



## **Amana™ 3 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, Missing or Damaged part? DO NOT RETURN PRODUCT TO STORE**

We're here to help. Just call 1-800-229-5647 or visit us at [www.sureheat.com](http://www.sureheat.com). For faster service, have model number and serial number on hand when calling.

## 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.
- A minimum distance of at least 15" must be maintained from any combustible material on both sides and the back of the grill. Do not place the grill under any overhead unprotected combustible construction.



## RECOGNIZE SAFETY SYMBOLS, WORDS AND LABELS



WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



NOTE indicates an important piece of information that needs to be observed to ensure the proper operation of your grill.

### DANGER

If you smell gas:

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

### WARNING

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

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**INSTALLER:** Please retain these instructions with the owner so that they may maintain them for future reference.



# Welcome & Congratulations

Congratulations on your purchase of a new grill! We 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 inside of the grill door.**

**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?**

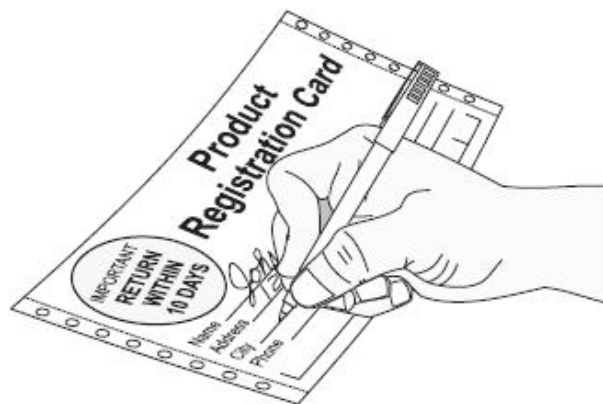
**1-800-229-5647**

**for written inquiries:**

**Sure Heat Manufacturing  
1861 West Oak Parkway  
Marietta GA 30062**

## **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

## **WARNING**

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

## **WARNING**

The Spare L.P. Gas Tank Barrier must be installed to prevent storage of spare L.P. Gas Tanks. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

## **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 and local Fire Dept.

## **WARNING**

**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.

## **WARNING**

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

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

## **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.

## **WARNING**

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

## **WARNING**

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

**TESTED IN ACCORDANCE WITH ANSI Z21.58a-2006/CSA 1.6a STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL IS FOR OUTDOOR USE ONLY.**

Installation must conform with local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1/NFPA 54, National Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code, B149.2

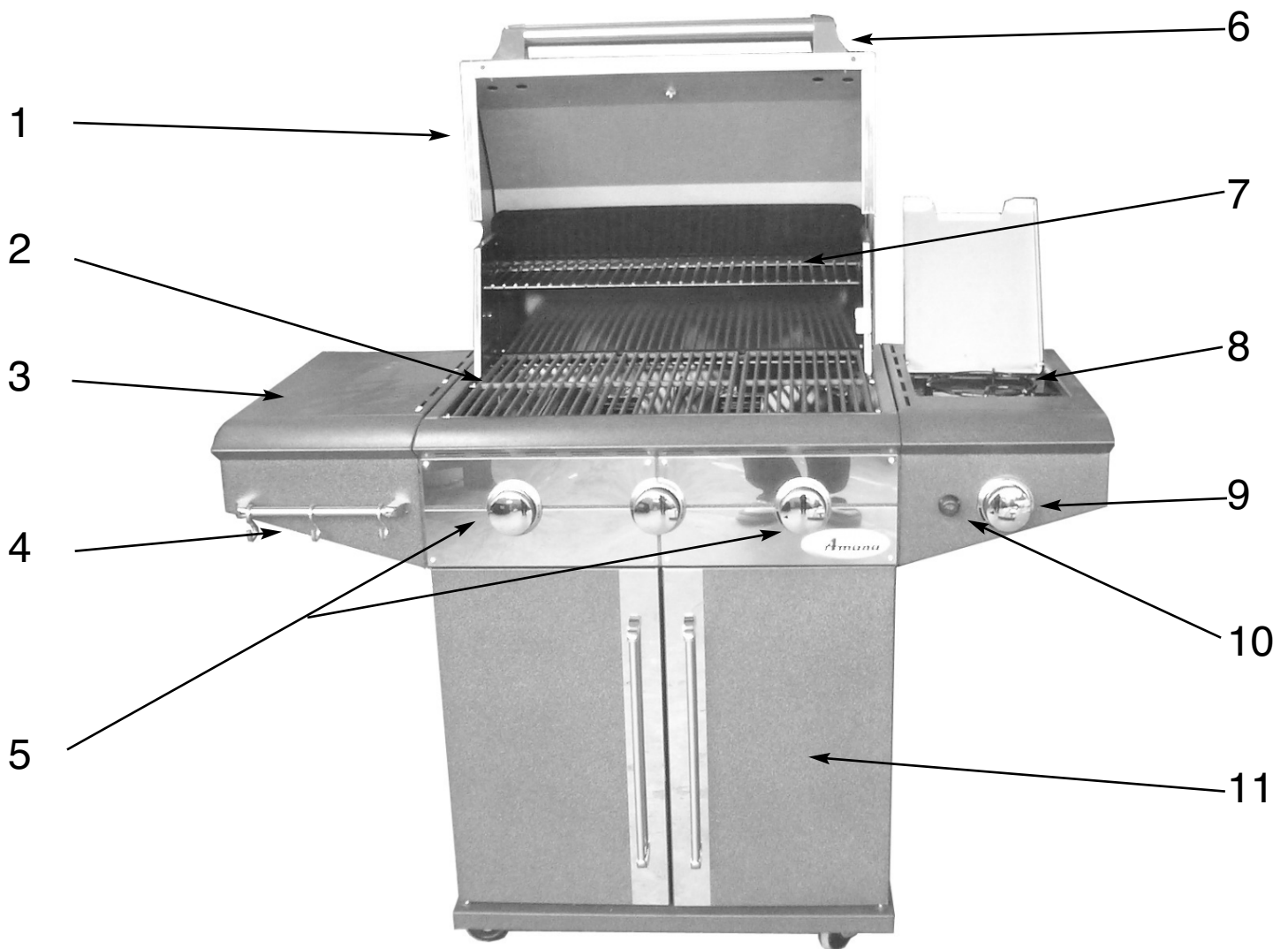
## **FOR YOUR SAFETY**

**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.

**FOR OUTDOOR USE ONLY**

# AM27 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. Side burner

9. Control knob: side burner

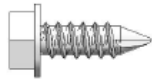
10. Electronic igniter: main burners and side burner

11. Cart with doors

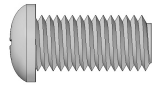
# Getting Started



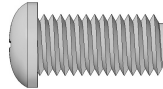
Wheel Channel Nuts x 6pcs



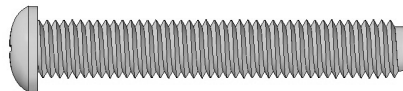
Self-Tapping Screws x 7pcs



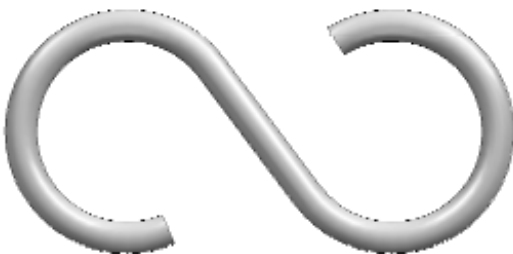
M6 x 10 Phillips Pan Head Screw x 2pcs



M5 x 12 Phillips Pan Head Screw x 8pcs



M5 x 35 Phillips Pan Head Screw x 4pcs



"S" Hooks x 3pcs

Two People Required to Assemble Grill

Tools Needed:

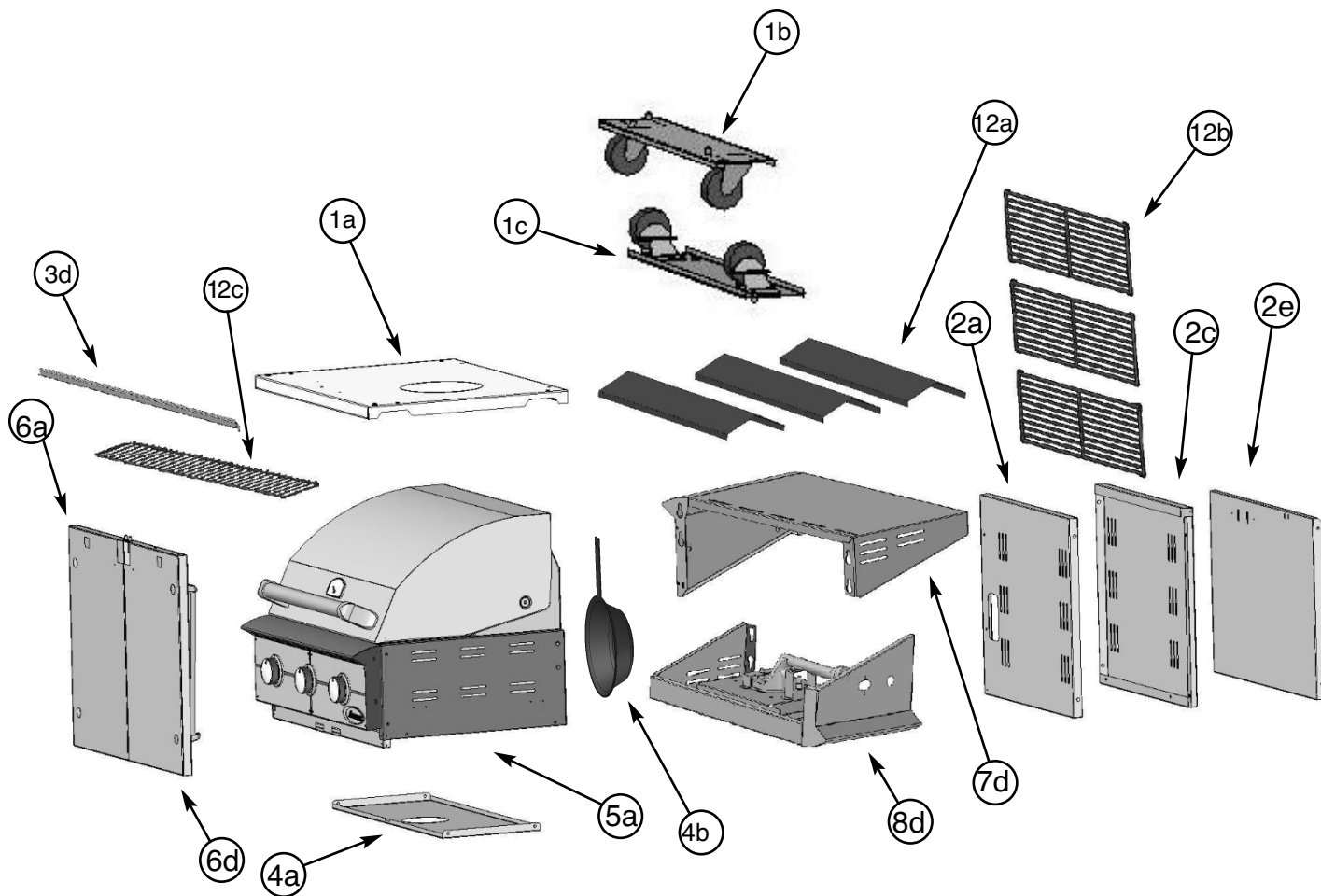
Phillips screwdriver

Adjustable wrench

1/2" wrench or socket

1/4" nut driver or socket

# Grill Out of Box



- 2a. Cart Side Left
- 12b. Main Cooking Grate
- 2c. Cart Side Right
- 6a. Cart Door Left
- 6b. Cart Door Right
- 2e. Cart Back
- 1a. Cart Base
- 12c. Bread Warmer Grate
- 3d. Spare LP Gas Tank Barrier
- 5a. Grill Head Assembly
- 4b. Drip Pan
- 8d. Side Burner Shelf Assembly
- 12a. Flavor Grid

- 7d. Side Shelf Left Assembly
- 1b. Caster Assembly Left (Swivel wheels)
- 1c. Caster Assembly Right (Swivel Wheels with lock)

## Not Shown:

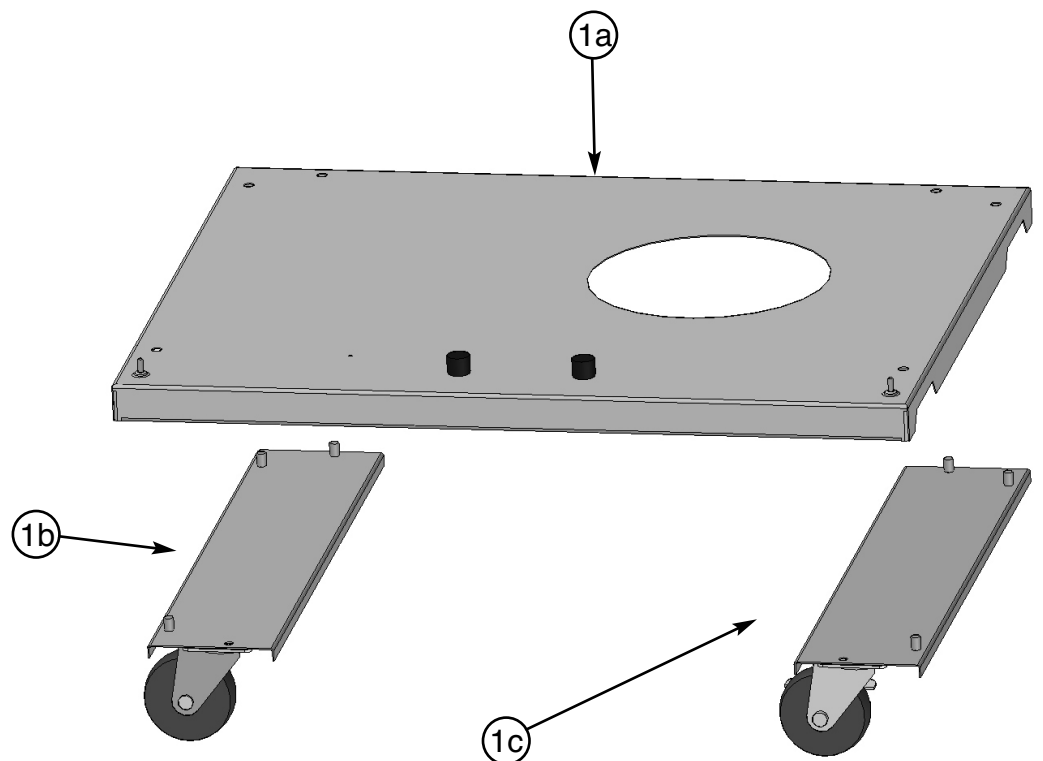
- Small Components Package
- Tank Secure Ring

Open Box Carefully – Lay Out All Parts

# Grill Assembly

## STEP ONE

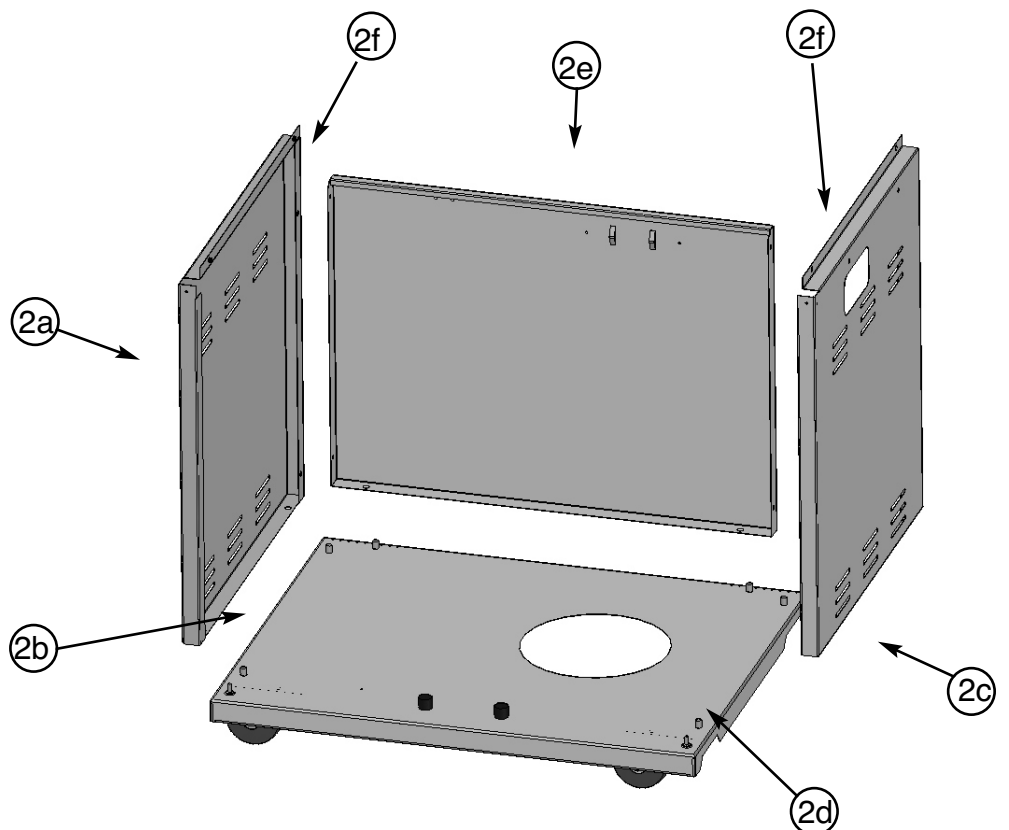
- a. Set the cart base on the floor and then lay the caster assembly left on the left side and the caster assembly right on the right side of the cart base. The large hole in the cart base will be towards the rear of the base.
- b. Pick up the left side of the cart base and set the caster assembly left in place by inserting the attached bolts through the three (3) holes in the cart base.
- c. Pick up the right side of the cart base and set the caster assembly right in place by inserting the attached bolts through the three (3) holes in the cart base.



# Grill Assembly

## STEP TWO

- a. Place the cart side left onto the two (2) outer caster assembly bolts, make sure the large flange is toward the front of the cart base.
- b. Secure the cart side left in place by hand tightening the caster assembly nuts onto the caster assembly bolts.
- c. Place the cart side right onto the two (2) outer caster assembly bolts, make sure the large flange is toward the front of the cart base.
- d. Secure the cart side right in place by hand tightening nuts onto the caster assembly bolts.
- e. Place the cart back onto the two (2) rear caster assembly bolts.
- f. It will be necessary to push the top of the left and right cart side outward slight to get the cart back down completely on the cart base.

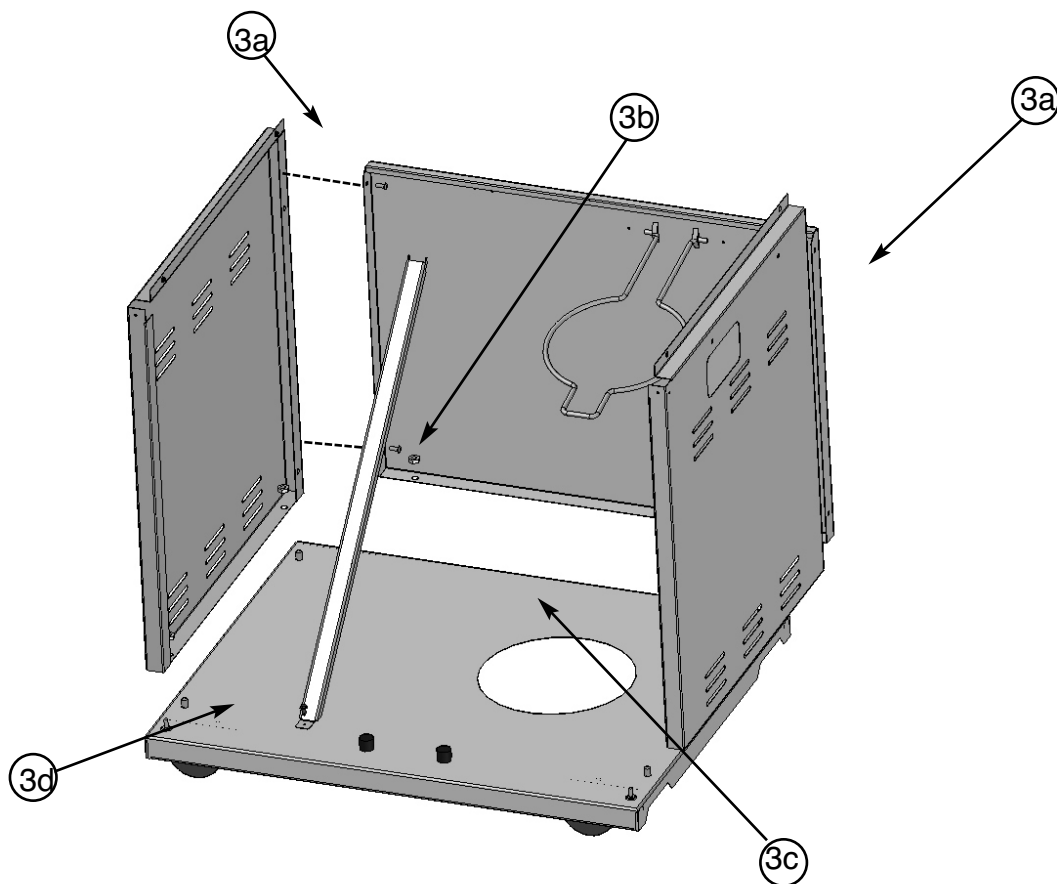


# Grill Assembly

## STEP THREE

- a. Use four (4) M5 x 12 phillips pan head screw to secure the Cart Back to the Cart Sides.
- b. Fasten two (2) caster assembly nuts onto the back caster assembly bolts.
- c. Tighten all six (6) caster assembly nuts with a wrench.
- d. Attach the Spare L.P. Gas Tank Barrier by inserting the tabs into the slots in the cart back and then attach the flat end of the barrier to the pre drilled hole on the cart base with a self tapping screw.

**⚠ WARNING** The Spare L.P. Gas Tank Barrier must be installed to prevent storage of spare L.P. Gas Tanks. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

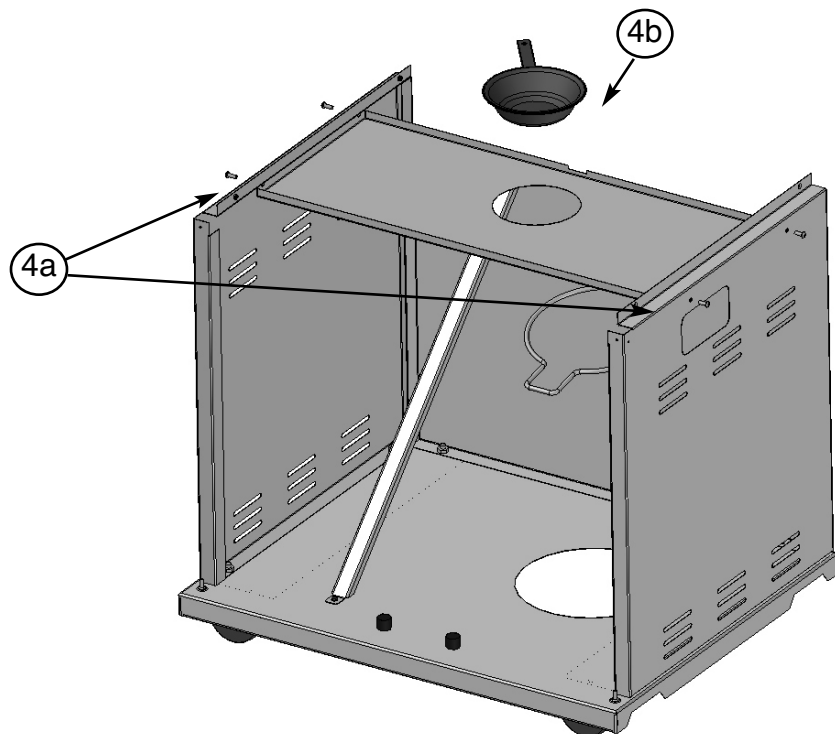




# Grill Assembly

## STEP FOUR

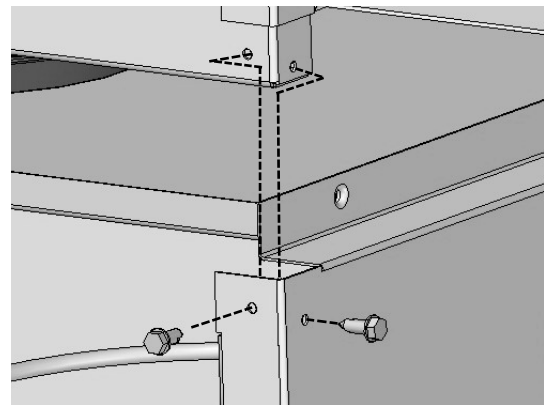
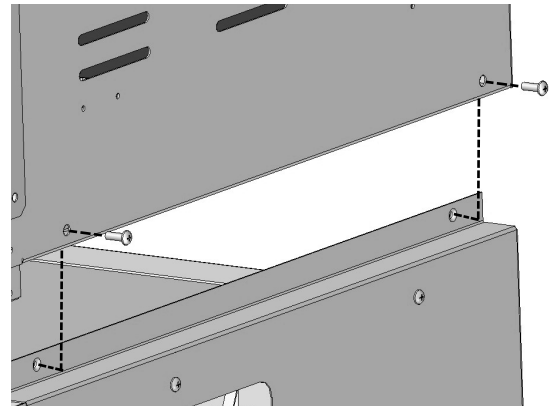
- a. Use four (4) M5 x 12 Phillips Pan Head Screws to secure the Heat Shield on the Cart Sides as shown.
- b. Put the Drip Pan into the hole at the center of the Heat Shield.



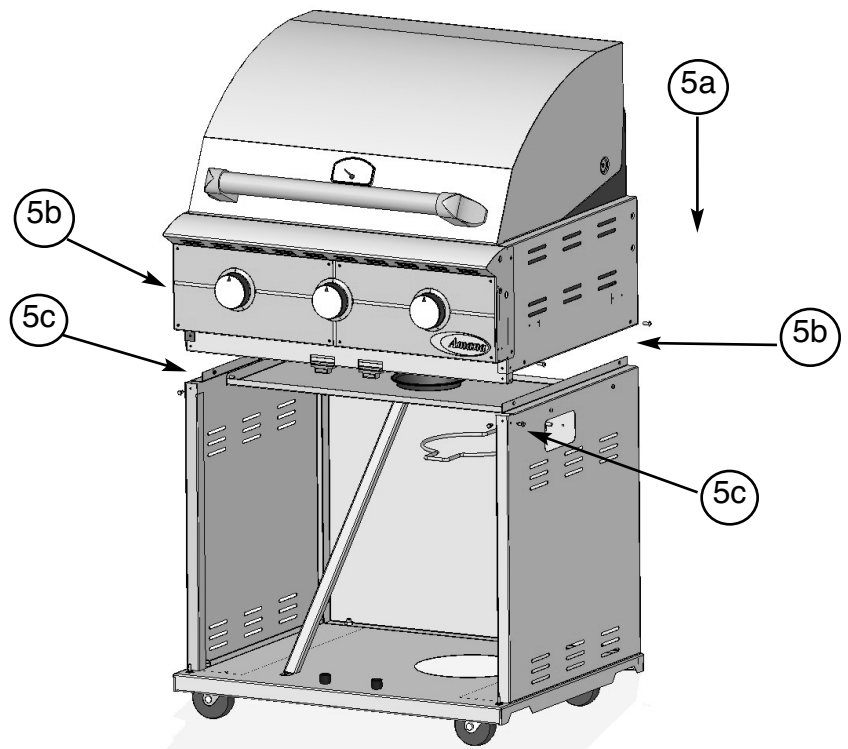
# Grill Assembly

## STEP FIVE

- a. Have someone help you pick up the grill and set it on top of the cart sides as shown.
- b. Use four (4) M5 x 35 Phillips Pan Head Screws to secure the grill head on the top of the cart sides.
- c. Use four (4) self tapping screws to secure the front face in position on the top of the cart sides.



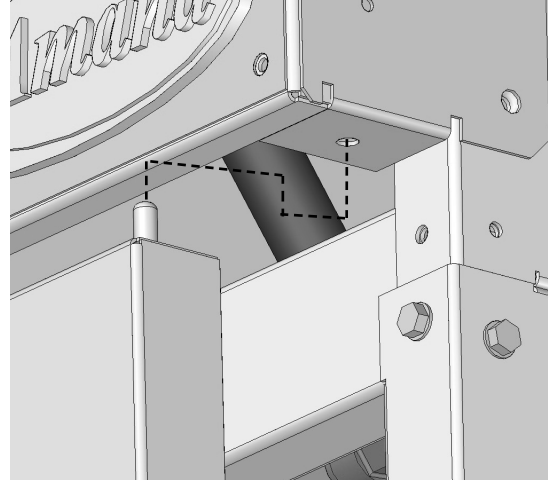
close-up steps 5b - 5c  
Repeat for both left and right sides



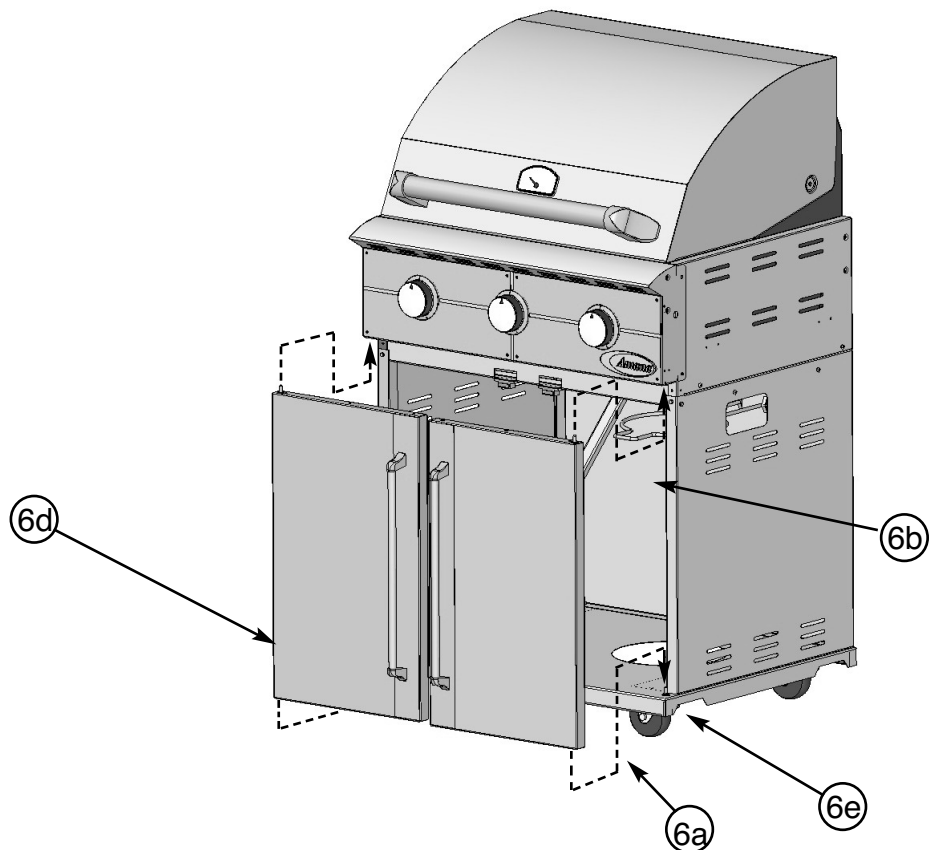
# Grill Assembly

## STEP SIX

- a. Place right hand door on an angle over the right side door pivot.
- b. Tilt the top of the door toward the grill, while depressing the top door pivot pin.
- c. Move the door slightly until the pin locks into place in the hole at the bottom of the front face.
- d. Repeat steps 5a - 5c for left door installation.
- e. The levels of the doors may be adjusted using the nuts on the pivot points. You may need to remove one of the nuts on the left or right hand door to make the doors align properly with each other.



close-up of steps 6b - 6c



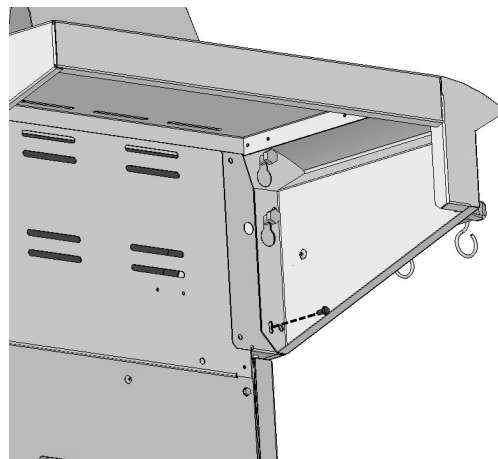
# Grill Assembly

## STEP SEVEN

- a. Lay the side shelf left assembly on its side with the shelf hooks facing up. With a Phillips head screwdriver attach one handle end to the front of the shelf by one (1) M6 x 10 Phillips Pan Head screw.

**Note: Be careful not to scratch the sides of the shelf.**

- b. Before you slide the towel bar into place, be sure to slide the “S” hooks over the bar. Then slide one end of the bar into the installed handle end. Attach the second handle end using the supplied Phillips head screw while holding the assembly in place.



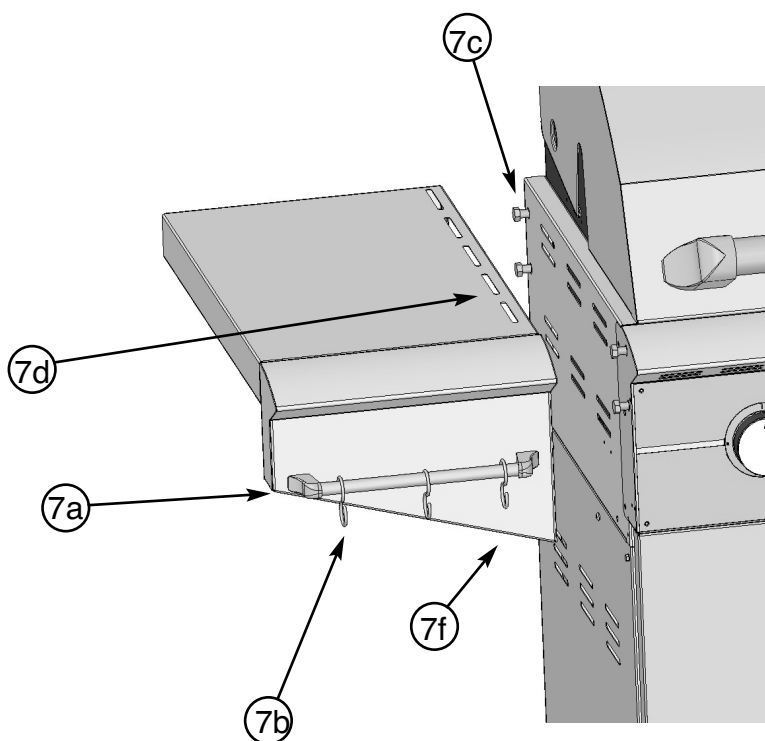
close-up of steps 7f

- c. Loosen the four (4) M6-12 Hex Head screws on the left side of the grill as shown.

- d. Attach the left shelf by inserting the four screws on the side of the grill head into the holes on the left shelf.

- e. Tighten the screws with a screwdriver.

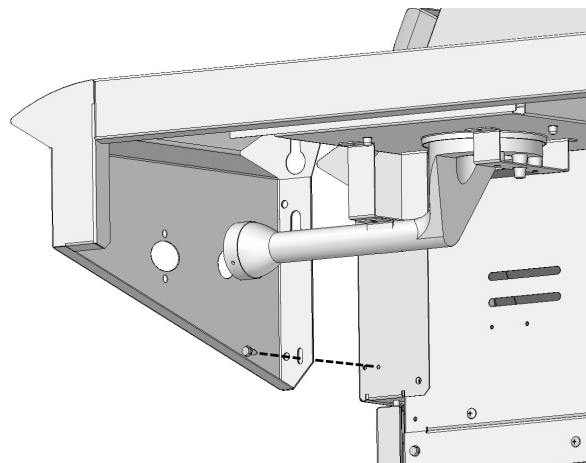
- f. Install one self tapping screw into the bottom front slotted hole of the shelf. This will permanently lock the shelf in place.



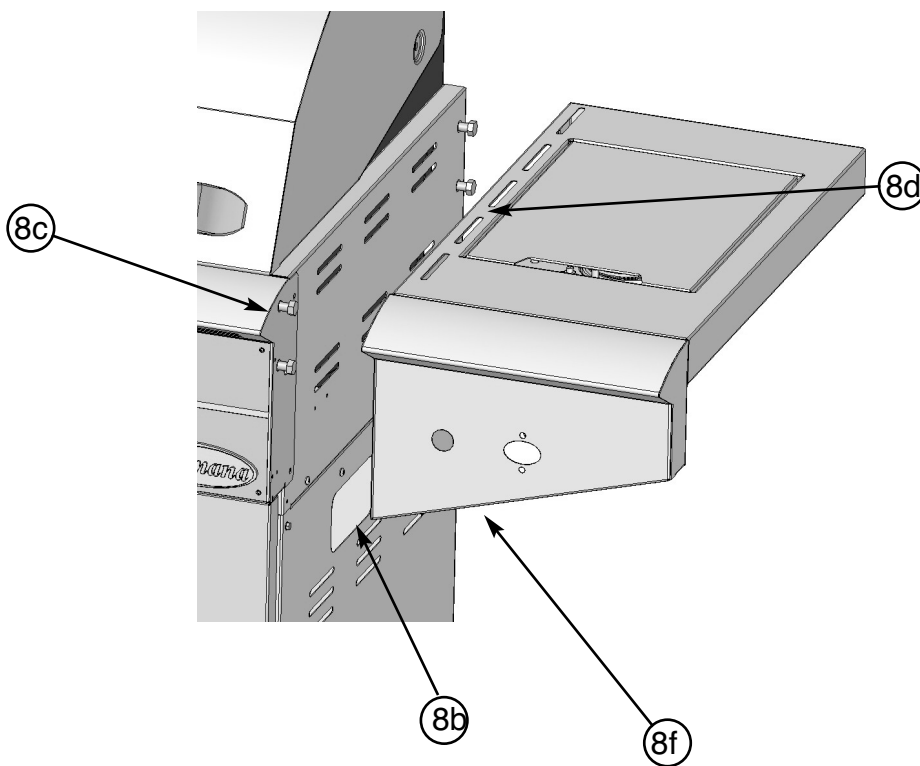
# Grill Assembly

## STEP EIGHT

- a. On the inside bottom of the side burner assembly you will find the brass burner cap attached with tape. Remove and set aside.
- b. Feed the side burner gas supply hose assembly through the grommeted hole in the side of the cart.
- c. Loosen the four (4) M6-12 Hex Head Screws on the right side of the grill.
- d. Attach the right side burner shelf by inserting the four screws on the side of the grill head into the holes on the right shelf.
- e. Tighten the screws with a screwdriver.
- f. Install one self tapping screw into the bottom front slotted hole of the shelf. This will permanently lock the shelf in place.



close-up of steps 8f

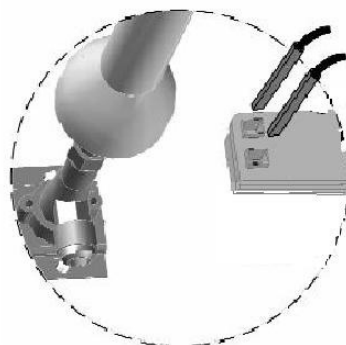


# Grill Assembly

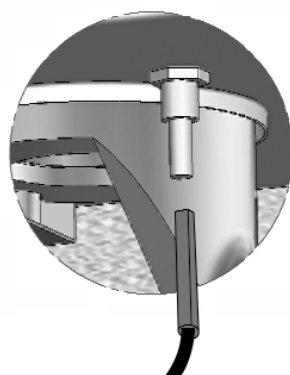
## STEP NINE

- a. Place the electronic igniter into the igniter hole on the front left of the side burner shelf. To help ease the installation of the wires, make certain that the igniter wire tabs are facing away from the grill.
- b. Secure the igniter in place using the plastic lock nut. Make sure to tighten securely.
- c. Install AA battery, negative side first.
- d. Install spring and cap assembly and tighten securely.
- e. Attach loose wire to bottom of side burner, and then to any of the open tabs in the igniter. Insert the other igniter wire from the side of grill into the remaining hole.

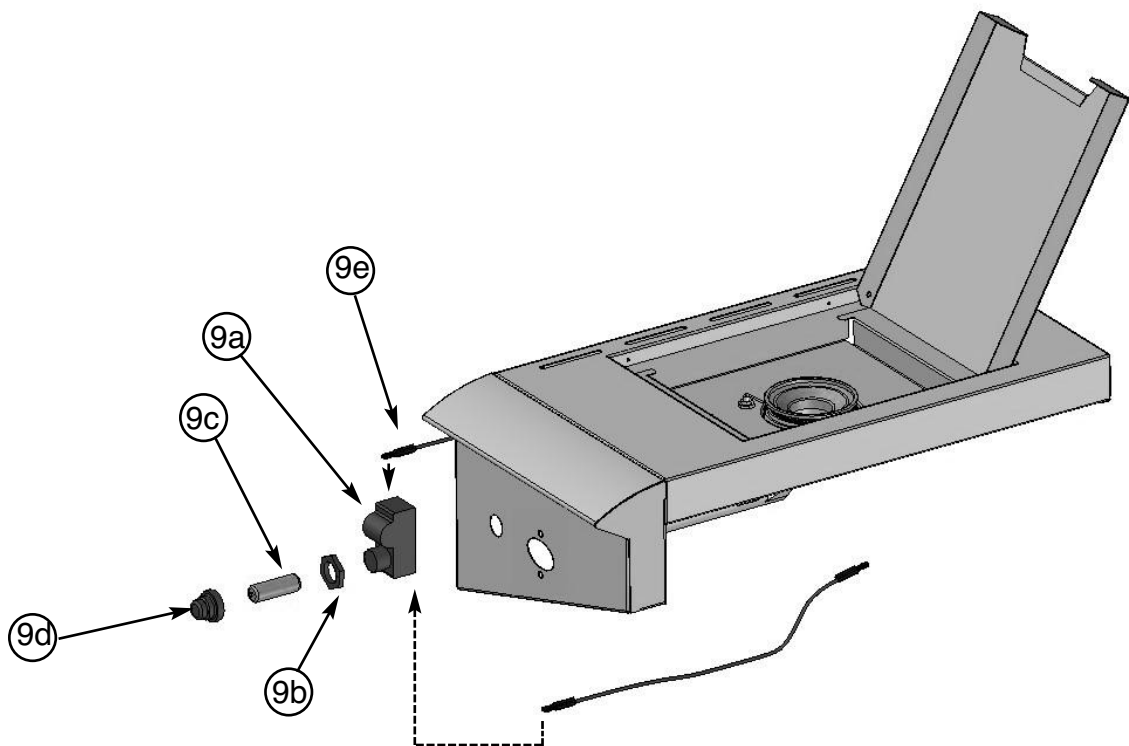
**Note: The igniter is designed in such a way that it does not matter which terminal tab is used when connecting igniter wires.**



Close-up of igniter wires attaching to igniter.



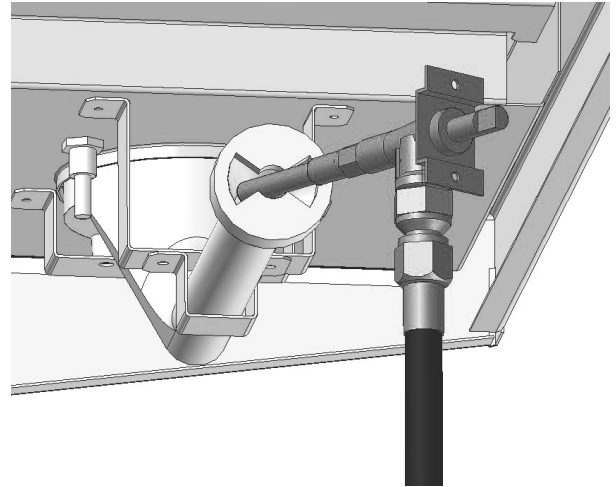
Close-up of igniter wire attaching to burner.



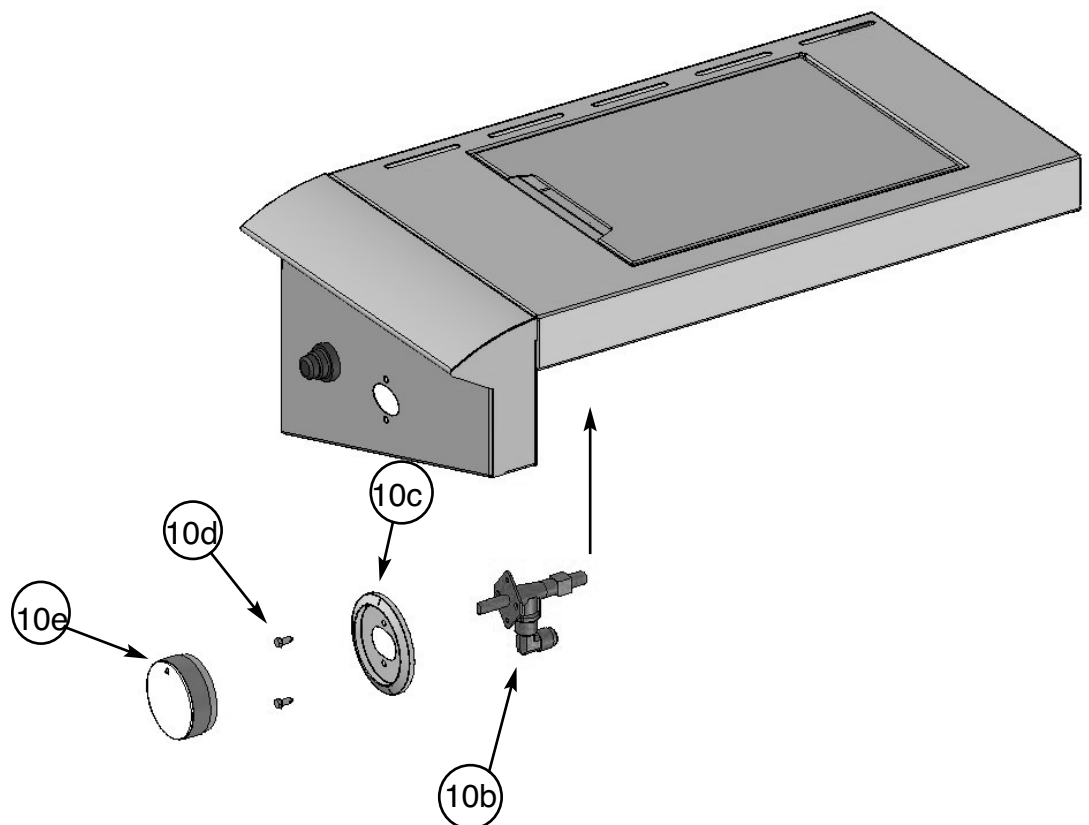
# Grill Assembly

## STEP TEN

- a. Remove two screws from the side burner valve assembly.
- b. Carefully insert the valve assembly into the cast burner. You will need to angle the tube into the burner assembly. Make certain that the hose is pointing down when the valve is put in place. Then push the valve stem out through the opening in the front of the side burner shelf assembly, lining up the holes on the valve assembly with the openings on the burner shelf.
- c. Place bezel into place, with the "off" position pointing up, making sure to line up holes.
- d. Attach bezel to assembly face with screws removed in step 11a.
- e. Press knob onto valve assembly stem.



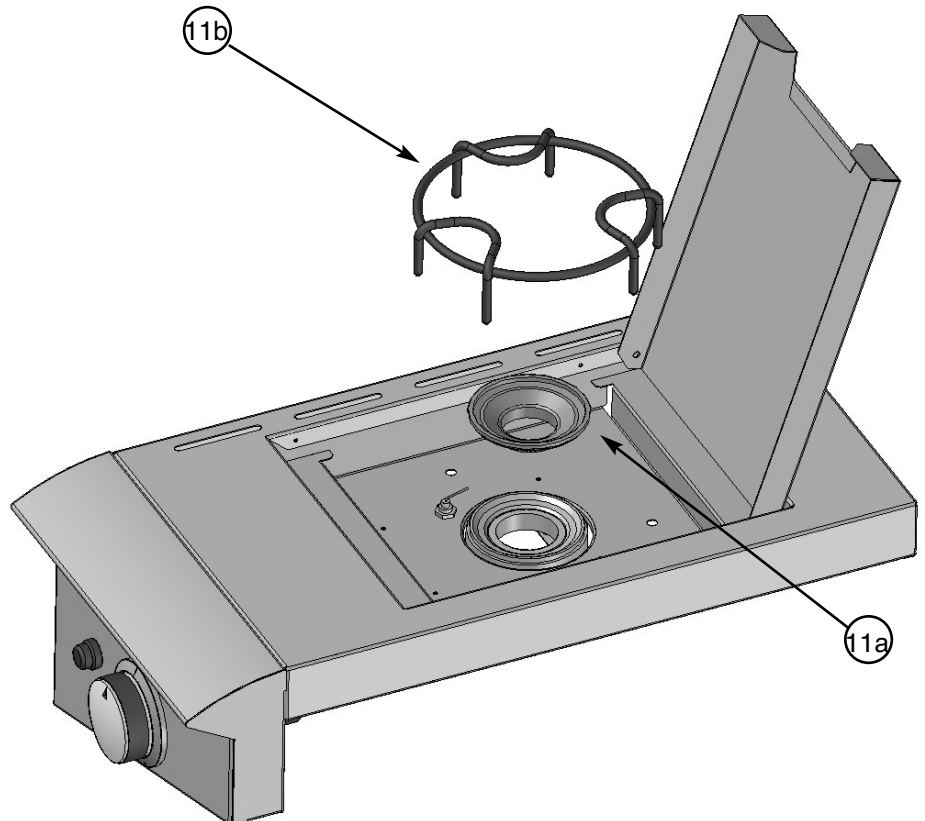
close-up of step 10b



# Grill Assembly

## STEP ELEVEN

- a. Center the brass burner cap on top of the side burner head.
- b. Place the side burner grate on to the side burner tray.



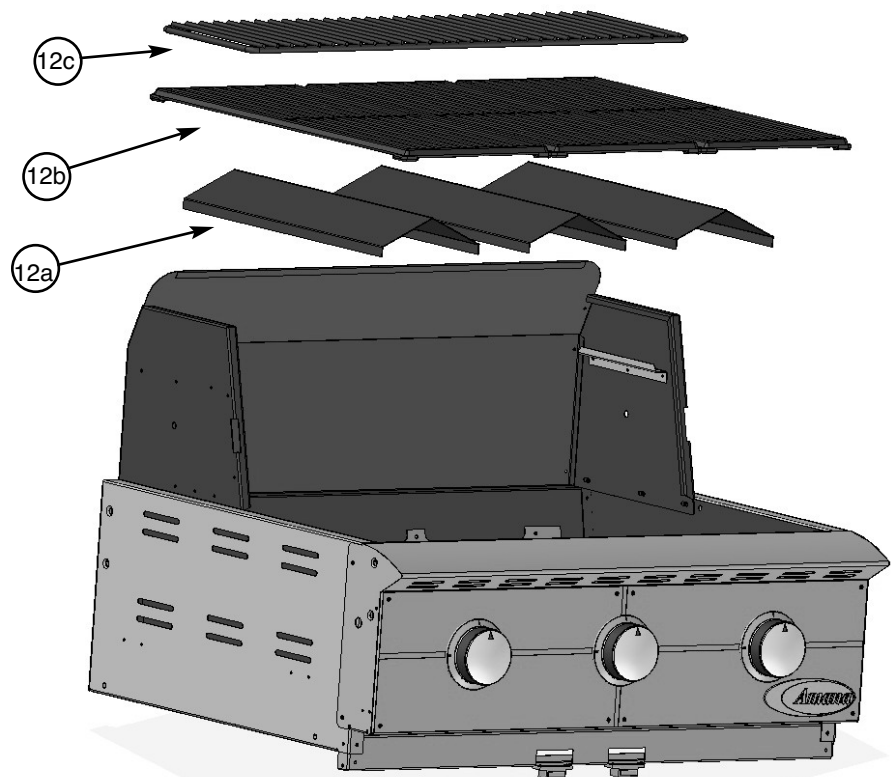


# Grill Assembly

## STEP TWELVE

- a. Insert the flavor grids into the cutouts with triangle ridges facing up.
- b. Install main cooking grates on the ledges provided on the grill to create your cooking surface.
- c. Rest bread warming grate on four (4) slots above cooking grid.

The finished grill should look like the photo on the cover of this Use and Care Manual. Clean the outside of the grill using only a soft cloth and non-abrasive soap and water, clean stainless steel with an approved stainless steel cleaner.



# 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.

**⚠ WARNING** 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- 2002, and the National Fuel Gas Code, NFPA 54-2002/ANSI Z223.1-2002.

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, NFPA 54-2002/ANSI Z223.1-2002. 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, NFPA 54-2002/ANSI Z223.1a-2002.

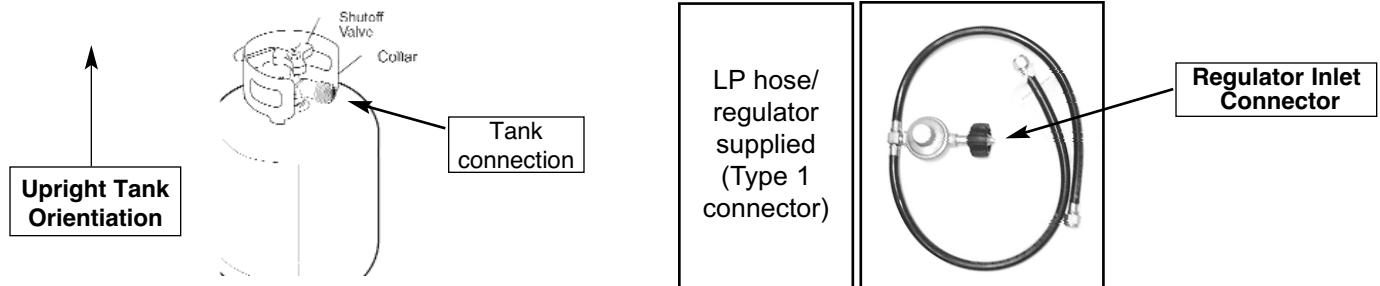
Installation in Canada must be in accordance with the Standard CSA B149.1 or B149.2 (installation code for gas burning appliances and equipment) and local codes.

# 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, and a collar to protect the cylinder valve.)

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 and Commission.

## 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.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the Cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

### **⚠ WARNING**

Do not store a spare L.P. gas cylinder under or near the grill.  
Never fill the cylinder beyond 80% full.

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

# 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.

## **⚠ WARNING**

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.

## **⚠ WARNING**

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 the **middle** control knob 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. 1)

**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. The remaining burners will light from the lit middle burner.

### 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 burner below 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. 2)

**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!!**

Fig. 1



Fig. 2

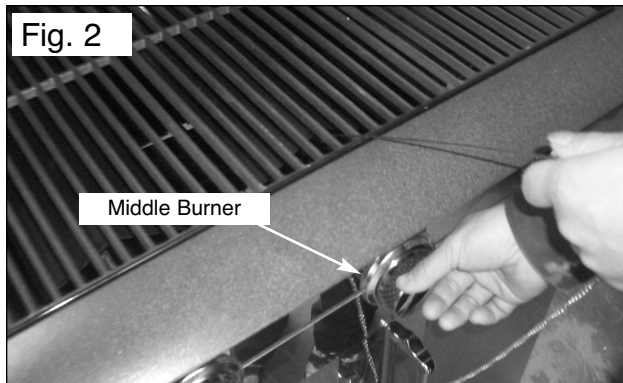


Fig. 3

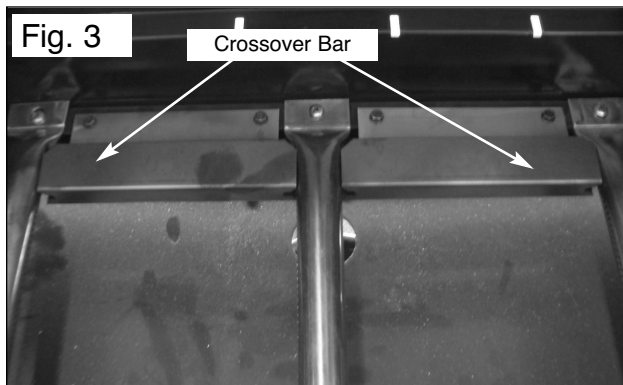
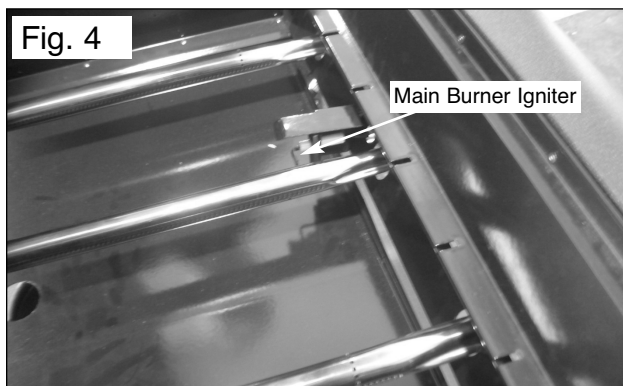


Fig. 4



# 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.**

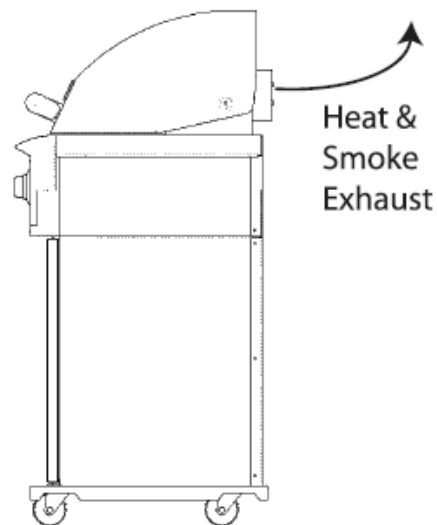
Clearance to combustible construction - A minimum of 15" from the sides and back must be maintained from the gas grill above and below the cooking surface to adjacent vertical combustible construction.

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.

### WARNING

Heat and smoke exhaust out of the back of the grill hood opening. Make sure not to have the grill back facing your home or anything that could be damaged by heat or smoke.



## 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 Side Burner

## **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. (See Fig. 5)

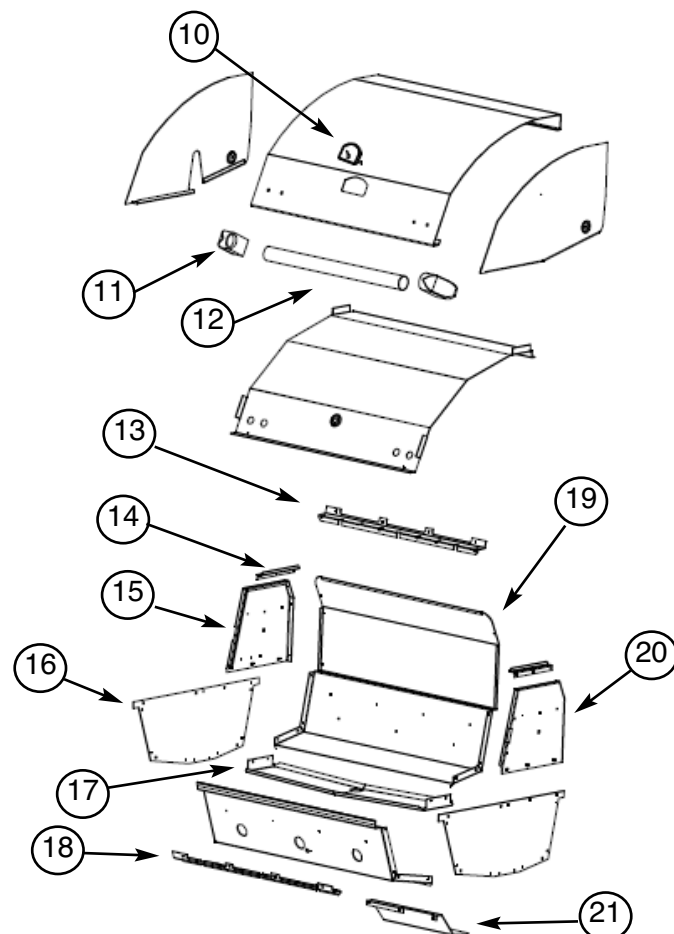
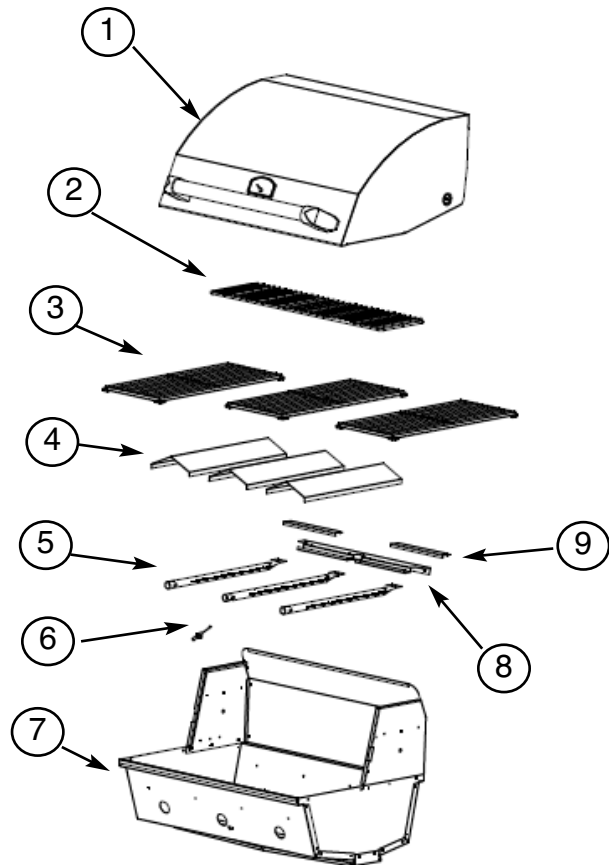
## **MATCH LIGHTING OF THE BURNER**

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. 6)



# Replacement Parts Sheet



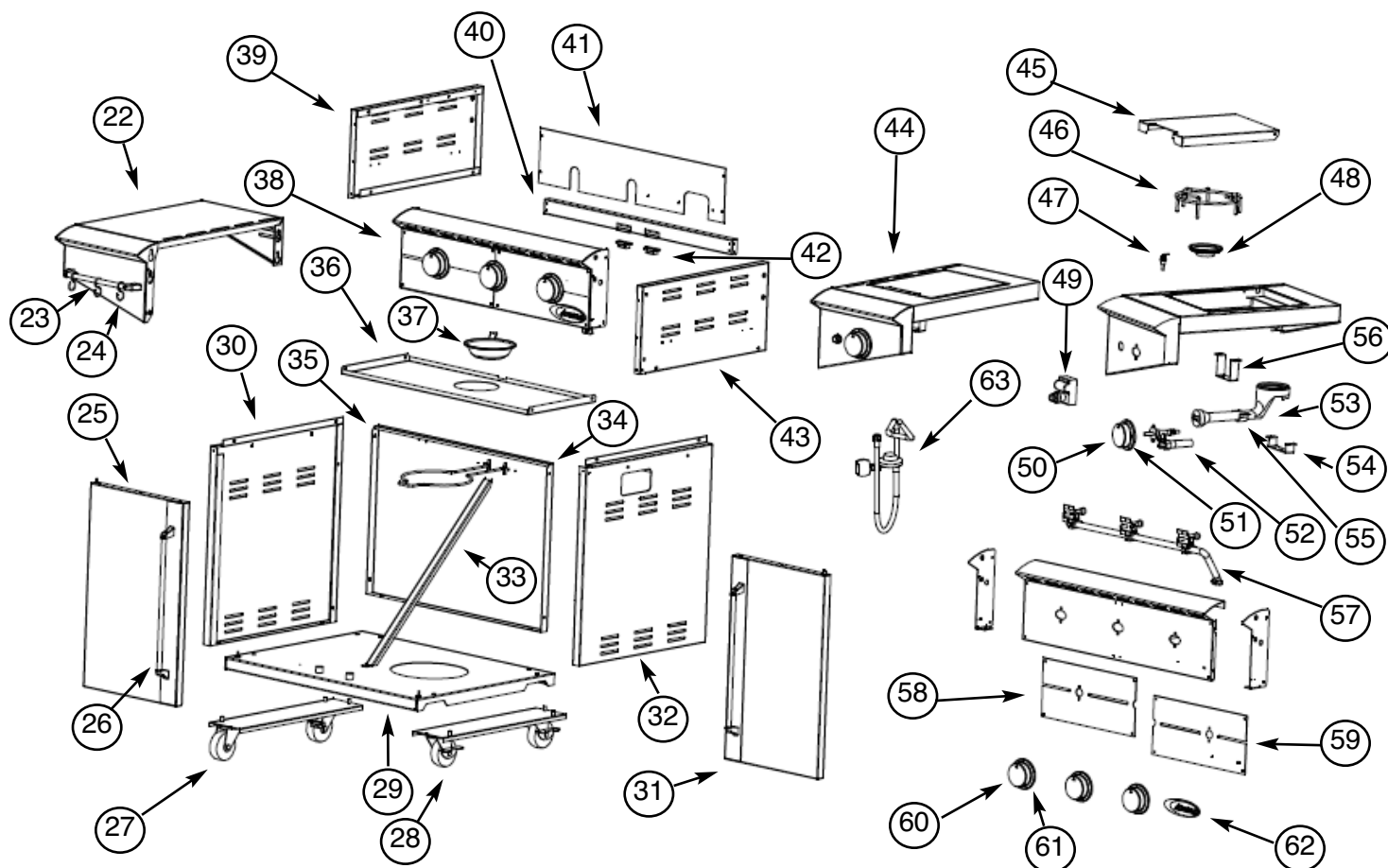
- NS\* Small Components Package
- NS\* Bag of 6 Wheel Channel Nuts
- NS\* Match Extender
- NS\* Side Burner Igniter Wire
- NS\* Main Burner Igniter Wire
- NS\* Hood Bolt Assembly
- 1. SF27 Hood Assembly
- 2. Bread Warmer Grate
- 3. Main Cooking Grate
- 4. Flavor Grid
- 5. Main Burner
- 6. Main Burner Igniter
- 7. SF27 Inner Liner Assembly
- 8. Main Burner Support

- 9. Main Burner Pilot Cover
- 10. Temp Gauge
- 11. Hood Handle End
- 12. Hood Handle Tube
- 13. Flavor Grid Support
- 14. Bread Warmer Grate Support
- 15. Hood Support Left
- 16. Inner Liner Left
- 17. Grease Collector
- 18. Inner Liner Front
- 19. Inner Liner Back
- 20. Hood Support Right
- 21. Inner Liner Heat Shield

\* Not Shown



# Replacement Parts Sheet



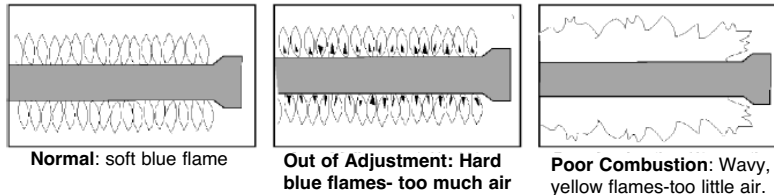
- 23. Towel Bar Assembly
- 24. "S" Hook
- 25. SF27 Cart Door Assembly Left
- 26. Cart Door Handle
- 27. Wheel Channel Assembly Left
- 28. Wheel Channel Assembly Right
- 29. SF27 Cart Base
- 30. SF27 Cart Side Left
- 31. SF27 Cart Door Assembly Right
- 32. SF27 Cart Side Right
- 33. Cart Brace
- 34. SF27 Cart Back
- 35. Tank Secure Ring
- 36. Head Shield
- 37. Drip Pan
- 38. SF27 Front Face Assembly
- 39. SF27 Grill Side Left
- 40. Cart Top Cross Brace
- 41. Front Face Heat Shield
- 42. Magnetic Catch
- 43. SF27 Grill Side Right

- 44. SF27 Side Burner Shelf Assembly
- 45. Side Burner Cover
- 46. Side Burner Grate
- 47. Side Burner Igniter
- 48. Side Burner Cap (Cast Burner)
- 49. 2 Pole Igniter Module
- 50. Main Control Knob
- 51. Main Burner Bezel
- 52. Side Burner Valve (Cast Burner)
- 53. Cast Side Burner Assembly
- 54. Rear Side Burner Bracket
- 55. Front Side Burner Bracket A
- 56. Front Side Burner Bracket B
- 57. SF27 Main Manifold Assembly
- 58. SF27 Front Face Overlay A
- 59. SF27 Front Face Overlay B
- 60. Main Control Knob
- 61. Main Burner Bezel
- 62. Amana Logo
- 63. 2 Hose Regulator Assembly

# Care and Maintenance

## GENERAL MAINTENANCE

- Keep out door cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Keep the ventiation openings of the cylinder enclosure free and clear from debris.
- Visually check the burners.



## 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



## PORCELAIN PARTS

Certain parts of your Grill have a porcelain coating. Porcelain is a glass-based product, and is highly durable to standard wear and tear. However, porcelain is sensitive to concussive blows, which can create interlaced micro-fractures, or "spider-webs." Please take care not to strike any porcelain covered parts with solid objects, drop them, or create any other concussive blows. These interlaced micro-fractures are common and may lead to minor chipping. Neither the chipping nor the interlaced micro-fractures will adversely affect the performance or your grill, and are not covered under the warranty for porcelain parts.

# 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.

| PROBLEM   | SOLUTION  |
|---|---|
| Grill will not light when the igniter button is pushed. | 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? <ul style="list-style-type: none"><li>- You should hear a snapping sound when you press the igniter?</li><li>- If you hear a snapping sound can you see a spark at the electrodes?</li></ul> |
|   | <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?   |
|   | <b>Are you lighting the middle burner first? The middle burner must be lit for the other burners to light.</b>  |

# 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.

# Warranty

## LIMITED WARRANTY

Sure Heat Mfg warrants that for 5 years from the date of purchase, the stainless steel panels will not break due to defects in material or workmanship. All other components of this barbecue grill are warranted free from defects in material and workmanship for one year from the date of purchase. Sure Heat Mfg, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new manufactured or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal value. This warranty does not include transportation or shipping costs of any kind. This is your exclusive warranty.

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

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

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

### **DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE.**

If the 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.

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.

### **DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE.**

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

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

Sure Heat manufacturing 1861 West Oak Parkway Marietta GA 30062