

Quality Check: *Paul*

Date: *June 21/05*

dickinson

since 1932

SEA-B-QUE

PROPANE BARBECUE

INSTALLATION AND OPERATING MANUAL

This manual **MUST** be read carefully
and all requirements carried
out to ensure satisfactory
performance

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PACKING LIST

00-SBQ-S/L

- SEA-B-QUE BARBEQUE SMALL/LARGE

Top Lid and Main Body assembly with thermometer
4 Porcelain Enamel Grill Sections
Burner and Bracket

Gas Regulator and Housing

Bag - Drip Tray
Leg Mount and Tray Holder assembly
Igniter (Large model only)
Nameplate with brass screws/nuts
Handles (Large model only)
Hardware (see list)
Black Knobs and spacers










THIS IS A QUALITY DICKINSON PRODUCT

Should you discover any shortages or defective parts please contact your dealer immediately and the problem will be rectified.

OPTIONAL MOUNTING SYSTEMS

PART NO

15-150A	HORIZONTAL/VERTICAL MOUNT KIT Will fit 7/8" to 1" rail
15-154A	RAIL ADAPTOR KIT Adapts 15-150A for 1 1/8" to 1 1/4" rail
15-155A	1 1/4 SQUARE RAIL ADAPTOR Adapts 15-150A for 1 1/4 square rail
15-150F	FISHING ROD HOLDER MOUNT KIT Universal angle, quick release, 1 1/2"
15-187	TAFF RAIL MOUNT KIT
Standard	DECK LEGS

	THE SEA-B-QUE IS DESIGNED FOR LPG ONLY
	IMPORTANT: Read this owner's manual carefully and completely before trying to assemble, operate, or service this barbeque. Improper use of this gas appliance can cause serious injury or death from burns, fire, explosion, carbon monoxide poisoning and oxygen depletion.
	WARNING: DO NOT install this appliance in spaces containing internal combustion engines, their fuel tanks, or joints and fittings of their fuel systems.
	TEST ALL PROPANE LINES AND CONNECTIONS FOR LEAKS WITH A SOAPY WATER SOLUTION. DO NOT FLAME TEST FOR LEAKS.
	WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or loss of life. – Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance. – WHAT TO DO IF YOU SMELL GAS • Do not try to light any appliance. • Do not touch any electrical switch.. • Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions. • If you cannot reach your gas supplier, call the fire department.
	CLOSE THE LPG CYLINDER VALVE WHEN SEA-B-QUE IS NOT IN USE
	CLOSE THE LPG CYLINDER VALVE IN THE EVENT OF AN EMERGENCY
	CLOSE THE SEA-B-QUE REGULATOR VALVE BEFORE OPENING THE LPG CYLINDER VALVE
	IMPORTANT: Save this manual for future reference.

Hardware List

#10 Lock Washer (8)
Washer (4)
#10 Nut (9)
#8 Nut (2 Large Only)
#10 x 3/8" Screw (1)
#8 x 3/8" Screw (3)(9 for Large)
M5 Screws (2)
Woodscrew (4 Large Only)

Installation Instructions

- 1) Attach legs to the drip tray base using 4 #10 lock washers and 4 #10 x32 nuts. See Diagram A
- 2) Place Sea-B-Que body over the four studs of the drip tray base. Diagram A
- 3) Place burner bracket on left hand side pair of studs. Fasten all four studs down with 4 washers and 4 #10 x 32 nuts. See Diagram A and Diagram C.
- 4) **Large SBQ Only.** Place handle brackets on each side through the slots so they are angled upwards. Fasten each with a #8 x 32 screw. Place wooden handle between and attach with the four wood screws.
- 5) **Large SBQ Only.** Place igniter assembly on the underside of the right hand side of the SBQ so the indentations match and the probe of the igniter is through the hole. Fasten with 2 #8 x 32 screws and #8 x 32 nuts. Use a finger to hold down one fastener underneath while using a tool to tighten the other . Bend the end of the probe so it is no more than 1/8" from the burner body and directly over one of the burner holes. Push the trigger and observe the spark. See Diagram B and Diagram C.
- 6) Place burner in SBQ with the short tab on the burner bracket and the end through the hole on the right hand side of the SBQ. Fasten the left hand side with one #10 x 32 3/8" screw and one #10 x 32 nut. The flat side of the burner bar, with the "Wings" should be on top. See Diagram C.
- 7) Place Regulator Box over the exposed part of the burner on the right hand side of the SBQ. Ensure that the end of the brass fittings (the orifice assembly) enters the burner end. Fasten the regulator box with three #8 x 32 3/8" screws. These screws will be fastened from inside the SBQ.
- 8) Hood Knobs. Use the two M5 screws to attach the hood knobs as in Diagram D. Fasten the Nameplate with the two brass screws and nuts.

**Refer to the following diagrams
to assist in the assembly of the Sea-B-Que**

Your Thermometer:

Both the Large and Small Sea-B-Que are now fitted out with a Thermometer. If you remove the thermometer for cleaning or replacement, refer to Diagram E for re-assembly.

Inspect the thermometer to ensure no small white bits of plastic are around the edge, left over from the protective plastic used in the manufacturing process.

Be aware that bending or damaging the thermometer probe or dropping the Sea-B-Que, may cause the thermometer to stop working.

Your Igniter:

Your igniter probe should be as close to the holes in the burner as possible. See Diagram C.

Igniters seldom fail but if yours stops working try the following. Clean the probe. Built up grease may have coated the probe, preventing the spark. Remove the Igniter, clean the bracket and around the SBQ base, the copper line on the side of the igniter and the screws. Built up grease may have interrupted the ground.

The Orifice Assembly:

The orifice assembly is the series of brass fittings that attach to the regulator control and go to the inside of the end of the burner. The orifice jet on the end can be removed and cleaned. If your Sea-B-Que becomes much less hot, a blocked orifice assembly could be the reason.

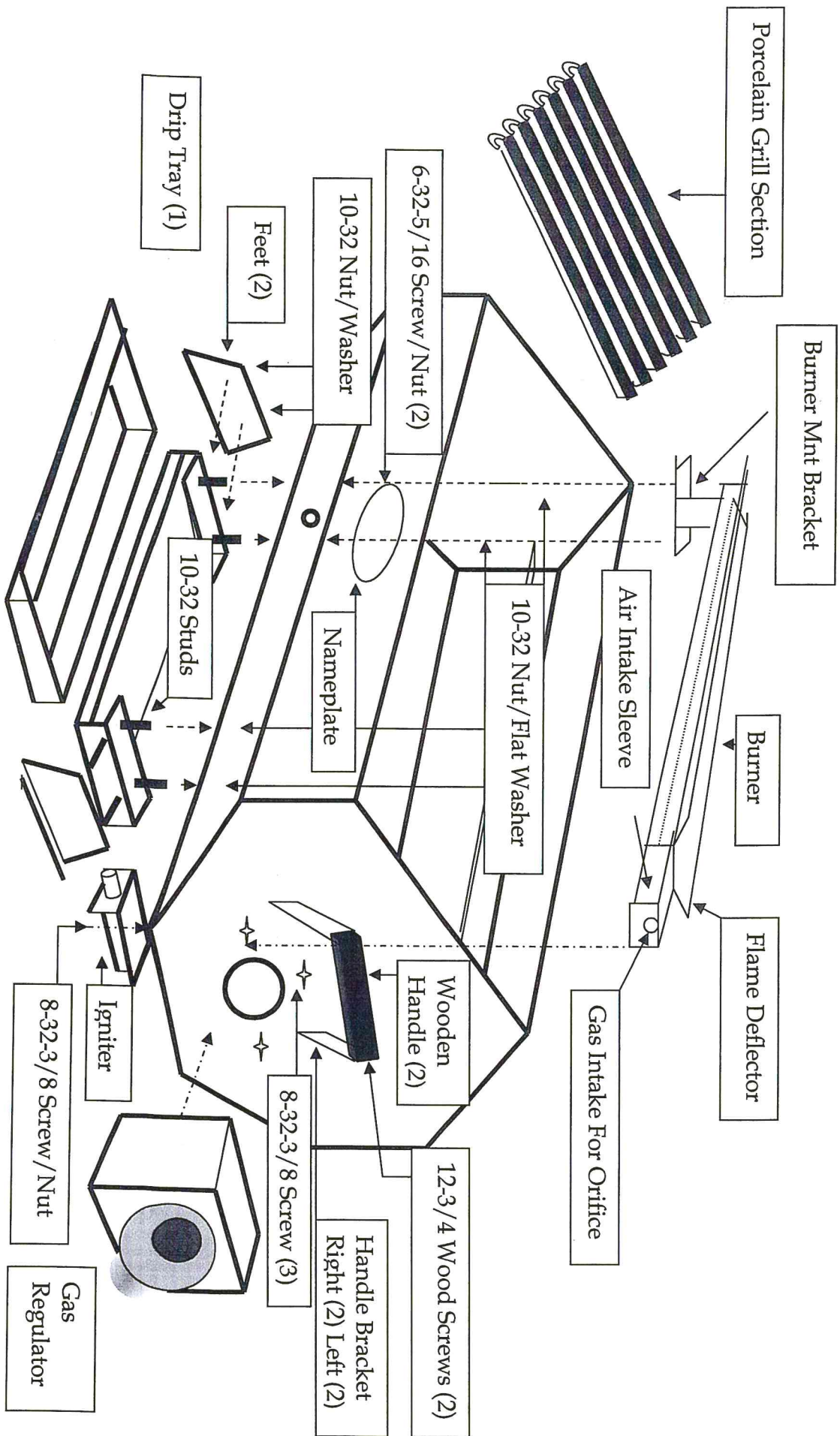
The Burner Bar.

Your Burner bar is made of stainless steel and is the most rugged, longest lasting marine burner bar around. Salt air, heat and acids in foods however still take their toll on the burner bar. Try to keep the burner clean and free of obstructions.

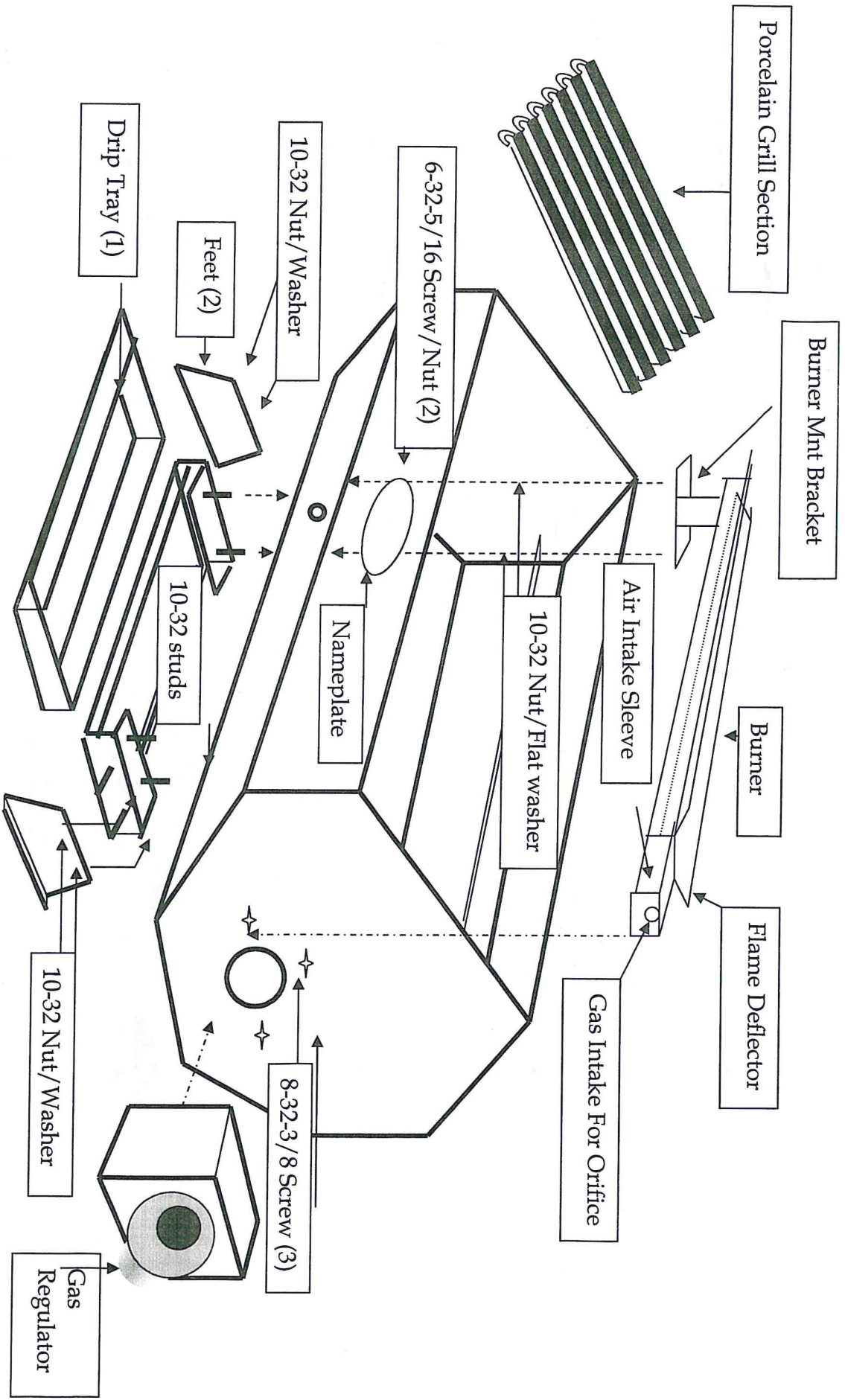
If the burner flame is too hot or too cool or the flame does not reach to the end of the burner, adjust the air intake sleeve (the venturi) at the end of the burner. This will change the amount of air entering the burner and the intensity of the flame.

CAUTION- This must not be done when the gas supply is turned on.

SEA-B-QUE - LARGE : MODEL 00-SBQ-L - ASSEMBLY



SEA-B-QUE - SMALL : MODEL 00-SBO-S - ASSEMBLY



OPERATION

When the burner is lit the Control Regulator setting may be selected. With the lid closed the Sea-B-Que will quickly reach cooking temperatures (5 minutes).

WITH THE CONTROL REGULATOR AT HIGH AND THE LID CLOSED DAMAGE MAY BE CAUSED TO THE SEA-B-QUE. HIGH GAS SETTINGS ARE ONLY RECOMMENDED FOR A SHORT PRE-HEAT PERIOD AND FOR BARBEQUING WITH THE LID OPEN.

After cooking turn the Sea-B-Que off at the LPG source. Once the burner has extinguished turn the Control Regulator to the LOCK-OFF position. This will depressurize the fuel line.

COOKING

The removable drip tray must be installed prior to cooking. DO NOT ALLOW GREASE TO BUILD-UP IN THE GREASE TRAY OR IN THE BASE OF THE SEA-B-QUE.

The PORCELAIN ENAMEL COOKING SURFACE PLATES should be sprayed or covered with cooking oil to prevent food from sticking. Accumulated grease will burn off if the cooking plates are turned over. The included "Bear's Claw" grill cleaner is used to dislodge stuck food. For a thorough clean, use dish soap, water and a dish brush.

CLEANING AND MAINTENANCE

- 1) Clean grease from the drip tray and the base of the Sea-B-Que regularly
- 2) Clean burner holes and burner orifice seasonally. The burner orifice can be removed for thorough cleaning or cleaned in place with hot water and a bronze wire brush.
- 3) Stainless Sea-B-Que top lid and main body will discolor with the heat. This is chromium reacting with the heat and the oxygen to create chromium oxide, the component of stainless steel that gives it corrosion resistance. While all quality stainless will react this way with heat, it should not be confused with corrosion. The use of oven cleaner to maintain appearance is recommended. Using a non-metallic abrasive pad on the exterior is also recommended.
- 4) The Top Lid will loosen where it attaches to the Main Body. To tighten use two 1/4" wrenches. Back off the outer acorn nut and tighten the inner hex nut. Retighten the acorn nut.

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Standard	DECK LEGS

ACCESSORIES AND PART IDENTIFIER

PART NO

15-187	Non Stick Griddle
15-181	Food and Drink Tray with Cutting Board-Large
15-180	Food and Drink Tray with Cutting Board-Small
15-184	All Weather Cover Small (Black)
15-185	All Weather Cover Small (Black)
15-183-P	Replacement Grill Sections Large(Porcelain)
15-183-S	Replacement Grill Sections Large(Stainless)
15-182-P	Replacement Grill Sections Small(Porcelain)
15-186-S	Replacement Grill Sections Small(Stainless)
15-081	Replacement Drip Tray
15-130	Hood Knob
15-188	Six Foot Propane Hose
15-189	Eight Foot Propane Hose
15-191	Six Foot T type Hose
15-192	Eight Foot T type Hose
15-179	On Board T Connector to adapt a high pressure line into a low pressure system
15-110	Control Regulator
15-120	Thermometer
15-060	Large Burner
15-061	Small Burner

LIMITED WARRANTY

WARRANTY PROVISIONS : dickinson warrants this product to be free of defects in workmanship and materials for a period of one year. This warranty is limited to claims submitted in writing within a one-year period following the date of purchase. If any part of your new product fails because of a manufacturing defect within the warranty period dickinson offers to replace said parts free of charge, provided, however, that such parts have not been improperly repaired, altered or tampered with or subjected to misuse, abuse or exposed to corrosive conditions. This warranty, however, is limited by certain exclusions, time limits and exceptions as listed below. Read these limitations and exclusions carefully.

TIME LIMIT : This warranty is given too and covers only the original purchaser. Coverage terminates one year from the date of purchase for parts replacement.

EXCLUSIONS : This warranty does not cover or include : (a) Any normal deterioration of the product and appearance of items, due to wear and/or exposure; (b) any guarantees, promises, representations, warranties or service agreements given or made by an authorized distributor or other person selling this product, other than those specifically stated herein; (c) any damage or defect due to accident, improper repair, alteration, unreasonable use including failure to provide reasonable and necessary maintenance, misuse or abuse of the equipment, or exposure to corrosive conditions. This warranty is conditioned upon normal use, reasonable and necessary maintenance and service of your product, and written notice being given promptly upon Buyer's discovery of a warranty claim, pursuant to paragraph 6 below. Reasonable and necessary maintenance is maintenance, which you are expected to do yourself or have done for you. It is maintenance, which is necessary to keep your product performing its intended function and operating at a reasonable level of performance.

DAMAGE LIMITATION WARNING : IN NO EVENT SHALL dickinson BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, INCONVENIENCE, EXPENSES FOR TRAVEL, LODGING TRANSPORTATION CHARGES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.

ORAL OR IMPLIED WARRANTY LIMITATIONS : The foregoing warranty is exclusive and in lieu of all other warranties, written or oral, expressed or implied, including but not limited to any warranty or merchantability or fitness for a particular purpose.

TRANSFER LIMITATIONS : This warranty is not assignable or transferable. It covers only the original purchaser.

CLAIM PROCEDURE : In the event of a defect, problem or that a breach of this warranty is discovered, in order to protect any warranty rights you must promptly notify dickinson. Give name, address, and model name, location of unit, description of problem and where you can be reached during business hours.

RESERVED RIGHT TO CHANGE : dickinson reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.

SECOND OR SUBSEQUENT OWNER : dickinson does not give any warranty to secondary or subsequent purchasers, and it disclaims all implied warranties to such owners.

INSPECTION : To assist you in avoiding problems with your product and to validate this warranty you are required to do the following : (a) read the warranty; (b) inspect the product. Do not accept delivery until you have examined the product with your supplier; (c) ask questions about anything you do not understand concerning the product.

OWNER REGISTRATION : Fill out the **WARRANTY CARD** within 30 days from the date of delivery.

WARRANTY : RETURN OF THE CARD IS CONDITION PRECEDENT TO WARRANTY COVERAGE AND PERFORMANCE. IF YOU DO NOT FILL OUT AND MAIL THE CARD AS DIRECTED, YOU WILL NOT HAVE A WARRANTY.

LEGAL RIGHTS : This warranty gives you specific legal rights and you may also have other rights, which may vary within different government jurisdictions.