



REVOLUTION™ II

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

Jan–Feb, Nov–Dec: Mon–Fri: 9 a.m.–5 p.m. | Sat: Closed

Mar–Apr, Sep–Oct: Mon–Fri: 9 a.m.–7 p.m. | Sat: Closed

May–Aug: Mon–Fri: 9 a.m.–7 p.m. | Sat: 9 a.m.–5 p.m.

Assemble your barbecue immediately.

Missing or damaged parts must be claimed within 30 days of purchase.

FOR OUTDOOR USE ONLY

BARBECUE SAFETY CHECKLIST

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

- READ** and **UNDERSTAND** the owner's manual and safety instructions.
- DO NOT** position operate the barbecue under overhang or unprotected construction, against a wall, near aluminum siding, windows, or fencing.
- CHECK** that the regulator nipple is centred into the LP gas cylinder valve. **DO NOT** cross-thread this connection. Cross-threading may result in a fire or explosion at the cylinder connection
- PERFORM LEAK TEST** on all connections as specified in this user manual. Leak checks should be performed on all new barbecues, 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 cylinder correctly. Then follow the proper lighting procedure as shown in the manual. Failure to follow these steps may result in low flames or other performance issues.
- Beware of **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

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.

⚠ WARNING

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

⚠ CAUTION

IN DIRECT SUN AND DURING 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 retrofit 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.

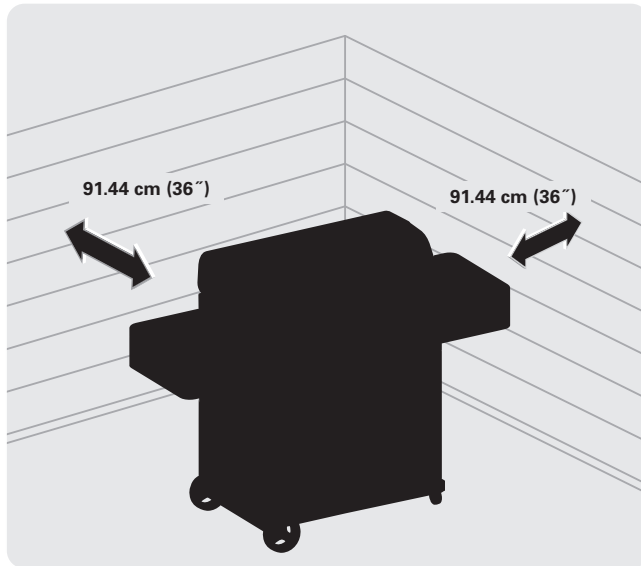
To ensure your satisfaction and for follow-up service,
register your barbecue online at
www.colemanbbqs.com

TABLE OF CONTENTS

Installation / Additional Warnings	4
Gas Hook-Ups and Warnings	5
Safety Hose and Regulator:	
Installing LP Gas Cylinder	6
Regulator Reset Procedure	8
Leak Test Procedure	9
Lighting Instructions	12
Prevention	14
Tips and Best Practices	15
Grilling Guide	17
Cleaning and Maintenance	18
Seasoning the Griddle	18
Storing your Barbecue	22
Troubleshooting	23
Warranty	27

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



DO ENSURE BARBECUE IS POSITIONED ON LEVEL SURFACE.

MINIMUM CLEARANCE OF 91.44 cm (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 a 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 **91.44 cm (36")** from any dwelling or building.
- **DO** always close the LP gas cylinder valve and remove coupling nut before moving LP gas cylinder from specified operating position.
- **DO** check burner flames regularly.
- **DO NOT** attempt to light burner with the 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 the 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.

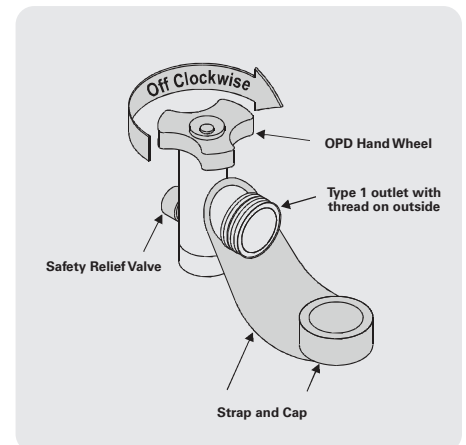
GAS HOOK-UP'S AND WARNINGS

(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 gas 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 gas cylinders equipped with this type of valve.
- A device **for vapour withdrawal.**
- A **collar to protect the LP gas cylinder shut off valve.**
- A **ring on the bottom** of the LP gas cylinder 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 propane leakage.

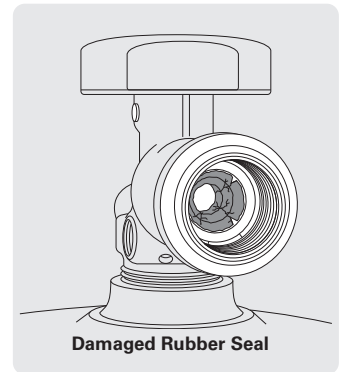


ATTENTION

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

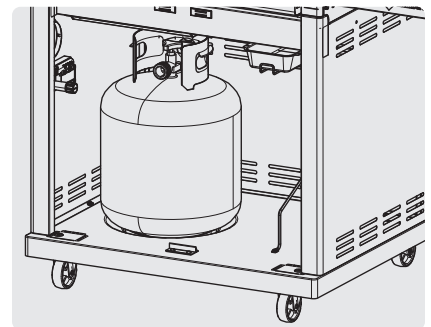
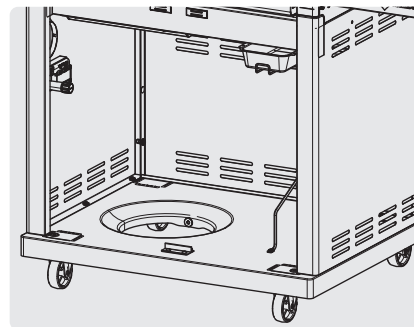
LP gas warnings:

- Inspect LP gas cylinder 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 LP gas cylinder is connected to barbecue, has been refilled, exchanged or has not been used for more than 60 days.
- Do not use a LP gas cylinder with a damaged rubber seal. Exchange cylinder 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 the knob clockwise.
2. Place the cylinder into the cylinder holder in the bottom of the cabinet.
3. Orient the cylinder so valve opening faces forward.
4. Secure the cylinder using the cylinder retention screw.



DANGER

- NEVER store a spare LP gas cylinder, empty or full, under or near the appliance.
- Never fill a cylinder beyond 80% full.
- An overfilled 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 gas cylinder/appliance and call your fire department.



LP gas warnings:

- Always turn the cylinder valve off when the barbecue is not in use.
- Always handle the LP gas cylinder 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 gas 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 gas 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 the 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 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.

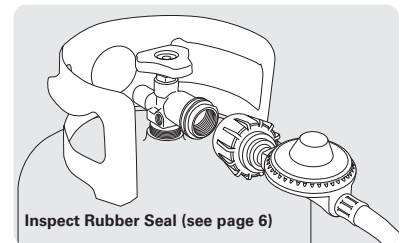
3. A thermal element built into the regulator supply hose will shut the flow of gas between 240—300 °F (115.5—148.8 °C).

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 LP gas cylinder 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 LP gas cylinder with a damaged rubber seal.
2. Check that the barbecue's burner control knobs are "OFF".
3. Check that the cylinder valve is closed by turning knob clockwise.
4. Position the LP gas cylinder into the barbecue cabinet and secure with the LP gas cylinder 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 gas 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 the regulator from the LP gas cylinder, turn off the LP gas cylinder valve and rotate the large coupling nut counterclockwise.

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 gas 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 gas 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 gas 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 gas cylinder shut-off valve.

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

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 shutdown 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 LP gas cylinder.

! 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 with adequate lighting to observe any developing bubbles. Avoid windy or noisy areas so larger leaks can be detected by smell or sound.

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

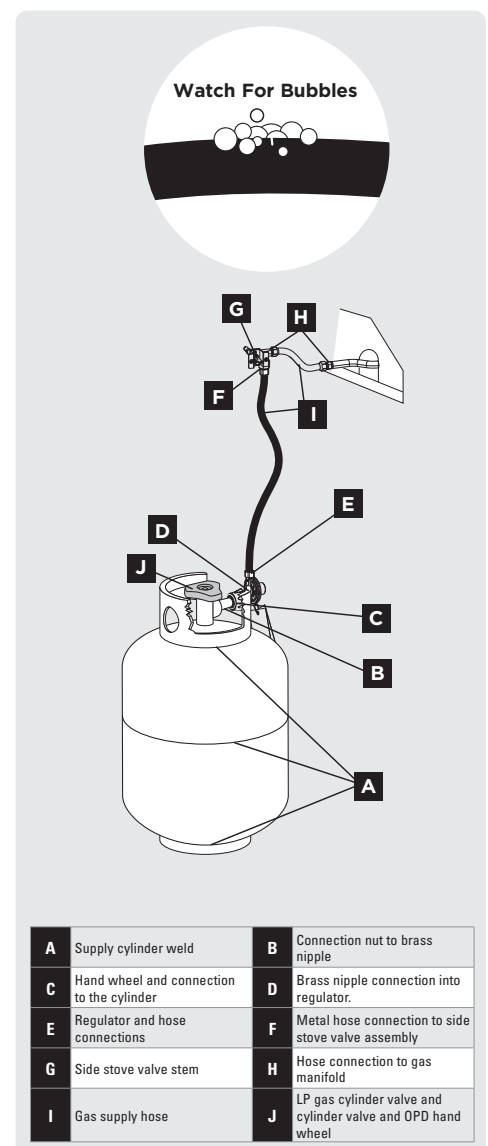
! WARNING

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 LP gas cylinder 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 the gas supply at cylinder valve.
8. Tighten any leaking connections. If a leak is detected at the connection nut and tightening does not stop leak, reinspect propane LP gas cylinder 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 the barbecue.

! WARNING

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



Before disconnecting the LP gas cylinder:

1. Turn "OFF" all control knobs and the LP gas cylinder valve.
 2. Turn the coupling nut counterclockwise by hand only - do not use tools to disconnect. Remove LP gas Cylinder from inside cabinet.
 3. Install the safety cap onto the LP gas cylinder valve. Always use the cap supplied with the LP gas cylinder valve.
- **Failure to use the 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 the cylinder, especially when transporting it in a vehicle.

LP CYLINDER FILLING

- Use only licensed and experienced dealers.
- **Ensure that the dealer checks and tests the LP gas cylinder for leaks after filling.**
- LP dealer must purge new cylinder before filling.
- Dealer should **NEVER** fill the LP gas cylinder more than 80% of LP gas 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 gas 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 the LP gas cylinder valve and call local LP gas dealer for assistance.



CAUTION: A FROSTY REGULATOR INDICATES GAS OVERFILL. IMMEDIATELY CLOSE LP GAS CYLINDER VALVE AND CALL LOCAL LP GAS DEALER FOR ASSISTANCE.



WARNING: DO NOT SMOKE DURING LEAK TEST. DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS. BARBECUE MUST BE LEAK TESTED OUTDOORS IN A WELL-VENTILATED AREA, AWAY FROM IGNITION SOURCES. DURING LEAK TEST, KEEP YOUR BARBECUE AWAY FROM OPEN FLAMES OR SPARKS.



CAUTION: IF IT IS EVIDENT THERE IS EXCESSIVE ABRASION OR WEAR, OR THE HOSE IS CUT, IT MUST BE REPLACED PRIOR TO THE BARBECUE BEING PUT INTO OPERATION. THE REPLACEMENT HOSE ASSEMBLY SHALL BE THAT SPECIFIED BY THE MANUFACTURER.



OUTDOOR

- An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings;
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings; or
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.

Natural gas requirements

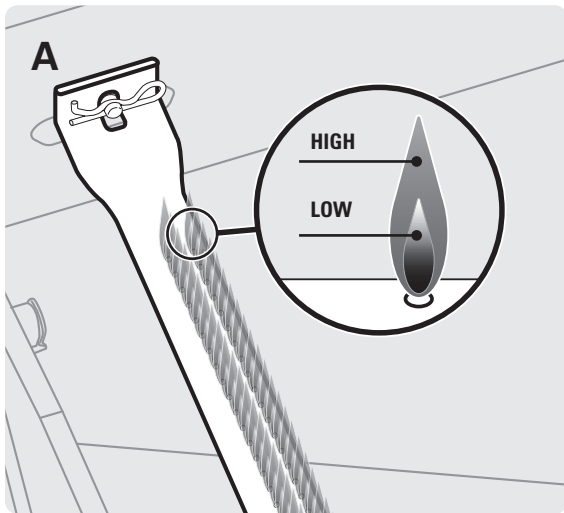
! NOTE: ONLY FOR CUSTOMERS WHO HAVE PURCHASED THE CONVERTIBLE VALVE SYSTEM KIT (MODEL 85-2261-4)

Consult a Certified Gas Technician to ensure that the home supply line is suitable for a 1 cm (3/8") natural gas supply line, capable of an input of up to 85,000 BTUs.

- All gas supply plumbing must be carried out by a Certified Gas Technician, in accordance with provincial authorities having jurisdiction and in accordance with CAN/CGA 1-B149.1 & 2 installation code requirements.
- A shut-off valve must be installed between the barbecue and the natural gas supply line.
- When conducting pressure test always isolate the barbecue from the gas supply piping system by disconnecting the barbecue and closing its individual manual shut-off valve.
- The gas supply piping system should be tested at pressures which do not exceed 1/2 psi (3.5kPa).
- All gas supply plumbing must be able to supply 17.8 cm (7") water column to the barbecue **WITH ALL BURNERS IN OPERATION.**

Installation

For your convenience all **COLEMAN® R2VOLUTION™II** models include the **Convertible Valve System™**, which makes converting your barbecue from Propane to Natural Gas simple.



NATURAL GAS BURNER FLAME CHECK

The burner flame pattern is the key indicator of proper or improper function within the cook system. When the burners are performing correctly you will see a specific flame pattern. All burner ports should be 2.5 cm (1") flame on "HIGH" with orange tips, light blue center, with a darker blue flame at the base of the burner port (see image A).

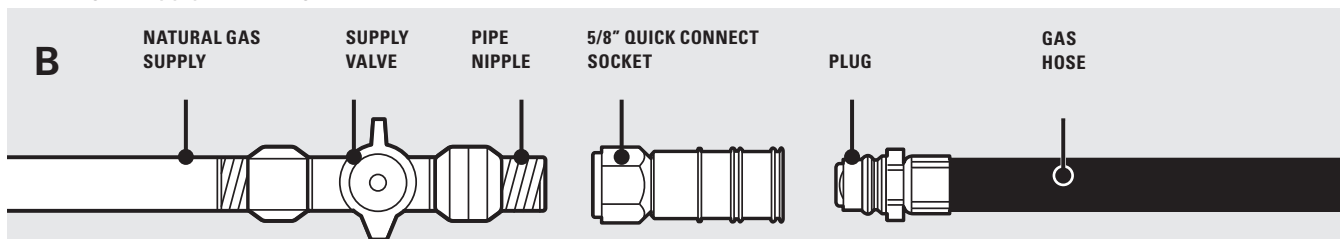
PERFORMANCE ISSUES: IF YOU ARE EXPERIENCING ANY OF THE FOLLOWING

- Large, unruly, or irregular orange burner flames.
- The smell of gas in conjunction with irregular flames.
- Low temperatures or uneven heat.

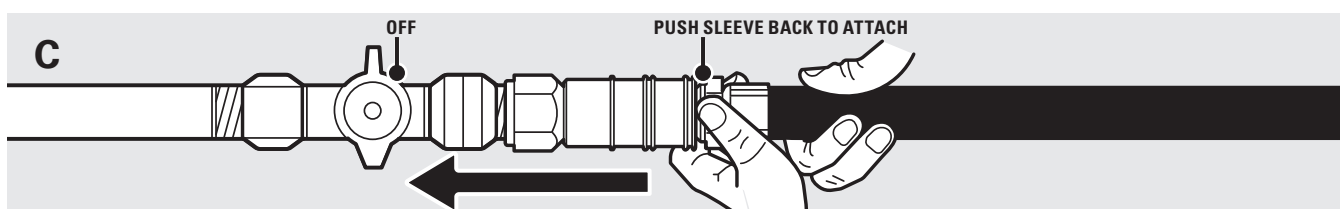
Shut down your barbecue and perform a leak test. If a leak is not detected, ensure that you are following the proper lighting instructions on page 12.

Connecting your barbecue to the natural gas source.

Coat pipe nipple with gas-resistant teflon tape or pipe dope. Tighten quick-disconnect coupling onto pipe nipple that leads to natural gas supply (see image B).



With the natural gas supply valve "OFF", connect the natural gas hose to the quick connect socket. Push the sleeve back on the quick connect socket (see image C) and insert the plug until the sleeve snaps forward, locking the plug into the quick connect socket. Be sure to leak test these connections prior to use.



! FIRE HAZARD: DO NOT ROUTE THE NATURAL GAS HOSE INSIDE OF THE BARBECUE CART.



WARNING

Most Coleman barbecues are sold either Natural Gas or Propane Ready, and are not convertible. Any attempt to convert a barbecue that does not have a convertible valve system will permanently damage the barbecue's manifold and render it unusable.

ONLY barbecues bearing the Convertible Valve System logo on the front of the barbecue's control panel are convertible from propane to natural gas. Visit www.cvsbbq.com to see if your barbecue has this feature.

Lighting main burners

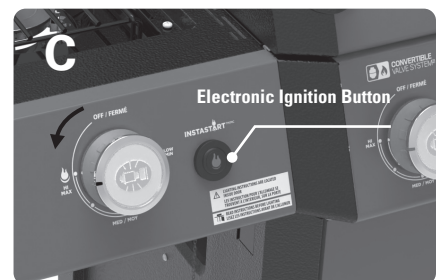
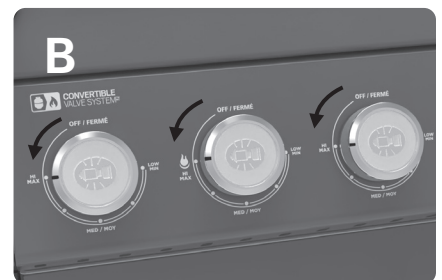
1. Open the lid.
2. Check that all burner control knobs are in the "OFF" position by pushing in and turning all control knobs clockwise (see image A).



ATTENTION

All burner control knobs must be in the "OFF" position before opening the LP gas 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 LP gas cylinder valve counterclockwise. Wait 30 seconds for pressure to stabilize.
4. Push in and turn the lighting control knob counterclockwise to the "HI" (🔥) position (see image B).
5. Push the INSTASTART™ IGNITION button (see image C). You should hear a clicking sound.
6. Check that the burner is lit by looking through the cooking grates or through the hole in the side of the burner box, located under the side shelf.
7. If the burner lights correctly, push the remaining burners to the "HI" position.
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 INSTASTART™ IGNITION button, see the 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 LP gas cylinder valve. If left in the "ON" position, when the LP gas cylinder valve is opened, the "flow limiting device" feature will activate, limiting the flow of gas from the LP gas cylinder. If this should occur, turn "OFF" the LP gas cylinder valve and burner control knobs and follow the resetting the flow limiting device instructions.

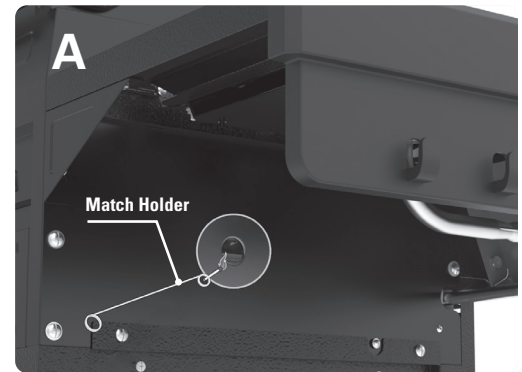


WARNING

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

Manual lighting the main burner

1. Open the lid before lighting the burner.
2. Make sure all control knobs and the LP gas cylinder shut-off valve are "OFF".
3. SLOWLY turn the LP gas cylinder shut-off valve counterclockwise to open. Wait 30 seconds for the pressure to stabilize.
4. Position a barbecue lighter or a match (inserted into the match holder provided with your barbecue) through the lighting hole on the left side for the grill burner and on the right side for the griddle burner of the burner box (see Image A).
5. Push in and turn the far left burner control knob to the "HI" position. The burner should light within 5 seconds (see image B).
6. If the burner does not light, turn the control knob to "OFF" and wait 5 minutes for the gas to dissipate. Repeat the lighting procedure.
7. Once lit, push and turn the nearest control knob to the "HI" position. The flame will track around the burner and light via the carryover tubes.
8. If the burner does not light within the first few attempts of match lighting, there may be a problem with the gas supply. Turn off the gas at the burner and cylinder. DO NOT attempt to operate the 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 2.5–5 cm (1–2") when burner is on "HI".



— 5 cm (2")

— 2.5 cm (1")

— 0 cm (0")

Lighting the side stove / sear burner (if applicable)

1. Open the side stove lid.
2. Check that the side stove control knob is turned "OFF".
3. Slowly, turn the LP gas cylinder shut-off valve counterclockwise to open. Wait for pressure to stabilize.
4. Push in and turn the side stove knob to the "HI" position (see image B).
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 side stove flame is difficult to see in daylight. The side stove lid is for storage, close only after the side stove has cooled.



ATTENTION

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

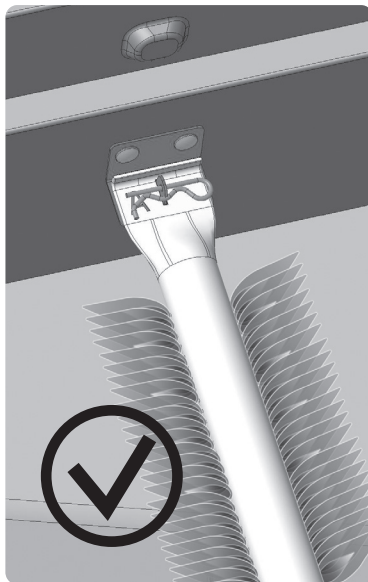
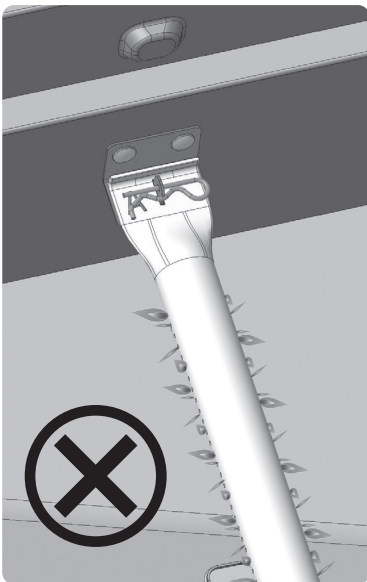
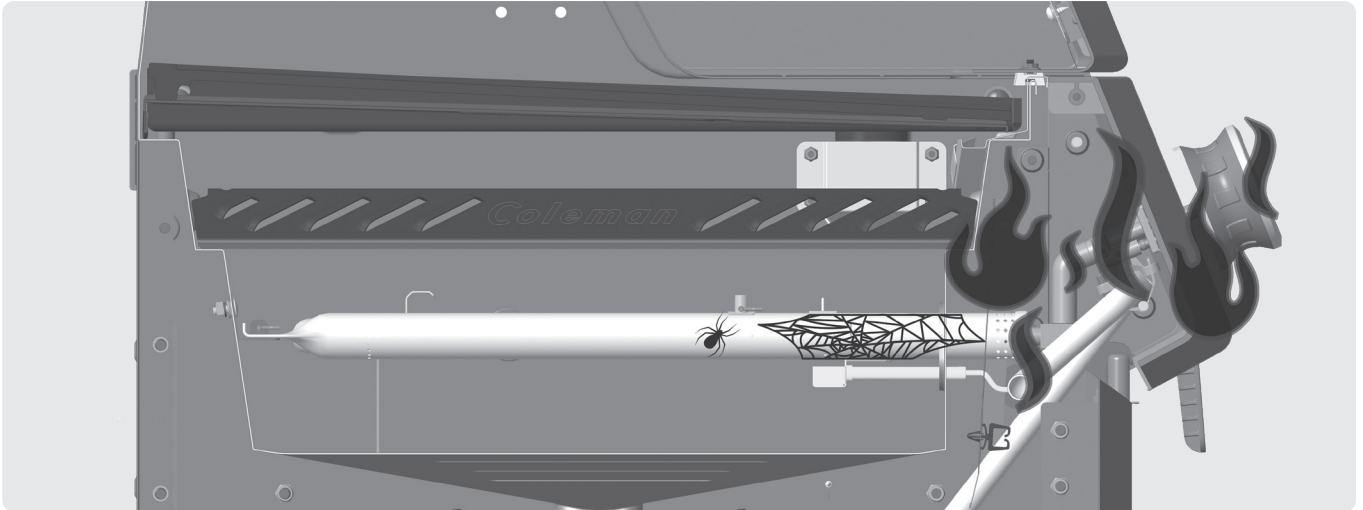
Shut down procedure

1. Turn all control knobs to the "OFF" position.
2. Turn the LP gas cylinder off by turning hand-wheel clockwise until it is fully closed.

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 gas 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 19).

Food preparation

- Avoid cross-contamination when preparing food. Always use separate plates and utensils for handling raw food. Never place raw food and cooked food on the same plate, and do not place cooked food on a plate that was used for handling raw food. Always wash all plates and utensils used to handle raw food carefully 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.
- Keep uncooked foods in the refrigerator until you are ready to start cooking.
- Marinate meat in the refrigerator and dispose of excess marinade; do not reuse it.
- Trim excess fat from meats and slit the remaining fat at two-inch increments to prevent flare-ups and curling.
- Ensure meats are adequately thawed before placing them on the barbecue cooking 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 preheating, brush away any leftover grease and build-up from the previous cook.
- Apply a light coating of cooking oil on your cooking grates and griddle top 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

- After preheating, adjust temperatures down to "MED" for most foods.
- Maintain barbecue temperatures by keeping the lid closed during cooking.
- Cook foods of similar portion sizes together for even cooking.
- Thaw meats before placing them on the cooking surface; placing frozen meats on the surface can permanently damage it.
- Avoid piercing foods during cooking to retain flavour and juices.
- Turn foods only once, halfway through the cooking cycle; look for clear juices on the meat's surface as a signal to flip.
- If foods stick when trying to turn them, they may not be ready or the cooking surface may need re-seasoning. Apply some cooking oil to your spatula for easier turning.
- Fatty meats can be cooked indirectly on lower heat settings.
- Always use a meat thermometer to ensure doneness; undercooked foods can retain bacteria, especially if thawed or exposed to warm conditions.
- 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.

General side stove tips (if applicable)

Your side stove will boil, sauté, stir fry, and warm with ease.

- For best results, preheat your side stove for 10-15 minutes on “HI”.
- When boiling water or warming foods, always ensure that you are using a covered pot or wok.
- Position your gas barbecue away from high winds or cold air, as this can affect side stove preheating and cooking performance.
- Your 13,000 BTU/hr side stove will take longer to preheat and cook than your indoor range.
- Periodically inspect and clean your side stove orifice to ensure it is clear of cobwebs or other insect debris that may cause a flashback fire.

General sear burner tips (if applicable)

- ALWAYS wear protective gloves when using this high-intensity sear burner.
- ALWAYS keep children, pets, and guests away from this sear burner when in operation.
- The sear burner lid is for STORAGE ONLY. Only close it after the burner has cooled down.
- Your sear burner includes a versatile grate. Always position the necessary accessory before lighting the burner.
- Never place frozen foods directly on the cooking grate. Always thaw them in the fridge or at room temperature prior to cooking.
- This sear burner is temperature adjustable. Use the “HI” setting for preheating (only 2 minutes) or searing foods.
- Avoid overcooking by using the appropriate temperature setting for the foods you are cooking.
- Due to the intense heat of the sear burner, food left unattended will burn quickly.
- Prevent flashback fires by regularly inspecting and cleaning the sear burner venturi tube of all debris.
- Avoid water and other liquids damaging the sear burner.
- Do not throw water into the barbecue to douse flames or control flare-ups.
- Do not attempt to use the sear burner in open air during rain.
- When frying on the sear burner, use a wok topper and ensure a lid or splatter screen is used to protect against grease splatter.
- When searing on the sear burner, reduce temperatures once desired sear marks have been achieved.

**WARNING**

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

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

Seasoning the griddle:

Why season the griddle?

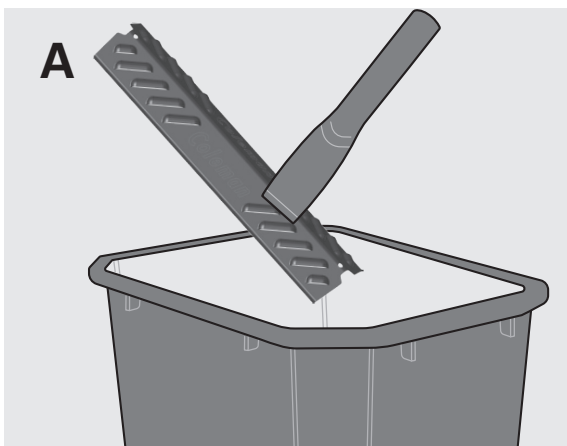
Seasoning is the process of applying multiple coatings of oil to the griddle surface, then heating to a high temperature to bake the oil into the griddle top, creating a slick, non-stick surface that is blackened and protected from rust and oxidization.

Seasoning your griddle top improves the cooking performance, creates a non-stick surface for cooking, prevents damage and deterioration due to moisture and humidity, and extends the life of your griddle.

1. Clean the griddle top with a damp cloth to remove any dust/dirt.
2. Apply oil to the griddle top, sides and corners. Use a paper towel to coat surface thoroughly.
3. Light the griddle and set temperature controls to "HI".
4. Heat the oil to its smoke point. You will notice the griddle top changing colour.
5. **Repeat steps 2 to 4, about 5 times**, until the griddle surface looks oily, and is beginning to change colour. Cooking on your griddle at this point will speed up the seasoning process.

Oils for seasoning

- Vegetable oil
- Vegetable shortening
- Canola oil
- Flax oil
- Olive oil - Not ideal. Burns off at lower temperatures than the other options.

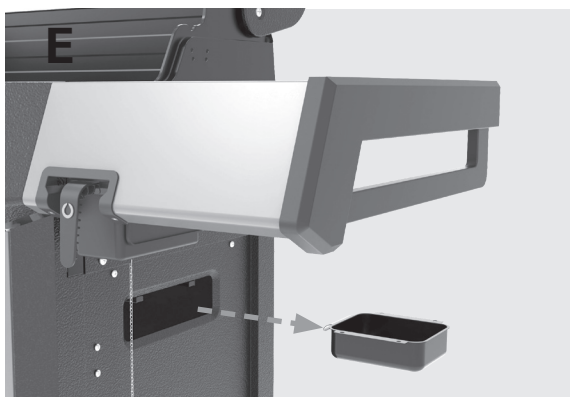
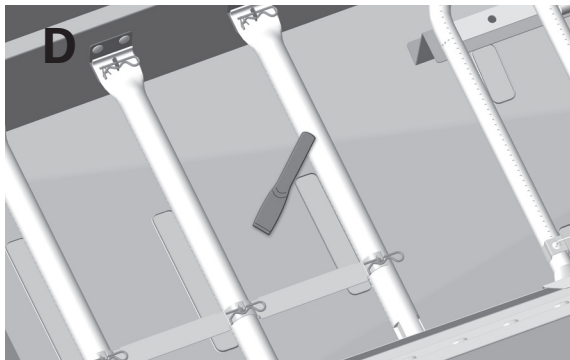
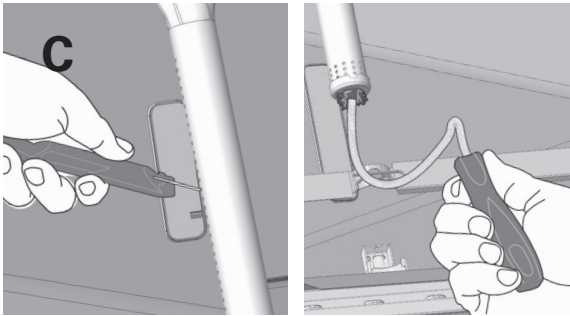
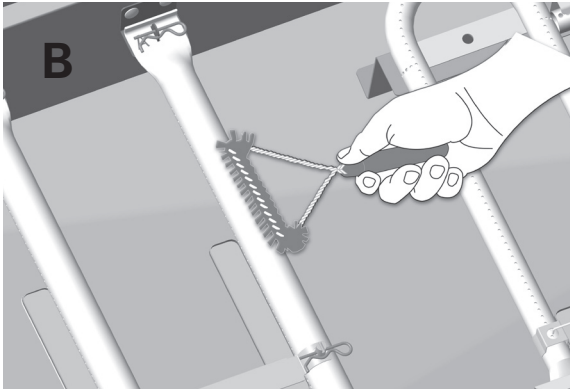


Cleaning the heat plates

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 burners

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 carryover assembly. 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 (see image C). 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 burner box

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 D).

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 side grease cup

The grease cup must be emptied regularly to prevent possible flare-ups, spillage, or grease fires (see image E).

- Always wait for the barbecue and grease to cool before removing the grease cup.
- Use a paint scraper to remove all build-up in the cup.

**CAUTION**

Always allow sufficient time for the barbecue to cool fully before handling or cleaning any of its parts.

Cleaning**What are the benefits of Flare-Free Technology™?**

This system is designed to continuously capture and channel all grease drippings from food out to the front access grease cup. From the angled, double grates with "U" shaped channels, the grease flows into the stainless steel front grease channel, which immediately moves it to the front access grease cup.

The benefits of this efficient grease removal are numerous:

- Even Cook Surface Temperatures – No hot and cold spots
- Safer Barbecue – No unpredictable flare-up fires
- Easier Control – No need to shuffle food on the cook surface
- Easier Cleaning and Maintenance
- Consistently Perfectly Cooked Food – No more under or overcooked meals
- Enhanced Food Taste – No burnt, bitter charring from flare-ups
- Healthier Cooking – Less char and smoke means fewer carcinogens in food

Care and maintenance of your Flare-Free Cooking System:

Regular maintenance of your Flare-Free Cooking System is necessary to avoid blockages in the cooking grates and front grease channel, and to ensure that grease flows freely to the front grease cup as designed. Follow the Flare-Free Technology™ care and maintenance instructions outlined below to maintain these benefits.

Seasoning cooking grates:**ATTENTION**

Season grates before first use. Seasoning your porcelain cast iron cooking grates will improve cooking performance, create a non-stick surface, prevent damage due to moisture and humidity, and extend the life of your cooking grates.

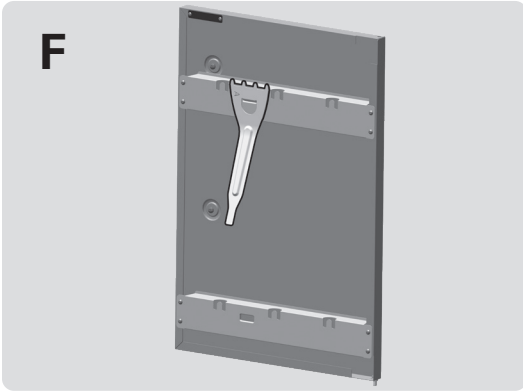
How to season your COLEMAN® Flare-Free, Porcelain Cast Iron Top Grate:

1. Wash cooking grates with soap and water. Do not submerge grates in water. Soap and water are used to break down any buildup on the cook surface to prepare for seasoning.
2. Rinse and dry thoroughly with a towel. If cleaning on a very hot day, allow grates to dry in the sun.
3. Coat the entire cooking grate—top, bottom, sides, and each rod—with vegetable shortening. DO NOT use salted fats such as margarine, butter, or non-stick cooking spray. Do not use olive oil as it burns off at high temperatures.
4. Place your porcelain cast iron grates in your barbecue at medium-low temperature for up to 20 minutes to complete the seasoning process, or place them in your conventional oven on top of aluminum foil at 250–300°F for 20 minutes.

CRITICAL: Allow the cooking grates to cool down before handling and use. Repeat the seasoning steps several times in a season or whenever the grates appear dry. Seasoning will permeate the grates' pores with oil and prevent water penetration, which can cause early degradation.

**ATTENTION**

For best Flare-Free Technology™ results, ensure the barbecue is level.



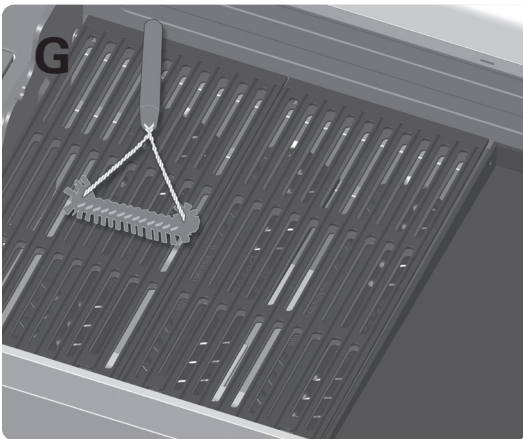
Cleaning the Flare-Free Double-Stacked Cooking Grates:

During Preheat:

1. Use the grate cleaning tool provided with your barbecue to push debris to the back of the burner box (see image F).
2. Use a barbecue brush to remove any remaining debris (see image G).
Note: Using the cleaning tool to push grease to the front of the cooking grates may clog the front grease channel and require more thorough cleaning.

When buildup is visible on the top and bottom cooking grates, perform a more thorough cleaning:

3. After your barbecue has cooled, follow steps 1 & 2 above.
4. Use the grate cleaning tool to lift the top layer of grates.
5. Repeat step 1 above for the second layer of grates.



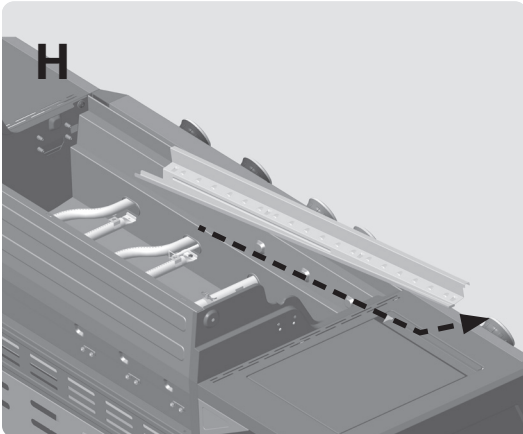
Cleaning the Flare-Free Grease Channel:

When buildup is visible:

1. Use the grate cleaning tool to remove both layers of cooking grates.
2. Remove the grease channel shield.
3. Use the skinny end of the grate cleaning tool to scrape debris out of the channel into the front grease cup.

For more stubborn grease buildup:

4. Remove the grease drainage channel (see image H).
5. Use a cleaning brush to remove debris.
6. Clean with mild soap and warm water.
7. Dry thoroughly.
8. Re-install.



Cleaning the Flare-Free Front Grease Cup:

The grease cup must be emptied regularly to prevent possible flare-ups, spillage, or grease fires.

After every use:

1. Allow grease to cool.
2. Remove the grease cup and empty into compost (see image I).
3. Wash with mild soap and warm water.
4. Dry thoroughly.
5. Re-install. Note: The front grease cup is dishwasher safe.



Cleaning the griddle

With continued use of your griddle, the seasoning bond will get better and better. Applying a coating of oil at the start and finish of each cook will help to maintain seasoning.

Make sure you always cover your griddle surface once your griddle has cooled. The cover will keep the griddle surface clean and ready to cook.

Griddle cleaning tools

You will need:

- Protective gloves
- Steel wool
- Cloth/ paper towels
- Water bottle
- Scraper
- Oil bottle

Griddle surface rust:

The appearance of rust spots on the griddle top, is an indication that the protective seasoning has worn off and must be repeated.

Begin by dampening the surface with water. With protective gloves and steel wool, scrub the areas of concern until the rust has been lifted from the surface. Rinse the surface thoroughly. Be careful not to overfill the grease tray.

Wipe the griddle surface with a cloth or paper towel, if needed.

Re-season 3-5 times. For seasoning steps, follow the seasoning instructions on page 18.



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.

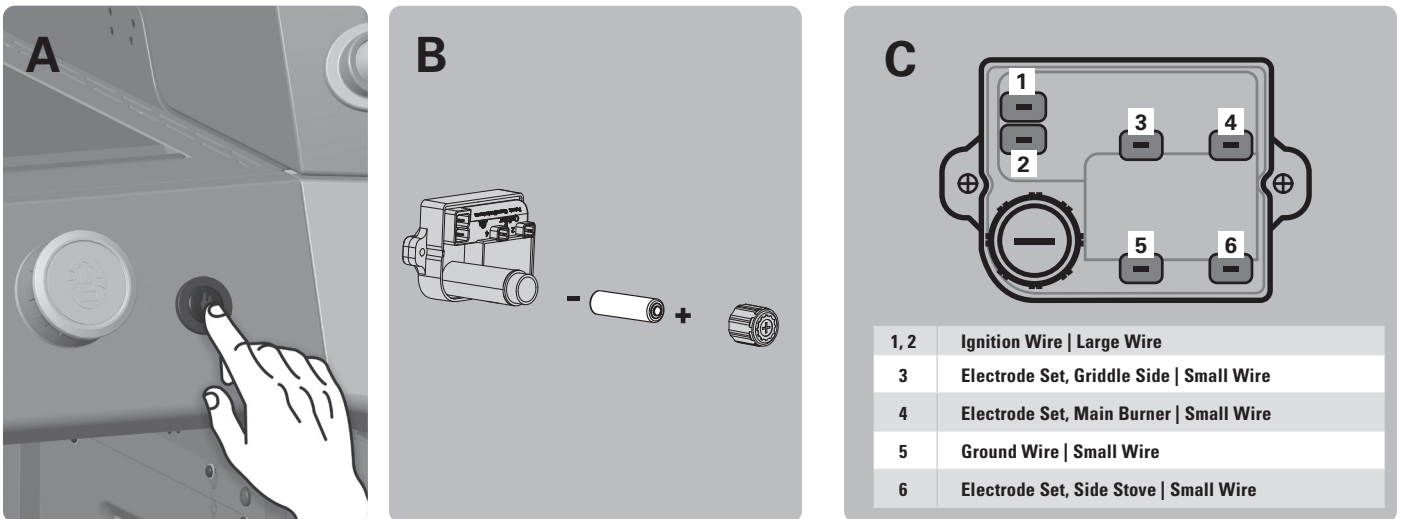
Always store the griddle top in a cool, dry location. When storing for long periods of time, make sure the griddle top is cleaned, fully seasoned and protected to prevent rusting.

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 LP gas cylinder 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"> • Replace the ignition module battery with the negative side facing outward. • Check and secure loose ignition button lead wires on the control panel by firmly pushing them in until they click. • Ensure all wires at the electronic ignition module inside the cabinet are securely pushed in. • Contact customer support for a replacement if the electronic ignition module is fault.
Fire at control knob /control panel- flashback fire	<ul style="list-style-type: none"> • If flames are forced back towards the user, the burner or burner tubes may be blocked. Remove and clean the burners following the steps on page 19. • Ensure the burner is properly seated over the gas jet; the gas valve must fit inside the burner venturi. Disassemble and reassemble the burner assembly as needed.
Yellow smokey flames/ gas odour can be smelled	<ul style="list-style-type: none"> • If the burner or burner venturi is obstructed (possibly by spider webs or debris), remove and clean the burners following the steps on page 19 of the manual.
Flame blows out on LOW	<ul style="list-style-type: none"> • If the flow limiting device in the regulator activates, it may be due to a leak or improper lighting. Conduct a leak test (see page 9) and reset the regulator (see page 8). • Ensure there is sufficient propane in the LP gas cylinder. • In high wind conditions, adjust your barbecue to shield it from wind. • Check if the burner is properly seated on the gas jet. The gas valve must fit inside the burner venturi. Disassemble the burner and correct the assembly if necessary.
Low heat	<ul style="list-style-type: none"> • The flow limiting device in the regulator has been tripped, restricting gas flow to the burners. Perform a regulator reset (see page 8) and ensure proper lighting procedure (see pages 12-13) to prevent recurrence. • Verify if the issue affects only one burner. If so, the burner and/or burner tubes may be blocked. Remove and clean the burners following the steps on page 19. • Inspect for any bends or kinks in the fuel hose. • During colder temperatures, extend the preheating period to ensure optimal performance.
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 19-22. • 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, resembling flaking paint. Follow cleaning steps on page 22. Use a brush or scraper to remove the buildup.
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 19. • Regulator flow limiting device activated either by improper lighting, opening LP gas cylinder too quickly, or a leak. Perform a leak test (see page 9) and regulator reset (see page 8).
Humming noise from regulator	<ul style="list-style-type: none"> • LP gas cylinder valve opened too quickly. • This 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"> • Gas supply hose and regulator include a thermal element that shuts off gas flow if the hose temperature reaches 240-300 °F (115.5-148.8 °C), melting and disconnecting from the LP gas cylinder. • Ensure proper ventilation with 91.4 cm (36") clearance on all sides of the barbecue to prevent overheating due to poor ventilation. • Avoid covering more than 70% of the cook surface with trays, foil, or griddles to prevent overheating. • Regularly clean grease build-up in the grease drawer and grease cup to avoid ignition.
Fire within cabinet	<ul style="list-style-type: none"> • Perform a leak test (see page 9) every time the LP gas cylinder is refilled to detect any leaks between the LP gas cylinder and regulator. • Ensure LP gas cylinder and controls are closed when the barbecue is not in use to prevent potential leaks.
Griddle top is rusting	<ul style="list-style-type: none"> • The griddle top is made of hot-rolled steel and will RUST when seasoning has worn off, has not been applied, or when the griddle has been stored for long periods. Follow the "seasoning" instructions in this manual to remove rust and re-season the griddle.
Food is sticking to the griddle top	<ul style="list-style-type: none"> • The seasoning has worn off of the griddle top. Repeat the steps outlined in the "seasoning" section of this manual to create a slick, non-stick, seasoned griddle surface, or load your griddle with excessively oily foods such as burgers and bacon to speed up the seasoning process. • Always season before you begin cooking. Pour some oil. With a set of tongs and paper towel, spread the oil over the entire cooking surface.
Griddle warping	<ul style="list-style-type: none"> • It is very common for griddles to expand and contract during heating and cooling, and in some cases with thermal shock the griddle can warp or pop-up temporarily, the griddle top will correct itself and will no longer warp with continued use. • Only place room temperature food on the griddle, never place food right from the fridge or freezer onto the surface.



WARNING

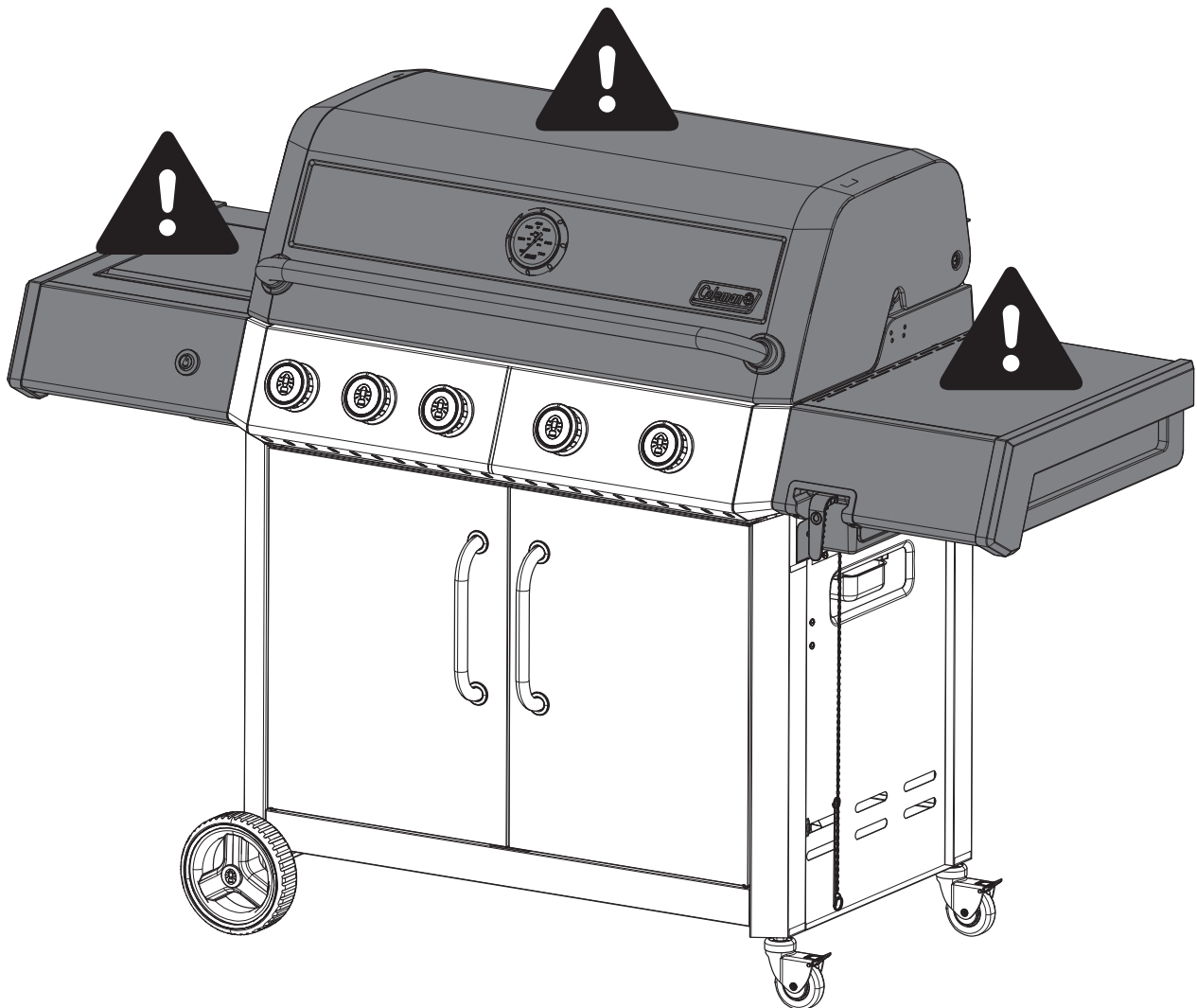
Heed the warnings in this manual. Always perform a leak test every time you refill or change your LP gas cylinder. Never leave your LP gas cylinder open when not in use. Never leave the control knobs on when not in use. Always open your barbecue lid before attempting to light it.



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 this manual, 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
Jan–Feb, Nov–Dec: Mon–Fri: 9 a.m.–5 p.m. | Sat: Closed
Mar–Apr, Sep–Oct: Mon–Fri: 9 a.m.–7 p.m. | Sat: Closed
May–Aug: Mon–Fri: 9 a.m.–7 p.m. | Sat: 9 a.m.–5 p.m.

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® R2VOLUTION™ II** 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® R2VOLUTION™ II BARBECUES

LIMITED 5 YEAR: Stainless Steel Burners, Manifold Assembly, Carryover Assembly

LIMITED 2 YEAR: Flare-Free Parts Including: Grease Cup / Grease Channel / Cooking Grates

LIMITED 1 YEAR: All remaining parts



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



REVOLUTION™ II

©2026 THE COLEMAN COMPANY, INC.

COLEMAN® is a registered trademark of The Coleman Company, Inc., used under license.

www.colemanbbqs.com



youtube.com/colemangrills