



Outdoor Gas Barbeque Owner's Manual

***This manual is for use with
CLASSIC 550 / 700***

Warning: *Please read and understand the contents of this manual fully before operating. Failure to do so may result in fire or explosion. Homeowners should retain these instructions.*

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SAFETY

Your new Jackson Grill barbeque is a safe, convenient appliance when used and maintained properly. As with all gas-fired appliances, certain safety precautions must be observed. **Failure to follow these precautions may result in damage or injury.** If you have any questions or concerns regarding the assembly or operation of this appliance, you should contact your dealer, gas appliance technician or your gas company.

NEVER OPERATE THIS BBQ WITHOUT THE PULL OUT MAIN DRIP TRAY IN PLACE.

FOR YOUR SAFETY

If you smell gas:

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

DO NOT store or use gasoline or any other flammable liquid 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.

CAUTION

1. For outdoor use only.
2. If stored indoors, detach and leave cylinder outdoors.
3. This appliance must not be operated unattended.
4. Special care must be taken to keep small children away from heated surfaces.

ELECTRICAL CAUTION

1. If any accessory is used on this appliance with an external electrical power source, the accessory (when installed) must be electrically grounded in accordance with local codes. In the absence of local codes, the following standards apply:

(Canada) CSA C22.1 Canadian Electrical Code, and (USA) ANSI/NFPA No. 70 - Latest Edition.

2. Do not cut or remove the grounding prong from the plug.
3. Keep the electrical supply cord and fuel supply hose away from any heater surface.

INSTALLATION

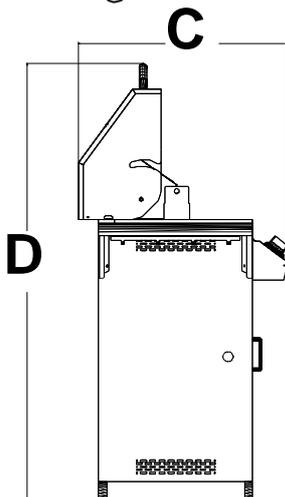
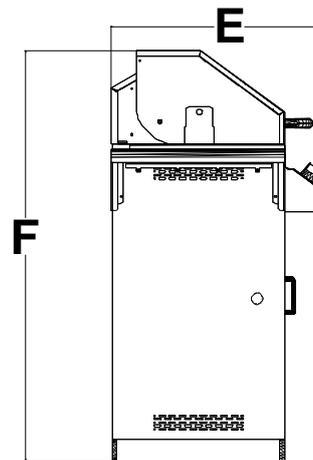
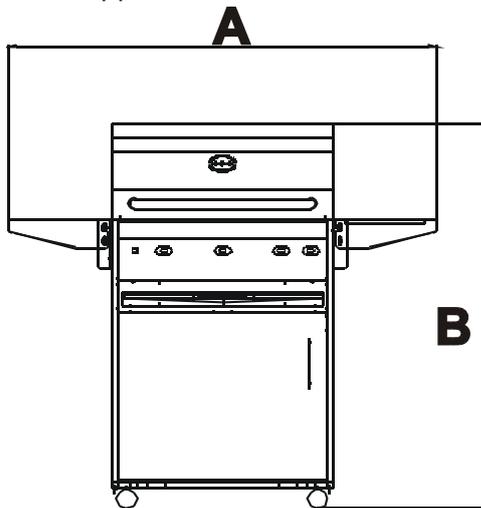
In Canada, this appliance must be installed in accordance with the local code and relevant CGA standards:

CAN/CGA-B149.1 LP Gas/Propane Installation Code and latest codes where applicable.

In the USA, this appliance must be installed in accordance with the local code and relevant national code: ANSI Z223.1 – Latest Edition National Fuel Gas Code.

CLEARANCES and DIMENSIONS

1. The appliance must have a minimum horizontal clearance from sides and back of unit to adjacent vertical combustible construction below and extending above the top of the unit 36 inches from sides and 36 inches from back of unit.
2. Do **not** locate this appliance under any overhead unprotected combustible construction.
3. This appliance is for **outdoor use only**. Do **not** operate in garage, shed, balcony or other such enclosed areas.
4. Do **not** restrict or obstruct the flow of combustible and ventilation air to the appliance.
5. Keep the area surrounding the appliance free of combustible materials, gasoline and all flammable liquids and vapors.
6. This appliance is not to be installed in or on recreational vehicles and/or boats.



UNIT DIMENSIONS (Dimensions are in inches)		
	550 series	700 series
A	51" (129.5cm)	61" (155.1cm)
B	46.71" (118.6cm)	46.71" (118.6cm)
C	26.4" (67cm)	26.4" (67cm)
D	54.54" (138.5cm)	54.54" (138.5cm)
E	23.35" (59.3cm)	23.35" (59.3cm)
F	46.71" (118.6cm)	46.71" (118.6cm)

ASSEMBLY

Please remove all components from the packaging and inspect all components to ensure there is no damage to any components in the packaging. If damage is present please contact your local dealer for replacement components. Please replace all damaged components with original manufacturer's parts only no substitutions will be permitted. Please remove all packaging from all components of the gas grill before operating.

TOOLS REQUIRED

2 Phillips Screwdriver

COMPONENTS AND FASTENERS (If Equipped)

2 - Side Shelves (Right / Left)

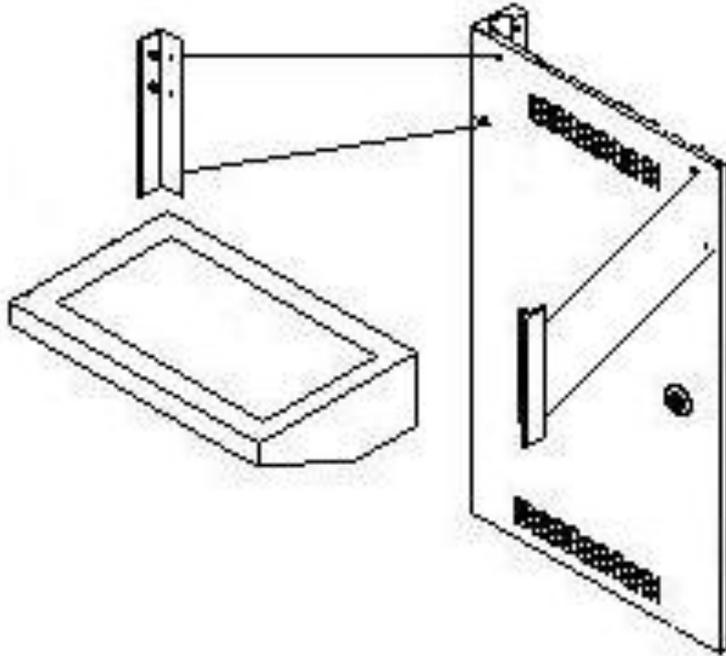
1 - Stainless Steel Insert (If Equipped)

1 - hardware bag

NOTE:

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

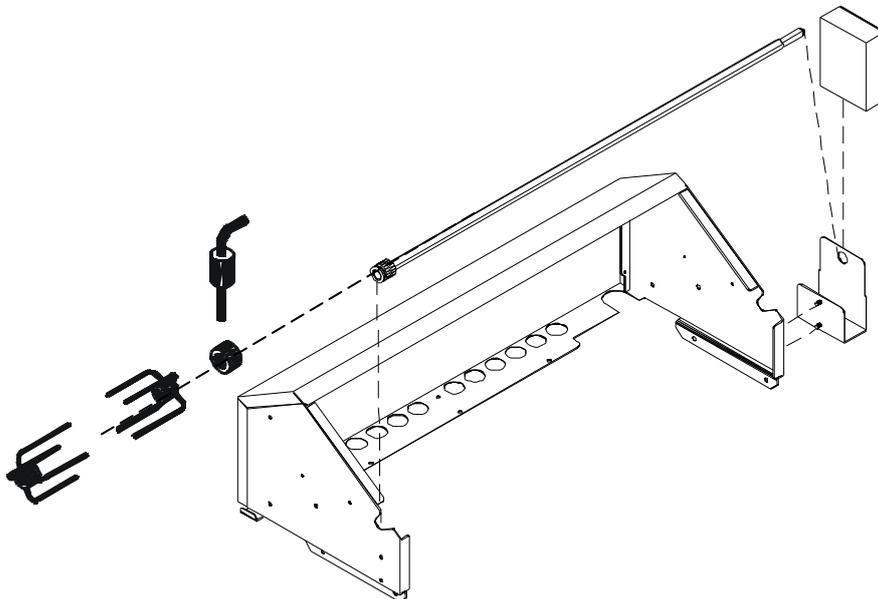
Please ensure the proper tools are used for ease of installation.



SIDE SHELF INSTALLATION.

- 1 Remove the 4 Side Shelf Brackets from the Packaging.
- 2 Install 2 Side Shelf Brackets on the right and left hand side of the pre-assembled pedestal using the Fasteners supplied.
- 3 Place The side shelves on the pins already installed on the Sideshelf Brackets. Ensure that the side shelf can move freely and be placed in the fold down position.

ROTISSERIE KIT INSTALLATION (If Equipped)



LP GAS CYLINDER PLACEMENT

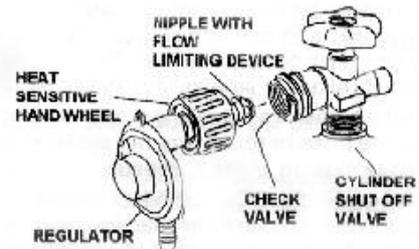
Cylinders must be installed according to assembly instructions. Install the gas cylinder into the tank hole inside of the Jackson Pedestal.

LP GAS CYLINDER

QCC-1 Quick Closing Coupling

Your grill is designed to be used with an LP gas cylinder equipped with the new QCC-1 Quick Closing Coupling system. The QCC-1 system incorporates new safety features required by the Canadian Standards Steering Committee and the American National Standards Institute (ANSI).

- Gas will not flow until a positive connection has been made.
- A thermal element will shut off flow of gas between 240 degrees and 300 degrees F. When activated, a flow-limiting device will limit the flow of gas to 10 cubic feet per hour.



The LP Gas Cylinder is not included with the Gas Grill. Be sure to purchase one with the QCC valve. This valve is recognized by the external threads on the inlet port of the valve. QCC equipped cylinders are available from your gas grill dealer. **Any attempt to connect the regulator, by use of adapters or any other means, to any other valve could result in damage or fire, and may negate the important safety features designed into the QCC-1 system.**

SPECIFICATIONS

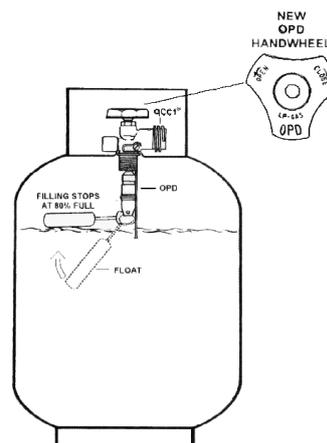
All LP gas cylinders used with this appliance must be constructed and marked with the specifications for LP cylinders in accordance with the Canadian Transport Commission (CTC) 1. or the US Department of Transport (DOT) for use in the USA.

2. The LP gas cylinder used for this appliance must not have a capacity larger than 20 lb. (9 kg): approximately 18" (46cm) high & 12" (30cm) diameter.
3. All LP gas cylinders used with this appliance should be inspected at every filling and re-qualified by a licensed service outlet at the expiry date (10 years) in accordance with DOT (USA) and CTC (Canada) codes for LP gas cylinders.
4. All LP gas cylinders used with the appliance must be provided with a shut off valve terminating in a cylinder valve outlet No. 510, specified in the Standard for Compressed Gas Cylinder Valve Outlet and Inlet Connections (USA) ANSI / CGA-V-11977 (Canada) CSA B96.

The cylinder supply system must be arranged for vapor withdrawal. The cylinder must also include a collar to protect the cylinder valve. As well, the cylinder valve must include a safety relief device having direct communication with the vapor space of the cylinder.

HANDLING

1. Government regulations prohibit shipping full LP gas cylinders. You must take your new cylinder to an LP gas dealer for filling.
2. A filled LP gas cylinder is under very high pressure. Always handle with care and transport in the **upright** position. Protect the valve from accidental damage.
3. Do not tip the LP gas cylinder while connecting it to the regulator. Fasten the cylinder securely during transport, use and storage.
4. If the cylinder is tipped after it is connected to the regulator, shut off the gas, disconnect the regulator and have it checked before using it again.



STORAGE

1. Store the LP gas cylinders outdoors in a well-ventilated area.
2. Do not store the LP gas cylinders in direct sunlight or near a source of heat or combustion.
3. If you intend to store your grill indoors, disconnect and remove the LP gas cylinder first. Disconnected cylinders must have plugs installed and must not be stored in a building, garage or any other enclosed area.
4. Keep out of reach of small children.
5. When the LP gas cylinder is connected to the gas grill, the LP gas cylinder must be stored outside in a well-ventilated area.
6. Keep the ventilation openings for the LP cylinder enclosure free and clear of debris.

OPERATION

1. Never connect your gas grill to an LP cylinder without the regulator provided, and **never to an unregulated gas supply**. The gas regulator supplied with the appliance must be used.
2. **Always** leak test the LP gas cylinder to regulator connection when connecting the LP gas cylinder to the appliance. See "leak testing".
3. **Do not** operate the appliance if the smell of LP gas is present. Extinguish all flame and determine the source of LP gas before proceeding. **Do not** ignite the appliance until the LP gas leak has been found and sealed.
4. **Always** shut off the LP gas cylinder valve when the appliance is not in use.

OPD EQUIPPED CYLINDER

Effective January 1, 1998, the standard for outdoor gas appliances, ANSI Z21.58/CAN CGA-1.6, requires that appliances are to be used with cylinders equipped with an Overfill Prevention Device (OPD).

The OPD is designed to reduce the potential for the overfilling of propane cylinders, thus reducing the possibility of relief valve discharges of raw propane. **The new OPD causes a slower purge / fill operation.** Some consumers have been advised by filling stations that these cylinders are "defective". **This is not a defect.** Some propane filling stations may not be aware of this new device and its effects on the purge / fill operation.

IDENTIFICATION

To identify these cylinders, the new OPD hand wheel has been standardized to the shape shown.

HOSE AND REGULATOR

1. The QCC coupling contains a magnetic Flow Limiting Device which will limit the flow of gas should there be a leak between the regulator and the appliance valve. This device will activate if the cylinder valve is opened while the appliance valves are open. **Be sure the appliance valves are off before the cylinder valve is opened to prevent accidental activation.**
2. The QCC coupling incorporates a heat sensitive hand wheel that will cause the back check module in the QCC cylinder valve to close when exposed to temperatures between 240 degrees and 300 degrees F. Should this occur, do not attempt to reconnect the nut. Remove the hose / regulator assembly and replace with a new one.

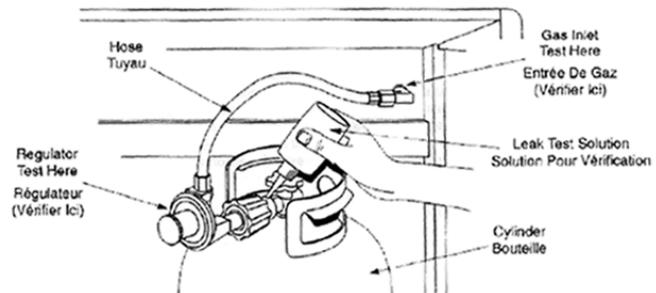
The pressure regulator is set at 11" (water column) and is for use with LP

3. gas only. The hose and hose couplings comply with CGA Standard CAN 1.83. No modifications or substitutions should be attempted.
4. Protect the hose from dripping grease and **do not allow the hose to touch any hot surface, including the base of the grill.**
5. Inspect the seal in the QCC cylinder valve when replacing the LP gas cylinder or once per year, whichever is more frequent. Replace the seal if there is any indication of cracks, creases or abr
6. Inspect the hose before each use of the appliance. If the hose is cracked, cut, damaged or abraded in any way, the appliance must **not** be operated.
7. For repair or replacement of hose / regulator assembly, contact your dealer or approved service center.

CONNECTION

1. Be sure the cylinder valve and appliance valves are "off".
2. Place full LP gas cylinder on tank ring bracket.

3. Center the nipple in the cylinder valve and hold in place. Using the other hand, turn the hand wheel clockwise until there is a positive stop. Do not use tools. **Hand tighten only. When making the connection, hold the regulator in a straight line with the cylinder valve, so as not to cross thread the connection.**



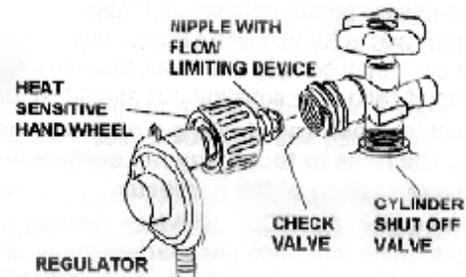
4. Leak test the connection. See "leak test".
5. Refer to lighting instructions. To avoid activating the Flow Limiting Device when lighting, open the cylinder valve slowly with the appliance valves off. If the Flow Limiting Device is accidentally activated, turn off cylinder valve and appliance valves, wait 10 seconds to allow the device to reset, open cylinder valve slowly, then open the appliance valve.

IMPORTANT SAFETY INFORMATION

THE PRESSURE REGULATOR AND HOSE ASSEMBLY SUPPLIED WITH THIS OUTDOOR COOKING APPLIANCE MUST BE USED. REPLACEMENT PRESSURE REGULATORS AND HOSE ASSEMBLIES MUST BE THOSE SPECIFIED BY THE OUTDOOR COOKING GAS MANUFACTURER.

- A. Do not store a spare LP-gas cylinder under or near this appliance.
- B. Never fill the cylinder beyond 80% full.

IF THE INFORMATION IN "A" AND "B" IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.



LEAK TEST

1. **DO NOT USE OR PERMIT SOURCES OF IGNITION IN THE AREA WHILE DOING THE LEAK TEST. THIS INCLUDES SMOKING.**
2. Leak testing should be done once per year or whenever the LP gas cylinder or any other gas system part is replaced, whichever is more frequent.
3. The leak testing solution should be half liquid detergent and half water.
4. Apply the solution to the LP gas delivery system at points shown in the illustration.
5. Bubbles in the soap solution indicate that a leak is present.

6. The leak(s) must be stopped by tightening the loose joints, if possible, or by replacing the faulty part(s) with the part(s) recommended by the appliance manufacturer.

THE APPLIANCE IS NOT TO BE USED UNTIL ANY LEAK IS CORRECTED.

7. A gas appliance repairman or LP gas dealer should be called if attempts to stop the leak(s) are unsuccessful and, in such case, the LP gas supply must be shut off at the cylinder valve or the cylinder must be removed from the appliance until the leak(s) is corrected.

NATURAL GAS INSTALLATIONS

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

The outdoor cooking 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).

CONVERSION

PROPANE (LP) TO NATURAL GAS

All gas conversion should be performed by a qualified gas installer. This appliance should only be converted with conversion kit NG-CONVERSION KIT. This conversion kit is supplied with this grill.

ORIFICES

1. Remove gas control knobs by pulling the knobs straight off.
2. Remove the control cover by unscrewing the two screws located on each end of the front control area.
3. Lift off the cover and set carefully to one side. Be careful not to disconnect or cut electrode wires.
4. Remove the manifold bracket screws located on the under side of the control panel area.

Lift the manifold slightly out of position by pulling it away from the burners.

5. This will allow the orifices to disengage from the burner venturi.

6. Unscrew each gas orifice and re-install new natural gas orifices.

(NOTE: remove all of the LP orifices before removing the Ng orifice from the bag, this will prevent installing the incorrect orifices)

Use Teflon tape or pipe thread sealant when installing orifices.

REAR BURNER: Remove the (4) screws that hold the back cover plate securely. Remove the Orifice already installed and replace with the new orifice for the fuel required.

GAS LINE

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

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

MAINTENANCE

Burner Inspection: Please inspect these burners once a year.

Periodically inspect the burners for blockage or corrosion. These burners can be cleaned using a small piece of wire and a wire brush. Be careful not to damage the ceramic spark electrode. Have the burner replaced if there are any signs of deterioration.

BURNER REMOVAL FOR CLEANING

1. Ensure the gas supply is off and grill is cool.
2. Remove cooking grates and flame tamers.
3. Remove the burner mounting screw located at the very back of burner near the rear of the firebox.
4. Remove burners by lifting up and out of firebox on an angle. Repeat for all burners.
5. Clean the outside of the burners with a wire brush and make sure all gas ports are clear. Use a straight coat hanger to clear any obstructions.
6. Use a flashlight to look into the venturi end of the burner to check for blockages. If necessary, use a straight coat hanger to clear any obstructions.
7. Inspect and clean the venturi end of the burner by removing the venturi set screw on the end of the burner and removing the venturi shutter. Once removed, make sure the burner is thoroughly cleaned and the venturi shutter is re-installed with an opening of 1/8" for Natural Gas and 1/4" for Propane. (NOTE: ensure that the venturi set screw is tight after setting the correct air shutter opening.
8. Re-install and secure burner.
9. Re-mount flame tamers and cooking grids.
10. Light each burner to ensure they are operating correctly.

Note: When installing burners, it is **very** important to center the burner over the gas orifice. You should look under the main control panel with a flashlight once installed to make sure they are in the proper position. Failure to clean and install burners correctly could result in fire or explosion.

HELPFUL HINTS FOR CLEANING THE COOKING GRILLS

Do not clean the cooking surface once the grill has cooled down. Allow cooking residues to remain on the surface until the next time you grill, then do a pre-burn for 10 minutes prior to grilling. Remove charred remains with a wire brush or scraper.

When used for the first time, the grill will emit a slight odor. This is a normal and temporary condition caused by the burn-in of internal paints and lubricants used in the manufacturing process and should not occur again. Simply run the main burners on high for approximately 1/2 hour with the lid open.

STAINLESS STEEL SURFACES: Stainless steel is a very durable material and should last indefinitely with minimal care. Due to the nature of the brushed surfaces minor scratches could occur through normal operation and handling. Using a fine grade Scotch brite pad or similar polishing pad can remove most scratches. Gently rub the surface with the pad and always rub with the grain to prevent more damage to the brushed surface. DO NOT use steel wool as fine pieces will be left behind and these small pieces will rust.

MAIN BURNER LIGHTING

Light each burner by turning the control valve to the high / light position and firmly depress the ignition control button. You should hear the "clicking" sound of the igniter and the burner should light within a few seconds. Light the left-hand burner first, then complete the same steps for lighting the other burners.

1. Always open the lid when lighting the burners.
2. Turn the left burner to high / light. Press and hold igniter button until the burner lights.
3. If the burner does not immediately light, turn the valve to OFF. Wait 5 minutes then repeat lighting procedures.
4. Repeat these steps for lighting each burner.

MANUAL BURNER LIGHTING MAIN BURNER

See your local dealer for service if your grill igniter is not functioning.

1. Remove the cooking grates and the flame tamers that are over each burner.
2. Turn the burner you are lighting to high / light and place a long match near the side gas ports of the burner.
3. If the burner does not immediately light, turn the valve to OFF. Wait 5 minutes then repeat lighting procedures.

REAR BURNER LIGHTING (If equipped)

1. Light the rear burner by placing a long match next to the gas ports on the rear burner then turn on the right hand "rear" control knob to high.
2. If the burner does not immediately light, turn valve to OFF. Wait 5 minutes then repeat lighting procedures.

MAIN BURNER USE

When searing foods, preheating is recommended by operating all main burners in the high position with the lid closed for approximately 10 minutes. Cooking with the lid closed will ensure a more even temperature that will reduce cooking time and cook more evenly. Food that has a cooking time longer than 30 minutes, such as roasts, may be cooked indirectly (with the burner lit opposite the food placement). When cooking very lean meats, such as chicken breasts or lean pork, the grids can be oiled before cooking to prevent sticking. Cooking meat with a high degree of fat content may create flare-ups. Either trim some fat or reduce temperatures to prevent this. Should a flare up occur, move the food away from the flames, reduce heat and leave the lid open.

FOOD SAFETY TIPS AND TECHNIQUES

We want to enjoy healthy and safe grill cooking, so here are some tips for basic barbecue hygiene:

Bacteria are living organisms that grow and multiply rapidly in warm moist foods. Marinate meat in the refrigerator and take it out one half hour before grilling, if you want to grill your prepared meat at room temperature.

A marinade should never be saved for a later day. If you want to use this marinade to serve with your meat please bring the marinade to a boil before using.

Professional grilling requires HIGH heat to brown and sear the meat to seal in the juices. Most foods will be cooked on "HI" setting through the entire cooking time. Some large cuts of meat may require the heat be turned down after initial browning to ensure the cut is cooked without burning the outside. Also foods that need to be cooked for a long time or foods that have been basted in a sugary marinade may need to be cooked slower and longer in order to stop the cut from being burnt on the outside.

Before grilling, check to be sure the drip tray is in place. Light the grill according to the lighting instructions. Turn the control knobs to "HI" and preheat the grill for 15 minutes with the lid closed. Place the food to be grilled on the cooking grids until desired doneness, adjust the heat setting if necessary. A meat thermometer is helpful in determining how long the food should be cooked. Cooking time is affected by shape and type of cut as well as thickness.

To achieve the juiciest meats, use a spatula instead of tongs or a fork to turn the meat, and only turn the meat once during cooking. Turn the meat just when the juices begin to bubble to the surface. Add seasoning or salt only after the cooking has been completed, add sauces only at the end of the cooking time, this will prevent the sauce from being burnt.

Trim excess fat from the meats prior to grilling, this will help prevent flare-ups. Cutting the fat at 2 inch intervals will prevent the cuts from shrinking during the grilling time.

ROTISSERIE COOKING:

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 secured and the set screw fastened. 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.**

LIGHTING INSTRUCTIONS

OPEN LID

Ensuring all burner controls are in the off position, slowly turn on the gas supply valve.

MAIN BURNER LIGHTING

Turn the left hand main burner control to high position.

Depress Igniter button and hold or light with a match.

If ignition is not immediate, turn burner control off. Wait 5 minutes.

REAR BURNER LIGHTING

Remove warming rack.

Turn rear burner control to high positioned light with a match.

If ignition is not immediate, turn burner control off. Wait 5 minutes.

With left burner operating on high, turn the center and / or right burner to high.

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTION
Low heat or low flame when valve turned to high.	For propane – improper lighting procedure.	Ensure lighting procedure is followed carefully. All gas grill valves must be in the off position when the tank valve is turned on. Turn tank on for all pressure to equalize. See lighting instructions.
	For natural gas – undersized supply line.	Pipe must be sized according to installation code.
	For both gases – improper pre-heating.	Pre-heat grill with all main burners on high for 10-15 minutes.
Excessive flare-ups or un-even heat.	Flame tamers installed incorrectly.	Ensure flame tamers are located in slots in front firebox and inline with burners.
	Improper pre-heating.	Pre-heat grill with all main burners on high for 10-15 minutes.
	Excessive grease on sear plates and in drip pan.	Clean flame tamers and drip pan regularly. Do not line pan with aluminum foil. Refer to cleaning instructions.
Burners burn with yellow flame, accompanied by smell of gas.	Possible spider web or other debris.	Thoroughly clean burner by removing. See maintenance instructions.
Burner will not light with igniter but will light with match.	Dead battery in igniter.	Change battery by turning igniter cover clockwise to remove. Install one AA battery.
	Loose electrode wire.	Check electrode wire is firmly pushed onto the terminal on the back of the igniter.
	Improper gap at electrode tip.	Ensure the collector box is tight and the gap between the electrode end and the collector box is between 1/8" and 3/16". The gap can be adjusted by bending the box in or out.
Humming Regulator.	Normal occurrence on hot days.	This is not a defect. It is caused by internal vibrations in the regulator and does not effect the performance or safety of the gas grill.

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 barbecue 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 barbecue 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 Road, Abbotsford, BC
V4X 2N3

Or Fax: 1(877)855-5373

Please complete and return within 10 days. Thank you.

Mr. Mrs. Ms. Miss

First Name: Initial: Last Name: _____

Street: Apt. #: _____

City: State/Province: Zip/Postal: _____

Phone: Email: _____

Date of Purchase: Dealer: _____

Model: Serial #: _____

Comments: _____

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

Jackson Grills Limited Lifetime Warranty

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, stainless steel cooking grills, stainless steel outer pedestal system, stainless steel handle and Stainless Steel Burners. Subject to the following conditions: During the first 10 years Jackson Grills will replace or repair at our option the defective parts free of charge. From 11 years to lifetime Jackson Grills will provide replacement parts at 50% of the current retail price.

Inner stainless hood, firebox and warming shelf come with a 10-year warranty. During the first 5 years Jackson Grills will replace or repair at our option the defective parts free of charge. From 6 to 10 years Jackson Grills will provide replacement parts at 50% of the current retail price. The hardwood cart option (if equipped) is warranted for a period of one year.

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.

Parts List and Exploded Views

Jackson Grills Parts List (CLASSIC)			
	Part Number	Part Description	Quantity
1	04-3400	Outer Hood Left	1
2	04-3401	Outer Hood Right	1
3	04-300	Outer Hood	1
4	04-301	Outer Hood Liner	1
5	04-3402	Hood Spacer	2
6	04-3403	Warming Rack Bracket	2
7	04-302	Hood Handle	1
8	04-3404	Black Insulator	2
9	04-3405	Thermometer	1
10	04-3406	Inner Hood Side Left	1
11	04-3407	Inner Hood Side Right	1
12	04-303	Inner Hood	1
13	04-304	Rear Burner Mount	1
14	04-3408	Inner Hood Cover	1
15	04-305	Warming Rack	1
16	04-3409	Spark Electrode	1
17	04-3410	Collector Box	1
18	04-306	Upper Flavor Shields	3
19	04-307	Large/ Small Cooking Grids	1 1
20	04-3411	Logo Badge	1
21	04-3412	Control Knobs	4
22	04-3413	SS Bezels	4
23	04-3414	Electronic Ignitor	1
24	04-3415	Spark Electrode Wires	2
25	04-308	Control Panel	1
26	04-3416	Gas Valves	4
27	04-3417	Main Burners	3
28	04-309	Gas Manifold	1
29	04-3418	Gas Manifold Bracket	2
30	04-310	Grease Pan	1
31	04-311	Firebox Front	1
32	04-312	Firebox Back	1
33	04-3419	Firebox Side left	1
34	04-3420	Firebox Side Right	1
35	04-3421	C Clamp	2
36	04-313	Firebox Back Cover	1
37	04-3447	Cross Lighters	2
38	04-3422	Hood Rubber Bumper	2
39	04-3423	Grease Cup	1
40	04-3424	Grease Pan Handle	1
41	04-3425	Grease Cup Rails	2
42	04-3426	Rear Burner Cell	1
43	04-3427	Rear Burner Fitting (manifold)	1
44	04-3428	Rear Burner Fitting (union)	1
45	04-314	Rear Burner Gas Line	1
46	04-3429	Main Rear Burner Line	1
47	04-3430	Rear Burner Orifice	1
48	04-3431	Main Gas Fitting (manifold)	1
3 BURNER CLASSIC PEDESTAL			
1	04-3432	Pedestal Side Right	1
2	04-3433	Pedestal Side Left	1
3	04-315	Pedestal Front	1
4	04-316	Pedestal Back	1
5	04-317	Pedestal Heat Shield	1
6	04-318	Pedestal Base	1
7	04-319	Pedestal Door	1
11	04-3433	SS Side Shelf Insert	
12	04-3439	Door Hinge Rod	1
13	04-3441	Castors	4
14	04-3442	Rubber Grommet	1
15	04-3443	Door Magnet	2
16	04-3445	Side Shelf Right / Left	2
17	04-3446	Door Handle	1
18	06-301	Side Shelf Brackets	4

EXPLODED VIEW

