



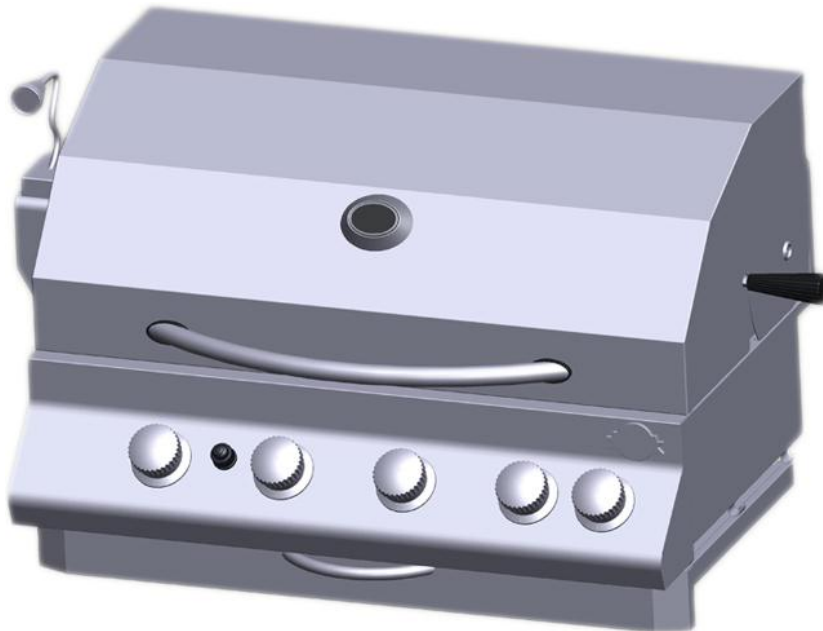
JACKSON GRILLS INC.  
#106-2480 Mt. Lehman Rd.  
Abbotsford, BC  
V4X 2N3  
TELEPHONE: (604) 855-6756  
FAX: (604) 855-5373  
SUPPORT: support@jacksongrills.com  
WEB SITE: www.jacksongrills.com

## ASSEMBLY, USE AND CARE MANUAL

**MODEL NO: JLSBI / JLS700BI**



**MODEL NAME: LUX Series 3/4 Burner Built In**



**FOR OUTDOOR  
USE ONLY**



### **DANGER**

If you smell gas:

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



### **WARNING**

1. Do not store or use gasoline or other flammable liquids or 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.

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## Message to Our Users

Thank you for purchasing your new Jackson Grill. We hope you will have great enjoyment in using our fine product.

Do not attempt to assemble and use this grill unless you read this entire manual thoroughly. Keep the manual in a handy place as it has answers for questions that may occur in your future use. Please record the serial number of your grill in your owner's manual.

Any questions please feel free to contact our service center or your local dealer; please refer to this Model No. JLSBI (LUX Series 3 Burner Built In) or JLS700BI (LUX Series 4 Burner Built In). Thank you.

**VERY IMPORTANT: ANY PROBLEMS, PLEASE CONTACT OUR SERVICE CENTER AT 1-888-287-3333.**

**NOTE: THIS APPLIANCE IS NOT INTENDED TO INSTALL IN OR ON RECREATIONAL VEHICLES OR BOATS.**

**THIS APPLIANCE IS FOR OUTDOOR USE ONLY.**

**DEAR INSTALLER / ASSEMBLER: PLEASE LEAVE THIS MANUAL WITH THE CONSUMER.**

**DEAR CONSUMER: PLEASE KEEP THIS MANUAL FOR FUTURE USE.**

### **!!! WARNING !!!**

**Failure to follow all manufacturers' instructions could result in serious bodily injury and/or property damage.**

### **!!! CAUTION !!!**

**Some parts of this grill may have sharp edges—especially as mentioned in this manual! Wear suitable protective gloves if necessary.**

**A special message to our customers:**

Thank you for choosing the Jackson Grill for your new gas grill. This appliance is designed with quality components and we are confident that it will provide you with years of excellent operation. Please take the time to read the whole manual and familiarize yourself with all of the features of the Jackson Grill. This manual also contains important safety information and operation instructions. Ensure that this manual remains handy to the barbeque for quick reference. If you need to obtain replacement parts for your Jackson Grill, contact your local dealer.

NOTE: It is normal for stainless steel surfaces to discolor due to high heat given off from the barbeque burners.

Please take the time to fill out and return the Ownership and Registration Card below. It can be mailed to:

**Jackson Grills Inc.  
#106-2480 Mt. Lehman Rd.  
Abbotsford, BC  
V4X 2N3**

**Or Fax: 1-877-855-5373**

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**Please complete and return within 10 days. Thank you.**

**Mr. Mrs. Ms. Miss**

<b>First Name:</b>	<b>Initial:</b>	<b>Last Name:</b>
<b>Street:</b>	<b>Apt. #:</b>	
<b>City:</b>	<b>State/Province:</b>	<b>Zip/Postal:</b>
<b>Phone:</b>	<b>Email:</b>	
<b>Date of Purchase:</b>	<b>Dealer:</b>	
<b>Model:</b>	<b>Serial #:</b>	
<b>Comments:</b>		

***Thank you for taking the time to fill out this Ownership and Registration Card***

# Important

The symbols and boxes shown below explain what each symbol means.  
Read and follow every message found in this manual.

## !!! DANGER !!!

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

## !!! WARNING !!!

**WARNING:** Warning of the possibility of serious bodily injury if the instructions are not followed strictly. Be sure to always read and follow all of the instructions.

## !!! CAUTION !!!

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

## !!! WARNING !!!

### FOR YOUR SAFETY

1. Shut off the gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

## !!! WARNING !!!

### FOR YOUR SAFETY

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

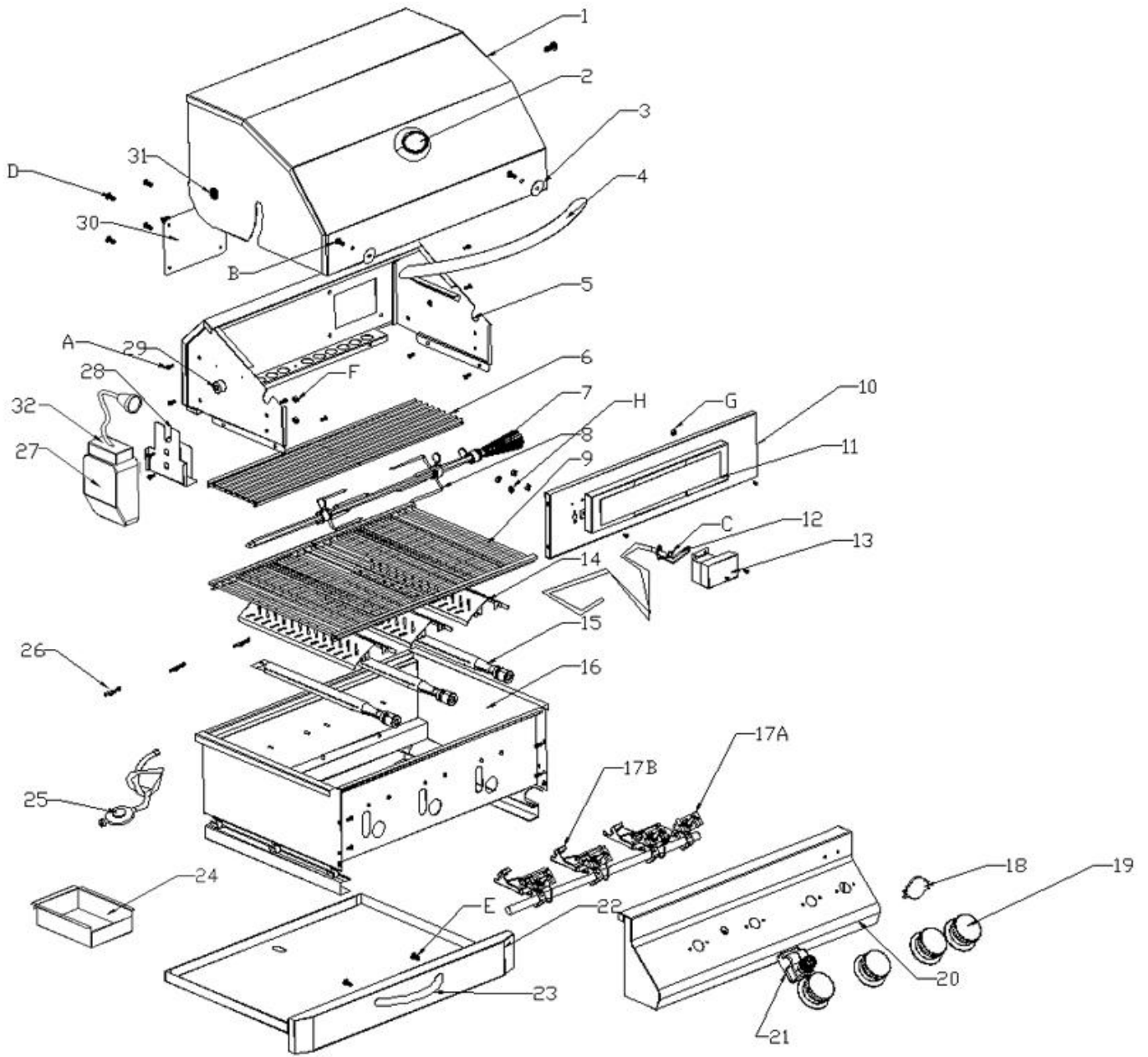
## Installation Safety Precautions

### **!!! WARNING !!!**

Do not try to install this appliance without reading the “INSTALLATION SAFETY PRECAUTIONS” section of this manual.

1. This grill is designed to use L.P. gas only. Only use this grill with L.P. gas and the regulator assembly supplied by the manufacturer. This grill is supplied with a Natural Gas Conversion Kit. When converting to Natural Gas, a qualified Gas installer should perform all gas conversions. See conversion section of this manual.
2. The installation of this appliance must conform with local codes or, in the absence of local codes, with the **National Fuel Gas Code, ANSI Z223. 1, or CAN/CGA-B149.2 Propane Installation Code.**
3. The L.P. tank used must conform with the specification for L.P.-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.**
4. The motor must be electrically grounded in accordance with local codes or, in the absence of local codes, with **the National Electrical Code, ANSI/NFPA 70-1990, or the Canadian Electrical Code, CSA C22.1.** Keep the power cord of the motor away from the hot surfaces of the grill while in use. Remove and store the motor in a dry place when not in use.
5. This grill is safety certified for use in the United States and Canada only. Never modify to use in other places. Modification may cause serious body injury or property loss.

# Exploded View & Parts List



\* May not be exactly as shown

## Exploded View & Parts List

REF#	DESCRIPTION	Q'TY	REF#	DESCRIPTION	Q'TY
01	Hood	1	17A	Gas Valve, Rear Burner	1
02	Thermometer	1	17B	Gas Valve, Main Burners	4
03	Red Insulator	2	18	Logo Badge	1
04	Hood Handle	1	19	Control Knobs	4/5
05	Inner Hood	1	20	Control Panel	1
06	Warming Rack	1	21	Rear Burner Ignition Module	1
07	Rotisserie Handle	1	22	Grease Pan	1
08	Rotisserie Rod/Forks	1	23	Grease Pan Handle	1
09	Cooking Grids	2	24	Grease Cup	1
10	Rear Burner Mount	1	25	Propane Hose	1
11	Rear Burner Cell	1	26	Burner Cotter Pin	3/4
12	Rear Burner Electrode	1	27	Rotisserie Motor	1
13	Rear Burner Electrode Cover	1	28	Rotisserie Motor Bracket	1
14	Flame Diffusers	3/4	29	Hood Spacer	2
15	Main Burners	3/4	30	Inner Hood Cover	1
16	Firebox	1	31	Hood Washer	2
			32	LED Rotisserie Light	1

**\*\* Part number format for ordering replacement parts is as follows: JLSBI-REF# or JLS700BI-REF#**

**Example: JLS700BI-11 : LUX700 Built In Rear Burner Cell**

# Assembly Instructions

Please ensure the proper tools are used for ease of installation.

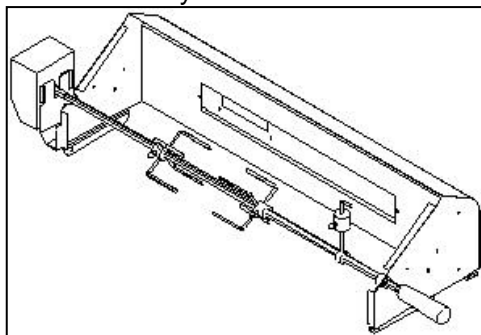
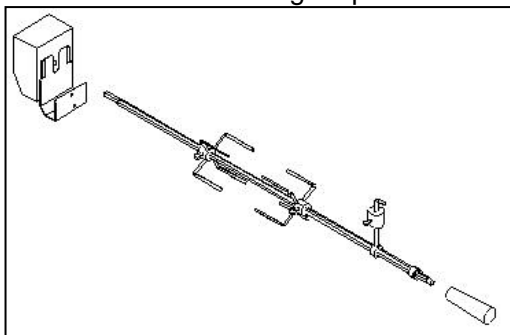
Please remove all components from the packaging and inspect all components to ensure there is no damage to any components in the packaging. Please remove all packaging from all components of the gas grill before operating.

## ■ Tool Required for Assembly:

1. #2 Phillips screwdriver.

## ■ Rotisserie Kit Installation:

1. Carefully remove the rotisserie kit parts from the packaging.
2. Install the motor mounting bracket supplied to the left hand side of the inner hood.
3. Install the motor on the motor bracket.
4. Place the forks and counter balance on the rotisserie rod in the desired location.
5. Place the rotisserie rod into the motor. Slide the rotisserie rod bushing over the opposite end of the rod and drop into the cut out provided in the inner hood side. Tighten the thumb-screw provided with the rotisserie rod bushing.
6. When in use, spin the rod with your desired food until the weight of the food is at the bottom. Install the counter balance straight up to effectively balance the rotisserie system.



## ■ Flame Diffusers, Cooking Grids Installation:

1. Remove the flame diffusers from the packaging. Please ensure that all protective plastic has been removed from these parts. These flame diffusers should be placed on the pins provided on the firebox front and rear. Ensure that all of the flame diffusers have been installed correctly on the pins provided or the unit will not work correctly.
2. Once the flame diffusers have been installed, the cooking grids can be installed into the grill. Place the cooking grills on the upper ledge of the firebox.
3. Remove warming rack from packaging and install above cooking grids on the 2 brackets on the inner hood.

## ■ Rear Burner Igniter:

1. Unscrew the plastic/rubber cap from the rear burner ignition module and insert the supplied AAA battery, positive side facing out. Re-install cap.

## ■ LED Light:

1. Open the folding access panel on the underside of LED light base and install 3 supplied AAA batteries.



# Gas Connection

**ONLY USE THE REGULATOR AND HOSE ASSEMBLY PROVIDED WITH THIS GRILL. REPLACEMENT PRESSURE REGULATORS AND HOSE ASSEMBLIES MUST BE THOSE SPECIFIED BY THE MANUFACTURER.**

This is a L.P. (Liquefied Petroleum Gas) configured grill. Do not attempt to use a natural gas supply unless the grill has been reconfigured for natural gas use.

The installation of this appliance must conform with local codes or, in the absence of local codes, with the **National Fuel Gas Code, ANSI Z223. 1, or CAN/CGA-B149.2 Propane Installation Code.**

## ■ L.P. tank Requirements:

**The L.P. tank used with your grill must meet the following requirements:**

2. Measurement: 12”(30.5cm) (Diameter) X 18” (45.7cm) (Tall)
3. Maximum Capacity: 20lbs. (9Kg)
4. Constructed and marked in accordance with the specification for L.P.-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.** See L.P. tank collar for marking.
5. Be arranged for vapor withdrawal.
6. Has a collar to protect the tank valve.
7. No dents or rust. A dented or rusty L.P. tank may be hazardous.

## ■ L.P. tank valve used must meet the following requirements:

1. Have type I outlet compatible with regulator provided.
2. Have safety relief valve.
3. UL listed Overfill Protection Device (OPD), This OPD safety feature is identified by a unique triangular hand wheel. **Only use tanks equipped with this type of valve. (as the figure shown below)**

## **For your safety:**

Ensure that the black plastic grommets of the regulator provided are in place and that the hose does not come into contact with the heat shield or the grill head.

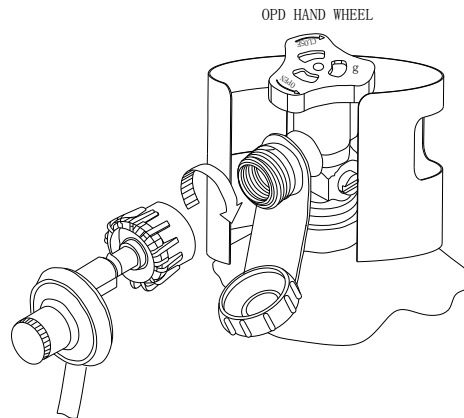
## ■ Connect the regulator to the L.P. tank:

### **VERY IMPORTANT:**

- a. THE REGULATOR SHALL INCORPORATE IN SUCH A LOCATION THAT IT WILL NOT ATTAIN A TEMPERATURE ABOVE 140°F (60°C) .
- b. THE REGULATOR SHALL INCORPORATE A PRESSURE RELIEF VALVE OR OVERPRESSURE DEVICE.
- c. THE INLET OF THE PRESSURE REGULATOR SHALL BE FITTED TO CONNECT THE TYPE I CONNECTION OF THE TANK VALVE PER ANSIZ21.81.
  1. Make sure tank valve is in its full off position (turn clockwise to stop).
  2. Check tank valve to assure it has proper external male threads (type I connection per ANSIZ21.81).
  3. Make sure all burner knobs are in their off position.
  4. Remove the protective cap from L.P. tank valve, Always use cap and strap supplied with valve.
  5. Inspect valve connection port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or plugged equipment. Contact your local L.P. gas dealer for repair.
  6. When connecting the regulator assembly to the valve, hand tighten nut clockwise to a positive stop.

Do not use a wrench to tighten. Use of a wrench may damage quick coupling nut and result in a hazardous condition. (as the figure shown below)

7. Open tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light grill. If a leak is found, turn tank valve off and do not use grill until a local L.P. gas dealer can make repairs.



### **!!! WARNING !!!**

1. **Never insert any foreign objects into the valve outlet. It may damage the valve and cause leaks. Leaking gas may result in fire, explosion, heavy bodily injury, or even death.**
2. **Do not connect this grill to the self-contained L.P. gas system of a motor home or camper trailer.**
3. **Do not use the grill until leak tested.**
4. **Stop and call the fire department if any leaks are detected.**
5. **If you cannot stop a gas leak, close the L.P. tank valve IMMEDIATELY, call L.P. supplier or the fire department.**

### **!!! DANGER !!!**

1. **NEVER store a spare L.P. tank under or near grill or in an enclosed area.**
2. **NEVER fill the tank beyond 80% full. An overfilled spare L.P. tank is dangerous because surplus gas may leak from safety relief valve. The safety relief valve on a L.P. tank could activate to release gas and cause a fire.**
3. **The spare L.P. tank must have safety caps installed on the L.P. tank outlet.**
4. **If any gas leaks are found on the spare L.P. tank, immediately go away from it and call the fire department.**

**VERY IMPORTANT: DISCONNECT THE TANK WHEN THIS GRILL IS NOT IN USE.**

■ **To disconnect L.P. gas tank:**



1. Turn all the knobs off.
2. Turn the tank valve off fully (turn clockwise to stop).
3. Detach the regulator assembly from tank valve by turning the quick coupling nut counterclockwise.
4. Install the protective cap back L.P. tank valve.

# Natural Gas Conversion

Tools required to convert this grill from Propane Gas to Natural Gas (tools not provided):

1. # 2 Phillips screwdriver
2. 7 and 9 mm wrenches

The NG conversion kit is supplied with this grill:

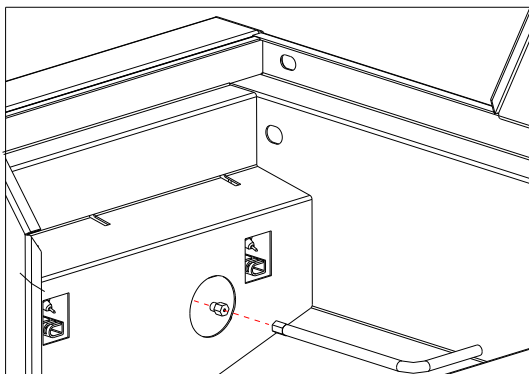
Item	Description	Quantity
1	NG Orifice, Main Burner: #53 drill size 	3/4 pcs
2	NG Orifice, Rotisserie Burner: #53 drill size 	1 pc

The outdoor gas appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing in excess of ½ psi (3.5 kPa).

The outdoor gas appliance must be isolated from the gas supply by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

## ■ MAIN BURNER CONVERSION

1. Remove the cooking grids and flame diffusers.
2. Remove the cotter pins that hold the main burners to the firebox rear wall.
3. Using a 7 mm wrench undo all of the main burner orifices from the underside of the control panel.



4. After all the propane orifices are removed from the grill place them in a safe spot away from your work area. This will ensure you do not re-install the propane orifices.
5. Using an approved thread sealant, replace the main burner orifices with the NEW natural gas orifices supplied.
6. Before reinstalling the main burners make sure to close the air shutter on each burner half of what it is set for propane use. When reinstalling the main burners ensure that the burner is properly placed over the main burner orifice and reinstall the main burner cotter pin on the firebox rear wall.
7. Reinstall the flame diffusers and cooking grids.

## ■ ROTISSERIE BURNER CONVERSION

1. Using a # 2 Phillips screwdriver, undo the 4 screws that hold the back cover plate to the inner hood.
2. Once the cover has been removed use a 9 mm wrench to remove the rear burner orifice from the rear burner. Place the propane rear burner orifice with the main burner propane orifices you removed previously.
3. Install the new rear burner orifice using the wrench.
4. Reinstall the rear burner cover plate using the 4 screws previously removed.

**NOTE:** There is NO air adjustment required when converting the rear burner from Propane Gas to Natural Gas.

Remove the 3/8" flare fitting that attaches the propane hose from the Manifold block inside of the pedestal and replace it with an approved 10' Natural Gas neoprene hose.

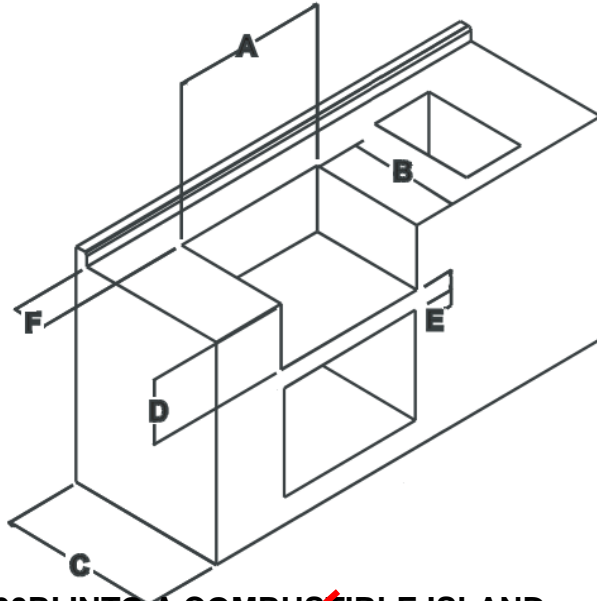
**REMEMBER TO LEAK CHECK ALL FITTINGS AND ORIFICES AFTER ALL OF THE CONVERSION IS COMPLETED, LEAK CHECK ALL FITTINGS AND TEST FIRE ALL BURNERS TO ENSURE PROPER, SAFE OPERATION.**

# Installation

## INSTALLING LUX GRILL MODEL INTO A NON-COMBUSTIBLE ISLAND

ALL DIMENSIONS ARE IN INCHES:

	<u>JLSBI</u>	<u>JLS700BI</u>
A	24.5"	32.5"
B	18"	18"
C	24" min.	24" min.
D	10"	10"
E	3" min.	3" min.
F	5.5" min.	5.5" min.



## INSTALLING JLSBI / JLS700BI INTO A COMBUSTIBLE ISLAND

### **NOTE: IMPORTANT!!!**

If these units are to be installed into a COMBUSTIBLE island a Zero Clearance Box MUST be installed. These zero clearance boxes are only available through your local dealer or Jackson Grills Inc.

Use part numbers: #ZCAN550 / #ZCAN700 for installations into combustible Islands.

	<u>ZCAN550</u>	<u>ZCAN700</u>
A	27.875***	34.875***
B	19.75***	19.75***
D	10.375***	10.375***

\*\*\* Difference between Non Combustible and Combustible island Installations.

Ensure that the constructed island is well secured and the island is level in all directions. Place the grill into the cut out located in the island. Connect the gas line to the gas grill located on the right hand side of this grill. Perform a gas leak test on this connection to ensure a gas leak is **not** present.

### **NOTE:**

PLEASE ENSURE ALL PACKAGING MATERIALS HAVE BEEN REMOVED FROM ALL SURFACES.

# Leak Testing

## ■ GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

## ■ BEFORE TEST

5. Make sure that all packing material is removed from the grill including the burner tie-down straps.
6. Do not smoke while leak testing.
7. Never leak test with an open flame.
8. Make a soap solution with one part liquid detergent and one part water. Prepare a spray bottle, brush, or rag to apply the solution to the connections. For the initial leak test, make sure the L.P. cylinder is full.
5. Grill must be leak tested outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances, and flammable materials.
6. Keep grill away from open flames and/or sparks while testing.

## ■ TO TEST

1. Make sure all control knobs are in the "OFF" position.
2. Make sure the regulator is connected to the L.P. tank tightly.
3. Completely open L.P. tank valve by turning counter clockwise. If you hear a "POP" sound, turn gas off IMMEDIATELY, it indicates a heavy leak at the connection. Call your gas dealer or fire department.
4. Check every connection from the L.P. tank up to and including the connection to the manifold pipe assembly (the pipe that goes to the burner) by brushing or spraying the soapy solution on the connections.
5. If soap bubbles appear, there is a leak. Turn off L.P. tank valve IMMEDIATELY and retighten connections, Open L.P. tank valve again, and recheck.
6. Always close the L.P. tank valve after leak test by turning clockwise.

Only those parts recommended by the manufacturer should be used on the grill. Substitution can void the warranty. Do not use the grill until all connections have been checked and do not leak.

## ■ SAFETY TIPS

1. ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. TANK CHANGE
2. ALWAYS CHECK FOR LEAKS OF EVERY CONNECTIONS BEFORE EACH USE.
3. USE LONG BBQ TOOL TO AVOID BURNS.
4. IF ANY GREASE OR HOT ITEMS FALLING FROM THE GRILL ONTO THE VALVE, REGULATOR, HOSE, ANYTHING CONVEYING THE GAS, CLOSE THE GAS IMMEDIATELY. CHECK THE CAUSE, AND REMOVE THE CAUSE. REPERFORM THE LEAK TEST BEFORE CONTINUING.
5. DO NOT REMOVE THE GREASE TRAY IF THE GRILL HASN'T COMPLETELY COOLED.
6. CLOSE ALL CONTROL KNOBS AND L.P. TANK VALVE WHEN THE GRILL IS NOT IN USE.
7. NEVER MOVE THE GRILL WHILE IN USE OR STILL HOT.
8. DISCONNECTED L.P. TANK IN STORAGE OR BEING TRANSPORTED MUST HAVE A SAFETY CAP INSTALLED. DO NOT STORE AN L.P. TANK IN ENCLOSED SPACES LIKE CARPORT, COVERED PATIO, PORCH, GARAGE OR OTHER BUILDINGS.
9. NEVER LEAVE A L.P. TANK IN A RECREATIONAL VEHICLE OR BOAT WHICH MAY BECOME OVERHEATED BY THE SUN.
10. DO NOT STORE L.P. TANK IN OR NEAR AN AREA WHERE CHILDREN PLAY.
11. DISCONNECTED THE TANK AND REMOVE FROM THE GRILL IF THE GRILL IS STORED INDOORS.
12. ANY OTHER PROBLEM, SEE "TROUBLESHOOTING" OR CONTACT JACKSON GRILLS AT 1-877-855-5373.

# **Installer Final Check List**

- At least 36" clearance maintained from combustible constructions to the sides and back of this grill.
- There is no unprotected combustible construction over the grill.
- All internal packaging removed.
- Burners are sitting properly on orifices.
- Knobs turn freely.
- The regulator & hose connected to grill is provided by the manufacturer (pre-set for 11.0" water column).
- Unit tested and free of leaks.
- User informed of gas supply shut off valve location.

***DEAR CONSUMER, PLEASE KEEP THIS MANUAL FOR FUTURE USE.***

## **Grill Lighting Instructions**

### **■ BEFORE LIGHTING:**

Carefully inspect the gas supply hose before turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced before use, the replacement hose assembly shall be that specified by the manufacturer.

**VERY IMPORTANT: ALWAYS INSPECT THE HOSE BEFORE EACH USE OF THIS GRILL.**

### **■ TO LIGHT MAIN BURNERS OF THE GRILL:**

1. Read instructions before lighting.
2. Turn all knobs to "OFF" then open the L.P. tank valve. Always keep your face and body as far from the grill as possible when lighting.
3. Open lid during lighting.
4. Push and turn any control knob slowly to "HI" position. The built-in igniter will click and spark simultaneously to light the pilot and burner in sequence. Turn the control knob to OFF IMMEDIATELY if the burner does not light within 5 seconds, wait 5 minutes for gas to dispel, then repeat the lighting procedure.
5. Follow match lighting instructions if burner can't be lit after repeated 3-4 times.

**Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use. Do not light the grill if odor of gas is present, call our service center**

### **■ FLAME CHARACTERISTICS:**

Check for proper burner flame characteristics. Each burner is adjusted prior to shipment; however, variations in the local gas supply may take subtle necessary adjustments.

Burner flames should be blue and stable. There should be no excessive noise, or flame lifting. If any of these conditions exist please call your Dealer. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.

NOTE: small yellow tips are ok

### **■ TO LIGHT REAR BURNER OF THE GRILL:**

**THE WARMING RACK MUST BE REMOVED BEFORE LIGHTING THE REAR BURNER!**

1. Read instructions before lighting.
2. Turn all knobs to "OFF" then open the L.P. tank valve. Always keep your face and body as far from the grill as possible when lighting
3. Open lid during lighting.

4. Push and turn rear burner control knob to the “HIGH” position. Push and hold igniter button until burner lights. Up to 5 seconds is allowed for ignition.
5. Follow match lighting instruction if burner can't be lit after repeating above steps 3-4 times.

■ **TO LIGHT THE REAR BURNER BY MATCH:**

1. Read instructions before lighting.
2. Open the lid during lighting.
3. Push and turn the rear burner knobs slowly to “HI” position, then release.
4. Light by match with left hand. Make sure the burner lights and stays lit.



# Operation Instructions

## !!! CAUTION !!!

1. Clean your grill often. Failing to do so may cause a grease fire that may damage the grill. Please clean your grill frequently.
2. NEVER leave the grill unattended while using.
3. Do not use water to extinguish a grease fire, it may cause body injury. Turn knobs off and L.P. tank off in case grease fire occurs.
4. Grease fires cannot be put out by closing the lid. Turn off knobs and L.P. tank IMMEDIATELY if any grease fire occurs.

## !!! WARNING !!!

For your safety use of grill:

1. Keep grill area clear and free from any flammable material.
2. NEVER let children operate the grill or play near the grill.
3. This grill is for outdoor use ONLY. NEVER use in an enclosed area like a carport, porch, covered patio, garage, or under a surface that can catch fire.
4. Do not block the ventilation holes in the four sides of the grill cart, it may affect the combustion performance of the burner due to insufficient air.
5. Use grill at least 36" away from any wall or surface. 120" away from objects that may spark and ignite gas i.e. live electrical appliances, pilot lights of water heaters, etc.
6. Do not use this grill on or under wood balconies.
7. This grill is designed to use only L.P. gas, DO NOT use lava rock, briquettes, charcoal on it.
8. NEVER light the burner with lid closed. Non-ignited gas accumulated inside a closed grill may cause explosions.
9. Check the burner flames periodically.
10. Turn off the gas supply when the grill is not in use.
11. Always turn off the L.P. tank completely and detach from the grill before moving.

### ■ TOTAL GAS CONSUMPTION:

Total gas consumption (per hour) of grill with all burners on "HI":

JLSBI:

Main burners	45,000 Btu/hr
Rear burner	15,000 Btu/hr
Total	60,000 Btu/hr

JLS700BI:

Main burners	60,000 Btu/hr
Rear burner	15,000 Btu/hr
Total	75,000 Btu/hr

### ■ GENERAL USE OF THE GRILL:

The grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel radiated. The igniter knobs are located on the valve panel. Follow the lighting instructions printed on the control panel.

## ■ USING THE GRILL:

Grilling requires high heat for searing and proper browning. Most foods are cooked at the “HI” heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

Make sure the grill has been leak tested and is properly located.

Remove any packing material.

Light the grill burners using the instructions in this manual.

Turn the control knob to “HI” and preheat the grill for 8-10 minutes.

**Notice: The grill lid is to be closed during the appliance preheat period.**

Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between “HI” and “LO”.

**NOTE:** The grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers under the stainless steel cooking grids.

**NOTE:** The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns.

## !!! WARNING !!!

### Electrical Grounding Instructions

1. **This grill is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle.**
2. **Do not cut or remove the grounding prong from this plug.**
3. **Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Remove and store the motor in a dry place when not use.**

## ■ USING ROTISSERIE KIT:

1. Take off the rotisserie kit from the grill.
2. Slide off the left fork.
3. Load the meat or poultry onto the rod.
4. Restore the left fork, put two forks into the meat or poultry as far as possible. Make sure the meat or poultry is located in the middle of the rod. Screw the wing nuts of the fork as tight as possible.
5. Wrap the food with butcher’s string (never use nylon or plastic string) to secure any loose portions, if necessary.
6. Restore the rotisserie kit into the motor.

## ■ TIPS OF ROTISSERIE KIT:

To place the meat or poultry on the spit, slide one of the forks onto the spit and secure the set screw. Then, insert the spit rod in the center of the meat or poultry, lengthwise. The food should then be centered on the spit rod and the remaining fork and secure the set screw. Place the spit rod in the grill and let the heavy side fall to the bottom, set the counter balance to the top and fasten in place. Periodically check the meat to ensure the spit rod is turning smoothly while cooking. Adjust the counter balance if necessary.

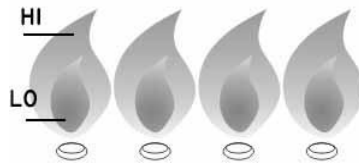
The only accurate way to tell when the meat is done is to use a meat thermometer. Insert the thermometer into the center of the meat. Do not allow the thermometer to touch a bone as this will not give an accurate reading on the meat thermometer.

Place a drip pan on top of the upper flavor shields and position the pan directly beneath the food on the spit rod. Depending on the flavor you desire, place liquid in the pan such as, water, juices or wine, chop up onions or add garlic, As the juices fall from the meat they will mix with the liquid and evaporate directly into the meat, this will prevent you from basting as this is a self-basting system. **Do not let the drip tray dry out.**

# Care & Maintenance

## ■ MAINTENANCE

1. Keep the grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Keep the holes in the three sides of the cart clear and free from debris, thus ensure the flow of combustion and ventilation air is unobstructed.
3. Visually check burner flames as following:
  - a. Remove cooking grids and flame tamers
  - b. Light burners.
  - c. Turn knobs from "HI" to "LO", Check the flame status, the flame in "LO" position should be smaller than in "HI" position, as figure shown below.
  - d. Always check flame before each use, see TROUBLESHOOTING if any abnormal status found.



## ■ CLEANING

### ■ STAINLESS STEEL CLEANING

The grill is made of stainless steel. There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery papers in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. Use an abrasive pad in conjunction with a stainless steel cleaner to remove .

**DO NOT USE ACID DETERGENT AND/OR ANTIRUST TO CLEAN THE CONTROL PANEL WITH PRINTING. SUCH STRONG CLEANSER MAY CLEAN OFF THE PRINTING.**

### ■ COOKING AREA CLEANING

The easiest way to clean the grill is to clean immediately after turning off the flame and cooking is completed. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in tap water and scrub the hot grill. Dip the brush frequently in the water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall and burn. Never immerse hot parts in water.

### ■ GRILL BURNER CLEANING

1. Be sure the tank valve and the knobs are in the "OFF" position. Make sure the grill is cool.
2. Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
3. The frequency to clean the burner relies on how often you use the grill.  
**VERY IMPORTANT:** The orifice of the valve must be located in the center of burner section after move and clean. Otherwise, it may cause serious body injury and property damage. Swing the burner slightly after replaced to check whether it is installed properly.

### ■ GREASE TRAY CLEANING

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand may be placed in bottom of grease tray to absorb the grease.

# Troubleshooting

## ■ SPIDER AND INSECT WARNING

Spiders and insects can nest in the burners after storing, these nest can cause fires inside the tube or beneath the grill. This is very dangerous condition. So always clean the burners before use after storing.

## ■ WHEN TO LOOK FOR SPIDERS

Inspect the burners at least once a year or immediately in case any of the following conditions occur:

1. Yellow flame with insects burning smell.
2. Temperature can't rise.
3. Heats unevenly.
4. The burners make popping noises.

## ■ BEFORE CALLING FOR SERVICE

Inspect according to following trouble shooting before contact our service center.

## TROUBLE SHOOTING

PROBLEMS	POSSIBLE CAUSE	SOLUTIONS
Burner won't light after turning and pushing the knobs	Electrode deposited with cooking residues	Use clean swab and alcohol to clean.
	Electrode damaged	Replace.
	Electrode wires are loose or fall off	Reconnect or replace with new electrode assembly with wires.
	Orifice blocked	Check the orifice for blockage.
	Wire is shorting	Replace with new electrode assembly with wires.
Burner can't light by match	No gas	Open the LP tank valve / Replace LP tank valve
	Gas flow is not smooth	Clear burner tubes
	Incorrect assembly between burner and valve	Re-assemble
Yellow or orange flame with gas odor	Incomplete combustion	Call your local dealer.
Low heat with knob in "HI" position.	Gas hose bent or kinked	Smooth out the hose.
	Burner or orifice blocked.	Clear blockage.
	Low gas pressure	Call the gas dealer.
	Grill not preheated	Preheat the grill for 15 minutes.
Flare-up	Excessive meat fat	Cut off fat before grilling.
	Temp. too high	Adjust
	Grease deposit	Clean
Flame out	High winds	Turn up flame, keep watch so it does not go out.
Flame lifting	Too high of a gas pressure	Call the gas dealer.
Flashback	Burner port blocked	Clean burner port.
Grease fire	Grease accumulated in food	Turn off knobs and LP tank valve. Leave lid open and let fire burn out. Clean the grill after cooling.

## **Grilling Tips**

1. The doneness of meat, whether rare, medium, or well done, is affected by the thickness to a large extent.
2. The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired.
3. Defrost meat in the refrigerator overnight. Don't use a microwave, this always yields a juicier.
4. Use a spatula instead of tongs or a fork to turn the meat, as a spatula will not puncture into the meat and let the juices come out.
5. To get the juiciest meats, add seasoning or salt after the cooking is finished on each side and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.
6. Cut off any excess fat from the meat before grilling.

### **■ FOOD SAFETY**

**Always follow the following tips to enjoy a safe and health outdoor grilling.**

1. Always use hot soapy water to wash hands, surfaces & utensils after processing raw meat.
2. Always separate the raw meats from done foods to avoid cross contamination
3. Always use clean utensils to handle the food.
4. Always cook the meat thoroughly to kill germs. Use a thermometer to inspect the inner temp. of the meat, if necessary.
5. Place the done foods and leftovers promptly into refrigerator, if eat no longer at that moment.

***DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.***

## **Placement of Grill**

1. Clean the grill.
2. Store the grill in well-ventilated dry outdoors and out of reach of children when L.P. tank is connected to the grill.
3. Store the grill in dry indoors ONLY after the L.P. tank is turned off and removed, the L.P. tank must store outdoors, out of the reach of children, NEVER store the tank in a building, garage or any other enclosed area.
4. Put on the vinyl cover supplied with this grill.

# **Limited Lifetime Warranty**

**MODEL NO.: JLSBI / JLS700BI (LUX SERIES 3 / 4 BURNER BUILT IN)**

Jackson Grills Inc. warrants the following materials and workmanship to be free of defects for as long as you own the grill. This covers the following components: main stainless steel outer hood, outer pedestal system, stainless steel handle, stainless steel burners, inner hood, firebox, flame diffusers, stainless steel cooking grills, and warming shelf, subject to the following conditions: During the first 5 years Jackson Grills will replace or repair at our option the defective parts free of charge. From 6 years to lifetime Jackson Grills will provide replacement parts at 50% of the current retail price. Other components: hose and regulator, thermometer, gas valves, knobs, fasteners, igniter and electrode, and all accessories will be provided free of charge during the two years of the limited warranty.

**Limited Warranty subject to the following conditions and limitations:**

- This factory warranty is non transferable and may not be extended whatsoever by any of our representatives.
- Jackson Grills Inc. warrants its products to the original purchaser only (NO EXCEPTIONS)
- This Limited Warranty does not cover any damage caused by misuse, lack of maintenance, hostile environments, accident, alterations, abuse or neglect, and parts installed by other manufacturers will nullify the warranty.
- This Limited Warranty does not cover and scratches, dents, corrosion, or discoloring by heat (all stainless steel will discolor), abrasive and chemical cleaners will also damage grill and grill surface.
- Should deterioration occur to the point of non-performance within the duration of the warranted coverage, a replacement will be provided in the first year only. This warranty extends to the repair or replacement of warranted parts that are defective in materials or workmanship provided that the product has been operated in accordance with the operation instructions and under normal conditions.
- After the first year Jackson Grills Inc. reserves the right to fully disengage all obligations with respect to this Limited Warranty by refunding the original warranted purchaser the original wholesale purchase price of the warranted parts.
- A licensed, authorized, service technician or contractor must install the gas grill. Installation must be done in accordance with the installation instructions included with the product.
- Jackson Grills Inc. or its parties will not be responsible for the installation, labor or any other costs or expenses related to the re installation of the warranted part, and such expenses are not covered by this warranty.
- Notwithstanding any provision contained in this Limited Warranty, Jackson Grills Inc. responsibility under this warranty is defined as above and it shall not in any event extend to any incidental, consequential, or indirect damages.
- Jackson Grills Inc. neither assumes, nor authorizes any third party to assume, on its behalf, any other liabilities with respect to the sale of this product.
- The bill of sale and proof of original ownership and serial number will be required when making any warranty claims from your authorized dealer. The warranty registration card must be returned within 30 days to register your warranty.
- Jackson Grills Inc. reserves the right to inspect any parts prior to approving warranty claim.
- Jackson Grills or its representatives shall not be liable for ANY transportation charges, labor charges or duties.