

Ducane® Owner's Manual

04 and 05 Series



1605SS



Ducane®
GAS GRILLS

BUY YOUR LAST GRILL FIRST.®



Owner's Manual

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Important

INFORMATION FOR YOUR SAFETY

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ON PAGES:

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For Your Safety

If you smell gas:

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

For Your Safety

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

IMPORTANT: We urge you to read this manual carefully and to follow the recommendations enclosed. This will help assure you of the most enjoyable and trouble-free operation of your new Ducane® Gas Grill. We also advise you to keep this manual for future reference.

WARNING: Your grill has been designed to operate using only the gas specified on the agency's rating plate located on the control box. Do not attempt to operate your grill on other gases. Failure to follow this warning could lead to a fire hazard and bodily harm, and will void your warranty.

CAUTION: FOR YOUR SAFETY

Do not store any flammable materials in any cabinets beneath the grill burner box or in the vicinity of your grill.

WARNING: Be sure to have your LP (propane) tank filled by a reputable propane dealer. An incorrectly filled or an overfilled LP tank can be dangerous. The overfilled condition combined with the warming of the LP tank (a hot summer day, tank left in the sun) can cause LP gas to be released by the pressure relief valve on the tank since the temperature increase causes the propane to expand. LP gas released from the tank is flammable and can be explosive. Refer to Pages 12-15 for more information concerning filling your LP tank.

CALIFORNIA PROPOSITION 65-WARNING: The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.



Dear New Ducane® Grill Owner,

You're now the proud owner of a quality American-made gas grill! Your pride should come from knowing that Ducane® Gas Grills has worked very hard to design a grill that will bring you and your family years of barbecuing fun with very few problems. The extensive research and innovative design work that goes into each and every product has made us a leader in our industry.

Ducane Gas Grill components should last the life of their warranty; however, there is always the possibility of component failure. If a covered part fails within your warranty period, a replacement will be provided free of charge.

For your own safety, be certain you are receiving genuine Ducane replacement parts. Ducane is the only grill manufacturer who fabricates all of their own warranty parts. Using off-brand replacement parts will void your gas grill's American Gas Association certified approval. But more importantly, your family's safety may be at risk when you select off-brand replacement parts. For example, the port openings on a replacement burner may vary slightly, and keep gas from flowing properly which could cause a flashback or fire.

So for safety's sake, if you ever need to replace a component on your new Ducane Gas Grill, request genuine Ducane replacement parts by calling 1-800-308-3360. And for even more information, visit our website at www.ducane.com.

Happy Grilling!
Ducane Gas Grills, Inc.

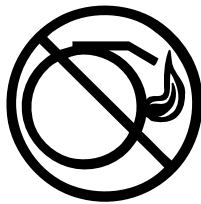


Special Features

OF YOUR DUCANE® GRILL

304 Grade Stainless Steel TOP-PORTED™ Burner(s)

Unlike other grills, Ducane grills employ a TOP-PORTED™ burner which is protected from drippings by the LA-VA-GRATE®. This TOP-PORTED® burner allows the flames to come from the top instead of the side (See Fig. 1), which also allows the flames to look directly up at the LA-VA-GRATE® and induce more heat toward the briquettes. This makes our barbecue grills very efficient and the burners run cooler, last longer and save gas. The extreme temperatures of cooking make the burners on other grills wear out faster.



SOME OTHER GRILLS

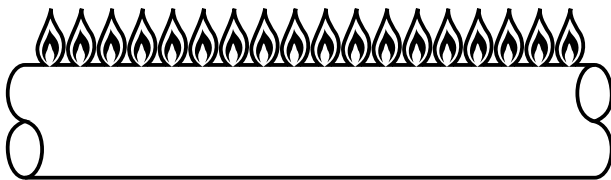


FIG. 1
DUCANE'S TOP-PORTED™ BURNER

Factory Installed Burner(s)

Each burner has been installed and fire tested in our factory for proper operation. A quick reminder on how to install the burner(s) and to check for proper orifice alignment has been included within the *Maintenance* section of this book. (Page 33)

Burner Adjustments (Factory Adjusted)

The gas burner(s) shutter is pre-adjusted at the factory for your convenience. The adjustments are completely open for natural gas and half open for propane units. If further adjustment to the burner(s) is required, please see Page 23 for proper method within the *Helpful Hints* section.

304 Grade Stainless Steel Convenient Up-front Control Box

Your grill features a convenient up-front control box with removable, child-safe burner control knobs.

The ignitor is located on the right side of the control box. This position allows easy access for ignition and provides the ignitor additional protection from the elements. (See Fig. 2)

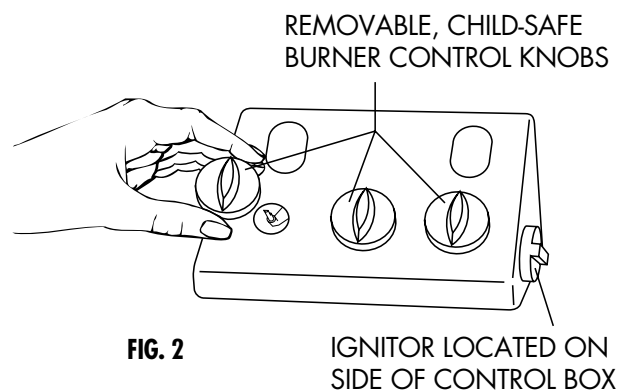


FIG. 2

**IGNITOR LOCATED ON
SIDE OF CONTROL BOX**

Rotary Ignition with VIS-U-GLO® Observation Port

Ducane has added a unique safety feature to our rotary ignition. An observation port and a glowing wire in the flame path lets you see that the grill is lit, even in the brightest sunlight. And you don't need batteries or matches. (See Fig. 3) By simply rotating the side-mounted ignition knob, a hammer is triggered which impacts a crystal element and produces multiple sparks to ignite the burners.

It is very important to make sure your grill is covered when not in use. This will help eliminate moisture contamination which would render the rotary ignitor temporarily inoperable. If your grill fails to light, see *Troubleshooting* on Page 29.

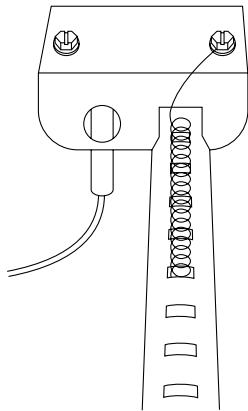


FIG. 3
VIS-U-GLO®
SAFETY FLAME CONFIRMATION

Ducane Gas Grill Cover

A Ducane full-length cover will protect your grill from the environment. We strongly recommend that you use it throughout the year. If you ever need to replace it, don't be misled by imitations. Ducane's cover carries our trademarked red logo. It is designed specifically for your grill and it will do the very best job of protecting your investment!

Patented ROTIS-A-GRATE®

Ducane has a separate vertical heat source that rotisises from behind the meat — the real way to rotis!

With Ducane's patented ROTIS-A-GRATE® you can put your sauce and seasoning in a pan under the meat and it will self-baste by vaporization. No mess. No flare-ups. No grease fires!

ROTIS-A-GRATE® is also much more efficient because the heat is direct. Your cooking time is reduced and you still use less than half the gas other rotisseries use — only 12,500 BTUs. (See Fig. 4)

The ROTIS-A-GRATE® is made of a high-quality stainless steel. Due to the heat of cooking, a discoloration of the ROTIS-A-GRATE® is normal and will not affect the ROTIS-A-GRATE® in any manner.

304 Grade Stainless Steel SEAR GRID®

Ducane grills come with our patented heat-trapping, 2-piece stainless steel SEAR GRID®.

Our stainless steel SEAR GRID® is unique within the gas grill industry. This grid has been patented in the United States and Canada.

The stainless steel SEAR GRID® is a 2-piece die formed part with domed runners. (See Fig. 5) Each runner traps and collects the heat of the briquettes thus making your grill 30% more effective than other cooking grids. The trapped heat within each runner produces wide sear marks on the meat, thus sealing in the meat's juices.

The SEAR GRID® is made of a high quality stainless steel. Due to the heat of cooking, a discoloration of the SEAR GRID® is normal and will not affect the SEAR GRID® in any manner.

IMPORTANT: Prior to initial use, preheat grill for twenty minutes with the main burner(s) set on High in order to assure a clean cooking surface.

The effectiveness of the SEAR GRID® is greatly diminished by the build up of food deposits. Keeping your SEAR GRID® clean is the best way of keeping your SEAR GRID® hot.

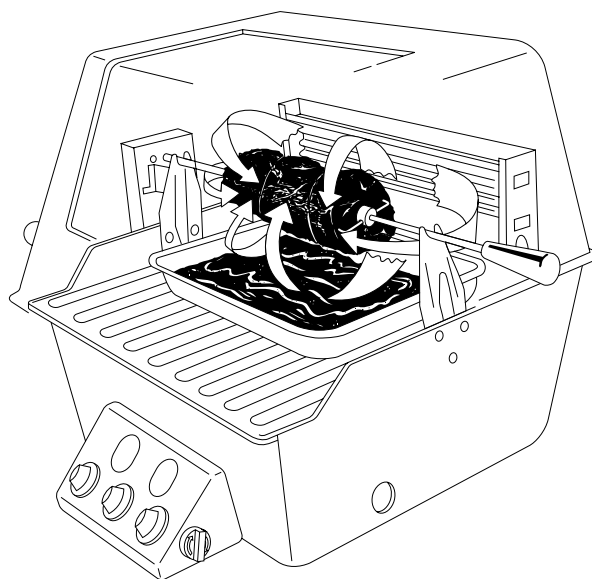


FIG. 4
ROTIS-A-GRATE®

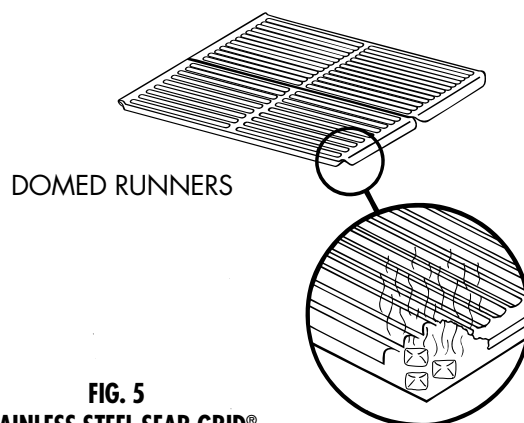


FIG. 5
STAINLESS STEEL SEAR GRID®

304 Grade Stainless Steel Patented LA-VA-GRATE®

All Ducane grills are equipped with a patented, high temp stainless steel LA-VA-GRATE®. This grate-like device is installed above the burner(s) and supports the briquettes. The LA-VA-GRATE® is constructed of two layers of offset "V"-shaped runners.

When properly installed, the bottom of the "V"-shaped runners must point toward the burner. (See Fig. 6)

The function of the LA-VA-GRATE® is to catch and vaporize the juices which are not absorbed by the briquettes while grilling, therefore eliminating the need for a messy and unsightly grease container. For proper operation, the grid must be level and preheated to operating temperature. See preheating instructions under *Normal Operation* section— Page 20.

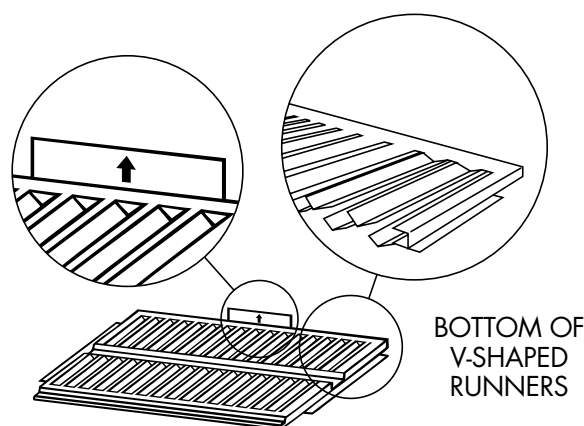


FIG. 6
LA-VA-GRATE®

Ducane® Permanent Briquettes General Information

When placing the briquettes on the LA-VA-GRATE®, place the rocks individually by hand. Do not pour them from their shipping bag. We ask that the briquettes be placed on the LA-VA-GRATE® by hand to prevent the dust that settles in shipment from reaching the burner box and clogging the burner ports. Place the briquettes evenly across the surface of the LA-VA-GRATE® in a single layer. The briquettes should be placed similar to the pattern shown on Page 8; however, the configuration may be changed to suit individual preference. Using more than one layer of properly-spaced briquettes will prevent heat from reaching the cooking surface and will cause premature deterioration of internal components. (See Fig. 7)

After installing the briquettes, you may have some left over. Save any remaining pieces for future use.

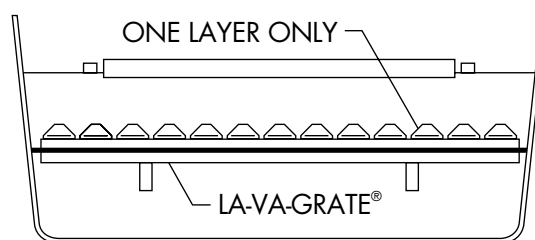


FIG. 7

WARNING: Do not use charcoal briquettes or any flammable material in place of the briquettes supplied with your grill.

Do not place charcoal, wood chips or any flammable material on the briquettes supplied with your grill.

Use of such material other than permanent briquettes will void your warranty and may lead to a fire, explosion and bodily harm.

Care & Cleaning

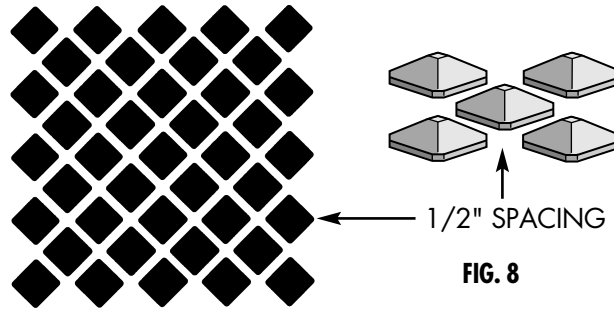
There is very little! Ducane® briquettes will clean themselves each time you preheat your grill. At most, when they are cool, you can brush them with a stiff bristle brush and vacuum them with your household vacuum cleaner.

QUALITY Assurance

At Ducane, all grill models must meet our high quality standards.

All grills are leak tested, burners are fire tested and component parts are checked to ensure proper and exact fits. These high quality standards are to ensure your safety and also your grilling enjoyment, which we feel you should expect from America's finest gas grill.

DUCANE® Permanent Briquettes Placement Instructions



FOR MODEL SERIES 800, 1000, 1200 & 2000, A MAXIMUM OF 41 PIECES REQUIRED.

FOR MODEL SERIES 1300, A MAXIMUM OF 54 PIECES REQUIRED.

FOR MODEL SERIES 1500, 4000 & 5000 A MAXIMUM OF 50 PIECES REQUIRED.

FOR MODEL SERIES 1600, A MAXIMUM OF 70 PIECES REQUIRED.

BRIQUETTE CONFIGURATIONS

Briquette configuration may be varied to change heat distribution as required. To increase cooking temperature, simply remove one row of briquettes, and spread out remaining ones to cover entire surface of LA-VA-GRATE®.

Place — do not dump — the briquettes on LA-VA-GRATE® diagonally as shown in larger picture above. Follow configuration shown for your model, leaving approximately 1/2" between briquettes. Use the entire surface of the LA-VA-GRATE® for briquettes.

IMPORTANT: Proper briquette spacing is necessary to establish the SEAR GRID® temperatures required for grilling. If the briquettes are touching or too close together, heat will be blocked from reaching the SEAR GRID®.

Care of Cabinets

In order to protect your grill from rust, we advise that you apply car wax twice a year to all painted surfaces except for the burner box and hood. A light coat of vegetable oil applied to the burner box and hood will highlight the black finish. Apply when needed to maintain desired luster. Stainless steel bases can be cleaned with a quick swipe of WD-40® and a soft rag. Do not apply this to painted surfaces or internal parts.

Ducane® Utensil Rack/Towel Bar

Your grill comes with one or more chrome-plated utensil racks which should be mounted on your side shelf frame. Use it for storage of your cooking utensils or hand towels so everything is handy, but not in your way while cooking.

Stainless Steel Hardware (Nuts, Bolts & Screws)

The external hardware used in assembling your Ducane Gas Grill is made of the finest material available for use in an outdoor environment.

The Great Cover-Up

Your cover will help in protecting your grill from the detrimental effects of weather and outside pollutants. As with any outdoor product, however, a cover is only as good as the maintenance given to the grill. Following the recommended maintenance included in this manual will add greatly to the life of your grill.

Ducane covers carry a limited 5-year warranty from the manufacturer against splitting or cracking, but there are some common sense precautions that a homeowner should take in caring for the vinyl covers. (See Page 9 for more hints.)

Ducane® Gas Grill Cover Helpful Hints

DO

- Keep grill cover clean. This is your best protection against mildew which will form on any dirt or foreign material allowed to accumulate on tops or bottoms of fabric. We recommend Armor All® concentrated cleaner for safe and effective cleaning.
- Keep all shrubs and vines away from grill cover as many plants contain acids which harm fabrics.
- Have any small tears or punctures repaired promptly.
- Keep away from pets.

DO NOT

- Store a damp or wet cover. Dry thoroughly first.
- Use wire or stiff brushes, harsh detergents, abrasive cleaner or chlorine on your grill cover.
- Drag cover over abrasive surfaces, rocks, etc.
- Use high-pressure hoses or steam to clean.
- Never spray cover with insect repellents as insecticides can stain and/or damage fabrics.
- Permit leaves, twigs or other organic debris to remain on cover.
- Keep a potted plant or store anything on top of your grill cover.
- Cover your grill while grill is hot.

Liquid Propane Grills Safety Tips

For liquid propane grills only, Ducane supplies a cylinder valve connection with thermo shut-off feature and flow-limiting device.

In an effort to assure the safety of the connection to the 20 lb. propane tank, Ducane supplies a Type 1 gas grill connection coupling (See Pages 14-15 for additional information). This coupling eliminates the old method wherein the grill owner had to use a pipe wrench, or in some cases an attached hand wheel wrench, to connect the grill to the propane tank.

The Type 1 coupling is not only much safer, but also eliminates the possibility of damaging the delicate fitting that assures an airtight seal.

- Do not replace the Type 1 connection coupling with any other style of connection fitting.
- **BE SURE TO HAVE YOUR LP (PROPANE) TANK FILLED BY A REPUTABLE PROPANE DEALER. AN INCORRECTLY FILLED OR AN OVERFILLED LP TANK CAN BE DANGEROUS.**

Safety Tips

FOR YOUR DUCANE® GAS GRILL

- Never pull your grill; always push it.
- Never move your grill while it is in operation or still hot.
- Always use a protected hand when cleaning the grid surface after the post-heating period and when closing propane tank valve.
- Use a covered hand during the grilling period.
- Wait until the bottom casting has cooled off before reaching under to turn off the gas.
- Using an uncovered hand to turn off the LP tank valve without allowing the grill to cool down could result in a severe burn.
- Never operate your grill under overhangs, awnings or any covered area.
- Never spray any liquid on the SEAR GRID® area to control flare ups.
- Never leave a grill unattended to guard against possible grease fires getting out of control (See Page 39). Grease fires can be severe and cause grill damage, property damage and bodily harm.
- Always turn off the control knob first, then the propane gas supply tank.
- Never cover your grill while it is still warm.
- Position your portable grill away from direct wind.
- Do not store or use gasoline or other flammable substances in the vicinity of your gas grill.
- Never store a propane tank — whether full or empty — inside your home or living area.
- Before storing your tank, make sure that it has been turned to the "OFF" position.
- Should you store your grill indoors, be sure to close the tank valve, disconnect the hose from the tank, remove the tank from the grill and store the tank outdoors.
- Make sure the grill hood is fully open before lighting your grill.
- Do not operate your rotis burners and main burners at the same time.
- When connecting or replacing any gas fittings, all joints must be sealed with an approved, leak-proof sealing compound.
- Never use an open flame when testing for gas leaks.
- When your grill is not in use, it is recommended that for child safety, you remove the control knobs and store them indoors.
- Never drill out the orifice or make any other field alteration to your grill without receiving approval from Ducane®.
- Do not use charcoal briquettes, wood chips or any flammable material on top of or in place of the briquettes supplied with your grill.
- Do not store any flammable materials in any cabinets beneath the grill burner box or in the vicinity of your grill.
- Be careful while handling any parts during assembly. It is strongly recommended that you protect your hands with a pair of work gloves.

Installation

LIQUID PROPANE GAS GRILLS

Locating Your Grill

Your Ducane® Gas Grill is manufactured for use outdoors only! Any grill, charcoal or gas, produces carbon monoxide while in operation and this gas should not be allowed to accumulate in a confined area. Never operate the grill inside your home or recreational vehicle or any enclosed area.

When locating your grill, choose a safe outdoor location away from flammable or combustible surfaces and out of traffic paths. Ducane strongly recommends a six (6) foot clearance to combustible surfaces.

CAUTION: Never operate your grill under overhangs, awnings or any covered area such as a gazebo or porch. When possible, adjust your grill's position to reduce the likelihood of wind blowing directly onto it. (See Fig. 9)

CAUTION: This grill is not intended to be installed in or attached to a recreational vehicle. It is also not intended to be installed in or on a boat.

It is very important on patio base and permanent post installations that proper spacings are used during the time of installation.

Consult your local codes for possible additional restrictions on location or operation of your grill.

As your grill uses gas, it requires air to burn properly. Do not locate your grill in such a manner or as to obstruct the flow of combustion and ventilation air around the grill.

WARNING: For your safety, do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Failure to follow this warning could lead to a fire, explosion and bodily harm.

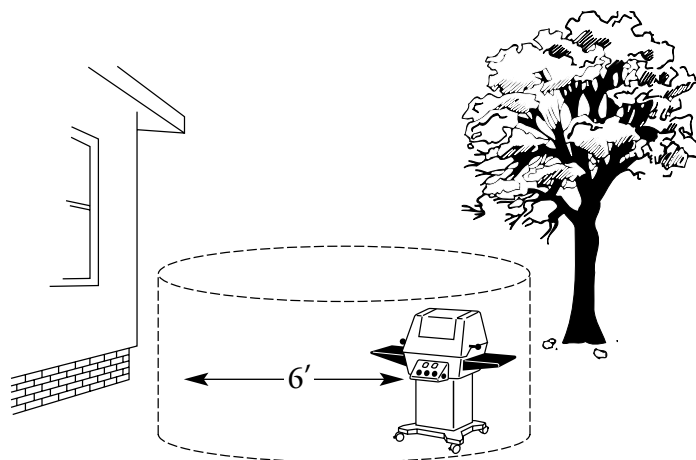


FIG. 9
RECOMMENDED CLEARANCE: 6' TO ANY
COMBUSTIBLE SURFACE,
MINIMUM 15"

Assembly

Make sure your grill is assembled properly. Detailed assembly instructions are packed with each grill, giving specific assembly procedures for each model. Follow these instructions carefully to ensure the correct and safe assembly of the grill.

CAUTION: Although we take every effort to ensure that the assembly process is as easy and as safe as possible, it is inherent with fabricated steel parts that corners and edges can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. IT IS STRONGLY RECOMMENDED THAT YOU PROTECT HANDS WITH A PAIR OF WORK GLOVES.

Leveling

It is important for the proper operation of the grill that it be located on a level surface.

On permanent post and patio base installations, it is important that the installation instructions detailing how to level the grill have been followed.

Connection

LIQUID PROPANE GAS GRILLS

Type of Gas

Your LP grill is factory built to operate using liquid propane only. Never attempt to operate your grill on gases other than the type specified on the grill rating plate.

The regulator supplied with your liquid propane gas grill is set for 11" wc and is for use with propane gas only. This regulator and the factory-supplied hose assembly must be used when operating your grill with a 20 lb. LP gas cylinder. If replacement of the hose and/or regulator becomes necessary, factory-specified parts are required.

For safety and design reasons, the conversion of a Ducane grill from operation using LP gas to operation using natural gas requires the change out of the entire gas supply system of the grill. If this becomes necessary, see your dealer for additional information.

Handling Liquid Propane Gas

Propane gas should be handled and stored with care. We suggest asking your propane gas dealer, when having your tank filled, for a short course in handling, care and storage of propane gas tanks. Most dealers will be glad to instruct you on how to store and handle your tank. Make sure your tank is never stored inside! Keep it outside in a well-ventilated area in an upright position away from your gas grill.

Portable Installation

Complete portability is afforded to the grill head when mounted on the portable cart. When so installed, it is necessary to use a 20 lb. capacity liquid propane tank. Use no other size. The tank retainer is designed to accommodate only this size tank.

Type of Liquid Propane Tank

For LP gas grills, the LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP Gas Cylinders of the US Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339-88 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods. This tank must be provided with a shut-off valve terminating in a liquid propane gas tank valve outlet. The valve must be equipped with a Type 1 connection complying with 1.5.5 of the latest edition of ANSI Z21.58.

The liquid propane tank supply system must:

- (1) have a safety relief device having direct communication with the vapor space of the tank;
- (2) be arranged for vapor withdrawal;
- (3) include a collar on the tank to protect the tank valve; and
- (4) be equipped with an overfill protection device (OPD). The tank should be 12 inches in diameter and 18-1/2 inches tall.

Installing Liquid Propane Tank

For console base models, lift the liquid propane tank until the tank is about halfway into the console. Slip the RING-TITE tank retainer over the tank and carefully drop the tank into the center hole of the console. Lock the retainer in place by slipping the retainer ears into the slots in the console side panels and pushing down. (See Fig. 10)



FIG. 10

Type 1 Connective Coupling

All Ducane liquid propane gas grill regulators are equipped with a UL-listed tank connection as per section 1.5.5 of the latest edition of ANSI Z21.58. This will require a liquid propane tank that is similarly equipped with a Type 1 connection in the tank valve.

This Type 1 coupling allows you to make a fast and totally safe hookup between your gas grill and your liquid propane tank. It eliminates the chance of leaks due to a POL fitting that is not properly tightened. Gas will not flow from the tank unless the Type 1 coupling is fully engaged into the coupling.

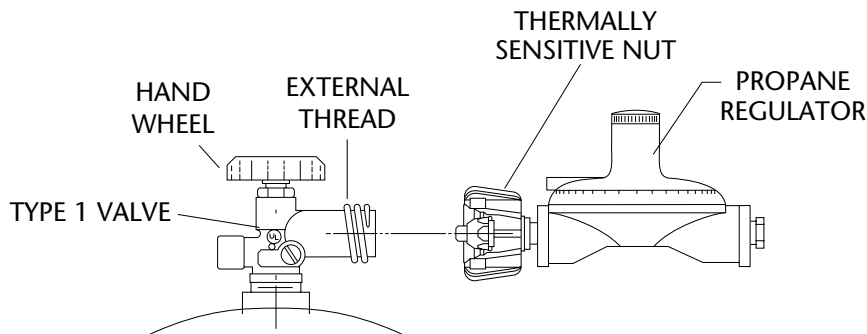


FIG. 11

WARNING: The Type 1 connective coupling (See Fig. 11) supplied with your grill must not be replaced with a different type of grill/tank connection system. Removal will result in loss of warranty and, if improperly done, will result in gas leakage, fire and severe bodily harm.

The propane cylinder valve connection provided with this grill incorporates the three important safeguards listed below.

Hand Assembly

1. Make sure the cylinder valve and all appliance valves are in their "OFF" positions.
2. When connecting regulator/burner valve assembly to cylinder valve, turn large plastic nut clockwise until it stops.
3. Gas will not flow unless plastic nut is fully engaged.
4. HAND TIGHTEN ONLY.

Checking Gas Leaks

Before operating your grill and after refueling, check carefully to be certain that all connections are tight and there are no gas leaks. The easiest way to do this is to mix up a little soapy water, like you would for washing dishes. Turn on the gas and brush a little of the mixture around fittings. If new bubbles form, you have a leak!

Excess Flow Control

The propane regulator assembly incorporates a flow limiting device designed to supply the grill with sufficient gas flow, yet control any excess flow.

Rapid changes in pressure can trigger the flow limiting device. If the cylinder valve is turned to allow gas flow while a burner valve is open, the surge of pressure will cause the device to activate. The device will remain closed until the pressure is equalized. This should occur within a 5-second time frame. If the flame remains low, shut off the gas valves, wait five seconds and relight grill one burner at a time.

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

1. Make sure all burner valves are "OFF."
2. Open cylinder valve and wait 5 seconds.
3. Follow lighting instructions on Page 20.

Temperature-Activated Shut-Off

The large plastic nut on the regulator assembly is designed in coordination with a check valve in the cylinder valve to shut off the flow of gas when exposed to temperatures between 240-300°F.

In the event of a fire or hose break, one of the safeguards will function to control or stop the flow of gas from the propane cylinder. Never attempt to use damaged equipment.

Gas Leak Checks

Never use a match or flame for leak detection. Use soapy water or testing solution. Brush the solution onto connection points and look closely for bubbles indicating escaping gas. If leaks are detected, shut off the main gas supply valve and securely retighten connections, then repeat the leak test.

On cabinet models, perform this operation before placing the tank into its storage compartment. After placing the tank in the compartment, recheck the tank to see if any connections were disturbed.

IMPORTANT: When connecting or replacing any gas pipe or fittings, all joints must be sealed with leak-proof sealing compound approved for use with natural and propane gases.

After making connections, check all joints for leaks using soapy water and a brush.

WARNING: Never use an open flame when testing for gas leaks. Use of an open flame could result in a fire, explosion and bodily harm.

Liquid Propane Tank Safety Tips

Remember to handle your portable liquid propane tank carefully when you take it to your dealer for a refill. Avoid dropping it or bumping it against sharp objects. Liquid propane tanks are sturdily constructed, but a series of hard jolts could damage the container.

When transporting the tank to your local propane gas dealer, make sure the valve is closed tightly and the protective cover is in place. Prop the tank securely in an upright position so it can't roll around your vehicle.

If you plan to make stops for other shopping or errands, have your liquid propane tank filled at the last stop before going home. Again, see that the refilled tank is secure in an upright position, and when you return home, remove the refilled tank from your vehicle. Never leave a portable liquid propane tank inside a vehicle which may become overheated by the sun.

Your local liquid propane gas dealer will gladly offer you additional safety tips.

Store Liquid Propane Tank Safely

Whether you're between cross-country treks in your recreational vehicle or looking for a place to keep the liquid propane tank that provides fuel for your outdoor grill, keep in mind some basic safety rules about storing portable liquid propane tanks.

Don't store the tanks — whether full or empty — inside your home, the living area of an R.V., a garage, basement or workshop. It isn't likely that liquid propane will leak from the tanks, but if it should, the fuel could be exposed to sparks from automobiles, power tools or other appliances. When storing or transporting your LP tank, it must remain in an upright position. Never lie your LP tank down on its side whether it is full or empty. Never store a spare tank near your grill.

CAUTION: Never transport or move your grill or grill tank without first closing the manual valve on your liquid propane gas tank.

The best place to store a liquid propane tank is in a shady or protected spot outdoors, behind your home or garage, or on a screened porch but where it is out of reach of children. Liquid propane won't evaporate, because it's in a strong, closed container. And it won't lose any of its clean-burning heat content, even if left outside year-round.

WARNING: When not connected to your grill, any LP gas tank must be stored in an upright position in a cool, shady, ventilated, outdoor location away from your grill or any other heat source. Failure to follow this warning could lead to tank valve damage, a fire hazard and personal injury.

Filling a Propane Tank

It is extremely important that your LP tank be filled properly when you take it to be refilled. Be sure to use a reputable LP dealer and ask him (and watch, if possible) how he fills the tank and knows when to stop. An overfilled LP tank can be dangerous.

The proper way to fill a tank is by weight. The empty tank should be placed on a scale and the scale weights readjusted to a weight which would allow up to 80% of the total weight of propane (LP) to be put into the tank. When this weight is reached, the filling operation must be ended. If the tank is not completely empty, the scale readjustment must be changed to consider the propane (LP) already in the tank.

WARNING: An LP (propane) tank is overfilled if it contains more than 80% by weight of its total capacity of propane (LP).

An incorrectly filled or an overfilled LP (propane) tank can be dangerous. If a tank is overfilled and the weather causes the warming of the LP tank, (a hot day, tank left in sun or stored indoors) internal pressure is created due to expansion of the propane which in turn causes the LP gas to be released through the pressure relief valve on the tank. The pressure relief valve is a safety device required on 20 lb. propane tanks by the Department of Transportation to prevent a catastrophic tank failure due to excessive pressure. LP gas released from the tank is flammable and can be explosive.

Installation

NATURAL GAS GRILLS

Locating Your Grill

Your Ducane® Gas Grill is manufactured for outdoor use only! Any grill, charcoal or gas, produces carbon monoxide while in operation and this gas should not be allowed to accumulate in a confined area. Never operate the grill inside your home or recreational vehicle or any enclosed area.

When locating your grill, choose a safe outdoor location away from flammable or combustible surfaces and out of traffic paths. Selection of site and proper clearances for permanent installations are detailed in the assembly instructions. Ducane strongly recommends a six (6) foot clearance to combustible surfaces.

CAUTION: Never operate your grill under overhangs, awnings or any covered area such as a gazebo or porch. When possible, adjust your grill's position to reduce the likelihood of wind blowing directly onto it. (See Fig. 12)

It is very important on patio base and permanent post installations that proper spacings are used during the time of installation. On permanent post installations, local soil conditions may warrant a suitable coating to retard the effects of corrosion conditions existing in your local area.

Consult your local codes for possible additional restrictions on location or operation of your grill.

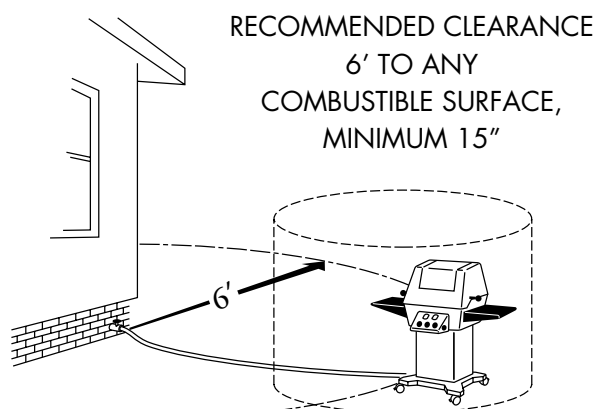


FIG. 12

As your grill uses gas, it requires air to burn properly. Do not locate your grill in such a manner or otherwise obstruct the flow of combustion and ventilation air around the grill.

WARNING: For your safety, do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Failure to follow this warning could lead to a fire, explosion and bodily harm.

Assembly

Make sure your grill is assembled properly. Detailed assembly instructions are packed with each grill giving specific assembly procedures for each model. Follow these instructions carefully to ensure the correct and safe assembly of the grill.

CAUTION: Although we take every effort to ensure that the assembly process is as easy and as safe as possible, it is inherent with fabricated steel parts that corners and edges can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. IT IS STRONGLY RECOMMENDED THAT YOU PROTECT HANDS WITH A PAIR OF WORK GLOVES.

Leveling

It is important for the proper operation of the grill that it be located on a level surface.

On permanent post and patio base installations, it is important that the installation instructions detailing how to level the grill have been followed.

Connection

NATURAL GAS GRILLS

Type of Gas

Your natural gas grill is factory built to operate using natural gas only. Never attempt to operate your grill on gases other than the type specified on the grill rating plates.

The regulator supplied with your natural gas grill is set for 3" wc and is for use with natural gas only. This regulator and the factory supplied hose assembly must be used when operating your grill. If replacement of the hose and/or regulator becomes necessary, factory specified parts are required. See your local dealer.

For safety and design reasons, the conversion of a Ducane grill from operation using natural gas to operation using LP gas requires the change out of the entire gas supply system of the grill. If this becomes necessary, see your dealer for additional information.

What is Natural Gas?

Natural gas, often called methane, is a safe modern fuel. Natural gas is supplied by your local utility and should be readily available if your house is already heated with gas.

Portable Installation

Limited portability can be afforded to the grill head when mounted on the portable cart. All grill heads mounted on this portable cart and cabinet model grills so equipped can be moved about 12 feet away from the main gas supply. Ducane recommends moving the grill at least six (6) feet from the gas supply and any combustible surfaces. (See Fig. 12)

After the gas supply has been run and checked for leaks in accordance to the assembly instructions, you are ready to grill. To connect the hose to the gas supply, pull back the outer fitting, insert the hose fitting all of the way, and release the outer fitting. This process will produce a gas joint. (See Fig. 13)

Follow special storage instructions located in the *Helpful Hints* section of this manual (See Page 25) for proper care of your grill and its gas hose.

Natural Gas Installer's Guide

This guide is a recommendation for natural gas installations. It advises the installer as to the size tubing that is necessary on a natural gas installation depending on how far the grill is located from the house.

Distance	Tube Size
1-25 feet	3/8"
26-50 feet	1/2"
51-100 feet	2/3 of the run 3/4" down to 1/2"
101 feet or more	3/4"

All tubing should be anti-corrosive tin-lined copper or an AGA-approved alternate.

Operating pressure of the grill is 3" wc. This should be verified after the installation is complete. Comparably sized black iron pipe is also acceptable for natural gas lines.

Permanent Installation

The natural gas grill head is compatible for use on the permanent post mount, or the patio base mount. This type of installation is used when a fixed piping system is desired for connection to the main gas supply. (See Fig. 14)

After installation and leak checks have been completed in accordance with the instruction manual, your grill is available for use. The natural gas will automatically be supplied to your grill every time you turn on your grill.

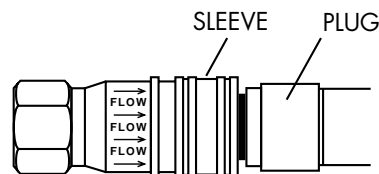
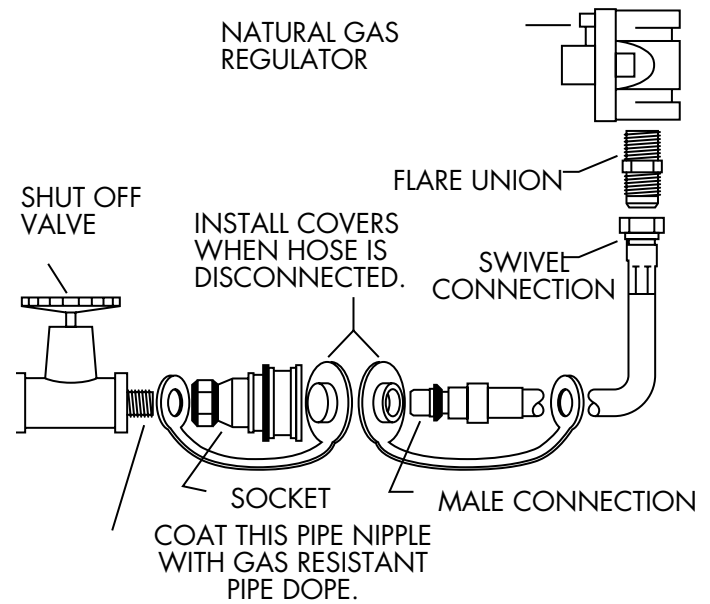
IMPORTANT: Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1 or CAN/CGA-B149.1; Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.

Gas Leaks Checks

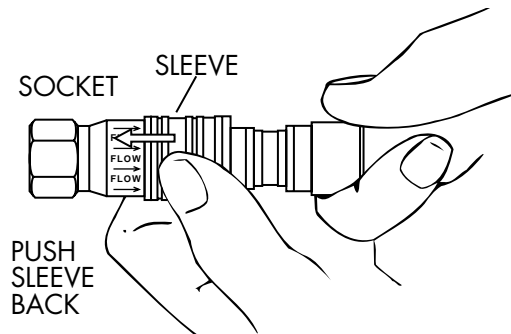
Before operating your grill, check carefully to be certain that all connections are tight and there are no gas leaks. Never use a match or flame for leak detection. Use soapy water or testing solution. Brush the solution on to connection points and look closely for bubbles indicating escaping gas. If leaks are detected, shut off the main gas supply valve and securely retighten connections, then repeat the leak test.

CAUTION: The appliance and its individual shutoff 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 (14" wc).

CAUTION: The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (14" wc).



PUSH PLUG UNTIL SLEEVE SNAPS FORWARD
LOCKING PLUG IN SOCKET.
(THIS TURNS ON GAS AUTOMATICALLY.)



WHEN PROPERLY ASSEMBLED THE PLUG CANNOT BE REMOVED WITHOUT PUSHING THE SLEEVE BACK. TO DISCONNECT, PUSH SLEEVE BACK AND PULL OUT PLUG. (THIS AUTOMATICALLY SHUTS OFF GAS.)

FIG. 13

IMPORTANT: When connecting or replacing any gas pipe or fitting, all joints must be sealed with leak proof sealing compound approved for use with natural and propane gases.

After making connections, check all joints for leaks using soapy water and a brush.

WARNING: Never use an open flame when testing for gas leaks! Use of an open flame could result in a fire, explosion and bodily harm.

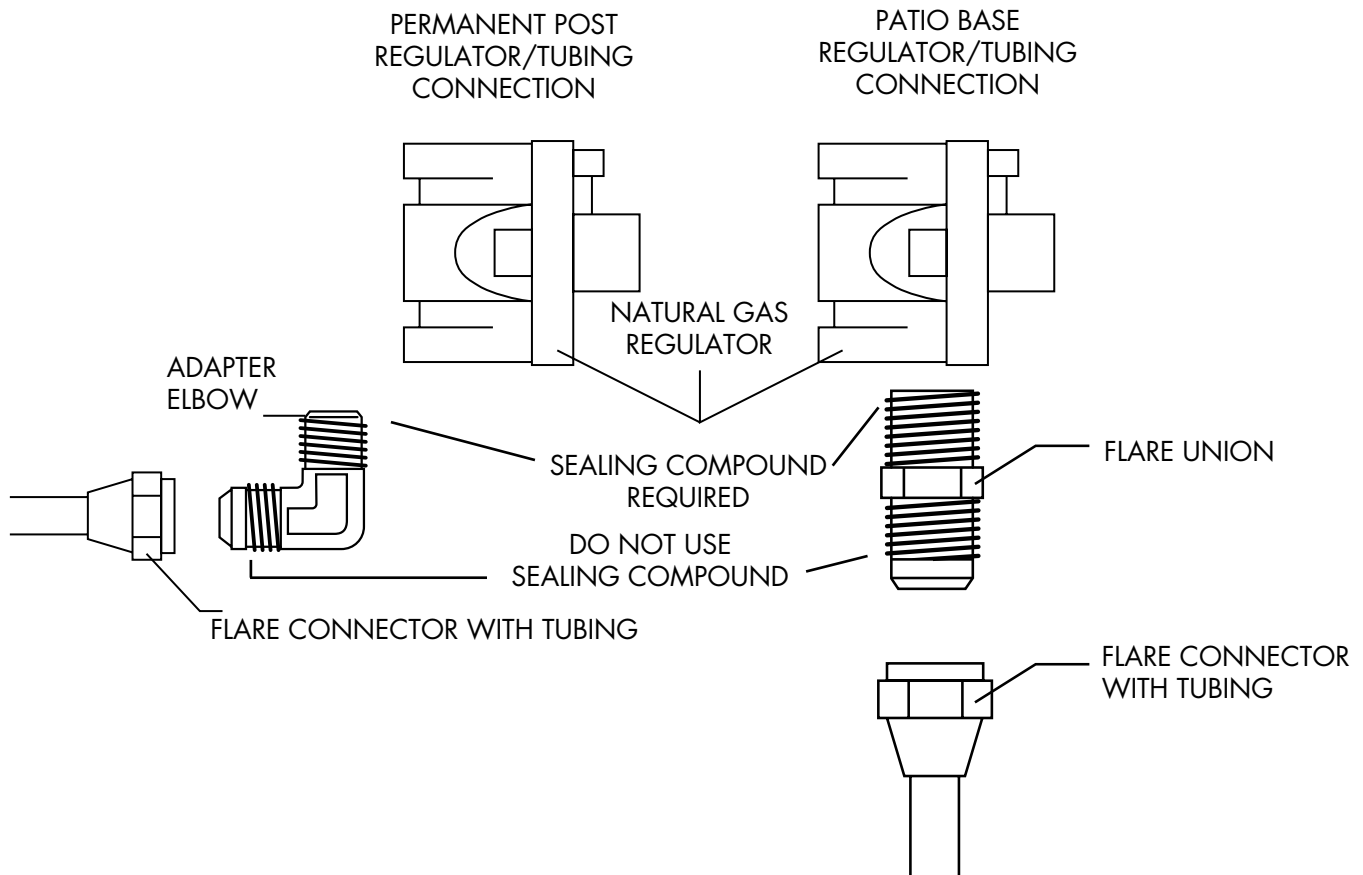


FIG. 14

Normal Operation

OF YOUR DUCANE GRILL

Breaking in Your Grill

When firing your grill for the first time, it is advisable to run the main burner(s) on High for 20 minutes with the hood down and then turn the main burners off. Next, run the ROTIS-A-GRATE® burner (if so equipped) on High for 20 minutes with the hood down, then turn the ROTIS-A-GRATE® burner off. This tempers the grill.

It will be necessary to grill for a period of time so that the natural juice drippings have a chance to cure the briquettes. This will allow controlled flare ups, necessary for outdoor flavor. (See *Flare Ups* in the *Helpful Hints* section — Page 23.)

WARNING: Your Ducane grill was not designed to operate with the rotis burner (if equipped) and one or both of the main burners on at the same time. Failure to follow this warning will lead to an overheating condition which would damage grill components and cause bodily harm.

IMPORTANT: Since our grill is not approved to operate with the rotis and main burner(s) on at the same time, you should avoid doing so. In addition, basting sauces would immediately evaporate with the bottom burners in operation while rotissing, affecting all of the cooking times that are printed in the rotissing section. Operating all three burners will lead to a heat build up which could damage grill components and lead to bodily harm.

Lighting Your Grill

CAUTION: Before each use of your grill it is important to inspect the full length of the gas line hose. If it is evident there is excessive abrasion or wear, or the hose is cut, the hose must be replaced prior to the appliance being put into operation.

Check your parts list or your authorized dealer for the proper replacement hose assembly. For console base model grills, it will be necessary to go behind your grill to check the hose. For cabinet model grills, it will be necessary to open the side door and the bottom doors to fully inspect the hose.

Rotary Ignition

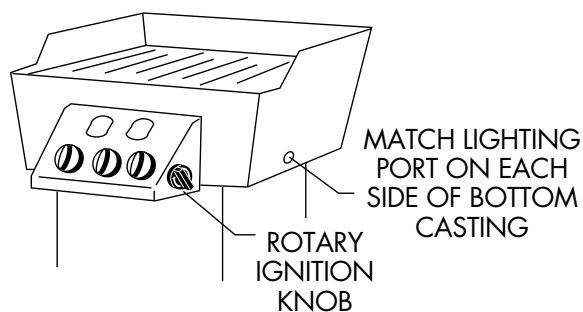
WARNING: Make sure that the hood is in the full open position any time you attempt to light your grill. Failure to open the hood could lead to delayed ignition resulting in bodily harm.

Follow the simple steps listed below to light your grill:

1. Turn main gas supply on (if portable — at LP cylinder (tank); if permanent installation — at manual gas-shut-off valve).
2. Locate ignitor knob on right side of control box. (See Fig. 15)
3. To light main burner(s) only (left, right or single main):
 - a. Depress and turn selected gas control knob to High.
 - b. Within 2 seconds rotate ignitor knob clockwise 1/2 turn to 1 full turn (3 to 6 clicks).

CAUTION: Do not rotate knob counterclockwise. Ignitor will make a clicking sound but will not spark or light the burners.

- c. Make sure burner has ignited and continues to burn. Verify burner operation by viewing glow coil through VIS-U-GLO® observation port.
- d. If burner fails to light within 5 seconds, turn gas off and wait 5 minutes before trying to relight by spark or match. (See Fig. 15 and 16)
- e. For dual main burner models, repeat step 3 to light other burner.



**FIG.15
MAIN BURNERS**

4. To light rotis burner only (standard on some units):
 - a. Depress and turn rotis control knob to High.
 - b. Within 2 seconds rotate ignitor knob clockwise 1/2 turn to 1 full turn (3 to 6 clicks).

CAUTION: Do not rotate knob counterclockwise. Ignitor will make a clicking sound but will not spark or light the burners.

- c. Verify rotis burner has lit by visual inspection of flame.
- d. If rotis burner fails to light within 5 seconds, turn gas off and wait 5 minutes before trying to relight by spark or match. (See Fig. 15 and Fig. 16)

If Rotary Ignition Fails to Light

If the rotary ignition fails to ignite the burner(s), repeat the lighting procedures described on the grill faceplate. Check to see that the wire from the electrode to the ignitor has not been disconnected. Also see *Troubleshooting* — Page 29. Match lighting access ports are provided in the burner box. If for any reason the ignitor system is inoperative, conventional lighting procedures are explained below.

Match Lighting Your Grill

WARNING: Make sure that the hood is in the full open position any time you attempt to light your grill. Failure to open the hood could lead to delayed ignition resulting in bodily harm.

Follow the simple steps listed below to light your grill, in the event your rotary ignition fails:

1. Turn main gas supply on:
 - a. If portable, at LP cylinder (tank).
 - b. If permanent installation, at manual gas cutoff valve.
2. To light left burner:
 - a. Locate lighting hole on left side of casting.
 - b. Insert lighted match into lighting hole on left side (wooden match or fireplace match is preferred). (See Fig. 16)
 - c. Depress left burner control and turn to High.
 - d. Observe that the burner has ignited through the lighting port or through the observation portal on the front of the firebox.
3. To light right burner:
 - a. Locate lighting hole on right side of casting.
 - b. Insert lighted match into lighting hole on right side (wooden match or fireplace match is preferred). (See Fig. 16)
 - c. Depress right burner control and turn to High.
 - d. Observe that the burner has ignited through the lighting port or through the observation portal on the front of the firebox.
4. To light ROTIS-A-GRATE® burner (standard on some units):
 - a. Place lighted match (fireplace match is recommended) over center of burner. (See Fig. 16)
 - b. Depress rotis burner control and turn to High.
 - c. Observe that the burner has ignited.

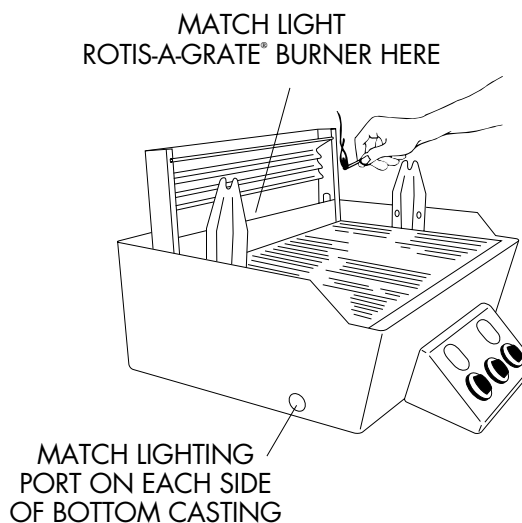


FIG. 16

Preheating Grill

It is extremely important that your grill be up to temperature before you begin using it. After lighting, close the hood and preheat the grill on High for 15 minutes. This preheating will ensure that the cooking grid, briquettes, and LA-VA-GRATE® are hot enough for proper grilling and vaporization of juices that may still be setting upon the LA-VA-GRATE® or possibly still absorbed in the briquettes.

WARNING: Never leave a grill unattended to guard against possible grease fires getting out of control (See Page 39). Grease fires can be severe and cause grill damage, property damage and bodily harm.

Open or Close Hood for Grilling

Cooking with the lid open or closed is a matter of personal preference. Cooking with the lid closed is recommended if you enjoy cooking at maximum “searing” temperatures. This method will also produce more “flare up,” speed the cooking process, and will give you a more robust, smoky, outdoor flavor. If you prefer cooking slower with less flare up, we suggest the lid-open method.

We recommend always cooking with the lid CLOSED if you are in a windy area or colder climate. Your Ducane gas grill has been designed and constructed to give you maximum flexibility and cooking performance. Be creative, try different cooking methods on your grill to determine what suits your needs best...there is no “right” or “wrong” way to cook...just different individual styles. If your Ducane gas grill is equipped with our patented ROTIS-A-GRATE®, we do recommend rotissing with the lid down. Get creative and enjoy!

Close Hood for Rotissing

When using the rotis, the hood must be closed except when basting.

WARNING: Please remember that this is an outdoor gas cooking appliance. Many areas of the grill generate extreme heat. We have taken every precaution to protect you from the contact areas. However, it is impossible to isolate all high-temperature areas. Therefore, use good judgement and a certain degree of caution when grilling on this product. We suggest a covered, protected hand during operation of grill. Do not move your grill when it is in operation or hot to the touch. Wait until your unit is turned off and properly cooled down before moving from place to place. Failure to follow this warning could result in personal injury.

Postheating Grill

In order to assist in cleaning your SEAR GRID® and to completely vaporize remaining juices, postheat grill for 15 minutes with the burners on High and the hood closed.

Keeping your SEAR GRID® clean (See Page 33) will help keep your SEAR GRID® hot.

CAUTION: Do not cover the SEAR GRIDS® during the postheating period.

After the postheating of your grill is completed turn the control knobs to the “OFF” position.

Propane Tank Shut-Off

After the burner box cools down, the propane tank valve should also be closed. If you do not want to wait for the burner box to cool down, use a covered hand to turn off the propane tank valve.

WARNING: Do not attempt to turn off the LP tank valve without covering your hand with a protective mitt or allowing the grill to cool down. Failure to follow this warning could result in a severe burn.

For Natural Gas Grills and System Propane

It is also advisable to turn off the natural (or system propane) gas supply at the main cut-off valve when your grill is not in use.

Helpful Hints

ABOUT YOUR DUCANE GRILL

Flare Ups

Any time you cook fatty foods over an open flame, you can expect flare ups. Flare ups are caused by the flash which occurs when the natural juices fall on the hot briquettes. Controlled flare ups give foods their delicious outdoor flavor and appearance. Excessive flare ups may occur when your grill is not level or when cooking fatty foods such as spare ribs and chicken parts, especially if the cooking temperature is set too high. These flare ups should be controlled or your food will burn, although it will not burn nearly as much as you might think even in the direct flame.

WARNING: Do not spray or pour any liquid onto the briquettes to control flare ups. Doing so will void your warranty.

To help control flare ups we suggest using leaner cuts of meats and trimming excess fat from the meats to be grilled. Also, your grill should be level. If flare ups do occur, use the Low control setting and relocate the meat on the cooking grid until the flare ups have subsided.

Most of our grills are equipped with two main burners, one left and one right. In order to avoid grease buildup on grills equipped with two main burners, alternate the side of the grill you cook on. If you cooked on the left burner the last time you used your grill, cook on the right side the next time. However, both burners must be operating to give you the best cooking results.

To Prevent Meats From Sticking

1. To prevent food from sticking to the grid, preheat the cooking surface with the hood down for 15 minutes. Place the meat product on the grid and allow it to remain there for at least half of the suggested grilling time.
2. It is unnecessary to keep flipping meat products—allow them to sear and seal in their juices, then

halfway through the cooking period, with a spatula, flip the meat product onto its other side. When grilling chicken, always place the meat side on the grill first.

3. A light coating of oil applied to any of the meat products prior to grilling will also help. The use of a commercial spray cooking product is also helpful. This spray should only be used prior to lighting your grill but never during the cooking period. Use of spray cooking product can leave a black stain on areas of your SEAR GRID®. This is not harmful and does not affect cooking; however, if this becomes an appearance problem, the best way to remove the discoloration is by placing the SEAR GRID® in a self-cleaning oven during the clean cycle.

Rotissing

1. When using the rotis, the hood must be closed except when basting.
2. Important: Always light rotis burner with the hood in the full open position.
3. It is important to evenly balance the meat on the spit rod. This can be difficult especially with a turkey. Proper balancing will lead to more even cooking and prolong the life of the rotis motor.
4. Pliers may be used to tighten thumb screws on meat forks when larger cuts of meat are being rotissed.
5. Use twine to secure the meat on the spit rod, especially fowl or other cuts of meat that require tying.
6. Baked potatoes, corn and other vegetables may be placed on top of the ROTIS-A-GRATE® during the rotissing period. Also, while grilling on a Rotis model unit, you can use the 2-position cooking shelf to keep food warm during the cooking period.
7. The rotis motor must be stored indoors when not in use. Do not leave it mounted on the grill.

Rotis Bracket (Motor Bracket Side)

When mounting the spit rod motor onto the motor bracket (left side burner box), the ears of the motor bracket must be fully inserted into the spit motor slots. Accomplish this by sliding the spit motor down to the stops of the spit motor bracket. (See Fig. 17)

The spit rod should not be making surface contact with the slot in the spit motor bracket. This circumstance may be corrected by spreading the motor bracket ears open as shown. (See Fig. 18)

Side Shelf/Shelves

This high-quality polyethylene side shelf is manufactured exclusively for Ducane® Gas Grills. Perfect for use as a cutting board as you prepare your meals, polyethylene is a “long-life” cutting surface specifically designed never to dull knife blades. It is recommended not to use an electric knife when cutting on this board due to the possibility of cutting through the board.

This high-density polyethylene material will not chip, splinter or swell. And it's a breeze to clean. It is guaranteed “food safe.” Just wipe with a damp cloth — your polyethylene shelf will not absorb moisture, odors or bacteria. It is also dishwasher safe in a normal or Energy Saver drying mode.

Polyethylene meets all requirements of the Food & Drug Administration (FDA) for direct contact with food products. Meets F.D.A., Federal Specs.; Approved by National Sanitation Foundation, Accepted by U.S. Dept. of Agriculture and Canada Dept. of Agriculture.

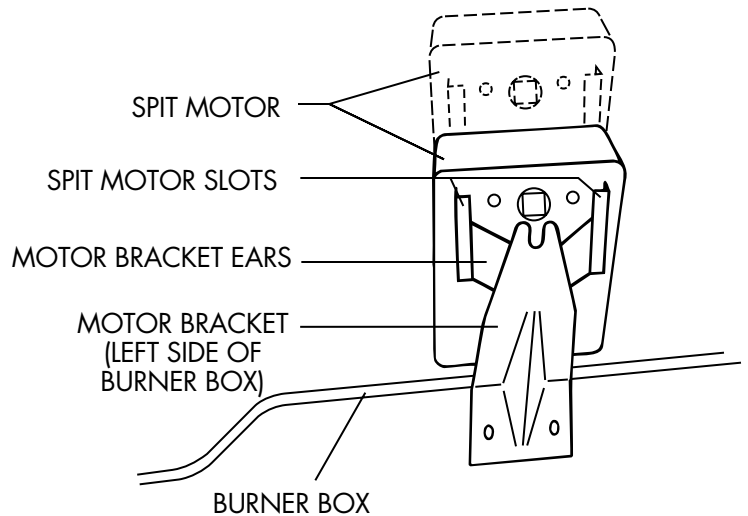


FIG. 17
ROTIS BRACKET
(MOTOR BRACKET SIDE)

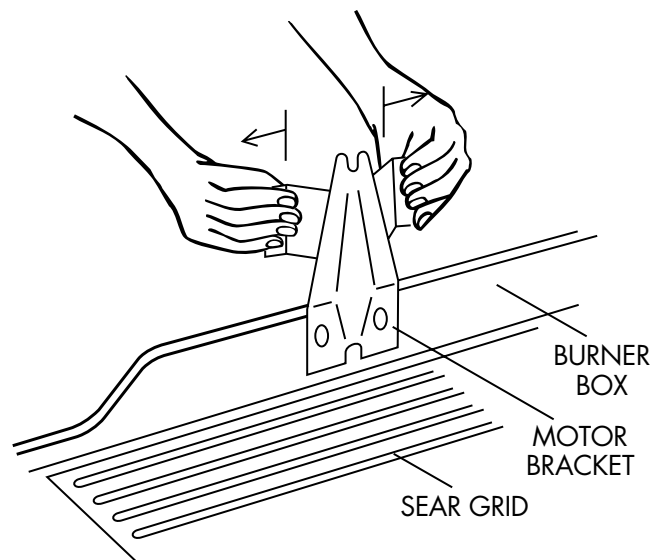


FIG. 18
ADJUSTMENT FOR ROTIS BRACKET
(MOTOR BRACKET SIDE)

Moving Portable Grills

When your grill is not in use and you wish to relocate it, we recommend you push the grill by the handle located under the side shelf.

Storing Natural Gas Grills

After you have finished cooking and have cleaned your grill, (See *Maintenance* section – Page 33 for cleaning), turn your grill off at your appliance control knob. It is strongly recommended that the inline field installed cutoff valve also be turned off when the grill is not in use.

It is recommended that to prevent accidental turn on, the up-front child safe control knobs be removed by pulling the control knobs off. This can be done by pulling the knobs straight out towards you when the knobs are in the “OFF” position.

When the portable grill is to be stored indoors, the connection between the hose and the gas supply line must be broken. While the special fitting will stop the gas flow when the hose connection is removed, it is highly recommended you turn the gas supply off prior to disconnecting the hose assembly. To protect the gas fitting, it is necessary to insert the plastic plug (supplied with 12' hose package) into the female quick connect. The male end of the hose must be protected by placing the plastic cap (supplied with 12' hose package) over the brass fitting on the end of the hose.

Storing Liquid Propane Gas Grills

After you have finished cooking and have cleaned your grill (See *Maintenance* section for cleaning, Page 33), turn your grill off!

CAUTION: If your grill is portable and you are using a gas tank, make sure you turn the appliance control knobs off as well as the tank.

On permanent installations, it is strongly recommended that the inline field installed cutoff valve also be turned off when the grill is not in use.

It is recommended that to prevent accidental turn on, the up-front child-safe control knobs be removed by pulling the control knobs off. This can be done by pulling the knobs straight out toward you when the knobs are in the “OFF” position.

When the grill is to be stored indoors, the connection between the propane gas supply tank and the grill must be disconnected, and the tank removed from the grill and stored outdoors in a well-ventilated space. When the propane gas supply tank is not removed from the grill, the grill and the tank must be stored outdoors in a well ventilated space.

For all permanent post installations and portable grills that are to be stored outdoors, a Ducane grill cover is recommended. Your grill must be cooled off prior to covering it.

Ducane offers custom fit, full length grill covers available from your local dealer. This cover features Ducane’s red logo and has a vendor 5 year limited warranty.

Gauging Amount of Fuel in Liquid Propane Tank

To gauge the amount of propane fuel in your gas tank, (propane tank without gauge) the grill must be in operation. Place your hand at the top of the tank and slowly move it down the side until the tank feels cool to the touch of your hand. This will indicate the approximate amount of propane gas in your tank.

Gas Valve Orifice

WARNING: Any alteration made to the orifice(s) will void your warranty and may result in personal and/or property damage.

WARNING: Do not, under any circumstance, drill out the orifice(s) hole. Drilling out any orifices could lead to delayed ignition, an overfired condition and bodily harm.

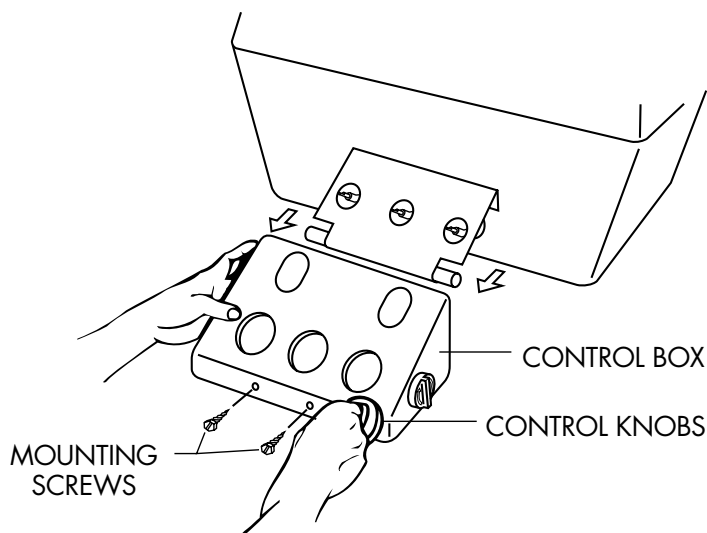
Shutter Locations

Shutters are all located underneath control box.
(See Fig. 20)

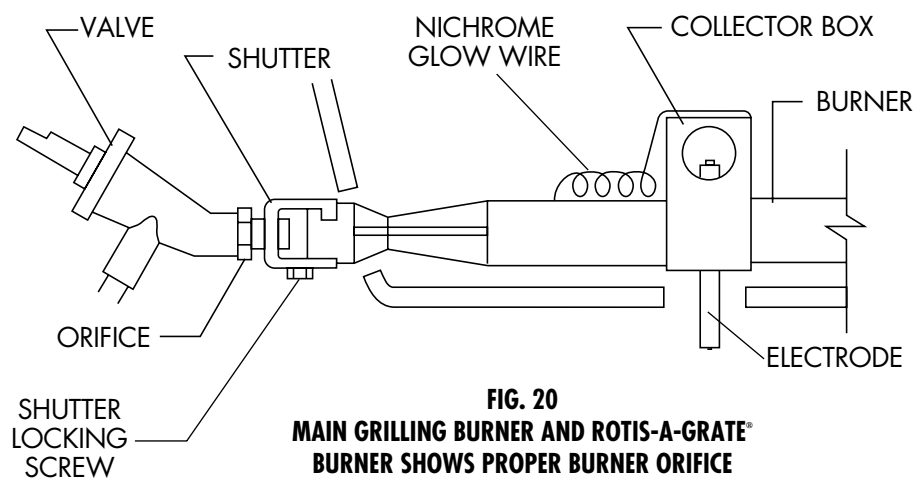
1. Remove control knob(s).
2. Remove two (2) mounting screws holding control box to manifold bracket. (See Fig. 19)
3. Carefully remove control box by lifting over valve stems.

CAUTION: Electrode wires are attached to ignitor. Do not pull control box away from grill.

4. Slowly rotate control box to the right, exposing ignitor and electrode leads.
5. Remove the electrode wires from the ignitor studs. This will free the control box and expose the burner shutter. (See Fig. 20)



**FIG. 19
REMOVAL OF UPFRONT CONTROL BOX**



**FIG. 20
MAIN GRILLING BURNER AND ROTIS-A-GRATE®
BURNER SHOWS PROPER BURNER ORIFICE
ALIGNMENT AND LOCATION OF SHUTTER**

Burner Shutter Adjustments

The gas burner shutters are adjusted at the factory for your convenience. The adjustments are:

- (1) full open for natural gas models
- (2) half open for liquid propane units

If further adjustment is desired, please follow this procedure.

1. Always judge a flame with LA-VA-GRATE®, briquettes and SEAR GRID® in place.
2. Loosen shutter locking screw (See Fig. 20) and close shutter until yellow tip appears in the flame.

NOTE: It is sometimes necessary to back the burner off the orifice to adjust the shutter. See Page 34 on releasing burner from supports.

3. Open shutter until desired blue flame appears.
4. Tighten locking screw enough to hold shutter securely in place (do not over tighten and strip the threads).

NOTE: Reinstall burner over orifice (See Page 37) if removed.

Oxidation of Aluminum Casting

When aluminum surfaces are exposed to the atmosphere, a thin invisible oxide skin forms immediately, which protects the metal from further oxidation. This self-protecting characteristic gives aluminum its high resistance to corrosion.

This protective coating, however, can be destroyed by various substances or conditions. **High temperatures plus humidity, chlorine (especially in concentrations such as around a pool), industrial fumes and salt air can all attack this protective coating especially when combined with the operation of a gas burner.**

If this coating breaks down and further oxidation and/or corrosion of the aluminum occurs, it may become visible as a white powdery substance on the aluminum castings but it will not affect your grill operation. If this white residue becomes obvious, we recommend painting the affected areas. With the burner valves off and the grill cool, steel wool or wire brush the area and paint it with the high temperature black spray paint that you can obtain from your local Ducane dealer. After you have completed painting, allow the paint to air dry for 30 minutes. After this air dry period light main burners, close grill hood and "bake" paint for an additional 30 minutes.

After the paint is "baked" and the casting has cooled, apply a light coating of cooking oil to the hood and burner box. This easy maintenance on your casting will keep your grill in a good looking condition and increase its life.

Oxidation of your grill castings is not covered by either the Limited Five Year Warranty or Limited Lifetime Warranty unless it were to affect the structural integrity of your castings.

CAUTION: Do not spray paint your grill when it is hot or with the burners lit.

After you have cooked on the grill a few times, apply a light coating of cooking oil to the hood and burner box. This can be done occasionally to restore luster to the paint gloss. It is also recommended to keep the grill covered when not in use.

Console Cabinet Stability

The pre-painted steel console base has been designed to eliminate the instability inherent in some other brands of grills that offer post, garden cart or wooden frame models. In order to take advantage of this built-in stability, it is important that all screws be securely tightened. This can be accomplished with a nutdriver; however, it is recommended to use a ratchet and a 5/16" and a 3/8" socket.

Securing Patio Base

To secure the console patio base to a wooden deck, it is recommended to use four (4) 5/16" or 3/8" x 3 1/2" lag screws and four (4) 5/16" or 3/8" washers.

To secure the console patio base to a concrete deck, it is suggested using four (4) Ackerman-Johnson anchors or standard lead anchors 5/16" or 3/8" x 3 1/2" long and four (4) 5/16" or 3/8" washers.

Tools Required for Complete Assembly

Ducane recommends the following tools be used to assemble your grill in a safe and expedient manner. Although not every homeowner has these tools, they are not out of the ordinary and will allow you to securely tighten all necessary screws.

Nutdrivers — 5/16", 3/8",
7/16"

#2 Phillips screwdriver

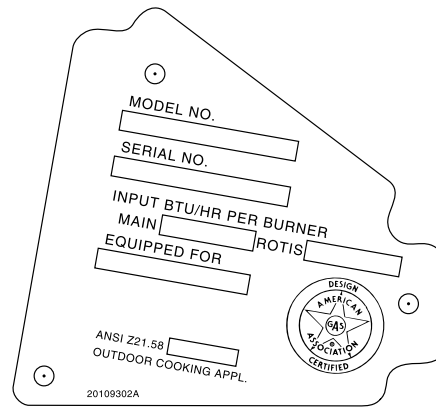
Parts Shortage

Ducane has taken every possible step to ensure that you receive all of the packaged components that should accompany your grill. On occasion an item may be missing. If this very rare instance does occur, please contact Ducane and our distributor will supply the missing part immediately.

Location of Serial Number

To help us maintain total record keeping of the very fine gas grill you have purchased, it will be necessary to complete the warranty registration card including model no., serial no. and type of gas. This information can be found on the rating plate attached to the control box. (See Fig. 21)

**FIG. 21
LOCATION OF SERIAL
NUMBER**



Example: MODEL NO. 2005S HLPE
 SERIAL NO. 123456 0001
 EQUIPPED FOR USE WITH PROPANE GAS

If you have any questions about your grill, please include this information in your correspondence.

Troubleshooting

YOUR DUCANE® GAS GRILL

Rotary Ignition System

The rotary ignitor, located on the right side of the control box (not installed on some models), produces an electric charge due to the action of an internal hammer striking a ceramic element. The electrode wire carries this charge to the electrode tip and a spark occurs across the gap to the burner.

A 360° clockwise turn of the rotary ignitor produces six sparks so, in a normal ignition sequence, at least three sparks would be produced as the ignitor is turned.

If you are experiencing an ignitor problem, be sure that there is gas flow to the burners by attempting to match light your burners (See *Normal Operation* - Page 20). If match lighting is unsuccessful, refer to *Burners Will Not Ignite — No Gas Flow*, Page 32. If match lighting is successful, the problem lies somewhere in the ignition system and will need to be traced.

A problem in the ignition system could lie in three main areas: the rotary ignitor, the electrode wire or the electrode. The ignitor might not be producing an electric charge at one or all terminals. The electrode wire could be crimped or cut, thereby shorting the electric charge to the casting. The electrode could have a cracked ceramic or an incorrectly bent tip causing an improper spark gap.

To determine if the electrode is producing a spark at the burner, it will be necessary to view the electrode tip. For rotis burners this is easily done — the electrode is visible behind the center of the rotis burner. Turn the rotary ignitor and view the electrode tip for a spark to the burner. (See Fig. 25) To view the main burner electrodes, remove your SEAR GRID®, briquettes and LA-VA-GRATE®. The electrodes are located in the collector boxes on the beginning section of each main burner. (See Fig. 23 and 24) Turn the rotary ignitor and look for the flash of the spark through the holes in the

collector box. You can also utilize a small mirror positioned behind the collector box and angled to view the arc jumping from the electrode tip to the top surface of the burner. (See Fig. 22 and 23)

We have taken every precaution to assure you that we have purchased the finest ignition system available to the industry. Unfortunately, the number one industry-wide component failure is the ignition system, since it operates in a hostile environment.

In some cases, it is allowed to remain exposed to the elements, as with an uncovered grill in a rain storm. We have no control over these poor consumer maintenance practices and can only advise you against them.

Natural Gas Ignition

Due to the many changes in the natural gas transmission system, gas quality and volatility can change greatly on an almost day-to-day basis. This has led to sporadic ignition problems in certain areas. If you experience ignition problems with your natural gas grill, please follow these recommendations:

1. Be sure there is gas flow. Match light your grill.
2. Be sure your ignitor is sparking and all electrode wires are attached (See *Rotary Ignition System* on this page and *Main Grilling Burners*, Page 30).
3. Be sure your electrode settings are correct. (See Fig. 23)
4. Try lighting your grill by turning the control knobs to Medium (instead of High) and igniting.
5. Tilt the collector boxes. (See Fig. 24)
6. If your collector box covers do not have holes in the top, call your dealer who can supply a set to you at no charge for replacement on your grill.

Main Grilling Burners

Rotary Ignition

CAUTION: Always turn the gas supply off (if portable – at the tank, if permanent installation – at the main gas cut off) before proceeding with any troubleshooting procedures.

If, for any reason, the rotary ignition fails to ignite the main grilling burner(s), repeat the lighting procedures described on the grill control box.

WARNING: The hood must be in the full open position any time you attempt to light your grill. Failure to open the hood could lead to delayed ignition resulting in bodily harm.

IMPORTANT: If the main burner(s) still fails to ignite, make sure that there is gas flowing to the burner(s) by attempting to match light the burner(s). (See Page 21 for match lighting procedures.) If the burners will match light, then proceed with the ignition checkout.

After shutting off the main gas supply, remove the SEAR GRID®, briquettes and LA-VA-GRATE®. Insert a small mirror or piece of stainless steel behind the collector box (See Fig. 22) and check for a spark at the electrode. The spark should travel from the tip of the electrode to the top surface of the burner. (See Fig. 23 and 25) If there is no spark, then:

1. Remove the control knobs and the control box.
The electrode wires are attached to the rotary ignitor on the right side of the control box — do not pull or drop the control box.
2. Rotate the control box to expose the electrode wire/ignitor pin connections.
3. Be sure all the wires are connected to the ignitor studs.
4. Remove each electrode wire (one at a time and then reattach) and place the tip of a screwdriver 1/8" away from the now exposed ignitor pin. Rotate the ignitor knob and look for a spark at the screwdriver. If a spark occurs, reattach and proceed to the next stud. If any stud does not spark, a replacement ignitor should solve the problem.

HINT: Short term solution: For rotis model grills, if one main burner is not lighting due to an ignitor problem, switch the rotis electrode wire to the bad stud and put the main burner electrode wire on the good stud. This will transfer the ignition problem to the rotis burner which, in most cases, is used less and is easier to match light.

5. If the ignitor is verified to be operational, check the electrode wires for shorts. This could occur if the electrode wires are crimped or the insulation has been cut. If the wires are crimped, free them and, if a cut in the insulation is found, use electrical tape to repair the insulation. Re-light using the rotary ignitor to verify repairs.
6. Check to make sure that the electrode ceramic(s) has not been cracked or broken. Check with your dealer for replacement electrode.
7. If all connections are found to be correct and burner(s) still will not light, tilt collector box downward one (1) or two (2) degrees. This may be done by loosening the screw on the glow wire side of collector box and tilting the glow wire side of collector box downward. (See Fig. 24)
8. The dimension from the tip of the electrode to the top surface of the burner is important. It should be approximately 1/8". This is difficult to measure but in viewing with a mirror (Fig. 22) if it appears that this dimension is far too close (1/16" or less) or much too large (3/16" or more) then some adjustment would be necessary. This would require disconnecting from the ignitor the appropriate electrode wire and removing the burner. (See *Maintenance* section — Page 33.) The electrode tip can then be bent down or pushed up as required.

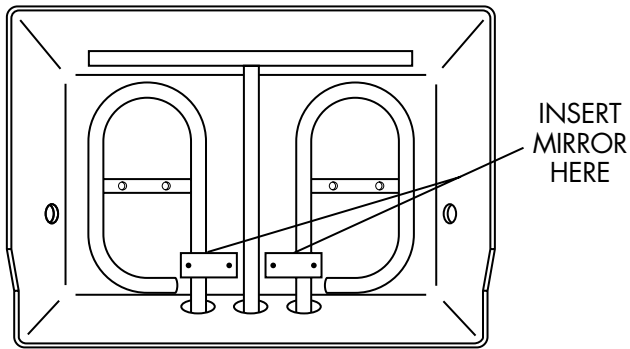


FIG. 22

IMPORTANT: If for any reason the ignitor system is still inoperative, match lighting access ports are provided in the firebox. Conventional match lighting procedures are explained in the Normal Operation section under Match Lighting Your Grill — Page 21. Please see dealer for further assistance.

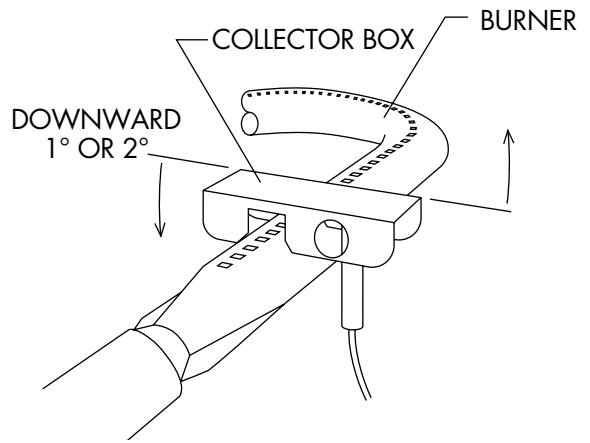


FIG. 24

Rotis Burner Rotary Ignition Back Arcing

IMPORTANT: If back arcing occurs, attempt to push the electrode forward or away from the rotis basket. The electrode should not be making contact with the rotis baffle at all. If it is making contact, the spark will arc back into the metal baffle rather than onto the burner port openings where it is needed.

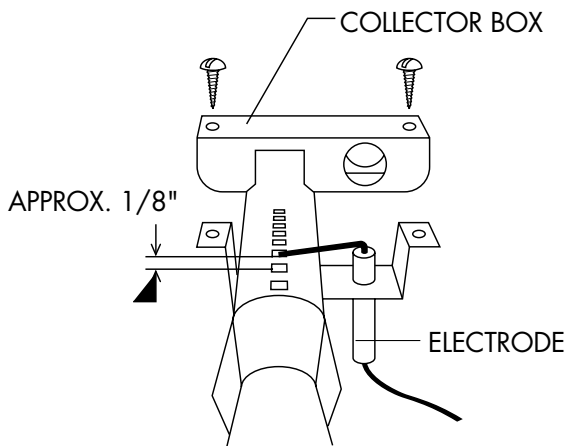


FIG. 23

Burners with Poor Flame

Check to be sure burner ports, shutter, end of the burner (venturi) and orifice(s) are free of any obstructions. (See cleaning instructions in *Maintenance* section — Page 33.)

Also, if your grill has been stored over a prolonged period of time, check to make sure no spiderwebs have been formed in the shutter end of the burner (venturi) or over orifices. (See *Spider Guards* — Page 36.)

If popping or flashback should occur when flame is extinguished, see *Burner Shutter Adjustments* on page 26.

On an LP grill, if an extremely low flame is present, the flow-limiting device may have activated. (See Page 14.) To reset the flow limiter, close the grill valves, wait about 5 seconds and then open the grill valves to start a proper ignition sequence.

Low Heat

One of the main reasons for low heat is the lack of proper spacing between the briquettes. Briquettes that are butted together will block heat from reaching the SEAR GRID®. See Page 8 for proper briquette spacing.

As mentioned above, a tripped flow limiter will cause a small flame and low heat (See Page 14) on an LP grill.

On natural gas grills, the main reason can be a lack of the proper incoming pressure. Long pipe lines or undersized piping (See Page 17) will cause low pressure. The best way to know is to have the pressure checked at the orifice with a manometer.

Burner Will Not Ignite— No Gas Flow

If your burners will not light even with the use of a match, then there must be some type of blockage to the gas flow. The obvious item to check is to make sure your LP tank valve is open (and the tank has gas in it) or that the natural gas main shutoff valve is open. Blockage of the orifice (See *Spider Guards* in the *Maintenance* section Page 33) is another reason that could prevent gas flow. If you have an LP gas grill and can not light any of your burners even with a match, then it is possible that the plastic nut on the tank fitting is not fully tightened. Check that it is completely engaged.

For LP grills it is always a good idea to try a different LP cylinder to rule out the tank as a source of the problem.

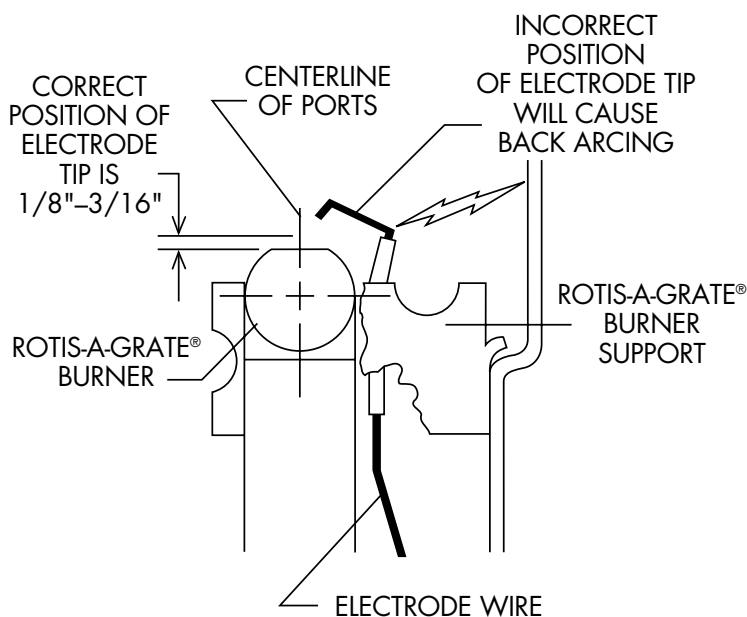


FIG. 25

Maintenance

OF YOUR DUCANE GRILL

Yes, you paid a lot of money for your grill, but even an expensive grill doesn't clean and maintain itself, and you want it to look good and function properly. That's why this section of your manual is so important.

This section gives you the information necessary to help you keep your grill looking new and working properly. Reading and following the instructions in this section will make your grill investment pay off for many years.

IMPORTANT:

- **Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids at all times.**
- **Do not locate your grill in such a manner or otherwise obstruct the flow of combustion and ventilation air around the grill.**
- **As part of the normal maintenance schedule, check to be sure that all ventilation openings are free and clear from debris.**

90-Day Grill Maintenance Schedule

It is recommended that every 90 days the following maintenance procedure is followed, but it is absolutely necessary to perform this maintenance at least once a year. (See *Grease Fires* on Page 39.) By doing so you will extend the life of your gas grill.

1. Cleaning the Top Casting

Detach the top casting by removing the two hinge pins located in the back of the unit. With a solution of warm water, liquid detergent and ammonia, wash and brush the inside of the casting to remove any grease build-up. **The inside of the hood casting is not painted so any black coating on the inside is grease and smoke build-up.** Allow the casting to dry and replace the hood and pins in their proper positions. If the build up is too much for the soapy solution, we suggest you use some type of oven cleaner – then the detergent solution.

Remember to be in an open air area if you use an oven cleaner. Coat the outside surface with a thin layer of vegetable oil.

2. Cleaning the Stainless Steel SEAR GRID®

To keep your grill operating properly, the SEAR GRID® should be cleaned regularly.

There are three methods by which the Ducane grid may be cleaned.

1. Your SEAR GRID® may be placed in most dishwashers or self-cleaning ovens to be cleaned. This is safe for your appliance and grid providing it fits safely inside the appliance.
2. The use of the Ducane-supplied stainless steel sponge or a brass brush after each grill cookout will assist in removing the food particles from between the open spaces of your grid. Place the grid in your sink and brush the surface with hot soapy water. Turn the grid around and clean the other side. Dry and return it to your grill for cooking. This procedure takes approximately ten minutes.

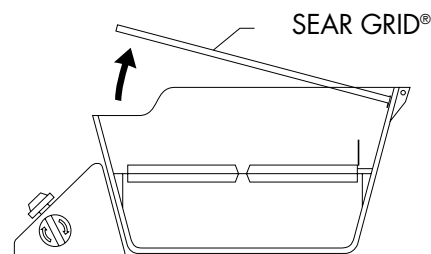


FIG. 26
REMOVE SEAR GRID® & LA-VA-GRATE® IN
DIRECTION INDICATED BY ARROWS.

3. The stainless steel SEAR GRID® can be easily cleaned after the post-heating period. As soon as the 15 minutes post-heating is completed, turn the gas off. Open the lid with a covered hand and with the use of a brass brush, rub the grid surface. After you have completed this step, place moistened paper towels under the brush and brush again rotating the towel as it cleans your grid. Remember to use a covered hand as the grid surface may still be warm.

The Ducane stainless steel SEAR GRID® has been designed to provide you with a 30% hotter cooking surface over conventional cast or wire cooking grids. It is easier to clean because of the smooth surface, while also being constructed of strong, sturdy 304 stainless steel.

You will find this cooking surface to be extremely durable while providing more heat directly to your cooking surface for faster, more economical cooking.

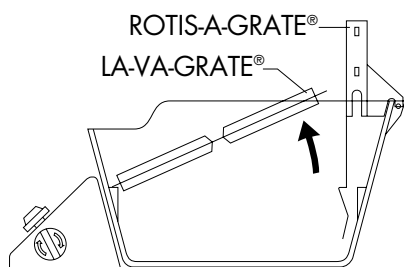
3. Cleaning the Briquettes

Your briquettes, located on the LA-VA-GRATE®, can be cleaned by simply brushing with a medium stiff bristle brush.

4. Cleaning the 304 Grade Stainless Steel LA-VA-GRATE®

Your stainless steel LA-VA-GRATE® should also be brushed down with the use of a brass long-handled brush. Then, the same soapy solution mentioned in Step 1 should be used.

IMPORTANT: The LA-VA-GRATE® and burners of your grill operate in an extremely harsh environment of high temperatures, fatty acids and salts. Frequent cleaning of these items will keep your grill operating properly and extend its life.



**FIG. 27 REMOVE LA-VA-GRATE®
IN DIRECTION INDICATED BY ARROWS.**

5. Cleaning the Burners

CAUTION: Turn main gas off at the tank.

To remove Main Grilling Burner(s) for cleaning:

1. Remove SEAR GRID®, briquettes and the LA-VA-GRATE®. (See Fig. 26 and 27)
2. Remove the control knob(s) and control box.
3. Remove the electrode wire terminal(s) from the pins on the ignitor.
4. Remove the burner locking screw. Lift and slide burner back to remove. (See Fig. 28)
5. Hold the burner with one hand and remove the burner slowly. Be careful that the electrode wire does not catch as it is pulled through the console and the burner box.
6. Remove nichrome glow wire from burner port. (See Fig. 29) Do not disconnect nichrome wire from collector box.

CAUTION: Turn main gas off at the tank.

To Remove ROTIS-A-GRATE® Burner For Cleaning:

1. Remove SEAR GRID®, briquettes and the LA-VA-GRATE®. (See Fig. 26 and 27)
2. Remove ROTIS-A-GRATE® from the burner box. (See Fig. 28)
3. Remove the control knobs and control box.
4. Remove the rotis electrode wire terminal from the pin on the ignitor.
5. Unscrew the two screws in the back of the burner box which holds the rotis burner. Be sure to hold the acorn nuts on the inside on the rotis bracket so they do not drop.
6. Slowly remove the rotis burner, being careful not to let the electrode wire catch on the console or burner box.



FIG. 28

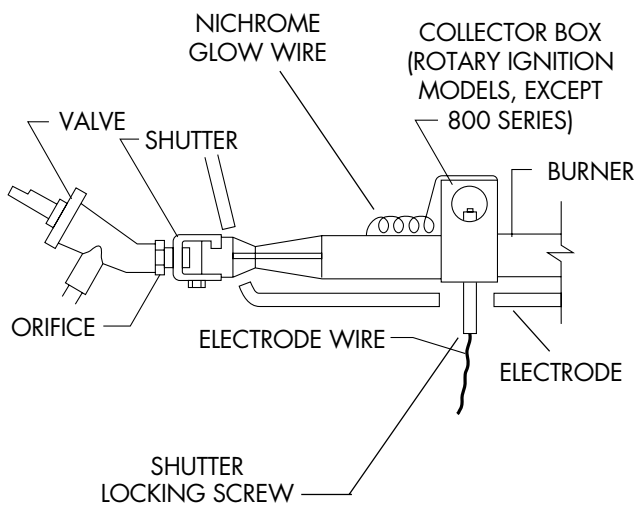


FIG. 29

Cleaning the Main Grilling and ROTIS-A-GRATE® Burner

Now that your main grilling burner(s) and rotis burner are removed from the burner box, you may now proceed with the cleaning of the burner(s).

Using a stiff bristle or brass brush (do not use a steel wire brush) clean all port openings in the burner including the opening at the shutter end of the burner (venturi). (See Fig. 30) Then wipe the burner clean with a soft clean cloth.

If necessary, soak your burner in plain water for 5 to 10 minutes to soften material in ports before brushing. Be sure ports are clear of water and debris, and that the water is drained from the burner before putting burner back into grill.

Before proceeding with reinstallation, check the electrode gap. The tip of the burner should be 1/8" to 3/16" away from the burner ports. Adjust, if necessary.

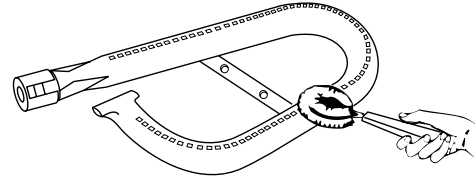


FIG. 30

6. Cleaning the Burner Box

Clean when briquettes, LA-VA-GRATE®, SEAR GRID® and burners are removed from burner box. Clean out any ash or deposits from burner box using warm soapy water and a soft cloth. Allow to dry before replacing all parts.

A small amount of grease may accumulate on the bottom of the burner box. It can be scraped up and discarded with a flat-blade putty knife. Use the same soapy solution in Step 1 to clean after you have scraped.

Prolonged grilling with the hood in the down position may cause a grease build up inside the hood casting that will begin to flake (this is not paint). If this develops, remove the hinge pins from the back of the casting and clean the inside of the hood with a warm water/ammonia/soap solution. Should build up be too heavy for this solution, try an oven cleaner. If you are going to use a spray oven cleaner, make sure that you perform this in an open air area. Apply a light coating of vegetable oil to burner box's outside painted surface to enhance luster.

7. Cleaning the Burner Orifice

Check the orifice to be sure it is free and clean of any obstructions. (See Fig. 31) If there are any obstructions do not push them into the orifice hole; wipe them off the top of the orifice.

If after cleaning your orifices (or if you cannot clean them with the burners on the orifices), burner ignition is still difficult then the next step is to check your burners for spiders and their webs.

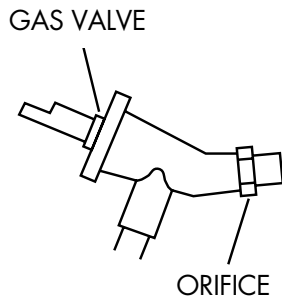


FIG. 31

Spider Guards

We don't like them either, but spiders are attracted to the additive placed in both natural and LP (propane) gas. The additive plus the fact that the burner venturi area is narrow, dark and protected, make the barbecue burner extremely attractive to spiders. A nesting spider is capable of spinning a web overnight that could partially or completely block gas flow. Therefore, your grill is equipped with stainless steel spider guards. You need to periodically check for spiders and clean out the guards. We recommend a 90-day maintenance on your grill and the burners should be checked at this time.



WARNING: Failure to periodically check for spiders, especially when ignition problems exist, could lead to a flashback of gas beneath the control box or under the firebox which could result in property damage or bodily harm. Be sure to follow the recommended maintenance schedule and proper lighting procedure in order to minimize the possibility of flashback.

If you suddenly develop gas flow problems or ignition problems with your grill, then spiders are a likely culprit. Remove your control knobs and control box to view the orifices and shutter of your burner. It will be necessary to remove the burners (See Page 34) to inspect the venturi section of the burner. If there is evidence of spiders, try to use a small brush to eliminate the spider webs. If there are webs blocking the venturi, insert a bottle brush into the end of the burner, twist and pull the webs out. Never, under any circumstances, use a pesticide near your grill to eliminate spiders or other insects, as this could be extremely hazardous.

8. Cleaning the Cooking Shelf/Shelves

The cleaning of the cooking shelf can be accomplished by using the soapy solution mentioned in Step 1 and wiping with a soft cloth. For stubborn particles the use of a non-metallic brush can be used. Do not use a wire brush on your cooking shelf.

CAUTION: Do not use a wire brush on your cooking shelf.

9. Cleaning the Console

To clean the cabinet, just wipe all surfaces down with a mild soapy solution and a soft clean cloth.

CAUTION: Do not use abrasive cleansers as this will scratch or fade the paint.

It is recommended that a coat of liquid spray wax be applied to the cabinet's painted parts to protect your grill against "outside" environmental conditions.

Preserve Your Console or Cabinet

Your cabinet or console parts are made from a pre-painted galv-alum (coated steel) material or stainless steel. To retard rust, it is recommended that you apply a coat of car wax to your console or cabinet. By following this suggestion, you will be extending the life of your gas grill. Remember, your console should be treated the same as you would your automobile finish. By periodically waxing (liquid spray car wax will do) your console, you will be extending the life of your Ducane gas grill.

Although we take great precautions to inhibit rust on your cabinet, many outside factors such as high humidity, chlorine (especially in concentrations such as around a pool, industrial fumes and salt air) can render these precautions ineffective. For this reason, rust (painted panels) is not covered by the Limited Five Year Warranty unless it affects the structural integrity of the console base.

Preserve Your Control Box

Your Ducane grill is equipped with a stainless steel control box wrapper. To keep the stainless steel looking its best is a simple matter. Clean it with soap and water, rinse with clear water and wipe dry. It's that easy.

We recommend the use of a diluted liquid dishwashing detergent and water solution.

10. Reinstallation of the Main and ROTIS-A-GRATE® Burners

Remember to follow all of the preceding 90-day maintenance tips and the life of your grill will be extended.

To reinstall Main Grilling Burner(s), ROTIS BURNER®, LA-VA-GRATE®, briquettes and SEAR GRID®, follow Steps 1 Thru 11.

1. Feed the electrode wire through the hole in the bottom of the burner box while sliding the main burners through the front of the burner box. Be sure the burner shutter engages over the valve orifice. (See Fig. 33)
2. The strap on the burners must sit in the mounting support built into the bottom of the burner box.
3. The electrode wire must be able to slide out from under the burner box and attached to one of the ignitor studs.
4. Each burner must be locked in place using one screw previously removed.
5. Feed the rotis electrode wire into the burner box hole while sliding it through the front of the burner box. Be sure the burner shutter engages over the valve orifice. (See Fig. 33)
6. Line up the holes in the rotis burner bracket with the holes in the back of the burner box. Lock the burner in place using the two screws and two acorn nuts previously removed.
7. Reconnect the electrode wire to the ignitor after bringing it out from under the burner box.
8. Put the ROTIS-A-GRATE® into position, being sure the tabs on the back lock over the back edge of burner box. (See Fig. 35)

WARNING: Check that each burner is properly engaged over the orifice. Failure to ensure proper burner/orifice engagement could lead to a fire, explosion and/or bodily harm.

9. Place the LA-VA-GRATE® on the front supports in the burner box and lower (holding flange with arrow) onto the ROTIS-A-GRATE® shelf. (See Fig. 34)
10. Place, do not dump, one layer of briquettes to cover entire surface of LA-VA-GRATE®. See Page 8 for instructions.
11. Replace SEAR GRID®. (See Fig. 35)

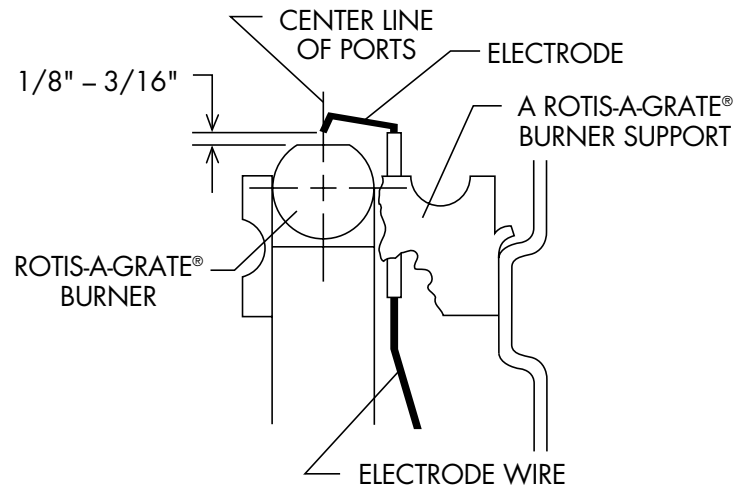


FIG. 32
CHECK AND, IF NECESSARY, ADJUST SPARK GAP OF ROTIS-A-GRATE®
ELECTRODE AS SHOWN AFTER ROTIS BURNER IS REINSTALLED.

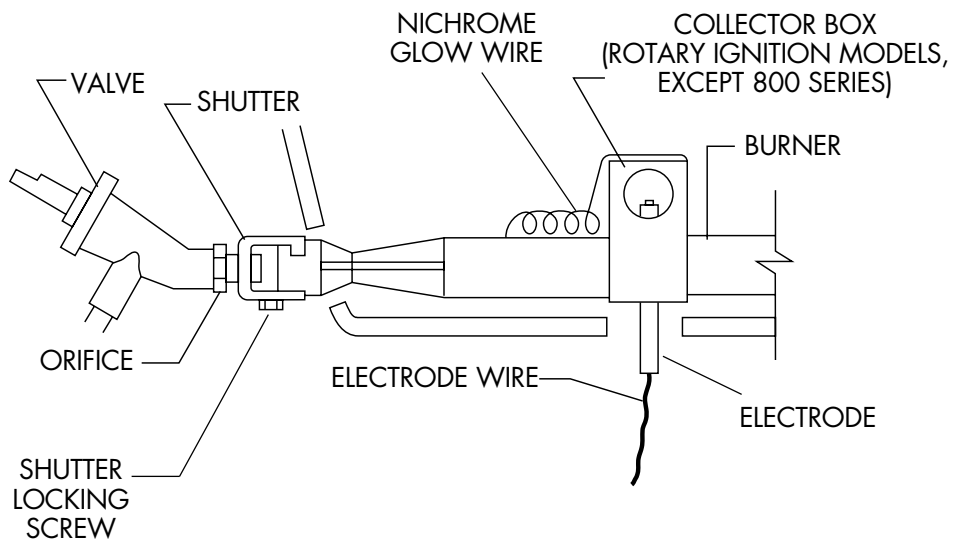


FIG. 33
MAIN GRILLING BURNER AND ROTIS BURNER
PROPER BURNER ORIFICE ENGAGEMENT

Cleaning the Side Shelf/Shelves

Just wipe with a damp cloth — your polyethylene shelf will not absorb moisture, odors or bacteria. It is also dishwasher safe in a normal or Energy Saver drying mode.

Grease Fires

The recommendations in the *Maintenance* section, Page 33, concerning cleaning your grill and in the *Normal Operation* section, Page 20, concerning preheating and postheating your grill are extremely important for two reasons:

1. To keep your grill cooking at its best by keeping the cooking surfaces and heat transmitting components clean. Keeping your grill clean is the best way of keeping your grill cooking properly.
2. For safety reasons. A dirty grill is susceptible to grease fires.

Depending on the amount of cooking, the types of food cooked, the amount of preheating and postheating and the amount of cleaning performed on a grill, any grill can be susceptible to a grease fire. A build up of meat fats, cooking marinades, basting sauces, salts, etc. can ignite and cause a severe grease fire.

If a grease fire were to occur on a Ducane grill, flames would probably be seen under the control box, coming out the match light holes and coming out the secondary air holes in the bottom of the burner box. A severe grease fire could lead to a burned hose or regulator which would allow gas to feed the fire and, obviously, make the fire worse.

Any type of fire requires that the grill components (hose, regulators, LP tanks, etc.) involved be checked for continued safe operation. If a leak is suspected, the gas supply system (hose, manifold, tank, fittings, etc.) must be leak tested, using a soapy water solution, to verify the source of the leak. If no leak is found, then the problem was a grease fire.

A grease fire can be severe enough to damage your grill and/or cause property damage and/or cause bodily harm. Ducane does not want this to happen and neither do you. Follow our cleaning recommendations and avoid a grease fire.

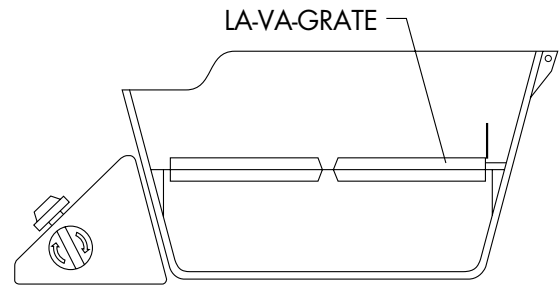


FIG. 34
REINSTALLING
LA-VA-GRATE®

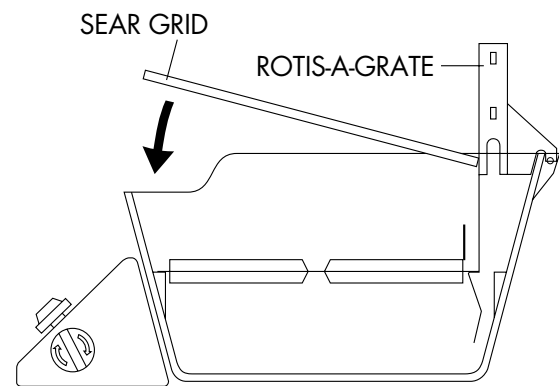


FIG. 35
REINSTALLING ROTIS-A-GRATE®
AND SEAR GRID®

STANDARD LIMITED LIFETIME AND LIMITED WARRANTIES

Ducane Gas Grills, Inc. "Ducane" warrants to the original purchaser of a Ducane gas grill to be free of factory defects and workmanship when subject to normal domestic use and service.



LIMITED LIFETIME WARRANTY

Limited Lifetime Warranty: All stainless steel components and aluminum castings to original owner.

5-Year Warranty: On all other parts of the grill including the ignitor and rotis motor.

CONDITIONS OF LIMITED LIFETIME EXTENDED WARRANTY OR THE FIVE (5) YEAR LIMITED WARRANTIES

During the term of the limited lifetime extended warranty or the five (5) year limited warranties, Ducane's obligation shall be limited to furnishing a replacement for covered, failed components, F.O.B. point of shipment. Except as provided in the CONDITIONS OF WARRANTIES paragraph, repair or replacement of parts in the manner and for the period of time stipulated hereunder shall constitute the fulfillment of all direct and derivative liabilities from Ducane to you.

The warranty coverage begins on the original date of purchase and proof of date and ownership is required to validate the warranty. Repair or replacement of Ducane Gas Grill parts does not extend the limited warranty beyond the five (5) years from date of purchase or begin a new limited warranty period.

The pouring of liquids on your grill flame will void this warranty.

Ducane endeavors to take every reasonable precaution to utilize materials that retard rust by using high temperature paint where advisable. Even with these safeguards, various substances or conditions beyond Ducane's control can compromise the protective coatings. Excessively high temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect metal coatings. For these reasons, the limited warranties DO NOT COVER RUST, unless there is a loss of structural integrity on the grill component. The warranties are based on normal domestic use and service of the grill and both limited warranty coverages do not apply for a grill which is used for commercial or association (multiple user) purposes.

EXCEPTIONS TO LIMITED LIFETIME WARRANTY OR FIVE (5) YEAR LIMITED WARRANTIES

Neither warranty SHALL APPLY nor will Ducane assume responsibility for damages that might result from: 1) Failure to follow Ducane's instructions or local codes, 2) Your grill having been tampered with or altered in any way, except as directed by Ducane, 3) Misuse, abuse, neglect, lack of proper maintenance or accident (in Ducane's judgment). TO THE EXTENT BY LAW, ALL STATUTORY, EXPRESS OR IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE SHALL NOT EXTEND BEYOND THE DURATION OF THE WARRANTY; LIABILITY FOR INCIDENTAL SPECIAL AND CONSEQUENTIAL DAMAGES IS EXCLUDED. Some states do not allow limitations on how long an implied warranty lasts, or for the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

Ducane shall not be liable for any default or delay in the performance under the limited lifetime warranty or the five (5) year limited warranties caused by any contingency beyond Ducane's control, including without limitation, war, government restrictions or restraints, strikes, fire, flood, or reduced supply of raw materials.

The limited lifetime warranty or the five (5) year limited lifetime extended warranties are in lieu of all other warranties express or implied, at law or otherwise, and Ducane does not authorize any person or representative to assume for Ducane any obligation or liability in connection with the sale of the gas grill. This means that no warranties, either expressed or implied, are extended to persons who purchase the product from any one other than Ducane or any authorized Ducane Distributor. Ducane seeks to comply with all provisions of the Magnuson-Mass Warranty Federal Trade Commission Improvement Act, 15 U.S.C. 2301.

PROCEDURES FOR WARRANTY SERVICE (FOR A LIST OF DEALERS VISIT WWW.DUCANE.COM)

Call 1-800-308-3360 or your retailer for repair or replacement of your "in warranty" parts.

Be prepared to furnish the following information:

- Proof of purchaser's name, model and serial number of the grill and date of purchase.
- An accurate description of the problem.

YOUR FAILURE TO COMPLETE AND RETURN THE LIMITED WARRANTY REGISTRATION CARD MAY MAKE IT DIFFICULT, IF NOT IMPOSSIBLE, FOR DUCANE TO GIVE YOU DIRECT NOTICE IF THE NEED ARISES.

THE WARRANTIES HEREIN GIVE YOU ALL OF YOUR SPECIFIC LEGAL RIGHTS. HOWEVER, YOU MAY ALSO HAVE OTHER RIGHTS, WHICH MAY VARY FROM STATE TO STATE.

Retain your original bill of sale and this warranty certificate as proof of purchase of your grill.

FOR INFORMATION ON ALL THE ACCESSORIES FOR YOUR DUCANE GAS GRILL®, PLEASE VISIT OUR WEB SITE AT WWW.DUCANE.COM OR YOUR LOCAL DEALER.

Ducane Grills are covered by the following:

U.S. and Canadian patents:

U.S.–	SEAR GRID®	#RE. 32,288
	ROTIS-A-GRATE®	#4,089,258
	LA-VA-GRATE®	#3,989,028
	SMOKE-IT-TRAY®	#SN.606,388
SIDE-ORDER COOKER® INSERT		#4,934,333
Canadian–	SEAR GRID®	#1,108,954
	LA-VA-GRATE®	#1,046,880

The following are trademarks and service marks of

Ducane Gas Grills®, Inc., Columbia, South Carolina 29210:

BRICK-IT-IN®	BUY YOUR LAST GRILL FIRST®
DUCANE® GAS GRILLS	LA-VA-GRATE®
ROTIS-A-GRATE®	SEAR GRID®
SIDE-ORDER COOKER® INSERT	
TAKE-IT-OR-LEAVE-IT®	THE DIFFERENCE IS QUALITY®
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DUCANE MERIDIAN® SERIES	
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