

SIDEKICK 14
WARNINGS & INSTRUCTIONS
MODEL: PG14BB

⚠ WARNING

FOR OUTDOOR USE ONLY

⚠ DANGER

If you smell gas:

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

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

⚠ 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.

⚠ WARNING

- To installer or person assembling this appliance: Leave this manual with this appliance for future reference.
 - To consumer: Keep this manual with this appliance for future reference.
- This instruction manual contains important information necessary for the proper assembly and safe use of this product. Read and follow all warnings and instructions before assembling and using this appliance. Do not discard this instruction manual.

⚠ WARNING

Take care the openings at side and rear of the appliance are not obstructed, or that air flow is restricted by placing items or other appliances close to, or adjacent to openings. Do not build this appliance into a cavity or enclosure.

⚠ DANGER

- Never operate this appliance unattended.
- Never operate this appliance within 10 ft (3 m) of stored LP gas cylinder.
- Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
- Never allow oil or grease to get hotter than 400°F (200°C). If the temperature exceeds 400°F (200°C), or if oil begins to smoke, immediately turn burner or gas supply OFF.
- Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
- If a fire should occur, keep away from appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

⚠ WARNING

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

⚠ WARNING

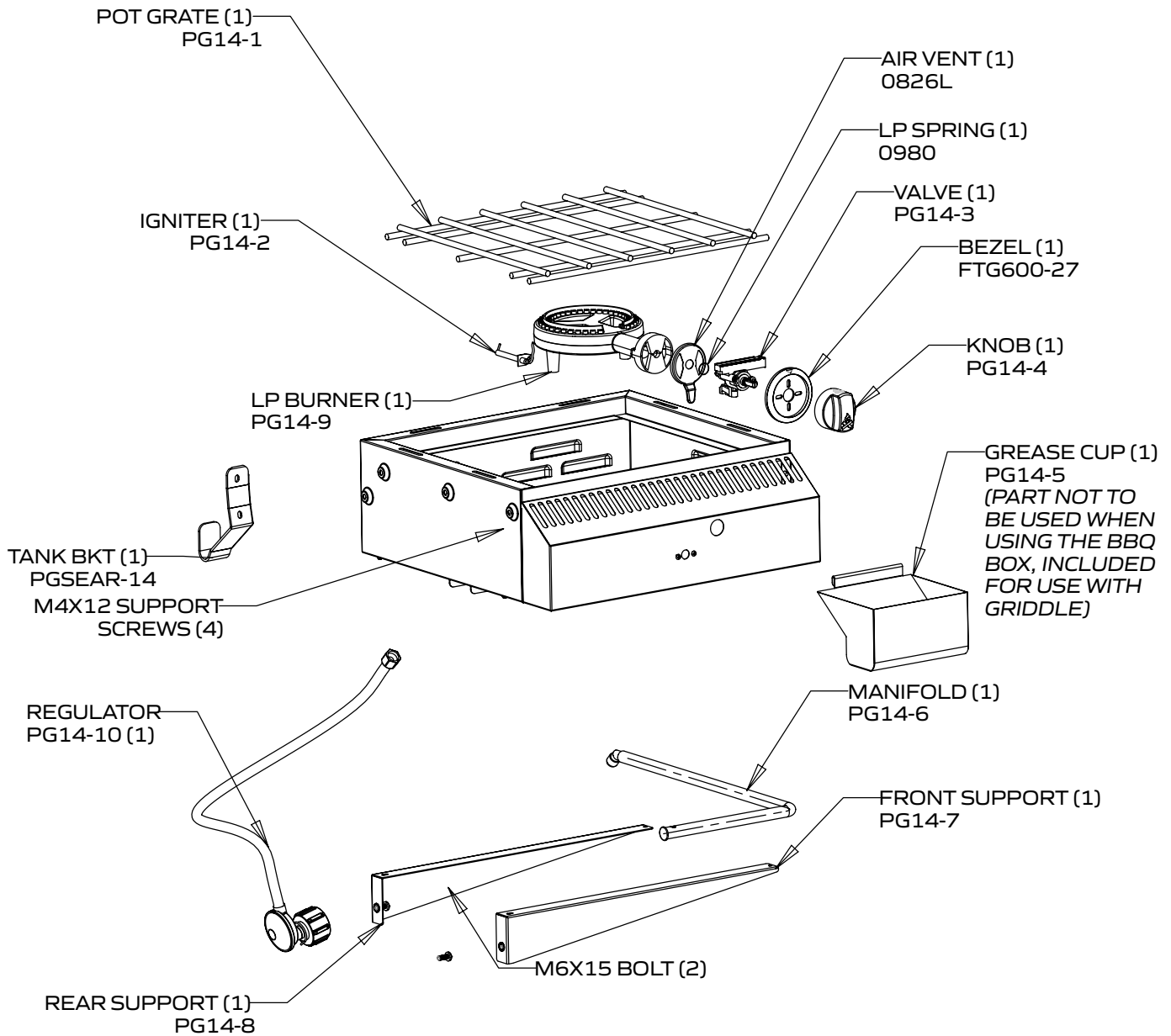
This appliance is not for frying turkeys.

PARTS LIST

PG14-11 HARDWARE KIT

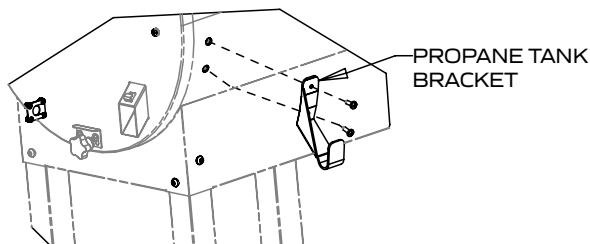
QTY 7 M6X15 SCREWS

QTY 4 M4X12 SCREWS

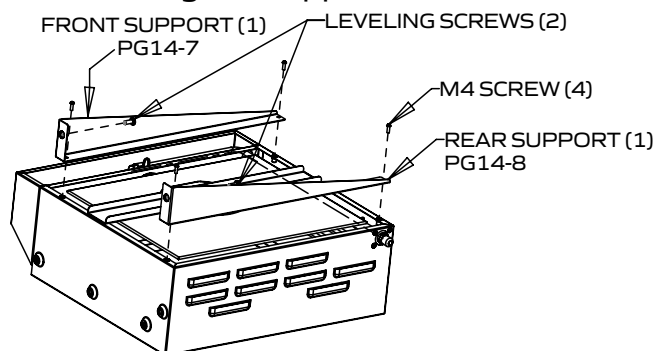


0221 PG14BB

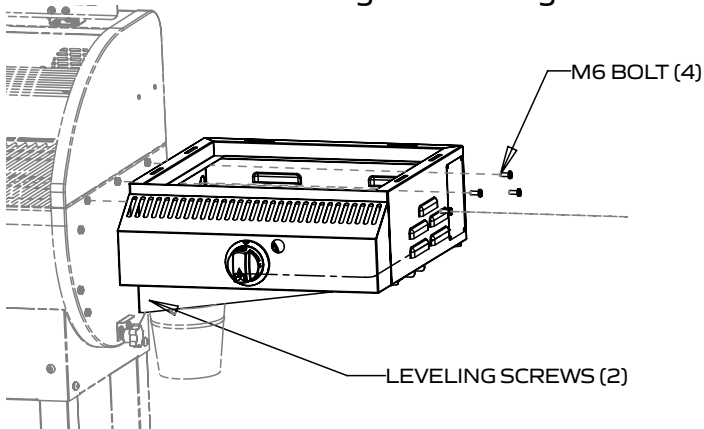
1. Remove Qty (2) bolts from drum as shown.



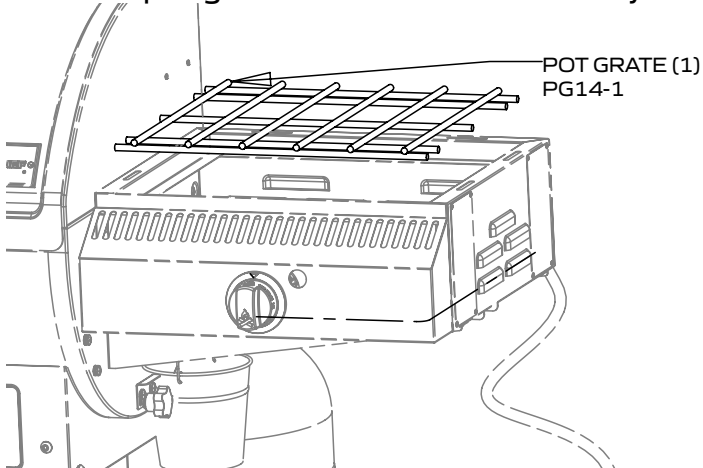
2. Install the propane tank bracket as shown using existing hardware.
3. Remove side shelf from grill.
4. Install front and rear support brackets as shown using the supplied hardware.



5. Install PG14 to pellet grill as shown using the shelf hardware.
6. Level the PG14 using the leveling screw.



6. Install pot grate and included accessory.



Note: The grease cup that is included with this product will only be needed when using a griddle. It is not needed when using the other accessories.

⚠ WARNING

Leak test must be performed before lighting the grill. Refer to leak test instructions for proper testing.

1. Do NOT leave this appliance unattended while in use. The user must remain in the immediate area of the product and have a clear view of the product at all times during operation.
2. Keep children and pets away from burner at all times.
3. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance.
4. For OUTDOOR use only. Do NOT use in a building, garage or any other enclosed area. Do NOT use in or on recreational vehicles or boats. NEVER use this appliance as a heater.
5. Do not operate appliance under ANY overhead construction. Keep a minimum clearance of 3 feet (1 m) from the sides, front and back of appliance to ANY construction. Keep the area clear of all combustible material and flammable liquids, including wood, dry plants and grass, brush, paper, and canvas.
6. Use ONLY on a level, stable non-combustible surface like bricks, concrete or dirt. Do NOT use this appliance on any surface that will burn or melt like wood, asphalt, vinyl, or plastic.
7. Keep the fuel supply hose away from any heated surfaces.
8. To prevent accidental fires, before using the appliance ensure that the hose is not damaged and all joints and connections are not leaking by turning on the cylinder valve, leave the burner valve closed, and apply a soapy solution to the joints and connections. If a continuous hissing sound is heard, or if the soapy solution bubbles, there is a leak. Do not use the appliance if

- there is a leak. Replace the faulty parts.
9. Extinguish all open flames before connecting the gas supply to the appliance and before checking for leaks.
 10. When cooking with oil or grease, a thermometer **MUST** be used.
 11. **NEVER** allow oil or grease temperature to get hotter than 400°F (200°C). If the temperature exceeds 400°F (200°C) or if oil begins to smoke, **IMMEDIATELY** turn burner off.
 12. When cooking with oil or grease, fire extinguishing materials shall be readily accessible. In the event of an oil or grease fire do **NOT** attempt to extinguish with water. Use a Type BC dry chemical fire extinguisher or smother fire with dirt, sand or baking soda.
 13. **NEVER** overfill a cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.
 14. When frying with oil or grease, all food products **MUST** be completely thawed and towel dried to remove excess water. Failure to completely thaw and dry food may cause oil or grease to overflow. Follow instructions in this manual for frying foods.
 15. When frying, slowly submerge food products into the oil or grease. Do **NOT** drop.
 16. **DO NOT** place an empty cooking vessel on the appliance while in operation. Use caution when placing anything in the cooking vessel while burner is in operation.
 17. In the event of rain, hail, sleet or other forms of precipitation, while cooking with oil or grease, **IMMEDIATELY** turn off burner(s) and gas supply, then cover cooking vessel. Do **NOT** attempt to move the appliance or the cooking vessel.
 18. Avoid bumping or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
 19. Do **NOT** move the appliance when in use. Allow unit to cool to 115°F (45°C) before moving or storing.
 20. This appliance will be hot during and after

- use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
21. In case there is a fire, call the local fire department or dial 911. Stay clear from flames. Do not attempt to extinguish an oil or grease fire with water.
 22. Use only accessories, such as cooking vessels recommended by the manufacturer, to allow safe and proper performance of the product. Never use a cooking vessel larger than the capacity and diameter recommended by the manufacturer. Maximum cooking vessel size is 14" diameter and 12" height.
 23. This product is not intended for commercial use.
 24. Always allow the appliance to cool before covering the patio cover.
 25. Always cover the appliance, with patio cover (if supplied), when not in use.
 26. In the event the appliance has been exposed to water, tilt the appliance forward and allow water to drain from the burners before attempting to ignite.
- Use appliance only with LP (propane) gas and the regulator/valve assembly supplied with the appliance.
 - Installation must conform with local codes, or in their absence with National Fuel Gas Code, NFPA 54/ANSI Z223.1. Handling and storage of LP cylinders must conform to LP Gas Code NFPA/ANSI 58. Appliance is not for use in or on recreational vehicle and/or boats.
 - Do not modify this appliance. Modifications will result in a safety hazard.
 - Apartment Dwellers: Check with management to learn the requirements and fire codes for using an LP Gas appliance at an apartment. If allowed, use outside on the ground floor with a 10 ft/3 m clearance from walls or rails. Do **NOT** use appliance on or under any apartment, condominium balcony or deck.
 - Before opening LP tank valve, check the



coupling nut for tightness. When appliance is not in use, turn off control knob and LP tank valve on supply cylinder.

- Never use LP tank if visibly rusted, damaged, or out of date.
- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct, clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- The regulator may make a humming or whistling noise during operation. This will not affect the safety or use of the appliance.
- Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. See product sheet for hose & regulator information.
- Do not block holes in bottom or sides of appliance.
- Never operate appliance with LP tanks out of correct position specified in Assembly Instructions.
- Always close LP tank valve and remove coupling nut before moving LP tank from specified operating position.
- NEVER store a spare LP tank under or near appliance or in enclosed areas. NEVER fill the cylinder beyond 80% full. An overfilled spare LP tank is hazardous due to possible gas released from the safety relief valve. Failure to follow these instructions exactly could cause a fire resulting in death or serious injury.
- If you see, smell, or hear escaping gas, immediately get away from the LP tank/appliance and call your fire department.
- All spare LP tanks must have safety caps installed on the LP tank outlet.



LP Tank Removal, Transport and Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise

by hand only. Do not use tools to disconnect. Place dust cap on cylinder valve outlet whenever cylinder is not in use. Only install the type of dust cap on the cylinder outlet valve that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle, which may become overheated by the sun.
- Do not store LP tanks in an area where children play.
- When the appliance is not in use, the gas must be turned off at the supply cylinder. Storage of the appliance indoors is permissible only if the cylinders disconnected and removed from the appliance.
- Supply cylinders must be stored outdoors out of the reach of children, and shall not be stored in a building, garage, or any other enclosed area.

LP Tank

The LP tank used with your appliance must meet the following requirements:

- The tank must be approximately 31.1 cm/12 in diameter x 46 cm/18.25 in tall with a marked 20 lb/9.07 kg LPG capacity or 47.6 lb/21.6 kg water capacity as stated by the tank manufacturer.
- Be constructed and marked in accordance with specifications for LP tank 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.
- The propane cylinder used with this appliance must include a collar to protect the cylinder valve.

LP tank valve must have:

- Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.

- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.
- LP tank must be arranged for vapor withdrawal.

LP (Liquefied Petroleum Gas)

- LP gas is non-toxic, 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 Tank Filling

- Use only licensed and experienced dealers.
- LP dealer must purge tanks before filling.
- Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tanks will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank 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 tank, 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 Tank Exchange

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

LP Tank Leak Test

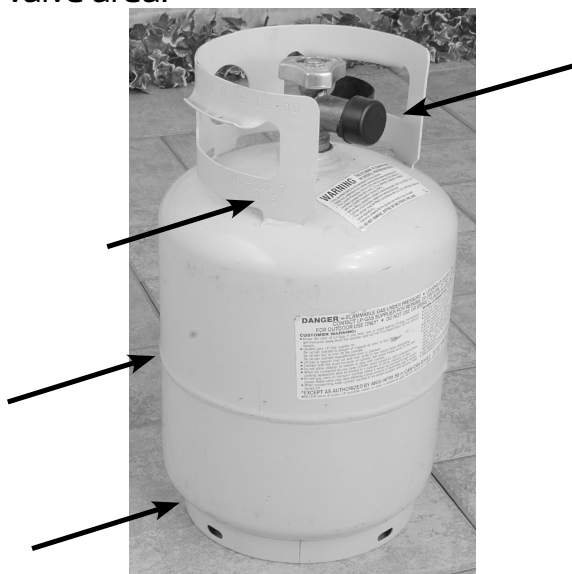
⚠ WARNING

Appliance must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep appliance away from open flames or sparks.

For your Safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.

Use a clean paintbrush and 50/50 soap and water solution. Use mild soap and water. Do not use household cleaning agents. Damage to gas train components can result. Brush soapy solution onto all weld seams and entire valve area.

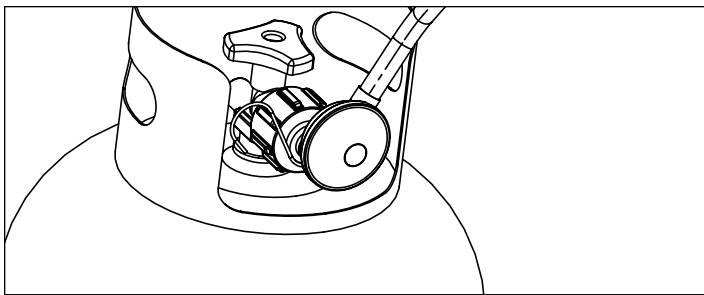


⚠ WARNING

If "growing" bubbles appear, do not use or move the LP tank. Contact an LP gas supplier or your fire department.

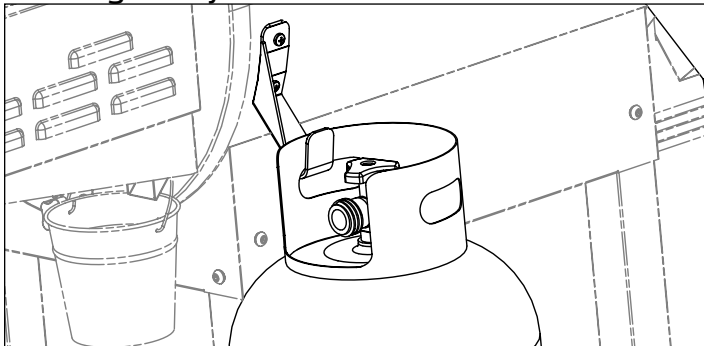
Connecting Regulator To Appliance

Use an adjustable or 3/4" wrench to connect the regulator hose to the stove. Tighten securely with wrench. Do not use appliance before checking for leaks. See section Leak Testing.



Installing The Lp Gas Cylinder Onto The Grill

1. Check that the cylinder valve is closed by turning the knob clockwise.
2. Hang the cylinder from the tank hook.



3. Orient the cylinder such that the valve opening faces the left side of the grill, and so that the hose is not kinked or damaged.

⚠ DANGER

Keep the fuel supply hose away from any heated surfaces.

4. Attach or detach regulator to the LP gas cylinder only when cylinder is at rest in the tank holder.
5. Hold regulator, insert nipple (B) into LP tank valve. Hand tighten coupling nut, holding regulator in a straight line (C) with LP tank valve so as not to cross thread the connection.



(B) Nipple has to be centered into the LP tank valve



(C) Hold coupling nut and regulator as shown for proper connection to LP tank valve

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

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

- Do not insert any foreign objects into the valve outlet. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- Never attempt to attach this appliance to the self-contained LP gas system of a camper or trailer or motor home.

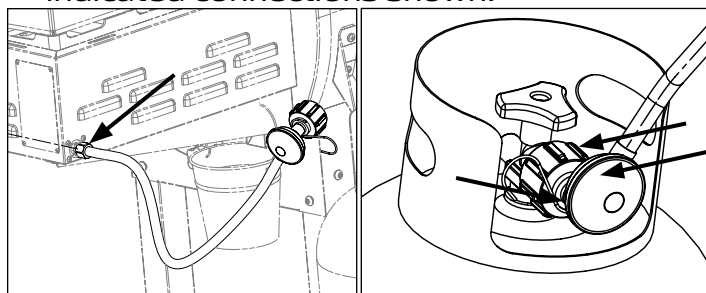
⚠ WARNING

Appliance must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep appliance away from open flames or sparks.

NOTE: ○ represents off.

Leak Testing

1. Turn all control knobs to OFF.
2. Be sure regulator is tightly connected to LP tank.
3. Slowly open LP tank valve by turning hand wheel counter clockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct the leak before proceeding.
4. Brush 50/50 soap and water solution onto indicated connections shown.



5. If “growing” bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot

be stopped, do not try to repair. Call for replacement parts. Order new parts by giving the serial number, model number and name of items needed to the Service Center at 1.800.650.2433.

6. Always close LP tank valve after performing tank leak test by turning hand wheel clockwise.

⚠ WARNING

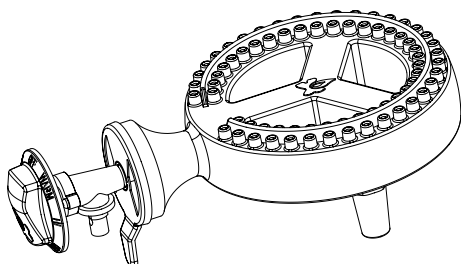
- Do not use appliance until leak checked.
- If you cannot stop a gas leak, immediately close LP tank valve and call LP gas supplier or your fire department!

Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hose assembly before using appliance. Use only valve/hose/regulator specified by manufacturer. See product sheet for hose & regulator information.

Valve Check

Visually inspect the valve to burner assembly to ensure the orifice is properly located in the burner. As shown.



Low FLOW Mode

This regulator is equipped with a Low-Flow detection device for your safety.

Troubleshooting

To prevent your regulator and tank from going into Low-Flow Safety Mode, follow these simple guidelines:

1. **TIGHTEN.** Ensure that all control knobs on the stove and tank are turned OFF. Use a wrench to connect hose to stove. Connect regulator to tank. Securely tighten.
2. **SLOWLY OPEN.** Twist open the knob on your propane tank slowly. When opened too quickly, the regulator will enter into Safety Mode, which greatly reduces heat output and gas flow to your stove.

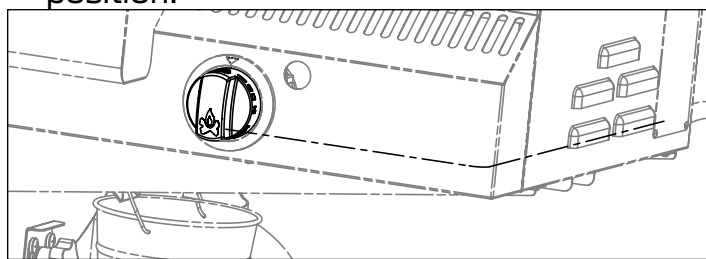
Lighting Instructions

Follow the instructions exactly.

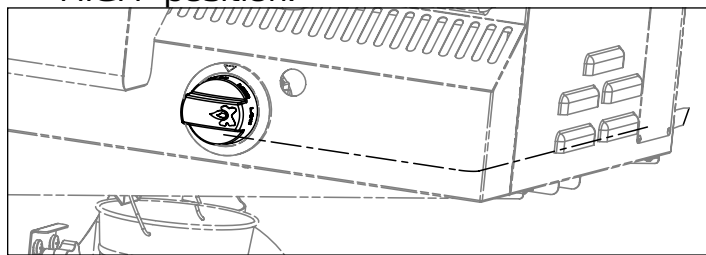
1. Check that the burner control knob and the cylinder valve are turned to the “OFF” position.
2. Turn on the fuel supply by rotating the cylinder valve knob counter-clockwise to full open.
3. **DO NOT** stand with head, body, or arms over the grill when lighting.

Lighting The Main Burner

1. Make sure the control knob is in the “OFF” position.



2. Push and turn the control knob to the “HIGH” position.



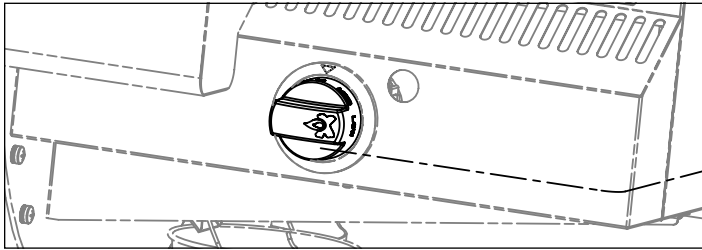
3. If ignition does NOT occur in 5 seconds, turn control knob to “OFF”, wait 5 minutes to allow gas to dissipate and repeat lighting procedure. If burner does not ignite, wait 5 minutes, see “Match Lighting the Main Burners” section.
4. To turn off, turn the control knob clockwise until it locks in the “OFF” position. This does not turn off the gas flow from the cylinder.

Note: If burner does not light or flame is too low, you may have spider or other insect blockage in burner. See “Burner Assembly/Maintenance” under Proper Care and Maintenance. Also refer to Low Flow section.

Match Lighting The Main Burners

1. Turn the burner control knob to “OFF”.

2. Use a long nose lighter and place through lighting hole in the front of the grill to approximately 1/2" (1 to 2 cm) from the burner.



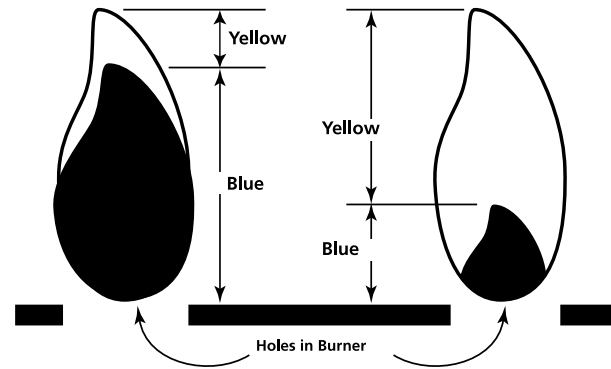
3. Turn on the control knob to the "HIGH" position. The burner should light within 5 seconds.
4. If the burner does not light, turn the control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
5. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. DO NOT attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section of this manual.

Turning LP Cooker Off

- Turn knob to OFF position.
- Turn LP tank OFF by turning hand-wheel clockwise to a full stop.

Burner Flame Check

- Light burner; rotate knob from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. The air damper mounted on the front of your burner helps to control the amount of primary air that mixes with the LP gas. A blue flame with little or no yellow flame provides the best heat. Adjust the air damper by turning it clockwise or counterclockwise until the desired flame is achieved. Curing of paints and parts will produce an odor only on first use.

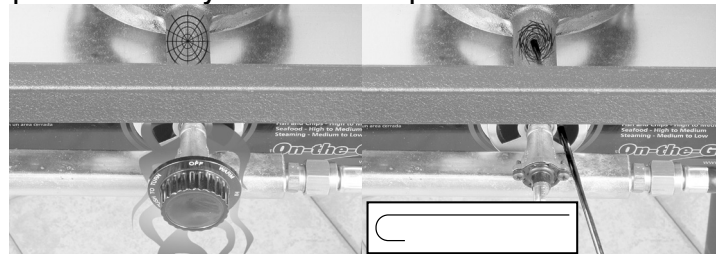


⚠ WARNING

All cleaning and maintenance should only be done when the appliance is cool and with the fuel supply turned off at the LP cylinder. DO NOT clean any part in a self-cleaning oven. The extreme heat will damage the finish.

Cleaning The Burner

NOTE: Spiders and small insects can spin webs and build nests inside the burner. This especially occurs in late summer and fall before frost when spiders are most active. These nests can obstruct gas flow and cause a fire in and around the burner and orifice. Such a fire can cause operator injury and serious damage to the appliance. To help prevent a blockage and ensure full heat output, clean and inspect burner tube often (once or twice a month). NOTE: Water or air pressure may not clear a spider web.



Steps for cleaning the Burner:

1. Remove orifice/valve from burner.
2. Look inside the burner tube for nests, webs, or mud.
3. To remove the above obstructions, use an accessory flexible venturi brush or bend a small hook on one end of a long flexible wire or use an air hose.
4. Inspect and clean the burner if needed.
5. Reattach orifice/valve to burner.

Cleaning and Maintenance

Correct care and maintenance will keep your appliance operating smoothly. Clean regularly as determined by the amount of use. NOTE: Clean the entire appliance each year and tighten all hardware on a regular basis (1-2 times a year or more depending on usage). Cleaning should be done where detergents won't harm patio, lawn, or the like.

Suggested Cleaning Materials

- Mild dish washing liquid detergent
- Wire brush
- Nylon cleaning pad
- Hot water
- Paper clip
- Soft brass bristled brush

Component Cleaning:

- **BURNER:** Wire brush loose corrosion from burner exterior. Clean clogged gas port holes with an opened paper clip. Replace corroded or damaged burners that would emit excess gas.
- **COOKING SURFACES, POTS AND PANS:** Clean the cooking surface with soapy water and a nylon cleaning pad.
- After appliance has cooled, wipe areas where paint and finish have burned off to minimize rusting.

Using a Thermometer

Prior to lighting, position thermometer clip so that at least 1/2" of thermometer tip is submerged in oil. Reposition thermometer as necessary to cook. Continue to use thermometer until burner is turned off.

If Frying:

- Follow instructions provided by the appliance manufacturer.
- When cooking with oil or grease, a thermometer must be used.
- Introduction of water from any source into the cooking oil or grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil and grease, all food products **MUST** be completely thawed and towel dried to remove water before being immersed in the fryer.

- Be sure thermometer is in good working condition. To check the thermometer, insert it into a pot of boiling water and ensuring that it registers approximately $212^{\circ}\text{F} \pm 20^{\circ}\text{F}$ ($100^{\circ}\text{C} \pm 10^{\circ}\text{C}$). If it does not function properly, obtain a replacement thermometer specified by the manufacturer before using the appliance.
- When frying with oil or grease, do not use a pot deeper than 6"(132mm)
- Do not over fill the pot with cooking liquid. Never fill appliance more than half full of cooking liquid or past the maximum fill line (a permanent marking on fryer).
- If cooking liquid has spilled and ignited, do not attempt to extinguish with water. Immediately turn gas supply OFF at the supply cylinder and:
 1. Extinguish flames using a BC type fire extinguisher as recommended by the fryer manufacturer; or
 2. Smother flames with dirt or sand.
 3. In case there is a fire, call the local fire department or dial 911.
 4. To avoid accidental burns from burner flame or hot cooking liquid, turn the burner off before inserting or removing food from the fryer.
- When removing food from the fryer, be sure to avoid burns from hot cooking liquid drippings.

LIMITED WARRANTY

Camp Chef No-Hassle Warranty

Here at Camp Chef we stand by our products and take pride in our customer service. Because of this, your new Camp Chef product comes with a No-Hassle Warranty. We warrant that our products will be free from defects in all materials and workmanship (excluding paint and finish) for the Warranty Coverage Period described below. This warranty is extended only to the original consumer purchaser. During the Warranty Coverage Period, we will (at our sole option) replace any defective part or product covered by this warranty when provided with proof of purchase. The replacement will be without charge.

Required Maintenance:

Clean your product after each use to maintain its finish and prolong its lifespan. Wipe away all grease and ashes. Keep metal products free of moisture, salts, acids and harsh fluctuations in temperature. Product paint and other finishes are not covered by this warranty. The exterior finish of the product will wear down over time.

Coverage Details:

Warranty does not cover normal wear of parts or damage caused by misuse, abuse, overheating and alteration. No alterations are covered in this warranty. Camp Chef is not responsible for any loss due to neglectful operation. Furthermore, this warranty does not cover products damaged or rendered defective due to accident, misuse, abuse, modification, water damage, neglect, improper handling or storage, improper maintenance or installation, incorporation of third party components or exposure to weather, natural disasters such as earthquakes, hurricanes, tornadoes, floods, lightning, fires, or failure to follow instructions for use.

ANY WARRANTIES IMPLIED BY LAW SHALL IN NO EVENT EXTEND BEYOND DURATION OF THIS EXPRESS WARRANTY. Some States do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. REPAIR OR REPLACEMENT AS PROVIDED HEREIN IS YOUR EXCLUSIVE REMEDY FOR ANY DEFECTIVE PRODUCT. IN NO EVENT SHALL WE BE LIABLE FOR ANY SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND ARISING OUT OF THE PURCHASE OR USE OF THIS PRODUCT, WHETHER BASED UPON CONTRACT, TORT, STATUTE OR OTHERWISE. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from State to State.

Please keep all original sales receipts from the authorized dealer. Proof of purchase is required to obtain warranty services. Any parts or products returned without written authorization will be discarded without notice.

To obtain warranty services submit a warranty request at www.campchef.com/warranty-information, email: warranty@campchef.com or call (800) 650-2433. Our English speaking Product Specialists are happy to help, Monday-Friday 7 AM – 5 PM MST.

Warranty applies to the United States and Canada.

WARRANTY COVERAGE PERIODS

| | |
|-------------------------------|----------------------------|
| Pellet Grills | 3 years from purchase date |
| Cooking Systems | 1 year from purchase date |
| Fire Pits | 1 year from purchase date |
| Water Heaters | 1 year from purchase date |
| All other items & accessories | 90 days from purchase date |