

Use and Care Manual

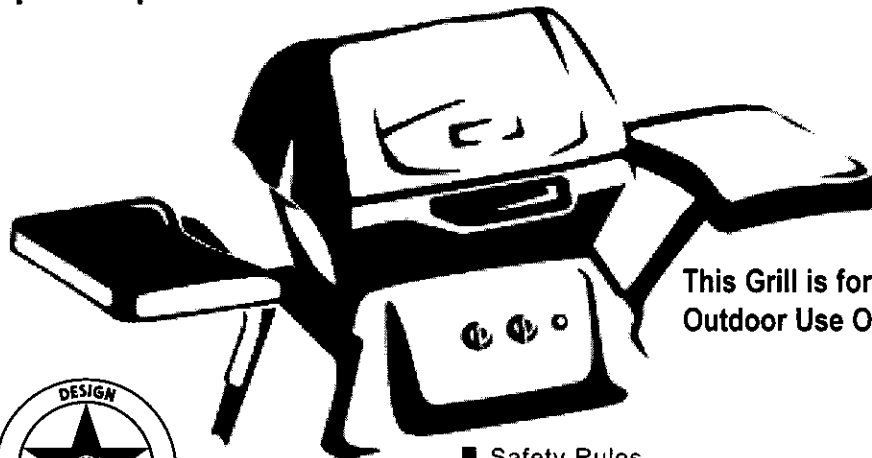


Liquid Propane Gas Grill

CAUTION:

Assembler/Installer leave these instructions with the consumer.

Consumer/User read all these instructions and keep them in a safe place for future reference.



This Grill is for
Outdoor Use Only




- Safety Rules
- Use and Care
- Troubleshooting
- Frequently Asked Questions

WARNING:

If you smell gas:

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

 **WARNING:** Combustion by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

WARNING:

For your safety:

1. DO NOT Store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An L.P. cylinder not connected for use shall NOT be stored in the vicinity of this or any other appliance.
3. NEVER use Liquid Propane (LP) Gas in a unit designed for Natural Gas.
4. NEVER use Natural Gas in a unit designed for Liquid Propane (LP) Gas.

Sears, Roebuck and Co., Hoffman Estates, IL 60179 U.S.A.

2003 Kenmore Use & Care-11412242 02/09

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Kenmore Grill Warranty

Full One-Year Warranty on Grill Parts

For one year from the date of purchase, except for the reason of normal paint finish deterioration, Sears will repair or replace, at our option, any grill part that is defective in material or workmanship.

Limited Lifetime Warranty on Grill Castings

From one year after the date of purchase through the lifetime of the grill, except for the reason of paint finish deterioration, Sears will supply a new grill casting for one that is defective in material or workmanship. You pay the cost of labor if you wish to have Sears install it.

Limited Four-Year Warranty on Grill Burner

From one year through five years after the date of purchase, Sears will supply a new burner for one that is defective in material or workmanship. You pay the cost of labor if you wish to have Sears install it.

Warranty Service

Warranty service is available by contacting Sears at 1-800-4-MY-HOME®.

This warranty is void if grill is used for commercial or rental purposes.

This warranty applies only when the grill is used in the United States.

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

Sears, Roebuck and Co., D/817WA,
Hoffman Estates, IL 60179

PRODUCT RECORD

In the space below record the model and serial numbers and purchase date of your barbecue grill. You will find the model and serial numbers on the AGA label located on the grill base.

Model No. _____

Serial No. _____

Purchase Date _____

Keep this booklet and your Sears sales receipt in a safe place for future reference.

Master Protection Agreements

Congratulations on making a smart purchase. Your new Kenmore® appliance is designed and manufactured for years of dependable operation. But like all products, it may require preventive maintenance or repair from time to time. That's when having a Master Protection Agreement can save you money and aggravation.

Purchase a Master Protection Agreement now and protect yourself from unexpected hassle and expense.

The Master Protection Agreement also helps extend the life of your new appliance. Here's what's included in the Agreement:

- ☒ **Expert service** by our 12,000 professional repair specialists
- ☒ **Unlimited service and no charge** for parts and labor on all covered repairs
- ☒ **"No-lemon" guarantee** - replacement of your covered product if more than three product failures occur within twelve months
- ☒ **Product replacement** if your covered product can't be fixed
- ☒ **Annual Preventive Maintenance check** at your request-no extra charge

- ☒ **Fast help by phone** - non-technical and instructional assistance on products repaired in your home, plus convenient repair scheduling
- ☒ **Power surge protection** against electrical damage due to power fluctuations
- ☒ **Rental reimbursement** if repair of your covered product takes longer than promised.

Once you purchase the Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

Sears has over 12,000 professional repair specialists, who have access to over 4.5 million quality parts and accessories. That's the kind of professionalism you can count on to help prolong the life of your new purchase for years to come. Purchase your Master Protection Agreement today!

Some limitations and exclusions apply. For prices and additional information Call 1-800-827-6655.

Sears Installation Service

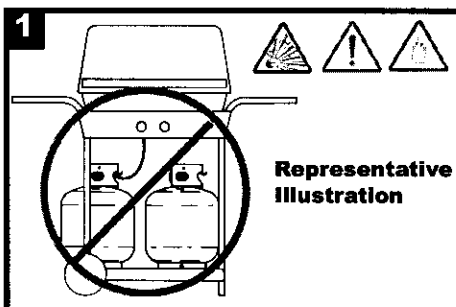
For Sears guaranteed professional installation of home appliances and items like garage door openers and water heaters, in the U.S.A. call 1-800-4-MY-HOME®

A- Safety Rules

- =Risk of injury
 =Risk of fire
 =Risk of explosion
 =Keep away

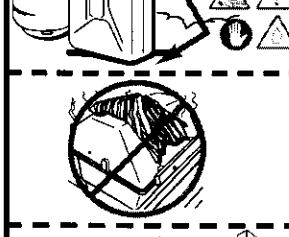
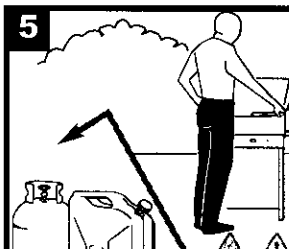
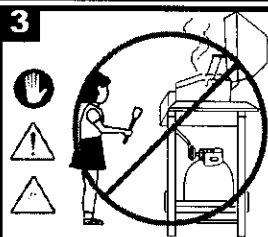
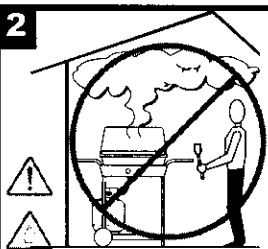
DANGER

- Never store a spare LP gas supply cylinder under the grill body or inside grill enclosure or in the vicinity of any heat producing appliance. (Fig. 1)



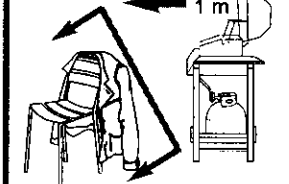
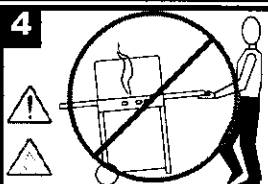
DANGER

- For Outdoor Use Only.** Never operate grill in enclosed areas, as this could lead to gas accumulating from a leak, causing an explosion or a carbon monoxide buildup which could result in injury or death. Do Not use in garages, breezeways, sheds or any enclosed area. (Fig. 2)
- Not For Use By Children. (Fig. 3)
- If these instructions are ignored, a hazardous fire or explosion could result in physical injury, death or property damage!



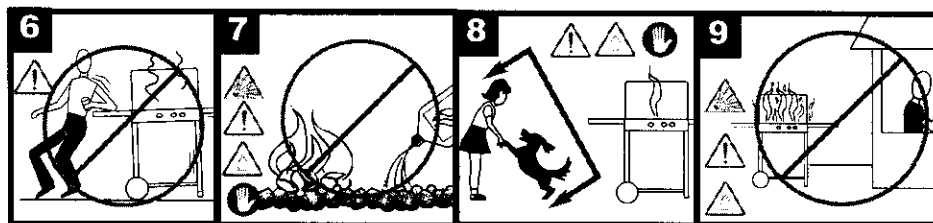
CAUTION

DO NOT touch hot grill parts with bare hands! You **must** use protective gloves.



WARNING

- Never place more than 15 pounds on a side table or a sideburner. Do Not lean on shelves. (See Fig. 6)
- Never use charcoal briquettes or lighter fluid in a gas grill. (See Fig. 7)
- Grill is hot when in use; to avoid burns, DO NOT touch any hot grill surface. Keep children and pets away from hot grill. (See Fig. 8)
- Never leave the grill unattended while it is in use. (See Fig. 9)
- It is your responsibility to assemble, install, operate and care for your gas grill properly.
- Do Not vent propane vapor from the cylinder before taking it to be refilled.
- Do Not use gas grill indoors or store any propane cylinder(s) indoors, including in the garage, breezeways, sheds or enclosed areas.
- Under some circumstances, propane may lose the distinctive odor that was added. Keep the service valve closed and plugged or capped (as recommended by the manufacturer) when the cylinder is not connected to the appliance, including "empty" cylinders. Other strong odors may hide or mask the odor of propane. Colds, allergies, sinus congestion, and the use of tobacco, alcohol or drugs may impair your ability to detect the odor of propane.



B- General Installation

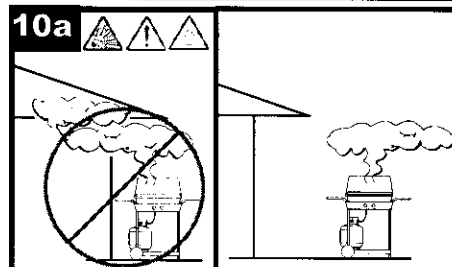
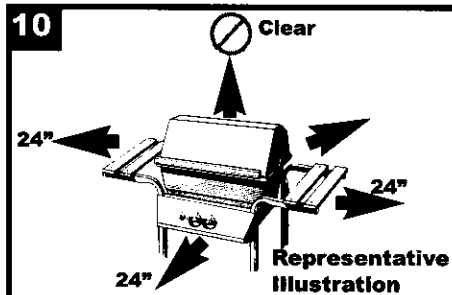
• Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1 (USA), CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code(Canada). To check local codes, see your local LP gas dealer or natural gas company listed in the Yellow Pages for recommended installation procedures and regulations.


WARNING

This appliance is not to be installed in or on a recreational vehicle and/or boat.

• Follow these safety rules before each use:


1. Always maintain a minimum clearance of 24 inches or 60 cm from all sides of grill to any combustible construction. (Fig. 10)
2. Never locate grill under a combustible material or verhang which is connected to a building. (Fig. 10a)
3. Do not obstruct the flow of combustion and ventilation air.
4. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
5. Grill should be level and not facing directly into wind.



 **WARNING** Keep any electrical supply cord away from any heated surface. During assembly of grill and when attaching or replacing the LP gas cylinder, insure that the gas supply hose is free of kinks and is at least 3" away from hot surfaces such as the grill casting.

C- Optional Electrical Attachments

When using an electric attachment with grill, follow specification statements accompanying the accessory.

 **IMPORTANT:** If using an external electrical source, the installed appliance must be electrically grounded according to local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code CSA C22.1.

WARNING

Electrical Grounding instructions: An appliance equipped with a three-prong (grounding) plug for your protection against shock hazard and **must** be plugged directly into a properly grounded three-prong receptacle. **Do not** remove grounding prong from a three-prong plug.

Longer detachable power-supply cords or extension cords must be used with care. The marked electrical rating of the cord set or extension cord must be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding-type 3 wire cord. Use outdoor extension cords with a surface marked with suffix letters "W-A" and with a tag stating "Suitable for Use with Outdoor Appliances". Keep the connection to an extension cord away from water and off the ground. Arrange the cord so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Never clean any electrical product with water or cleaning fluids. Store electrical products indoors and out of reach of children when not in use. Do Not allow cord to touch any hot surfaces which could melt insulation.

D- LP Gas Supply Cylinders

WARNING

- Grills designed to use LP Gas (Propane) **cannot** be converted to use natural gas.

WARNING

Your new barbecue grill is equipped with a Type 1 coupling nut [E]. Do Not attempt to connect to any other LP cylinder not equipped with a mating Type 1 cylinder valve [F]. This grill is not to be used with any other cylinder connection device.

Liquefied Petroleum gas, (abbreviated LP gas or propane) is highly flammable. It becomes liquid when stored under high pressure inside a cylinder and vaporizes when released. LP gas is heavier than air and tends to collect in low areas. It is important that there are no leaking connections on your gas grill that could cause a fire or explosion. (See K "Leak Testing" Fig's. 17 & 18)

Portable LP gas grills require a fuel delivery system which is comprised of a valve [A], a hose [B], a regulator [C] with vent hole [G], an LP gas supply cylinder [D], a Type 1 coupling nut [E] and a Type 1 cylinder valve [F]. (Fig. 11)

DANGER

- Do Not insert any foreign objects into the valve outlet. You may damage the back-check. A damaged back-check can cause a leak, which could result in explosion, fire, severe personal injury or death.

WARNING

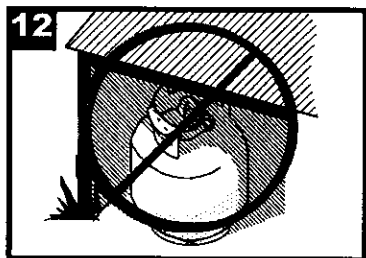
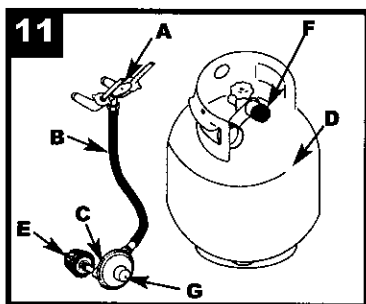
- Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area. (Fig. 12)

Cylinder Specifications and Precautions

- Any LP gas supply cylinder used with this grill must be approximately 12 inches diameter and 18 inches high. The maximum fuel capacity is 20 pounds of propane.
- The maximum weight of a properly filled cylinder will be approximately 38 pounds (47.7 lbs. nominal water capacity).
- The LP cylinder must have a shut-off valve terminating in a Type 1 LP gas cylinder valve outlet. (See item [F], Fig. 11).
- A Type 1 compatible cylinder with a Type 1 cylinder valve has a back-check valve which does not permit gas flow, until a positive seal has been obtained.
- The LP cylinder must have a UL listed overfill protection device (O.P.D.).

- The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high pressure gas if the cylinder is overfilled or overheated, conditions which could result in fire or explosion.
- All LP gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for LP gas 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; and Commission, as applicable.
- Read labels on the LP Gas Supply Cylinder.
- New cylinders are always shipped empty for safety.
- Allow only qualified LP gas dealers to fill or repair your LP gas supply cylinder.
- Inform the gas dealer if it is a new or used cylinder to be filled.
- Caution the gas dealer not to overfill cylinder.
- After filling, have the gas dealer check for leaks and to see that the relief valve remains free to function.

CAUTION: Have the gas dealer weigh cylinder after filling to ensure that the cylinder is not overfilled.



E- Transporting the Cylinder

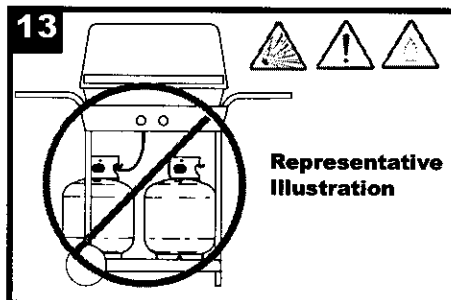
- Transport only one cylinder at a time.
- Transport cylinder in an upright and secure manner with control valve turned off and the POL plug or cap in place.
- Do Not transport cylinder in passenger compartment, unless you have an open window ventilation.
- Do Not leave cylinder in direct sunlight or in a high heat area such as a closed car trunk. High heat areas could cause the relief valve to vent gas.
- Use a cylinder cap on cylinder valve outlet during transport and when the cylinder is not connected to grill.
- Keep cylinder valve closed when not in use.
- Take the cylinder(s) directly home after they have been filled.

WARNING

Handle a full cylinder with care. Gas is under High pressure.

DANGER

- NEVER store a spare LP gas supply cylinder under the grill body or inside grill enclosure or in the vicinity of any heat producing appliance. (Fig. 13)
 - NEVER fill the cylinder beyond 80% full
- Failure to follow this information exactly could result in an explosion and/or fire causing death or serious injury.



F-Filling and Purging Type 1 LP Gas Cylinders

Take these instructions to the LP gas dealer.

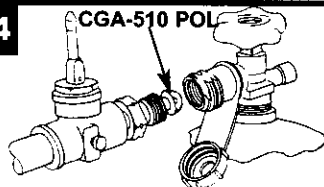
- When using cylinder exchange: If your grill is equipped with a Type 1 cylinder, be sure the exchanged cylinder is a Type 1 cylinder, as a 510 POL cylinder will not fit Type 1 regulator.
- **This tank is easily filled with a standard CGA 510 POL filling connection. (Fig. 14)**
- New cylinders must be purged before filling. Tell your LP Gas dealer if your cylinder is new and has not been previously filled. The LP Gas cylinder has a Type 1 cylinder valve with a back-check module in its outlet which will not permit gas to flow until an evacuation device is installed. To purge the LP Gas cylinder, the back-check module must be opened with an evacuation device.



DANGER

Purging and filling of LP Gas cylinders must be performed by personnel who have been thoroughly trained in accepted LP Gas industry procedures. Failure to follow this instruction may result in explosion, fire, severe personal injury, or death.

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G-Purging and Evacuation Devices for LP Gas Cylinders with Type 1 Cylinder Valves.



CAUTION

After purging or filling an LP Gas cylinder, Do Not insert a POL plug into the valve outlet. Insertion of the plug will prevent the back-check from closing. Use ONLY the provided cap and strap attached to the outlet. Close the cylinder valve knob before returning the cylinder to the customer.

For proper purging procedures refer to: In the US: Safety Bulletin NPGA# 133, "Purging LP Gas Cylinders", and Safety Bulletin NPGA #130, "Recommended Procedures for Filling Cylinders".

A. Hose end valve with a bleed port (Fig. 14):

Purging can be accomplished using a hose end valve containing a bleed port which also allows for evacuation without the use of an adapter.

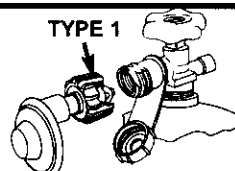
B. Hose end valve without a bleed port:

When a hose end valve does not have a bleed port, a separate device must be used for evacuation.

C. Purging using a Type 1 connection (Fig. 15):

LP Gas cylinder evacuation can be accomplished during each purging by using a Type 1 connection. The Type 1 valve outlet has an external 1 5/16" ACME right hand thread which will accept this connection.

15



H- Gas Supply System Safety Features

The LP gas cylinder provided with this grill (on selected models only) is fitted with an Overfill Protection Device (O.P.D.). To insure that you retain this safety device equipped cylinder, take it to an LP gas service station for filling, or when exchanging your cylinder at a cylinder exchange station, request that your replacement cylinder be fitted with the O.P.D. feature.

Your new gas grill is equipped with a Type 1 connection device which has 3 safety features: (See Type 1 Connection illustration)

1. Proof of gas seal between the connector and the cylinder before gas flow takes place.
2. A flow limiting device designed to limit the flow of gas in the event of a regulator or hose failure.
3. The connection has a thermal shut-off which will stop the flow of gas if the connection reaches a certain temperature.

Your new gas grill is also equipped (on selected models only) with an O.P.D. in the gas cylinder which greatly reduces the chance of accidentally overfilling the cylinder.

Special note concerning LP Gas Cylinders:

It is important to insure that your new gas cylinder is properly purged before it is filled. Please inform your propane gas dealer that this is a new cylinder and needs to be properly purged before being filled.

Special note concerning Type 1 connection devices:

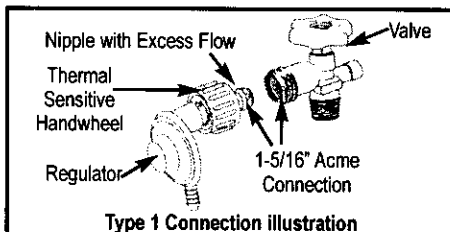
If you notice very small flames on the burner(s), you may have accidentally activated the flow limiting device in the Type 1 connection device. Besides a rupture in the gas hose, the flow limiting device may activate for one of the two following reasons:

1. Opening the burner control knobs before opening the cylinder valve.
Solution: Shut the burner control knobs and the LP cylinder valve off and open in the proper order:
 - a). Open the LP cylinder valve **first**, then
 - b). Open the burner control knob and ignite the burner according to the instructions in this manual for your grill.

If you still have a problem, then there may be air in the cylinder due to improper purging.

2. The LP cylinder was not properly purged before it was filled.

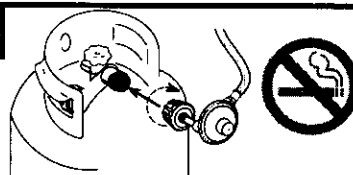
Solution: See your LP gas supplier.

**I- Connecting Type 1 LP Gas Cylinders****WARNING**

Connect the L.P. cylinder, with cylinder valve closed, to the grill outdoors only. Read and follow directions on the cylinder and fuel hose safety tags.



CAUTION In the connection process, the grill side of the connection will seal on the back-check in the valve, resulting in a slight resistance. The connection requires about one-half to three-quarters additional turn to complete the connection. To disconnect, turn counterclockwise. Tighten by hand only. Do Not use tools.

16**• To connect:**

See Fig. 16:

1. Check that the cylinder valve is closed by turning the cylinder knob clockwise to a full stop.
2. Check that all the grill burner knobs are in the off position.
3. Remove the protective caps from the cylinder valve and coupling nut. Note: The coupling nut connects to the large outside threads on the valve outlet.
4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. Hand tighten the coupling nut, taking care not to cross-thread the connection.
5. Turn the coupling nut clockwise; tighten to a full stop. If you cannot complete the final connection, disconnect the regulator and repeat step 4. If you are still unable to complete the connection, Do Not use this valve and regulator!
6. Check that the hose has no kinks or sharp bends and clears areas that will become hot during use. Never put strain on the hose where it joins a fitting.
7. **BEFORE** lighting grill, check all connections for leaks using the procedure as shown in Fig. 17.

J- Hose and Regulator

The Type 1 connection system has the following features:

1. The system will not allow gas to flow until a positive connection has been made.
NOTE: The cylinder control valve must be turned off before any connection is made or removed.
2. The system has a thermal element that will shut off the flow of gas in the event of a fire.
3. The system has a flow limiting device which, when activated, will limit the flow of gas to 10 cubic feet per hour.
4. Never use grill without leak testing this connection.



WARNING

- DO NOT attempt to adjust the regulator as this could create a situation causing personal injury or property damage.

The pressure regulator and hose assembly with the Type 1 fitting supplied with the appliance must be used. Do not use another hose and regulator assembly other than the one supplied with the grill or a manufacturer's replacement pressure regulator assembly. The pressure regulator and hose assembly provided is factory set at an outlet pressure of 11 inches water column (.4 lb. per sq. inch.)

- Keep the small vent hole in the regulator clean of dirt and debris. (See item [G], Fig. 11).
- Consult your LP gas dealer if you think the regulator is not working properly.



WARNING:

During assembly of grill and when attaching or replacing the LP gas cylinder, insure that the gas supply hose is free of kinks and/or damage and is at least 3" away from hot surfaces such as the grill casting.

K-Leak Testing



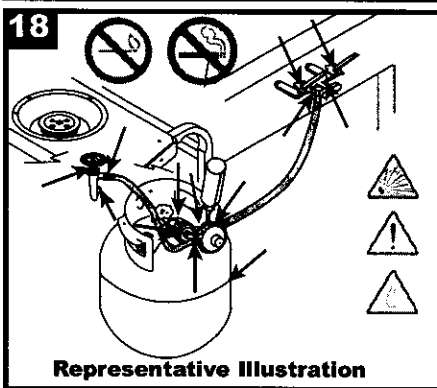
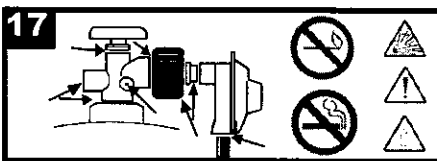
DANGER

To Prevent Fire or Explosion Hazard:

- **No Smoking.** Do Not use or permit sources of ignition in the area while doing a leak test.
- Perform leak tests outdoors only.
- Never perform a leak test with fire or flame.

How to Check for Leaks

1. Create a soapy solution of equal parts mild liquid dishwashing detergent and water.
2. Turn off all burner control knobs.
3. Turn on fuel supply. Turn cylinder valve knob counterclockwise (right to left) one rotation.
4. Apply soap solution to connections indicated with arrows in Fig. 17 & Fig. 18. If bubbles appear at these areas, a leak is indicated.



Representative Illustration

L- Fixing a Fuel Leak

• If you detect a leak:

1. Turn off the fuel supply. Push in and turn on control knobs to release pressure in hose, then turn the control knobs back to off.
2. Wash off soapy solutions with cold water and towel dry.
3. Stop a leak by tightening the loose joint, or by replacing the faulty part with an identical replacement part only. Do Not attempt to repair the cylinder valve if it should become damaged; the cylinder MUST be replaced.
4. If you are unable to stop a leak, shut off the gas supply at the cylinder valve. Remove the cylinder from the grill. Call a gas appliance serviceman or LP gas dealer. Do Not use appliance until the leak is corrected.

• **When to test for leaks:**

Perform a leak test each time the gas supply cylinder is connected to the regulator. Leak test anytime a part of the gas system is replaced. Perform a leak test at least once each year whether the LP gas supply cylinder has been disconnected or not. Have a dealer check the cylinder for deterioration after 12 years, according to DOT regulations. Immediately replace cylinder if any deterioration is found.



CAUTION

Inspect the gas supply hose before each use. If there are cuts, damage, excessive abrasion or wear, replace the hose prior to operating the appliance. During assembly of grill and when attaching or replacing the LP gas cylinder, insure that the gas supply hose is free of kinks and/or damage and is at least 3" away from hot surfaces such as the grill casting. Use only the hose replacement specified in the parts list for your barbecue grill.

M- ☑ Start-up Check List

- ☑ 1. Regularly check burner venturi tubes for blockage from an insect nest. Read "Cleaning the Venturi" and "Troubleshooting".
- ☑ 2. Check that all burner venturi [H] are set over the valve outlets [J] correctly. The valve orifice [K] must be inside the venturi. (Fig. 19)
- ☑ 3. Inspect the gas supply hose before each use. Hoses can be burned or chafed if they are routed improperly. See that the hose has no kinks, sharp bends or tension on the hose. Insure that the hose is at least 3 inches away from any hot surface.



CAUTION: This grill is equipped with a heat tent. Do Not use Lava rock or Ceramic Briquettes.

- ☑ 4. Arrange lava rocks or evenly space ceramic briquettes in a single layer on rock grate.



CAUTION:

Do Not add charcoal or lighting fluid!

- ☑ 5. Use only the gas specified in assembly instructions.
- ☑ 6. Keep the barbecue on a level surface.

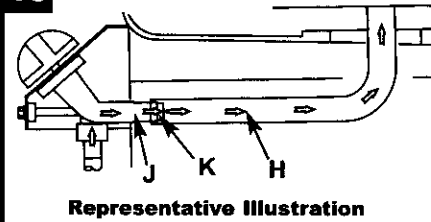
- ☑ 7. Keep an empty metal container, such as a soup can, in the wire grease can holder below the grill bottom to catch draining grease during use. (Fig. 20)



CAUTION

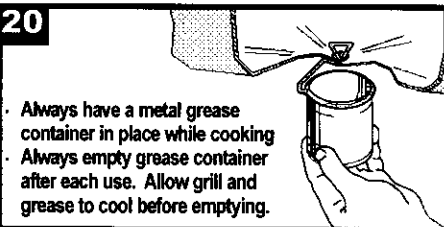
The grease can, grease pan and grill bottom become extremely hot during use. To avoid burn injury, empty grease holder only when the grill is cool.

19



Representative Illustration

20



- Always have a metal grease container in place while cooking
- Always empty grease container after each use. Allow grill and grease to cool before emptying.

N- Lighting Instructions



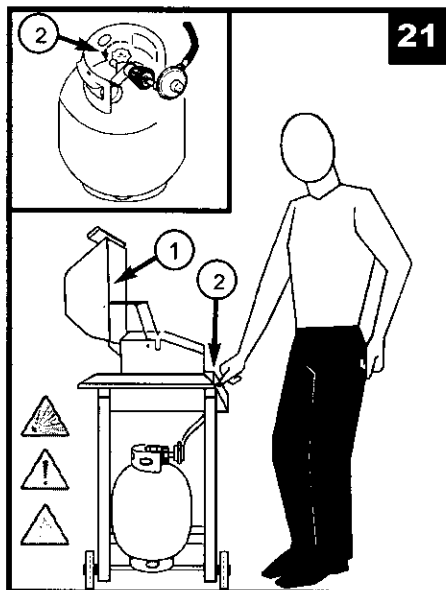
WARNING

To prevent a flash fire:

- The Lighting Instructions following this WARNING box must always be performed in the order listed.
- Read the Lighting Instructions before lighting grill.
- Do not stand with head or arms over grill when lighting it.

Lighting Instructions

1. Open lid before lighting. See Fig. 21.
2. Make sure cylinder valve knob and burner control knobs are OFF. See Fig. 21.
3. First turn ON cylinder knob.
4. Next turn ON only one burner control knob.
5. Press the igniter switch several times (4 to 5) until the flame ignites.
6. If ignition does not occur in 5 seconds, turn the burner control knob OFF. Wait 5 minutes; then repeat steps 4 through 5 of these Lighting Instructions.
7. If the burner still does not light, turn the burner control knob OFF. Wait 5 minutes; then match light the grill. See P "Match Lighting".



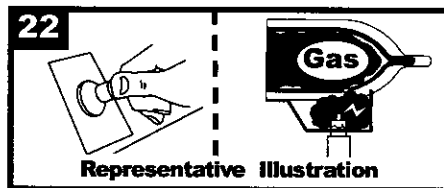
O- Grill Igniter System

The Igniter System consists of a gas collector, electrode, wire and igniter (side burners include a second electrode with wire). Gas accumulating in the gas collector is ignited by an electric spark generated when the igniter unit is activated. The spark gap is automatically set when the electrode is installed. The igniter wire should be kept a minimum of 3" below the grill bottom so that the heat won't damage the wire.

Testing The Igniter System:

Be sure control knob valve(s) are off and proceed as follows:

1. Using a hand mirror, watch the electrode tip inside the gas collector while pressing the igniter. To avoid a possible shock, Do Not touch the burner or metal parts on igniter system while performing igniter test. A visible spark should jump from the electrode. See the representative illustration in Fig. 22.
2. If there isn't a spark, check the wire connections and see that the electrode isn't broken. It is normal for the wire to fit loosely inside the porcelain.
3. Dirt and rust on the burner or igniter can prevent the igniter spark. Clean them with a de-greaser or warm soapy water and dry. Remove rust from electrode tip and metal surfaces by lightly sanding with an emery cloth or fine grains and paper.



P- Match Lighting

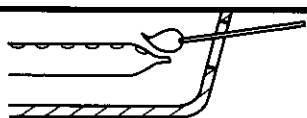


CAUTION

Use a LONG wooden match.

1. Strike and place the burning match through the lighting hole as shown. (Fig. 23)
2. Turn on right gas control knob.
3. Extend the flame until it is above the end of the lighter tube. This should cause the burner to light.

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Q- Sideburner Lighting Instructions (on selected models only)

Igniter Lighting

1. Turn on the side burner gas control knob. (Fig. 24)
2. Press the igniter switch several times (4 to 5) until the flame ignites.
3. If the flame doesn't immediately light, turn off control knob and wait for five minutes for gas to clear.
4. Repeat steps 1 through 3.
5. If the burner does not light after trying again, turn off knob and try match lighting the burner.
HINT: If the igniter fails to light the side burner, adjust electrode tip with needle-nose pliers. A spark must jump near a gas opening in the burner when igniter is activated. Use care not to damage the ceramic insulator on electrode.

Match Lighting



CAUTION

Use a LONG wooden match.

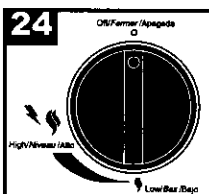
1. Strike and place the burning match near the burner gas port holes.
2. Turn on side burner gas control knob. This should cause the burner to light.



WARNING

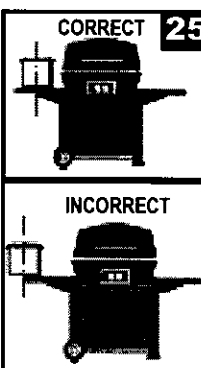
- Grill **must** be level before using side burner.
- Never move grill with a pot or pan on the side burner.
- Make sure pot or pan is centered on side burner. (Fig. 25)
- To avoid a possibility of tipping the grill over, Never place over 15 pounds on the side burner. A filled 6 quart aluminum pot is approximately 15 pounds.

24



CORRECT

25



R- Shutting off the Grill

1. Turn all burner control knob(s) to off.
2. After burner flame goes out, turn off fuel supply. For an LP cylinder, turn the LP cylinder knob in a clockwise direction until it stops.



WARNING

Be certain the gas is shut off at the LP cylinder valve anytime the grill is not in use.

S- General Use and Correct Burner Flames



WARNING

- Keep appliance area clean and free from combustible materials, gasoline and other flammable vapors and liquids and spare LP cylinders.
- Do Not obstruct the flow of combustion and ventilation air.
- Keep the ventilation opening(s) of the LP cylinder enclosure (if so equipped) free and clear of debris.
- A barbecue grill becomes hot during use. It is necessary to use protective gloves when operating control knobs, LP cylinder shut-off knob or lid handle. Do Not touch castings, glass and grids.
- Do Not dispose of unused propane gas by opening the LP cylinder valve and venting vapor into the atmosphere. Instead, take the cylinder to your propane gas supplier.
- Be sure to tighten up all hardware (screws, nuts, bolts, etc.) at least once a year or each grilling season.

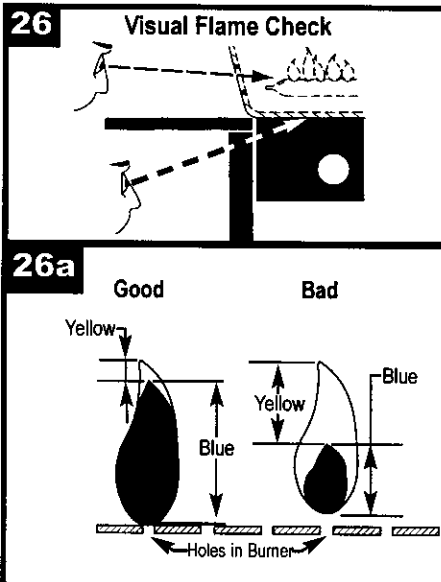
Condition The Grill

- Vegetable oil can be used to coat and preserve the internal grids, burner and metal parts while in storage.
- Before using the grill for the first time or after storage, operate grill with lid closed on high setting for 30 minutes to burn away oil.
- Once the oil has burnt away, check the burner flame per next step.

The Burner Flame

- Keep the grill lid closed and the cooking surfaces in place.
- Observe the burner's flame from below the grill bottom or by looking through the match lighting hole. (Fig. 26)
- Flames should appear similar to the good flame shown in Fig. 26a and as follows:
 - ☑ A good flame should be blue with some yellow tip coming from the burner holes.
 - ☑ Some yellow tips on flames up to 1" in length are acceptable as long as no carbon or soot deposits appear.

- ☑ If flames are excessively yellow and irregular, the oil residue may not be completely burned off, or the venturi may be clogged or may not be properly positioned over the orifices. Allow grill to cool before re-positioning venturi over valve and orifices.
- ☑ Grills that have been in use for a while sometimes begin to have more yellow flame. A build-up of food deposits, fats or cooking seasonings can cause yellowing of flames. Clean the burner to remove residue and check for clogged burner holes or blocked venturi.
- ☑ Regular use of your grill will actually help keep it operating more smoothly.
- ☑ Each grill may heat differently. Some units will heat somewhat more to the center and back of grill. Flavor of grilled food will improve with use and as you become familiar with the grill.



T- In Case of Grease Fire:

Follow These Steps:

1. Shut off gas at the burner valve(s) and stay away!
2. Allow the fire to burn itself out.
3. Once the fire is out and the appliance has cooled, shut off the LP cylinder valve.
4. Clean all parts and inspect for damage. Parts to check for damage are the LP cylinder, cylinder valve, regulator, gas supply hose, burner valve(s) and burner.
5. If any of the above mentioned components are damaged, Call Sears at 1-800-4-MY-HOME® for replacement parts.

Note:

- Some flare up adds a smoky flavor and sears food. Excessive grease fires can cause a potentially hazardous situation and damage the grill.
- Avoid excessive flare ups by pre-heating the grill with the lid closed for 5 minutes on high setting to burn off grease from previous cooking.
- Cook with lid down and continually monitor cooking food to avoid grease fires and flare ups.
- Trimming excess fat from meat will reduce grease fires and flare ups. Cook fatty meat in smaller amounts over indirect heat on low setting.

U- Cleaning the Venturi



WARNING

Spider's nests or wasp's mud inside the venturi may cause fire at valve. If a fire occurs, immediately turn off gas supply at LP cylinder valve. (See representative illustration in Fig. 27)

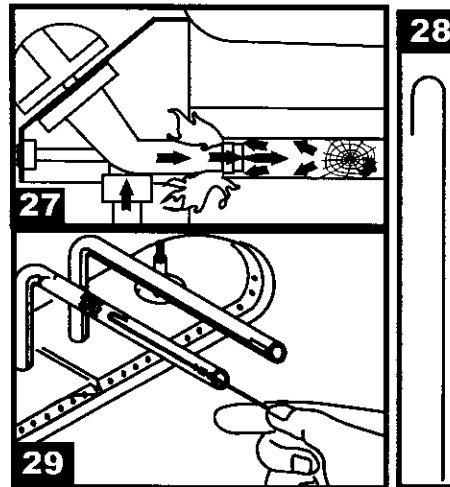
Note:

Spiders and small insects can spin webs and build nests inside the venturi tubes. This especially occurs in late summer and fall before frost when spiders are most active. These nests can obstruct gas flow and cause a fire in and around the burner valves. Such a fire can cause operator injury and serious damage to the grill.

To help prevent a blockage and ensure full heat output, clean and inspect venturi tubes often (once or twice a month). NOTE: Water or air pressure will **not** normally clear a spider web.

Steps For Cleaning Venturi:

1. Remove burner from grill bottom.
2. Look inside lower end of venturi tubes for nests, webs or mud.
3. To remove the above obstructions, use an accessory flexible venturi brush or bend a small hook on one end of a 20 inch long flexible wire such as the one shown in Fig. 28 and the representative illustration in Fig. 29.
4. Inspect and clean the burner if needed.
5. Replace the burner assembly into the grill.
6. Make sure the valve orifices are inside the venturi tubes.
7. Secure burner back into grill bottom.



V- Cleaning and Maintenance



CAUTION

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

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

Suggested Cleaning Materials:

- Mild dishwashing liquid detergent
- Hot water
- Wire brush
- Paper clip
- Nylon cleaning pad
- Soft brass bristled brush
- Putty knife
- Scraper

Component Cleaning:

- Burner: Wire brush loose corrosion from burner exterior. Clean clogged gas port holes with an opened paper clip. Replace corroded or damaged burners that would emit excess gas.
- Aluminum Castings: Clean casting exterior with mild liquid dishwashing detergent and hot water. Aluminum is resistant to rust but extreme temperatures and weathering may cause oxidation to form white spots. To refinish castings, clean the exterior and lightly sand with medium emery paper or fine sand paper. Clean off residue with vinegar water and rinse with clean water. Once dry, paint with a high temperature paint. After paint has thoroughly dried, bake it on by operating grill for 15 minutes on medium heat.
- Stainless Steel: Clean with any multi-purpose (low abrasive, no phosphorous) metal polish or stainless steel polish and a soft cloth to prevent marring or scratching of the surface. Never use oven cleaners!



DANGER Never attempt to operate your grill without orifices in the valves. A serious and immediate fire hazard would result.

11420163 Kenmore U&C (Pg. 16)

- Cooking grids : Clean cooking grids with mild soap and hot water. Remove stubborn residue with a mild cleanser or scrub brush. Use a brass bristle on porcelain coated grids. Do Not use a commercial oven cleaner.
- Heat Tent: Wipe off grease residue using a cleaning pad and a brass bristle brush to knock off residue. Replace heat tent to their correct position.



WARNING:

The edges of sheet metal parts can cause injury if not handled with care.

USE EXTREME CAUTION!

W- Moving and Storage



CAUTION A collision with the grill, as with any metal object could cause injury. Use care when moving a portable gas grill.

Moving the grill:

- To move the grill, lift end of grill opposite the wheels. (Fig. 30)
- Move grill slowly by pushing forward. Do Not run with or pull the grill behind you; it could hit you from behind causing injury. (Fig. 30)
- Do Not move the grill while it is lit or hot, or with objects on the cooking surface(s) or side table(s).

After moving the grill:

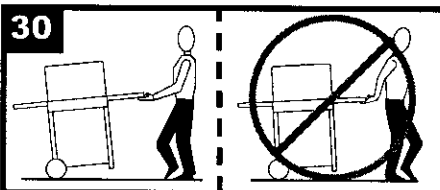
- Check all gas connections for leaks that could occur from the movement.
- Check the venturi tubes to be sure they are still over the orifices.

Steps to follow before storing grill:

- Clean the grill.
- Coat the burner lightly with cooking oil to retard rusting.
- For outdoor use only. If grill is stored indoors, detach and leave the cylinder outdoors. If left outdoors, turn off the fuel supply to the LP cylinder and cover the grill for protection from the weather.



WARNING If the grill is not in use, the gas **MUST** be turned off at the fuel supply cylinder.



X- Troubleshooting

Problem: Burner will not light or has incomplete burner flame.

Possible Causes and Solutions:

1. Check for spider webs or insect nest in venturi and clean venturi.
2. Lack of fuel. Check to see cylinder valve is open and cylinder has fuel.
3. Misalignment of venturi on orifices. Position venturi over orifices.
4. Burner ports, valves or hose have blockage. Clean the components.
5. If burner lights with match but not igniter, check ceramic electrode position in gas collector and its connections. Perform igniter test and replace any damaged parts.
6. Crimped fuel supply hose needs straightened.
7. Regulator failure or damaged hose need to be replaced by a Sears or other qualified service dealer.
8. Quick connect is not engaged and needs properly assembled.

Problem: Yellow flame.

Possible Causes and Solutions:

1. Check for spider webs or insect nest in venturi and clean venturi.
2. New burner may have residual oil which will burn off.
3. Clean off any food residue, grease or season salts on burner.
4. Air may be in cylinder if cylinder was not properly purged. Use up remaining gas; the yellow flame may disappear with use.
5. Venturis may be misaligned and need lined up over orifices.

Problem: Flame blows out on low setting or has uneven heat distribution.

Possible Causes and Solutions:

1. Check for spider webs or insect nest in venturi and clean venturis.
2. Cold grill needs to be preheated for 5 minutes on high setting.
3. Venturis may be misaligned and need lined up over orifices.
4. Cold and windy weather will require you to move grill away from the wind.
5. Lack of fuel. Check to see cylinder valve is open and cylinder has fuel.



DANGER If a fire occurs at the cylinder valve, **Do Not** attempt to move the cylinder. **Immediately** call the fire department and clear the area. You can safely spray water with a garden hose from a distance of at least 15 feet away from cylinder until firemen arrive.

Problem: Grill too hot.

Possible Causes and Solutions:

1. Excessive flare-ups which require the maintenance described in this manual under T "In Case Of Grease Fire".
2. A damaged orifice or regulator which requires replacement with identical parts.
3. Build up of grease inside grill will require cleaning and emptying of grease cup or tray.
4. Choose a lower cooking temperature if using excessively high settings.

Problem: Fire at any connection.

Possible Causes and Solutions:

IMMEDIATELY shut off cylinder valve and allow grill to cool.

1. Gas is leaking from a faulty connection.
2. Tighten connections with an adjustable wrench and replace damaged parts.
3. Perform a leak test on all connections before cooking on grill again.

Problem: Flame behind control panel or control knob area.

Possible Causes and Solutions:

IMMEDIATELY shut off cylinder valve and allow grill to cool.

1. Check for spider webs or insect nest in venturi and clean venturis.
2. Gas is leaking from a faulty connection. Tighten connections with an adjustable wrench and replace damaged parts. Perform a leak test on all connections before cooking on grill again.
3. Venturi may be misaligned and need lined up over orifices.

Y- Frequently asked Questions

Q. Why do I have a very small burner flame?

A. Read Section **H** of the Use and Care.

Q. Can my grill be converted to natural gas?

A. Read Section **E** of the Use and Care.

Q. Does my grill need lava rocks?

A. NO. Your grill is designed to only use a Heat tent cooking system. Your grill cannot be converted to any other heat distribution system.

Q. How do I clean my grill?

A. Read Section **V** of the Use and Care.

Q. Can I install a side burner on my non-side burner unit?

A. NO. Your unit **cannot be** converted to a side burner unit. If a conversion is attempted the warranty will be void!

Notes

Notice:

- 1) Discard the colored sleeves on the grill legs before assembling the grill.
The colors were packing aids at the factory, and have no meaning for the assembly process.
- 2) For ease of assembly, use the wing nuts supplied in the separate bags. Remove and discard the wing nuts that come already screwed onto the carriage bolts in the hardware package.
- 3) Before moving on to step 4 on page 10 of the grill assembly manual, be sure to place the control knobs over the valve stems on the control panel.

Replacement Instructions for Page 6 of the Assembly Manual

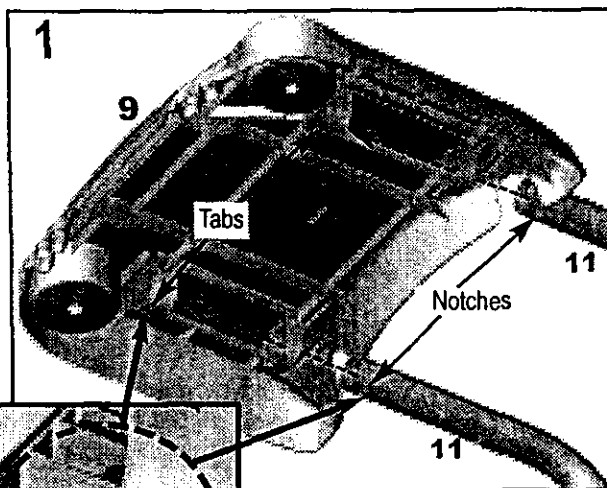
Use these instructions instead of those on page 6 of your grill assembly manual.

Step 2 Remove the remaining parts from the Frame Kit: 4 Side Supports (11), 8 carriage bolts (DU), and 8 wing nuts (CP).

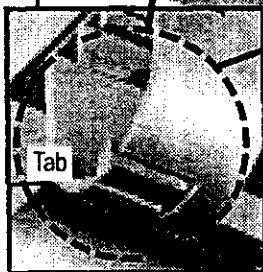
Locate 1 or 2 Sidetable(s) (9), Control Panel (25), 2 Control Knobs (32), and Side Burner Kit, if needed, for assembly in this step.

2a-Insert 2 Side Supports (11)

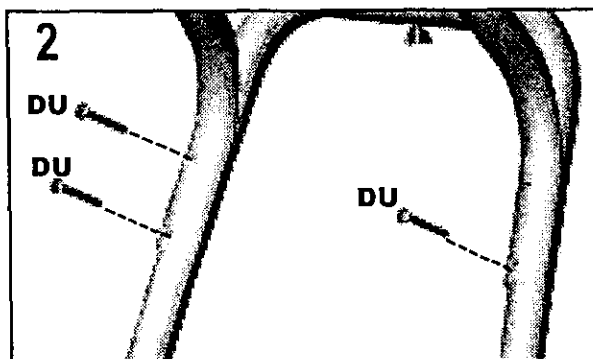
inside the Sidetable (9) until the tabs on the Sidetable snap into the notches, Figure 1. If your grill is the sideburner model, assemble the side burner components per the instructions located in the sideburner kit.



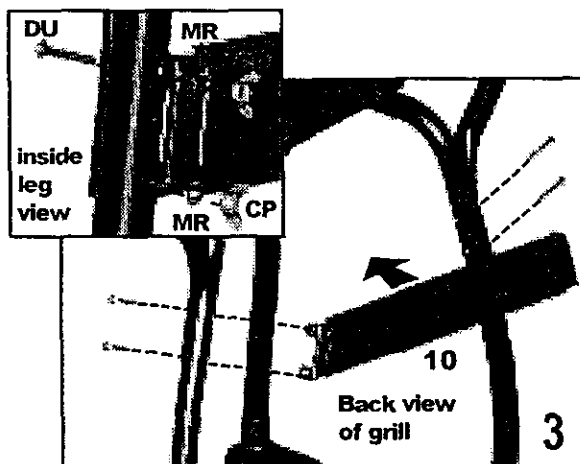
IMPORTANT: Model 920.16201 cannot be converted to a Sideburner unit. Attempting such a conversion will void the warranty!



2b-Loosely attach each Sidetable or Sideburner assembly to the leg with 3 carriage bolts (DU). Figure 2. Do not secure bolts with washers and nuts at this time.



2c-Place the Back Brace (10) inside the two back legs and tighten star washers (MR) and wing nuts (CP) onto back leg carriage bolts. Figure 3. Also, tighten washers and wing nuts onto front leg carriage bolts.



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