

Care and Maintenance

Cooking Grates

The best time to “burn-off” the cooking grates is after every use (approx. 15 minutes). The grill is already hot from cooking, thus requiring less fuel to reach the necessary temperature for “burn-off.”

To “burn off” or heat-clean your grill, turn the burners to highest position and run for 15 minutes with the lid closed. Then turn off the burners and use a wire brush to clean excess food residue from the grates.

The porcelain grates have an enamel finish (similar to glass) and should be handled with care to help prevent chipping.

⚠ CAUTION

Ensure the grill is cool and gas supply is turned off at the LP-Gas Cylinder before cleaning and conducting maintenance.

Recommended Cleaning Supplies

Mild liquid dish soap, warm water, nylon cleaning pad, wire brush

DO NOT use cleaners that contain acid, mineral spirits or any abrasive substance.

Outside Surfaces

It is recommended to use only mild dish soap and hot water to clean grill and grill parts.

Rinse with warm water.

Inside Bottom Pan of Grill Body

To avoid flare-ups, clean the bottom pan of the cooking box regularly.

To clean, remove residue using a brush, scraper and/or cleaning pad. Wash with mild dish soap and warm water. Rinse with warm water. Avoid water splashing into venturi tubes of burners.

Heat Tents

Clean residue with wire brush and wash with mild dish soap and warm water. Rinse with warm water.

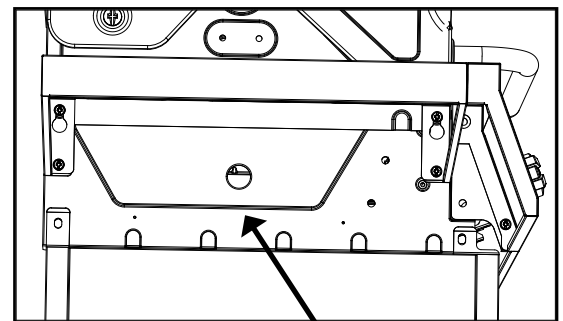
Grease Cup

Empty the grease cup and clean with mild dish soap and warm water on a regular basis.

Checking The Flame

For maximum fuel efficiency and cooking performance, flame should be a blue-yellow color and be between 1- 2 inches high.

To check the flame, view the flame through the holes in both sides of the firebox.



Hole for viewing the flame



Care and Maintenance

Burner Assembly

Removing The Burner Assembly

1. Make sure all control knobs are in the OFF position, gas supply valve is closed, and the gas hose is disconnected from the gas supply.
2. Open lid and remove warming rack, cooking grates, and heat tents.
3. Remove hinge pin as shown in Figure 1.
4. Slide main burners and SearPLUS™ burner out of firebox.
5. Detach ignition wire from electrode in Figure 2.

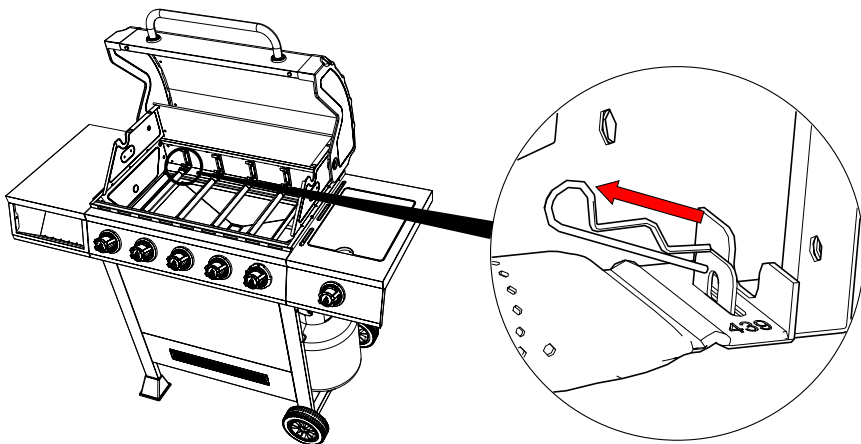
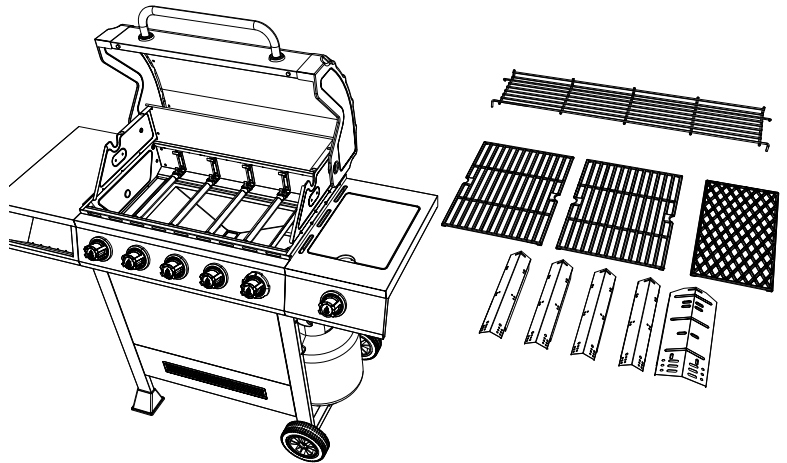


Figure 1

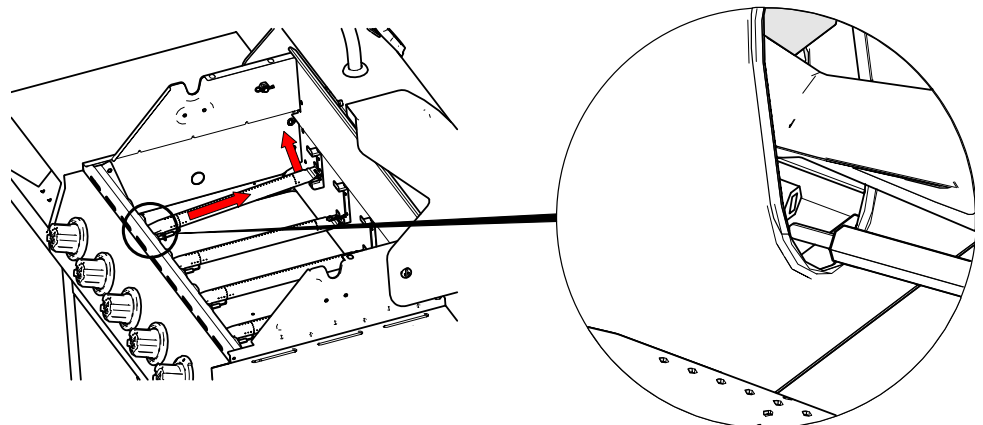


Figure 2

Care and Maintenance

⚠ WARNING

If these instructions are not followed, a fire or explosion may result, possibly causing serious bodily injury or death.

Cleaning the Burner Assembly

– Make sure the grill is cool.

1. Ensure all burner ports are clear of clogs. Use of a pin or paper clip works well.
2. Ensure burner is free of any damage. If damage is found, replace with new burner.
3. Ensure the end of the burner and primary air screen are clear from insect nests, dirt or debris.

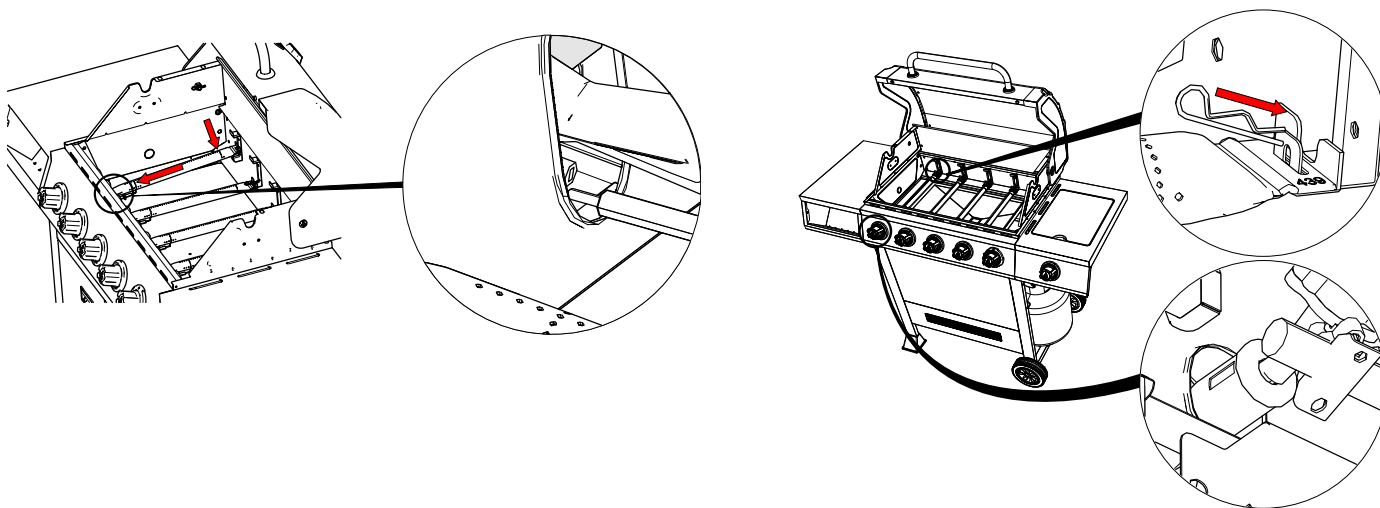
Re-installing the Burner

Ensure that gas valve orifices are correctly positioned inside burner inlet (venturi).

The use of a flashlight may be necessary to ensure the correct position.

View the correct position through the firebox vent holes as illustrated below.

Reattach each burner with the hinge pin and reattach the ignition wire to electrode.



Other Care and Maintenance

It is recommended that inspection and service on this appliance be conducted annually by a qualified service person.

It is recommended that you always check that the outdoor cooking appliance area is clear and free from combustible material, gasoline and other flammable vapors and liquids before lighting.

It is recommended that you regularly check that the flow of combustion and ventilation air is not obstructed.

It is recommended that you regularly check that the ventilation openings of the grill cabinet are free and clear from debris.

It is recommended that you regularly check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

Troubleshooting

If you have any questions regarding the product, please call customer service at 1-877-447-4768, 8:00 a.m. – 4:30 p.m., CST, Monday – Friday.

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
The burner will not light using the igniter procedure (weak or no spark being generated).	<ol style="list-style-type: none"> 1. The igniter electrode may be covered with grease or residue. 1. The igniter electrode may have a loose or disconnected wire. 2. Cracked or broken ignition electrode. 	<ol style="list-style-type: none"> 1. Clean the igniter electrode. 2. Check the connection and reconnect any loose or disconnected wires. 3. Replace ignition electrode (see Replacement Parts List).
Low Heat.	<ol style="list-style-type: none"> 1. Insufficient gas pressure to the unit. 	<ol style="list-style-type: none"> 1. Call a qualified service agency to check the gas supply pressure and correct the pressure.
Excessive Flare Ups.	<ol style="list-style-type: none"> 1. Grease and/or residue build-up on heat tents or in firebox. 2. Excessive dripping of fat or marinade from food. 3. Cooking temperature too high 	<ol style="list-style-type: none"> 1. Clean the grill components. 2. Trim the fat from meat and use non-oil based marinades. 3. Lower temperature accordingly.
The burner will not light with a match.	<ol style="list-style-type: none"> 1. Match not reaching burners (when holding match with hand). 2. Empty tank. 3. Poor connection between valve regulator and LP cylinder coupling. 4. Burner inlet blocked. 	<ol style="list-style-type: none"> 1. Use match holder found in cabinet door. 2. Check fuel level and refill tank if necessary. 3. Turn off grill knobs, close the LP cylinder valve at top of cylinder and check the connection between the regulator valve and cylinder coupling. Disconnect and reconnect, if necessary. 4. Clean the burner inlet (venturi) and burner as described by the Care and Maintenance section in the manual.
No gas flow or an obstructed gas flow.	<ol style="list-style-type: none"> 1. Tank valve not on or fully opened. 2. Empty tank. 3. Poor connection between valve regulator and LP cylinder coupling. <p>Burner inlet blocked.</p>	<ol style="list-style-type: none"> 1. Fully open tank valve by turning counterclockwise. 2. Check fuel level and replace fuel if necessary. 3. Turn off grill knobs, close the LP cylinder valve at top of cylinder and check the connection between the regulator valve and cylinder coupling. Disconnect and reconnect, if necessary. 4. Clean the burner inlet (venturi) and burner as described by the Care and Maintenance section in the manual.