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# Camp Chef SPG25S Owner's Manual

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SPG25S](#)**



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----- Manual continues below part list -----

## Available Replacement Parts for Camp Chef SPG25S

<a href="#">SPG25-12</a>	MAIN BURNER, EACH
<a href="#">SPG25-17</a>	REGULATOR
<a href="#">HRDSP</a>	Bulk Tank Hose Adapter

# SPORT GRILL MVP - 2 BURNER STOVE CARE, USE AND SAFETY INSTRUCTIONS



PO Box 4057 • Logan, UT 84323  
1.800.650.2433 or 1.435.752.3922



## **⚠ WARNING**

- To installer or person assembling this appliance:  
Leave this manual with this appliance for future reference.
- To consumer: Keep this manual for future reference.

**This instruction manual contains important information necessary for the proper assembly and safe use of this product.**

**Read and follow all warnings and instructions before assembling and using the appliance.**

**Follow all warnings and instructions when using the appliance.**

**DO NOT DISCARD THIS INSTRUCTION MANUAL.**

**For outdoor use only.**

Fill in model number found on the product.

Model Number:

## **⚠ WARNING**

**This appliance is not for frying turkeys**

## **⚠ DANGER**

- 1. Never operate this appliance unattended.**
- 2. Never operate this appliance within 10 ft (3 m) of any structure, combustible material or other gas cylinder.**
- 3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.**
- 4. Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°C (200°C), or if oil begins to smoke, immediately turn burner or gas supply OFF.**
- 5. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.**
- 6. If a fire should occur, keep away from appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.**

**Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.**

## **! DANGER**

### **If you smell gas:**

- 1. Shut off gas to the appliance at the tank.**
- 2. Extinguish any open flame.**
- 3. Open Lid**
- 4. If odor continues, immediately call your gas supplier or your fire department.**

### **Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.**

1. Do NOT leave this appliance unattended while in use. The user must remain in the immediate area of the product and have a clear view of the product at all times during operation.
2. Keep children and pets away from burner at all times.
3. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance.
4. For OUTDOOR use only. Do NOT use in a building, garage or any other enclosed area. Do NOT use in or on recreational vehicles or boats. NEVER use this appliance as a heater.
5. Do not operate appliance under ANY overhead construction. Keep a minimum clearance of 10 feet (3 m) from the sides, front and back of appliance to ANY construction. Keep the area clear of all combustible material and flammable liquids, including wood, dry plants and grass, brush, paper, and canvas.
6. Use ONLY on a level, stable non-combustible surface like bricks, concrete or dirt. Do NOT use this appliance on any surface that will burn or melt like wood, asphalt, vinyl, or plastic.
7. Keep the fuel supply hose away from any heated surfaces.
8. To prevent accidental fires, before using the appliance ensure that the hose is not damaged and all joints and connections are not leaking by turning on the cylinder valve, leave the burner valve closed, and apply a

soapy solution to the joints and connections. If a continuous hissing sound is heard, or if the soapy solution bubbles, there is a leak. Do not use the appliance if there is a leak. Replace the faulty parts.

9. Extinguish all open flames before connecting the gas supply to the appliance and before checking for leaks.
10. When cooking with oil or grease, a thermometer MUST be used.
11. NEVER allow oil or grease temperature to get hotter than 400°F (200°C). If the temperature exceeds 400°F (200°C) or if oil begins to smoke, IMMEDIATELY turn burner off.
12. When cooking with oil or grease, fire extinguishing materials shall be readily accessible. In the event of an oil or grease fire do NOT attempt to extinguish with water. Use a Type BC dry chemical fire extinguisher or smother fire with dirt, sand or baking soda.
13. NEVER overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.
14. When frying with oil or grease, all food products MUST be completely thawed and towel dried to remove excess water. Failure to completely thaw and dry food may cause oil or grease to overflow. Follow instructions in this manual for frying foods.
15. When frying, slowly submerge food products into the oil or grease. Do NOT drop.
16. DO NOT place an empty cooking vessel on burner while in operation. Use caution when placing anything in the cooking vessel while burner is in operation.
17. In the event of rain, hail, sleet or other forms of precipitation while cooking with oil or grease, IMMEDIATELY turn off burner(s) and gas supply, then cover cooking vessel. Do NOT attempt to move the appliance or the cooking vessel.
18. Avoid bumping or or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
19. Do NOT move the appliance when in use. Allow unit to cool to 115°F (45°C) before moving or storing.
20. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
21. In case there is a fire, call the local fire department or dial 911. Stay clear from flames. Do not attempt to extinguish an oil or grease fire with water.
22. Use only accessories, such as cooking

vessels recommended by the manufacturer, to allow safe and proper performance of the product. Never use a cooking vessel larger than the capacity and diameter recommended by the manufacturer.

23. This product is not intended for commercial use.
24. The Max Pot Diameter is 12".

#### **Setup Using Disposable Bottle**

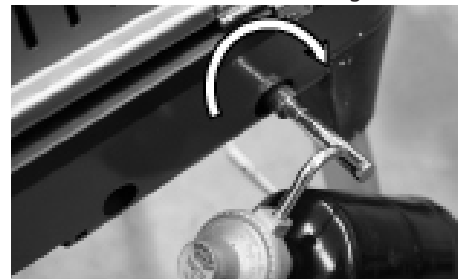
1. Make sure burner valve is off.
2. Remove plastic cap from top of propane cylinder. Save cap for use in storing. Screw



- propane cylinder into regulator. Be careful not to cross thread. Hand Tighten only.
3. Check the connection between the cylinder and the regulator with soapy water. Bubbles indicate a leak. Check that the connection is not cross-threaded and that it is tight. Perform another leak check. If there is still a leak, remove the cylinder and contact the manufacturer for service or repair.



4. The regulator uses a threaded fitting to attach to the stove. It is necessary to hold the stove to make sure the fitting is seated.



Align the regulator to the fuel tube on the rear of the stove and push on. Screw on the outer threaded sleeve in a clockwise direction until tight.

5. Never operate stove with propane cylinder in an inverted position.



#### **Setup Using Hose And Refillable Cylinder**

1. Make sure burner valves are off.

2. Attach hose to regulator & regulator to stove (as shown).
3. Attach hose to cylinder.
4. Open cylinder valve.



#### **LEAK CHECK REGULATOR & HOSE**

5. Perform leak check on hose to regulator, and hose to cylinder connections with soapy water. Bubbles indicate a leak. Check that the connection is not cross-threaded and that it is tight. Perform another leak check. If there is still a leak, remove the cylinder and contact the manufacturer for service and repair.
6. Turn off fuel at the cylinder and disconnect both ends of the hose when not in use.



#### **Dismantling Hose And Refillable Cylinder**

1. Before dismantling high pressure hose, be sure gas pressure in hose is eliminated.
2. Ignite stove and turn off gas valve on cylinder.
3. Allow flame to self-extinguish
4. When flame is out, close valves on the appliance.
5. Remove hose.
  - Use appliance only with LP (propane) gas and the regulator/valve assembly supplied.
  - Do not use extension hose when operating appliance on table top. Use disposable 16.4 oz propane cylinders when operating on a table top.

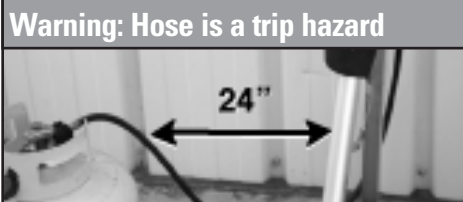
- Installation must conform with local codes, or in their absence with National Fuel Gas Code, NFPA 54/ANSI Z223.1. Handling and storage of LP cylinders must conform to LP Gas Code NFPA/ANSI 58. Appliance is not for use in or on recreational vehicle and/or boats.
- Do not modify this appliance. Modifications will result in a safety hazard. Questions regarding certification in other areas may be addressed to 1-435-752-3922.



- Apartment Dwellers: Check with management to learn the requirements and fire codes for using an LP Gas appliance at an apartment. If allowed, use outside on the ground floor with a 10 foot clearance from walls or rails. Do NOT use appliance on or under any apartment, condominium balcony or deck.
- Before opening LP tank valve, check the coupling nut for tightness. When appliance is not in use, turn off control knob and LP tank valve on supply cylinder.
- Never use LP tank if visibly rusted, damaged, or out of date.
- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct, clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- The regulator may make a humming or whistling noise during operation. This will not affect the safety or use of appliance.
- Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. See product sheet for hose & regulator information.
- Do not block holes in bottom or sides of appliance.
- Never operate appliance with LP tanks out of correct position specified in Assembly Instructions.
- Always close LP tank valve and remove coupling nut before moving LP tank form specified operating position.

**! 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.**

- NEVER store a spare LP tank under or near appliance or in enclosed areas. NEVER fill the cylinder beyond 80% full. An overfilled spare LP tank is hazardous due to possible gas released from the safety relief valve. Failure to follow these instructions exactly could cause a fire resulting in death or serious injury.
- If you see, smell, or hear escaping gas, immediately get away from the LP tank/appliance and call your fire department.



- All spare LP tanks must have safety caps installed on the LP tank outlet

**LP Tank Removal, Transport and Storage**

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only – do not use tools to disconnect. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.
- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown) Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle, which may become overheated by the sun.
- Do not store LP tanks in an area where children play.
- Storage of an appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.



**LP Tank**

The LP tank used with your appliance must meet the following requirements:

- Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7cm) (tall) with 20 lb. (9 kg.) capacity maximum.
- Be constructed and marked in accordance with specifications for LP tank of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
- The propane cylinder used with this appliance must include a collar to protect the cylinder valve.

**LP tank valve must have:**

- Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.



OPD Hand Wheel

LP tank must be arranged for vapor withdrawal.

**LP (Liquefied Petroleum Gas)**

- LP gas is non-toxic, odorless and colorless when produced. For Your Safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

**LP Tank Filling**

- Use only licensed and experienced dealers.
- LP dealer must purge tanks before filling.
- Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tanks will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas companies" for nearest certified LP dealers.

**LP Tank Exchange**

- Many retailers that sell appliances offer you the option of replacing your empty LP tanks through an exchange service. Use only those

reputable exchange companies that inspect, precision fill, test and certify their cylinders. Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.

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

**LP Tank Leak Test: For your Safety**

- Leak test must be repeated each time LP tank is exchanged or refilled.
  - Do not smoke during leak test.
  - Do not use an open flame to check for gas leaks.
  - Appliance must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep appliance away from open flames or sparks.
- Use a clean paintbrush and 50/50 soap and water solution. Use mild soap and water. Do not use household cleaning agents. Damage to gas train components can result. Brush soapy solution onto all weld seams and the entire valve area.

**! WARNING**  
**If "growing" bubbles appear, do not use or move the LP tank. Contact an LP gas supplier or your fire department.**



**Connecting Regulator To The LP Tank**

Only use the pressure regulator & hose supplied with this appliance. See assembly instructions or appliance nametag for regulator model number.

1. Place LP tank on a secure, level, and stable surface.
2. Turn control knob to the OFF position.



3. Turn LP tank OFF by turning hand wheel clockwise to a full stop.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.

Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.



**(B) Nipple has to be centered into the LP tank valve**



**(C) Hold coupling nut and regulator as shown for proper connection to LP tank valve**

5. Hold regulator, insert nipple (B) into LP tank valve. Hand tighten coupling nut, holding regulator in a straight line (C) with LP tank valve so as not to cross thread the connection.
6. Turn the coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check feature in LP tank valve, resulting in some resistance. An additional one-half to three quarters turn is required to complete connection. Tighten by hand only – do not use tools.

**NOTE:** If you cannot complete connection, disconnect regulator and repeat steps 5 and 6. **If you are still unable to complete the connection, do not use this regulator!**

- Do not insert any foreign objects into the valve outlet. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- Never attempt to attach this appliance to the self-contained LP gas system of a camper or trailer or motor home.

#### Leak Testing Valves, Hoses and Regulator

1. Turn all control knob(s) to OFF.
2. Be sure regulator is tightly connected to LP tank.
3. Completely open LP tank valve by turning

hand wheel counter clockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding.

4. Brush soapy solution onto indicated connections shown at right.
5. If “growing” bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped, do not try to repair. Call for replacement parts. Order new parts by giving the serial number, model number and name of items needed to the Service Center at 1-435-752-3922.
6. Always close LP tank valve after performing tank leak test by turning hand wheel clockwise.

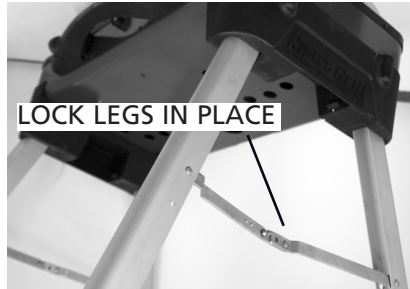


**⚠ WARNING**

- Do not use appliance until leak checked.
- If you cannot stop a gas leak, immediately close LP tank valve and call LP gas supplier or your fire department!

#### Setup Instructions for stove:

- Setup the stove on level ground. Make sure legs are locked into position before using the stove.



**LOCK LEGS IN PLACE**

- Install Shelves (as shown)
- If using the stove on a table top remove shelves from storage area under the stove.
- Remove Grease Tray from under Pot Grate and install in back of stove (as shown).
- Do not place a pot or pan directly on the grill or griddle surface. Damage may occur and void warranty. Remove grill or griddle prior to using pots or pans



#### Cast Iron Grill/Griddle Care:

- The grill and griddle have a porcelain coating. Clean cooking surface with warm water and detergent before first use. Clean grill and griddle before use.

#### Lighting Instructions:

Do not lean over LP cooker while lighting.

1. Remove all appliances from the burner to create a free flow of air.
2. Open lid - Do not attempt to light the stove with the lid closed.
3. Fully open LP bottle valve if using a bulk tank.
4. Turn control valve slowly to the High position. Cooker will ignite. Adjust controls to desired temperature.
5. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat lighting procedure. If built-in ignitor will not light follow instructions for lighting with a match.

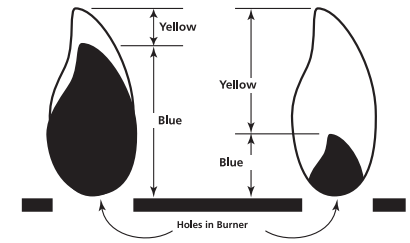
#### Lighting Stove with Match:

Do not lean over LP cooker while lighting.

1. Remove all appliances from the burner to create a free flow of air.
2. Open lid. Do not attempt to light the stove with the lid closed.
3. Turn regulator control valve to OFF position.
4. If using a bulk tank, fully open LP bottle valve.
5. Light match and place it over burner. Slowly turn ON the regulator control valve. Do NOT stand with head or arms over cooker.
6. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

#### Burner Flame Check

- Light burner; rotate knob(s) from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. A good flame should be blue with minimal yellow tip. Some yellow tips on flames are acceptable as long as no carbon or soot deposits appear.



#### Turning LP Cooker Off

- Turn all knobs to OFF position. Turn LP tank OFF by turning hand-wheel clockwise to a full stop.

#### Hose Check

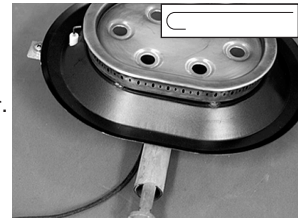
- Before each use, check to see if hoses are cut or worn. Replace damaged hose assembly before using appliance. Use only valve/hose / regulator specified by manufacturer. See product sheet for hose & regulator information.

**⚠ CAUTION**

**All cleaning and maintenance should only be done when the appliance is cool and with the fuel supply turned off at the LP cylinder. DO NOT clean any part in a self-cleaning oven. The extreme heat will damage the finish.**

#### Cleaning The Burner

**NOTE:** Spiders and small insects can spin webs and build nests inside the burner. This especially occurs in late summer and fall before frost when spiders are most active.



These nests can obstruct gas flow and cause a fire in and around the burner and orifice. Such a fire can cause operator injury and serious damage to the appliance. To help prevent a blockage and ensure full heat output, clean and inspect burner tube often (once or twice a month). **NOTE:** Water or air pressure will not normally clear a spider web.

#### Steps for cleaning the Burner:

1. Remove burner assembly from burner.
2. Look inside the burner tube for nests, webs, or mud.
3. To remove the above obstructions, use an

- accessory flexible venturi brush or bend a small hook on one end of a long flexible wire or use an air hose.
- Inspect and clean the burner if needed.
  - When assembling the burner back to the stove, the proper location of the burner with respect to the orifice is important. The burner tube must be located over the brass orifice fitting.

#### General Guidelines and Information:

For best results and to prevent damage to the stove, the grill and the griddle should only be used on LOW to MEDIUM heat. This reduces flare ups and provides more uniform heat dispersion. Use only lean meats to minimize flare ups. The grease tray must be emptied and cleaned after each use. Do NOT allow the grease tray to overflow. Allow the grease tray to cool before removing from the stove. Clean the grill, griddle, and grill basin after each use. Keep the grill basin clean to avoid flare ups. Under some conditions, disposable fuel bottles may frost during use lowering the heat output of the stove. The stainless steel lid will darken with use. The lid can be cleaned and polished using stainless steel cleaner. Remove shelves from under stove before use. Do NOT place hot cookware on shelves. Make sure legs are locked in place before use.

#### Cleaning and Maintenance

Correct care and maintenance will keep your appliance operating smoothly. Clean regularly as determined by the amount of use. NOTE: Clean the entire appliance each year and tighten all hardware on a regular basis (1-2 times a year or more depending on usage). Cleaning should be done where detergents won't harm patio, lawn, or the like.

#### Suggested Cleaning Materials

- Mild dish washing liquid detergent
- Wire brush
- Nylon cleaning pad
- Hot water
- Paper clip
- Soft brass bristled brush

#### Component Cleaning:

- Burner should be wiped clean. Hot soapy water and a soft bristle brush can be used to clean the burner surfaces. Clean clogged gas port holes with an opened paper clip.
- Replace corroded or damaged burners that would emit excess gas.
- GRILL BASIN: The grill basin is coated with a non-stick coating. Wipe up cooking grease using a paper towel. Use hot soapy water to clean the grill basin. Use only a rag and

- soft bristled brush for cleaning to prevent damage to the non-stick coating.
- COOKING SURFACES, POTS AND PANS: Clean the cooking surface with soapy water and a nylon cleaning pad.
- GRILL AND GRIDDLE: The grill and griddle are porcelain coated. To prevent damage to the surface do not use a wire brush to clean. Scrape clean using a plastic scraper. Use hot soapy water to clean. Use cast iron conditioner to oil the surfaces before storing.
- After appliance has cooled, wipe areas where paint and finish have burned off to minimize rusting.

#### Using a thermometer

Prior to lighting, position thermometer clip so that at least 1/2" of thermometer tip is submerged in oil. Reposition thermometer as necessary to cook. Continue to use thermometer until burner is turned off.

#### If Frying:

- Follow instructions provided by the appliance manufacturer.
- When cooking with oil or grease, a thermometer must be used.
- Introduction of water from any source into the cooking oil or grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil and grease, all food products MUST be completely thawed and towel dried to remove water before being immersed in the fryer.
- Be sure thermometer is in good working condition. To check the thermometer, insert it into a pot of boiling water and ensuring that it registers approximately  $212^{\circ}\text{F} \pm 20^{\circ}\text{F}$  ( $100^{\circ}\text{C} \pm 10^{\circ}\text{C}$ ). If it does not function properly, obtain a replacement thermometer specified by the manufacturer before using the appliance.
- Do not over fill the pot with cooking liquid. Never fill appliance more than half full of cooking liquid or past the maximum fill line (a permanent marking on fryer).
- If cooking liquid has spilled and ignited, do not attempt to extinguish with water. Immediately turn gas supply OFF at the supply cylinder and:
  - Extinguish flames using a BC type fire extinguisher as recommended by the fryer manufacturer; or
  - Smother flames with dirt or sand.
  - In case there is a fire, call the local fire department or dial 911.
  - To avoid accidental burns from burner flame or hot cooking liquid, turn the burner off before

inserting or removing food from the fryer.

- When removing food from the fryer, be sure to avoid burns from hot cooking liquid drippings.

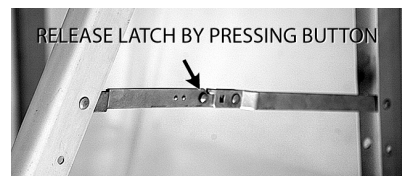
#### Tear Down:

Clean grill and griddle before putting unit away.

- Remove side shelves.
- Remove grease tray and store under the pot grate (as shown).



- Place stove on back and remove Legs by pushing button and folding Lock (as shown).



- Position Shelves on bottom of stove (as shown).



- Fold Legs and snap into position (as shown)



- When transporting stove, make sure that the lid is locked.



#### LIMITED WARRANTY

To activate warranty, fill out the included registration form and mail to Camp Chef, PO Box 4057, Logan, UT 84323 or register on-line at: CampChef.com

The manufacturer warrants stove components (except paint and finish) to be free from defect in materials and workmanship for 1 year from the date of purchase. All accessories (included with stove or purchased separately) are warranted from defect in materials and workmanship for 90 days from the original purchasing date. Within these periods, the manufacturer will replace or repair defective parts deemed unusable from its original intent by making available the parts thereof FOB Logan, UT 84321.

Product paint and finish is not warranted. The exterior finish of the product will wear down over time. Touch up the exterior with black, high temperature spray paint as needed. Do not paint the inside surfaces. Clean the unit after each use to maintain the finish and prolong the life of your product. Wipe away all grease and ashes. Keep metal products free of moisture, salts, acids and harsh fluctuations in temperatures.

Warranty does not cover normal wear of parts or damage caused by misuse, abuse, overheating and alteration. Repairs or alterations made by anyone other than Camp Chef are not covered in this Warranty. Manufacturer will not be held liable for any losses due to neglectful operation. Furthermore, this Warranty does not cover damage caused by natural disasters such as earthquakes, hurricanes, tornadoes, floods, lightning, fires, etc.

Upon the expiration of this warranty all such liability will terminate. No other warranties are expressed or implied.

Keep all original sales receipts. Proof of purchase is required to obtain Warranty services. Prior written approval and a Return Authorization Number must be obtained accepted for repair or replacement only. Returns must be shipped prepaid. Collect shipment or shipments without a Return Authorization Number will not be accepted. To obtain Warranty services call 1.800.650.2433.

\*Warranty applies to the contiguous US states only.

No.	Part No.	Description
1	SPG25-1	Carry Handle
2	SPG25-2	Stove Grate (Optional)
3	SPG25-SH	Side Shelf (Optional)
4	SPG25-4	Leg Extension Asm (Optional)
5	SPG25-5	Foot Cap (Set of 4)
6	SPG25-6	Leg
7	SPG25-7	Grease Tray
8	SPG25-8	Lid Latch
9	SPG25-9	Gas Manifold Washer

No.	Part No.	Description
10	SPG25-10	Valve
11	SPG25-11	Control Knob (Includes 2)
12	SPG25-12	Burner Asm (Includes Igniter)
13	SPG25-13	Igniter (Set of 2)
14	SPG25-14	Lid Asm (Includes Hinges & Handle)
15	SPG25-15	Lid Handle
16	SPG25-GR	Porcelain Coated Grill (Optional)
17	SPG25-GD	Porcelain Coated Griddle (Optional)
18	SPG25-17	Regulator

