

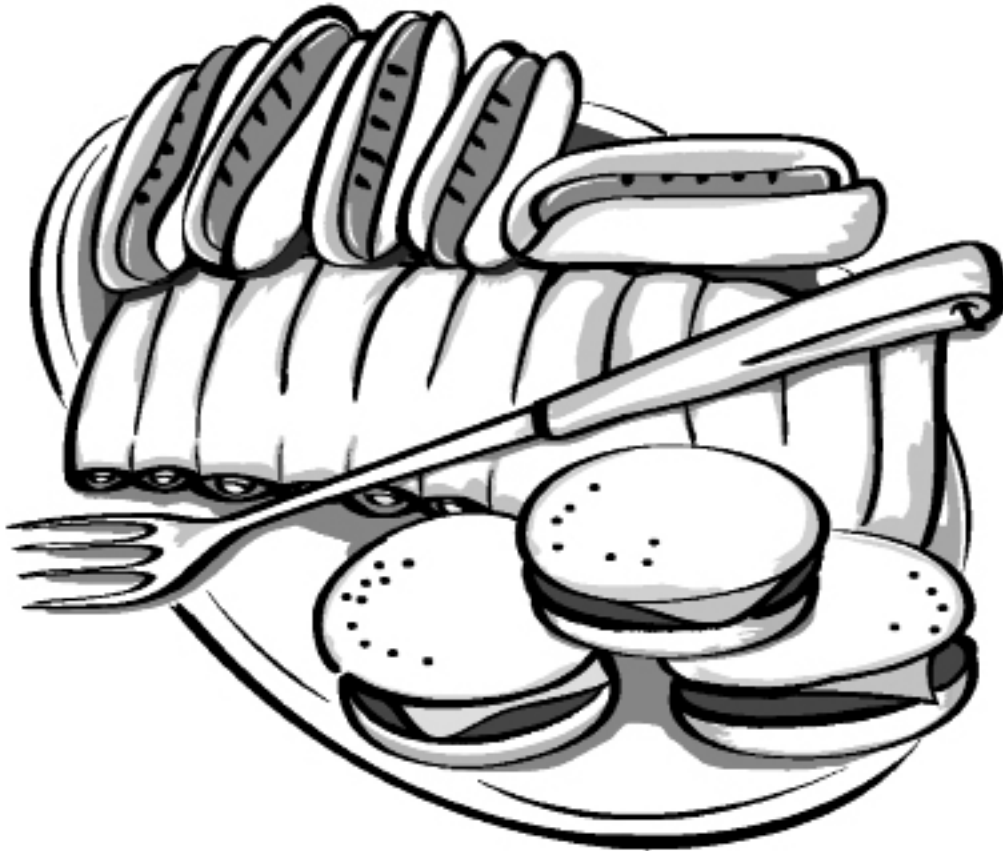
SUREFIRE™

FOUR BURNER GRILL HEAD AND ACCESS DOOR

Assembly/Installation Instructions and Use & Care Guide

For questions about features, operation/performance, parts call: 1-800-229-5647 or visit www.sureheat.com

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IMPORTANT:

Save for local inspector's use.

Installer: Leave installation instructions with the homeowner.

Homeowner: Keep installation instructions for future reference.

MODEL SF30HOLP

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OUTDOOR GRILL SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.”

These words mean:

▲ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

▲ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.



DANGER

If you smell gas:

- 1. Shut off gas to the appliance.**
- 2. Extinguish any open flame.**
- 3. Open lid.**
- 4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**



WARNING

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

State of California Proposition 65 Warnings:

- **WARNING:** This product contains a chemical known to the State of California to cause cancer.
- **WARNING:** This product contains a chemical known to the State of California to cause birth defects or other reproductive harm.

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gas fitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

IMPORTANT: This grill is manufactured for outdoor use only. For grills that are to be used at elevations above 2000 ft (609.6 m) orifice conversion is required. See “Gas Supply Requirements” section. It is the responsibility of the installer to comply with the minimum installation clearances specified on the model/serial rating plate. The model/serial rating plate for this model is located inside the Access Door.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

- Do not install portable or built-in outdoor cooking gas appliances in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
- Always maintain minimum clearances from combustible construction, see “Location Requirements” section.
- The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it **MUST** be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specific for use with the outdoor cooking gas appliance.
- Visually check the burner flames. They should be blue. Slight yellow tipping is normal for LP gas.
- Check and clean burner/venturi tube for insects and insect nests. A clogged tube can lead to fire under the outdoor cooking gas appliance.
- The LP gas supply cylinder to be used must be:
 - constructed and marked in accordance with the Specification for LP Gas Cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission.
 - provided with a listed overfilling prevention device
 - provided with a cylinder connection device compatible with the connection for outdoor cooking gas appliances.
- Always check connections for leaks each time you connect and disconnect the LP gas supply cylinder. See “Installation Instructions” section.
- When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- Cylinders must be stored outdoors and out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
- The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement pressure regulator and hose assembly specific to your model is available from your outdoor cooking gas appliance dealer.
- Gas cylinder must include a collar to protect the cylinder valve.
- For appliances designed to use a CGA791 Connection: Place a dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with a cylinder valve. Other types of caps or plugs may result in leakage of propane.

If the following information is not followed exactly, a fire causing death or serious injury may occur.

- Do not store a spare LP gas cylinder under or near this outdoor cooking gas appliance.
- Never fill the cylinder beyond 80 percent full.

SAVE THESE INSTRUCTIONS

UNPACKING INSTRUCTIONS

1. Using a utility knife, cut the tape to open the top flaps of the carton. .
2. Remove the Assembly/ Installation Instructions and Use and Care Guide.
3. Remove the cardboard panel on the top. Remove the corner supports on the top of the inside of the carton. Remove the foam from the two sides.
4. Remove the bread warmer and the rotisserie spit
5. Remove the foam packaging from the top and sides of the grill head assembly.
6. Remove the four corner supports from the inside of the carton.
7. Using two or more people, remove grill head assembly from carton with the foam underneath the grill head assembly.
8. Remove the plastic bag from the grill head.
9. Remove screws (with hang tags attached) located on either side of the grill head.

⚠ WARNING

Excessive Weight Hazard

Use two or more people to move and install grill.

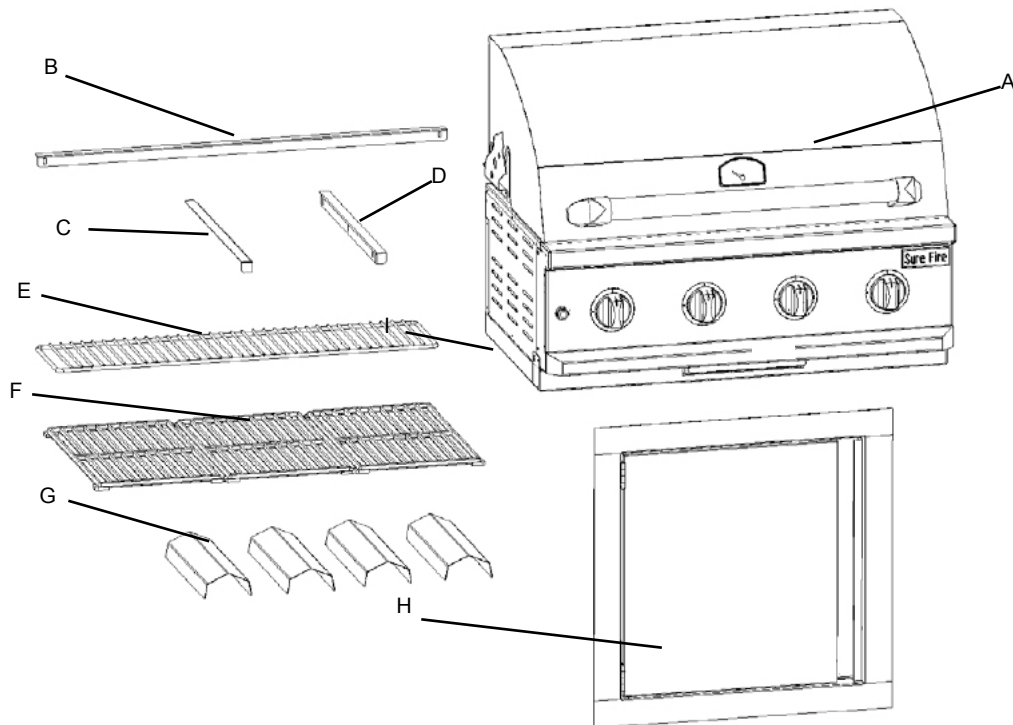
Failure to do so can result in back or other injury.

10. Open hood remove and open the box which contains grill component parts. Remove all packaging materials and set component parts aside.
11. Remove wrapped flavor grids from top of box. Open box and remove contents and set aside.
12. Dispose of/recycle all packaging materials.

ASSEMBLY REQUIREMENTS

Parts Supplied

View of Unassembled Grill Parts



- A. Hood assembly
- B. Back trim
- C. Left trim
- D. Right trim

- E. Bread warming rack
- F. Grates
- G. Flavor grids
- H. Door assembly

Not shown:
Package of small components

Assembly Hardware Supplied

- 8 - Self-tapping Screws



- 1 - "AA" battery

NOTE: Other hardware required is attached to the grill where needed.

Tools Needed

- # 2 Phillips screwdriver
- Tape Measure
- Adjustable wrench
- Level
- 1/2" wrench or socket
- 1/4" nut driver or socket
- Non-corrosive leak detection solution

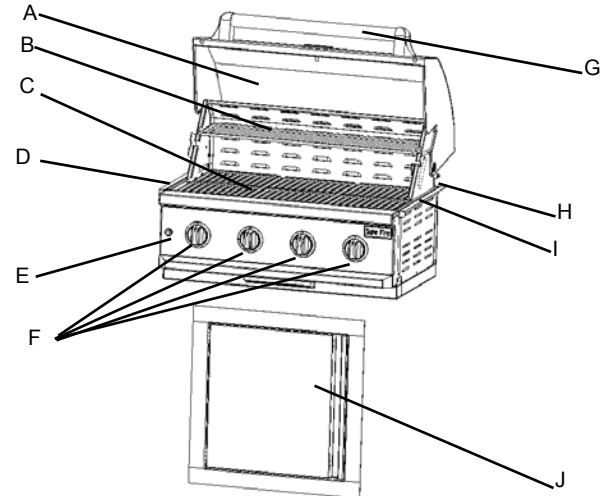
Parts Supplied

- Gas pressure regulator/hose assembly set for 11" WCP LP gas (attached to manifold).

Parts Needed

- 20 lb LP gas fuel tank

Assembled Grill View

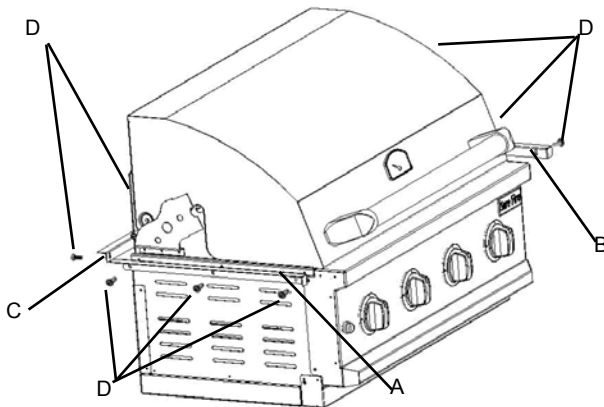


- | | |
|-----------------------------|------------------|
| A. Roll top grill hood | F. Control knobs |
| B. Bread warming rack | G. Hood handle |
| C. Grilling/cooking surface | H. Back trim |
| D. Left trim | I. Right trim |
| E. Electronic igniter | J. Door assembly |

ASSEMBLY INSTRUCTIONS

Assemble trims

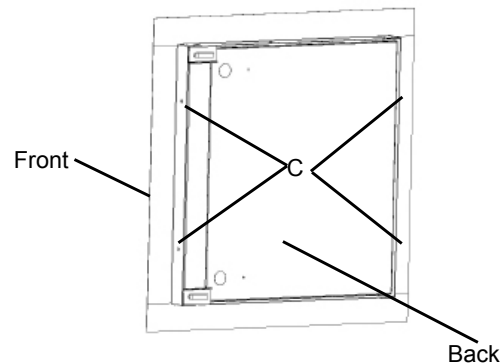
- Loose the eight (8) self-tapping screws on the sides and back of the grill hood.
- Use 3 self-tapping screws to secure the left trim to the left side of the grill hood and repeat this to secure the right trim. Use 2 self-tapping screws to secure the back trim to the back of the grill hood.



- A. Left trim
- B. Right trim
- C. Back trim
- D. Self-tapping screws

Assemble Access Door

- Use four (4) Phillips head screws to secure the door in the masonry base.

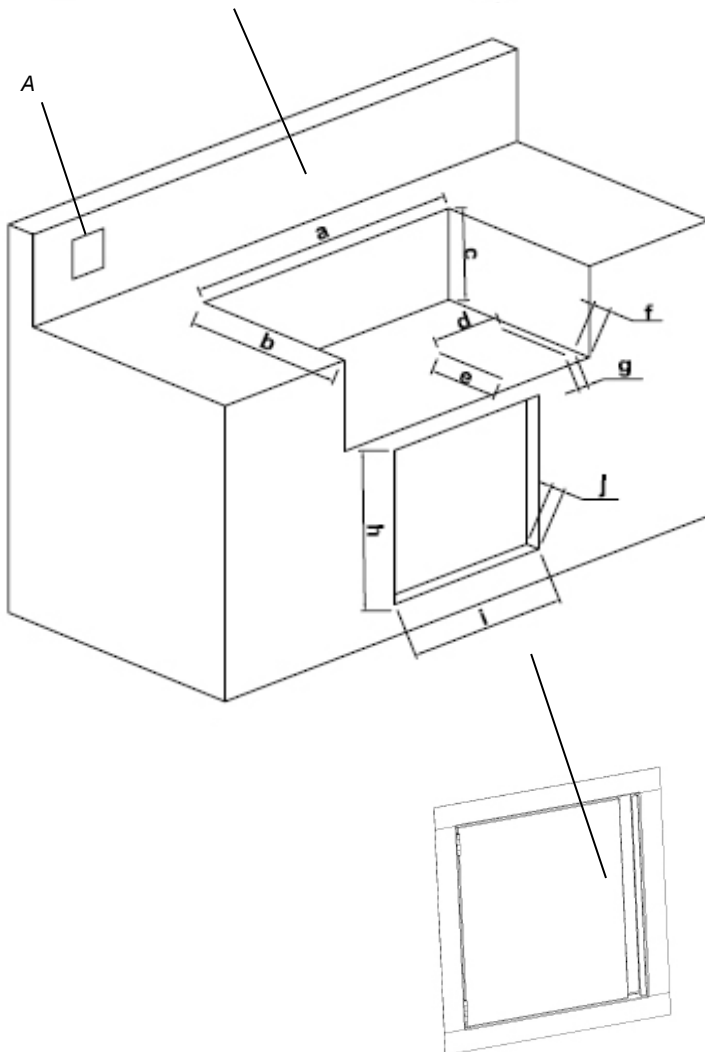
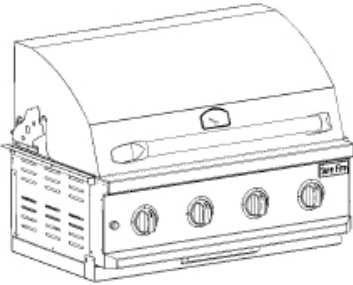


- A. Phillips head screws

Assemble hood and door to masonry base

1. Place the grill hood in the masonry base.

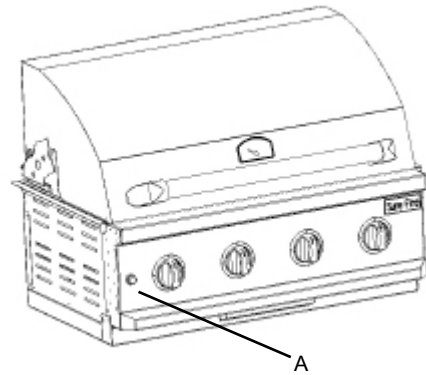
Built-in dimensions			
a	30 1/2"	f	2"
b	16 1/8"	g	1 1/8"
c	11	h	18 3/4"
d	8"	i	18 1/2"
e	8"	j	1 1/2"



- A. Electrical outlet for rotisserie (optional)
 B. Required gas cutout

Assemble igniter assembly

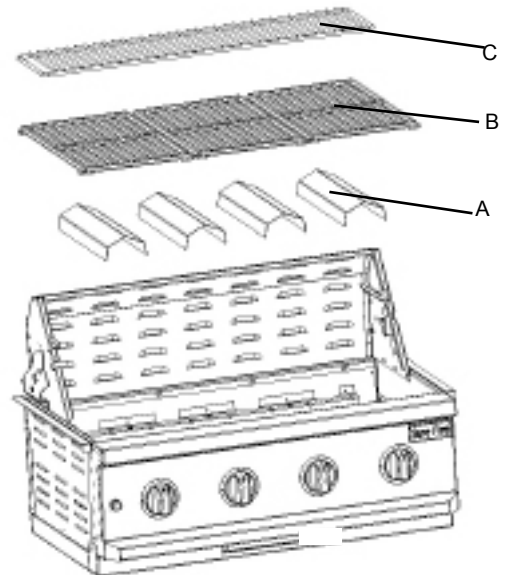
1. Install "AA" battery, negative end (-) first.
2. Install spring and cap assembly and tighten securely.



A. Igniter

Complete grill assembly

3. Insert the flavor grids into the cutouts with triangle ridges facing up.
4. Install main cooking grates on the ledges provided on the grill to create your cooking surface.
5. Rest bread warming grate on 4 slots above cooking grid



- A. Flavor grids
 B. Main cooking grates
 C. Bread warming rack

INSTALLATION REQUIREMENTS

Location Requirements

⚠ WARNING



Explosion Hazard

**Do not store food tank in a garage or indoors.
Do not store grill with fuel tank in a garage
or indoors.
Failure to follow these instructions can result in
death, explosion, or fire.**

⚠ WARNING



Fire Hazard

**Do not use grill near combustible materials.
Do not store combustible materials near grill.
Doing so can result in death or fire.**

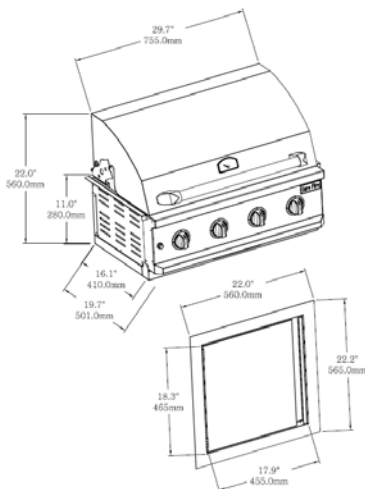
Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct flow of combustion and ventilation air.

Clearance to combustible construction:

A minimum of 24" (61.0 cm) from grill hood sides and back must be maintained from any combustible construction.

Product Dimensions



Gas Supply Requirements

Observe all governing codes and ordinances.

IMPORTANT: This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with American National Standards Institute, National Fuel Gas Code ANSI Z223.1 - latest edition.

IMPORTANT: Grill must be connected to a regulated gas supply.

Gas Pressure Regulator

The gas pressure regulator supplied with this grill must be used. The inlet (supply) pressure to the regulator should be as follows for proper operation:

LP Gas:

Operating pressure: 11" (27.9 cm) WCP
Inlet (supply) pressure: 11" to 14" (27.9 cm to 35.5 cm) WCP

Contact local gas supplier if you are not sure about the inlet (supply) pressure.

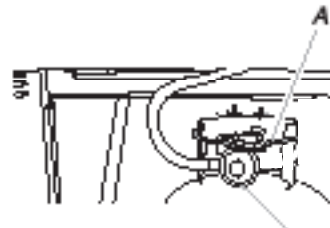
Gas Connection Requirements

20 lb LP Gas Fuel Tank

This grill is equipped for use with a 20 lb LP gas fuel tank (fuel tank not supplied). A gas pressure regulator/hose assembly is supplied.

The 20 lb LP gas fuel tank must be mounted and secured.

1. Open cabinet doors.



A. Gas pressure regulator/hose assembly

INSTALLATION INSTRUCTIONS

Make Gas Connection

⚠ WARNING



Explosion Hazard

Do not store fuel tank in a garage or indoors.

Do not store grill with fuel tank in a garage or indoors.

Failure to follow these instructions can result in death, explosion, or fire.

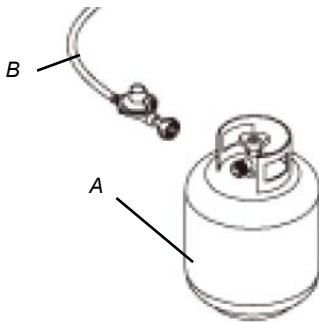
LP Gas:

IMPORTANT: A 20 lb LP gas fuel tank must be purchased separately.

IMPORTANT: The gas pressure regulator/hose assembly supplied with the grill must be used. Replacement gas pressure regulator/hose assembly specific to your model, is available from your outdoor grill dealer.

To Install a 20 lb LP Gas Fuel Tank:

1. Open Access Door and place tank inside base.
2. Screw the gas pressure regulator/hose assembly on to the 20 lb LP gas fuel tank as shown.



A. 20 lb. LP gas fuel tank
B. Gas pressure regulator/hose assembly

NOTE: The 20 lb LP gas fuel tank orientation shown in the illustration above must be followed to provide proper vapor withdrawal.

3. Turn on the gas supply. Wait a few minutes for gas to move through the gas line.
4. Test all connections by brushing on an approved non-corrosive leak detection solution. Bubbles will show a leak. Correct any leak found.

Check the Burners

The burners are tested and factory-set for most efficient operation. However, variations in gas supply and other conditions may make minor adjustments to air shutter or low flame setting necessary.

It is recommended that a qualified person make burner adjustments.

Checking the grill burner flames requires removing the grate and flavor grids.

Burner Flame Characteristics

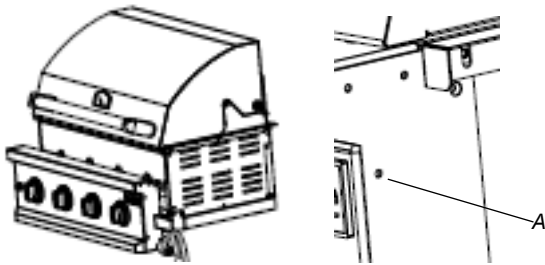
The flames of the grill burners and side burners (on some models) should be blue and stable with no excessive noise or lifting (LP gas flames will have a slightly yellow tip). A yellow flame indicates not enough air. If flame is noisy or lifts away from the burner, there is too much air. Some yellow tips on flames when the burner is set to HI setting are acceptable as long as no carbon or soot deposits appear.



Check that burners are not blocked by dirt, debris, insect nests etc. and clean as necessary.

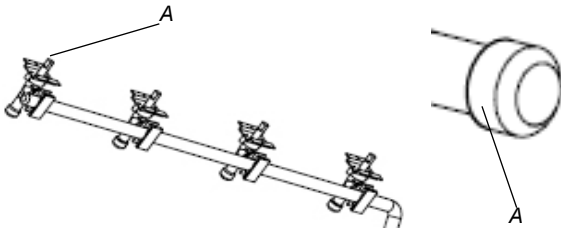
Natural Gas Conversion Instructions

1. Loosen the self-tapping screws of the grill head assembly on the right and left sides of the front face assembly.
2. Remove the four (4) Phillips pan head screws on both sides of the front control panel.
3. Let a friend help you to pull the front control panel out and hold it. Use a wrench to remove the four (4) main burner LP orifices. Then replace the four (4) main burner NG orifices provided in the NG conversion kit.



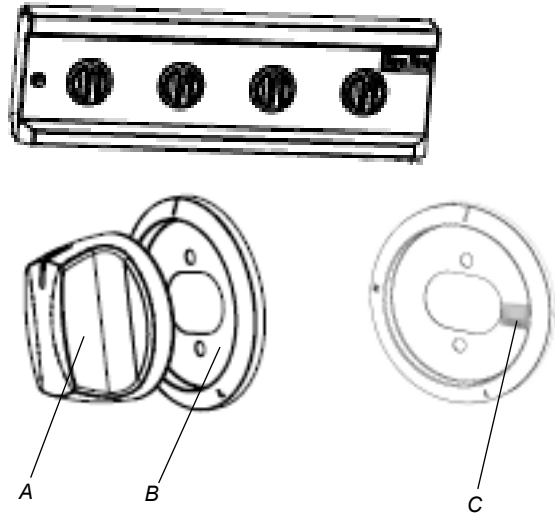
A. Phillips pan head screw

4. Attach the front control panel onto the grill head assembly by inserting the extended tube of the manifold into the large slotted hole on the grill head bottom.



A. Burner orifice

5. Pull out the knobs (one small knob and four large knobs) and set them aside.
6. Replace the new bezels (four large bezels) with the stop stem provided in the NG conversion kit. Attach the two (2) Phillips pan head screws on the bezel (one small bezel and four large bezels).

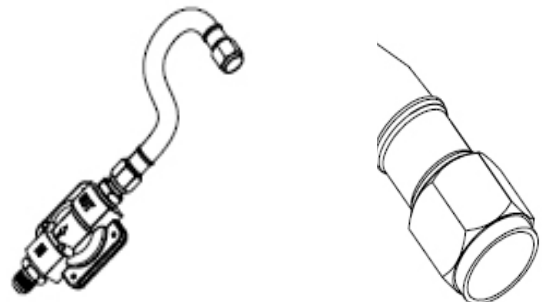


A Large knob
B Bezel
C Stop stem

7. Use a 3/4 in. wrench to disconnect the hose from the burner valve and use another wrench to hold the valve elbow. Then pull the hose back into the cart.

NOTE: Be careful, applying pressure to the elbow of the valve, this may cause it to break.

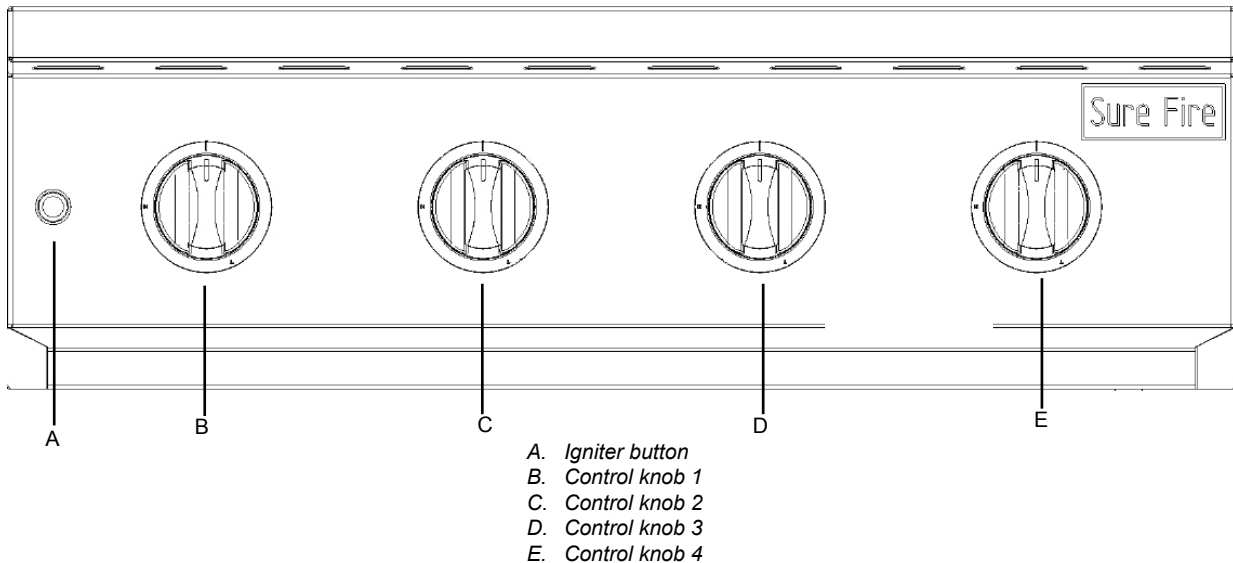
8. Use a 3/4 in. wrench to disconnect the other hose from the manifold.
9. Unscrew the push button cap on the control panel. Take out the battery and unscrew the plastic nut to remove the igniter module.
10. Remove the Bread warming rack, main grates, anti-flare screens, and flavor grids then set them aside.
11. Hold the guide pin with one hand and pull out the lock pin with the other hand. Remove the main burner tubes and set them aside.



OUTDOOR GRILL USE

This manual covers several different models. The grill you have purchased may have some or all of the features listed. The locations and appearances of the features shown here may not match those of your model.

Control Panel



Using Your Outdoor Grill

⚠ WARNING



Explosion Hazard

**Do not store food tank in a garage or indoors.
Do not store grill with fuel tank in a garage
or indoors.
Failure to follow these instructions can result in
death, explosion, or fire.**

⚠ WARNING



Fire Hazard

**Do not use grill near combustible materials.
Do not store combustible materials near grill.
Doing so can result in death or fire.**

⚠ WARNING

Food Poisoning Hazard

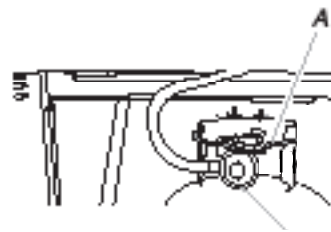
**Do not let food sit for more than one hour before or
after cooking.
Doing so can result in food poisoning or sickness.**

Inspect the LP Gas Fuel Tank Supply Hose

Inspect the gas pressure regulator/hose assembly before each use.

1. Inspect the gas pressure regulator /hose assembly for cuts, abrasions, or excessive wear.
2. If necessary, replace the gas pressure regulator/hose assembly before using the grill.

Contact the dealer and use only replacement hoses specified for use with the grill.



A. Gas pressure regulator/hose assembly

Prepare the Gas Supply

1. Open the hood completely. Do not light burners with the hood closed.
2. Make sure control knobs are turned to "OFF".

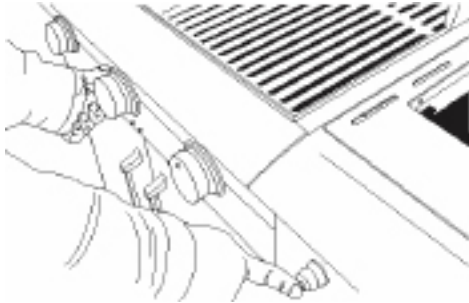
Turn the Gas Supply On

1. For outdoor grills using a 20 lb. LP gas fuel tank: Slowly open the tank valve.

NOTE: If flow limiting device activates, your grill may not light. If your grill does not light, the flames will be low and will not heat properly. Turn tank valve and all control knobs off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting.

Lighting the Grill

1. Do not lean over the grill.
2. Push in and turn any grill burner control knob to HIGH, and immediately press the electronic igniter button.



3. You will hear the “snapping” sound of the spark igniter. When burner is lit, release the knob. Turn knob to desired setting.
4. Repeat steps 2 and 3 to light the other burners.

IMPORTANT: If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

Manually Lighting the Grill

1. Do not lean over the grill.
2. Remove the manual lighting extension and attach a match to the split ring.
3. Strike the match to light it.
4. Guide the lit match between the grill grate and one of the slots in the flavor grid near the burner to be lit.



5. Push in and turn the burner knob to HIGH. The burner will light immediately. When burner is lit, turn knob to desired setting.



6. Repeat steps 3 through 5 to light the other burners.
7. Remove match and replace manual lighting extension.

IMPORTANT:

If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact customer service. See the “Assistance” section.

⚠ WARNING



Burn Hazard

Do not let the burner flame extend beyond the edge of the pan.

Doing so can result in burns

TIPS FOR OUTDOOR GRILLING

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Before Grilling

- Thaw food items before grilling.
- Preheat grill on HIGH (use all grill burners) 10 minutes. The hood must be closed during preheating. Preheating provides the high heat needed to brown and seal the juices.
- Shorten the preheat time when grilling high-fat cuts of meat or poultry, such as chicken thighs. This will help reduce flare-ups.
- Lightly oil the grill grates or the food when cooking low-fat cuts of meat, fish or poultry, such as lean hamburger patties, shrimp or skinless chicken breasts.
- Using too much oil can cause grey ash to deposit on food.
- Trim excess fat from meats prior to cooking to reduce flare-ups.
- Make vertical cuts at 2" (5 cm) intervals around the fat edge of meat to avoid curling.
- Add seasoning or salt only after the cooking is finished.

During Grilling

- Turn foods only once. Juices are lost when meat is turned several times.
- Turn meat just when juices begin to appear on the surface
- Avoid puncturing or cutting the meats to test doneness. This allows juices to escape.
- It may be necessary to lower the heat setting for foods that cook a long time or are marinated or basted in a sugar sauce.
- If using a high flame, add barbecue sauce only during the last 10 minutes of cooking to avoid burning the sauce.
- The degree of doneness is influenced by the type of meat, cut of meat (size, shape and thickness, heat setting selected, and length of time on the grill.
- Cooking time will be longer with an open grill cover.

Cooking Methods

Direct Heat

Cooking by direct heat means the food is placed on grill grates directly above lighted burners. Hood position can be up or down. If hood is in the "up" position, total cooking times may be longer.

Direct heat sears the food. Searing is a process that seals natural juices in food by cooking with the intense heat for a short period of time. While juices stay inside, the outside is browned with a flavorful grilled coating.

Indirect Heat

For best results, do not select the indirect heat cooking method when it is windy.

Cooking by indirect heat means the food is placed on the grill grate above an unheated burner, allowing heat from lighted burner (s) on either side to cook the food.

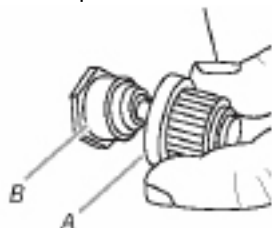
If possible, turn on 2 burners. Cook with the hood down. This will shorten the cooking time.

OUTDOOR GRILL CARE

Replacing the Igniter Battery

If igniters stop sparking, the battery should be replaced.

1. Unscrew igniter button cap counter-clockwise to remove.



A. Igniter push button
B. "AA" size battery

2. Remove battery from the battery compartment.
3. Replace with a new alkaline "AA" size battery. Install battery with negative end (-) in first.
4. Screw igniter button cap clockwise into place.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

To avoid scratching the surface, do not use steel wool to clean the grill.

To avoid damage from the weather, use a vinyl grill cover, available from your local dealer.

STAINLESS STEEL

IMPORTANT: To avoid damage to the stainless steel surface, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing creme, steel wool, gritty wash cloths, paper towels or cleaners that contain chlorine.

Food spills should be cleaned as soon as entire grill is cool. Spills may cause permanent discoloration.

Cleaning Method:

- Rub in direction of grain to avoid scratching or damaging the surface.
- Stainless Steel Cleaner.
- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- Glass cleaner to remove fingerprints.

PORCELAIN-COATED PARTS

To avoid chipping, do not bang porcelain covered parts with solid objects or drop them.

Cleaning Method:

- Non-abrasive plastic scrubbing pad and mildly abrasive cleanser.

GRILL GRATES

IMPORTANT: Do not use a steel or fiber scraper on grill grates. Immediately after you are finished cooking, loosen food soil with a brass bristle brush. Turn all burners to HI for 10-15 minutes with the hood closed to burn off food soil. Turn off all burners, raise the hood and let grates cool. Use the brass bristle brush to remove ash from the grill grates.

When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water.

For baked-on soil, prepare a solution of 1 cup (250 mL) ammonia to 1 gal. (3.75 L) water. Soak grates for 20 minutes, then rinse with water and dry completely.

WARMING SHELF

Cleaning Method:

- Liquid detergent or an all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

EXTERIOR

IMPORTANT: Make sure gas supply is off and all control knobs are in the OFF position. Make sure the side burner is cool.

The quality of this material resists most stains and pitting, providing that the surface is kept clean, covered, and polished.

Cleaning Method:

- Apply stainless steel polish to all brushed stainless steel non-cooking surfaces before first use. Re-apply after each cleaning to avoid permanent damage to surface.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.
- Cleaning should always be followed by rinsing with clean warm water.
- Wipe the surface completely dry with a soft cloth.
- Liquid detergent or all-purpose cleaner for all powder coated surfaces.

INTERIOR

Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burners. Always rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

Cleaning Method:

- Liquid detergent or all-purpose cleaner or for small, difficult-to-clean areas, use a commercial degreaser designed for stainless steel.
- A heavy-duty scrub sponge can be used with mild cleaning products.
- Rinse with clean water and dry completely with a soft, lint-free cloth.

BURNERS

Cleaning Method:

- Clean the exterior of the burner with a wire brush.
- Clear any clogged burner ports with a straightened paper clip. Do not use a toothpick as it may break off and clog the port.
- Check and clean burner/venturi tubes.

DRIP PAN

IMPORTANT: The drip pan should be removed only when grill is completely cool.

The drip pan collects grease that runs out through the grill. Clean often to avoid grease buildup.

Cleaning Method:

- Remove drip pan. Wipe excess grease with paper towels.
- Clean with mild detergent and warm water. Rinse and dry thoroughly.

KNOBS AND FLANGE AREA AROUND KNOBS

IMPORTANT: To avoid damage to the knobs and flange area, do not use steel wool, abrasive cleaners, or oven cleaner.

To avoid damage, do not soak knobs.

Cleaning Method:

- Mild detergent, a soft cloth and warm water.
- Rinse and dry.

CONTROL PANEL GRAPHICS

IMPORTANT: To avoid damage to the control panel graphics, do not use steel wool, abrasive cleaners or oven cleaner.

To avoid damage, do not spray cleaner directly onto panel.

Cleaning Method:

- Clean around the burner labels gently; scrubbing may remove printing.
- Clean with mild detergent, soft cloth and warm water.
- Rinse and dry.

TROUBLE SHOOTING

Grill will not light

- **Is the 20 lb LP gas fuel tank valve turned off?**
Turn the 20 lb LP gas fuel tank on.
- **Is the grill properly connected to the gas supply?**
Contact a trained repair specialist or see Installation Instructions.
- **Is there gas in the 20 lb LP gas fuel tank?**
Check the gas level.
- **Is the igniter working?**
Check that the igniter battery is properly installed or check to see if the battery needs to be replaced. See the “replacing the Igniter Battery” section.

Check for loose wire connections to the igniter or electrodes.

Check to see if debris is blocking the electrodes.

Flame is low or erratic

- **Is the gas supply fully turned on?**
Check that the 20 lb LP gas fuel tank valve is fully open..
- **Is the gas supply in the 20 lb LP fuel gas tank low?**
Check the gas level.
- **Does only one burner appear low?**
Check and clean the burner ports if clogged or dirty. See “General Cleaning” section.
- **Is the burner flame mostly yellow or orange?**
Grill may be in an area that is too windy. Check the burner air inlets for obstructions.

ASSISTANCE

Before calling for assistance, please check “Troubleshooting” section above. If you still need help, follow the instructions below.

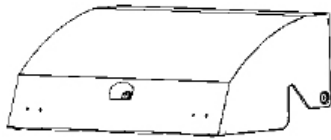
When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts:

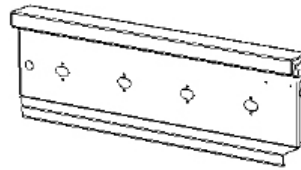
If you have questions or need replacement parts, contact Customer Service Hotline at **1-800-229-5647** or visit **www.sureheat.com**.

Sure Heat Manufacturing
1861 West Oak Parkway
Marietta, GA 30062

REPLACEMENT PARTS



Hood Assembly
SASAA00194B
1 set



Front Face Assembly
SWLAA00192A
1 set



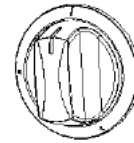
Hood Handle Assembly
SASQG00001A
1 set



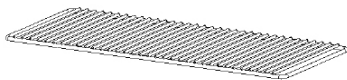
Large Bezel
RCOAG00003C
1 piece



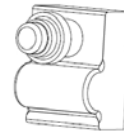
Temperature Gauge
RCOZZ00029A
1 piece



Large Knob
RCOFE00006B
1 piece



Bread Warming Rack
RCORC00010A
1 piece



Igniter Right with 4 Poles
RCOZZ00147A
1 piece



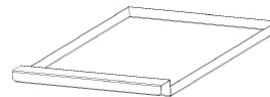
Main Cooking Grate
RCOLC00039A
1 piece



Regulator
RCOZZ00125A
1 set



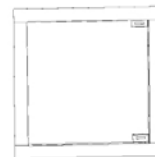
Flavor Grid
SBNMC00376A
1 piece



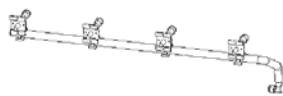
Drip Pan
SBNBB00075A
1 piece



Main Burner Tube
RCOQG00004A
1 piece



Door Frame
SBNBA00326A
1 piece

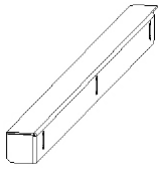


Manifold & Valve Assembly
RCOZZ00535A
1 set



Door
SBNBA00328A
1 piece

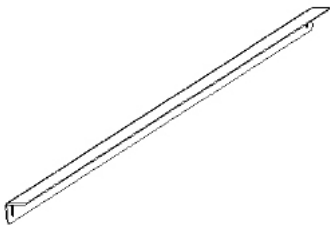
REPLACEMENT PARTS



Left trim
SBNAA00190A
1 set



Right trim
SBNAA00190B
1 set



Back trim
SBNAA00191A
1 set

Not Shown:

RCOZZ00312A

Main Burner Igniter w/ wire 330mm

RCOZZ00213A

Main Burner Igniter w/ wire 540mm

RCOZZ00214A

Main Burner Igniter w/ wire 740mm

RCOZZ00310A

Main Burner Igniter w/ wire 820mm

RCOZZ00316A

"Surefire" Logo

LIMITED WARRANTY

Sure Heat Manufacturing warrants that for 2 years from the date of purchase, the stainless panels will not break due to defects in material or workmanship. All other components of this grill are warranted free from defects in material and workmanship for one year from the date of purchase. Sure Heat Manufacturing 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 manufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal value. This warranty does not include transportation or shipping costs of any kind. 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 parts.

This warranty does not cover normal wear of parts such as scratches and dents of the stainless steel components or damage resulting from any of the following:

- negligent use or misuse of the product, including exposing the product to chemicals or cleaning products not approved by Sure Heat Manufacturing.
- corrosion, rust or discoloring of any kind.
- use or installation contrary to specified instructions and applicable building codes, including heating the product to temperatures above its rated specifications which can cause disassembly, including removal of the product from a built-in installation
- damage resulting from accident, alteration, misuse, abuse, hostile environments, or improper installation
- repair or alteration
- acts of God, such as fire, flood, hurricanes and tornadoes
- gas cylinder, propane tanks or other fuel delivery systems, including connections to a household fuel supply
- usage other than single-family household use such as commercial or industrial use
- minor warping or discoloration of parts, which is normal and not a defect under this warranty

DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE

If the Grill does not operate properly, first thoroughly carry out the instructions provided with the unit to ensure that the appliance is installed correctly and check the troubleshooting section in the Use and Care Manual.

We recommend you return the warranty registration card so that you can be contacted when any questions of safety arise that could affect you. The return of the warranty registration card is not a condition for warranty coverage.

Because of continuing product improvement these specifications are subject to change without notice.

**If you have other questions or need replacement parts contact our
Customer Service Hotline at 1-800-229-5647 or
visit our website at www.sureheat.com**

Sure Heat Manufacturing 1861 West Oak Parkway Marietta, GA 30062