

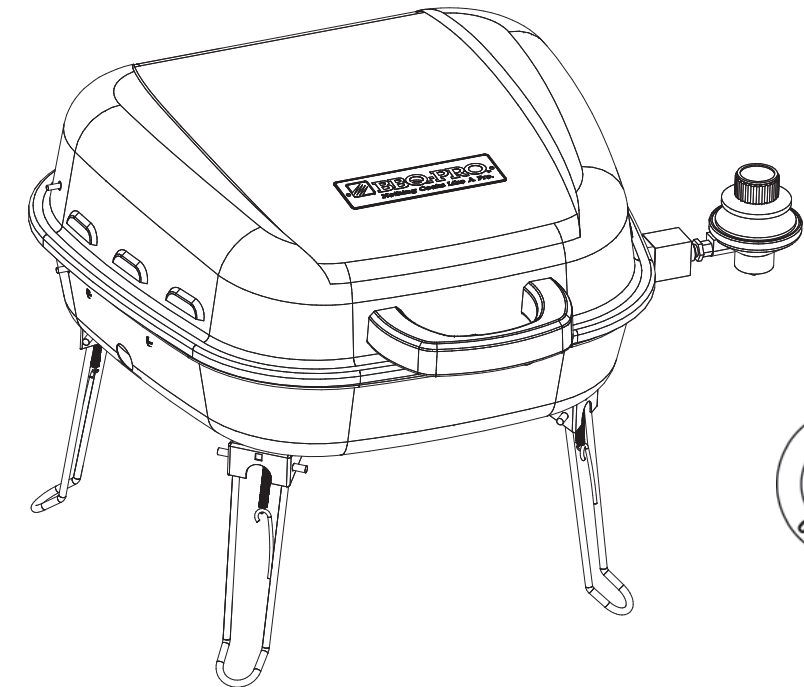
## Use and Care Guide



### Tabletop Propane Grill

Kmart Item No. 02616546-4

**This Grill is for Outdoor Use Only**



#### **WARNING**

- Read and follow all Safety, Assembly, and Use and Care Instructions in this Guide before assembling and cooking with this grill.
- Failure to follow all instructions in this Use and Care Guide may lead to fire or explosion, which could result in property damage, personal injury or death.

- Safety
- Parts
- Assembly
- Use and Care

**Assembly Questions?  
Call 1-800-489-1581**

**Tool needed for assembly:  
Screwdriver (not provided)**

## SAVE THESE INSTRUCTIONS!

Manual Code: 9803100001 090911-JH17

See our extensive assortment of outdoor living products on-line at  
[www.sears.com](http://www.sears.com) and [www.kmart.com](http://www.kmart.com)

Sears, Roebuck and Co., Hoffman IL 60179, USA

## TABLE OF CONTENTS

Customer Service Center.....	2
Safety Symbols.....	2
Warranty.....	4
Parts List, Exploded View.....	5
Hardware List, Replacement Parts List.....	6
Assembly.....	7-12
Use and Care.....	13

### Customer Service Center - Call for Help and Parts

- For Assembly Assistance, Missing or Damaged Parts  
Call: 1-800-489-1581

### Safety Symbols

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

**DANGER**

**DANGER:** Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

**WARNING**

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

**CAUTION**

**CAUTION:** Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

**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 Fire Department.

- Never operate this appliance unattended.
- Never operate this appliance within 10 feet (3m) of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 25 feet (7.5m) of flammable liquids.
- If fire should occur keep away from appliance and immediately call your fire department. Do not attempt to extinguish an oil/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.**

**WARNING**

- Unit is for outdoor use only.
- Never use inside enclosed areas such as patios, garages, buildings or tents.
- Never use inside recreational vehicles or on boats.
- Never operate unit under overhead construction such as roof coverings, carports, awnings, or overhangs.
- Never use unit as a heater.
- Maintain a minimum distance of 10ft (3m) from overhead construction, walls, rails or other structures.
- Keep a minimum 10ft (3m) clearance of all combustible materials such as wood, dry plants, grass, brush, paper, or canvas.
- Keep appliance clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
- Use unit on a level, non-combustible, stable surface such as dirt, concrete, brick or rock.
- Keep children and pets away from unit at all times. Do NOT allow children to use unit.

## GRILL OPERATION

**WARNING**

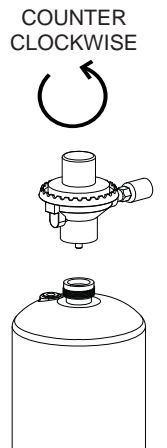
**Perform “Soapy Water Test” before each use. See “Soapy Water Test” section in manual. Extinguish all open flames before connecting regulator to gas cylinder. Turn gas OFF after each use.**

**CAUTION**

- Fatty foods (hamburgers, etc.) can have excess grease and cause flare ups. When cooking fatty foods, use a low setting with lid open.
- Clean base pan before each use. This will cut down on build-up and flare ups.

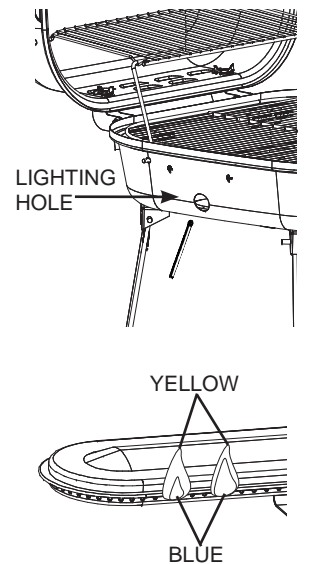
## INSTALLING GAS CYLINDER

1. **Inspect burner before each use.** Check burner and burner venturi tube for insects and insect nests. A clogged tube can lead to a fire beneath appliance.
2. Connect regulator to grill (see Step 4 on pg 8).
3. Make sure regulator control knob on grill is in the “OFF” position.
4. Remove protective cap from gas cylinder if applicable.
5. Center and insert valve outlet into regulator as shown in figure on right.
6. Turn gas cylinder counterclockwise until it stops. **DO NOT CROSS THREAD.**
7. Perform Soapy Water Test (see pg13).



## MATCH LIGHTING INSTRUCTIONS

1. Open lid during lighting.
2. Push regulator control knob to turn ON. Turn to MED position.
3. Place a long lit match or candle lighter through lighting hole close enough to burner to ignite.
  - Regulator control knob adjusts burner flame. Turn control knob counter-clockwise SLOWLY to increase flame. Turn control knob clockwise to decrease flame.
  - Visually check burner flame. A CORRECT FLAME should be blue with a small amount of yellow at the tip. An INCORRECT FLAME is excessively yellow and irregular. If an incorrect flame occurs, turn regulator control knob to OFF position. Allow unit to cool and then clean burner. Let burner completely dry before re-lighting.
4. If burner does not ignite wait five minutes and then re-try.
5. After use turn regulator control knob OFF. Always allow unit to cool completely before touching, moving or storing.

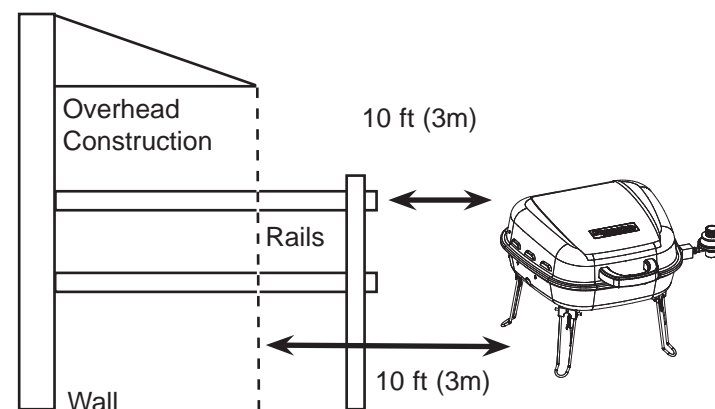


## SOAPY WATER TEST

### WARNING

- Soapy Water Test **MUST** be performed each time gas cylinder is connected or each time it is used.
- Soapy Water Test **MUST** be performed outdoors in well ventilated area.
- When performing Soapy Water Test keep smoker away from open flames, sparks or lit cigarettes.
- Grill is designed to work with propane gas only. Only use gas cylinders marked propane with this unit. This product will **NOT** operate with natural gas.
- Never use an open flame to test for gas leaks.

Reminder: Never operate this grill under any overhead construction. Maintain a minimum of 10ft (3m) from overhead construction, walls or rails. See diagram below.

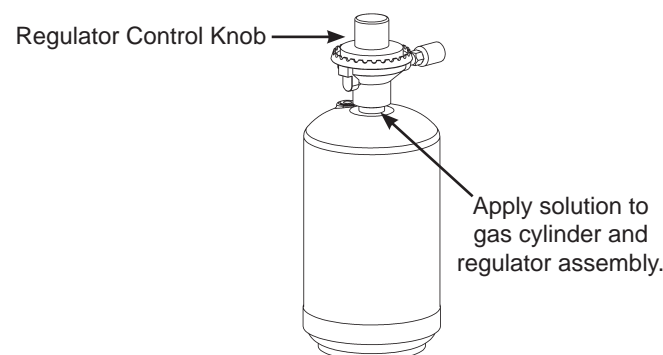


## PREPARATION

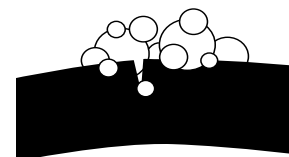
- Make sure regulator control knob is in OFF position.
- Prepare soapy water solution: (1) part dish washing liquid (or more if desired), (3) parts water.
- Apply soapy water solution to gas cylinder and regulator assembly.

## TESTING

1. Turn regulator control knob ON and watch for bubbles. **DO NOT LEAVE GAS ON MORE THAN 12 SECONDS.** If bubbles appear, stop, turn regulator control knob OFF and retighten the connection that is leaking gas. Repeat test.
2. When test is complete, and there are no leaks, wait minimum of 5 minutes for gas fumes to diminish before lighting burner.



Failed test will present bubbles as shown below.



**DURING ANY PORTION OF SOAPY WATER TEST IF BUBBLES CONTINUE TO APPEAR, STOP, DO NOT USE UNIT. CONTACT LOCAL PROPANE DEALER OR MASTERBUILT CUSTOMER SERVICE @ 1-800-489-1581.**

**Note:** Use 1LB (0.45kgs) gas cylinder with this unit.  
Cylinder NOT included with this unit.

### WARNING

- Unit has an open flame. Keep hands, hair, and face away from burner flame. Do **NOT** lean over burner when lighting. Loose hair and clothing may catch fire.
- Allow unit to cool below 115°F (46°C) before moving or storing.
- Avoid bumping or impacting unit.
- This unit is **HOT** while in use and during cooling process. Wear protective gloves/mitts.
- Use of alcohol, prescription or non-prescription drugs may impair user's ability to properly assemble or safely operate unit.
- Never use glass, plastic or ceramic cookware in unit.
- Do **NOT** allow anyone to conduct activities around unit during or following its use until it has cooled.
- Accessory attachments not supplied by Masterbuilt Manufacturing, Inc. are not recommended.
- Never use unit for anything other than its intended use. This unit is **NOT** for commercial use.
- Use in accordance with local, state and federal fire codes.
- Use 1LB (0.45kg) gas cylinder with this unit. (cylinder not included with unit).
- Installation of unit must conform with local codes or in the absence of local codes, with National Fuel Gas Code, ANSIZ223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gasses, ANSI/NFPA 58 or CSA B149.1, Natural Gas Installation Code; Propane Storage and Handling, CSA B149.2; or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192; and Recreational Vehicle Code, CSA Z240 RV Series as applicable.
- LP gas cylinder being used must be constructed and marked in accordance with specifications for LP gas cylinders of the US Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation for Dangerous Goods, CAN/CSA-B339.
- Always perform soapy water test (see "Soapy Water Test Instructions" in this manual) **EVERY TIME** you use unit.
- Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- Always disconnect gas cylinder from unit when not in use.

### WARNING

- Never attach/disconnect gas cylinder, move or alter gas fittings when unit is in operation.
- Never use gas cylinder if there is evidence of dents, gouges, bulges, fire damage, erosion, leakage, excessive rust, or other forms of visible external damage. This may be hazardous and cylinder should be taken to a liquid propane supplier to be checked.
- Regulator supplied with unit **MUST** be used. For replacement parts, if needed, contact Masterbuilt Customer Service at 1-800-489-1581.
- When lighting burner remove all inside parts to prevent explosion from gas build up.
- If burner does not ignite, turn off regulator control and wait 5 minutes. After time is up, repeat burner lighting steps.
- Do **NOT** obstruct flow of combustion and ventilation. Keep ventilation openings of cylinder enclosure free and clear of debris.
- When use is complete, always turn regulator control **OFF** first.
- Gas **MUST** be turned off at regulator control when not in use.
- Do **NOT** store spare LP gas cylinder under or near unit. Gas cylinder safety relief valve may overheat allowing gas to release causing fire which may cause death or serious injury.
- Never fill cylinder over 80% full or cylinder may release gas causing fire which may cause death or serious injury.
- If you smell, hear or see gas escaping, immediately get away from gas cylinder and call the Fire Department. Fire may cause death or serious injury.
- Place a dust cap on cylinder valve outlet whenever cylinder is not in use. Only install dust cap provided with cylinder. Other caps or plugs may cause leaks.
- Cylinder **MUST** be stored outdoors, out of children's reach and must **NOT** be stored in a building, garage, or any other enclosed area.
- This appliance is not for frying turkeys.

 **WARNING** 

This manual contains important information necessary for the proper and safe use of this grill. Read and follow all warnings and instructions before using grill and during use. Keep manual for future reference.

 **WARNING** 

**CALIFORNIA PROPOSITION 65**  
 1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.  
 2. The materials used in this product may contain lead a chemical known to the State of California to cause birth defects and other reproductive harm.

**WARRANTY**

**BBQ-PRO GRILL WARRANTY**

**90 DAY Full Warranty**

If this BBQ-PRO product fails due to a defect in material or workmanship within 90 days from the date of purchase, return it to any Kmart store in the United States with your proof of purchase for free replacement.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears, Roebuck and Co., Hoffman Estates, IL 60179

**USE AND CARE**

**BEFORE FIRST USE**

Before cooking with your BBQ PRO Grill, follow these steps closely to both cure the finish and season the interior of your grill. Improper preparation of your grill may affect the finish and/or add metallic flavors to your first foods.

- Brush or wipe all interior surfaces and cooking grate with vegetable cooking oil.
- Perform soapy water test and light grill.
- Close lid.
- Continue burning grill for two hours or more. After at least 2 hours, begin increasing temperature by about 50-75 degrees. Hold it at that temperature for about 15-30 minutes. Your BBQ-PRO Grill is now ready for use.

**GRILL MAINTENANCE**

- Clean grill before and after each use.
- Inspect all hardware in assembled parts for tightness on a regular basis to insure unit is in safe working condition.
- ALWAYS allow unit to cool completely before handling.
- Clean unit, including special surfaces such as cooking grates with mild cleaning agents. Wipe outside of unit with damp rag. DO NOT use oven cleaner.
- ALWAYS cover and store cold unit in a protected area.
- Unit is made of steel and may rust over time. If rusting occurs on outside surfaces, clean area with sand paper or steel wool, then cover with heat resistant paint.
- NEVER USE PAINT ON INSIDE SURFACES OF UNIT.

**RECIPES**

**BBQ BURGERS**

- ¼ cup catsup
- 2 tbsp steak sauce
- 1 tbsp water
- 1 tsp sugar
- 1 tsp vinegar
- 1 clove garlic, minced
- 1 lb lean ground beef
- ¼ tsp salt
- ¼ tsp black pepper
- 4 hamburger buns, split and toasted

For sauce, in small saucepan combine catsup, steak sauce, water, sugar, vinegar, garlic, and if desired, hot pepper sauce. Bring to boiling, and reduce heat. In a medium bowl combine ground beef, salt, and pepper. Shape meat mixture into four ¾ inch thick patties.

Grill patties on the rack of an uncovered grill using medium heat for 14-18 minutes or until meat reaches 160° F degrees internally. Turn patties once during cooking and brush once or twice with sauce during the last five minutes. Serve burgers on buns.

Optional: few dashes bottled hot pepper sauce, American cheese slices, lettuce leaves, tomato slices, onion slices, and pickle slices.

 **WARNING** 

To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

USDA* Safe Minimum Internal Temperatures	
Fish	145° F
Pork	160° F
Egg Dishes	160° F
Steaks and Roasts of Beef, Veal or Lamb	145° F
Ground Beef, Veal or Lamb	160° F
Whole Poultry (Turkey, Chicken, Duck, etc.)	165° F
Ground or Pieces Poultry (Chicken Breast, etc.)	165° F

\* United States Department of Agriculture

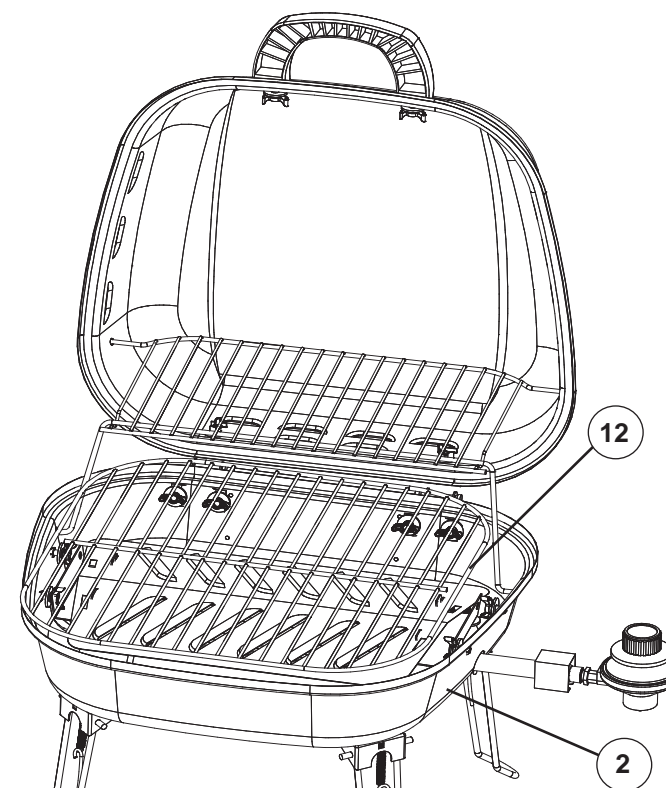
**HERB-MUSTARD CHICKEN QUARTERS**

- 2 tbsp creamy Dijon-style mustard blend
- 1 tbsp snipped fresh parsley
- 1 tbsp snipped fresh oregano or 1 tsp dried oregano crushed
- 1 tbsp water
- 1/8 tsp ground red pepper
- 3 to 3 ½ lb whole broiler-fryer chicken, cut into quarters

For sauce, in a small bowl combine mustard, parsley, oregano, water and red pepper. Cover and chill until ready to use. Optional to remove skin.

Place chicken bone side down. Cover and grill for 50-60 minutes or until chicken is no longer pink. Brush the pieces with sauce occasionally during the last 10 minutes of grilling.

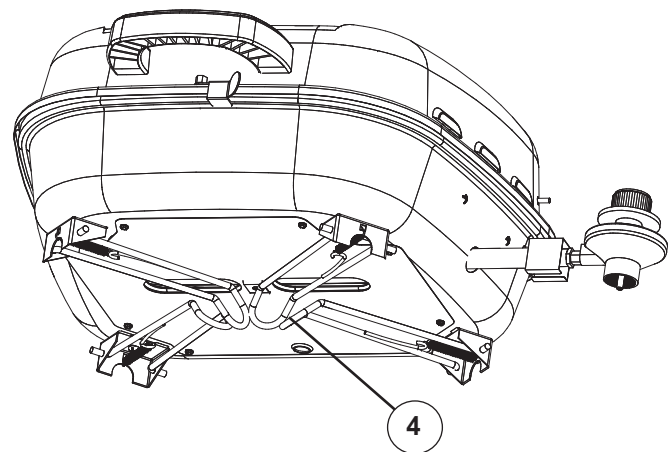
## 11 COOKING GRATE



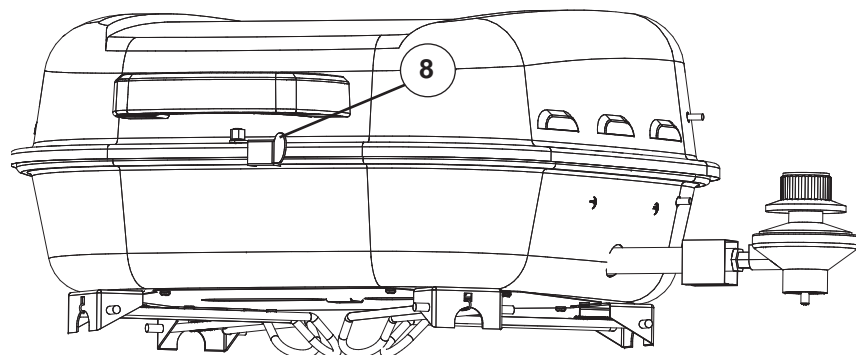
Place cooking grate (12) into base pan (2) as shown.

**GRILL IS READY FOR USE.**

## 12 ADDITIONAL FEATURES



To make grill portable fold legs (4) under and close lid lock (8) as shown.



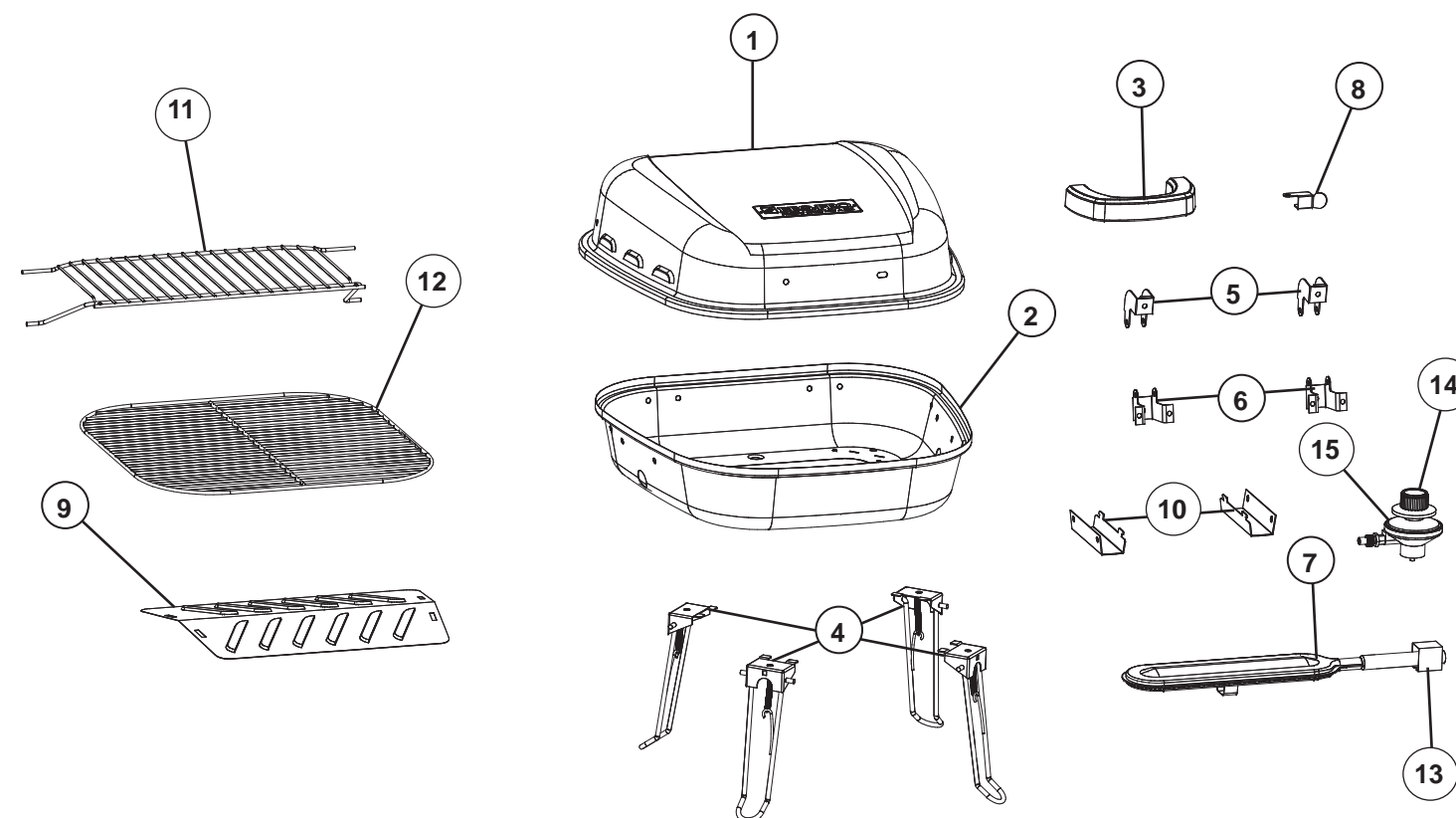
## PARTS LIST - EXPLODED VIEW

Unpack all parts and check against Parts List. If any parts are damaged or missing, call 1-800-489-1581 for replacement.

### PARTS LIST

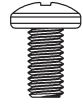



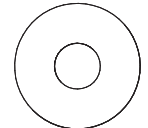
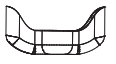
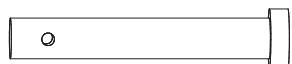
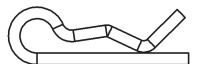
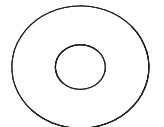
Item No.	Quantity	Description	Item No.	Quantity	Description
1	1	Lid	9	1	Heat Plate
2	1	Base Pan	10	2	Heat Plate Support
3	1	Lid Handle	11	1	Warming Rack
4	4	Leg	12	1	Cooking Grate
5	2	Top Hinge	13	1	Wind Guard
6	2	Bottom Hinge	14	1	Regulator Control Knob
7	1	Burner	15	1	Regulator/Valve
8	1	Lid Lock (pre-assembled)			

### EXPLODED VIEW



## HARDWARE LIST - REPLACEMENT PARTS LIST

### HARDWARE LIST

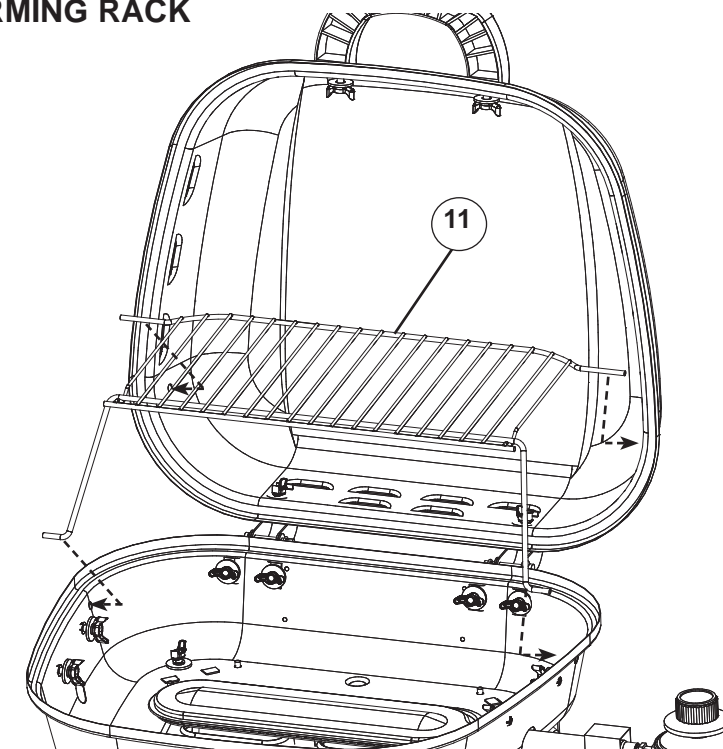
- |   |   |   |
|---|---|---|
|    |    |    |
| (A)<br>M5x10<br>Phillips Head Screw<br>Qty: 18                                      | (B)<br>M6x15<br>Wing Screw<br>Qty: 1  | (C)<br>M5<br>Lock Washer<br>Qty: 20   |
|    |    |    |
| (D)<br>M6<br>Lock Washer<br>Qty: 1  | (E)<br>M6x18<br>Washer<br>Qty: 21   | (F)<br>M5<br>Wing Nut<br>Qty: 20  |
|  |  |  |
| (G)<br>M5x30<br>Pin<br>Qty: 2   | (H)<br>1.4x30<br>Cotter Pin<br>Qty: 2   | (I)<br>Heat Insulation<br>Washer<br>Qty: 2  |

### REPLACEMENT PARTS LIST

To purchase replacement parts, call 1-800-489-1581.

Item No.	Description	Item No.	Description
9903100001	Lid Kit	9903100008	Heat Plate Support Kit
9903100002	Base Pan Kit	9003100015	Regulator/Valve
9903100003	Lid Handle Kit	9003100016	Warming Rack
9903100004	Leg Kit	9003100017	Cooking Grate
9903100005	Hinge Kit	9003100018	Heat Plate
9903100006	Burner Kit	9903100009	Hardware Kit
9903100007	Lid Lock Kit	9803100001	Instruction Manual

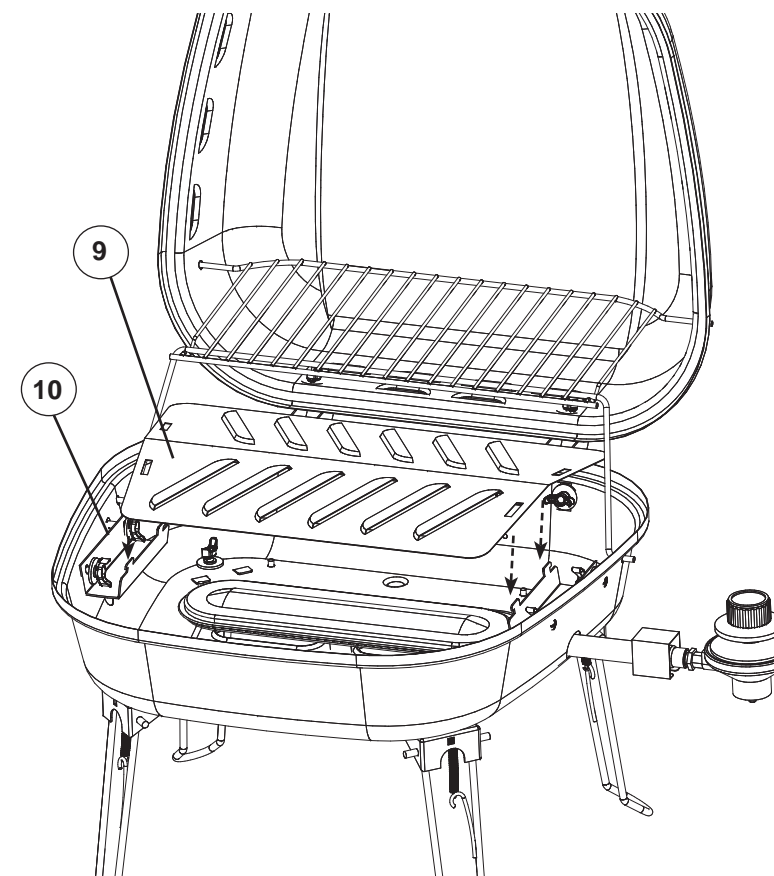
## 9 WARMING RACK



*Some parts not shown for clarity.*

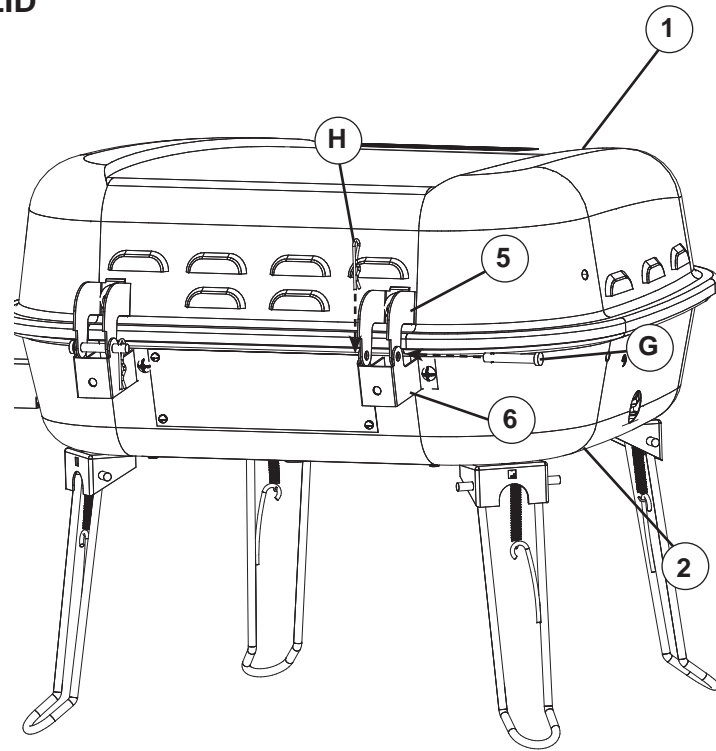
Insert warming rack (11) into assembled grill as shown.

## 10 HEAT PLATE



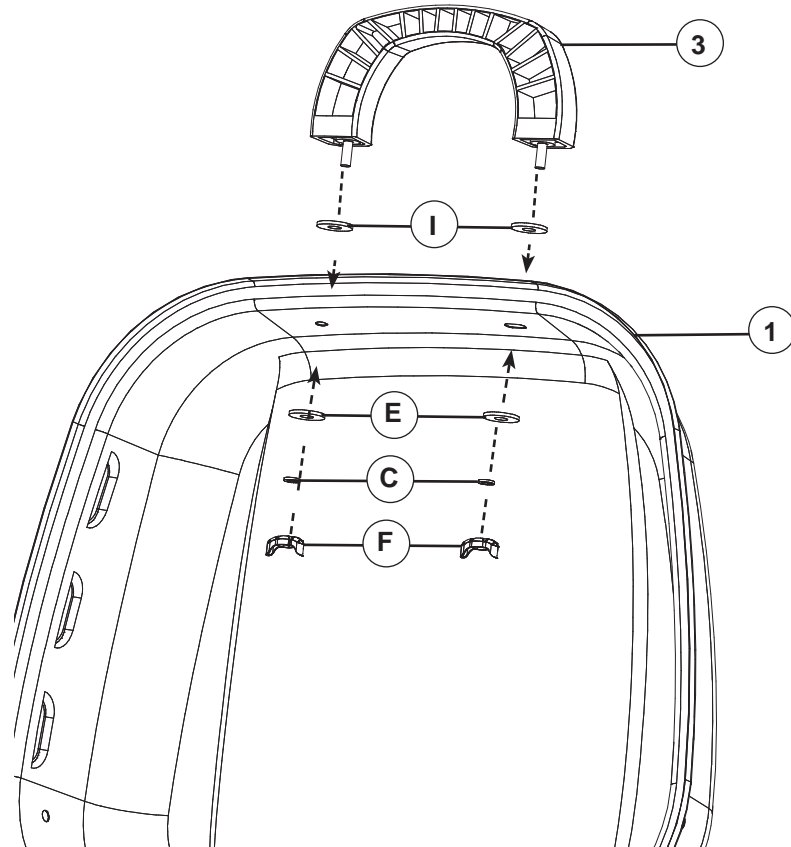
Position heat plate (9) on heat plate supports (10) as shown.

## 7 LID



Place lid (1) onto base pan (2) as shown. Make sure top hinge (5) is inside of bottom hinge (6). Insert pin (G) through hinges and secure using cotter pin (H).

## 8 LID HANDLE

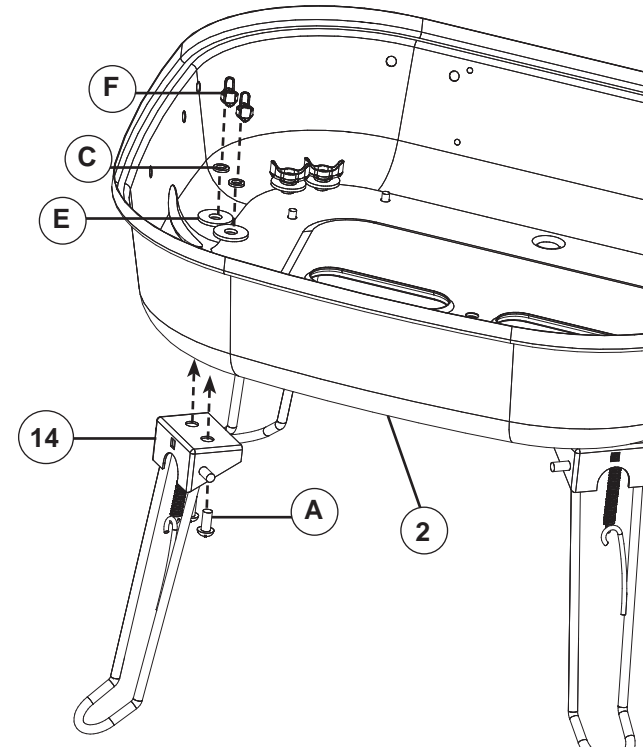


Place heat insulation washers (I) on lid handle (3). Insert lid handle (3) into lid (1) as shown. Secure with washers (E) lock washers (C) and wing nuts (F).

## ASSEMBLY

Before assembly read instructions carefully. Assemble grill on a clean, flat surface.

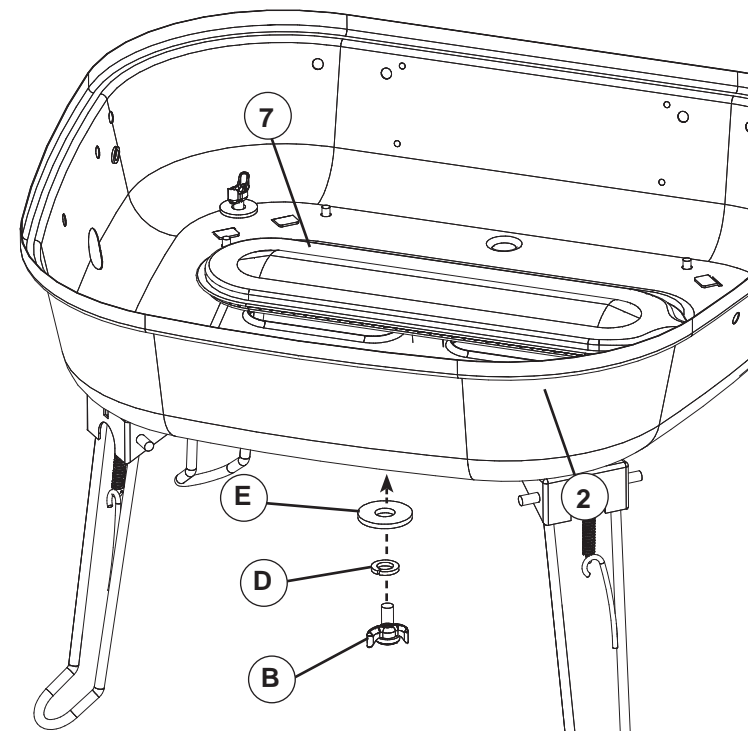
### 1 LEGS



Align leg (14) with bottom of base pan (2). Attach leg using screws (A). Secure with washers (E) lock washers (C) and wing nuts (F) as shown.

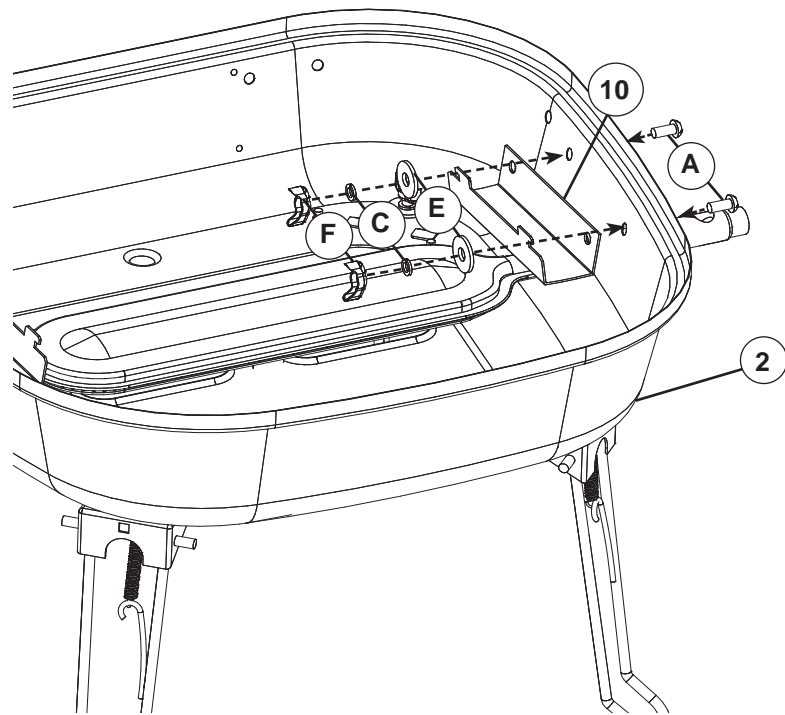
Repeat step for remaining legs.

### 2 BURNER



Insert burner (7) at an angle into side hole in base pan (2). Secure using washer (E) lock washer (D) and wing screw (B).

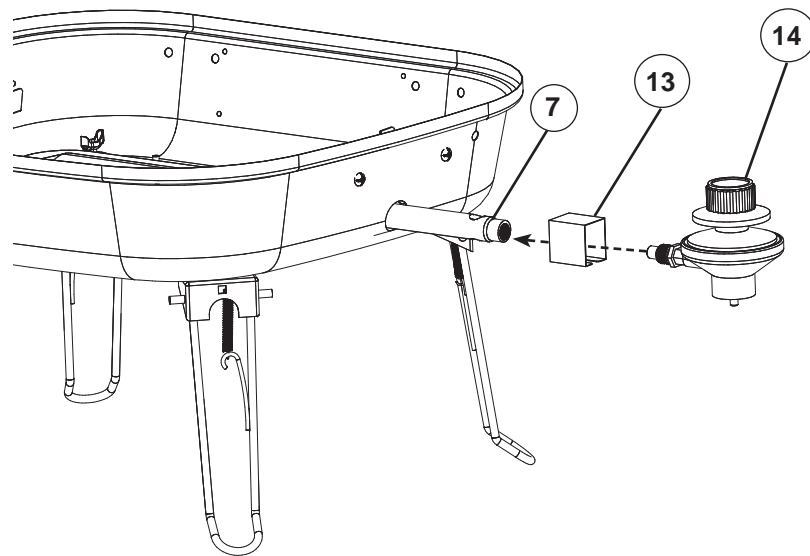
### 3 HEAT PLATE SUPPORT



Align holes on heat plate support (10) with holes on side of base pan (2). Insert screw (A) through outside of base pan into heat plate support as shown. Secure using washer (E) lock washer (C) and wing nut (F).

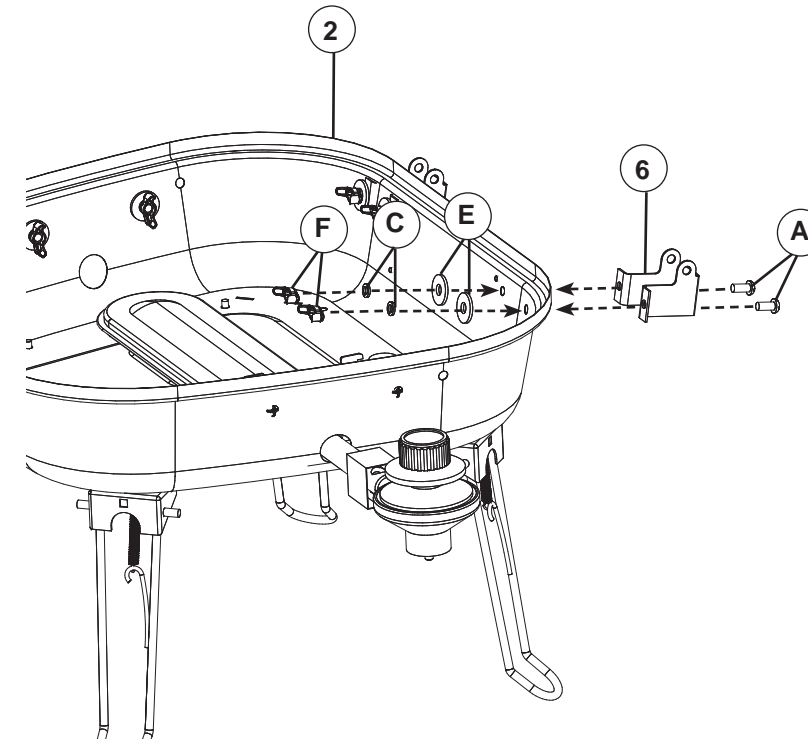
Repeat step on opposite side for remaining heat plate support.

### 4 REGULATOR/VALVE



Place wind guard (13) on burner (7) as shown. Insert regulator/valve (14) onto end of burner and twist to secure.

### 5 BOTTOM HINGE

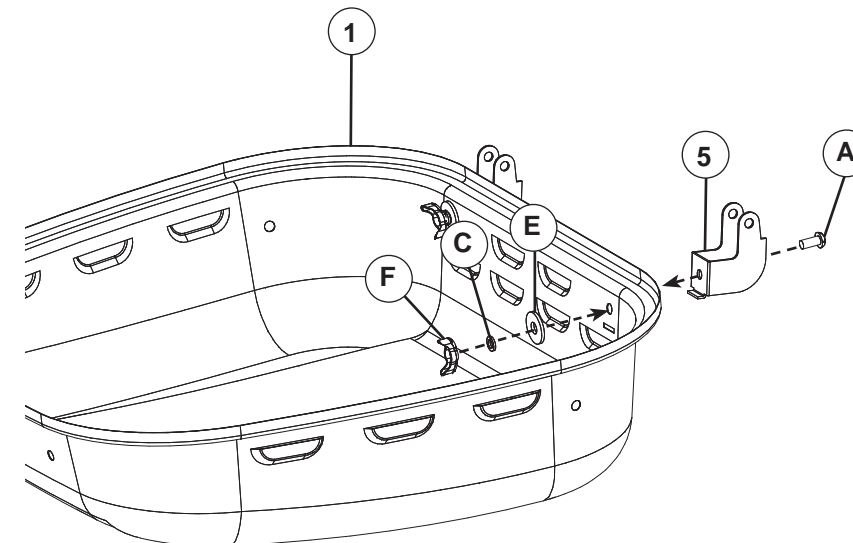


*Some parts not shown for clarity.*

Align holes on bottom hinge (6) with holes on back of base pan (2). Insert screw (A) through bottom hinge as shown. Secure using washer (E) lock washer (C) and wing nut (F).

Repeat step for remaining bottom hinge.

### 6 TOP HINGE



Align holes on top hinge (5) with holes on back of lid (1). Insert screw (A) through top hinge as shown. Secure using washer (E) lock washer (C) and wing nut (F).

Repeat step for remaining top hinge.