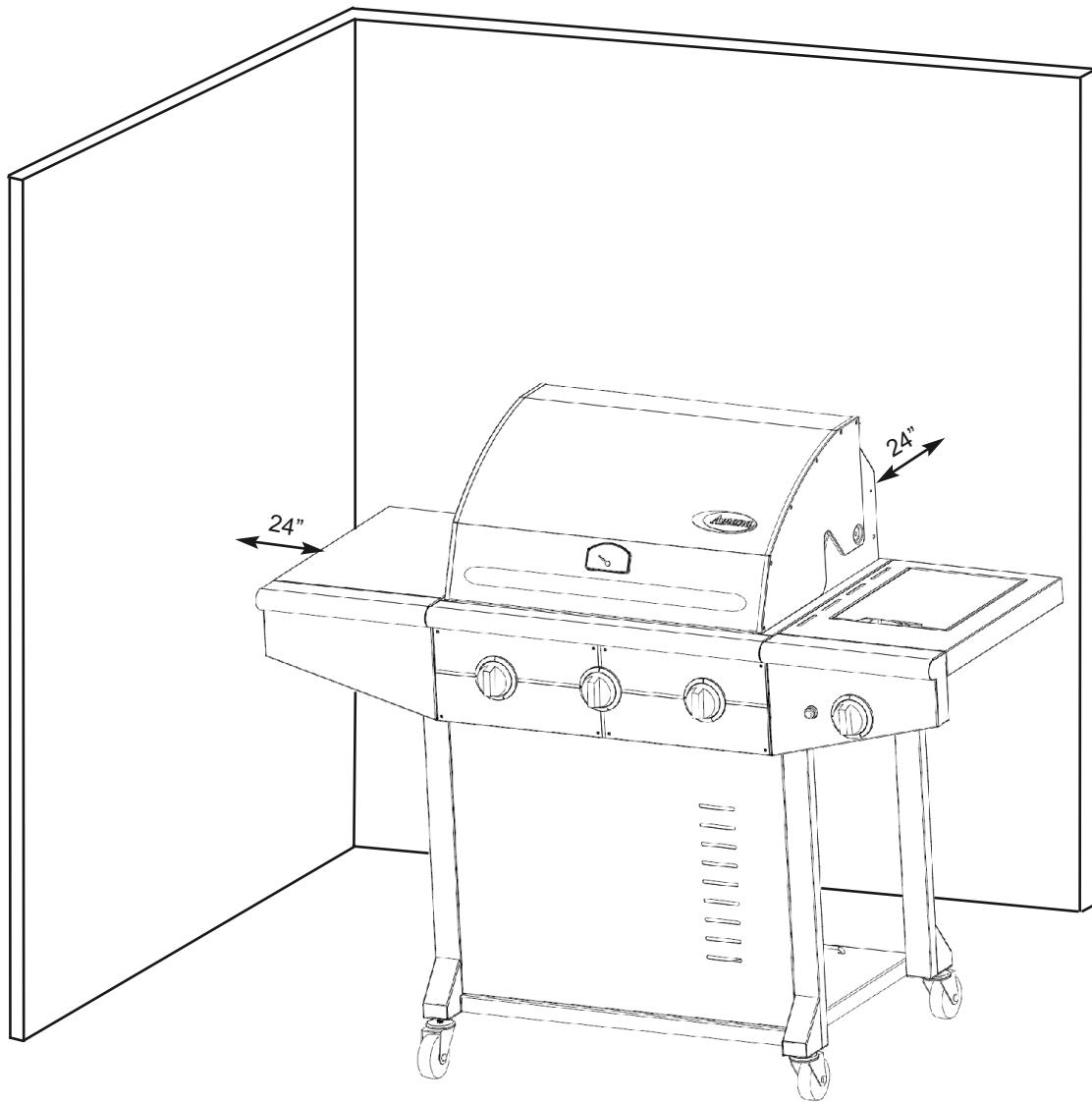


- A. Flavor grids
- B. Main cooking grates
- C. Bread warming rack

1. Insert the flavor grids into the cutouts with triangle ridges facing up.
2. Install main cooking grates on the ledges provided on the grill to create the cooking surface.
3. Rest bread warming rack on the two brackets through the cutouts on the hood support sides.

INSTALLATION REQUIREMENTS

Location Requirements



Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

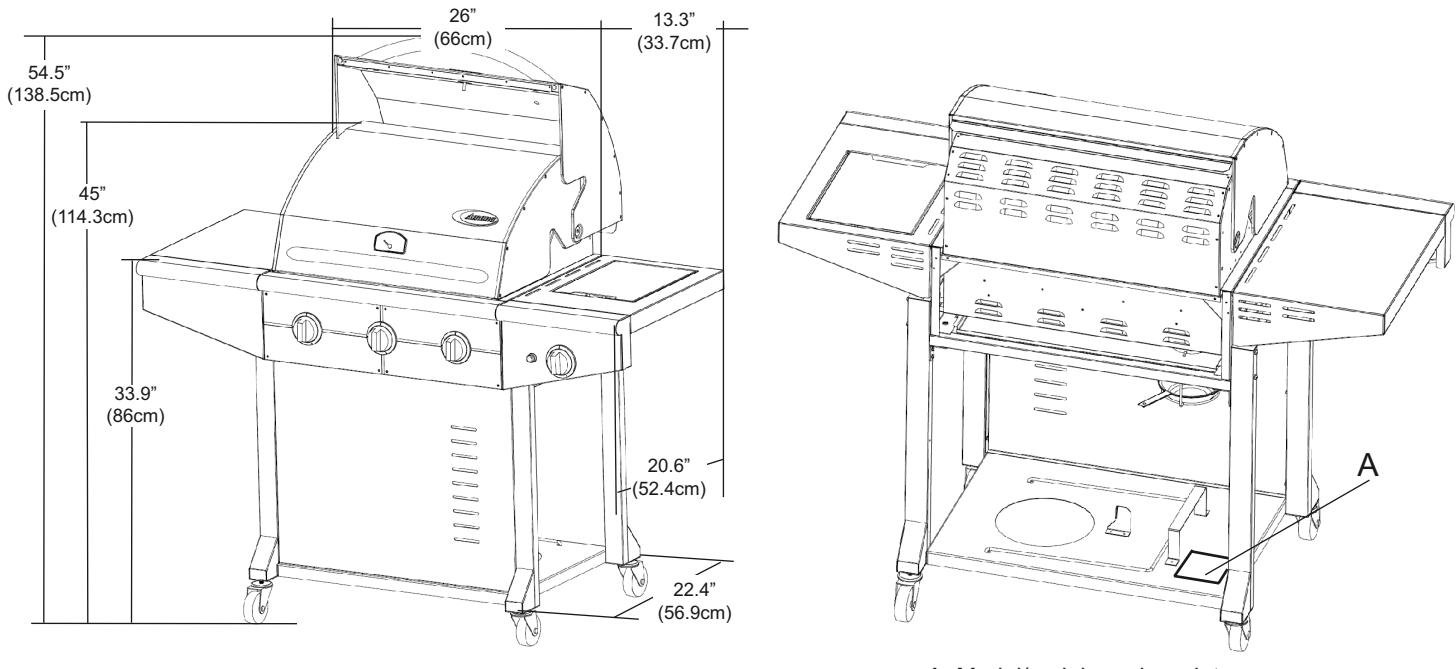
Do not obstruct flow of combustion and ventilation air.

Clearance to combustible construction:

- A minimum of 24" (61 cm) from grill hood sides and grill back must be maintained from any combustible construction.

INSTALLATION REQUIREMENTS

Product Dimensions



Gas Supply Requirements

Observe all governing codes and ordinances.

IMPORTANT: This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with American National Standards Institute, National Fuel Gas Code ANSI Z223.1 - latest edition or CAN/CGA B149.1 - latest edition.

IMPORTANT: Grill must be connected to a regulated gas supply. Refer to the model/serial rating plate for information on the type of gas that can be used. If this information does not agree with the type of gas available, check with your local gas supplier.

The model/serial number rating plate is located on the cart base. See the top illustration.

Gas Pressure Regulator

The gas pressure regulator supplied with this grill must be used. The inlet (supply) pressure to the regulator should be as follows for proper operation:

LP Gas:

Operating pressure: 11" (27.9 cm) WCP

Inlet (supply) pressure: 11" to 14" (27.9 cm to 35.5 cm) WCP Contact local gas supplier if you are not sure about the inlet (supply) pressure.

Burner Requirements for High Altitude

Input ratings shown on the model/serial rating plate are for elevations up to 2,000 ft (609.6 m).

For elevations above 2,000 ft (609.6 m), ratings are reduced at a rate of 4% for each 1,000 ft (304.8 m) above sea level. Orifice conversion is required. See "Assistance or Service" section to order.

INSTALLATION REQUIREMENTS

Gas Supply Line Pressure Testing

Testing above ½ psi (3.5 kPa) or 14" (35.5 cm) WCP (gauge):

The grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures greater than ½ psig (3.5 kPa).

Testing below ½ psi (3.5 kPa) or 14" (35.5 cm) WCP (gauge) or lower:

The grill must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psig (3.5 kPa).

INSTALLATION INSTRUCTIONS

20 lb LP Gas Fuel Cylinder

This grill is equipped for use with a 20 lb LP gas fuel cylinder (fuel cylinder not supplied). A gas pressure regulator/hose assembly is supplied.

It is also design-certified by CSA International for local LP gas supply. The 20 lb LP gas fuel cylinder must be mounted and secured.

Set 20 lb LP gas fuel cylinder in hole in the cart base. Use the cylinder secure ring to secure the cylinder in position.

Make Gas Connection

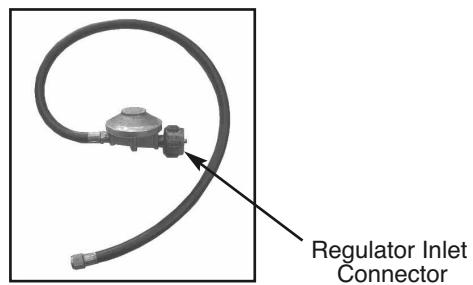
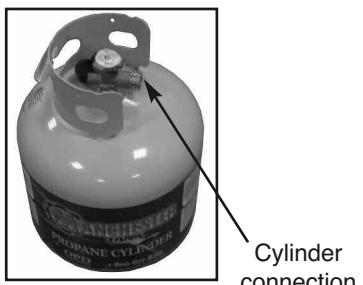
LP Gas:

IMPORTANT: A 20 lb LP gas fuel cylinder must be purchased separately.

IMPORTANT: The gas pressure regulator/hose assembly supplied with the grill must be used. Replacement gas pressure regulator/hose assembly specific to your model, is available from your outdoor grill dealer.

To Install the 20 lb LP Gas Fuel Cylinder:

1. Set cylinder in hole in the cart base.
2. Screw the gas pressure regulator/hose assembly on to the 20 lb LP gas fuel cylinder as shown.
3. Place the cylinder secure ring over the cylinder collar as shown.
4. Turn on the gas supply. Wait a few minutes for gas to move through the gas line.
5. Test all connections by brushing on an approved non-corrosive leak-detection solution. Bubbles will show a leak. Correct any leak found.



INSTALLATION INSTRUCTIONS

Check the burners

The burners are tested and factory-set for most efficient operation. However, variations in gas supply and other conditions may make minor adjustments to air shutter or low flame setting necessary.

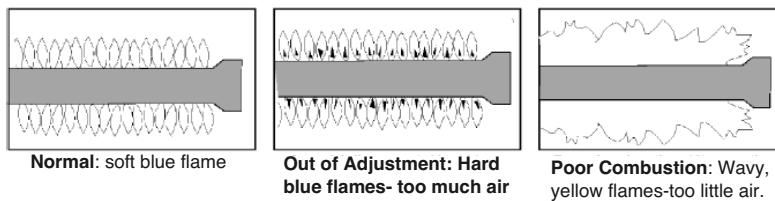
It is recommended that a qualified person make burner adjustments.

Checking the grill burner flames requires removing the grate and flavor grids.

Burner Flame Characteristics

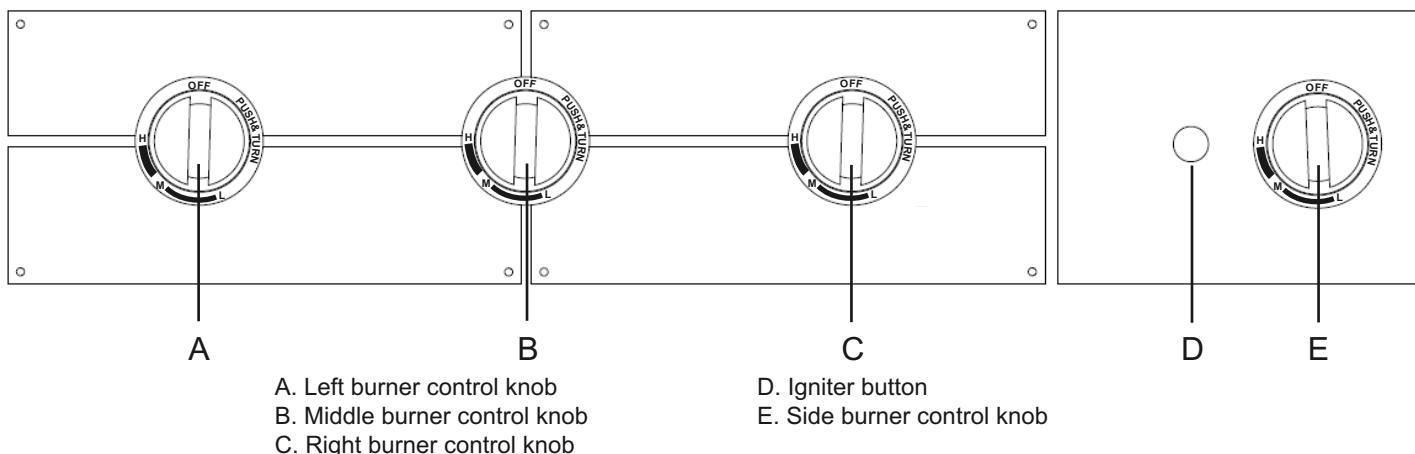
The flames of the grill burners and side burner should be blue and stable with no excessive noise or lifting (LP gas flames will have a slightly yellow tip). A yellow flame indicates not enough air. If flame is noisy or lifts away from the burner, there is too much air. Some yellow tips on flames when the burner is set to HI setting are acceptable as long as no carbon or soot deposits appear.

Check that burners are not blocked by dirt, debris, insect nests, etc. and clean as necessary.



OUTDOOR GRILL USE

Control Panel



Using Your Outdoor Grill

Inspect the LP Gas Fuel Cylinder Supply Hose

Inspect the gas pressure regulator/hose assembly before each use.

1. Inspect the gas pressure regulator/hose assembly for cuts, abrasions, or excessive wear.
 2. If necessary, replace the gas pressure regulator/hose assembly before using the grill.
- Contact the dealer and use only replacement hoses specified for use with the grill.

Prepare the Gas Supply

1. Open the hood completely. Do not light burners with the hood closed.
2. Make sure control knobs are turned to OFF.

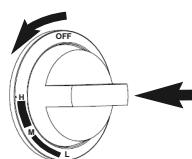
Turn the Gas Supply On

For outdoor grills using a 20 lb LP gas fuel cylinder: Slowly open the cylinder valve.

NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly. Turn cylinder valve and all control knobs off and wait 30 seconds. After shutting off the cylinder, very slowly open cylinder valve and wait 5 seconds before lighting.

Lighting the Grill

1. Do not lean over the grill.
2. Push in and turn the main burner control knob to HIGH, and immediately press the electronic igniter button.



3. You will hear the "snapping" sound of the spark igniter. When burner is lit, release the knob. Turn knob to desired setting.

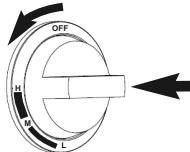
IMPORTANT: If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

OUTDOOR GRILL USE

Using Your Outdoor Grill (cont.)

Manually Lighting Grill

1. Do not lean over the grill.
2. Remove the manual lighting extension and attach a match to the split ring.
3. Strike the match to light it.
4. Guide the lit match between the grill grate and one of the slots in the flavor grid.
5. Push in and turn the main burner knob to HIGH. The burner will light immediately. When burner is lit, turn knob to desired setting.



6. Remove match and replace manual lighting extension.

IMPORTANT: If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact customer service. See the "Assistance or Service" section.

Using Your Side Burner

Lighting the Side Burner

1. Open the side burner cover. Do not light burners with the cover on.
2. Do not lean over the grill.
3. Push in and turn the control knob to HIGH and immediately press the electronic igniter button.
4. You will hear the "snapping" sound of the spark igniter. When burner is lit, release the knob. Turn knob to desired setting.

IMPORTANT:

If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

Manually Lighting the Side Burner

1. Do not lean over the grill.
2. Remove the manual lighting extension and attach a match to the split ring.
3. Strike the match to light it.
4. Guide the match to the burner.
5. Push in and turn the burner knob to HIGH. The burner will light immediately. When burner is lit, turn knob to desired setting.
6. Remove match and replace manual lighting extension.

IMPORTANT:

If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact customer service. See the "Assistance or Service" section.

TIPS FOR OUTDOOR GRILLING

Before Grilling

- Thaw food items before grilling.
- Lightly oil the grill grates or the food when cooking low-fat cuts of meat, fish or poultry, such as lean hamburger patties, shrimp or skinless chicken breasts.
- Using too much oil can cause gray ash to deposit on food.
- Trim excess fat from meats prior to cooking to reduce flare-ups.
- Make vertical cuts at 2" (5 cm) intervals around the fat edge of meat to avoid curling.
- Add seasoning or salt only after the cooking is finished.

During Grilling

- Turn foods only once. Juices are lost when meat is turned several times.
- Turn meat just when juices begin to appear on the surface.
- Avoid puncturing or cutting the meats to test doneness. This allows juices to escape.
- It may be necessary to lower the heat setting for foods that cook a long time or are marinated or basted in a sugary sauce.
- If using a high flame, add barbecue sauce only during the last 10 minutes of cooking to avoid burning the sauce.
- The degree of doneness is influenced by the type of meat, cut of meat (size, shape and thickness), heat setting selected, and length of time on the grill.
- Preheat grill on high (use all grill burners) 10 minutes. The hood must be closed during preheating. Preheating provides the high heat needed to brown and seal the juices.
- Shorten the preheat time when grilling high-fat cuts of meat or poultry, such as chicken thighs. This will help reduce flare-ups.
- Cooking time will be longer with an open grill cover.

Cooking Methods

Direct Heat

Cooking by direct heat means the food is placed on grill grates directly above lighted burners. Hood position can be up or down. If hood is in the "up" position, total cooking times may be longer.

Direct heat sears the food. Searing is a process that seals natural juices in food by cooking with intense heat for a short period of time. While juices stay inside, the outside is browned with a flavorful grilled coating.

Indirect Heat

For best results, do not select the indirect heat cooking method when it is windy.

Cooking by indirect heat means the food is placed on the grill grate above an unheated burner, allowing heat from lighted burner(s) on either side to cook the food.

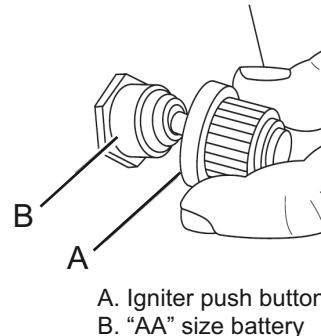
If possible, turn on 2 burners. Cook with the hood down. This will shorten the cooking time.

OUTDOOR GRILL CARE

Replacing the Igniter Battery

If igniters stop sparking, the battery should be replaced.

1. Unscrew igniter button cap counter clockwise to remove.
2. Remove battery from the battery compartment.
3. Replace with a new alkaline "AA" size battery. Install battery with negative end in first.
4. Screw igniter push button cap clockwise into place.



A. Igniter push button
B. "AA" size battery

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

To avoid scratching the surface, do not use steel wool to clean the grill.

Use vinyl grill cover, available from your local dealer, to protect finish from weather.

STAINLESS STEEL

IMPORTANT: To avoid damage to the stainless steel surface, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing creme, steel wool, gritty wash cloths, paper towels or cleaners that contain chlorine.

Food spills should be cleaned as soon as entire grill is cool. Spills may cause permanent discoloration.

Cleaning Method:

- Rub in direction of grain to avoid scratching or damaging the surface.
- Stainless Steel Cleaner.
- Liquid detergent or all-purpose cleaner:
- Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar to remove hard water spots.
- Glass cleaner to remove fingerprints.

PORCELAIN-COATED PARTS

To avoid chipping, do not bang porcelain covered parts with solid objects or drop them.

Cleaning Method:

- Non-abrasive plastic scrubbing pad and mildly abrasive cleanser:

GRILL GRATES

IMPORTANT: Do not use a steel or fiber scraper on grill grates. Immediately after you are finished cooking, loosen food soil with a brass bristle brush. Turn all burners to HI for 10-15 minutes with the hood closed to burn off food soil. Turn off all burners, raise the hood and let grates cool. Use the brass bristle brush to remove ash from the grill grates.

When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water. For baked-on soil, prepare a solution of 1 cup (250 mL) ammonia to 1 gal. (3.75 L) water. Soak grates for 20 minutes, then rinse with water and dry completely.

OUTDOOR GRILL CARE (cont.)

General Cleaning (cont.)

WARMING SHELF

Cleaning Method:

- Liquid detergent or an all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

EXTERIOR

IMPORTANT: Make sure gas supply is off and all control knobs are in the OFF position. Make sure the side burner is cool. The quality of this material resists most stains and pitting, providing that the surface is kept clean, covered, and polished.

- Apply stainless steel polish to all brushed stainless steel noncooking surface before first use. Reapply after each cleaning to avoid permanent damage to surface.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.
- Cleaning should always be followed by rinsing with clean warm water.
- Wipe the surface completely dry with a soft cloth.
- Liquid detergent or all purpose cleaner for all powder coated surfaces.

INTERIOR

Discoloration of these parts is to be expected, due to intense heat from the burners. Always rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

Cleaning Method:

- Liquid detergent or all-purpose cleaner; or for small, difficult to clean areas, use a commercial degreaser designed for such use.
- A heavy-duty scrub sponge can be used with mild cleaning products.
- Rinse with clean water and dry completely with a soft, lint-free cloth.

SIDE BURNER CAPS AND GRATE

Cleaning Method:

- Clean with a brass bristle brush.
- Wash grate using mild detergent, warm water and degreaser.
- Rinse with clean water and dry with soft, lint-free cloth.

BURNERS

Cleaning Method:

- Clean the exterior of the burner with a wire brush.
- Clear any clogged burner ports with a straightened paper clip. Do not use a toothpick as it may break off and clog the port.
- Check and clean burner/venturi tubes.

OUTDOOR GRILL CARE (cont.)

General Cleaning (cont.)

DRIP PAN AND SHELF

IMPORTANT: The drip pan should only be removed when grill is completely cool.

The drip pan collects grease that runs out through the grill. Clean often to avoid grease buildup.

The drip pan shelf collects grease and food particles that fall through the grill.

Cleaning Method:

- Remove drip pan. Wipe excess grease with paper towels.
- Clean with mild detergent and warm water. Rinse and dry thoroughly.
- Clean drip pan shelf periodically to avoid heavy buildup of debris.

KNOBS AND FLANGE AREA AROUND KNOBS

IMPORTANT: Do not use steel wool, abrasive cleaners, or oven cleaner.

Do not soak knobs.

Cleaning Method:

- Mild detergent, a soft cloth and warm water.
- Rinse and dry.

CONTROL PANEL GRAPHICS

IMPORTANT: Do not use steel wool, abrasive cleaners, or oven cleaner.

Do not spray cleaner directly onto panel.

Cleaning Method:

- Clean around the burner labels gently; scrubbing may remove printing.
- Clean with mild detergent, soft cloth and warm water.
- Rinse and dry.

TROUBLE SHOOTING

Grill will not light

- **Is the 20 lb LP gas fuel cylinder valve turned off?**

Turn the 20 lb LP gas fuel cylinder on.

- **Is the grill properly connected to the gas supply?**

Contact a trained repair specialist or see Installation Instructions.

- **Is there gas in the 20 lb LP gas fuel cylinder?**

Check the gas level.

- **Is the igniter working?**

Check that the igniter battery is properly installed or check to see if the battery needs to be replaced. See the “Replacing the Igniter Battery” section.

Check for loose wire connections to the igniter or electrodes.

Flame is low or erratic

- **Is the gas supply fully turned on?**

Check that the 20 lb LP gas fuel cylinder valve is fully open.

- **Is the gas supply in the 20 lb LP fuel gas cylinder low?**

Check the gas level.

- **Does only one burner appear low?**

Check and clean the burner ports if clogged or dirty. See “General Cleaning” section.

- **Is the burner flame mostly yellow or orange?**

Grill may be in an area that is too windy. Check the burner air inlets for obstructions.

ASSISTANCE

Before calling for assistance, please check “Troubleshooting.” If you still need help, follow the instructions below.

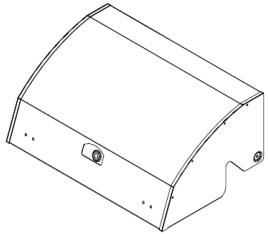
When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you have questions or need replacement parts, contact Customer Service Hotline at 1-800-229-5647 or visit our website at www.sureheat.com.

Sure Heat Manufacturing
1861 West Oak Parkway
Marietta GA 30062

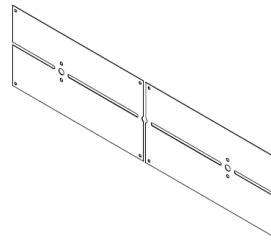
REPLACEMENT PARTS



Hood Assembly

FCTG2608001

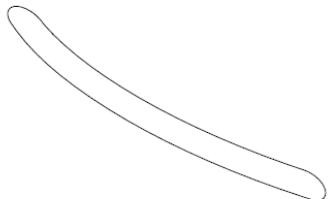
1 set



Front Face Overlay

FCTG2608007

1 set



Hood Handle

FCTG2608002

1 pcs



Amana Logo

FCTG2608008

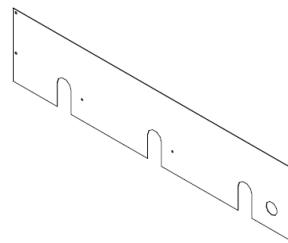
1 pcs



Temp Guage

FCCS0007030

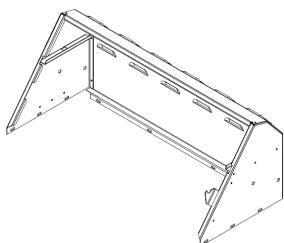
1 pcs



Front Face Heat Shield

FCTG2608009

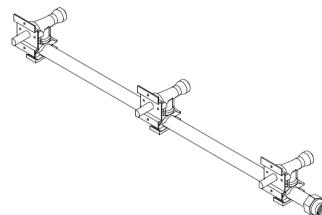
1 pcs



Hood Support Assy.

FCTG2608003

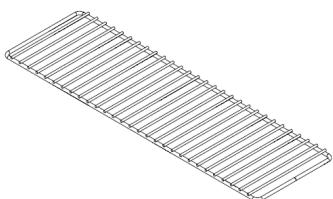
1 set



Manifold & Valve Assy.

FCTG2608010

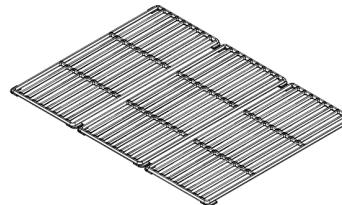
1 pcs



Bread Warmer Rack

FCTG2608004

1 pcs



Main Cooking Grates (3 pcs)

FCTG2608011

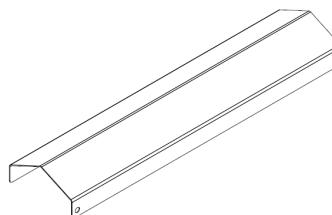
1 set



Regulator & Hose Assy.

FCTG2608005

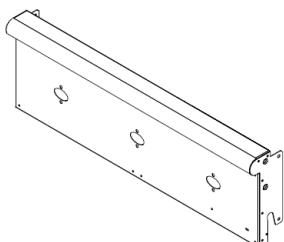
1 pcs



Flavor Grid (3 pcs)

FCTG2608012

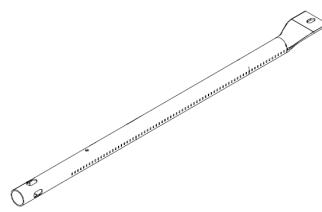
1 set



Front Face Assy.

FCTG2608006

1 set



Main Burner Tube

FCTG2608013

3 pcs

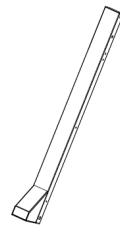
REPLACEMENT PARTS



Grill Support Pole FL/BR

FCTG2608014

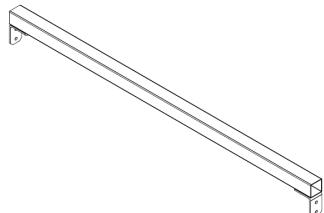
2 pcs



Grill Support Pole FR/BL

FCTG2608021

2 pcs



Rear Top Cross Bar

FCTG2608015

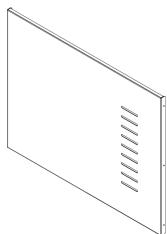
1 set



Swivel Caster with Lock

FCTG2608022

2 pcs



Front Panel

FCTG2608016

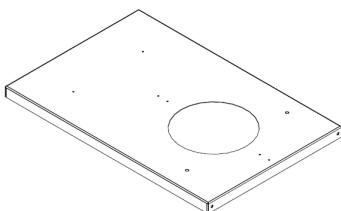
1 pcs



Swivel Caster

FCTG2608023

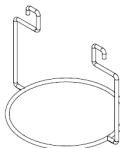
2 pcs



Crill Base

FCTG2608017

1 pcs



Drip Pan Holder

FCTG2608024

1 pcs



Cylinder Holder

FCTG2608018

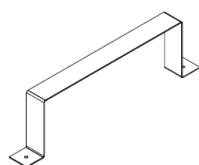
1 pcs



Drip Pan

FCTG2608025

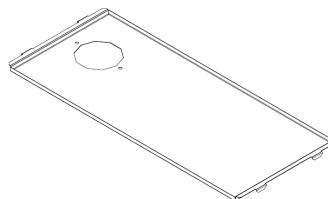
1 pcs



Cylinder Limit Handle

FCTG2608019

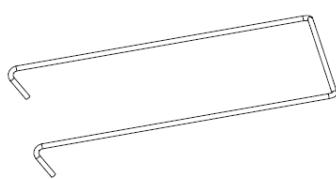
1 pcs



Bottom Heat Shield

FCTG2608026

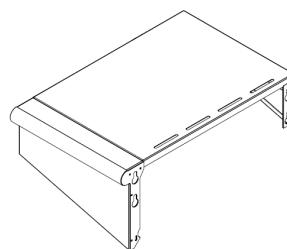
1 pcs



Cylinder Retention Bar

FCTG2608020

1 set

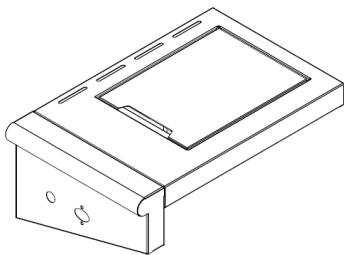


Side Shelf Left Assy.

FCTG2608027

1 set

REPLACEMENT PARTS



Side Burner Right Assy.

FCTG2608028

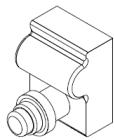
1 set



side burner igniter with wire
300

FCTG2608030

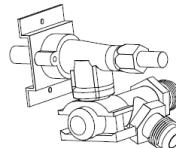
1 pcs



Igniter Module 4 poles

FCTG3007029

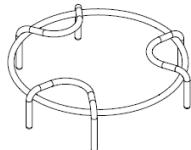
1 pcs



Side Burner Valve

FCTG2608032

1 pcs



Side Burner Grate

FCTG2707026

1 pcs

Additional Parts

FCBJ3308028 Main Igniter with Wire 740

1 pcs

FCBJ3308029 Main Igniter with Wire 540

1 pcs

FCTG2608033 Main Igniter with Wire 330

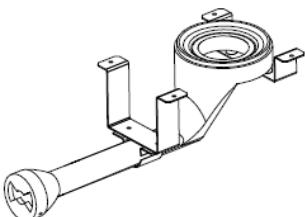
1 pcs

FCTG2608034 Flex Line

1 pcs

FCTG2608035 Small Hardware Pkg

1 pcs



Side Burner Casting

FCTG2608029

1 pcs



Side Burner Cap - Brass

FCTG3007023

1 pcs



Large Control Knob

FCTG2608031

4 pcs



Large Bezel

FCCS0007033

4 pcs

LIMITED WARRANTY

Sure Heat Mfg warrants that for 2 years from the date of purchase, the stainless steel panels will not break due to defects in material or workmanship. All other components of this grill are warranted free from defects in material and workmanship for one year from the date of purchase. Sure Heat Mfg. at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new manufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal value. This warranty does not include transportation or shipping costs of any kind. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty parts.

This warranty does not cover normal wear of parts such as scratches and dents of the stainless steel components or damage resulting from any of the following:

- negligent use or misuse of the product, including exposing the product to chemicals or cleaning products not approved by Sure Heat Mfg.
- corrosion, rust or discoloring of any kind.
- use or installation contrary to specified instructions and applicable building codes, including heating the product to temperatures above its rated specifications which can cause considerable warping
- disassembly, including removal of the product from a built-in installation
- damage resulting from accident, alteration, misuse, abuse, hostile environments, or improper installation
- repair or alteration
- acts of God, such as fire, flood hurricanes, and tornadoes
- gas cylinders, propane tanks or other fuel delivery systems, including connections to a household fuel supply
- usage other than single-family household use such as commercial or industrial use
- minor warping or discoloration of parts, which is normal and not a defect under this warranty

DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE

If the Grill does not operate properly, first thoroughly carry out the instructions provided with the unit to ensure that the appliance is installed correctly and check the trouble shooting section in the use and care manual.

We recommend you return the warranty registration card so that you can be contacted with any questions of safety arise that could affect you. The return of the warranty registration card is not a condition for warranty coverage.

Because of continuing product improvement these specifications are subject to change without notice.

**If you have other questions or need replacement parts contact our
Customer Service Hotline at (800) 229-5647 or
visit our website at www.sureheat.com**

Sure Heat Manufacturing 1861 West Oak Parkway Marietta, GA 30062