

BRINKMANN®

Stainless Steel

Backyard Kitchen™

Deluxe Outdoor Gas Grill

OWNER'S MANUAL

ASSEMBLY AND OPERATING INSTRUCTIONS

SAVE THIS MANUAL FOR FUTURE REFERENCE

**NOTICE TO INSTALLER:
LEAVE THESE INSTRUCTIONS
WITH THE GRILL OWNER FOR
FUTURE REFERENCE.**

⚠ WARNING

**HAZARDOUS EXPLOSION MAY
RESULT IF THESE WARNINGS AND
INSTRUCTIONS ARE IGNORED. READ
AND FOLLOW ALL WARNINGS AND
INSTRUCTIONS IN THIS MANUAL TO
AVOID PERSONAL INJURY, INCLUDING
DEATH OR PROPERTY DAMAGE.**





IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL.

WHEN YOU SEE THE SAFETY ALERT SYMBOL  PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRILL.

DANGER

FOR YOUR SAFETY:

IF YOU SMELL GAS:

1. Shut off gas to the appliance at the LP cylinder and burners.
2. Extinguish any open flame.
3. Open the Lid.
4. If odor continues, leave the area and immediately call your gas supplier or your fire department.

WARNING

FOR YOUR SAFETY:

1. DO NOT store or use gasoline or other liquids with flammable vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance to avoid the possibility of explosion.

WARNING



- Never store a spare LP gas cylinder under or near this grill.
- Never fill the cylinder beyond 80% full.
- A fire causing death or serious injury may occur if the above is not followed exactly.

WARNING

- Never use natural gas in a unit designed for liquid propane gas.
- Never use charcoal briquets or lighter fluid in a gas grill.
- Leak test all connections before first use, even if grill was purchased fully assembled and after each tank refill.
- Never check for leaks using a match or open flame.

 CAUTION! Strong odors, colds, sinus congestion, etc. may prevent the detection of propane. Use caution and common sense when testing for leaks.

- Always keep gasoline, paint thinner, or other flammable liquids or combustible materials away from your gas grill.
- Always check the grill prior to each use as indicated in the "Pre-Start Check List" section of this manual.
- Keep children and pets away from hot grill. **DO NOT** allow children to use or play near this grill.
- **DO NOT** leave the grill unattended while in use.
- **DO NOT** allow the gas hose to come in contact with hot surfaces.
- **DO NOT** allow grease from drain hole to fall on hose or valve regulator assembly.
- Keep any electrical supply cords away from water or heated surfaces.
- Keep a fire extinguisher on hand acceptable for use with gas products. Refer to your local authority to determine proper size and type.
- Never place more than 15 pounds on the side burner. **DO NOT** lean on the side burner shelf.
- For household use only. **DO NOT** use this grill for anything other than its intended purpose.
- **DO NOT** use while under the influence of drugs or alcohol.
- Grill is hot when in use. To avoid burns:
 - **DO NOT** attempt to move the grill.
 - Lock the wheels so the unit does not accidentally move.
 - Wear protective gloves or oven mitts.
 - **DO NOT** touch any hot grill surfaces.
 - **DO NOT** wear loose clothing or allow hair to come in contact with grill.

 USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GAS GRILL. FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE.

SAVE THIS MANUAL FOR FUTURE REFERENCE.

WARNING

- **FOR OUTDOOR USE ONLY. DO NOT** operate indoors or in an enclosed area such as garage, shed or breezeway.
- Use your grill **OUTDOORS** in a well ventilated space away from dwellings or other buildings to prevent dangers associated with gas accumulation and toxic vapors. We recommend your grill be situated at least 10 feet from buildings.
- Maintain a minimum clearance of 24 inches (60 cm) between all sides of grill and walls or other combustible material.
- **DO NOT** install in or on a recreational vehicle and/or boat.

INSTALLATION INFORMATION:

The installation of this appliance must be in accordance with:

All applicable local codes, or in the absence of local codes, either:

- National Fuel Gas Code,
- ANSI Z223.1 1988 or latest edition (USA)
- Natural Gas Installation Code: CAN/CGA B149.1 (Canada)
- Propane Installation Code: CAN/CGA B149.2 (Canada)

To check your local codes, see your local LP gas dealer or natural gas company.

This grill was not intended to be connected to a natural gas supply line.

WARNING

LP GAS CYLINDER (NOT SUPPLIED WITH THIS GRILL)

The LP (Liquid Propane) gas cylinder specifically designed to be used with this grill must have a 20 lb. (9.1 kg) capacity incorporating a Type 1 cylinder valve and an over-filling protection device (OPD).

- **DO NOT** connect this grill to an existing #510 POL cylinder valve with Left Hand threads. The Type 1 valve can be identified with the large external threads on the valve outlet.
- **DO NOT** connect to a propane cylinder exceeding this capacity.
- **DO NOT** connect to a cylinder that uses any other type of valve connection device.

CYLINDER SPECIFICATIONS:

When purchasing or exchanging a cylinder for your gas grill, it 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 as applicable with a listed over-filling prevention device (OPD).

The cylinder must also be equipped with:

- A shut-off valve terminating in a Type 1 gas cylinder valve outlet.
- A Type 1 valve that prevents gas flow until a positive seal is obtained.
- An arrangement for vapor withdrawal.
- A collar to protect the cylinder shut off valve.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A listed over-filling prevention device (OPD).

WARNING

- **Turn off the cylinder valve when your grill is not in use.**
- **Handle the tank with care.**
- **Always secure the cylinder in an upright position.**
- **Never connect an unregulated LP gas cylinder to your grill.**
- **DO NOT expose LP gas cylinders to excessive heat or ignition sources.**
- **DO NOT store a spare LP gas cylinder under or near your grill.**
- **Allow only qualified LP gas dealers to fill or repair your LP gas cylinder.**
- **DO NOT allow the cylinder to be filled beyond 80% capacity.**
- **Read and follow all warnings and instructions that are on the cylinder and that accompany this product.**

DANGER

- **Never store a spare LP gas cylinder under or near your grill when in use. This could cause excess pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury including death.**

**NOTE: PROPANE GAS IS HEAVIER THAN AIR AND WILL COLLECT IN LOW AREAS.
PROPER VENTILATION IS EXTREMELY IMPORTANT.**

- **DO NOT insert any foreign objects into the valve outlet. Damage to the back-check could result. A damaged back-check can cause a leak, possibly resulting in explosion, fire, severe bodily harm, or death.**

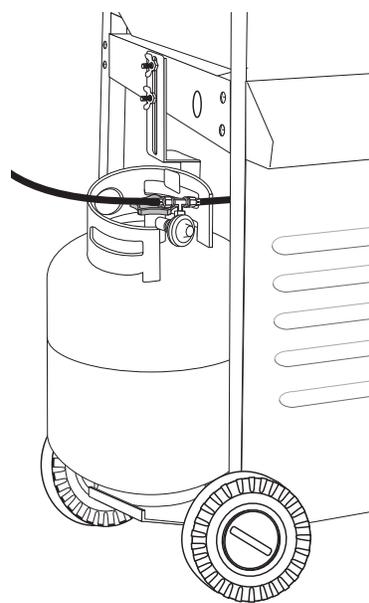
WARNING

FILLING THE LP GAS CYLINDER:

- Allow only qualified LP gas dealers to properly fill or repair your LP gas cylinder.
- New tanks should be purged prior to filling; inform LP gas dealer if you are using a new tank.
- **DO NOT** allow the cylinder to be filled beyond 80% capacity. Over-filled tanks can create a dangerous condition. Over-filled tanks can build-up pressure and cause the relief valve to expel propane gas vapors. The vapor is combustible and if it comes in contact with a spark source or flame an explosion causing severe burns, bodily harm, or death could occur.
- Always use a protective cylinder cap when grill is not connected to cylinder.
- If you exchange a cylinder with a qualified exchange program, be sure the cylinder has a Type 1 valve and an over-filling prevention device (OPD).

INSTALLING THE LP GAS CYLINDER ONTO THE GRILL:

1. Check that the cylinder valve is closed by turning the knob clockwise.
2. Loosen the two (2) wing nuts on the tank clamp bracket to allow the bracket to move up and down freely.
3. Place the cylinder onto the support bracket.
4. Orient the cylinder such that the valve opening faces the front of the grill.
5. The tank clamp bracket should slide upward and hook inside one of the openings on the top flange of the tank.
6. Fully tighten both wing nuts to secure the tank.



HOSE AND REGULATOR:

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

1. The system will not allow gas flow from the cylinder until a positive connection to the valve has been made.
NOTE: The cylinder valve must be turned off before any connection is made or removed.
2. A thermal device that will shut off the gas flow if the device is subject to temperatures above 240°F and 300°F (115°C and 150°C). If this should happen, remove the entire regulator assembly and throw it away. A replacement regulator assembly can be purchased by contacting Brinkmann at 1-800-527-0717. The cause of the excessive heat should be determined and corrected before using your grill again.
3. A flow limiting device, when activated, restricts the flow of gas to 10 cubic feet per hour.

WARNING

- **Never use your grill without leak testing all gas connections and hoses. See the section on "Leak Testing" in this manual for proper procedures.**

WARNING

The pressure regulator and hose assembly supplied with your gas grill is designed to work with an LP gas supply cylinder.

- **DO NOT attempt to connect it to any other fuel supply source such as a natural gas line.**
- **DO NOT use any other pressure regulator/hose assembly other than the one supplied with your grill.**
- **DO NOT attempt to adjust or repair the regulator. A replacement regulator can be supplied by contacting the manufacturer. The regulator is designed to operate at an output pressure of 11 inches of water column (2.74 kPa).**

During assembly and/or replacement of the gas cylinder, keep the gas supply hose free of kinks and/or damage.

Visually inspect the hose assembly prior to each use for evidence of damage, excess wear, or deterioration. If found, replace the assembly before using your grill. Only the manufacturers supplied replacement should be used.

WARNING

CONNECTING HOSE AND REGULATOR TO AN LP GAS CYLINDER

- **Insure the tank valve is CLOSED prior to connecting the LP gas cylinder to your grill. Turn the valve knob clockwise to properly close the valve. Read and follow all instructions and warnings on the supply hose safety tags. Read and follow all warnings in this manual concerning the safe use of LP gas cylinders and the hose and regulator before connecting cylinder to grill. Read and follow all warnings on the LP cylinder.**

1. Check that the cylinder valve is closed by turning the knob clockwise.
2. Check that the grill's burner knobs are in the proper OFF positions.
3. Remove the protective plastic cap from the cylinder valve and the connection device.
4. Insert the nipple of connection device into the valve outlet. Insure that the device is centered properly.
5. Turn the large coupling nut clockwise by hand and tighten to a full stop. Take care not to cross thread the coupling nut onto the cylinder valve. Do not over-tighten the knob onto the valve. Do not use tools to tighten connection.

NOTE: If you are unable to make the connection, repeat steps 4 and 5.

6. Check that the hose does not contain kinks, does not contact sharp edges, and does not contact surfaces that may become hot during use.
7. Leak check all fittings before lighting your grill. See section on "Leak Testing" in this manual.

DANGER

LEAK TESTING:

To prevent fire or explosion hazard:

- **DO NOT** smoke or permit ignition sources in the area while conducting a leak test.
- Perform test **OUTDOORS** only in a well ventilated area.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the grill is in use.

WARNING

WHEN TO PERFORM A LEAK TEST:

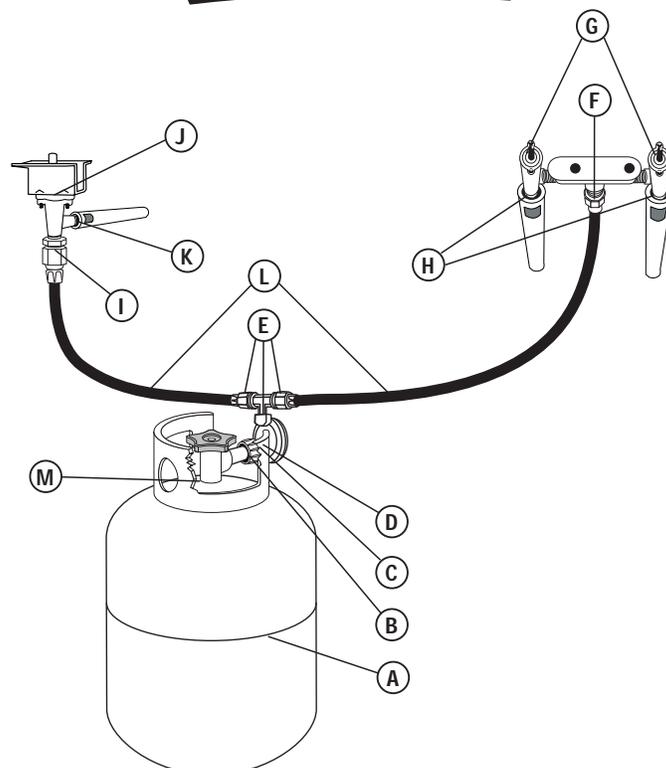
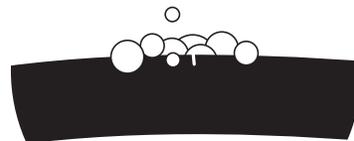
- After assembling your grill and before lighting for the first time, even if purchased fully assembled.
- Every time the LP gas cylinder is refilled or if any of the gas components are replaced.
- Any time your grill has been moved.
- At least once per year or if your grill has not been used for more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

CHECKING FOR LEAKS:

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Open the lid.
3. Insure all burner knobs are set to the OFF position.
4. Turn on the fuel supply at the LP cylinder valve.
Turn the cylinder valve knob one turn counterclockwise.
5. Apply the soap water mixture to the following:

- (A) Supply tank (cylinder) weld
- (B) Connection nut to tank valve.
- (C) Back side of connection nut to brass nipple.
- (D) Brass nipple connection into regulator.
- (E) Regulator connections to gas supply hoses.
- (F) Gas supply hose connection to main burner valve assembly.
- (G) Main burner valve stem caps.
- (H) Main burner orifice fittings.
- (I) Gas supply hose connection to side burner valve assembly.
- (J) Side burner valve stem cap.
- (K) Side burner orifice fitting.
- (L) The full length of gas supply hose
- (M) Tank valve to cylinder

Watch For Bubbles



6. Check each place listed (A -M) for growing bubbles which indicates a leak.
7. Turn OFF gas supply at cylinder valve.
8. Turn on control knobs to release gas pressure in hose.
9. Turn control knobs to "off" position.
10. Tighten any leaking connections.
11. Repeat soapy water test until no leaks are detected. **DO NOT** use the grill if leaks cannot be stopped. Contact a qualified gas appliance repair service.
12. Turn OFF gas supply at cylinder valve until you are ready to use your grill.
13. Wash off soapy residue with cold water and towel dry.
14. Wait 5 minutes to allow all gas to evacuate the area before lighting grill.

NOTE: The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing. **DO NOT** use a flashlight to check for bubbles.

WARNING

PRE-START CHECK LIST:

Property damage, bodily harm, severe burns, and death could result from failure to follow these safety steps. These steps should be performed after the grill has been assembled, stored, moved, cleaned, or repaired. DO NOT operate this grill until you have read and understand ALL of the warnings and instructions in this manual.

- Insure that the grill is properly assembled.
- Check burner venturi tubes for blockage from insect nests. See section on "Cleaning and Maintenance".
- Check that all burner venturi are seated properly over the valve outlets as shown in the assembly instructions. The orifice must be inside the burner venturi for proper air/fuel mixing.
- Inspect the gas supply hose for burns, chaffing, kinks, and proper routing before each use. Hoses should be at least 3 inches from hot surfaces.
- Leak check all gas connections and hoses. See section on "Leak Testing".
- Ensure that all electrical supply cords are properly grounded and are kept away from water and hot surfaces.
- Position your grill on level ground in a well ventilated location, a safe distance from combustible materials and buildings.
- Properly place an empty grease collection cup under the grease drain hole in the bottom of the grill to catch grease during use.
- Your grill is covered with a plastic film to protect the stainless steel finish during shipment and assembly. This plastic film must be removed before operating your grill.

⚠ WARNING

Read, understand and follow all warnings and instructions contained in this manual. **DO NOT** skip any of the warnings and instructions contained in the preceding sections of this manual.

⚠ WARNING

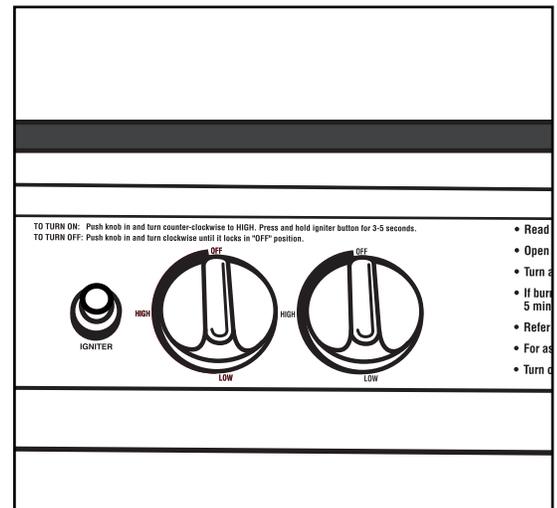
LIGHTING INSTRUCTIONS:

Follow the instructions exactly.

1. **OPEN THE GRILL LID** before attempting to light the burner so that fumes do not accumulate inside the grill. An explosion could occur if grill lid is down.
2. Check that all burner control knobs and the cylinder valve are turned to the **OFF** position.
3. Turn on the fuel supply by rotating the cylinder valve knob counterclockwise to full open.
4. **DO NOT** stand with head, body, or arms over the grill when lighting.

LIGHTING THE MAIN BURNER:

1. Open lid before lighting.
2. Turn on either side of the burner by pressing in and rotating the control knob to the **HIGH** position.
3. Press and hold the igniter button until the burner ignites.
4. If burner does not ignite immediately, turn the burner control knob to **OFF** and wait 5 minutes for gas to evacuate the grill. Repeat steps 1 through 4 until burner ignites.
5. If burner does not ignite using the push button igniter wait 5 minutes, see "Match Lighting the Main Burner" section.
6. Once lit, the other side of the main burner can be lit automatically by turning the other control knob to "HIGH".

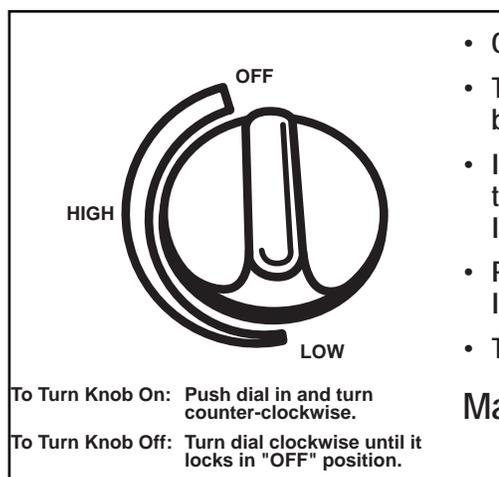


MATCH LIGHTING THE MAIN BURNER:

1. Open lid before lighting.
2. Turn the burner control knobs to **OFF**.
3. Strike and place a long wooden match through the air holes in the bottom **LEFT** hand side of the grill to approximately 1/2" (2 to 3 cm) from the burner.
4. Turn on the **LEFT** burner control knob to the **HIGH** position. The burner should light within 5 seconds.
5. If the burner does not light, turn the control knob to **OFF** and wait 5 minutes for gas to evacuate the grill. Repeat steps 1 through 4 until the burner ignites.
6. Once lit, the other side of the main burner can be lit automatically by turning the other control knob to "HIGH".
7. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. **DO NOT** attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section of this manual.

LIGHTING THE SIDE BURNER:

1. Open or remove the lid to the side burner before lighting.
2. Turn on the side burner by pressing in and rotating the control knob to the HIGH position.
3. Press and hold the igniter button on the main control panel until the burner ignites.
4. If burner does not ignite immediately, turn the burner control knob to OFF and wait 5 minutes for gas to evacuate the grill. Repeat steps 1 through 4 until burner ignites.
5. If burner does not ignite using the push button igniter wait 5 minutes, see "Match Lighting the Side Burner" section.



MATCH LIGHTING THE SIDE BURNER:

1. Open or remove the lid to the side burner before lighting.
2. Turn the burner control knob to OFF.
3. Strike and place a long wooden match approximately 1/2" (2 to 3 cm) from the burner.
4. Turn the side burner control knob to the HIGH position. The burner should light immediately.
5. If burner does not ignite immediately, turn the burner control knob to OFF and wait 5 minutes for gas to evacuate the grill. Repeat steps 1 through 4 until the burner ignites.
6. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. **DO NOT** attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section of this manual.

TURNING OFF THE GRILL:

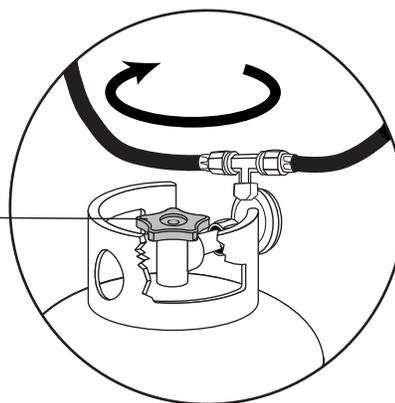
1. Turn OFF the LP tank valve.
2. Turn all burner control knobs to the OFF position.

NOTE: Turn off LP cylinder first to prevent gas from being left in the system under pressure.

⚠ CAUTION!

- The LP tank valve should always be in the off, or closed, position when the grill is not in use.

To turn off the LP tank valve, _____
turn knob clockwise until it stops.



WARNING

OPERATING THE GRILL:

Never use Charcoal or Lighter Fluid inside your Gas Grill. Read and follow all warnings and instructions contained in the preceding sections of this manual.

BREAKING IN YOUR GRILL:

- In manufacturing and preserving the components of your grill, oil residue may be present on the burner and cooking surfaces of your grill.
- Before cooking on your grill for the first time you should operate it for 15 minutes on "HIGH" to burn off these residual oils.

PREHEATING THE GRILL:

- Prior to use, it is recommended that you preheat your grill. This ensures that the grilling surfaces are at the desired temperatures to sear the food sugars when cooking. After lighting your grill, set the main burner control knobs to the "HIGH" position for 10 to 15 minutes.

CONTROLLING FLARE-UPS:

- Flare-ups are a part of cooking meats on a gas grill. This adds to the unique flavor of cooking on a gas grill. Excessive flare-ups can over-cook your food and cause a dangerous situation for you or your grill. Excessive flare-ups result from the build-up of grease in the bottom of your grill. If this should occur, **DO NOT** pour water onto the flames. This can cause the grease to splatter and could result in serious burns or bodily harm. When grease fires occur close the lid and turn off the main burners until the grease burns out. Use caution when opening the lid as sudden flare-ups may occur.

WARNING

- **DO NOT** leave your grill unattended while in use.
- **DO NOT** move grill when in use. Lock wheels in place to stabilize grill.
- **DO NOT** use water to extinguish flare-ups.
- Have fire extinguisher readily accessible suitable for use with gas appliances.
- **Only use ceramic briquets that are large enough so they do not fall through the briquet grate to the burner. This will prevent grease build-up.**

TO MINIMIZE FLARE-UPS:

- Trim excess fat from meats prior to cooking.
- Cook meats with high fat contents (chicken or pork) on Low settings or indirectly.
- Ensure that your grill is on level ground and the grease is allowed to evacuate the grill through the drain hole in the bottom.

INDIRECT COOKING:

- Indirect cooking is the process of cooking your food without the heat source being directly under your food. You can sear meats over a high flame on one side of the grill while slow cooking a roast on the other (unlit) side of the grill.

ROTISSERIE COOKING:

- Your grill was pre-drilled from the factory to include mounting holes for a Brinkmann rotisserie (sold separately). Do not use a rotisserie not specifically manufactured for this grill.
- Read and follow all instructions provided with the rotisserie. Save instructions for future reference.
- Do not use the side burner when using a rotisserie.

WARNING

- **When using an AC current rotisserie, it must be electrically grounded in accordance with local codes, or in the absence of local codes:**
 - **In the US: The National Electrical Code – ANSI-NFPA No. 70 – Latest Edition**
 - **In Canada: the Canadian Electrical Code – CSA C22.1**
- **Only use a Brinkmann Rotisserie manufactured specifically for use with this grill.**
- **The Rotisserie is equipped with a three pronged plug for your protection against electrical shock. This plug should be plugged directly into a properly grounded 3 prong receptacle. Never cut or remove the grounding plug.**
- **All electrical supply cords should be kept away from water and any hot surfaces of the grill.**

USING OTHER FEATURES OF THE GRILL:

THE SIDE BURNER:

- The side burner can be used to prepare side dishes such as beans, potatoes, corn, or to warm sauces.

WARNING

- **Read instructions on lighting your grill to light the side burner.**
- **Never close the side burner cover when the burner is lit.**
- **Use a 10" diameter pot or smaller that does not have an extended handle when cooking on the side burner. Center pot over burner.**
- **Never place more than 15 pounds on the side burner. The side burner is not constructed to hold weight exceeding 15 pounds.**
- **Use caution to avoid bumping grill, side burner or pot to prevent pot from spilling contents possibly leading to severe burns.**
- **DO NOT use side burner to deep fry food in oil to avoid dangers associated with oil igniting creating a very dangerous situation.**

THE SINK:

- Attach a standard garden hose to the supply line and a spigot to provide water for the faucet. Turn on the water supply to the garden hose. The faucet handle turns on and off the water flow.

NOTE: Do not leave water supply to garden hose on when not in use.

- Attach the drain hose (provided) at the base of the sink to direct outflow water. A pail or large bucket can be placed at the end of the drain hose to catch the waste water. If desired, a standard garden hose can be attached to the drain hose to lengthen the drain hose and further evacuate waste water.

WARNING

- **DO NOT extinguish grease fires using water.**
- **Use caution when turning on the faucet to not touch surface areas of grill as they may be very hot.**
- **Use caution when turning on the faucet so that water does not splash onto the side of the grill lid or grill surface. Resulting steam can cause serious burns.**

THE COOLER:

- The cooler is designed to be removable from the grill. The cooler and lid are dishwasher safe. The lid can be used as a cutting board.
- It is not recommended to use the cutting board for meats when food or beverages may be stored inside the cooler as meat juices will drip into cooler.

THE STORAGE AREA:

- The storage area may be used to stow a grill cover or cooking utensils. The baskets located on the back side of the doors can be utilized for holding condiments or grill cleaning supplies (tools).

WARNING

- **DO NOT store a spare LP gas cylinder (filled or empty) under or near the grill.**
- **Never store flammable liquids or spray canisters under or near the grill.**
- **The storage area may become wet from the sink drain, hose assemblies or rain. Do not store items under the sink that would ruin if exposed to water.**

WARNING

TRANSPORTING AND STORAGE:

- **Never move a grill when it is hot or when objects are on the cooking surfaces.**
- **Make sure that cylinder valve is shut off. After moving the grill check that all gas connections are free of leaks. Check the venturi tubes to ensure they are properly connected to the valves and the orifices are inside the venturi tube.**

Follow the instructions listed below.

BEFORE STORING YOUR GRILL:

- Ensure that the fuel supply tank valve is fully closed.
- Clean all surfaces.
- Lightly coat the burners with cooking oil to prevent excess rusting.
- If storing the grill indoors, disconnect the LP tank and leave the LP tank **OUTDOORS**.
- Place a protective cap cover on the LP tank and store the tank outdoors in a well ventilated area out of direct sunlight.
- If storing the grill outdoors, cover the grill with a grill cover for protection from the weather. A grill cover can be purchased by contacting:
The Brinkmann Corporation at 1-800-527-0717.

CLEANING AND MAINTENANCE:

- For safe grilling and peak performance of your grill, perform these checks at least twice per year or after extended periods of storage.

HARDWARE

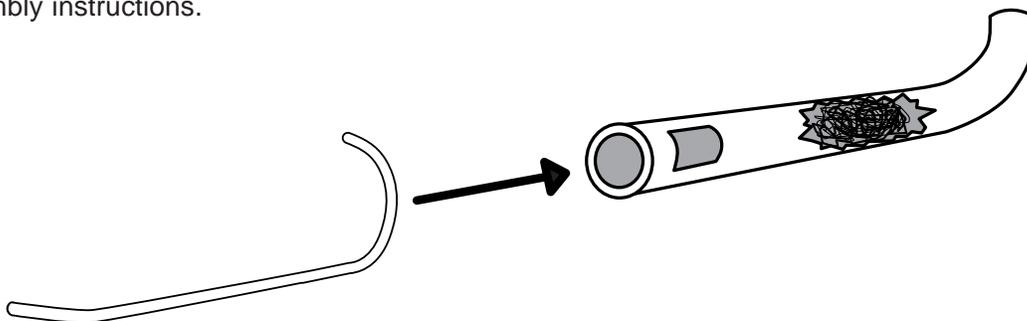
- Be sure to tighten up all hardware (nuts, bolts, screws, etc.) at least twice per year.

CASTINGS

- Remove the cooking grids, ceramic briquets, and burner from inside your grill. Use a brush with hot water and detergent to remove excess residue. **NEVER** use a commercial oven cleaner. Rinse completely with water. Towel dry and replace all components as described in the assembly instructions.

BURNERS AND VENTURIS

- Although your burner is constructed of cast iron, it will rust as a result of the extreme heat and acids from cooking foods. Regularly inspect the burner for cracks, abnormal holes, and other signs of corrosion damage. If found, replace the burner.
- Venturi tubes can become blocked by spiders and other insects building their nests. Blocked venturi tubes can prevent gas flow to the burner and could possibly result in a venturi fire. To clean the venturis, remove the burner from the grill. Use a pipe cleaner or a small wire and insert into the opening of the venturi. Remove any obstructions that may exist. Replace the burner as per the assembly instructions.



COOKING GRILLS

- Clean with mild soap detergent and water. A brass bristled brush or a nylon cleaning pad can be used to remove residue from the cast iron cooking surface. Do not use steel wire bristles to clean the cast iron cooking grills. Steel can cause the finish to chip or crack. DO NOT use a commercial oven cleaner.

CERAMIC BRIQUETS

- Periodically, it may be necessary to inspect and clean the ceramic briquets to prevent excess grease build-up. When the grill is cold, remove the cooking grills. Inspect each briquet and replace briquets that are broken, chipped or damaged to the extent that it may fall through the briquet grate and onto the burner. Replace the cooking grills and light the main burner. Operate the grill on "HIGH" for 10 minutes to remove the excess grease. If purchasing replacement ceramic briquets, purchase only large briquets that will not fall through the briquet grate as grease build-up on the briquets could result in grease fire.
- Always make sure that the ceramic briquets are laying flat side down on the briquet grate.

TROUBLE SHOOTING:

Problem:

Possible Causes:

- **Burner will not light**
 1. Check LP cylinder fuel level.
 2. Bad electrode spark.
Check to see if the grill will match light.
Electrode or collector may need adjustment.
 3. Venturi may not be properly seated.
 4. Venturi may be obstructed.
 5. The cylinder valve may be closed.
 6. Regulator is not properly seated on cylinder valve.
- **Fire at control knobs**
 1. Venturi is obstructed. See section on Cleaning and Maintenance of the Venturi.
 2. Venturi is improperly seated on control valve.
 3. Gas connections may be loose.
Leak Check and tighten all connections.
- **Yellow Flames at burner**
 1. Venturi is obstructed. See section on Cleaning and Maintenance of the Venturi.
- **Flame blows out on "LOW"**
 1. Venturi may be obstructed. See section on Cleaning and Maintenance of the Venturi.
 2. Grill is not sufficiently preheated.
 3. Venturi is improperly seated on control valve.
- **Burner does not get hot enough**
 1. Flow control device has been activated in regulator.
 2. Turn off the grill and the fuel supply. Disconnect the grill from the cylinder valve. Reconnect the grill to the cylinder and light grill. See section on Connection to the LP Cylinder.
- **Grill is Too Hot**
 1. Excess grease build-up causing grease fires.
 2. Damaged or faulty regulator.
Replace with factory authorized parts.
 3. Cook on a lower temperature setting.

PROPER CARE & MAINTENANCE

- To protect your grill from excessive rust, the unit must be kept clean and covered at all times when not in use. A grill cover may be ordered directly from Brinkmann by calling 1-800-468-5252 or 1-800-527-0717.
- Wash cooking grill and briquet grate with hot, soapy water, rinse well and dry. Lightly coat cooking grill with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- If rust appears on the exterior surface of your grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

GRILL COOKING TIPS

CLEANLINESS

- Always wash hands thoroughly with soap and hot water prior to handling food and after handling raw meat, un-cooked poultry or seafood.
- When using a platter to carry raw meat, un-cooked poultry or seafood to the grill, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter or use different platters for raw and cooked foods.
- Never use the same utensils when handling raw meat, un-cooked poultry or seafood unless you wash the utensils thoroughly with soap and hot water.
- Never re-use marinade from raw meat or un-cooked poultry on foods that have been cooked and are ready to be served.

GRILLING TO PROPER TEMPERATURE

- Use a meat thermometer to be sure food has reached a safe internal temperature. You may order a Commercial-quality thermometer from Brinkmann. For more information on this product and other Brinkmann accessories, please refer to the accessory pages at the end of this manual.
- The US Department of Agriculture recommends the **minimum** temperature be reached for the following food items:

Chops	145 degrees F
Ground Meat	160 degrees F
Pork	160 degrees F
Poultry	180 degrees F
Roasts	145 degrees F

HELPFUL HINTS

- If you pre-cook meat or poultry, do so immediately before grilling.
- Never defrost meat at room temperature or on a countertop.
- Refrigerate leftovers within 2 hours of taking food off the grill.
- For additional information, please phone the USDA's toll free Meat & Poultry Hotline at 1-800-535-4555

ASSEMBLY INSTRUCTIONS

▲ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR GRILL.

WE RECOMMEND TWO PEOPLE WORK TOGETHER WHEN ASSEMBLING THIS UNIT.

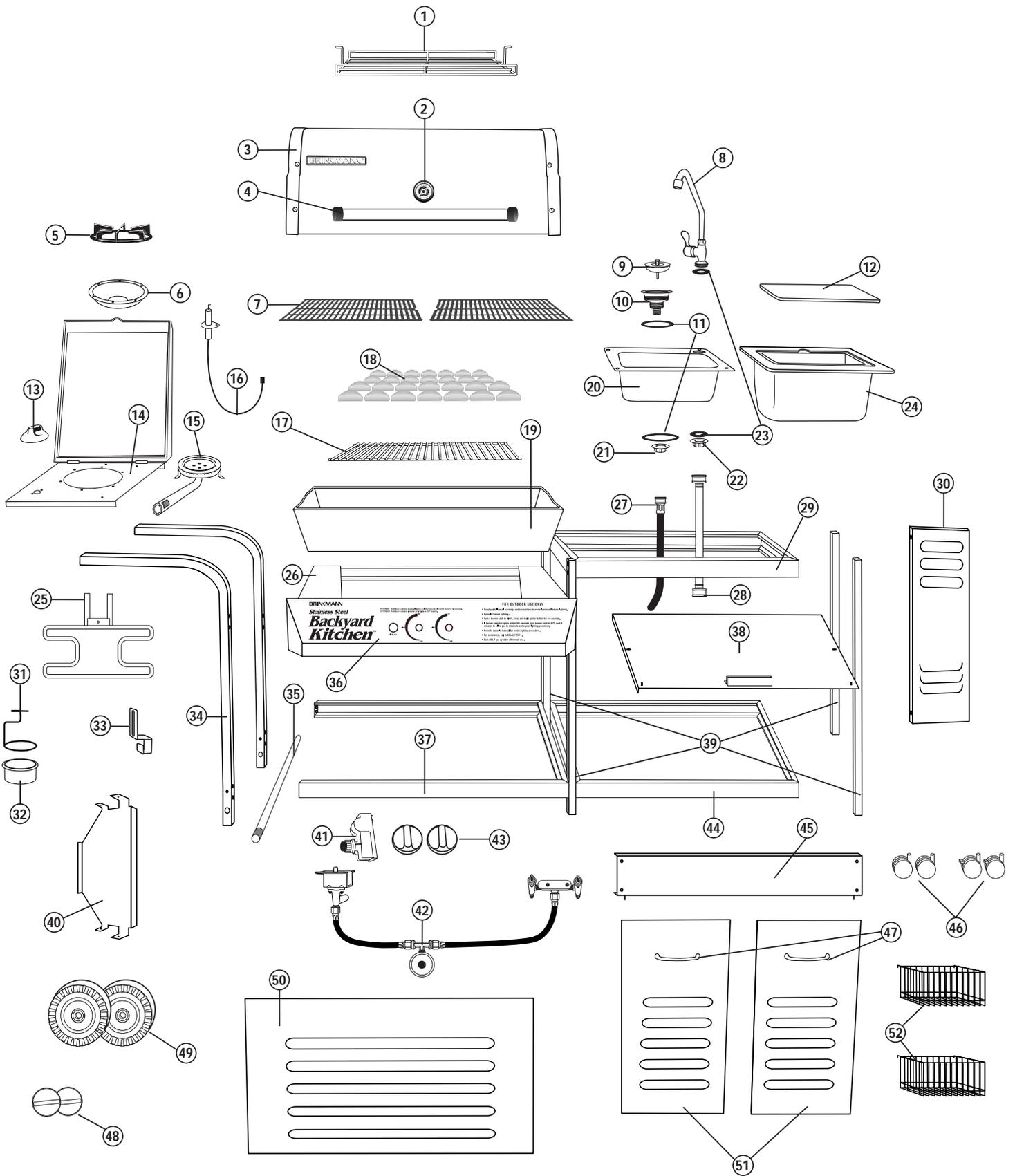
The following tools are required to assemble this Brinkmann Stainless Steel Backyard Kitchen:

- Pliers
- Phillips & Flathead Screwdrivers
- Adjustable Wrench

PARTS LIST:

- | | | | | | |
|---|---|--------------------------------|----|---|--|
| ① | 1 | Hanging rack | ②⑧ | 1 | Water supply hose |
| ② | 1 | Temperature gauge | ②⑨ | 1 | Upper kitchen frame |
| ③ | 1 | Hood | ③⑩ | 1 | Right side panel |
| ④ | 1 | Hood handle with handle stands | ③⑪ | 1 | Grease cup wire frame |
| ⑤ | 1 | Side burner grid | ③⑫ | 1 | Grease cup |
| ⑥ | 1 | Side burner bowl | ③⑬ | 1 | Tank hook bracket |
| ⑦ | 2 | Cooking grills 12" X 15.5" | ③⑭ | 2 | Side burner legs |
| ⑧ | 1 | Faucet | ③⑮ | 1 | Axle |
| ⑨ | 1 | Strainer | ③⑯ | 1 | Control panel |
| ⑩ | 1 | Sink drain | ③⑰ | 1 | Grill bottom frame |
| ⑪ | 2 | Rubber gaskets | ③⑱ | 1 | Kitchen bottom shelf |
| ⑫ | 1 | Cutting board | ③⑲ | 4 | Straight legs |
| ⑬ | 1 | Side burner control knob | ④① | 1 | Tank support bracket |
| ⑭ | 1 | Side burner frame with cover | ④② | 1 | Electronic igniter with battery |
| ⑮ | 1 | Side burner | ④③ | 1 | Gas control manifold, side burner valve, hose/regulator assembly |
| ⑯ | 1 | Side burner electrode | ④④ | 2 | Control panel knobs |
| ⑰ | 1 | Briquet grate 22.75" X 13.75" | ④⑤ | 1 | Kitchen bottom frame |
| ⑱ | 1 | Bag of Ceramic briquets | ④⑥ | 1 | Trim panel |
| ⑲ | 1 | Lower grill housing | ④⑦ | 4 | Casters (2 locking) |
| ⑳ | 1 | Sink | ④⑧ | 1 | Door handles |
| ㉑ | 1 | Sink drain nut | ④⑨ | 2 | Wheel hubs |
| ㉒ | 1 | Faucet nut | ⑤① | 2 | Wheels |
| ㉓ | 2 | Faucet mounting gaskets | ⑤② | 1 | Front panel |
| ㉔ | 1 | Ice bucket | ⑤③ | 2 | Doors |
| ㉕ | 1 | Grill burner with electrode | ⑤④ | 2 | Baskets |
| ㉖ | 1 | Upper grill frame | | | |
| ㉗ | 1 | Drain hose | | | |

Your grill is covered with a plastic film to protect the stainless steel finish during shipment and assembly. This plastic film must be removed before operating your grill.



FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-800-527-0717.

(Proof of purchase will be required.)

Inspect contents of the box to ensure all parts are included and undamaged.

PARTS BAG CONTENTS

Make sure you have all items listed under **PARTS LIST** and **PARTS BAG CONTENTS** before you begin the installation process.

Your Parts Bag will include:

PARTS BAG CONTAINS:

- 10 #8 X 3/8" sheet metal screws
- 11 Stainless steel sheet metal screws
- 4 M6 X 12 bolts
- 34 M6 X 35 bolts
- 4 Plastic inserts
- 2 Cotter pins
- 2 Hood pivot pins
- 10 M6 X 5 hex nuts
- 4 Stainless steel acorn nuts
- 2 Wing nuts

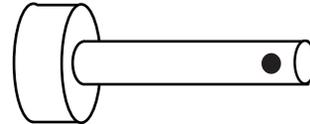
4 - Plastic inserts



2 - Cotter pins



2 - Hood pivot pins



10 - #8 X 3/8" sheet metal screws



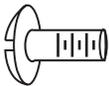
11 - Stainless steel sheet metal screws



10 - M6 X 5 hex nuts



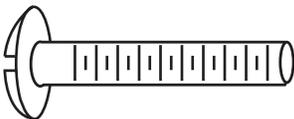
4 - M6 X 12 bolts



4 - Stainless steel acorn nuts

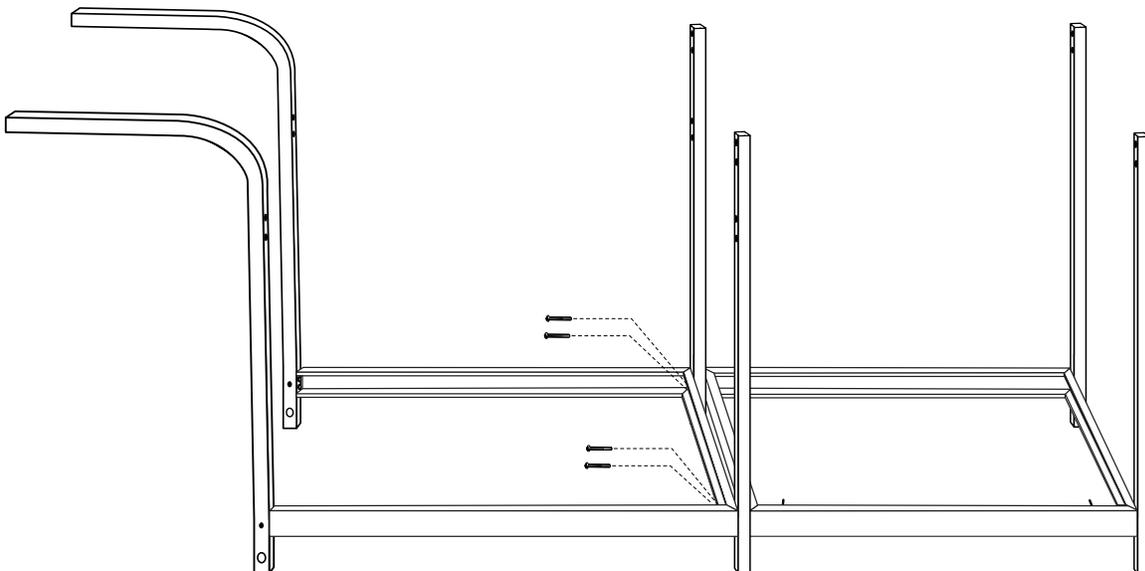
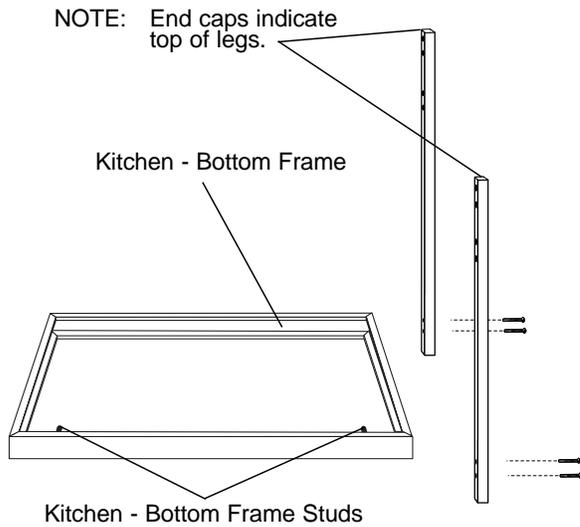
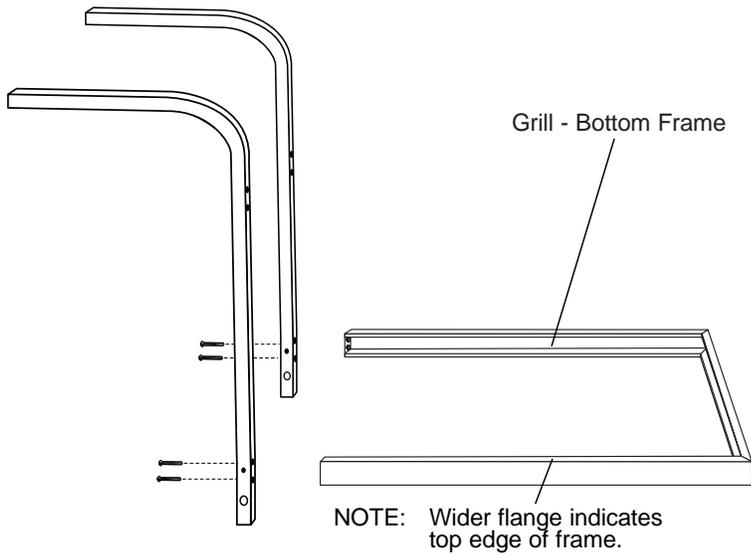


34 - M6 X 35 bolts



2 - Wingnuts





Choose a good, cleared assembly area and get a friend to help you put your grill together. Lay cardboard down to protect grill finish and assembly area.

Step 1

Assemble side burner legs to open end of grill bottom frame using four M6 X 35 bolts (hand tighten only at this point). Then set aside for Step 3.

Step 2

Assemble two straight legs to the right side of the kitchen bottom frame (bottom kitchen frame can be identified by the two studs used to assemble doors) using four M6 X 35 bolts (hand tighten only at this point).

Step 3

Assemble straight legs to the left side of the kitchen bottom frame and the closed side of the grill bottom frame using four M6 X 35 bolts (hand tighten only at this point).

Step 4

Attach tank support bracket to open end of grill bottom frame using two M6 X 35 bolts and M6 X 5 hex nuts.

NOTE: Securely tighten all bolts at this time.

Step 5

Attach locking casters to bottom of right straight legs and plain casters to bottom of middle straight legs).

NOTE: Turn cart upside down for easier assembly of casters.

Step 6

Insert axle into one wheel hub, then insert a wheel onto the axle (with flat side of wheel facing out toward wheel hub). Slide axle assembly through holes in side burner legs. Place second wheel on axle (with flat side facing out toward wheel hub) and push second wheel hub into place.

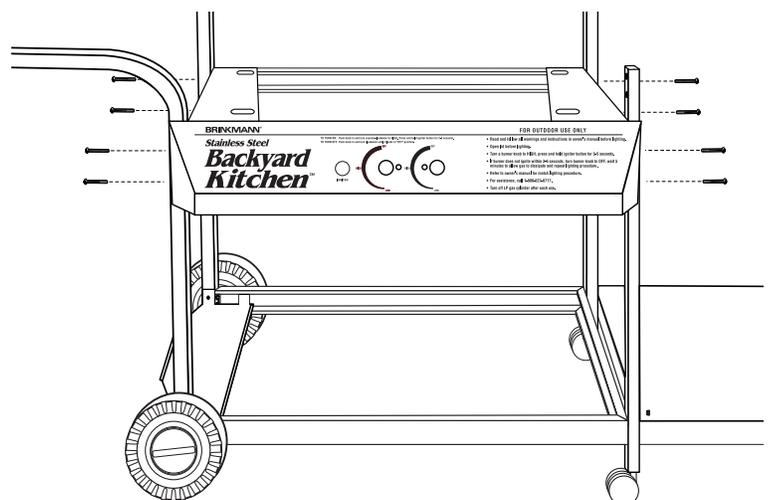
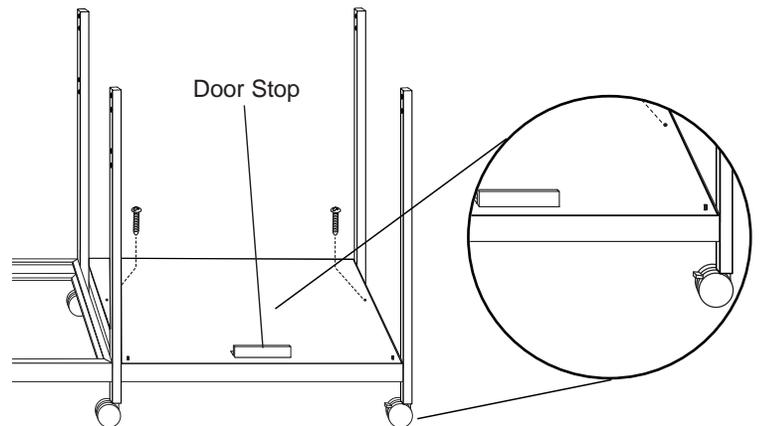
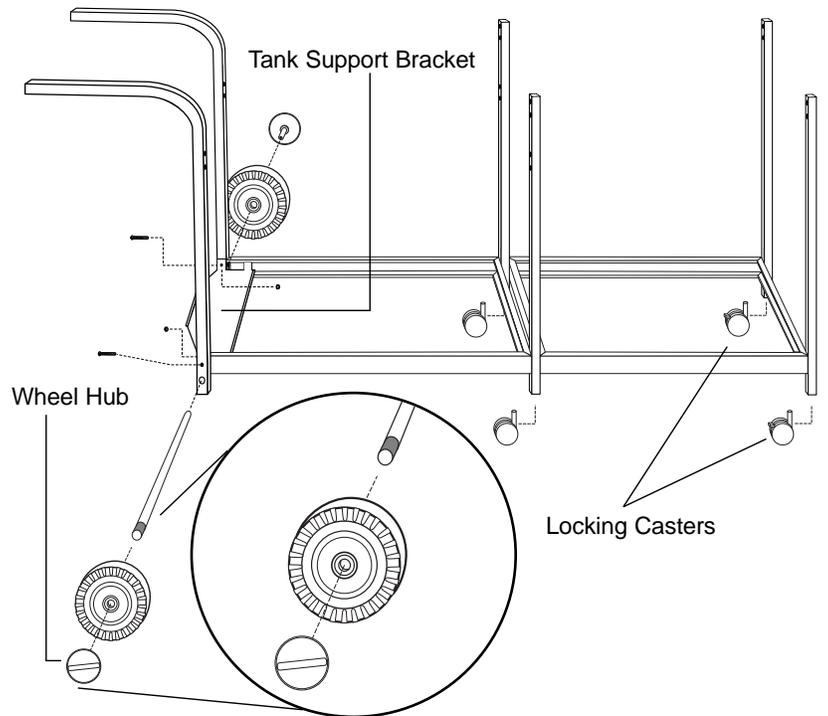
Step 7

Add kitchen bottom shelf with door stop toward front. Shelf should drop over door pivot studs located on kitchen bottom frame. Secure the bottom shelf using two #8 X 3/8" sheet metal screws.

Step 8

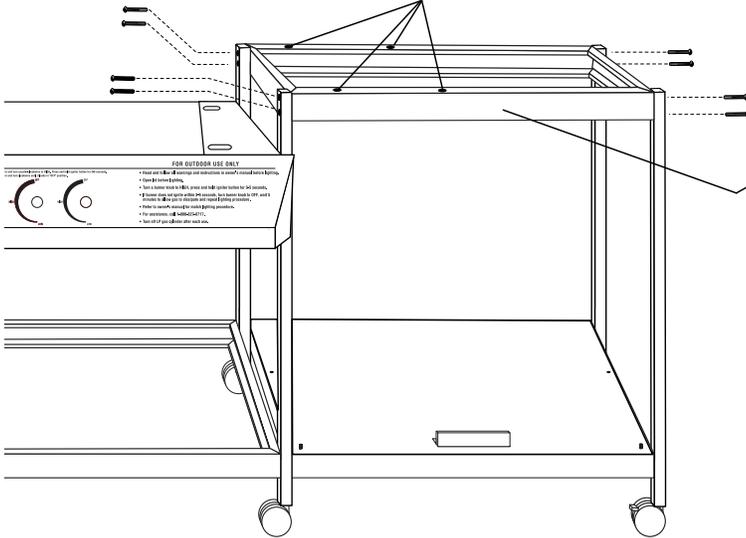
Attach upper grill frame and control panel to side burner legs and center legs using eight M6 X 35 bolts. Tank mounting bracket studs should be on same side as the side burner legs. Control panel will mount over the open end of the upper grill frame.

NOTE: Bolt must go through control panel, then leg and grill frame.



NOTE: Four small holes in frame.

Kitchen - Upper Support Frame



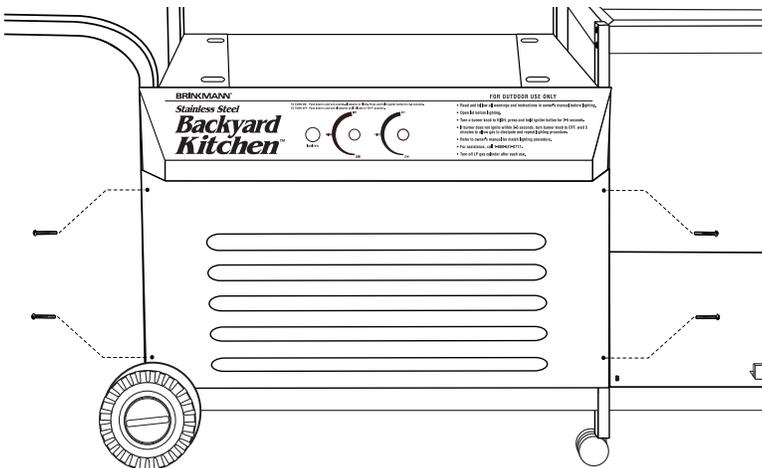
Step 9

Attach kitchen upper support frame using eight M6 X 35 bolts. Four small holes in frame should be positioned on left side and face up.

Step 10

Add face panel using four stainless steel sheet metal screws.

NOTE: Top of face panel has larger flat area above ribs.

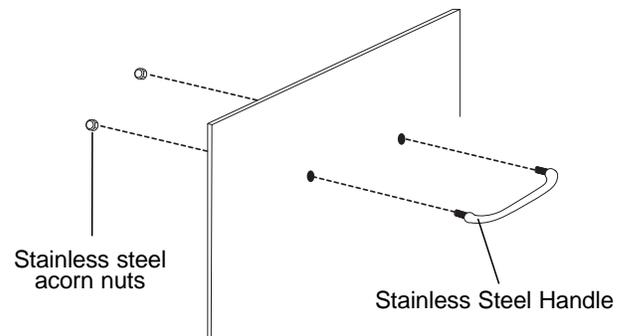
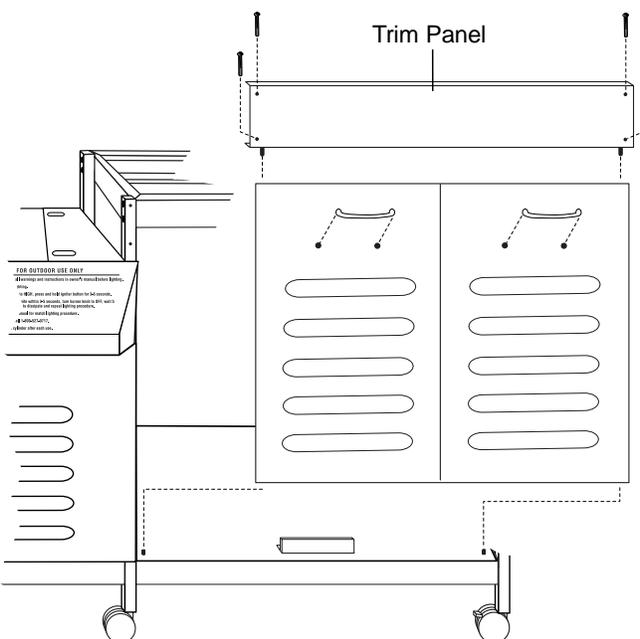


Step 11

Place doors onto studs on kitchen bottom frame and align and insert trim panel door pivot studs into holes on top of doors. Then attach trim panel to straight legs using four #8 X 3/8" sheet metal screws.

Step 12

Add door handles by inserting stainless steel handle through front of door panel and secure using two stainless steel acorn nuts.



Step 13

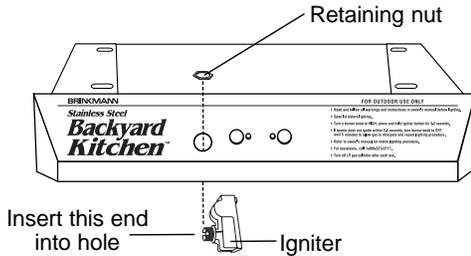
Slide baskets into slots located on inside of doors.

Step 14

Attach right side panel between straight legs using four #8 X 3/8" sheet metal screws. Panel should be mounted with louvers toward bottom of panel. Then add four plastic inserts into holes on straight legs.

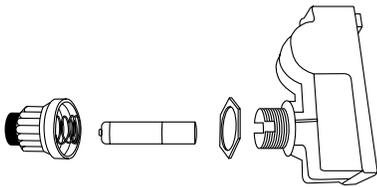
Step 15

Remove button cap and retaining nut from igniter. Feed threaded end of igniter through hole on the control panel from back side and secure with retaining nut.



Step 16

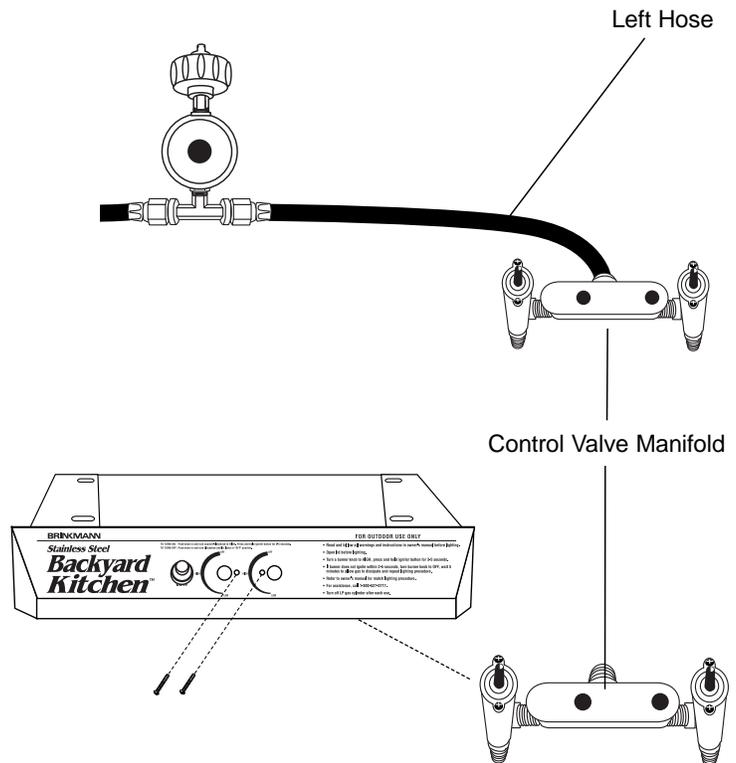
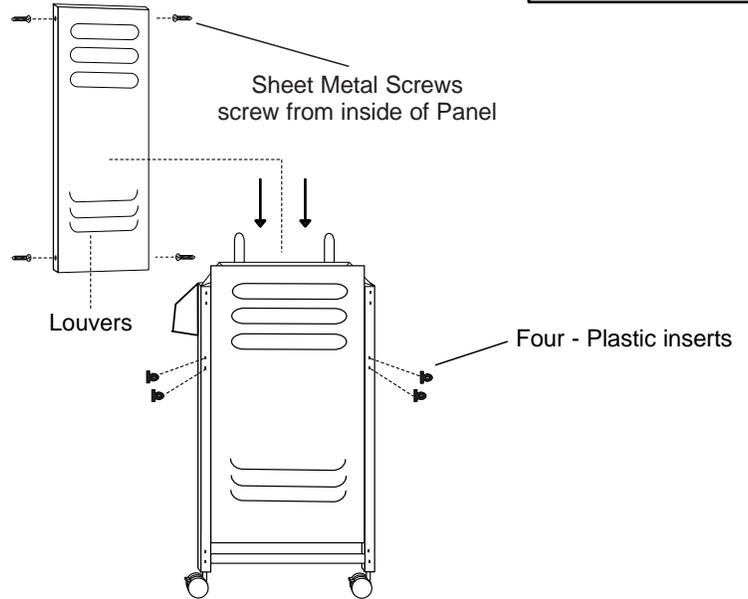
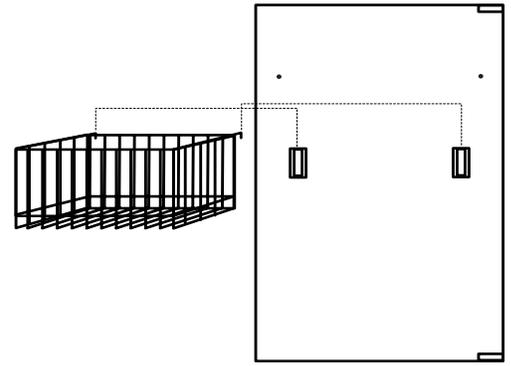
To install battery unscrew igniter button cap. Insert battery with positive end towards button. Replace igniter button cap.

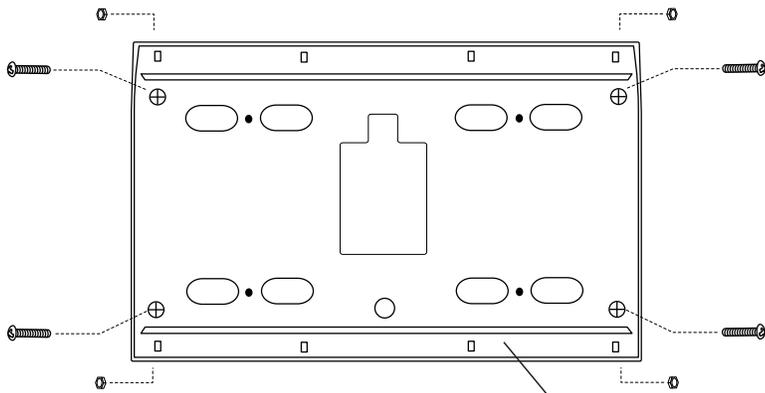


Step 17

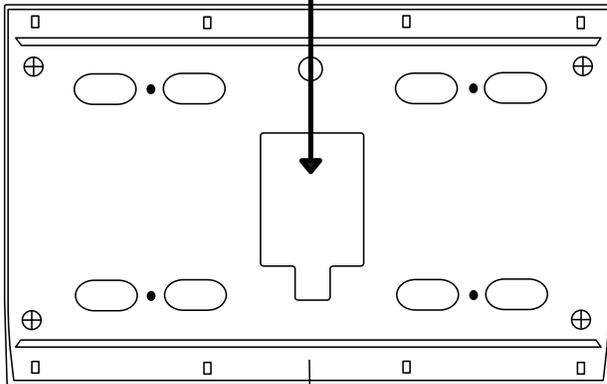
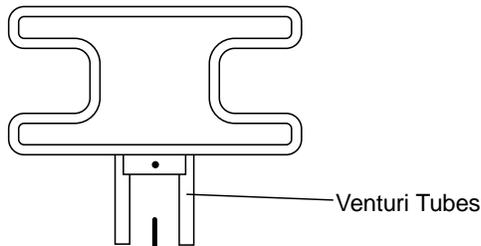
Attach control valve manifold to control panel using screws and split lock washers provided with manifold. One screw hole is offset for proper installation.

NOTE: Manifold will have offset holes and can only be installed by aligning holes in manifold with holes in control panel.

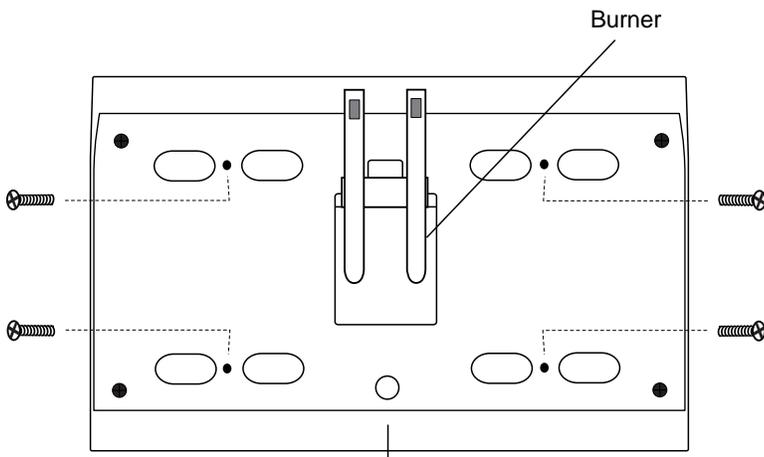




NOTE: Inside view of Lower Grill Housing



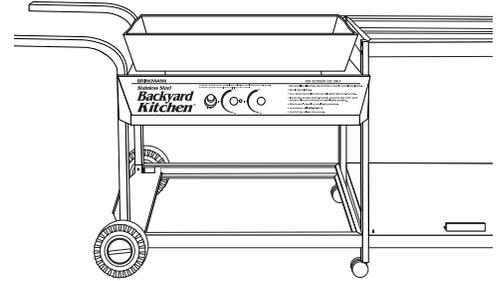
Inside view of Lower Grill Housing



Bottom - Outside view of Lower Grill Housing

Step 18

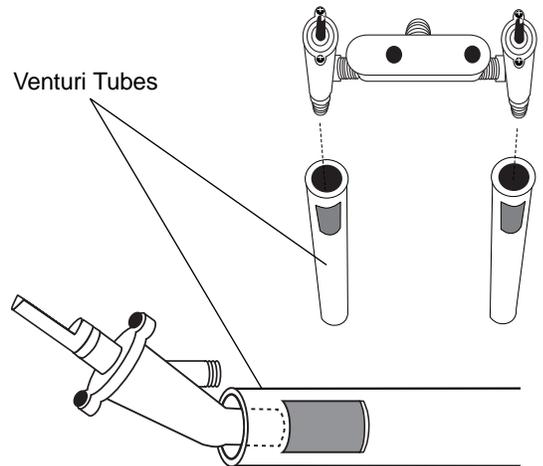
Mount lower grill housing onto upper grill frame using four M6 X 35 bolts and M6 X 5 hex nuts.



Step 19

Remove four bolts from burner supports on bottom of burner. Insert the grill burner into the lower grill housing by sliding Venturi tubes through the large square opening in the bottom of the housing. The gas collector and electrode should face towards the front of the grill. The Venturi tube ends should fit over the valve manifold ends.

NOTE: Manifold will have offset holes and can only be installed by aligning holes in manifold with holes in control panel.

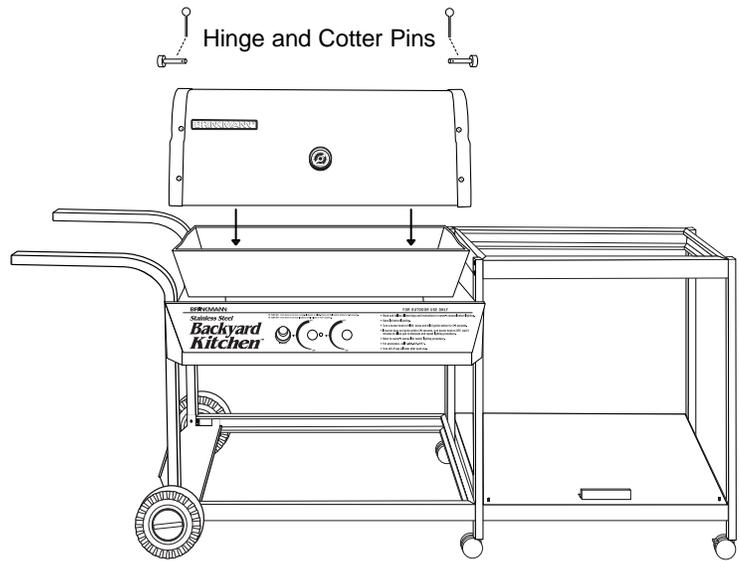
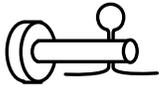


Step 20

Secure burner to lower grill housing using the four bolts that were removed previously from the burner in Step 19.

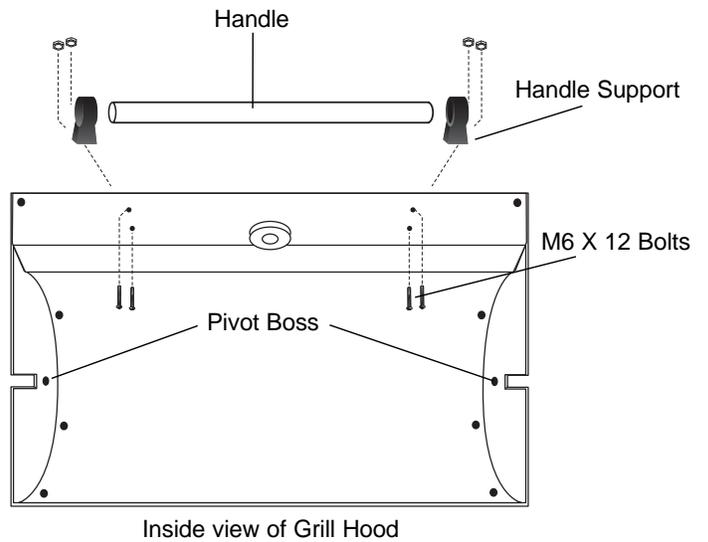
Step 21

Place hood on top of lower grill housing and insert hinge pins through upper and lower hinges, then secure with cotter pins. Bend ends of cotter pin around hinge pin to secure.



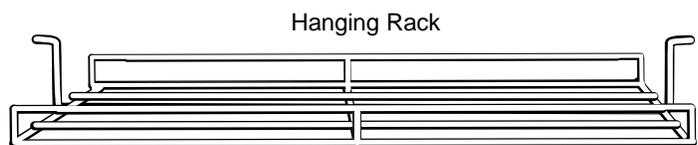
Step 22

Attach one handle stand using two M6 X 12 bolts and M6 X 5 hex nuts. Next insert hood handle by sliding into stand. Place the other handle stand over handle and attach it by using two M6 X 12 bolts and M6 X 5 hex nuts.



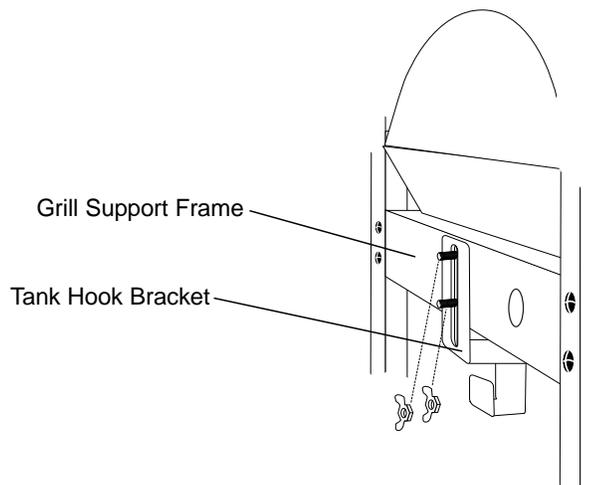
Step 23

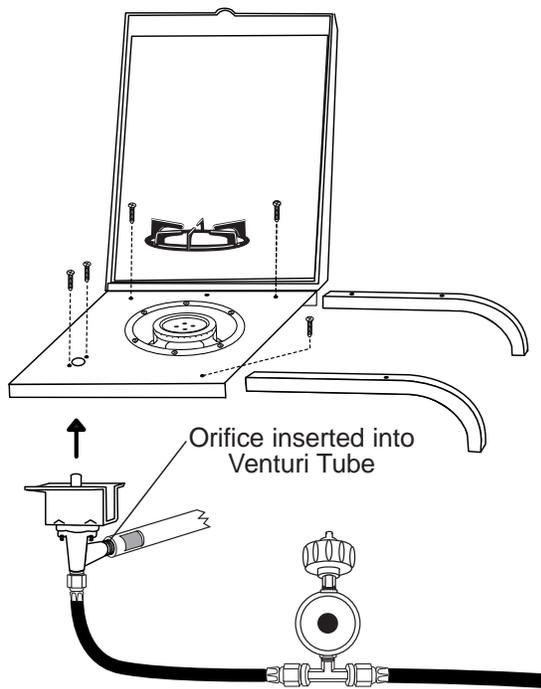
Insert hanging rack into pivot boss on left side of hood interior. Insert into pivot boss on right by flexing pivot wire on the hanging rack.



Step 24

Attach tank hook bracket to studs on left side of upper grill support frame using two wing nuts.





Step 25

Slide side burner frame onto burner legs. Align holes in frame with holes in leg. Secure using three stainless steel sheet metal screw.

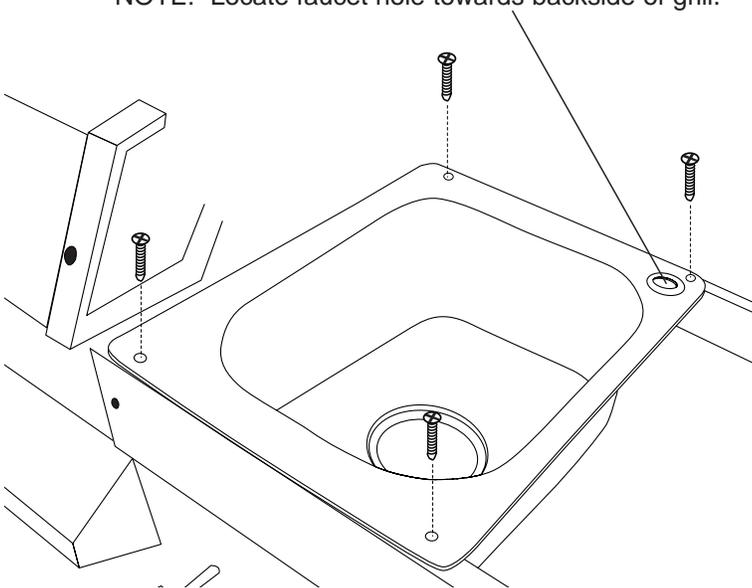
Step 26

Place side burner grid over burner. Align studs on bottom of grid with holes in burner pan.

Step 27

With orifice inserted into end of Venturi tube, attach side burner valve assembly to bottom of side burner frame using screws provided with valve assembly.

NOTE: Locate faucet hole towards backside of grill.



Step 28

Place sink basin on to upper kitchen frame and align holes. Secure using four stainless steel sheet metal screws.

Step 29

Install drain by placing rubber gasket around opening in bottom of basin. Insert drain through opening. Place second gasket under bottom side of the basin and over the drain. Secure using large plastic nut provided with drain. Hand tighten.

Step 30

Place faucet through the hole in the basin with one washer above and one washer below the basin. Secure with plastic nut provided.

Step 31

Attach smaller end of water supply hose to the threaded end of the faucet. The male end of a standard garden hose will fit the free end of the supply hose and provide water to the faucet.

Step 32

Attach the drain hose to threaded end of the drain.

Step 33

Place ice bucket into the opening next to the sink in the upper kitchen frame. The removable lid can serve as a cutting board. Fingerhole should be oriented to the back of the grill.

Step 34

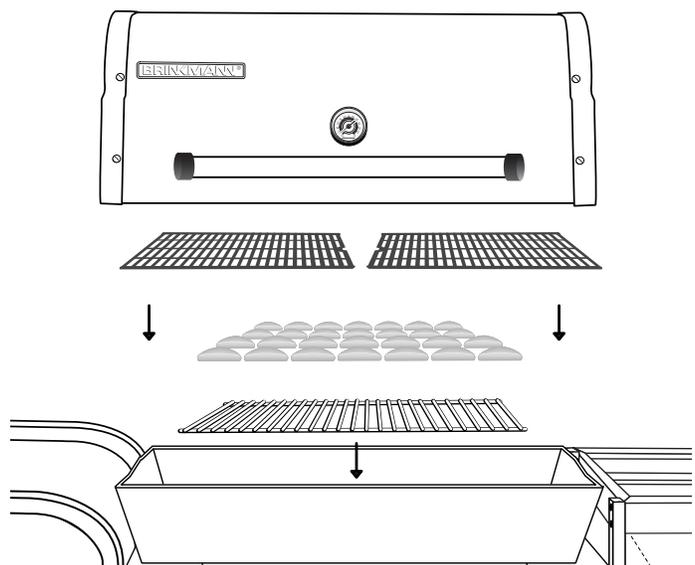
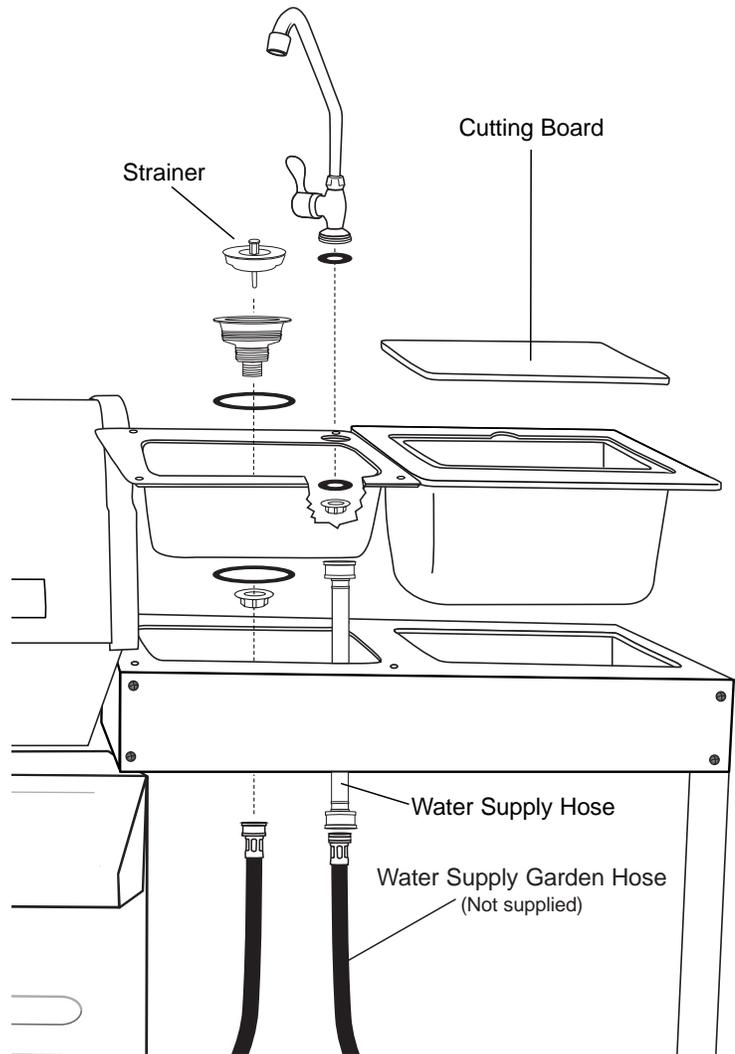
Place briquet grate into lower grill housing. The grate should rest on the ledge just above the burner level.

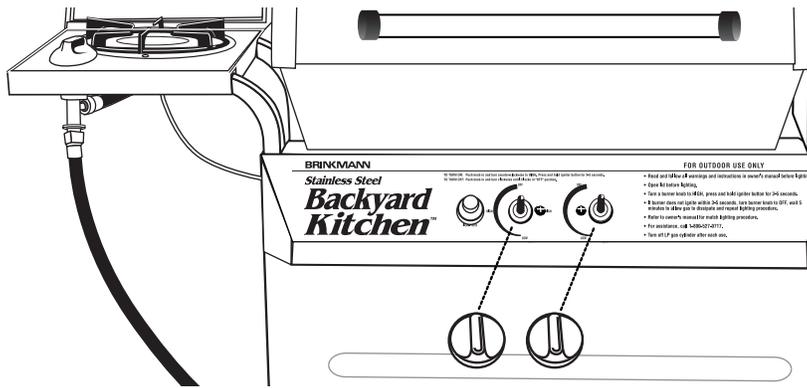
Step 35

Place ceramic briquets, flat side down, onto briquet grate. Space out the briquets evenly on the briquet grate.

Step 36

Place cast iron cooking grills on support ribs in lower grill housing.



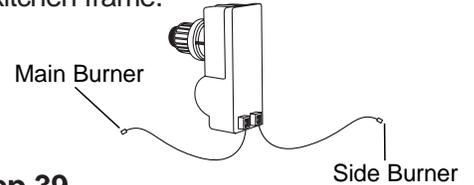


Step 37

Add control knobs to valves by aligning the notched stem of the valve with the cut outs on the knobs. Smallest knob is for side burner control.

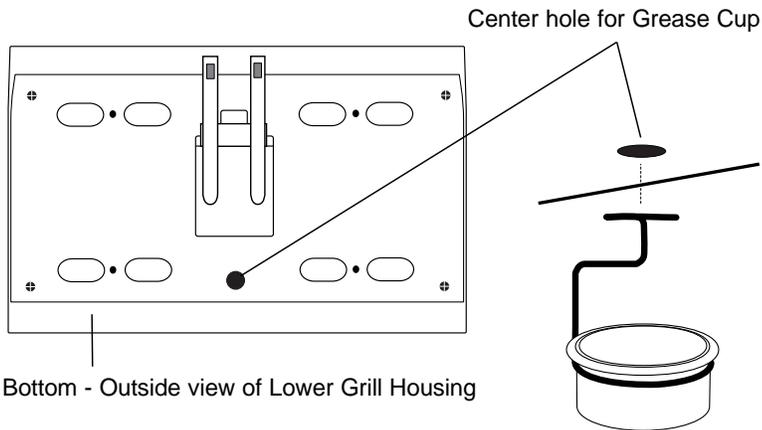
Step 38

Connect wire leads from both burner electrodes to the spark igniter. Side burner wire will go through hole in kitchen frame.

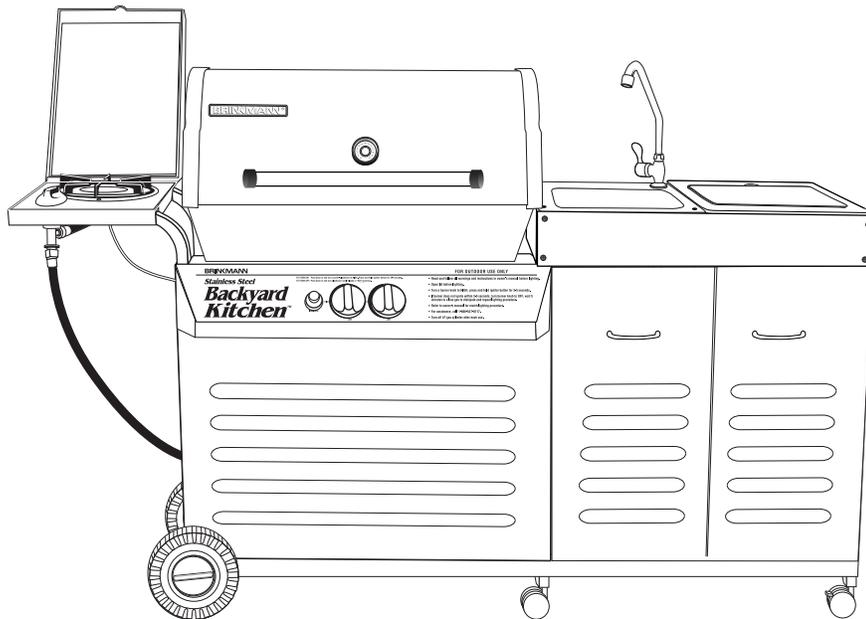


Step 39

Place grease cup inside wire frame. Hang frame through center hole in back of lower grill housing. Check grease cup periodically when grilling to avoid spills.

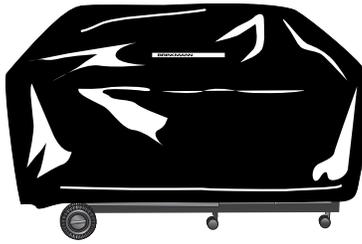


Brinkmann Stainless Steel Backyard Kitchen (Assembled)



Your grill is covered with a plastic film to protect the stainless steel finish during shipment and assembly. This plastic film must be removed before operating your grill.

ACCESSORIES



BACKYARD KITCHEN COVER

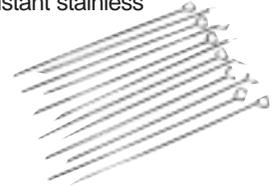
Our heavy-duty, durable vinyl cover with felt backing provides years of protection for Brinkmann Backyard Kitchen. This top-of-the-line cover comes with closure strips at both ends to prevent cover from slipping or blowing off. Black.

812-3500-0

PROFESSIONAL SHISH-KABOB SKEWERS

These heavy-duty, 18" shish-kabob skewers are extra-long for fabulous restaurant style kabobs. Made of rust resistant stainless steel to last for years.

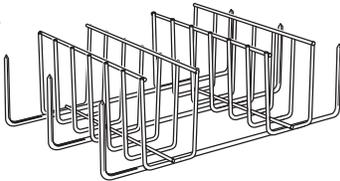
SET OF 12
812-2904-0



RIB RACK

Chrome-plated rack can greatly increase the cooking capacity of your grill. Holds ribs, chicken halves, potatoes and corn vertically to triple cooking capacity. Allows smoke, steam and heat to penetrate food evenly.

600-0062-3



SMOKER BASKET

The unique basket weave prevents food from falling through the grill while allowing smoke, steam and heat to flow into the food. Great for fish, shrimp, vegetables and hors d'oeuvres.

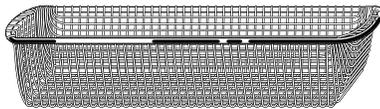
812-3333-0



MEATLOAF BASKET

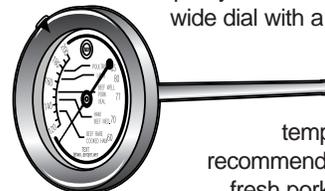
The unique basket weave prevents meatloaf from falling through the grill while allowing smoke, steam and heat to flow into the food. Also, provides a convenient method for lifting your meatloaf in and out of the smoker.

400-0073-0



COMMERCIAL-QUALITY MEAT THERMOMETER

An essential tool when cooking all types of meat. Get perfectly smoked roasts, briskets and turkeys without cutting into the meat. Commercial-quality thermostat features an easy-to-read 2 3/4" wide dial with a 5 1/4" stem.



Features Fahrenheit and Centigrade readings and National Livestock and Meat Board recommended temperatures. Also features the newly recommended 170°F internal temperature for fresh pork. Stainless steel construction and dishwasher safe.

812-4100-0

CHICKEN AND TURKEY RACKS

These chromed steel racks hold chicken, cornish hen, duck or turkey upright and are ideal for smoking, grilling or oven roasting poultry. The rack allows the meat to cook from the inside as well as from the outside. This speeds up cooking time, seals in flavorful juices and promotes even browning of skin. It's a low fat way to cook poultry because excess fat drips off the meat. When oven roasting, place poultry on rack in a shallow pan of water to steam baste to tender perfection. When grilling or smoking, simply place poultry on rack atop the grill. Makes carving easier, too.

CHICKEN RACKS (SET OF TWO)

885-9015-0

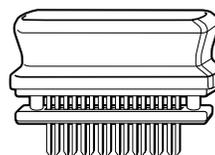
TURKEY RACK

885-9025-0



MEAT TENDERIZING MACHINE

The Jaccard Meat Tenderizing Machine's Stainless Steel blades penetrate meat in a single stroke. Easy to use with one hand. This tenderizer makes any cut of meat unbelievably tender and allows marinade and smoke to penetrate deeply into meat. Also reduces cooking time and helps retain flavorful juices. Made from ABS plastic with stainless steel blades. Completely dishwasher safe. Protective cover included.



16 BLADE TENDERIZER
812-5016-0

48 BLADE TENDERIZER
812-5048-0

ACCESSORIES

2-GALLON PAN & BASKET SET

Restaurant-style aluminum fry pan with nickel plated wire straining basket is an essential tool for frying fish, chicken, french fries, onion rings and more. Strainer basket holder helps drain excess oil. Use outdoors with the Brinkmann Backyard Kitchen and avoid the mess and odor of frying indoors.

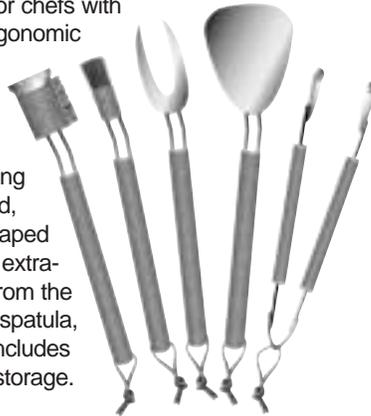
815-3610-0



THE ULTIMATE 5-PIECE BBQ TOOL SET

You'll be the envy of your fellow outdoor chefs with this ultimate BBQ tool set. It's sleek ergonomic design combined with durable, heavy-gauge stainless steel construction is truly impressive. Extra-wide, polished utensils provide precise handling and control when flipping, basting and turning your food on the grill. Beautifully crafted, smooth rosewood handles are oval-shaped to fit comfortably in your hand and are extra-long to keep your hands safely away from the fire. The five-piece set includes tongs, spatula, fork, basting brush, and a grill brush. Includes leather hanging straps for convenient storage.

812-5045-0



MULTI-PURPOSE SPATULA

If you could have only one BBQ tool, this multi-purpose spatula is it! Aside from being a great spatula, it features a serrated edge for cutting, a bottle opener, and special grooved edges for cleaning grills. Made of heavy-gauge stainless steel to last for years. Beautiful rosewood handles are slotted and riveted for maximum strength and durability. Includes leather hanging straps for convenient storage.

812-5047-0



SMOKE'N SPICE SEASONING

These custom blended spices are a delicious marinade seasoning for smoke cooking and grilling. Contains no MSG. Available in red and white meat varieties in a money-saving 2-pack.

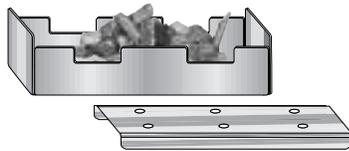
812-3322-0



STAINLESS STEEL WOOD CHIP SMOKING BOX

Rugged stainless steel smoking box allows wood chips to burn longer for richer smoke flavor and provides easy cleanup of ashes. Ideal for charcoal, electric, gas smokers and grills.

812-3311-0



CERAMIC BRIQUETS

Disperses heat evenly and vaporizes drippings for delicious barbecue flavor.

168-7006-0



MARINADE INJECTOR

This quick and easy marinade injector marinates meat in 5 minutes, not hours! Mix your favorite marinade and spices into a liquid and inject into turkey, roast, chicken or steak for a naturally tenderized and flavorful delight. The reusable Marinade Injector includes a heavy-duty stainless steel needle and heavy-gauge plastic syringe to last for years.

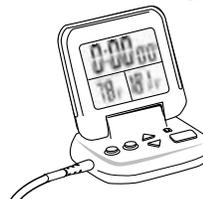
812-5059-0



ELECTRONIC COOKING THERMOMETER & TIMER

Eliminate guesswork and cook with precision in your oven, grill or smoker! This electronic digital thermometer & timer ensures that your food will be cooked to perfection by pre-setting cooking time and temperature. The alarm sounds automatically when the food is done. The stainless steel probe that is connected to 3 feet of wire provides an instant digital readout of internal cooking temperature of food without removing the grill lid or opening the oven door. Includes double magnet on the electronic unit for attachment to metal surfaces. Includes a AAA battery.

812-5030-0



LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE SMOKERS ARE SOLD, OR ORDER DIRECT BY CALLING

1-800-468-5252.

ONE-YEAR LIMITED WARRANTY

For one-year from date of purchase, The Brinkmann Corporation warrants the Brinkmann Stainless Steel Backyard Kitchen™ against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover grills that have been altered or damaged due to: normal wear, rust, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover ceramic briquets, surface scratches, rust or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Brinkmann Stainless Steel Backyard Kitchen under the terms of this warranty, please call Customer Service Department at 1-800-527-0717. **A receipt will be required. The Brinkmann Corporation will not be responsible for any grills forwarded to us without prior authorization.** Brinkmann Stainless Steel Backyard Kitchen must be returned to the original place of purchase for replacement of the unit.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE BRINKMANN STAINLESS STEEL BACKYARD KITCHEN TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.