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# Fiesta C172-30804 Owner's Manual

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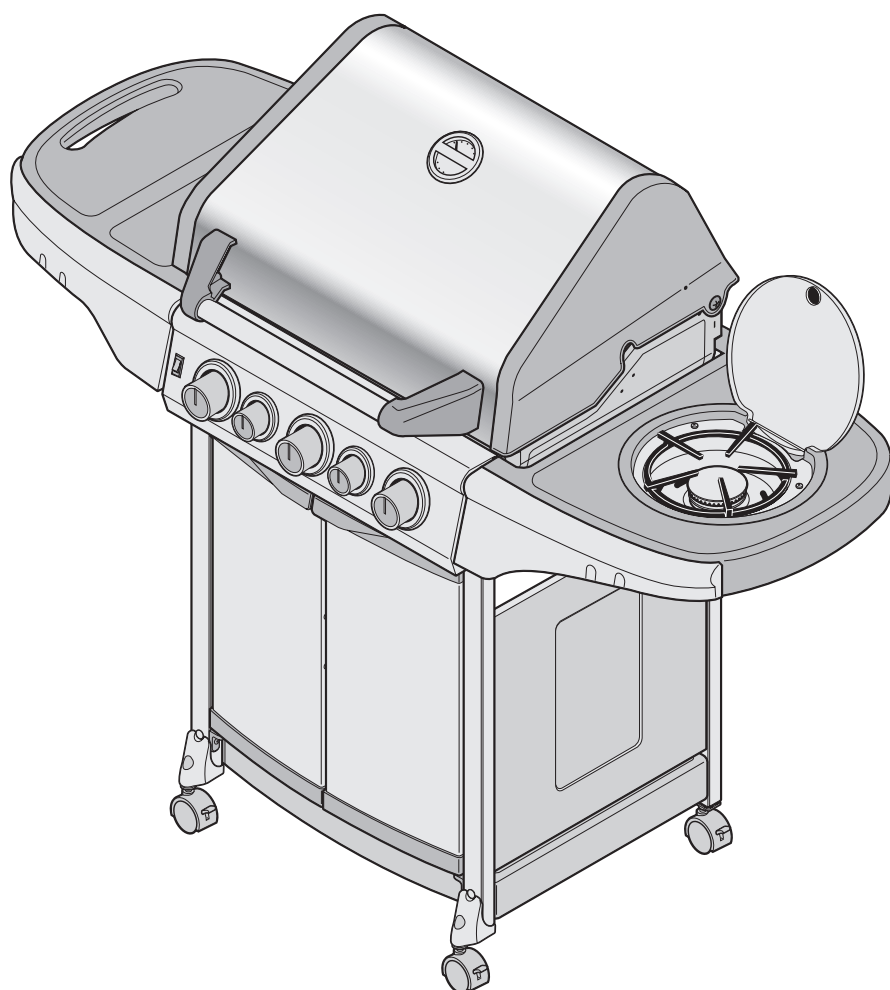
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----- Manual continues below -----



# Outdoor Gas Barbeque/Grill

## Assembly manual and Use and Care



**MODEL C172-30824 (SG44564)**

## WARRANTY INFORMATION

Full Model No. from outer carton: \_\_\_\_\_

Date Purchased: \_\_\_\_\_

Serial Number  
(from rating plate): \_\_\_\_\_

### SAVE THIS MANUAL FOR FUTURE REFERENCE

Installer must leave instructions with the consumer for future reference.

KEEP YOUR RECEIPT AS PROOF OF PURCHASE TO VALIDATE THE WARRANTY. ATTACH YOUR RECEIPT TO THE INSIDE COVER OF THIS MANUAL FOR EASY REFERENCE.

## **! WARNING!**

**Hazardous Fire or Explosion may result if these instructions are ignored.**

It is the user's responsibility to see that this barbecue is properly assembled, installed, maintained and cared for. Failure to follow instructions in this manual could result in serious bodily injury and/or property damage. **Any modification to the grill is dangerous and is not permitted.** Do not place the gas bottle under your barbecue.

## **! DANGER**

### IF YOU SMELL GAS:

1. Shut off gas supply to appliance.
2. Extinguish any open flame.
3. Open lid.
4. Check all gas connections with a soap solution.
5. If odour continues, immediately call your bottled gas dealer.

## **! WARNING!**

- Leak test all connections after each bottle refill.
- Never check for leaks with a match or open flame.
- Do not store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.
- Store the gas bottle outdoors in a well ventilated area.

**1-888-267-2159**

**www.blueembergrills.com**

**THIS APPLIANCE IS FOR OUTDOOR USE ONLY**

**SP1589-37**

# THANK YOU FOR PURCHASING THIS BARBEQUE

We are dedicated to creating the ultimate barbeque experience by providing you with all the right tools, starting with this manual. It is important to read through the entire booklet prior to using your barbeque to ensure you fully understand all of the features and how to operate your barbeque for optimum performance.

Please retain this manual for the lifetime of your barbeque after recording the serial and model number in the appropriate space allocated on the front cover.

- **The serial number** can be found on the silver rating plate located on left side of the barbeque base or the back of the centre beam.  
Serial numbers are 8 digits long e.g. 02123456
- **The full model number** can be found on the white label of your barbeque box or a partial model number is located above the serial number on the silver rating plate.

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# SAFETY SYMBOLS

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



**DANGER: INDICATES AN IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN DEATH OR SERIOUS INJURY.**



**WARNING: INDICATES AN POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH OR SERIOUS INJURY.**



**CAUTION: INDICATES AN POTENTIALLY HAZARDOUS SITUATION, OR UNSAFE PRACTICE WHICH, IF NOT AVOIDED, COULD RESULT IN MINOR OR MODERATE INJURY.**



**FOR RESIDENTIAL USE ONLY.  
DO NOT USE FOR COMMERCIAL COOKING.**



**COMBUSTION BY-PRODUCTS PRODUCED WHEN USING THIS PRODUCT CONTAIN CHEMICALS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, BIRTH DEFECTS, OR OTHER REPRODUCTIVE HARM.**

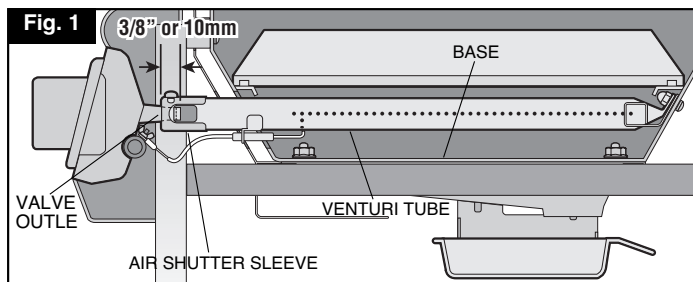
## GETTING FAMILIAR WITH YOUR BARBEQUE



**DO NOT USE YOUR BARBEQUE UNTIL YOU HAVE READ AND UNDERSTOOD ALL THE INFORMATION IN THIS MANUAL. IT IS EXTREMELY IMPORTANT TO BE SURE THAT:**

### BEFORE YOU USE THIS APPLIANCE

- Your barbeque is properly assembled.
- There are no leaks in the gas supply system (see 'Leak Testing').
- The burner is properly assembled with the venturi tubes seated over the valve outlets (Figure 1 below) and there are no blockages present in the venturi tubes (see 'Cleaning Venturi Tubes' section).
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or National Electric Code, ANSI/NFPA 70. Keep any electrical cords and/or fuel supply hoses away from an hot surfaces.
- All Electrical supply cords and/or gas supply hoses are kept away from all or any heated surfaces.
- Your barbeque is positioned in a safe location (see 'Installation' section **Figure 2**).
- Ensure valve outlets (orifices) are assembled 1 cm (3/8") into the venturi tubes.
- Check to see that the valve outlets and venturi tubes are parallel to the bottom of the base casting of your appliance.



**FAILURE TO ENSURE THE ABOVE MAY RESULT IN A HAZARDOUS FIRE OR EXPLOSION CAUSING SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE.**

## CARING FOR YOUR EQUIPMENT

### INSTALLATION

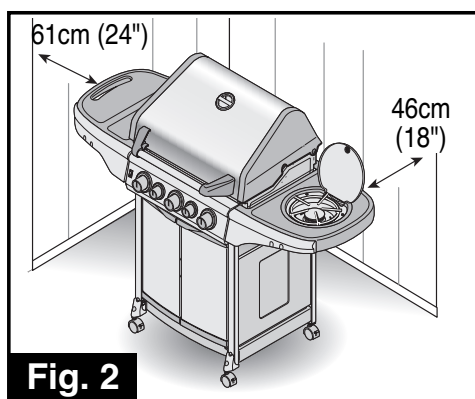
**THE INSTALLATION OF THIS APPLIANCE MUST CONFORM WITH LOCAL CODES OR, IN THE ABSENCE OF LOCAL CODES:**

- In Canada: must conform to CAN/CGA/CSA - B149.2 Propane Installation Code or CAN/CGA/CSA B149.1 Natural Gas Installation.
- In the U.S.A.: must conform to National Fuel Gas Code ANSI Z223.1./NFPA 54
- Handling and storage of LP cylinders must conform to LP Gas Code NFPA/ANSI 58. Grill is not for use in or on recreational vehicles and/or boats.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or National Electrical Code, ANSI/NFPA 70. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.



**WARNING**

**WHEN DECIDING WHERE TO PLACE YOUR APPLIANCE, FOLLOW THESE MINIMUM CLEARANCE DISTANCES TO ADJACENT COMBUSTIBLE MATERIALS:**



- 61 cm (24 inches) from side of unit (See Figure 2)
- 46 cm (18 inches) from back of unit (See Figure 2)

MODEL MAY NOT BE EXACTLY AS SHOWN.

### APARTMENT DWELLERS

Check with management to learn the requirements and firecodes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with clearances as stated in Figure 2 from walls or rails. Do not use on or under balconies.



**WARNING**

**DO NOT USE THIS GAS OUTDOOR APPLIANCE UNDER ANY OVERHEAD COMBUSTIBLE CONSTRUCTION.**

#### FOR YOUR OWN SAFETY:

- Only use your barbeque OUTDOORS in a well-ventilated area – preferably 3m (10 feet) from your residence or any outbuildings.
- Always keep the area around your barbeque clear of any combustible materials, gasoline, or other flammable liquids.
- **DO NOT** operate this barbeque under overhead or unprotected construction.
- **DO NOT** obstruct the flow of combustion and ventilation air to the barbeque.
- **DO NOT** use in garages, sheds, breezeways, or other enclosed areas.
- **DO NOT** store a spare L.P. (propane) cylinder under or near your barbeque.
- **DO NOT** leave your barbeque unattended while in operation.
- **DO NOT** allow children to operate or play near your barbeque.
- **DO NOT** use while under the influence of alcohol or drugs.
- **DO NOT** install/use in or on recreational vehicles and/or boats



**WARNING**

**NOTE: FOR SMART BAR (HEAT DISTRIBUTION PLATE) MODELS ONLY**  
LAVA ROCK IS NOT REQUIRED AND IS NOT TO BE USED IN THIS SYSTEM. THE USE OF LAVA ROCK OR CERAMIC ROCK WITH SMART BAR (HEAT DISTRIBUTION PLATE) IS EXTREMELY UNSAFE AND COULD RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE.



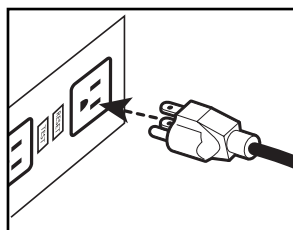
**WARNING**

**IF THE ABOVE INSTRUCTIONS ARE NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.**

### ELECTRICAL CAUTION

- If any accessory installed on this barbeque requires an external electrical power source, it must be electrically grounded in accordance with local laws or in the absence of local laws, with the Canadian Electrical Code CSA C22.1 or in the U.S., with the National Electrical Code ANSI-NFPA 70.
- The three-prong plug provides protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.
- Ensure all electrical supply cords and fuel supply hoses are kept well away from any heated surfaces.

### PROVIDING POWER TO YOUR BARBEQUE



Plug electrical cord into properly grounded GFI (Ground Fault Interrupt) receptacle. If use of an extension cord is required, be sure that it is a minimum 16 AWG, 3 wire well insulated cord, marked for OUTDOOR USE ONLY and properly grounded.

**CAUTION:** To ensure continued protection against risk of electric shock, connect to properly earthed outlets only.

## L.P. GAS CYLINDER

Gas cylinders manufactured today have mechanisms to provide worry free barbecuing year round:

**Q.C.C.1 or Type 1-Quick Connect Coupling Valve**, ensure fast tank hook-ups requiring only hand tightening. The redundant valve system inhibits the flow of gas to the burner if the connection is not 100% correct.

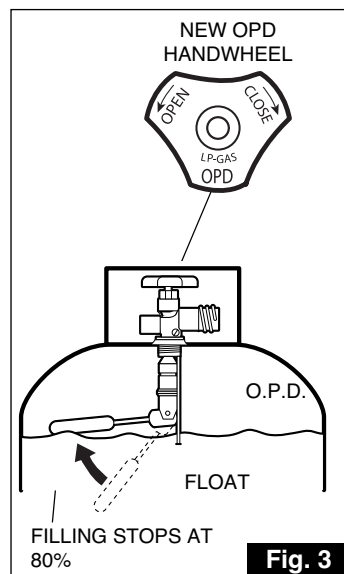
**O.P.D. or Overfill Protection Device** prevents accidental gas leaks caused by cylinder "over pressurization", the leading cause of cylinder gas leaks. The float in the tank will automatically stop filling at 80% capacity, leaving a 20% area for the expansion of liquid. Without this safety feature, the relief valve may open and discharge propane, creating a potential safety hazard. An O.P.D. cylinder is easily distinguished by its triangular hand wheel valve. (Figure 3)



Look for the Gas Guardian symbol to easily identify propane cylinders with these safety features.

### 1. SPECIFICATIONS

Self-contained propane gas barbecue systems are designed to be used only with a 9.1 kg (20 lb) propane cylinder, equipped with a Type 1 cylinder valve and incorporating an overfill protection device (O.P.D.). This barbecue cannot be connected to an existing #510 P.O.L. type valve (ones with left-hand threads). The cylinder for your gas barbecue must be constructed and marked in accordance with the specifications of L.P. gas cylinders:



**In Canada:** The National Standards of Canada CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission.

**In the U.S.:** U.S. Department of Transportation (D.O.T.)

### DO NOT CONNECT TO A PROPANE GAS CYLINDER EXCEEDING THIS CAPACITY, OR USE A CYLINDER WITH ANY OTHER TYPE OF VALVE CONNECTION DEVICE.

The Type 1 valve is recognizable by the large external thread on the outlet part of the valve. Standard existing valves do not have these exterior threads. Any attempt to connect a regulator, with other than the:

- Mating Type 1 connector (recognized by the large black coupling nut) **or**
- Standard #510 P.O.L. fitting,

by use of adapters or any other means, could result in damage, fire or injury and may negate the important safety features designed into the Type 1 system. The connection of a #510 P.O.L. fitting will not provide the flow control or temperature shut-off features built into the complete Type 1 system.

**We strongly recommend use of a propane cylinder with Q.C.C.1 and O.P.D. safety features.**

### THE CYLINDER MUST ALSO BE EQUIPPED WITH:

- A shut-off valve terminating in a proper cylinder valve outlet specified in current standards:
  - Canada: CAN/CGA - 1.6 - 2005 Outdoor Gas Grills - Amend. 1.
  - U.S.: ANSI Z 21.58 - 2005 OUTDOOR COOKING APPLIANCES.
- A listed overfilling protection device (O.P.D.).
- A safety relief valve having direct communication with the vapour space of the cylinder.
- A collar to protect the tank shut off valve.
- An arrangement for vapour withdrawal.
- A bottom ring for securing to tank support assembly.

**THE CYLINDER SHOULD NOT EXCEED 472 MM (18 1/2") IN HEIGHT AND 317 MM (12 1/2") IN DIAMETER.**

### SAFETY:

- Always turn off the cylinder valve tightly when your barbecue is not in use.
- Handle tank valves with care.
- Never connect an unregulated L.P. gas cylinder to your barbecue.
- Never store a spare cylinder under or near your barbecue when in use.
- Never subject any cylinder to excessive heat or direct sunlight.
- Always keep your in-use cylinder securely fastened in an upright position.
- Do not insert any foreign objects into the valve outlet. You may damage the back-check. A damaged back-check can be the source of a leak. Leaking propane may result in explosion, fire, severe personal injury or death.

**NEVER FILL THE CYLINDER BEYOND 80% FULL.**



**WARNING**

**IF THE ABOVE INSTRUCTIONS ARE NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.**

### 2. TRANSPORTATION AND STORAGE:



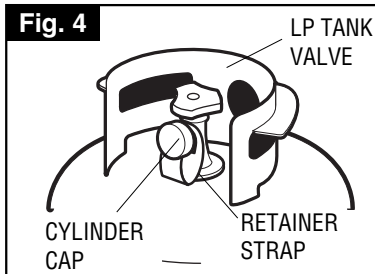
**WARNING**

**ALTHOUGH IT IS SAFE WHEN USED PROPERLY, CARELESS HANDLING OF THE PROPANE GAS CYLINDER COULD RESULT IN FIRE, EXPLOSION, AND/OR SERIOUS INJURY.**

**PROPANE GAS IS HEAVIER THAN AIR, AND WILL COLLECT IN LOW AREAS, INCREASING THE ABOVE RISKS. THEREFORE:**

- ALWAYS** use the cylinder cap provided with your cylinder whenever the cylinder is not connected to your barbecue. (Figure 4)
- DO NOT** store in a building, garage or any other enclosed area. Store in a well-ventilated area.
- DO NOT** store near any gas burning apparatus or in any high-heat areas such as a closed car or trunk.
- Transport and store the cylinder in an upright position - do not tip on its side.
- Store out of reach of children.
- DO NOT** smoke while transporting a cylinder in your vehicle.

**Fig. 4**



### WARNING

- Never fill a cylinder beyond 80% full.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.



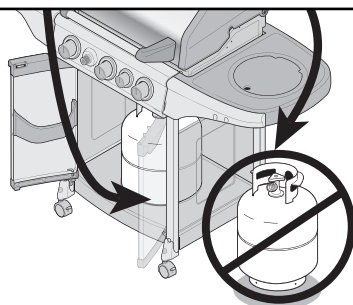


**NEVER STORE A SPARE LP CYLINDER UNDER OR NEAR THE APPLIANCE OR IN AN ENCLOSED AREA.**

#### FILLING:

FOR SAFETY REASONS, IF AN OPTIONAL L.P. GAS CYLINDER WAS SUPPLIED WITH YOUR BARBEQUE, IT HAS BEEN SHIPPED EMPTY. THE CYLINDER MUST BE PURGED OF AIR AND FILLED PRIOR TO USING ON YOUR BARBEQUE. WHEN GETTING YOUR CYLINDER FILLED

- Allow only a qualified L.P. gas dealer to fill or repair your cylinder.
- **DO NOT** allow the cylinder to be filled beyond 80% full.
- Make sure the L.P. gas dealer checks the cylinder for leaks after filling.



**IF THE ABOVE INSTRUCTIONS ARE NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.**



**ALWAYS CLOSE LP CYLINDER VALVE AND REMOVE COUPLING NUT BEFORE MOVING LP CYLINDER FROM SPECIFIED OPERATION POSITION.**



**NEVER OPERATE GRILL WITH LP CYLINDER OUT OF CORRECT POSITION SPECIFIED IN ASSEMBLY INSTRUCTIONS.**



**DO NOT INSERT ANY TOOL OR FOREIGN OBJECT INTO THE VALVE OUTLET OR SAFETY RELIEF VALVE. YOU MAY DAMAGE THE VALVE AND CAUSE A LEAK. LEAKING PROPANE MAY RESULT IN EXPLOSION, FIRE, SEVERE PERSONAL INJURY, OR DEATH.**



- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
- Do not use grill until leak-tested.
- If a leak is detected at any time, **STOP** and call the fire department.
- If you cannot stop a gas leak, immediately close LP cylinder valve and call LP gas supplier or your fire department!

## LP CYLINDER EXCHANGE

Many retailers that sell grills offer you the option of replacing your empty LP cylinder through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. Exchange your cylinder only for an OPD safety feature-equipped cylinder as described in the "LP Cylinder" section of this manual.

- Always keep new and exchanged LP cylinders in upright position during use, transit or storage.
- Leak test new and exchanged LP cylinders BEFORE connecting to grill.



**WARNING: INDICATES AN POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH OR SERIOUS INJURY.**

## HOSE & REGULATOR

#### PROPANE GAS MODELS:

Your barbeque is designed to operate on L.P. (propane) gas at a pressure regulated at 2.74 kPa (11" water column). A regulator preset to this pressure is supplied with the barbeque and **MUST** be used.

This regulator is equipped with the Q.C.C. Type 1, quick connect coupling system, which incorporates the following safety features: (Figure 5)

- It will not allow gas to flow until a positive seal has been made (Figure 6)
- It has a thermal element that will shut off the flow of gas between 115 and 150°C (240 and 300°F)
- It also has a flow-limiting device which, when activated, will restrict the flow of gas to 0.28 cubic metres per hour (10 cubic feet per hour)

Prior to attaching the propane cylinder to the hose and regulator, be sure the cylinder valve and the appliance valves are OFF. The cylinder valve is turned off by rotating the handwheel (see Figure 3) clockwise (left to right) until it stops and all appliance valves should be in the twelve o'clock position. When attaching the regulator to the cylinder, make sure that the small probe in the nipple is centered in the mating Q.C.C. 1 cylinder valve (see Figure 6). Turn the right hand threaded Q.C.C.1 black nut onto the valve in a clockwise motion until there is a positive stop.

#### DO NOT USE A WRENCH, HAND TIGHTEN ONLY.

Should the large black thermally sensitive coupling nut be exposed to temperatures above 115 - 150°C, it will soften and allow the regulator probe to disengage from the cylinder valve – thereby shutting off the flow of gas. Should this occur, do not attempt to reconnect the nut. Remove the entire regulator assembly, and replace it with a new one. (See 'PARTS LIST' section in assembly instructions or contact us at 1-800-387-8643)

**The cause of the excessive heat should be determined and corrected** before operating your barbeque again. The regulator probe also contains a flow-sensing element, which will limit the flow of gas to the regulator to a manageable amount (0.28 cubic metres/hour) in the event of a hose or regulator rupture. If it is evident that the flow control device has been activated, the cause of the excessive flow should be determined and corrected before using your barbeque again.

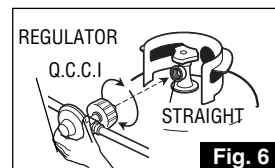
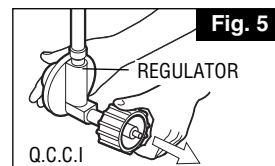
**Please refer to the troubleshooting guide on page 10 or contact us at 1-800-387-8643.**

**NOTE: IMPROPER LIGHTING PROCEDURES CAN CAUSE THE FLOW CONTROL TO ACTIVATE, RESULTING IN REDUCED HEAT OUTPUT. IF THIS IS SUSPECTED, RESET THE FLOW CONTROL BY SHUTTING OFF ALL BURNER CONTROLS AND THE CYLINDER VALVE. WAIT 30 SECONDS, THEN TURN THE CYLINDER VALVE ON EXTREMELY SLOWLY - WAIT 5 SECONDS AND TURN THE BURNER VALVE ON AND LIGHT AS NORMAL.**

- Never connect a propane gas barbeque to an unregulated propane gas supply or **any other gas**. Do not attempt to alter the hose or regulator in any way.
- The connection fitting must be protected when disconnected from the propane tank. If the fitting is allowed to drag on the ground, nicks & scratches could occur resulting in a leak when connected to the propane tank.

#### PROPANE AND NATURAL GAS MODELS:

- Do not allow any grease (or other hot material) to fall onto the hose, or allow the hose to come in contact with any hot surfaces of the barbeque.
- Visually inspect the entire length of the hose assembly before each use of the barbeque. If it is evident there is excessive abrasion/wear, or the hose is cut, it must be replaced prior to using your barbeque. Only the hose assembly as specified in the Parts List should be used.
- Follow the 'LEAK TEST' instructions before lighting your barbeque for the first time, every time a propane cylinder is refilled, if any gas component is changed, if the regulator flow-limiting device has been activated, after prolonged periods of storage or non-use or at least once per season.



## NATURAL GAS MODELS:

- Never use with propane, or **any other gases**.
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping during any pressure testing of the system at test pressure in excess of 3.5 kPa (1/2 p.s.i.).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at pressures equal to or less than 3.5 kPa (1/2 p.s.i.).
- The gas supply hose must be a minimum of 3.1 m (10 ft) and a maximum of 3.6 m (12 ft). Always disconnect hose at quick connect coupling when storing your barbeque.
- Inspect and clean quick connect coupling, and keep it protected when it's not in use.



### WARNING

**DO NOT ATTEMPT TO REPAIR OR ALTER THE HOSE/VALVE/REGULATOR FOR ANY "ASSUMED" DEFECT. ANY MODIFICATION TO THIS ASSEMBLY WILL VOID YOUR WARRANTY AND CREATE THE RISK OF A GAS LEAK AND FIRE. USE ONLY AUTHORIZED REPLACEMENT PARTS SUPPLIED BY MANUFACTURER.**



### WARNING

**FAILURE TO ENSURE THE ABOVE MAY RESULT IN A HAZARDOUS FIRE OR EXPLOSION CAUSING SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE.**

## CLEANING & MAINTENANCE

To keep your barbeque working at its peak efficiency as well as contribute to the safe operation of this unit, perform all of the operations below at least once a year preferably at the start of each cooking season.

### PERFORM A LEAK TEST

A leak test ensures that there are no gas leaks prior to lighting your barbeque.

#### WHEN A LEAK TEST MUST BE PERFORMED:

- Before lighting your barbeque for the first time
- Every time the propane cylinder is refilled
- If any gas component is changed
- At a minimum once per season
- After prolonged period of storage or non-use
- If the regulator flow-limiting device has been activated

The leak test should be performed in a well-ventilated area away from any open flame, heat or ignition sources.

**DO NOT USE A MATCH, OPEN FLAME OR SMOKE DURING LEAK TESTING.**

#### WHAT YOU'LL NEED FOR TESTING:

1. A mixture of 50% liquid dish soap and 50% water.
2. A brush or cloth to apply the mixture.

#### AREAS TO TEST ON A PROPANE BARBEQUE:

- All propane cylinder welds (see Figure 7A)
- Propane cylinder valve – including threads into cylinder (see Figure 7B)
- Regulator fitting and propane cylinder connection (see Figure 7B)
- All hose connections (see Figure 7C) including side burner tubing, if equipped (see Figure 7D)
- All valve connections (see Figure 7C & D)

#### AREAS TO TEST ON A NATURAL GAS BARBEQUE:

- All hose connections (see figure 7C)
- All valve connections (see figure 7C & 7D)

#### HOW TO DO THE TESTING:

1. With the barbeque console control knobs in the 'OFF' position, twist the valve on your propane cylinder 1 turn, or the main natural gas valve on.  
**DO NOT IGNITE THE BURNERS WHILE PERFORMING THE LEAK CHECK.**
2. Brush your soap and water solution on all connections and components as outlined above.
3. Observe each place for growing bubbles, which indicate that a leak is present.
4. Shut off the flow of gas while fixing the leak. Tighten any leaking connection and repeat test until no leaks are detected.
5. If the leak(s) cannot be stopped **DO NOT USE. Shut off the fuel source at the valve immediately (if appropriate, remove propane cylinder). Call a certified gas appliance service person, or a gas dealer for proper repairs.**

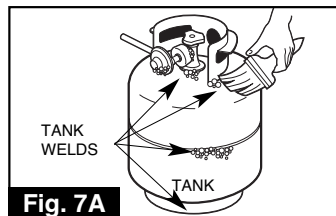


Fig. 7A

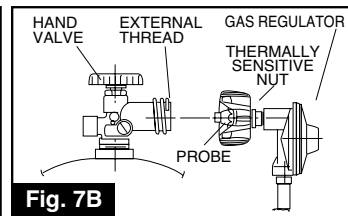


Fig. 7B

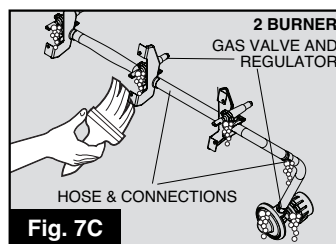


Fig. 7C

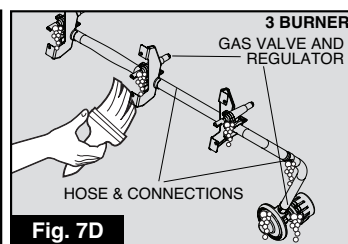


Fig. 7D



### WARNING

**IF THE ABOVE INSTRUCTIONS ARE NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.**

## CLEANING VENTURI TUBES

Periodic cleaning of the venturi tubes is recommended for optimum burner performance, especially after prolonged storage or a period of non-use.

#### How to Clean:

- Remove the burner (refer to 'ASSEMBLY PROCEDURE').
- Use a venturi cleaning brush and insert the brush into the venturi tube 1 inch at a time, then remove to prevent moving the debris upwards (see Figure 8).
- As you remove the brush head inspect and discard any debris
- Continue this procedure until the entire lengths of all venturi tubes are free of debris.
- Reinstall burner (as per assembly instructions), ensure the venturi tubes are seated over the valve orifices (see Figure 1).
- Perform a Leak Test (see page 6).

### CHECK TO ENSURE THE BURNER HAS A GOOD FLAME EACH TIME IT IS TURNED ON.

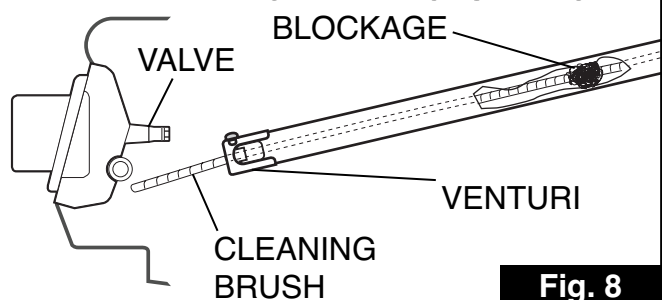


Fig. 8



### WARNING

It is possible that very small insects could make webs or nest in the venturi tubes, as they are naturally

attracted to the smell of gas. This will partially or completely block the flow of gas through the venturi and is indicated by a smoky yellow flame, and/or a burner that is difficult or impossible to light. Ultimately, it may cause the gas to burn outside the venturis, which can cause a fire resulting in damage to your barbeque and potential personal injury. **IF THIS HAPPENS IMMEDIATELY SHUT OFF THE PROPANE AT CYLINDER. When the barbeque has cooled, follow the "How to Clean" steps above.**

CHECK TO ENSURE THE BURNER HAS A GOOD FLAME EACH TIME IT IS TURNED ON.

## CLEANING OTHER PARTS OF YOUR APPLIANCE

**General Grill Cleaning:** Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. Do not apply a caustic grill/oven cleaner to painted surfaces.

### BURNER:

At least twice a year, clean your burner when cleaning the venturi tubes. The burner can be gently scraped clean with a brass bristle brush. Ensure that all burner ports (openings) are clear (**DO NOT ENLARGE BURNER PORTS**). If you find cracks, abnormal holes, or damage caused by corrosion during your inspection and cleaning, replace burner. (**SEE WARRANTY**).

### IGNITOR:

Clean the ignitor clip lightly using a wire brush to remove rust and grease. **DO NOT USE WATER OR CLEAN THE ELECTRODE WITH THE WIRE BRUSH.** Visually inspect the ceramic of the electrode for cracks. The electrode can be wiped with a soft cloth if necessary. If a crack is found, a replacement ignitor system will be required. Look for Fiesta O.E.M. ignition system or universal ignition system.

### CLEANING GRIDS:

After each use, scrub the cooking grids with a stiff long-handled brass brush. Do not use steel brushes, as they can scratch the nickel or porcelain coating. Grids can also be washed with mild detergent. Never use commercial oven cleaners. If rust appears on your cooking grids, remove the rust with a scrub pad and coat the grid with some cooking oil. If excessive wear is evident, you might want to replace or upgrade your cooking grid.

**Call our info Fiesta experts for more details at 1-800-387-8643**

### COOKING SYSTEM:

All cooking systems such as Ceramic Grates are self-cleaning. When the barbeque is cold, turn each item over and then turn the barbeque on HIGH for 10 to 15 minutes. **DO NOT LEAVE THE BARBEQUE UNATTENDED.** Replace or possibly upgrade your cooking system when they begin to spread apart or fall through the grate. With Smart Bars, scrape them with a brass bristle brush, clean using soap and water, then rinse and dry.

**DO NOT ALLOW EXCESSIVE GREASE OR OTHER RESIDUE TO BUILD UP ON YOUR COOKING SYSTEM AS A FIRE MAY RESULT.**

**NOTE: FOR SMART BAR (HEAT DISTRIBUTION PLATE) MODELS ONLY LAVA ROCK IS NOT REQUIRED AND IS NOT TO BE USED IN THIS SYSTEM. THE USE OF LAVA ROCK OR CERAMIC ROCK WITH SMART BAR (HEAT DISTRIBUTION PLATE) IS EXTREMELY UNSAFE AND COULD RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE.**

### SIDE SHELVES:

**Metal Shelves:**

Use any household cleaner, except those containing acid or mineral spirits. Be sure to rinse well after cleaning. **DO NOT USE AS A CUTTING BOARD.**

**COVER YOUR BARBEQUE WHEN IT IS NOT IN USE TO PROTECT THE SHELVES FROM THE OUTDOOR ELEMENTS.**

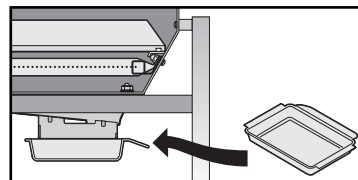
### CASTING INTERIOR AND WARMING RACK:

At least once a year remove all components from inside your barbeque. Loosen any cooking residue with a scraping tool for large particles and a brass barbeque brush for smaller particles. Scrub with hot water and a strong detergent, then rinse thoroughly or spray barbeque degreaser liberally on all interior surfaces. Be sure to use gloves and eye protection. Let stand for 10 minutes, scrape off residue and repeat if required. Rinse thoroughly with water. Replace all components as outlined in the assembly instructions. **DO NOT USE DEGREASER ON PAINTED OR PLASTIC SURFACES. DO NOT ALLOW EXCESSIVE GREASE OR OTHER RESIDUE TO BUILD UP ON YOUR COOKING SYSTEM AS A FIRE MAY RESULT.**

### GREASE CUP HOLDER:

The grease cup holder is located on the bottom of the base casting, immediately below the hole through which any grease will drain.

A grease cup is not provided, however the clip has been designed to accommodate a standard soup can or jar. The grease cup should be checked and replaced regularly to prevent grease from overflowing.



MODEL MAY NOT BE EXACTLY AS SHOWN.

## STORAGE

More people are discovering the pleasure of year round barbequing. However, if you choose to store your barbeque for the winter or any extended length of time, follow these steps:

- Clean the cooking grids, then oil lightly with cooking oil, wrap in paper and then store the cooking grids indoors.
- Follow the same cleaning method above for the burners and any warming racks.
- Cover the barbeque if it is left outdoors.
- When the barbeque is not in use, the gas must be turned off at the L.P. cylinder valve or main shut off valve, and stored outdoors in a well-ventilated area.

With a **Propane** appliance you can store the barbeque inside, PROVIDED the cylinder is removed from the barbeque and stored outdoors in a well-ventilated area, out of the reach of children. When the cylinder is disconnected from the barbeque, ensure the cylinder valve safety cap is firmly threaded through onto the valve.

With a **Natural Gas** appliance, the gas must be turned off at the individual gas shut off valve and the hose must be disconnected from the gas supply piping system before storing the barbeque indoors. Install plastic covers to quick connect fittings.

**After a period of storage or non-use a leak test should be performed and the burner venturis cleaned prior to use.**



**NEVER STORE A SPARE LP CYLINDER UNDER OR NEAR THE APPLIANCE OR IN AN ENCLOSED AREA.**

## USING YOUR APPLIANCE CORRECTLY

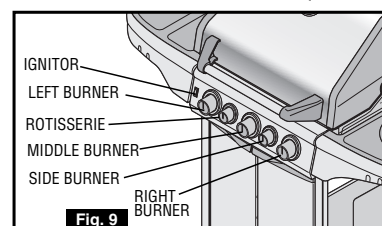
### LIGHTING

Prior to lighting your barbeque, visually check all hoses before each use for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, **DO NOT USE YOUR BARBEQUE.** A replacement hose and regulator is required (see 'PARTS LIST' in Assembly Brochure).

### IMPORTANT

- Always raise the barbeque lid before lighting.
- Do not lean over the barbeque when lighting the burner.
- Visually check the flames every time you light your barbeque (Figure 10). If the flame is abnormally small or a smoky yellow - shut off the barbeque and check the venturi tubes for blockage (see Figure 8) or refer to the Troubleshooting Guide.

On barbeques with dual controls, the right control knob operates the right burner and the left knob operates the left burner. On barbeques with triple control knobs the far left knob operates the side burner. (Figure 9)





## MAIN BURNER

### USING THE IGNITOR (Figure 11A)

1. Open the lid before lighting.
2. Turn off all of the burner control knobs and close the gas supply valve.
3. Open the gas supply valve and wait 5 seconds.
4. Push in and turn a single main burner control knob to 'HIGH'. All other control knobs should be in the "OFF" position.
5. Depress the ignitor, repeat if necessary.
6. If the burner does not light immediately (within four seconds), turn burner control knob off and wait 5 minutes to clear the gas.
7. Repeat steps 1 to 6. If burner still fails to light, refer to **Troubleshooting Guide** to determine cause and solution, or try the Match Lighting procedure below.

### MATCH LIGHTING PROCEDURE

1. Open the lid before lighting.
2. Place an ignited lighter or lit match through the lighting hole, approx. 1.25 cm (1/2") from burner. (See Figure 11B)
3. Push in and turn the left burner control knob to 'HIGH'. The burner should light immediately (within four seconds). If it does not, extinguish the lighter or match, turn the control knob to off, and wait 5 minutes to clear the gas.
4. Repeat steps 1 to 3. If burner fails to light, refer to the Troubleshooting Guide to determine cause and solution.

### LIGHTING THE OTHER SIDE OF THE DUAL BURNER

Once one side of the dual burner has been lit, push in and turn the other control knob to 'HIGH'. The unlit burner will light automatically.

### SIDE BURNER (OPTIONAL) USING THE IGNITOR

1. If sideburner has a lid, raise side burner lid before lighting.
2. Push in and turn the side burner control knob to 'HIGH'.
3. Turn or depress ignitor. Repeat if necessary (see Figure 12A).
4. If burner does not light immediately (within four seconds), turn the burner control knob off, and wait 5 minutes to clear the gas.
5. Repeat steps 1 to 4. If burner still fails to light, refer to the Troubleshooting Guide to determine cause and solution, or try the match lighting procedure below.

### MATCH LIGHTING PROCEDURE

1. If Sideburner has a lid, raise side burner lid before lighting.
2. Place an ignited lighter or lit match near the ports, approximately 1.25 cm (1/2") from burner (see Figure 12B).
3. Push in and turn the side burner control knob to 'HIGH'. The burner should light immediately (within four seconds). If it does not, extinguish the lighter or match, turn the control knob off, and wait 5 minutes for the gas to clear.
4. Repeat steps 2 and 3. If burner still fails to light, refer to the Troubleshooting Guide to determine the cause and solution.

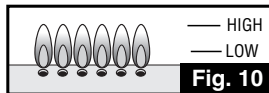


Fig. 10

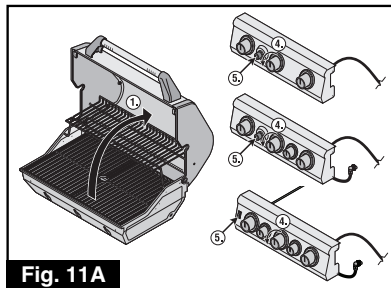


Fig. 11A

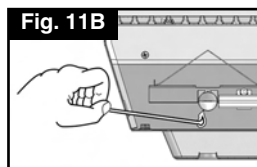


Fig. 11B

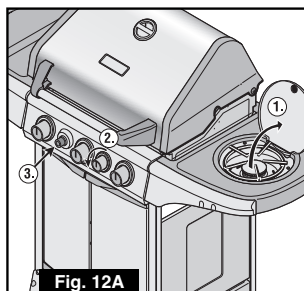


Fig. 12A

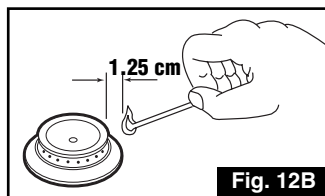
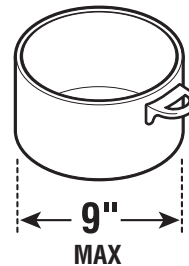


Fig. 12B

NOTE: MAXIMUM WEIGHT FOR  
SIDE BURNER 4.5kg (10 lb)

## SIDE BURNER COOKING POTS



NOTE: WHEN USING THE SIDE  
BURNER, THE MAXIMUM POT  
SIZE IS 9" WIDE.

NOTE: MAXIMUM  
WEIGHT FOR SIDE  
BURNER 10 lb (4.5 kg)

## PROPANE MODELS ONLY

If the heat output from the burner(s) seem abnormally low, it may be caused by the regulator flow-limiting device being activated by a leak in the gas system, or improper lighting procedures. If this is suspected, shut off the cylinder valve and all burner valves. Perform a leak test to determine if a leak has caused the flow-limiting device to activate. If the leak test is negative, then carefully follow the lighting procedures step-by-step, ensuring all valves (including tank) are **off** before starting.

## RELIGHTING

### SAFETY WARNING

If the burner flame goes out when your barbeque is in operation, immediately turn off the control valves. Wait five minutes for the gas to clear before attempting to relight the burner. If the problem persists, refer to the Troubleshooting Guide.

## SHUTTING DOWN YOUR BARBEQUE

1. Shut off L.P. cylinder valve.
  2. Shut off burner control valves.
- This sequence prevents residual gas from being left in the system under pressure.

## BREAKING IN YOUR BARBEQUE



**WARNING**

**DO NOT LIGHT SIDE BURNER WITH LID  
DOWN. FAILURE TO DO SO MAY CAUSE  
SERIOUS BODILY INJURY AND/OR  
PROPERTY DAMAGE.**

Before cooking on your gas barbeque for the first time, you should "break it in" by operating it for a short period of time without any food. To "break in" your barbeque light the barbeque following the lighting instructions as outlined on the console decal or in this manual. (see page 7). Close the lid and keep the temperature on "HIGH" for 20 minutes. **DO NOT OPEN THE LID DURING THIS PROCESS.** Then raise the lid and continue to operate your barbeque on "HIGH" for an additional 5 minutes. Your barbeque is now ready for cooking.

### NOTE: FOR LAVA ROCK MODELS ONLY

**DO NOT OPERATE YOUR BARBEQUE IF THE LAVA ROCKS ARE WET,  
THE BUILD-UP OF STEAM MAY CAUSE THEM TO FRAGMENT.**

### NOTE: FOR SMART BAR/TENT (HEAT DISTRIBUTION PLATE) MODELS ONLY

LAVA ROCK IS NOT REQUIRED AND IS NOT TO BE USED IN THIS  
SYSTEM. THE USE OF LAVA ROCK OR CERAMIC ROCK WITH SMART  
BAR/TENT (HEAT DISTRIBUTION PLATE) IS EXTREMELY UNSAFE AND  
COULD RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY  
DAMAGE.



**WARNING**

**IF SIDE BURNER IS EQUIPED WITH LID:  
DO NOT LIGHT SIDE BURNER WITH LID  
DOWN. FAILURE TO DO SO MAY CAUSE  
SERIOUS BODILY INJURY AND/OR  
PROPERTY DAMAGE.**

## COOKING TECHNIQUES

**NOTE: OPTIONAL SIDE BURNER DOES NOT REQUIRE TO BE PREHEATED. NEVER OPERATE SIDE BURNER WITH SIDE BURNER LID CLOSED.**

### PREHEATING THE BARBEQUE

The cooking system and grids require heating prior to adding food.

1. Light your barbeque as outlined in the 'LIGHTING' instruction section.
2. Once lit, preheat your barbeque on the HIGH setting with the lid down for 6 to 10 minutes.
3. Turn the burner control knobs to the appropriate heat setting prior to adding your food. Preheating your barbeque is not required when you are cooking food using indirect cooking techniques.

### LID POSITION

Although keeping the lid up or down when cooking on your barbeque is a personal preference, you will find that you will have fewer flare-ups, and your food will cook in less time (therefore using less fuel) if the lid is down. Keep the lid down when cooking food that requires a long cooking period over a low flame, such as indirect cooking. To adjust your lid height, use an Adjustable BBQ Lid Holder.

## COOKING TEMPERATURES

**HIGH Setting:** Use the HIGH setting to preheat the barbeque, sear meat such as steak, and to burn off any cooking residue from the grids after cooking your meal. HIGH is rarely used for extended cooking.

**MEDIUM Setting:** Most grilling or roasting of meat and vegetables, as well as any baking, is best done at a medium heat.

**LOW Setting:** A low temperature is used when cooking lean meat or delicate items such as fish. All smoke cooking is done at low heat.

For the best results, invest in a Meat Thermometer

## BARBEQUE COOKING METHODS

Your barbeque is more than just a place to grill your burgers and hotdogs - the possibilities are as endless as your imagination. But, before you start experimenting, here are some frequently used terms that will help:

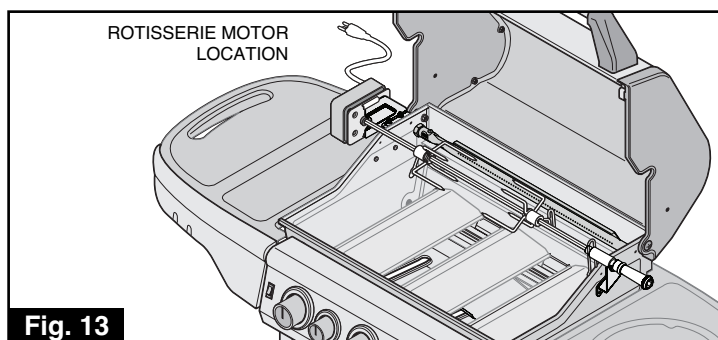
**Direct Cooking** is also known as grilling. This is the most popular cooking method and involves cooking food directly over the flame, such as searing a steak. Other good candidates for this cooking method are thin cuts of meat, vegetables, kabobs and fillets.

**Indirect Cooking** means the food is cooked away from the direct flame by placing it on the opposite side of the lit burner and allowing the heat to tumble within the closed confines of the closed barbeque, very similar to a convection oven. Much like your oven, you can roast and even bake, provided your barbeque lid is closed.

**Rotisserie cooking** is one of the fastest growing barbeque cooking techniques, especially if your barbeque is equipped with a rear rotisserie burner. Just imagine, cooking restaurant style rotisserie meat in your own backyard! Rotisserie cooking allows the food to self-baste while turning on the motorized spit, sealing in the juices while browning the outside surface.

Rotisserie-cooked food is an excellent cooking option for large cuts of meat such as roasts, leg of lamb or poultry. Fiesta Barbeque Gear Rotisseries and Rotisserie Basket will allow you to enjoy rotisserie-cooked food on your new Fiesta Barbeque. Locate the motor of the rotisserie on the left side of the barbeque as illustrated in Figure 13.

**CAUTION: IF USING A ROTISSERIE MOTOR, ENSURE PARTS ARE COOL TO THE TOUCH THEN REMOVE THE MAIN COOKING GRILLS AND WARMING RACKS. THERE IS A CHANCE THE COOKING GRILLS COULD INTERFERE WITH THE ROTATING FOOD AND SHOULD NOT BE INSTALLED WHILE ROTISSERIE COOKING.**



### WARMING RACKS

A warming rack may be included with your barbeque and provides you with additional cooking space away from direct heat. This is useful when cooking delicate items such as fish, boneless chicken breasts or vegetables. Warming racks are also a great place to keep food warm that is already done so you can serve your entire meal at the same time. Fiesta offers single, double or our exclusive one-piece closed back cantilever warming rack. These can be added or upgraded at any point during the lifespan of your barbeque, call our info Fiesta experts for more details at 1-800-387-8643.

**Tip:** A light application of cooking oil prior to use will help to keep food from sticking to the warming rack.

### CONTROLLING FLARE-UPS

Some flare-up during grilling is desirable to create the smoke, which gives barbequed food its unique flavour and appearance. However, excessive flare-up can not only ruin your food, it may lead to a dangerous condition as well. By excessively raising the temperature within your barbeque, particularly if a build up of grease in your barbeque ignites, these flare-ups may result in an uncontrolled grease fire.

### TO MINIMIZE FLARE-UPS:

- Trim excess fat from meats before cooking
- Cook fatty meats on a low setting, or by using the indirect method as described above
- Ensure that your cooking system is free of excess grease from previous usage
- Check that the grease drain hole is not blocked
- Cook with lid down to cut down on the flow of air
- Reduce the heat settings

**CHECK OUT [www.fiestabbq.com](http://www.fiestabbq.com) for great grilling tips, recipes and helpful hints!**

The cooking times and temperatures outlined in this chart are guidelines only and may vary based on cooking conditions and the actual barbeque. Low=300°F Medium=450°F High=650°F

FOOD	SETTING	COOKING TIME
<b>BEEF</b>		
Hamburger 3/4" thick	Medium	Medium: 8 to 10 minutes Well Done: 10 to 15 minutes
Frozen Patties	Low to Medium	Medium: 12 to 14 minutes
Steak 1" Thick	Medium	Rare: 3 to 6 minutes Medium: 6 to 9 minutes Well Done: 9 to 12 minutes
Roast	Low	Rare: 12 to 15 minutes/lb Medium: 15 to 20 minutes/lb Well Done: 20 to 25 minutes/lb
<b>PORK</b>		
Chops 1/2"	Medium	Medium: 8 to 10 minutes Well Done: 15 to 20 minutes
Ribs (3-4 lb)	Low to Medium (indirect)	45 to 90 minutes
Roast (3-5 lb)	Low to Medium	Well Done: 18 to 23 minutes/lb
<b>LAMB</b>		
Chops 1/2"	Medium	6 to 12 minutes
<b>POULTRY</b>		
Chicken (2 1/2 - 3 1/2 lb)	Low (with rotisserie burner)	75 to 90 minutes
Turkey/Chicken (2-5 lb)	Medium/Low	30 minutes/lb
Chicken-halved/quartered	Low	25 to 30 minutes
Chicken Breast (6 oz)	Medium (direct)	8 to 12 minutes
Boneless Chicken Breasts (halves)	Medium	10 to 12 minutes
<b>SEAFOOD</b>		
Fillets 6-8 oz	Medium to Hot	8 to 12 minutes
Steaks 1" thick	Medium to Hot	Well done: 10 to 15 minutes
Shrimp large or jumbo	Low to Medium	8 to 12 minutes
<i>General Guidelines: *if fish is frozen, brush with oil &amp; double grilling time.</i>		
<b>VEGETABLES</b>		
(wrap vegetables in foil) Baking Potato, whole	Medium	25 to 30 minutes
Corn, whole* *Remove outer husks and soak in water prior to grilling	Low to Medium	15 to 20 minutes
Zucchini, halved	Medium	6 to 10 minutes
**The higher the water content or density of the vegetables you are cooking, the longer the cooking time. Visit the Fiesta Kitchen @ <a href="http://www.fiestabbq.com">www.fiestabbq.com</a> for exciting recipes, tips and helpful hints.		

## TROUBLE SHOOTING GUIDE

**IF YOU ARE EXPERIENCING DIFFICULTY AFTER FOLLOWING THIS GUIDE, PLEASE CONTACT OUR  
CUSTOMER SERVICE TOLL FREE - PHONE 1-800-387-8643 OR FAX 1-888-801-7772.**

PROBLEM	POSSIBLE CAUSES	CORRECTION
Burner Will Not Light (match or ignitor) or Burners Not Hot Enough	<ul style="list-style-type: none"> <li>Blocked venturi tubes</li> <li>Cylinder or gas supply valve turned off</li> <li>Venturi tubes not properly seated over valve orifices</li> <li>Burner ports blocked</li> </ul> <p><b>PROPANE BARBEQUES ONLY</b></p> <ul style="list-style-type: none"> <li>Low or out of propane</li> <li>Flow control device activated</li> <li>Regulator not fully tightened into cylinder</li> </ul> <p><b>NATURAL GAS ONLY</b></p> <ul style="list-style-type: none"> <li>Is fuel hose bent or kinked?</li> </ul>	<ul style="list-style-type: none"> <li>Clean out blockage (Page 6)</li> <li>Open cylinder or gas supply valve</li> <li>Ensure proper venturi assembly (Page 6)</li> <li>Clean / replace burner (Page 6)</li> <li>Refill cylinder</li> <li>Follow correct lighting procedure (Page 7)</li> <li>Perform leak test and correct leaks (Page 6)</li> <li>Tighten regulator fully (hand tight) into cylinder</li> <li>Straighten fuel hose</li> </ul>
Flames Smokey Yellow	<ul style="list-style-type: none"> <li>Partially blocked venturi tubes</li> <li>Excess cooking salts on burner</li> <li>Air shutter closed (side and rear rotisserie burner only)</li> </ul>	<ul style="list-style-type: none"> <li>Clean out blockage (Page 6)</li> <li>Clean burner (Page 6)</li> <li>Open air shutter</li> </ul>
Burner Lights With Match Not With Ignitor (no spark)	<ul style="list-style-type: none"> <li>Loose wire connection</li> <li>Broken electrode ceramic</li> <li>Poor ground</li> <li>Faulty Ignitor</li> </ul>	<ul style="list-style-type: none"> <li>Check all connections are tight</li> <li>Replace</li> <li>Ensure collector box, burner and ignitor are assembled properly.</li> </ul>
<b>ELECTRONIC IGNITION</b> No sparks appear at any electrodes when ignition button is pushed; no noise can be heard from spark module.	<ul style="list-style-type: none"> <li>Battery not installed properly.</li> <li>Dead battery.</li> <li>Button assembly not installed properly.</li> <li>Faulty spark module.</li> </ul>	<ul style="list-style-type: none"> <li>Check battery orientation.</li> <li>Has battery been used previously? Replace Battery.</li> <li>Check to insure threads are properly engaged. Button should travel up and down without binding.</li> <li>If no sparks are generated with new battery and good wire connections, module is faulty.</li> </ul>
No sparks appear at any electrodes when ignition switch is pushed; noise can be heard from spark module.	<ul style="list-style-type: none"> <li>Output lead connections not connected.</li> </ul>	<ul style="list-style-type: none"> <li>Are output connections on and tight? Remove and reconnect all output connections at module and electrodes.</li> </ul>
Sparks are present but not at all electrodes and/or not at full strength	<ul style="list-style-type: none"> <li>Output lead connections not connected.</li> <li>Arcing to grill away from burner(s).</li> <li>Weak battery.</li> <li>Electrodes are wet.</li> <li>Electrodes cracked or broken "sparks at crack".</li> </ul>	<ul style="list-style-type: none"> <li>Are output connections on and tight? Remove and reconnect all output connections at module and electrodes.</li> <li>If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame. If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires.</li> <li>All sparks present but weak or at slow rate. Replace battery with a new AA-size alkaline battery.</li> <li>Has moisture accumulated on electrode and/or in burner ports? Use paper towel to remove moisture.</li> <li>Inspect electrodes for cracks, if found, replace cracked or broken electrodes.</li> </ul>



## TROUBLE SHOOTING GUIDE

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CUSTOMER SERVICE TOLL FREE - PHONE 1-800-387-8643 OR FAX 1-888-801-7772.**

<b>PROBLEM</b>	<b>POSSIBLE CAUSES</b>	<b>CORRECTION</b>
Flame Blows Out/Down Through Base	<ul style="list-style-type: none"> <li>• High wind conditions</li> </ul> <b>PROPANE BARBEQUES ONLY</b> <ul style="list-style-type: none"> <li>• Propane low</li> </ul>	<ul style="list-style-type: none"> <li>• Relocate barbeque back towards wind</li> <li>• Refill cylinder</li> </ul>
Too Much Heat/Excessive Flare-up	<ul style="list-style-type: none"> <li>• Excessive fat in meat</li> <li>• Grease drain plugged</li> <li>• Cooking system clogged with grease</li> <li>• Cooking system not positioned correctly</li> </ul>	<ul style="list-style-type: none"> <li>• Trim meat/turn down burner controls &amp;/or fuel supply</li> <li>• Clean casting base and burner (Page 6)</li> <li>• Clean lava rocks, ceramic briquettes or tile, smart bars, heat distribution plate (Page 7)</li> <li>• Position cooking system correctly</li> </ul>
Flames Under Heat Control Console	<ul style="list-style-type: none"> <li>• Blocked venturis</li> </ul>	<ul style="list-style-type: none"> <li>• Immediately shut off gas at source, allow grill to cool and clean out venturis (Page 6)</li> </ul>
Regulator Humming	<b>PROPANE BARBEQUES ONLY</b> <ul style="list-style-type: none"> <li>• This is not a defect or a hazard.</li> </ul>	<ul style="list-style-type: none"> <li>• Temporary condition caused by high outside temperature and usually a full L.P. cylinder</li> </ul>
Incomplete Flame	<ul style="list-style-type: none"> <li>• Plugged, rusted, or leaking burner</li> </ul>	<ul style="list-style-type: none"> <li>• Clean / replace burner (Page 6)</li> </ul>
Flashback...(fire in burner tube(s)).	<ul style="list-style-type: none"> <li>• Burner and/or burner tubes are blocked.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn knobs to OFF. Clean burner &amp;/or burner tubes. See burner cleaning section (Page 6)</li> </ul>
Unable to fill LP cylinder.	<ul style="list-style-type: none"> <li>• Some dealers have older fill nozzles with worn threads.</li> </ul>	<ul style="list-style-type: none"> <li>• The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.</li> </ul>
One burner does not light from other burner( s).	<ul style="list-style-type: none"> <li>• Grease buildup or food particles in end(s) of carryover tube(s).</li> </ul>	<ul style="list-style-type: none"> <li>• Clean carry-over tube(s) with wire brush.</li> </ul>
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> <li>• Out of gas.</li> <li>• Excess flow valve tripped.</li> <li>• Vapor lock at coupling nut/LP cylinder connection.</li> </ul>	<ul style="list-style-type: none"> <li>• Check for gas in LP cylinder.</li> <li>• Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs &amp; LP cylinder valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP cylinder valve, wait 30 seconds and then light grill.</li> <li>• Turn off knobs and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.</li> </ul>

## LIMITED WARRANTY

...Sears Canada Inc. warrants its gas barbeque, subject to the terms set forth below, to be free from manufacturers defects in materials and workmanship during the period of warranty coverage specified. This Limited Warranty is extended to the original customer/purchaser only, is not transferable and applies only to Sears barbeques that have been properly assembled, operated and maintained and reasonably used, as defined in Sears's Care & Use Manual, Assembly Instructions and this Warranty. This warranty does not cover any failure or operating difficulty caused by anything other than defective materials or workmanship, and excludes normal wear and tear and the other items described below.

Your Sears barbeque (and related fuel equipment) have been certified for use in Canada by the applicable certifying authorities specified on the rating plate affixed to the barbeque (and related fuel equipment). **YOUR SEARS BARBEQUE MUST BE USED ONLY IN ACCORDANCE WITH APPLICABLE CERTIFICATION AND SEARS'S CARE AND USE INSTRUCTIONS.** Sears Canada Inc. does not recommend the conversion of the gas supply specified on the rating plate to any other fuel or equipment. Any conversion will result in termination of the Sears product warranty and default of the applicable certification.

**Date and proof of purchase is mandatory for all warranty claims. Always identify the product model number and serial number when requesting warranty coverage.**

Scope of Coverage	Period of Coverage	Type of Failure Coverage
Parts and Paint	Two (2) years from date of manufacture*	Defective materials or Workmanship

This warranty covers replacement parts only. All other costs including labour, transportation, postage and other incidental service costs are the responsibility of the applicant.

### Replacement Parts

All warranty service and/or replacement of Sears parts must be performed by the Customer Service Department of **Sears Canada Inc.** Customers seeking warranty service and/or replacement should contact Customer Service with their model number and serial number and the nature of their claim, a tracking number will be issued at that time. The part(s) must be returned to Sears Customer Service Department, shipping charges at expense of sender (customer), accompanied by the tracking number. Sears will repair (or at its option, replace) the defective component if proven after inspection to be defective under normal domestic use.

### Limitations

All Warranty replacement or repair shall be subject to the terms and conditions of this warranty for the remainder of the original period of coverage. **The use of non Sears replacement parts automatically voids the Sears Barbeque Warranty.** Transportation charges for the shipment of the replacement parts or the shipment of the gas barbeque are your responsibility. The limited warranty does not apply to and Sears Canada Inc. shall not be responsible or liable for any failures or operating difficulties caused by anything other than defective materials or workmanship. Exclusions to this warranty include normal wear and tear, accidental damage, abuse, tampering or misuse, alteration, misapplication, vandalism, careless handling, improper installation, improper customer assembly, improper use, maintenance or service, deterioration or damage due to severe weather i.e. hail, hurricanes, earthquakes, tornados, or discolouration or paint chipping, surface rust or rust perforation due to paint chipping resulting from normal wear and tear or causes other than defective material or due to chemical exposure in the atmosphere, commercial or rental use, use of improper or uncertified fuel, fuel source or equipment, or failure to do normal & routine maintenance or service, including (not limited to) removal of insects within the venturi tubes. The provisions of this additional written warranty are in addition to and not a modification of, nor subtraction from any other statutory warranties or other rights and remedies provided by any provincial law. Warranty will **NOT** apply if this gas grill is used for commercial or rental purposes.

### Care & Use: Limitation of Liability

Please refer to the care and use section of this manual for instructions on the proper care and use of your Sears barbeque. **YOUR SEARS PRODUCT MUST BE USED ONLY IN ACCORDANCE WITH APPLICABLE CERTIFICATION AND SEARS'S CARE AND USE INSTRUCTIONS.**

\* NOTE: Warranty will be extended to commence upon the date of purchase on the condition a copy of the original receipt is provided.

**For any damaged, missing or warranty parts please call 1-800-387-8643**

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no matter who made it, no matter who sold it!

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to bring in products like vacuums, lawn equipment and electronics.

For **Sears Parts & Service**, to order the replacement parts,  
accessories and owner's manuals that you need to do-it-yourself.

[www.sears.ca](http://www.sears.ca)

To purchase or inquire about Sears Maintenance Agreement, call;

**1-800-361-6665**

9 a.m. – 8 p.m. Mon. – Fri. EST, 9 a.m. – 4 p.m. Sat.

Pour service en français:

**1-800-LE-FOYER<sup>MC</sup>**



# LEFT H-LEG ASSEMBLY

**FIG.1**

**NOTE:**  
DOOR HINGE  
BRACKETS  
MUST FACE  
TOWARDS  
FRONT

#10-B x .5"  
PAN HEAD SCREW (2)

H-LEG (1 LEFT/1RIGHT) - LEFT  
HAND SHOWN

LEG INSERTS (2)

CASTER  
INSERTS (2)

CASTER (4)

1/4-20 X 1.5"  
CARRIAGE BOLT (4)

1/4-20 NUT HEX HD  
FLANGED (4)

DOOR  
HINGE (4)

#10B x .5" PAN  
HEAD SCREW (4)

1/4-20 X 1.5"  
CARRIAGE BOLT (4)

1/4-20 NUT HEX HD  
FLANGED (4)

**A** INSTALL LEG INSERTS INTO LEFT H LEG  
AS SHOWN. (NOTE ORIENTATION OF  
LEGS WHEN INSTALLING SEE FIG.1B)

**B** ATTACH LEFT LEGS WITH 1/4-20X1 1/2"  
BOLT AND 1/4-20 HEX NUT.

**C** ATTACH DOOR BRACKETS.

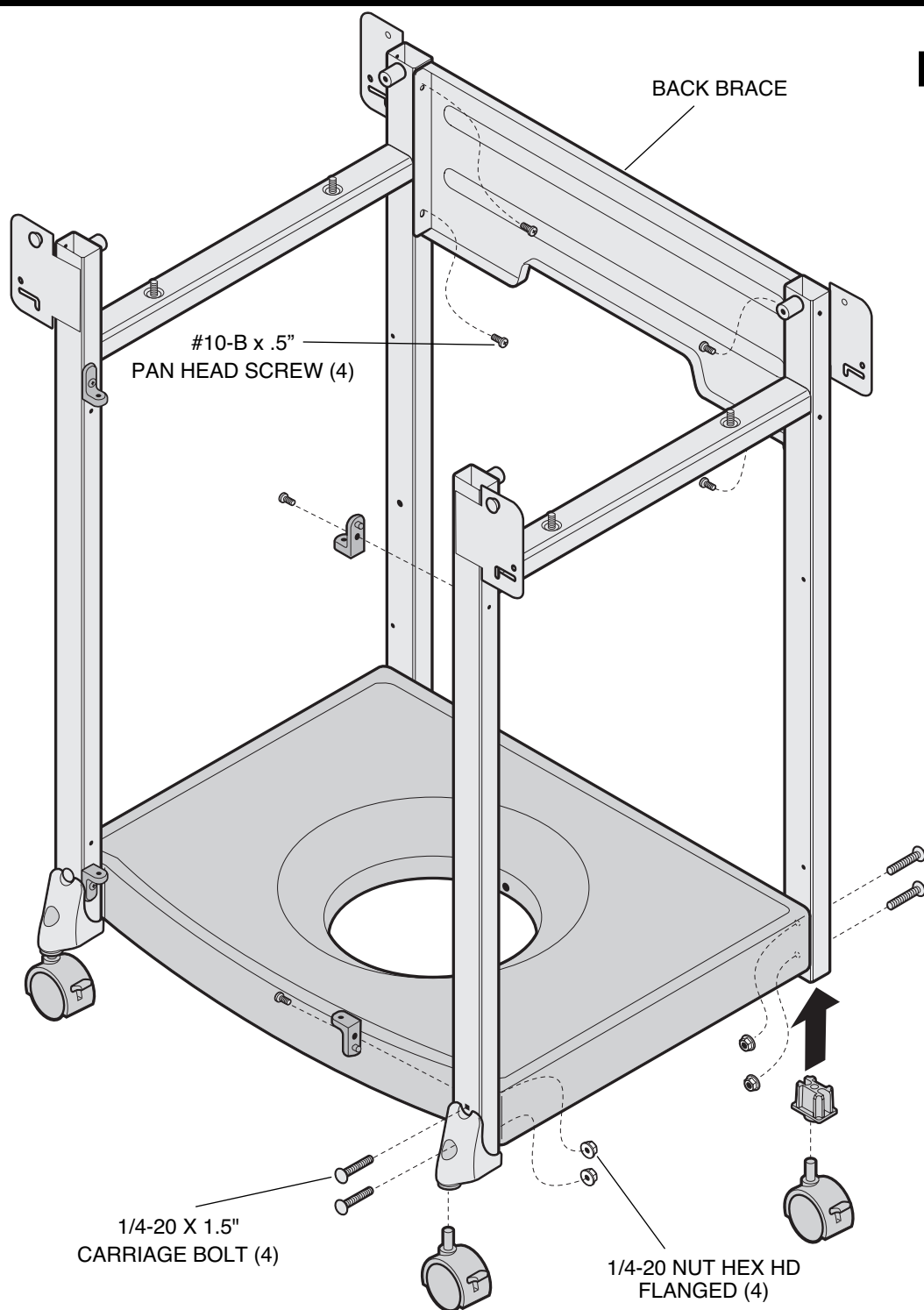
**Aa**  
FRONT  
INSERT

**Ab**  
BACK  
INSERT

**B**

# RIGHT H- LEG AND WHEEL AND BACK BRACE ASSEMBLY

**FIG.2**



**A** ATTACH INSERTS AND RIGHT H LEG WITH 1/4-20X1.5" BOLTS AND 1/4-20 NUT

**B** LOCATE BACK BRACE AND ATTACH WITH #10-BX .5" PAN HEAD SCREW.

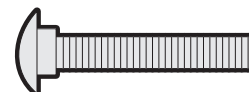
1/4-20 NUT HEX HD FLANGED (4)



#10B x .5" PAN HEAD SCREW (6)



1/4-20 X 1.5" CARRIAGE BOLT (4)

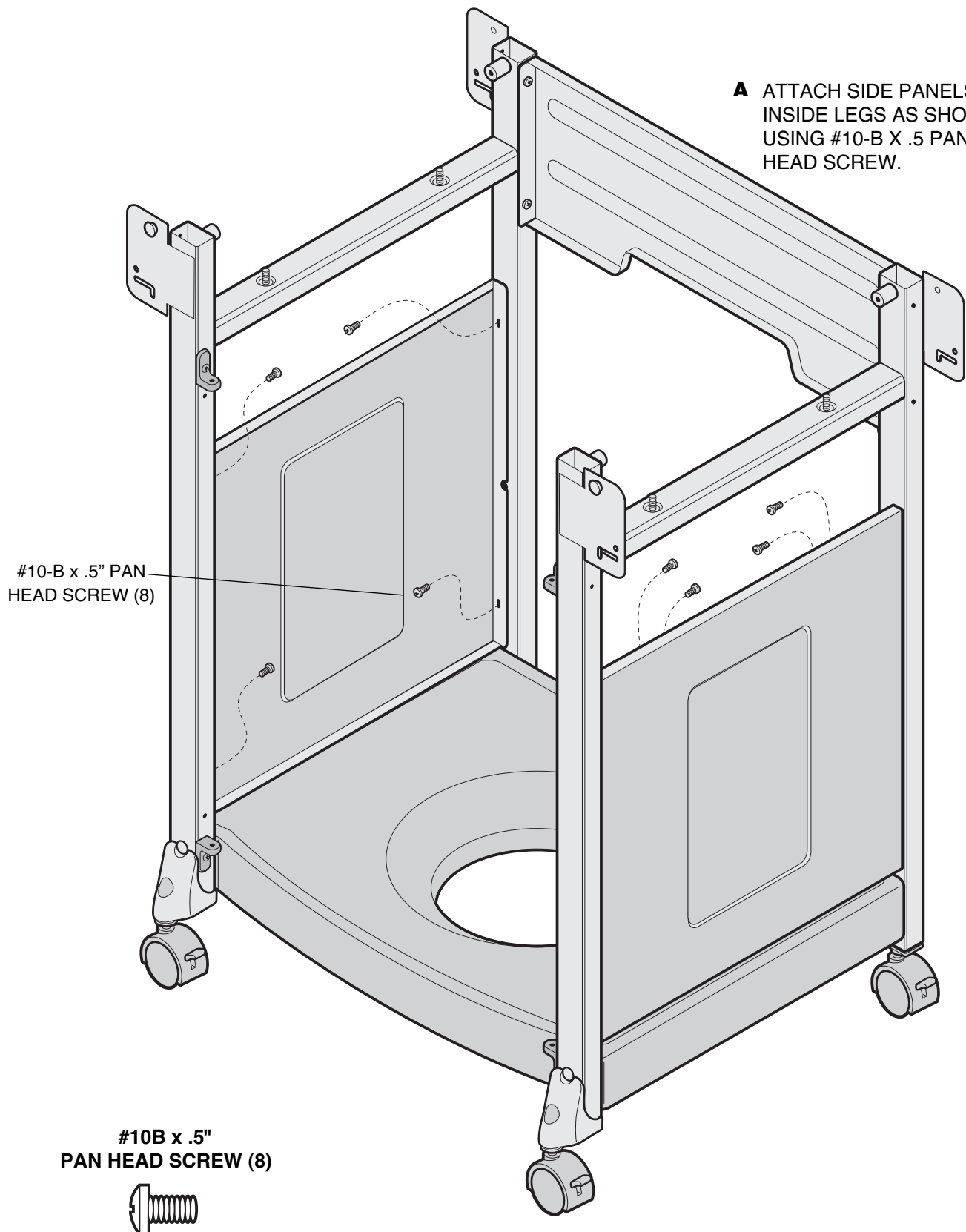




## SIDE PANEL ASSEMBLY

**FIG.3**

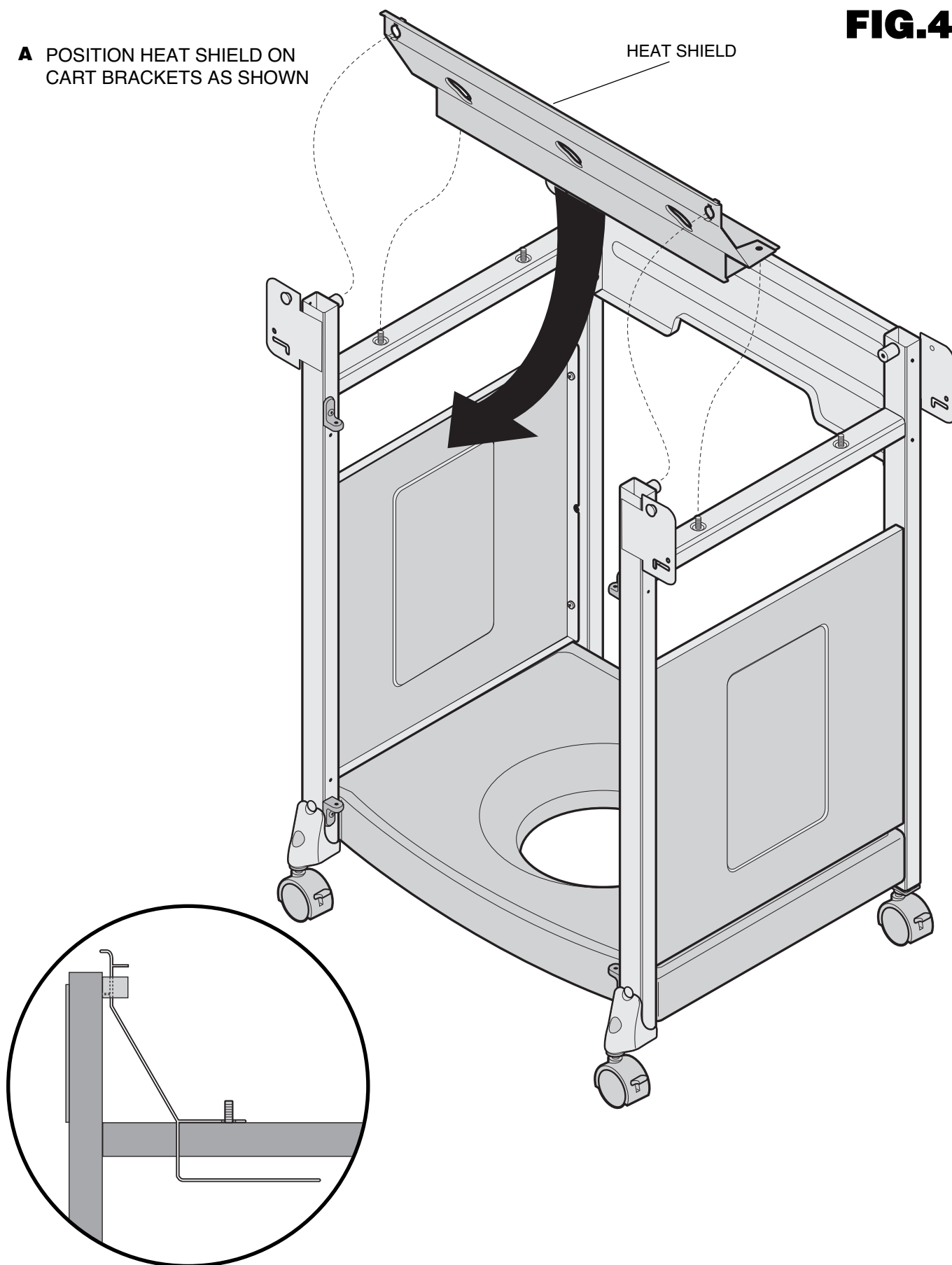
- A** ATTACH SIDE PANELS  
INSIDE LEGS AS SHOWN  
USING #10-B X .5 PAN  
HEAD SCREW.



## HEAT SHIELD ASSEMBLY

**FIG.4**

- A** POSITION HEAT SHIELD ON  
CART BRACKETS AS SHOWN



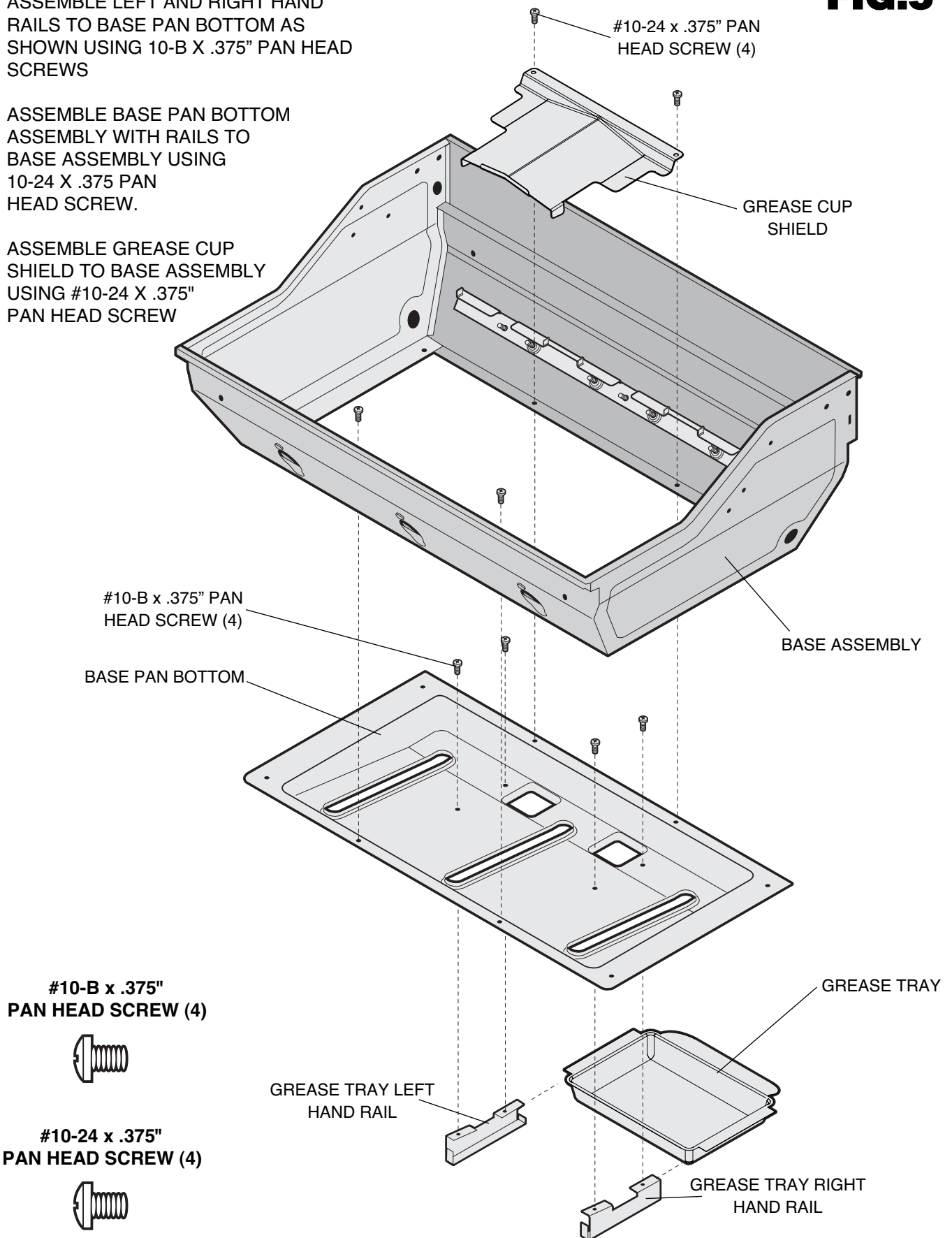
## BASE ASSEMBLY

**FIG.5**

**A** ASSEMBLE LEFT AND RIGHT HAND RAILS TO BASE PAN BOTTOM AS SHOWN USING 10-B X .375" PAN HEAD SCREWS

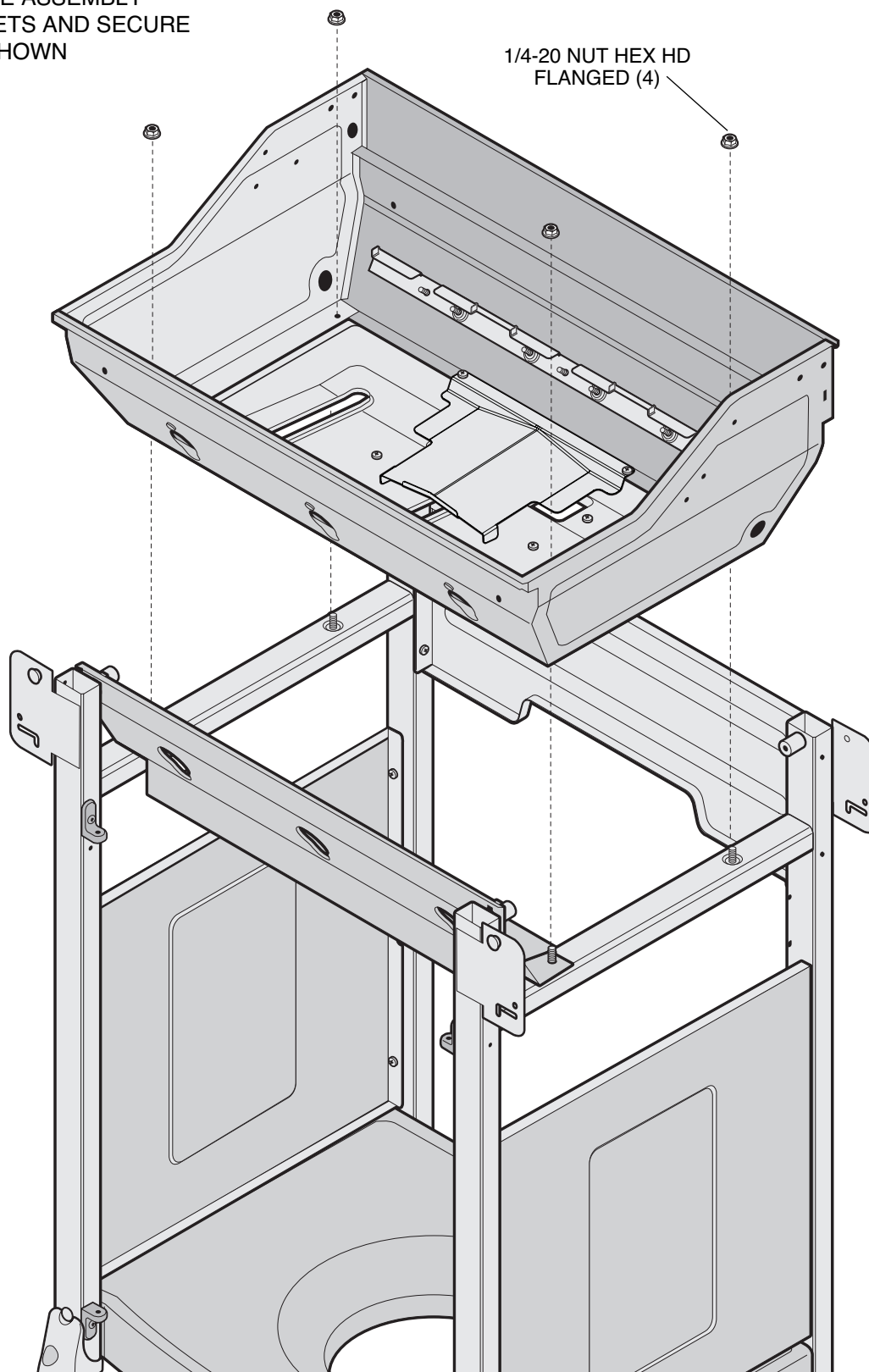
**B** ASSEMBLE BASE PAN BOTTOM ASSEMBLY WITH RAILS TO BASE ASSEMBLY USING 10-24 X .375 PAN HEAD SCREW.

**C** ASSEMBLE GREASE CUP SHIELD TO BASE ASSEMBLY USING #10-24 X .375" PAN HEAD SCREW



### FIG.6

- A** LOCATE THE BASE ASSEMBLY  
ON CART BRACKETS AND SECURE  
1/4-20 NUTS AS SHOWN



1/4-20 NUT HEX HD  
FLANGED (4)



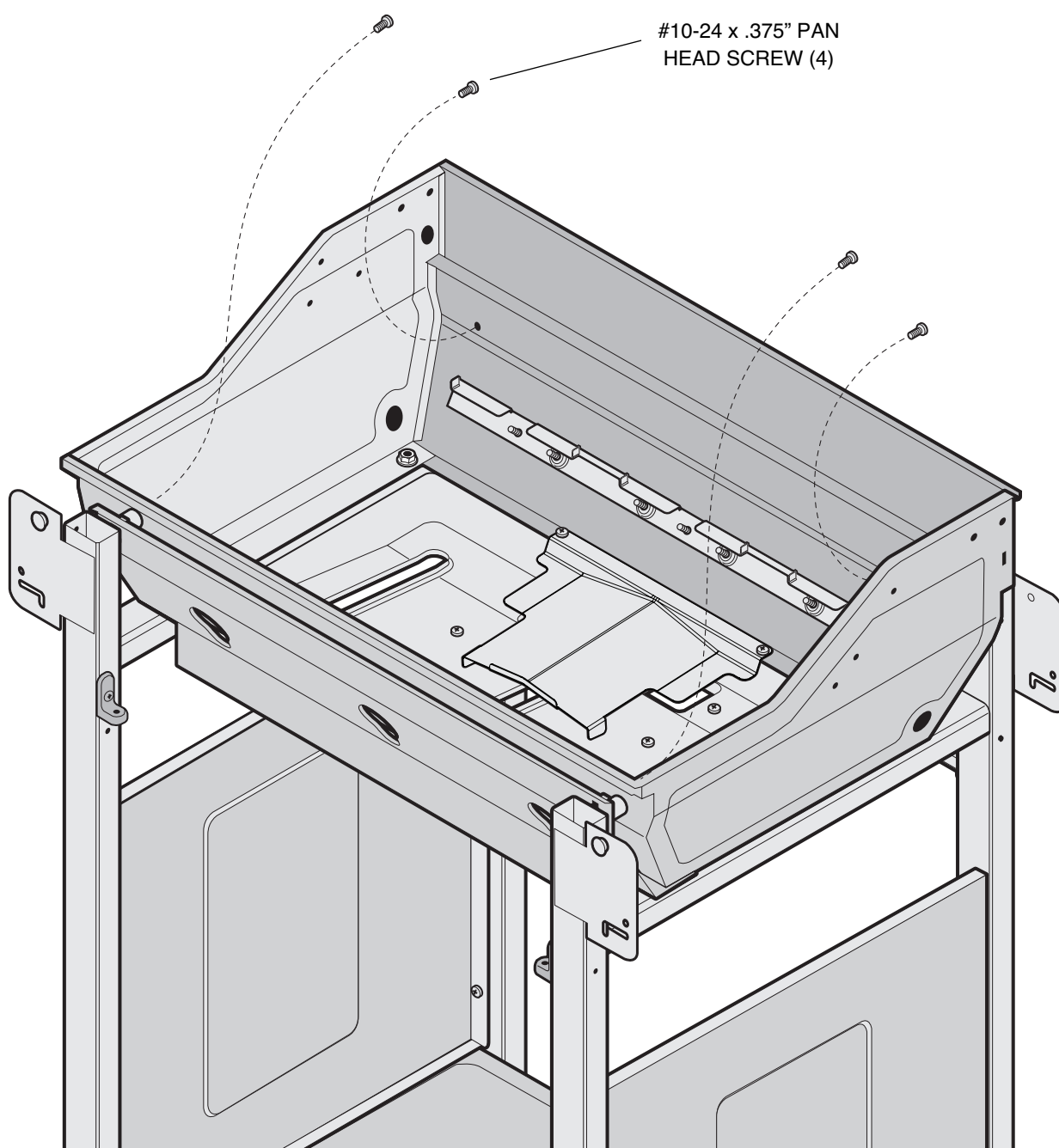
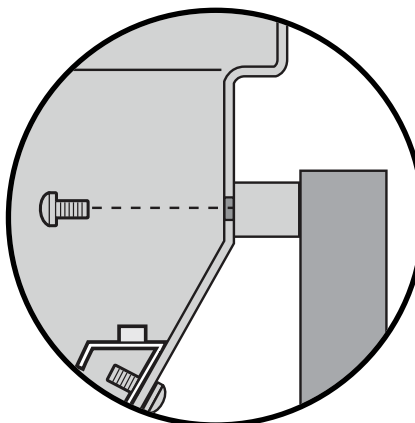


## BASE ASSEMBLY

**FIG.7**

- A** LOCATE AND SECURE BASE ASSEMBLY USING 10-24 X .375 PAN HEAD SCREW AS SHOWN

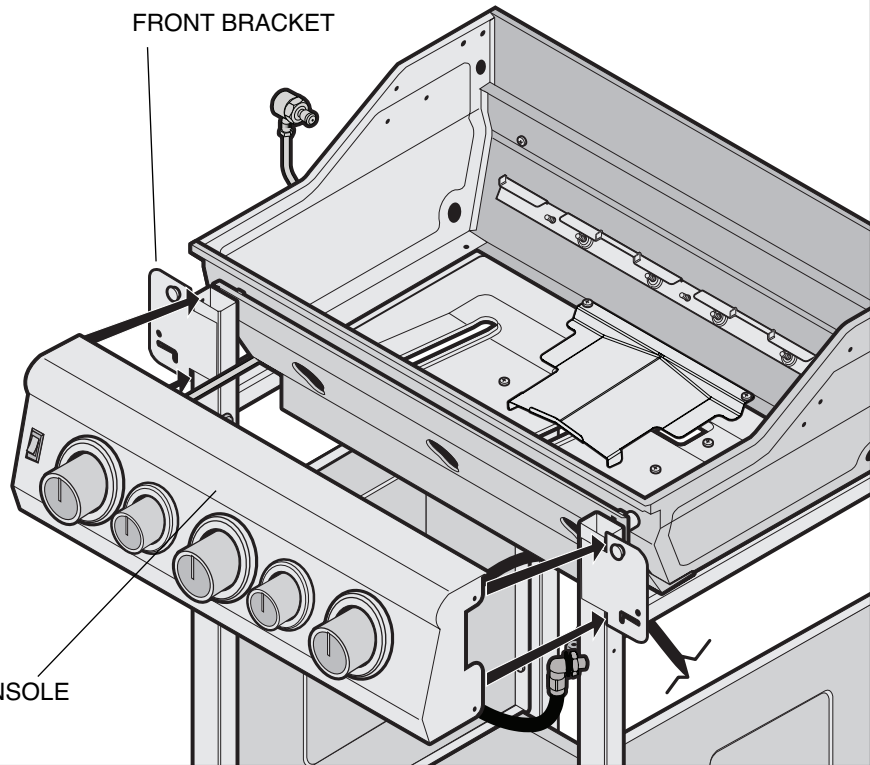
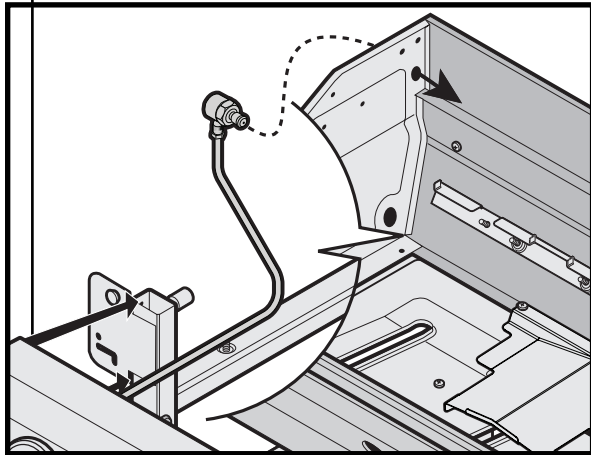
#10-24 x .375"  
PAN HEAD SCREW (4)



## CONSOLE ASSEMBLY

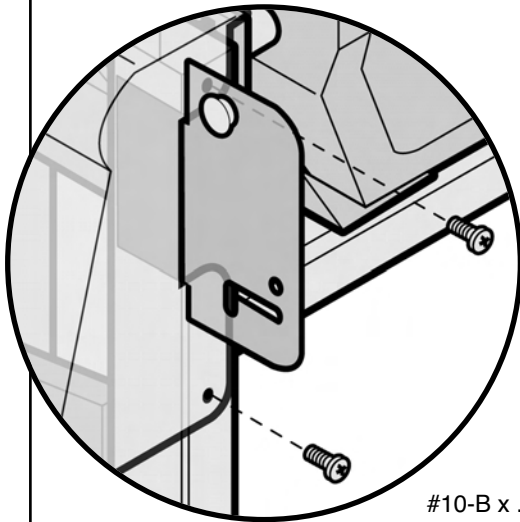
### FIG.8

- A** POSITION CONSOLE AROUND FRONT BRACKETS ON THE OUTSIDE OF THE FRONT LEGS AS SHOWN



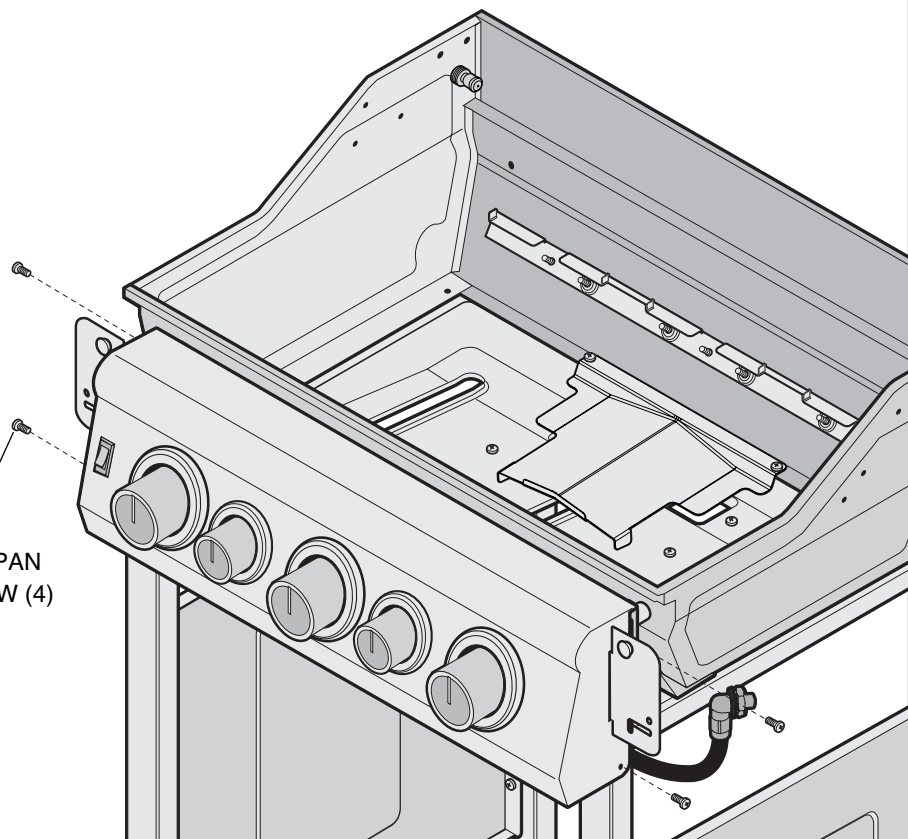
### FIG.9

- A** SECURE FRONT CONSOLE ASSEMBLY USING #10-B X .5" PAN HEAD SCREW AS SHOWN



#10-B x .5" PAN  
HEAD SCREW (4)

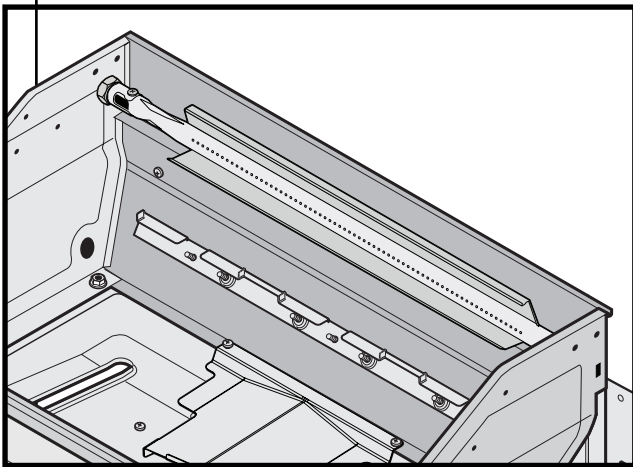
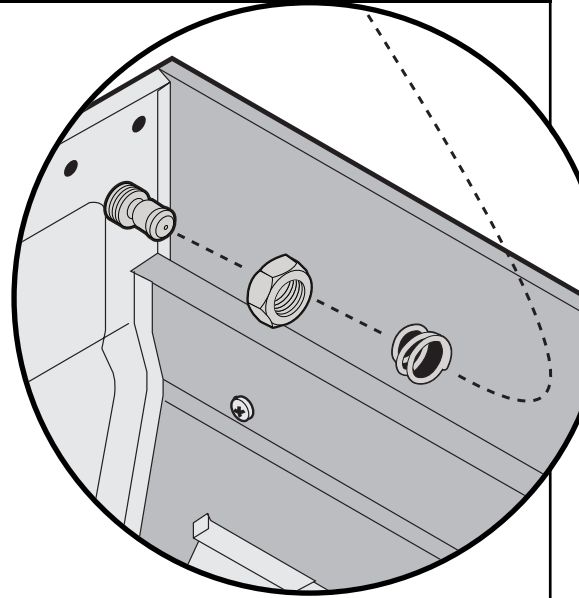
#10B x .5"  
PAN HEAD SCREW (4)



## ROTISSERIE ASSEMBLY

### FIG.10

- 1 SECURE ROTISSERIE TUBE USING HEX NUT
- 2 SECURE ROTISSERIE SPRING ONTO ROTISSERIE TUBE SPUD FITTING SEE FIG 10A FOR SPRING ORIENTATION
- 3 SECURE ROTISSERIE TUBE INTO BASE PLACE TUBE END ONTO SPUD FITTING AND PUSH. INSERT OPPOSITE END INTO BASE KNOCK OUT AS INDICATED



ASSEMBLED VIEW

HEX NUT

ROTISSERIE  
TUBE

ROTISSERIE  
SPRING

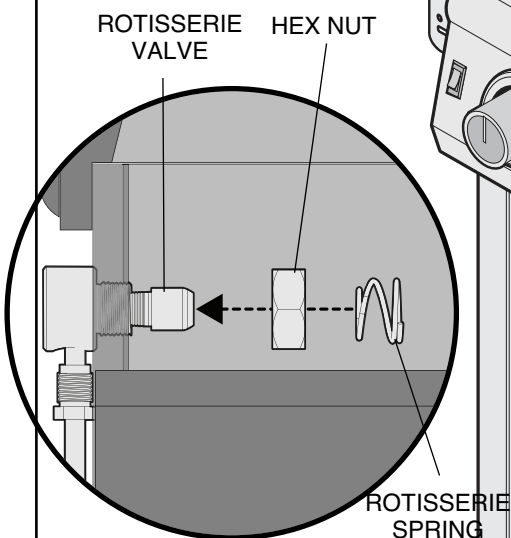
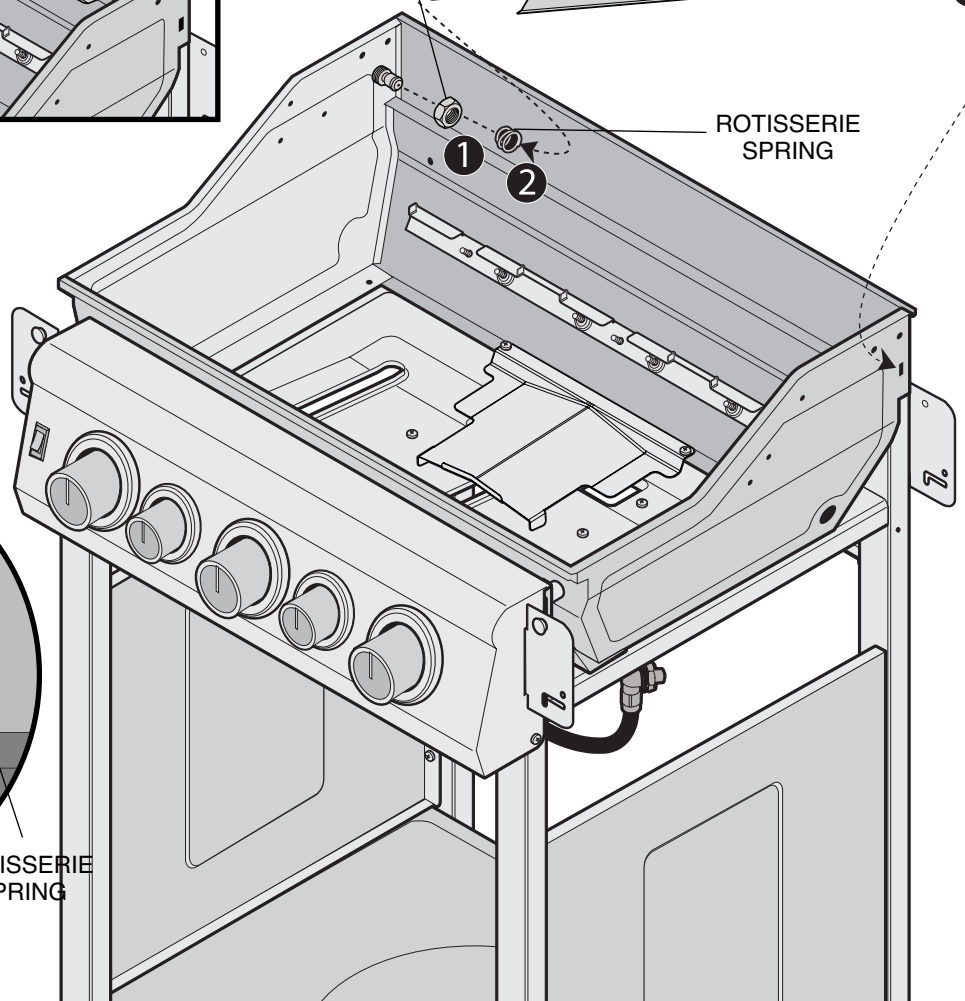


Fig 10a - SPRING  
ORIENTATION CLOSE UP

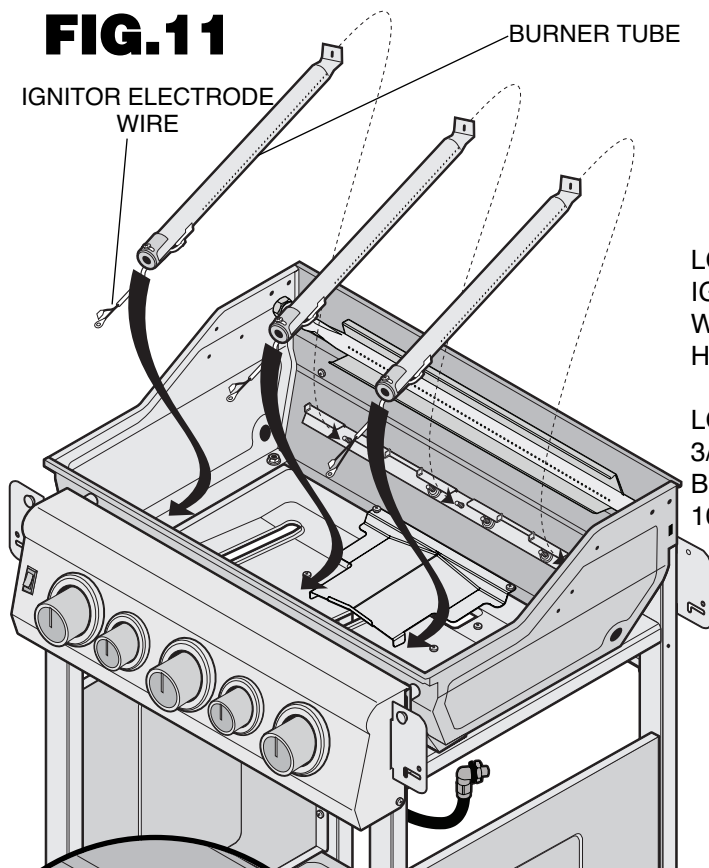


## BURNER ASSEMBLY

### FIG.11

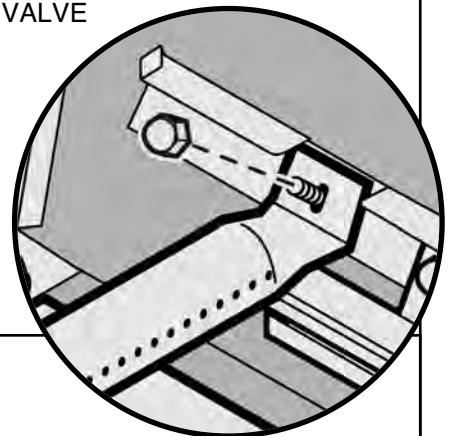
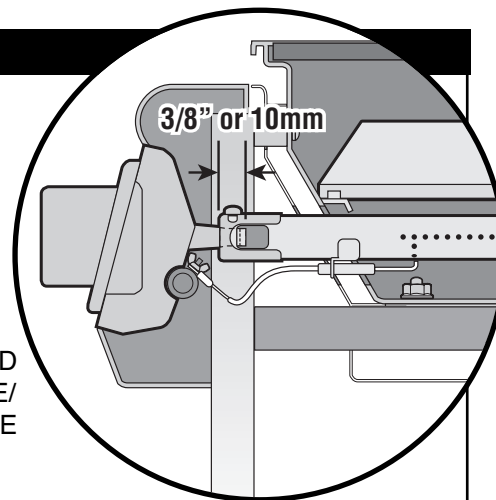
IGNITOR ELECTRODE  
WIRE

BURNER TUBE



LOCATE BURNER AND  
IGNITOR ELECTRODE/  
WIRE THROUGH BASE  
HOLE AS SHOWN.

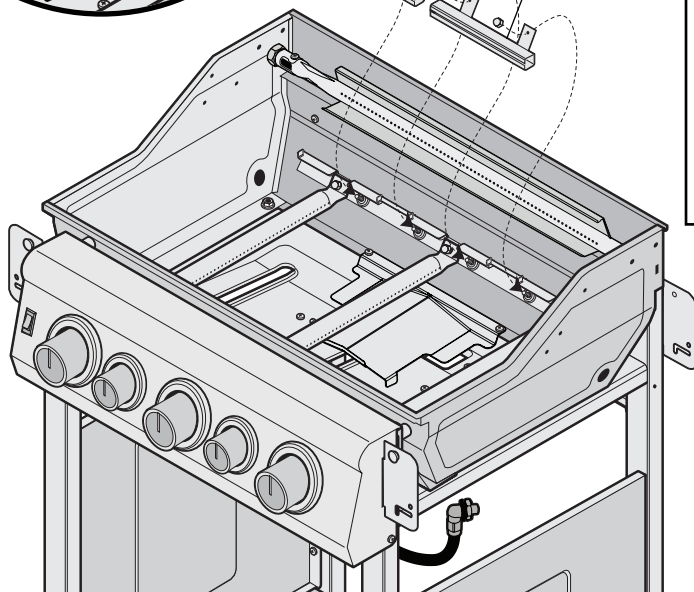
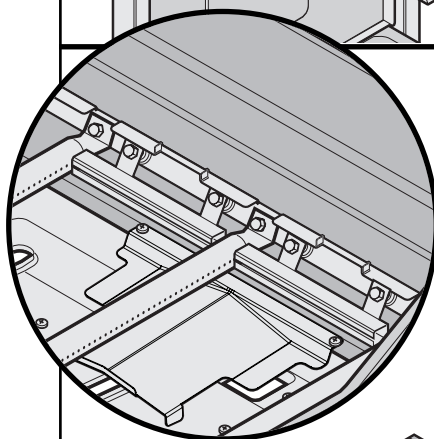
LOCATE VENTURI OVER VALVE  
3/8" AND SECURE EACH  
BURNER WITH THE  
10-24 ACORN NUT



### FIG.13

10-24 ACORN NUT (4)

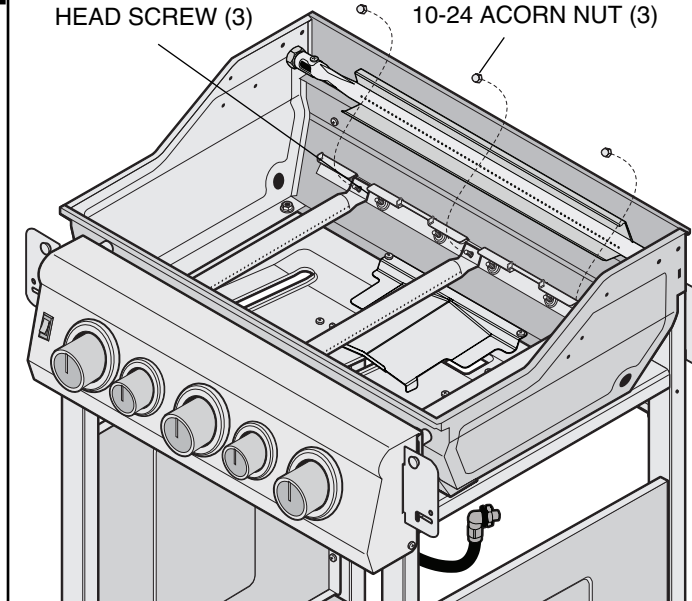
X- IGNITION TUBE



### FIG.12

#10-24 x .375" PAN  
HEAD SCREW (3)

10-24 ACORN NUT (3)



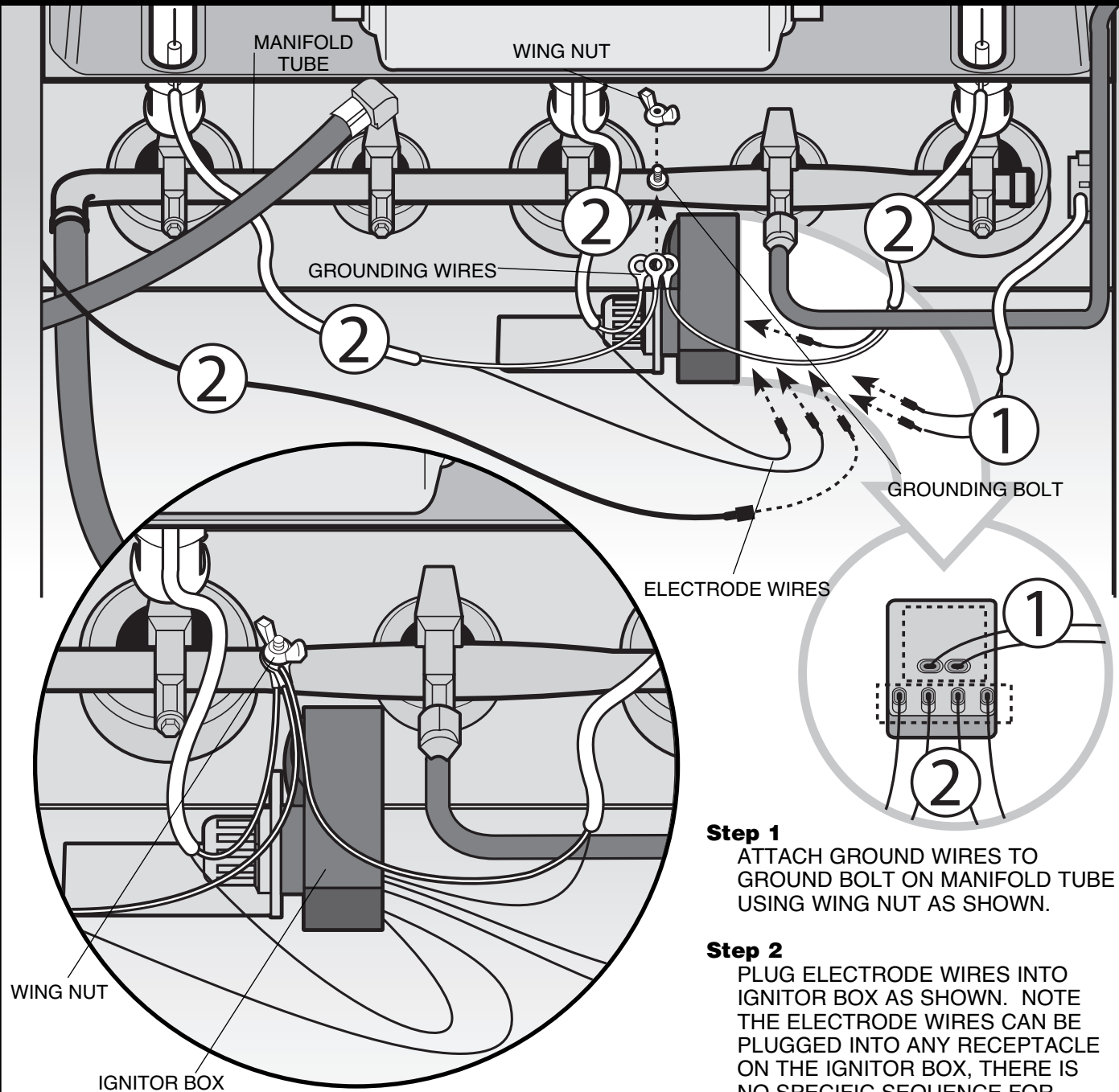
#10-24 x .375"  
PAN HEAD SCREW (3)

10-24 ACORN NUT (7)





## WIRING ASSEMBLY



### Step 1

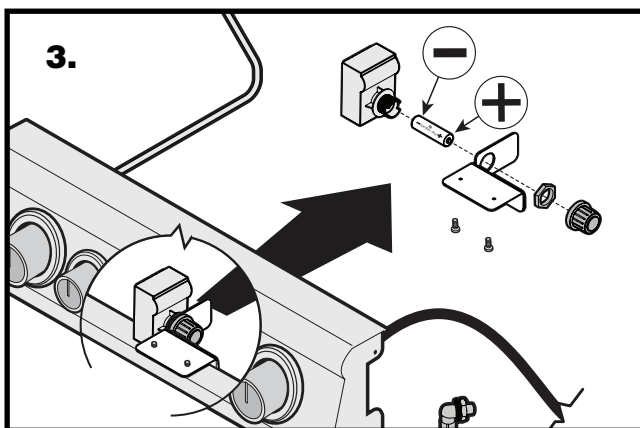
ATTACH GROUND WIRES TO GROUND BOLT ON MANIFOLD TUBE USING WING NUT AS SHOWN.

### Step 2

PLUG ELECTRODE WIRES INTO IGNITOR BOX AS SHOWN. NOTE THE ELECTRODE WIRES CAN BE PLUGGED INTO ANY RECEPTACLE ON THE IGNITOR BOX, THERE IS NO SPECIFIC SEQUENCE FOR THESE WIRES TO BE PLUGGED IN.

### Step 3

INSTALL AA BATTERY INTO IGNITOR, PUT (-) NEGATIVE SIDE OF BATTERY IN FIRST



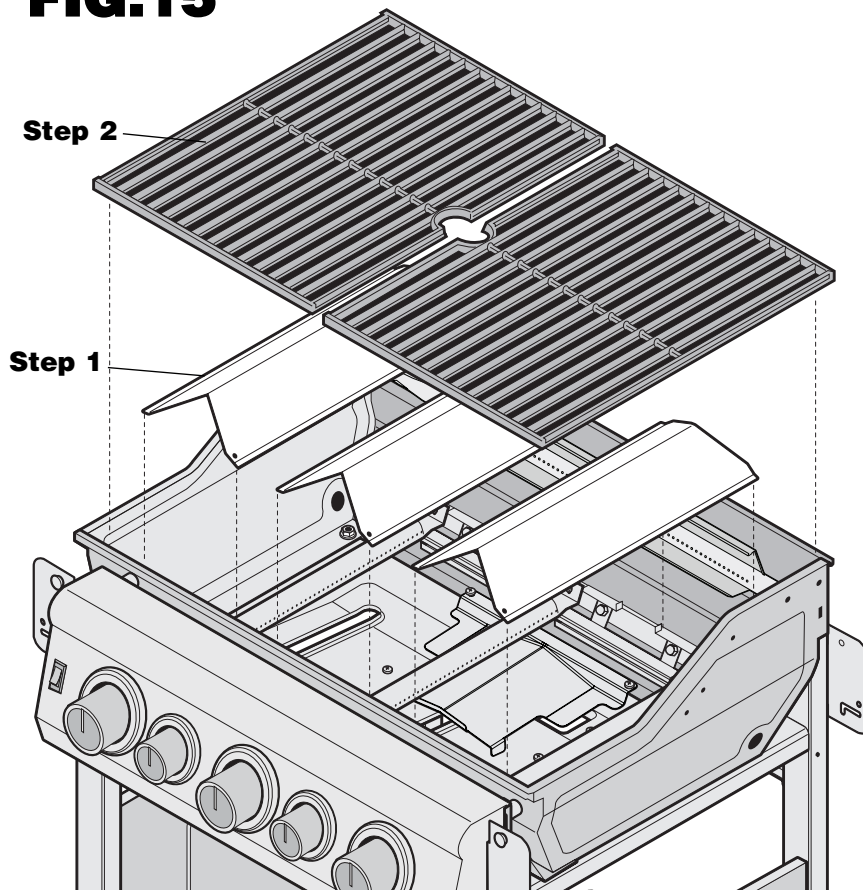
WING NUT



**FIG.14**

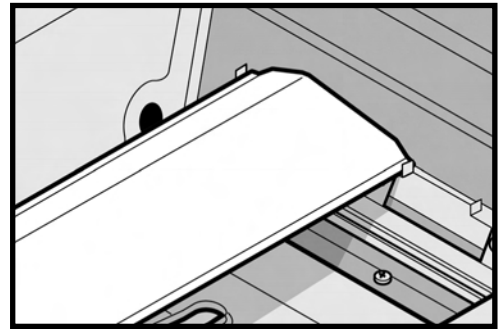
## SMART BAR/GRILL ASSEMBLY

### FIG.15



**Step 2**

**Step 1**



**Step 1**

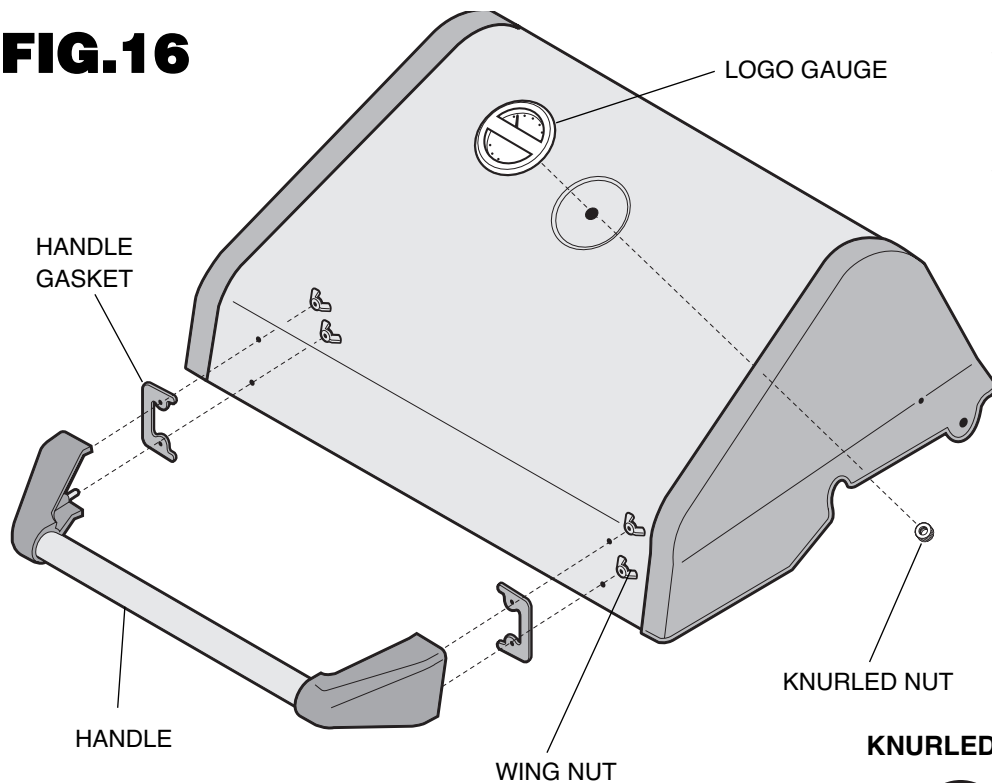
REST END OF HEAT PLATES INTO NOTCHES ON BRACKETS AND ON BASE ASSEMBLY AS SHOWN.

**Step 2**

INSTALL COOKING GRIDS AS SHOWN.

## LID ASSEMBLY

### FIG.16



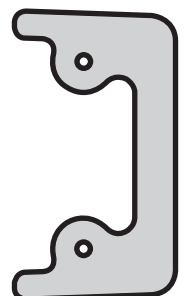
**Step 1**

INSTALL LOGO WITH KNURLED NUT AS SHOWN.

**Step 2**

ATTACH HANDLE WITH WING NUTS.

**HANDLE GASKET (2)**



**KNURLED NUT**

**KNURLED NUT**



**WING NUT (4)**





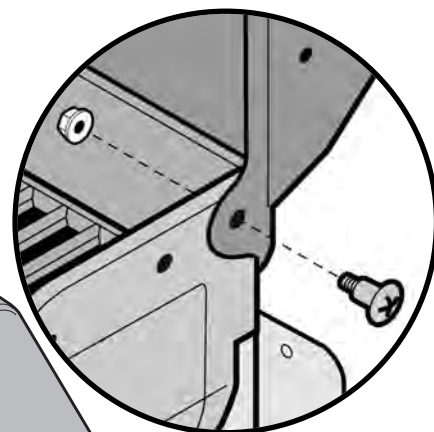
## LID ASSEMBLY

### FIG.17

SECURE COVER WITH  
HINGE SHOULDER BOLT  
AND 1/4-20 HEX NUT AS  
SHOWN.

COVER HINGE  
SHOULDER BOLT (2)

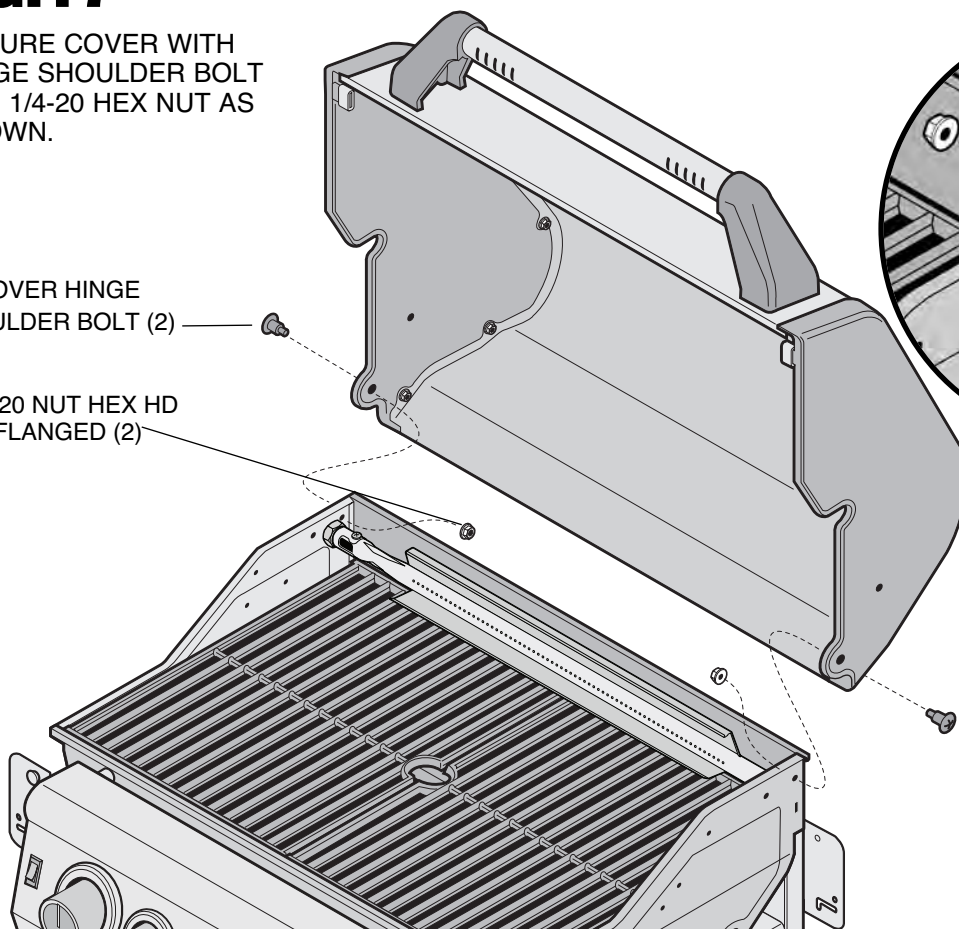
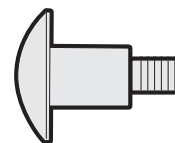
1/4-20 NUT HEX HD  
FLANGED (2)



1/4-20 NUT HEX HD  
FLANGED (2)



COVER HINGE  
SHOULDER BOLT (2)



## WARMING RACK ASSEMBLY

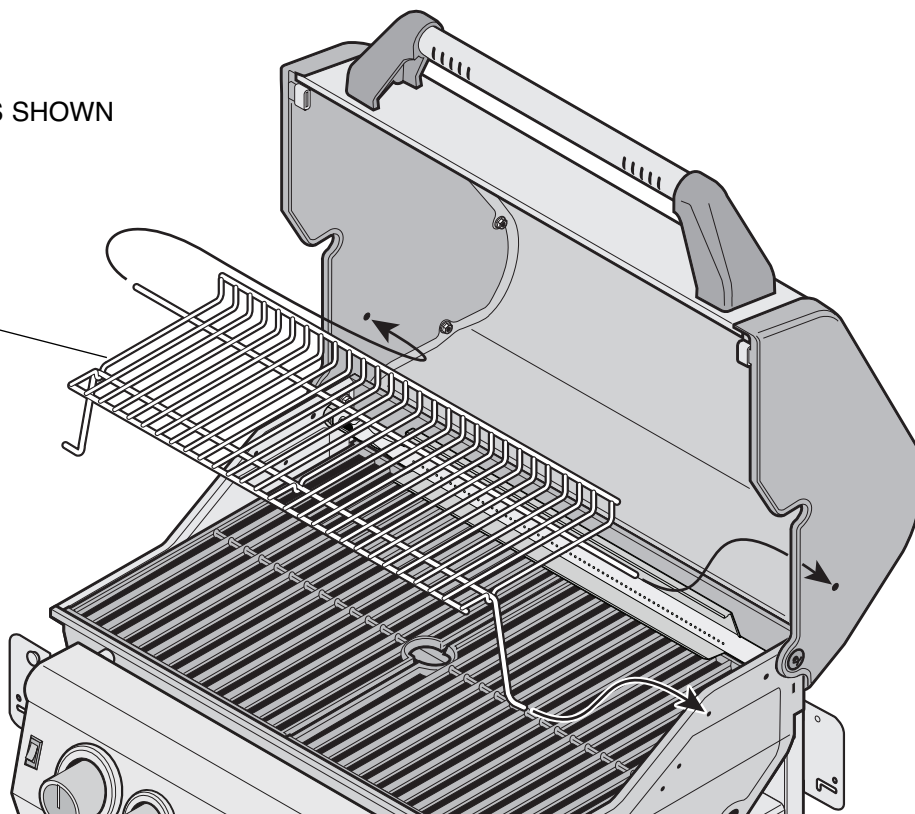
### FIG.18

INSTALL WARMING RACK AS SHOWN

WARMING RACK  
(OPTIONAL)

**NOTE:**

WARMING RACK IS  
OPTIONAL AND MAY  
NOT BE INCLUDED  
WITH THIS MODEL



## SIDE SHELF ASSEMBLY

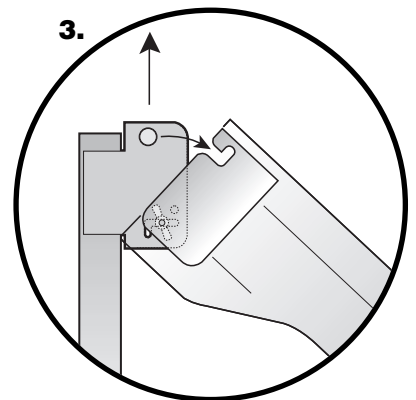
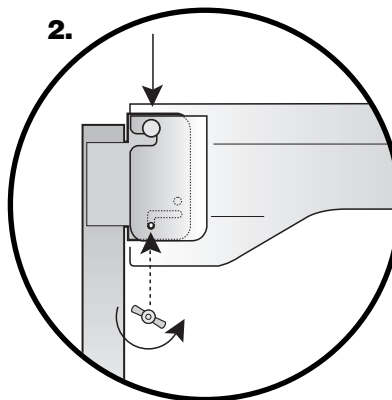
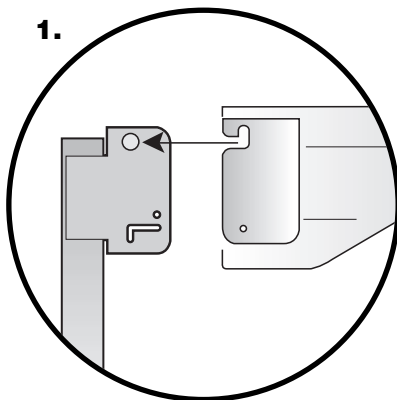
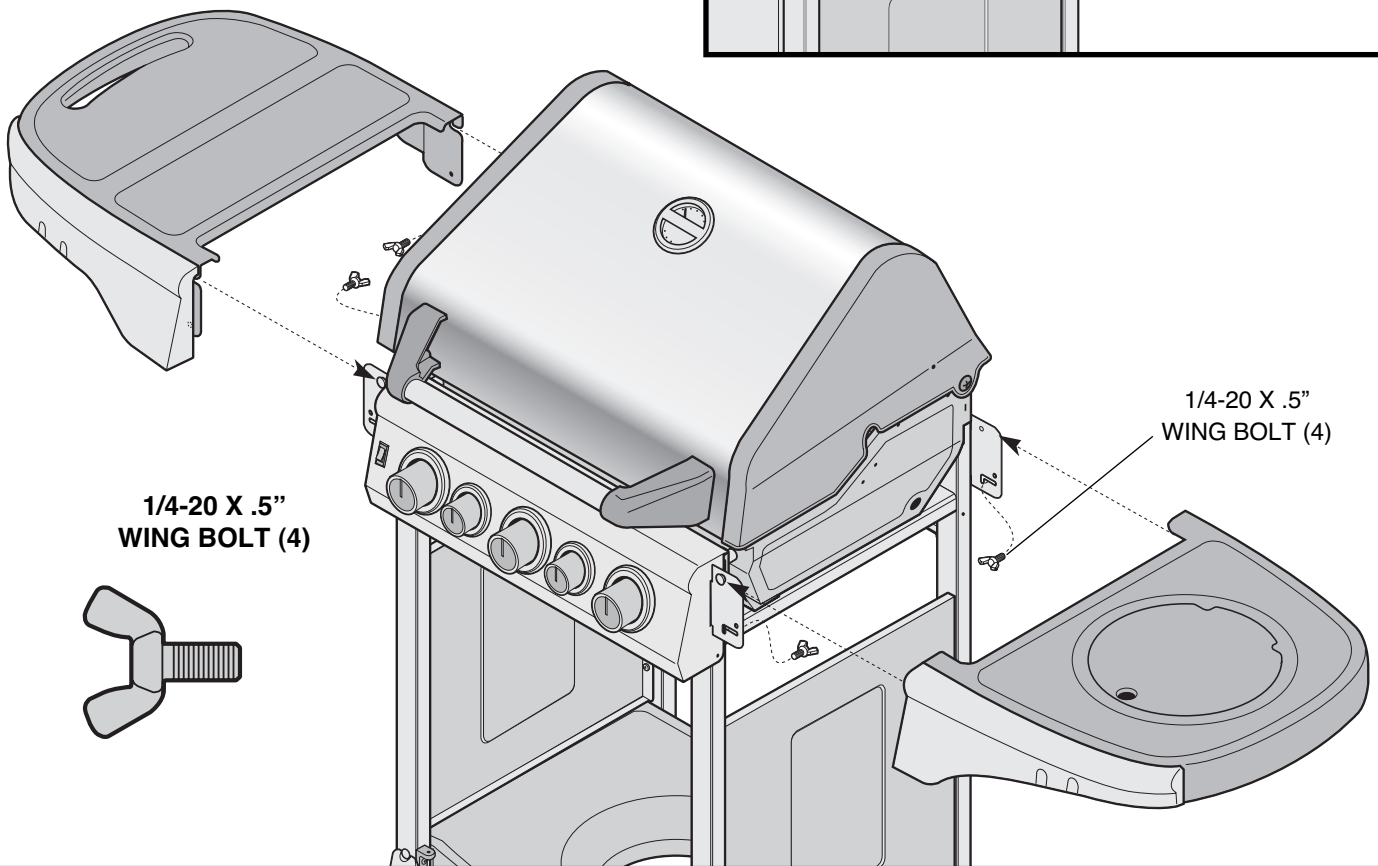
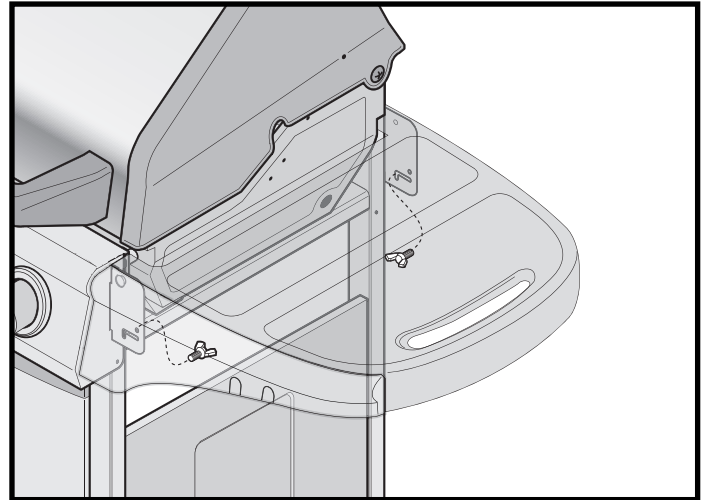
### FIG.19

SLIDE SHELF HINGES OVER HINGE PINS ON LEG BRACKET. (FIG 1)

PUSH DOWN ON SHELF INTO POSITION LINING UP LOWER HOLES. (FIG 2)

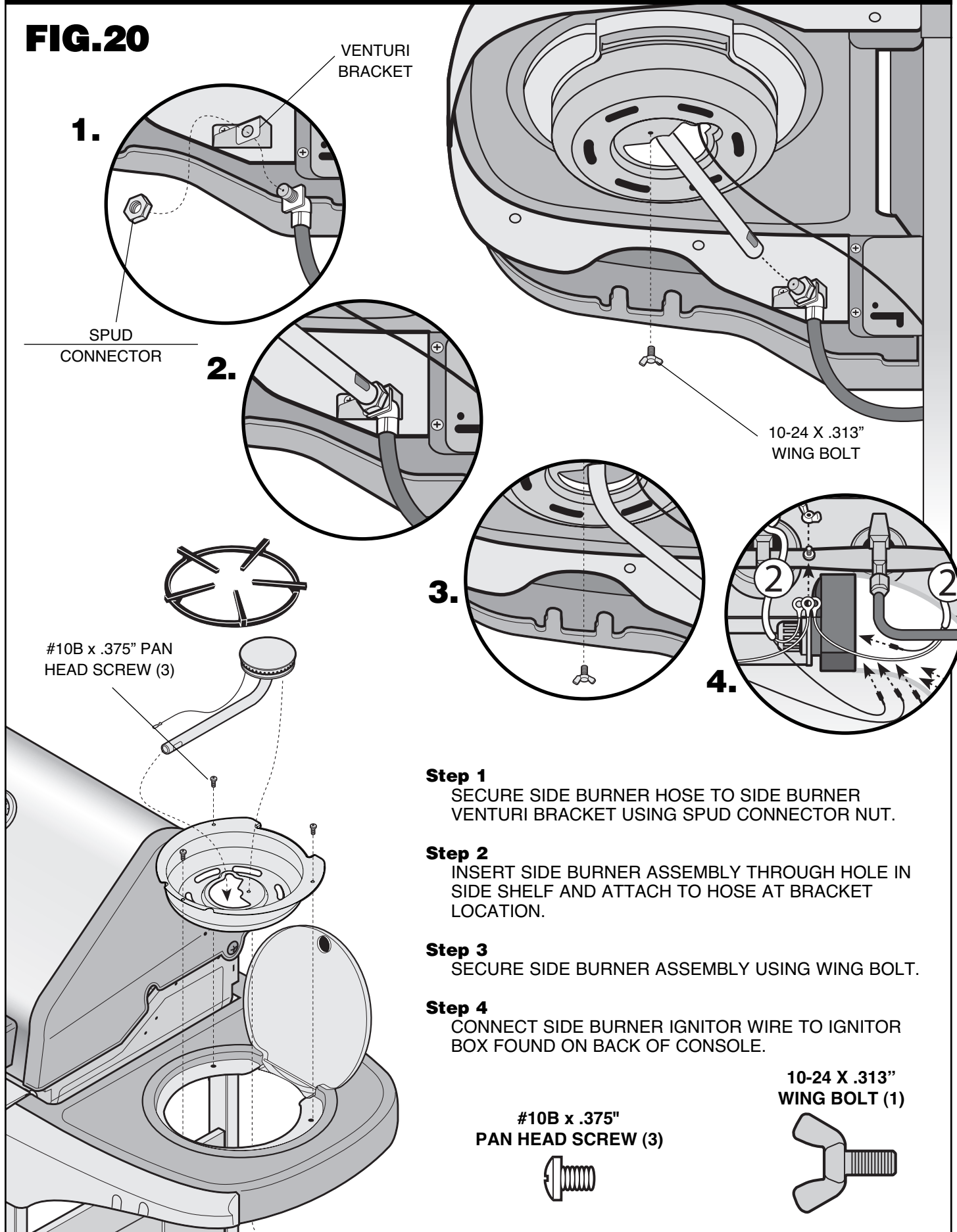
SECURE SHELF USING WING BOLT AS SHOWN (FIG 2)

NOTE: TO FOLD SHELVES DOWN, LOOSEN WING BOLT SLIGHTLY AND LIFT UP ON SHELF. ONCE SHELF IS DISENGAGED, FOLD DOWN. (FIG 3)



## SIDE BURNER AND HOSE ASSEMBLY

**FIG.20**



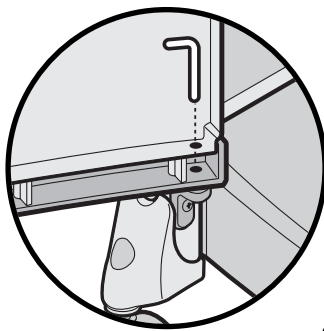
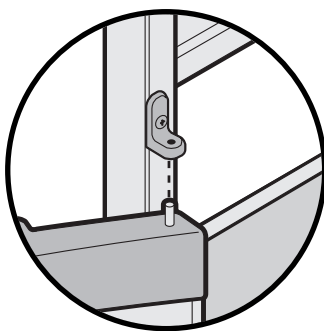
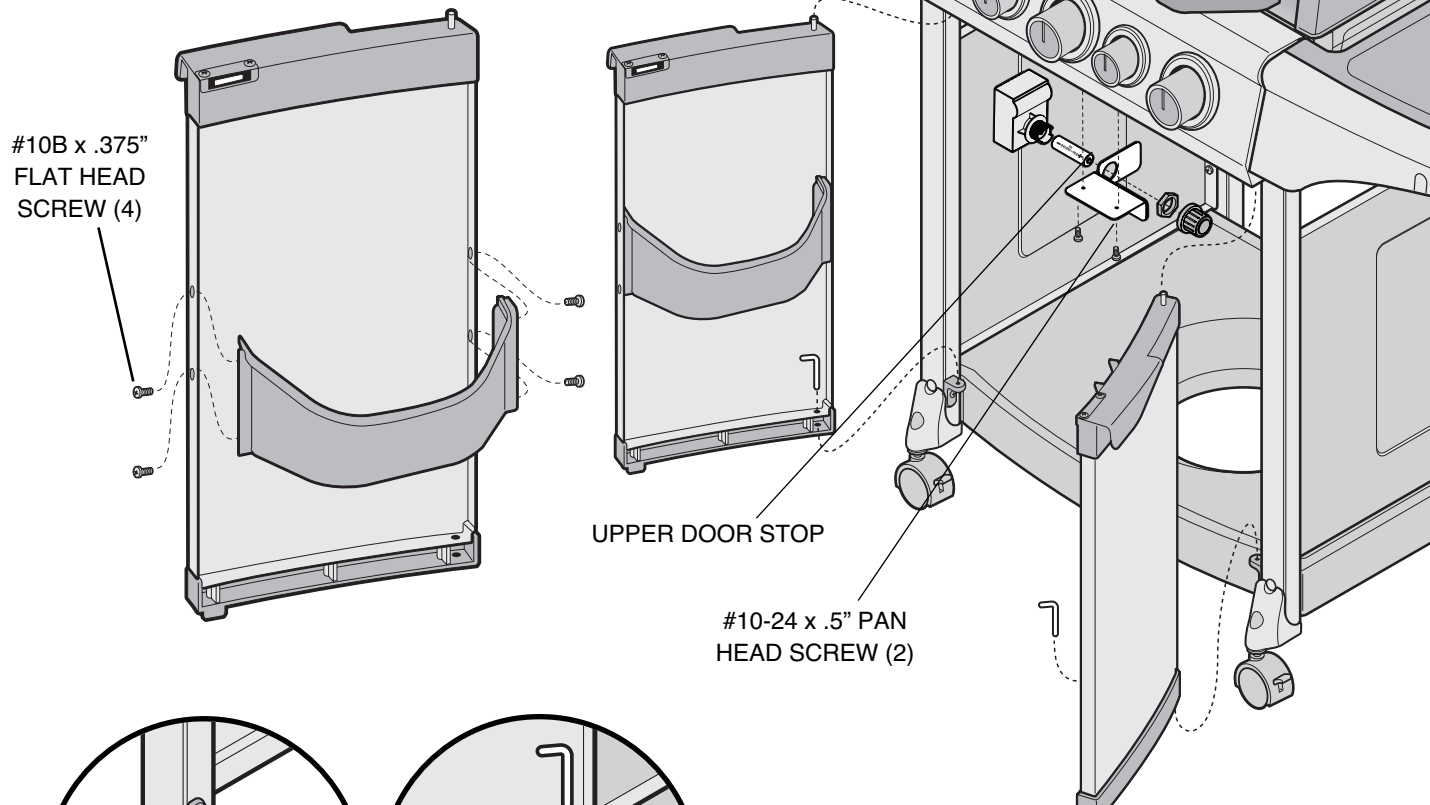
# FRONT PANEL ASSEMBLY

## FIG.21

### Step 1

A) SLIDE TOP PINS ON DOORS INTO UPPER HOLES AS SHOWN.

B) DROP LOCKING PINS THROUGH LOWER HOLES IN DOOR INTO BASE ASSEMBLY.



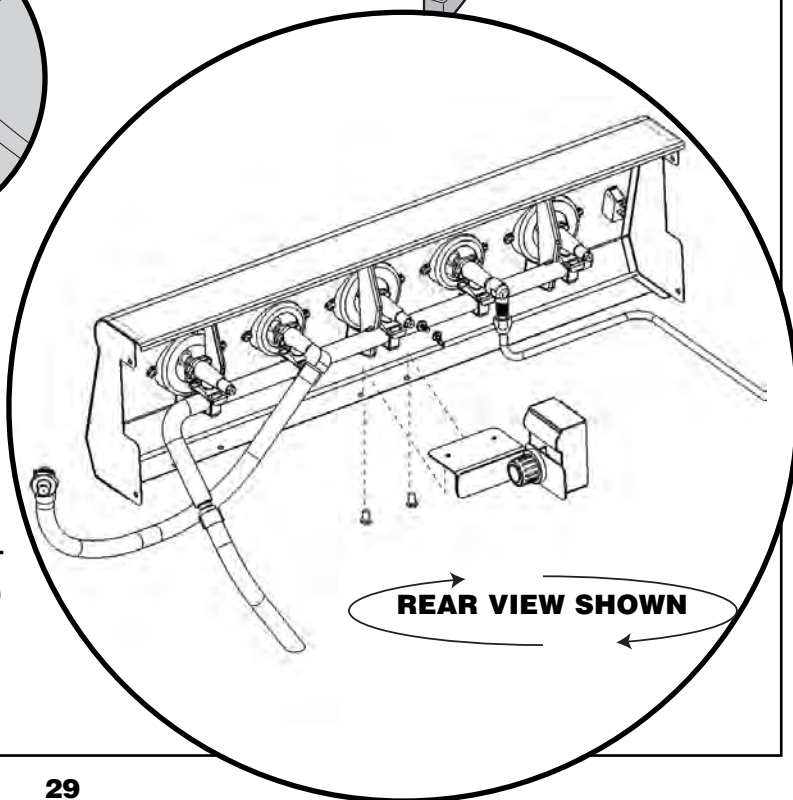
### Step 2

INSTALL DOOR UPPER DOOR STOP BRACKET USING 10-24 X .5 PAN HEAD SCREW

#10-24 x .5" PAN HEAD SCREW (2)

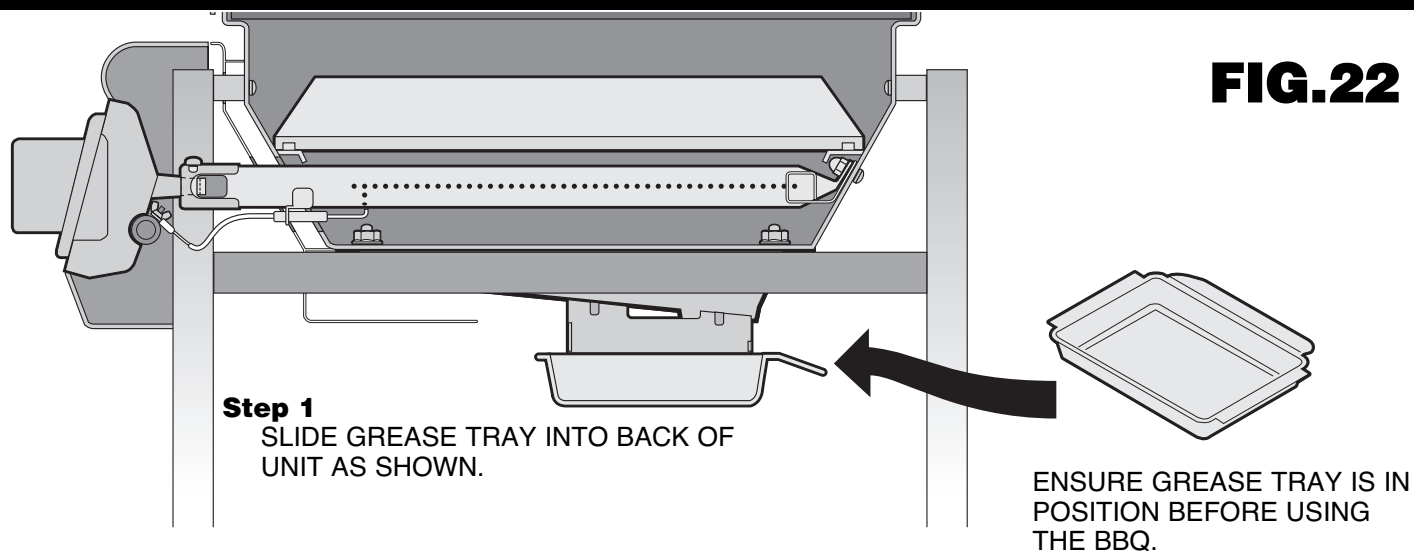


#10B x .375" FLAT HEAD SCREW (4)



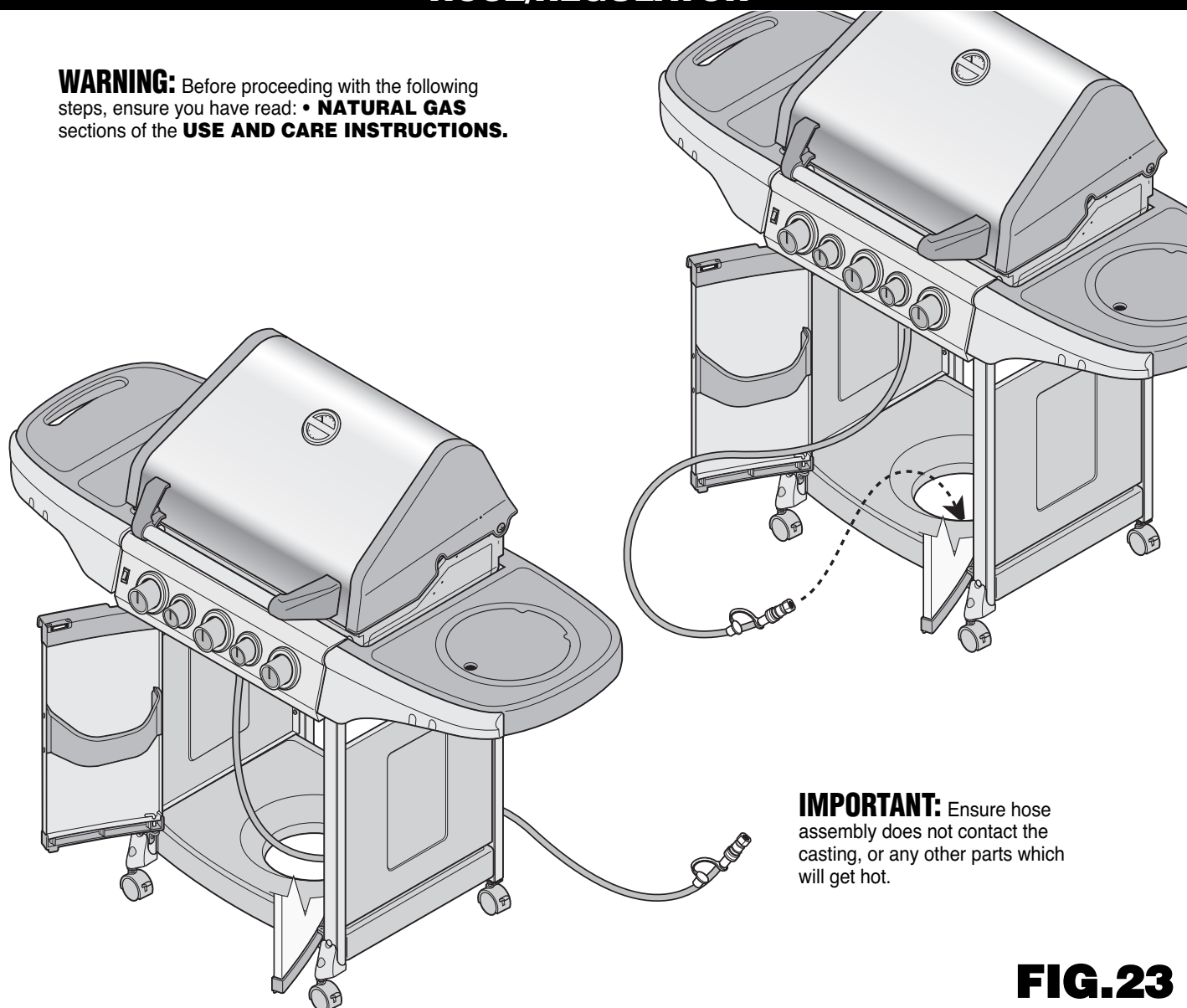
## GREASE TRAY

**FIG.22**



## HOSE/REGULATOR

**WARNING:** Before proceeding with the following steps, ensure you have read: • **NATURAL GAS** sections of the **USE AND CARE INSTRUCTIONS**.





No.	PART	#QTY	DESCRIPTION
1	SP26-1	1	COVER 3-PCS. NO LOGO
2	SP310-9	1	445 COVER PANEL
3	SP234-9	1	COVER LINER
4	SP205-9C	1	COVER CAST END CAP RH
5	SP206-9C	1	COVER CAST END CAP LH
6	SP109-18	12	1/4-20 X.375 FLANGE HEX HD
7	SP10-25	2	BUMPER
8	SP55-30	1	LOGO ( SUN ) GAGE ASSEMBLY
9	SP105-18	2	COVER HINGE SHOULDER BOLT
10	SP42-16	2	1/4-20 NUT HEX HD FLANGED
11	SP66-19	1	COVER HANDLE ASS'Y
12	SP67-19	1	HANDLE
13	SP56-33	1	HANDLE END CAP RH
14	SP57-33	1	HANDLE END CAP LH
15	SP23-14	2	HANDLE GASKET
16	SP18-16	4	#10-24 WING NUT
17	SP53-21	2	#10-B X .5" PAN HD PHILIP
18	SP185-3	1	SWING WARMING RACK 200 SQ"
19			
20	SP19-2	1	BASE 4-PCS WELDED
21	SP292-9	1	BASE END CAP RH
22	SP293-9	1	BASE END CAP LH
23	SP209-9	1	BASE FRONT PANEL
24	SP210-9	1	BASE BACK PANEL
25	SP118-6	1	BASE REAR BURNER BKT
26	SP108-18	4	#10-24 X3/8" WELD STUD
27	SP39-21	3	#10-24 X .38 PAN HD PHILIP
28	SP98-12	2	X-IGNITION TUBE
29	SP68-16	7	#10-24 ACORN NUT
30	SP119-6	1	BASE FRONT BURNER BKT
31	SP61-21	7	#10X3/8 SCREW SELF TAP B
32	SP211-9	1	BASE BOTTOM PAN
33	SP27-16	4	#10-24 PRES NUT
34	SP39-21	4	#10-24 X .38 PAN HD PHILIP
35	SP120-6	1	RH RAIL GREASE TRAY
36	SP149-6	1	LH RAIL GREASE TRAY
37	SP212-9	1	GREASE TRAY
38	SP213-9	1	HEAT SHIELD
39	SP42-16	4	1/4-20 NUT HEX HD FLANGED
40	SP39-21	4	#10-24 X .38 PAN HD PHILIP
41	SP180-6	1	GREASE CUP SHIELD
42	SP100-12	1	ROTIS TUBE BURNER WITH DEFUSER
43	SP97-5	1	445 GRILL ROTIS AIR SHUTTER
44	SP2-27	1	BURNER SPRING 445
45	SP86-12	3	BURNER MAIN
46	SP95-5	3	AIR SHUTTER
47	SP62-21	6	#8 B X 1/4" PAN HD SCREW
48			
49	SP60-20	3	IGNITER MAIN BURNER
50	SP214-9	3	SMART BAR
51	SP186-3	2	CAST IRON COOK GRATE
52	SP47-15	1	MATCH LIGHT 7"
53			
54	SP65-8		LEG H RIGHT
55	SP67-8	1	LEG A RH FRONT
56	SP68-8	1	LEG B RH BACK
57	SP121-6	1	CROSS BKT
58	SP58-18	2	1/4-20 X .75 RIB NECK BOLT
59	SP62-16	2	WELD NUT
60	SP122-6	1	SHELF BKT RH
61	SP123-6	1	SHELF BKT LH
62	SP30-32	2	HINGE PINS SHELF
63	SP66-8		LEG H LEFT
64	SP69-8	1	LEG C LH FRONT
65	SP70-8	1	LEG D LH BACK
66	SP121-6	1	CROSS BKT
67	SP58-18	2	1/4-20 X .75 RIB NECK BOLT
68	SP62-16	2	WELD NUT
69	SP122-6	1	SHELF BKT RH
70	SP123-6	1	SHELF BKT LH
71	SP30-32	2	HINGE PINS SHELF
72			
73	SP235-9	1	DOOR PANEL RH
74	SP125-6	1	DOUBLE DOOR UPPER RIGHT BKT
75	SP32-32	1	DOOR TOP HINGE PIN
76	SP126-6	1	DOUBLE DOOR LOWER RIGHT BKT
77	SP236-9	1	DOOR PANEL LH
78	SP127-6	1	DOUBLE DOOR UPPER LEFT BKT
79	SP32-32	1	DOOR TOP HINGE PIN
80	SP128-6	1	DOUBLE DOOR LOWER LEFT BKT
81	SP148-6	1	CONDIMENT LH DOOR
82	SP72-21	4	#10-B X .375" FLAT HD PHILIP
83	SP53-21	12	#10-B X .5" PAN HD PHILIP
84	SP43-15	2	MAGNET
85	SP65-21	4	#8-32 X3/8" PAN HD PHILIP
86	SP31-32	2	DOOR HINGE PIN
87	SP124-6	4	DOOR HINGE
88			
89	SP60-33	2	CASTOR OFFSET INSERTS
90	SP8A-33	2	CASTOR INSERTS

## WARNING

Refer to the checklist in the "Prior To Use" section of the **USE AND CARE INSTRUCTIONS** for the Leak Check and other safety checks which **MUST BE PERFORMED** before lighting your grill.

Failure to follow those instructions may result in a hazardous fire or explosion causing serious bodily injury and/or property damage.

**NOTE: THE USE OF NON MANUFACTURERS REPLACEMENT PARTS AUTOMATICALLY VOIDS THE BARBECUE WARRANTY.**



No.	PART	#QTY	DESCRIPTION
91	SP8A-22	4	CASTOR 2"
92	SP314-9	1	BACK SUPPORT
93	SP216-9	2	SIDE PANEL
94	SP217-9	1	BOTTOM PAN
95	SP45-16	1	1/4-20 WELD NUT
96			
97			
98	SP42-16	8	1/4-20 NUT HEX HD FLANGED
99	SP71-18	8	1/4-20 X 1.5" CARRIAGE BOLT
100	SP53-21	16	#10-B X .5" PAN HD PHILIP
101	SP316-9	1	SHELF LEFT WELD ASS'Y
102	SP220-9P	1	SHELF LEFT
103	SP129-6	2	SHELF BKTS
104	SP45-16	2	1/4-20 WELD NUT
105	SP87-18	2	1/4-20 X .5" WING BOLT
106	SP221-9	1	SHELF TRIM (A) LEFT
107	SP53-21	4	#10-B X .5" PAN HD PHILIP
108	SP20-2	1	SIDE BURNER BASE WELD ASS'Y
109	SP15-2P	1	SIDE BURNER BASE
110	SP183-6	1	BASE HINGE BKT. RH
111	SP184-6	1	BASE HINGE BKT. LH
112	SP129-6	2	SHELF BKTS
113	SP45-16	2	1/4-20 WELD NUT
114	SP87-18	2	1/4-20 X .5" WING BOLT
115	SP222-9	1	BURNER BOWL
116	SP61-21	3	#10-B X .375 PAN HD PHILLIP
117	SP130-6	1	SIDE BURNER VENTURI BKT
118	SP53-21	5	#10-B X .5" PAN HD PHILIP
119	SP20-1	1	SIDE BURNER COVER
120	SP198-3	1	SIDE BURNER HINGE WIRE
121	SP71-16	1	#8-32 ACORN NUT
122	SP223-9	1	SHELF TRIM (A) RIGHT
123	SP53-21	4	#10-B X .5" PAN HD PHILIP
124	SP87-12		BRASS/CAST IRON
125	SP88-12	1	BURNER BRASS COVER
126	SP89-12	1	BURNER CAST IRON BASE
127	SP45-13	1	BRASS SIDE BURNER VENTURI
128	SP104-18	1	#10-24 X 5/16" WING BOLT
129	SP62-20	1	BRASS SIDE BURNER IGNITER
130	SP65-21	1	#8-32 X3/8" PAN HD PHILIP
131	SP188-3	1	SIDE BURNER GRID
132			
133	SP31-31	1	5 VALVE CONSOLE -
134	SP131-6	1	END BKT RH
135	SP132-6	1	END BKT LH
136	SP181-6	1	DOOR STOP BKT DOUBLE DOOR-ignitor mount
137	SP53-21	2	#10-B X .5" PAN HD PHILIP
138	SP134-6	3	BEZEL MAIN
139	SP135-6	2	BEZEL SB
140	SP64-21	8	#8-32 X .312 PAN HD PHILIP
141	SP272-4	1	430 GRILL 5 VALVE ASS'Y (NG)
142	SP65-21	6	#8-32 X3/8" PAN HD PHILIP
143	SP53-21	4	#10-B X .5" PAN HD PHILIP
144	SP21-7	3	KNOB MAIN
145	SP22-7	2	KNOB SB/Rotis
146	SP70-20	1	IGNITER 4 POLE ELECTRONIC
147	SP56-45	1	BATTERY AA
148	SP71-20	1	Ignitor remote switch 445

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