



Gas Barbecue Use, Care & Assembly Manual With Grill Lighting Instructions

5600 LP Gas Series

5610 Natural Gas Series

ASSEMBLER/INSTALLER:

Leave these instructions with the consumer.

CONSUMER/USER:

Read all instructions and keep in a safe place for future reference.



www.coleman.com

IMPORTANT

Read this manual carefully before assembling, using or servicing this grill. Keep this manual for future reference. If you have questions about assembly, operation, servicing or repair of this grill, please call Coleman at 1-800-835-3278 or TDD: 316-832-8707. In Canada call 1-800-387-6161.

For Outdoor Use Only



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General Safety Information

This manual contains important information about the assembly, operation and maintenance of this product and system. General safety information is presented in these first few pages and is also located throughout the manual. Particular attention should be paid to information accompanied by the safety alert symbols: “**⚠ DANGER**”, “**⚠ WARNING**”, “**⚠ CAUTION**”.

Keep this manual for future reference and to educate new users of this product. This manual should be read in conjunction with the labeling on the product.

Safety precautions are essential when any mechanical or propane fueled equipment is involved. These precautions are necessary when using, storing, and servicing. Using this equipment with the respect and caution demanded will reduce the possibilities of personal injury or property damage.

The following symbols shown below are used extensively throughout this manual. Always heed these precautions, as they are essential when using any mechanical or fueled equipment.

⚠ DANGER

DANGER indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

⚠ WARNING

WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

⚠ CAUTION

CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.

⚠ 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.
5. NEVER use Natural Gas in a unit designed for Liquid Propane (L.P.) Gas.

⚠ 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 (L.P.) Gas in a unit designed for Natural Gas.

⚠ WARNING

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

⚠ 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. 1)
- NOT FOR USE BY CHILDREN. (Fig. 2)
- If these instructions are ignored, a hazardous fire or explosion could result in physical injury, death or property damage!

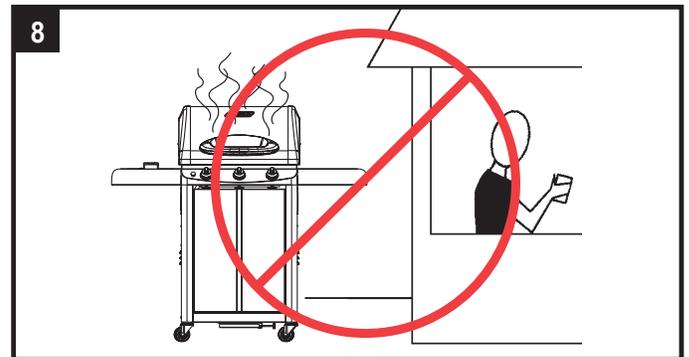
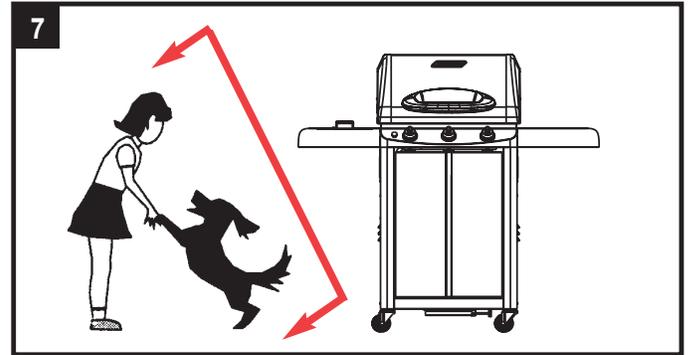
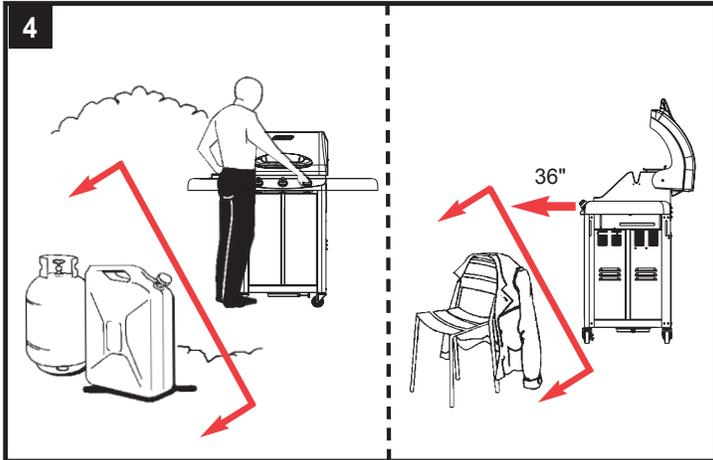
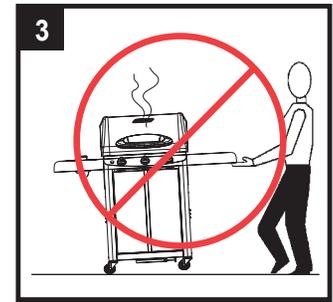
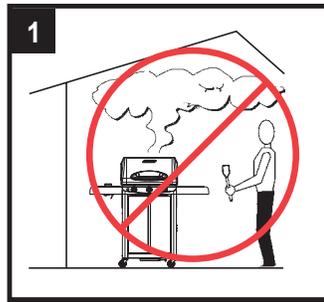
⚠ WARNING

- DO NOT move grill while it is lit. (Fig. 3)
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids. (Fig. 4)

⚠ WARNING

- NEVER place more than 15 pounds on a side table or a side burner. DO NOT lean on grill. (Fig. 5)
- NEVER use charcoal briquettes or lighter fluid in a gas grill. (Fig. 6)
- Grill is hot when in use; to avoid burns, DO NOT touch any hot grill surface. Keep children and pets away from hot grill. (Fig. 7)
- NEVER leave the grill unattended while it is in use. (Fig. 8)
- 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.

General Safety Information cont.



General Installation

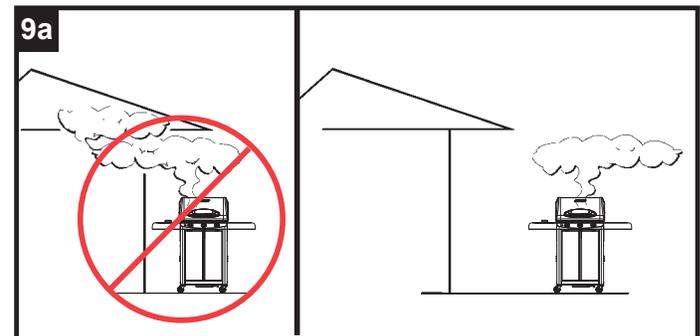
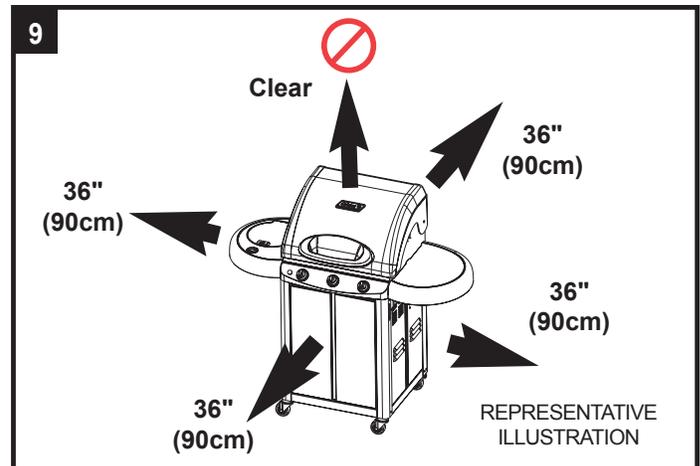
- Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1 (USA), CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code (Canada). To check local codes, see your local L.P. gas dealer or natural 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 36 inches or 90 cm from all sides of grill to any combustible construction. (Fig. 9)
2. Never locate grill under an unprotected combustible material or overhang which is connected to a building. (Fig. 9a)
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 L.P. 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 housing.

Electrical Attachments

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

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 is 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 countertop or tabletop 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.

Fuel Connections Other Than Portable L.P. Cylinders

⚠ CAUTION

- This notice applies to L.P. Gas (Propane) Grills and only where propane gas is to be piped to the grill.
- Natural gas can be used only with grills which have been equipped for use with natural gas.

If the appliance is for connection to other than an L.P. cylinder (consult the Assembly Instructions) the gas connections must be made by a qualified installer or a licensed plumber. The gas supply line must not be installed by the consumer.

The maximum inlet supply pressure is 13.0" w.c. for propane gas and 10.5" w.c. for natural gas.

The specified supply pressure is 11.0" w.c. for propane gas and 7.0" w.c. for natural gas.

Fuel Connections Other Than Portable L.P. Cylinders *cont.*

THE PIPING SYSTEM MUST BE INSTALLED IN ACCORDANCE WITH NATIONAL FUEL GAS CODE IN THE USA, INCLUDING:

1. The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

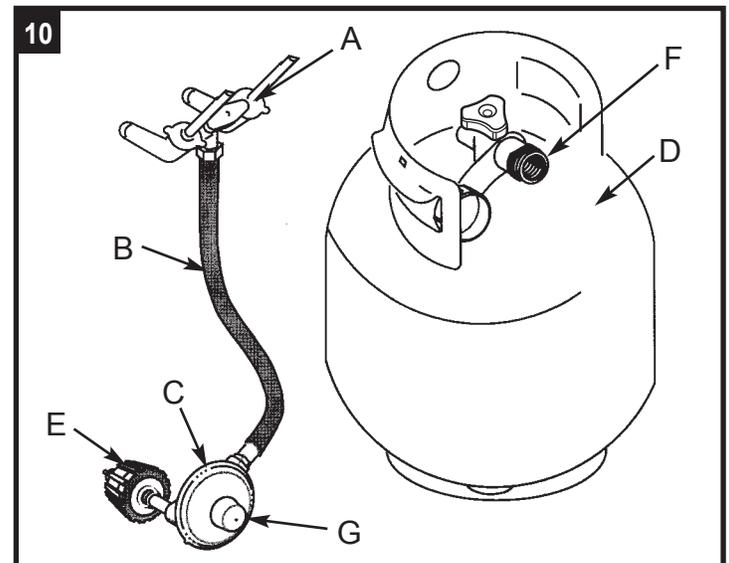
Portable L.P. Gas Barbecue Cylinders

Liquefied Petroleum gas (abbreviated L.P. gas or propane), is highly flammable. It becomes liquid when stored under high pressure inside a cylinder and vaporizes when released. L.P. 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 "LEAK TESTING", Pg. 32).

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 L.P. gas supply cylinder [D], a Type 1 coupling nut [E] and a Type 1 cylinder valve [F]. (Fig. 10). Illustration in Fig. 10 is for description purposes only. The valve assembly for this grill is of a different configuration.

⚠ WARNING

Your new barbecue grill is equipped with a Type 1 coupling nut [E]. **DO NOT** attempt to connect to any other L.P. cylinder not equipped with a mating Type 1 cylinder valve [F]. This grill is not to be used with any other cylinder connection device.



L.P. Gas Cylinder

⚠ DANGER

- DO NOT insert any foreign objects into the valve outlet. You may damage the valve. A damaged valve 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. 11)

Cylinder Specifications

- Any L.P. gas supply cylinder used with this grill must be approximately 12 inches diameter and 18 inches high. The maximum fuel capacity is 80% and is approximately 20 pounds of propane.
- The maximum weight of a properly filled cylinder will be approximately 38 pounds (47.7 lbs. nominal water capacity).
- The L.P. cylinder must have a shut-off valve terminating in a Type 1 L.P. gas cylinder valve outlet (see item [F], Fig. 10, pg. 4).

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- 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 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 which could result in fire or explosion.
- All L.P. gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for L.P. 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; and shall be provided with a listed overfilling prevention device.
- Read labels on the L.P. Gas Supply Cylinder.
- New cylinders are always shipped empty for safety.
- Allow only qualified L.P. gas dealers to fill or repair your L.P. 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.

L.P. Gas Cylinder cont.

⚠ CAUTION

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

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 Coleman replacement pressure regulator assembly. The pressure regulator and hose assembly provided is factory set at an outlet pressure of 11 inches water column (1/2 psi).

- Keep the small vent hole in the regulator clean of dirt and debris (see item [G], Fig. 10, pg. 4).
- Consult your L.P. gas dealer if you think the regulator is not working properly.

⚠ WARNING

During assembly of grill and when attaching or replacing the L.P. 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 housing.

Transporting the Cylinder

- Transport only one cylinder at a time.
- Transport cylinder in an upright and secure manner with a control valve turned off and the 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 directly home after it has been filled.

Transporting the Cylinder cont.

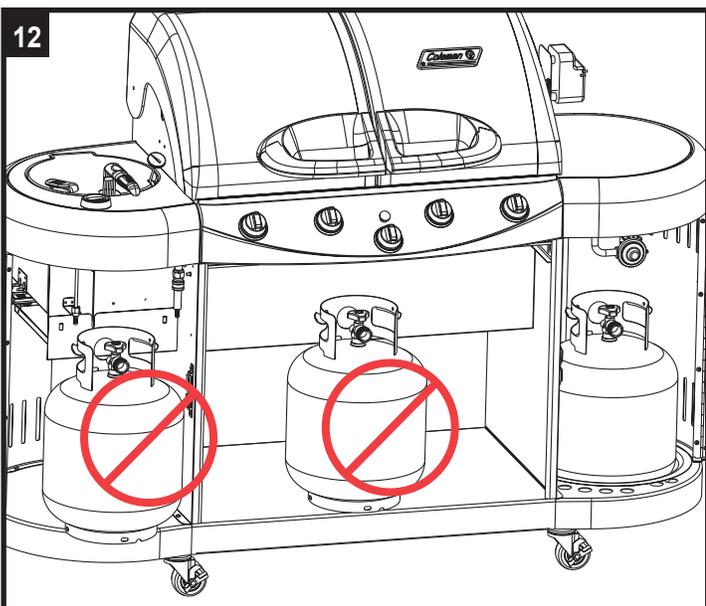
⚠ WARNING

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

⚠ DANGER

- NEVER store a spare L.P. gas supply cylinder under the grill body or inside grill enclosure or in the vicinity of any heat producing appliance. (Fig. 12)
- 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.



Filling and Purging Type 1 L.P. Gas Cylinders

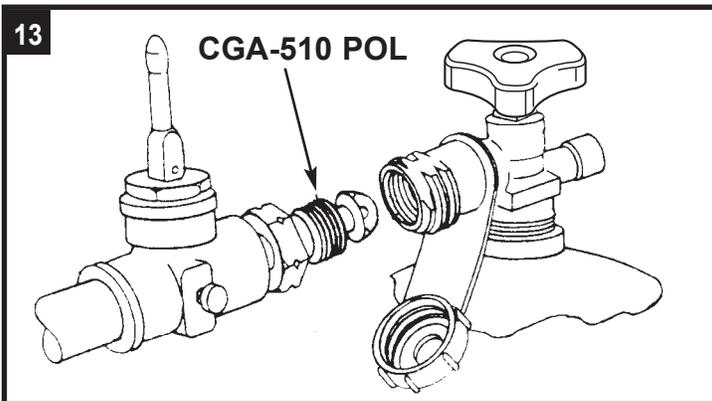
Take these instructions to the L.P. gas dealer.

⚠ DANGER

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

- 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. 13)
- New cylinders must be purged before filling. Tell your L.P. Gas dealer if your cylinder is new and has not been previously filled. The L.P. 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 L.P. Gas cylinder, the back-check module must be opened with an evacuation device.

Filling and Purging Type 1 L.P. Gas Cylinders cont.



Purging and Evacuating Devices for L.P. Gas Cylinders with Type 1 Cylinder Valves

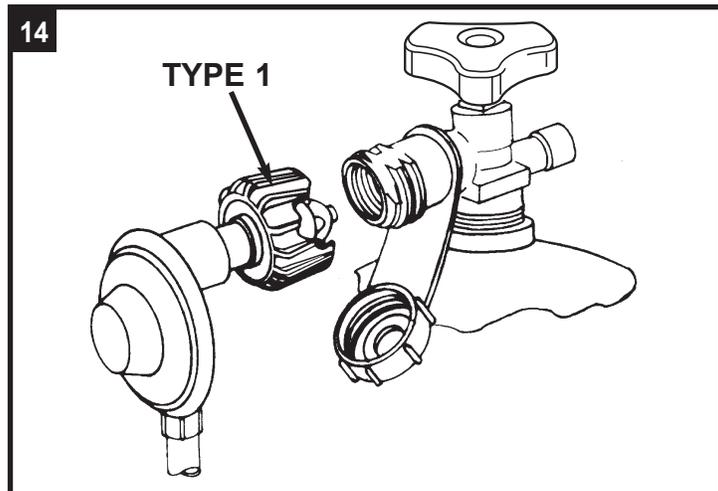
⚠ CAUTION

After purging or filling an L.P. 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:

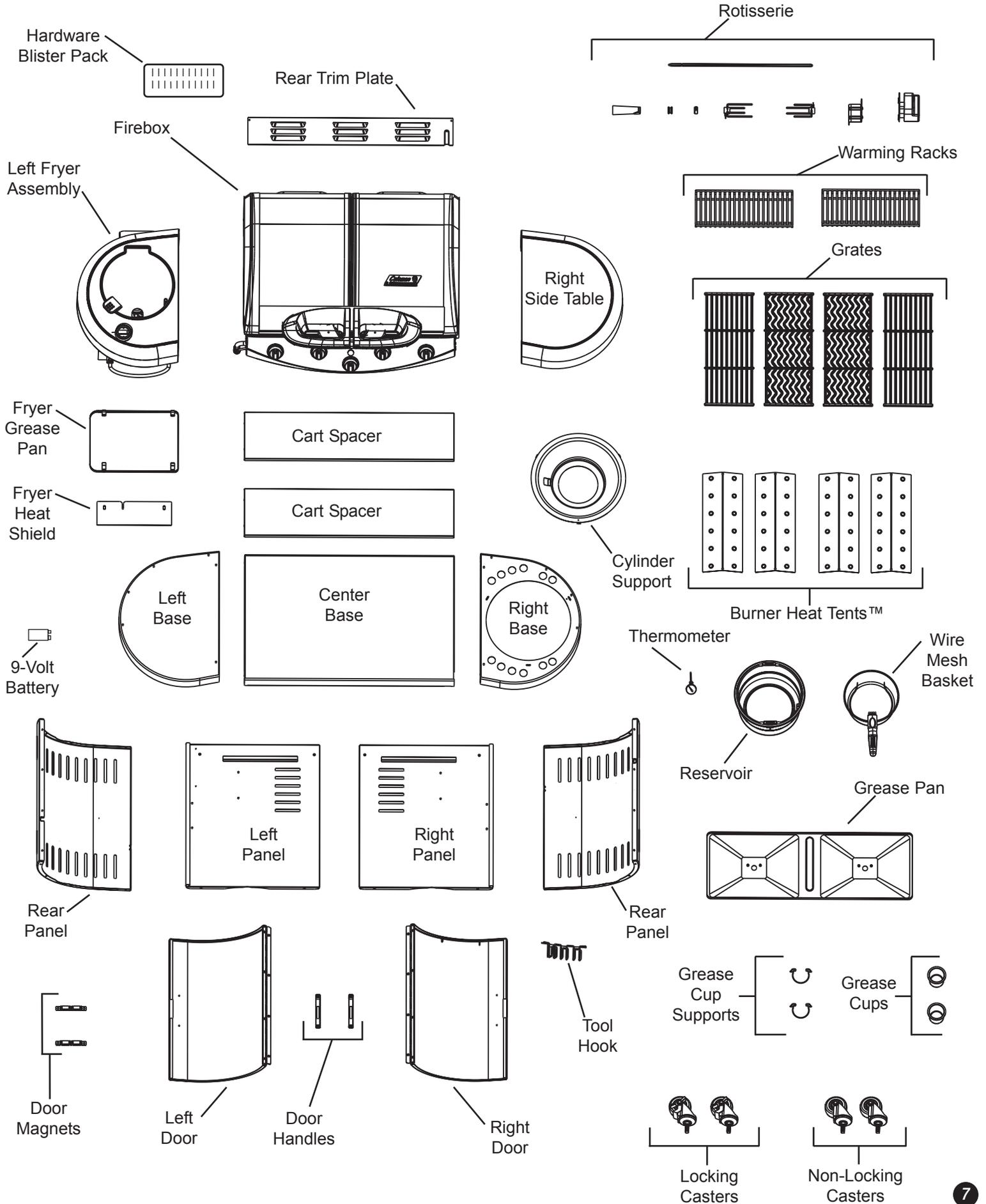
In the US: Safety Bulletin NPGA# 133, "Purging L.P. Gas Cylinders", and Safety Bulletin NPGA #130, "Recommended Procedures for Filling Cylinders".

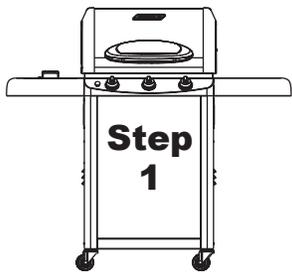
- Hose end valve with a bleed port (Fig. 13): Purging can be accomplished using a hose end valve containing a bleed port which also allows for evacuation without the use of an adapter.
- Hose end valve without a bleed port: When a hose end valve does not have a bleed port, a separate device must be used for evacuation.
- Purging using a Type 1 connection (Fig. 14): L.P. 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.



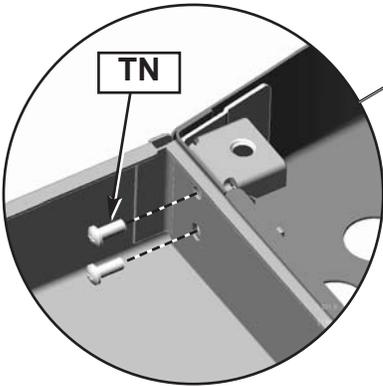
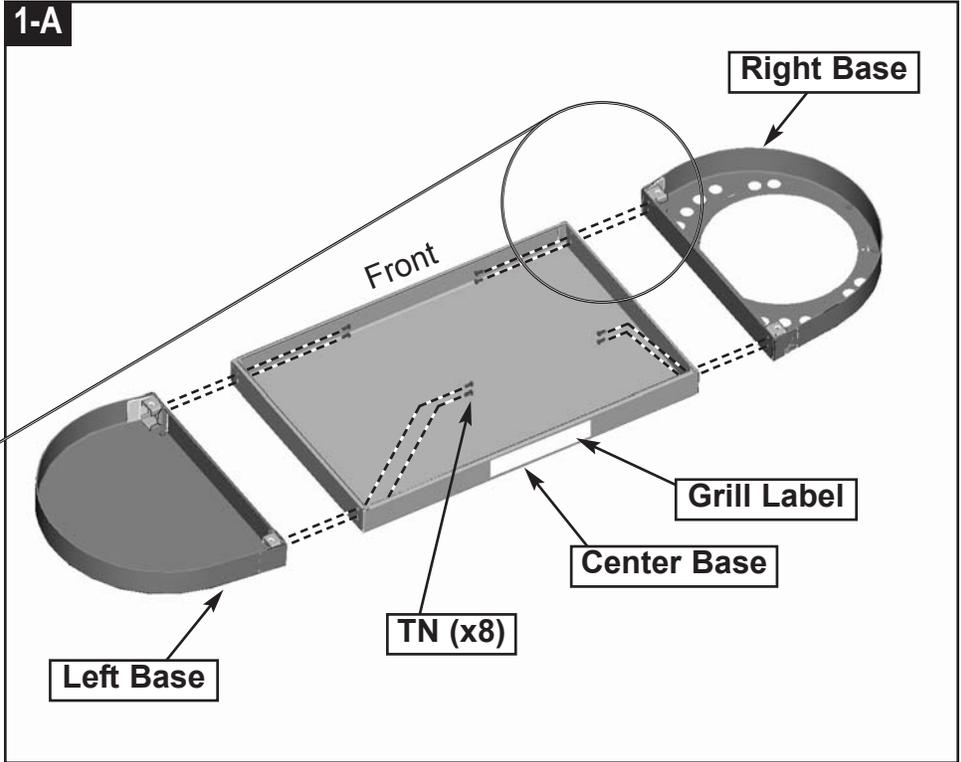
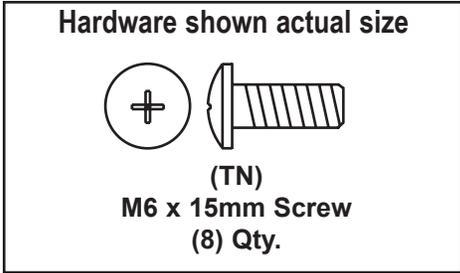
Assembly/Set up

■ Remove components from package.



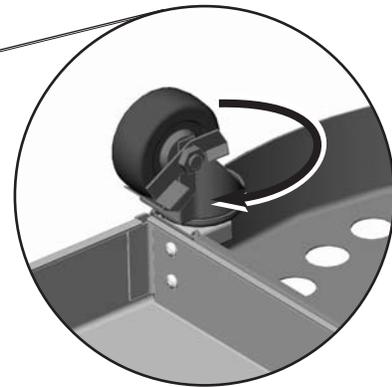
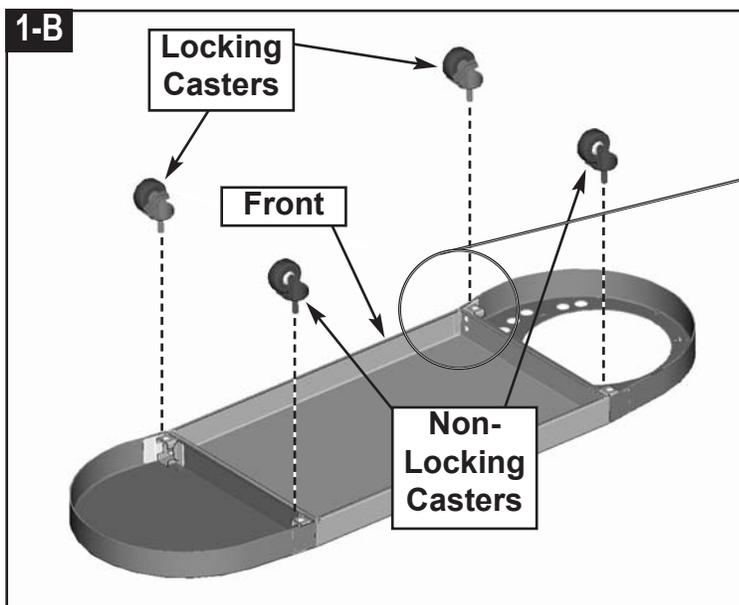


- ⇒ **NOTE:** Use a large piece of cardboard or a ground cloth to protect the painted finish on the grill.
- ⇒ **NOTE:** The base pieces are assembled up-side-down in this step.

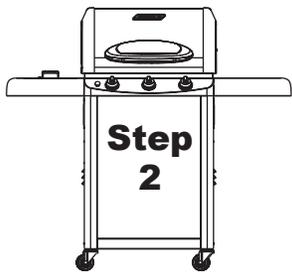


1-A. Arrange the three base pieces on the ground as shown.

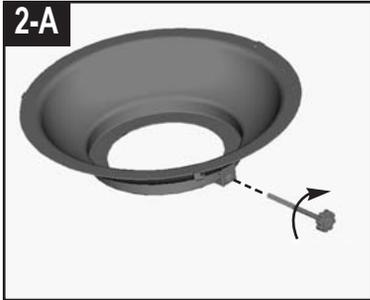
- ⇒ Assemble the Right Base and the Left Base to the Center Base using two screws (TN) in each corner.
- ⇒ Note: Arrange the Center Base so the Grill Label is positioned as shown.



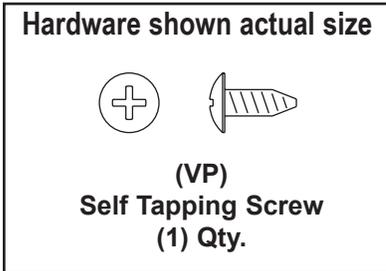
1-B. Fasten Casters tight against the Caster Brackets.



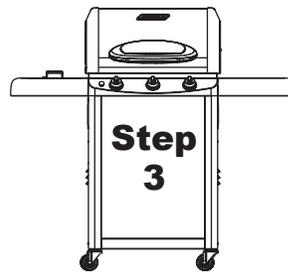
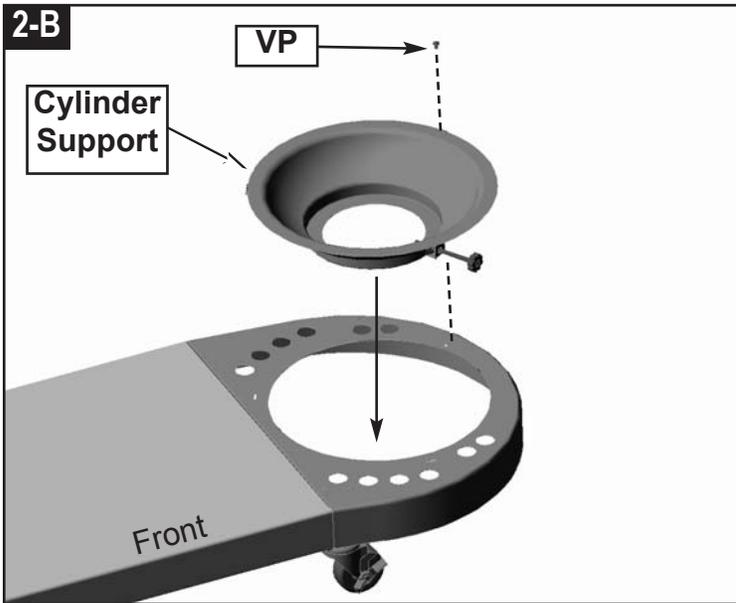
- ⇒ Carefully turn the assembly **Right-Side-Up**.
- ⇒ Engage the Locking Casters to prevent movement during the rest of the assembly process.



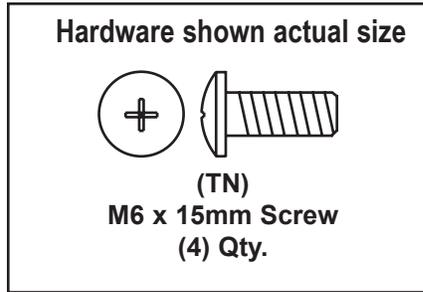
2-A. Assemble the Cylinder Retaining Bolt to the Cylinder Support.



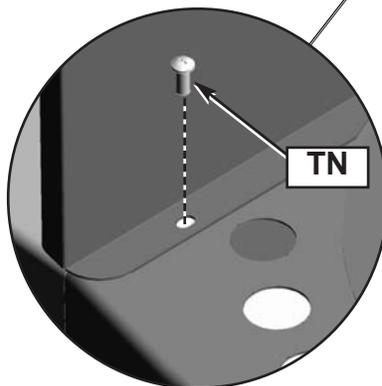
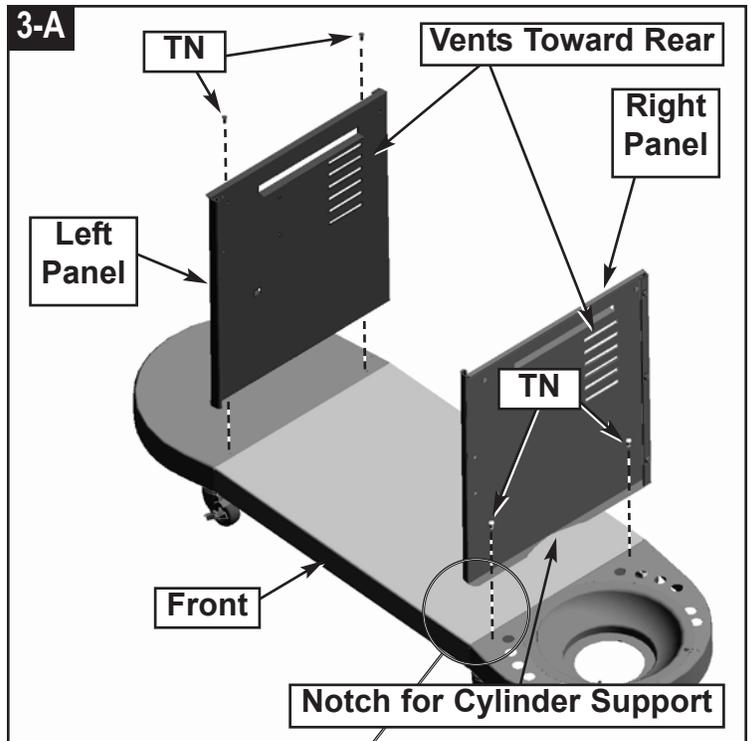
2-B. Assemble the Cylinder Support to the Base by engaging the tabs in the slots. Secure the support with one screw (VP).

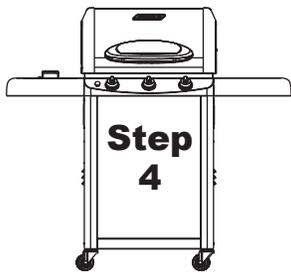


- ⇒ Assemble the Right Side Panel.
- ⇒ Assemble the Left Side Panel.



3-A. Assemble the Right Side Panel and the Left Side Panel to the Base using four Screws (TN).
⇒ Tighten all fasteners.



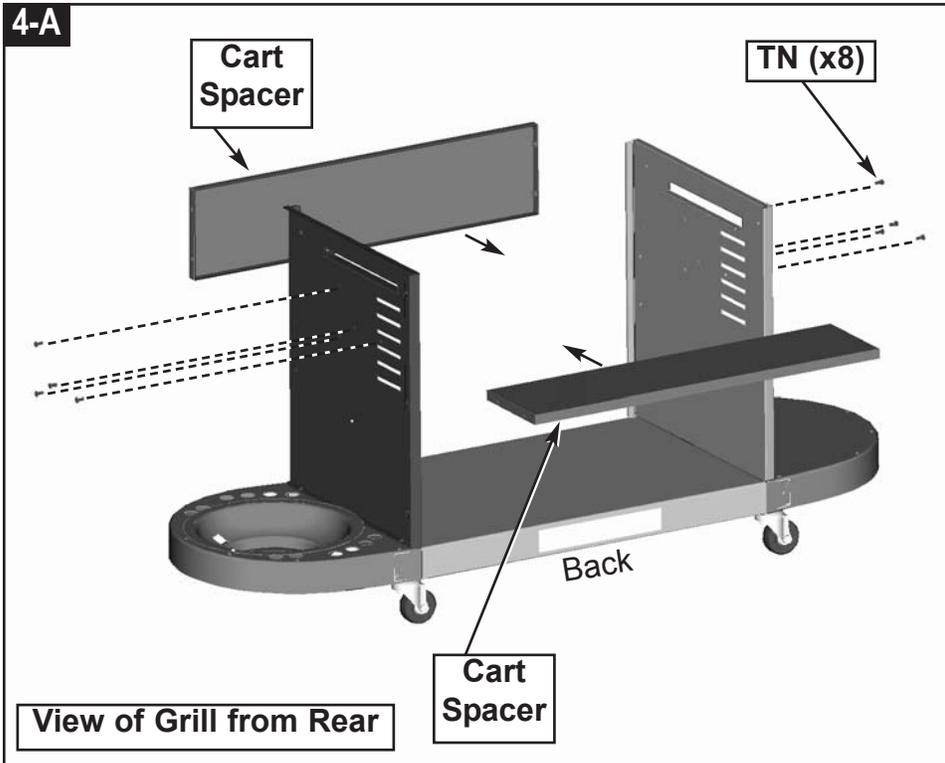


⇒ Assemble two Cart Spacers to the Grill Cart.

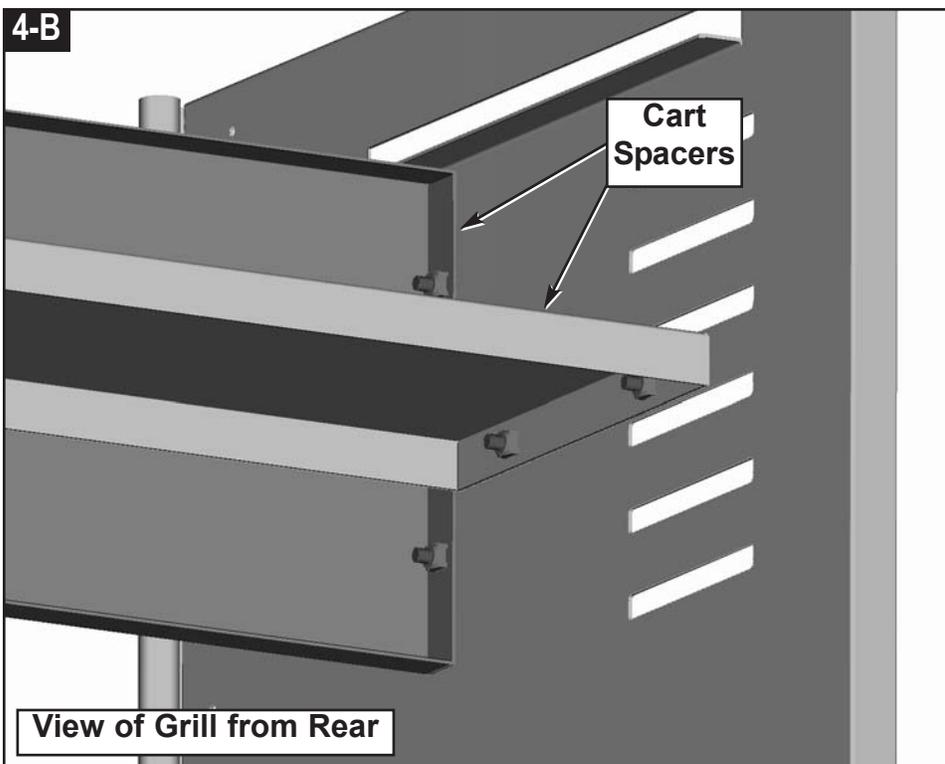
Hardware shown actual size



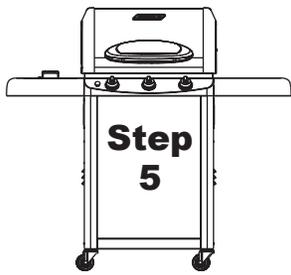
(TN)
M6 x 15mm Screw
(8) Qty.



4-A. Assemble two Cart Spacers between the Left and Right Panels using eight Screws (TN).
⇒ **NOTE:** The Cart Spacers are identical. Assemble one vertically and one horizontally.
⇒ Tighten all fasteners.



4-B. View of Cart Spacers properly assembled.

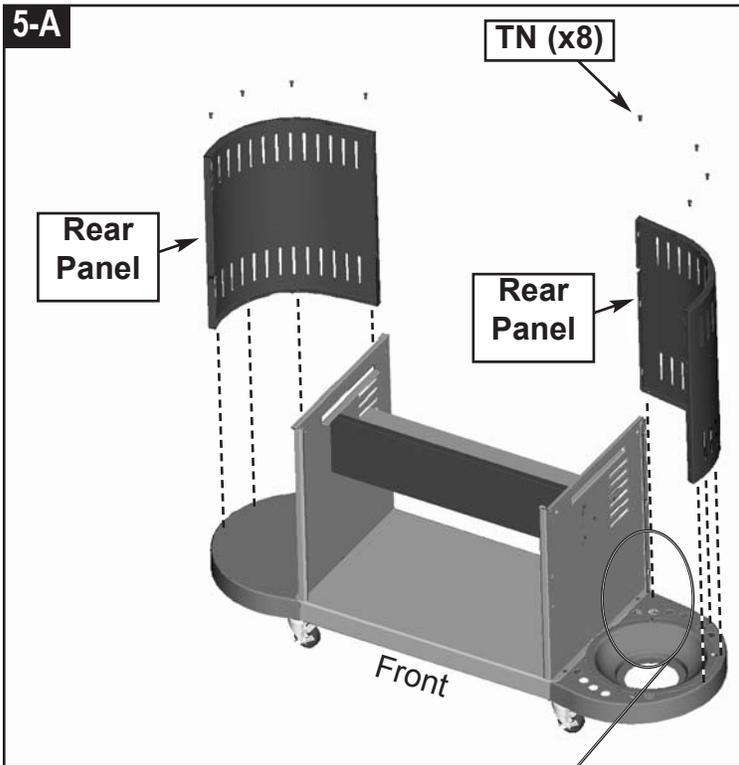


⇒ Install Rear Panels.

Hardware shown actual size



(TN)
M6 x 15mm Screw
(8) Qty.

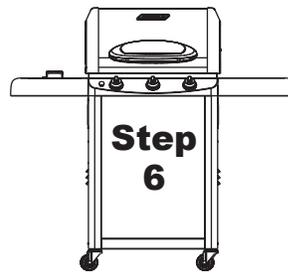
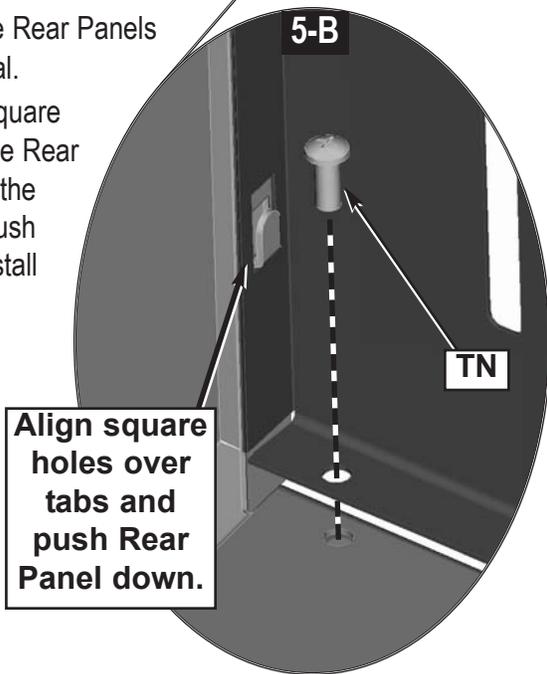


5-A. Assemble two Rear Panels to the cart assembly using eight Screws (TN).

⇒ **NOTE:** The Rear Panels are identical.

⇒ Align the square holes on the Rear Panel with the tabs and push down to install the panels.

⇒ Tighten all fasteners.



⇒ Install Door Magnets.

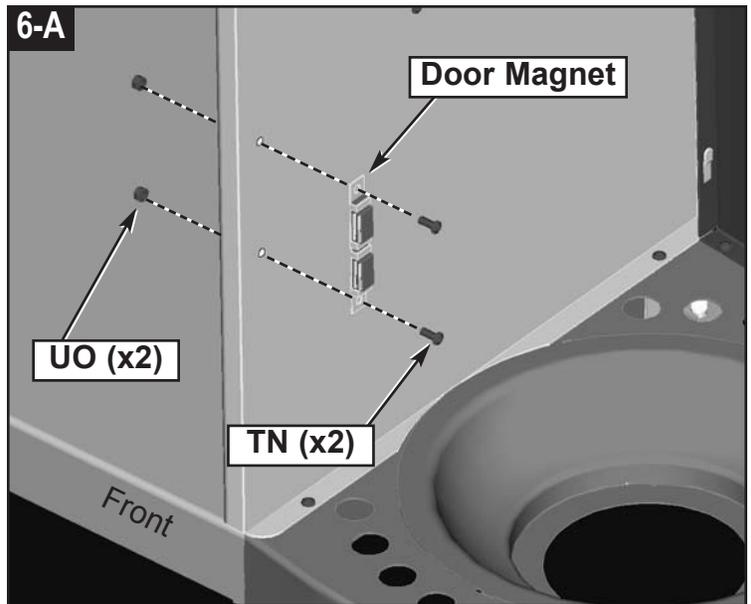
Hardware shown actual size



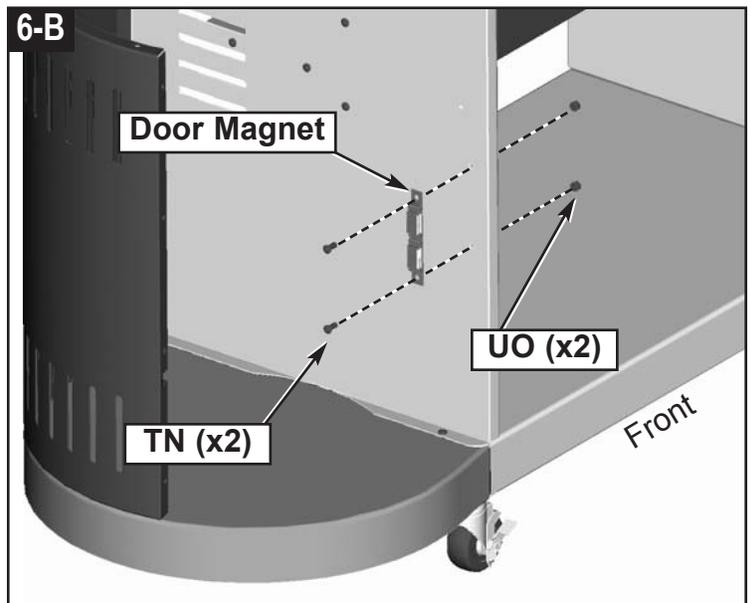
(TN)
M6 x 15mm Screw
(4) Qty.



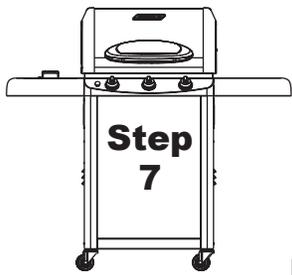
(UO)
M6 Locking Hex Nut
(4) Qty.



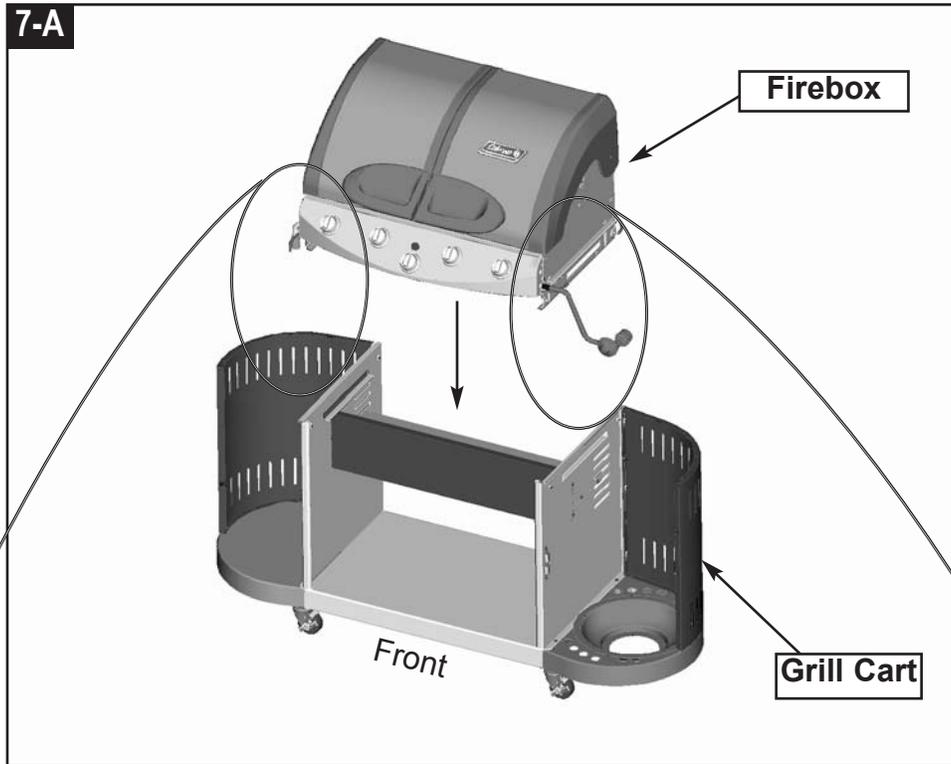
6-A. Assemble one Door Magnet to the Right Panel with two Screws (TN) and two Locking Hex Nuts (UO).



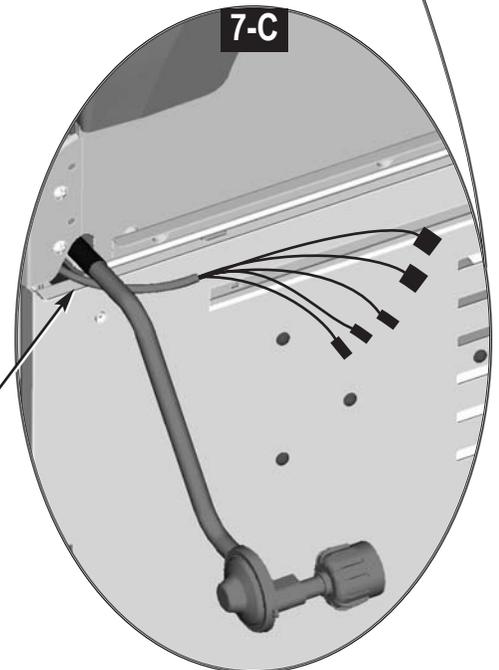
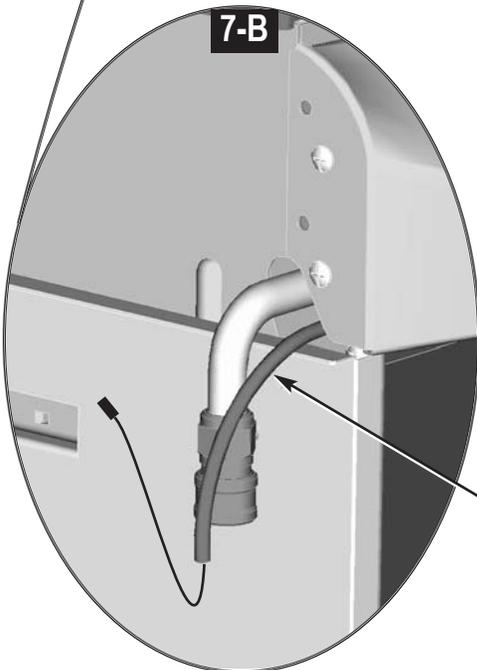
6-B. Assemble one Door Magnet to the Left Panel with two Screws (TN) and two Locking Hex Nuts (UO).



- ⇒ Assemble Firebox to the Grill Cart.
- ⇒ **NOTE:** A second person is needed when aligning the Firebox to the Grill Cart.



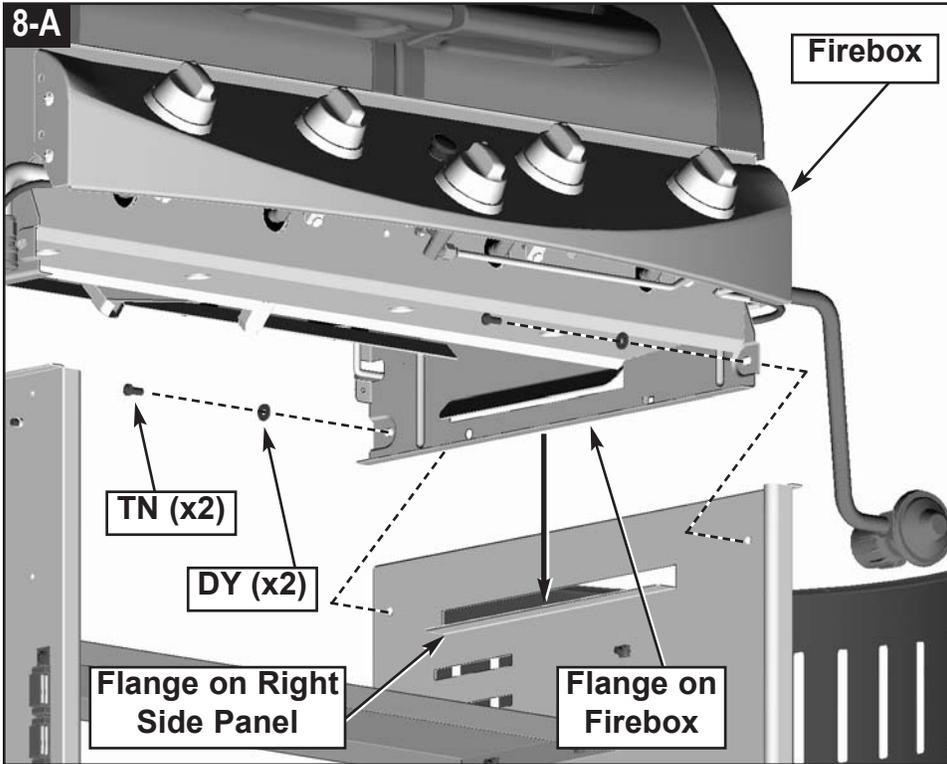
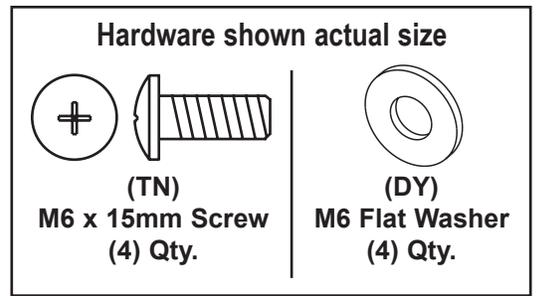
7-A. Carefully place the Firebox onto the Cart Assembly. Do not damage the Electrical Wires (see Fig. 7-B and 7-C). The Electrical Wires must be routed through the openings near the front and back of the Firebox.



**Do Not Pinch
Electrical Wires**

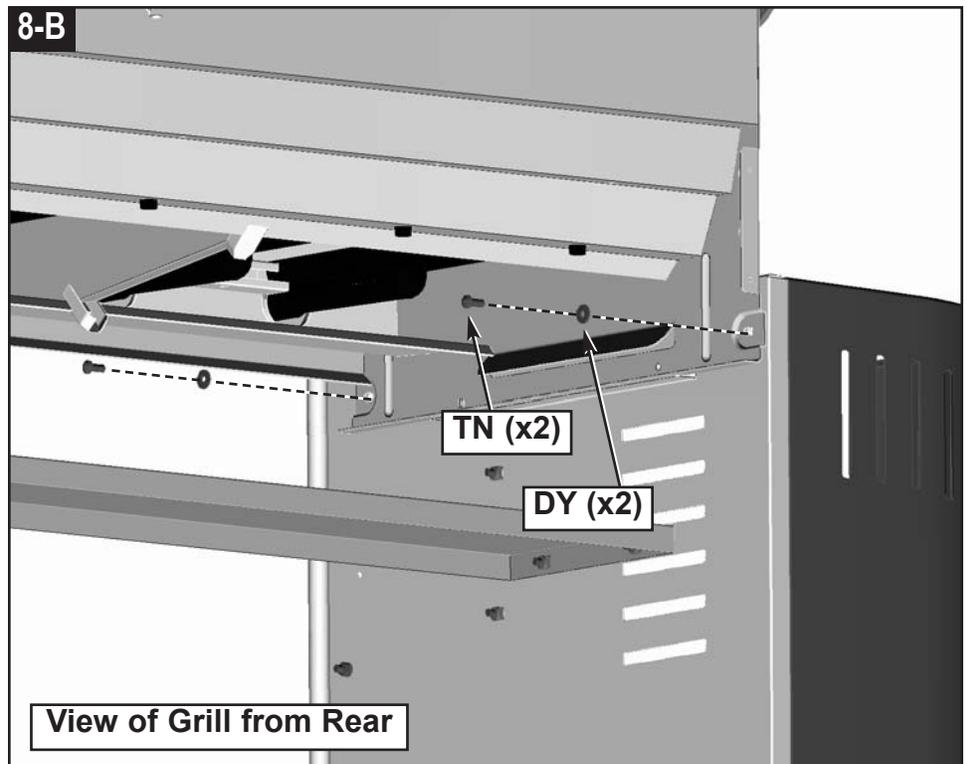


- ⇒ Fasten the Firebox to the Grill Cart.
- NOTE:** In Fig. 8-A and 8-B, the Cart Spacer is not illustrated.



- 8-A.** Lower the Firebox until it is supported by the flanges on the Right and Left Side Panels.
- ⇒ **LOOSELY** fasten the Firebox to the Right Side Panel with two Flat Washers (DY) and two Screws (TN) as shown in Fig. 8-A.
 - ⇒ **NOTE:** You will tighten these screws **LATER** (during Step 8-B), after the left side of the Firebox is attached to the Grill Cart (this helps with alignment).

- 8-B.** Fasten the left side of the Firebox to the Grill Cart with two Flat Washers (DY) and two Screws (TN).
- ⇒ Tighten all fasteners.

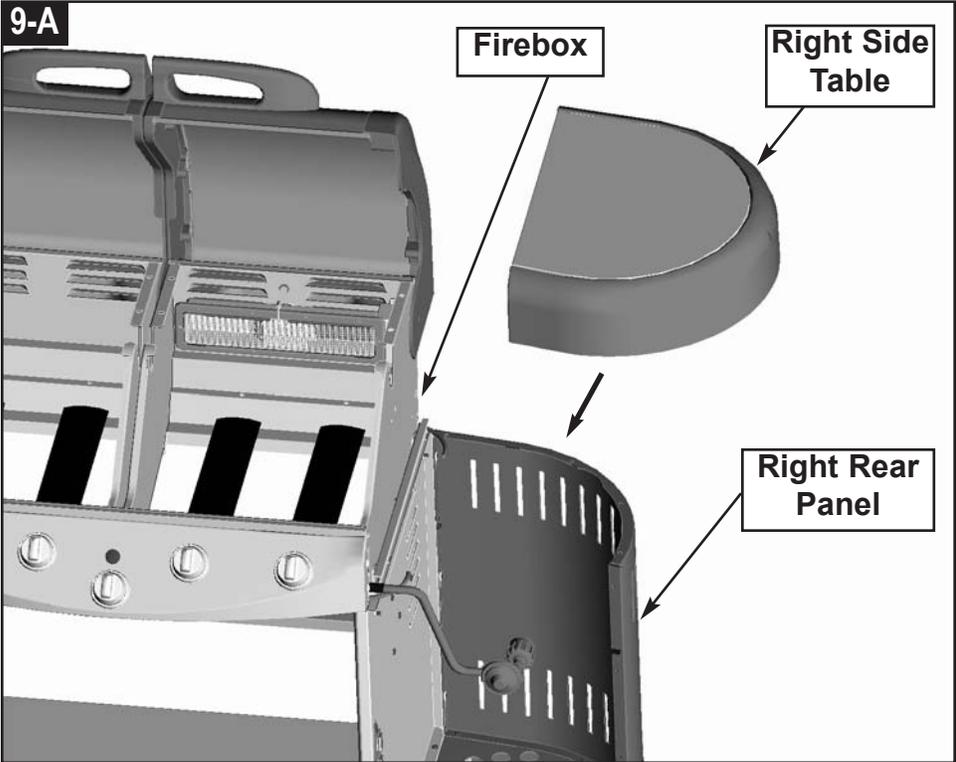




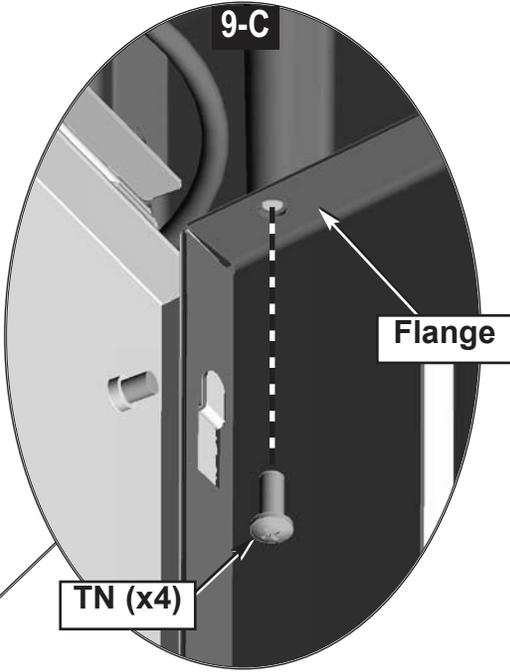
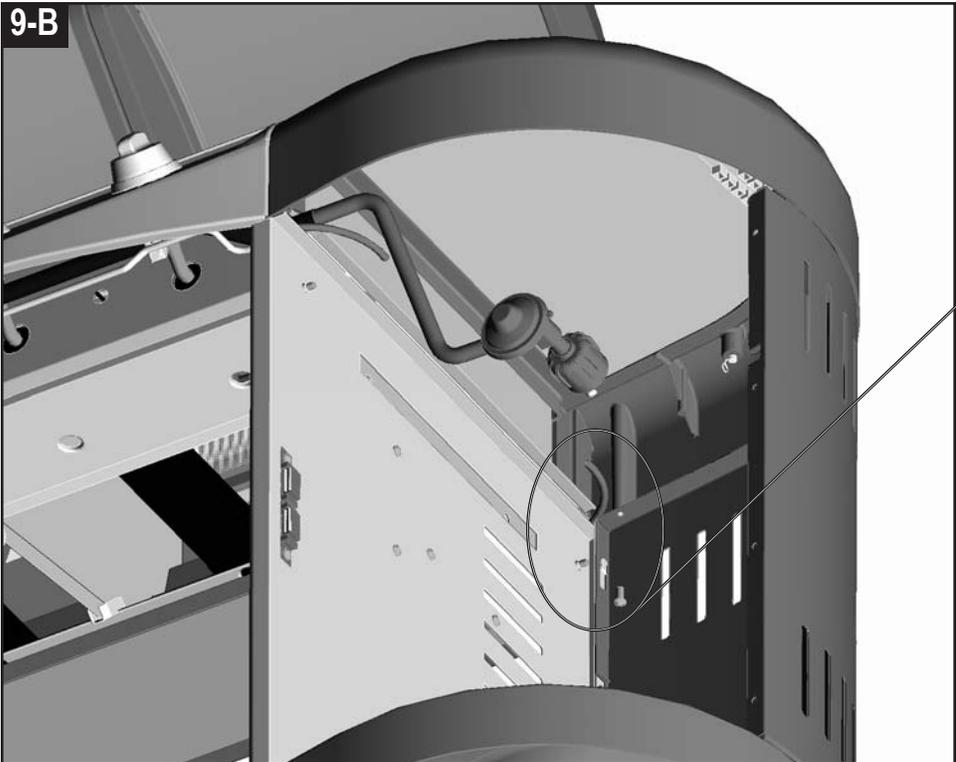
- ⇒ **NOTE:** The Grill Lids should be opened for Step 9.
- ⇒ Assemble Right Side Table to the Grill.

Hardware shown actual size

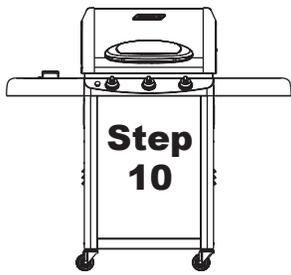
(TN)
M6 x 15mm Screw
(4) Qty.



- 9-A.** Raise the Grill Lids.
- ⇒ Place the Right Side Table against the Firebox and on top of the Right Rear Panel.



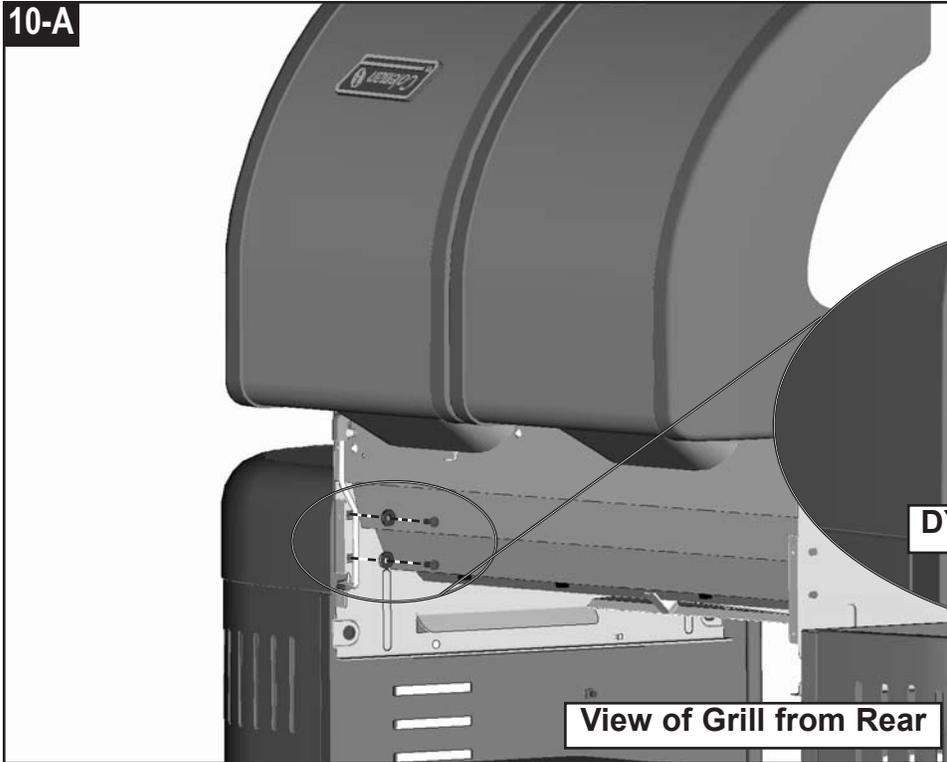
- 9-B.** **LOOSELY** install four Screws (TN) upward through the Flange of the Right Rear Panel into the Right Side Table.
- ⇒ **NOTE:** You will tighten these screws **LATER** (during Step 10-C), after all eight Screws (TN) are installed in Step 9 and Step 10 (this helps with alignment).



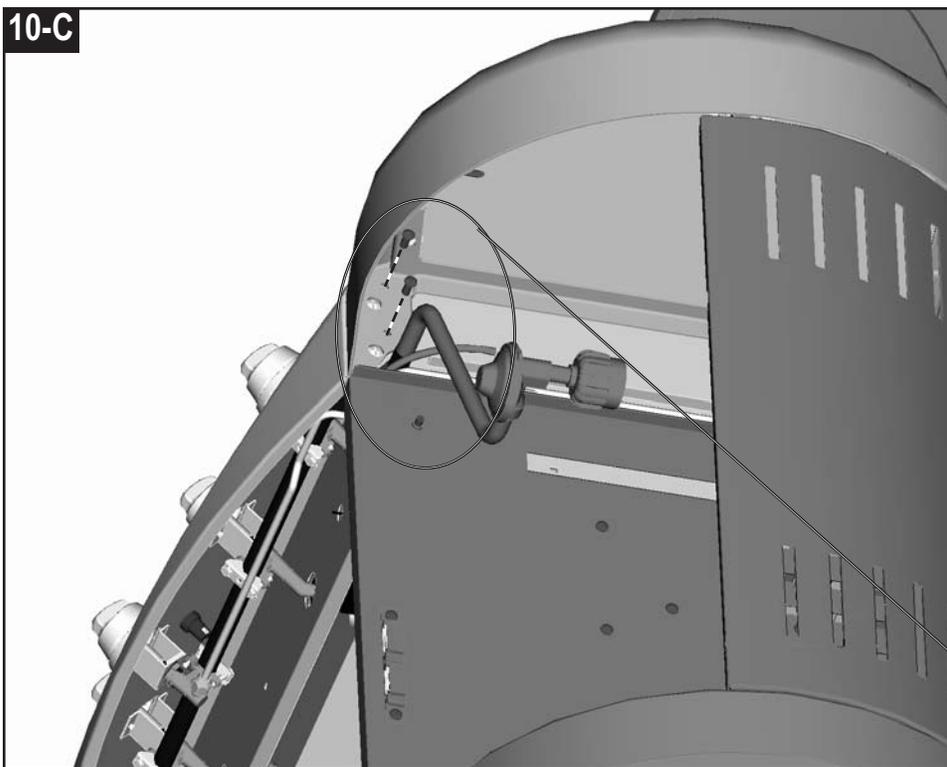
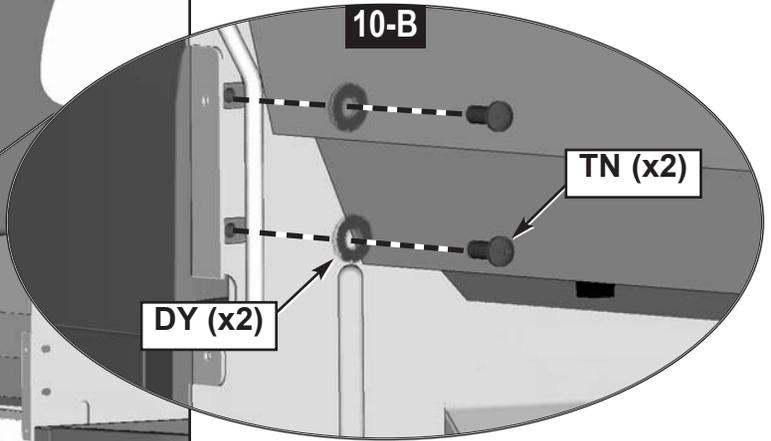
⇒ Assemble Right Side Table to the Grill (continued).

Hardware shown actual size

(TN)	(DY)
M6 x 15mm Screw (4) Qty.	M6 Flat Washer (2) Qty.

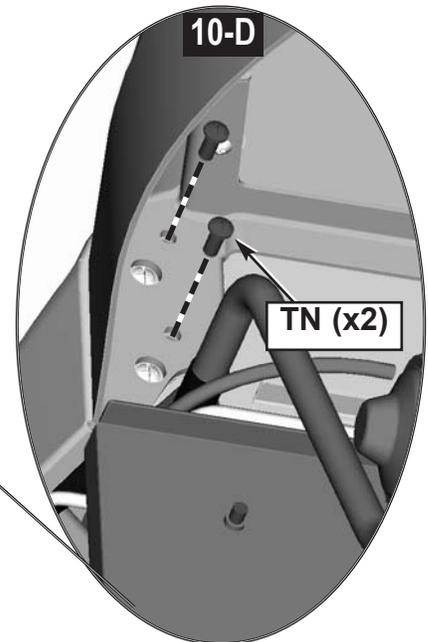


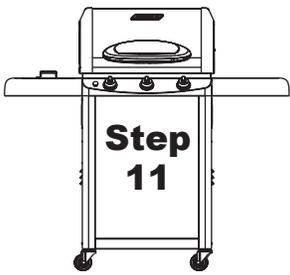
10-A. LOOSELY assemble two additional Screws (TN) and two Flat Washers (DY) through the Firebox into the Right Side Table at the rear of the grill.



10-C. Assemble two additional Screws (TN) through the Right Side Table into the Firebox at the front of the grill.

⇒ Tighten all fasteners.

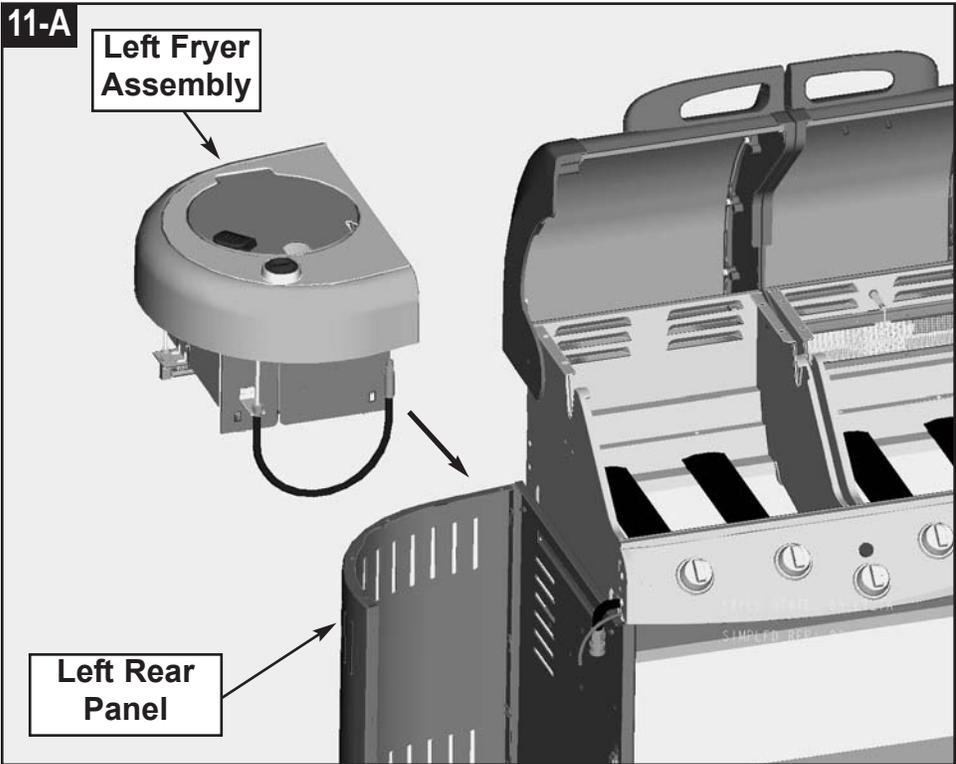




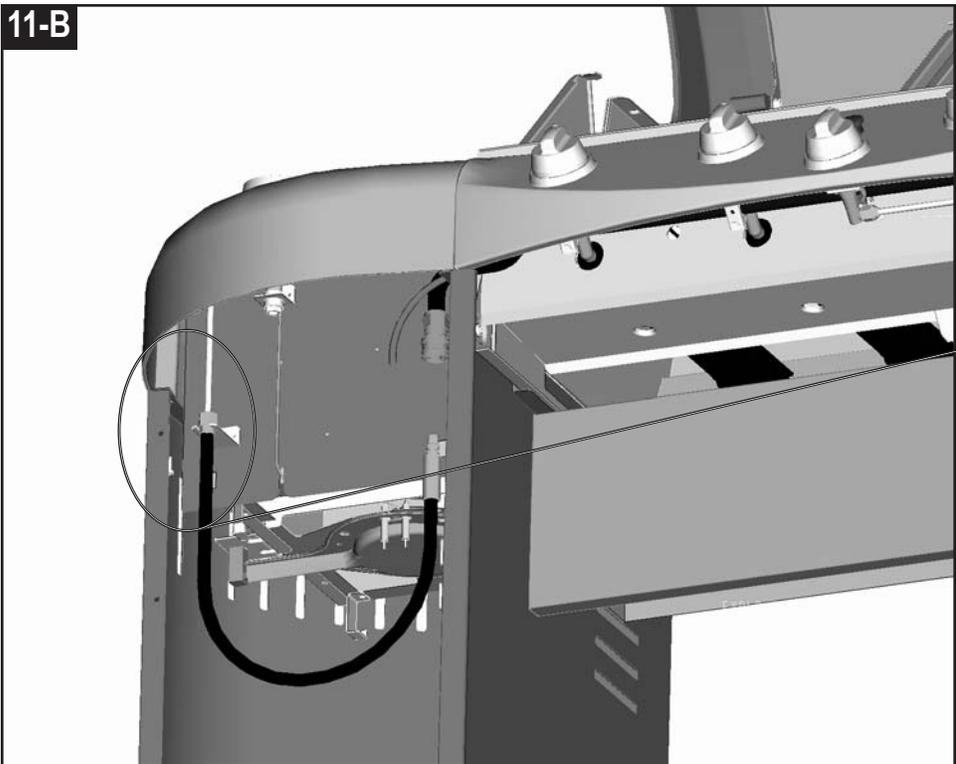
- ⇒ **NOTE:** The Grill Lids must be opened for Step 11.
- ⇒ Assemble Left Fryer Assembly to the Grill.

Hardware shown actual size

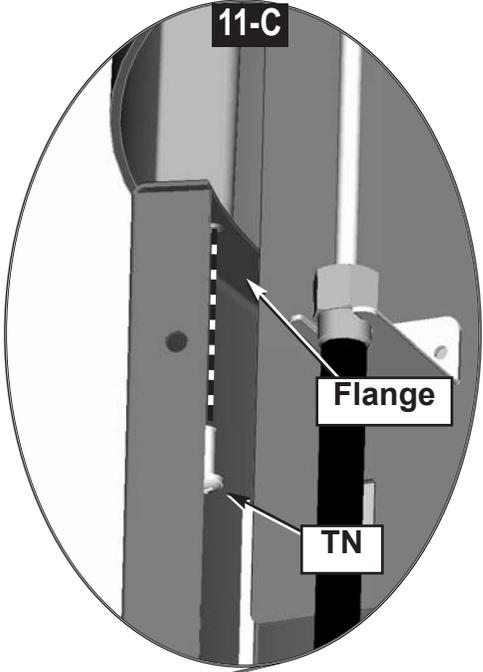
(TN)
M6 x 15mm Screw
(1) Qty.

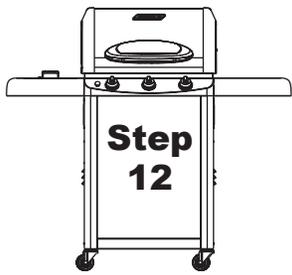


- 11-A.** Raise the Grill Lids.
- ⇒ Place the Left Fryer Assembly against the Firebox and on top of the Left Rear Panel.



- 11-B.** Align three studs from Left Fryer Assembly with slots in flange of the Left Rear Panel.
- ⇒ **LOOSELY** install one Screw (TN) upward through the Flange of the Left Rear Panel into the Left Fryer Assembly.
 - ⇒ **NOTE:** You will tighten this screw **LATER** (after Step 12-C), after the left side of the Firebox is attached to the Grill Cart (this helps with alignment).

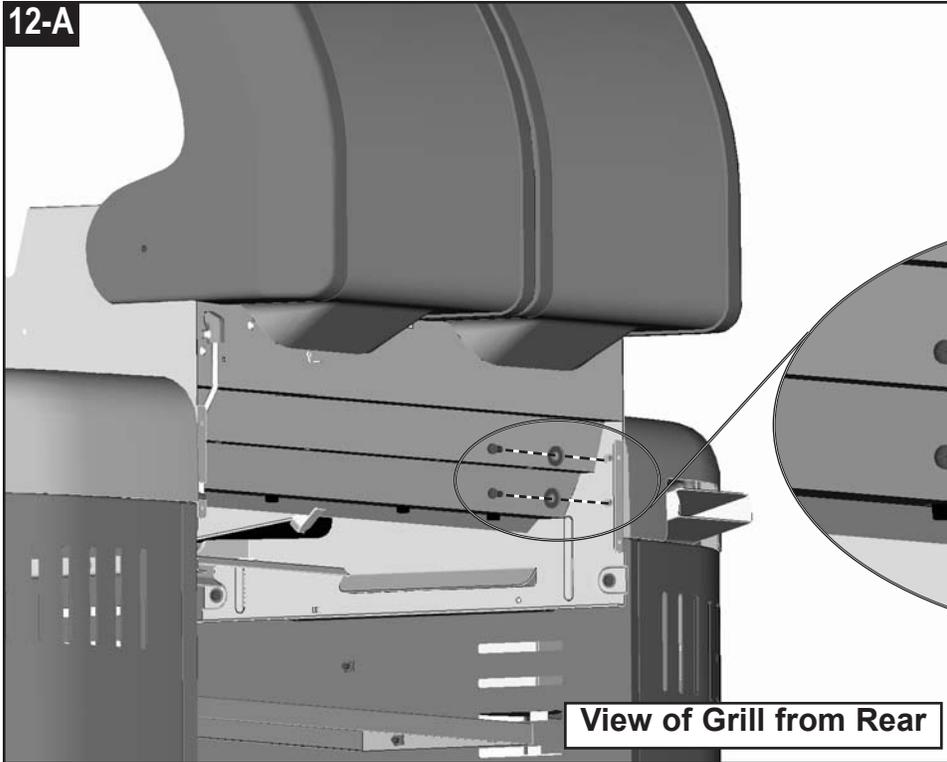




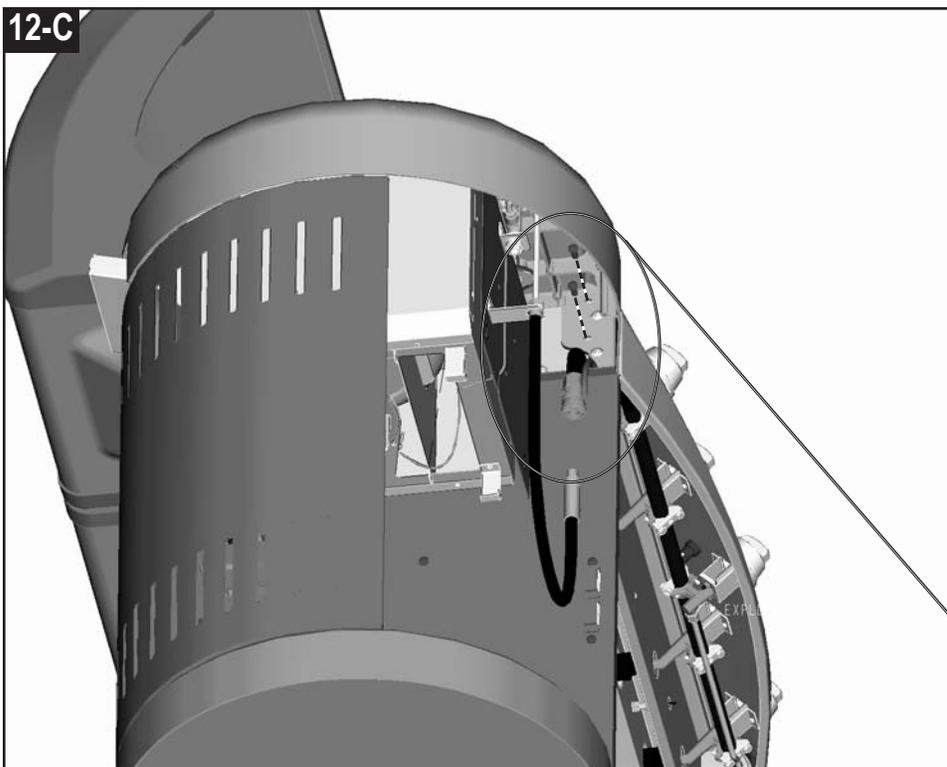
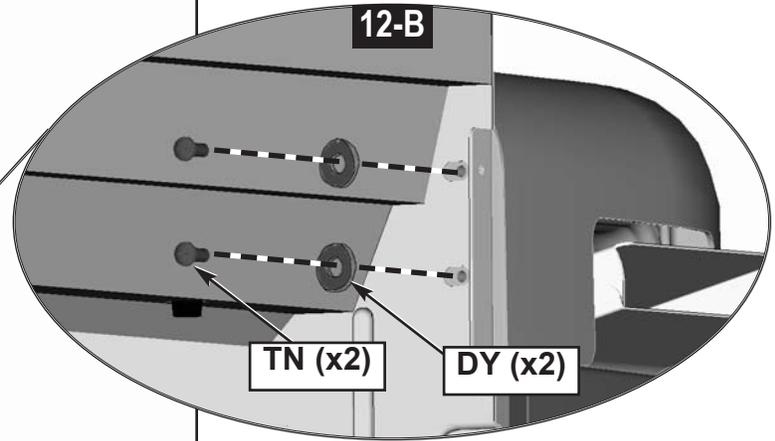
⇒ Assemble Left Fryer Assembly to the Grill (continued).

Hardware shown actual size

(TN)	(DY)
M6 x 15mm Screw (4) Qty.	M6 Flat Washer (2) Qty.

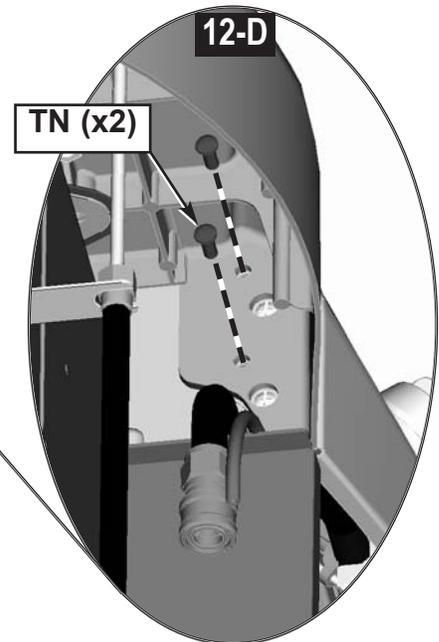


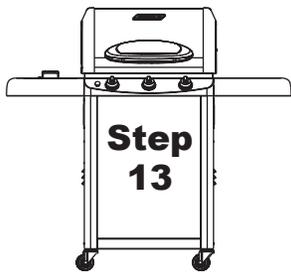
12-A. LOOSELY assemble two additional Screws (TN) and two Flatwashers (DY) through the Firebox into the Left Fryer Assembly at the rear of the grill.



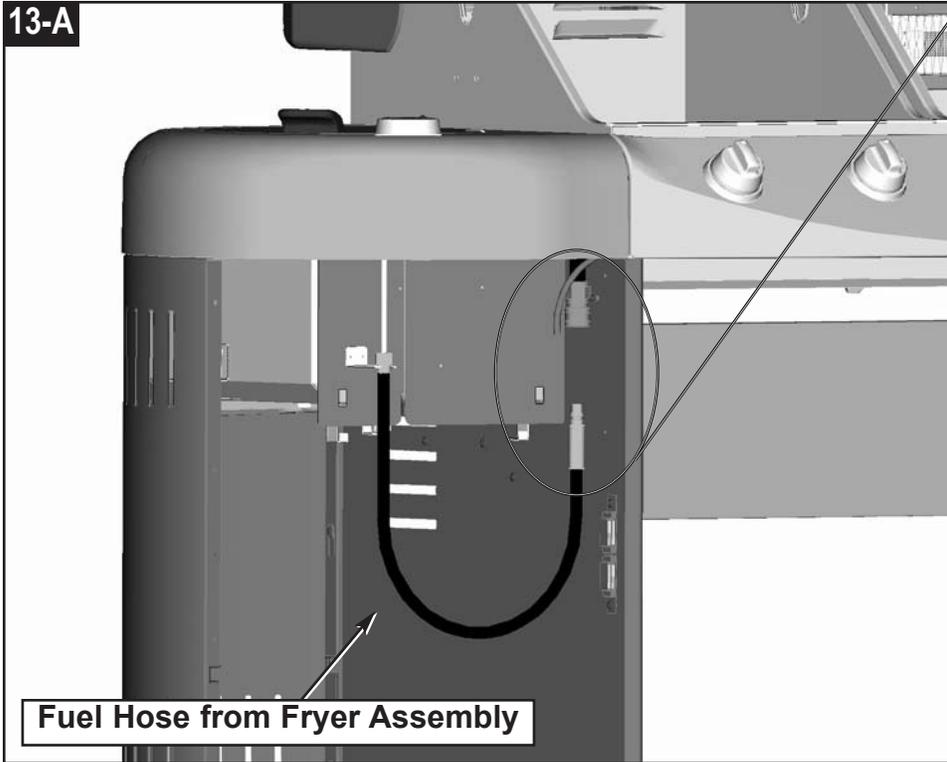
12-C. Assemble two additional Screws (TN) through the Left Fryer Assembly into the Firebox at the front of the grill.

⇒ Tighten all fasteners.

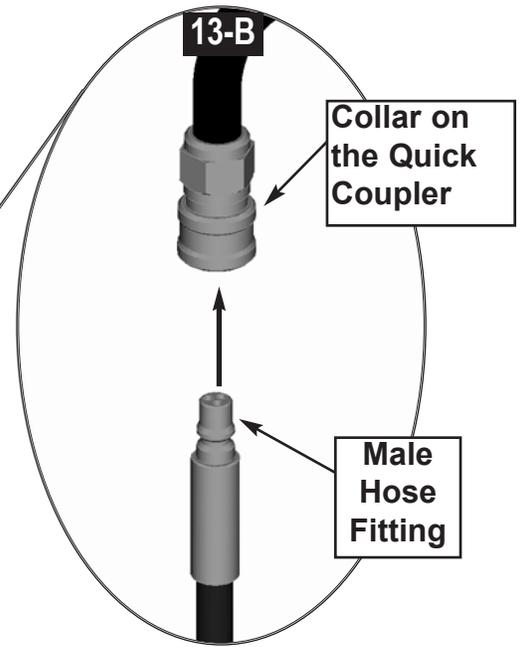




⇒ Assemble the Fuel Hose Fitting from the Grill to the Fryer Assembly.



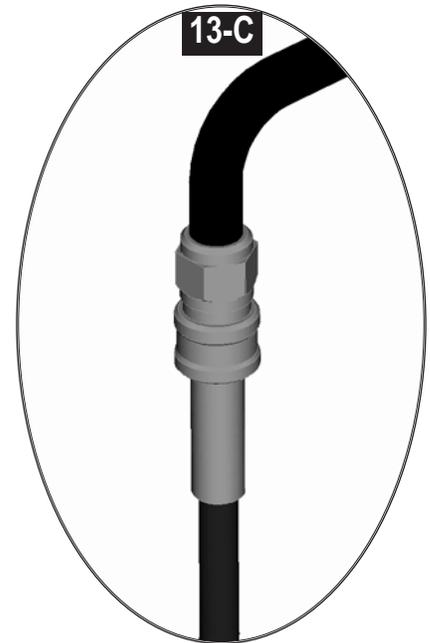
13-A. Assemble the Fuel Hose Fitting from the Grill to the Fryer Assembly.



- 13-B. Retract the Collar on the Quick Coupler before inserting the Male Hose Fitting.
- ⇒ Fully insert the Male Hose Fitting into the Quick Coupler.
- ⇒ Release the Collar to lock the connection.

⚠ WARNING:
 During assembly of grill and when attaching or replacing the L.P. 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.

⚠ Caution: For leak-check procedure, read and follow the steps identified on page 32. All connections made by the consumer or installer must be checked for leaks after the grill is fully assembled and before the grill is used for the first time.

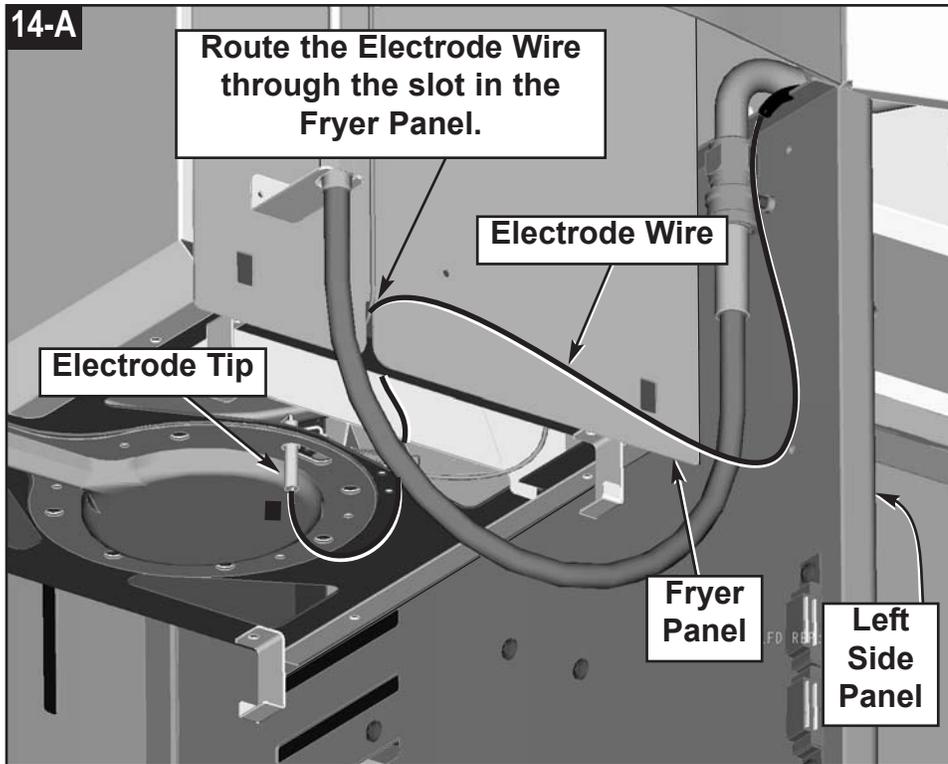


13-C. Illustration of the Fuel Hose Fittings properly attached.

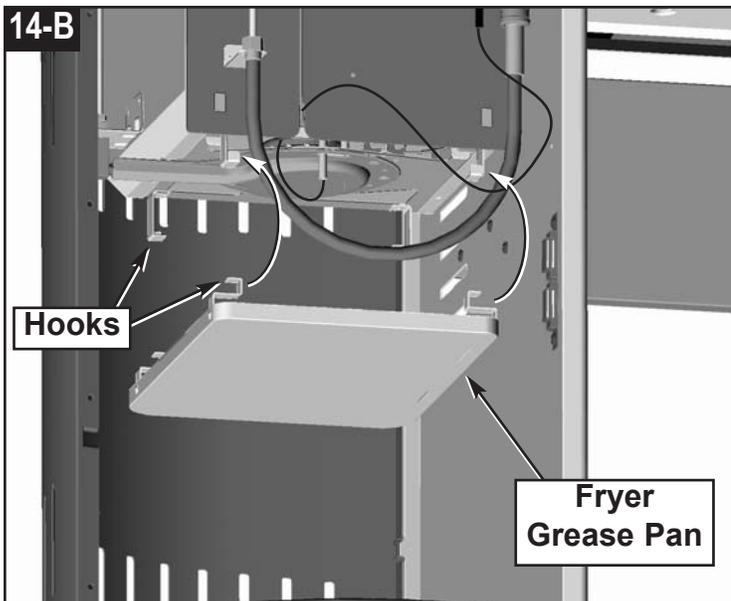
IMPORTANT!
 TO ENSURE PROPER GAS FLOW, BURNER CONTROL VALVES MUST BE "OFF" BEFORE OPENING THE GAS CYLINDER VALVE.



- ⇒ Assemble the Electrode Wire to the Electrode Tip on the Side Fryer.
- ⇒ Assemble the Grease Pan below the Fryer Burner.

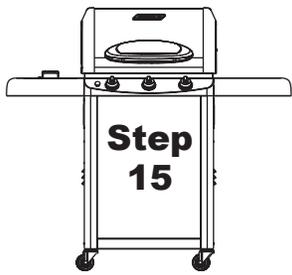


14-A. Attach the Electrode Wire to the Electrode Tip on the Side Fryer.

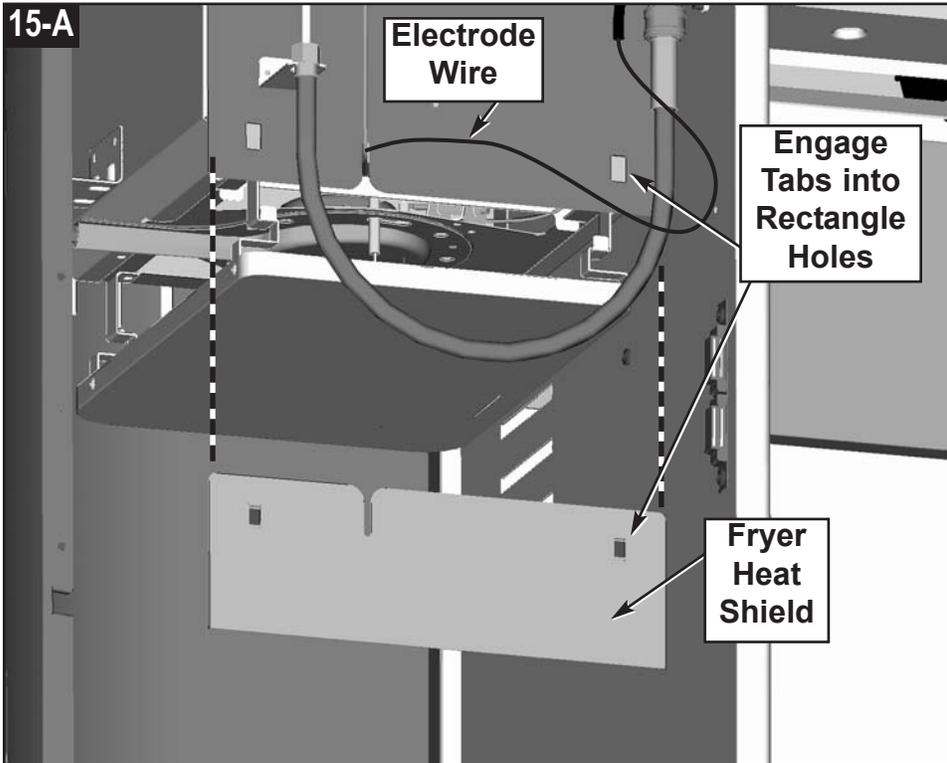


14-B. Attach Fryer Grease Pan using four hooks located below the Fryer Burner.

⇒ **NOTE:** To attach the Fryer Grease Pan, raise the Pan slightly above the hooks and drop into place. Do not bend the hooks while inserting or removing the Fryer Grease Pan.



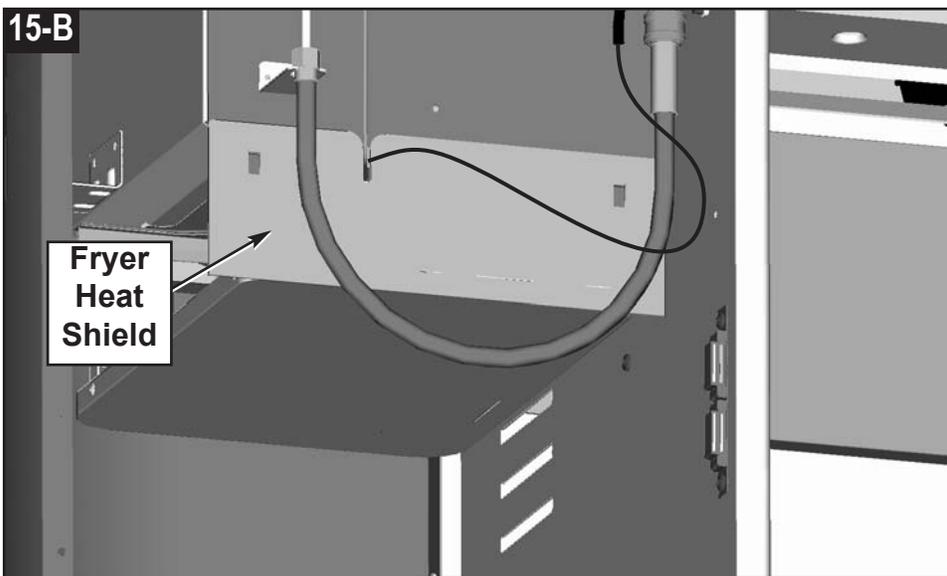
⇒ Assemble Front Fryer Heat Shield.



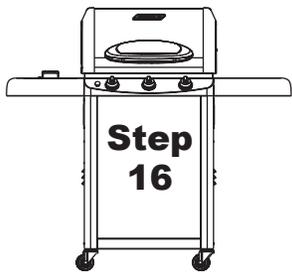
15-A. Assemble Fryer Heat Shield.

⇒ **NOTE:** Place the Fryer Heat Shield between the Fryer Panel and the Flexible Fuel Hose. Do not pinch Electrode Wire.

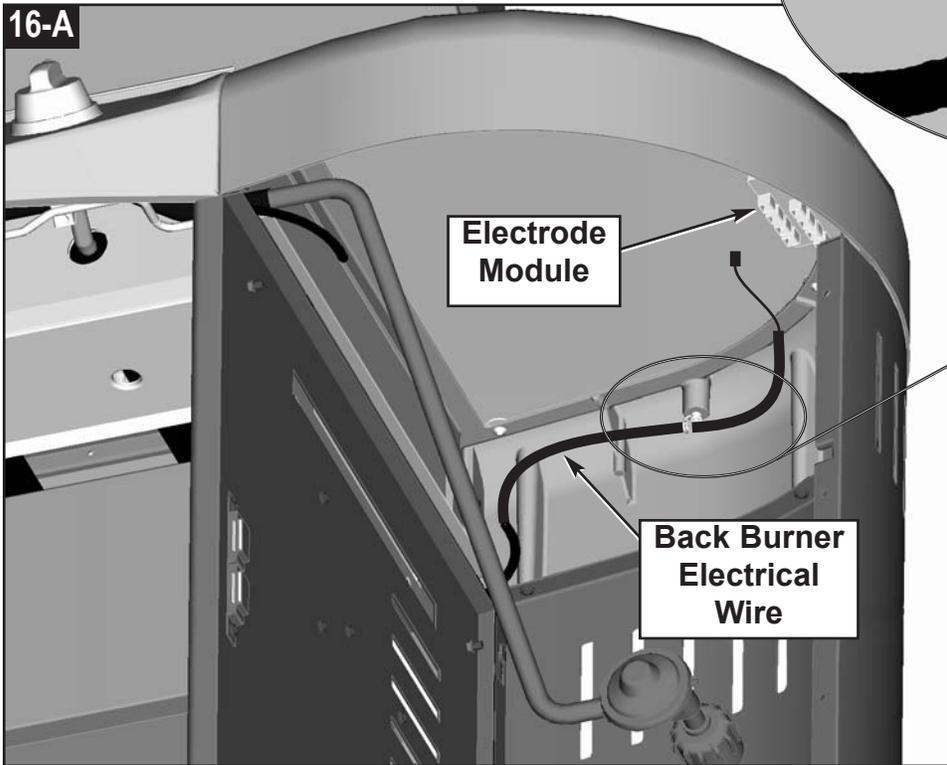
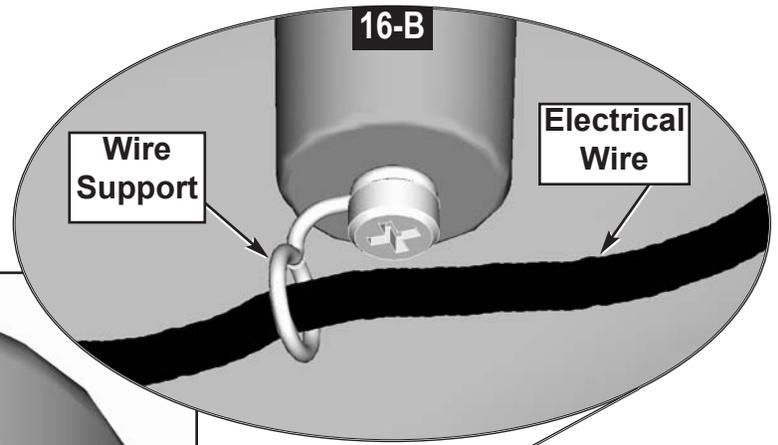
⇒ Engage the two tabs on the Heat Shield downward into the rectangle holes.



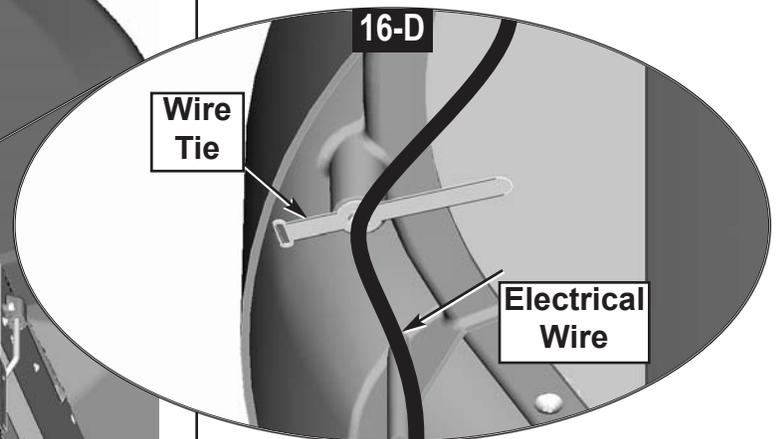
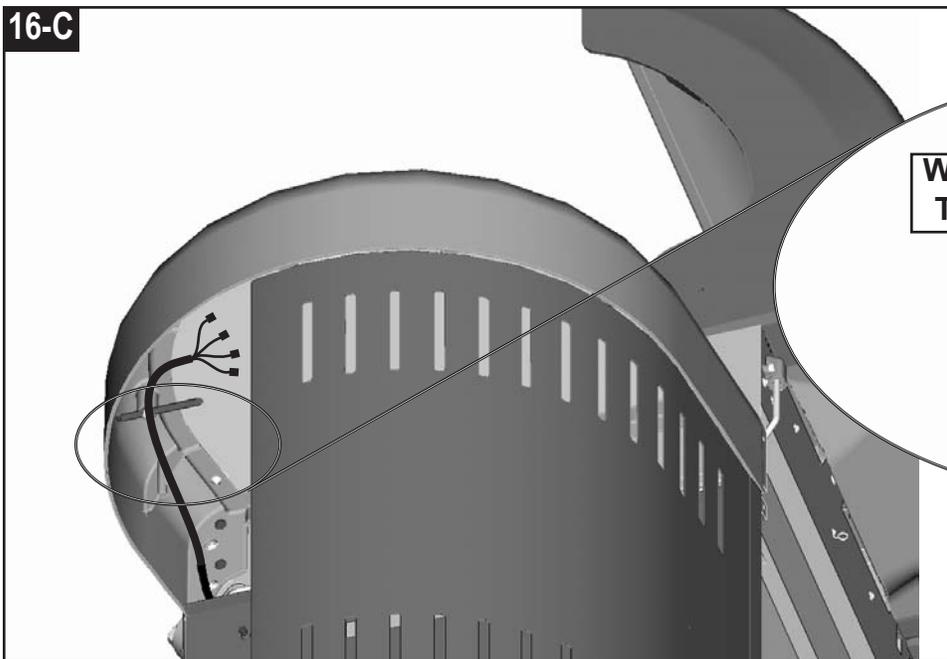
15-B. View showing the Fryer Heat Shield properly installed.



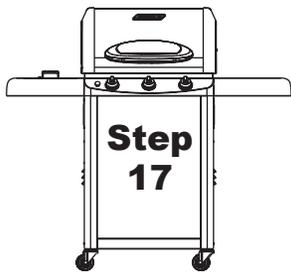
- ⇒ Route the Electrical Wires under the Right Side Table.
- ⇒ Note the location of the Electrode Module.



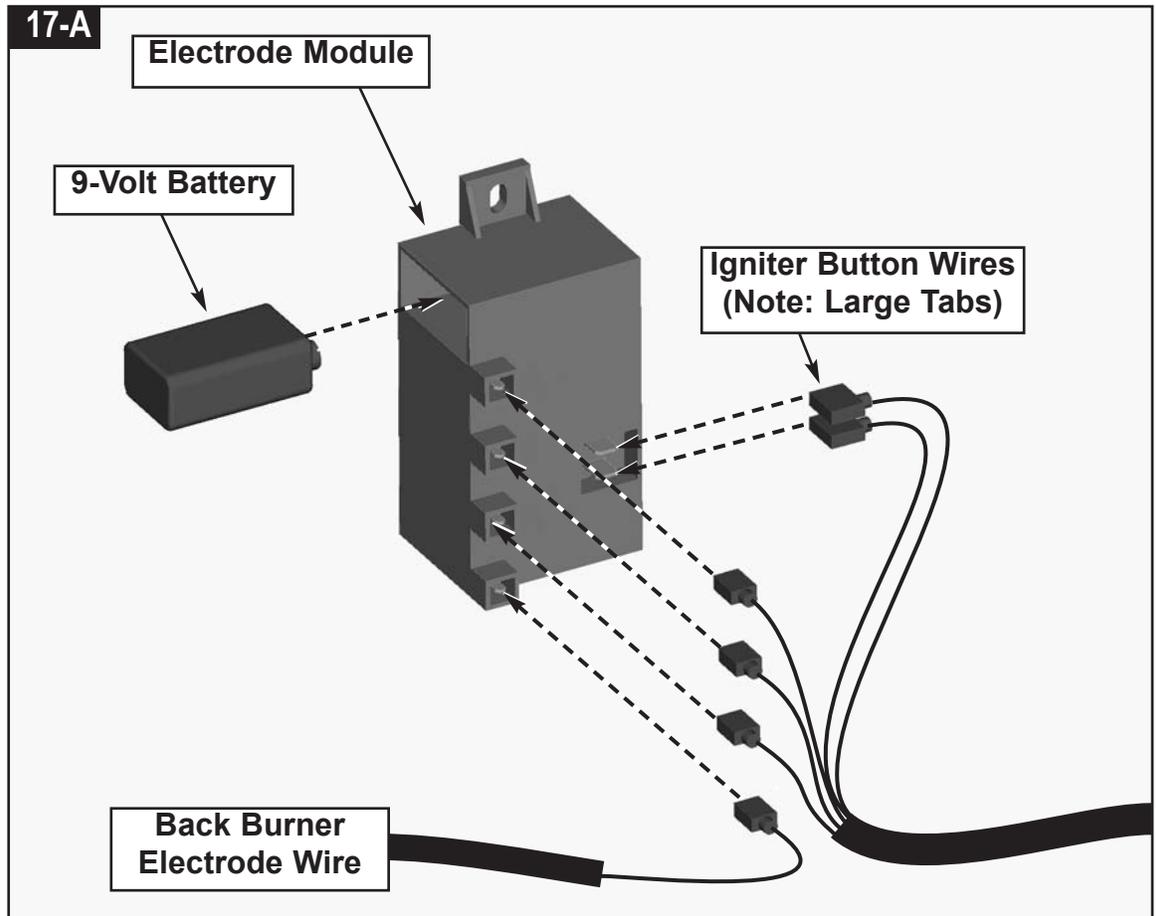
16-A. Route the Back Burner Electrical Wire through the Wire Support.



16-C. Route the Main Burner Electrical Wires through the Wire Tie.
⇒ Wrap the Wire Tie around the wire and secure in place.



⇒ Assemble the electrode Wires and the Battery to the Electrode Module.



- 17-A. Firmly push the Electrode Wires into the Electrode Module.
- ⇒ Assemble the 9-Volt Battery to the Electrode Module.
- ⇒ **NOTE:** The polarity is marked on the Electrode Module.

TEST THE IGNITER:
A SPARK SHOULD APPEAR AT ELECTRODE TIP.
IF THE SPARK DOES NOT APPEAR:
-CHECK THE WIRE CONNECTIONS TO THE MODULE.
-CHECK PROPER ASSEMBLY OF FRESH 9-VOLT BATTERY.



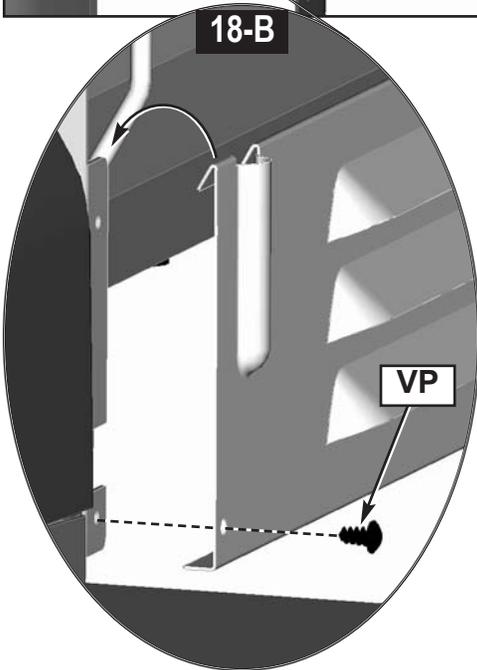
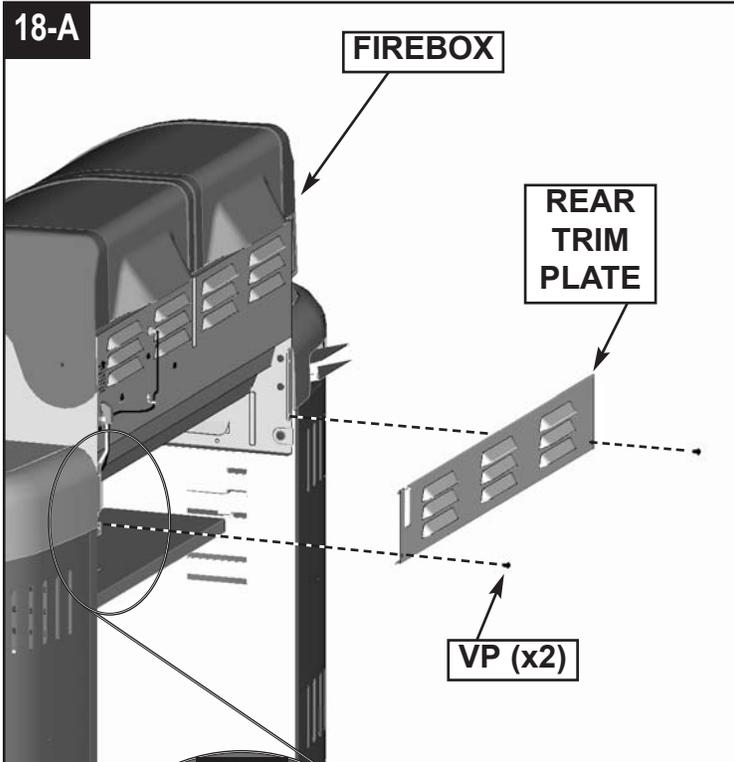
⇒ Fasten the Rear Trim Plate to the Grill Cart.

Hardware shown actual size



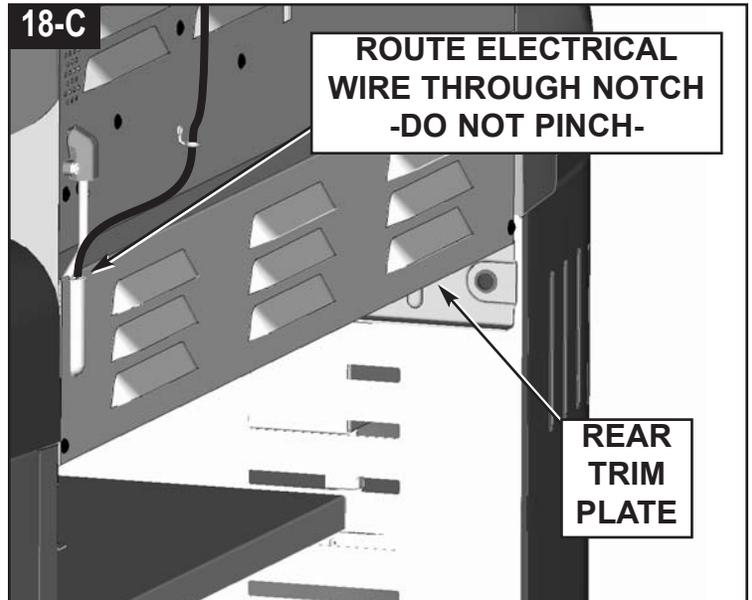
(VP)
Self Tapping Screw
(2) Qty.

18-A

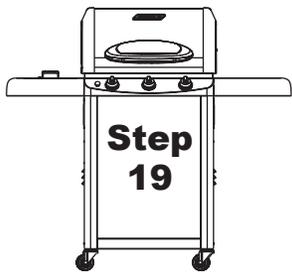


18-A. Fasten the Rear Trim Plate to the Firebox with two Screws (VP).
⇒ **NOTE:** Route Electrical Wire through notch. **Do not pinch wire.**
⇒ Tighten all fasteners.

18-C

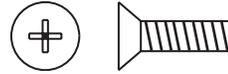


18-C. View showing Rear Trim Plate properly installed.

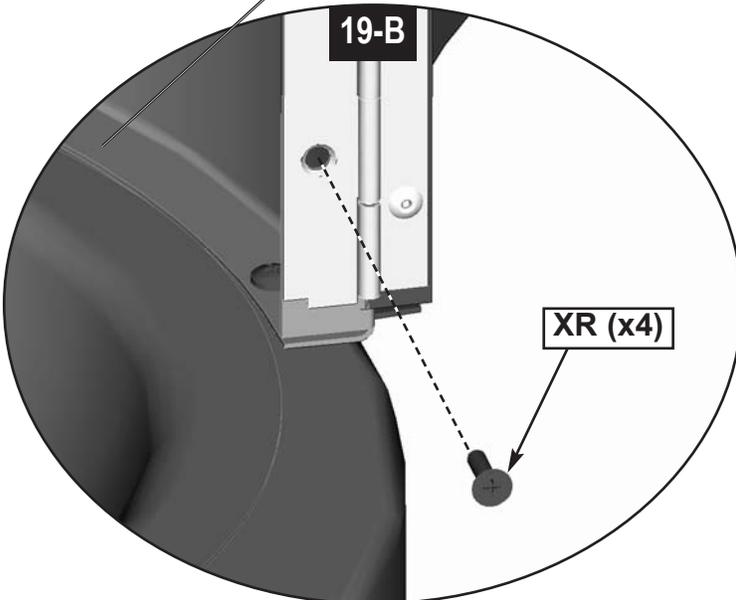
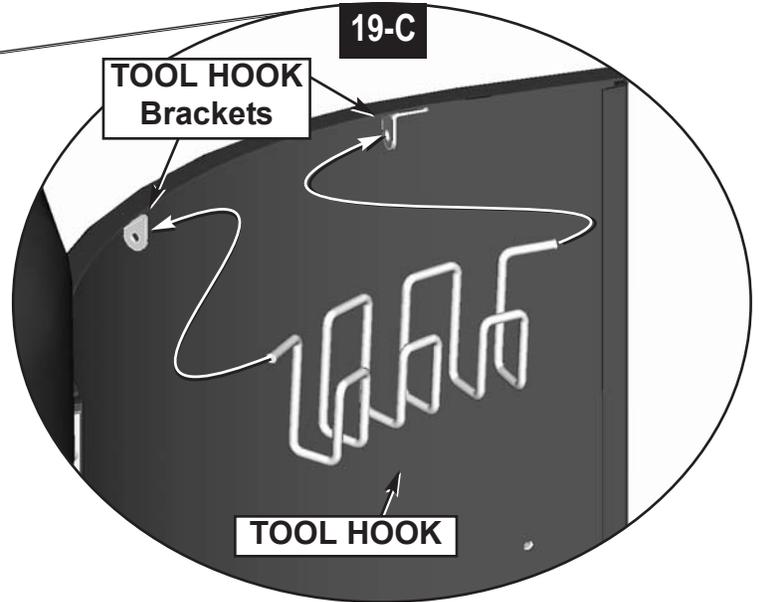
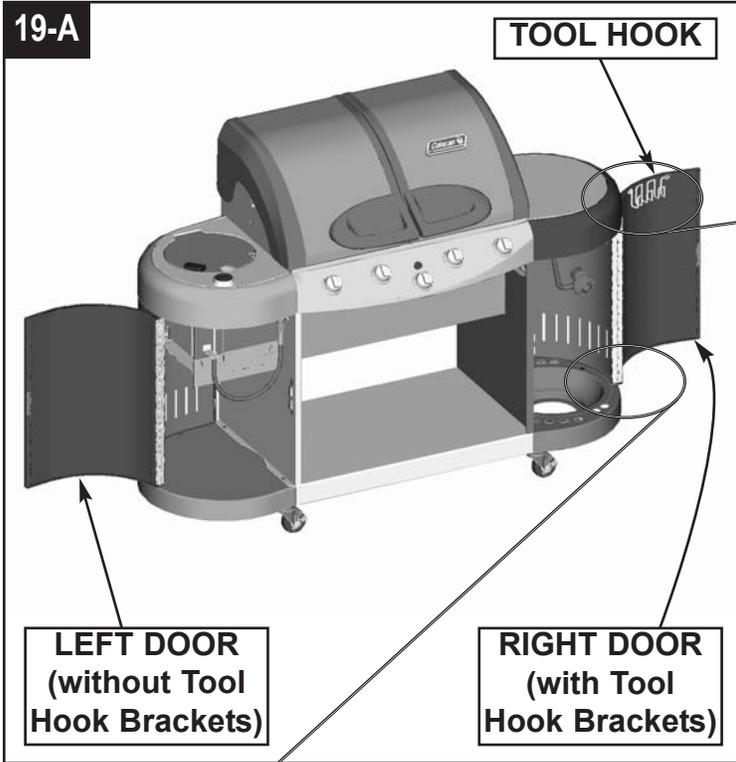


- ⇒ Fasten both Left and Right Doors to the Grill Cart.
- ⇒ Attach the Tool Hook to the Right Door.

Hardware shown actual size



(XR)
M5 x 15mm Flat Head Screw
(8) Qty.



19-B. Fasten the Right Door to the Grill Cart with four Flat Head Screws (XR).

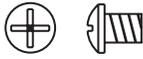
- ⇒ **NOTE:** Right Door has Tool Hook Brackets. Left Door does not have Tool Hook Brackets.
- ⇒ Repeat **Step 19-B** to attach the Left Door.
- ⇒ Tighten all fasteners.

19-C. Squeeze the Tool Hook to slip into the mounting brackets.

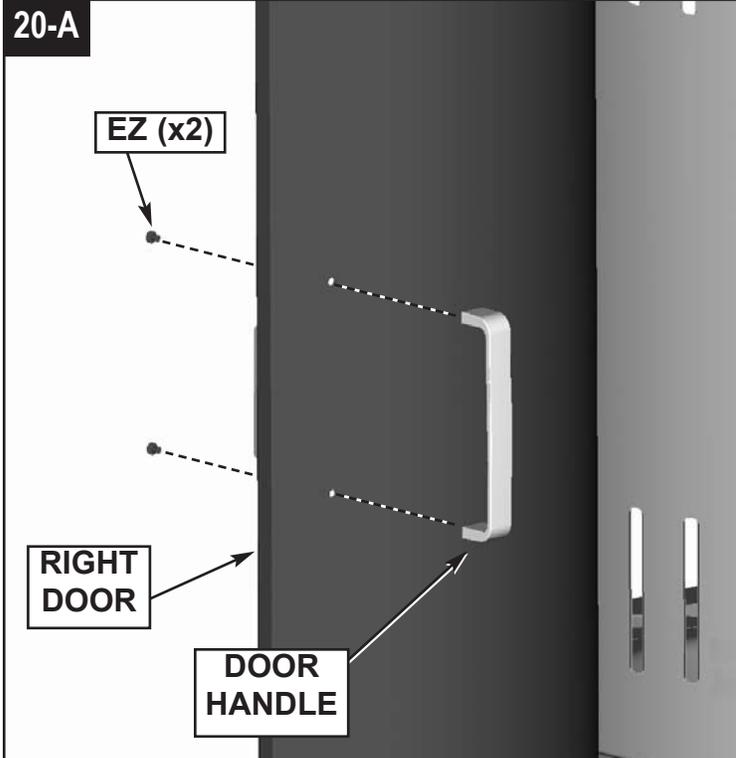


- ⇒ Fasten the Door Handles to the Doors.
- ⇒ Attach the Tool Hook to the Right Door.
- ⇒ **NOTE:** M4 x 5mm Screws are factory installed into the Handles.

Hardware shown actual size



(EZ)
M4 X 5mm Screw
(4) Qty.

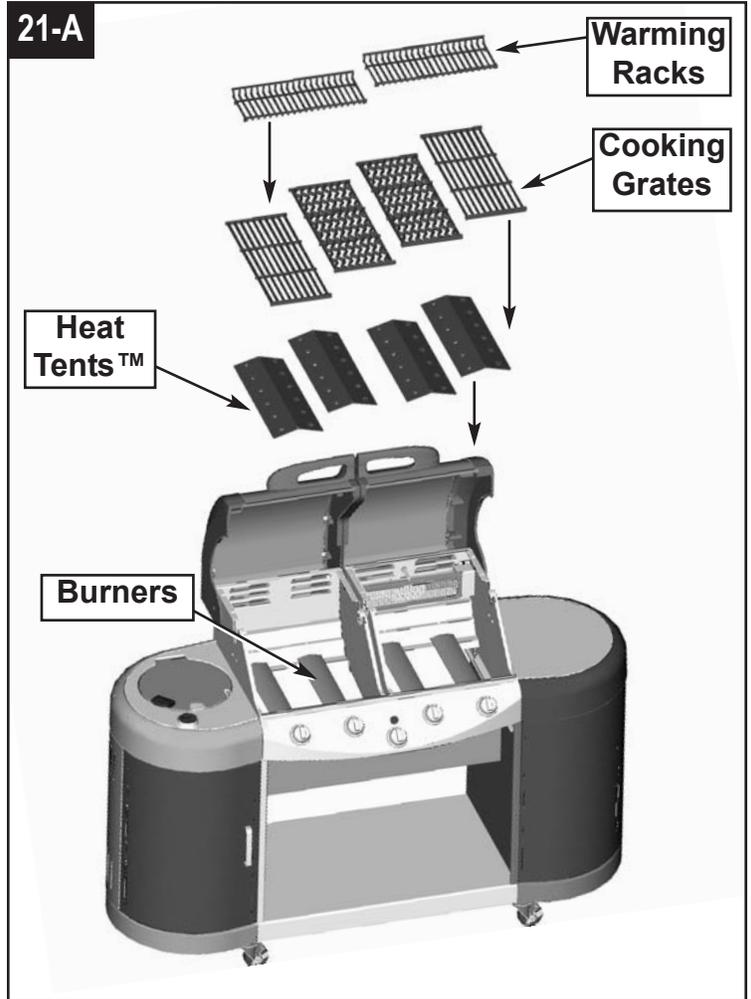


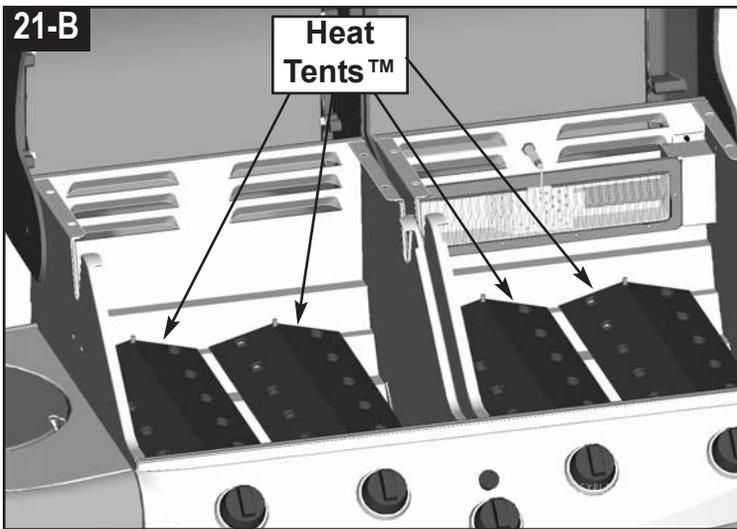
20-A. Fasten one Door Handle to the Right Door with two Screws (EZ). Repeat Step 20-A to assemble one Door Handle to the Left Door.

- ⇒ Tighten all fasteners.

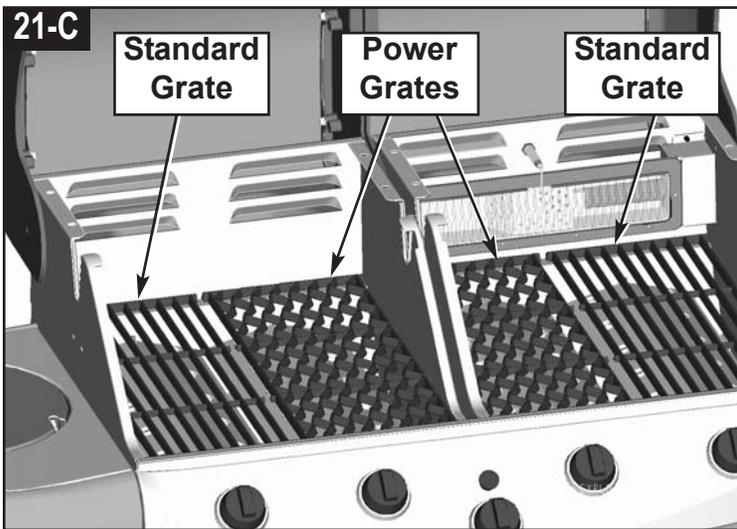


- ⇒ Install four Heat Tents™.
- ⇒ Install four Cooking Grates.
- ⇒ Install two Warming Racks.

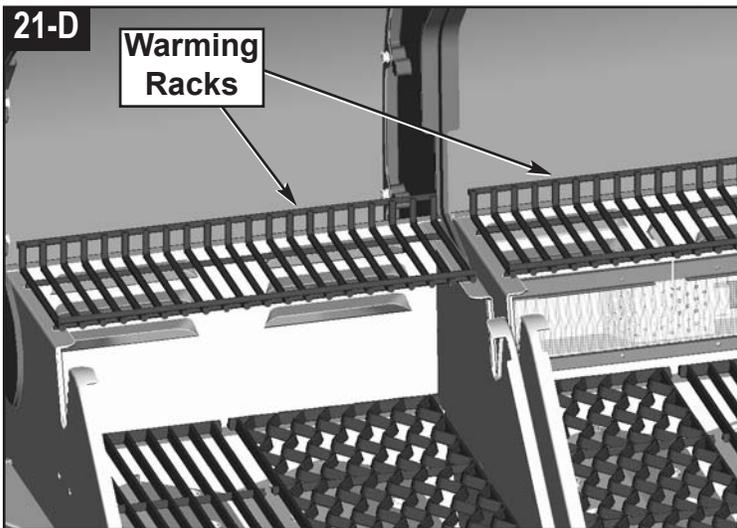




21-B. Install four Heat Tents™ over the Burners.
 ⇒ The Heat Tents™ are located using the alignment pins.



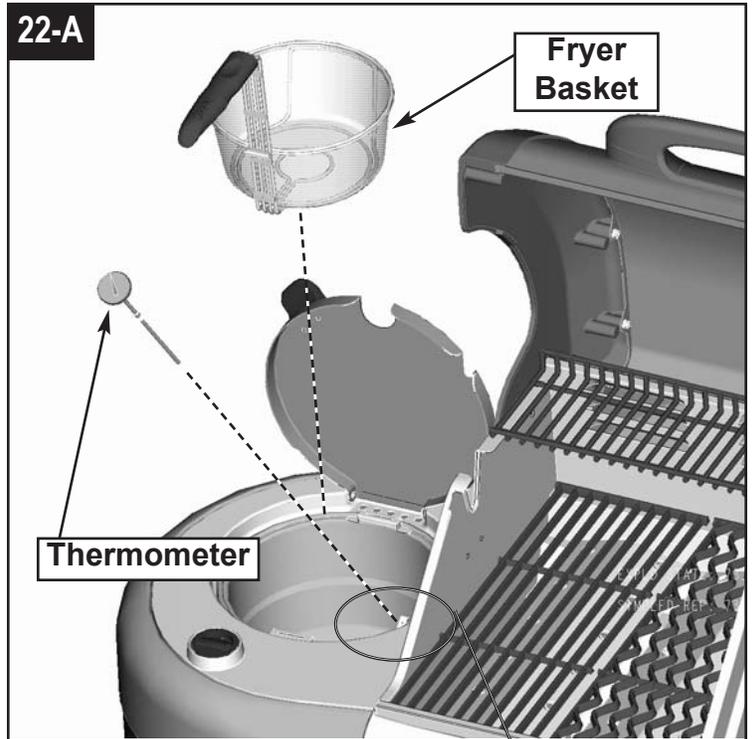
21-C. Install four Cooking Grates with smooth surface down.
 ⇒ Locate the Power Grates in the center positions.



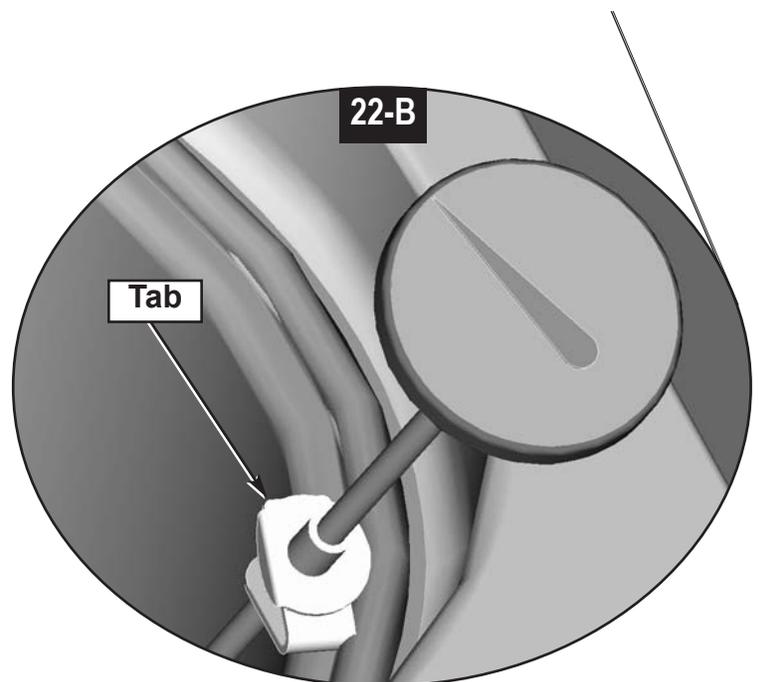
21-D. Place the Warming Racks in the back of the Firebox.
 ⇒ Align posts into holes.



⇒ Place Basket and Thermometer in the Fryer Assembly.



22-A. Place the Basket and Thermometer in the Fryer Assembly.
 ⇒ Use the Tab on the Thermometer to keep it securely in place in the reservoir (See Fig 22-B).

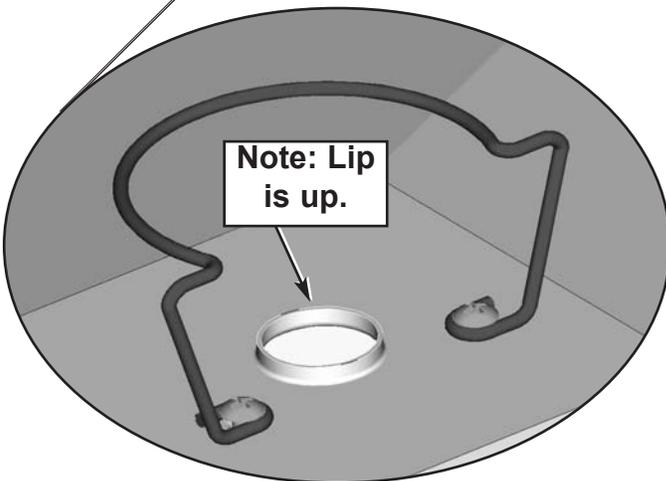
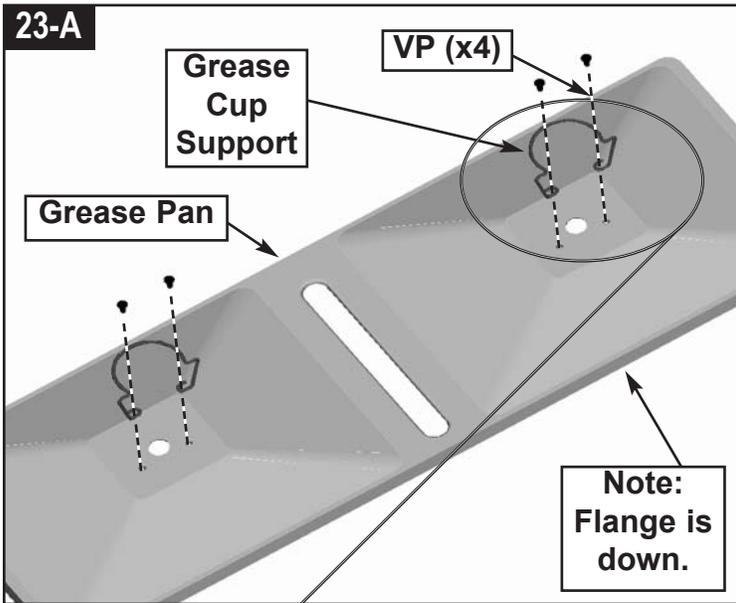




⇒ Assemble two Grease Cup Supports to the Grease Pan.
Note: The Grease Pan is shown up-side-down during this step.

Hardware shown actual size

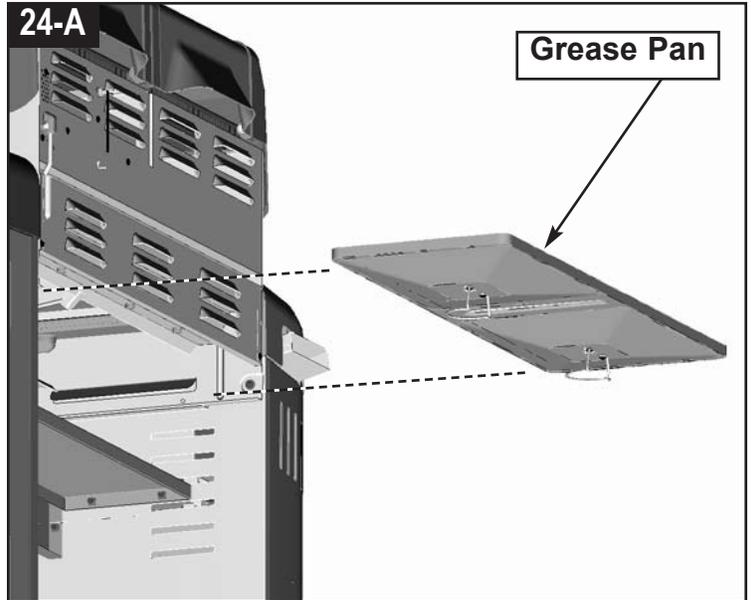
(VP)
 Self Tapping Screw
 (4) Qty.



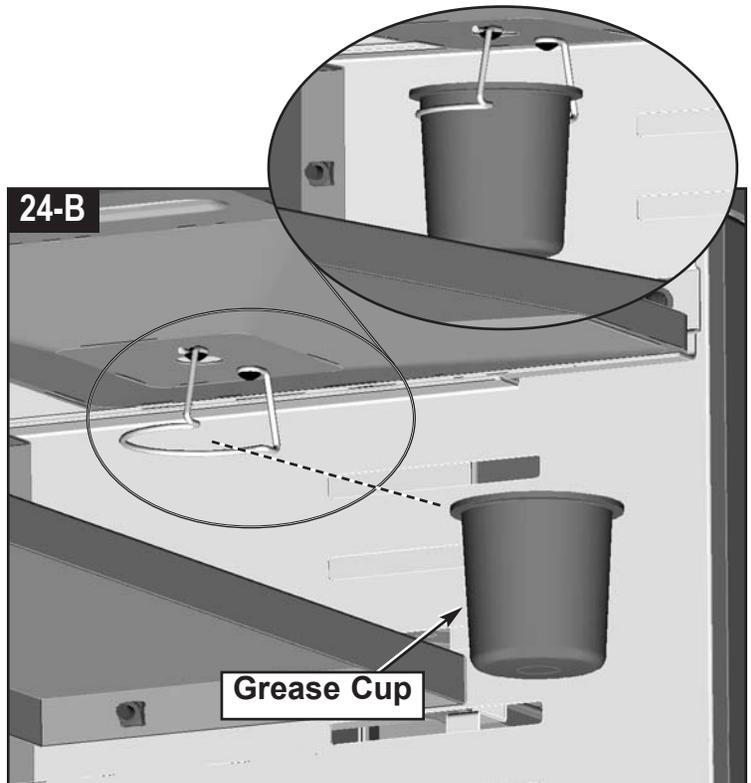
23-A. Attach the Grease Cup Support to the Grease Pan with two self-tapping screws (VP).



⇒ Install the Grease Pan.
 ⇒ Install two Grease Cups.



24-A. Slide the Grease Pan Assembly into the back of the grill.

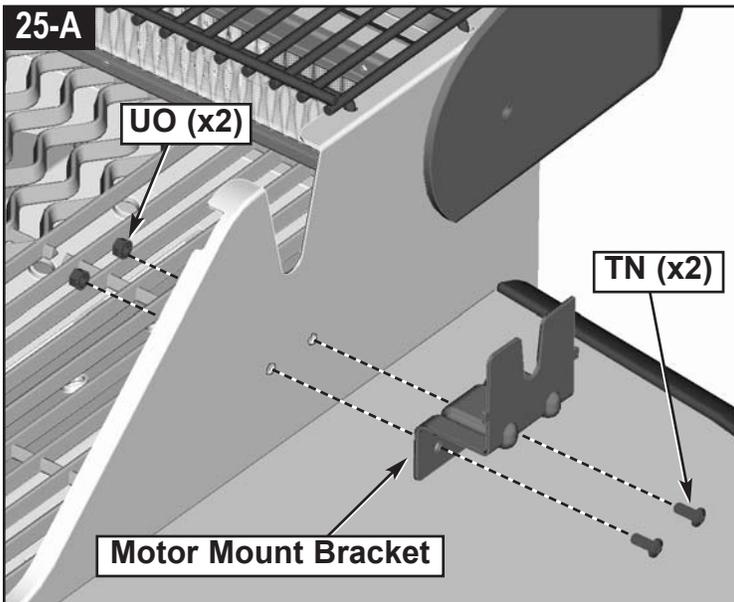
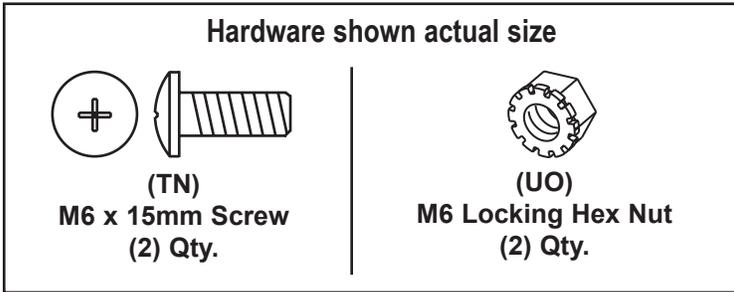


24-B. Place the Grease Cups into the Grease Cup Supports.
Note: Pull the Grease Pan outward slightly for easier access when installing/removing the Grease Cups.

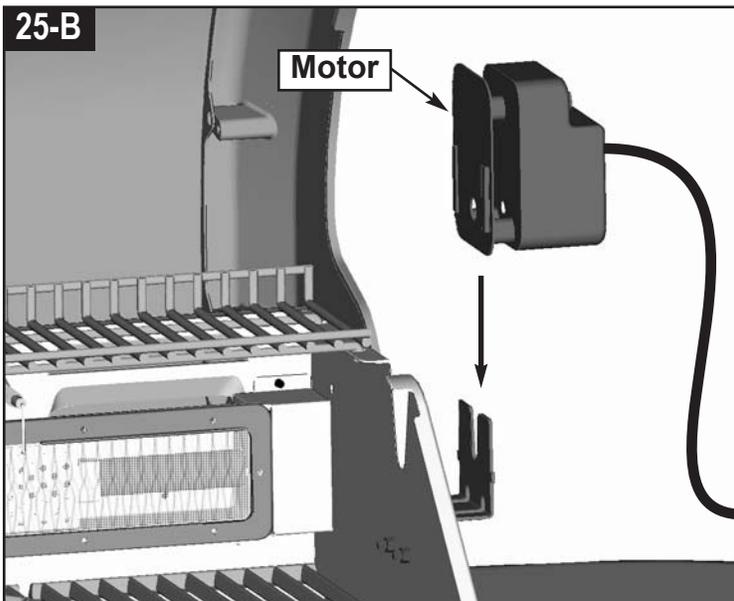
⇒ After the Grease Cups are installed, push the Grease Pan forward until it contacts the location stops.



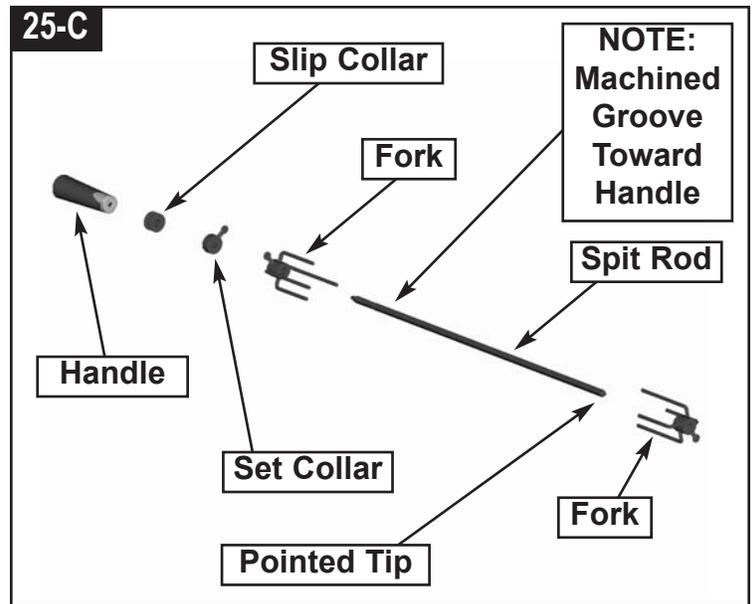
- ⇒ Assemble the Motor Mount Bracket to the right outside of the Firebox.
- ⇒ Assemble the Rotisserie to the Firebox.



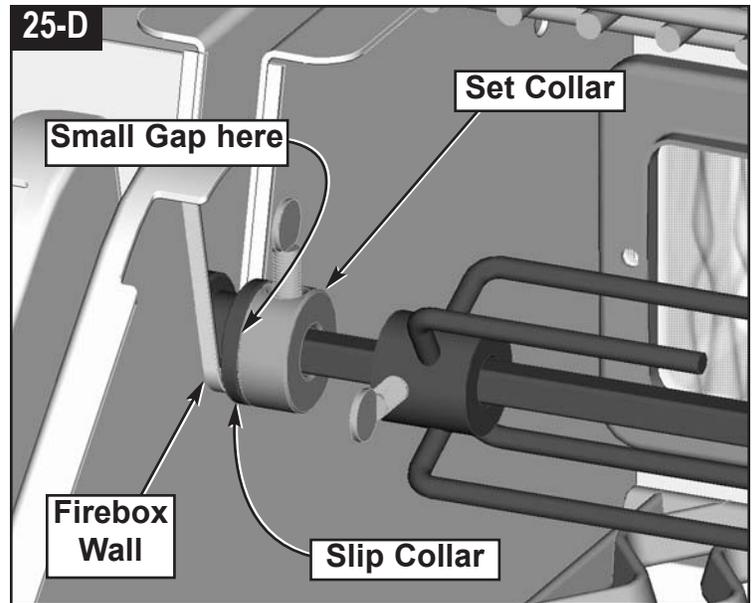
25-A. Attach the Motor Mount Bracket to the metal side panel using two Screws (TN) and two Hex Nuts (UO).



25-B. Slide the Motor onto the Motor Mount Bracket.

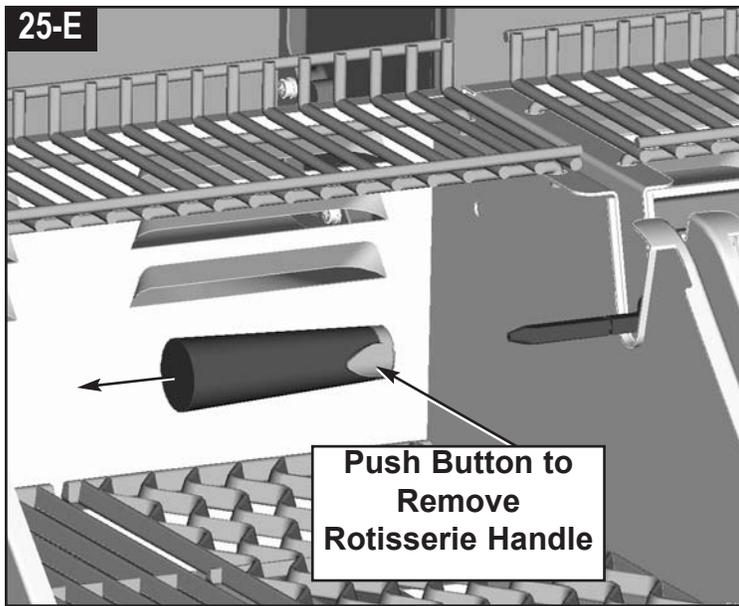


25-C. Loosely assemble the Rotisserie parts as shown in Figure 25-C. Do not tighten the thumbscrews until properly positioned in step 25-D.



- 25-D.** Insert Pointed Tip of the Spit Rod into the Motor.
- ⇒ Place Slip Collar on Firebox Wall. Make sure the pointed tip of the Spit Rod stays in the Motor.
 - ⇒ Push Set Collar against the Slip Collar, provide a small gap to allow the Spit Rod to freely turn.
 - ⇒ Tighten the thumbscrews on the Set Collar and the Forks to hold in place.

25-E



25-E. Remove Handle immediately after placing Rotisserie into the Firebox. Damage will occur if the Handle is not removed prior to cooking.



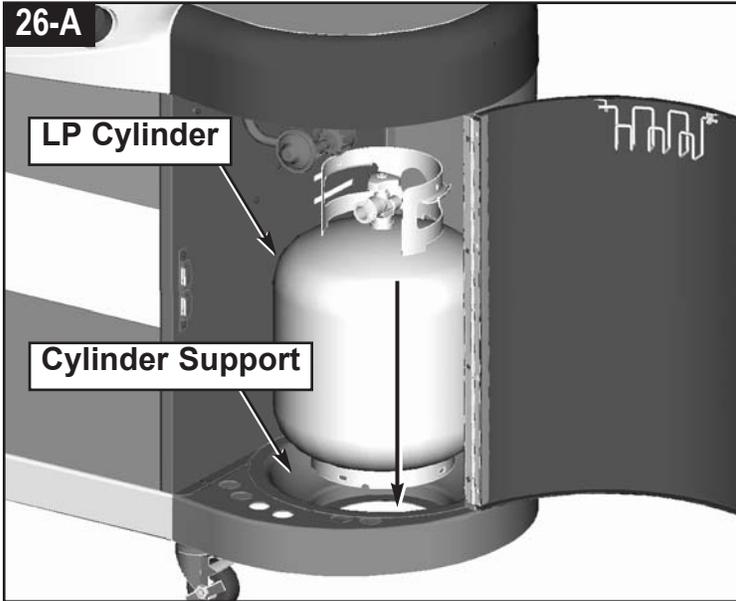
CAUTION

- DO NOT OPERATE THE GRILL WITH THE ROTISSERIE HANDLE ON THE SPIT ROD.

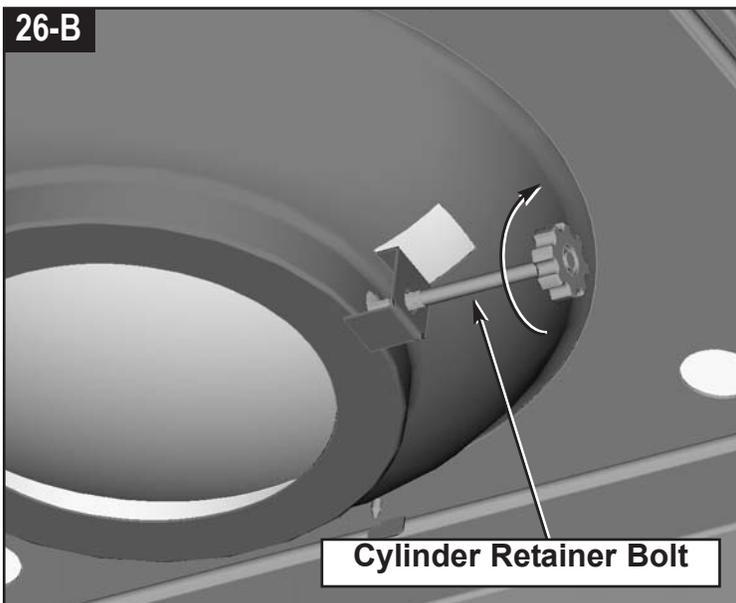
NOTE: Step 26 applies to you only if your grill is set up from the factory to use LP GAS. If your grill is set up from the factory to use NATURAL GAS, skip to Step 27.



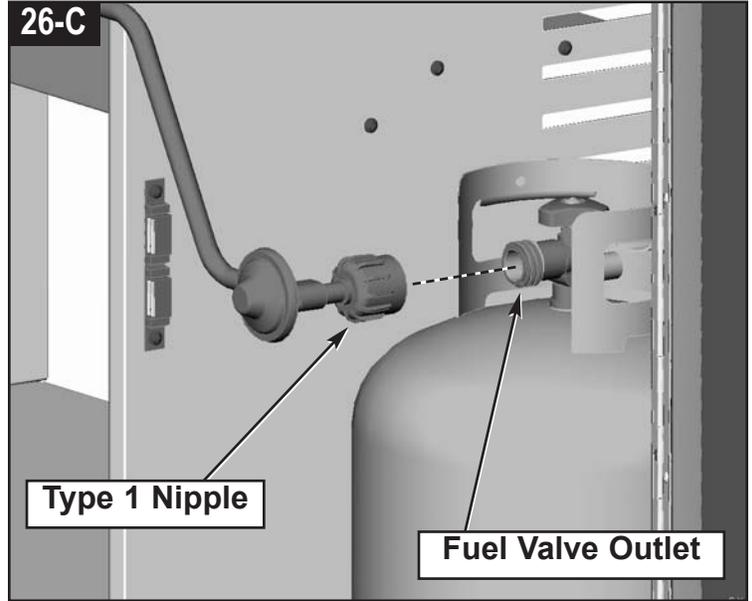
⇒ Attach an LP Cylinder to the Grill.



26-A. Set LP Cylinder in the Cylinder Support with the outlet valve facing toward the front of the grill.



26-B. Tighten the Cylinder Retainer Bolt against the bottom cylinder collar.



26-C. Insert the TYPE 1 Nipple of the regulator into the cylinder's Fuel Valve Outlet as shown. Turn the regulator hand wheel clockwise to tighten. No tools are needed. The hand wheel will come to a complete stop when the connection is secure, and gas will not flow until a positive seal is achieved. For leak-check procedure, read and follow the steps identified on page 32.

IMPORTANT!
TO ENSURE PROPER GAS FLOW, BURNER CONTROL VALVES MUST BE "OFF" BEFORE OPENING THE GAS CYLINDER VALVE.

⚠ WARNING: During assembly of grill and when attaching or replacing the L.P. 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.

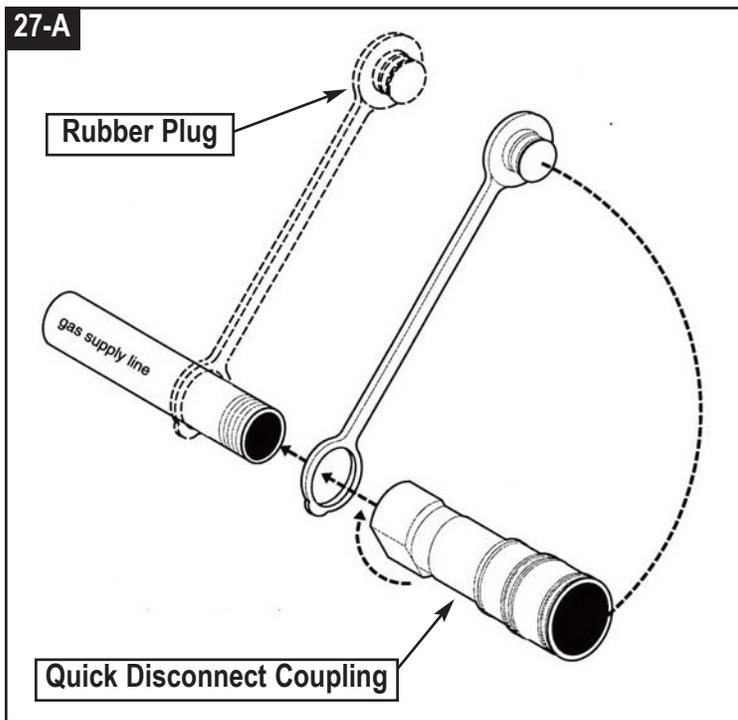
⇒ **NOTE:** Step 27 applies to you only if your grill is set up from the factory to use NATURAL GAS. If your grill is set up from the factory to use LP GAS, skip back to Step 26.



⇒ Attach a NATURAL GAS line to the grill.

YOUR NATURAL GAS COMPANY MUST INSTALL AND CONNECT THE GAS SUPPLY LINE TO THE GRILL.

27-A



PLACE THE RUBBER PLUG ONTO THE GAS SUPPLY LINE. THEN ATTACH THE SOCKET END OF THE QUICK DISCONNECT COUPLING ONTO THE GAS SUPPLY LINE. TIGHTEN WITH A WRENCH. LEAK TEST AT THE FUEL SOURCE CONNECTION WITH SOAP AND WATER. THE RUBBER PLUG IS USED TO PROTECT THE CONNECTOR WHEN THE HOSE CONNECTOR IS NOT INSERTED. POSITION THE RUBBER CAP ONTO THE HOSE CONNECTOR. USE THE CAP TO COVER THE HOSE CONNECTOR WHEN NOT ATTACHED TO THE FUEL SOURCE.

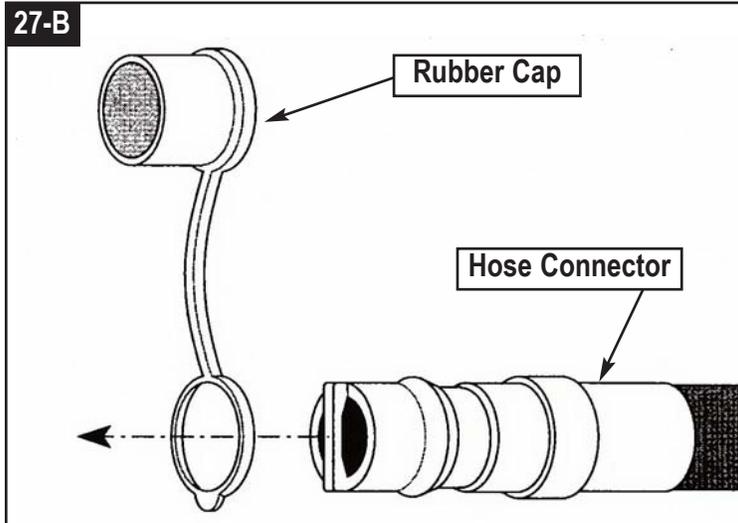
⚠ CAUTION: MAKE SURE THE GAS CONTROL KNOBS ARE IN THE "OFF" POSITION BEFORE CONNECTING THE LOWER END OF THE HOSE TO THE FUEL SOURCE.

TO CONNECT AT THE FUEL SOURCE: PUSH BACK THE SLEEVE OF THE QUICK DISCONNECT COUPLING AND INSERT THE HOSE CONNECTOR. RELEASE THE SLEEVE AND PUSH THE CONNECTOR INTO THE COUPLER UNTIL THE SLEEVE SNAPS FORWARD.

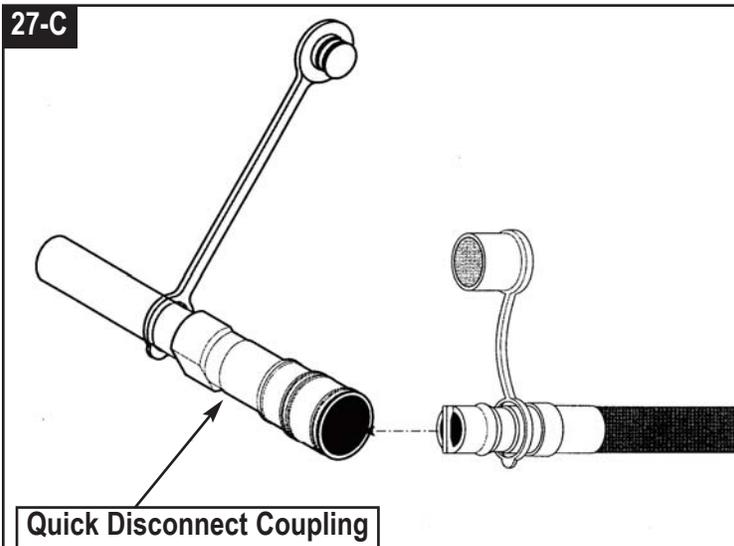
TO DISCONNECT AT THE FUEL SOURCE: PUSH BACK THE SLEEVE AND PULL OUT THE CONNECTOR. THIS AUTOMATICALLY SHUTS OFF THE GAS. IMMEDIATELY PLACE THE RUBBER PLUG INTO THE QUICK DISCONNECT END. TURN OFF THE FUEL SOURCE SHUT-OFF VALVE IF APPLICABLE.

⚠ WARNING: DURING ASSEMBLY OF GRILL AND WHEN CONNECTING OR DISCONNECTING THE HOSE FROM THE FUEL SUPPLY LINE, 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.

27-B



27-C



Connecting Type 1 L.P. Gas Cylinders

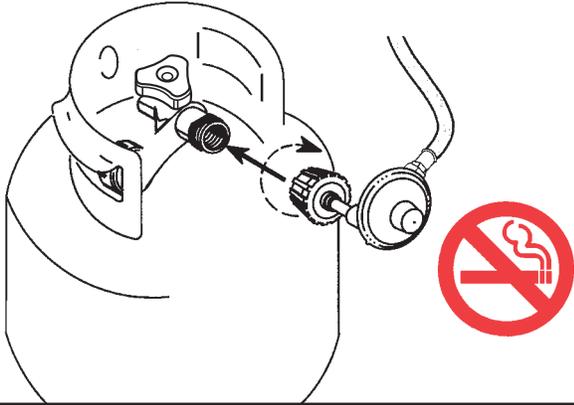
⚠ WARNING

This procedure **MUST** be performed **OUTDOORS** only! Be sure L.P. cylinder valve is closed. Attach to Grill. 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.

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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 (see Fig. 15).
5. Turn the coupling nut clockwise, tighten to a full stop. If you cannot complete the final connection, disconnect the regulator and repeat steps 4 through 6. 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. 16 on pg. 32.

Leak Testing

⚠ DANGER

TO PREVENT FIRE OR EXPLOSION HAZARD:

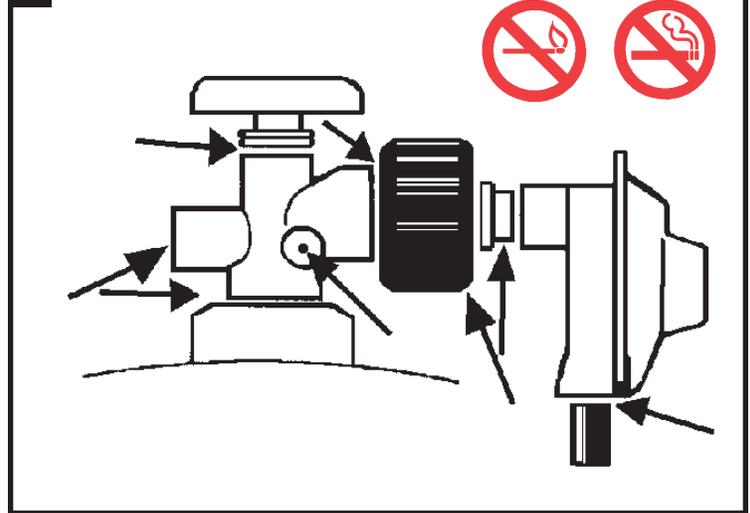
- NO SMOKING. **DO NOT** use or permit sources of ignition in the area while doing a leak test.
- Perform leak tests outdoors only.
- **NEVER** perform a leak test with fire or flame.

Leak Testing (cont.)

How to Check for Leaks

1. Make 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. 16. If bubbles appear at these areas, a leak is indicated.

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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 a replacement part recommended by Coleman. **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 L.P. gas dealer. **DO NOT** use grill until the leak is corrected.

• When to test for leaks:

1. 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.
2. Perform a leak test at least once each year whether the L.P. gas supply cylinder has been disconnected or not.
3. Have a dealer check the cylinder for deterioration after 12 years, according to DOT regulations. Immediately replace cylinder if any deterioration is found.

Fixing A Fuel Leak (cont.)

⚠ CAUTION

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

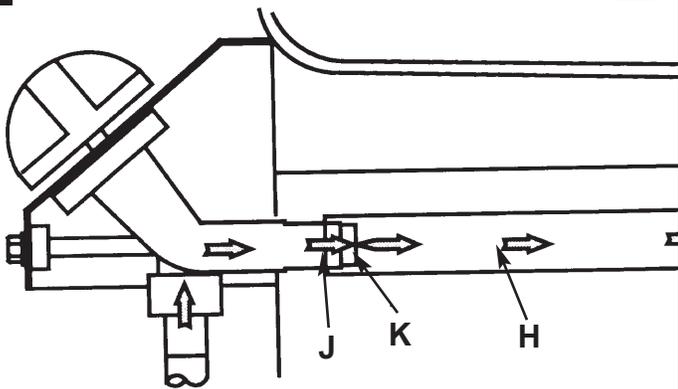
Start-Up Check List

⚠ WARNING

Failure to follow these safety steps before using grill each time could result in a fire that could be hazardous to you, your appliance or property. It is especially important to observe these steps after the grill has been stored, moved or cleaned.

- 1. Regularly check burner venturi tubes for blockage from an insect nest. Read "Cleaning the Venturi" on pg. 36 and "Troubleshooting" on pg. 37.
- 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. 17)
- 3. Inspect the gas supply hoses before each use. Hoses can be burned or chafed if they are routed improperly. See that hoses have no kinks, sharp bends or tension. Insure that hoses are at least 3 inches away from any hot surface.
- 4. Use only the gas specified.
- 5. Keep the grill on a level surface.
- 6. Keep grease pan empty at start up.

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REPRESENTATIVE ILLUSTRATION

⚠ CAUTION

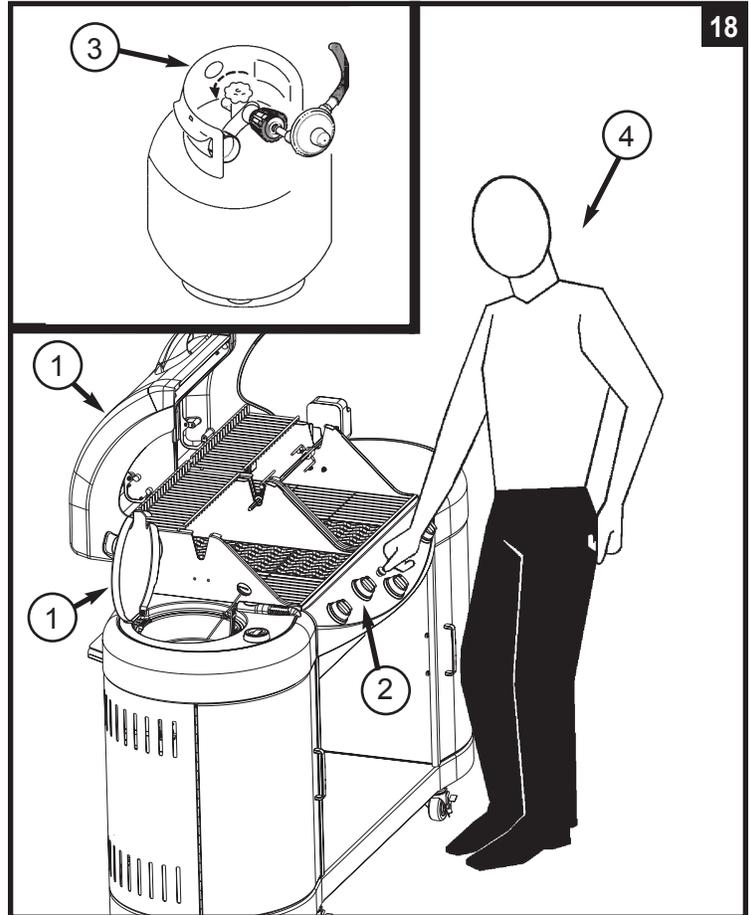
DO NOT add charcoal or lighting fluid!

Lighting Instructions

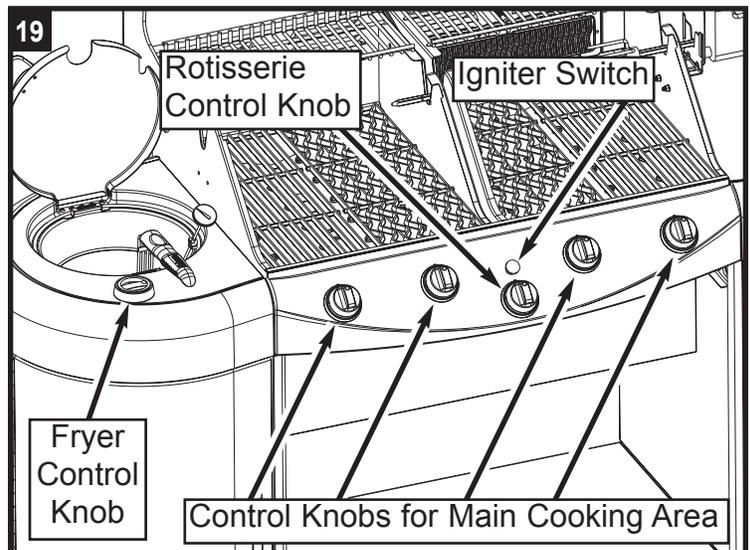
⚠ WARNING

THE FOLLOWING RULES MUST ALWAYS BE FOLLOWED IN THIS ORDER (Fig. 18):

1. OPEN GRILL LID AND FRYER LID! Any attempt to light the grill with the lids down could cause an explosion.
2. Remove the Rotisserie handle.
3. Check that the burner control knobs are turned to "OFF".
4. Turn on fuel supply. For an L.P. gas cylinder, turn the top cylinder valve knob counterclockwise one rotation to open.
5. DO NOT stand with head or arms over grill.



18



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Lighting Main Burners

Igniter Lighting

1. Turn on any or all main burner gas control knobs to high. (Fig. 19)
2. Press the igniter switch until the flame ignites.
3. If the flame does not immediately light, turn off control knobs and wait five minutes for gas to clear.
4. Repeat steps 1 through 3.
5. If the burner does not light on second try, turn off knobs and try match-lighting the burner.

Match Lighting

⚠ CAUTION

Use a LONG wooden match. Make sure all burner controls are off except one being lighted. If a long-reach match or lighter is not accessible, there is a match extension provided. Insert a match in the holder end of the extension, strike the match and insert it through a match-lighting hole located underneath the control panel, directly under the burner to be lit.

1. Strike and place the burning match near the BURNER being operated.
2. Turn on BURNER CONTROL KNOB while holding match near burner.
3. The other burners can be ignited by turning them on one at a time after first burner is lighted.

Lighting Rotisserie Burner

⚠ CAUTION

• DO NOT OPERATE THE GRILL WITH THE ROTISSERIE HANDLE ON THE SPIT ROD.

Igniter Lighting

1. Turn on Rotisserie Burner Gas Control knob to high. (Fig. 19)
2. Press the igniter switch until the flame ignites.
3. If the flame doesn't immediately light, turn off control knob and wait five minutes for gas to clear.
4. Repeat steps 1 through 3.
5. If the burner does not light on second try, turn off knob and try match-lighting the burner.

Match Lighting

⚠ CAUTION

Use a LONG wooden match. Make sure all burner controls are off except one being lighted. Strike the match, and place the burning match near the burner screen beside the electrode tip.

1. Strike and place the burning match near the ROTISSERIE BURNER SCREEN.
2. Turn on ROTISSERIE BURNER CONTROL KNOB while holding match near the burner screen.

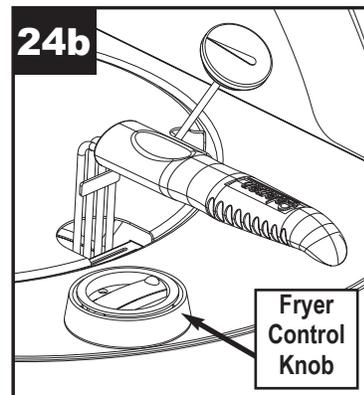
⚠ CAUTION

• Before removing spit from grill, make sure gas control knobs are turned to "OFF". Use protective gloves or tools when removing the spit to avoid burn hazard from spit, food or hot juices.

Fryer Burner Lighting

Igniter Lighting:

1. Make sure all valves or OFF.
2. Turn on the cylinder valve.
3. Push in and turn on the Fryer Control Knob counterclockwise to START. (Fig. 24b).
4. Continue to depress and hold the Fryer Control Knob.
5. Press the igniter switch until the flame ignites.
6. After burner ignition, continue to hold Fryer Control Knob in for 15-30 seconds then rotate Fryer Control Knob to HIGH setting.
7. If the flame does not immediately light, turn off Fryer Control Knob and wait for five minutes for gas to clear.
8. Repeat steps 3 through 6.
9. If the burner does not light after trying again, turn off Fryer Control Knob and try match lighting the burner.



HINT: If the igniter fails to light the fryer 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. Make sure all burner controls are off except one being lighted. Strike the match and place the burning match near the burner gas port holes, from below the fryer. Removing the Fryer Grease Pan will make it easier to access the Fryer Burner. Be sure to replace the Fryer Grease Pan as soon as the burner stays lit.

1. Make sure all valves or OFF.
2. Turn on the cylinder valve.
3. Strike and place the burning match near the burner gas port holes, from below the fryer.
4. Push in and turn on the Fryer Control Knob counterclockwise to START. (Fig. 24b).
5. Continue to depress and hold the Fryer Control Knob.
6. After burner ignition, continue to hold Fryer Control Knob in for 15-30 seconds then rotate Fryer Control Knob to HIGH setting.

Shutting Off the Grill

⚠ CAUTION

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

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

⚠ CAUTION

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

General Use and Correct Burner Flames

⚠ WARNING

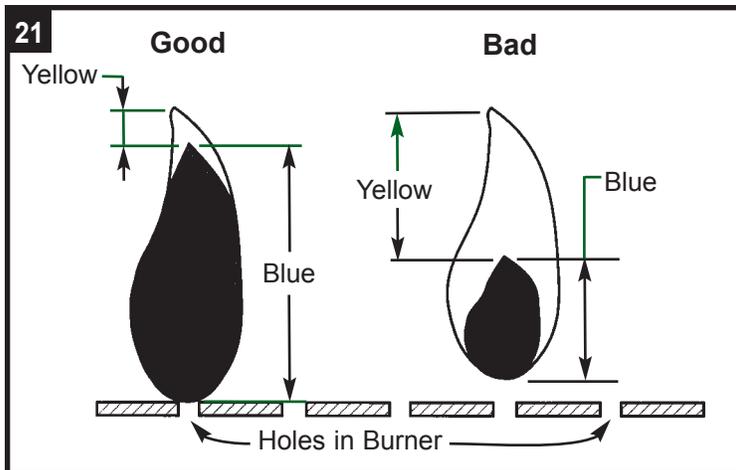
- Keep grill area clean and free from combustible materials, gasoline and other flammable vapors, liquids, and spare L.P. cylinders.
- DO NOT obstruct the flow of combustion and ventilation air.
- Keep the ventilation opening(s) of the L.P. cylinder enclosure free and clear of debris.
- A barbecue grill becomes hot during use. DO NOT touch grates, or cooking surfaces.
- Be sure to tighten all hardware (screws, nuts, bolts, etc.) at least once a year or each grilling season.

Condition The Grill

- Before using the grill for the first time or after storage, operate grill 15 minutes on high setting, with lid closed, to burn away oil.
- Once the oil has burned 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.
- Flames should appear similar to the good flame shown in Fig. 21 and as follows:
- A good flame should be blue with yellow tip.
- 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 repositioning venturi over valve and orifices.
- Grills that have been in use for a while sometimes begin to show more yellow flame. A build-up of food deposits, fats or cooking seasonings can cause yellowing flames. Clean the burner to remove residue and check for clogged burner holes or blocked venturi (see "Cleaning the Venturi" pg. 36).
- 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 the more you use the grill and as you become familiar with it.



Grilling Tips and Hints

Burner Control Setting Tips

- The high flame setting is too hot for direct cooking. The high flame setting is good for quick searing of meat, then finish cooking on medium or low flame settings.
- Use high flame setting with lid closed to preheat the grill for 5 minutes before cooking and with lid closed for a maximum of 5 minutes after cooking to burn off grease drippings.
- Use medium flame setting for direct cooking of steaks, pork chops, chicken and hamburgers.
- Use low flame setting for roasts and rotisserie foods.
- Thick steaks will finish with a better texture and more juice if first seared on high flame setting then cooked on low flame setting.

Safe Grill Operation

- NEVER leave cooking food unattended. Continually observing the food will help in maintaining an even temperature, conserve fuel, improve the food's flavor and lessen flare-ups.
- To open grill lid, slowly lift handle to avoid burning in case of a grease fire flare-up.
- DO NOT expose any part of your body directly above the cooking area.

Food Preparation Hints

Your grill can cook a variety of foods. For best results, follow these instructions:

- Trim excess fat from meat and poultry. Slash any remaining fat to stop curling, but take care not to cut the meat.
- Frozen meat and poultry should be thawed prior to cooking.
- Frozen fish and vegetables will cook without thawing.
- Placing frozen food on very hot porcelain cooking grates can cause temperature shock and crack the finish.
- Salt food after cooking to help prevent drying out the food.
- Brush naturally lean meats with cooking oil or margarine.
- Cook small pieces of tender foods in foil or on special delicate-food cooking grates (see Cooking Methods on pg. 36).
- Apply barbecue, tomato or sugar-based sauces no sooner than the last 10 minutes of cooking.
- Turn food with tongs or spatula; piercing food, especially meat, tends to dry it out.

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 L.P. cylinder valve.
4. Clean all parts and inspect for damage. Parts to check for damage are the L.P. cylinder, cylinder valve, regulator, gas supply hose, burner valve(s) and burner(s).
5. If any of the above mentioned components are damaged, seek replacement from Coleman before operating the grill again. Locate your nearest service center by calling 1-800-835-3278.

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 preheating 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.
- Be sure to follow the "Cleaning and Maintenance Instructions."

Cooking Methods

Direct Method:

- The heat source is directly below the food.
- Use for browning meat or cooking hot dogs and hamburgers, but check food frequently.
- Use for skillet and stir-fry cooking, but limit the amount of oil and heat to be used.
- Cook roasts, turkey or duck on low heat. Place meat with water in foil pan with corrugated bottom. Replenish water as needed.

Indirect Method:

- Light only one side of the burner and place food on opposite side for cooking.
- Allows food to cook at lower temperatures which increases tenderness and reduces grease flare-ups.
- Good method of cooking foods that burn easily (vegetables, fish, etc.).
- Cook casseroles in ovenware or foil pans much like cooking in a conventional oven.
- Also try placing a pan of water above the lit burner side to help meat retain its juices. Replenish water as needed.

Side Fryer Cooking Methods

The Side Fryer Option allows for several additional cooking methods.

⚠ WARNING

- Never exceed the maximum amount of food to be fried in one batch.
- Do not let oil temperature exceed 400 deg. F.
- To avoid a boil-over, slowly lower all food into the hot oil.
- Be careful; hot steam will emerge from around the lid and the rear vent opening during frying.
- Dry all foods before frying. Food should be as dry as possible before placing in the hot oil.
- Avoid placing food with excessive ice crystals into the hot oil because a boil-over may occur.

Initial Start-up Notes:

- Before using the fryer for the first time or after storage, wash the reservoir and fryer basket with soap and water. Thoroughly dry the components before adding oil or food to the reservoir.
- It is normal to see some smoking due to manufacturing residue and oils when you use your fryer for the first time.

Deep Fat Frying:

- Read and follow food package instructions for deep fat frying.
- Purchase a good quality frying oil or liquid frying fat. Read and follow the directions provided with the frying oil or fat.
- Open the lid and remove the basket from the fryer.
- Fill the side fryer reservoir with 3 qts. maximum, 1.5 qts. minimum of oil or fat that is suitable for deep-frying. **Do not fill above the mark indicated on the inner reservoir.** Never mix two kinds of oil or fat!
- Light the fryer burner. The thermometer provided with the fryer must be used at all times. Use the burner control knob to maintain the correct temperature.
- Put the food to be fried in the wire basket (for your safety, do this away from the hot oil).
- Carefully and slowly lower the wire basket into the fryer, then close the lid.
- After frying, open the lid. Use the handle to lift the basket out of the oil and place the basket in the highest position to allow the oil to drip back into the reservoir and then remove the wire basket from the fryer.

Frying Tips:

- Experiment - Vary the amount of food per batch to give the best results. Start with a maximum of basket 1/2 full.
- As an example, 1/2 basket of frozen french fries is approximately 1-1/2 lbs., equal to about 6 servings.
- To ensure crisp food, avoid low cooking temperatures which prolongs the cooking time and allows food to soak up excess oil.
- Because the oil loses its desirable cooking qualities with use, replace with fresh frying oil regularly.

Steaming:

- For best flavor, use fresh water.
- Experiment with seasonings specifically made for steaming foods.
- Bring the water to a boil to create steam.
- Keep the basket in the highest position and close the lid.

Warming:

- Place liquid foods such as soups or beans directly into the reservoir. Adjust the temperature to low and stir often to prevent scorching.

Cleaning the Venturi

⚠ WARNING

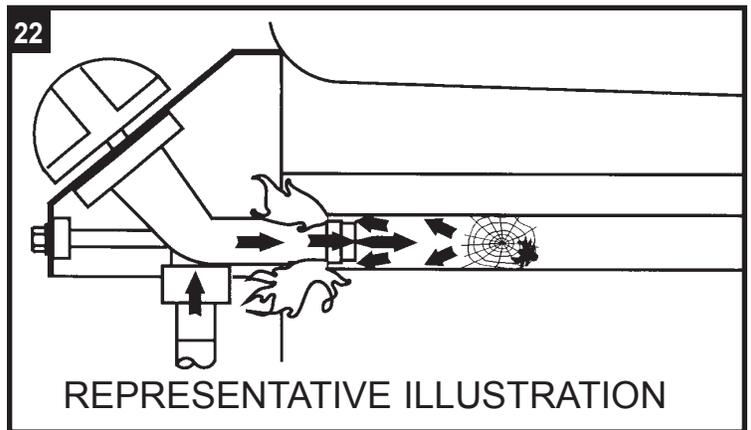
Spider's nests or wasp's mud inside the venturi may cause fire at valve. If a fire occurs, immediately turn off gas supply at L.P. cylinder valve (see representative illustration in Fig. 22). If your grill is set up for use with Natural Gas, turn off gas supply at the system manual shut off valve.

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. 23.
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.



Cleaning and Maintenance

⚠ CAUTION

All cleaning and maintenance should be done only when grill is cool & with the fuel supply turned off at the cylinder. If your grill is set up for use with Natural Gas, turn off gas supply at the system manual shut off valve.

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:

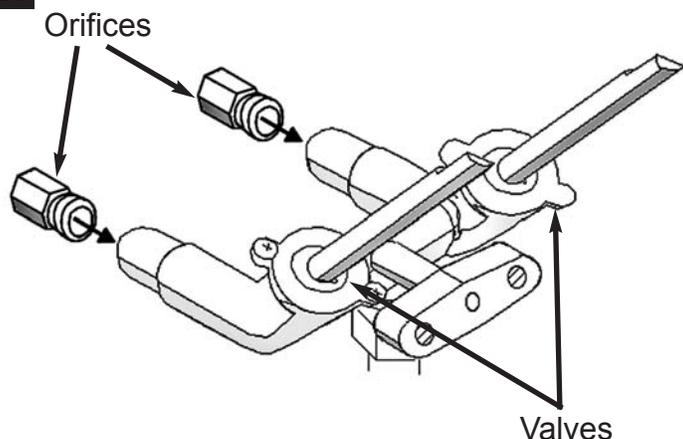
- **BURNER:** Wire-brush loose corrosion from burner exterior. Clean clogged gas port holes with an opened paper clip. Replace corroded or damaged burners that would emit excess gas.
- **STAINLESS STEEL:** Clean with any multipurpose (low abrasive, no phosphorous) metal polish or stainless steel polish and a soft cloth to prevent marring or scratching the surface. **NEVER USE OVEN CLEANER!**
- **ORIFICES:** Unscrew orifices from rear of valves (Fig. 24). Wash orifices in solvent and blow air through the small end holes. Carefully replace the orifices in valve when they are dry. Make certain that orifices are tightly reassembled.

⚠ DANGER

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

- **COOKING GRATES:** Clean cooking grates with mild soap and hot water. Remove stubborn residue with a mild cleanser or scrub brush. Use a brass-bristle brush on porcelain-coated grates. **DO NOT** use a commercial oven cleaner.
- **PORCELAIN-COATED HEAT TENTS™:** Wipe off grease residue using a cleaning pad and a brass-bristle brush to knock off residue. Use care not to damage porcelain finish. Replace heat tents to their correct position.
- **GRILL INTERIOR:** Remove grates and porcelain heat tents. Scrape side with tools and remove excess grease and cooking residue.

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REPRESENTATIVE ILLUSTRATION

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:

- Move grill slowly. **DO NOT** run with or pull the grill behind you; it could hit you from behind causing injury.
- **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 cylinder outdoors. If left outdoors, turn off the fuel supply to the L.P. cylinder and cover the grill for protection from the weather. Grill covers may be purchased from a grill dealer or manufacturer.

⚠ WARNING

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

Troubleshooting

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

Possible Causes and Solutions:

1. Make sure the 9-volt battery is fresh.
2. Check for spider webs or insect nest in venturi and clean venturi.
3. Lack of fuel. Check to see cylinder valve is open and cylinder has fuel.
4. Misalignment of venturi on orifices. Position venturi over orifices.
5. Burner ports, orifices, valves or hose have blockage. Clean the components.
6. If burner lights with match but not igniter, check ceramic electrode position in gas collector and condition of igniter wire and its connections. Perform igniter test and replace any damaged parts.
7. Crimped fuel supply hose needs straightened.
8. Regulator failure or damaged hose need to be replaced by an authorized service dealer.
9. Make sure hose to cylinder is properly assembled (pg. 32).

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 seasoning 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. Venturi may be misaligned and needs to be lined up over orifice.

Troubleshooting cont.

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 venturi.
2. Cold grill needs to be preheated for 5 minutes on high setting.
3. Venturi may be misaligned and needs to be 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.

Problem: Grill too hot.

Possible Causes and Solutions:

1. Excessive flareups which require the maintenance described in this book, pg. 35, under "IN CASE OF GREASE FIRES".
2. A damaged orifice or regulator which requires replacement with factory authorized parts.
3. Buildup of grease inside grill will require cleaning and emptying 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. Tighten connections with an adjustable wrench and replace damaged parts. 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 venturi.
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 needs to be lined up over orifice.



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.

For Your Additional Safety

Current L.P. gas cylinders are fitted with an Overfill Protection Device (O.P.D.). To insure that you retain this safety-device, take your cylinder to an L.P. 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.

For Your Additional Safety cont.

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.

CURRENT GAS CYLINDERS ARE ALSO EQUIPPED WITH AN OVERFILL PROTECTION DEVICE (O.P.D.) WHICH GREATLY REDUCES THE CHANCE OF ACCIDENTALLY OVERFILLING THE CYLINDER.

SPECIAL NOTE CONCERNING L.P. GAS CYLINDERS:

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

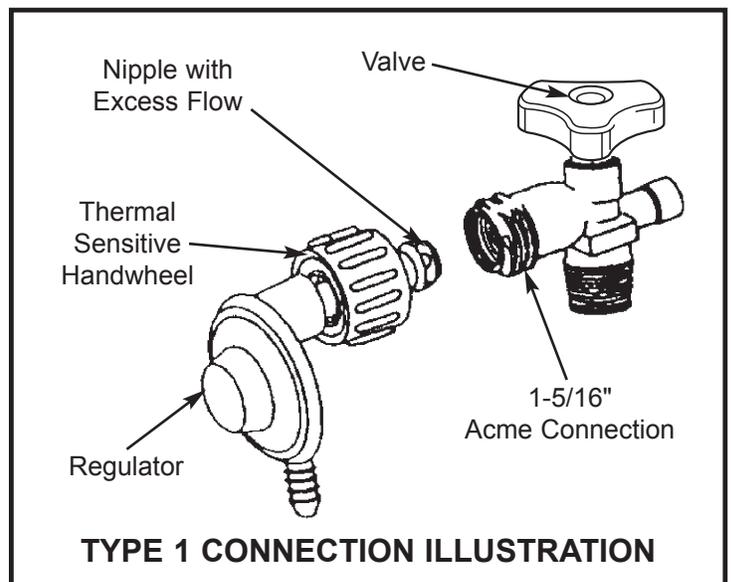
SPECIAL NOTE CONCERNING TYPE 1 CONNECTION DEVICES:

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 valves before opening the cylinder valve. SOLUTION: Shut off the burner valves and the L.P. cylinder valve and open in the proper order:
 - a). Open the L.P. cylinder valve first, then
 - b). Open burner valve 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 L.P. cylinder was not properly purged before it was filled. SOLUTION: See your L.P. gas supplier.



ATTN: DEPT 589

WICHITA, KS 67201
PO BOX 2931
PRODUCT REGISTRATION DEPARTMENT



Please
Place
First-Class
Stamp
Here

Please do not send other
correspondence to the address below.

PLEASE FOLD AND SEAL WITH TAPE, DO NOT STAPLE.

Coleman® Grill Warranty Registration Card



IMPORTANT!

**COMPLETE THE ATTACHED REGISTRATION CARD AND RETURN WITHIN 10
DAYS TO RECEIVE THESE IMPORTANT BENEFITS:**

- ▶ **CONFIRM YOUR WARRANTY:**
Your prompt product registration confirms your right to the protection available under the terms and conditions of your Coleman® warranty.
- ▶ **PROTECT YOUR PRODUCT:**
We will keep the model number and date of purchase of your new Coleman® product on file to help you refer to this information in the event of an insurance claim such as fire or theft.
- ▶ **PROMOTE BETTER PRODUCTS:**
We value your input. Your responses will help us develop products designed to best meet your needs.

CONGRATULATIONS ON YOUR NEW COLEMAN® GRILL PURCHASE!

If you have any questions about your product, please call Coleman Customer Service at 1-800-835-3278.
For easier/faster warranty registration, please go to the warranty registration section of our Coleman Web site at www.coleman.com.

1. Mr. 2. Mrs. 3. Ms. 4. Miss.

First Name: _____ **Initial:** _____ **Last Name:** _____

Address (Number and Street): _____ **Apt #:** _____

City: _____ **State:** _____ **Zip:** _____

Phone #: _____

2. **Date of Purchase:** _____/_____/_____ 3. **Purchase Price:** \$ _____ .00 (Excluding Tax)
Month Day Year
 1. Regular Price 2. Sale Price 3. Don't Know

4. **Store where purchased:** _____

5. **Product Model Number:** _____

6. **Can Coleman contact you with promotional information or updates about Coleman® products?**
 1. Yes, Please contact me. 2. No, Thanks

7. **E-mail Address:** _____

The following questions are not required to obtain warranty service but will greatly assist us in understanding your needs and building better performing products.

8. **Which factors most influenced your purchase? (Please check all that apply.)**

- | | |
|---|---|
| 1) <input type="checkbox"/> Received as a gift | 8) <input type="checkbox"/> Magazine |
| 2) <input type="checkbox"/> Brand | 9) <input type="checkbox"/> In Store Display/Sign |
| 3) <input type="checkbox"/> Price | 10) <input type="checkbox"/> Packaging |
| 4) <input type="checkbox"/> Style | 11) <input type="checkbox"/> Size |
| 5) <input type="checkbox"/> Recommendation from Store Salesperson | 12) <input type="checkbox"/> Weight |
| 6) <input type="checkbox"/> Recommendation from Friend | 13) <input type="checkbox"/> Ease of Use |
| 7) <input type="checkbox"/> Television | 14) <input type="checkbox"/> Other Features |
| | 15) <input type="checkbox"/> Other |

9. **Which of these best describes this purchase? (Please check all that apply.)**

- 1) Received as a gift
 2) First of this type of product owned
 3) Addition to Coleman products
 4) Replaced old Coleman product
 5) Replaced another brand product
 6) Purchase in addition to another brand

10. **Do you participate in any of the following activities? (Please check all that apply.)**

- | | |
|--|--|
| 1) <input type="checkbox"/> Tent Camping | 10) <input type="checkbox"/> Barbequing |
| 2) <input type="checkbox"/> RV Camping | 11) <input type="checkbox"/> Rock Climbing |
| 3) <input type="checkbox"/> Hiking/Backpacking | 12) <input type="checkbox"/> Bicycling |
| 4) <input type="checkbox"/> Fishing | 13) <input type="checkbox"/> Leisure Walking |
| 5) <input type="checkbox"/> Boating | 14) <input type="checkbox"/> Canoeing |
| 6) <input type="checkbox"/> Going to the Beach | 15) <input type="checkbox"/> Kayaking |
| 7) <input type="checkbox"/> Tailgating | 16) <input type="checkbox"/> Entertaining |
| 8) <input type="checkbox"/> Picnicking | 17) <input type="checkbox"/> Backyard Entertaining |
| 9) <input type="checkbox"/> Hunting | 18) <input type="checkbox"/> Attend Auto Racing |

11. **What other brands did you consider?:** _____

19. **What grill feature influenced the purchase of your Coleman® grill? (Please check all that apply.)**

- | | | |
|---|---|--|
| 1) <input type="checkbox"/> Amount of BTU's for cooking | 7) <input type="checkbox"/> Side burner (if applies) | 13) <input type="checkbox"/> Size of the grill (available cooking square inches) |
| 2) <input type="checkbox"/> Cart design | 8) <input type="checkbox"/> Steamer/Fryer/Warmer (if applies) | 14) <input type="checkbox"/> Integrated storage cabinet |
| 3) <input type="checkbox"/> Flame control cooking system | 9) <input type="checkbox"/> Side table design | 15) <input type="checkbox"/> Price |
| 4) <input type="checkbox"/> Power burner | 10) <input type="checkbox"/> Color of the grill (not including stainless steel) | 16) <input type="checkbox"/> Rotisserie (if applies) |
| 5) <input type="checkbox"/> Stainless steel material (if applies) | 11) <input type="checkbox"/> Warming racks | 17) <input type="checkbox"/> Other |
| 6) <input type="checkbox"/> Porcelain or stainless steel cooking grates | 12) <input type="checkbox"/> Dependable igniter | |

12. **Date of Your Birth:** _____/_____/_____

13. **For your primary residence, do you:**
 1. Own 2. Rent

14. **Education: (Check only one.)**

- 1) High school diploma
 2) Some college
 3) College degree
 4) Some graduate school
 5) Graduate degree

15. **Marital Status:**

1. Single 2. Married

16. **Number of people in household:** _____

17. **Number of kids in household under 18 years of age:** _____

18. **Which best describes your family income?**

- 1) Under \$15,000
 2) \$15,000 - \$24,999
 3) \$25,000 - \$34,999
 4) \$35,000 - \$49,999
 5) \$50,000 - \$74,999
 6) \$75,000 - \$99,999
 7) \$100,000 - \$149,999
 8) Over \$150,000

Thank you for filling out this questionnaire. Your answers are important to us. Please check here [] if you prefer not to learn more about Coleman® Outdoor Cooking Products or obtain information on new interesting opportunities from other companies.



Spice-rubbed spareribs

Cooking time: 45 minutes to partial boil; 16-20 minutes to grill

6 pounds baby back pork spareribs
water to cover

For the spice mixture:

- 2 Tb brown sugar
- 3 Tb paprika
- 1 Tb chili powder
- 1 tsp garlic powder
- 2 tsp black pepper
- 1 Tb Dijon mustard
- 1 Tb salt
- 1 cup bottled barbeque sauce, to brush over ribs

Put the ribs in a very large stockpot on the burner. Cover with water, and simmer 45 minutes, until tender. Mix the spice mixture in a small bowl. Drain the ribs. Place on a baking sheet and rub with the spice mixture. Cover and refrigerate one hour. Spray grate with non-stick cooking spray and then heat the grill to high. Grill ribs 8 minutes a side taking care not to burn the crust. Remove from the grill and slice. Serve with your favorite barbeque sauce.



Grilled tuna steaks with olive vinaigrette

Cooking time after marination: 10 minutes

4 6-8 oz. Tuna steaks

For the marinade:

- 2 Tb olive oil
- juice of one lemon
- 1 tsp chopped fresh thyme
- salt and black pepper

Put tuna in baking dish and drizzle with olive oil and lemon. Sprinkle each side with thyme and salt and pepper. Let marinate 1 hour. Heat the center grill to high and grill tuna 4-5 minutes per side for medium. Remove from grill and serve hot with the Olive Vinaigrette.

Olive Vinaigrette:

- 1/2 cup kalamata olives, pitted and chopped fine
- 1/2 cup green olives, pitted and chopped fine
- 3 cloves garlic, minced
- 1 roma tomato, seeded and diced small
- 2 Tb red wine vinegar
- 2 Tb extra-virgin olive oil
- 2 Tb chopped fresh basil
- 1 tsp chopped fresh rosemary
- salt and black pepper to taste

Mix all ingredients well in a bowl. Serve at room temperature.



Asian-flavored eggplant

Cooking time: 8-10 minutes

2 large eggplant, peeled and sliced into 1/2 inch rounds

2 Tb olive oil

For the sauce:

1 tsp grated ginger

3 cloves minced garlic

4 green onions, sliced thin

2 Tb soy sauce

1 Tb hoisin sauce

2 tsp sugar

juice of one lime

2 Tb sesame oil

Heat the left griddle to high, with the lid off. Heat 1 Tb olive oil and cook half the eggplant slices, until soft and browned, about 3-4 minutes per side.

Remove to a cutting board and cook remaining slices in the remaining oil. In a large bowl, combine all other ingredients, whisking well to combine. Chop the cooked eggplant roughly and add to the bowl, tossing to combine. Check seasoning and serve hot, warm, or cold. This is excellent served with plain rice.



Chili-orange pork loin

Cooking time after marination: 6-7 minutes

2 pounds boneless pork loin, cut into 16 thin slices

1/2 cup orange juice

juice of one lime

4 cloves garlic, minced

1 serrano chili, minced

2 Tb chili powder

1 Tb sugar

1 tsp salt

1 tsp dried oregano

1 Tb olive oil

In a large ziplock bag, combine the orange juice, lime juice, and all the other ingredients. Seal and shake well to combine. Add the thinly sliced meat and shake to coat, then marinate in the refrigerator 4-6 hours. Spray grate with non-stick cooking spray and then heat the grill to high. Grill meat slices 2-3 minutes per side, until nicely browned. Remove from the grill to a cutting board and slice into strips. Serve with warmed tortillas, salsa, guacamole, or other Tex-Mex-style accompaniments.



Lemongrass beef skewers with peanut dipping sauce

Cooking time after marination: 4-5 minutes

2 pounds boneless sirloin

For the Marinade:

3 cloves garlic, minced

2 stalks lemongrass, trimmed of tough outer layer, sliced (find in Asian markets)

2 Tb sugar

1 Tb soy sauce

3 Tb thai fish sauce (find in Asian markets)

1.5 inch thick slice fresh ginger, minced

1 jalapeno pepper, sliced

1 Tb peanut or canola oil

bamboo skewers

Slice the beef into long thin strips, about 1 inch wide, 1/4 inch thick, and 4 inches long. Thread onto bamboo skewers and set aside in a baking dish. In a blender, combine all the remaining ingredients and blend until smooth. Pour over the meat and let marinate 1 hour. Spray grate with non-stick cooking spray and then heat the grill to high. Grill skewers 2 minutes per side. Remove from grill and serve with Peanut Sauce.



Lamb grilled with rosemary and Dijon

Cooking time after marination: 30-40 minutes

2 pound boneless lamb leg, trimmed and butterflied

8 cloves garlic, minced

2 tsp fresh rosemary leaves, minced

1/2 tsp dried thyme

juice of one lemon

1 Tb olive oil

salt and black pepper

2 Tb Dijon mustard

1 Tb water

The night before, place the lamb in a large baking pan. Mix the garlic, rosemary, thyme, lemon and olive oil together in a small bowl and rub on both sides of the meat. Sprinkle generously with salt and pepper and cover. Refrigerate overnight.

Spray grate with non-stick cooking spray and then heat the grill to high. Place lamb on the grill and cook, about 15-20 minutes per side, until done to medium. In the last few minutes of cooking, mix the Dijon mustard with the water and brush the meat with it to glaze, taking care not to burn the glaze. Remove to a cutting board and slice thinly to serve. Serve on a bed of the French Lentil Salad.

Coleman Gas Barbecue Grill Limited Warranty

Castings and Burners - Limited Lifetime
Electronic Ignition Components - Limited Ten (10) Years
Cooking Surfaces and Other Parts - Limited Five (5) Years

The Coleman Company, Inc. ("Coleman") warrants that this product will be free from defects in material and workmanship. This warranty applies to the following parts for the following time periods: the castings are warranted for Limited Lifetime against burn-through; the burner is warranted for Limited Lifetime; electronic ignition components are warranted for ten (10) years; cooking surfaces and other parts are warranted for five (5) years, except the propane cylinder and paint finish. We **DO NOT WARRANT** in any way the propane cylinder (see label on cylinder for cylinder manufacturer's warranty) or the paint finish of the product. Coleman, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Coleman dealers, service centers, or retail stores selling Coleman products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Coleman or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

COLEMAN SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE BREACH OF ANY EXPRESS OR IMPLIED WARRANTY. EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THE ABOVE WARRANTY. SOME STATES, PROVINCES OR JURISDICTIONS DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE.

Take the product to an authorized Coleman service center. You can find the nearest authorized Coleman service center by calling 1-800-356-3612. If a service center is not conveniently located, you may call the same number for instructions on shipping the product to the Coleman Company, Inc. You may also call the same number if you have any questions concerning this warranty.

NOT VALID IN MEXICO.

For Warranty, Service and Parts

Locate your model number and serial number on the label found on the back of the grill base.



The Coleman Co., Inc. • 3600 N. Hydraulic • Wichita, KS 67219 U.S.A.
1-800-835-3278 • TDD: 316-832-8707

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