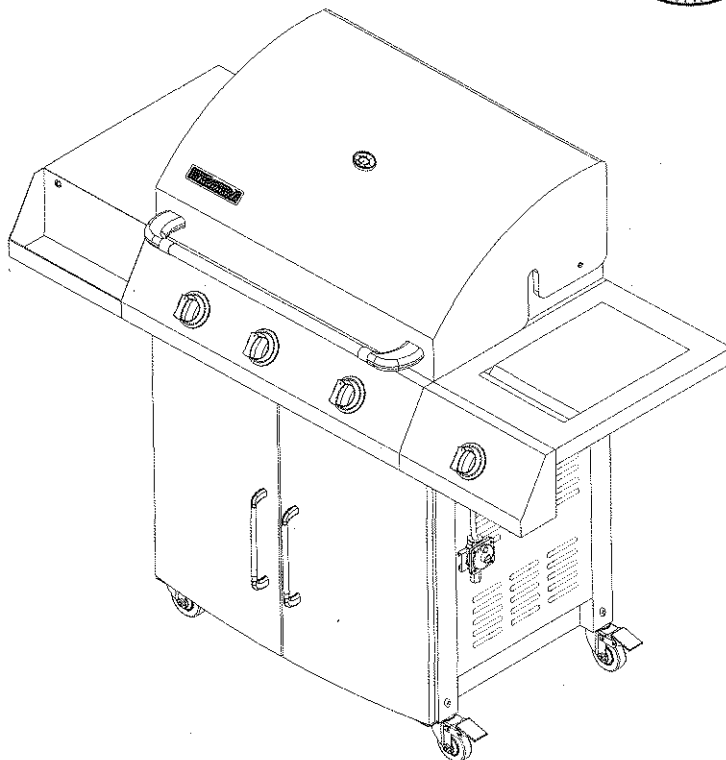
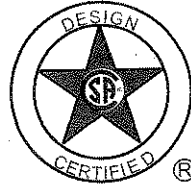




# Owner's Manual

## Natural Gas Grill

Sears Model No.:669-30650-0



### **WARNING:**

Read this Owner's manual carefully and be sure your gas grill is properly assembled, installed and maintained. Failure to follow these instructions could result in serious injury and/or property damage. This gas grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

### **Note to Installer**

Leave this Owner's Manual with the customer after delivery and/or installation.

### **Note to Consumer**

Leave this Owner's Manual in a convenient place for future reference.

### **Customer Service Helpline:**

For questions and warranty parts, call helpline 8 AM to 5 PM EST at:  
1-800-469-4663

Date: 2006/02/15

Sears Model No.:669-30650-0  
Manufacturer model No: 730-0074



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## Kenmore Grill Warranty

### Limited Warranty on Grill Parts

Sears will replace the following grill parts at no charge if they are defective in material or workmanship and if the parts are still under warranty. You will be charged for labour.

Component	Warranty Period
Burners:	5 Years
Flame Tamers:	3 Years
Cast Iron Cooking Grids:	3 Years
Valves:	1 Year
Frame, Housing, Cart, Control Panel, Igniter, and Related Parts to Above:	1 Year
All Stainless Steel Parts:	3 Years
All other parts	1 Year

### Warranty Service

- Warranty service is available by contacting your nearest Sears Service Center.

### Warranty Restrictions

- This warranty is void if grill is to be used for commercial or rental purposes.
- This grill is for use with (NG) gas only. Any attempt to convert this grill to natural gas is dangerous and will void your product warranty.
- This warranty applies only when the grill is used in Canada.
- This warranty gives you specific legal rights, and you may also have other rights which vary from province to province.

**Sears Canada Inc.,**  
**Toronto, Ontario**  
**M5B 2B8**

## PRECAUTIONS

### WARNING

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.

### WARNING

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

### WARNING

**Your grill will get very hot.** Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid or any other grill parts while the grill is in operation, or until the gas grill has cooled down after use.

**Failure to comply with these instructions may result in serious bodily injury.**

### WARNING

If you smell gas:

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

### WARNING

- 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.
- Keep the fuel hose and any electrical cord away from hot surfaces. Protect fuel hose from dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. Replace hose, if necessary.
- Never test for gas leaks with a lighted match or open flame. Never light grill with lid closed or before checking to insure burner tubes are fully seated over gas valve.
- Never lean over cooking surface while lighting grill. Use barbecue tools with wood handles and good quality insulated oven mitts when operating grill.

## SAFETY INSTRUCTIONS

Read carefully before assembling and operation your gas grill.

### INSTALLATION

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 ANSI Z223.1/NFPA 54, ANSI/NFPA 58 OR CGA B149.1 Natural Gas and Propane Installation Code, and the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1.

### THE LOCATION FOR YOUR GRILL

Do not use your gas grill in garages, porches, breezeways, sheds or other enclosed areas. Your gas grill is to be used outdoor only, at least 21" from the back and side to any combustible surface. The grill should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the grill housing.

This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.

### CHECKING FOR GAS LEAKS

Never test for leaks with a flame. Prior to first use and at the beginning of each new season, you must check for gas leaks. Follow these steps:

1. Make soap solution by mixing one part liquid detergent and one part water.
2. Turn off heat control valves, then turn on gas at source.
3. Apply the soap solution to all gas connections. Bubbles will appear in the soap solution if connections are not properly sealed. Tighten or repair as necessary.
4. If you have a gas leak that you cannot repair turn off the gas at the source, disconnect fuel line from grill and immediately call your grill dealer or gas supplier for professional assistance.

### Grill Installation Codes

This gas grill must be installed in accordance with local codes. In areas without local codes, follow the latest edition of the Natural Fuel Gas Code ANSI Z223.1. and National Electrical Code ANSI/NFPA 70 in Canada, installation must conform to standard CAN/CGA 1b149.1 or 1-b149.2 (Installation Code for Gas Burning Appliance and Equipment) and all local codes.

#### INPUT BTU:

Main Burner:3@12,000 BTU/HR

Side Burner:1@12,000 BTU/HR

Total BTU:48,000 BTU/HR

## NATURAL GAS SAFETY

*Your natural gas grill is designed to operate on natural gas grill only, at a pressure of water column (W.C.) 7" water column residential (1/4 psig or 1.75 kpa) regulated at the residential meter. Check with your gas utility for local gas pressure and with your local municipality for building code requirements. If your residential gas utility line pressure has not been regulated to 7" W.C. contact your local gas utility or gas grill dealer for professional assistance.*

*Check with your gas utility or with local building codes for instructions to install gas supply line, or call a licensed and knowledgeable installer.*

*It is recommended that an "ON-OFF" shut off valve be installed at the gas supply*

*source; outdoors after the gas line piping exits outside the wall and before the quick-*

disconnect. In a branch fuel line, it should be installed before the gas line piping enters the ground indoors in an accessible location near the supply line.

Pipe sealing compound or pipe thread tape of the type resistant to the action of natural gas must be used on all male pipe threads when making the connection.

Disconnect your gas grill from its fuel source when the gas supply lines are being tested at high pressures by the gas company. This appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressure in excess of 1/2 psi (3.5 kpa).

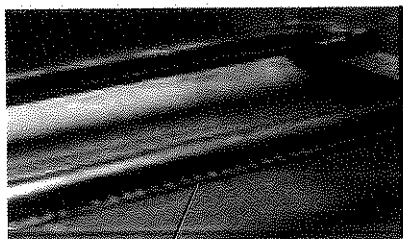
Turn off your gas grill when the gas supply is being tested at low pressures by the gas company. This appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at pressures equal or less than 1/2 psi (3.5kpa).

**CAUTION: Beware of Flash-back**

**CAUTION:** Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction which could result in a fire in and around burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user.

Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause.

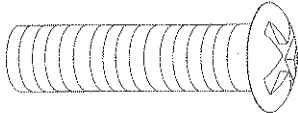
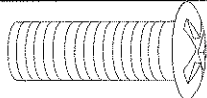
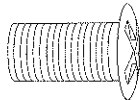
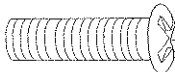

To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time.



Visually check the burner flames prior to each use. The flames should look like this picture, if they do not, refer to the burner main tenance part of this manual

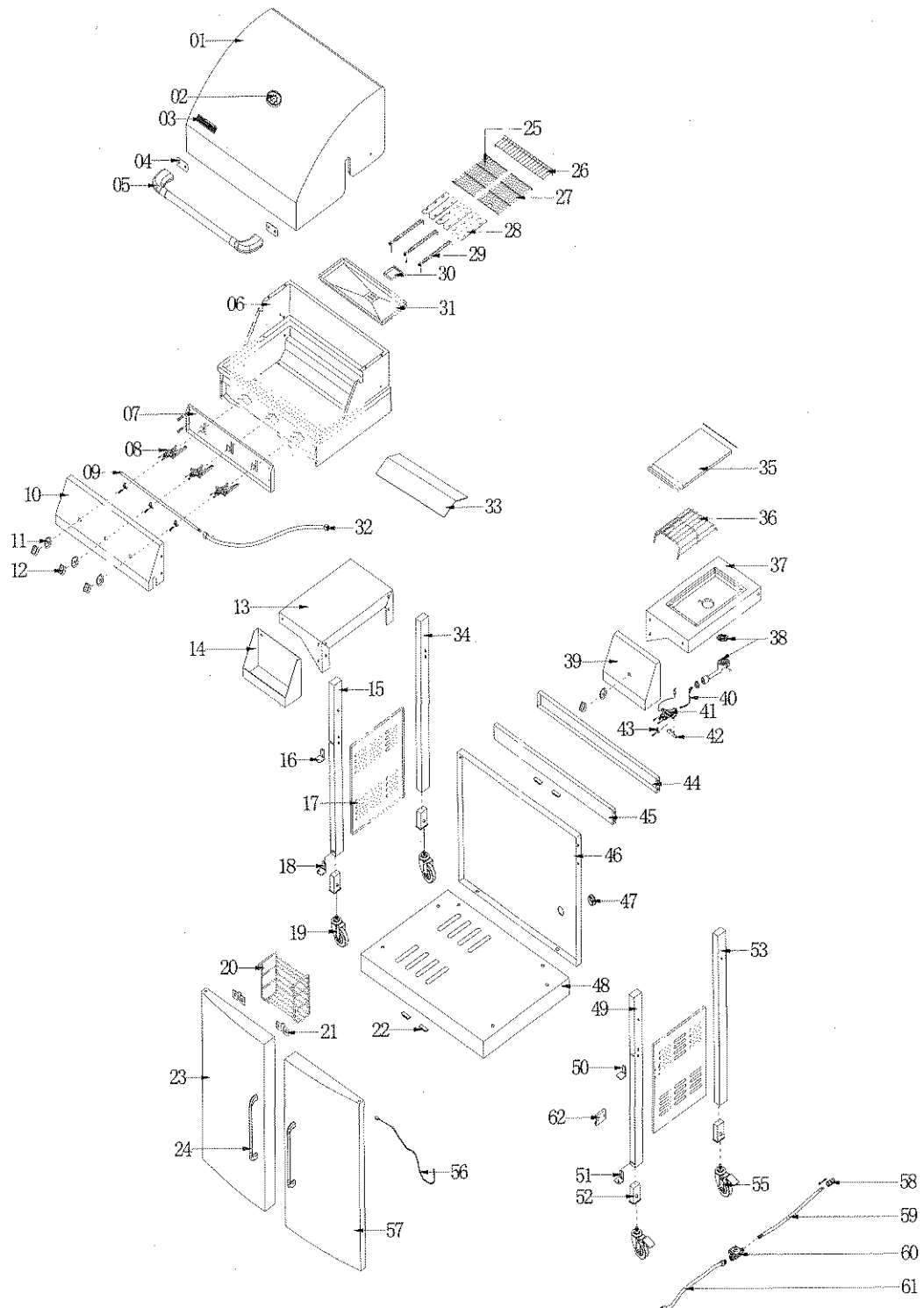
## Contents for Hardware Pack

The following table illustrates a breakdown of the hardware pack. It highlights what components are used in the various stages of assembly.

1/4" x 35mm Philips Head Screw	
1/4" x 15mm Philips Head Screw	
1/4" x 10mm Philips Head Screw	
5/32" x 15mm Philips Head Screw	
5/32" x 10mm Philips Head Screw	

Component	Q'ty	Purpose of Components
1/4" x 35mm Philips Head Screw	4	Attach Square Legs to Bottom Shelf
5/32" x 15mm Philips Head Screw	2	Attach Back Panel to Bottom Shelf
5/32" x 15mm Philips Head Screw	4	Attach Back Panel to Square Legs
1/4" x 15mm Philips Head Screw	4	Attach Beams to Square Legs
1/4" x 35mm Philips Head Screw	4	
5/32" x 10mm Philips Head Screw	4	Attach Door Fixing Tabs to Square Legs
5/32" x 10mm Philips Head Screw	8	Attach Door Handles to Door Panels
1/4" x 15mm Philips Head Screw	4	Attach Grill Head to Cart
1/4" x 15mm Philips Head Screw	3	Attach Condiment Holder to Left Side Shelf
5/32" x 10mm Philips Head Screw	1	
1/4" x 15mm Philips Head Screw	3	Attach Side Control Panel to Side Burner Shelf
5/32" x 10mm Philips Head Screw	1	
1/4" x 15mm Philips Head Screw	4	Attach Left Side Shelf to Cart
1/4" x 15mm Philips Head Screw	4	Attach Right Side Burner to Cart
5/32" x 10mm Philips Head Screw	2	Attach Side Valve to Side Burner Shelf
Allen Wrench	1	Secures Knobs to Valve Heads
5/32" x 10mm Philips Head Screw	4	Secure NG regulator to side panel

**Sears Model 30650 Parts Diagram  
(Manufacturer model #: 730-0074)**





## Sears Model 30650 Parts List (Manufacturer model #: 730-0074)

KEY #	PART#	DESCRIPTION	Q'TY
01	650-001	Stainless Steel Main Lid	1
02	650-002	Temperature Gauge	1
03	650-003	Name Plate	1
04	650-004	Heat Gasket	2
05	650-005	Main Lid Handle	1
06	650-006	Bowl Assemble	1
07	650-007	Front Baffle	1
08	650-008	Main Valve	3
09	650-009	Manifold	1
10	650-010	Control Panel	1
11	650-011	Knob Bezel	4
12	650-012	Knob	4
13	650-013	Left Side Shelf	1
14	650-014	Side Condiment Tray	1
15	650-015	Front Left Square Leg	1
16	650-016	Top Left Door Hinge Bracket	1
17	650-017	Side Panel	2
18	650-018	Bottom Left Door Hinge Bracket	1
19	650-019	Caster without Brake	2
20	650-020	Condiment Rack	1
21	650-021	Condiment Rack Bracket	2
22	650-022	Door Magnet	2
23	650-023	Left Door	1
24	650-024	Door Handle	2
25	650-025	Left Cooking Grid	1
26	650-026	Warming Rack	1
27	650-027	Right Cooking Grid	1
28	650-028	Flame Tamer	3
29	650-029	Stainless Steel Burner	3
30	650-030	Grease receptacle	1
31	650-031	Grease Draining Tray	1
32	650-032	Side Burner Hose	1

KEY #	PARTS#	DESCRIPTION	Q'TY
33	650-033	Heat Shield Piece	1
34	650-034	Back Left Square Leg	3
35	650-035	Side Burner Lid	1
36	650-036	Side Burner Cooking Grid	1
37	650-037	Side Burner Shelf	1
38	650-038	Side Burner	1
39	650-039	Side Burner Front Panel	1
40	650-040	Gas Line	1
41	650-041	Side Burner Valve	1
42	650-042	Side Burner Manifold	1
43	650-043	Manifold Retainer Bracket	4
44	650-044	Back Support Beam	1
45	650-045	Front Support Beam	1
46	650-046	Back Panel	1
47	650-047	Rubber Ring	1
48	650-048	Bottom Panel	1
49	650-049	Front Right Square Leg	1
50	650-050	Top Right Door Hinge Bracket	1
51	650-051	Bottom Right Door Hinge Bracket	1
52	650-052	Caster Bracket	4
53	650-053	Back Right Square Leg	1
55	650-055	Caster with Brake	2
56	650-056	Lighting Rod	1
57	650-057	Right Door	1
58	650-058	Gas Hose Adaptor	1
59	650-059	NG PVC Gas Hose (short)	1
60	650-060	NG Regulator	1
61	650-061	NG PVC Gas Hose (long)	1
62	650-062	Regulator Bracket	1
63	650-063	Owner's Manual	1
64	650-064	Hardware Pack	1

If you have question about assembly, call the Customer Service Helpline 8am – 5pm EST, Monday through Friday at: **1-800-469-4663**  
For repair and replacement parts you need: 24 hours a day, 7 days a week at:

**1-800-4-MY-HOME (1-800-469-4663)**

To make sure you obtain the correct replacement parts for your Kenmore gas grill, please refer to the part numbers on this page. The following information is required to assure you receive the correct parts:

1. Part Number (see REF# in chart)
  2. Part Description
  3. Quantity of parts needed
- Example: 650-001 stainless steel main lid – 1 pc

**Important:** Keep this Owner's Manual for convenient reference and for part replacement.

**Important:** Use only Sears authorized parts. The use of any part that is not Sears authorized can be dangerous and will also void your product warranty.

Sears Model No.:669.30650

## Assembly Instructions

**Caution:** While it is possible for one person to assemble this grill, obtain assistance from another person when handling some of the larger, heavier Pieces

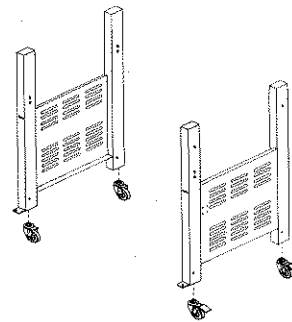
1. Open lid of shipping carton and remove top sheet of cardboard. Lay cardboard sheet on floor and use as a work surface to protect floor and grill parts from scratches.
2. Remove packing materials from shipping carton.
3. You may slice the carton front corners with a utility knife to lay open the carton front panel. This will allow you to raise the grill head lid and remove the components packed inside the head
4. Use the parts list to check that all parts have been included.
5. Inspect the grill for damage as you assemble it. Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box, or you have questions during the assembly process, call:

**1-800-469-4663**

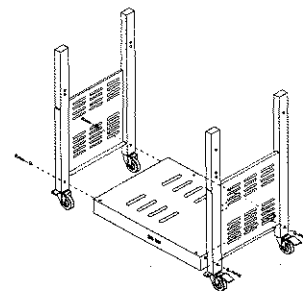
**8am – 5pm EST, Monday through Friday.**

### Assembling Grill Cart

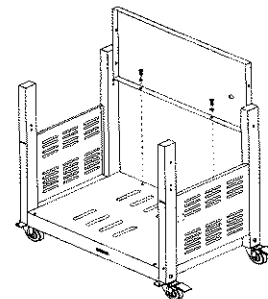
1. Attach wheels with no brakes to left square legs, Attach wheels with brakes to right square legs. (Fig.1)
2. Attach left and right panels to bottom shelf by using 1/4" x 35mm philips head screws. (Fig.2)
3. Attach back panel to bottom shelf by using 5/32" x 15mm philips head screws. (Fig.3)
4. Secure back panel to side panels by using 5/32" x 15mm philips head screws. (Fig.4)



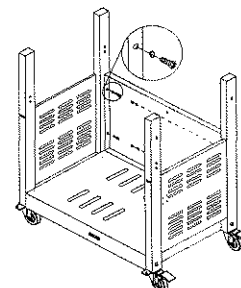
**Figure 1**



**Figure 2**



**Figure 3**



**Figure 4**

5. Attach front beam to side panels by using  $\frac{1}{4}$ " x 35mm philips and back beam to side panels by using  $\frac{1}{4}$ " x 15mm philips head screws. (Fig.5)

### Installing Doors

1. Attach door fixing tabs to square legs by using  $\frac{5}{32}$ " x 10mm philips head screws. (Fig.6)

2. Install door panels to door fixing tabs. (Fig.7)

3. Attach door handles to door panels by using  $\frac{5}{32}$ " x 10mm philips head screws. Attach condiment rack to right door. (Fig.8)

### Installing Grill Head

1. This step requires 2 people. With an assistant, lift and position grill head onto grill cart. (Fig.9)

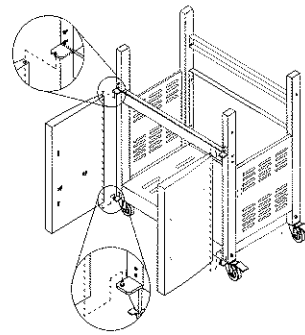


Figure 7

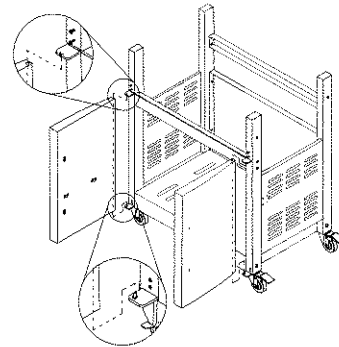


Figure 8

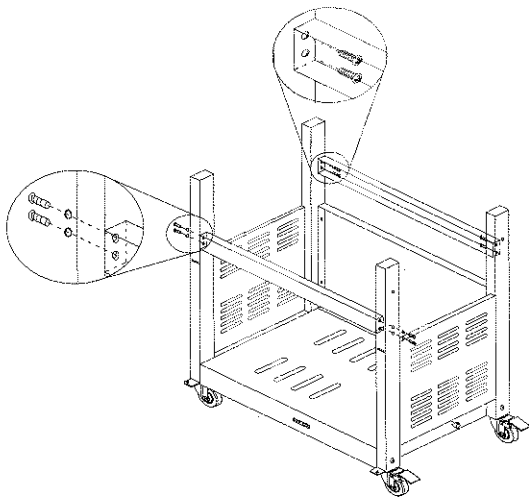


Figure 5

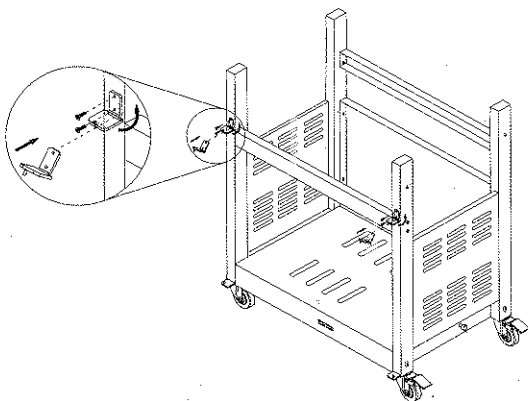


Figure 6

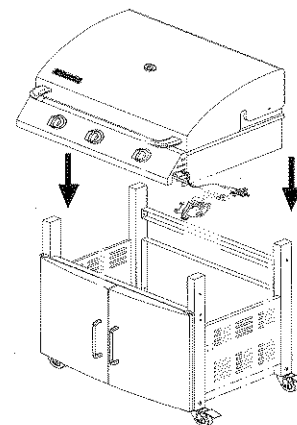


Figure 9

## P10

2. Open lid and remove flame tamer, secure fire bowl to cart by using  $\frac{1}{4}$  x 15mm philips head screws. (Fig.10)

### Installing Side Shelves

1. Attach side condiment holder to left side shelf by using  $\frac{1}{4}$ " x 15mm philips head screws. (Fig.11)
2. Attach side control panel to side burner shelf by using  $\frac{1}{4}$ " x 15mm philips head screws. (Fig.12)
3. Attach side shelves to both sides of grill by using  $\frac{1}{4}$ " x 15mm philips head screws. (Fig.13)
4. Secure condiment holder to the left side of control panel by using  $\frac{5}{32}$ " x 10mm philips head screw. Secure side control panel to the right of main control panel by using  $\frac{5}{32}$ " x 10mm philips head screw. (Fig.14)

### Installing Side Burner

1. Insert valve assembly through right side panel Fig. 15-a). Remove 4(four) screws & washers from the "U" brackets on the side burner. (Fig. 15-b). Insert valve stem assembly into burner tube (FIG 15-c).

Figure 10

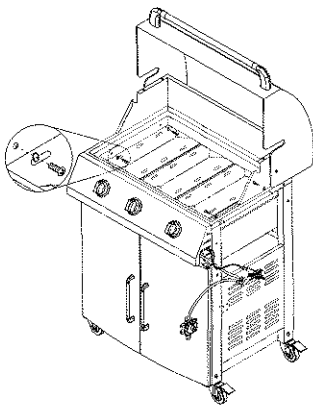


Figure 11

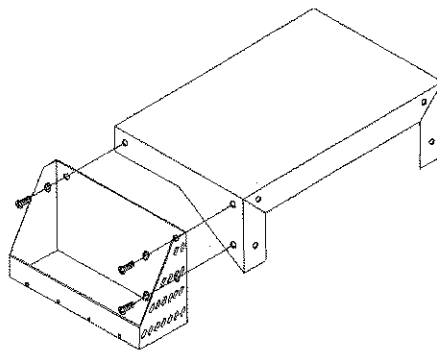


Figure 14

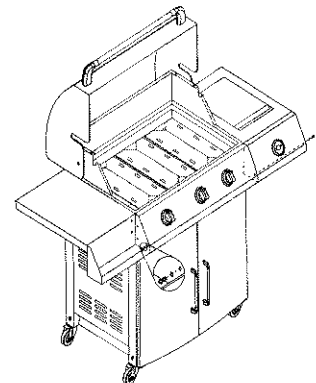
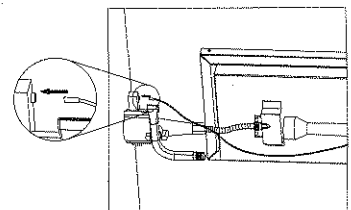
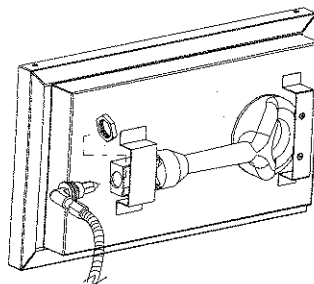
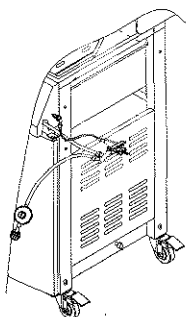


Figure 15-a

Figure 15-b

Figure 15-c



2. Secure side valve to side control panel by using philips head screws through the round cover plate (know bezel). (Fig.15-d)

3. Replace "U" brackets with four screw(DO NOT TIGHTEN, MAKE SURE HOSE IS NOT BENT). (Fig.16). Then align & tighten knob seat & valve stem with 2 screws & washers

4. Tighten all four screws on the "U" bracket on the burner, then connect ignitor wire to ignitor. (Fig.17)

5. Secure knob to head of side valve with the provided Allen wrench. (Fig.18)

### Installing Grease Tray

1. Slide grease draining tray onto tray supporting edge under fire bowl. (Fig.19)

2. Slide grease receptacle onto receptacle supporting edge under grease draining tray. (Fig.19)

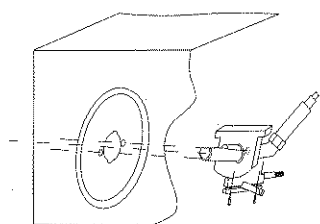


Figure 15-d

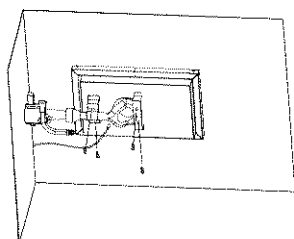


Figure 16

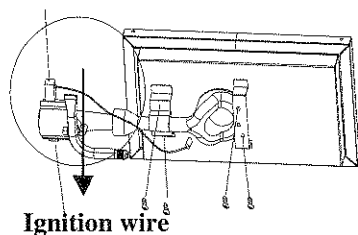


Figure 17

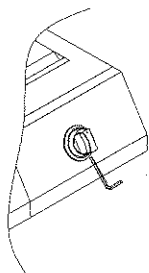


Figure 18

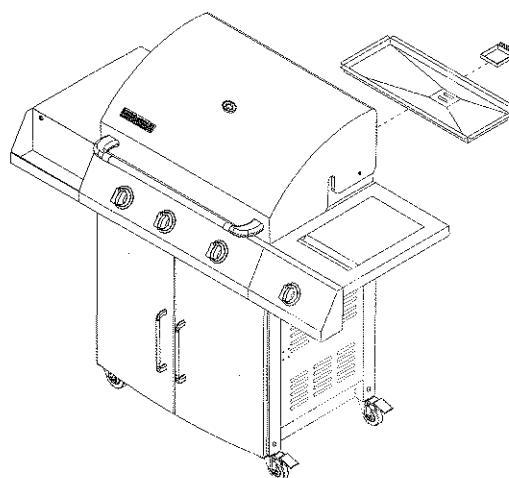


Figure 19

### Assembly Tips

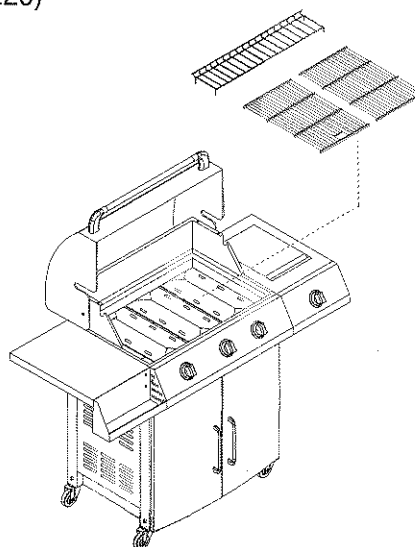
When you have finished assembling your grill be sure all philips head thumb screws are tightened. You may used the supplied tightening tool as needed.

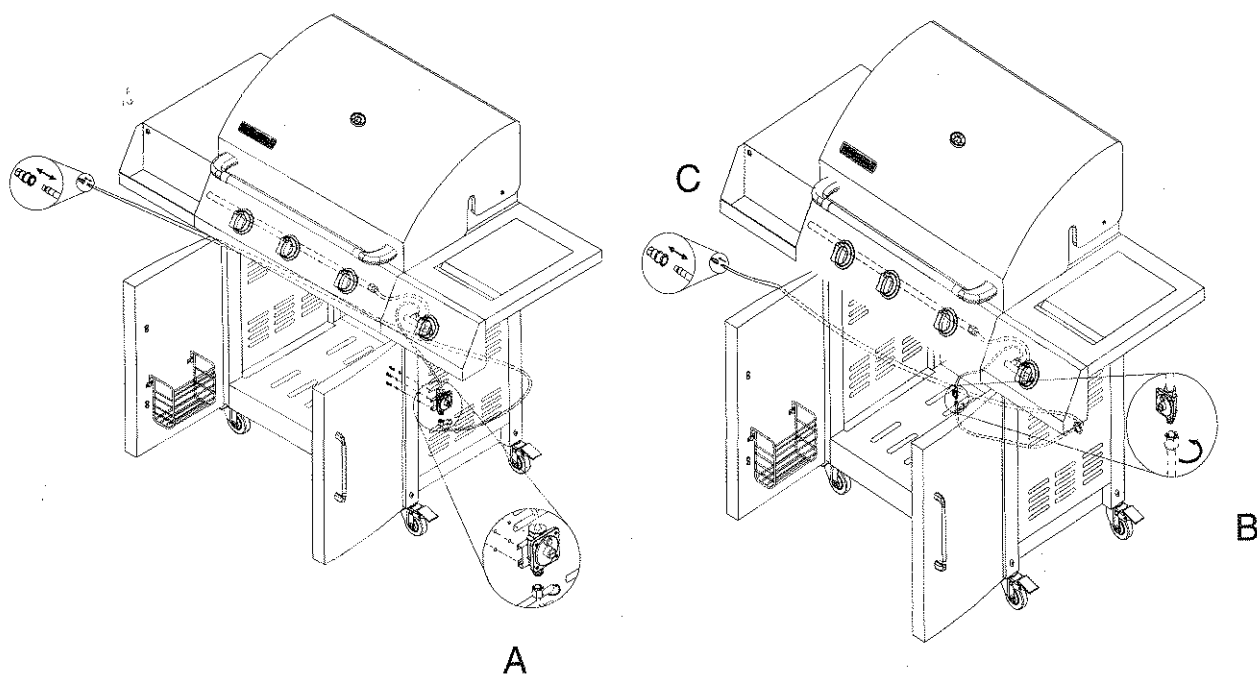
### Installing cooking components

Important: Before cooking on your grill the first time, wash cooking grids and cooking rack with warm , soapy water. Rinse and dry thoroughly. Season with cooking oil regularly. After cooking is completed, turn grill to HIGH setting for 3 to 5 minutes to burn off excess grease or food residue.

1. Evenly space cooking grids on the ledge above flame tamers. (Fig.20)

2. Place warming rack into the holes of the upper left and upper right of grill bowl side panels. (Fig.20)



**INSTALLATION OF NATURAL GAS REGULATOR**

1. Attach the regulator bracket on the right side panel using 5/32" x 10mm Philips Head Screw as show in the figure A.
2. Connect the PVC natural gas hose to the house gas supply line using the quick-connect fitting as show in the figure B.
3. Perform the leak test on page 8 before each use. Do not use the grill until all connections have been checked and do not leak.
4. The natural gas regulator has been attached to the manifold.
5. Attach the PVC natural gas hose to the regulator as show in the figure C.

## Grill Lighting Instruction

### Basic Lighting Procedures

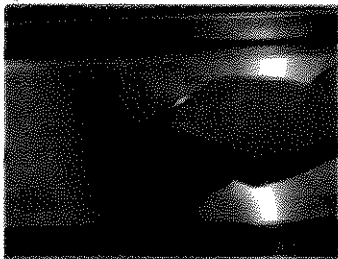
1. Familiarize yourself with the safety guidelines at the front of this manual. Do not smoke while lighting grill or checking gas supply connections.
2. Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.
3. Check that the end of each burner tube is properly located over each valve orifice.
4. Be sure all gas connections are securely tightened.
5. Open the grill lid.



### WARNING

Failure to open grill lid during the lighting procedure could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

6. Push and turn one of main or side burner knobs to HI/Ignite position



7. You may need to try 3 or 4 times to light the burner. After the burner is lit, adjust the knob as desired.



### Manually Lighting Your Grill by Match

1. Open the doors and take out the manual lighting stick from back of right door. (Fig.22)
2. Insert a match into the lighting stick.
3. Follow steps 1 through 6 of the Basic Lighting Procedure.
4. Light the match and extend the lighting stick to cooking grid surface.
5. Turn desired control knob to the HIGH/ignite setting to release gas. The burner should light immediately.

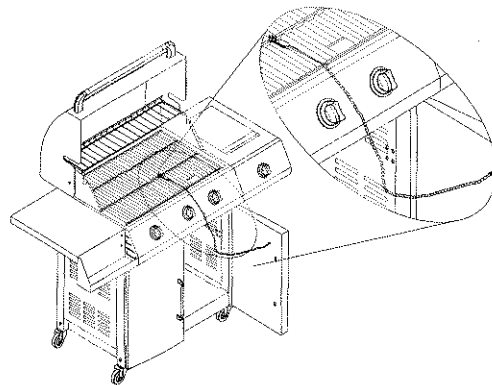
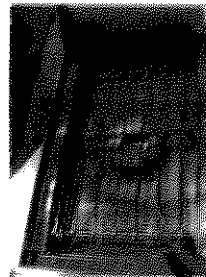


Figure 22





## WARNING

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

### If the grill fails to light:

1. Turn gas off at source and turn the control knob to OFF, wait at least 5 minutes for gas to clear, then try again.

2. If your grill still fails to light, check gas supply and connections.

3. Repeat lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the control knobs to OFF, then checking following:

- Misalignment of burner tubes over orifices

**Correction:** Reposition burner tubes over orifices.

- Obstruction in gas line

**Correction:** Remove fuel line from grill. Do not smoke! Open gas supply for 1 second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.

- Plugged orifice

**Correction:** Remove burners from grill, carefully lift each burner up and away from gas valve orifice. Remove the orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all orifices, burners, and cooking components.

If an obstruction is suspected in gas valves, please call for repair service at 1-800-4-MY-HOME.

4. If the grill still does not light you may need to purge air from the gas line or reset the regulator excess gas flow device. **Note:** This procedure should be done every time a new NG hose and regulator is connected to your grill.

- Open the grill lid.
- Set control knobs to OFF. Push and turn the left control knob to HIGH.

5. If all checks or corrections have been made and you still have questions about operating your gas grill, call the Customer Service Helpline 8am – 5pm EST, Monday through Friday at 1-800-469-4663



## WARNING

Should a "FLASH-BACK" fire occur in/or around the burner tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the control knobs to OFF position.
- Put out any flame with a proper fire extinguisher.
- Open grill lid.
- Once the grill has cooled down, clean the burner tubes and burners according to the cleaning instructions found on page 14~15.



## Cleaning and Maintenance

To ensure a proper working unit the following proper care and maintenance is suggested.

### Cleaning Cooking Grids

We suggest you wash your cooking grids in a mild soap and warm water solution. You can use a wash cloth or soft brush to clean your cooking grids.

### Cleaning Flame Tamers

Periodically you should wash the flame tamers in a soap and warm water solution. Use a soft brush to remove stubborn burnt-on cooking residue. The flame tamers should be dry before you reinstall them.

### Cleaning Grease Tray

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, don't allow excess grease to accumulate and overflow out of the grease tray.

### Annual Cleaning of Grill Interior

Burning-off the grill after every use will keep it ready for your next grill. However, once a year you should give the entire grill a thorough cleaning to keep it in top operating condition. Follow these steps.

1. Turn all burner valves to full OFF position.
2. Turn house gas supply line to full OFF position.
3. Detach NG gas hose and regulator assembly from your gas grill. Inspect for any damage and replace as necessary with manufacturer replacement part number found on parts list.
4. Remove and clean flame tamers, cooking grids and grill burners.
5. Cover each gas valve orifice with aluminum foil.
6. Brush inside and bottom of grill with a nylon brush, and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove aluminum foil from orifice and check each orifices for obstruction.
8. Reinstall flame tamers, cooking grids and grills.
9. Reconnect gas source and observe burner flame for correct operation.

### Cleaning Exterior Surface

•We suggest you wash your grill using a mild soap and warm water solution. You can use a wash cloth or sponge for this process. Do not use abrasives or a brush that might scratch the finish during the cleaning process.

### Cleaning Exterior Stainless Steel Surfaces

- Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in manufacturing process of stainless steel can also cause this tanning color. Use a stainless steel cleaner to polish stainless steel surfaces of your grill. Never use abrasive cleaners or scrubbers because they will scratch and damage your grill.
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapours and liquids.

### Cleaning Burner Tubes and Burner Ports

- To reduce the chance of "FLASH-BACK" the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your grill has not been used for a period of time.

### Cleaning Burner Tubes and Burner Ports

To reduce the chance of "FLASH-BACK" the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your grill has not been used for a period of time.

1. Turn all burner valves and house gas supply line to off position.
2. Detach the NG gas regulator assembly from your gas grill.
3. Remove cooking grids, flame tamers, and grease tray from the grill.
4. Remove the screws from the underside of each burner and lift the burners up and away from the gas valve orifice. Remove the rotating air control cap.
5. Using a bent stiff wire in the shape of a hook, air hose or a bottle brush, run it through the burner tube and inside several times to remove any debris.

--Keep the outdoor cooking gas appliance area clear and free from combustible material gasoline and other flammable using the grill.

--Do not obstruct the flow of combustion and ventilation air,check for this each time prior too sing the grill.

--keep the ventilation openings of the cylinder enclose are free and clear from debris,check for this each time prior to using the grill.

## P16

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

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

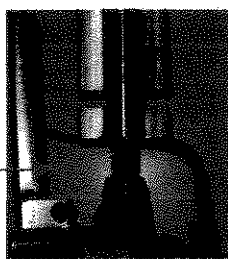
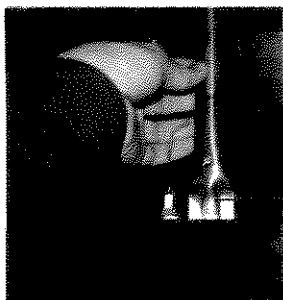


### **WARNING**

The location of the burner tube with respect to the orifice is vital for safe operation. Check to ensure the orifice is inside the burner tube before using the gas grill. If the burner tube does not fit over the valve orifice, lighting the burner may cause explosion and/or fire.

## **HOW TO REPLACE MAIN BURNER**

**Step 1.** Locate the burner onto the orifice.



**Step 2.** Secure the main burner on the back wall of fire box with 2 screws.



## TROUBLE SHOOTING

### SPIDER AND INSECT WARNING!!!

Spiders 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 a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.

#### WHEN TO LOOK FOR SPIDERS

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

#### BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following check list before contacting your dealer for service. You may save the cost of a service call.

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

### CHECK LIST

#### PROBLEMS

Grill won't light when the control knob is rotated.

#### WHAT TO DO

Check to see if house gas supply line is turn on.

Clean wire(s) and /or electrode by rubbing with alcohol and clean swab.

Wipe with dry cloth.

Make sure the wire is connected to electrode assembly.

Do other burners on the unit operate?

Check to see if other burners operate. If so, check the gas orifice on the malfunctioning burner for an obstruction.

Burner flame is yellow or orange, in conjunction with the odour of gas

Call our customer service hotline 1-800-469-4663

Low heat with knob in "HI" position

Is the fuel hose bent or kinked?

Is the grill in a dusty area?

Is there adequate gas supply available?

If it is only one burner that appears low, does the orifice or burner need cleaning?

Is the gas supply, or gas pressure low?

Is the grill being preheated for 15 minutes?

## Getting Started with Your Grill

### Cooking Instructions

#### WARNING

**Do not leave the grill unattended.**  
Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, grill Lid or any other grill parts while the grill is in operation, or until the grill has cooled down after use. Failure to comply with these instructions may result in serious bodily injury.

#### Burn-off

Before cooking on your gas grill for the first time, you will want to "burn off" the grill to eliminate any odour or foreign matter. Just ignite the burners, lower the Lid, and operate grill on the HIGH setting for 3 to 5 minutes.

#### Cooking Temperatures

**High setting:** Only use this setting for fast warm-up, searing steaks or chops and for burning food residue off the grill after cooking is complete. **Never** use the HIGH setting for extended cooking.

**Medium to Low Settings:** Most recipes specify medium to low settings, including all smoking, rotisserie cooking and for cooking lean cuts such as fish.

**NOTE:** Temperature settings will vary with the temperature and the amount of wind outside your home.

#### Direct Cooking

The direct cooking method can be used with the supplied cooking grids and food placed directly over the lit grill Burners. **Direct cooking requires the grill lid to be up.** The method is ideal for searing and whenever you want meat, poultry or fish to have and open-flame barbecued taste. Deep frying and smoking are also best cooked in this manner because they require direct heat.

#### Indirect Cooking

To cook **indirectly**, the food should be placed on the left or right side of your grill with the burner lit on the opposite side. **Indirect cooking must be done with the Lid down.**

#### Flare-ups

The fats and juices dripping from grilled food can cause flare-ups. Since flare-ups impart a favorably distinctive taste and color to food cooked over an open flame, they should be accepted up to a point. Nevertheless, uncontrolled flaring can result in a ruined meal.



#### WARNING

Do not line the bottom of the grill housing with aluminum foil, sand or any substance that will restrict the flow of grease into the grease tray. Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death, or property damage.

#### CONGRATULATIONS

Your Kenmore gas grill is **now ready to grill.**

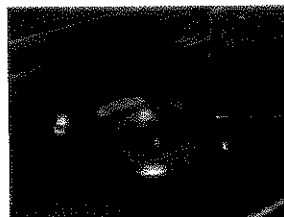
#### USING THE SIDE BURNER:

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if the odour of gas is present. **WARNING:**

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

#### LIGHTING INSTRUCTIONS

To light the side burner, remove any cooking utensils from the burner grate. Push and turn the control knob counterclockwise to the "HI" position. If the burner does not light, turn the control knob to "OFF". If the smell of gas is detected and the igniter is not functioning, immediately turn the control knob "OFF". Allow 5 minutes for any accumulated gas to dissipate and try again.



Approximate 1 1/2 "  
Flame Height

## GRILL COOKING CHART

FOOD	WEIGHT OR THICKNESS	FLAME SIZE	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
<b>VEGETABLES</b>				
Fresh				Slice .Dot with butter or margarine Wrap in heavy-duty foil. Grill ,turning occasionally
Beets		Medium	12 to 20 minutes	
Carrots				
Turnips				Grill,turning once.Brush Occasionally With melted butter or margarine
Onion	1/2 inch slices	Medium	8 to 20 minutes	
Potatoes				Wrap individually in heavy-Duty foil.Grill,rotating Occasionally.
Sweet	Whole	Medium	40 to 60 minutes	
White	6 To 8 ounces	High	45 to 60 minutes	
Frozen				Dot with butter or margarine Wrap in heavy-duty foil.Grill Turning occasionally
Asparagus		Medium	15 to 30 minutes	
Broccoli				
Brussels				
Sprouts				
Green beans				
Peas				
French fries		Medium	15 to 30 minutes	Place in aluminum foil pan. Grill, stirring occasionally.
<b>MEATS</b>				
Beef				
Hamburgers	1/2 to 3/4inch	Medium	10 to 18 minutes	Grill,turning once when juices rise to the surface Do not leave hamburgers unattended since a flare-up could occur quickly
		High	8 to 15 minutes	
Steaks				
Rib eye,				

## GRILL COOKING CHART

FOOD	WEIGHT OR THICKNESS	FLAME SIZE	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
Tenderloin, Porterhouse, T-Bone, Sirloin				Remove excess fat from edge. Slash remaining fat at 2-inch intervals.
Rare	1 inch	High	8 to 14 minutes	Grill, turning once.
	1-1/2 inch	High	11 to 18 minutes	
Medium	1 inch	Medium to	12 to 22 minutes	
	1-1/2 inch	High	16 to 27 minutes	
Well-done	1 inch	Medium	18 to 30 minutes	
	1-1/2 inches	Medium	16 to 35 minutes	
Lamb Chops & Steaks				Remove excess fat from edge. Slash remaining fat at 2-inch intervals.
Rare	1 inch	High	10 to 15 minutes	Grill, turning once.
	1-1/2 inch	High	14 to 18 minutes	
Medium	1 inch	Medium to	13 to 20 minutes	
	1-1/2 inch	High	18 to 25 minutes	
Well-done	1 inch	Medium	17 to 30 minutes	
pork				remaining fat at 2-inch intervals.
Chops	1 inch	Medium	20 to 30 minutes	Grill, turning once. Cook well done.
Well-done	1-1/2 inches	Medium	30 to 40 minutes	
Ribs		Medium	30 to 40 minutes	Grill, turning occasionally. During last few minutes brush with barbecue sauce, turn several times.
Pork Ham steaks				
(precooked)	1/2 inch slices	High	4 to 8 minutes	Remove excess fat from edge. Grill, turning once.
Hot dogs		Medium	5 to 10 minutes	Slit skin. Grill, turning once.
POULTRY				
Broiler/fryer	2 to 3 pounds	Low or	1 to 1-1/2 hours	brushing frequently marinade.
Halved or done		Medium	40 to 60 minutes	
Breasts well-done		Medium	30 to 45 minutes	

## GRILL COOKING CHART

FOOD	WEIGHT OR THICKNESS	FLAME SIZE	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
FISH AND SEAFOOD				
Steaks				Grill, turning once. Brush with melted butter, margarine or oil To keep moist.
Halibut	3/4 to 1 inch	Medium to	8 to 15 minutes	
Salmon		High		
Swordfish				
Whole				
Catfish 4 to 8 ounces	4 to 8 ounces	Medium to	12 to 20 minutes	Grill turning once. Brush with Melted Butter, margarine or oil.
Rainbow trout		High		

## GRILL RECIPE SUGGESTIONS

**BBQ SALMON**

2 large salmon steaks  
 2 tbs. Oil  
 Salt & pepper  
 2 oz. thin bacon slices  
 2 tbs. Butter  
 1 tbs. Lemon juice  
 Spring of parsley  
 Lemon wedges

Preheat the BBQ.

Brush the steaks with oil and season with salt and pepper. Place on BBQ grill and cook for 10 minutes, turning steaks over halfway cooking time.

Meanwhile fry the bacon in a pan on the side burner. Drain on paper towels. Melt the butter in a small saucepan taking care not to discolour it. Arrange the fish and bacon on serving plates. Pour the butter over and sprinkle with lemon juice. Garnish with parsley springs and lemon wedges. Serve with boiled potatoes tossed in butter and sprinkled with chopped parsley and a crisp lettuce salad.

Note: Substitute catfish, halibut or cod for salmon.

**BAKED CHILI CORN**

6 medium ears corn, husked  
 3 tbs. Butter or margarine, melted  
 Dash ground cumin  
 Dash ground coriander

About ½ hour before cooking, turn the butter on for grill. Place each corn on a heavy-duty foil. In a bowl, combine remaining ingredients. Mix well. Brush 1-1/2 tsp. Butter mixture over each ear. Close foil and fold up ends to seal. Place on grill. Cook, turning packets occasionally 10 to 12 minutes or until cooked through.

**TANGY SEAFOOD KABOBS**

1 lb. Large shrimp, shelled & deveined  
 ¾ lbs. sea scallops  
 2/3 c. chili sauce  
 ¼ c. cider vinegar

butter and sprinkled with chopped parsley and a crisp lettuce salad.

In medium bowl, combine shrimp and scallops. In small bowl combine chili sauce and next six ingredients. Pour over seafood. Toss to coat. Cover, refrigerate 2 hours.

Note: Substitute catfish, halibut or cod for salmon.

**PORK CHOPS**

4 Pork chops  
 Marinade  
 1 large onion  
 2 tbs. lemon juice or vinegar  
 2 tbs. oil  
 ½ tsp. powdered mustard  
 2 tsp. Worcestershire sauce  
 ½ tsp. freshly ground black pepper  
 1 tsp. sugar  
 ½ tsp. paprika  
 1 clove garlic

Peel, grate onion, and add rest of the ingredients except the pork chops. Mix well. Pour over chops and marinate one hour in a cool place. Turn the BBQ grill on full. Heat 10 minutes. BBQ the chops brushing with the marinade occasionally. Serve with mixed salad, dressed with vinaigrette flavored with fresh dill.

3 tbs. chopped parsley  
 1 tbs. vegetable oil  
 1 tbs. Worcestershire sauce  
 ½ tsp. prepared horseradish  
 1 cove garlic, minced  
 1 20 oz. Can pineapple chunks in juice, drained

Half hour before cooking, turn the burner to the grill on full. Drain seafood reserving marinade. On each of twelve 10" skewers, thread 2 shrimps and 2 scallops, alternating with pineapple chunks. Place skewers on grill. Cook 7-10 minutes, often basting and turning.

**BARBECUED LONDON BROIL**

4 to 6 servings  
 ¾ c. Italian dressing  
 1 tsp. Worcestershire sauce  
 1 tsp. dry mustard  
 ¼ tsp. thyme, crushed  
 1 medium onion, sliced  
 1 pound flank steak, scored  
 2 tbs. butter, melted

Combine first 4 ingredients, add onion and marinade flank steak with it. Refrigerate at least 4 hours or overnight. Remove steak and grill on your preheated BBQ grill. Grill 5 to 7 minutes on each side basting frequently with the marinade. In the meantime sauté onions from the marinade in butter in a skillet on your side burner for 3 minutes. To serve, slice steak diagonally into thin slices, sprinkle onions over top. Garnish with vegetable kabobs.

**BARBECUED POTATOES AND CHEESE**

1-1/2 cups shredded cheddar cheese  
 1 can (10-3/4 oz.) condensed cream of mushroom soup  
 1/3 cup milk  
 2 tbs. barbecue sauce  
 ¼ tsp. oregano  
 ¼ tsp. salt  
 1/8 tsp. pepper  
 4 cups thinly sliced potatoes (4 medium-sized potatoes)



## GRILL RECIPE SUGGESTIONS

Preheat grill. Combine cheese, condensed soup, milk, BBQ sauce, oregano, salt and pepper in a large mixing bowl. Stir in potatoes until well coated. Turn into well buttered 1-1/2 quart rectangular baking dish. Cover dish with aluminum foil. Bake covered 25 minutes on medium with the lid of your BBQ grill closed. Remove foil and continue baking 15 minutes longer or until potatoes are tender. Let stand 5 minutes before serving.

### VEGETABLE KABOBS

3 medium-sized zucchini

12 cherry tomatoes

12 fresh mushrooms

Grated Parmesan cheese

Parboil whole zucchini 5 minutes on your side burner or until just tender. Drain and cut into 1/2 inch slices. Thread zucchini, tomatoes and mushrooms alternately on each of six skewers. Brush with marinade made of Italian dressing, worcestershire sauce, mustard and thyme. Grill 5 to 7 minutes turning and basting occasionally. Sprinkle liberally with parmesan cheese.

### FAJITAS

1-1/2 lb. flank steak or boned chicken breasts

2 tbs. oil

1/2 cup lime juice

1/2 tsp. salt

1/2 tsp. celery salt

1/4 tsp. garlic powder

1/2 tsp. pepper

1/4 tsp. oregano

1/4 tsp. cumin

Flour tortillas lemon

Pound flank steak to 1/4 inch thickness or flatten chicken breasts. Mix oil, lime juice and seasonings in a zip lock bag. Add meat and shake bag to coat the meat. Refrigerate overnight or at least 6 to 8 hours. Wrap tortillas in foil. Remove meat from marinade. Cook on a pre-heated gas grill for 5 to 8 minutes on each side. While meat is cooking, heat tortillas on grill. Slice meat across grain in thin slices. Place on hot platter. Squeeze lemon juice over. Wrap meat and any of the following toppings in tortillas: chopped tomatoes, guacamole, sour cream, taco sauce.

### BEEF AND LAMB KABOBS

Serve 4

1/2 lb. boneless sirloin or beef cut into 1" cubes

1/2 lb. boneless loin of lamb cut into 1" cubes

2/3 c. water, divided

1/4 c. chopped onion

2 tbs. soy sauce

1/4 c. vegetable oil, divided

1 tbs. dark brown sugar

1 tbs. fresh lemon juice

2 cloves garlic, minced

1/4 tsp. ground cumin

1/4 tsp. ground coriander

1/4 tsp. ground turmeric

1/8 tsp. ground red pepper

1/8 tsp. ground ginger

1 red pepper cut into chunks

1 large banana, cut into chunks

8 small mushrooms

1/3 c. smooth peanut butter

In blender, process 1/3 c. water, onion, soy sauce, 2 tsp. oil and the next 8 ingredients until smooth. Pour over meat cubes and marinate about 4 hours, turning occasionally. Drain and reserve marinade. On four 12" skewers alternately thread meat, pepper, banana and mushrooms. Preheat grill. Brush the kabobs with oil. Grill 7-8 minutes each side.

Bring marinade to boil on the side burner in a saucepan. Add remaining 1/3 c. water and peanut butter. Stir to blend. Heat through. If sauce gets too thick, add 1 tbs. water. Serve sauce with kabobs.

### EGGPLANT CAVIAR

1 large eggplant

2 tbs. olive oil

2 tbs. wine vinegar

2 tbs. finely chopped onion

1/2 clove garlic, minced

1 medium tomato, chopped salt and pepper

Roast eggplant on gas grill over medium flame, turning occasionally until thoroughly cooked. This may take 30 minutes. Remove from grill and cool for handling. Strip off the skin and chop eggplant finely. Add all the seasonings. Chill thoroughly and serve on toast.

## GRILL RECIPE SUGGESTIONS

### CHICKEN TANDOORI STYLE

8 large chicken thighs or drumsticks

1 c. plain nonfat yogurt

½ c. lemon juice

2 tsp. salt

½ tsp. cayenne

½ tsp. black pepper

½ tsp. crushed garlic

½ tsp. grated ginger

1 tbs. corn oil

Combine all the ingredients in a large mixing bowl and marinate the chicken for 8 hours in the refrigerator. Drain the chicken and spread on the spit running the rod on the fleshier side of the bone.

Rotis using the rotisserie burner. Cook on medium high heat for 40 minutes basting occasionally with the remainder of the marinade mixture. Serve with sliced onions and lemon wedges.

### SPARE RIBS

Marinade:

1 c. soy sauce

½ c. honey

½ c. vinegar

½ c. dry sherry

2 tsp. chopped garlic

2 tsp. sugar

1 c. water

1 chicken bouillon cube

1 can beer for basting sauce

Marinate ribs for 3 hours. Use marinade for basting by adding beer to it. Place pan under the ribs and baste frequently. To cook ribs select lean, meaty ribs and accordion pleat them with your spit. Slide four prong meat hook down the length of spit and tighten. At the beginning of

the rack and to its center, penetrate the second rib with the pointed end of the spit and push it between the meat. Skip a couple and continue the process until the entire rack is accordion pleated. Fasten the second meat hook into the rack. Turn your rotisserie burner on high. Rotis for 50 minutes or until done.

### PORK ROAST

Apple cider vinegar basting sauce:

1 c. apple cider vinegar

6 oz. water

½ stick butter

Salt, pepper, parsley and garlic seasoning

2 oz. lemon juice

10 lbs. pork roast

Time: 1-1/2 hours to 2 hours

Bring pork to room temperature before placing it on the spit rod. Place on the rod and test for balance. Light rotis burner. Turn control knob to high. Use the above basting sauce for rotissing.

### TURKEY

12 lb. turkey

Beer basting sauce:

1 can beer

12 oz. water

1 stick butter

1 tsp. salt

1 tsp. pepper

½ tsp. garlic flakes

1 tsp. parsley

Thaw the bird completely. Wash inside out. Securely tie the legs and wings. Light rotisserie burner. Turn to high. Combine all the ingredients for basting sauce in a shallow pan. Place it under the turkey 15 to 20 minutes. Cook for approximately 3 hours. The basting sauce combined with turkey drippings makes a delicious gravy.

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