



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

8350 Series

Model No. 9992-648 (Natural Gas)

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

NOTE:

- 1) AA Battery is included.
- 2) A flexible natural gas line is not included with Coleman® grills.
- 3) See your dealer for a Rotisserie Kit that is purchased separately (the bracket shown in the photo is provided with the Rotisserie Kit).

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 1-800-356-3612 or TDD: 316-832-8707. In Canada call 1 800 387-6161.




For Outdoor Use Only



Contents

General Safety Information	2
General Installation	3
Electrical Attachments	4
LP Fuel Connections Other Than Portable L.P. Cylinders	4
Natural Gas Connections	4
Grill Features	5
Replacement Parts List	6
Built-In Instructions	7
Natural Gas Installation	9
Grill Assembly	10
LP Cylinder Conversion	11
Portable L.P. Gas Barbecue Cylinders	12
L.P. Gas Cylinder	12
Hose and Regulator	13
Transporting the Cylinder	13
Filling and Purging Type 1 L.P. Gas Cylinders	13
Purging and Evacuating Devices for L.P. Gas Cylinders with Type 1 Cylinder Valves	14
Connecting Type 1 L.P. Gas Cylinders	14
Leak Testing	15
Fixing a Fuel Leak	15
Start-Up Check List	16
Lighting Instructions	16
Lighting Main Burners	17
Using the Rotisserie	18
Lighting the Rotisserie Burner	19
Shutting Off the Grill	19
General Use and Correct Burner Flames	20
Grilling Tips and Hints	20
In Case of Grease Fire	21
Cooking Methods	21
Care, Maintenance, and Cleaning	21
Moving and Storage	24
Troubleshooting	24
Registration Card	25
For Your Additional Safety	27
Warranty	28

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.

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.
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.
- NOT FOR USE BY CHILDREN.
- 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.
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

WARNING

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

- Installation must conform with local codes or, in the absence of local codes, with either the [National Fuel Gas Code, ANSI Z223.1 \(USA\)](#), [Natural Gas and Propane Installation Code, CSA B149.1 \(Canada\)](#), or [Propane Storage and Handling Code, CSA B149.2 \(Canada\)](#).
- 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. A minimum clearance of 12 inches from the left, right, back and bottom sides of the grill must be maintained between the grill and any combustible construction such as wood siding of a building.
2. Never locate the grill under an unprotected combustible material or overhang.
3. Do not obstruct the flow of combustion and ventilation air. Maintain a minimum clearance of 3 inches from the back of the grill and non-combustible construction such as a concrete or brick wall.
5. A minimum of 5 inches clearance from the back of the grill to non-combustible construction is required for the lid to fully open.
6. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
7. The grill should be level and not facing directly into the wind.

WARNING

Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. 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 inches away from hot surfaces such as the grill housing.

Electrical Attachments

When using an electric attachment with the grill, follow the 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.

LP Fuel Connections Other Than Portable L.P. Cylinders

CAUTION

- This section 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 inches w.c. for propane gas. The specified supply pressure is 11.0 inches w.c. for propane gas.

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).

Natural Gas Connections

WARNING

- Gas supply system must be installed in accordance with the U.S. National Fuel Gas Code.
- This appliance and its individual shut off valve must be disconnected from the gas supply piping system during any system pressure test in excess of 1/2 PSI (3.5 KPA).
- Use a system manual shut off valve to shut off the gas supply to this gas appliance before continuing with installation procedures.

The maximum inlet supply pressure is 10.5 inches w.c. for natural gas. The specified supply pressure is 7.0 inches w.c. for natural gas.

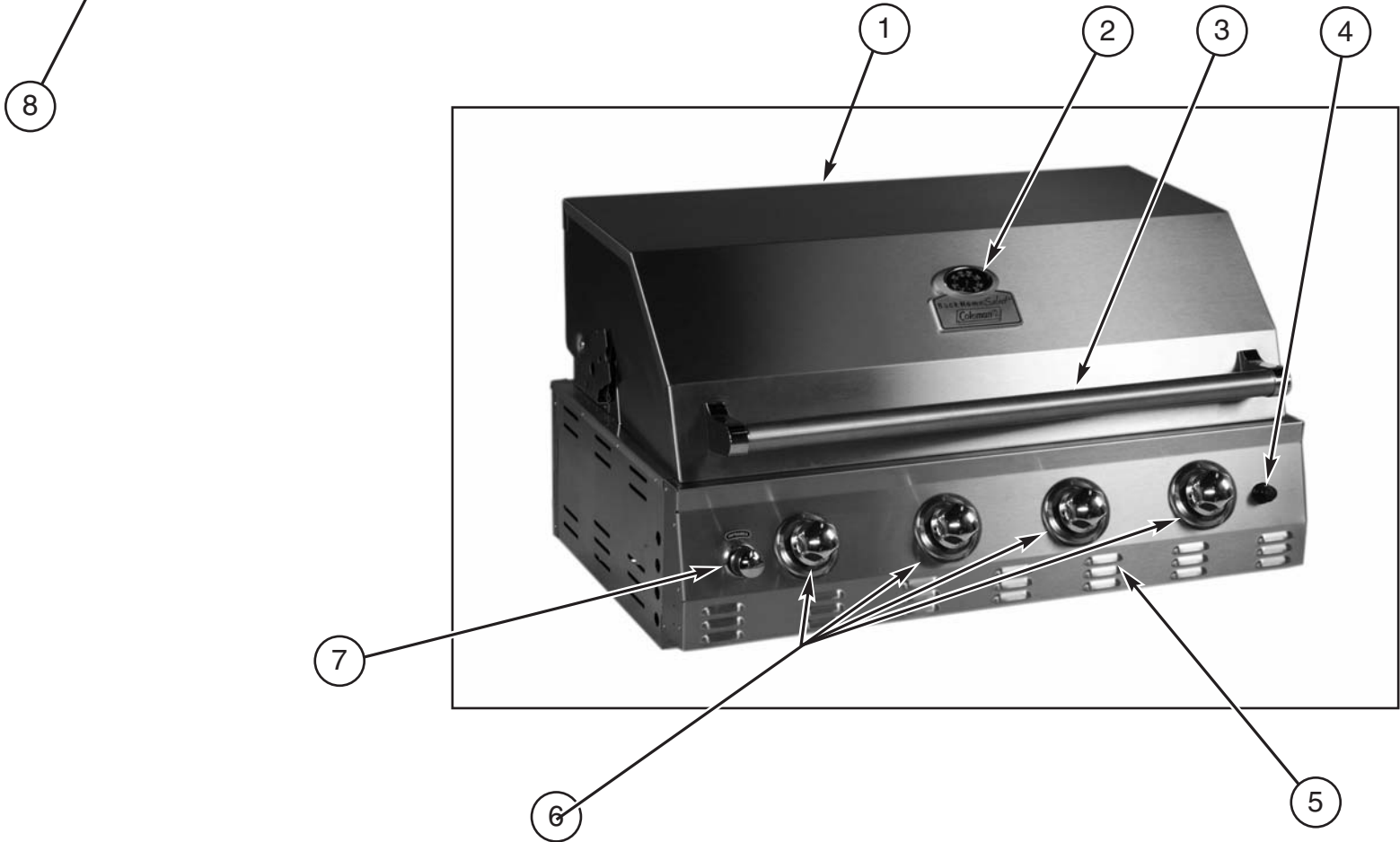
WARNING

A liquid propane tank, not connected for use with this gas barbecue, shall not be stored in the vicinity of this or any other appliance.

Installation and provision for combustion and ventilation air must conform with the National Fuel Gas Code, ANSI Z223.1 (USA), or Natural Gas and Propane Installation Code, CSA B149.1 (Canada), or Propane Storage and Handling Code, CSA B149.2 (Canada).

Connections must comply with local requirements and are the sole responsibility of the person performing the work. A certified plumber must make connection to gas source.

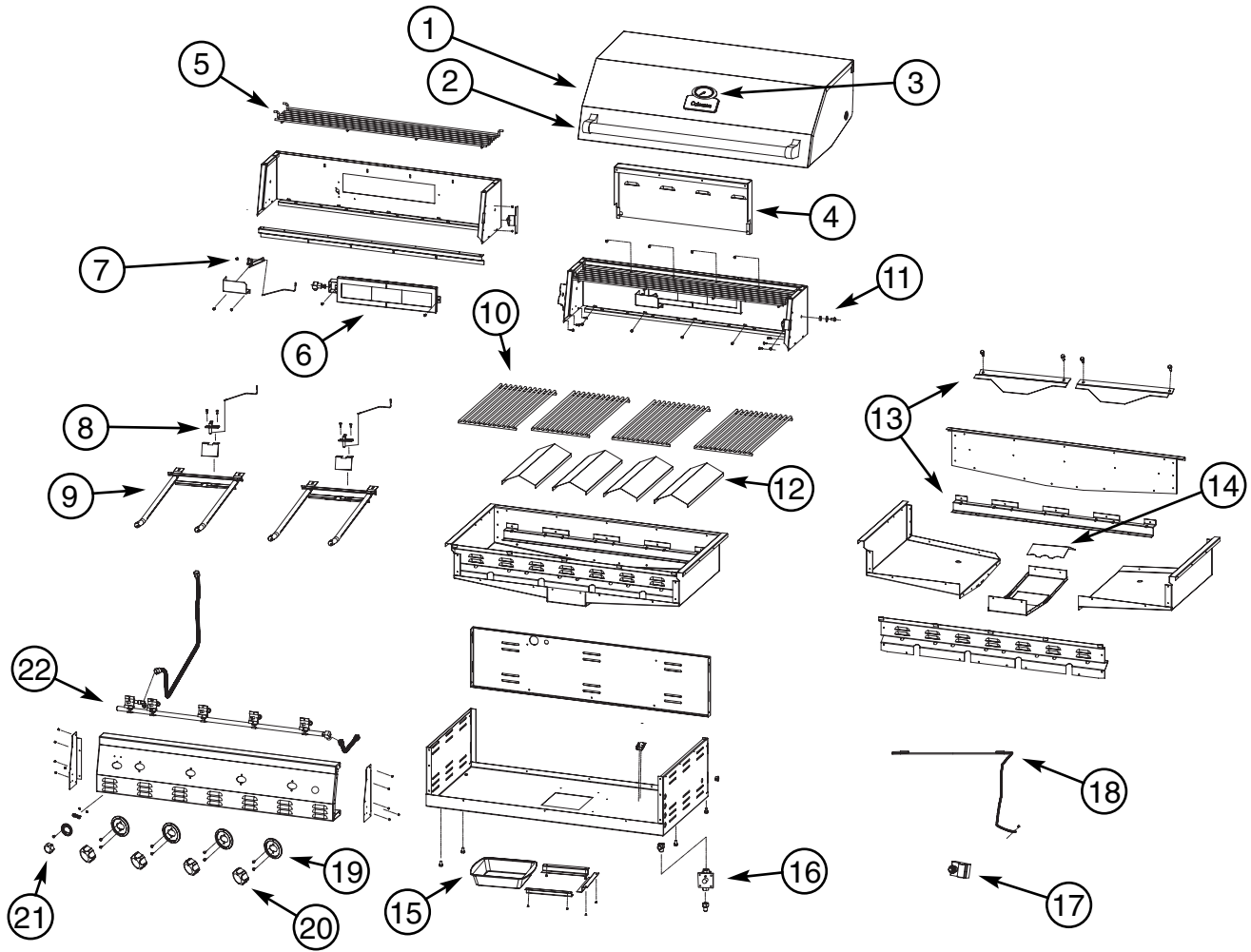
Grill Features – 8350 Series



- | | |
|---|---------------------------------------|
| 1. Grill Hood | 6. Control Knobs: Main Burners |
| 2. Thermometer | 7. Control Knob: Rear Infrared Burner |
| 3. Hood Handle | 8. Grilling/Cooking Surface |
| 4. Electronic Igniter: Main and Rear Infrared Burner. | 9. Rear Infrared Burner |
| 5. Convection Vents | 10. Warming Shelf |

NOTE: See your dealer for a Rotisserie Kit that is purchased separately (the bracket shown in the photo is provided with the Rotisserie Kit).

Replacement Parts List – 8350 Series



- | | | |
|-----|-----------|-------------------------------------|
| 1. | 9992-4131 | Hood Assembly w/Logo Plate |
| 2. | 9992-4141 | Hood Handle Assembly |
| 3. | 9992-1111 | Temperature Gauge Only |
| 4. | 9992-2731 | Back IR Cover |
| 5. | 9992-1301 | Warming Rack |
| 6. | 9992-4561 | Back IR Burner Assembly NG |
| 7. | 9992-4071 | Back IR Electrode Assembly |
| 8. | 9992-4081 | Main Burner Electrode Assembly |
| 9. | 9992-1311 | Main Burner |
| 10. | 9992-1321 | SS Cooking Grate (1 ea.) |
| 11. | 9992-1191 | Hood Bolt Kit 9 (hdwe) (x2) |
| 12. | 9992-1201 | Heat Tent |
| 13. | 9992-4221 | Burner Support Assembly |
| 14. | 9992-1181 | Drip Pan Heat Shield |
| 15. | 9992-1221 | Drip Pan |
| 16. | 9992-4601 | NG Regulator |
| 17. | 9992-1331 | 3 Pole Igniter |
| 18. | 9992-1291 | Match Extender |
| 19. | 9992-1271 | Main Bezel |
| 20. | 9992-1491 | Main Knob (large) |
| 21. | 9992-1501 | Back IR Knob |
| 22. | 9992-4571 | Main Valve and Manifold Assembly NG |

Parts Not Shown

- | | |
|-----------|------------------------------|
| 9992-1101 | Universal Igniter Wire (60") |
| 9992-1121 | Hood Bumper Pads |

Grill Rotisserie Kit (not shown)

- | | |
|----------|----------------------------------|
| 9992-539 | 8350 Series Grill Rotisserie Kit |
|----------|----------------------------------|

Grill Gas Conversion Kit (not shown)

- | | |
|----------|-------------------------------------|
| 9992-258 | 8350 Series NG to LP Conversion Kit |
|----------|-------------------------------------|

⚠ WARNING

The 8350 Series grill can be installed as a built-in grill. If installed as a built-in grill, the outdoor cooking center **must be** constructed of **non-combustible** material.

PLANNING AND DESIGN

Start by identifying the number and size of components you want to include in your outdoor cooking center. Countertops must be constructed of non-combustible, outdoor-safe materials. Consider outdoor lighting to illuminate after-dark grilling. For assistance in designing and building your outdoor cooking center, contact a landscape architect or general contractor. Review the drawings on the following pages to determine the exact dimensions and items needed for an outdoor cooking center. Keep in mind that the gas line hook-up is on the right hand side of the main built in-grill. The structure, grill and support items must be kept level throughout the installation to ensure proper operation.

LOCATION

Take into account convenience and visual impact as well as traffic flow, wind exposure, and the site's structural suitability. The grill should never be placed in an enclosed area without an approved ventilation system, or beneath a combustible overhang. Because the grill exhausts to the rear, it should never be located in front of a window or less than 12" from hard-to-clean surfaces. We recommend keeping your gas supply lines as short as possible for best performance. To ensure a perfect fit, we strongly recommend that you have all components on hand prior to final construction.

CLEARANCE TO NON-COMBUSTIBLE CONSTRUCTION

For your safety a minimum of 3" clearance from the back of the grill to non-combustible construction is required. You should allow at least 6" side clearance to non-combustible construction. The side vents on this unit can be covered for built in installations without danger of fire or without impairing the operation of the grill

UTILITIES

For natural gas grills, consult your local gas utility company for hook-up requirements. All gas connections should be made by a certified technician or a gas supply company. For natural gas installation, the supply line must be at least 1/2" diameter. The rotisserie requires a 110/120 volt electric supply and GFI receptacle. (6.5 amp min.) that should be installed by a qualified electrical technician. If your plan includes a sink, arrange for a certified plumbing technician to run a water line to the site.

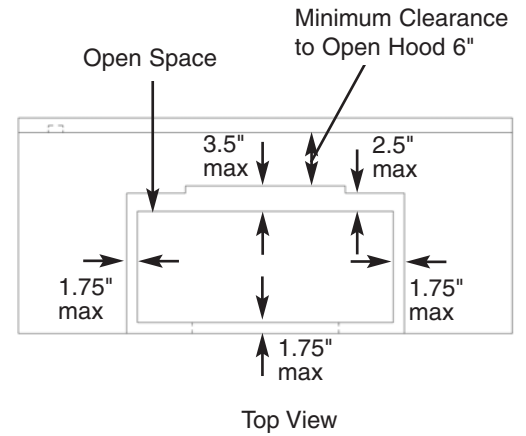
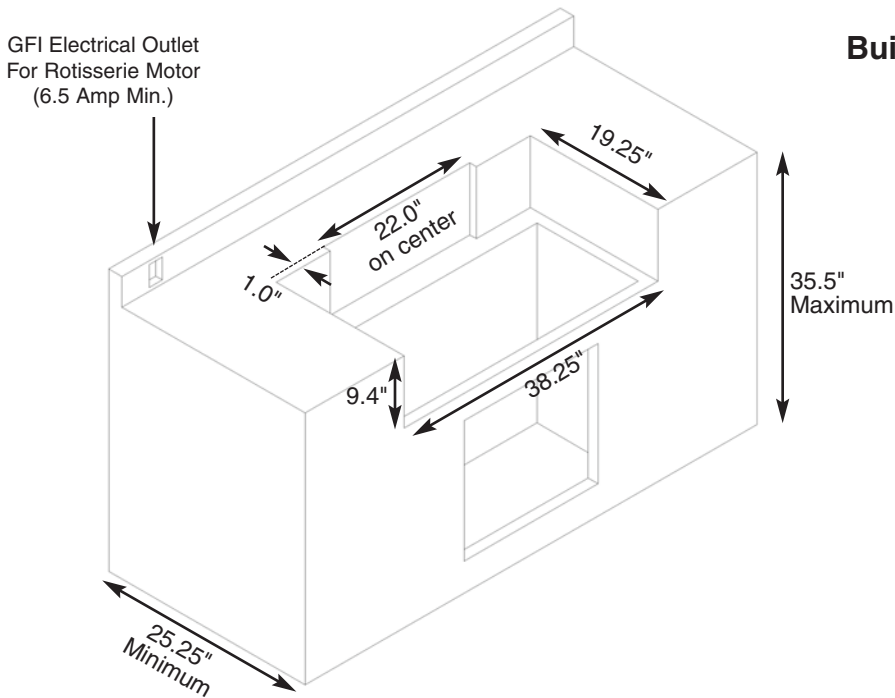
ELECTRICAL GROUNDING INSTRUCTIONS

The optional rotisserie kit is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

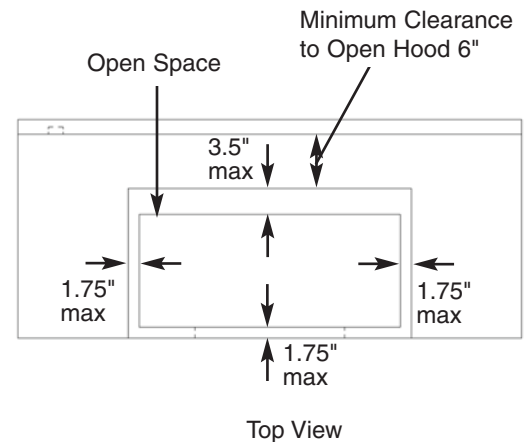
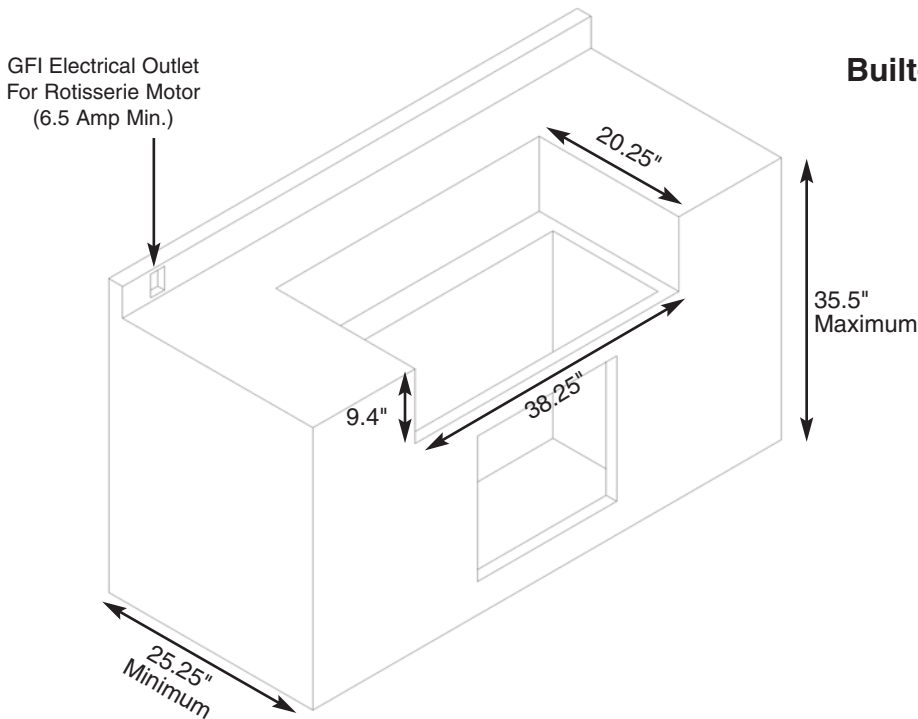
Built-In Instructions – 8350 Series

Note: Make Sure To Use Non-Combustible Material For Construction

Built-In Instructions w/o Trim Kit



Built-In Instructions with Trim Kit



Additional Requirements:

- Access doors required for drip tray removal. Some sort of access panel is required for removal or cleaning of the drip tray.
- If using a backsplash apron or rear wall, locate electrical service on the left hand side for rotisserie motor construction.
- A minimum clearance of 12" from the back of the outdoor cooking center must be maintained between the grill and any combustible construction such as wood siding of residence, 3" minimum for non-combustible construction.
- The side vents on this unit can be covered for built in installations without danger of fire or without impairing the operation of the grill.

Natural Gas Installation – 8350 Series

NOTE: Your 8350 Series grill is set up from the factory to use NATURAL GAS. If you want to use LP GAS, you must purchase the LP GAS CONVERSION KIT (sold separately). Please skip to the section titled “LP Cylinder Conversion - 8350 Series ”.

⚠ WARNING

Never attach an unregulated gas line to the appliance. Connection to an unregulated gas line can cause excessive heat or fire.

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

GENERAL INFORMATION

Verify the type of gas supply to be used, either Natural Gas (N.G.) or Liquid Propane (L.P.), and make sure the serial plate agrees with that of the supply. Conversion kits are available separately for an additional cost which will enable you to convert your grill from L.P. to N.G. or to convert your grill from N.G. to L.P. Please see your local dealer for more information.

NOTE: Always have a qualified service technician perform difficult conversions or modifications.

For natural gas installations, an installer must supply a gas shut-off valve that is easily accessible to the grill. All installer supplied parts must conform to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990, and the National Fuel Gas Code, ANSI Z223.1-1998.

All thread sealing compound must be an approved type and resistant to the actions of L.P. gases. Never use thread sealing compound on flare fittings. All gas connections should be made by a competent qualified service technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code, ANSI Z223.1-1998. Gas conversions kits may be purchased separately. When ordering gas conversion kits, have the model number, and the type of gas (N.G. or L.P.) used for your grill.

This grill 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 PSIG (3.5 kPa.).

This grill 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 PSIG (3.5 kPa.).

The installation of this grill must conform with local codes, or in the absence of local codes, with National Fuel Code, ANSI Z223.1a-1998.

Installation in Canada must be in accordance with the Standard Can1-b149.1 and or .2 (installation code for gas burning appliances and equipment) and local codes.

NATURAL GAS INSTALLATION

The maximum inlet supply pressure is 10.5 inches w.c. for natural gas. The specified supply pressure is 7.0 inches w.c. for natural gas.

Check your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run, and how deep to bury the line. If the gas supply line is too small, the grill will not operate correctly.

Any thread sealing compound used must be an approved type and be resistant to chemical breakdown resulting from the reaction with N.G.

Attach the natural gas regulator (supplied with your grill) to the brass fitting coming out the bottom, right side of the grill (be sure the arrow on the regulator is pointing up towards the grill). Attach your gas line to the 3/8" flare fitting coming out of the natural gas regulator under the grill.

NOTE: The gas line connection and the gas fitting must be the same diameter.

Installer supplied shut-off valve (not included) - Place the shut-off valve in an accessible location to enable the gas supply to be cut off to the unit.

NOTE: A flexible natural gas line is not included with Coleman® grills. Natural gas flex line must be purchased separately based on the distance of your grill location from the natural gas line. Please be sure to check the size of your home's natural gas line fitting to make sure you get the right size connection for your particular application. If you have questions, please consult your local natural gas distributor or qualified service technician.

IMPORTANT: Remove all protective plastic film from stainless steel parts prior to assembly/use. This film is installed at the factory to prevent damage that could occur during shipment and handling.

Interior Parts Installation

1. Insert the row of four heat tents with the triangle ridges facing up (Fig. 1).
2. Install the four cooking grates on the ledges provided on the grill to create your cooking surface (Fig. 2).
3. Place the warming shelf on the support brackets. The end support rods slip inside the slots in the support brackets (Fig. 2).
4. Remove the label from the drip tray. Open the door and install the drip tray by sliding it into position as shown (Fig. 3). The drip tray is located underneath the grill, inside the storage compartment.

Igniter Battery Installation

1. The AA battery, spring and igniter cap must be installed before using (Fig. 4).
2. Install the AA battery, negative end first.
3. Slide the spring assembly over the battery.
4. Screw the igniter cap onto the igniter (Fig. 5).

Test the Igniter:

A spark should appear at electrode tips.

If the spark does not appear:

- Check the wire connections to the electrode module.
- Check the proper assembly of a fresh AA battery.

Fig. 1

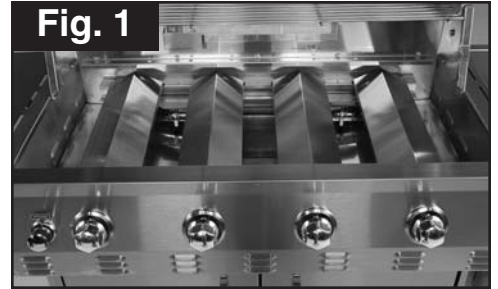


Fig. 2

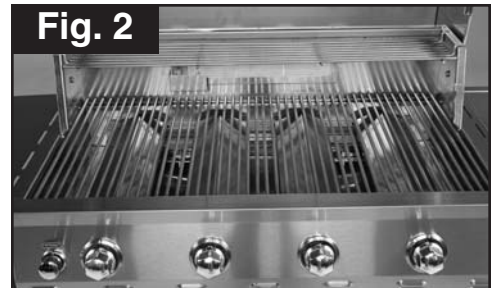


Fig. 3



Fig. 4



Fig. 5



LP Cylinder Conversion – 8350 Series

NOTE: This step applies to you only if you are converting your 8350 Series grill to use LP GAS. If you will be using your grill with NATURAL GAS, this section does not apply to you. Please skip back to the section titled “**Natural Gas Installation - 8350 Series**”.

The 8350 Series grill is set up from the factory to use NATURAL GAS. If you want to use LP GAS, you must purchase the LP GAS CONVERSION KIT (sold separately). Follow the installation instructions provided with the LP GAS CONVERSION KIT.

LP GAS CONVERSION KIT (not shown)

<u>Part Number</u>	<u>Description</u>
9992-258	8350 Series Natural Gas to LP Conversion Kit

LP Cylinder Installation

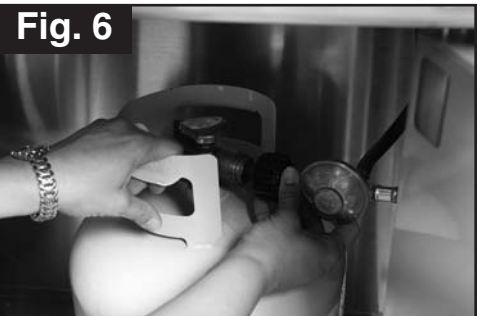
1. Set the LP Cylinder in the Cylinder Support location with the outlet valve facing toward the right side of the grill (Fig. 6 and 7).
2. Insert the TYPE 1 Nipple of the regulator into the cylinder's Fuel Valve Outlet as shown. Turn the regulator hand wheel clockwise to tighten. No tools are needed. The hand wheel will come to a complete stop when the connection is secure, and the gas will not flow until a positive seal is achieved.

IMPORTANT!

TO ENSURE PROPER GAS FLOW, BURNER CONTROL VALVES **MUST BE “OFF”** BEFORE OPENING THE GAS CYLINDER VALVE.



WARNING: During assembly of the 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 inches away from hot surfaces such as the grill casting.



Portable L.P. Gas Barbecue Cylinders

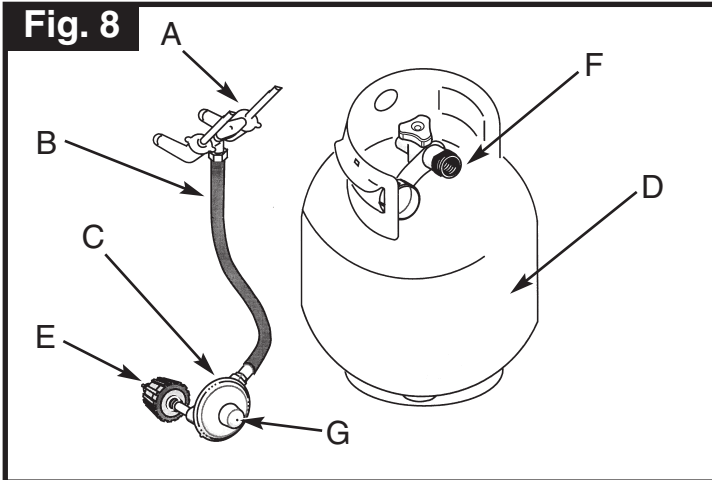
Liquefied Petroleum gas (abbreviated L.P. gas or propane), is highly flammable. It becomes liquid when stored under high pressure inside a cylinder and vaporizes when released. L.P. gas is heavier than air and tends to collect in low areas. It is important that there are no leaking connections on your gas grill that could cause a fire or explosion (see the section titled "LEAK TESTING").

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. 8). Illustration in (Fig. 8) 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.

Fig. 8



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.

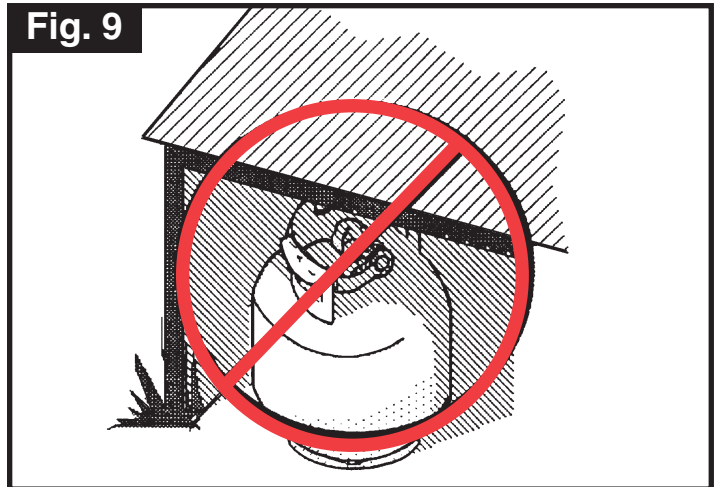
⚠ WARNING

- 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. 9).

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. 8).

Fig. 9



- 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 in an upright position 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 over filled 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, and a cylinder connection device compatible with the connection for outdoor cooking appliances.
- 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 the cylinder.
- After filling, have the gas dealer check for leaks and to see that the relief valve remains free to function.

⚠ CAUTION

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

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. 8).
- Consult your L.P. gas dealer if you think the regulator is not working properly.

⚠ WARNING

During assembly of the 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 inches away from hot surfaces such as the grill housing.

Transporting the Cylinder

- Transport only one cylinder at a time.
- Transport the cylinder in an upright and secure manner with a control valve turned off and the cap in place.
- DO NOT transport the cylinder in the passenger compartment, unless you have an open window ventilation.
- DO NOT leave the 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 the cylinder valve outlet during transport and when the cylinder is not connected to the grill.
- Keep the cylinder valve closed when not in use.
- Take the cylinder directly home after it has been filled.

Transporting the Cylinder (continued)

⚠ 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 the grill enclosure or in the vicinity of any heat producing appliance. (Fig. 10)
- 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.

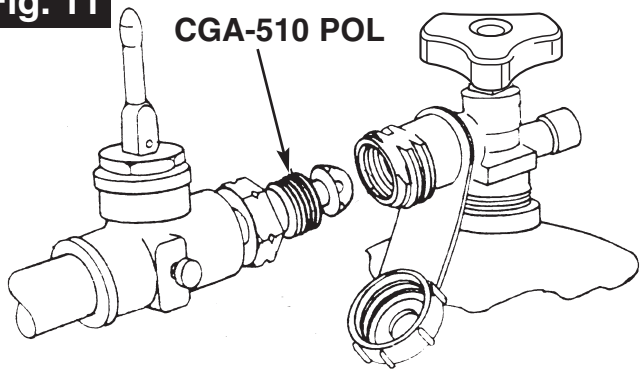
⚠ DANGER

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. 11)
- 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 (continued)

Fig. 11



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

⚠ CAUTION

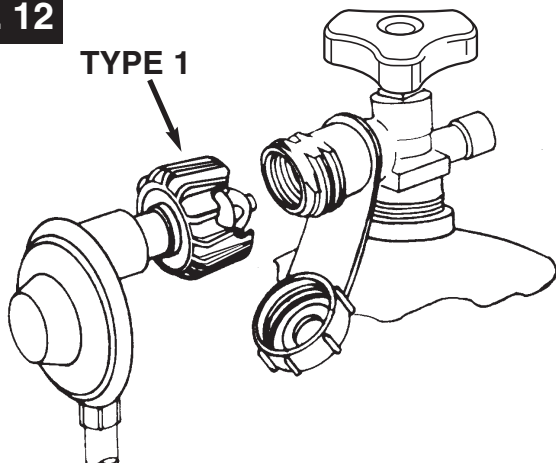
After purging or filling an L.P. Gas cylinder, **DO NOT** insert a POL plug into the valve outlet. Insertion of the plug will prevent the back-check from closing. Use **ONLY** the provided cap and strap attached to the outlet. Close the cylinder valve knob before returning the cylinder to the customer.

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".

- A. Hose end valve with a bleed port (Fig. 11):
Purging can be accomplished using a hose end valve containing a bleed port which also allows for evacuation without the use of an adapter.
- B. Hose end valve without a bleed port:
When a hose end valve does not have a bleed port, a separate device must be used for evacuation.
- C. Purging using a Type 1 connection (Fig. 12):
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 5/16" ACME right-hand thread which will accept this connection.

Fig. 12



Connecting Type 1 L.P. Gas Cylinders

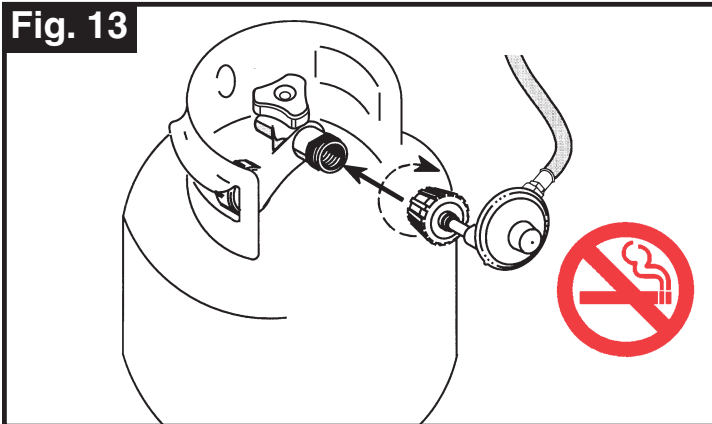
⚠ WARNING

This procedure **MUST** be performed **OUTDOORS** only! Be sure the L.P. cylinder valve is closed. Attach to the grill. Read and follow the 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.

Fig. 13



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. 13).
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 the section titled "LEAK TESTING".

Leak Testing

⚠ DANGER

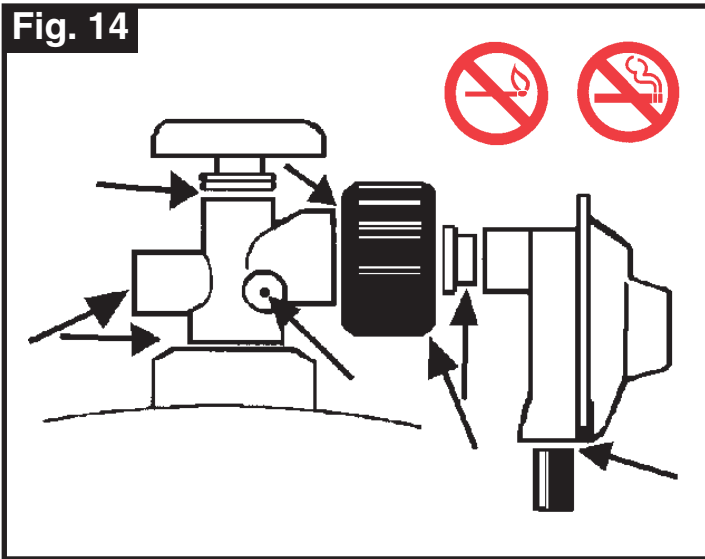
To PREVENT FIRE OR EXPLOSION HAZARD:

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

How to Check for Leaks

1. Make a soapy solution of equal parts mild liquid dishwashing detergent and water.
2. Turn off all burner control knobs.
3. Turn on the fuel supply. Turn the cylinder valve knob counterclockwise (right to left) one rotation.
4. Apply a soap solution to the connections indicated with the arrows in Fig. 14. If bubbles appear at these areas, a leak is indicated.

Fig. 14



Fixing A Fuel Leak

• If you detect a leak:

1. Turn off the fuel supply. Push in and turn on the control knobs to release pressure in the 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 the cylinder if any deterioration is found.

⚠ CAUTION

Inspect the gas supply hoses before each use. Open the door to inspect the hose assembly below the grill. Also inspect the hose assembly below the side burner. If there are cuts, damage, excessive abrasion or wear, replace the hoses prior to operating the appliance. During assembly of the 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 inches away from hot surfaces such as the grill housing. Use only hose replacements specified in the parts list.

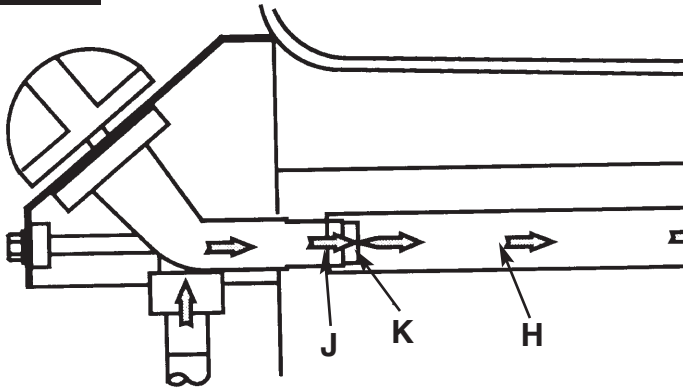
Start-Up Check List

⚠ WARNING

Failure to follow these safety steps before using the 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 the burner venturi tubes for blockage from an insect nest. Read "Cleaning the Venturi" in the section titled "Care, Maintenance, and Cleaning", and also the section titled "Troubleshooting".
- 2. Check that all the burner venturi [H] are set over the valve outlets [J] correctly. The valve orifice [K] must be inside the venturi (Fig. 15).
- 3. Inspect the gas supply hoses before each use. Hoses can be burned or chafed if they are routed improperly. See that the hoses have no kinks, sharp bends or tension. Insure that the 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 the grease pan empty at start up.

Fig. 15



REPRESENTATIVE ILLUSTRATION

⚠ CAUTION

DO NOT add charcoal or lighting fluid!

Lighting Instructions

⚠ WARNING

THE FOLLOWING RULES MUST ALWAYS BE FOLLOWED IN THIS ORDER (Fig. 16):

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

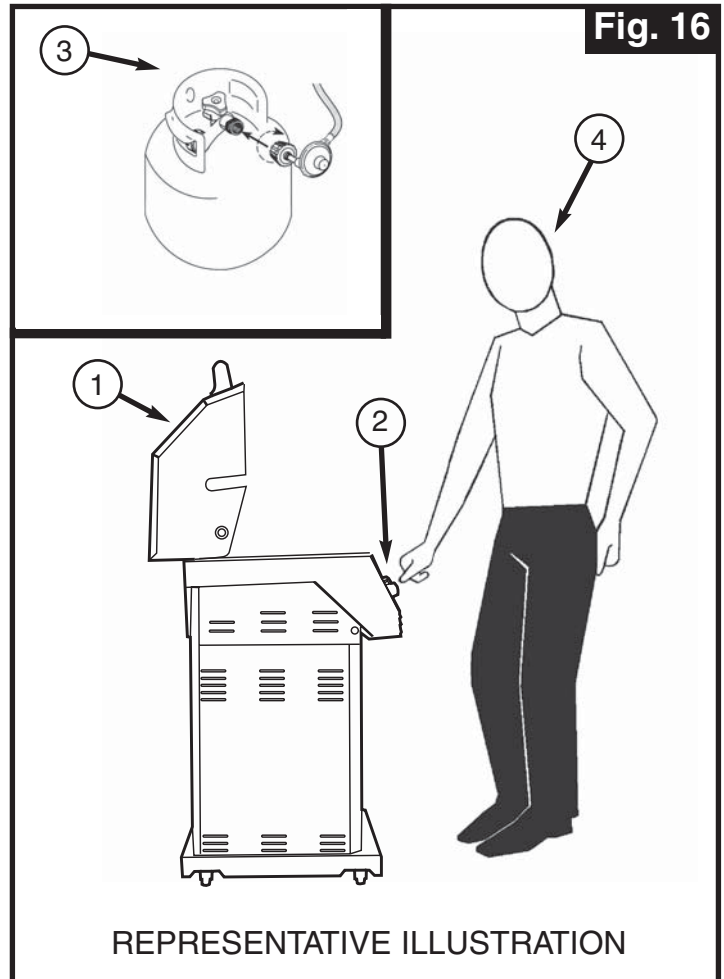
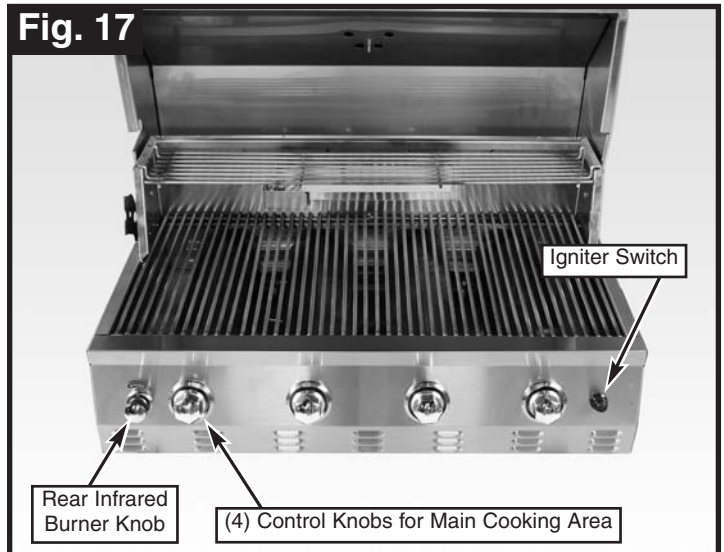


Fig. 17



Lighting Main Burners

1. Push and turn one of the main burner control knobs counterclockwise to the “HIGH” position. **Wait 5 seconds.** (Fig. 17 and 18)
2. Press and hold the electronic igniter button. You will hear a snapping sound. (Fig. 19)
3. If the burner does not light in 4 seconds, turn the control knob to OFF and wait 5 minutes for the gas to clear before trying again.
4. Repeat steps 1 through 3 to light the remaining burners.
5. If the burner does not light on the second try, turn the control knob to OFF and wait 5 minutes for the gas to clear, and then try match-lighting the burner.

Match Lighting - Main Burners

1. Strike and place the burning long wooden match (or butane lighter with extension) through the spaces in the grill grates near the ports of the back crossover burner between the heat tents. (Fig. 20).
2. Push and turn the control knob counterclockwise to the “HIGH” position.
3. Repeat steps 1 and 2 to light the remaining burners.

CAUTION

Use a LONG wooden match or a butane lighter with an extension. Make sure all burner controls are off except for the burner 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 and place the burning match near the BURNER being operated.



Using the Rotisserie – 8350 Series

NOTE: Your 8350 Series grill is set up from the factory with a Back Infrared Burner. *An optional **ROTISSERIE KIT** to use with the back infrared burner must be purchased separately.*

The grill rotisserie system is designed to cook items from the back using infrared heat. The rotisserie burner is an infrared type which provides intense searing radiant heat. Preferred by chefs over other cooking methods, this intense heat sears in the natural juices and nutrients found in quality cuts of meats.

⚠ CAUTION

Remove the warming rack from the grill when using the rotisserie to prevent warping from the intense heat of the infrared unit.

NOTE: The rotisserie spit rod is centered between the grill hood and the burners. It may be necessary to remove the grates and heat tents when cooking larger portions of meat on the rotisserie. This is by design, since this configuration gives you the most possible room above and below the rod for larger pieces of meat.

Once lit, the rotisserie burner will reach cooking temperature in 1 minute. The orange/red glow will even out in about 5 minutes. The rotisserie motor is equipped with metal gears and is capable of turning up to 20 lbs. of food. The motor is mounted on a bracket on the left side of the grill by sliding the motor over the bracket with the cord facing the back of the grill. Make sure the rotisserie motor is completely seated on the bracket prior to operating. Make sure the rotisserie cord is away from any hot surfaces.

⚠ WARNING

Electrical Grounding Instructions

This appliance (rotisserie motor) is equipped with a three-prong grounding plug for your protection against shock hazard. It should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

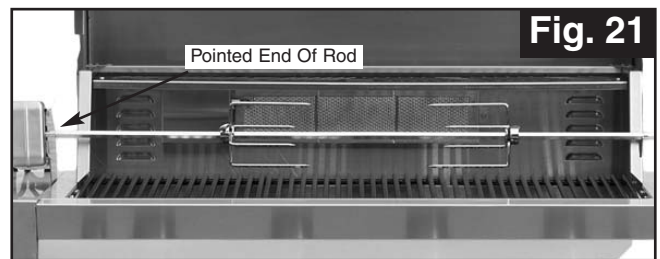
ATTACHING THE ROTISSERIE (purchased separately)

* For bracket installation, see instruction sheet provided with the optional rotisserie kit.

The motor is mounted on a bracket on the left side of the grill by sliding the motor over the bracket with the cord facing the back of the grill.

With the rotisserie motor in place and plugged into an electrical outlet, it is now ready to operate. Slide one of the meat forks onto the rod (prongs facing away from the handle). Push the rod through the center of the food, then slide the second meat fork onto the rod (prongs toward the food). Center the food to be cooked on the rod, then push the meat forks firmly together. Tighten the thumb screws. It may also be necessary to wrap food with butcher's string, (never use nylon or plastic string) to secure the loose portions.

Once the food is secure, insert the pointed end of the rotisserie rod into the motor assembly and rest the other end on the support on the right-hand side of the grill (Fig. 21). If needed, remove the cooking grates for more room. Turn the power switch to the "On" position to start the rotisserie motor.



NOTE: Remove the rotisserie when not in use. Store the unit indoors when not in use. Remove warming shelf when using the rotisserie.

⚠ WARNING

Do not use the rotisserie in the rain.

Grill Rotisserie Kit

<u>Part Number</u>	<u>Description</u>
9992-539	8350 Series Grill Rotisserie Kit

Lighting the Rotisserie Burner

1. Push and turn on the control knob for the ROTISSERIE BURNER counterclockwise to the "HIGH" position (Fig. 17 and 22). **Wait 5 seconds.**
2. Press and hold the electronic igniter button (Fig. 23). You will hear a snapping sound.
3. If the burner does not light in 4 seconds, turn the control knob to OFF and wait 5 minutes for the gas to clear before trying again.
4. Repeat steps 1 through 3.
5. Once lit, turn the control knob to the desired setting.
6. If the burner does not light, turn off knob and try match-lighting the burner.

Match Lighting - Rotisserie Burner

⚠ CAUTION

Use a LONG wooden match, match extension, or butane lighter with extension.

1. Strike and place the burning match (or butane lighter with extension) near the ROTISSERIE BURNER (Fig. 24).
2. Turn on the ROTISSERIE BURNER CONTROL KNOB while holding a match near the burner.

⚠ CAUTION

NOTE: Do Not operate the main burners and the Rotisserie Burner at the same time. This can cause warping of the grill hood.



Shutting Off the Grill

⚠ CAUTION

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

1. Turn all burner control knobs to off.
2. After the burner flame goes out, turn off the 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 the 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 before each grilling season.

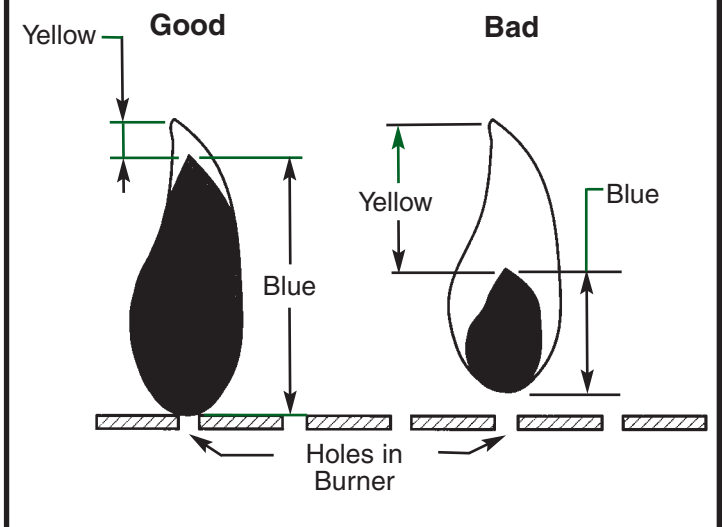
Condition The Grill

- Before using the grill for the first time, or after storage, operate the grill 15 minutes on the high setting with the lid closed, to burn away oil.
- Once the oil has burned away, check the burner flame per the next step.

The Burner Flame

- Open the grill lid. The cooking grates should be in place.
- Keep your arms and face away from being directly above the cooking area. Look through the cooking grates and observe the burner's flame below the heat tents. Keep your arms and face away from being directly above the cooking area.
- Flames should appear similar to the good flame shown in Fig. 25 and as follows:
- A good flame should be blue with a yellow tip.
- Some yellow tips on flames up to 1 inch 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 the grill to cool before repositioning the venturi over the 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 a blocked venturi. Refer to the section titled "Cleaning the Venturi".
- Regular use of your grill will actually help keep it operating more smoothly.
- Each grill may heat differently. Some units will heat somewhat more to the center and back of the grill. The flavor of grilled food will improve the more you use the grill and as you become familiar with it.

Fig. 25



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 the high flame setting with the lid closed to preheat the grill for 5 minutes before cooking and with the lid closed for a maximum of 5 minutes after cooking to burn off grease drippings.
- Use a medium flame setting for direct cooking of steaks, pork chops, chicken and hamburgers.
- Use a 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 and then cooked on a 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 the grill lid, slowly lift the 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.
- 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 the section titled "Cooking Methods").
- Apply barbecue, tomato or sugar-based sauces no sooner than the last 10 minutes of cooking.
- Turn food with tongs or a spatula; piercing food (especially meat), tends to dry it out.

In Case of Grease Fire

Follow These Steps:

1. Shut off the 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 1-800-356-3612.

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 the high setting to burn off grease from previous cooking.
- Cook with the 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 a low setting.
- Be sure to follow the instructions in the section titled “Care, Maintenance, and Cleaning”.

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 a foil pan with a corrugated bottom. Replenish water as needed.

Indirect Method:

- Light only one side of the burner and place food on the opposite side for cooking.
- Allow food to cook at a lower temperature which increases tenderness and reduces grease flare-ups.
- It is a good method for 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 the water as needed.

Rear Infrared Burner Method:

- Light only the Rear Infrared Burner.
- Place food on the rotisserie accessory (sold separately).
- Allows food to cook slowly and evenly.

Care, Maintenance and Cleaning

DRIP TRAY

The drip tray is located below the grill, inside the cart, and should be cleaned periodically to prevent heavy buildup of debris.

NOTE: Allow the drip tray to cool before attempting to clean.

Important: Do not leave the grill outside during inclement weather unless it is covered (cover sold separately). Rain water can collect inside of the grill or the drip tray if left uncovered. If the drip tray is not cleaned after use and the grill is left uncovered, the drip tray will fill with water causing grease and water to spill. We recommend cleaning and storing the drip tray after every use.

COOKING GRATES

The cooking grates can be cleaned immediately after cooking is completed and after turning off the grill. Wear a barbecue mitt and scrub the cooking grates with a damp cloth. If the grill is allowed to cool down, cleaning the grates will be easier if removed from the grill and cleaned with a mild detergent.

STAINLESS STEEL

After initial usage, areas of the grill may discolor from the intense heat given off by the burners, this is normal and not considered a defect.

Purchase a mild stainless steel cleaner and rub in the direction of the grain of the metal. Specks of grease can gather on the surface of the stainless steel and bake on to the surface and give a worn appearance. For removal, use a non-abrasive oven cleaner in conjunction with a stainless cleaner.

NOTE: Always scrub in the direction of the grain.

REAR INFRARED BURNER:

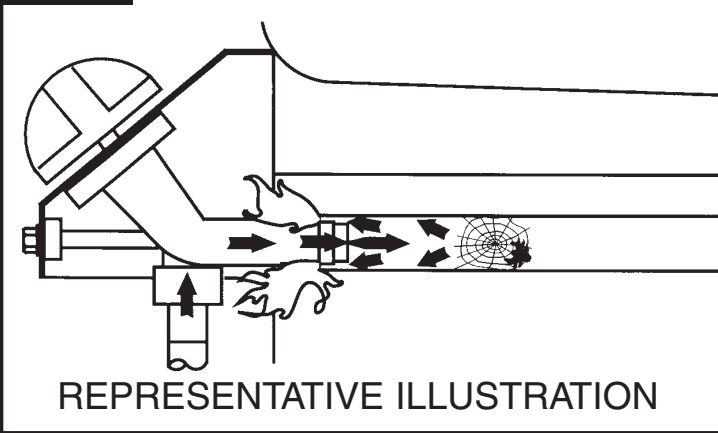
Light and burn the rear infrared burner at least once a month to ensure there is not a build-up of debris or grease on the burner. This will ensure the ceramic burner will continue to operate as it should.

Cleaning the Venturi

⚠ WARNING

Spider's nests or wasp's mud inside the venturi may cause fire at the valve. If a fire occurs, immediately turn off the gas supply at the L.P. cylinder valve (see representative illustration in Fig. 26). If your grill is set up for use with Natural Gas, turn off the gas supply at the system manual shut off valve.

Fig. 26



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 the 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 the cooking grates and the heat tents and set aside.
2. Using a 1/4" hex nut driver, remove the self-tapping screws holding the front heat shield (Fig. 28 and 29). Set the front heat shield aside.
3. Using a 1/4" hex nut driver, remove the self-tapping screws holding the burner support assembly and the main burner (Fig. 30).
4. Look inside lower end of venturi tubes for nests, webs or mud.
5. 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. 27.
6. Inspect and clean the burner if needed.
7. Replace the main burner, burner support assembly, and the front heat shield into the grill.
8. Make sure the valve orifices are inside the venturi tubes (Fig. 32), then tighten all self-tapping screws.
9. Reinstall the heat tents and the cooking grates.

Fig. 27



Fig. 28



Fig. 29



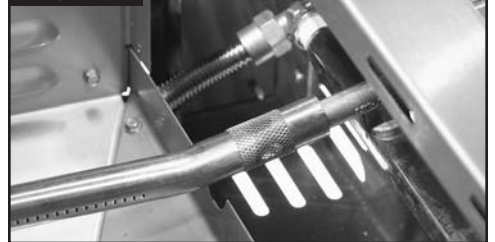
Fig. 30



Fig. 31



Fig. 32



Replacing the Electrode Module

Steps For Replacing the Electrode Module:

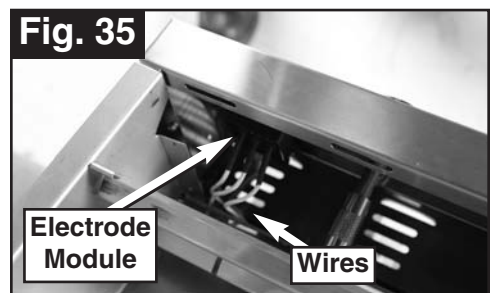
1. Remove the cooking grates and the heat tents and set aside.
2. Using a 1/4" hex nut driver, remove the self-tapping screws holding the front heat shield (Fig. 33 and 34). Set the front heat shield aside.

3. The electrode module is now visible. Remove the three wires that are factory installed from the electrode module to the burner electrodes (Fig. 35).

4. To remove the electrode module, unscrew the igniter button and remove the AA battery. Next, unscrew the plastic hex nut from the electrode module (Fig. 36).

5. Reverse the procedure to install a new electrode module.

NOTE: It does not matter which ignition wire goes to which tab on the electrode module.



Care, Maintenance and Cleaning (continued)

⚠ CAUTION

All cleaning and maintenance should be done only when the 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 the 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:

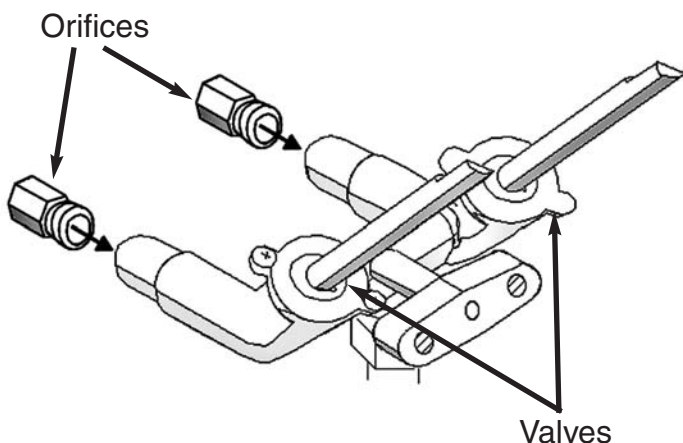
- **BURNER:** Wire-brush loose corrosion from the burner exterior. Clean clogged gas port holes with an opened paper clip. Replace corroded or damaged burners that would emit excess gas.
- **STAINLESS STEEL:** Clean with any multipurpose (low abrasive, no phosphorous) metal polish or stainless steel polish and a soft cloth to prevent marring or scratching the surface. **NEVER USE OVEN CLEANER!**
- **ORIFICES:** Unscrew the orifices from the rear of the valves (Fig. 37). Wash orifices in solvent and blow air through the small end holes. Carefully replace the orifices in the valve when they are dry. Make certain that the 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. **DO NOT** use a commercial oven cleaner.
- **HEAT TENTS:** Wipe off grease residue using a cleaning pad and a brass-bristle brush to knock off residue. Replace heat tents to their correct position.
- **GRILL INTERIOR:** Remove grates and heat tents. Scrape side with tools and remove excess grease and cooking residue.

Fig. 37



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 the 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 the grill is stored indoors, detach and leave the 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.

Place the dust cap on the 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 the cylinder valve. Other types of caps or plugs may result in leakage of propane.

Troubleshooting

Problem: Grill will not light when the igniter button is pushed or has incomplete burner flame.

Possible Causes and Solutions:

1. Lack of fuel. Check to see that the cylinder valve is open and the cylinder has fuel.
2. Make sure one of the burners is turned on. Allow up to four seconds for gas flow to ignite.
3. Make sure the AA battery is fresh.
4. If burner lights with match but not igniter, check the ceramic electrode position near the burner, the condition of the igniter wire and its connections. Perform igniter test and replace any damaged parts.
5. Check for spider webs or insect nest in venturi and clean venturi.
6. Misalignment of venturi on orifices. Position venturi over orifices.
7. Burner ports, orifices, valves or hose have blockage. Clean the components.
8. Crimped fuel supply hose needs straightened.
9. Regulator failure or damaged hose need to be replaced by an authorized service dealer.
10. Make sure the hose to the cylinder is properly assembled. See the section titled "Connecting Type 1 L.P. Gas Cylinders".

Problem: Yellow flame.

Possible Causes and Solutions:

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

Continued on page 27

ATTN: DEPT 589

PRODUCT REGISTRATION DEPARTMENT
PO BOX 2931
WICHITA, KS 67201



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 1-800-356-3612.
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:** _____/_____/_____
- Month Day Year

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.

Troubleshooting (continued)

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

Possible Causes and Solutions:

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

Problem: Grill too hot.

Possible Causes and Solutions:

1. Excessive flareups which require the maintenance described in the section titled "IN CASE OF GREASE FIRE".
2. A damaged orifice or regulator which requires replacement with factory authorized parts.
3. Buildup of grease inside the grill will require cleaning and emptying the grease 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 the 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 the venturi and clean the 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 the grill again.
3. The venturi may be misaligned and needs to be lined up over the orifices.

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 (continued)

YOUR NEW GAS GRILL IS EQUIPPED WITH A TYPE 1 CONNECTION DEVICE WHICH HAS 3 SAFETY FEATURES (FIG. 38):

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:

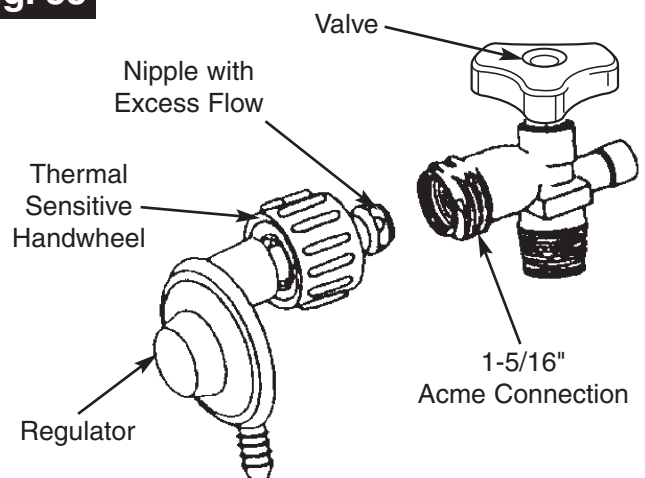
If you notice very small flames on the burner(s), you may have accidentally activated the flow-limiting device in the Type 1 connection device. Besides a rupture in the gas hose, the flow-limiting device may activate for one of the two following reasons:

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.

Fig. 38



TYPE 1 CONNECTION ILLUSTRATION

Coleman Gas Barbecue Grill 5/1 Year Limited Warranty

The Coleman Company, Inc. ("Coleman") warrants that for the lifetime of the product from the date of purchase, the stainless steel panels will not break due to defects in materials or workmanship, and that for a period of five years from the date of purchase, the burner, grates and stainless steel components will be free from defects in material and workmanship. All other components of this barbecue grill are warranted to be free from defects in material and workmanship for one year from the date of purchase. 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 manufactured 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 service. Coleman dealers, service centers, or retail stores selling Coleman® products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

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 Coleman; use or installation contrary to specified instructions and applicable building codes, including heating the product to temperatures above its rated specifications which can cause considerable warping; disassembly, including removal of the product from a built-in installation; repair or alteration by anyone other than Coleman or an authorized service center; acts of God, such as fire, flood, hurricanes and tornadoes; gas cylinders, 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 certain parts, which is normal and not a defect under this warranty.

COLEMAN SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE BREACH OF ANY EXPRESS OR IMPLIED WARRANTY, BREACH OF CONTRACT OR OTHERWISE. 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 LIMITATION 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.

How to Obtain Warranty Service

Take this product to an authorized Coleman service center. You can find the nearest authorized Coleman service center by calling 1-800-356-3612 or TDD 316-832-8707 in the United States, or 1 800 387-6161 in Canada.

If a service center is not conveniently located, attach a tag to the product that includes your name, address, daytime telephone number and description of the problem. Include a copy of the original sales receipt. Carefully package the product and send either by courier or insured mail with shipping and insurance prepaid to:

For products purchased in the United States:

The Coleman Company, Inc.
3600 North Hydraulic
Wichita, KS, 67219

For products purchased in Canada:

Sunbeam Corporation (Canada) Limited
5975 Falbourne Street
Mississauga, Ontario
Canada L5R 3V8

This warranty does not include transportation or shipping costs. If you ship your product, shipping and insurance must be prepaid.

DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE.

If you have any questions regarding this warranty please call 1-800-356-3612 or TDD 316-832-8707.


For Warranty, Service and Parts

**Locate your model number and serial number
on the label on the grill.**



The Coleman Company, Inc. • 3600 N. Hydraulic • Wichita, KS 67219 U.S.A.
1-800-356-3612 • TDD: 316-832-8707

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