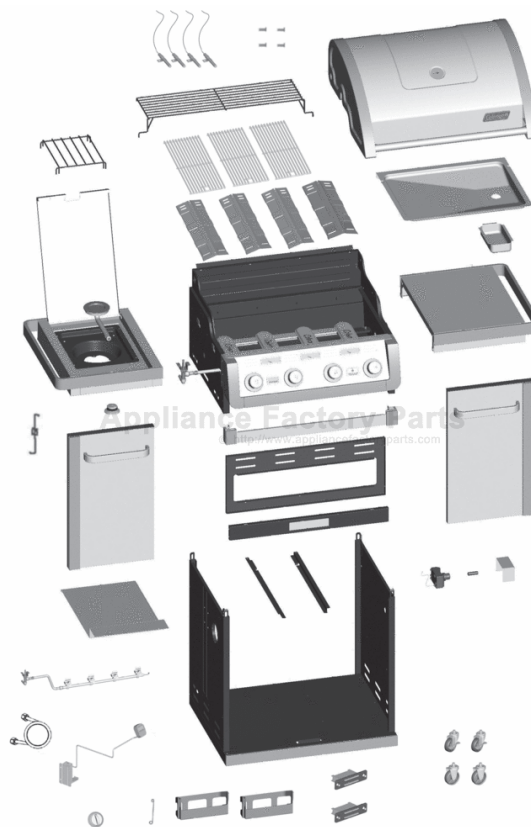


This Owner's Manual is provided and hosted by [Appliance Factory Parts](http://ApplianceFactoryParts.com).



Coleman 85-3029-4/g52208 Owner's Manual

[Shop genuine replacement parts for Coleman
85-3029-4/g52208](#)



[Find Your Coleman Grill Parts - Select From 255 Models](#)

----- Manual continues below -----



WARRANTY

STOP
Do not return the product to the store.

IF YOU NEED HELP OR PARTS, CALL THE COLEMAN® HOTLINE

1-800-275-4617

HOURS: 8AM-7PM EST Mon-Fri, CLOSED Saturday and Sunday

GET HELP FOR:

MISSING/DAMAGED PARTS • ASSEMBLY • TROUBLESHOOTING
• WARRANTY ASSISTANCE • PRODUCT INFORMATION

**TIP: ASSEMBLE YOUR GRILL IMMEDIATELY. MISSING OR DAMAGED PARTS
MUST BE CLAIMED WITHIN 30 DAYS OF PURCHASE.**

GRILL SAFETY CHECK-LIST

For your family's safety, please check the following:

- READ and UNDERSTAND the owner's manual
- CHECK that the regulator nipple is centered into the LP tank valve. Do NOT cross thread this connection. Cross threading may result in a fire, or explosion at the tank connection.
- PERFORM LEAK TEST on all connections as specified in this user manual. Leak Checks should be performed on all new BBQ's even if assembled by an assembler or gas technician. Leak checks should be performed frequently thereafter.
- DO NOT position or operate barbecue under overhang or unprotected construction, against a wall, near aluminum siding, windows, or fencing.
- BEFORE OPENING THE GAS SUPPLY, ensure the lid is open, control knobs are in OFF position, gas is turned off, and the regulator is attached to tank correctly. Then follow the PROPER LIGHTING PROCEDURE as shown in the manual. If above steps are not followed, you may experience low flames, or other performance issues.
- Beware HOT SURFACES including lid, lid handle, side tables, and control panel. Wear protective gloves while barbecuing.
- Remove and Clean the QUICK CLEAN™ Grease collection Tray, QUICK CLEAN™ grease cup, and the Even Heat™ Heat Distribution plates, to avoid grease fires and flare ups.
- Remove and Clean the EVEN HEAT™ Burners to avoid flash fires caused by spider webs and blockages.

⚠ CAUTION

Some parts may contain sharp edges, especially as noted in the manual. Wear protective gloves during assembly and usage of this appliance.

For residential use ONLY. Do not use for commercial cooking.

⚠ WARNING

Do not attempt to repair or alter the hose and regulator or valve assembly for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

To ensure your satisfaction and for follow-up service,
register your BBQ online at
www.colemanbbqs.com

TABLE OF CONTENTS

Installation/ Additional warnings	1
Gas Hook-Ups and Warnings	
LP cylinder requirements	2
LP cylinder removal, transport and storage	3
LP cylinder filling	3
Safety Hose and Regulator:	
Connecting regulator to LP cylinder	4
Regulator flow limiting device	4
Resetting the regulator flow limiting feature	4
Leak Testing	5
Natural Gas Models	5
Operation- Lighting instructions	6
Operation- To extinguish	8
Prevention	
Burner Flame Check	8
Flare-Ups	8
Grease Fires	9
Flash-Back Fires	9
Troubleshooting	
Instastart™ Ignition	10
Even Heat™ burners	10
Care and Cleaning	12
Storing your barbecue	14
Start Grilling	
Barbecue Cooking Methods and Grilling Tips	15
BBQ control settings	16
General Side Burner Tips	17
Quick Check™ Fuel Gauge	17
Easy Read 60 Minute Timer	17
Warranty and Service	19

GAS HOOK-UP'S AND WARNINGS

(LP) LIQUID PETROLEUM GAS

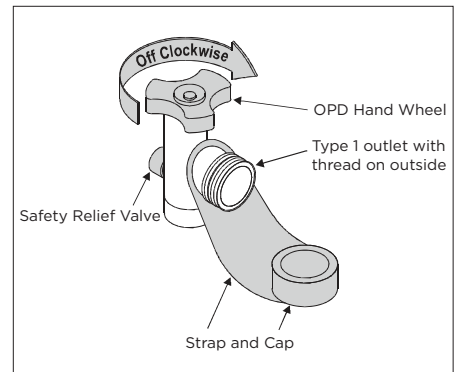
- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP cylinder requirements:

- Use LP cylinder **only** with these required measurements:
- 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN /CSA-B339, Cylinders spheres and tubes for transportation of dangerous goods. See LP cylinder collar for marking.

LP cylinder valve must have:

- **Shut-off valve** with a correct cylinder valve output as specified in current standards. CAN / CGA 1.6g-M97 Outdoor Gas Grills. USA: ANSI Z21.58a-2006/CSA 1.6g-2006 Outdoor Cooking Appliances.
- Type 1 outlet compatible with regulator or grill. The type 1 valve is easily recognized by the large external thread on the outside of the valve.
- Safety relief valve with direct connection to the vapour space of the cylinder.
- **UL listed Overfill Protection Device (OPD)**. This OPD safety feature is identified by a unique triangular hand wheel. Use only LP cylinders equipped with this type of valve.
- A device for vapor withdrawal.
- A collar to protect the LP tank shut off valve.
- A ring on the bottom of the LP tank to secure it to the support assembly.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



⚠ WARNING

Any attempt to connect a regulator to any connectors other than the mating TYPE -1 connector could result in fires, explosions, injuries, or property damage. Use only LP cylinders equipped with this type of valve.

DO NOT connect to a propane cylinder exceeding 9.1 kg capacity or use a cylinder with any other type of cylinder valve connection device.

Before opening LP cylinder valve, check the coupling nut for tightness.

DANGER

- NEVER store a spare LP cylinder, empty or full, under or near the appliance.
- Never fill a cylinder beyond 80% full.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire or explosion with risk of property damage, serious injury or death.
- Do not store objects or materials inside the barbecue cart enclosure that would block the flow of combustion air to the underside of either the control panel or the burner box.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.



SAFETY HOSE AND REGULATOR

PROPANE MODELS:

Your Barbecue is designed to operate on L.P gas at a pressure of 2.74Kpa (11" water column). A regulator preset to this pressure is supplied with your Barbecue.

QCC-1 QUICK CLOSING COUPLING

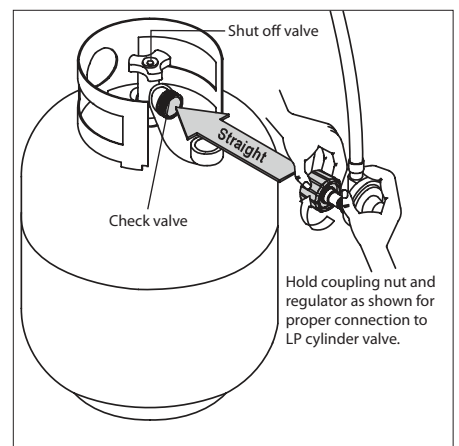
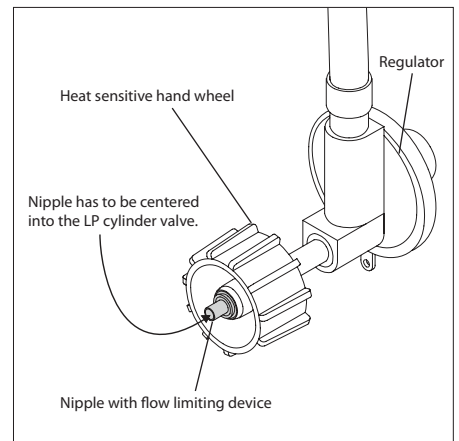
All models are designed to be used with an LP gas cylinder equipped with the new QCC-1 Quick Closing Coupling system.

The QCC-1 system incorporates new safety features required by the Canadian Standards Steering Committee.

- Gas will not flow until a positive connection has been made
- A thermal element will shut off the flow of gas between 240 degrees and 300 degrees F.
- When activated, a Flow Limiting Device will limit the flow of gas to 10 cubic feet per hour.

Connecting Regulator to the LP Cylinder

1. LP cylinder must be properly secured onto grill.
2. Turn all control knobs to the OFF position.
3. Turn LP cylinder OFF by turning hand-wheel clockwise to a full stop.
4. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.
5. Hold regulator and insert nipple into LP cylinder valve. Hand tighten the coupling nut. Hold the regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.
6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance.



NOTE:

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

⚠ DANGER

Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

Regulator Flow Limiting Device

If you are experiencing any of the following performance issues you may have activated the flow limiting feature in your regulator:

- Burners not getting hot enough
- Low or incomplete burner flames
- Low gas pressure
- Burners not staying lit

Resetting the Regulator Flow Limiting feature

1. With all control knobs and the gas source in the OFF (O) position, Open the BBQ lid.
2. Disconnect the hose and regulator from the Propane tank.
3. Turn all BBQ control knobs to the "Hi" (🔥) position, and let stand for 1-3 minutes, allowing all excess gas in valves and manifold to dissipate.
4. Turn all BBQ control knobs back to the "OFF" (O) position.
5. With the BBQ lid still OPEN, reconnect the hose and regulator to the propane tank- Do not cross thread the connection. Hand-tighten only.
6. Check all hose connections to ensure that a positive seal has been made.
7. Slowly turn ON the propane gas supply, ¼ to ½ a turn.

NATURAL GAS HOOK-UPS AND WARNINGS

FOR NATURAL GAS MODELS ONLY

All Coleman® Natural Gas Barbecues come equipped with a 10' Natural Gas hose with a quick connect socket connection. This will allow you to attach your Barbecue to your residential gas line.

To Connect

1. Push back the sleeve on the Quick Connect socket and insert plug and release the sleeve as shown.
2. Push the two pieces together until the sleeve snaps forward, to lock the plug in the socket.

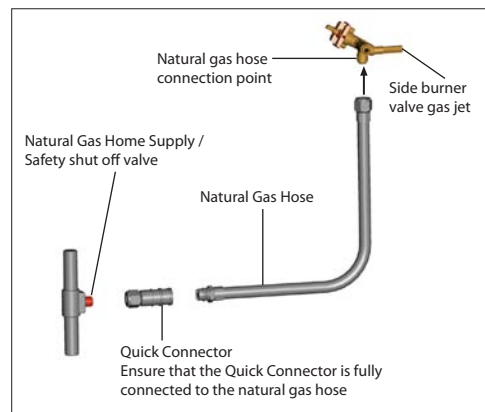
To Disconnect

1. Push sleeve back and pull the plug out.

Testing For Gas Leaks

Before attempting to operate this Grill:

- Always confirm that all burner control knobs are in the OFF position.
- Always connect the gas supply hose first, open lid and then open the gas shutoff valve.
 - Always use a brush or spray bottle to apply a 50/50 solution of liquid soap and water to all connection points, to test for gas leaks. Never use a match or open flame for that purpose.
 - Always look for bubbles to appear, as the appearance of bubbles will indicate a gas leak.
 - Always turn off the gas immediately and tighten the connection, if you find that a leak has been detected.
 - Before lighting the grill, always repeat this procedure until no further gas leaks are found.
 - If a leak cannot be stopped, do not attempt to light the grill. Always contact a certified Natural Gas technician for assistance or the Coleman® Customer Care Agent 1-800-275-4617.



NEW Natural Gas Barbecue

If you are experiencing poor natural gas barbecue performance, including but not limited to low flame, low heat or poor heat distribution, please review the following information:

- Always consult the Rating Label on the back of the barbecue to confirm that it has already been configured to burn natural gas.
- If experiencing performance issues with a brand new barbecue hooked up to an older natural gas home connection, it is possible that the natural gas supply line is not able to supply up to the essential 85,000 BTU's required (depending on the model). Please contact Coleman® Customer Care for requirements and then consult with your certified natural gas technician.
- All gas supply plumbing must be carried out by a qualified service agency. The Supply connection shall be carried out in accordance with provincial authorities having jurisdiction, and in accordance with CAN/CGA 1-B149.1 & 2 installation code requirements.
- A shut off valve must be installed between the barbecue and the main supply. **For natural gas, use a 3/8" or 1/2" natural gas supply line capable of an input of up to 85,000 BTU's (depending on the model).**
- **When conducting pressure test always isolate the barbecue from the gas supply piping system by disconnecting the barbecue and closing its individual manual shutoff valve. The gas supply piping system should be tested at pressures which exceed 1/2 psi (3.5kPa).**
- All gas supply plumbing must be able to supply 7" water column to the barbecue WITH ALL BURNERS IN OPERATION.

⚠ WARNING

ALL Coleman® BBQ's are sold either NATURAL GAS or PROPANE READY and are not convertible from one gas source to another.

OPERATION – LIGHTING INSTRUCTIONS

Lighting – EVEN HEAT™ Burners:

1. Open the lid
2. Make sure all burner control knobs are turned OFF (O). (Push control knob down and turn clockwise to ensure that it is in the OFF position.)
3. Turn the LP tank valve ON slowly (turn counter clockwise)
4. Push in and turn selected control knob counter clockwise to the High position (🔥).
5. Push the INSTASTART™ ignition button. You should hear rapid clicks. Repeat if necessary.
6. Check that the burner is lit
7. After the burner is lit you can turn on the other burner control knobs.

If the EVEN HEAT™ burner fails to light properly within 3-5 seconds, turn the burner control knob off. Also turn off the L.P cylinder valve. Wait five minutes before attempting to light the burner again. This will allow time for released gas to disperse.



⚠ ATTENTION

Always preheat barbecue before starting to cook. Light all burners and adjust them to the HIGH position for 5 to 10 minutes with the lid closed. Following preheat; adjust the controls to medium setting for most cooking requirements.

To EXTINGUISH

1. Push down and turn each burner control knob clockwise to the OFF (O) position.
2. Turn off the L.P. Cylinder valve by turning the hand wheel in a clockwise direction until it stops.

⚠ WARNING

If the heat output is too low, the flow limiting feature may have been activated by a gas leak or improper lighting procedure. If so, turn off the burner valve and cylinder valve, and perform a "Leak Test". If there are no leaks, perform a complete regulator flow limiting device reset.

PREVENTION

⚠ ATTENTION

Once lit, confirm that the burner is properly lit and that the flame pattern is as desired. If the flame pattern is other than normal, consult the troubleshooting guide for corrective action.

Burner Flame Check

Always do a visual check of all burners prior to lighting. The Coleman® EVEN HEAT™ Burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown in figure A. If you experience one of the following symptoms, follow the burner cleaning procedure outlined in the maintenance section of this manual, or reset the regulator flow limiting device.

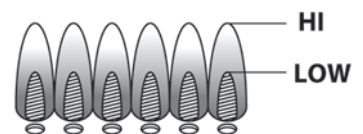


Figure A

- The flames do not appear to be uniform throughout the burner tube
- The smell of gas in conjunction with the burner flames appearing yellow and lazy
- Barbecue does not reach temperature
- Barbecue heats unevenly
- One or more of the burners do not ignite.

Flare-Ups

Flare-ups sometimes occur when food drippings fall onto the hot heat distribution plates or burners, and ignite. Some flare-up is normal and desirable, as it helps impart the unique flavours associated with grilled foods. Controlling the intensity of the flare-ups is essential to avoid burned or unevenly cooked foods, and to prevent un-controlled grease fires from erupting.

⚠ WARNING

Always monitor the barbecue carefully while cooking and turn the flame level to low, or off, if flare-ups intensify.

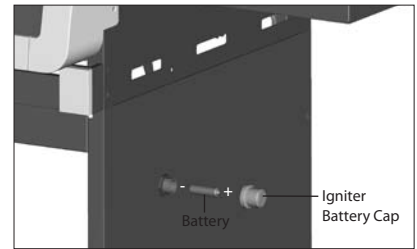
To keep flare-ups to the desired level, do the following:

- Trim fat from meats before grilling.
- Always cook with the lid down, and cook at the lowest most efficient heat setting.
- Ensure that the heat distribution plates, cooking grates and the bottom of the firebox are cleaned regularly to eliminate grease build up.
- Flare-ups can increase the temperature of the barbecue and add to the buildup of grease, increasing the risk of a grease fire. Keeping your barbecue clean, and regularly checking for obstructions, including; spider webs, will ensure that your family is protected from serious safety hazards, such as; flash-back and grease fires.

Resolving InstaStart™ Ignition Performance Issues

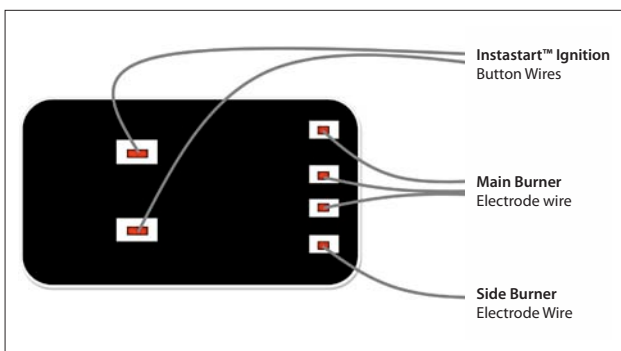
If you are having difficulty with your **BBQ's Electronic Ignition** a quick visual inspection of the following will help to identify the cause:

1. Check for un-plugged electrode wires or ground wire.
2. Check wires for damage including tears or breaks
3. Check electrode for cracks in the porcelain insulator
4. Replace battery. Ensure battery is installed correctly with the positive end facing outwards.
5. Check battery igniter cap for proper threading
6. Check gap between electrode, gas collector box and burner
7. Check for damage to Electronic Igniter Box.
8. Check to ensure that the Electrode sparks when the igniter button is pressed.

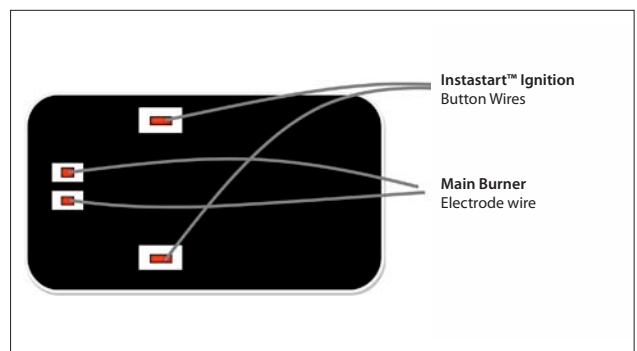


Replace the battery. Open the Lid. Press Ignition button and listen for rapid clicks.

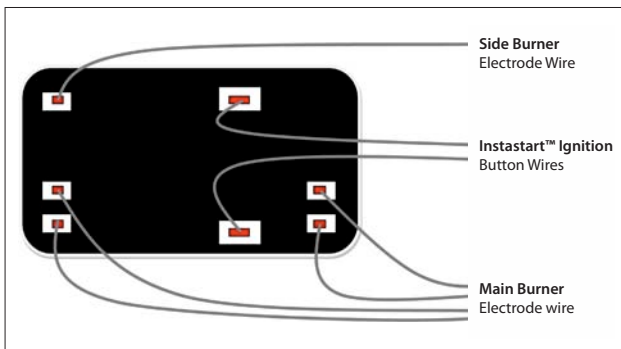
COLEMAN® EVEN HEAT™ BARBECUE (3 BURNER)



COLEMAN® EVEN HEAT™ BARBECUE (SMALL SPACES)



COLEMAN® EVEN HEAT™ BARBECUE (4 BURNER)



If a "spark" is not visible at the electrode and burner connection:

- Locate the Electronic Ignition box on the back of the control panel. Check all wire connections.
- Disconnect the corresponding wire and reconnect by pushing the wire in tightly at the connection point.
- If the electrode still does not spark, but a spark and sound can be heard at the other ignition points, replace the faulty wire.

Note: All main burner and side burner connection points are the same.

PROBLEM	IDENTIFYING THE CAUSE:
Burners will not light (with igniter or match)	<ul style="list-style-type: none"> • Positive connection has not been made between the tank and the regulator. • EVEN HEAT™ Burners are not properly seated over valve orifices • Flow limiting device in regulator has been activated. See Resetting the Regulator Flow Limiting Device on page 4. • Low or out of propane • Gas supply valve is turned off
Burners will not light with the igniter (No spark)	<ul style="list-style-type: none"> • Ignition battery is dead or corroded • Loose Electrode Wires • Broken electrode - ceramic casing around electrode damaged • Faulty Electronic Ignition box
Fire at control knob and control panel = Flash Fire	<ul style="list-style-type: none"> • EVEN HEAT™ burner and/or burner tubes are blocked • EVEN HEAT™ burner is improperly seated over gas jet
Yellow smokey flames/ gas odour can be smelled	<ul style="list-style-type: none"> • EVEN HEAT™ burner and/or burner tubes are blocked

Care and Cleaning Regime

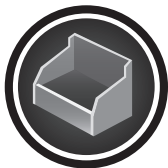
Cleaning and maintaining your barbecue ensures your families safety, optimal parts performance, and a long life for your barbecue. Perform at the start of the season, and at least twice in-season, more if the barbecue is being used frequently or year-round.

⚠ CAUTION:

Always allow sufficient time for the barbecue to cool fully before handling or cleaning any of its parts.

STEP ONE: Remove and/or disassemble the following parts; cooking grates, warming rack, Even Heat™ heat distribution plates, Even Heat™ burners and the Quick Clean™ grease management system.

STEP TWO: Follow the care and cleaning instructions outlined below.



Burner box

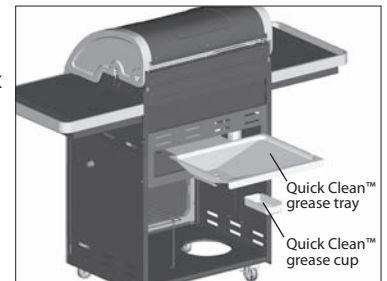
- Use a plastic paint scraper to remove build-up, food residue and ashes inside the barbecue housing and lid.
- If necessary, wash the inside of the barbecue burner box with detergent and water solution. Always rinse and dry thoroughly before re-installing parts.



Quick Clean™ Grease Management system channels grease to a removable grease cup for effortless clean-up.

The grease cup and grease tray are located below the burner box of the appliance, accessible from the rear of the barbecue. The grease cup and collection tray should be emptied regularly to prevent possible flare ups, spillage or grease fires.

- Always wait for grease to cool before removing the grease cup or collection tray.
- Use a plastic paint scraper to remove all build-up



Even Heat™ Burners

- Remove the hardware used to assemble the burners to the carryover assembly. (It may be necessary to use WD40 to help loosen difficult to remove hardware)
- Remove your burners from the barbecue
- Brush the surface of the burner to remove surface debris
- Clean the burner port holes using a wire or paperclip to unclog the ports. Do not use any tools that will cause damage to or enlarge the port holes.
- Using a flexible venturi cleaning brush to clean the interior of the burner. Shake any loose debris out of the burner, through the gas inlet.
- Using a cotton swab to remove debris from the valve gas jets
- Re-install the burner. Ensure that the burner covers the valve gas jet.

⚠ CAUTION:

Do not use anything larger in diameter than the port hole itself as this may cause damage to the burner port holes.



EVEN HEAT™ Heat Distribution Plates

Your EVEN HEAT™ Heat Distribution Plates will protect burners from direct drippings of grease, fats and salty marinades, distribute heat evenly across the cooking surface and incinerate grease drippings creating the authentic barbecue flavours we love.

When allowed to accumulate, the build-up of grease may cause a number of safety issues, including; flare-ups and grease fires. Failure to follow the steps outlined below may lead to rapid deterioration of this part, moisture damage or rust-through.

- Remove and clean heat distribution plates every other time you barbecue.
- Use a grill brush to remove buildup. We recommend doing this over a large garbage receptacle
- Clean away all remaining debris with mild soap and warm water.
- Dry thoroughly.
- Re-install



Caring for your Barbecues EXTERIOR SURFACES

ALL MATERIALS including stainless steel, porcelain and black or silver painted steel parts can become stained, soiled and corroded by dirt, pollution, deposits from inappropriate cleaners and especially grease. To protect the appearance and integrity of the surface, routine cleaning is essential. Contaminants vary greatly in their effect on appearance, corrosivity and ease of removal. It may be necessary to identify the contaminant or experiment with various cleaners in order to resolve issues including the removal of free-iron contamination.

- **DO** remove dirt and contamination immediately to avoid permanent damage to stainless steel, porcelain or painted surfaces,
- **DO** test all cleaners on a small inconspicuous area to ensure that it is beneficial for surfaces,
- **DO** only use cleaners made specifically for outdoor products
- **DO** use one of the following methods of cleaning:
 - Warm water and mild soap solution to remove all contaminants
 - Warm water, detergent, solvent solution to remove grease buildup
 - 50/50 mixture of vinegar and water for removing surface dirt and contamination
 - Orange glow stainless steel cleaner for polishing
- **DO** thoroughly rinse off **all cleaners, with clean warm water, and dry completely with a soft cloth.**
- **DO** only use a soft clean cloth, when cleaning surfaces to avoid scratching finish. Microfiber cloths are highly recommended
- **DO NOT** use any chloride-containing detergents.
- **DO NOT** use any abrasive cleaners.
- **DO NOT** use any chemical cleaners as they may strip the paint, causing permanent damage
- **DO NOT** use ordinary carbon steel brushes, steel wool or scouring pads as they may leave particles embedded on the surface which can lead to rust
- **DO NOT** use bleach or cleaners containing bleach. If accidental contact occurs wash immediately with baking soda and rinse thoroughly.
- Ensure that all stainless steel surfaces are wiped down frequently with a basic vinegar and water solution.

For more COLEMAN® Care and Cleaning tips, visit us online @ www.colemanbbqs.com

STEP THREE: Storing your barbecue

To avoid the deterioration and degradation of parts, perform the following tasks prior to storing your BARBECUE for the season.

- Remove and clean all Barbecue components as outlined in the Care and Cleaning section of this manual
- Remove cooking grates, wrap them in a towel and store indoors. For porcelain cast iron cooking grates, be sure to season the cooking grates before wrapping in a towel and storing indoors.
- To help prevent rust or corrosion, DO NOT leave your Porcelain Cast Iron cooking grates in humid, moist or damp conditions, over a long period of time
- If storing unit away for the winter, or for a prolonged period of time, remove the igniter battery to avoid corrosion
- If storing the Barbecue indoors: the propane cylinder MUST be removed.
- The propane cylinder MUST always be stored outdoors, in a well ventilated area.
- When storing your Barbecue in a garage, you should place a piece of cardboard underneath your Barbecue to protect it from concrete moisture damage.
- If storing the Barbecue outdoors: the propane cylinder valve must be turned off.
- DO NOT under any circumstances store the Barbecue with propane tank in the garage or near any heat source.
- Use a BARBECUE cover to help protect your Barbecue
- Please note: covering your BBQ will protect it from the effects of snow, rain, animal droppings and more, but will not protect against moisture damage, condensation, and other corrosive agents.

START GRILLING!

BARBECUE CONTROL SETTINGS:

HI – Used to pre-heat barbecue and for quick searing of meats and vegetables.

MED – Barbecue steaks, pork chops and hamburgers. You may also sear meats on medium and cook them on low.

LOW – Used for cooking dense vegetables, roasts, thick cut of meat, poultry and fish.

WARNING

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

AAFC* 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 Pultry (Chicken Breast, etc.)	165° F

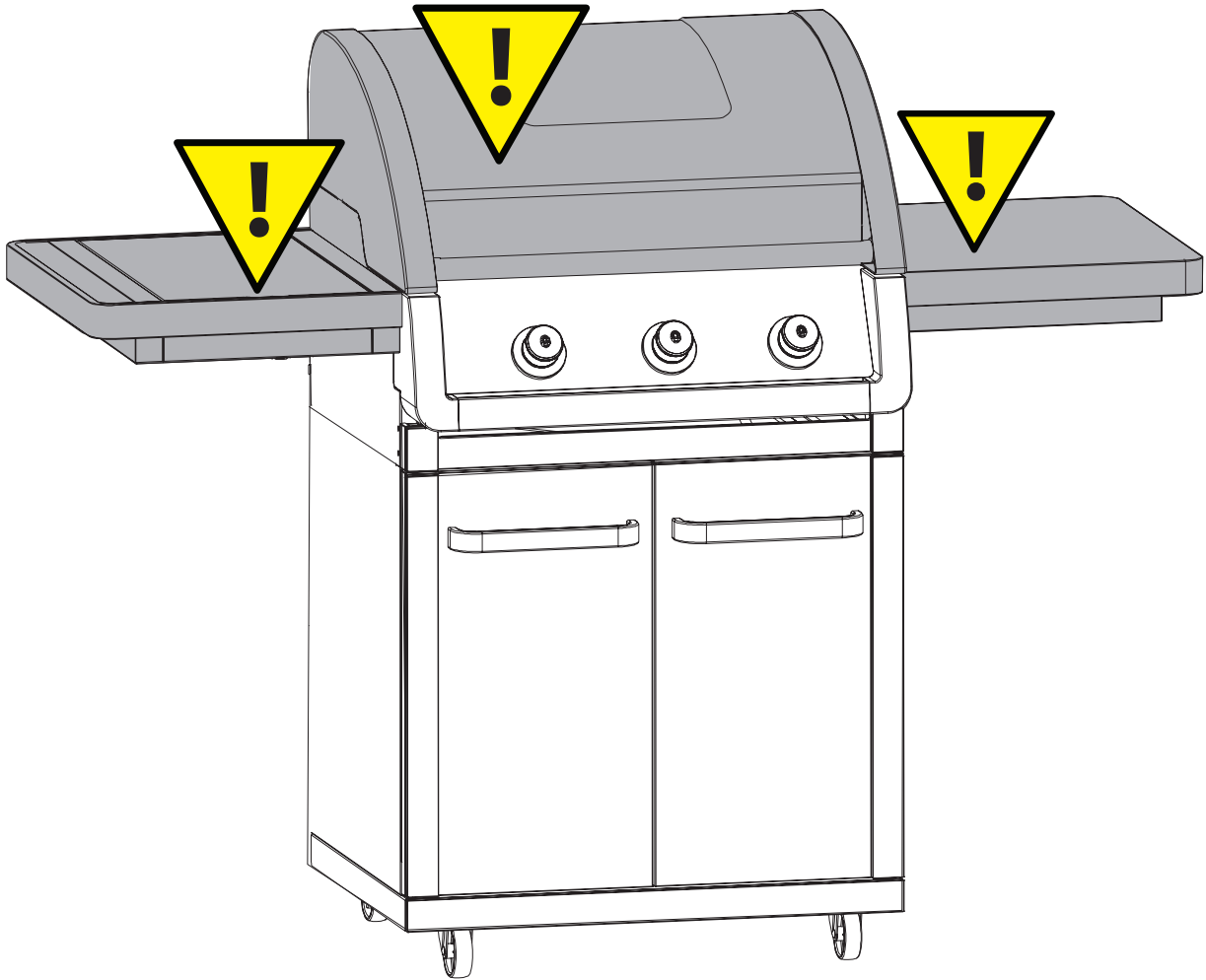
* Agriculture and Agri-Food Canada

APPROXIMATE GRILLING TIMES

BEEF	Size	GRILLING TIME	INTERNAL TEMP
Steaks	$\frac{3}{4}$ " (2cm) thick	3 to 4 min. /side	med rare 145°F (62°C)
		4 to 5 min. /side	med 160°F (71°C)
Kabobs	1" (2.5cm) cubes	3 to 4 min. /side	145°-160°F (62-71°C)
Hamburger patties	$\frac{1}{2}$ " (12mm) thick	3 to 4 min. /side	med 160°F (71°C)
Roast, rolled rump	4-6 lbs. (1.8-2.7kg)	18 to 22 min /lb.	145°-160°F (62-71°C)
Sirloin tip	3 $\frac{1}{2}$ --4 lbs. (1.5-1.8kg)	20 to 25 min. /lb.	145°-160°F (62-71°C)
Rib, back	cut in 1-rib portions	10 min. /side	med 160°F (71°C)
	half, 2-3 lbs. (0.9-1.3kg)	10 to 12 min. /side	med rare 145°F (62°C)
Tenderloin	whole, 4-6 lbs. (1.8-2.7kg)	12 to 15 min. /side	med 160°F (71°C)
PORK	Size	GRILLING TIME	INTERNAL TEMP
Chops, bone-in	$\frac{3}{4}$ " (2cm) thick	3 to 4 min. /side	med 160°F (71°C)
Chops, bone-out	1 $\frac{1}{2}$ " (4cm) thick	7 to 8 min. /side	med 160°F (71°C)
Tenderloin	$\frac{1}{2}$ -1 $\frac{1}{2}$ lbs. (0.2-0.6kg)	15 to 25 min. total	med 160°F (71°C)
Ribs (indirect heat)	2-4 lbs. (0.9-1.8kg)	1 1/2 to 2 hrs.	med 160°F (71°C)
VENISON	Size	GRILLING TIME	INTERNAL TEMP
Roast, saddle or leg	6-7 lbs. (2.7-3.1kg)	25 to 30 min. /lb.	145°-160°F (62-71°C)
Steaks	$\frac{3}{4}$ " (2cm) thick	6 to 7 min. /side	med 160°F (71°C)
CHICKEN	Size	GRILLING TIME	INTERNAL TEMP
Broiler fryer (indirect heat)	3-4 lbs. (1.3-1.8kg)	60 to 75 min.	in thigh 180°F (82°C)
Cornish hens	18-24 oz. (510-680g)	45 to 55 min.	in thigh 180°F (82°C)
Breast halves, bone-in	6-8 oz. (170-226g) each	10 to 15 min. /side	170°F (77°C)
Breast halves, boneless	4 oz. (113g) each	6 to 8 min. /side	170°F (77°C)
Legs or thighs	4-8 oz. (113-226g)	10 to 15 min. /side	180°F (82°C)
Drumsticks	4 oz. (113g)	8 to 12 min. /side	180°F (82°C)
Wings	2-3 oz. (56-85g)	8 to 12 min. /side	180°F (82°C)

- When outside temperature is cooler than 65°F (18°C) and/or altitude is above 3,500 ft. (1067m), additional cooking time may be required. To insure that meat is completely cooked use a meat thermometer to test internal temperature.
- Lifting grill lid during cooking process may extend cooking time due to heat loss.

 **WARNING:** 
HOT SURFACES



WARNING

EXTERIOR SURFACES WILL BECOME VERY HOT. TO PREVENT BURNS,
ALWAYS WEAR INSULATED PROTECTIVE BARBECUE MITTS WHEN
WORKING AT THE BARBECUE.

LIMITATION AND EXCLUSIONS

Winners Products has the following **limitations** to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes.
2. This warranty applies only when barbecue is used in Canada
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its grill products.
4. Winners Products shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
5. Winners Products will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period. (See exclusions to warranty coverage below)
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.
8. Winners Products does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Winners Products.
9. Visit us at www.colemanbbqs.com to register your product on line. The purchaser shall retain a copy of the purchase invoice for future claims.

Winners Products excludes from its warranty the following:

- a. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling,
- b. Damages caused by improper assembly or installation, alteration, clearance to combustible materials, and failure to follow proper usage, safety and maintenance instructions presented throughout this manual,
- c. Failure to perform regular maintenance, safety checks and service, including but not limited to removal of insects from venturi tubes, resulting in a flash fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source,
- d. Part failure due to lack of cleaning and maintenance, use of improper cleaning products, such as indoor stainless steel cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces,
- e. Normal wear and tear, chipping and scratching on painted or porcelain enamel surfaces, dents, discoloration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use and are otherwise uncontrollable by the manufacturer.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

**To ensure your satisfaction
And for follow-up service, register your grill online at:
www.colemanbbqs.com**