



PRO SERIES SAFE USE & CARE MANUAL



DO NOT return this product to the store.

IF YOU NEED HELP OR PARTS, CALL THE COLEMAN® HOTLINE:

1-800-275-4617

HOURS: 9AM-7PM EST Mon-Fri, CLOSED Saturday and Sunday

**Assemble your barbecue immediately.
Missing or damaged parts must be claimed within 30 days of purchase.**

FOR OUTDOOR USE ONLY

BARBECUE SAFETY CHECK-LIST

FOR YOUR FAMILY'S SAFETY, PLEASE CHECK THE FOLLOWING:

- ☐ READ and UNDERSTAND the owner's manual and safety instructions.
- ☐ DO NOT position or operate barbecue under overhang or unprotected construction, against a wall, near aluminum siding, windows, or fencing.
- ☐ CHECK that the regulator nipple is centered into the LP tank valve. DO NOT cross thread this connection. Cross threading may result in a fire, or explosion at the tank connection.
- ☐ PERFORM LEAK TEST on all connections as specified in this user manual. Leak checks should be performed on all new barbecue's even if assembled by an assembler or gas technician. Leak checks should be performed frequently thereafter.
- ☐ BEFORE OPENING THE GAS SUPPLY, ensure the lid is open, control knobs are in "OFF" position, gas is turned off, and the regulator is attached to tank correctly. Then follow the proper lighting procedure as shown in the manual. If above steps are not followed, you may experience low flames, or other performance issues.
- ☐ Beware HOT SURFACES including lid, lid handle, side tables, and control panel. Wear protective gloves while barbecuing.
- ☐ Remove and clean the grease channel, front grease cup, side grease cup, and the heat distribution plates, to avoid grease fires and flare ups.
- ☐ Remove and clean the burners to avoid flash fires caused by spider webs and blockages.
- ☐ Ensure that the barbecue is level.

THIS MANUAL MUST REMAIN WITH THIS PRODUCT AT ALL TIMES

To ORDER non-warranty replacement parts or accessories,
or to register your warranty, please visit us on the web at
www.colemanbbqs.com

⚠ CAUTION

Read and follow all safety statements, assembly instructions, use and care directions before attempting to assemble and cook.

⚠ INSTALLER OR ASSEMBLER/CONSUMER

This manual should be kept with the barbecue at all times.

⚠ WARNING

Failure to follow all of the Manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

Follow all leak check procedures carefully prior to operation of barbecue, even if barbecue was dealer assembled. Do not try to light this barbecue without reading the Lighting Instructions section of this manual.

⚠ DANGER

1. If you smell Gas:
 - a. Shut off gas to the appliance.
 - b. Extinguish any open flame.
 - c. Open lid.
 - d. If odour continues, keep away from the appliance and immediately call your gas supplier or your fire department.
2. Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this or any other appliance.
3. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠ CAUTION

IN DIRECT SUN, AND IN OPERATION, YOUR BARBECUE'S STAINLESS STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT.

⚠ THIS BARBECUE IS FOR OUTDOOR USE ONLY ⚠**⚠ CAUTION**

Some parts may contain sharp edges, especially as noted in the manual. Wear protective gloves during assembly and usage of this appliance.

For residential use ONLY. Do not use for commercial cooking.

⚠ WARNING

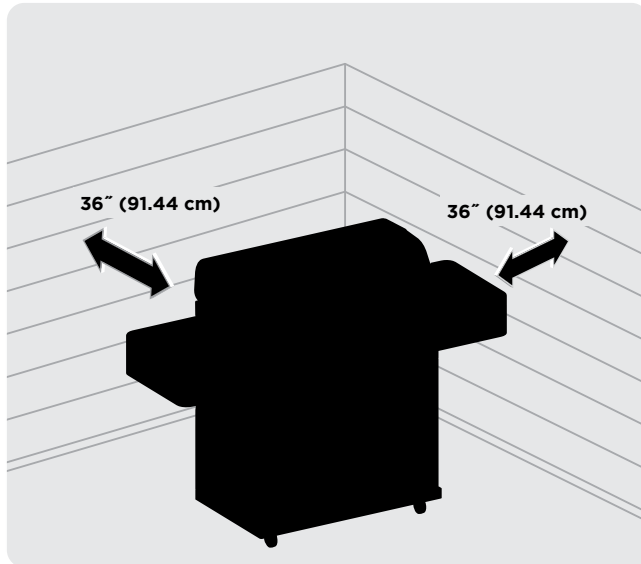
Do not attempt to repair or alter the hose and regulator or valve assembly for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

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Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

ADDITIONAL WARNINGS



MINIMUM CLEARANCE TO ADJACENT COMBUSTIBLE MATERIALS:

MINIMUM OF **36" (91.44 cm)** FROM FURTHEST PROTRUDING EDGE ON ALL SIDES OF THE BARBECUE.



DO ENSURE BARBECUE IS POSITIONED ON LEVEL SURFACE. MINIMUM CLEARANCE OF 36" ON BOTH SIDES AND REAR OF THE BARBECUE.

- **DO NOT** operate this barbecue under or near any overhanging or unprotected construction, aluminum siding, windows, or fencing.
- **DO NOT** use in enclosed spaces such as carport, garage, porch or covered patio.
- **DO NOT** obstruct the flow of combustion and ventilation air to the barbecue.
- **DO NOT** place barbecue against a wall or other solid structure.
- **DO** always keep the area around this barbecue clean and clear of any and all combustible materials such as gasoline or other inflammable liquids, paper or oily rags.
- **DO** remember this barbecue is for **OUTDOOR USE ONLY** and is **NOT** for use on any boat or recreational vehicle.
- **DO** use this barbecue outdoors in a well-ventilated area, at least **36" (91.44 cm)** from any dwelling or building.
- **DO** always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operating position.
- **DO** check burner flames regularly.
- **DO NOT** attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed barbecue is hazardous.
- **DO NOT** leave your barbecue unattended while in operation.
- **DO NOT** use while under the influence of drugs or alcohol.
- **DO NOT** store any spare LP (propane) cylinder, full or empty, under or near your barbecue.
- **DO NOT** allow children or pets to play anywhere near the barbecue.
- **DO NOT** block ventilation holes in the sides or back of barbecue.
- **DO NOT** use charcoal or ceramic briquettes in this gas barbecue.
- **DO NOT USE BARBECUE UNTIL A LEAK-TEST AND A SAFETY CHECK IS COMPLETED.**

DO NOT connect to a propane cylinder exceeding 9 kg (20 lb) capacity or use a cylinder with any other type of cylinder valve connection device.

LP gas supply cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders Spheres and Tubes for the Transportation of Dangerous Goods.

GAS HOOK-UP'S AND WARNINGS

(LP) Liquid petroleum gas

- LP gas is nontoxic, odourless and colourless when produced. For your safety, LP gas has been given an odour (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP cylinder valve must have:

- **Shut-off valve** with a correct cylinder valve output as specified in current standards. ANSI Z21.58-2015 / CSA 1.6-2015 Outdoor Cooking Gas Appliances.
- Type 1 outlet compatible with regulator or barbecue. The type 1 valve is easily recognized by the large external thread on the outside of the valve.
- Safety relief valve with direct connection to the vapour space of the cylinder.
- **UL listed Overfill Protection Device (OPD).**
This OPD safety feature is identified by a unique triangular hand wheel.
- Use only LP cylinders equipped with this type of valve.
- A device **for vapor withdrawal.**
- A **collar to protect the LP tank shut off valve.**
- A **ring on the bottom** of the LP tank to secure it to the support assembly.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

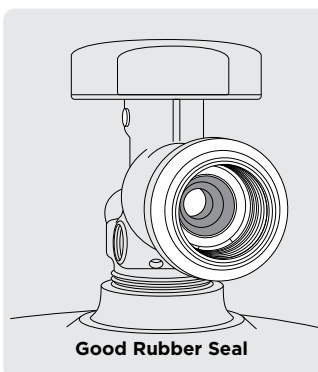


ATTENTION

Any attempt to connect a regulator to any connectors other than the mating TYPE -1 connector could result in fires, explosions, injuries, or property damage. Use only LP cylinders equipped with this type of valve. **DO NOT** connect to a propane cylinder exceeding 9 kg capacity or use a cylinder with any other type of cylinder valve connection device. Before opening LP cylinder valve, check the coupling nut for tightness.

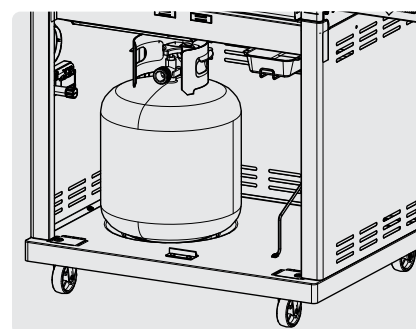
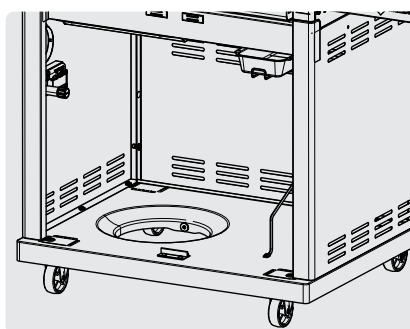
LP gas warnings:

- Inspect propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
- Inspection should be done each time propane tank is connected to barbecue, has been refilled, exchanged or has not been used for more than 60 days.
- Do not use a propane tank with a damaged rubber seal. Exchange tank or have rubber seal replaced at a qualified propane filling station.



INSTALLING THE LP GAS CYLINDER

1. Check that the cylinder shut-off valve is closed, by turning knob clockwise.
2. Place cylinder into tank holder in bottom of cabinet.
3. Orient cylinder so valve opening faces forward.
4. Secure the tank using the tank retention screw.



DANGER

- NEVER store a spare LP cylinder, empty or full, under or near the appliance.
- Never fill a cylinder beyond 80% full.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire or explosion with risk of property damage, serious injury or death.
- Do not store objects or materials inside the barbecue cabinet enclosure that would block the flow of combustion air to the underside of either the control panel or the burner box.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.



LP gas warnings:

- Always turn cylinder valve off when the barbecue is not in use.
- Always handle the tank valve with the utmost care.
- Never connect an unregulated LP gas cylinder to the barbecue.
- Always keep the cylinder, in use, securely fastened in an upright position.
- Never expose the cylinder to direct sunlight or excessive heat.
- Never insert any kind of object into the valve outlet as this may cause damage to the Backcheck. A damaged Backcheck can leak resulting in fires, explosions, property damage, severe injuries or death.
- Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Make sure the storage area has a lot of ventilation.
- Do not store an LP cylinder in an area where children play.

Hose and regulator

Your barbecue is equipped with a Type 1 connection device with the following features:

1. The system will not allow gas flow from cylinder until a positive connection to valve has been made. NOTE: The cylinder valve and all control knobs must be turned OFF before any connection is made or removed.
2. A regulator flow limiting device, when activated, restricts the flow of gas to 10 cubic feet per hour. If the flow limiting device is activated, perform Regulator Reset Procedure.

NOTE: If you are experiencing performance issues such as a low heat, low flame, or difficulty lighting, you have likely tripped your regulators flow limiting feature. Follow steps for regulator reset, on page 8.

3. A thermal element built into the regulator supply hose will shut the flow of gas between 240—300 °F (115.5—148.8 °C).

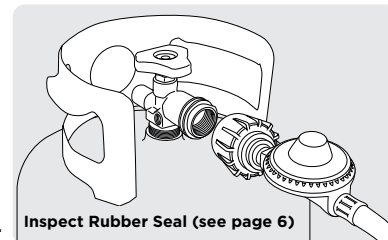
Connecting hose and regulator



ATTENTION

Visually inspect hose prior to each use for damage, excess wear, or deterioration. If found, replace hose before using your barbecue. Only the manufacturer's supplied replacement should be used.

1. Inspect propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm. Do not use a propane tank with a damaged rubber seal.
2. Check that the grill's burner control knobs are "OFF".
3. Check that the cylinder valve is closed by turning knob clockwise.
4. Position the LP tank into the barbecue cabinet and secure with the tank screw.
5. Remove the protective plastic cap from cylinder valve.
6. Check that the hose does not contain kinks, and ensure that the supply hose does not come in contact with any sharp edges.



WARNING

Ensure that the supply hose does not come in contact with the heat shield above.

7. Connect the Type 1 regulator coupling to the cylinder valve, turning clockwise. Hold the regulator in a straight line with the LP cylinder when connecting. Take care not to cross thread. Hand-tighten only.
8. Leak check all fittings before lighting your barbecue. See section on "Leak Testing" in this manual.

NOTE: To remove regulator from propane tank, turn off tank valve and rotate large coupling nut counter-clockwise.

If you are experiencing any of the following performance issues, you may have activated the flow limiting feature in your regulator:

- Burners not getting hot enough.
- Low or incomplete burner flames.
- Low gas pressure.
- Difficulty lighting all burners or burners not staying lit.

Before disconnecting the LP cylinder:

1. With all control knobs in the “OFF” position and the cylinder shut-off valve in the “OFF” position, open the barbecue lid.
2. Disconnect the regulator from the LP cylinder.
3. Turn all control knobs to the “HI” position, and let stand for 1-3 minutes, allowing all excess gas in the gas manifold to dissipate.
4. Turn all control knobs back to the “OFF” position.
5. With the barbecue lid still OPEN, reconnect the regulator to the LP cylinder. Do not cross thread the connection. Hand-tighten only.
6. Check all connections to ensure that a positive seal has been made.
7. Slowly open the LP cylinder shut-off valve.

NOTE: If the LP cylinder is opened too quickly, the flow limiting device in the regulator will activate, limiting the flow of gas from the LP cylinder. the system.

8. Wait approximately 30 seconds for the regulator pressure to stabilize.
9. Turn the first control knob to the “HI” position.
10. Press the electronic ignition button, or use a match and the match holder, or a barbecue lighter to ignite the burner.

NOTE: Avoid activating the flow limiting feature in the regulator by following the proper lighting and shut down procedures and performing a complete leak test and safety check to ensure that there are no leaks in the system.



WARNING

Never use your barbecue without leak testing all gas connections, hoses and propane tank.



DANGER

To prevent fire or explosion hazard:

- DO NOT smoke or permit ignition sources in the area while conducting a leak test.
- Perform test OUTDOORS in a well ventilated area that is protected from the wind.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the barbecue is in use or while barbecue is still hot.

When to perform a leak test:

- After assembling your barbecue and before lighting for the first time, even if purchased fully assembled.
- Every time LP gas cylinder is refilled, exchanged or if any of the gas components are disconnected or replaced.
- Any time your barbecue has been moved.
- At least once per year or if your barbecue has not been used for more than 60 days.

Checking for leaks:

NOTE: The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing and not in a windy or noisy area so larger leaks can be detected by smell or sound.

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Open lid.
3. Ensure all control knobs are set to "OFF".
4. Brush or spray soapy water solution onto all connections shown.
5. Slowly open LP cylinder shut-off valve by turning the hand wheel counter clockwise.



WARNING

If you hear a rushing sound or smell gas, turn gas off. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal.

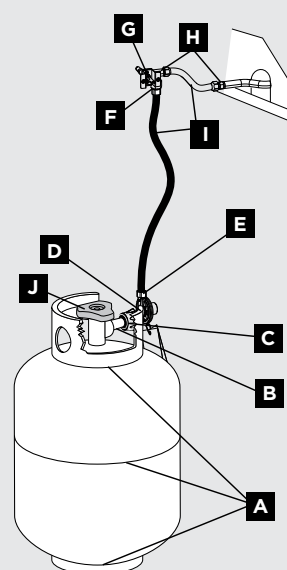
6. Check each location listed (A-J) for growing bubbles, which indicates a leak. Large leaks may not be detected by bubbles but should produce a rushing sound or gas smell.
7. Turn off gas supply at cylinder valve.
8. Tighten any leaking connections. If a leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal(see page 6).
9. Repeat soapy water test until no leaks are detected.
10. Turn off gas supply at cylinder valve until you are ready to use your barbecue.
11. Wash off soapy residue with cold water and towel dry.
12. Wait 5 minutes to allow all gas to evacuate area before lighting barbecue.



WARNING

DO NOT use grill if leaks cannot be stopped. Contact customer hotline at 1-800-275-4617.

Watch For Bubbles



A	Supply tank (cylinder) weld	B	Connection nut to brass nipple
C	Hand wheel and connection to tank	D	Brass nipple connection into regulator.
E	Regulator and hose connections	F	Metal hose connection to sear burner valve assembly
G	Sear burner valve stem	H	Hose connection to gas manifold
I	Gas supply hose	J	Tank valve and opd hand-wheel

Before disconnecting the LP cylinder:

1. Turn "OFF" all control knobs and the LP cylinder valve.
 2. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Remove LP Cylinder from inside cabinet.
 3. Install safety cap onto LP cylinder valve. Always use cap supplied with tank valve.
- **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**



WARNING

When transporting and storing the cylinder, make sure it is in an upright position and not on its side. Do not smoke around cylinder, especially when transporting in a vehicle.

LP CYLINDER FILLING

- Use only licensed and experienced dealers.
- **Ensure that the dealer checks and tests the tank for leaks after filling.**
- LP dealer must purge new cylinder before filling.
- Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance.



WARNING

If the above instructions are not completely adhered to, it could cause a fire/explosion, resulting in death or serious Injury, or property damage.



CAUTION

A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.

Each burner is equipped with its own control knob and ignites independently. Ignite the burners from left to right.

1. Open the lid.
2. Check that all burner control knobs are in the “OFF” position by pushing in and turn all knobs clockwise (see image A).



ATTENTION

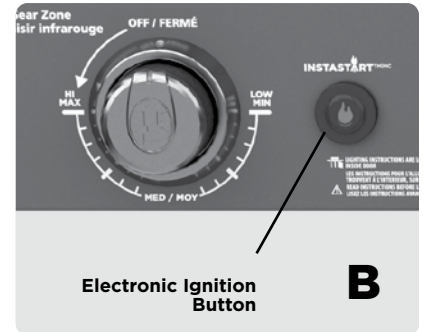
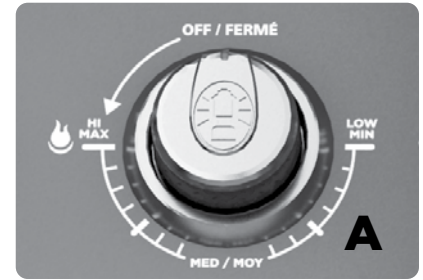
All burner control knobs must be in the “OFF” position before opening the LP cylinder shut-off valve. If all control knobs are not “OFF” the flow limiting device in the regulator will be activated, limiting the flow of gas to the barbecue.

3. SLOWLY, turn the LP cylinder shut-off valve counter clockwise. Wait 30 seconds for pressure to stabilize.



ATTENTION

If the LP cylinder shut-off valve is opened too quickly, the flow limiting device in the regulator may be activated, limiting the flow of gas to the grill.



4. Light the far left burner first. Push in and turn the control knob counterclockwise to the “HI” (🔥) position.
5. Push and hold the **INSTASTART™ IGNITION** button button (see image B). You will hear a clicking sound.
6. Check that the burner is lit by looking through the cooking grates or look through the hole in the side of the burner box, located under the side shelf.
7. If the burner lights correctly, repeat steps 4 through 6 to light the remaining burners.
8. If the burner does not light, turn the burner control knob to the “OFF” position and wait 5 minutes to allow the gas to clear before attempting to light again.
9. For issues lighting with the electronic ignition button, see Troubleshooting section for a resolution, or follow the match lighting procedure.



WARNING

The burner control knobs must be in the “OFF” position before turning on the liquid propane cylinder tank valve. If left in the “ON” position, when the LP cylinder valve is opened, the “flow limiting device” feature will activate, limiting the flow of gas from the LP cylinder. If this should occur, turn “OFF” the LP cylinder valve and burner control knobs and follow the resetting the flow limiting device instructions.

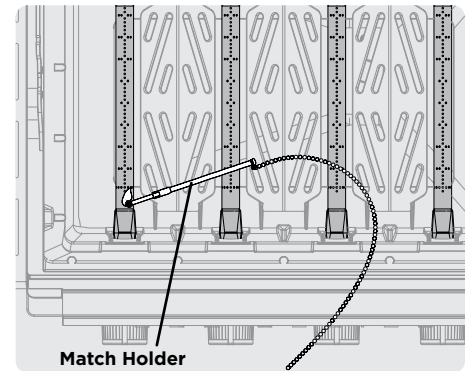


WARNING

Never stand with your head directly over the barbecue when preparing to light the main burners, to prevent possible bodily injury.

Match lighting the main burner

1. Open lid before lighting burner.
2. Make sure all control knobs and LP Cylinder shut-off valve are "OFF".
3. SLOWLY, turn the LP cylinder shut-off valve counter clockwise to open. Wait 30 seconds for pressure to stabilize.
4. Place a match in the end of the match lighting tool. Strike match and place through the cooking grate and heat tent approximately 1/2" (1 to 2 cm) from the burner to be lit.
5. Push in and turn burner control knob to the "HI" position. The burner should light within 5 seconds.
6. If burner does not light, turn control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
7. Once lit, light adjacent burners by following steps 3-6.
8. If burner does not light within first few attempts of match lighting, there is a problem with the gas supply. Turn off gas at burner and cylinder. DO NOT attempt to operate barbecue until the problem is found and corrected.



NOTE: If burner does not light or flame is too low, see Troubleshooting section of the owners manual.

NOTE: Observe flame height when lit: Flame should be a blue / yellow colour between 1"-2" when burner is on "HI".



Lighting the infrared sear burner

1. Open the sear burner lid.
2. Check that the sear burner control knob is turned "OFF".
3. Slowly, turn the LP cylinder shut-off valve counterclockwise to open. Wait for pressure to stabilize.
4. Push in and turn the sear burner knob to the "HI" position.
5. Push and hold the **INSTASTART™ IGNITION** button. You will hear a clicking sound.
6. Check that the burner is lit. If the burner fails to light properly within 3-5 seconds, turn the burner control knob "OFF". Wait five minutes before attempting to light again. This will allow time for the released gas to disperse.



CAUTION

The sear burner flame is difficult to see in daylight. The sear burner lid is for storage, close only after the sear burner has cooled.



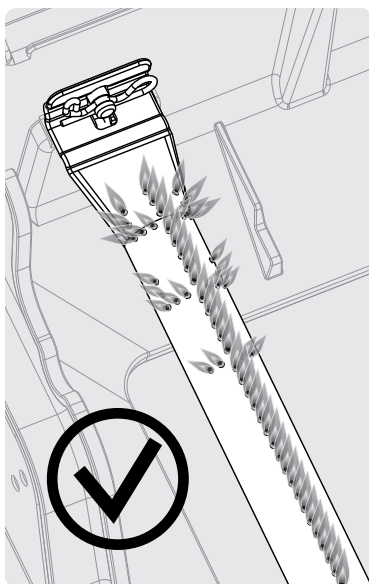
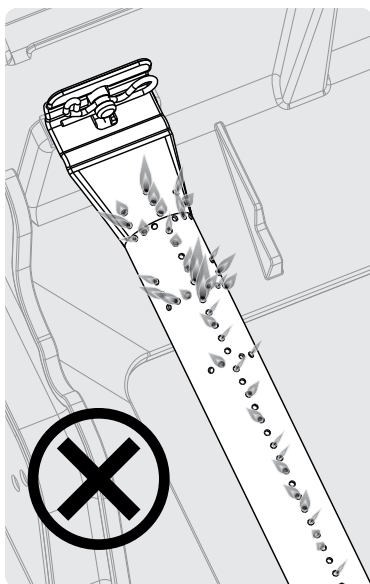
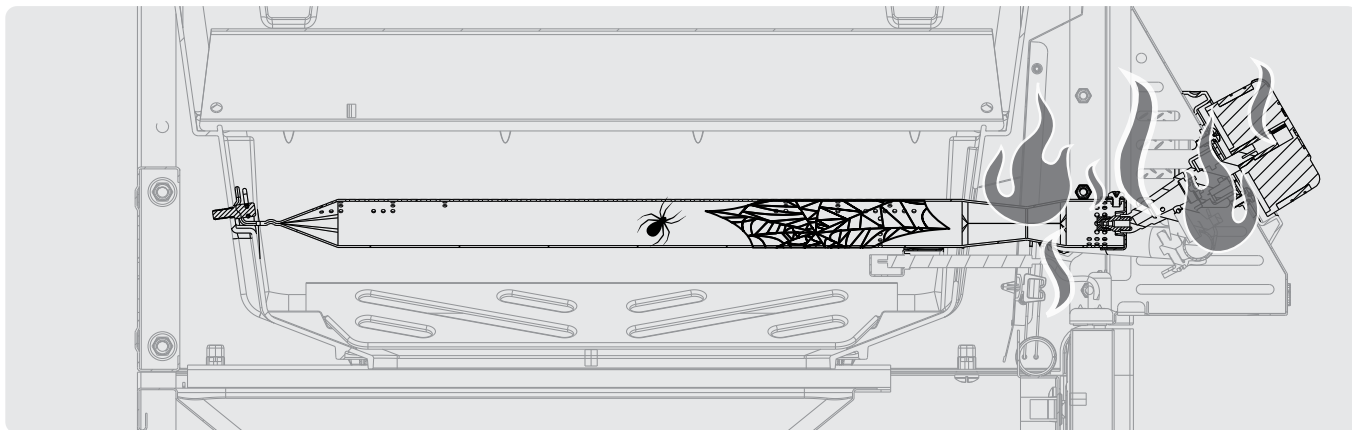
ATTENTION

Not following correct lighting and shut down procedure can activate the flow limiting device in the regulator.

Blocked burner venturi

Blockages in the burner venturi caused by spiders, insects and nests can cause a flashback fire.

A flashback fire occurs when a blockage in the venturi tubes caused by spiders, insects and nests blocks the flow of gas, forcing it back towards the control panel and control knob. The ignited gas, if not detected, can cause a fire to burn in this area. If you experience any of the characteristics of a Flashback Fire. Close the LP Cylinder Shut-off immediately. Follow the Burner Cleaning Procedure outlined in the Cleaning and Maintenance section of this manual.



Characteristics of a flashback fire

- A fire burning outside of the burner box, usually visible behind or under the control panel.
- Hot or melting control knobs.
- Large yellow, unruly flames accompanied by the smell of gas.
- Burners not lighting correctly, or partially lighting.



WARNING

At first sight of yellow, unruly flames, poorly lit burners accompanied by the smell of gas, shut down your barbecue, and perform burner cleaning maintenance, outlined in the Cleaning and Maintenance section of this manual (Page 18).

Food preparation

- Avoid cross-contamination when preparing food. Always use separate plates and utensils for the handling of raw food. Never place raw food and cooked food on the same plate, and never place cooked food on a plate that was used for handling raw food. Always carefully wash all plates and utensils used to handle raw food before using them to handle cooked food.
- Sanitize counters, equipment and utensils after handling raw meat, seafood or poultry.
- Always wash all vegetables, seafood and poultry before cooking.
- Always leave uncooked foods in the refrigerator until you are ready to start cooking.
- Always marinate meat in the refrigerator. Always dispose of the excess marinade, and never reuse it.
- Trim excess fat from meats and slit the remaining fat at two-inch increments to avoid flare-ups and curling.
- Meats must be adequately thawed before placing onto the barbecue cook surface.

Preparing your barbecue

- First things first, always preheat your barbecue on "HI" for 10 minutes, 15 minutes in extreme cold temperatures, with the lid closed.
- During preheat, brush away any leftover grease and build-up, leftover from the previous cook.
- Apply a light coating of cooking oil on your cooking grates before grilling, to prevent foods from sticking.
- If your cooking grates appear dry, it's time to re-season with vegetable shortening. Ensure that all corners, top and bottom are coated.
- If you notice black grease build-up, turn your barbecue to "HI" and burn off the excess grease.

Grilling tips

- Following preheat, adjust temperatures down to "MED" for most foods.
- Preserve barbecue temperatures by keeping the barbecue lid closed during cooking.
- Cook similar portion sizes together, so that they all cook evenly.
- Thaw meats before placing on cooking surface. Placing frozen meats on the cook surface can permanently damage cooking surface.
- Never pierce foods during cooking, as you will lose flavour and juices.
- Turn foods only once, halfway through the cooking cycle. You will notice clear juices on the surface of the meat when it's ready to flip.
- If you are trying to turn foods and they are sticking, either they are not ready to turn, or your cook surface requires re-seasoning. For a quick fix, add some cooking oil to your spatula and turn foods.
- Fatty meats may be cooked indirectly on lower heat settings.
- Always use a meat thermometer to check doneness. Undercooked foods can retain bacteria, especially if thawed or exposed to warm conditions prior to cooking.
- Apply salt only after cooking to prevent drying out the meat.
- Baste meat with barbecue sauce or other sugar-based sauces only during the last few minutes of cooking to prevent burning.

Using your infrared sear burner

- Always wear protective gloves when using this high intensity infrared zone sear burner.
- Always keep children, pets and guests away from this sear burner when in operation.
- The infrared sear burner lid is for STORAGE ONLY. Only close after burner has cooled.
- This infrared sear burner is temperature adjustable. Only use the “HI” (🔥) setting during preheat and for searing foods. Avoid overcooking foods by adjusting the burner control knob to a lower setting.



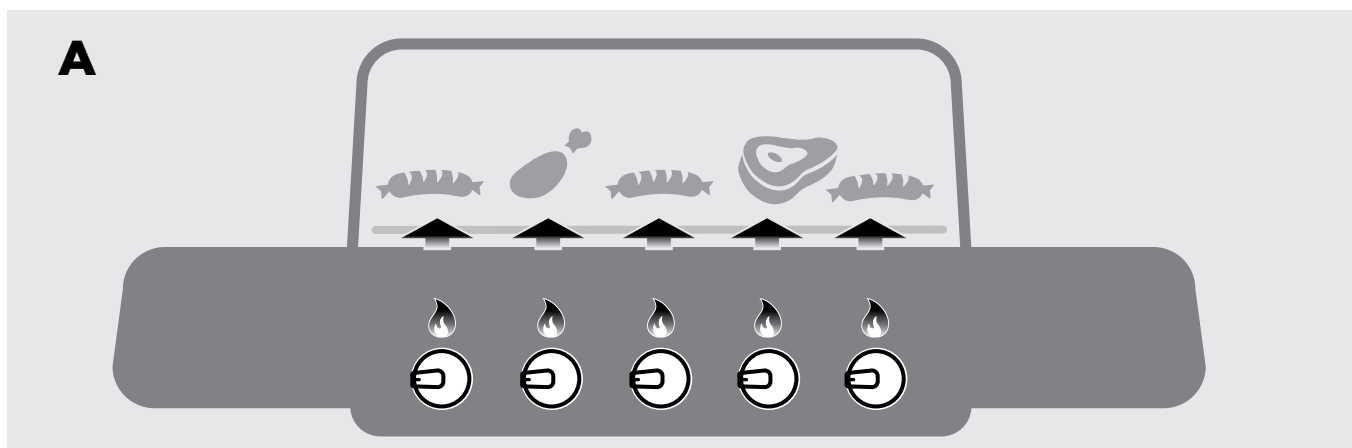
WARNING

Due to the intense heat of the infrared sear burner, food left unattended over burner, will burn quickly.

- The infrared burner on your barbecue is designed to provide a long service life. Follow these steps to prevent cracking of the ceramic surface, which will cause the burner to malfunction.
- Do not allow hard objects to impact the infrared burner.
- Do not allow water (rain, sprinkler, hose, etc.) to come in contact with the hot infrared burner. A large temperature differential can cause cracking of the ceramic tiles.
- Keep the lid closed when the infrared sear burner is not in use.
- After cooking operate the burner on “HI” (🔥) for 5 minutes, to burn off any drippings and debris.
- **DAMAGE CAUSED BY FAILURE TO FOLLOW THESE STEPS IS NOT COVERED BY YOUR BARBECUE WARRANTY.**

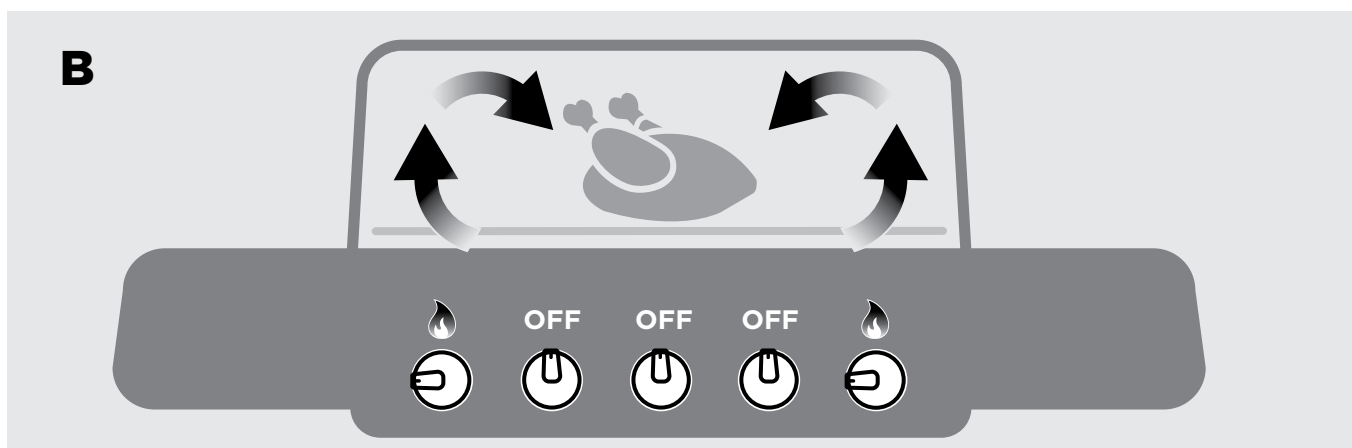
Direct cooking

This is the most popular cooking method and involves cooking food directly over a lit burner. Foods cooked using this method will include steaks, burgers, chops, and vegetables (see image A).



Indirect cooking

This method is ideal for cooking large cuts of meat such as roasts, ribs or poultry. Food is placed on the cooking grates, offset from the heat source and is cooked by the hot air circulating around it. The barbecue lid should always be closed when using the indirect cooking method (see image B).



Control settings

HI - is intended for preheating the barbecue and for searing meats. Most grilling will require the MED setting to avoid overcooking the outside of foods and undercooking the inside.

MED - is intended for most grilling, baking and roasting, including chops, chicken and burgers.

LOW - is intended for warming, slow cooking, smoking or cooking delicate foods.

SAFE INTERNAL COOKING TEMPERATURES

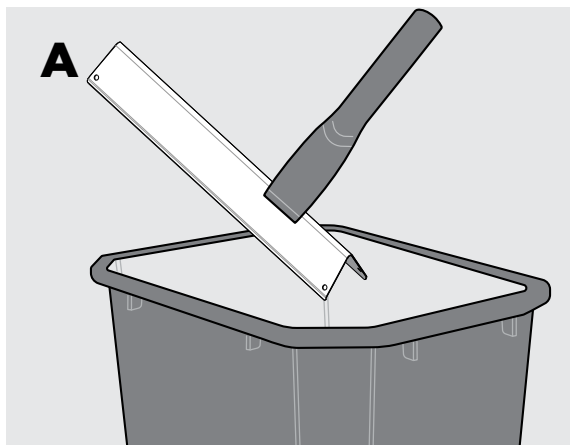
**WARNING**

Always observe safe food handling and safe food preparation practices when using this barbecue, to prevent food-borne illnesses.

To ensure that food is safe to eat, food must be cooked to the minimum internal temperatures listed below.

CATEGORY		TEMPERATURE
BEEF, VEAL AND LAMB	Ground meat (burgers, meatballs, sausages)	71°C (160°F)
	Pieces and whole cuts	
	Medium-rare	63°C (145°F)
	Medium	71°C (160°F)
	Well done	77°C (170°F)
PORK (HAM, PORK LOIN, RIBS)	Ground pork (burgers, meatballs, sausages)	71°C (160°F)
	Pieces and whole cuts	71°C (160°F)
POULTRY (CHICKEN, TURKEY, DUCK)	Ground poultry (burgers, meatballs, sausages)	74°C (165°F)
	Frozen raw breaded chicken products (nuggets, fingers, strips, burgers)	74°C (165°F)
	Pieces (wings, breasts, legs, thighs)	74°C (165°F)
	Whole	82°C (180°F)
SEAFOOD	Fish	70°C (158°F)
	Shellfish	74°C (165°F)
	(shrimp, lobster, crab, scallops, clams, mussels, oysters)	Discard any that do not open when cooked
GAME MEATS	Ground meat, meat mixtures, ground venison and sausage	74°C (165°F)
	Deer, elk, moose, caribou/reindeer	74°C (165°F)
	Large game (Bear, bison, etc.)	74°C (165°F)
	Small game (Rabbit, muskrat, etc.)	74°C (165°F)
GAME BIRDS/WATERFOWL (WILD TURKEY, DUCK, GOOSE, PARTRIDGE AND PHEASANT)	Whole	82°C (180°F)
	Breasts and roasts	74°C (165°F)
	Thighs, wings	74°C (165°F)
	Stuffing (cooked alone or in bird)	74°C (165°F)

*HEALTH CANADA

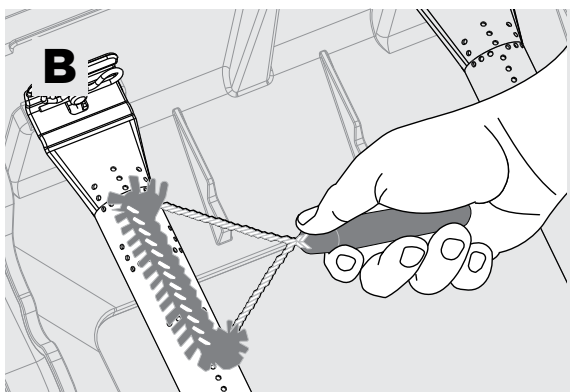


Cleaning the heat plates

1. Remove heat plates.
2. Holding your heat plate over a large garbage receptacle, use a plastic paint scraper or a grill brush to remove debris (see image A).

If a more thorough cleaning is required:

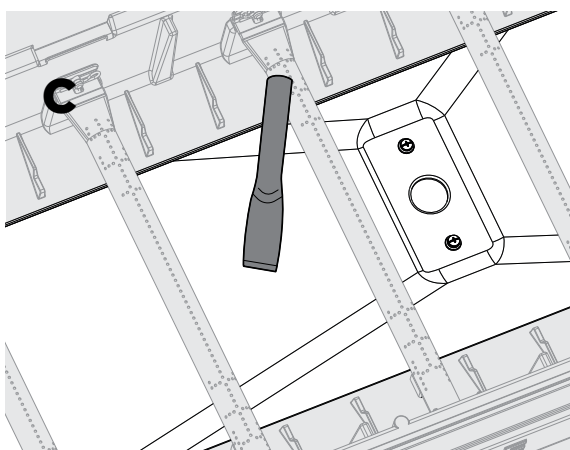
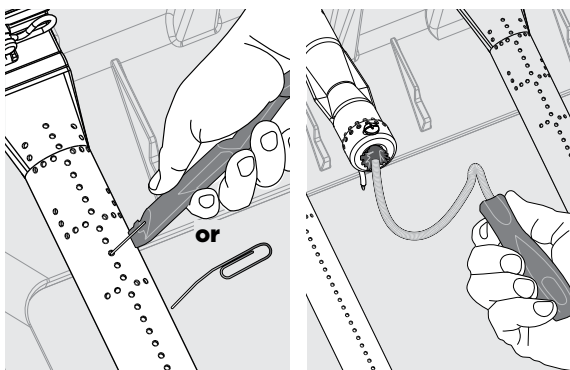
3. Clean away all remaining debris with mild soap and warm water.
4. Dry thoroughly.
5. Re-install.



Cleaning the burner

Keeping burners free of blockages including spiders, insects, nests and other debris that can block the burner ports is essential for safe operation.

1. Use a clean grill brush to clean the outside of the burner (see image B).
2. Remove the hitch pins used to secure the burners to the burner box. Use pliers if necessary.
3. Lift burners out slightly, exposing the burner venturi. Be careful not to damage or disconnect the electrode connector.
4. Use a pipe cleaner or flexible Venturi Brush to clean the interior of all burners. Shake any loose debris out of the burner.
5. Use a wire or paper clip to clean burner port holes. Do not use anything that can damage or enlarge port holes.
6. Use a clean soft bristle brush to clean spider/ insect screens.
7. Reinstall, ensuring that the burner orifice is placed over the gas jet correctly.



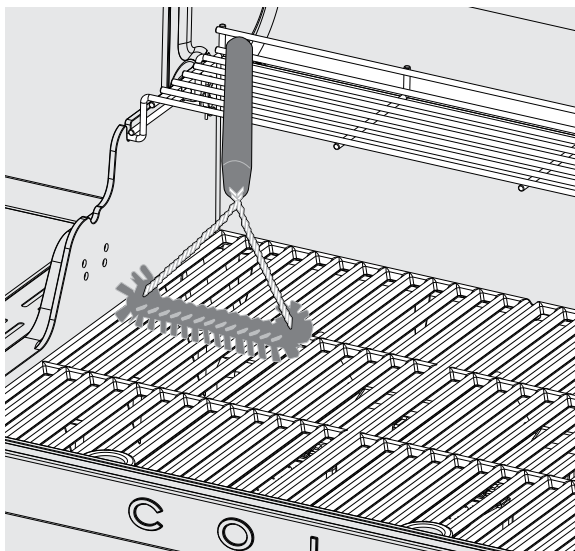
Cleaning the die-cast aluminum burner box

The burner box of your Coleman Pro Series barbecue uses die-cast aluminum for its rust-resistant and heat retention properties. Regular maintenance of the burner box interior will help reduce the potential of flare-ups and grease fires.

1. Use a plastic scraper to scrape debris off the interior surfaces of the burner box, and into the grease collection tray (see image C).

If a more thorough cleaning is required:

2. For stubborn build-up spray a grill degreaser to loosen up debris and then repeat step 1.



Cleaning the cooking grates

1. During preheat, brush cooking grates with a grill brush to remove debris.

If a more thorough cleaning is required:

2. Wash cooking grates with soap and water only.
3. Rinse and dry thoroughly with a towel. If cleaning on a very hot day, allow grates to dry in the sun.



CAUTION

Always handle Porcelain-Coated Cast Iron with care to avoid damaging the porcelain enamel finish.

Cleaning the grease collection tray and grease cup

The grease management system consists of an angled pull-out grease collection tray and a grease cup. These components were designed to be easily removed, cleaned and replaced. Remove the pull-out grease collection tray by pulling the tray out of the cabinet. Remove excess grease with a plastic scraper or if a deeper clean is required, clean with a garden hose, soap and water.

Remove the grease cup and liner and scrape grease into the garbage. If a deeper clean is required, wash with soap and water or replace the disposable grease cup liner. Contact customer support at 1-800-275-4617 to order replacement liners.



CAUTION

Keep your grease collection system free of build-up. Failure to clean these components may result in elevated cooking temperatures causing uneven heat, flare-ups, as well as dangerous grease fires.

Cleaning the inside of the lid

Over time you may notice “paint-like” peeling on the inside of the barbecue lid. During use grease and smoke vapours turn into carbon deposits, which eventually begin to peel. These deposits are non toxic but should be cleaned off to avoid flakes falling onto food.

1. Use a grill brush to brush the carbon build up from inside the lid on a regular basis to avoid this build-up.

Cleaning the exterior painted, porcelain enamel surfaces

1. Clean painted and porcelain-coated surfaces with warm soapy water.
2. After wiping down all surfaces, rinse thoroughly with water.
3. Dry with a soft microfibre cloth.

Do not use any chemical cleaners on painted surfaces as they could strip the paint and permanently damage the surface, leaving it unprotected.

Storing your barbecue

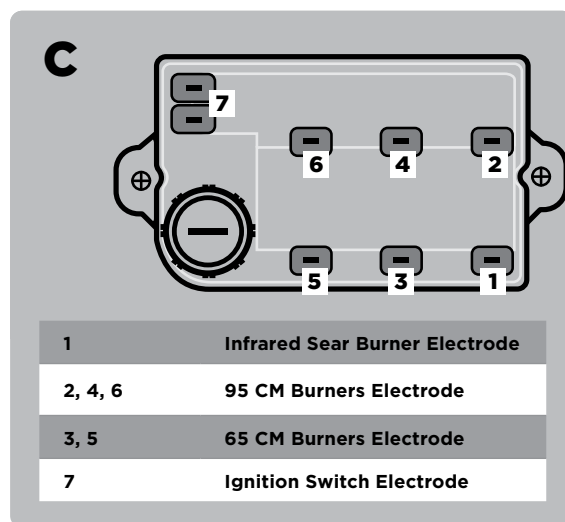
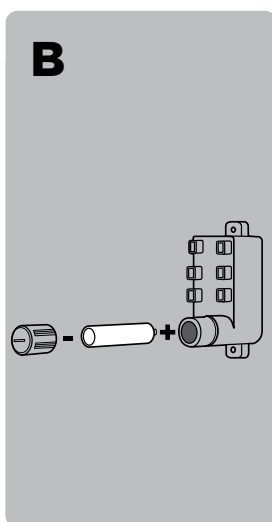
- Before you store it, remove and clean all components.
- Season cooking grates with vegetable shortening and wrap in a towel before storing.
- If storing for a prolonged period, remove the igniter battery to avoid corrosion.
- Use a barbecue cover to help protect your barbecue.

Resolving ignition issues

Press the ignition button located on the left side shelf (see image A). You should hear a continuous clicking sound when the button is pressed. If you hear no sound, 1) replace the battery (see image B), 2) check that all wires are firmly pushed in (see image C).

TIP: When checking the wires there are two common trouble spots to pay attention to:

1. The ignition wires on the back of the side shelf fascia mounted ignition button.
2. The ignition wires connected to the electronic ignition module located inside the barbecue cabinet.



⚠ ATTENTION

Once lit, confirm that the burner is properly lit and that the flame pattern is as desired. If the flame pattern is other than normal, consult the troubleshooting guide for corrective action.

⚠ BATTERY CARE, USE AND DISPOSAL

- ☒ DO start by positioning a brand new battery in your electronic ignition module.
- ☒ DO remove the battery from the electronic ignition module during storage periods.
- ☒ DO recycle or dispose of batteries properly, as per the requirements of your local municipality.

- ☒ DO NOT submerge the electronic ignition module in water.
- ☒ DO NOT leave the batteries where a child or pet could play with or swallow them.

PROBLEM	IDENTIFYING THE CAUSE
Burners will not light (with igniter or match)	<ul style="list-style-type: none"> Positive connection has not been made between the tank and the regulator. Low or out of propane. Gas supply valve is turned off. Burners are not properly seated over valve orifices. Flow limiting device in regulator has been activated. Follow reset instructions on page 8.
Burners will not light with the igniter, but can match light (No spark)	<ul style="list-style-type: none"> Ignition module battery needs to be replaced. Replace the battery. Ensure negative side out towards battery cap. Loose ignition button lead wires - check lead wires on the back of the ignition button (on control panel). Push-in until you feel a click. Loose wires at electronic ignition module (see inside cabinet). Push-in until you feel a click Faulty electronic ignition module. Contact customer support to order a replacement.
Fire at control knob / control panel- flashback fire	<ul style="list-style-type: none"> Burner and/or burner tubes have a blockage, forcing flames back towards the user. Burners must be removed and cleaned, to resolve this issue. Follow the steps on page 18 Burner is improperly seated over gas jet. The gas valve must sit inside of the burner venturi. Disassemble the burner and fix the assembly.
Yellow smokey flames/ gas odour can be smelled	<ul style="list-style-type: none"> Burner and/or burner venturi is obstructed and needs to be cleaned. Burners must be removed and cleaned, to resolve this issue. Follow the steps on page 18. Possible spider web or other debris.
Flame blows out on LOW	<ul style="list-style-type: none"> Flow limiting device in regulator has been activated, either due to a leak or improper lighting. You must conduct a leak test (see page 9) and reset the regulator (see page 8). Low or out of propane. High wind condition. Adjust your barbecue to shield from wind. Burner is improperly seated on gas jet. The gas valve must sit inside of the burner venturi. Disassemble the burner and fix the assembly.
Low heat	<ul style="list-style-type: none"> Flow limiting device in regulator has been tripped, restricting the flow of gas to the burners. You must perform a regulator reset (see page 8), and follow proper lighting procedure (see pages 11-12) to avoid this in the future. Make certain the problem is isolated to only one burner. If it appears so, the burner and/ or burner tubes are blocked. Burners must be removed and cleaned, to resolve this issue. Follow the steps on page 18. Check for a bent or kinked fuel hose. In colder temperatures preheat for longer periods
Low or incomplete flame (assuming burners and venturi tubes are free and clear of blockages)	<ul style="list-style-type: none"> Flow limiting device in regulator has been activated due to a leak or improper lighting. Perform a leak test (see page 9) and perform a regulator reset (see page 8).
Too much heat/ Excessive flare-ups	<ul style="list-style-type: none"> Excessive grease and build-up on heat tents, in grease tray and within burner box. Follow cleaning steps on pages 18-19. Using the "HI" temperature setting. Only use the "HI" setting for preheat and searing. Always adjust temperature to avoid too much heat. Covering more than 70% of the cooking surface may cause overheating. Excessive fat on meat. Always cut fat where possible to limit excess grease drippings.

PROBLEM	IDENTIFYING THE CAUSE
"Paint" appears to be peeling inside lid	<ul style="list-style-type: none"> The interior lid is aluminum not painted. Carbon from baked on grease can accumulate on the lids interior, resembling flaking paint. Follow cleaning steps on page 19. To remove, you will need to brush or scrape the build up away.
Decreasing heat, burner output on "HI" setting is too low. (Rumbling noise and fluttering blue flame at burner surface)	<ul style="list-style-type: none"> Out of propane or supply hose pinched. Burner and/or burner tubes are blocked. Follow cleaning on page 18. Regulator flow limiting device activated either by improper lighting, opening tank too quickly, or a leak in the system. Perform a leak test (see page 9) and perform a regulator reset (see page 8).
Humming noise from regulator	<ul style="list-style-type: none"> Cylinder valve opened too quickly. This is not a defect. It is caused by internal vibrations in the regulator and does not affect performance or safety of the gas barbecue.
Melting gas supply hose / Gas leak	<ul style="list-style-type: none"> Your barbecue gas supply hose and regulator contains a thermal element that will shut off the flow of gas to the tank when the temperature of the hose reaches between 240 - 300 °F (115.5 -148.8 °C). The supply hose will melt, essentially disconnecting from the LP cylinder. This is a very serious incident that occurs when proper safety instructions have not been followed. Poor ventilation caused by in-appropriate clearance at the sides and rear of the barbecue. Your barbecue must be positioned 36" on all sides from your home or any hard surface, that can disrupt ventilation. Overheating caused by a grease fire or covering more than 70% of the cook surface. Do not cover more than 70% of the cook surface with a tray, foil or griddle. Build-up of grease in the grease drawer and grease cup has ignited. Follow cleaning on page 19.
Fire within cabinet	<ul style="list-style-type: none"> A gas leak between the tank and the regulator. Leak tests must be performed every time a tank is refilled. Perform a leak test (see page 9). Gas tank and controls/left open while barbecue not in use.

**WARNING**

Heed the warnings in this manual. Always perform a leak test, every time you refill or change your gas tank. Never leave your propane tank open while not in use. Never leave the control knobs on while not in use. Always open your barbecue lid before attempting to light your barbecue.

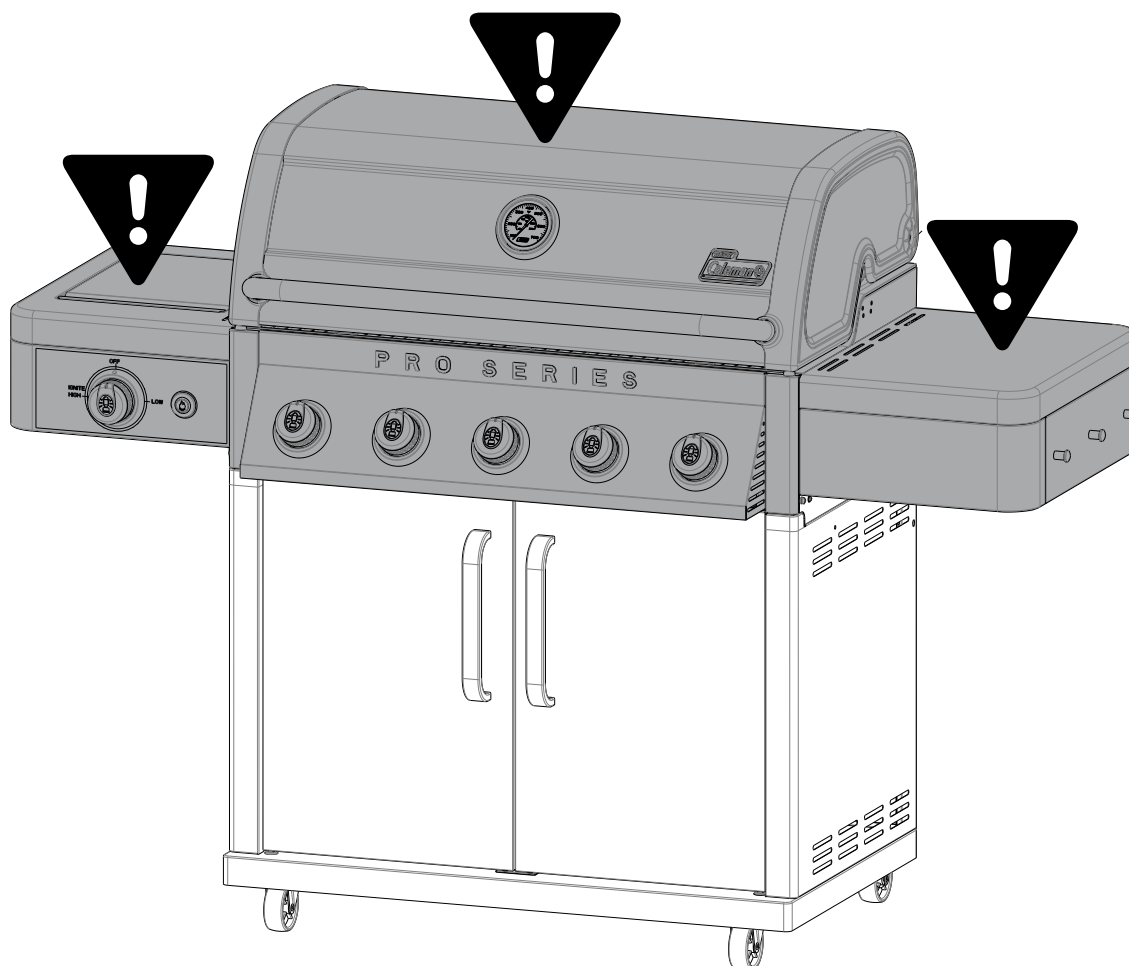


WARNING:

HOT SURFACES



Exterior surfaces will become very hot. To prevent burns, always wear insulated protective barbecue mitts when working at the barbecue.



CAUTION

- KEEP AWAY FROM COMBUSTIBLE MATERIALS
- KEEP CHILDREN AND PETS AWAY FROM THIS GAS FIRED APPLIANCE
- AVOID DANGEROUS FIRES: DO NOT LEAVE YOUR BARBECUE UNATTENDED WHILE IN OPERATION

BEFORE YOU CALL FOR SERVICE have the following information available:

- 1. SERIAL NUMBER:** The serial number can be found on the side of the barbecue carton, the cover page of the user manuals, and on the rating label located on the barbecue front brace.
- 2. MODEL NUMBER:** The model number is located on the front cover of the assembly manual and the bottom right corner of the rating label.
- 3. PROOF OF PURCHASE** by the original owner.

Call the Coleman® Customer Care Hotline 1-800-275-4617
HOURS: 9AM- 7PM EST Mon-Fri, Closed Saturday and Sunday

IF YOUR PRODUCT IS DAMAGED:

1. Call the Coleman® Customer Care Hotline 1-800-275-4617.
2. **Do not return to the store for replacement of damaged or defective parts.** Coleman® Customer Care will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.
3. **Concealed Damage:** If damage is unnoticed until merchandise is unpacked, resolve issue by contacting Coleman® Customer Care immediately. Missing or damaged parts should be claimed within 30 days of purchase.

To ensure your satisfaction and for follow-up service,
register your barbecue online at www.colemanbbqs.com

LIMITED Warranty:

Winners Products, hereby warrants to the ORIGINAL PURCHASER of this Coleman® Pro Series barbecue that it will be free of defects in workmanship, from the date of purchase, for the period of the warranty, as outlined below.

Please see Limitations and Exclusions section on the following page.

COLEMAN® PRO SERIES 5 BURNER BARBECUE

LIMITED 10 YEAR: Aluminum castings (Excluding paint).

LIMITED 5 YEAR: Stainless Steel Burners

LIMITED 2 YEAR: All remaining parts (Excluding paint).

**CAUTION**

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.
For residential use ONLY. Do not use for commercial cooking.

LIMITATION AND EXCLUSIONS

Winners Products has the following **limitations** to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes.
2. This warranty applies only when barbecue is used in Canada.
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its barbecue products.
4. Winners Products shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
5. Winners Products will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period (See exclusions to warranty coverage below).
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.
8. Winners Products does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Winners Products.
9. Visit us at www.colemanbbqs.com to register your product on line. The purchaser shall retain a copy of the purchase invoice for future claims.

Winners Products EXCLUDES from its warranty the following:

- a. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling.
- b. Damages caused by improper assembly, installation, gas conversion, alteration, failure to follow proper usage, safety and maintenance instructions presented throughout this manual, including, improper clearance to combustible materials.
- c. Failure to perform regular maintenance, safety checks and service, including but not limited to removal of ash and grease buildup from the burner pot and other components, resulting in damage caused by grease fires and flare-up fires.
- d. Part failure due to lack of cleaning and maintenance, use of improper cleaning products, such as indoor cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces.
- e. Normal wear and tear, chipping and scratching on painted or porcelain enamel surfaces, dents, discolouration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use and are otherwise uncontrollable by the manufacturer.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

**To ensure your satisfaction
And for follow-up service, register your barbecue online at:
www.colemanbbqs.com**

NOTES



NOTES



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