



# PRODUCT GUIDE MODEL R33SC0012

IMPORTANT: Fill out the product record information below.

Place serial number label here
Serial Number
_____
Date Purchased



If you have questions or need assistance during assembly, please call 1-888-94-SABER  
1-888-947-2237

For support and to register your grill, please visit us at  
[www.sabergrills.com](http://www.sabergrills.com)



- **FOR NATURAL GAS CONVERSION:**
- NG Conversion Kit Model A00AA0412 must be used. Sold separately.

Estimated assembly time: 45 minutes

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### Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



**WARNING:** Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



**CAUTION:** Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.



**DANGER:** Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



**•If you smell gas:**

- Shut off gas to appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



**For residential use only. Do not use for commercial cooking.**



- Do not store or use gasoline or other flammable liquids or vapors 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.

### THIS GRILL IS FOR OUTDOOR USE ONLY.

#### **CAUTION:**

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

#### **INSTALLER/ASSEMBLER:**

Leave this manual with consumer.

#### **CONSUMER:**

Keep this manual for future reference.

#### **WARNING:**

Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

#### **CAUTION:**

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.





#### **CALIFORNIA PROPOSITION 65**

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

***Wash your hands after handling this product.***

## Installation Safety Precautions

- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied. A conversion kit must be purchased for use with natural gas.
- Grill installation must conform with local codes, or in their 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 Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.*
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or *National Electrical Code, ANSI / NFPA 70 or Canadian Electrical Code, CSA C22.1.* Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.
- The pressure regulator and hose assembly supplied must be used and replacements must be those specified by appliance manufacturer.

	<b>WARNING</b>	
<p><b>Do not attempt to repair or alter the hose/valve/regulator for any “assumed” defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.</b></p>		

## USE AND CARE

### LP Cylinder Removal, Transport and Storage

- Turn OFF all control knobs and LP cylinder valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Loosen cylinder screw beneath bottom shelf, then lift LP cylinder up and out of cart. Install safety cap onto LP cylinder valve. Always use cap and strap supplied with valve. **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**

### LP Cylinder Removal, Transport and Storage Con't.

- A disconnected LP cylinder in storage or being transported must have a safety cap installed (as shown). Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP cylinder inside a vehicle which may become overheated by the sun.
- Do not store an LP cylinder in an area where children play.



## LP Cylinder

**The LP cylinder used with your grill must meet the following requirements:**

- Use LP cylinders only with these required measurements: 12” (30.5cm) (diameter) x 18” (45.7cm) (tall) with 20 lb. (9kg) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U. S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, cylinders, spheres and tubes for transportation of dangerous goods. Transport Canada (TC). See cylinder collar for marking.
- LP cylinder valve must have:
  - Type 1 outlet compatible with regulator or grill.
  - Safety relief valve.
  - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. **Use only LP cylinders equipped with this type of valve.**
- LP cylinder must be arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinder in upright position during use, transit or storage.



LP cylinder in upright position for vapor withdrawal

### LP (Liquefied Petroleum Gas)

- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

### LP Cylinder Filling

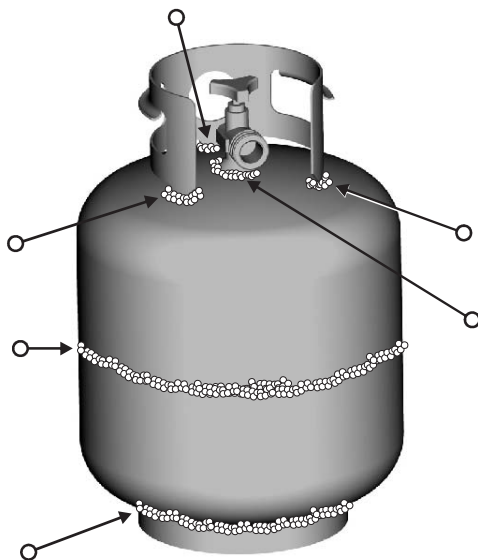
- Use only licensed and experienced dealers.
- LP dealer **must purge new cylinder** before filling.
- Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under “Gas Companies” for nearest certified LP dealers.


## LP Cylinder Exchange

- Many retailers that sell grills offer you the option of replacing your empty LP cylinder through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your cylinder only for an OPD safety feature-equipped cylinder as described in the “LP Cylinder” section of this manual.**
- Always keep new and exchanged LP cylinders in upright position during use, transit or storage.
- **Leak test new and exchanged LP cylinders BEFORE connecting to grill.**


## LP Cylinder Leak Test For your safety

- Leak test must be repeated each time LP cylinder is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below.
- **Do not use household cleaning agents.** Damage to gas train components can result.





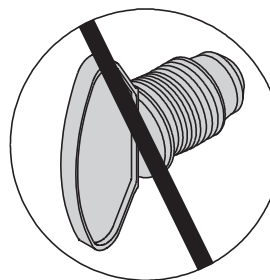
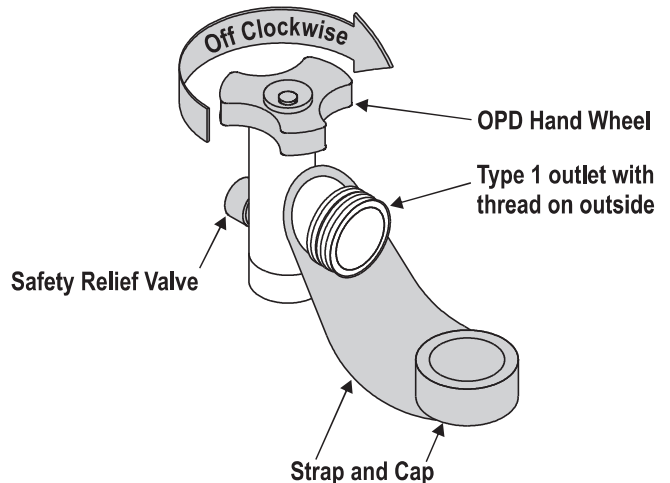
WARNING



If “growing” bubbles appear do not use or move the LP cylinder. Contact an LP gas supplier or your fire department!

## Connecting Regulator to the LP Cylinder

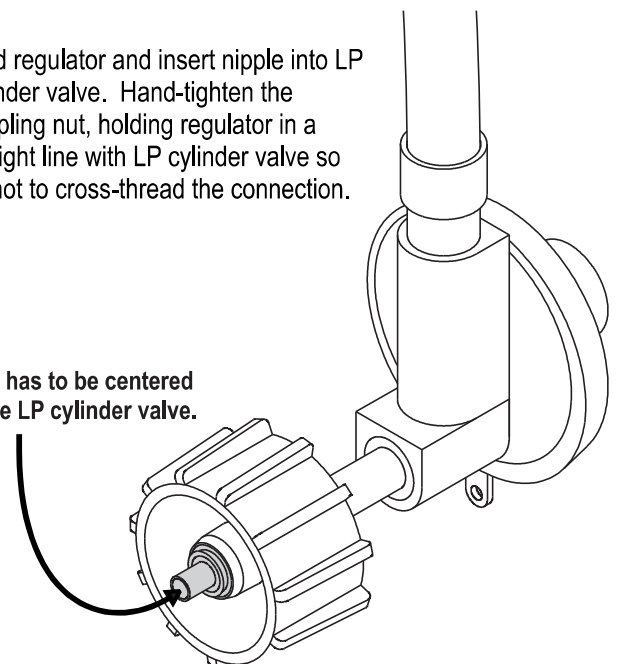
1. LP cylinder must be properly secured onto grill. (Refer to assembly section of your grill manual).
2. Turn all control knobs to the **OFF** position.
3. Turn LP cylinder **OFF** by turning hand wheel clockwise to a **Full Stop**.
4. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.

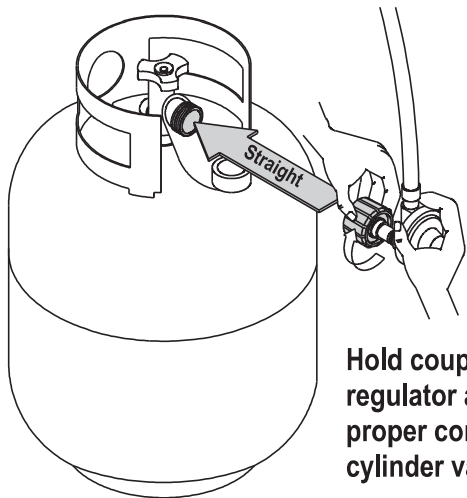


**Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.**

5. Hold regulator and insert nipple into LP cylinder valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.

**Nipple has to be centered into the LP cylinder valve.**





Hold coupling nut and regulator as shown for proper connection to LP cylinder valve.

### Connecting Regulator to the LP Cylinder (Con't.)

6. Turn the coupling nut clockwise and tighten to a **Full Stop**. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only - do not use tools.**

#### NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**



## DANGER



Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.



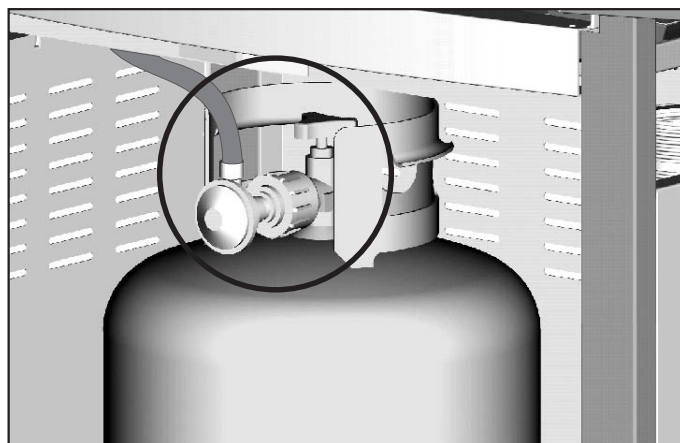
## WARNING



- Outdoor gas appliance is not intended to be installed in or on a boat.
- Outdoor gas appliance is not intended to be installed in or on an RV.
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
- Do not use grill until leak tested.
- If a leak is detected at any time, **STOP** and call the fire department.
- If you cannot stop a gas leak, **immediately** close LP cylinder valve and call LP supplier or your fire department!

### Leak Testing Valves, Hoses and Regulator

1. Turn all control knobs to the **OFF** position.
2. Be sure regulator is tightly connected to LP cylinder.
3. Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a **rushing sound**, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto areas circled below, or other similar fittings on your grill.



## WARNING



Turn controls and gas source or tank **OFF** when not in use.



## CAUTION



- Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP cylinder off.
- Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.

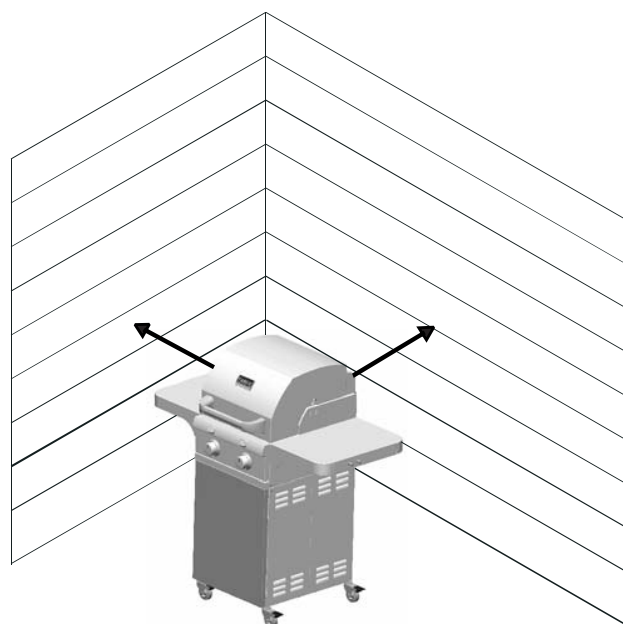
### •Safety Tips

- Before opening LP cylinder valve, check the coupling nut for tightness.
- When grill is not in use, turn off all control knobs and LP cylinder valve.
- Never move grill while in operation or still hot.
- Use long handled barbecue utensils and oven mitts to avoid burns and splatters.
- Maximum load for sideburner and side shelf is 10 lbs.
- The grease tray **must** be inserted into grill and emptied after each use. Do not remove grease tray until grill has completely cooled.
- Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.
- If you notice grease or other hot material dripping from grill onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- Keep ventilation openings in cylinder enclosure (grill cart) free and clear of debris.
- Do not store objects or materials inside the grill cart enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- If you have a grill problem see the "Troubleshooting Section".
- If the regulator frosts, turn off grill and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!



### •For Safe Use of Your Grill and to avoid serious injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in sides or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. **NEVER** use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill.
- **Use grill at least 3 ft. from any wall or surface.** Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.




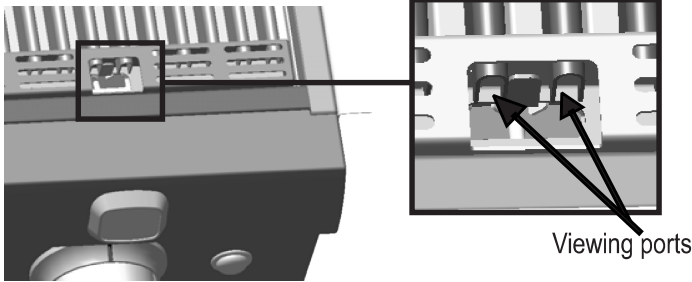
### •Apartment Dwellers:

- Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.
- **NEVER** attempt to light burner with lid closed. A build-up of non-ignited gas inside a closed grill is hazardous.
- Never operate grill with LP cylinder out of correct position specified in assembly instructions.
- Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.



## Main Burner Ignitor Lighting

### Do not lean over grill while lighting.

1. Turn **OFF** all control knobs.
2. Turn **ON** gas at LP cylinder.
3. **Open lid during lighting.**
4. To ignite, push and turn burner control knob to 
5. Push and hold **ELECTRONIC IGNITION** button until the burner lights (use flame viewing ports to verify).





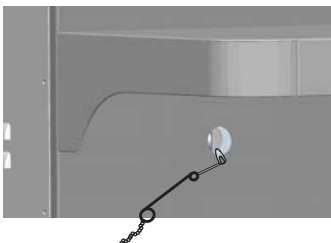
6. If ignition does **NOT** occur in 5 seconds, turn the burner controls **OFF**, wait 5 minutes, and repeat the lighting procedure.
7. Ignite remaining burners by repeating steps 4 through 6 for each burner.
8. Once each burner has ignited, turn knobs to desired setting.

	<b>CAUTION</b>	
<p>If ignition does <b>NOT</b> occur in 5 seconds, turn the controls knobs <b>OFF</b>, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.</p>		

## Main Burner Match-Lighting

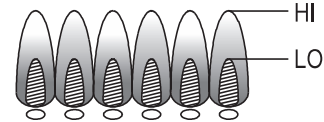
### Do not lean over grill while lighting.

1. Turn **OFF** all control knobs.
2. Turn **ON** gas at LP cylinder.
3. **Open lid during lighting.**
4. Place match into match holder (hanging from left side of cart). Light match, place into lighting hole on left side of firebox.
5. Push in and turn far left control knob to  position. Once burner has ignited (use flame viewing ports to verify), turn control knob to desired setting.
6. If ignition does **NOT** occur in 5 seconds, turn the control knob **OFF**, wait 5 minutes, and repeat the lighting procedure.
7. Light adjacent burners in sequence by pushing control knob in and turning to  position.



## Burner Flame Check

- Remove cooking grates and emitters. Light burners, rotate control knobs from **HI** to **LO**. You should see a smaller flame in **LO** position than seen on **HI**. Perform burner flame check on side burner, also. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting Section*.



## Turning Grill Off

- Turn all control knobs to **OFF** position. Turn LP cylinder **OFF** by turning hand-wheel clockwise to a full stop.

## Ignitor Check

- **Turn Gas OFF at LP cylinder.** Press and hold electronic ignition button. "Click" should be heard and spark seen each time between collector box or burner and electrode. See "Troubleshooting" if no click or spark.

## Valve Check

- **IMPORTANT: Make sure gas is OFF at LP cylinder before checking valves.** Control knobs lock in **OFF** position. To check valves, first push in control knobs and release, control knobs should spring back. If control knobs do not spring back, replace valve assembly before using grill. Turn control knobs to **LO** position then turn back to **OFF** position. Valves should turn smoothly.

## Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using grill. Use only valve/hose/regulator specified by manufacturer.

## Quick Start Tips

### Preheating for different types of grilling:

- Sear - preheat with all burners set to **HI** for maximum cooking grate temperatures
- Barbecue - preheat with all burners set to **LO** for a lower starting grate temperature for grilling foods slower.
- Indirect grilling - preheat one burner only on the side opposite where the food will be placed to allow the slowest and lowest grilling for larger cuts of meat.
- Roasting - place the warming rack on the lower supports and use burner(s) directly under the food on **LO** or indirectly for lower temperature cooking. This will allow more heat to circulate around the food during grilling.

### Lowering the temperature of the cooking grate:

- Control knob - turn the control knob to the **LO** setting for the lowest temperature setting.
- Control knob - for the lowest cooking grate temperatures the food can be grilled indirectly with the burner under the food in the **OFF** position and a single burner away from the food on **LO**.
- During grilling the grill can be cooled down faster by lifting the lid while adjusting the control knobs to a lower setting.

## Quick Start Tips (con't.):

### Adding a smoked flavor while grilling:

- Do not use wood chunks on a Saber grill cooking grate.
- Wood chips can be used by placing them between the cooking grate bars. Soaking the wood chips for a minimum of 15 minutes prior to use will extend the smoking time.
- A smoker box (sold separately) can be used by filling it with wood chips and placing it directly on the cooking grate with the burner on the HI or LO setting.

### General Grill Cleaning

Do not mistake brown or black accumulation of grease and smoke for paint. Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry.

### Do not apply a caustic grill/oven cleaner to painted surfaces.

•**Plastic parts:** Wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.

•**Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use non-abrasive scouring powder on stubborn stains.

•**Painted surfaces:** Wash with mild detergent or non-abrasive cleaner and warm soapy water. Wipe dry with a soft non-abrasive cloth.

•**Stainless steel surfaces:** To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.

**Cooking surfaces:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

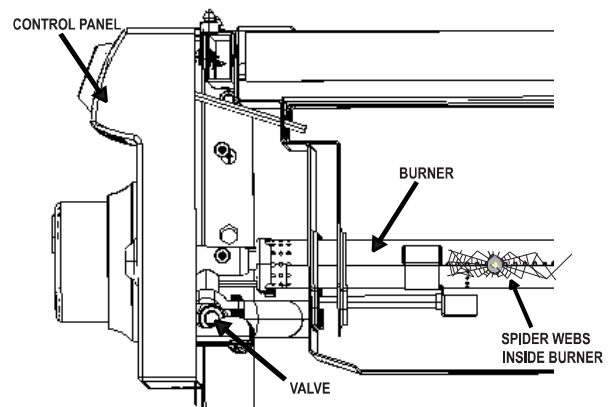


## SPIDER ALERT!

SPIDER AND WEBS  
INSIDE BURNER TUBE



*If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the burners.*



In some areas of the country, spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests and lay eggs in the grill's burner tubes(s) obstructing the flow of gas. The backed-up gas can ignite behind the control panel. This is known as a flashback and it can damage your grill and even cause injury.

To prevent flashbacks and ensure good performance the burner should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.

### Storing your grill

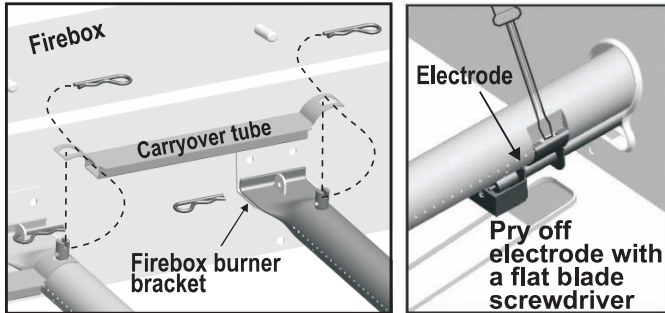
- Clean cooking grates.
- Store in dry place.
- When LP cylinder is connected to grill, store outdoors in a well ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a cover offered by the manufacturers.
- Store grill indoors ONLY if LP cylinder is turned off and disconnected, removed from grill and stored outdoors.
- When removing grill from storage, follow "Cleaning the Burner Assembly" instructions before starting grill.



## Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. Turn gas **OFF** at control knobs and LP cylinder.
2. Remove cooking grates and emitters.
3. Remove carryover tubes.
4. Detach electrode from burner.



5. Carefully lift each burner up and away from valve openings.  
We suggest three ways to clean the burner tubes. Use the one easiest for you.

A. Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner several times.

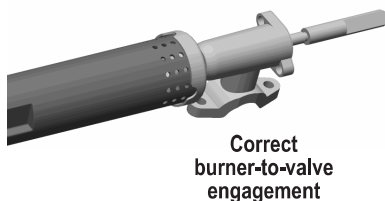


B. Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.

C. **Wear eye protection:** Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

7. Wire brush entire outer surface of burner to remove food residue and dirt.
8. Clean any blocked ports with a stiff wire such as an open paper clip.
9. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

**VERY IMPORTANT: Burner tubes must re-engage valve openings. See illustration below.**



10. Attach electrode to burner.
11. Carefully replace burners.
12. Attach burners to brackets on firebox.
13. Reposition carryover tubes and attach to burners. Replace emitters and cooking grates.

<b>Item</b>	<b>Warranty Term</b>
<b>Stainless Steel Parts</b>	
Lids & Lid inserts	Limited Lifetime
Exterior Firebox & Cart Panels	Limited Lifetime
Burner Tubes & Carryover Tubes	10 Years
Cooking Grates, Emitters, Warming Racks	5 Years no rust through or burn through
<b>Porcelain Enameled Parts</b>	
Lid Insert	Limited Lifetime (excludes fading)
Interior Firebox	Limited Lifetime no rust through or burn through (excludes fading)
Warming Racks, Grates, Burner Boxes	5 Years no rust through or burn through (excludes fading)
<b>Painted Parts</b>	2 Years (excludes fading)
<b>All Other Parts</b>	2 Years

**LIMITED LIFETIME WARRANTY:**

Saber warrants the fabricated stainless steel components (lids, lid inserts, exterior fire box and cart panels), to be free from defects in material and workmanship under normal residential use for the lifetime of the product.

Saber's Limited Lifetime Warranty covers the structural integrity of the lids, lid inserts, exterior firebox and cart panels. Should structural deterioration occur to the degree of non performance, the part(s) will be replaced, free of charge to the consumer for installation. Costs associated with the installation of replacement warranty parts is not covered by this limited lifetime warranty and is the sole responsibility of the owner.

This warranty excludes discoloration, surface scratches, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions and to be expected with any outdoor product.

**TEN YEAR LIMITED WARRANTY:** Saber warrants the stainless steel burner tubes and carryover tubes to be free from defects in materials and workmanship under normal residential use for a period of ten (10) years from the original date of purchase. The part will be replaced, free of charge.

**FIVE YEAR LIMITED WARRANTY:** Saber warrants the stainless steel cooking grates, emitters, warming racks and porcelain enameled warming racks, grates, and burner boxes to be free from defects in materials and workmanship under normal residential use for a period of five (5) years from the original date of purchase. The part will be replaced free of charge.

**TWO YEAR FULL WARRANTY:** Saber warrants all painted parts and any other parts not specifically mentioned above, to be free from defects in materials and workmanship under normal residential use for a period of two (2) years from the original date of purchase. Saber will replace the part which fails or is found to be defective during the warranty period, at no cost to the original purchaser.

Owner shall be responsible for proper installation, providing normal care and maintenance, and providing proof of purchase upon request.

Saber reserves the right, PRIOR to shipping warranty replacement parts, to require the part in question be returned for inspection and analysis. Requested parts should be returned to Saber, freight pre-paid by the consumer.

**WARRANTY LIMITATIONS & EXCLUSIONS**

**This warranty excludes units purchased for use in all types of commercial and or community use locations such as restaurants, hotels, catering operations food service establishments, condominium/apartment complexes, rental properties, and to products with altered or removed serial numbers.**

This warranty shall apply ONLY to the products purchased and located in the continental **United States** and **Canada**.

The warranty coverage begins on the original date of purchase and proof of date of purchase is required for warranty service. Please register your product and retain your original sales receipt.

In order to activate the warranty, we require that you send in the attached warranty registration card or register your product online.

This warranty applies only to the original grill owner and cannot/may not be transferred.

This warranty does not apply to damages resulting from negligence, alteration, misuse, abuse, accident, natural disaster, loss of electrical power to the product for any reason, improper installation or improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages due to harsh cleaning chemicals.

Saber shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.

In the event of any warranty replacement, all removal, replacement and installation are the responsibility of the grill owner.

Saber reserves the right to replace any defective product with a product equal in value to the original purchase price. Warranty repair or replacement is at the sole discretion of Saber.

Dealers and Distributors may not, under any circumstances, adjust, alter or extend the conditions and terms of the original warranty.

**Your Saber warranty does not cover the following:**

- Labor charges related to installation or set-up, diagnosis of a problem, or repairs.
- Normal recommended routine maintenance and care.
- Damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation, or installation not in accordance with local, state and federal codes and regulations.
- The use of unauthorized or "universal" parts.
- Damage or corrosion caused by lack of maintenance, neglect in following the manufacturer's care and usage instructions, grease fires, animals and insects.
- Any damage resulting from the commercial and or community use of this product.
- Retail display models are generally sold "AS IS." If you have purchased a display model, please be advised that it is sold "AS IS" and that it is subject to the following warranty exclusions:
  - Any exterior or cosmetic damage is non-warrantable
  - Any missing components will be replaced at the consumer's sole expense.

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**DISCLAIMER OF IMPLIED WARRANTIES AND LIMITATION OF REMEDIES**

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How to Obtain Warranty Service or Repair Parts:

Prior to contacting your dealer or calling us directly, please make sure your grill is registered. You can register your grill at: <http://www.sabergrills.com/registration>.

Call your authorized Saber dealer. A list of Saber dealers and their contact information can be found at <http://www.sabergrills.com>.

Utilize our online customer service at <http://www.sabergrills.com/warranty> service.

Call Saber directly at 1-(888)-94S-ABER (947-2237). We look forward to assisting you!

Or write us at:

Saber®  
Warranty Service  
P. O. Box 1977  
Columbus, GA. 31902

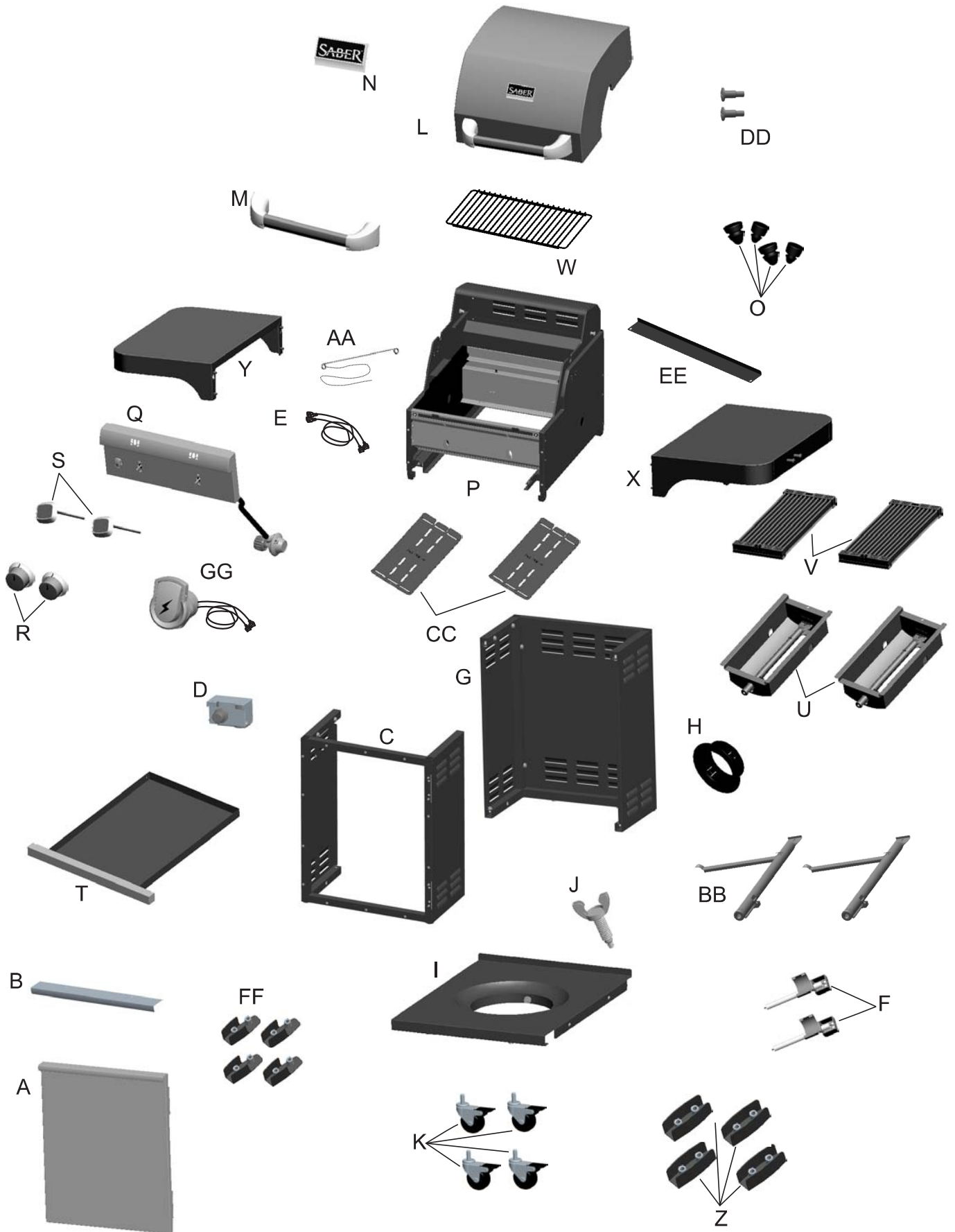
Please be prepared to furnish the following information: Purchaser's name, model and serial number of the grill, date of purchase and the accurate description of the problem.

<b>Date of Purchase:</b>	
<b>Dealer Where You Purchased Your Grill:</b>	
<b>Dealer Phone Number:</b>	
<b>Model Number:</b> <i>(located on the cover of your instruction manual or rating label)</i>	
<b>Serial Number:</b> <i>(located on the cover of your instruction manual or rating label)</i>	

## PARTS LIST

Key	Qty.	Description
A	1	KIT, Door, W/Handle Assembly
B	1	KIT, Handle, F/Door
C	1	KIT, Front Cabinet Assembly
D	1	KIT, Ignition Module
E	1	KIT, Ignition Wires
F	2	KIT, Electrode, F/Main Burner, W/Wire
G	1	KIT, Rear Cabinet Assembly
H	1	Grommet, F/NG Conversion Hose Hole
I	1	KIT, Bottom Shelf Assembly
J	1	KIT, Tank Retainer Screw
K	4	Caster, Locking
L	1	KIT, Lid Assembly
M	1	KIT, Lid Handle
N	1	KIT, Logo Plate
O	1	KIT, Lid Stop, Silicone, (SET of 4)
P	1	KIT, Firebox Assembly
Q	1	KIT, Control Console, W/HVR Assembly and Push Button
R	2	KIT, Control Knob, W/Bezel
S	2	Temperature Gauge, UFC, W/Clip
T	1	Grease Tray Assembly
U	2	KIT, Burner Box, W/Burner, Carryover and Electrode
V	2	KIT, Cooking Grate, W/Emitter
W	1	Warming Rack
X	1	KIT, Right Side Shelf Assembly, W/Tool Holders
Y	1	KIT, Left Side Shelf Assembly
Z	1	KIT, Cabinet Connector, (SET of 4)
AA	1	KIT, Match Holder, W/Chain
BB	2	KIT, Burner, W/Carryover
CC	2	KIT, Firebox Heat Shield
DD	1	KIT, Lid Shoulder Bolt, (SET of 2)
EE	1	KIT, Wind Deflector
FF	1	KIT, Firebox Mounting Post, (SET of 4)
GG	1	KIT, Switch Module with wire
<b>Not Pictured</b>		
...	1	Hardware Pack
...	1	Grate Cleaning Tool
...	1	Assembly Guide, English/Spanish/French
...	1	Care and Use Guide, English/Spanish/French
...	1	Grilling Guide, English/Spanish/French

# PARTS DIAGRAM



**EMERGENCIES:** If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	Damaged Hose.	Turn <b>OFF</b> gas at LP cylinder. If anything got burned, replace valve/hose/regulator. If burned, discontinue use of product until a plumber has investigated cause and corrections are made.
Gas leaking from LP cylinder.	Mechanical failure due to rusting or mishandling.	Replace LP cylinder.
Gas leaking from LP cylinder valve.	Failure of cylinder valve from mishandling or mechanical failure.	Turn <b>OFF</b> LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	Improper installation, connection not tight, failure of rubber seal.	Turn <b>OFF</b> LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
Fire coming through control panel.	Fire in burner tube section of burner due to blockage.	Turn <b>OFF</b> control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Natural Hazard and Cleaning the Burner Assembly pages.
Grease fire or continuous excessive flames above cooking surface.	Too much grease buildup in burner area.	Turn <b>OFF</b> control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease tray and other surfaces.

**Troubleshooting**

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. See Electronic Ignition Troubleshooting also.)  <i>Continued on next page.</i>	<b>GAS ISSUES:</b>	
	Trying to light wrong burner.	See instructions on door panel and in Use and Care section.
	Burner not engaged with control valve.	Make sure valves are positioned inside of burner tubes.
	Obstruction in burner.	Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care.
	No gas flow.	Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to "Sudden drop in Gas Flow."
	Vapor lock at coupling nut to LP cylinder.	Turn OFF knobs and disconnect coupling nut from LP cylinder. Wait 30 seconds, reconnect and retry.
	Coupling nut and LP cylinder valve not fully connected.	Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only-do not use tools.
<b>ELECTRICAL ISSUES:</b>		
Electrode cracked or broken; "sparks at crack."	Replace electrode(s).	
Electrode tip not in proper position.	Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 1/4". Adjust if necessary.	
Wire and/or electrode covered with cooking residue.	Clean wire and/or electrode with rubbing alcohol and clean swab.	

## Troubleshooting (continued)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also). <i>Continued.</i>	<p><b>ELECTRICAL ISSUES CON'T.:</b></p> <p>Wires are loose or disconnected.</p> <p>Wires are shorting (sparking) between ignitor and electrode.</p> <p>Dead battery.</p> <p><b>ELECTRONIC IGNITION:</b></p> <p>No spark, no ignition noise.</p> <p>No spark, some ignition noise.</p> <p>Sparks, but not at electrode or at full strength.</p>	<p>Reconnect wires or replace electrode/wire assembly.</p> <p>Replace ignitor wire/electrode assembly.</p> <p>Replace with a new alkaline battery.</p> <p>See Section I of Electronic Ignition System.</p> <p>See Section II of Electronic Ignition System.</p> <p>See Section III of Electronic Ignition System.</p>
Burner(s) will not match light.	<p>See "GAS ISSUES:" on previous page.</p> <p>Match will not reach</p> <p>Improper method of match-lighting.</p>	<p>Use long-stem match (fireplace match)</p> <p>See "Match-Lighting" section of Use and Care.</p>
Sudden drop in gas flow or low flame.	<p>Out of gas.</p> <p>Excess flow valve tripped.</p> <p>Vapor lock at coupling nut/LP tank connection.</p>	<p>Check for gas in LP tank.</p> <p>Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP tank valve, wait 30 seconds and then light grill.</p> <p>Turn off knobs and LP tank valve. Disconnect coupling nut from tank. Reconnect and retry.</p>
Flames blow out.	<p>High or gusting winds</p> <p>Low on LP gas.</p> <p>Excess flow valve tripped.</p>	<p>Turn front of grill to face wind or increase flame height.</p> <p>Refill LP tank.</p> <p>Refer to "Sudden drop in gas flow" above.</p>
Flare-up.	<p>Grease buildup.</p> <p>Excessive fat in meat.</p> <p>Excessive cooking temperature.</p>	<p>Clean burners and inside of grill/firebox.</p> <p>Trim fat from meat before grilling.</p> <p>Adjust (lower) temperature accordingly.</p>
Persistent grease fire	<p>Grease trapped by food buildup around burner system.</p>	<p>Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean parts.</p>
Flashback (fire in burner tube(s)).	<p>Burner and/or burner tubes are blocked.</p>	<p>Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care manual.</p>
Unable to fill LP tank.	<p>Some dealers have older fill nozzles with worn threads.</p>	<p>The worn nozzles don't have enough "bite" to engage valve. Try a second LP dealer.</p>
One burner does not light from other burner(s).	<p>Grease buildup or food particles in end(s) of carryover tube(s).</p>	<p>Clean carryover tube(s) with a wire brush.</p>



## Troubleshooting - Electronic Ignition

Problem (Ignition)	Possible Cause	Check Procedure	Prevention/Solution
<p><b>SECTION I</b></p> <p>No sparks appear at any electrodes when Electronic Ignition Button is pressed; <b>no noise</b> can be heard from spark module.</p>	<p>Battery not installed properly.</p> <p>Dead battery.</p> <p>Button assembly not installed properly.</p> <p>Faulty spark module.</p> <p>Switch wires disconnected.</p>	<p>Check battery orientation.</p> <p>Has battery been used previously?</p> <p>Check to ensure threads are properly engaged. Button should travel up and down without binding.</p> <p>If no sparks are generated with new battery and good wire connections, module is faulty.</p> <p>Check to ensure switch wires are connected.</p>	<p>Install battery (make sure that "+" and "-" connectors are oriented correctly, with "+" end up and "-" end down.</p> <p>Replace battery with new alkaline battery.</p> <p>Remove battery cap and reinstall, making sure it can be fully engaged.</p> <p>Replace spark module.</p> <p>Reconnect switch wires.</p>
<p><b>SECTION II</b></p> <p>No sparks appear at any electrodes when Electronic Ignition Button is pressed; noise <b>can</b> be heard from spark module.</p>	<p>Output lead connections not connected.</p>	<p>Are output connections on and Tight?</p>	<p>Remove and reconnect all output connections at module and electrodes.</p>
<p><b>SECTION III</b></p> <p>Sparks are present but not at all electrodes and/or not at full strength.</p>	<p>Output lead connections not connected.</p> <p>Arcing to grill away from burner(s).</p> <p>Weak battery.</p> <p>Electrodes are wet.</p> <p>Electrodes cracked or broken "sparks at crack".</p>	<p>Are output connections on and tight?</p> <p>If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame.</p> <p>All sparks present but weak or at slow rate.</p> <p>Has moisture accumulated on electrode and/or in burner ports?</p> <p>Inspect electrodes for cracks.</p>	<p>Remove and reconnect all output connections at module and electrodes.</p> <p>If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires.</p> <p>Replace battery with a new alkaline battery.</p> <p>Use paper towel to remove moisture.</p> <p>Replace cracked or broken electrodes.</p>