

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

Kenmore®

Liquid Propane Gas Grill



Parrilla a gas de propane liquido



Model / Modelo: 148.45962610

Item / Artículo: 640-08401948-8

P/N RB2818ST-Manual
Sears Brands Management Corporation
Hoffman Estates, IL 60179 U.S.A.
www.kenmore.com
www.sears.com
www.kmart.com



	DANGER	
<p>If you smell gas:</p> <ol style="list-style-type: none"> 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	
<ol style="list-style-type: none"> 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. 		



Call Grill Service Center For Help And Parts

If you have questions or need assistance during assembly, please call 1-800-482-0131. You will be speaking to a representative of the grill manufacturer and not a Sears employee. To order new parts call Sears at 1-844-553-6667.

Product Record

IMPORTANT: Fill out the product record information below.

<p>Model Number _____</p> <p>Serial Number _____ See rating label on grill for serial number.</p> <p>Date Purchased _____</p>



	CAUTION	
<p>For residential use only. Do not use for commercial cooking.</p>		



Installation Safety Precautions

- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied. A conversion kit must be purchased for use with natural gas.
- 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.

Safety Symbols

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

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

	WARNING	
<p>WARNING: Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.</p>		



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

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Repair Protection Agreements

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

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

Here's what the Repair Protection Agreement includes:

- Expert service** by our 10,000 professional repair specialists
- Unlimited service and no charge** for parts and labor on all covered repairs
- Product replacement** up to \$1500 if your covered product can't be fixed
- Discount of 25%** from regular price of service and related installed parts not covered by the agreement; also, 25% off regular price of preventive maintenance check
- Fast help by phone** – we call it Rapid Resolution – phone support from a Sears representative. Think of us as a “talking owner's manual.”

Once you purchase the Repair Protection 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.

The Repair Protection Agreement is a risk-free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Repair Protection Agreement today!

Some limitations and exclusions apply.
For prices and additional information call 1-800-827-6655.
Sears Installation Service

*For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. call **1-844-553-6667***

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.

FOR ONE YEAR from the date of sale this appliance is warranted against defects in material or workmanship. A defective appliance will receive free repair or replacement at option of seller.

FOR TEN YEARS from the date of sale, any stainless steel burner that rusts through or burns through will be replaced free of charge. If rust through or burn through occurs within the first year, a new burner will be installed at no charge. If rust through or burn through occurs after the first year, a new burner will be supplied but not installed at no charge. You are responsible for the labor cost of burner installation after the first year from the date of sale.

For warranty coverage details to obtain free repair or replacement, visit the web page: www.kenmore.com/warranty

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 applies is void if this appliance is ever used for other than private household purposes.

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 Sears 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 Sears 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 and ten years on the 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 applies only while this appliance is used in the United States.

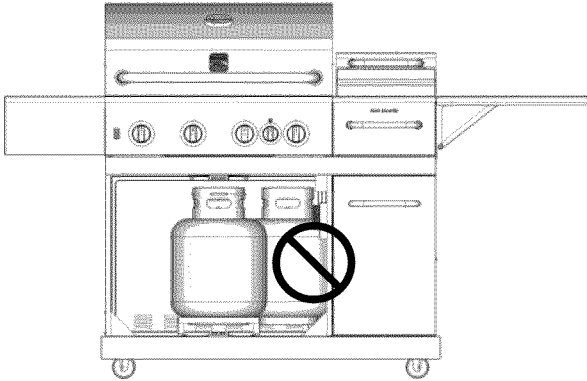
This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears Brands Management Corporation, Hoffman Estates, IL 60179

USE AND CARE



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

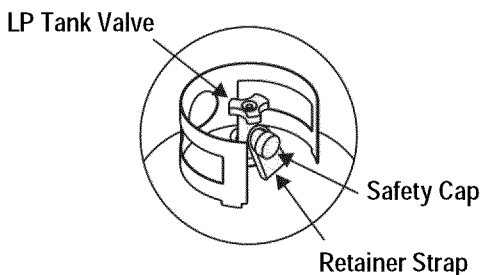


- **Never** fill a cylinder beyond 80% full.
- If the information in the two points above is not followed exactly, a fire causing death or serious injury may occur.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire 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 grill 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.

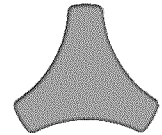


- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun.

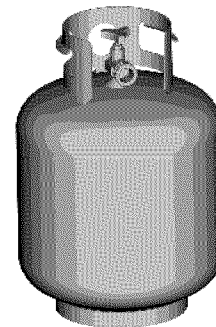
- Do not store an LP tank in an area where children play.

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.**

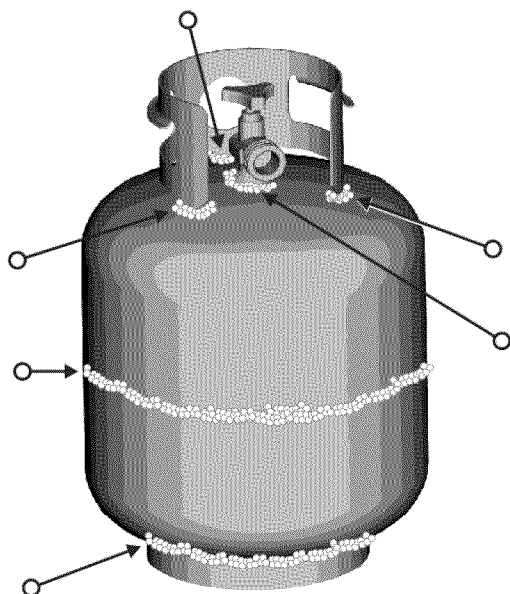
LP Tank Leak Test

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.

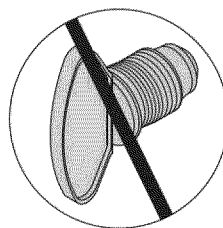
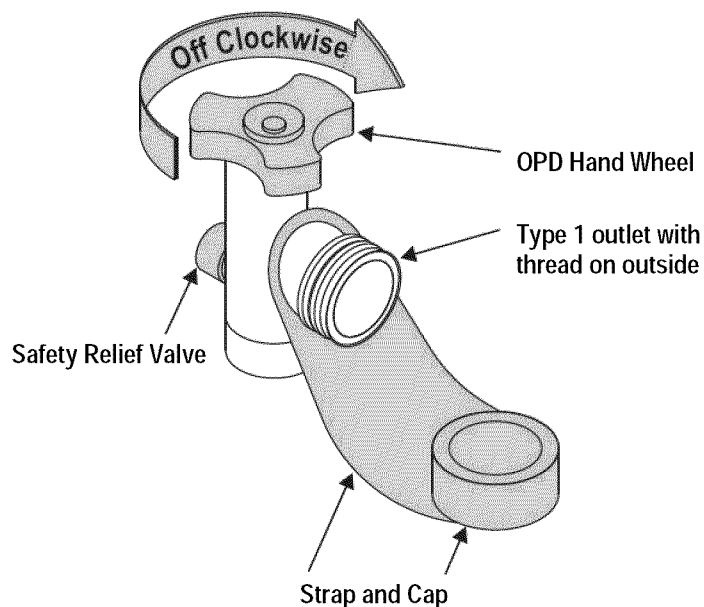
	WARNING	
<p>If "growing" bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!</p>		

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



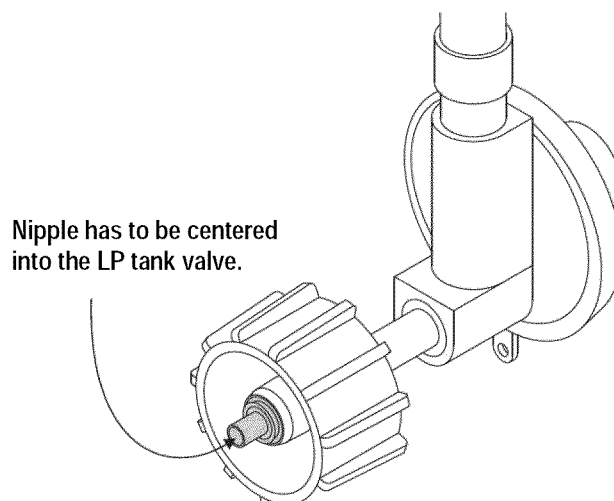
Connecting Regulator To The LP Tank

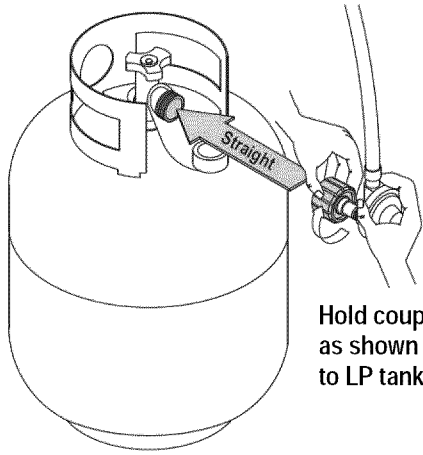
1. LP tank must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP tank OFF by turning OPD hand wheel clockwise to a full stop.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.



Do not insert a POL transport plug (plastic part with external threads) into the Type 1 tank 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.



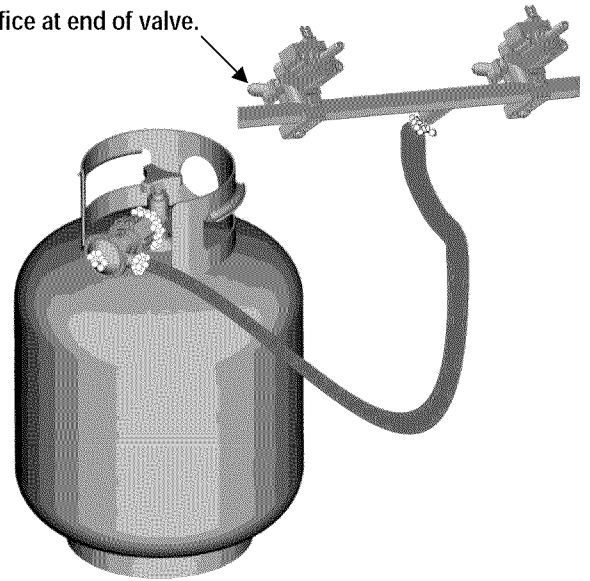


Hold coupling nut and regulator as shown for proper connection to LP tank valve.

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 Sears for replacement parts at **1-844-553-6667**.
4. Brush soapy solution onto areas where bubbles are shown in picture below:

▲ Never remove threaded orifice at end of 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 1-800-482-0131 for assistance.

	DANGER	
<ul style="list-style-type: none"> • 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. 		

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

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 Sears for replacement parts at **1-844-553-6667**.
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.

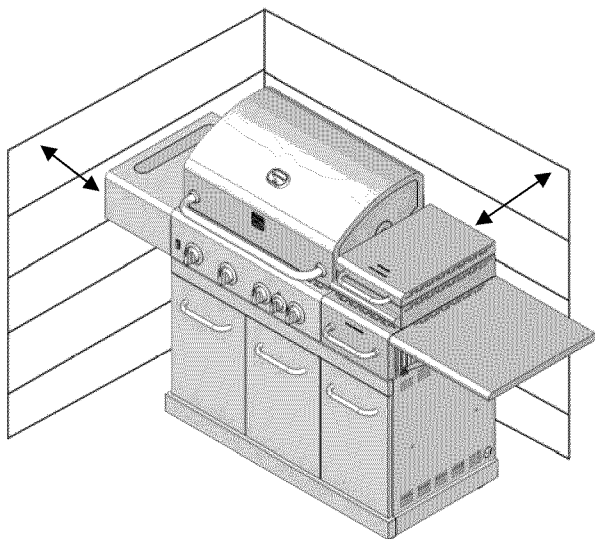


WARNING



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.
- Check burner flames regularly.
- 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 briquets in a gas grill. *(Unless briquets are supplied with your 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 such as pilot lights on water heaters, live electrical appliances, 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 sideburner and side shelf is 10 lbs.
- ▲ The grease tray **must** be inserted into grill and emptied after each use. Do not remove grease 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 grease or other hot material dripping from grill onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- ▲ 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 grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.**
- **Do not use water on a grease fire. Personal injury may result. If a grease 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 grease fire can occur that may damage the product.**



Main Burner Ignitor Lighting

1. Read instructions before lighting your grill.
2. Open lid during lighting.
3. Open LP cylinder or natural gas valve.
4. Push any burner control knob in and turn the knob to the left to "HI" position. Keep pressing the knob until the burner is lit.
5. If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes for gas to clear away, and repeat the lighting procedure.
6. To light other burners, repeat step 4.

NOTE: If ignitor does not work, follow Match Lighting instructions.

NOTE: See page 33 for detailed Steamer/Sear Burner Igniter Lighting instructions.

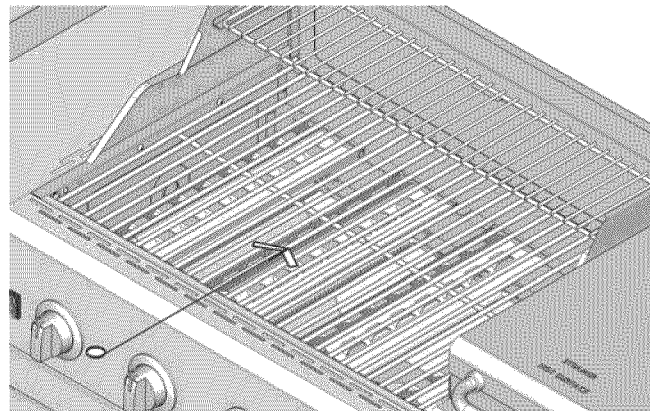
	WARNING	
<p>Turn off controls and tank or gas supply when not in use. Please make sure the drip tray and drip cup are properly installed before turning burners on. Drip tray is hot when burner is on and after grilling. Do not touch the drip tray when it is hot.</p>		

	CAUTION	
<p>If ignition does not occur in 5 seconds, turn the burner control 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.</p>		

Main Burner Match Lighting

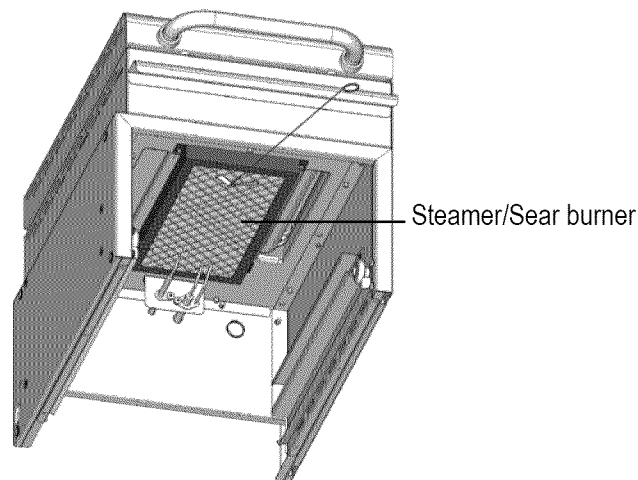
▲ Do not lean over grill while lighting.

1. Open lid during lighting.
2. Place match into match holder (hanging from side of cart). Light match, place into the firebox.
3. Push in and turn right knob to HIGH position. Be sure burner lights and stays lit.
4. Light other burners by pushing knob in and turning to HI position.



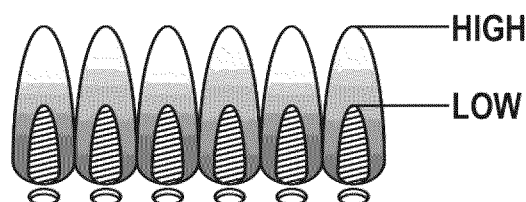
Steamer/Sear Burner Match Lighting

1. Open Sear Drawer to expose Steamer/Sear burner. Open LP cylinder or natural gas valve.
2. Place match into match holder. Light match. Place lit match near front of burner.
3. Turn burner knob to HI. Be sure burner lights and stays lit.



Burner Flame Check

- Remove cooking grates and heat diffusers. Light burners, rotate knobs from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Perform burner flame check on sideburner, also. Always check flame prior to each use.



Turning Grill Off

- Turn all knobs to position. Turn LP cylinder off by turning hand-wheel clockwise to a full stop.

Ignitor Check

- **Turn gas off at LP cylinder.** Push the control knob in and turn the knob to the left to "HI" position. "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 identical replacement part valve/hose/regulator as specified in the Parts List of this Use and Care Guide.

General Grill Cleaning

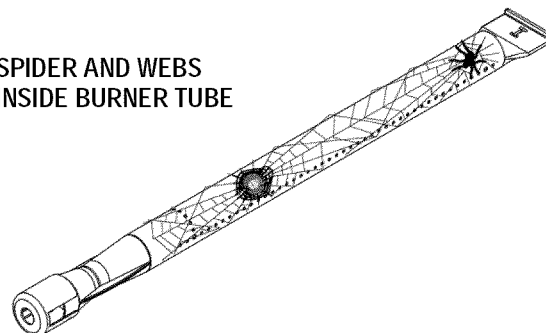
- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Plastic parts:** Wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- **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.
- **Grease Tray and Cup:** Regularly clean the grease drippings from the Grease Tray and Grease 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.
- **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.



SPIDER ALERT!

SPIDER AND WEBS INSIDE BURNER TUBE



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 burner tubes.

Spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests and lay eggs in the grill's burner tubes obstructing the flow of gas to the burner. The backed-up gas can ignite in the burner tube 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 burner tube assembly should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.

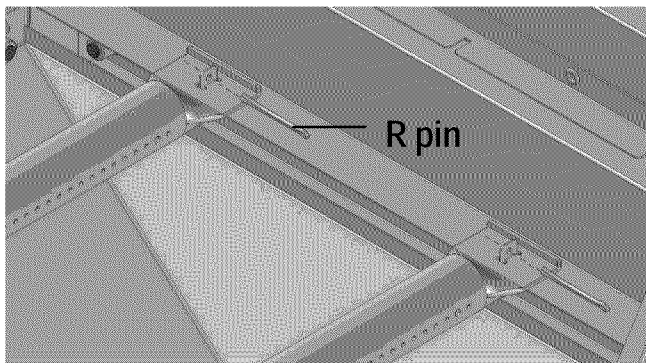
Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP cylinder is connected to grill, store outdoors in a wellventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer.
- Store grill indoors ONLY if LP cylinder is turned off and disconnected, removed 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 R pins from rear of burners.
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.

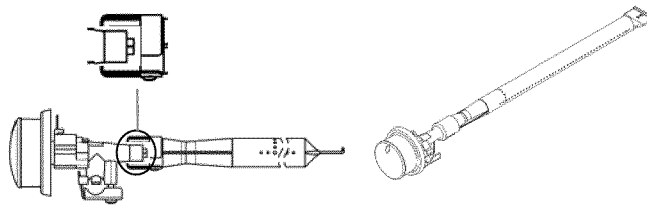


(B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.

(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.

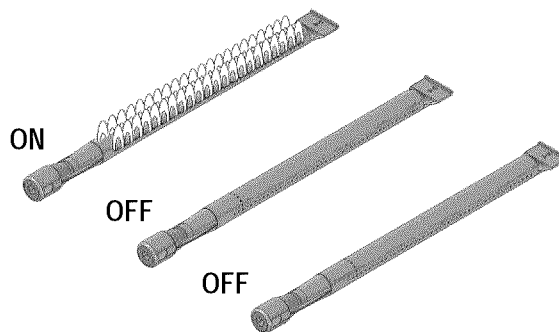
VERY IMPORTANT: Burner tubes must reengage valve openings.



Correct burner-to-valve engagement

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.

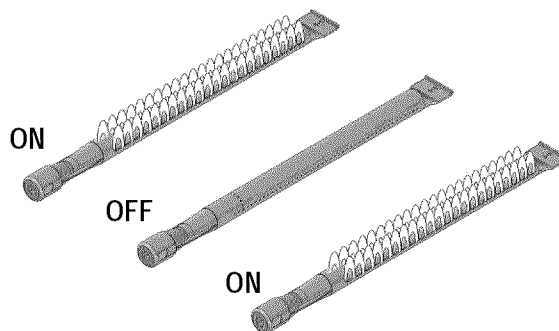


1 Burner Cooking

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

Indirect Cooking Instructions

- Always cook with the lid closed.
- 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 temperatures.
- Place food over unlit burner(s)



2 Burner Cooking

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

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.

Gas Requirements

LP Gas

If your grill is for LP Gas, the regulator supplied is set for an 11-in. water column (WC) and is for use with LP gas only. The factory-supplied regulator and hose must be used with a 20-lb. LP gas tank.

Excess Flow Control and Low Heat

The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow under normal conditions yet control excess gas flow. Rapid changes in pressure can trigger the excess flow device providing a low flame and low temperature. If the tank valve is turned open to allow gas flow while a burner valve is open, the surge of pressure will cause the device to activate. The device will remain closed until the pressure is equalized. This should occur within 5 seconds.

To ensure this does not cause difficulty in lighting the grill, follow these instructions:

1. Make sure all burner valves are "OFF".
2. Open the tank valve and wait 5 seconds.
3. Light the burners one at a time following the lighting instructions.

Helpful Care and Maintenance Hints

Before grilling, pre-heat grill for 15 minutes on "HI" with hood down. To avoid uncontrolled flare-ups or grease fires, grill meats with hood open. Close hood if meats are thick or weather is cold, or if you are using a rotisserie or indirect cooking.

Always protect your hand with a pot holder or cooking glove when coming into contact with a hot surface.



Hood up when grilling meats, especially chicken. Hood down when indirect or rotisserie cooking.

NEVER leave your grill unattended while cooking.

After use, close hood, turn burners to HI for 15 min. for self-cleaning, grease burn off.

Care and Maintenance Time Table Chart

Grill Item	Frequency Based on Normal Use	Cleaning Method
Painted surface	Twice yearly	Car wax
Stainless surface	Twice yearly	Stainless cleaner
All grates	After each use	Burn off and wipe
Stainless grates	15 days	Wire brush/ Dishwasher safe
Porcelain grates	15 days	Scrub pad soapy water /Dishwasher safe
Burner heat tents	30 days	Wire brush
Burners	90 days	Wire brush
Burner box interior	120 days	Interior grill cleaning products (available at Sears)

	WARNING	
CALIFORNIA PROPOSITION 65		
1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.		
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.		
<u>Wash your hands after handling this product.</u>		

Natural Gas Conversion Kit

Your grill can be converted to natural gas. The conversion must be performed by a qualified gas technician. The following listed Natural Gas Conversion Kit (sold separately) are required for the conversion.

**Natural gas conversion kit
Kenmore Model # 10478
(Manufacturer Part No.: RB2818ST-KIT)**

To purchase a Natural Gas Conversion kit call Sears at 1-844-553-6667

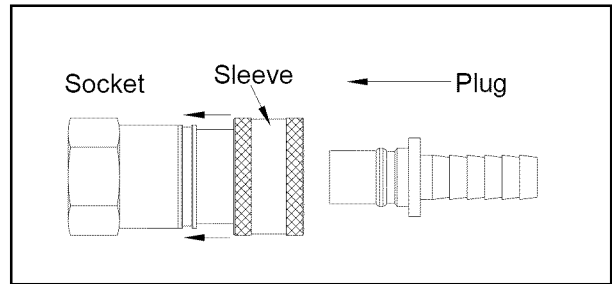
Natural Gas Connection Preparation:

1. Turn off gas supply, and then remove cap on gas supply side.
2. Recommended: Install a shut-off valve on gas supply side before installing the socket.
3. Socket should be installed by an authorized technician in accordance with the national fuel gas code (NFPA 54/ANSI223.1).

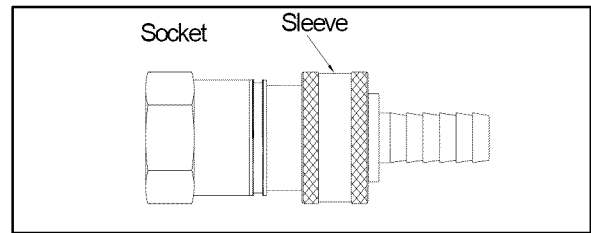
Before inserting plug, turn on gas supply and leak test all connections including the stem of the shut-off valve and the opening of the socket. For best results, use an ammonia-free soap & water solution.

Operating Instructions:

1. To connect, push back socket sleeve.



2. Insert plug and release sleeve.
3. Push plug until sleeve snaps forward. (Gas will flow automatically. Failure to connect plug properly to socket will inhibit gas flow to the appliance.)



To disconnect

1. Pull Sleeve back. Pull plug out of socket. (Gas is automatically shut off.)
2. Close shut-off valve or turn off gas supply, and replace dust caps on socket and plug.

Natural Gas

Now that your grill is converted to Natural Gas use, it is set for 7-inch water column (WC) pressure, and cannot be used with Propane Gas. Gas pressure is affected by gas line size and the length of gas line run from the house. Follow the recommendations in the chart below.

From House to Grill	
Distance	Tubing Size
Up to 25 ft.	3/8 in. diameter
26-50 ft.	1/2 in. diameter
51-100 ft.	2/3 of the run: 3/4 in. diameter
	1/3 of the run : 1/2 in. diameter
Over 101 ft.	3/4 in. diameter

PARTS LIST

Key	Qty	Description	Manufacturer Part #
1	1	HOOD HANDLE	2818-2T-6200
2	2	HANDLE BASE	S3218ANR-00-4001
3	2	RUBBER PLUG	3219B-8083
4	1	TEMPERATURE GAUGE	RB2818ST-00-8007
5	1	HOOD	RB2818ST-00-4000
6	2	COOKING GRID (MAIN BURNER)	RB2818ST-00-2001
7	1	WARMING RACK	2818-2T-2002
8	4	HEAT DIFFUSER	2518SL-2003-N
9	4	R-PIN	1.6x30
10	4	MAIN BURNER	SH3118B-2004
11	1	IGNITION PIN (MAIN BURNER)	RB2818ST-00-8011
12	1	IGNITION PIN (MAIN BURNER)	RB2818ST-00-8012
13	1	IGNITION PIN (MAIN BURNER)	RB2818ST-00-8013
14	1	IGNITION PIN (MAIN BURNER)	RB2818ST-00-8014
15	2	SCREW	5/16-18 UNC x 1"
16	2	HOOD SLEEVE	E3518-00-0001
17	2	NUT	5/16-18 UNC
18	1	BURNER BOX	RB2818ST-00-2000
19	2	STEAMER COVER HANDLE	RB2818ST-00-7360
20	2	STEAMER COVER HANDLE BASE	RB2818ST-00-7001
21	1	STEAMER COVER	RB2818ST-00-7610
22	2	STEAMER COVER HINGE	6318B-7600
23	1	SEAR BURNER NOZZLE COVER	6318B-7001
24	1	STEAMER/ SEAR BURNER	RB2818ST-00-8005
25	1	STEAMER/ SEAR BURNER HOSE	6318B-8307
26	1	FLAME OUT DETECTOR PIN	RB2818ST-00-8003
27	1	IGNITION PIN (STEAMER/ SEAR BURNER)	RB2818ST-00-8002
28	1	STEAMER TRAY	6318B-8704
29	1	WATER PAN	6318B-8703
30	1	SEAR GRIDDLE	6318B-7303
31	1	SEAR DRAW BODY	RB2818ST-00-7320
32	1	SEAR DRAW HEAD	RB2818ST-00-7300
33	2	SEAR DRAW HANDLE BASE	RB2818ST-00-7001
34	2	SUPPORT BAR	L3018SN-00-5211
35	2	PIN SHAFT	GB 882 6x35
36	2	VERTICAL BAR	L3018SN-00-5102
37	6	WASHER	3218LTN-00-8005
38	6	R-PIN	1.6X10
39	1	FOLDING SIDE SHELF	RB2818ST-00-6000
40	1	DRIP TRAY (RIGHT)	RB2818ST-00-7560
41	1	LED LIGHT	RB2818ST-00-8300
42	1	IGNITION WIRE	RB2818ST-00-8001
43	1	DRIP TRAY (LEFT)	RB2818ST-00-2600
44	1	LP GAS PRESSURE REGULATOR	L3218-00-8006
45	4	MAIN BURNER BEZEL	2818-2B-3003
46	1	SEAR BURNER BEZEL	RB2818ST-00-3302

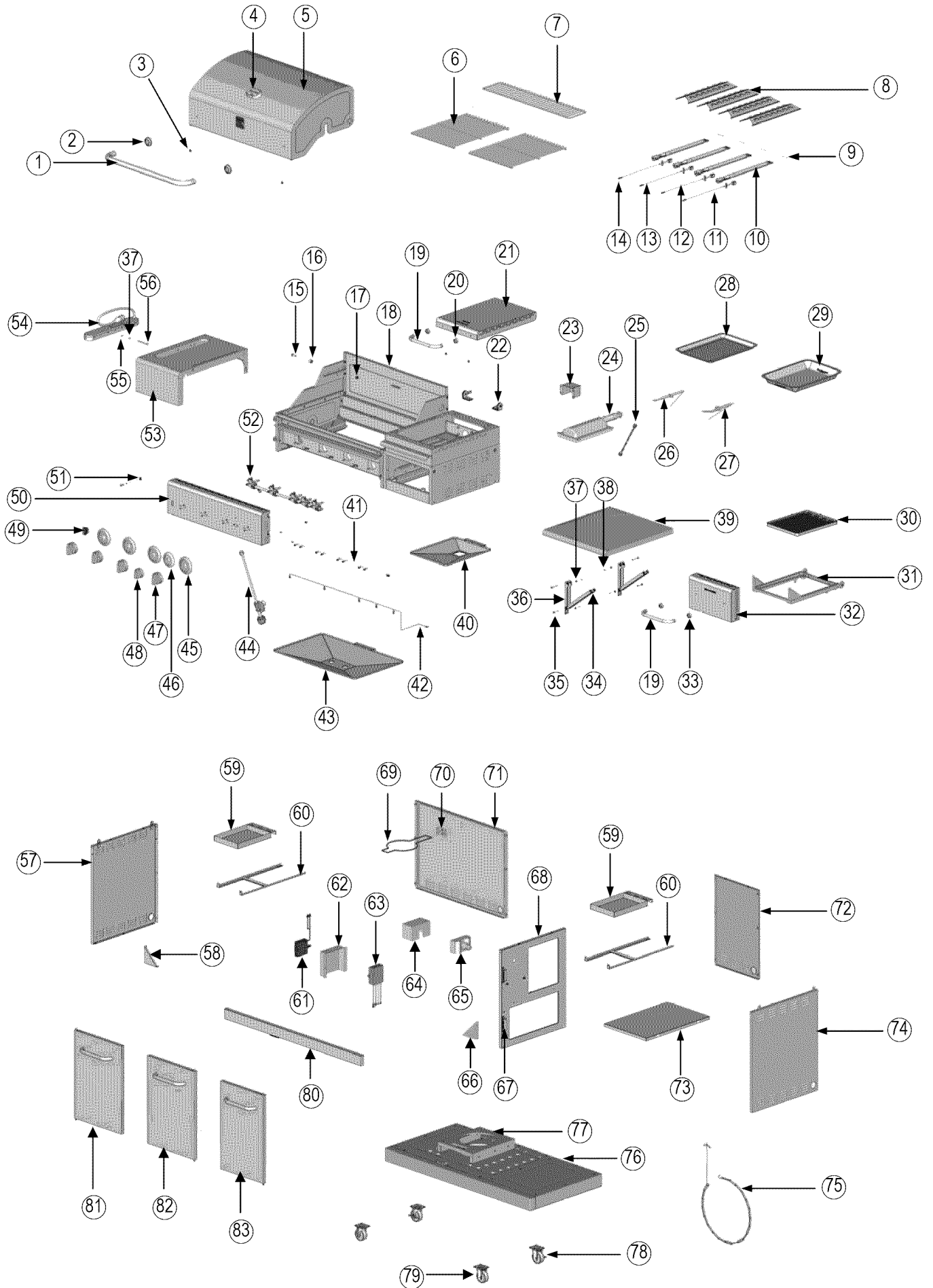
Key	Qty	Description	Manufacturer Part #
47	4	MAIN BURNER KNOB	2818-2B-3100
48	1	SEAR BURNER KNOB	RB2818ST-00-3301
49	1	SWITCH	E3520-00-8015
50	1	CONTROL BOX	RB2818ST-00-3000
51	1	LED INDICATOR	RB2818ST-00-8004
52	1	MANIFOLD	RB2818ST-00-3200
53	1	SIDE SHELF	RB2818ST-00-5000
54	1	LED LIGHT	RB2818ST-00-5150
55	1	R-PIN	RB2818T-00-8002
56	1	PIN SHAFT	GB 882 6x70
57	1	LEFT PANEL	RB2818ST-00-1700
58	1	SIDE PANEL BRACKET (LEFT)	L3018S-00-1010
59	2	DRIP CUP	P3018-00-1002
60	2	DRIP CUP SUPPORT	RB2818ST-00-1900
61	1	BATTERY BOX	RB2818ST-00-8006
62	1	FLAME OUT DETECTOR BOX	RB2818ST-00-1331
63	1	FLAME OUT DETECTOR	RB2818ST-00-8008
64	1	IGNITER PROTECTIVE BOX	S3218ANR-00-1802
65	1	IGNITER	L3018SN-00-8008
66	1	SIDE PANEL BRACKET (RIGHT)	L3018S-00-1020
67	3	MAGNET	L3018S-00-1310
68	1	CENTER PANEL	RB2818ST-00-1320
69	1	TANK RING	P3018-00-1203
70	1	TANK RING BRACKET	E3518-00-1202
71	1	LEFT REAR PANEL	RB2818ST-00-1200
72	1	RIGHT REAR PANEL	RB2818ST-00-1220
73	1	SHELF BOARD	RB2818ST-00-1340
74	1	RIGHT PANEL	RB2818ST-00-1310
75	1	HAND IGNITOR	3019L-1710
76	1	BOTTOM PANEL	RB2818ST-00-1100
77	1	SLIDE OUT TANKTRAY	L3218-00-1120
78	2	LOCKING CASTER	L3218-00-8013
79	2	CASTER	L3218-00-8012
80	1	BEAM	RB2818ST-00-1500
81	1	LEFT DOOR	RB2818ST-00-1400
82	1	CENTER DOOR	RB2818ST-00-1600
83	1	RIGHT DOOR	RB2818ST-00-1800
	1	HARDWARE PACK	RB2818ST HARDWARE
	1	PRODUCT MANUAL	RB2818ST - MANUAL

If you are missing hardware or have damaged parts after unpacking grill, call 1-800-482-0131 for replacement.

To order replacement parts after using grill, call 1-844-553-6667

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



UNPACKING

After removing all parts and hardware pack from the top of the shipping box, and when the only part showing is the grill head, use a box cutting knife to slice down the sides of the box. Be careful of staples along shipping box edges.

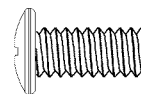
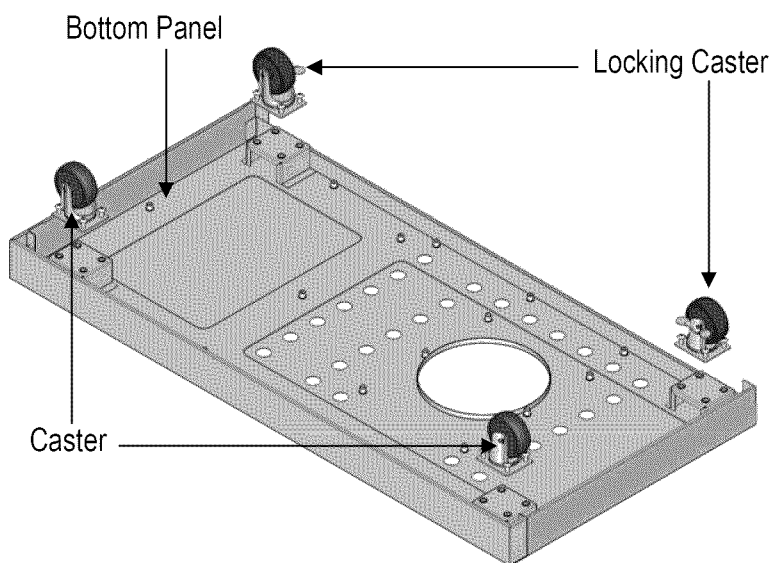
Remove the corner supports from the box and the styrofoam side pieces from the grill head. With the aid of an assistant, rest grill head on one of the styrofoam side pieces to protect grease tray. Allow grill head to rest on cardboard until placing grill head on cart in Step 16.

Open grill lid and remove all packaged parts and packing material.

WARNING: Assemble and place the grill on a flat level surface. Compare the parts and hardware with the list and diagrams. Do not attempt assembly if any part is missing or damaged.

1

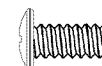
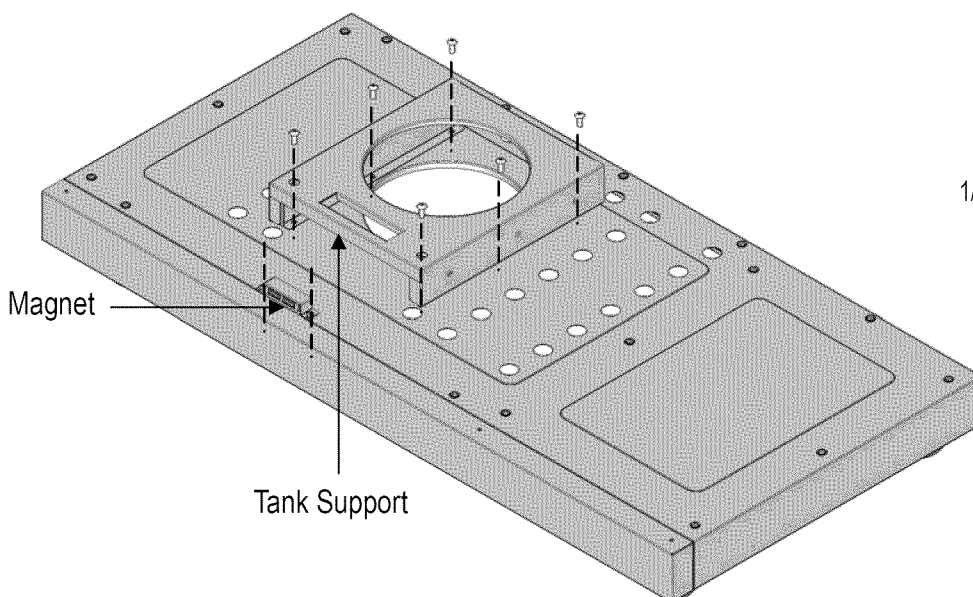
Attach the casters and locking casters to the bottom panel with 16 screws; note that the locking casters are at the back of the grill. Then, turn the bottom panel over.



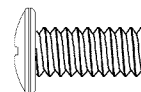
1/4-20 x 5/8" Screw
Qty. 16

2

Attach the tank support to the bottom panel with six 1/4-20 x 5/8" screws. Attach the magnet to the bottom panel with two 5/32-32 x 3/8" screws.



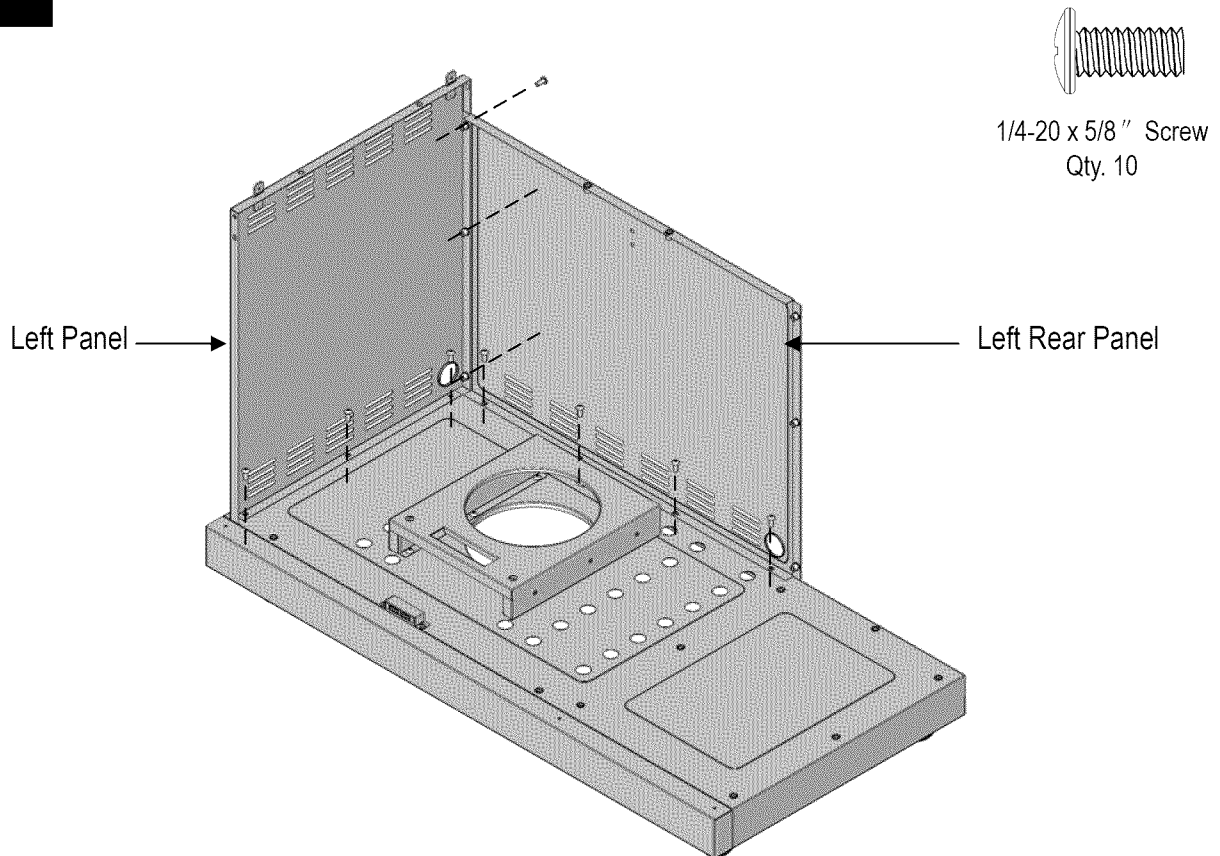
5/32-32 x 3/8" Screw
Qty. 2



1/4-20 x 5/8" Screw
Qty. 6

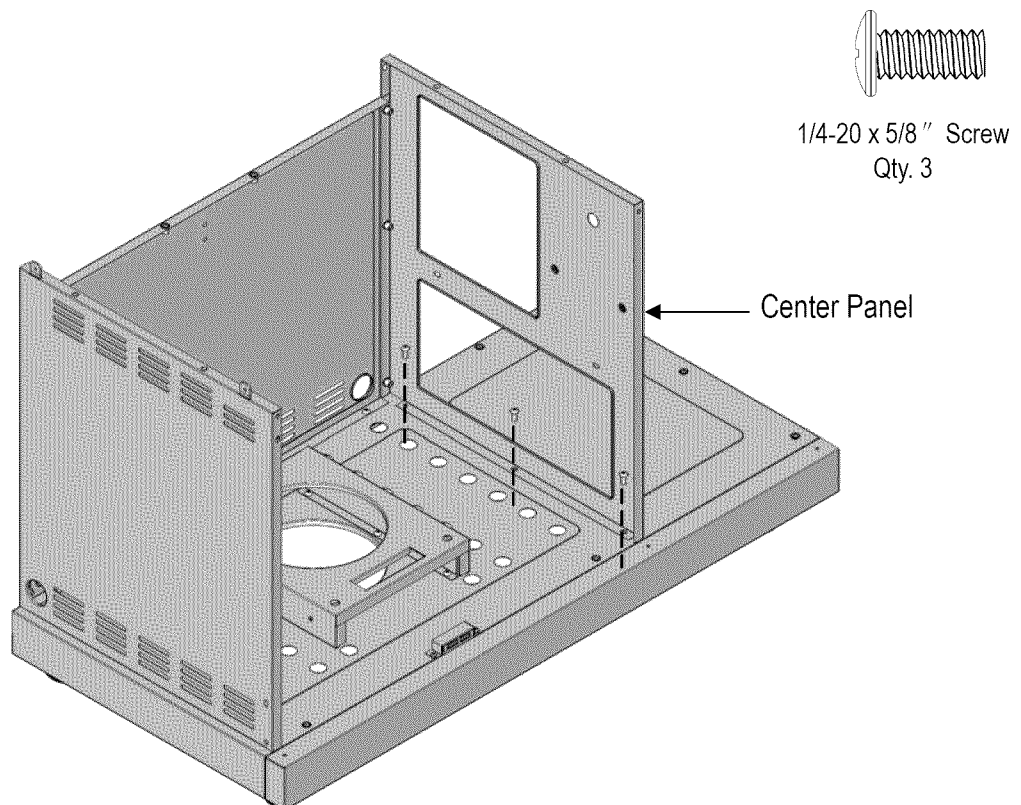
3

Attach the left panel and left rear panel to the bottom panel. There are 3 screws for the rear panel, 7 screws for the bottom panel.



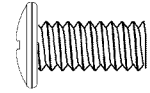
4

Attach the center panel to the bottom panel with 3 screws.

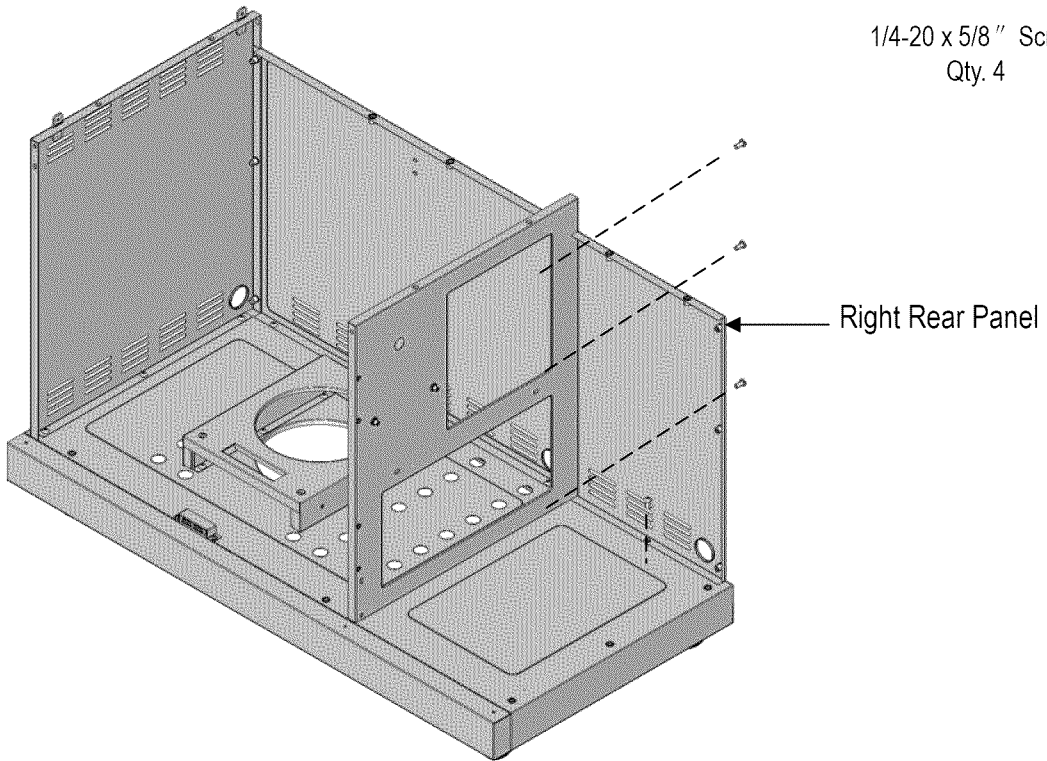


5

Attach the right rear panel to bottom panel and left rear panel with 4 screws.
There is 1 screw for the bottom panel and 3 screws for the left rear panel.

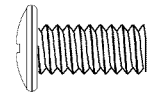


1/4-20 x 5/8" Screw
Qty. 4

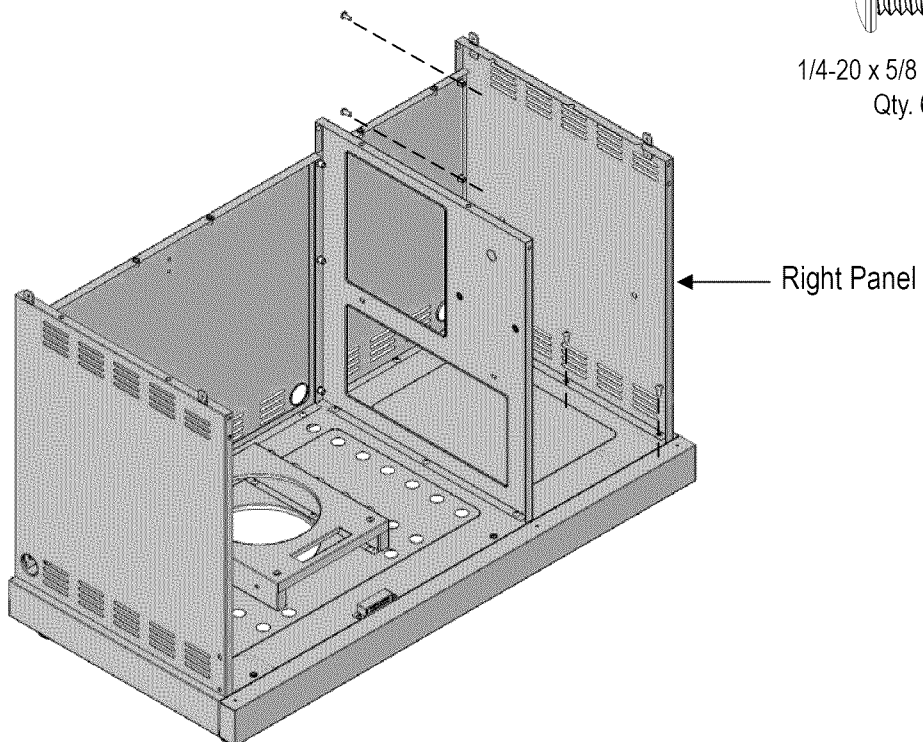


6

Attach the right panel to the bottom panel and right rear panel with 6 screws.
There are 3 screws for bottom panel and 3 screws for right rear panel.

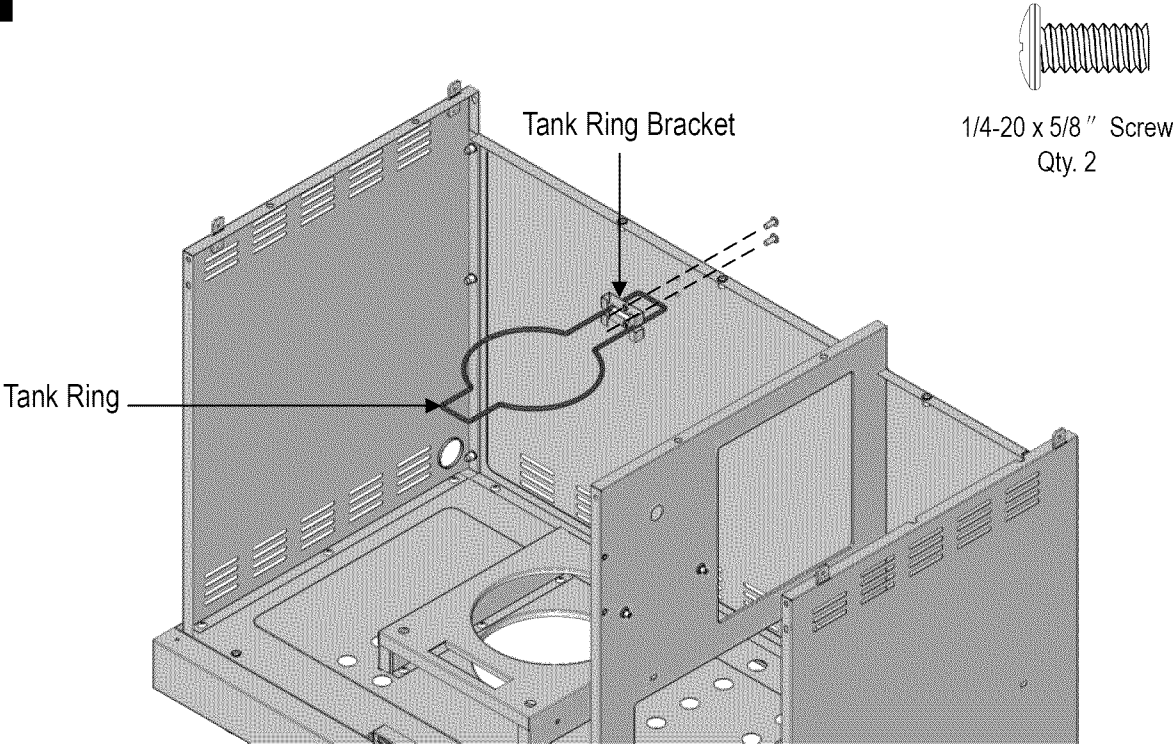


1/4-20 x 5/8" Screw
Qty. 6



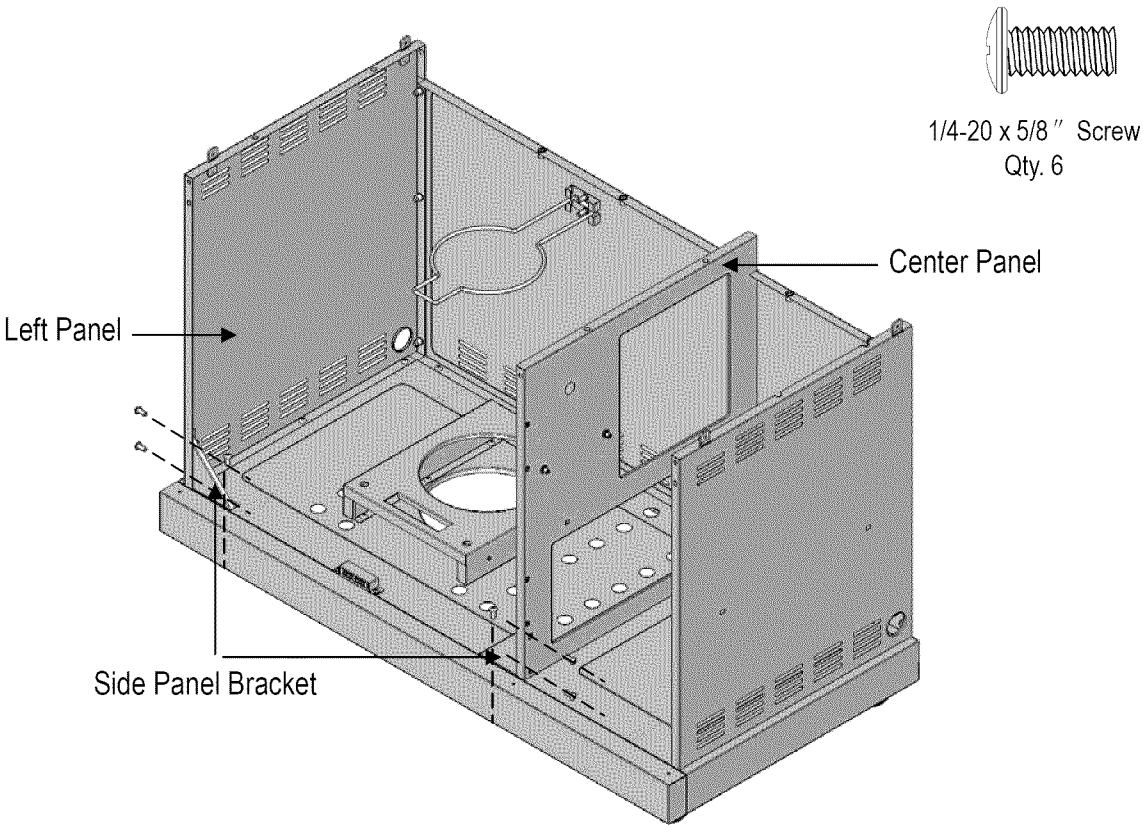
7

Slide the tank ring bracket onto the end of the tank ring. Attach the bracket to the rear panel with 2 screws.



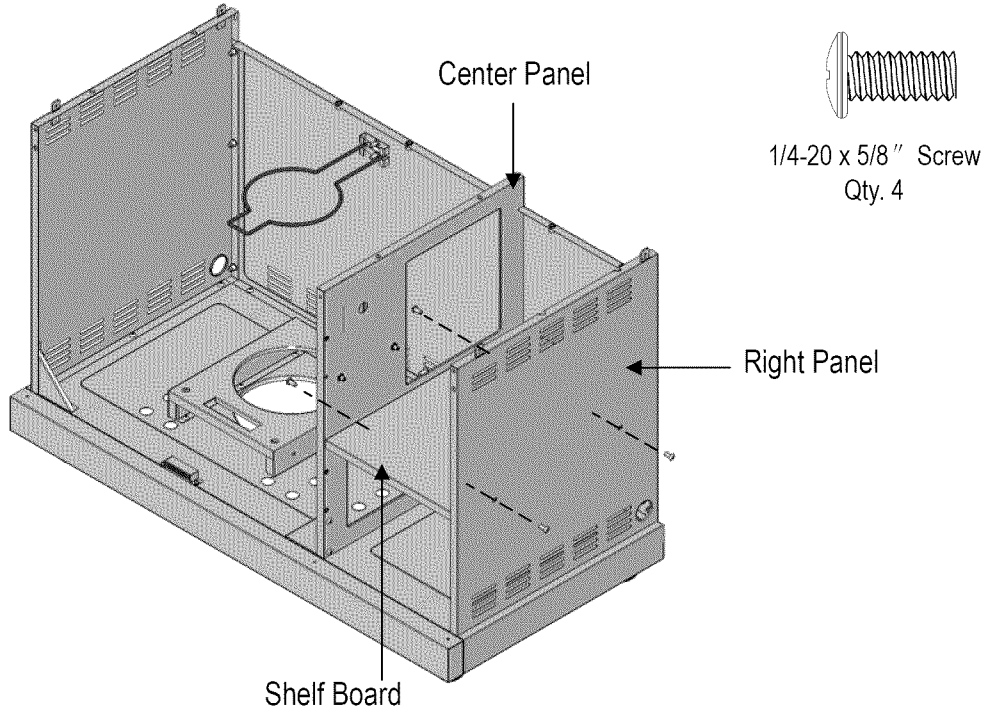
8

Attach the side panel brackets to the left panel and the center panel. There are 3 screws for each bracket, 2 on the side panel and 1 on the bottom panel.



9

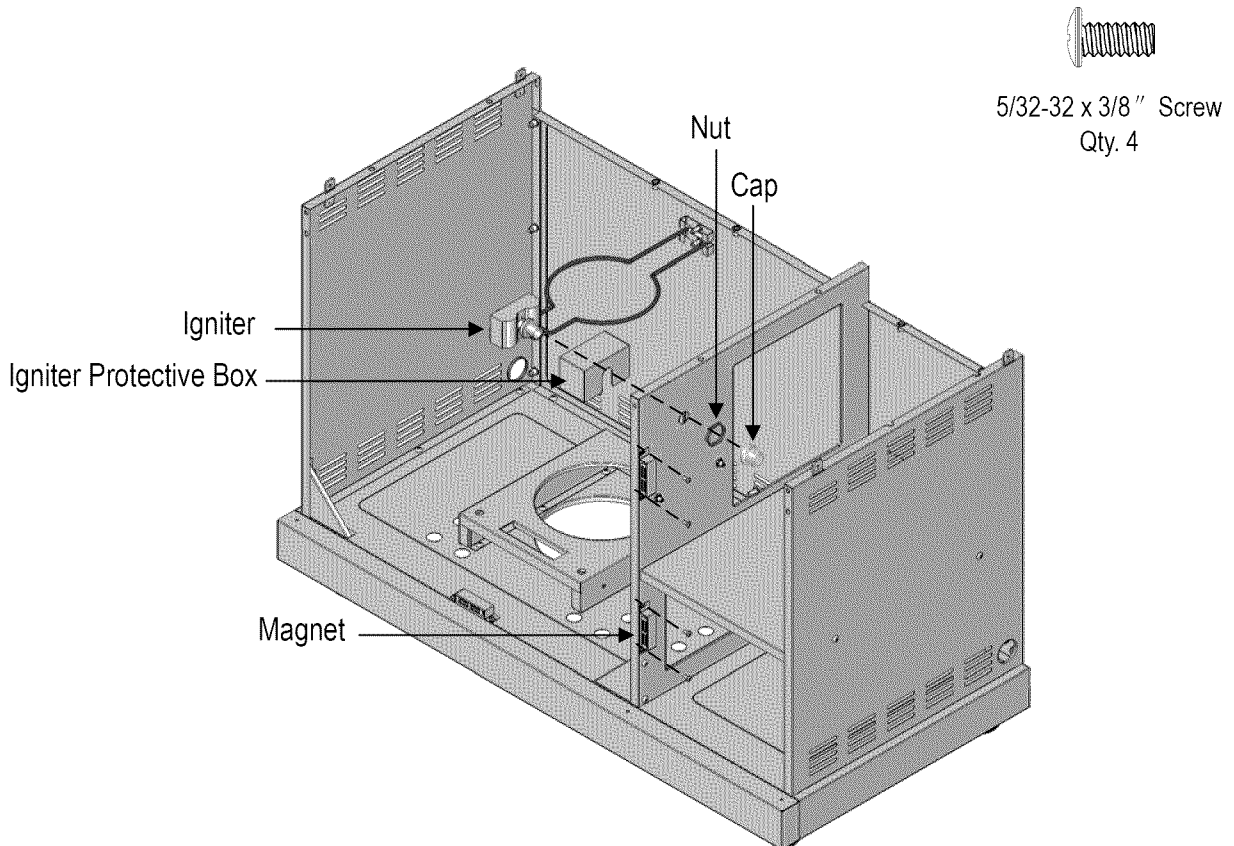
Attach the shelf board to the center panel and right panel with 2 screws on each side.



10

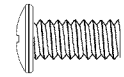
Attach the magnets to the center panel with 4 screws.

Remove the cap and the nut from the igniter. Secure the igniter and the igniter protective box to the center panel with the nut. Then, reassemble the cap to the igniter.

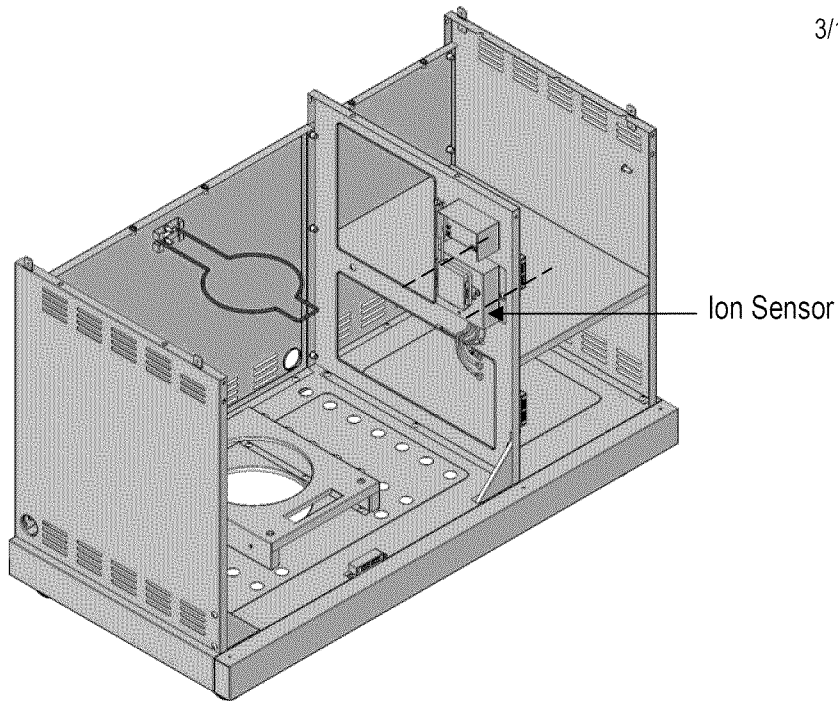


11

Attach the ion sensor to the center panel with 2 screws.

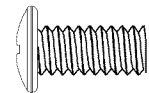


3/16-24 x 1/2" Screw
Qty. 2

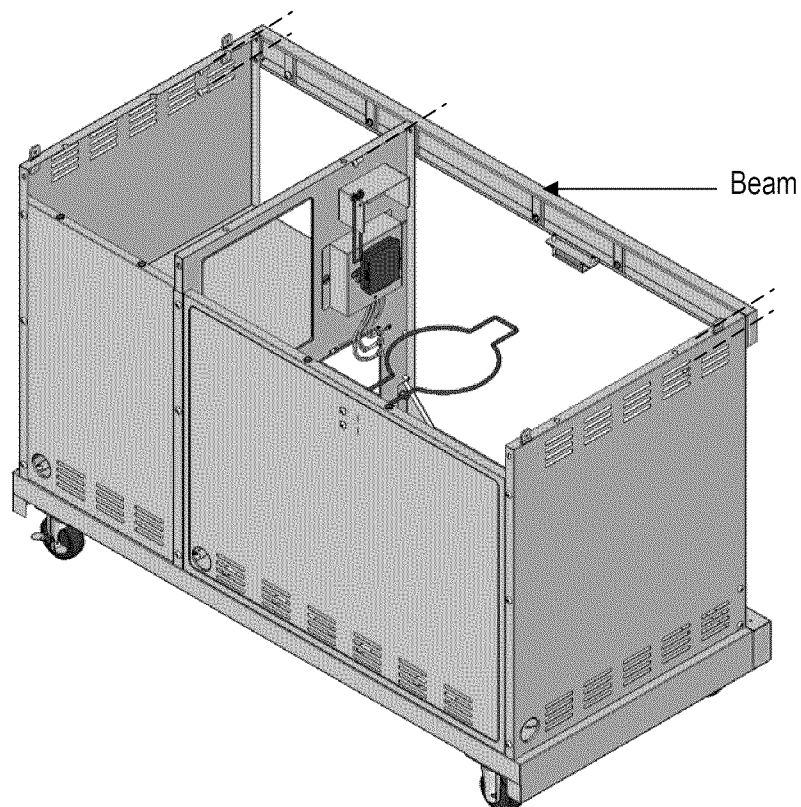


12

Attach the beam to the side and center panel with 5 screws. 2 screws for side panel on each side and 1 screw for center panel.

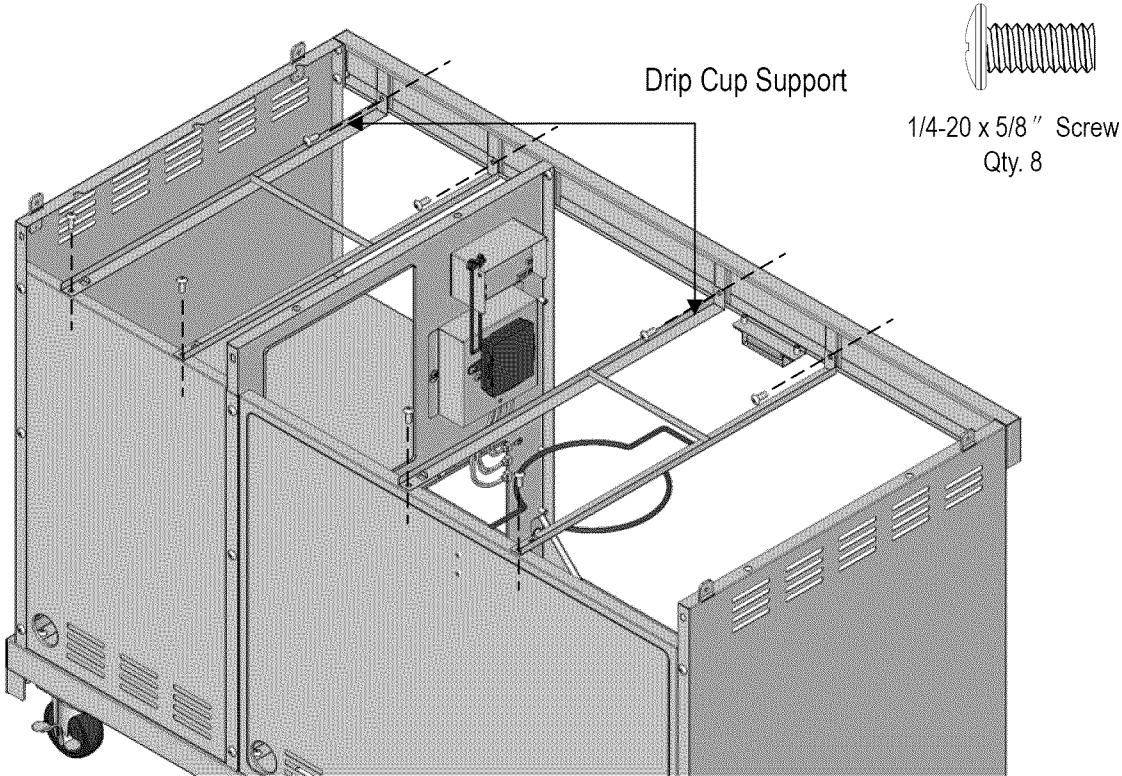


1/4-20 x 5/8" Screw
Qty. 5



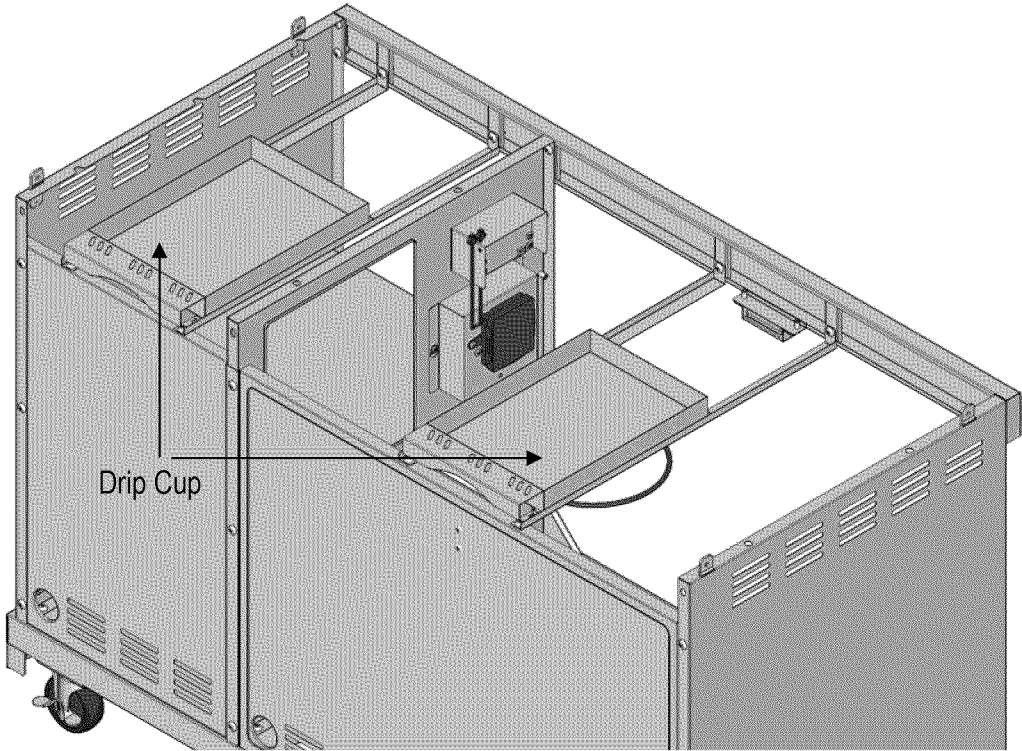
13

Attach the drip cup supports to the rear panel and beam with 8 screws, 4 screws for the rear panel and 4 screws for the beam.



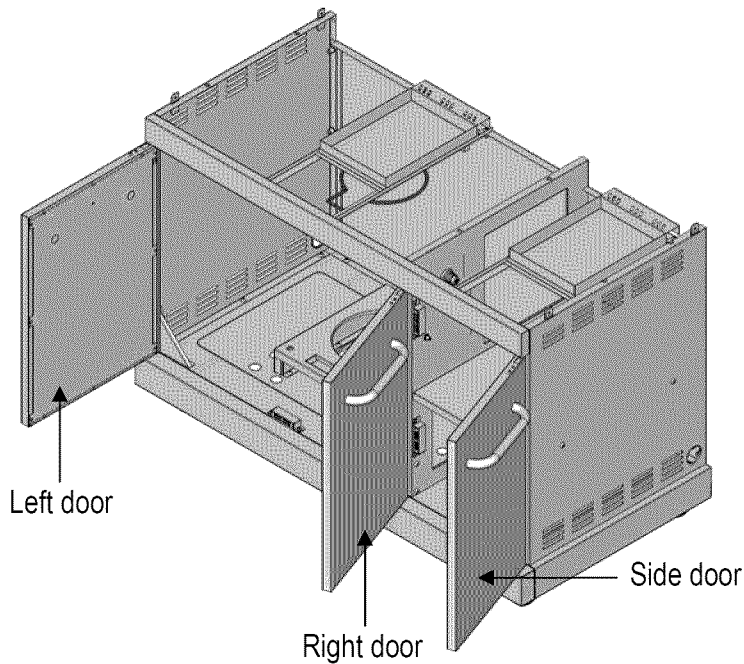
14

Put the drip cups on the drip cup supports.



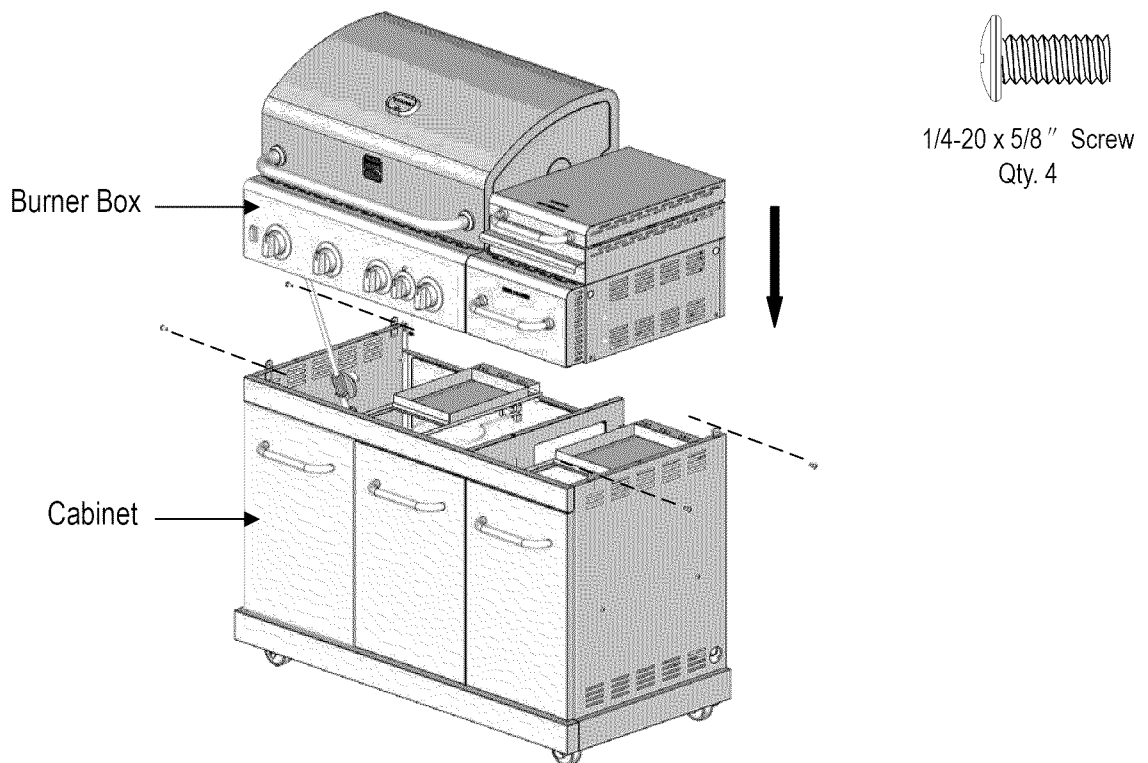
15

For each door, insert bottom hinge pin into hole on bottom panel. Push down on top hinge pin to insert into hole in the beam. Adjust magnets on the bottom panel and center panel to align the magnets with doors, and then tighten magnet screws.



16

Cut tie wraps holding regulator underneath grill head control panel. Be careful not to cut igniter wires or the tie wraps holding the igniter wires in place. With the aid of an assistant, lift and place grill head onto cart. Grill head sides go over attachment tabs on cart. Make sure that regulator and igniter wires hang inside the cart. Attach head to cart with 4 screws as shown.



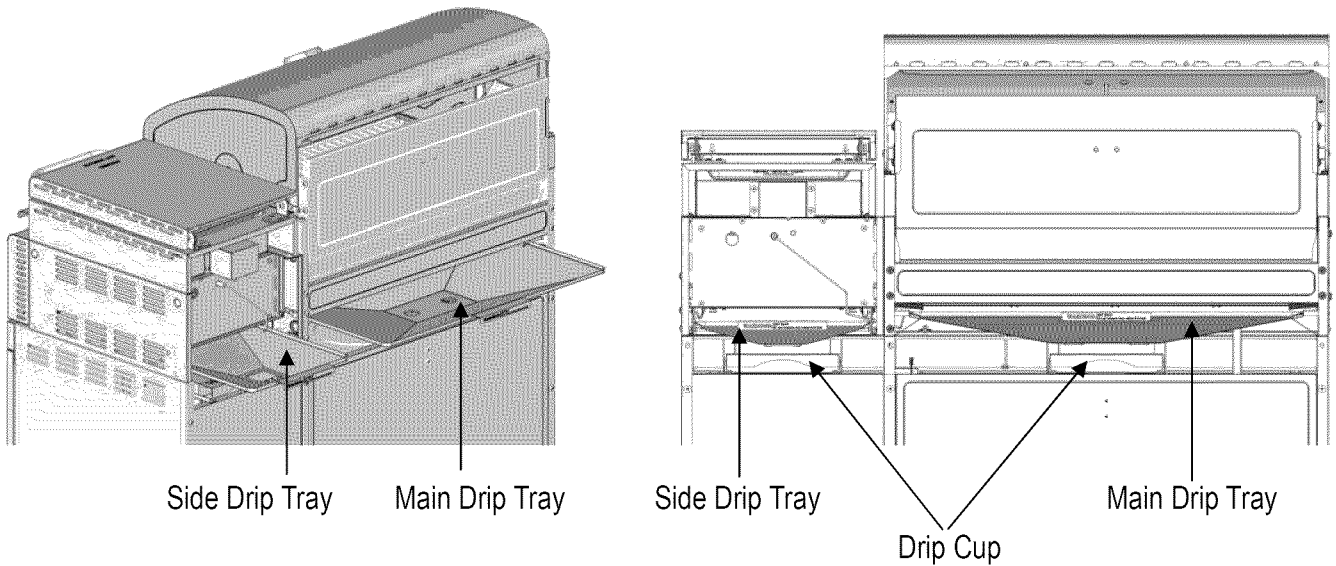
17

Open the grill hood and cut the zip tie fastening the main drip tray to one of the main burners. Pull out the sear drawer and take out the side drip tray.

Adjust the drip trays until the main drip tray is secure in the middle bottom of the fire box, and the side drip tray is secure in the middle bottom of the sear drawer.

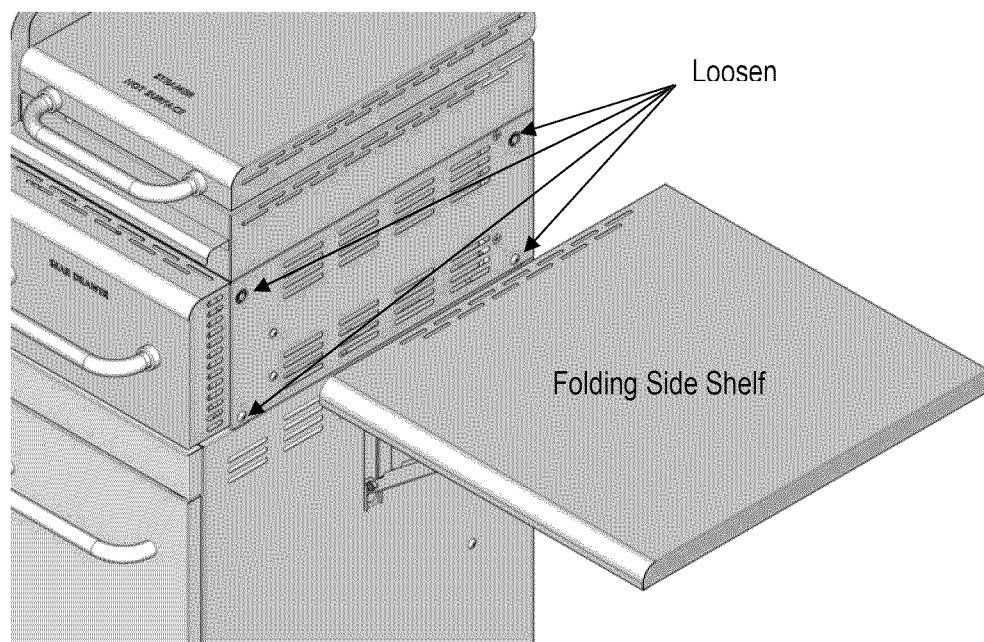
These are "easy clean" trays; they slide easily out of the back of the grill for cleaning.

WARNING: Make sure the drip trays and drip cups are properly installed before turning burners on.

**18**

Folding Side Shelf

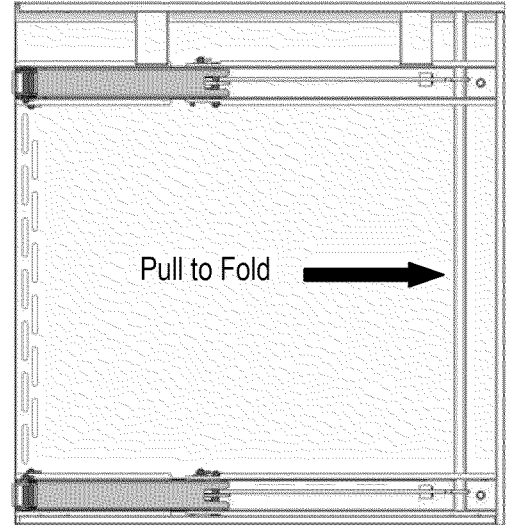
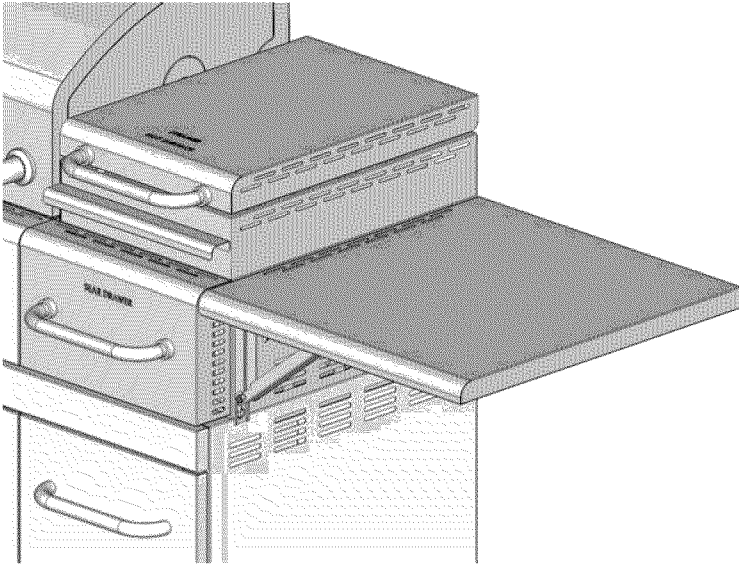
Loosen the four screws attached in the right panel of the burner box 3 to 4 turns as shown. Hang the folding side shelf by the slotted holes in its side onto the four loosened screws. Tighten the four previously loosened screws.



19

Folding Side Shelf Operation

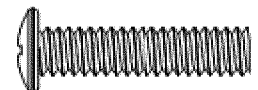
Pull the bar outwards to lower the side shelf as shown.
To raise side shelf, lift it up until mechanisms lock into place.



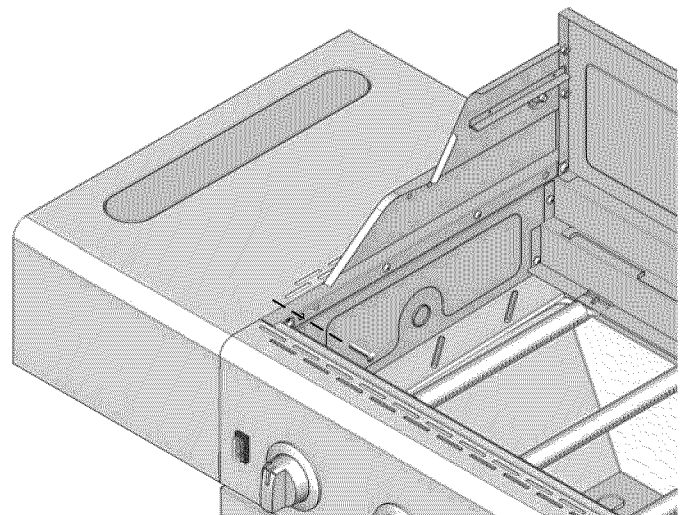
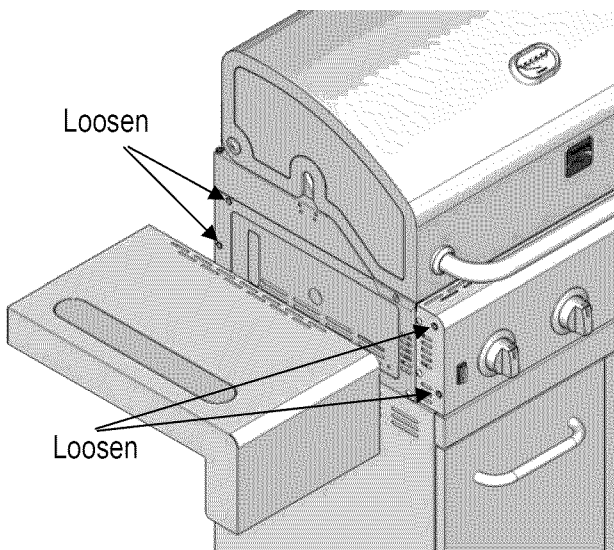
20

Left Side Shelf

Loosen the four screws attached in the left panel of the burner box 3 to 4 turns as shown. Hang the left side shelf by the slotted holes in its side onto the four loosened screws. Open the grill lid and use the 1/4-20 x 1-1/4" screw to fasten the side shelf from the inside of the burner box. Tighten the four previously loosened screws.

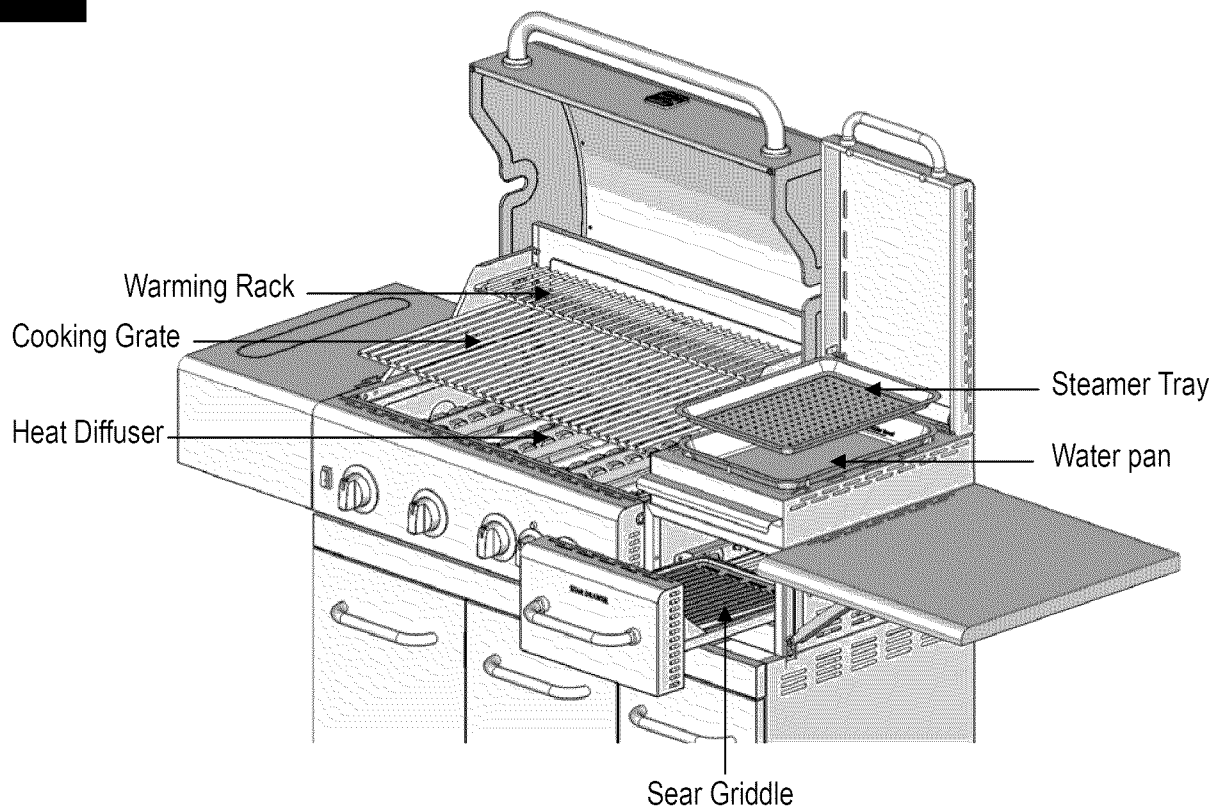


1/4-20 x 1-1/4" Screw
Qty. 1



21

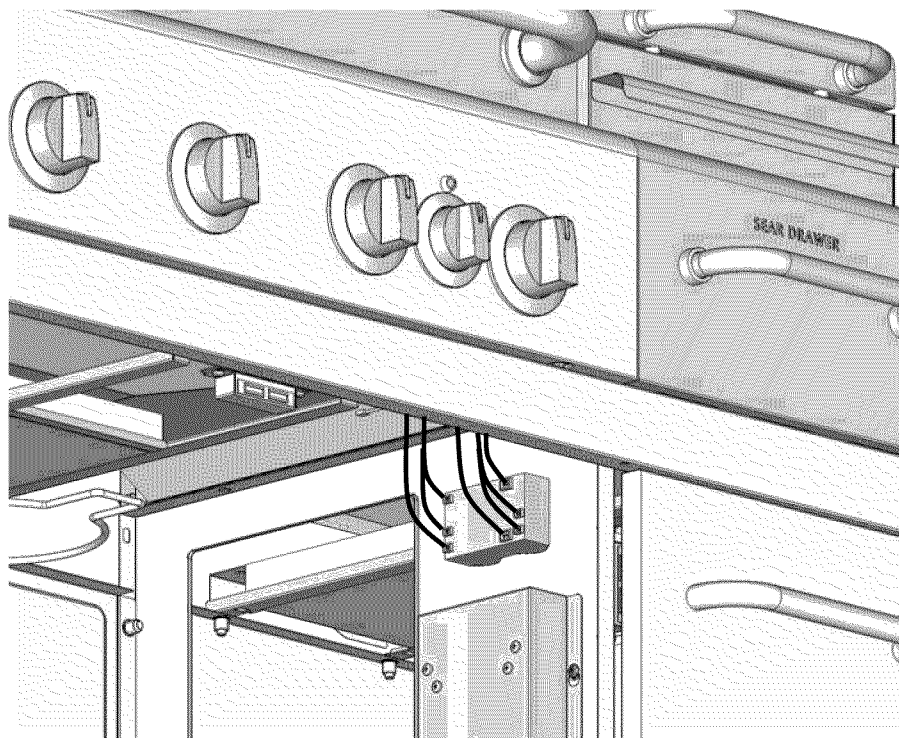
Position the heat diffusers, cooking grates, Warming Rack, Sear Griddle, Water pan and Steamer Tray as shown.



22

Ignition Wires

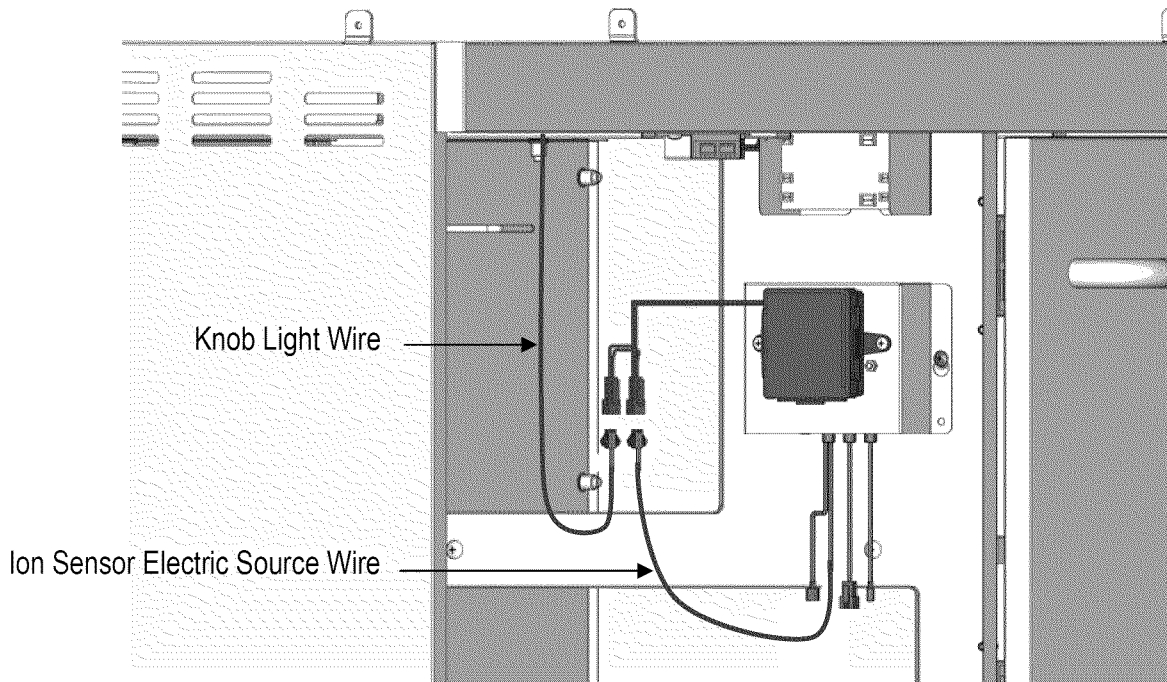
Plug the four main burner igniter wires and top sear igniter wire into the five small sockets in the igniter. Plug the grounding wire and the continuous ignition wire into the two large sockets in the igniter as shown.



23

Battery Box Wire Connectors

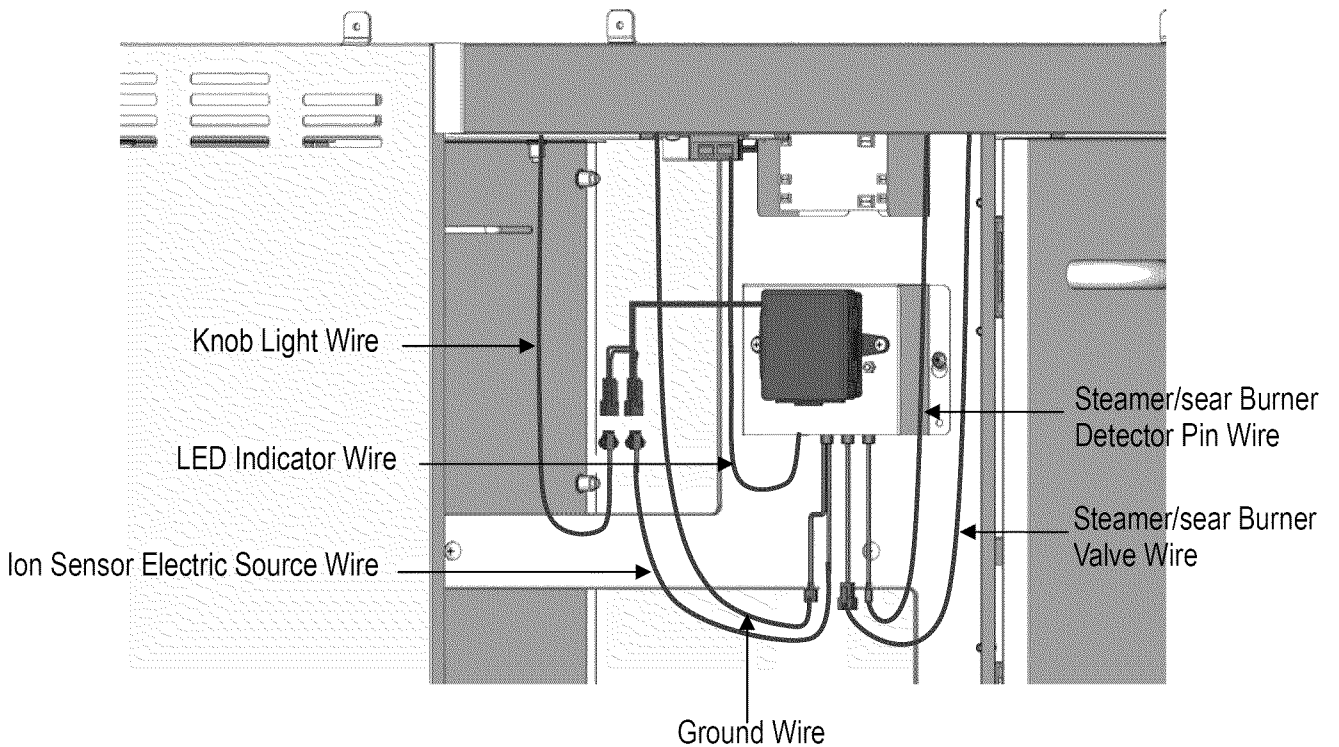
There are two battery box wire connectors. As shown, plug the Knob Light Wire into one connector, and plug the Ion Sensor Electric Source Wire into the other.



24

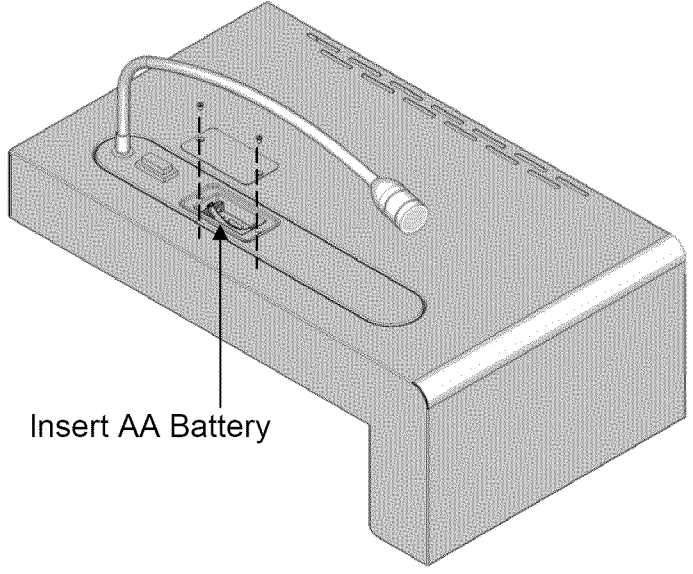
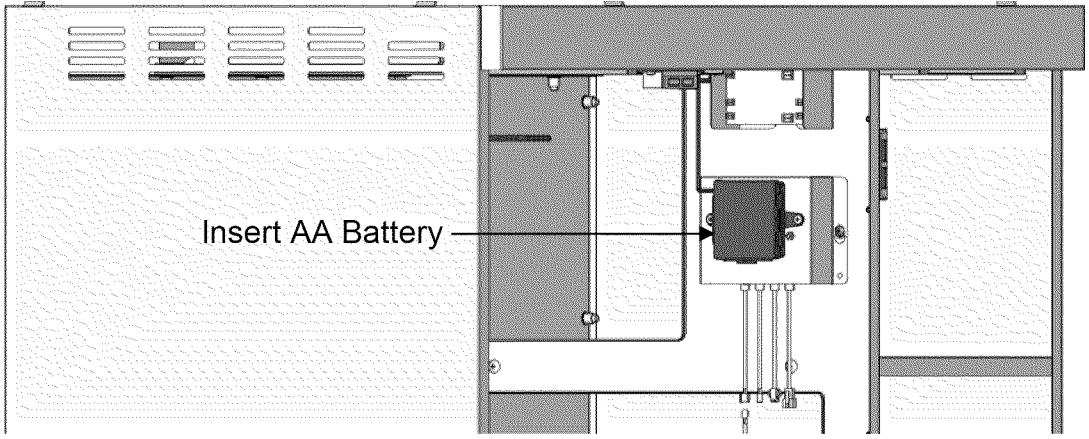
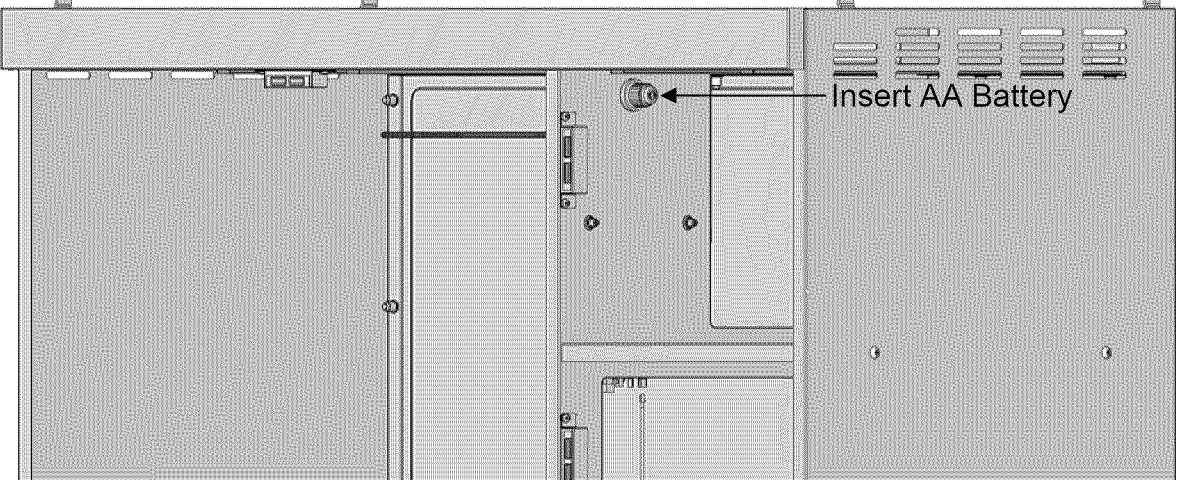
Ion Sensor Wire Connectors

As shown, plug the LED indicator wire, steamer/sear burner wire, steamer/sear burner detector pin wire, and ground wire into the ion sensor connectors.



25 Insert AA Battery

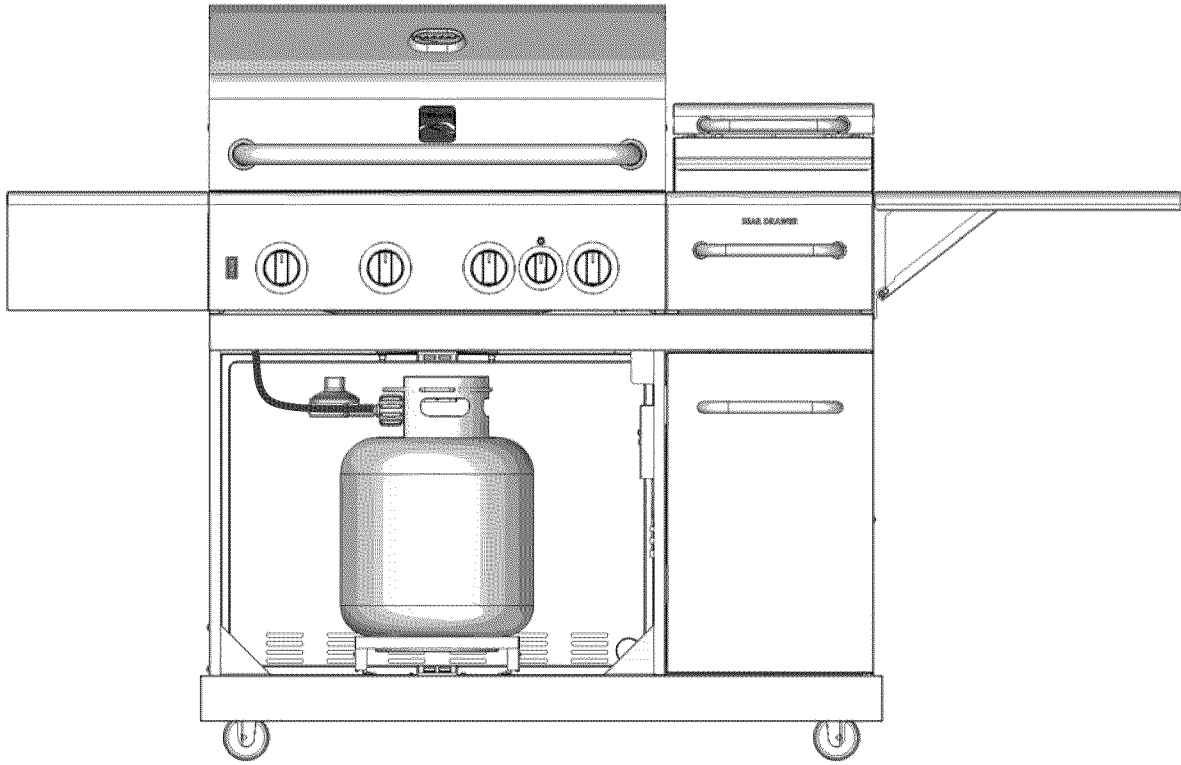
For the igniter, remove battery cap and insert AA battery with positive pole facing out. Replace cap.
For the main control knob light, open the battery box cover and insert 4 AA batteries in the direction indicated in the box. Close the box.
For the side shelf LED light, remove the battery box cover and insert 2 AA batteries in the direction indicated in the box. Replace the cover.



26

LP Tank Installation

Open front doors of cart. Set base of tank into tank support with tank collar opening facing to the left as shown. Set the tank ring hold the tank collar. Connect the regulator to tank (see page 5 of Use and Care section).



Grill Specifications

Net weight: 171 lb.

Package weight: 203 lb.

Size (Folding Side Shelf Up): 48.8" H x 75.7" W x 23.8" D

Size (Folding Side Shelf Down): 48.8" H x 57.3" W x 23.8" D

Warming Rack Area (sq. in.): 168

The UL Label (pictured right) is on the back of the Left door.

Kenmore **GAS-FIRED**

Sears Brands Management Corp.
Hoffman Estates, Illinois 60179
Type Of Gas – Propane

UL **US**
LISTED
31EV
MH10297

Input –
Main Burner 4@12,000 each
Steamer/Sear Burner 1@12,000
Total 60,000 BTU/HR
Manifold gas pressure:11" W.C.
CERTIFIED UNDER ANSI/ Z21.58b-2012/CSA 1.6b-2012.
OUTDOOR COOKING GAS APPLIANCES.
FOR OUTDOOR USE ONLY. IF STORED INDOORS, DETACH
AND LEAVE CYLINDER OUTDOORS.

MODEL NO.
148.45962610

SERIAL NO.
RBST000001

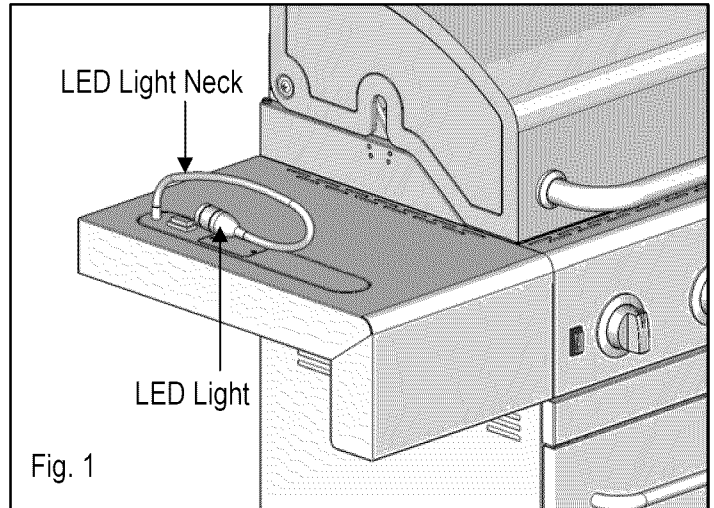
Minimum horizontal clearance to adjacent combustible surface, below and extending above top of unit from side-36 inches, from back-36 inches. Do not use this appliance under overhead combustible surfaces. Use only with a GFI protected circuit. Use only extension cords approved for outdoor use marked with W-A and rated for the power of this appliance. Turn off LP supply and cylinder when appliance is not in use.

If you have questions about assembly or operation call our Manufacturer's Customer Service Helpline, 8 am – 6 pm EST, Monday through Thursday, 8 am – 5 pm EST Friday at: 1-800-482-0131.

MADE IN CHINA RB261807

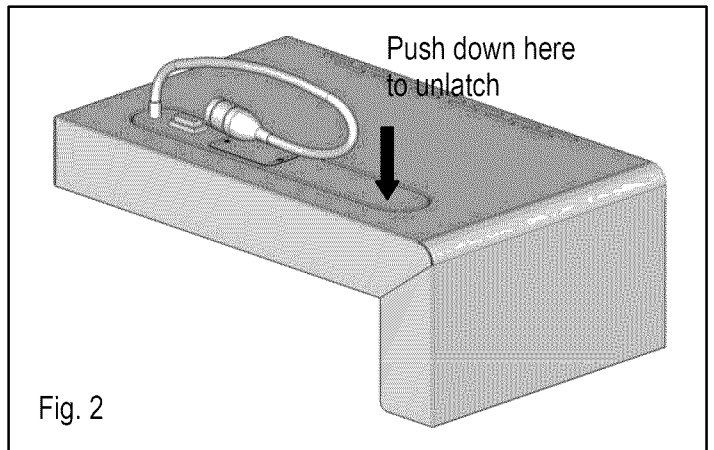
SIDE SHELF LED LIGHT INSTRUCTIONS

The LED light neck is flexible and can be adjusted as needed to light the cooking area of the grill. (Fig. 1)



When not using the LED light, it can be retracted and hidden under the table. Follow the steps below:

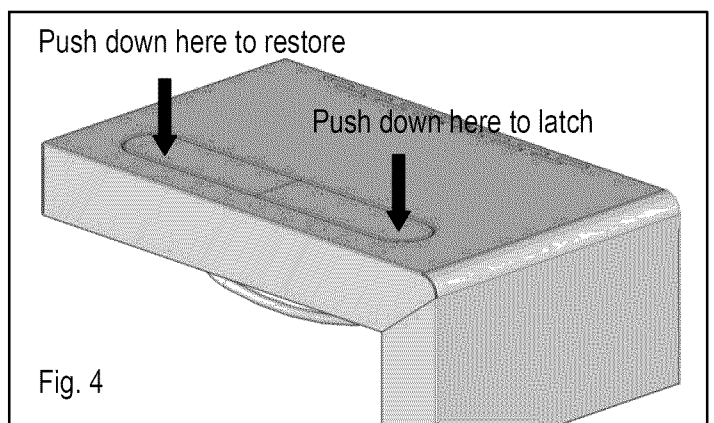
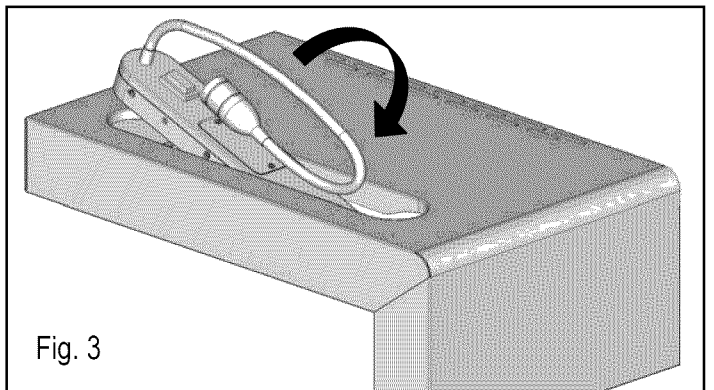
1. Bend the LED light neck as shown, making sure the neck is low enough to go through the opening when rotating fixture down. Then push down on the end of the LED fixture as indicated in Fig. 2.



2. Rotate the LED light fixture 180 degrees clockwise (see Fig. 3) until it stops with the bottom of the fixture aligned with the surface of the side shelf (Fig. 4).

Make sure that the light does not interfere with the side shelf during this process.

NOTE: To restore LED light to side shelf surface, push down on other end of fixture and rotate counterclockwise.



STEAMER/ SEAR DRAWER OPERATION INSTRUCTIONS

Sear Drawer and Steamer

Grilling with a top-fired infrared burner at high temperature seals more flavor and allows juices to surround the meat, cooking it in half the time.

WARNING: The sear drawer and steamer are designed only for the meats specified in the list below. Do not attempt to cook fish, hamburger or fatty meats in the sear drawer. Failure to follow this warning could lead to fire hazard and bodily harm, and will also void the warranty on this product.

Sear Drawer/Steamer System

Sear Drawer Uses

- Professionally Sear Steaks and Chops
- Bakes Pizza
- Keeps recently cooked meat warm

Steamer Uses

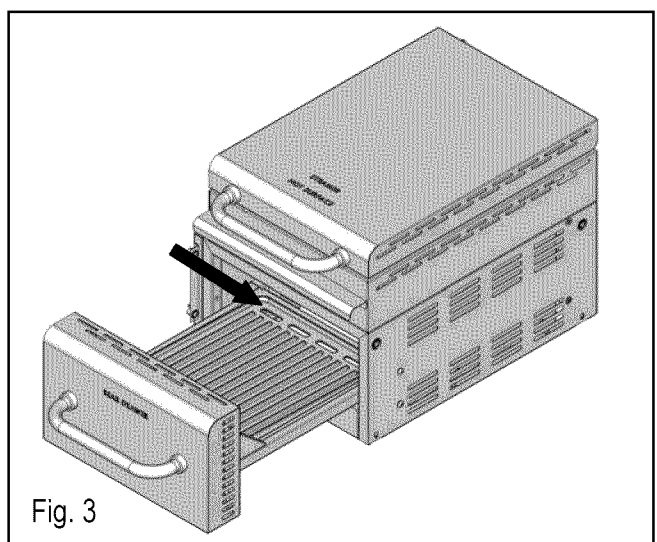
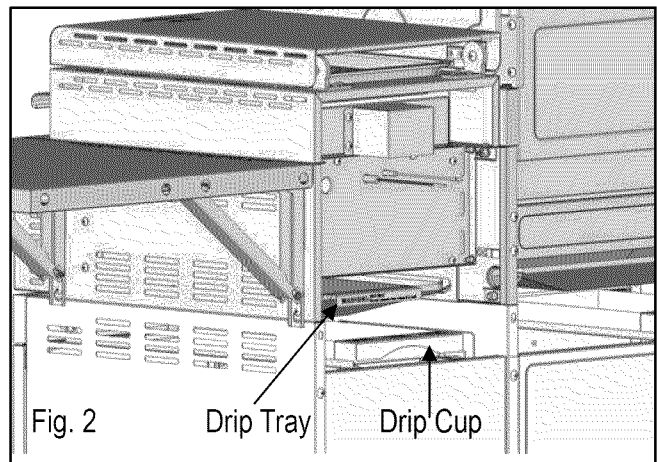
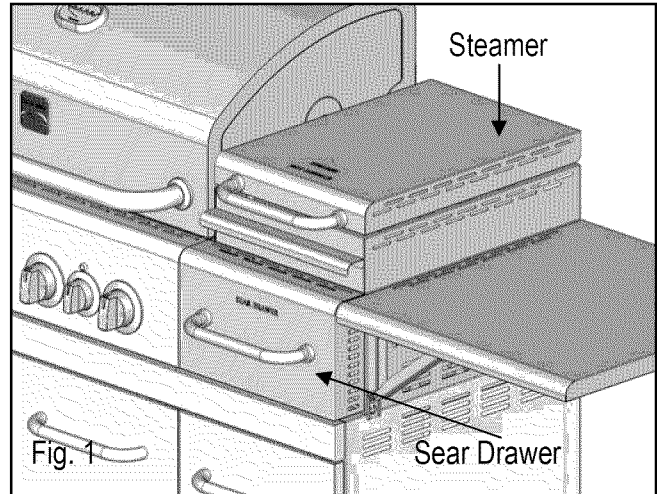
- Steams vegetables
- Steams soft shell fish (shrimp)

NOTE: Since the same burner heats both the steamer and sear drawer, you may use both at the same time.

WARNING: The steamer/sear burner heats both the steamer and sear drawer at the same time. To avoid skin burns, do not touch outside surfaces of drawer or steamer when either or both are being used. Wear a protective glove when opening or closing provided drawer or steamer handles. (Fig. 1)

Always check the drip tray and drip cup to make sure they are empty and in proper position. (Fig. 2)

Make certain that the griddle is positioned groove side up with grease holes always placed at the rear so that grease will not drip onto the floor while the drawer is pulled out.



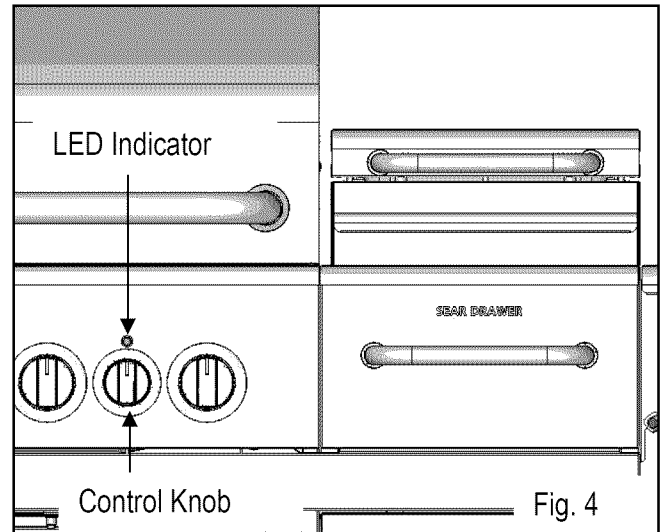
Steamer/Sear Burner Ignitor Lighting

The second and smaller knob from the right controls the steamer/sear burner. The burner heats both the sear drawer and steamer chamber at the same time.

- Open the sear drawer before ignition.
- Push knob in, turn left to HI position and hold knob in.
- The green LED above the knob will illuminate once the burner is lit. Release knob.
- If the burner does not properly ignite, you will hear a beeping sound and the LED will flash red. Push in and turn the knob to OFF, wait 5 minutes for gas to clear away and try again.
- Once lit, close the sear drawer. (Fig. 4)

Preheat for 15 minutes if using sear drawer.

Do not crowd your meats. Only cook 4-6 cuts at a time, depending on size. Adjust grilling time depending on thickness.



Steamer

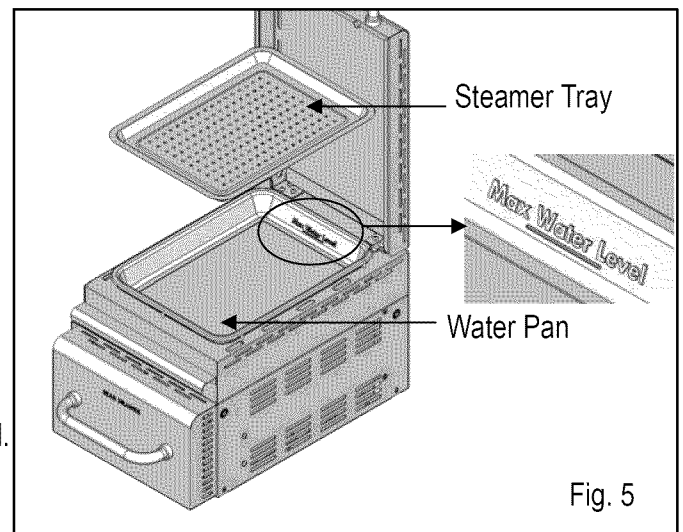
If using steamer, before igniting steamer/sear burner, place water in the water pan up to the max level and place the steamer tray on top of pan. Place food on the steamer tray. (Fig. 5)

Recommended foods for steamer including:

- Soft shell fish
- Vegetables

Note:

- Steam with lid closed.
- Be careful of escaping hot steam when opening the lid.
- Steaming usually lasts for around 40 minutes with knob set to HI heat position before water pan evaporates dry.
- Do not use steamer with knob set to LO heat position.





Warming tray

The steamer can also serve as a warming tray for finished meats.

Do not use sear drawer as a warming tray for finished meats because of high temperature.

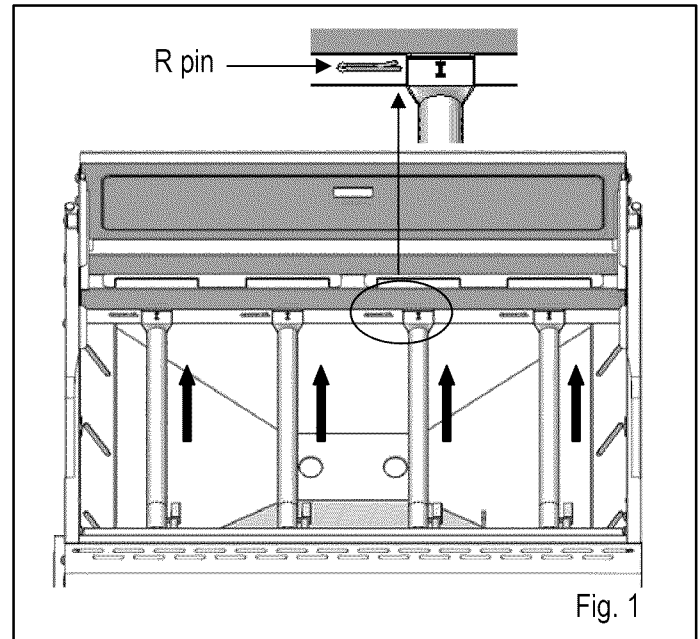
NATURAL GAS CONVERSION INSTRUCTIONS

The 10478 NG kit contains orifices for various grill models. Please select the orifices as listed and discard the rest. Follow the conversion instruction provided with the kit.

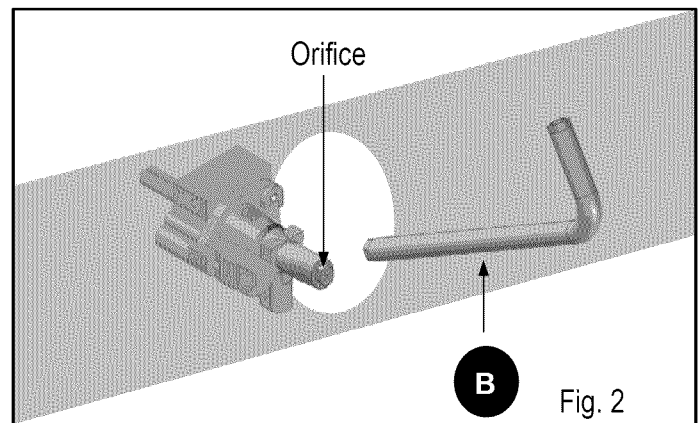
Model	Main burner 1.37mm	Steamer/ sear burner 1.37mm
		
148.45962610	4 pc	1 pc

Main Burner Conversion

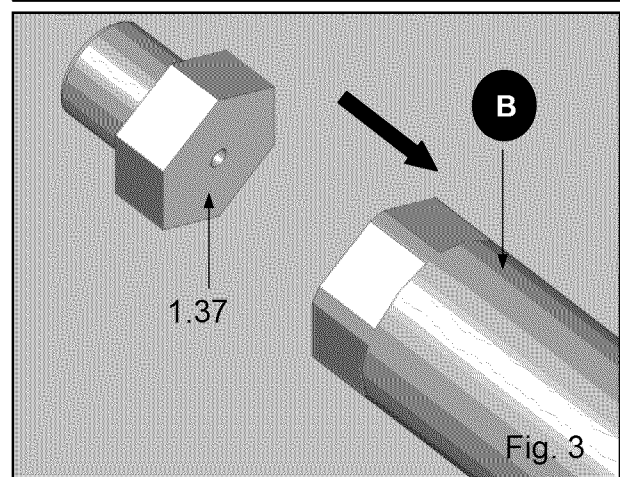
1. Remove the R pins at the back of main burners to detach burners from bracket. Lift back of main burners while sliding burners out of firebox, disengaging main burners from valves. (Fig. 1)



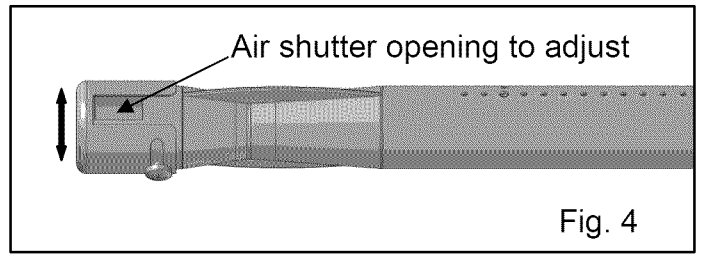
2. Insert the provided orifice removal tool (B) into burner openings and unscrew orifices from ends of valves. (Fig. 2)



3. Put the new orifice into the orifice removal tool (B), and then insert the tool into the burner opening and tighten the new orifice into the valve. Repeat this step for all four burners. **Make sure you are using the correct orifice, which is marked "1.37".** (Fig. 3)

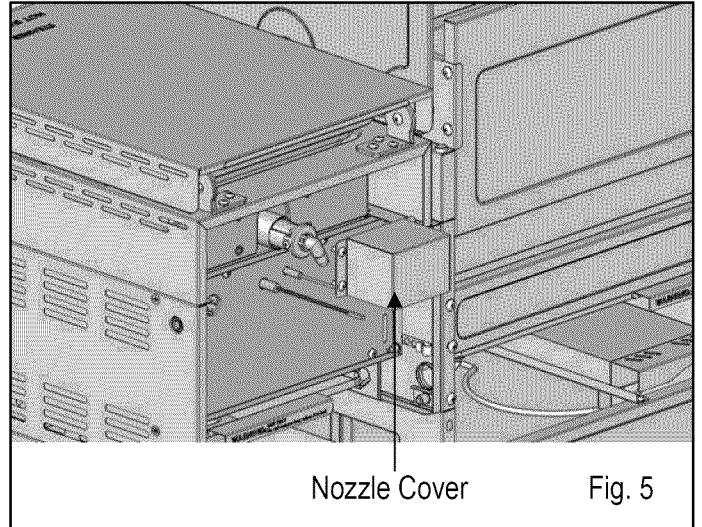


- Rotate the air shutter opening from the LP setting to the NG setting.
 LP: 1/4" open
 NG: 1/6" to 1/8" open
 (Fig. 4)

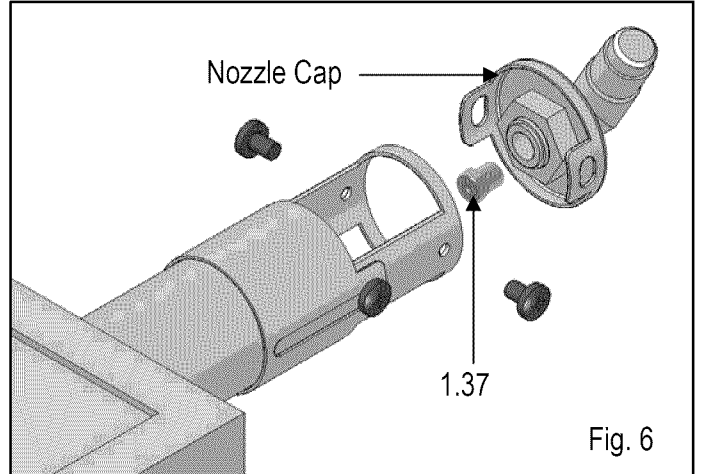


Steamer/Sear Burner Conversion

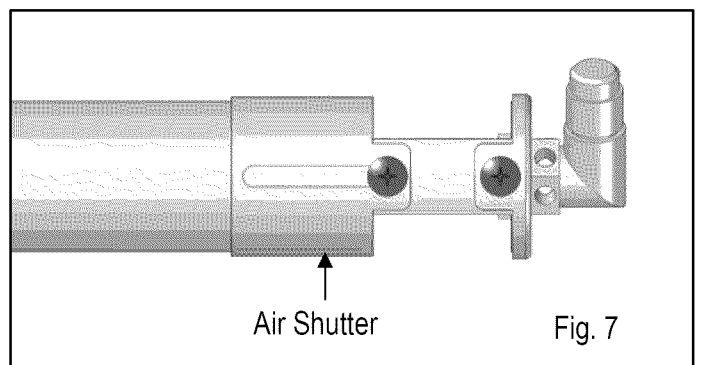
- Remove the nozzle cover from back of the steamer.
 (Fig. 5)



- Remove the nozzle cap from the steamer/sear burner.
 Remove the LP orifice first with the nozzle removal tool (B), then install the NG orifice.
Make sure you are using the correct orifice, which is marked "1.37". (Fig. 6)

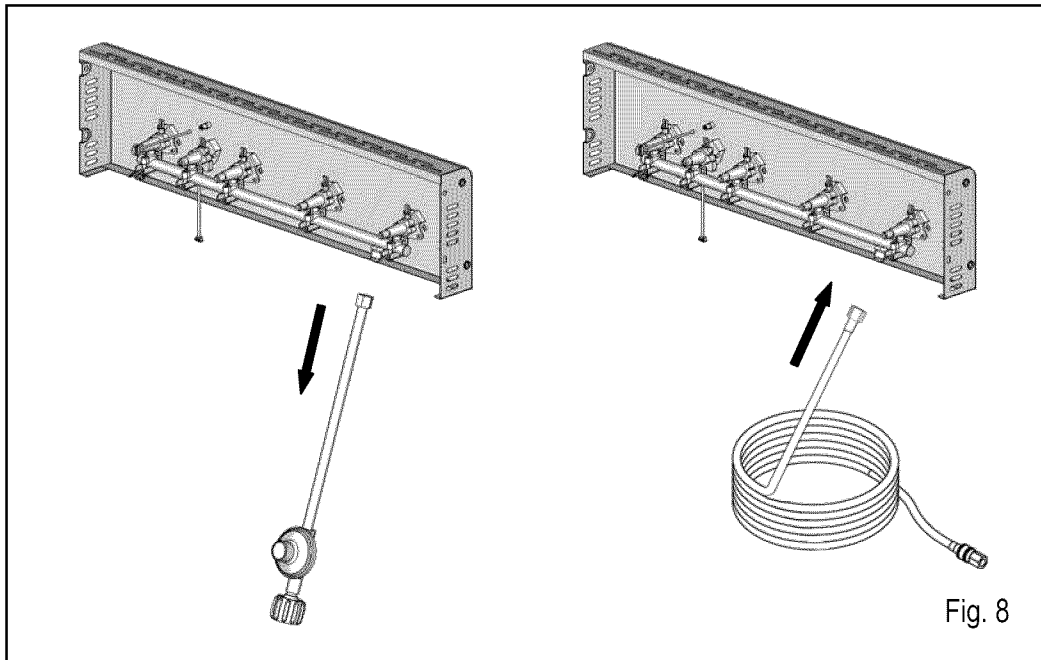


- Adjust the steamer/sear burner air shutter to have a 3/4 in. opening. Then install the nozzle cap and nozzle cover back. (Fig. 7)



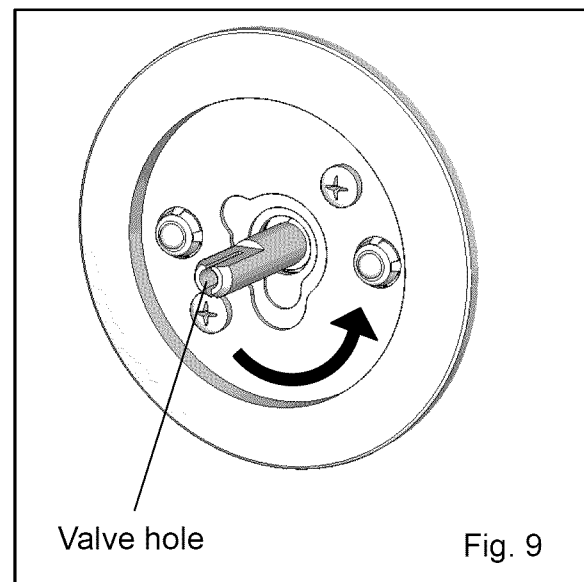
Natural Gas Hose Connection

1. Remove the LP gas hose and regulator using a wrench, and attach the natural gas hose in its place. (Fig. 8)



Adjust valve control screw

1. Pull all the knobs off of valve stems. Adjust the screw in the valve hole using the flathead screwdriver. Turn screws two complete turns counterclockwise. (Fig. 9)



2. Press all the knobs back onto valve stems.
3. After all the conversions are complete, return heat diffusers to firebox, followed by the grates and warming rack.

TROUBLESHOOTING

Problem	Possible Cause	Corrective Action
Grill or steamer/sear burner will not light	<ol style="list-style-type: none"> 1. The ignition wire came off the electrical igniter. 2. The distance between the ignition pin and the burner is greater than 0.1-0.2 inch(side burner). 3. The ignition wire is broken. 4. The battery has died. 5. The battery is in the wrong polarity. 6. The electrode tip does not produce sparks at the burner port. 7. No gas supplied. 8. Air shutter opening is too big. 	<ol style="list-style-type: none"> 1. Reconnect the ignition wire to the electrical igniter. 2. Loosen the ignition pin and adjust the distance, then fasten it again. 3. Call 1-844-553-6667 for a replacement ignition wire. 4. Install a new AA battery. 5. Change the battery polarity. 6. Reinstall the electrode. 7. Turn on the regulator valve. 8. Loosen the air shutter and adjust the opening to a smaller size.
Burner flame is yellow and gas odor can be smelled	<ol style="list-style-type: none"> 1. The air shutter opening is not properly set. 2. Spiders or insects block the air shutter. 3. Gas leaks 	<ol style="list-style-type: none"> 1. Loosen the air shutter and adjust the opening to have blue flames. 1/4 in. opening for LPG. 2. Clean blockages. 3. Check for the source of gas leaks.
Excessive flare-up	<ol style="list-style-type: none"> 1. Grilling fatty meats while knobs on "HIGH". 2. Spray water on gas flames. 3. Hood closed when grilling. 	<ol style="list-style-type: none"> 1. Grill fatty meats when the grids are cold while the knobs are on the "LOW" setting. Move the meats to the warming rack if flare up continues until flame settles down. 2. Never spray water on gas flames. 3. Hood up when grilling.

Problem	Possible Cause	Corrective Action
Burner blows out	<ol style="list-style-type: none"> 1. LP tank is empty. 2. Burner is not aligned with the control valve. 3. Gas supply is not sufficient. 	<ol style="list-style-type: none"> 1. Refill the LP Tank. 2. Install the burner correctly. 3. Check the gas supply hose and make sure there are no leaks and no knots.
Low heat with the knob in "HI" position	<ol style="list-style-type: none"> 1. Ports are blocked. 2. LP tank has run out. 	<ol style="list-style-type: none"> 1. Clear ports of any obstructions. 2. Refill the LP tank.
Low heat, LP gas	<p>The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow. Rapid changes in pressure can trigger the excess flow device, providing a low flame and low temperature.</p>	<p>Please follow these instructions:</p> <ol style="list-style-type: none"> 1. Make sure all burners are "OFF". 2. Open the tank valve and wait 5 minutes. 3. Light the burner one at a time following the lighting instructions listed on the door liner.
Sudden drop in gas flow or low flame	<ol style="list-style-type: none"> 1. Out of gas. 2. Excess flow valve tripped. 3. Vapor lock at coupling nut/LP cylinder connection. 	<ol style="list-style-type: none"> 1. Check for gas in LP cylinder. 2. 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. 3. Turn off knobs and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.
LED light will not turn on.	<ol style="list-style-type: none"> 1. The batteries have died. 2. The battery is in the wrong polarity. 3. Defective LED light. 4. Internal wiring issue. 	<ol style="list-style-type: none"> 1. Install new AA batteries. 2. Change the battery polarity. 3. Replace the LED light. 4. Check the wiring connections. All wire connections must be tight. If any wires are damaged they should be replaced.

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