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# Kenmore PG-40407S0LF-1 Owner's Manual

[Shop genuine replacement parts for Kenmore  
PG-40407S0LF-1](#)



[Find Your Kenmore Grill Parts - Select From 1425 Models](#)

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

## Available Replacement Parts for Kenmore PG-40407S0LF-1

<a href="#">40800119</a>	Gas grill side burner grate
<a href="#">40800120</a>	electrode, side burner
<a href="#">40800121</a>	Gas grill side burner
<a href="#">40800063</a>	Gas grill side burner pan
<a href="#">40800131</a>	Gas grill grease cup clip
<a href="#">40900205</a>	Gas grill burner valve
<a href="#">40900210</a>	Gas grill gas hose
<a href="#">40900209</a>	Gas grill side burner valve
<a href="#">40800037</a>	Gas grill manifold
<a href="#">40700103</a>	Gas grill lid bumper
<a href="#">40900203</a>	Gas grill warming rack
<a href="#">40900204</a>	Gas grill cooking grate
<a href="#">40800022</a>	Gas grill carryover tube
<a href="#">40900207</a>	Gas grill igniter
<a href="#">40800115</a>	Gas grill regulator and hose
<a href="#">40700021</a>	Firebox
<a href="#">407F0074</a>	Gas grill grease tray
<a href="#">40800026</a>	Gas grill grease cup
<a href="#">110050</a>	Gas grill cotter pin
<a href="#">40800023</a>	Heat Diffuser
<a href="#">40700125</a>	Main Burner

Use & Care Guide  
Manual de Uso y Cuidado  
English / Español

# Kenmore®

## Liquid Propane Gas Grill

### Parrilla a gas de propano líquido

Model/Modelo: PG-40407S0LF-1  
Item No.: 1422186

P/N 407P0015



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 gas supplier or your fire department.

WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

**Please Contact Permasteel Customer Service For Help & Parts**

If you have questions or need assistance during assembly, Please call **1-888-287-0735. M – F 8:00 – 5:00 PACIFIC.** You will be speaking to a Representative of the grill manufacturer.

**Product Record**

**IMPORTANT:** Fill out the product record information below.

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_  
See rating label on grill for serial number.

Date Purchased \_\_\_\_\_

CAUTION

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

**Installation Safety Precautions**

- Please read this User’s Manual in its entirety before using the grill.
- Failure to follow the provided instruction can result in seriously bodily injury and/or property damage.
- Some parts of this grill may have sharp edges. Please wear suitable protective gloves.
- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in their absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or National Electrical Code, ANSI / NFPA 70 or Canadian Electrical Code, CSA C22.1. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

**IMPORTANT:** This grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

**NOTE TO INSTALLER:** Leave this User’s Manual with the customer after delivery and/or installation.

**NOTE TO CONSUMER:** Leave this User’s Manual in a convenient place for future reference.

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 an 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.

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	<b>WARNING</b>	
<p>Combustion byproducts produced when using this product include carbon monoxide, a chemical known to the State of California to cause birth defects or other reproductive harm. For more information go to <a href="http://www.P65Warnings.ca.gov">www.P65Warnings.ca.gov</a></p> <hr/>		

## WARRANTY

### KENMORE LIMITED WARRANTY

**WITH PROOF OF SALE:** the following warranty coverage applies when this appliance is correctly installed, operated and maintained according to all supplied instructions. Note: Consumer is responsible for Shipping & handling of all warranty replacement parts.

**FOR ONE YEAR:** from the date of sale this grill is warranted against defects in material or workmanship, consumer will receive free replacement parts with proof of purchase, consumer is responsible for S&H cost.

**FOR FIVE YEARS:** from the date of sale, any stainless-steel burner that rusts through or burns through will be replaced, proof of purchase must be provided, consumer is responsible for Shipping & Handling cost.

All warranty coverage excludes ignitor batteries and grill part paint loss, discoloration or surface rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.

All warranty coverage is void if this appliance is ever used for other than private household purposes. For warranty coverage details to obtain replacement parts, visit the web page: [www.permasteel.net](http://www.permasteel.net)

### **This warranty covers ONLY defects in material and workmanship, and will NOT pay for:**

1. Expendable items that can wear out from normal use within the warranty period, including but not limited to batteries, screw-in base light bulbs and surface coatings or finishes.
2. A service technician to clean or maintain this appliance, or to instruct the user in correct appliance installation, operation and maintenance.
3. Service calls to correct appliance installation not performed by Permasteel authorized service agents, or to repair problems with house fuses, circuit breakers, house wiring, and plumbing or gas supply systems resulting from such installation.
4. Damage to or failure of this appliance resulting from installation not performed by Permasteel authorized service agents, including installation that was not in accord with electrical, gas or plumbing codes.
5. Damage to or failure of this appliance, including discoloration or surface rust, if it is not correctly operated and maintained according to all supplied instructions.
6. Damage to or failure of this appliance, including discoloration or surface rust, resulting from accident, alteration, abuse, misuse or use for other than its intended purpose.
7. Damage to or failure of this appliance, including discoloration or surface rust, caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
8. Damage to or failure of this appliance resulting from natural or other catastrophe, such as flood, fire or storm.
9. Damage to or failure of parts or systems resulting from unauthorized modifications made to this appliance.
10. Service to an appliance if the model and serial plate is missing, altered, or cannot easily be determined to have the appropriate certification logo.

### **Disclaimer of implied warranties; limitation of remedies**

Customer's sole and exclusive remedy under this limited warranty shall be product repair or replacement as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year on the appliance, five years on burners, or the shortest period allowed by law. Seller shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitation on the duration of implied warranties of merchantability or fitness, so these exclusions or limitations may not apply to you.

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

## USE AND CARE



# DANGER



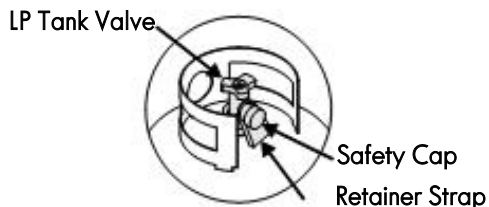
- **NEVER** store a spare LP cylinder under or near the appliance or in an enclosed area.



- **Never fill a cylinder beyond 80% full.**
- **If the information in the two points above is not followed exactly, a fire causing death or serious injury may occur.**
- **An overfilled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.**
- **If you see, smell or hear gas escaping, immediately get away from the LP cylinder and appliance and call your fire department.**

### 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. Lift LP tank wire upward off of LP tank collar, then lift LP tank up and off of support bracket. 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 an LP tank in an area where children play.

### LP Cylinder

- The LP cylinder used with your grill must meet the following requirements:
- Use LP cylinders 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 for Canada, CAN/CSA-B339, cylinders, spheres and tubes for transportation of dangerous goods. Transport Canada (TC). See LP cylinder collar for marking.
- LP cylinder valve must have:
  - Type 1 outlet compatible with regulator or grill.
  - Safety relief valve.
  - 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.**
- LP cylinder must be arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage.



OPD Hand Wheel



LP cylinder in upright position for vapor withdrawal

### LP (Liquefied 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 Filling

- Use only licensed and experienced dealers.
- LP dealer **must purge new cylinder** before filling.
- Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP cylinder 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 cylinder, 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 grills offer you the option of replacing your empty LP tank 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 grill.**

## 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.
- Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below. Leaks are indicated by growing bubbles.

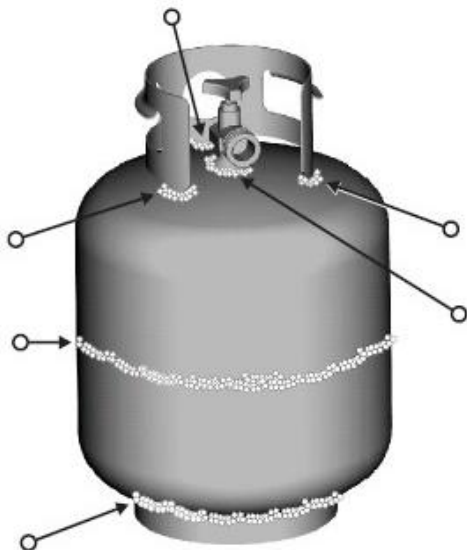


# WARNING



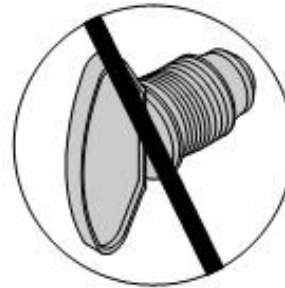
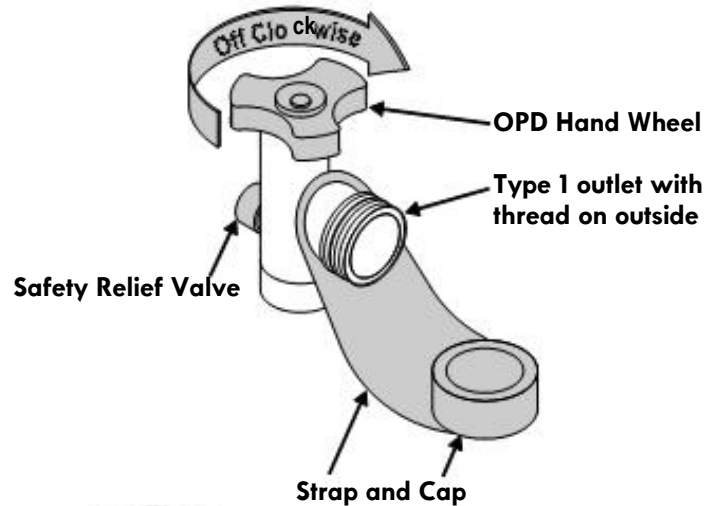
If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!

- ▲ Do not use household cleaning agents. Damage to the gas train components (valve/hose/regulator) can result.



## Connecting Regulator To The LP Tank

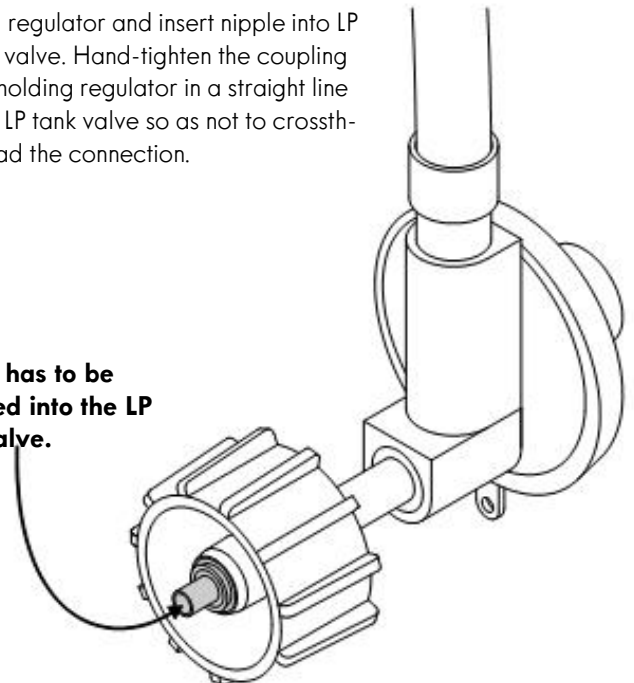
1. LP tank must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP tank OFF by turning OPD hand wheel clockwise to a full stop.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.

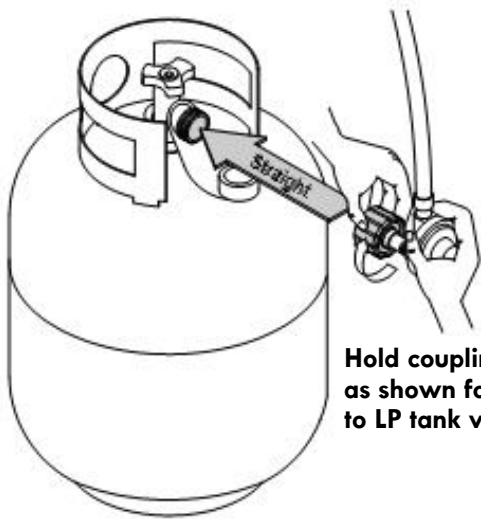


**Do not insert a POL transport plug (plastic part with external threads) into the type 1 valve outlet. It will defeat the Safety Relief Valve feature.**

5. Hold regulator and insert nipple into LP tank valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP tank valve so as not to crossthread the connection.

**Nipple has to be centered into the LP tank valve.**





**Hold coupling nut and regulator as shown for proper connection to LP tank valve.**

6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP tank valve, resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only - do not use tools.**

**NOTE:**

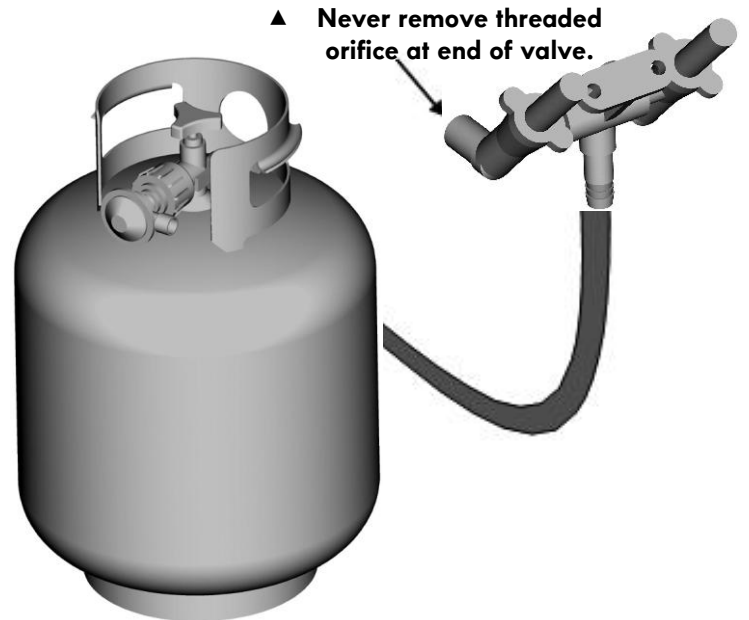
If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, do not use this regulator! Call 1-888-287-0735 for an identical replacement part.

	<b>DANGER</b>	
<ul style="list-style-type: none"> <li>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.</li> </ul>		

	<b>WARNING</b>	
<ul style="list-style-type: none"> <li>Outdoor gas appliance is not intended to be installed in or on a boat.</li> <li>Outdoor gas appliance is not intended to be installed in or on an RV.</li> <li>Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.</li> <li>Do not use grill until leak-tested.</li> <li>If a leak is detected at any time, STOP and call the fire department.</li> <li>If you cannot stop a gas leak, immediately close LP cylinder valve and call LP gas supplier or your fire department !</li> </ul>		

**Leak Testing Valves, Hose and Regulator**

1. Turn all grill control knobs to OFF.
2. Be sure regulator is tightly connected to LP tank.
3. Completely open LP tank valve by turning OPD hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding** by calling Permasteel for replacement parts at 1-888-287-0735. M – F 8:00 – 5:00 PACIFIC.
4. Brush soapy solution onto areas where bubbles are shown in picture below:

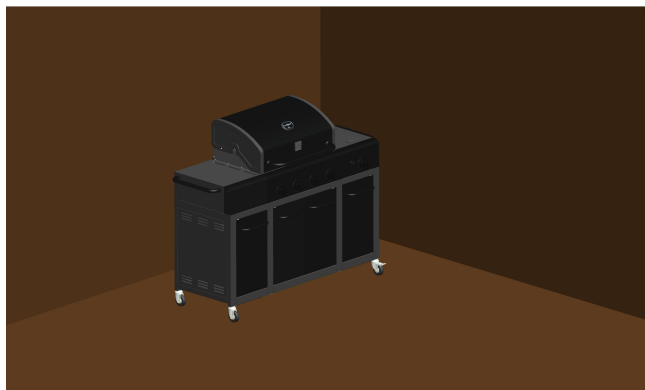


5. If "growing" bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped do not try to repair. Call for replacement parts at 1-888-287-0735.
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.

 **WARNING** 

**For Safe Use of Your Grill and to Avoid Serious Injury:**

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in sides or back of grill.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquettes in a gas grill.
- Use grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire, or to sources of ignition etc.



**• Apartment Dwellers:**

Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.

- NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.
- Never operate grill with LP cylinder out of correct position specified in assembly instructions.
- Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.

**Safety Tips**

- ▲ Before opening LP cylinder valve, check the coupling nut for tightness.
- ▲ When grill is not in use, turn off all control knobs and LP cylinder valve.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- ▲ Maximum load for side burner and side shelf is 10 lbs.
- ▲ The drip tray must be inserted into grill and emptied after each use. Do not remove drip tray until grill has completely cooled.
- ▲ Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.
- ▲ If you notice drip or other hot material dripping from grill, determine the cause, correct it, then clean and inspect valve. Keep ventilation openings in cylinder enclosure (grill cart) free and clear of debris.
- ▲ Do not store objects or materials inside the grill cart enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- ▲ The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- ▲ If you have a grill problem see the "Troubleshooting Section".
- ▲ If the regulator frosts, turn off grill and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!

 **CAUTION** 

- Putting out drip fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a drip fire. Personal injury may result. If a drip fire develops, turn knobs and LP cylinder off.
- Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a drip fire can occur that may damage the product.

**Electronic Ignition Lighting Instructions**

- ▲ Do not lean over grill while lighting.
1. Open lid during lighting.
  2. Turn on valve from source or tank.
  3. To ignite, turn Ignition Burner knob to HI.
  4. Push and hold electronic ignition button.
  5. If ignition does not occur in 5 seconds, turn the burner controls OFF, wait 5 minutes, and repeat the lighting procedure.
  6. To ignite other main burners after Ignition Burner is lit, turn a control knob that is adjacent to a lit burner to HI. Ignite far left burner last.
  7. Once burners are lit, adjust knobs to desired flame setting. To extinguish an individual burner, turn its knob to OFF.
  8. To ignite the Searing Burner, follow steps 3-5 using the Searing Burner knob.
- If igniter does not work, follow Match Lighting instructions.



## WARNING



Turn controls and gas source or tank OFF when not in use.



## CAUTION

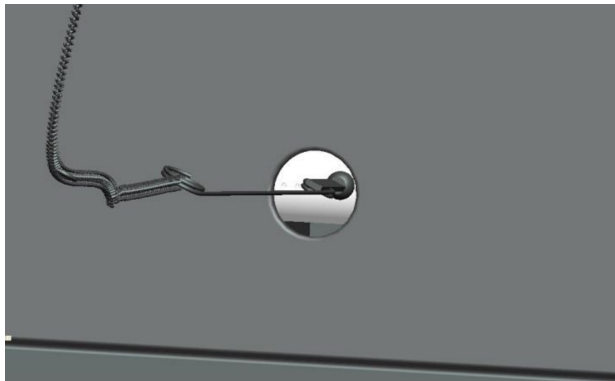


If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

### Match lighting instruction

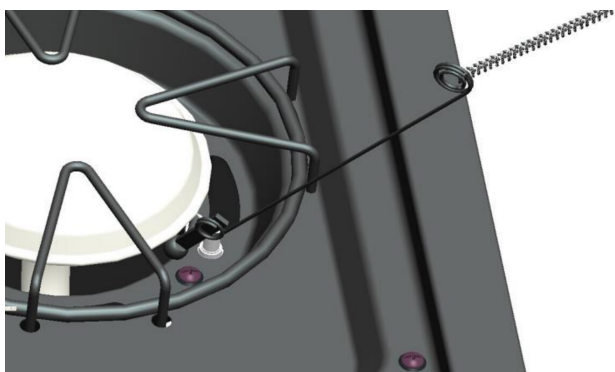
▲ Do not lean over grill while lighting.

1. Open lid during lighting.
2. Place match into match holder (hanging on the left front leg inside cabinet).
3. Light match and insert match holder through lighting hole in left side of firebox. Align lit match with first burner on left.
4. Turn knob of first left burner to HI position. Be sure burner lights and stays lit. Withdraw match holder from firebox and extinguish match.
5. To light other burners, turn each knob in succession to HI.
6. Once burners are lit, adjust knobs to desired flame setting. To extinguish an individual burner, turn its knob to OFF.



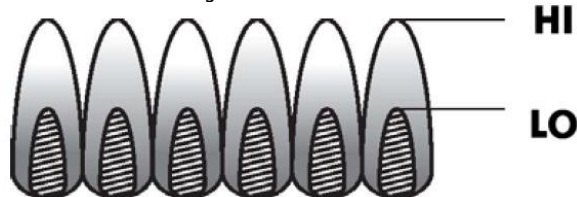
### Searing Burner Match Lighting

1. Open searing burner lid. Turn on gas at LP cylinder.
2. Place lit match near burner.
3. Turn searing burner knob to HI. Be sure burner lights and stays lit.



### Burner Flame Check

- Remove cooking grates and heat diffusers. Light burners, turn knobs from HI to LO. You should see a smaller flame in LO position than seen on HI. Perform burner flame check on searing burner, also. Always check flame prior to each use. If only low flame is seen refer to "Sudden flame drop or low flame" in the Troubleshooting Section.



### Turning Grill Off

- Turn all knobs to OFF position. Turn LP cylinder off. When you are finished grilling, raise the grill lid while allowing the grill to fully cool. If the grill lid is closed during grill cooling, condensation may occur on interior grill surfaces and possibly cause them to rust.

### Igniter Check

- Turn gas off at LP cylinder. Press and hold electronic igniter button. "Click" should be heard and spark seen each time between collector box or burner and electrode. See "Troubleshooting" if no click or spark.

### Valve Check

- Important: Make sure gas is off at LP cylinder before checking valves. Knobs lock in OFF position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to LOW position then turn back to OFF position. Valves should turn smoothly.

### Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using grill. Use only valve/hose/regulator as specified in the parts list of this Use & Care Guide.

### Cast Iron Grate Seasoning (if applicable)

**First Use** – Before first use, season cast iron grates as follows: Rinse cast iron grates with hot water. Do not use soap. Dry grates thoroughly with a cloth towel. Coat grates with vegetable oil or non-stick cooking spray. Place grates in grill. Start grill and slowly raise temperature to 350° - 400° F. Heat grates for one hour. Turn off grill and allow grates to cool completely before using to cook.

**Cleaning** – Do not use soap when cleaning grates. Clean grates with a stiff brush and hot water. Dry grates thoroughly with a cloth towel.

**Re-seasoning** – Re-season grates when rust spots appear on grate surface. When re-seasoning grates, soap may be used with hot water to clean grates. After cleaning, dry grates thoroughly with a cloth towel. Coat grates with vegetable oil or non-stick cooking spray. Place grates in grill. Start grill and slowly raise temperature to 350° - 400° F. Heat grates for one hour. Turn off grill and allow grates to cool completely before using again.

### General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill /oven cleaner to painted surfaces.**
- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.

- **Stainless steel surfaces:** To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.

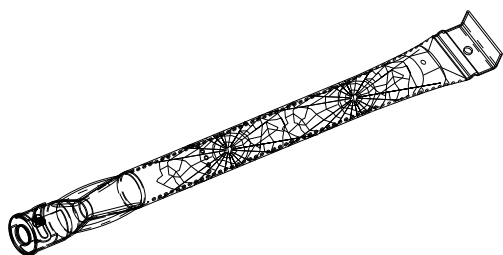
- **Cooking surfaces:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

- **Drip Tray and Cup:** Regularly clean the grease drippings from the Drip Tray and Drip Cup. When the grill has completely cooled down after use, remove the cup from the tray and slide the tray out of the grill. Clean the grease drippings from the cup and tray surfaces by washing with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth. Slide the tray back into the grill and replace the cup back into the tray before using the grill again.

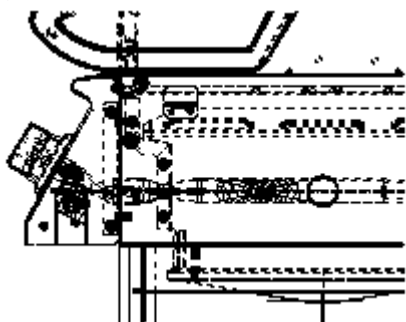


## SPIDER ALERT!

**IMPORTANT:** Always ensure that the venturi burner tubes are clean. A venturi burner tube has a narrow area in which spiders tend to build nests.



If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the venturi's.



Spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests and lay eggs in the grill's venturi tube(s) obstructing the flow of gas to the burner. The backed-up gas can ignite in the venturi behind the control panel. This is known as a flashback and it can damage your grill and even cause injury.

To prevent flashbacks and ensure good performance the burner and venturi assembly should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.

## Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP cylinder is connected to grill, store outdoors in a well-ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer once available.
- Store grill indoors ONLY if LP cylinder is turned off and Disconnected, remove from grill and stored outdoors.
- When removing grill from storage, follow "Cleaning the Burner Assembly" instructions before starting grill.

## Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP cylinder.
2. Remove cooking grates and heat diffusers.
3. Remove attachment screw from rear of each burner. See Fig A next page.
4. Carefully lift each burner up and away from valve openings. We suggest three ways to clean the burner tubes. Use the one easiest for you.

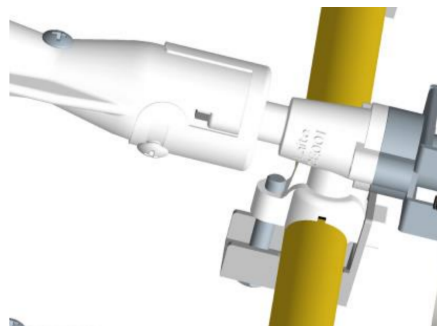
- (A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.



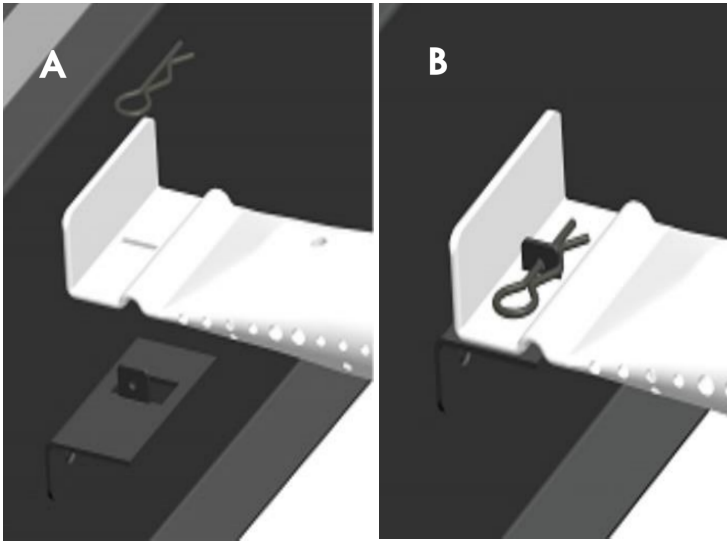
- (B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.
- (C) Wear eye protection: Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

**VERY IMPORTANT:** Burner tubes must reengage valve openings. See illustrations below.



8. Carefully replace burners. See Fig. A and B next page.
9. Attach rear of each burner to bracket with screw. See Fig. A next page.
10. Replace heat diffusers and cooking grates.



## Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

**Clean:** Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

**Separate:** Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

**Cook:** Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

**Chill:** Refrigerate prepared foods and leftovers promptly. **For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555 (In Washington, DC (202) 720-3333, 10:00 am 4:00 pm EST).**

## How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180° F; breasts, 170° F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F. All cuts of pork should reach 160° F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F, or until steaming hot.

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

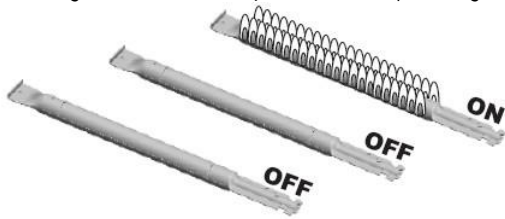
USDA* Recommended Safe Minimum Internal Temperatures	
Beef, Veal, Lamb and Pork – Whole Cuts**	145° F
Fish	145° F
Beef, Veal, Lamb and Pork – Ground	160° F
Egg Dishes	160° F
Turkey, Chicken & Duck – Whole, Pieces & Ground	165° F

\* United States Department of Agriculture

\*\*Allow meat to rest three minutes before carving or consuming.

## Indirect Cooking

Poultry and large cuts of meat cook slowly to perfection on the grill by indirect heat. Place food over unlit burner(s); the heat from lit burners circulates gently throughout the grill, cooking meat or poultry without the touch of a direct flame. This method greatly reduces flare-ups when cooking extra fatty cuts because there is no direct flame to ignite the fats and juices that drip during cooking.

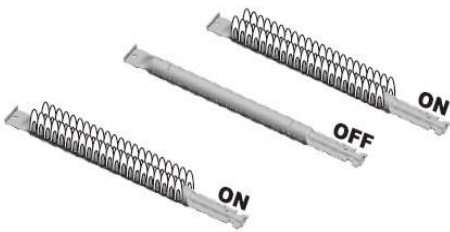


## 1 Burner Cooking

Cook with direct or indirect heat.  
Best for smaller meals or foods.  
Consumes less fuel.

## Indirect Cooking Instructions

- Always cook with the lid closed.
- Once burners are lit, extinguish an individual burner by turning its knob to OFF.
- Due to weather conditions, cooking times may vary. During cold and windy conditions the temperature setting may need to be increased to insure sufficient cooking heat.
- Place food over unlit burner(s).



## 2 Burner Cooking

Great indirect cooking on low.  
Produces slow, even heating.  
Ideal for slow roasting and baking.

# PARTS LIST

Key	Description	Qty	Part Number	Key	Description	Qty	Part Number
A1	Side Burner Lid	1	407F0100Z	B16	Drip Cup Clip	1	40800131
A2	Side Burner Grid	1	40800119	B17	Drip Cup	1	40800026
A3	Side Burner Base	1	40800063	B18	Middle Panel, Left and Right Cart	2	41600049Z
A4	Side Burner	1	40800121	B19	Bottom Panel, Left and Right Cart	2	407F0038Z
A5	Igniter Wire, Side Burner	1	40800120	B20	Door Magnet, Side Cabinet	2	61200128Z
A6	Side Shelf Handle	2	407P0001	B21	Left Side Door	1	407F10054
A7	Right Side Shelf	1	407P0002	B22	Left Door	1	407F10086
A8	Fascia, Right Side Shelf	1	407P0003	B23	Right Door	1	407F10095
A9	Electronic Ignition Module	1	407F10012	B24	Right Side Door	1	407F10049
A10	Control Panel	1	407F10080	B25	Door Handle	4	407F10076
A11	Bezel, Control Knob	5	407F10036	C1	Fascia, Left Side Shelf	1	407P0004
A12	Control Knob	5	407F10206	C2	Back Panel, Left and Right Cart	2	407P0005
A13	Gas Valve, Main Burner	4	40900205	C3	Middle Cart Top Back Rail	1	407P0006
A14	Gas Valve ,Side Burner	1	40900209	C4	Door Rail	1	40700085Z
A15	Manifold, Main Burner	1	40800037	C5	No.2 Middle Cart Bottom Back Rail Bracket	1	407P0013
A16	Side Burner Hose	1	40900210	C6	No.1 Middle Cart Bottom Front Rail Bracket	1	407P0014
A17	Cotter Pin	8	110050	C7	Back Panel	1	407P0007
A18	Regulator	1	40800115	C8	Door Magnet Box	1	407F0099Z
B1	Lid	1	407F10004	C9	Middle Cart Bottom Panel	1	407F0048Z
B2	Temperature Gauge	1	407F10201	C10	Gas Tank Holder	1	40800130Z
B3	Logo	1	407F10106	C11	No.1 Leg Frame	1	407P0008
B4	Rotate Rod, Lid	2	407P0012	C12	No.2 Leg Frame	1	407F0025Z
B5	Silicone Rubber Bumper	2	40700103	C13	No.3 Leg Frame	1	407F0021Z
B6	Bezel, Lid Handle	2	407F10013	C14	No.4 Leg Frame	1	407P0009
B7	Lid Handle	1	407F10012Z	C15	No.2 Left Cart Bottom Back Rail	1	407F0018Z
B8	Warming Rack	1	40900203	C16	No.1 Left Cart Bottom Front Rail	1	407F0015Z
B9	Cooking Grate	2	40900204	C17	Left Cart Top Front Rail	1	407P0010
B10	Heat Diffuser	4	40800023	C18	Right Cart Top Front Rail	1	407P0011
B11	Flame Carry Over Tube	3	40800022	C19	Tank Baffle	1	407F0075Z
B12	Main Burner	4	40700125	C20	No.3 Right Cart Bottom Front Rail	1	407F0034Z
B13	Firebox	1	40700021	C21	No.4 Right Cart Bottom Back Rail	1	41600042Z
B14	Igniter Wire, Main Burner	1	40900207	C22	Caster With Brake	2	407F10100
B15	Drip Tray	1	407F0074	C23	Caster	2	407F10101

Not Picture

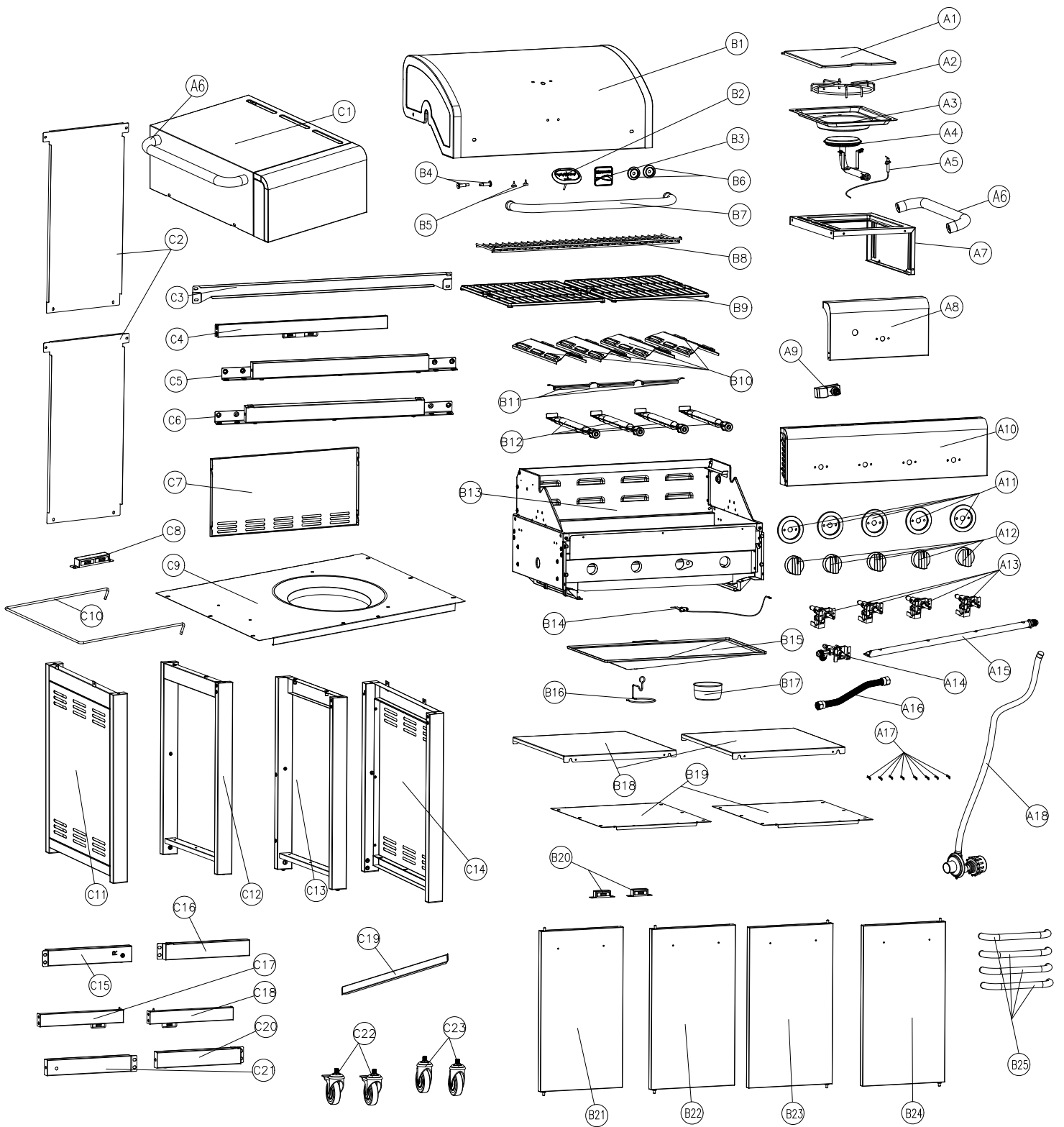
Hardware Pack	1	407P0016
Manual	1	407P0015

If you are missing hardware or have damaged parts after unpacking grill, call 1-888-287-0735, M-F 8:00 -5:00 PACIFIC for replacement.

To order replacement parts after using grill, call 1-888-287-0735.. M-F 8:00-5:00 PACIFIC..

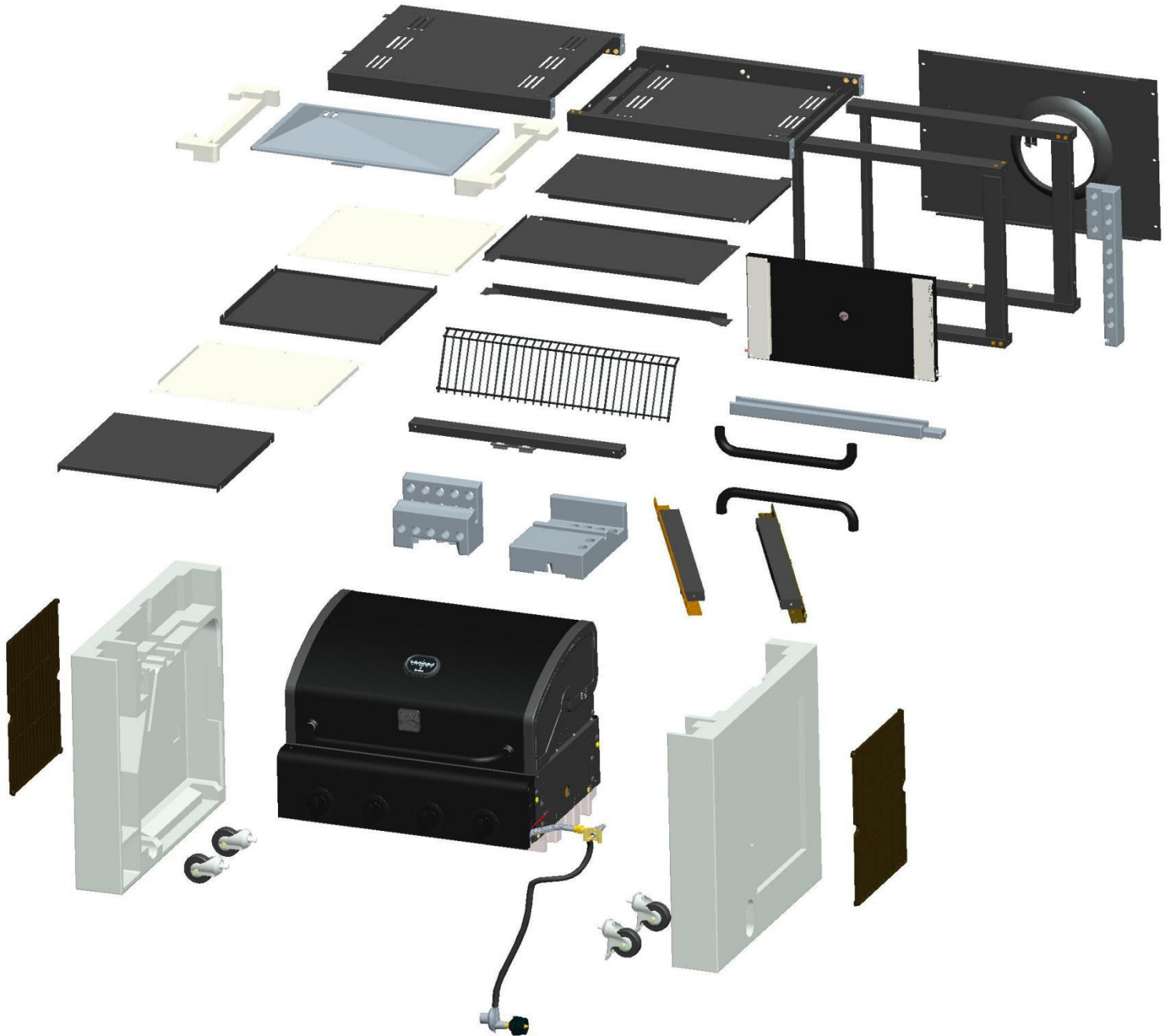
**NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.**

# PARTS DIAGRAM



## BEFORE ASSEMBLY

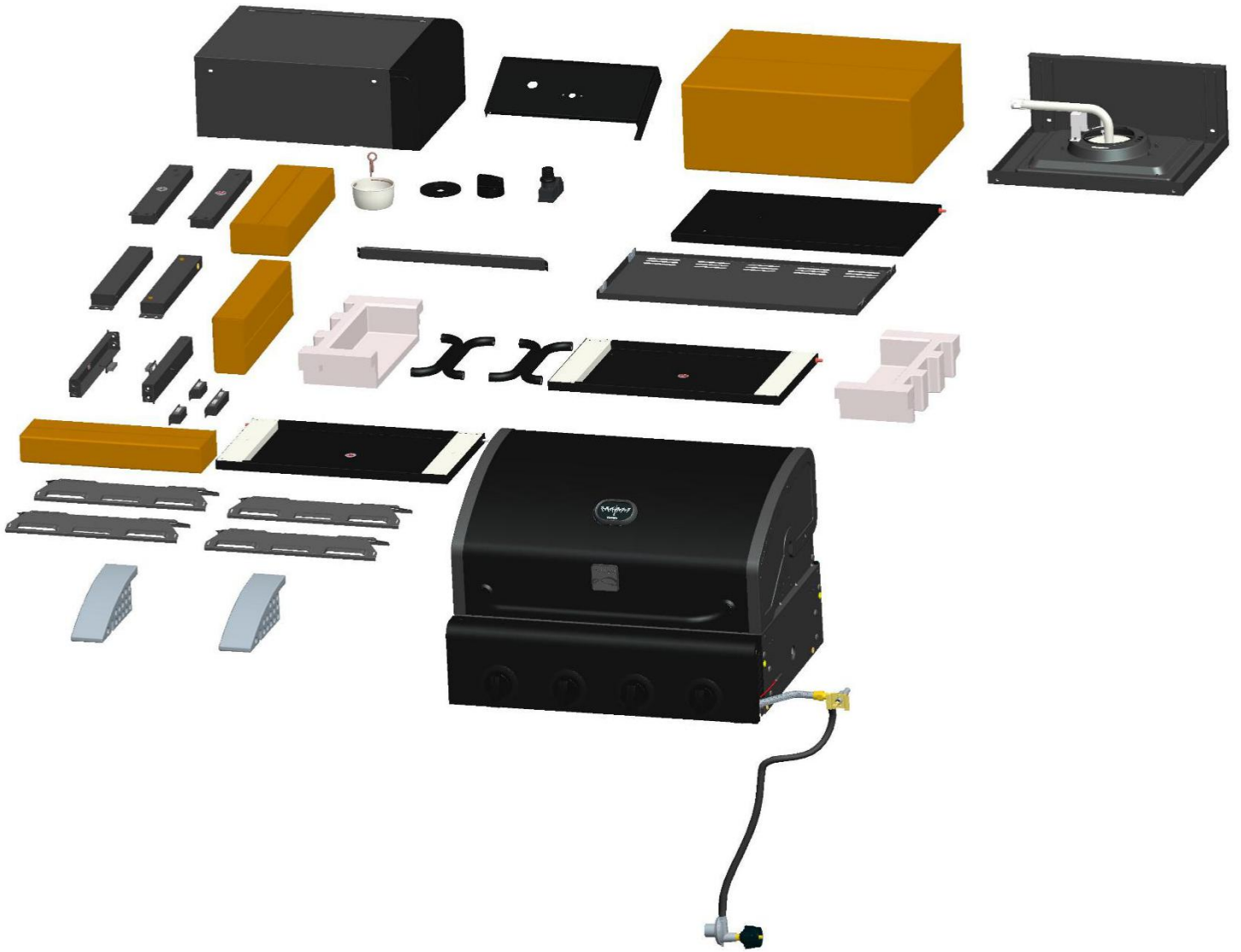
**NOTICE:** Once you have unpacked the grill according to the STOP SHEET instructions, check all grill parts against the pictures on this and the following two pages. If you parts are missing or damaged, call 1-888-287-0735. M - F 8:00 - 5:00 PACIFIC.



**BEFORE ASSEMBLY**



**BEFORE ASSEMBLY**


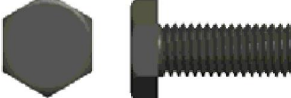
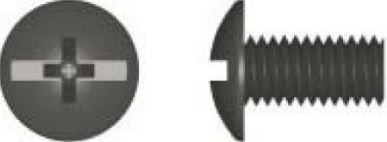

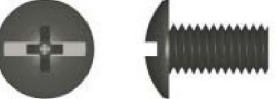





## ASSEMBLY

CAREFULLY READ AND PERFORM ALL ASSEMBLY INSTRUCTIONS ON THE FOLLOWING PAGES.

Tools Required:

- Adjustable wrench (not provided)
- Screwdriver (not provided)
- The following hardware is provided in blister pack for convenient use.

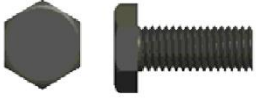
<p>M4x10 Screw</p> <p>Qty: 45pcs</p> 	<p>M6X15 Hex Screw</p> <p>Qty: 24 pcs</p> 
<p>M6x15 Screw</p> <p>Qty: 8pcs</p> 	<p>M5 Flat Washer</p> <p>Qty: 2 pcs</p> 
<p>M5x12 Screw</p> <p>Qty: 2pcs</p> 	<p>M6 Compression Washer</p> <p>Qty: 8 pcs</p> 
<p>Wrench</p> <p>Qty: 1pc</p> 	<p>AA Battery</p> <p>Qty: 1 pc</p> 

# 1

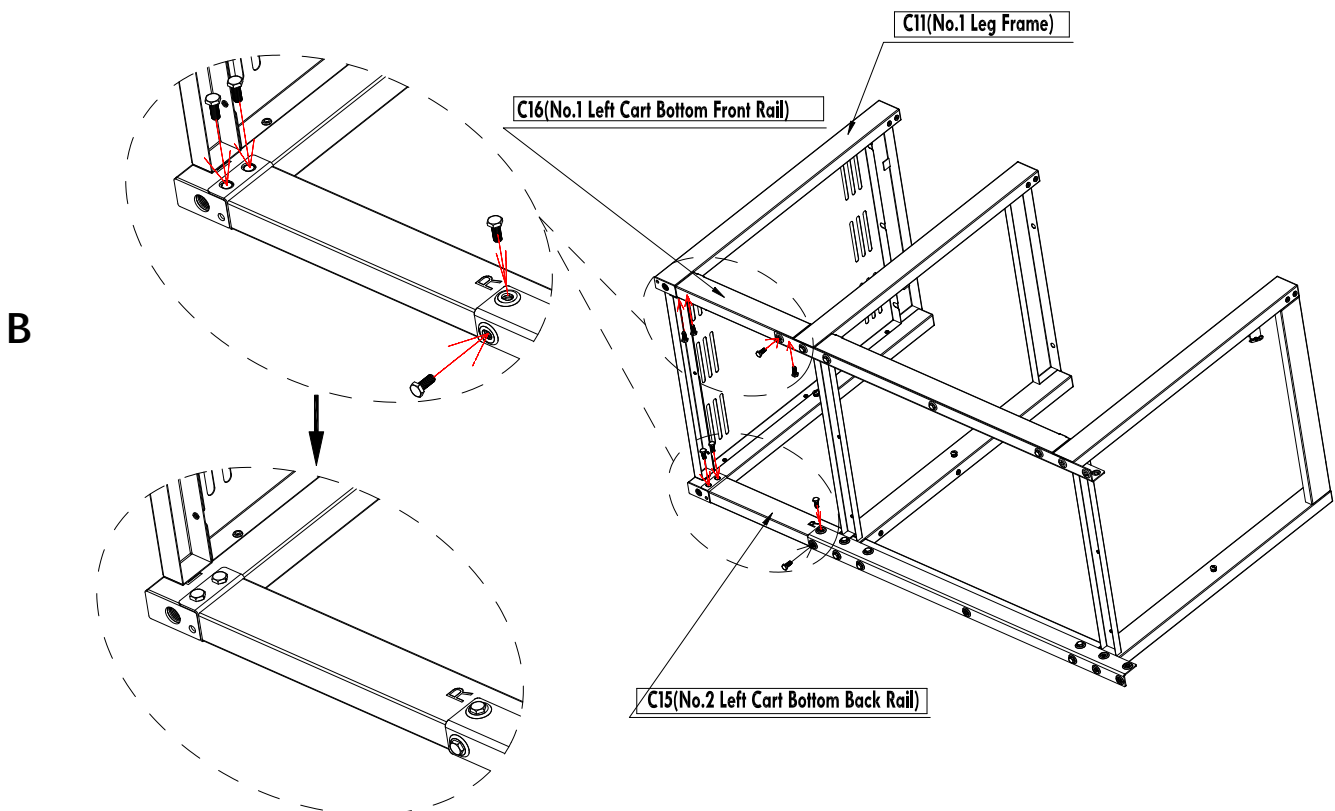
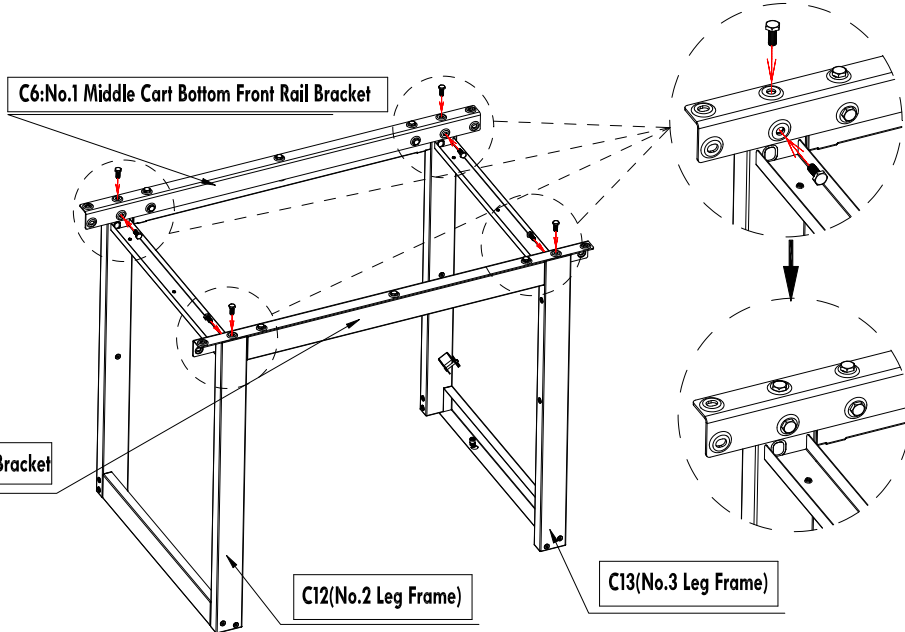
## Bottom Rails to Leg Frames (1)

### IMPORTANT

- Assemble grill cart on an even, flat surface. Use a level to confirm that surface is even and flat.
- For ease of cart assembly Leg Frames and Bottom Rails are numbered.
- Unless instructed otherwise, securely tighten all screws in each assembly step before proceeding to the next step.
- Use (8) M6X15 Hex Screws to attach C6: No.1 Middle Cart Bottom Front Rail Bracket and C5: No.2 Middle Cart Bottom Back Rail Bracket to C12(No.2 Leg Frame) and C13(No.3 Leg Frame) as shown. Do not fully tighten screws yet. (A).
- Use (8) M6X15 Hex Screws to attach C16(No. 1 Left Cart Bottom Front Rail) and C15(No.2 Left Cart Bottom Back Rail) to C11(No. 1 Leg Frame) as shown. Do not fully tighten screws yet. (B)



M6X15 Hex Screw Qty: 16 pcs



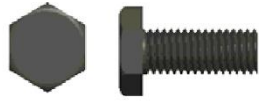
# 2

## Bottom Rails to Leg Frames (2)

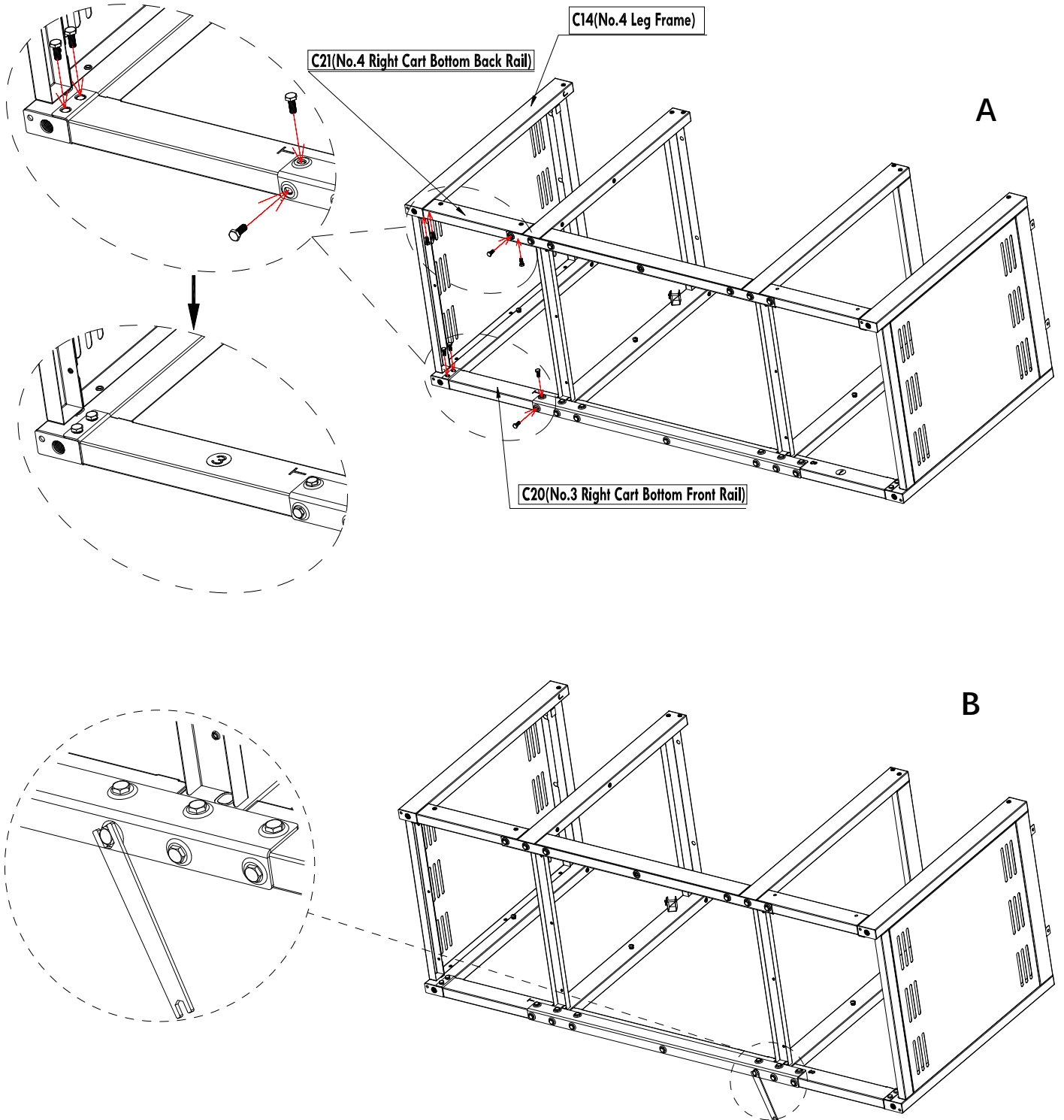
□ Use (8) M6x15 Hex Screws to attach C21 (No.4 Right Cart Bottom Back Rail) and C20 (No.3 Right Cart Bottom Front Rail) to C14 (No.4 Leg Frame) as shown. Do not fully tighten screws yet. (A)

□ Use Wrench to tighten all the screws as shown. (B)

Noted: Make sure all sections of cart are square and level before fully tightening all screws.



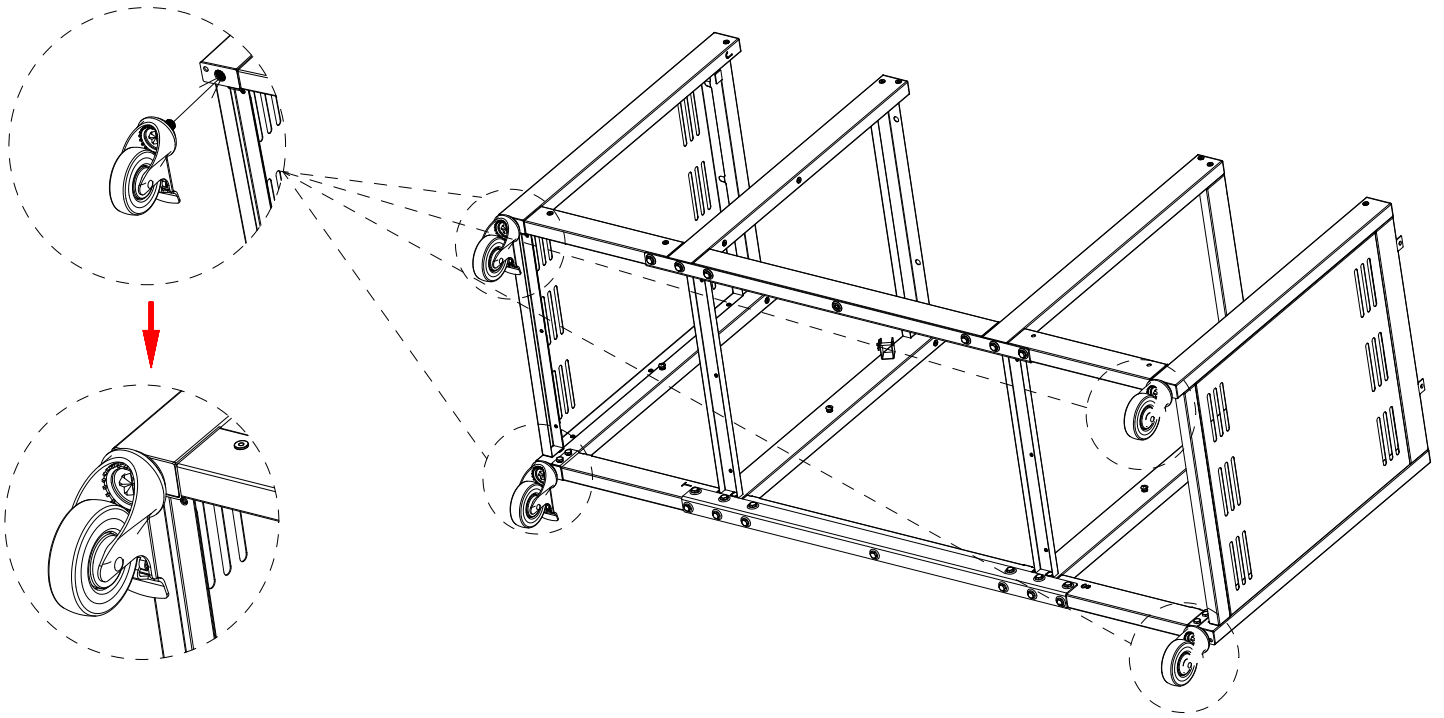
M6X15 Hex Screw Qty: 8 pcs



# 3

## Casters to Cart

□ Used Wrench to screw 4 Casters into corresponding position as shown.



# 4

## Bottom Panels

□ Used Pre-assembled (2) M4x10 Screws on the base to attach Door Magnets Box to the Middle Cart Bottom Panel as shown. (A)

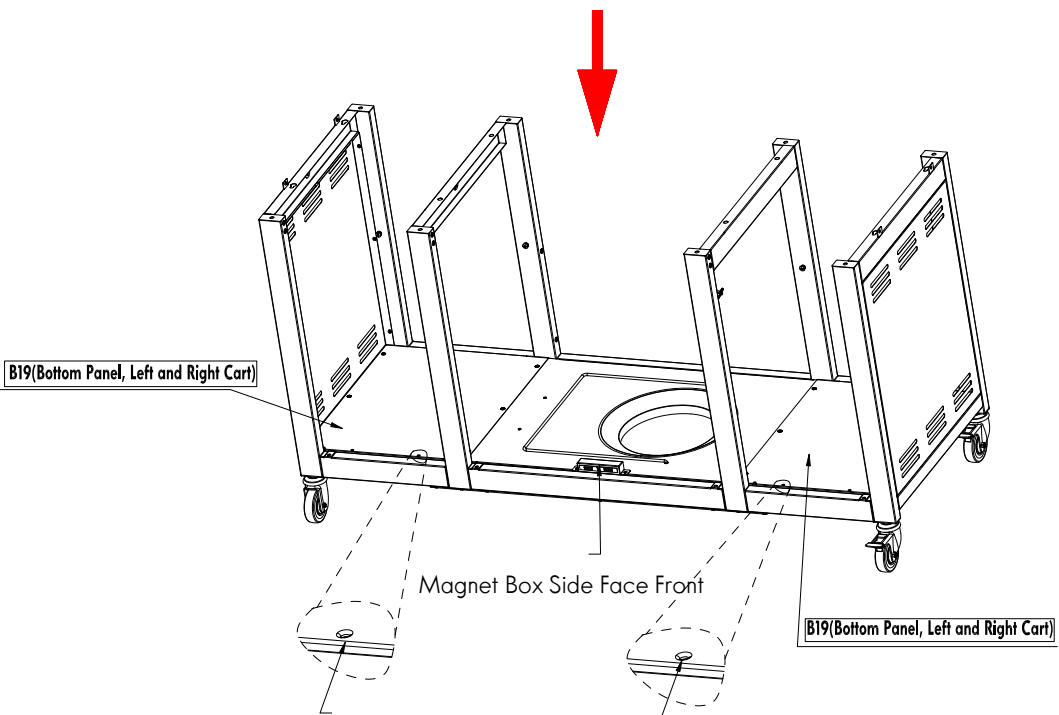
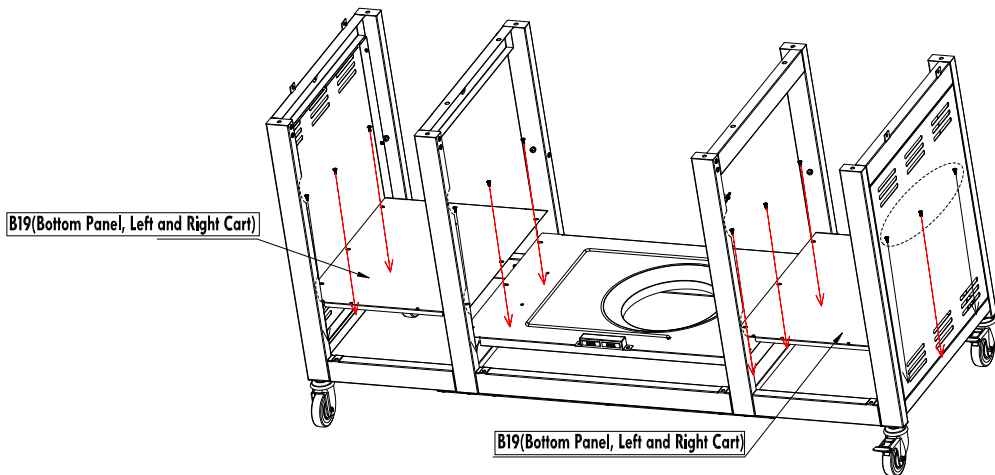
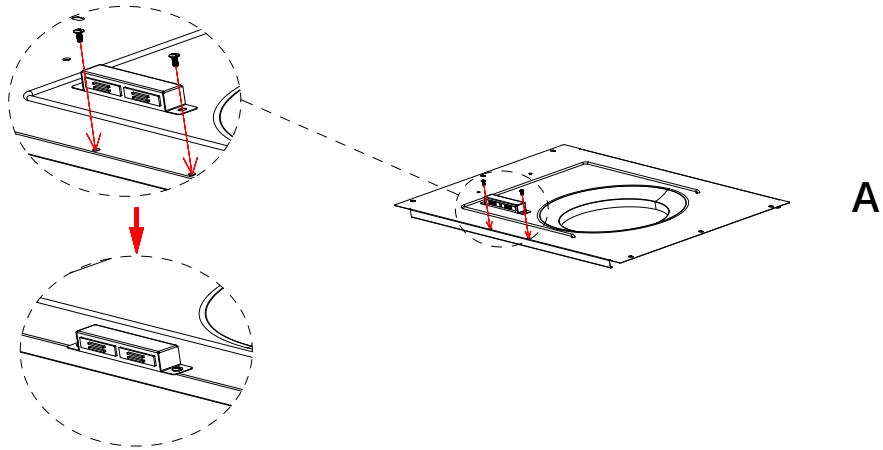
□ Lay the Middle Cart Bottom Panel onto the No.2 and No.3 Leg Frames. ( B)

□ Lay the B19(Bottom Panel, Left and Right Cart) onto the No.1 and No.2 Leg Frames. Lay the B19(Bottom Panel, Left and Right Cart) onto the No.4 and No.3 Leg Frames. The right edge of the Left Panel and the left edge of the Right Panel will overlay the left and right edges of the Middle Cart Bottom Panel respectively.(B)

□ Use (12) M4x10 Screws to attach panel edges securely to the Leg Frames as shown. (B)



M4X10 Screw Qty: 12 pcs



Flanging Hole Side Face Front

Flanging Hole Side Face Front

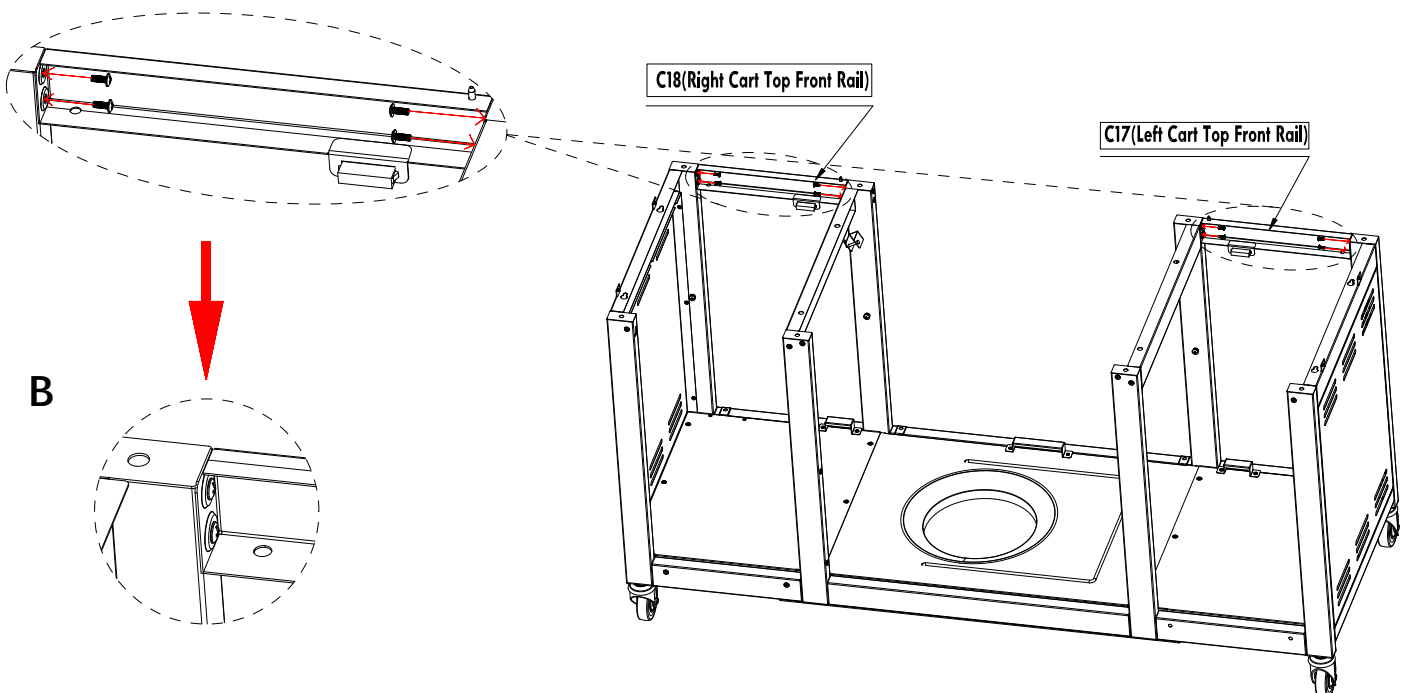
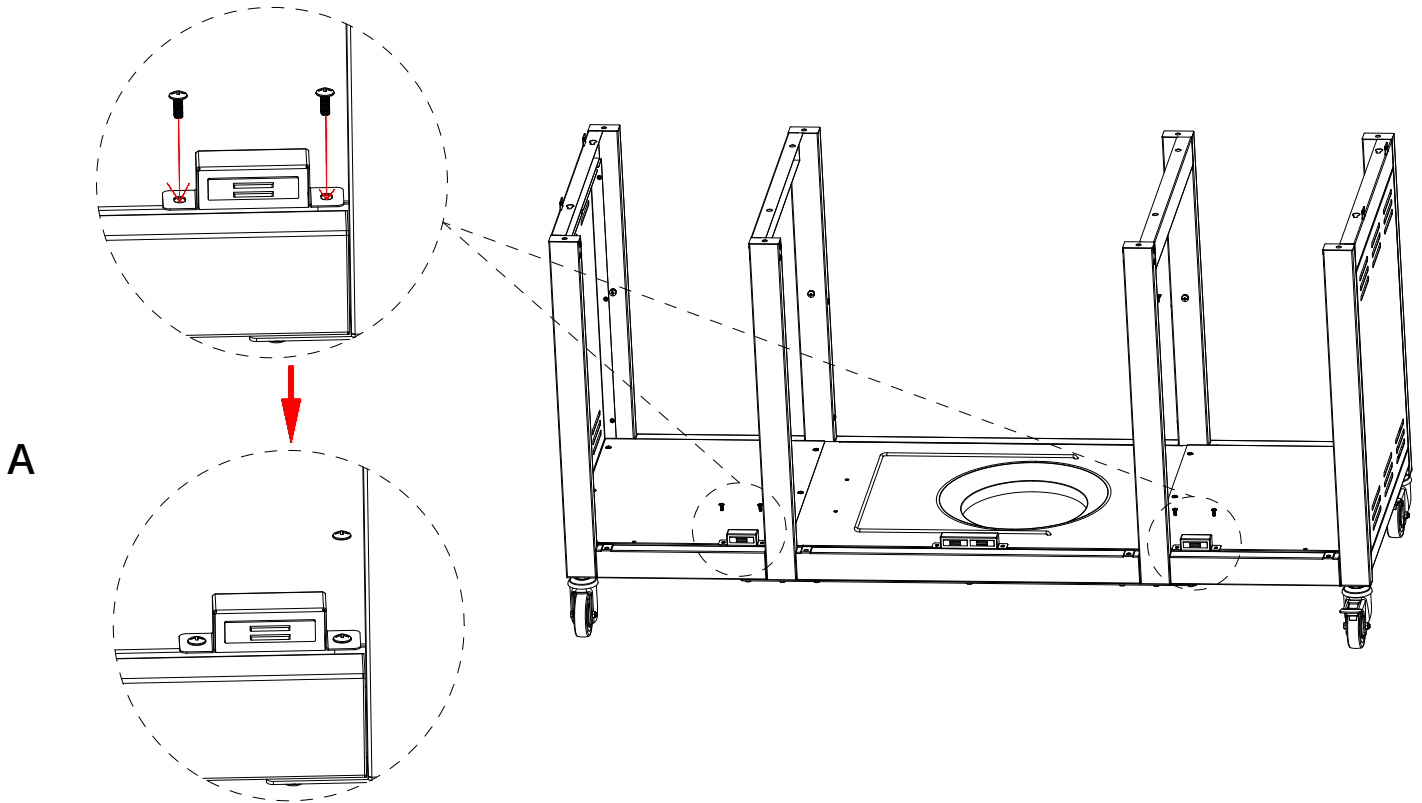
# 5

## Side Door Magnets, Top Front Rails to Leg Frames

- Used (4) M4x10 Screws to attach Side Cabinet Door Magnet to Bottom Panel, Left and Right Cart as shown. (A)
- Used (4) M4x10 Screws to attach C18(Right Cart Top Front Rail) to the No.3 and No.4 Leg Frames as shown. (B)
- Used (4) M4x10 Screws to attach C17(Left Cart Top Front Rail) to the No.1 and No. 2 Leg Frames as shown. (B)



M4X10 Screw Qty: 12 pcs



# 6

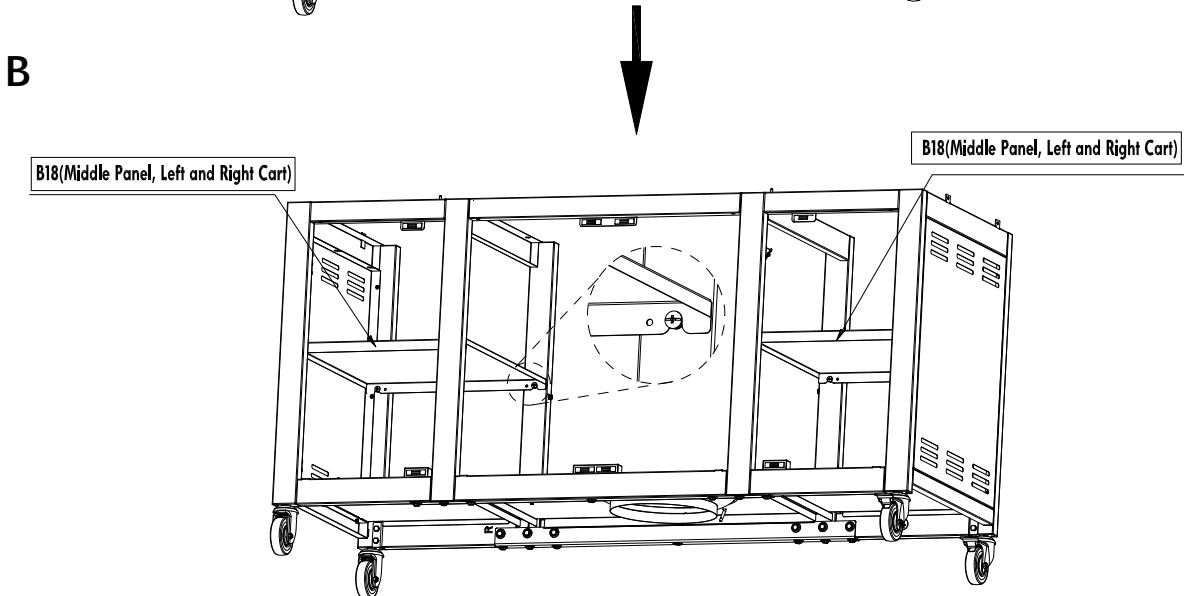
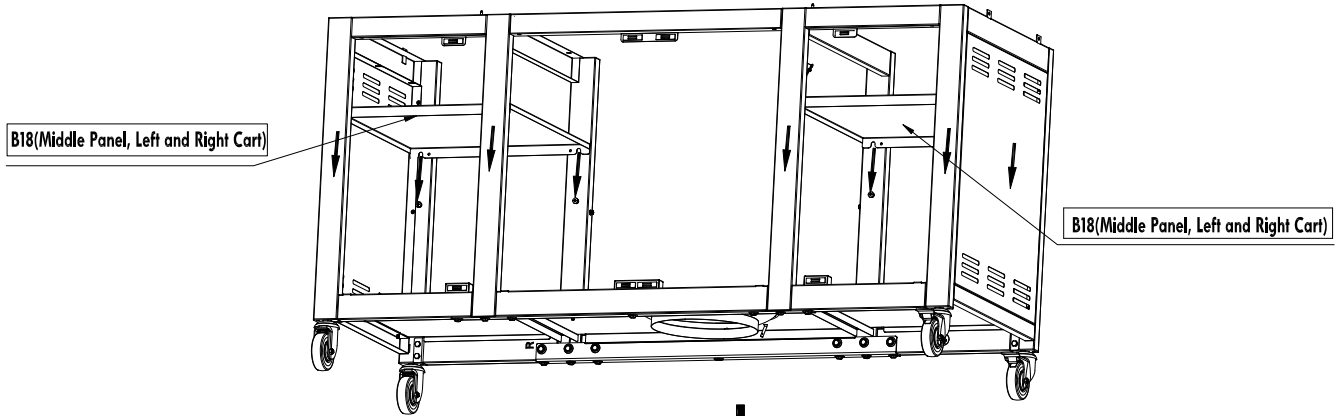
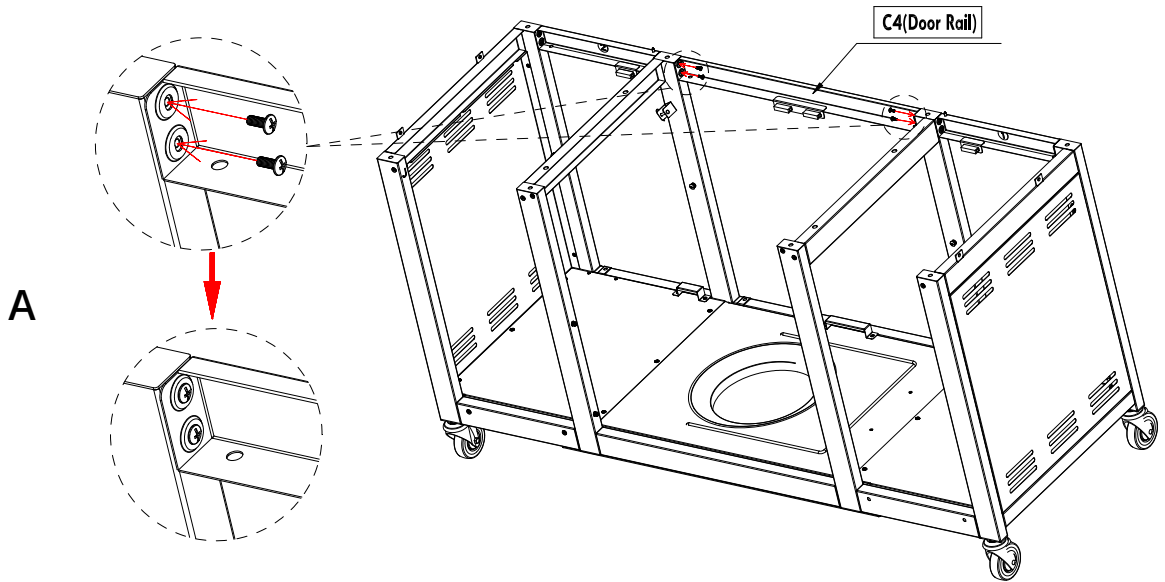
## Door Rail, Left and Right Cart Middle Panels

- Used (4) M4x10 Screws to attach the C4 (Door Rail) to the top of the No.2 Leg Frame and No.3 Leg Frame as shown. (A)
- Place B18 (Middle Panel, Left and Right Cart and B18 (Middle Panel, Left and Right Cart) onto pre-install M4 Screws as shown. (B)

**NOTE: DO NOT** fully tighten down the screws. The panels will fit securely without further screw tightening. Fully tightening the screws may cause the panels to become tilted or possibly fall down.



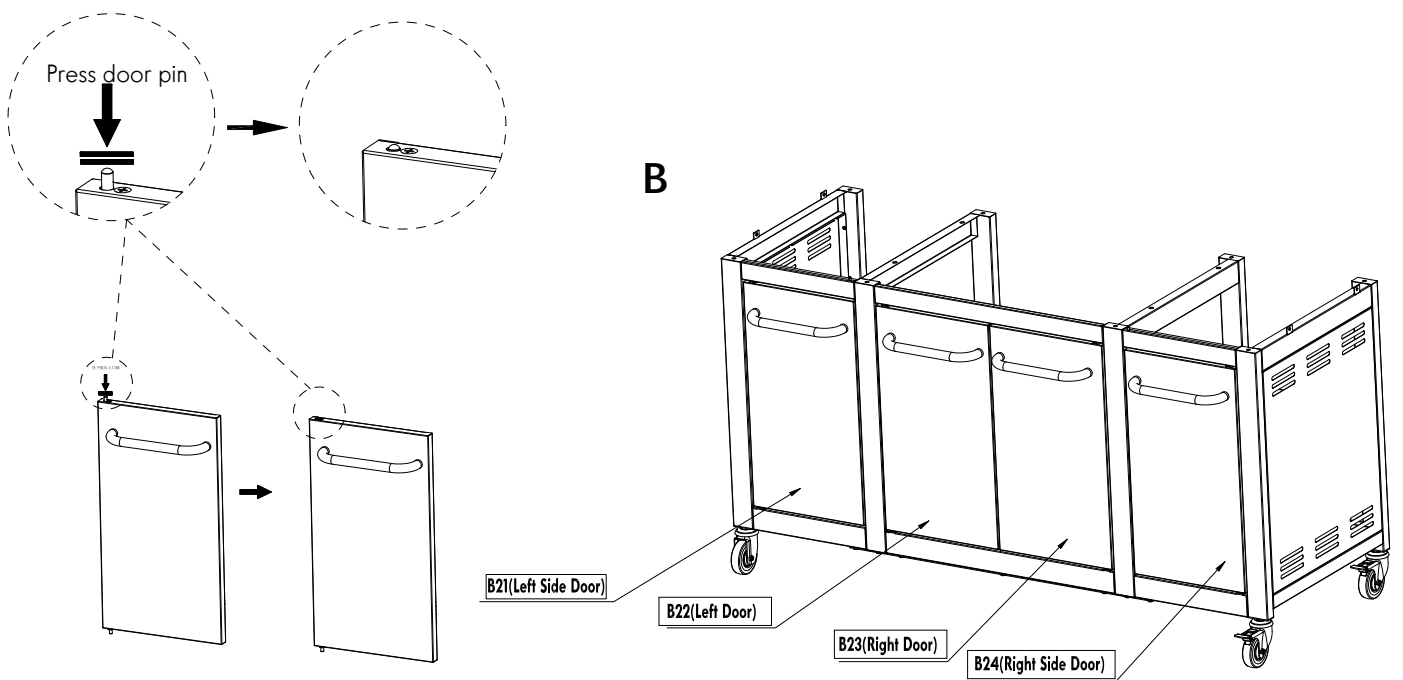
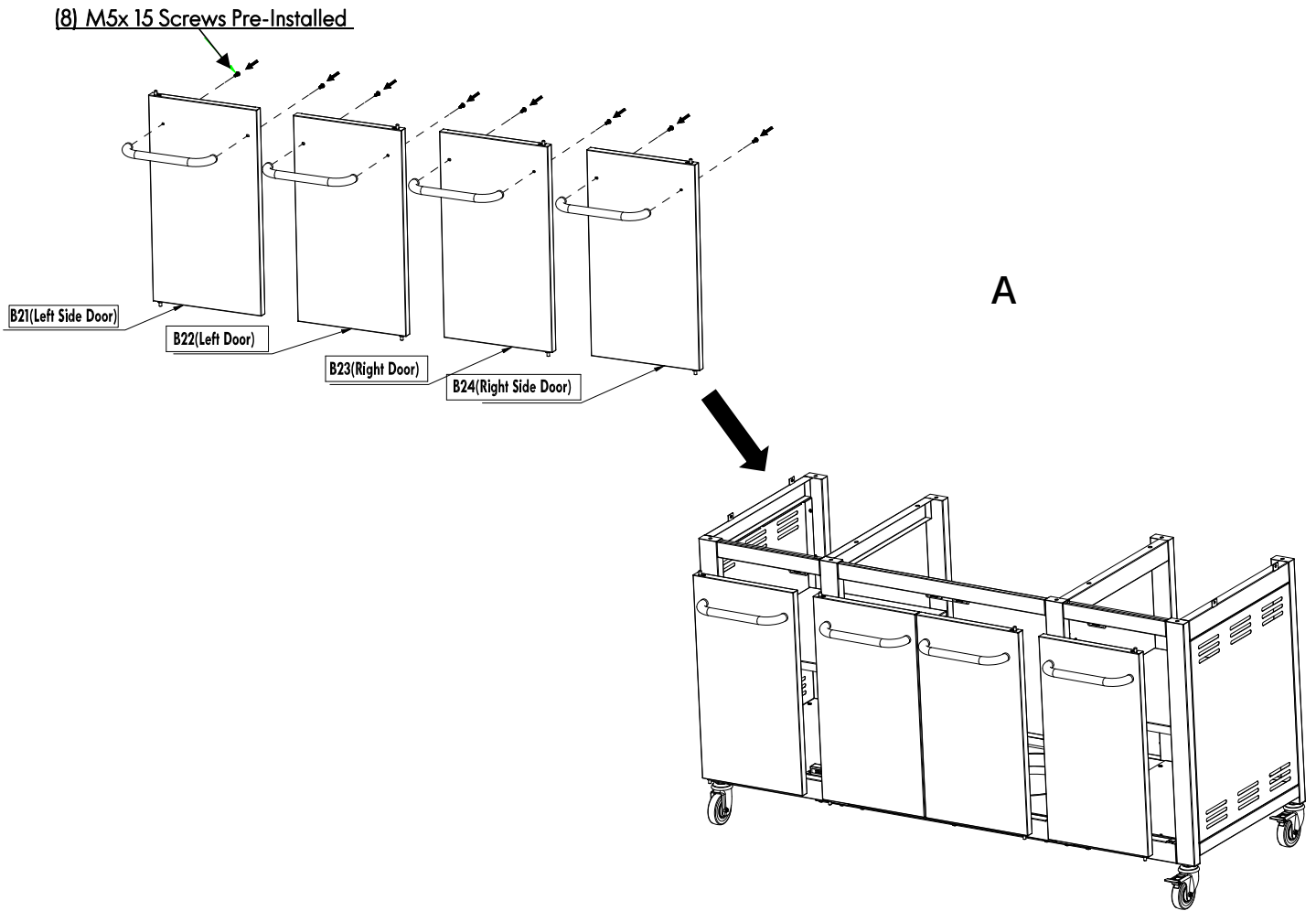
M4X10 Screw Qty: 4 pcs



# 7

## Cart Doors

- Remove the (2) M5x15 Screws pre-installed to each door handle and use then to attach a door handle to each door as shown. (A)
- Insert the door bottom pin into the hole in the cart bottom front rail. Push down the door top pin, align it with the hole in the cart top front rail, and release pin so that it inserts in hole as shown. (B)
- Repeat this action for each cart door.



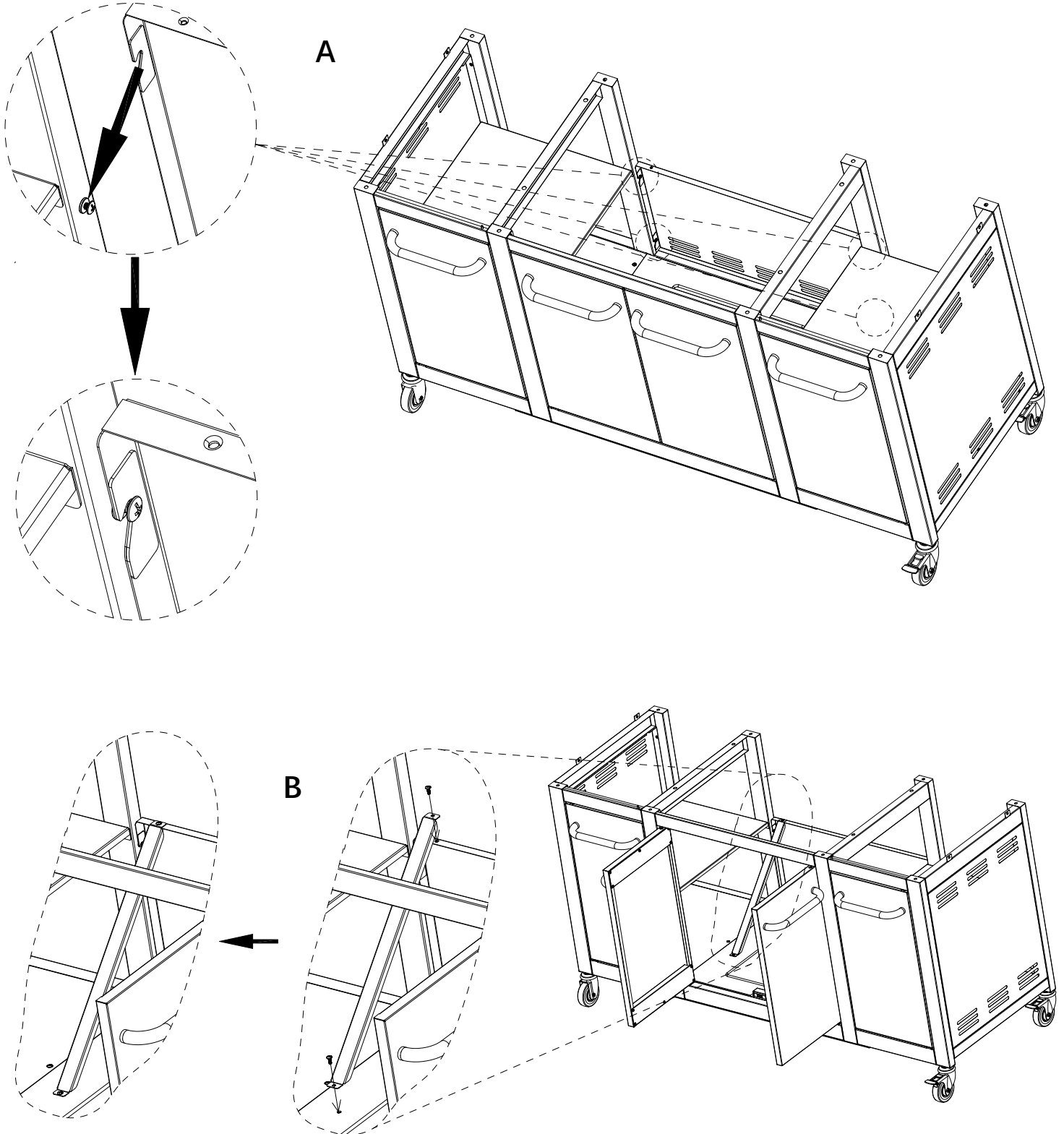
# 8

## Back Panel and Tank Baffle

- Clip the Back Panel into (4) Pre-installed M4x10 Screws as shown. Tighten all the Screws. (A)
- Use (2) M4x10 Screws to attach Tank Baffle to Back Panel and Middle Cart Bottom Panel as shown. (B)



M4X10 Screw Qty: 2 pcs



# 9

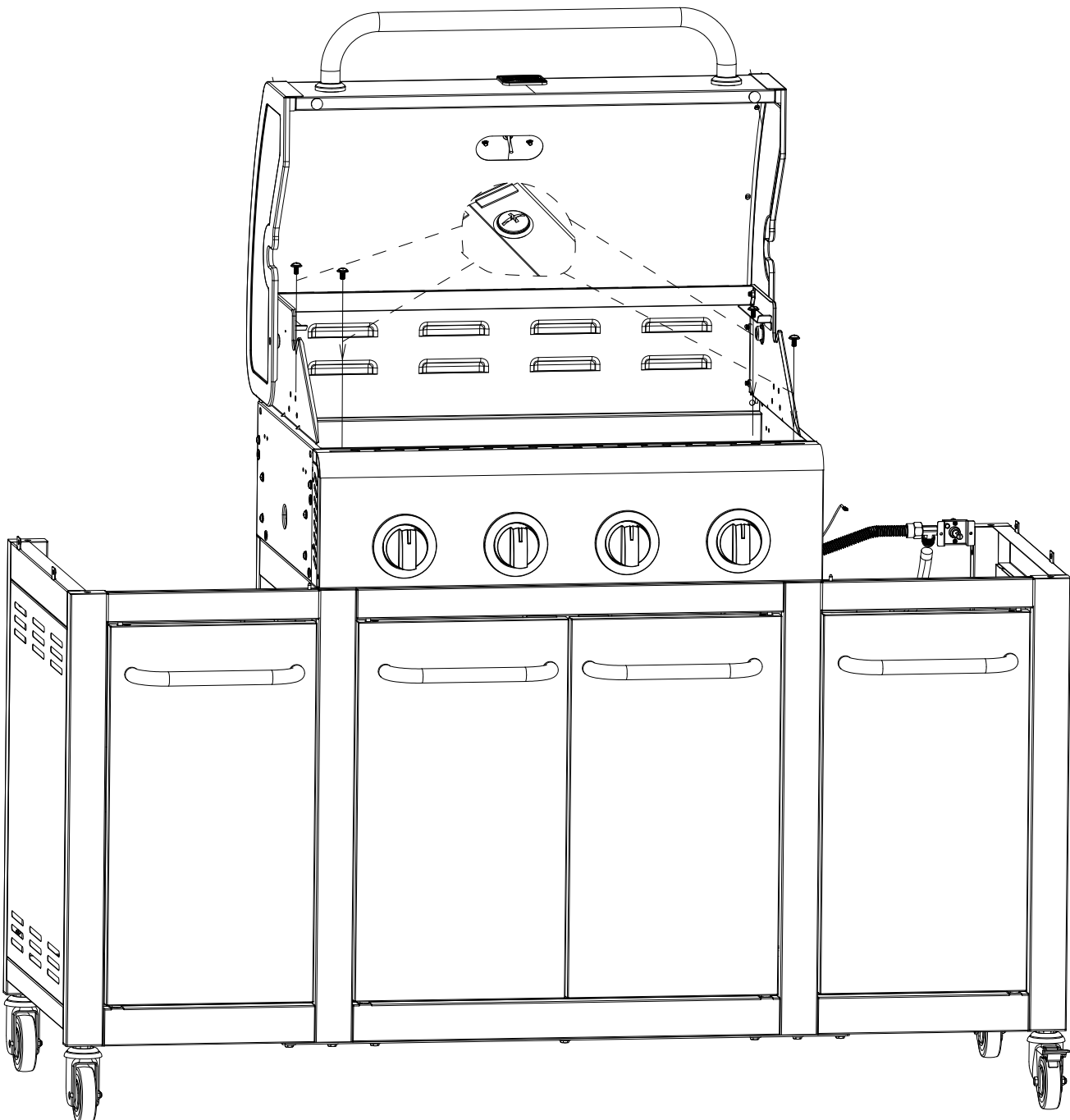
## Grill Head to Cart

- This step requires two people to lift and position grill head onto middle cart.
- Remove the tie wraps securing the regulator hose to the underside of the grill head. Pull the hose and igniter wires out to the side of the grill head.
- Carefully lower the grill head onto the middle cart. Push the descending hose and regulator through the middle leg opening so that it hangs into the right cart. Open lid and attach head to middle cart with **(4) M6x15 Screws** and **(4) M6 Compression Washers** as shown.



M6X15 Screw Qty: 4 pcs

M6 Compression Washer Qty: 4 pcs



# 10

## Left Side Shelf

□ Attach Side Shelf Handle to Fascia Left Side Shelf with (2) Pre-installed M6x15 Screws and (2) Pre-installed M6 Compression Washers as shown. (A)

□ Attach Left Side Shelf to the cart with (2) M4x10 Screws as shown. (B)

**Note:** (Make sure holes on side shelf align with the holes on cart.)

□ Attach left side shelf to firebox from inside to outside of firebox with (2) M6x15 Screws and (2) M6 Compression Washers as shown. (C)



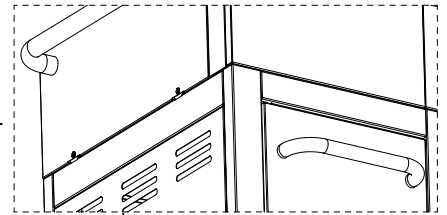
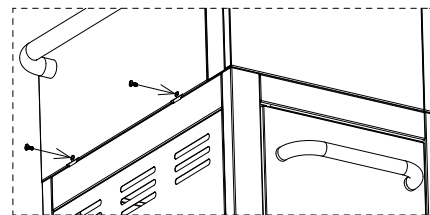
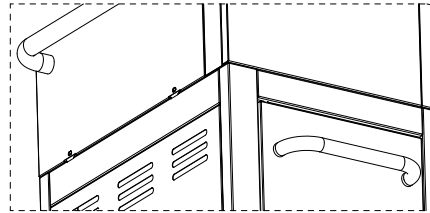
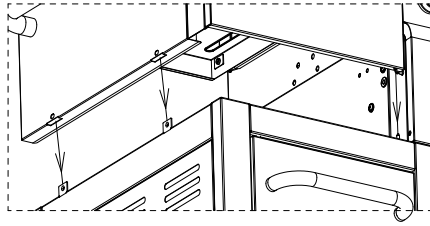
M6X15 Screw Qty: 2 pcs



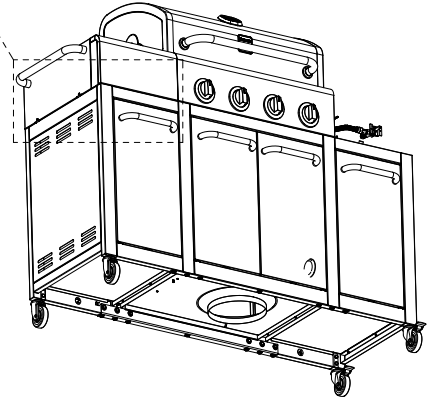
M6 Compression Washer Qty: 2 pcs



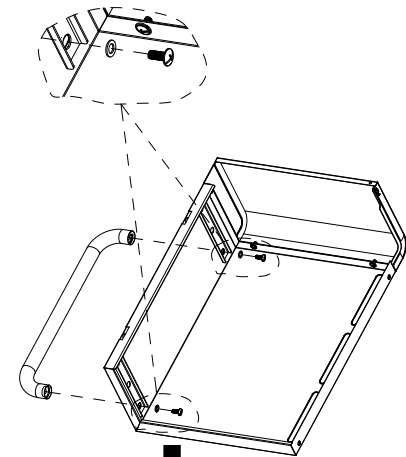
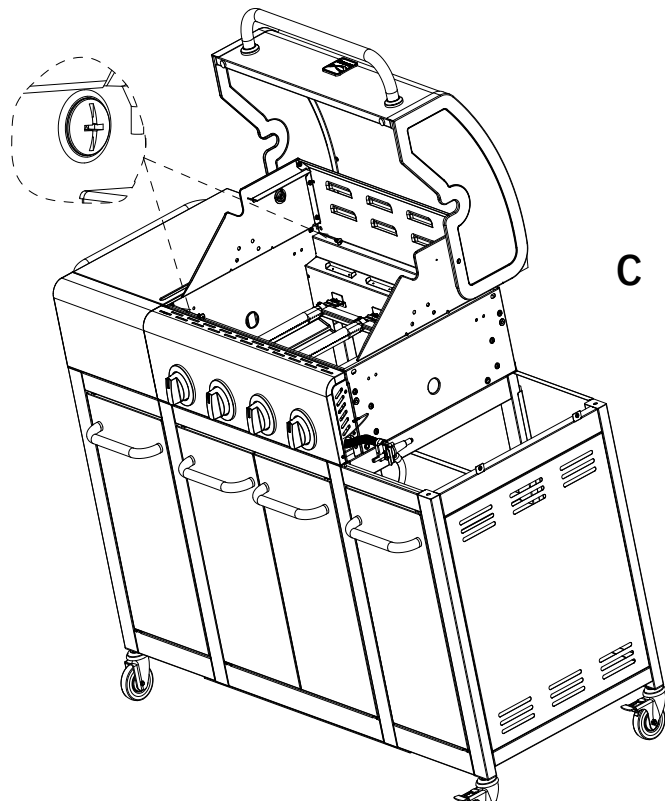
M4X10 Screw Qty: 2 pcs



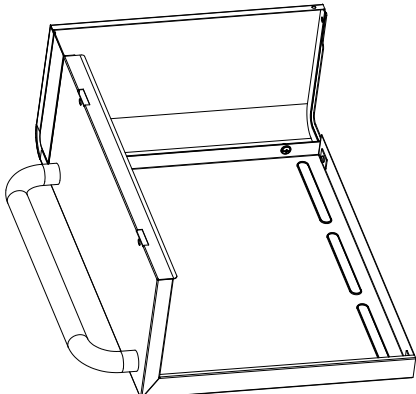
**B**



**C**



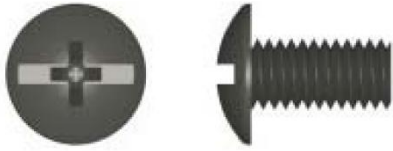
**A**



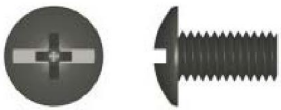
# 11

## Right Side Shelf

- Use (2) M5x12 Screws; (2) M5 Flat Washers and (1) M4x10 Screws to attach Right Side Shelf to Fascia Right Side Shelf as shown. Do not fully tighten the screws at this time. (A)
  - Attach Side Shelf Handle to Fascia Right Side Shelf with (2) Pre-installed M6x15 Screws and (2) Pre-installed M6 Compression Washers as shown. (B)
  - Attach Right Side Shelf to the cart with (2) M4x10 Screws as shown. (C)
- Note:** (Make sure holes on side shelf align with the holes on cart.)
- Attach Right side shelf to firebox from inside to outside of firebox with (2) M6x15 Screws and (2) M6 Compression Washers as shown. (D) Fully tighten the screws in Step (A)



M6x15 Screw Qty: 2 pcs



M5x12 Screw Qty: 2 pcs



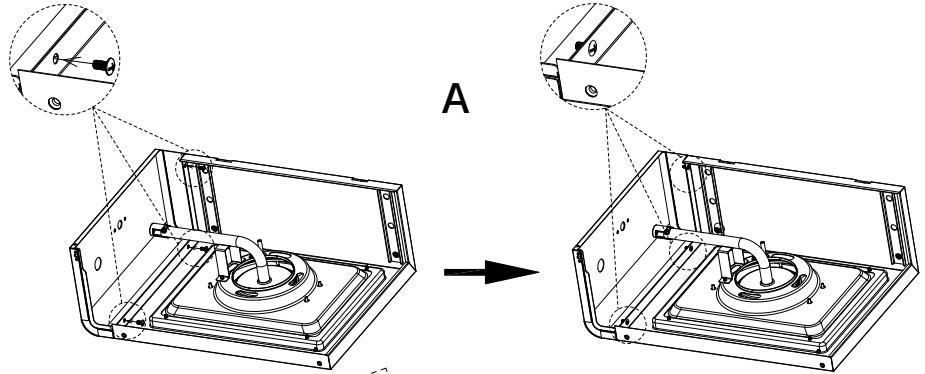
M4x10 Screw Qty: 3 pcs



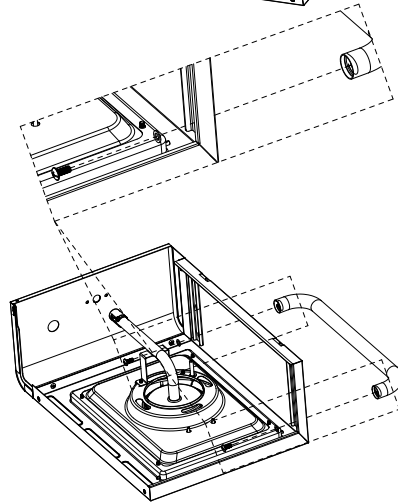
M6 Compression Washer Qty: 2 pcs



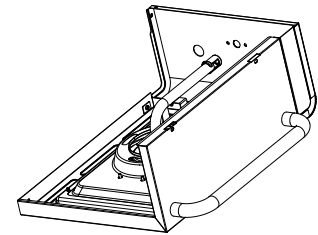
M5 Flat Washer Qty: 2 pcs



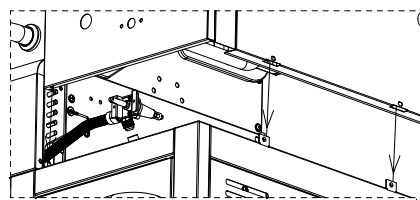
A



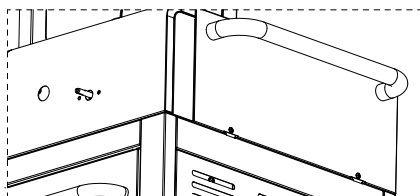
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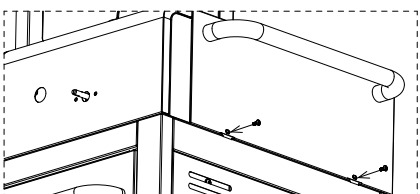
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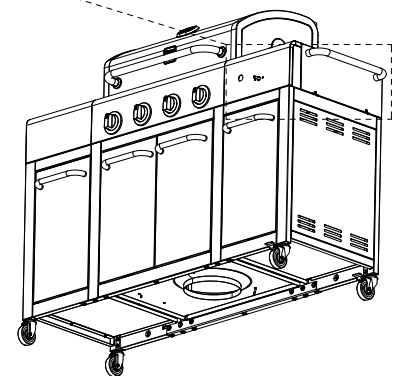
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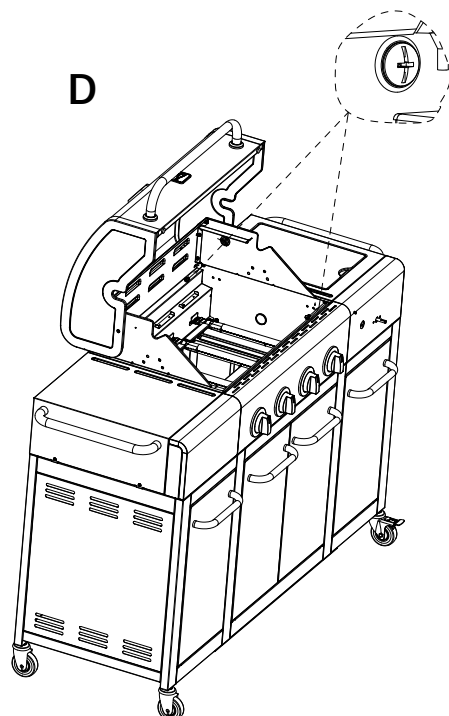
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C

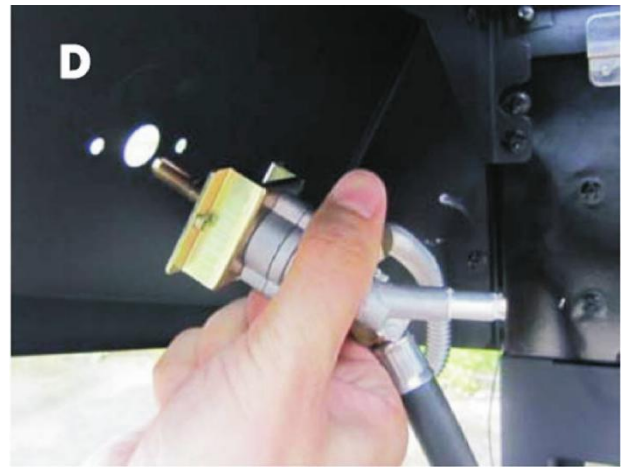


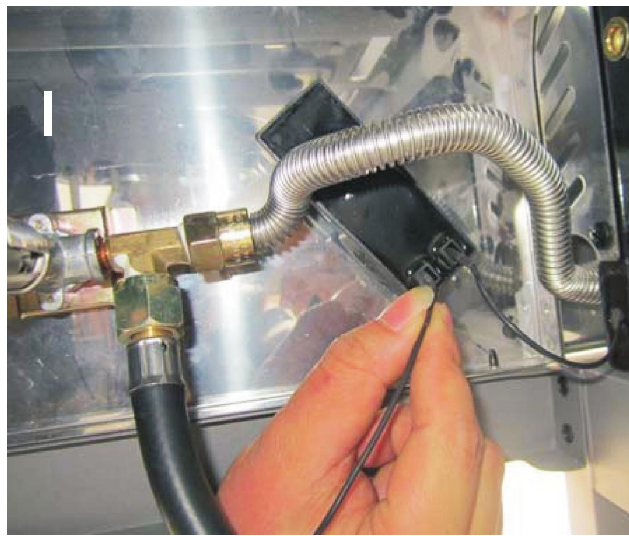
D

# 12

## Side Burner

- Remove the side burner grate. Loosen the burner in the side burner shelf (B). To loosen, unscrew and remove two front screws holding side burner in place. (A). Note: Do not loosen electrode screw.
- Remove the 2 pre-installed screws from the valve face and set them aside. (C)
- Insert valve face stem through hole in fascia. (D) Attach bezel to fascia and valve face with previously removed 2 screws. Attach bezel with black mark facing up (E).
- Place side burner tube over the valve, making sure that valve is inside side burner tube. (F)
- Push control knob onto side burner valve face stem. (G)
- Reattach side burner to side burner shelf with the 2 previously removed screws. Replace side burner grate. (H)
- Connect both igniter wires to the igniter module on the underside of the side burner shelf fascia. (I)
- Unscrew igniter cap from control panel. Insert (I) AAA battery (provided in blister pack into battery slot with positive end (+) facing outward. Screw igniter cap back onto panel. (J)





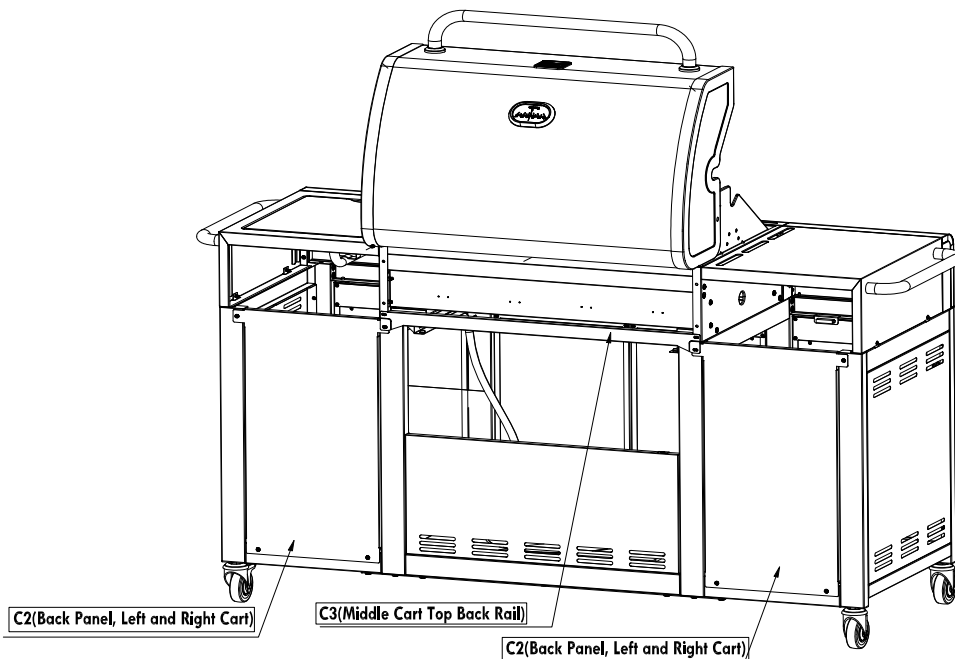
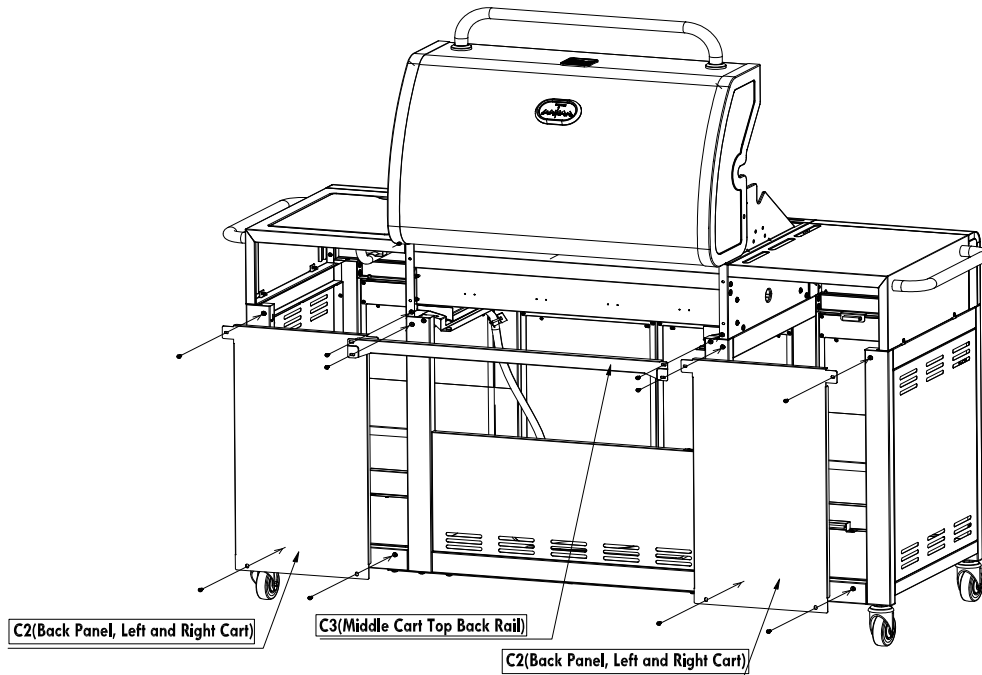
# 13

## Cart Back Panels, Middle Cart Back Rail

- Use (3) M4x10 Screws to attach C2(Back Panel, Left and Right Cart) to Left Cart. **Note:** Leave the C2(Back Panel, Left and Right Cart) to upper of No.2 Leg Frame unscrew.
- Use (3) M4x10 Screws to attach C2(Back Panel, Left and Right Cart) to Right Cart. **Note:** Leave the C2(Back Panel, Left and Right Cart) to upper of No.3 Leg Frame unscrew.
- Use (4) M4x10 Screws to attach C3(Middle Cart Top Back Rail) to Middle Cart as shown. **Note:** Lock the C3(Middle Cart Top Back Rail) to upper of No.2 and No.3 Leg Frame over (2) C2(Back Panel, Left and Right Cart).



M4X10 Screw Qty: 10 pcs

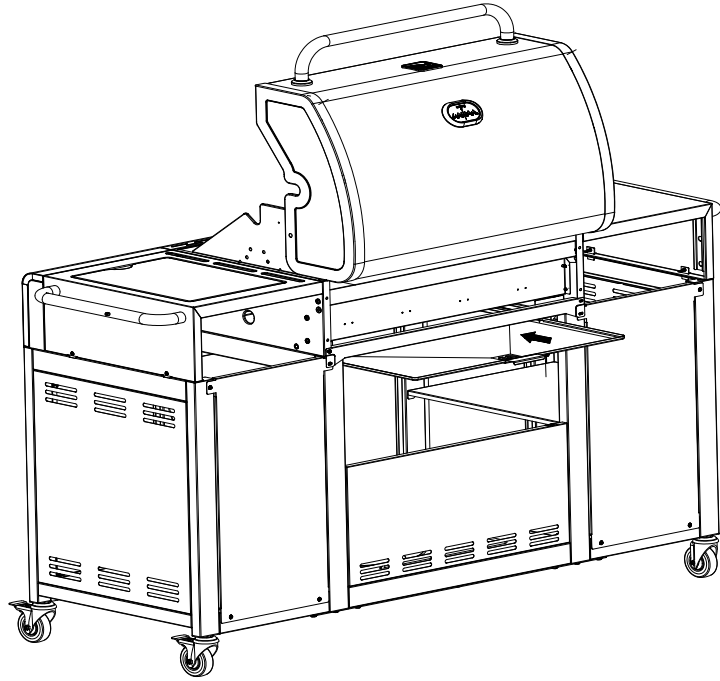


# 14

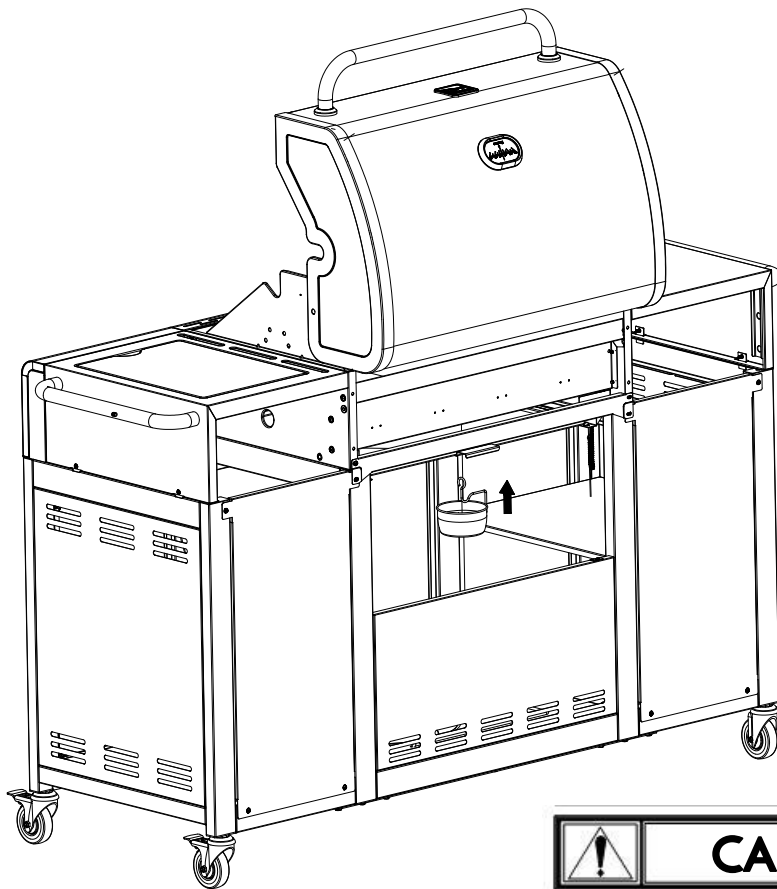
## Drip Tray and Drip Cup

- Put Drip Tray in the middle of left and right Drip Tray Support as shown. (A)
- Fit drip cup into drip cup clip. Hang drip cup clip at the bottom of drip tray. (B)

A



B

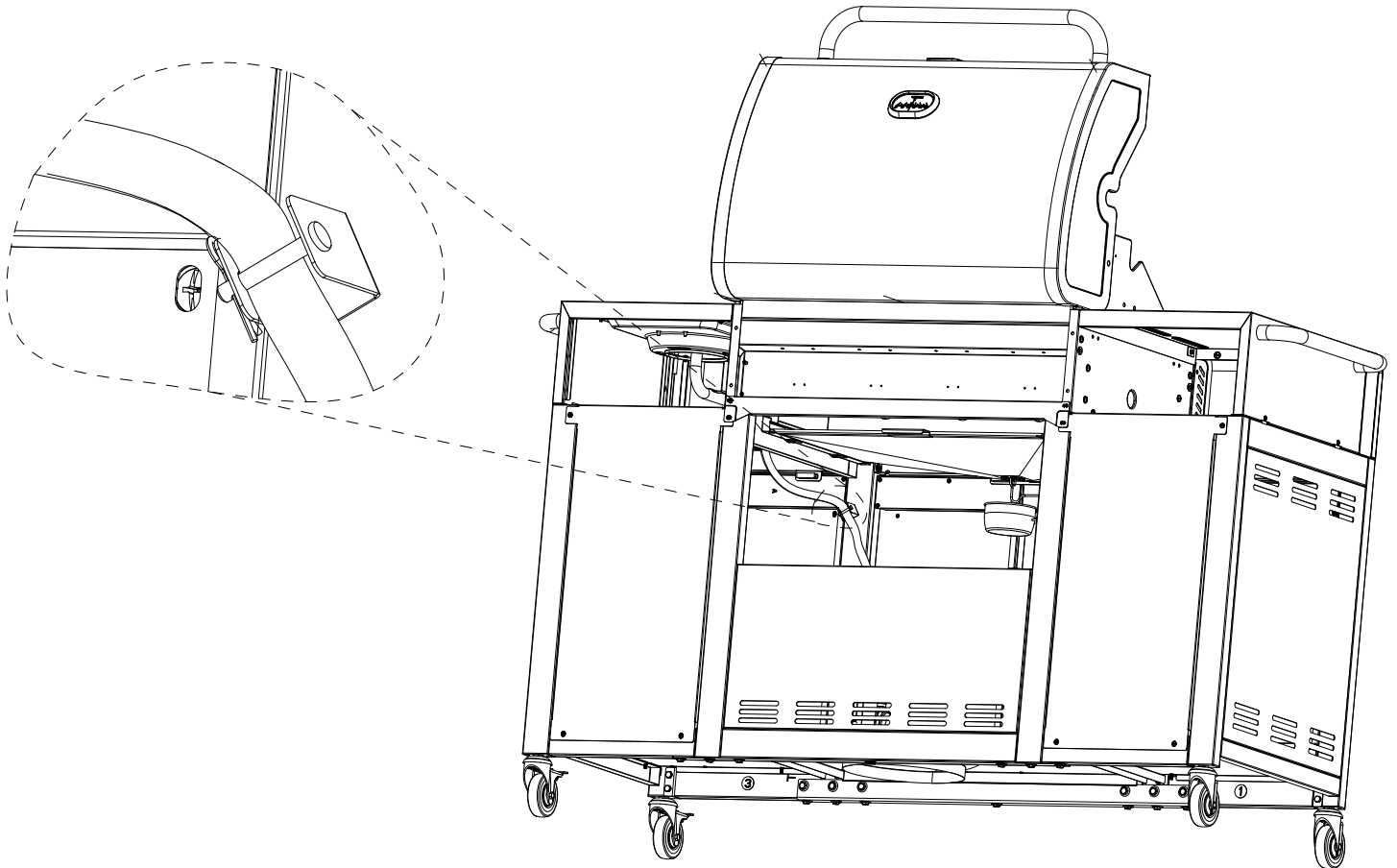


	<b>CAUTION</b>	
<p>Failure to install drip cup clip and cup will cause hot drip to drip from bottom of grill with risk of fire or property damage.</p>		

# 15

## Regulator Hose Bracket

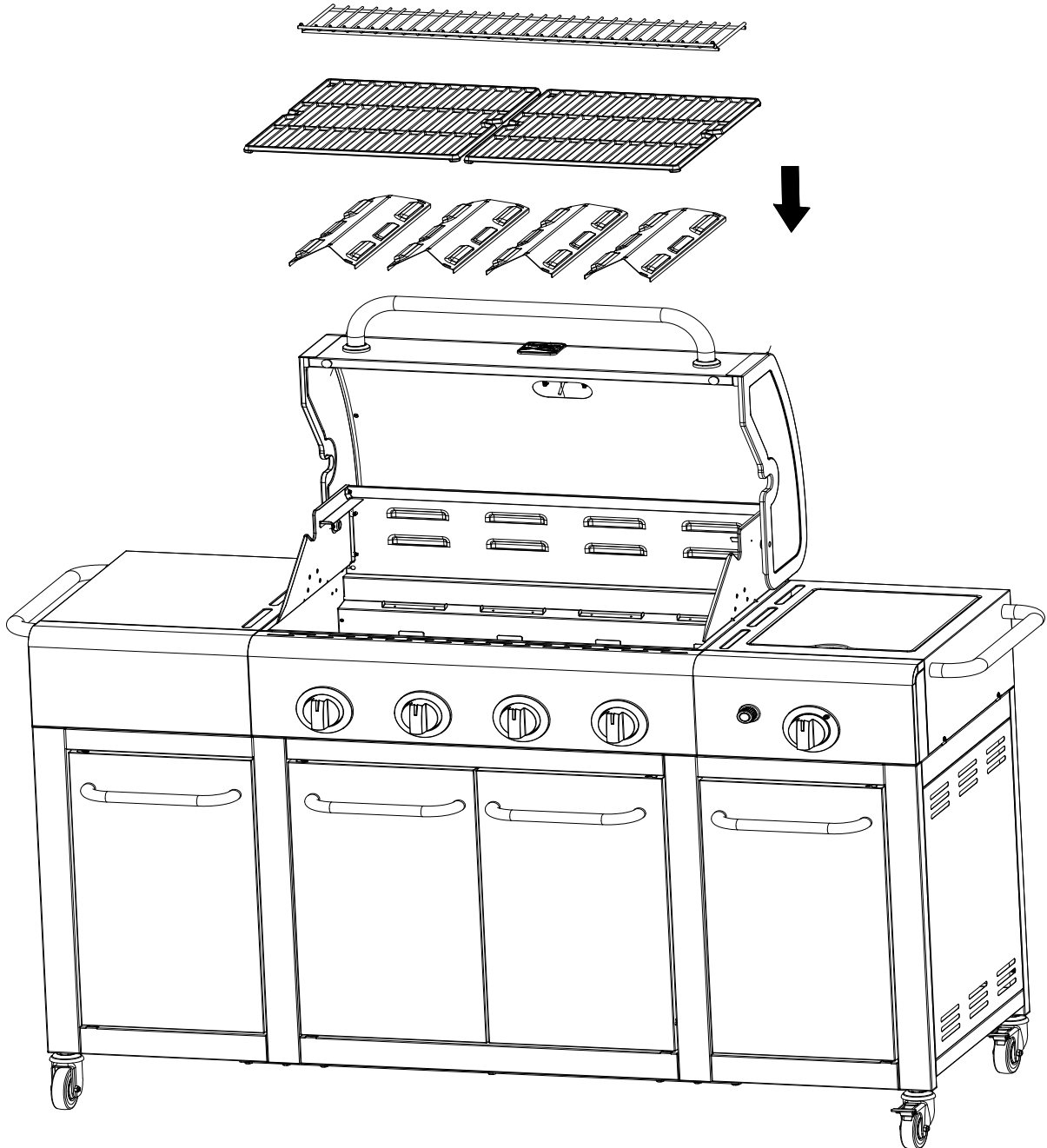
- Remove cotter key from pin in hose bracket on No.3 Leg Frame and remove pin. Fit the regulator hose into the hose bracket. Secure hose in bracket with bracket pin and cotter key.



# 16

## Heat Diffusers, Cooking Grates and Warming Rack

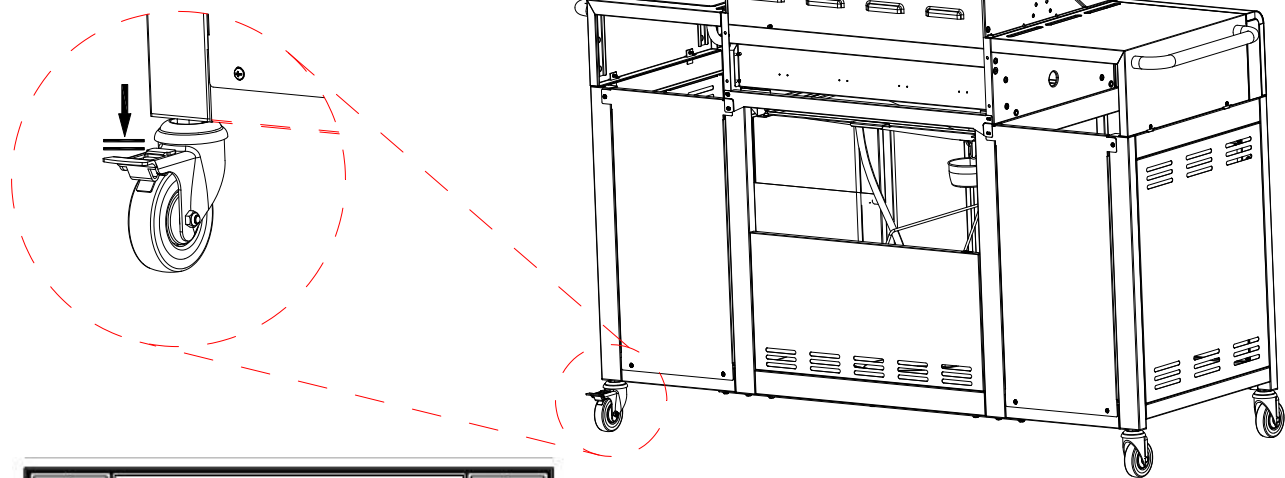
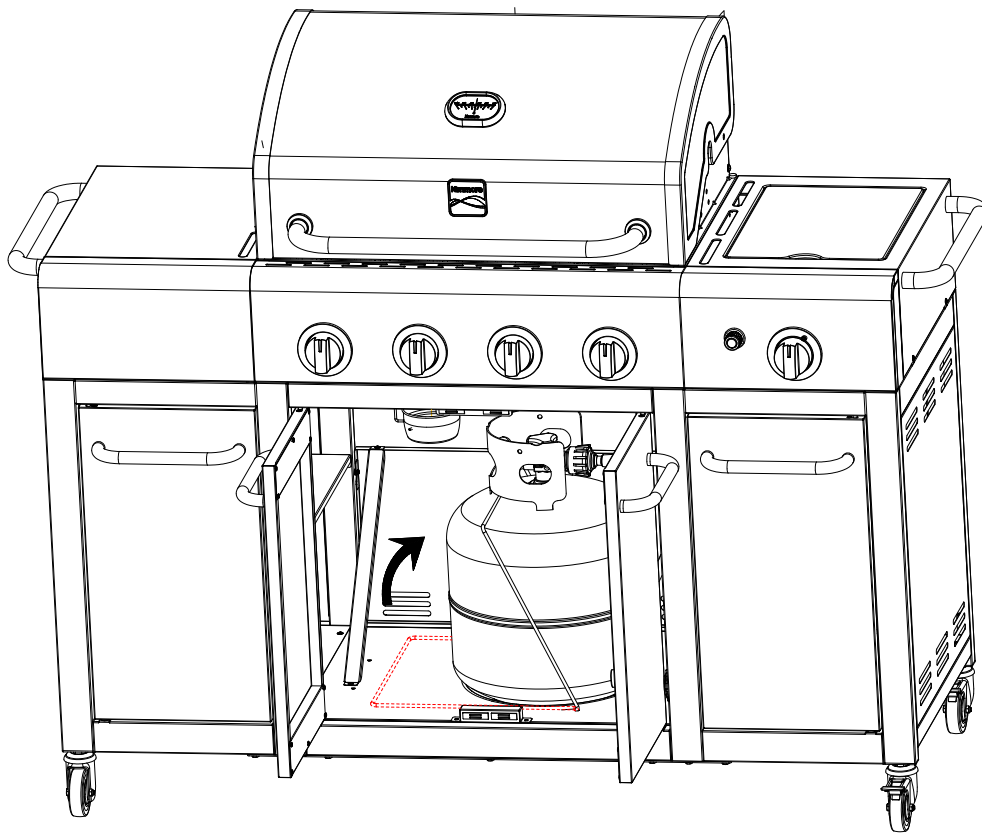
- Place heat diffusers over burners. Diffusers will fit in firebox in either direction. Fit tabs in firebox front through slots in diffuser tips. Fit diffuser tips between tabs in firebox rear.
- Place cooking grates onto grate rests at front and rear of firebox.
- Insert warming rack into brackets at top of firebox with upcurved edge to front as shown.



# 17

## LP Tank and Caster Brakes

- LP tank is sold separately. Use only with an PPD (Overfill Protection Device) equipped LP tank and leak check before attaching to grill and regulator.
- Install LP Tank with Tank Holder and install regulator as shown.
- When the grill is in the desired location, lock the caster brakes; this will help the grill stay in place for safe operation.



	<b>CAUTION</b>	
Failure to install tank correctly may allow gas hose to be damaged in operation.		

**EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.**

Problem	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	<ul style="list-style-type: none"> <li>Damaged hose.</li> </ul>	<ul style="list-style-type: none"> <li>Turn off gas at LP cylinder or at source on natural gas systems. If the hose is cracked or cut but not burned, simply replace valve / hose / regulator. If the hose is burned, the cause could be other than a faulty valve/hose/regulator. Discontinue use of grill until a plumber or gas technician has investigated and corrected the problem.</li> </ul>
Gas leaking from LP cylinder.	<ul style="list-style-type: none"> <li>Mechanical failure due to rusting or mishandling.</li> </ul>	<ul style="list-style-type: none"> <li>Replace LP cylinder.</li> </ul>
Gas leaking from LP cylinder valve.	<ul style="list-style-type: none"> <li>Failure of cylinder valve from mishandling or mechanical failure.</li> </ul>	<ul style="list-style-type: none"> <li>Turn off LP cylinder valve. Return LP cylinder to gas supplier.</li> </ul>
Gas leaking between LP cylinder and regulator connection.	<ul style="list-style-type: none"> <li>Improper installation, connection not tight, failure of rubber seal.</li> </ul>	<ul style="list-style-type: none"> <li>Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.</li> </ul>
Fire coming through control panel.	<ul style="list-style-type: none"> <li>Fire in burner tube section of burner due to blockage.</li> </ul>	<ul style="list-style-type: none"> <li>Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Spider Alert and Cleaning the Burner Assembly sections of this Use &amp; Care Guide.</li> </ul>
Drip fire or continuous excessive flames above cooking surface.	<ul style="list-style-type: none"> <li>Too much drip buildup in burner area.</li> </ul>	<ul style="list-style-type: none"> <li>Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess drip from inside firebox area, drip tray, and other surfaces.</li> </ul>

**Troubleshooting**

Problem	Possible Cause	Prevention/Solution
<p>Burner(s) will not light using igniter. (See Electronic Ignition Troubleshooting also)</p> <p>Continued on next page.</p>	<p><b>GAS ISSUES:</b></p> <ul style="list-style-type: none"> <li>Trying to light wrong burner.</li> <li>Burner not engaged with control valve.</li> <li>Obstruction in burner.</li> <li>No gas flow.</li> <li>Vapor lock at coupling nut to LP cylinder.</li> <li>Coupling nut and LP cylinder valve not fully connected.</li> <li>Electrode cracked or broken; "sparks at crack.</li> <li>Electrode tip not in proper position.</li> <li>Wire and/or electrode covered with cooking residue.</li> <li>Wires are loose or disconnected.</li> <li>Wires are shorting (sparking) between igniter and electrode.</li> <li>Dead battery.</li> </ul>	<ul style="list-style-type: none"> <li>See instructions on control panel and in Use and Care section.</li> <li>Make sure valves are positioned inside of burner tubes.</li> <li>Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care.</li> <li>Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to "Sudden drop in gas flow."</li> <li>Turn off knobs and disconnect coupling nut from LP cylinder. Reconnect and retry.</li> <li>Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools.</li> <li>Replace electrode(s).</li> </ul> <p>Main Burners:</p> <ul style="list-style-type: none"> <li>Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 1/4". Adjust if necessary.</li> </ul> <p>Sideburner</p> <ul style="list-style-type: none"> <li>Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 3/16". Adjust if necessary.</li> <li>Clean wire and/or electrode with rubbing alcohol and clean swab.</li> <li>Reconnect wires or replace electrode/wire assembly.</li> <li>Replace igniter wire/electrode assembly.</li> <li>Replace with a new AAA-size alkaline battery.</li> </ul>

## Troubleshooting (continued)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using igniter. (See Electronic Ignition Troubleshooting also)	<b>ELECTRONIC IGNITION:</b> <ul style="list-style-type: none"> <li>• No spark, no ignition noise.</li> <li>• No spark, some ignition noise.</li> <li>• Sparks, but not at electrode or at full strength.</li> </ul>	<ul style="list-style-type: none"> <li>• See Section I of Electronic Ignition System.</li> <li>• See Section II of Electronic Ignition System.</li> <li>• See Section III of Electronic Ignition System.</li> </ul>
Burner(s) will not match light.	<ul style="list-style-type: none"> <li>• See <b>"GAS ISSUES:"</b> on previous page.</li> <li>• Match will not reach.</li> <li>• Improper method of match-lighting.</li> </ul>	<ul style="list-style-type: none"> <li>• Use long-stem match (fireplace match).</li> <li>• See "Match-Lighting" section of Use and Care.</li> </ul>
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> <li>• Out of gas.</li> <li>• Excess flow valve tripped.</li> <li>• Vapor lock at coupling nut/LP cylinder connection.</li> </ul>	<ul style="list-style-type: none"> <li>• Check for gas in LP cylinder.</li> <li>• Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP cylinder valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP cylinder valve, wait 30 seconds and then light grill.</li> <li>• Turn off knobs and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.</li> </ul>
Flames blow out.	<ul style="list-style-type: none"> <li>• High or gusting winds.</li> <li>• Low on LP gas.</li> <li>• Excess flow valve tripped.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn front of grill to face wind or increase flame height.</li> <li>• Refill LP cylinder.</li> <li>• Refer to "Sudden drop in gas flow" above.</li> </ul>
Flare-up.	<ul style="list-style-type: none"> <li>• Drip buildup.</li> <li>• Excessive fat in meat.</li> <li>• Excessive cooking temperature.</li> </ul>	<ul style="list-style-type: none"> <li>• Clean burners and inside of grill/firebox.</li> <li>• Trim fat from meat before grilling.</li> <li>• Adjust (lower) temperature accordingly.</li> </ul>
Persistent drip fire.	<ul style="list-style-type: none"> <li>• Drip trapped by food buildup around burner system.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn knobs to OFF. Turn gas off at LP cylinder. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.</li> </ul>
Flashback... (fire in burner tube(s)).	<ul style="list-style-type: none"> <li>• Burner and/or burner tubes are blocked.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care.</li> </ul>
Unable to fill LP cylinder.	<ul style="list-style-type: none"> <li>• Some dealers have older fill nozzles with worn threads.</li> </ul>	<ul style="list-style-type: none"> <li>• The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.</li> </ul>
One burner does not light from other burner(s).	<ul style="list-style-type: none"> <li>• Drip buildup or food particles in end(s) of carryover tube(s).</li> </ul>	<ul style="list-style-type: none"> <li>• Clean carry-over tube(s) with wire brush.</li> </ul>

## Troubleshooting - Electronic Ignition

Problem	Possible Cause	Check Item	Prevention/Solution
<p><b>SECTION I</b> No sparks appear at any electrodes when control knob turned to HI: no noise can be heard from spark module.</p>	<ul style="list-style-type: none"> <li>• Battery not installed properly.</li> <li>• Dead battery.</li> <li>• Button assembly not installed properly.</li> <li>• Faulty spark module.</li> </ul>	<ul style="list-style-type: none"> <li>• Check battery orientation.</li> <li>• Has battery been used previously?</li> <li>• Check to insure threads are properly engaged. Button should travel up and down without binding.</li> <li>• If no sparks are generated with new battery and good wire connections, module is faulty.</li> </ul>	<ul style="list-style-type: none"> <li>• Install battery (make sure that "+" and "-" connectors are oriented correctly, with "+" end up and "-" end down.)</li> <li>• Replace battery with new AA-size alkaline battery.</li> <li>• Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully.</li> <li>• Replace spark module assembly.</li> </ul>
<p><b>SECTION II</b> No sparks appear at any electrodes when control knob turned to HI; noise can be heard from spark module.</p>	<ul style="list-style-type: none"> <li>• Output lead connections not connected.</li> </ul>	<ul style="list-style-type: none"> <li>• Are output connections on and tight?</li> </ul>	<ul style="list-style-type: none"> <li>• Remove and reconnect all output connections at module and electrodes.</li> </ul>
<p><b>SECTION III</b> Sparks are present but not at all electrodes and/or not at full strength</p>	<ul style="list-style-type: none"> <li>• Output lead connections not connected.</li> <li>• Electrical arc between output wires and grill frame.</li> <li>• Weak battery.</li> <li>• Electrodes are wet.</li> <li>• Electrode(s) cracked or broken; sparks appear where cracked.</li> </ul>	<ul style="list-style-type: none"> <li>• Are output connections on and tight?</li> <li>• If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame.</li> <li>• All sparks present but weak or at slow rate.</li> <li>• Has moisture accumulated on electrode and/or in burner ports?</li> <li>• Inspect electrodes for cracks.</li> </ul>	<ul style="list-style-type: none"> <li>• Remove and reconnect all output connections at module and electrodes.</li> <li>• If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires.</li> <li>• Replace battery with a new AA-size alkaline battery.</li> <li>• Use paper towel to remove moisture.</li> <li>• Replace cracked or broken electrodes.</li> </ul>

