



## Amana™ SS 4 Burner Gas Grill



# USE AND CARE MANUAL FOR OUTDOOR USE ONLY

**ALWAYS KEEP YOUR GRILL COVERED WHEN NOT IN USE**

**BEFORE YOU BEGIN** – We've included easy-to-follow, step-by-step instructions which have been carefully written to ensure quick assembly of your grill. Reading the instructions will be a time saver in the end.

**YOU WILL NEED** – A Phillips screwdriver, adjustable wrench, 1/2 wrench or socket and a 1/4" nut driver or socket will be needed to assemble this grill. All other necessary hardware has been included.

**QUESTIONS?** – We're here to help. Just call 1-800-320-0859. For faster service, have the model number and serial number handy when calling.



# Welcome & Congratulations

Congratulations on your purchase of a new grill! We at Sure Heat Mfg. are very proud of our product and we are completely committed to providing you with the best service possible. Your satisfaction is our #1 priority.

Please read this Use & Care Manual very carefully. It contains valuable information on how to properly maintain your new grill.

We know you'll enjoy your new grill and thank you for choosing our product. We hope you consider us for future purchases.

## **PLEASE READ AND SAVE THESE INSTRUCTIONS**

This Use & Care Manual provides specific operating instructions for your model. Use your grill only as instructed in this manual. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

**Please record your model and serial numbers below for future reference. This information is found on the serial plate located on the back of the built-in grill .**

**NOTE: Use only soap and water to clean serial plate.**

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Purchase Date: \_\_\_\_\_

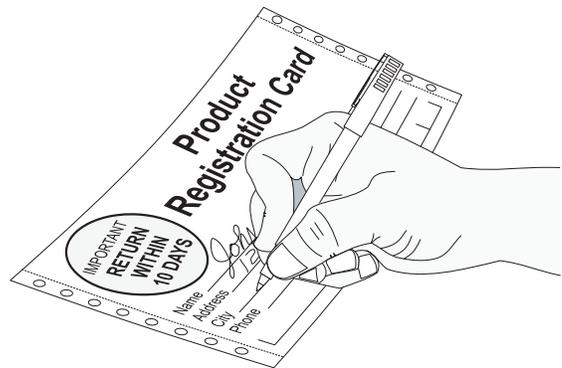
Gas Type: \_\_\_\_\_

Please complete and mail in the ***Product Registration Card*** included with your grill.

**Questions?  
1-800-320-0859**

## **Register Your Product**

The PRODUCT REGISTRATION CARD should be filled in completely signed and returned to Sure Heat Manufacturing.



**Please attach sales receipt here for future reference.**

Please retain this manual for future reference

Amana™ is a registered trademark of the Maytag Corporation and is used under license to Sure Heat Manufacturing

# General Safety Instructions

## IMPORTANT SAFETY INFORMATION

- Read this manual carefully before using your grill to reduce the risk of fire, burn hazard or other injury.
- Extreme care should be used because of the high temperatures produced by this appliance. **CHILDREN SHOULD NOT BE LEFT UNATTENDED IN AN AREA WHERE THE GRILL IS BEING OPERATED.**
- This appliance must be kept clear from combustible materials, gasoline or other flammable vapors and liquids. Do not allow flammable materials to come in contact with grate, burner or hot surfaces.
- Use only outdoors and provide good ventilation to avoid carbon monoxide build-up which could result in injury or death.
- Do not repair or replace any part of this appliance unless it is specifically recommended in this manual. A qualified service technician should conduct all other service.
- Follow the installation and servicing instructions provided with this product. Have your grill installed by a qualified service technician.
- Locate the main gas supply valve so that you know how to shut the gas off to your grill.
- If you smell gas, make sure all gas connections are tight before operation. If you continue to smell gas call a qualified technician.
- When lighting a burner, always pay close attention to what you are doing and be certain you are pushing the igniter that lights the burner you intend on using.
- Always keep your face and body as far away as from the grill as possible when lighting to reduce the risk of burn.
- Extinguish all flames and do not smoke while engaging gas and igniting the grill.



### FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open grill hood.
4. If odor continues, immediately call your gas supplier.

### CALIFORNIA PROPOSITION 65 - WARNING:

The Burning of gas cooking fuels generates some by products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, provide good ventilation when cooking with gas.

This appliance is not intended to be installed in or on recreational vehicles or boats.

**FOR OUTDOOR USE ONLY**

**TESTED IN ACCORDANCE WITH ANSI Z21.58b-2002/CGA 1.6b-M02 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL IS FOR OUTDOOR USE ONLY.**

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1-2002 and the National Electrical Code ANSI/NFPA No. 70-1990

### FOR YOUR SAFETY

**DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

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

### WARNING

**DO NOT** try lighting this appliance without reading the **“LIGHTING INSTRUCTIONS”** section of this manual.

# Grill Features



1. Roll top grill hood

2. Grilling/cooking surface

3. Side shelf

4. Towel bar/utensil hanger

5. Control knobs: main burners

6. Hood Handle

7. Warming shelf

8. Electronic igniter: main & side burner

9. Cart with doors

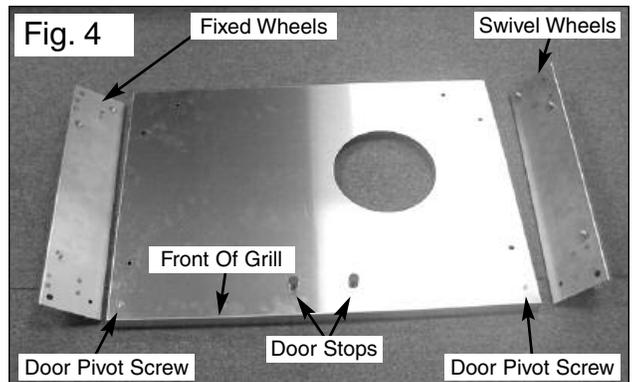
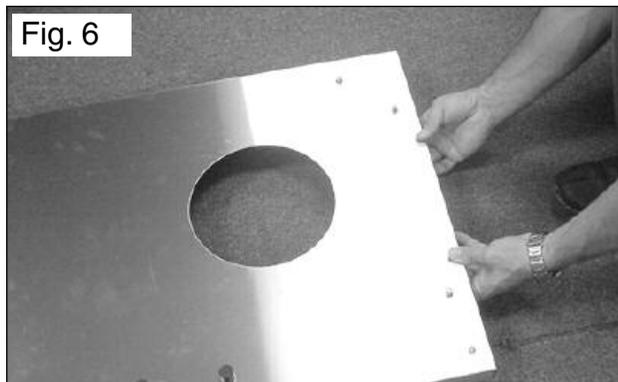
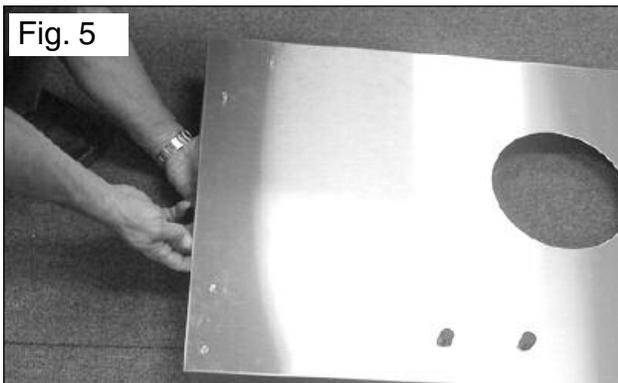
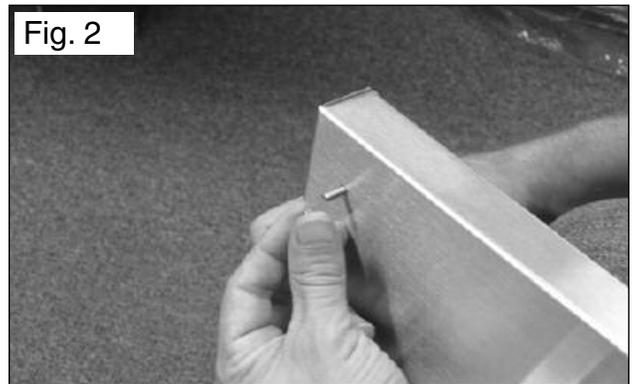
10. Side burner

11. Control knob: side burner

# Assembly

## CART ASSEMBLY

1. Attach two (2) rubber door stops to top center of cart base using supplied bolts. (See Fig. 1)
2. Install door pivot screws into front left and front right holes. Secure each screw in place with two (2) nuts. Make sure to tighten 1 nut on top of the other. (See Fig. 2-3)
3. Set the cart base on the floor and then lay the fixed wheel channel on the left and the swivel wheel channel on the right side of the cart base. (See Fig. 4)
4. Pick up the left side of the cart base and set the wheel channel in place by inserting the attached bolts through the three (3) holes in the cart bottom. (See Fig. 5)
5. Pick up the right side of the cart base and set the swivel wheel channel in place by inserting the attached bolts through the three (3) holes in the cart bottom. (See Fig. 6)



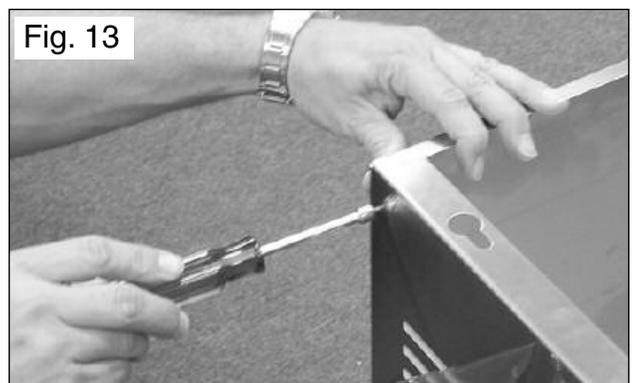
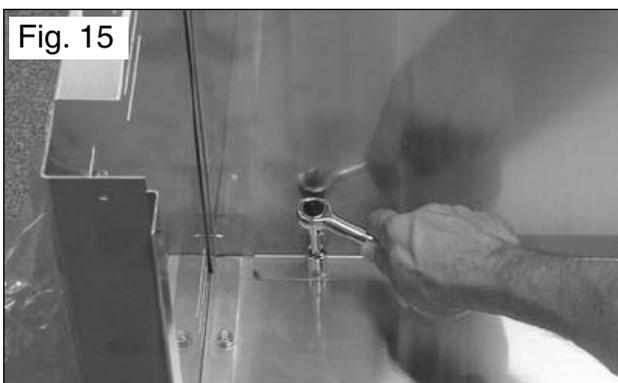
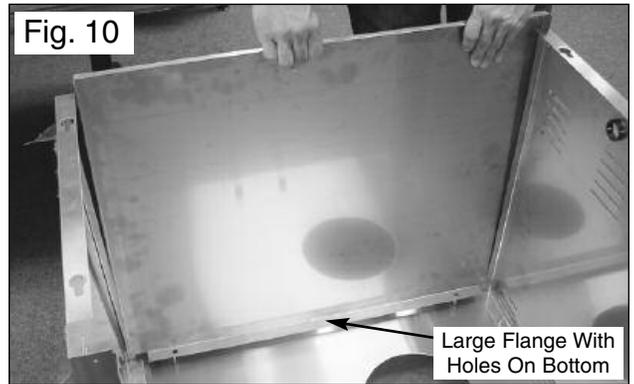
# Assembly

6. Place the left cart side onto the two (2) outer fixed wheel channel bolts, make sure the large flange is toward the front of the cart base. (See Fig. 7)
7. Secure the left cart side in place by hand tightening nuts onto the wheel channel bolts. (See Fig. 8)
8. Place the right cart side onto the two (2) outer swivel wheel channel bolts, make sure the large flange is toward the front of the cart base. (See Fig. 9)
9. Secure the right cart side in place by hand tightening nuts onto the wheel channel bolts. (See Fig. 9)



# Assembly

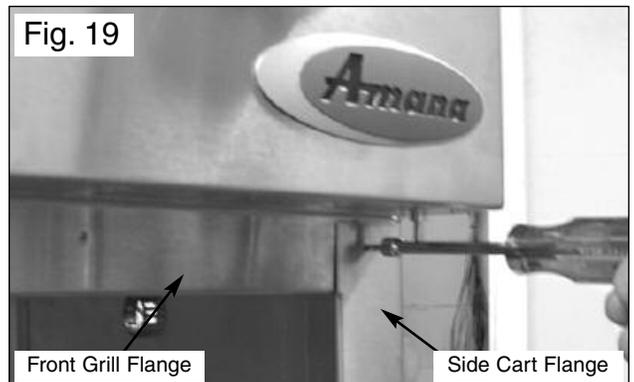
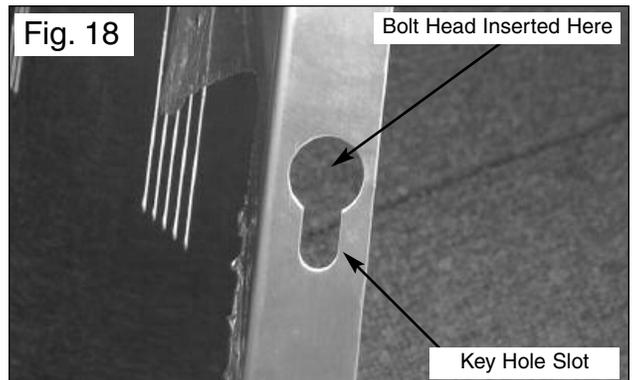
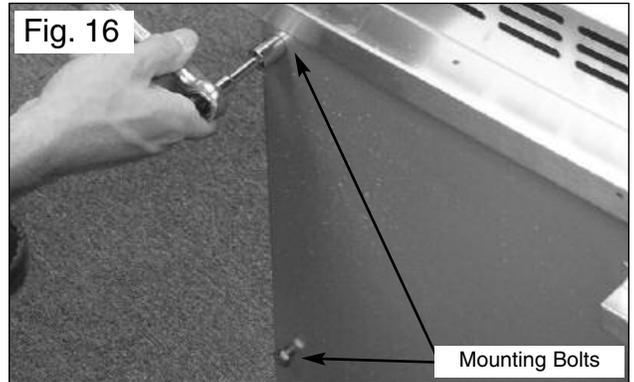
10. Place the cart back onto the two (2) rear wheel channel bolts. (See Fig. 10)
11. It will be necessary to push the top of the left and right sides outward slightly to get the cart back down completely on the base. (See Fig. 11)
12. Press the sides back together making sure that the side flanges cover the cart back flange. (See Fig. 12)
13. Attach three (3) self tapping screws through the left cart side into the cart back. Repeat for right cart side. (See Fig. 13)
14. Fasten two (2) nuts onto the back wheel channel bolts. (See Fig. 14)
15. Tighten all six (6) wheel channel nuts with a wrench. (See Fig. 15)



# Assembly

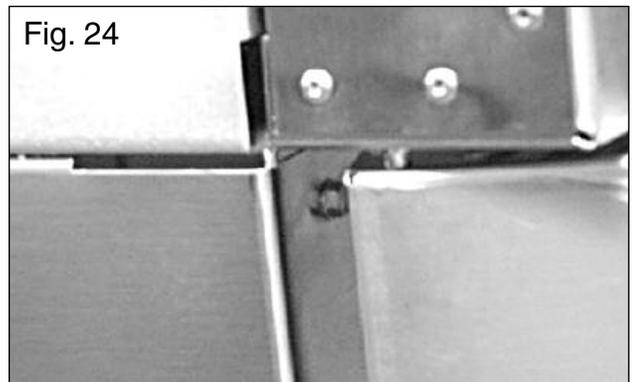
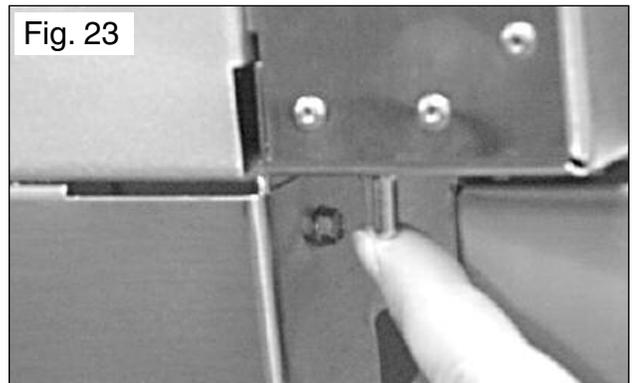
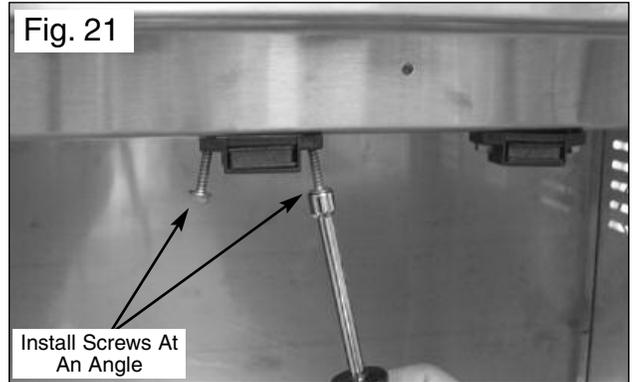
## MOUNTING GRILL TO CART

1. Loosen the four (4) grill mounting bolts so that there is approximately 1/4" between the bolt head and grill bottom. (See Fig. 16)
2. Have someone help you pick up the grill and set it squarely on top of the cart. (See Fig. 17)
3. Make sure the four (4) bolts fall through the large opening on the key hole slots on the sides of the cart. (See Fig. 18)
4. Slide the grill forward in the key hole slots until the front grill flange rests against the side cart flanges. (See Fig. 19)
5. Install two (2) self tapping screws into the top left and right cart flanges. (See Fig. 19)
6. Tighten the four (4) grill head mounting bolts underneath the grill to secure the grill to the cart. (See Fig. 20)



# Assembly

7. Using the four (4) long self tapping screws, install the door catch magnets to the bottom of the front grill flange. Start one screw and then the other before tightening. Make sure to install the screws at a slight angle as shown. (See Fig. 21)
8. Place left hand door on an angle over the left side door pivot. (See Fig. 22)
9. Tilt the top of the door toward the grill, while depressing the top door pivot pin above the door edge. (See Fig. 23)
10. Move the door slightly until the pin locks into place in the hole on top of the door. (See Fig. 24)
11. Repeat steps 8-10 for right door installation.



# Assembly

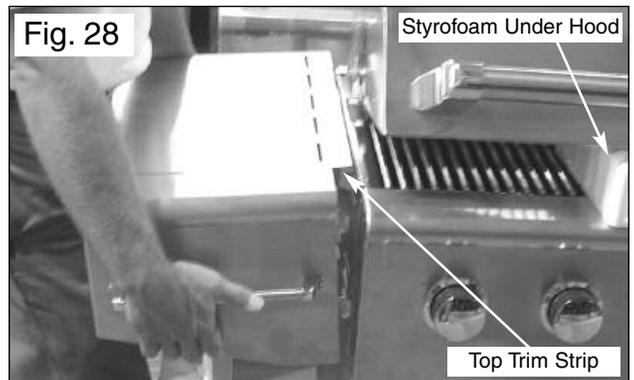
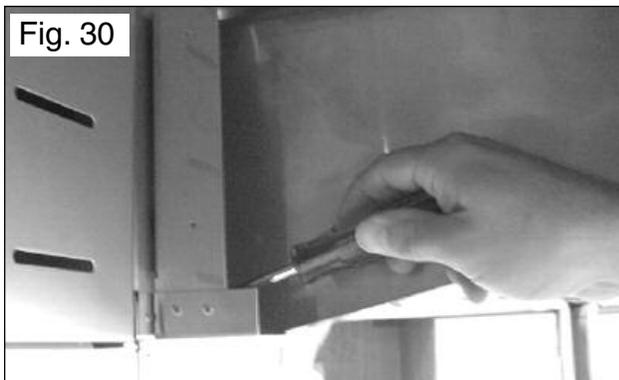
## **SHELF HANDLE ASSEMBLY**

1. Lay the left shelf on its side with the shelf hooks facing up. Attach one of the handle ends to the front of the shelf using the supplied phillips head screw. (See Fig. 25)
2. Set the handle bar into the second handle end and then press into the previously installed handle end. (See Fig. 26)
3. Attach the second handle end while holding the assembly in place using the supplied phillips head screw. (See Fig. 27)



## **LEFT SHELF ASSEMBLY**

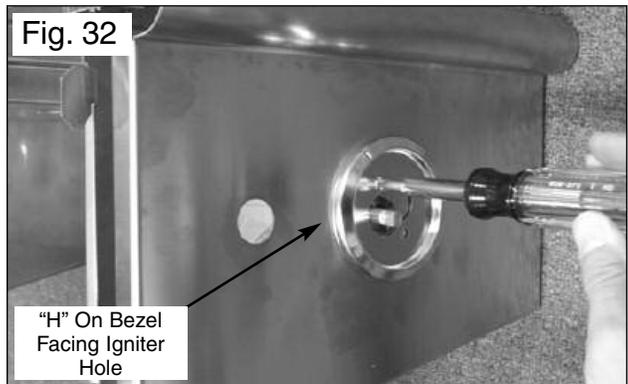
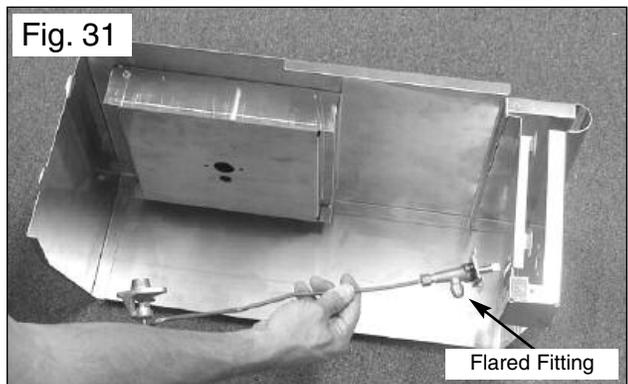
1. Place a piece of styrofoam from the packaging inside the grill to leave the grill hood propped open slightly. (See Fig. 28)
2. Attach the left shelf by inserting the four shelf hooks into the slots on the side of the grill. (See Fig. 28)
3. After inserting the four shelf hooks, press the shelf against the grill and press downward until the shelf locks in place. Make sure the top trim strip is hanging all the way inside of the grill before pressing downward. (See Fig. 29)
4. Install one self tapping screw into the bottom front hole of the shelf to lock the shelf in place. (See Fig. 30)



# Assembly

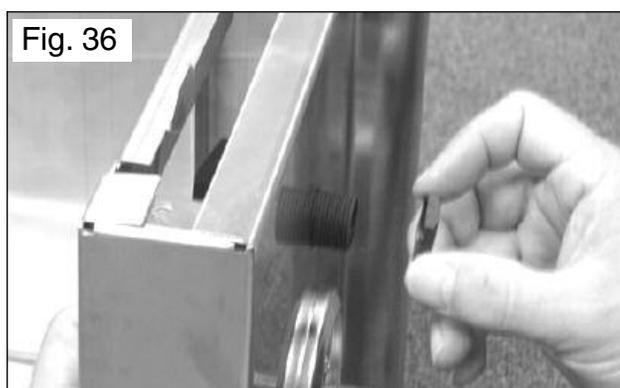
## SIDE BURNER ASSEMBLY

1. Lay the side burner on its side with the shelf hooks pointing up. Slide the valve assembly through the center hole in the front of the shelf. Make sure the flared fitting on the valve is facing toward the bottom of the shelf. (See Fig. 31)
2. Insert one valve screw through the bezel and in to the side burner valve and tighten. Make sure the bezel is installed correctly with the H facing the igniter hole. (See Fig. 32)
3. Insert the second valve screw through the bezel and into the side burner valve. Tighten both screws securely. (See Fig. 32)
4. Press the side burner assembly into the side burner tray and install two (2) self tapping screws. (See Fig. 33-34)



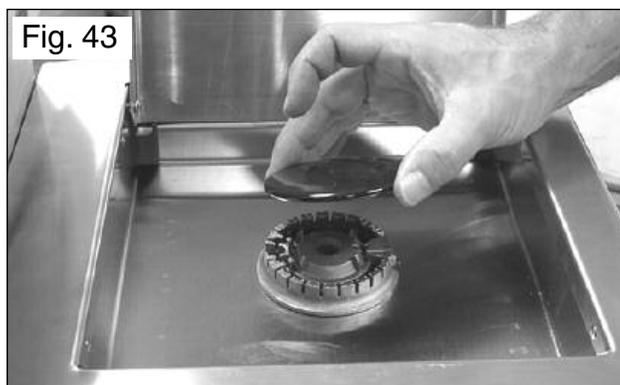
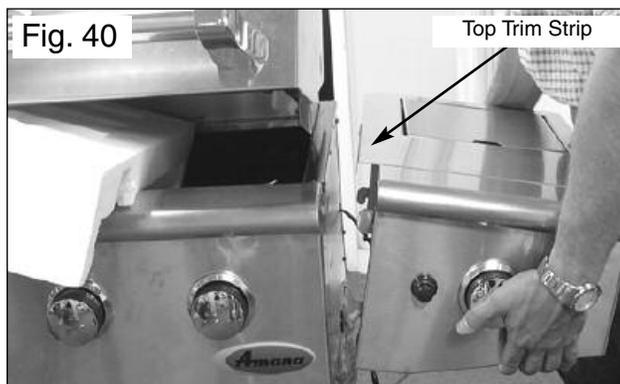
# Assembly

5. Place the electronic igniter into the other hole on the front of the side burner shelf. (See Fig. 35)
6. Secure the igniter in place using the plastic lock nut. Make sure to tighten securely. (See Fig. 36)
7. Install AA battery, negative side first. (See Fig. 37)
8. Install spring and cap assembly and tighten securely. (See Fig. 36)
9. Press the side burner control knob in place, making sure to line up the flat side of the valve stem with the flat side of the knob stem. (See Fig. 39)



# Assembly

10. Place a piece of styrofoam from the packaging in the grill to leave the grill hood propped open slightly. (See Fig. 40)
11. Attach the right side burner by inserting the four shelf hooks into the slots on the side of the grill. (See Fig. 40)
12. After inserting the four shelf hooks, press the shelf against the grill and press downward until the shelf locks in place. Make sure the top trim strip is hanging all the way inside of the grill before pressing downward. (See Fig. 41)
13. Place the side burner head onto the side burner tray, making sure to line up the electrode with the large "U" shaped gap in the side burner head. (See Fig. 42)
14. Center the burner cap on top of the side burner head. (See Fig. 43)
15. Place the side burner grate on to the side burner tray. (See Fig. 44)



# Assembly

## CONNECTING IGNITER WIRES

1. Attach the large connector of the loose packaged side burner wire to the terminal under the side burner head. (See Fig. 45)
2. Connect the other end of the side burner wire to one of the outlets on the electronic igniter. NOTE: It does not matter which wire goes where on the electronic igniter. (See Fig. 46)
3. Plug the remaining wires coming out of the side of the grill into the terminals of the electronic igniter. (See Fig. 46)

Fig. 45



Fig. 46



# Assembly

## ATTACHING THE HOSE AND REGULATOR ASSEMBLY

1. Feed the longer hose of the dual hose and regulator assembly through the grommeted hole in the right side of the cart. (See Fig. 47)
2. Attach the fitting to the side burner valve and tighten securely with a wrench. (See Fig. 48)
3. Attach the remaining shorter hose to the main inlet fitting on the bottom of the grill and tighten securely with a wrench. (See Fig. 49)

## ATTACHING CONDIMENT BASKET AND TOOL HANGERS

1. Slide the condiment basket into the slots located inside of the left hand cart door. (See Fig. 50)
2. Slide the “S” hook tool hangers onto the utensil hanger located on the left shelf. (See Fig. 51)

Fig. 47



Fig. 48

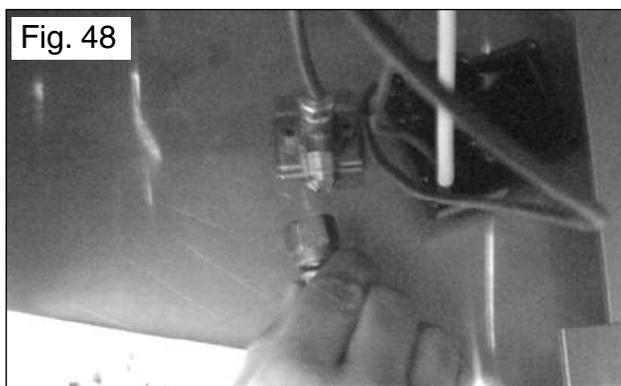


Fig. 49



Fig. 51



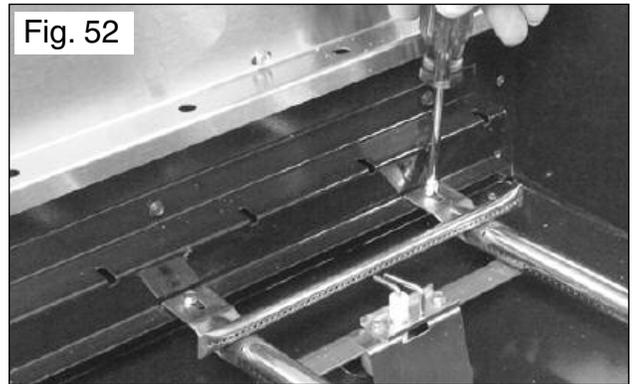
Fig. 50



# Assembly

## IGNITER SHIELD INSTALLATION

1. Remove the four (4) screws on the back side of the main grill burners. (See Fig. 52)
2. Place the igniter shield over each burner and igniter assembly and reinstall the four (4) screws. (See Fig. 54-55)



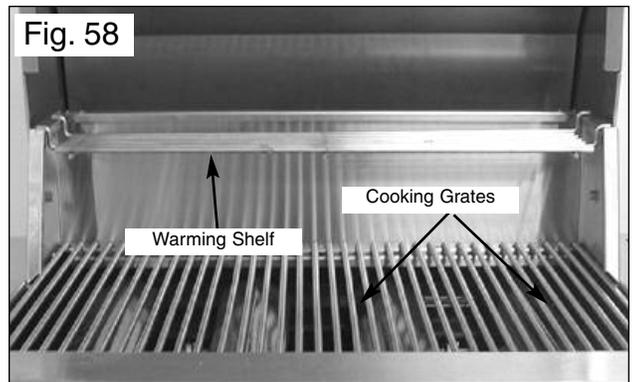
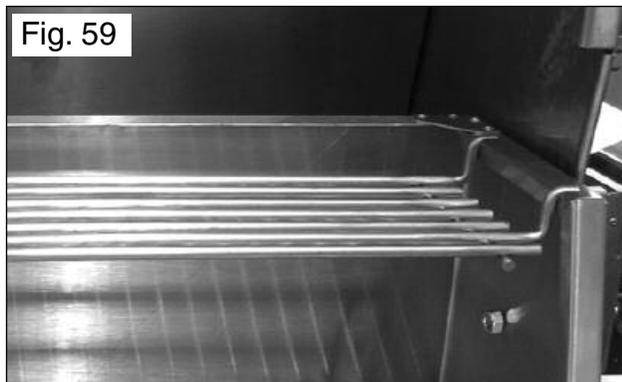
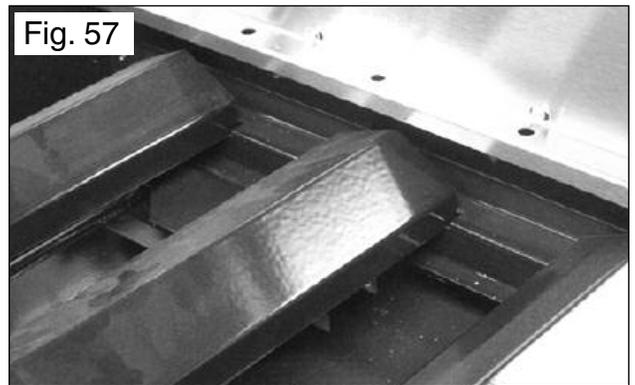
# Assembly

## INTERIOR PARTS ASSEMBLY

1. Remove the lock nut from the temperature gauge. Next, place the temperature gauge stem through the hole in the hood. (See Fig. 55)
2. Secure the temperature gauge in place by hand, tightening the lock nut onto the stem. (See Fig. 56)

**NOTE: You will need to press the hood and hood liner together to start the lock nut threads onto the temperature gauge stem.**

3. Insert the top row of flavor grids into the cutouts with triangle ridges facing up. (See Fig. 57)
4. Install cooking grates on the ledges provided on the grill to create your cooking surface. (See Fig. 58)
5. Rest warming shelf on four (4) slots above cooking grid. (See Fig. 59)



# Gas Requirements

## GENERAL INFORMATION



**WARNING** Never attach an unregulated gas line to the appliance. Connection to an unregulated gas line can cause excessive heat or fire.

Verify the type of gas supply to be used, either Natural Gas (N.G.) or Liquid Propane (L.P.), and make sure the serial plate agrees with that of the supply. Conversion kits are available separately for an additional cost which will enable you to convert your grill from L.P. to N.G. or to convert your grill from N.G. to L.P. Please see your local dealer for more information.

**NOTE: Always have a qualified service technician perform difficult conversions or modifications.**

For natural gas installations, an installer must supply a gas shutoff valve that is easily accessible to the grill. All installer supplied parts must conform to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990, and the National Fuel Gas Code, ANSI Z223.1-1998.

All pipe sealants must be an approved type and resistant to the actions of L.P. gases. Never use pipe sealant on flare fittings. All gas connections should be made by a competent qualified service technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code, ANSI Z223.1-1998. Gas conversions kits may be purchased separately. When ordering gas conversion kits, have the model number, and the type of gas (N.G. or L.P.) used for your grill.

This grill and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.5 kPa.).

This grill 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 test pressures equal to or less than 1/2 PSIG (3.5 kPa.).

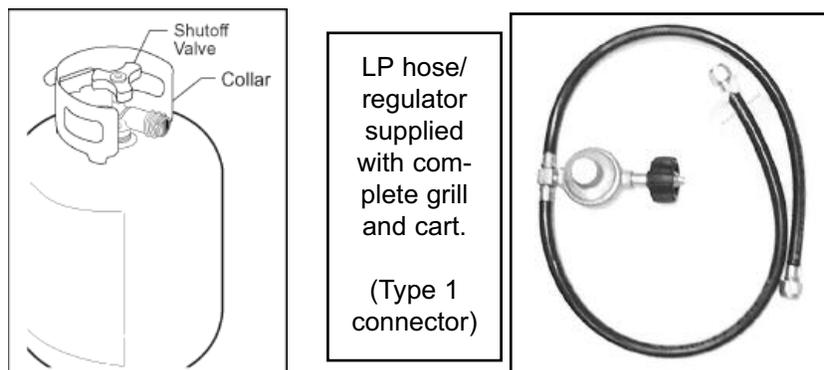
The installation of this grill must conform with local codes, or in the absence of local codes, with National Fuel Code, ANSI Z223.1a-1998.

Installation in Canada must be in accordance with the Standard Can1-b149.1 and or .2 (installation code for gas burning appliances and equipment) and local codes.

# Gas Requirements

## L.P. GAS INSTALLATION

Amana™ Gas Grills that are set to operate with L.P. gas come with a high capacity hose and regulator assembly. **(Note: Only use the pressure regulator and hose assembly supplied with the grill or a replacement pressure regulator and hose assemblies specified by Amana™).** This assembly is designed to connect directly to a standard 20 lb. L.P. cylinder. L.P. Cylinders are not included with the grill. L.P. Cylinders can be purchased separately at an independent dealer.



## L.P. TANK INFORMATION

Never use a dented or rusted L.P. tank or cylinder with a damaged valve.

L.P. cylinders are equipped with an O.P.D (Overfilling Prevention Device). The device shuts off the flow of gas to a cylinder after 80% capacity is reached. This limits the potential for release of gas when the cylinder is heated, averting a fire or possible injury.

The L.P. cylinder must have a shut-off valve terminating in an L.P. gas supply cylinder outlet specified, as applicable, for connection No. 510 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

Cylinders must not be stored in a building, garage, or any other enclosed area. (The L.P. cylinder must have an overfill protection device, OPD, on it.)

The L.P. gas supply cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CAS-B339, "Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods."

## L.P. TANK USE

- **When turning the L.P. tank on, make sure to open the valve SLOWLY two (2) complete turns to insure proper gas flow. Most gas tanks now come equipped with a leak detector mechanism internal to the tank, when gas is allowed to escape rapidly it shuts off the gas supply. Opening the valve rapidly may simulate a gas leak, causing the safety device to activate, restricting gas flow causing low flames. Opening the valve slowly will insure this safety feature is not falsely triggered.**
- When not in use, gas supply cylinder valve is to be in the "OFF" position.
- The tank supply system must be stored upright to allow for vapor withdrawal.
- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- Only a qualified gas supplier should refill the L.P. tank.
- Do not store a spare L.P. gas cylinder under or near the grill.

# Pre Operation Leak Testing

## GENERAL INFORMATION

Although all internal gas connections on the grill are leak tested prior to shipment, a complete gas tightness check must be performed at the installation site due to possible shifting during shipment, installation or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks and immediately check the system if the smell of gas is detected.

## BEFORE TESTING

Do not smoke while leak testing. Extinguish all open flames. Never leak test with an open flame.

Mix a solution of equal parts mild detergent or liquid soap and water.

## TESTING

1. Turn off the burner control knobs.
2. Turn the top knob of the fuel supply cylinder counterclockwise (right to left) two (2) rotations to open.
3. Apply the soap solution to connections of the fuel supply assembly. If no soap bubbles appear, there is no gas leak. If bubbles form at the connections, a leak is detected. If a leak is detected, immediately turn off the gas supply, tighten any leaking fittings, turn gas on, and repeat steps 1-3.
4. Turn off the knob on the fuel supply cylinder.
5. Turn on the burner control knobs for a moment to release the pressure in the hose, then turn the control knobs back off.
6. Wash off soapy solution with cold water and towel dry.

Check all gas supply fittings before each use and each time the gas supply cylinder is connected to the regulator. Have a qualified service technician leak test the grill any time a part of the gas system is replaced.

Also it is recommended to perform a leak test at least once a year whether or not the L.P. gas supply cylinder has been disconnected.

**NOTE: When leak testing this appliance, make sure to test and tighten all loose connections, including the side burner. A slight leak in the system can result in a low flame, or hazardous condition. Most L.P. gas tanks now come equipped with a leak detector mechanism internal to the tank, when gas is allowed to escape rapidly it shuts off the gas supply. A leak may significantly reduce the gas flow making the grill difficult to light or causing low flames.**

**NOTE: If you cannot stop a gas leak turn off the gas supply and call your local gas company or the dealer you purchased the appliance from. If necessary, replace the faulty part with the manufacturer's recommended replacement part. A slight leak could cause a fire.**

# Lighting the Grill

## **BEFORE LIGHTING**

**⚠ WARNING** Important! Before Lighting...

Check the gas supply line for cuts, wear or abrasion.

Always keep your face and body as far away from the grill as possible when lighting.

## **GRILL BURNER LIGHTING**

### **Lighting the Grill with electronic igniter**

1. Make sure all control knobs are in the “OFF” position.
2. Open the gas supply valve located on top of your L.P. tank.

**ATTENTION:** When turning the L.P. tank on, make sure to open the valve very SLOWLY two (2) complete turns to insure proper gas flow.

3. Always open the hood before attempting to light.
4. Push and turn one of the control knobs counter clockwise to the “HIGH” position and immediately press the electronic igniter button. You will hear a snapping sound. It may be necessary to hold the electronic starter button for about 4 seconds. (See Fig. 60)

**NOTE: If the burner does not light in 4 seconds, turn the knob to the “OFF” position and wait 5 minutes before trying again.**

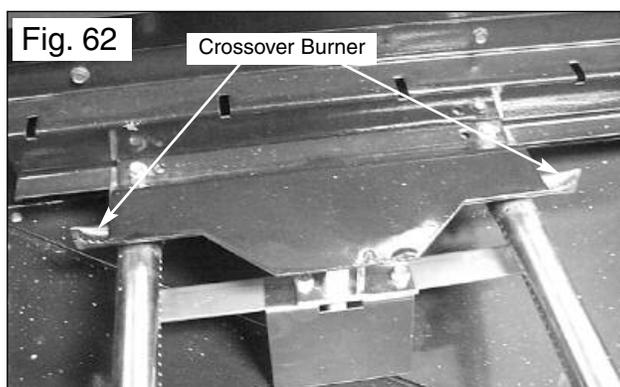
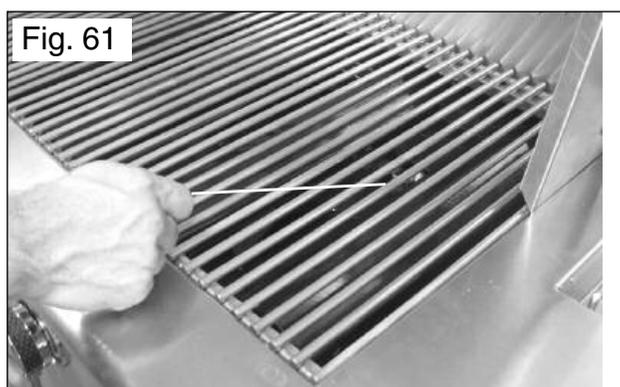
5. Repeat above steps to light remaining burners.

### **Match Lighting**

If by chance the electronic igniter does not light the burner, the burner may be lit with a match. Keep your face as far away from the grill surface as possible and place a lit, long stem match through the spaces in the grill grates to the ports of the back crossover burner between the flavor grids. Position the match near the burner ports and push and turn the control knob counter clockwise to the “HIGH” position. (See Fig. 61-62)

**Note: If the grill will not light after several attempts see the trouble-shooting section of this manual. Turn the control knobs to the OFF position when not in use.**

**Do not attempt to “Light” the grill if the odor of gas is present!!**



# Using the Grill

## GRILL LOCATION

### **WARNING**

Do not use the grill in garages, breezeways, sheds or any enclosed area. Never operate the grill in enclosed areas as this could lead to a carbon monoxide buildup, which could result in injury or death. Place the grill on a level surface. Avoid moving the grill while it is operation.

**NOTE: The grill will operate best if it is not facing directly into the wind.**

Clearance to combustible construction - A minimum of 12" from the sides and back must be maintained from the gas grill above and below the cooking surface to adjacent vertical combustible construction.

Clearance to non-combustible construction - A minimum of 6" clearance from the back of the grill to non-combustible construction is required for the lid to fully open.

Storage of an outdoor gas cooking appliance indoor is permissible only if the cylinder is disconnected and removed from the appliance.

## GENERAL RULES

**Do not leave the grill unattended while cooking!**

1. Make sure the grill has been leak tested and is properly located.
2. Light the grill burners using the instructions provided in this manual.
3. Turn the control knobs to desired temperature "High, Medium, or Low" and preheat the grill for 10 minutes before cooking.
4. Adjust heat settings to meet your cooking needs for desired results.
5. Allow grill to cool down, wipe off any splatters or grease and clean the drip tray as needed.
6. Do not put a cover on the grill while it is still hot as it could start a fire.



**Keep any electrical supply cords and the fuel supply hose away from any heated surfaces.**

# Using the Sideburner

## **SIDE BURNER LIGHTING**

Push and turn the side burner control knob to the “HIGH” position and immediately press and hold the electronic igniter button. You’ll hear a snapping sound. It may be necessary to hold the electronic starter button for about 4 seconds. If the burner does not light in 4 seconds, turn the knob to the “OFF” position and wait 5 minutes before trying again. Repeat above steps to light remaining burners. (See Fig. 63)

## **MATCH LIGHTING OF THE BURNER**

If by chance the electronic igniter does not light the burner, the burner may be lit with a match. Keep your face as far away from the burner as possible and place a lit, long stem match through the spaces in the grate to the ports of the burner. Position the match near the burner ports and push and turn the control knob to the “HIGH” position. (See Fig. 64)



# Care and Maintenance

## DRIP TRAY

The drip tray located below the grill, inside the cart, should be cleaned periodically to prevent heavy buildup of debris.

**NOTE: Allow the drip tray to cool before attempting to clean.**

**Important: Do not leave the grill outside during inclement weather unless it is covered (cover sold separately). Rain water can collect inside of the grill, the grill cart or the drip tray if left uncovered. If the drip tray is not cleaned after use and the grill is left uncovered, the drip tray will fill with water causing grease and water to spill into the grill cart. We recommend cleaning and storing the drip tray after every use.**

## COOKING GRATES

The cooking grates can be cleaned immediately after cooking is completed and after turning off the grill. Wear a barbecue mitt and scrub the cooking grates with a damp cloth. If the grill is allowed to cool down, cleaning the grates will be easier if removed from the grill and cleaned with a mild detergent.

## STAINLESS STEEL

After initial usage, areas of the grill may discolor from the intense heat given off by the burners, this is normal.

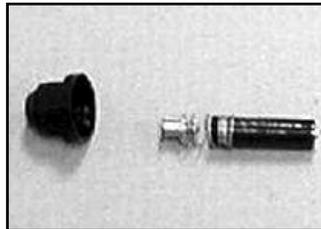
Purchase a mild stainless steel cleaner and rub in the direction of the grain of the metal. Specks of grease can gather on the surface of the stainless steel and bake on to the surface and give a worn appearance. For removal, use a non-abrasive oven cleaner in conjunction with a stainless cleaner.

**NOTE: Always scrub in the direction of the grain.**

**NOTE: Always keep your grill covered when not in use.**

## IGNITER ACCESS (UNDER SIDE BURNER SHELF):

To remove igniter, unscrew igniter push button and locking nut from front panel of the side burner and igniter will fall out through the bottom



# Troubleshooting Your Grill

## GENERAL TROUBLE SHOOTING

You should inspect the burners at least once a year or immediately if any of the following conditions occur:

- The smell of gas.
- Flames appearing mostly yellow. (some yellow at the tips is OK)
- The grill will not get hot enough.
- Burners make a snapping noise.
- The grill heats unevenly.

## SPIDER AND INSECT WARNING

Spider and insects can nest in the burners of this or any other grill and cause the gas to flow from the front of the burner. This is very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate. We recommend you check the grill and remove any spiders, insects and webs at least once a year to reduce this risk.

## BEFORE CALLING CUSTOMER SERVICE

If the grill does not function properly, use the following checklist.

<u>PROBLEM</u>	<u>SOLUTION</u>
<b>Grill will not light when the igniter button is pushed.</b>	Is your gas supply turned on ?
	If this is an L.P. grill, is there gas in your tank ? Check your gas level.
	Is one of your burners turned on? Allow up to four seconds of gas flow to ignite.
	Is your igniter working? - You should hear a snapping sound when you press the igniter? - If you hear a snapping sound can you see a spark at the electrodes?
	<b>Note - You will need to remove your cooking grates and flavor grids to see the electrodes.</b>
	Check to see if your igniter battery is installed correctly with the negative side in.
	Check your igniter battery and replace if needed.
	Check for loose wire connections to the igniter or electrodes.
Check to see if debris is blocking the electrodes.	
If the igniter is not working can you light the grill with a match?	

# Troubleshooting Your Grill

## PROBLEM

Grill will not light with a match or low heat with dial set to "High" position.

## SOLUTION

- Is your gas supply fully turned on?
- If this is an L.P. grill is there gas in your tank ? Check your gas level.
- If this is an L.P. grill, shut off gas supply, disconnect gas line at tank, reconnect the line to the tank.
- Make sure all the knobs are in the off position, then open the gas supply valve on the L.P. tank very slowly 1/4 turn, then open fully (at least two full turns). Check flame height again.
- Check to insure the gas supply line or hose is not kinked.
- If only one burner appears low, check and clean the burner ports if clogged or dirty.
- Check for leaks.

**Note - Pre-Heating time can take from 5 to 10 minutes.**

## Flame is erratic

- Check gas connection
  - look for kinked hose.
  - make sure gas supply valve is fully open.
- Gas level may be low.
- Grill may be in need of cleaning.

## Flare-ups

- Check flavor grids and cooking grates for excess food or grease build-up.
- Ensure grill is not placed directly in the path of wind.
- Be sure drip tray is clean, (do not use aluminum foil on drip tray.)

**Note: Some flare-ups may be inevitable if cooking greasy foods.**

## Burner flame is mostly yellow or orange, possibly in conjunction with smell of gas.

- Check the burner inlet for obstructions. Particularly at air inlets for each burner.
- Grill may be in an area that is too windy.

## Cart door does not align properly with cart

- Loosen the four 1/2" bolts under the grill hood that hold grill to cart. Slide grill head left or right as needed until door is aligned properly. Retighten bolts.

**WARNING: Move grill head gently to the left or right on the cart! After the four bolts have been loosened, the grill is not attached to the cart and could fall, causing damage or physical injury.**

# Warranty

## LIMITED LIFETIME WARRANTY

Amana™ warrants this grill to the original purchaser of our grills when subject to normal residential use to be free from defects in workmanship and materials for the periods listed below.

**IMPORTANT:** 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.

### LIMITED WARRANTY

Component	Warranty Period
Stainless Steel Panels:	Limited Lifetime
Burners:	Limited 3 Years
Valves, Knobs, Electronic Igniter, Other related parts	Limited 1 Year

If the Amana™ 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 troubleshooting section in the use and care manual.

- The warranty is non-transferable.
- The warranty is for replacement of defective parts only. Amana™ will not be responsible for damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation or installation not in accordance with local codes.
- This limited warranty does not cover corrosion or discoloring due to lack of maintenance, misuse, hostile environments, alterations, accidents or abuse or neglect.
- This limited warranty does not cover any scratches, dents, corrosion or discoloring by heat, abrasive and chemical cleaners nor any components used in the installation of the appliance.

If you have other questions, please contact Customer Service Hotline  
(800) 229-5647