

Sarka Grills (hereinafter Factory), warrants all grills to be free from defects in material and workmanship under normal use for a period of twenty-five (25) years (see exclusions below). This warranty covers North America for parts only. This warranty covers the original consumer and is not transferable. The installation of any Natural gas model is considered to be a consumer responsibility. An authorized service technician must accomplish the installation or licensed plumber who is familiar with gas and combustion systems, or this warranty will be considered void. Defective parts will be replaced for one year from the date of purchase, upon return (at the customer's expense) of the defective part, at no charge to the customer for the part or outbound shipping.

Provisions:

- A.) Proof of purchase date must be submitted on the factory supplied Warranty Registration Card.
- B.) The grill has not been damaged, altered or misused.
- C.) The grill has been properly installed and operated in accordance with national, state and local codes for gas grills.
- D.) The factory has been supplied with an acceptable report on any defects.

Exclusions:

- A.) Factory shall have no obligation to any grill which has been mishandled, abused, misused, subjected to harsh chemicals or poor gas quality, modified in any way without written approval from the factory, damaged by flood, fire or other acts of nature.
- B.) Factory assumes no travel costs associated with any replacement or repaired parts.
- C.) Factory liability on a claim of warranty shall not exceed the price of any replacement part and shipping charges.
- D.) Regulator, hoses, valves, knobs and igniters are warranted for one (1) year from date of purchase.
- E.) Cast iron burners are warranted for ten (10) years from date of purchase.
- F.) This warranty is limited and is in lieu of all other warranties, expressed or implied. Factory employees or agents shall not be held liable for any personal injury or consequential damage or loss.

Returns:

Return allowed within 90 days of invoice date, with prior written authorization from factory, shipped freight prepaid. Grills must be unused and in packaging acceptable for a damage free return. A 20% restocking charge is assessable.

..... Cut and Mail

PLEASE
PLACE FIRST
CLASS
STAMP
HERE

Sarka Grills
Product Registration
P.O. Box 316
Kalida, Ohio 45853

Warranty card must
be received by Sarka
Grills, for warranties
to be valid.

ssgp062304



Stainless Steel Grills

Owner's Manual



Safety Precautions
Assembly
Operation
Accessories
Troubleshooting
25 Year Warranty

Model SSGP-400 & 500



The last grill you will ever need to buy.

Welcome to the proud Family of owners of Sarka Grills. We know that you will receive years of enjoyable grilling pleasure from our grill.

For your convenience, we have taken the time to prepare this manual. Please take the time to read it carefully and fully understand your new grill.

We also ask that you take a few minutes to fill out and return the product registration card.

Thank you again and grill safely.



- 1. Important Safety Precautions
- 2. Assembly Procedures
- 3. How to Use Your Grill
 - Getting Started
 - Lighting
 - Cleaning
 - Accessories
- 4. Troubleshooting
- 5. 25 Year Warranty

Contents

We recommend a periodic inspection of the grill to maintain safe and proper operation. This should occur every 3 months. We also recommend that you clean your grill at the same time. A clean grill will look better, operate better and grill safer. There are several telltale signs to look for when inspecting your grill. They are listed below along with the recommended solutions.

1. Yellowish flame and/or sooty bottom of catch pan
 - Cause: Spiders. This is a common problem with gas grills. The additive used to give propane its odor attracts spiders. The spider will nest in the burner.
 - Solution: Remove the burner from the grill by lifting the burner off the igniter bracket. Use a drinking straw or pipe cleaner to clean the burner intake and ports.
2. Unable to light your grill
 - If ignition does not immediately take place, turn the burner valve to off, wait 5 minutes, and repeat the lighting procedure.
 - Causes: No gas to burner, no spark.
 - Solutions:
 - A. Check gas supply to insure that supply is present.
 - B. Open hood, make sure the gas valve is off, and check for spark from igniter electrode to burner. If no spark is seen, check end of wire to insure that it is properly connected to the igniter.
 - If you still have no spark, the igniter may be bad. Contact your local dealer for replacement part.
 - C. If a small spark is seen near the point where the electrode is fastened to the igniter bracket, the electrode may be cracked. Contact your local dealer for replacement part
 - D. In rare instances, if the weather has been unusually wet, there may not be a good ground between the burner and electrode.
 - Check the electrode end as well as the edge of the burner closest to the electrode for moisture or foreign matter.
 - E. Consult your local dealer.
 - Never check for leaks or malfunctions with an open flame. Never check line connections with an open flame.
3. Excessive grease in the catch pan or inside the grill
 - Cause: Grilling extremely fatty foods
 - Grilling temperature is too low
 - Solutions:
 - A. Drain excess grease from catch pan and operate on high Temperature for 15-20 minutes. The grill should be attended during this procedure.
 - B. Grill at 475-500 degrees
 - C. Postheat grill for 15 minutes after use.

To Reorder Grill Parts
Contact:

Sarka Bros.
607 Ottawa Street
P.O. Box 316
Kalida, OH 45853
Ph: 419-532-2393
Fax: 419-532-2405

..... Cut and Mail

Warranty Registration Card

Please Print Clearly

_____		_____	_____	
First Name		Initial		Last Name

Street				

City			State	Zip

Model		Serial Number		

Date of Purchase		Purchase Location		

Convection type grilling

This method of grilling is fast becoming the choice of people who appreciate tender, juicy and flavor-filled meals from the grill. Unlike typical gas grills, the grilling process is accomplished with the hood in the closed position. **It is required that you always grill with the hood closed.**

The temperature range on all 400 & 500 series SARKA grills is 400-560 degrees. The recommended normal grilling temperature is 500-560 degrees, however there are several excellent recipes in our cookbook where you will want to grill at 400 degrees.

Operating your SARKA grill for the first time.

Prior to using your new grill for the first time it is important that you check all connections for gas leaks. **Please take the time to read pages 1 & 2 of this manual carefully before attempting to use your grill.**

It is also important that you **preheat** your new grill at **500 degrees for a minimum of 20 minutes prior to grilling food.** This will burn off any oil residue that is found on new stainless steel.

! IMPORTANT

- Open lid during lighting.
- Read instructions before lighting.
- If ignition does not immediately take place, turn the burner valve handle to off, wait 5 minutes, and repeat the lighting procedure.

Proper sequence of steps for starting your grill.

- Visually inspect the hose before each use.
- Check all connections for gas leaks.
- Turn the service valve on the LP cylinder on. It is highly recommended that the valve be wide open to ensure proper gas flow from the tank.
- Open the hood.
- Turn the valve on the front console to high.
- Rotate the ignition handle clockwise several times. You should hear the distinction between gas flow and flame as your burner lights.
- Visually inspect for flame by looking through the inspection hole
- Adjust the valve control to medium setting.
- Preheat the grill for 10-15 minutes or until desired temperature is achieved.

- It is recommended that you postheat your grill after you have removed your food from the grill. Turn the valve control knob to medium and let grill operate for 10 minutes. **This procedure is done to help clean your grill and is not done for any safety reasons.** For more information on cleaning your SARKA grill, please read the section "Cleaning your SARKA grill" on the following page.

Cleaning your Sarka Grill

It is wise to clean your grill periodically. A clean grill will operate more effectively, look more attractive and be a safer unit to grill on. We recommend that this is done at least every 3 months, however, you may do it every week if you prefer.

For heavy build-up we recommend "SARKA GRILL KLEEN". For light cleaning and polishing, we recommend "SARKA STAINLESS CLEANER". Both products may be purchased from your local dealer.

For those who like to cover their grill for looks, we offer grill covers. See your grill accessory chart at the bottom of this page for the proper part number. Since our grills are made of 100% stainless steel, a cover is not needed to maintain the life of the grill.

We do not recommend that you ever clean the catch pan with anything more than a spatula. You will want a build up of drippings in the pan for flavor. These also help avoid flare-ups. When the grill is used properly, the build up in the catch pan will appear as a collection of ash. This will absorb the grease and allow it to vaporize.

It is suggested that when cleaning the grill exterior you wipe in the same direction as the grain of the steel. Just as you would sand wood with the grain, you will want to wipe in the same direction as the brush marks of the stainless steel. Wiping against the grain will cause scratches to the surface.

Accessories:

Half Rack

Griddle

Soup Plate

Charcoal Pan

! WARNING

If You Smell Gas:
Shut off gas to the appliance.
Extinguish any open flame.
Open lid.
If odor continues, immediately call your gas supplier or your fire dept.

! WARNING

Never Alter This Grill In Any Manner. It Will Void The Warranty And May Cause Bodily Harm and/or Personal Property Damage.

! IMPORTANT

Read all warning and safety instructions carefully prior to assembly and / or operating your new Sarka Grill. We also advise you to keep this manual for future reference.

INSTALLER: Please leave this manual in the possession of the grill owner.

IMPORTANT SAFETY TIPS

- Open lid during lighting. Refer to lighting instructions
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- Do not store or use flammable substances near your gas grill.
- Gas grills are intended for outdoor use only. If stored indoors, detach and leave the cylinder outdoors.
- Have your LP (propane) tank filled by a reputable propane dealer.
- Always turn off the burner valve first, then the tank valve.
- Never close the LP tank valve while the grill is hot. Using an uncovered hand to close the LP tank valve may cause a severe burn.
- Inspect the hose before each use of the grill.
- If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being put into operation.
- When checking for gas leaks, do not use a flame to check. Use a soapy solution of water to check for leaks.
- Never attempt to move your grill while it is hot.

GAS SAFETY

- Check all connections for tightness using a leak detection solution. Do not use matches to check for leaks.
- LP gas is heavier than air and may settle in low places while dissipating.
- Contact with the liquid contents of the cylinder will cause freeze burns to the skin.
- Do not allow children to tamper or play with the cylinder.

INSTALLATION SAFETY

All installations must conform with local codes or, in the absence of local codes, with the NATIONAL FUEL GAS CODE, ANSI Z223.1, OR CAN/CGA-B149.1, NATURAL GAS INSTALLATION CODE OR CAN/CGA-B149.2, PROPANE INSTALLATION CODE.

- This grill is not intended to be installed in or on recreational vehicles and/or boats.
- Do not locate or install your grill near combustible materials.
- Recommended clearances to back and sides of the grill are 30 inches to any combustible material.
- Do not operate your grill near any flammable vapors and liquids.
- Do not operate your grill in a messy or congested area where combustible material is present.
- Do not operate your grill under overhangs or ceilings.
- Do not operate your grill indoors or in a confined area.
- Your grill is designed for use with a 20 lb. LP cylinder.
- The LP gas cylinder to be used 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.
- If the grill is not in use, the gas must be turned off at the supply cylinder.
- Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- The hose and regulator supplied with your grill must be used.
- Replacement pressure regulators and hose assemblies must be those specified by the grill manufacturer.
- The cylinder used must include a collar to protect the cylinder valve.

2 Assembly Procedures

Each SARKA grill is packaged in durable shipping cartons. If, during assembly, you find that a component is damaged in any way, please consult your local dealer.

! CAUTION

- Parts may have sharp edges. It is recommended that you wear gloves during the assembly process.
- Remove protective plastic film from all stainless steel parts before assembly.

STEP 1 - Grill Base Assembly

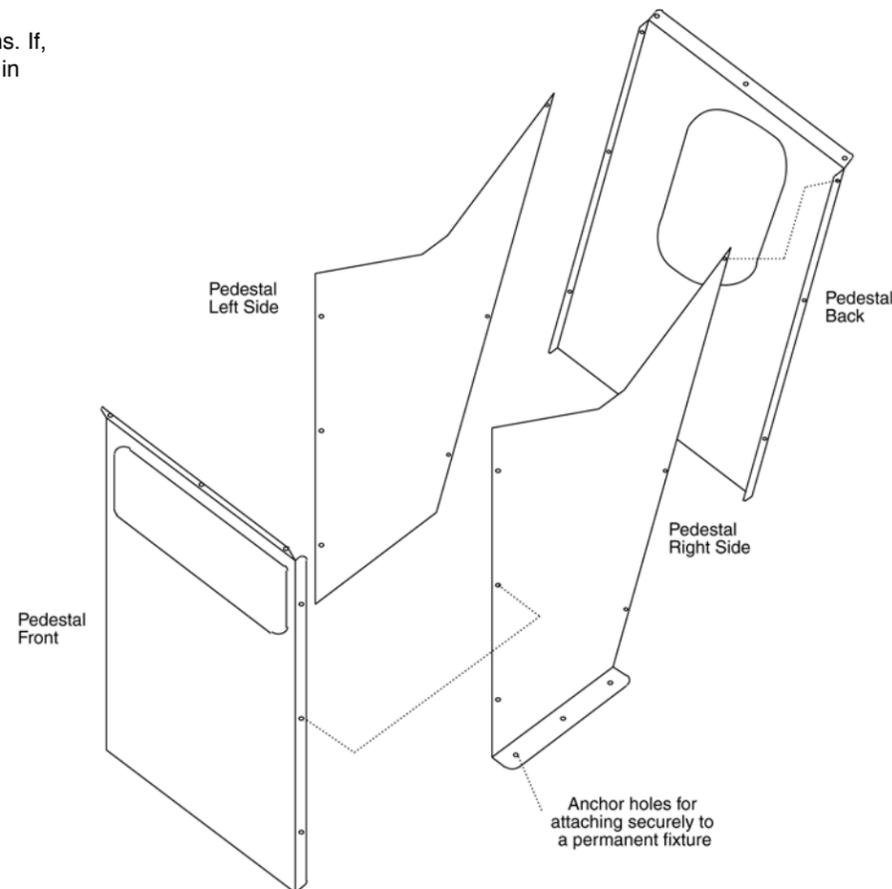
COMPONENTS REQUIRED

- (1) Pedestal Front - (6) 1/4x20 bolts, lock washers and nuts
- (1) Pedestal Back - (6) 1/4x20 bolts, lock washers and nuts
- (1) Pedestal Left Side
- (1) Pedestal Right Side

Fasteners for attaching grill permanently are not included.

Assembly Tips:

1. Attach the pedestal sides to the pedestal front first. The sides are placed inside the tabs of the front. Finger tighten bolts.
2. Attach the back to the sides. Finger tighten the bolts. When alignment is good, tighten all the pedestal bolts.



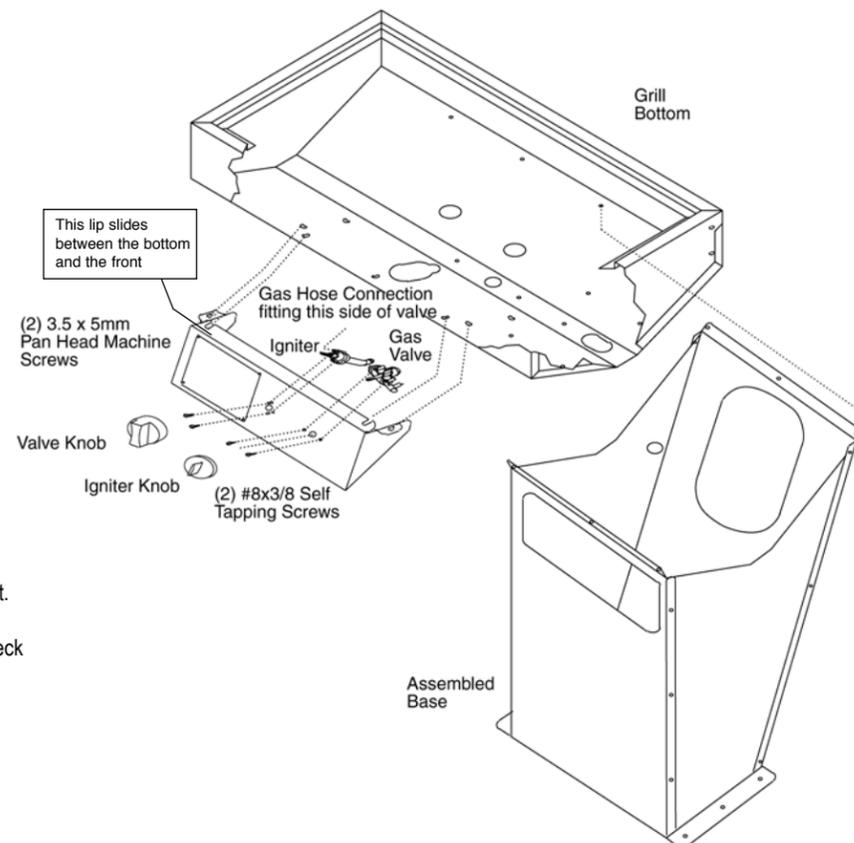
STEP 2 - Base to Grill Bottom

COMPONENTS REQUIRED

- (1) Grill Bottom - (4) 1/4 - 20 bolts, lock washers and nuts
- (1) Console - (2) 1/4 - 20 bolts, lock washers and nuts
- (1) Gas Valve - (2) 3.5x5mm Pan head machine screws
- (1) Igniter - (2) #8x3/8 Self tapping screws
- (1) Gas Knob
- (1) Igniter Knob

Assembly Tips:

1. Attach the gas valve to the console front. Use the 3.5x5 mm Pan Head screws.
2. Attach the igniter to the console front. Use the #8x3/8 self tapping screws.
3. Place the grill bottom in place on the assembled base. Line up the back holes first and finger tighten the bolts.
4. Align the holes in the grill bottom with the holes in the pedestal front. Place the console in place and insert the bolts. The console will slide between the grill bottom and the pedestal front. Finger tighten and check alignment from front to back. Tighten bolts if alignment is good.
5. Place the knobs on the gas valve and the igniter.



STEP 3 - Grill Bottom Assembly

COMPONENTS REQUIRED

- (1) Left Hood Rest - (1) 1/4 - 20 bolt, lock washer, nut
- (1) Right Hood Rest - (1) 1/4 - 20 bolt, lock washer, nut
- (1) Set of Shelves - (8) 1/4-20 bolt, lock washers, nuts and (4) flat washers
- (2) Grease Pan Brackets - (4) 1/4-20 bolts, lock washers, nuts
- (1) 1/4 - 20 x 1 bolt, nut
- (1) Igniter Bracket - (2) 1/4 - 20 bolts, lock washers, nuts
- (1) Condiment Tray - (2) 1/4 - 20 bolts, lock washers, nuts
- (1) Utensil Hook - (2) 1/4 - 20 bolts, lock washers, nuts
- (1) Electrode - (1) #6 x 1/2 Self tapping screw
- (1) Grease Pan

Assembly Tips:

Special Washers

These are designed to provide a space between the side shelf and grill body. Failure to properly install these may cause the side shelves to become hot after prolonged periods of use. Refer to the illustration for proper location of the washers.

STEP 4 - Grill Top & Burner Assembly

COMPONENTS REQUIRED:

- (1) Top - (4) 1/4 - 20 bolts, lock washers and acorn nuts
- (1) Burner
- (1) Handle - (4) 1/4 - 20 bolt, lock washer and nut
- (1) Thermometer and Thermometer ring - (3) #6 x 1/2 self tapping screws
- (2) Hinges - (4) 1/4-20 bolts, lock washers, nuts

Assembly Tips:

The burner Venturi should be inserted through the opening in the bottom of the grill first. The Venturi slides over the orifice on the valve. The burner peg should be inserted into the hole in the igniter bracket. It is important that the burner be aligned properly. See illustration for proper gap between burner and electrode (1/4"). The thermometer ring fits over the thermometer.

STEP 5 - Gas Connection

The hose end is equipped with a 3/8" flare fitting. This will match the fitting on the valve. (Ensure that the hose is not in contact with the grill bottom) Tighten and test for leaks immediately after assembly of the hose is complete. To tighten the hose assembly to the valve, you will need (1) 5/8" wrench and (1) 3/4" wrench.

NATURAL GAS CONNECTIONS

All natural gas models come shipped with a valve and 1 #43 orifice. It is the sole responsibility of the owner of the grill to contact their local gas service technician for hook-up to the supply. Remind the service technician to test for leaks.

STEP 6 - Catch Pan & Grate Installation

Insert catch pan in bottom of grill aligning nipple through hole in bottom of the grill. Catch pan should rest on the lip around the inside of the bottom. Use cap for steaming only. Install grate on top of catch pan.

