



The ultimate outdoor grilling experience.

Phone: 1 (888) 287-3333 ♦ Fax: 1 (877) 855-5373 ♦ #106-2480 Mt. Lehman Road, Abbotsford, BC V4X 2N3

## LUX Series OWNER'S MANUAL



Grill Model: JLS700-LP (or NG) & JLS700-LP-BLK (or NG) (shown above left)

JLS700BI-LP (or NG) & JLS700BI-LP-BLK-(or NG) (shown above right)

JLS550-LP (or NG) & JLS550-LP-BLK (or NG)

JLS550BI-LP (or NG) & JLS550BI-LP-BLK (or NG)

JLS400-LP (or NG) & JLS400-LP-BLK (or NG)

### **Important Notice**

Please read ALL safety notices on Pg. 2-3 before assembling or operating this grill.



# **!SAFETY WARNINGS!**

**IMPORTANT: Please read and understand all warnings and precautions before using your gas grill.**



## **!DANGER!**

**If you smell gas:**

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



## **!WARNING!**

- 1. Do not store or use gasoline or other Flammable liquids 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.**

- 1 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/NFPA54, or the Natural Gas and Propane Installation Code, CSA B149.1
- 2 The installation of this appliance must be electrically grounded in accordance with local codes, or, in the absence of local codes, with the National Electric Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1
- 3 This appliance is for outside use only and shall not be installed or used in any home, building, garage, or any other enclosed area.
- 4 This appliance shall not be installed in or on any boat or recreational vehicle.
- 5 Do not use this outdoor cooking gas appliance for any purposes other than intended. Not for commercial use.
- 6 Clearance to Combustibles must be maintained at all times, as specified in page 7 of this manual.
- 7 Always have a certified gas fitter install all Propane or Natural Gas fuel lines, Hose Quick Connect Boxes, Conversion Kits, or any other gas related items.
- 8 This grill is set up from the factory for use with either Propane Gas (LP), or Natural Gas (NG). Please ENSURE that your grill is correctly configured and labeled for the gas you intend to use.
- 9 Do not use gasoline, alcohol or other volatiles for lighting.
- 10 Propane (LP) gas supply cylinders must be constructed and marked in accordance with the specifications for propane gas cylinders of the US Department of transport (DOT) CFR 49 or the National Standards of Canada, CAN/CSA B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
- 11 For appliances designed to use a CGA 791 Propane Gas Connection: Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the propane cylinder valve outlet, this provided with the cylinder valve. Other types of caps may result in leakage of propane gas.
- 12 Never fill any LP Gas Cylinder more than 80 percent full. Dented and rusted propane cylinders may be hazardous and must be checked by a propane gas supplier, before use. Do not store a spare LP-gas cylinder under or near this appliance.
- 13 **WARNING:** if the information in #7, #8 and #12 are not followed exactly, a fire causing death or serious injury may occur.
- 14 To prevent propane from entering the regulator valve & causing a potential hazard, please ensure that the propane cylinder is at a lower level than the regulator when in use.

- 15 Please note that propane (LP) is explosive under pressure, heavier than air, and settles and pools in low areas, which can create an explosion hazard.
- 16 When configured for Natural Gas, please ensure that the supply pressure matches the required specifications in this manual.
- 17 The outdoor cooking gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).
- 18 The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 0.5 psi (3.5 kPa).
- 19 When connecting the electric cord, first connect the plug to the outdoor cooking gas appliance, and then plug the appliance into the outlet.
- 20 Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- 21 Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- 22 Inspect fuel supply hose for damage before each use. If excessive wear, abrasion, or cracks are present, the hose MUST be replaced with a genuine Jackson Grills replacement part, prior to using this outdoor cooking gas appliance (Contact your nearest dealer for assistance).
- 23 Do not let the cord hang over the edge of a table or touch hot surfaces.
- 24 To protect against electric shock, do not immerse cord or plugs in water or other liquid.
- 25 Unplug electrical equipment from the outlet when not in use, and before cleaning. Allow appliance to cool before putting on or taking off parts.
- 26 Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- 27 Never remove the grounding plug or use with an adapter of 2 prongs, and;
- 28 Use only extension cords with a 3 prong grounding plug, rated for the power of the electrical equipment, and approved for outdoor use with a W-A marking.
- 29 Do not use this grill until it is COMPLETELY assembled, all parts are securely installed, and leak testing has been completed.
- 30 Before using this outdoor cooking gas appliance, inspect the burners to ensure that they are correctly inserted over the orifices. Inspect by using a flashlight to view the burner inlets from underneath the front console. When correctly positioned, the gas valves outlets (with the orifices) will be inserted into the burner inlets. If necessary, remove and reinstall burner(s) correctly. (See Assembly Section, p.6 & 7 for more details).
- 31 Do not attempt to move this grill while lit. Always position your grill on a hard level surface away from any combustible materials, including wood, flammable liquids or vapors, plastics, etc.
- 32 Do not leave a lit grill unattended. Keep children and pets away from this grill at all times.
- 33 Always open the grill lid slowly & carefully as heat and steam in the grill can cause severe burns.
- 34 Do not touch any metal surfaces on this grill until it has completely cooled to avoid burns, unless wearing protective gear. (Pot holders, gloves, BBQ mittens, etc.)
- 35 It is essential to keep the grill clean and free of obstructions and debris. Check burner/Venturi tubes regularly for insects and insect nests; a clogged burner tube can lead to a fire beneath the grill.
- 36 Do not alter this grill in any manner.



**WARNING:** This product can expose you to chemicals including Chromium (hexavalent compounds), which are known to the State of California to cause cancer and birth defects or other reproductive harm. (For more information go to: [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov))

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## **Certification and Testing:**

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This appliance has been tested by Labtest Certification Inc. (LC), and has been tested to ANSI Z21.58b-2012, & CSA 1.6b-2012, and Certified for Canada and the USA.

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## Unpacking Your Grill:

Please open your packaging carefully and set aside all loose components. Once unpacked, please match the parts to the list shown below. Check all components for possible damage before assembling your grill. Most of your portable grill has been factory assembled. However, there are still some items that must be unpacked and placed in the correct position, in your barbecue. For assembly instructions please refer to the next Section;

## Parts Checklist:

### !WARNING!

Exercise caution when handling stainless steel; metal edges may be sharp and can cause injury.



### TECH-TIP

Do not throw away packaging until you have confirmed that all parts are present.

### PARTS CHECKLIST:

JLS700 Number of Parts to Count	JLS700BI Number of Parts to Count	JLS550 Number of Parts to Count	JLS550BI Number of Parts to Count	JLS400 Number of Parts to Count	Description of Part
1	1	1	1	1	Main Firebox
1	0	1	0	1	Pedestal
2	0	2	0	2	Side Shelves
1	1	1	1	1	AAA Battery for Ignition
4	4	3	3	2	Flame Diffusers
2	2	2	2	2	Cook Grids
1	1	1	1	1	Warming Rack
0	1	0	1	0	Custom Cover
1	0	1	0	1	Set of 4 Castors & Hardware
1	1	1	1	1	Complete Rotisserie Kit
1	1	1	1	1	Owner's Manual
1	1	1	1	1	Spare Set of Rubber Lid Bumpers
1	0	1	0	1	Grease Cup
1	NG 4" Regulator Only	1	NG 4" Regulator Only	1	PROPANE MODELS: Propane (LP) Hose & Regulator <b>OR</b> NATURAL GAS MODELS: NG Hose w. Quick Release, and 4" Regulator

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## **Special Message to Our Customers:**

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All of us at Jackson thank you for choosing a Jackson Grill! This appliance was designed, engineered, and built with quality components and we are confident that it will provide you with years of excellent operation. Please take the time to read the entire manual and familiarize yourself with all the features of the Jackson Grill. This manual also contains important safety information and operation instructions. Please write your barbecue's serial # in the space below, and ensure that this manual remains handy to the barbecue for quick reference. To obtain replacement parts for your Jackson Grill, contact your local dealer. If you have any questions please call us anytime at the number below: (Please have your model and serial number at hand)

**Grill Model: JLS700-LP (or NG) & JLS700-LP-BLK (or NG)**

**JLS700BI-LP (or NG) & JLS700BI-LP-BLK-(or NG)**

**JLS550-LP (or NG) & JLS550-LP-BLK (or NG)**

**JLS550BI-LP (or NG) & JLS550BI-LP-BLK (or NG)**

**JLS400-LP (or NG) & JLS400-LP-BLK (or NG)**

**Serial Number: \_\_\_\_\_**

Write your serial number here for future reference.

OWNER REGISTRATION: Please take the time to fill out and return a Warranty Registration Card, or on-line at [www.jacksongrills.com](http://www.jacksongrills.com) or simply fill in the form below and mail or fax to: (Thank you for your help!)

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

**Customer Support (Tel): 1 (888) 287-3333 or  
Customer Support (E-mail): [info@jacksongrills.com](mailto:info@jacksongrills.com)  
Fax: 1 (877) 855-5373  
Parts Ordering: Contact your Dealer**

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

Title: Mr.                      Mrs.      Ms.                      Miss                      (Circle One)

First Name: \_\_\_\_\_ Initial: \_\_\_\_\_ Last Name: \_\_\_\_\_

Street: \_\_\_\_\_ Apt. #: \_\_\_\_\_

City: \_\_\_\_\_ State/Prov.: \_\_\_\_\_ Zip/Postal: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Date Purchased: \_\_\_\_\_ Dealer: \_\_\_\_\_

Model: \_\_\_\_\_ Serial #: \_\_\_\_\_

Comments: \_\_\_\_\_

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**Dear Grill Owner; please keep this manual for future reference.**

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## Tools Required for Assembly:

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Please use the proper tools to simplify installation and prevent injury or damage to your grill.

### ■ Tool Included with your Grill:

- 1 x 5mm Allen Wrench (for Casters)
- 1 x 2mm Allen Wrench (for Knobs)



### ■ Installer Supplied Tools:

- 1 x Large Phillips Screwdriver
- 1 x Medium Phillips Screwdriver
- 1 x OPTIONAL: Socket wrench with 6mm Allen driver.

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## Assembling & Preparing your Grill:

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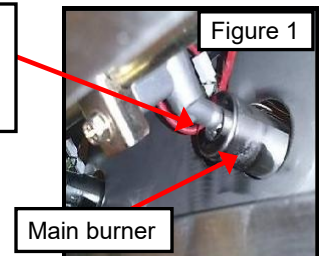
### ■ Install Casters (CART ONLY):

1. Install locking casters at the front, and the non-locking casters at the rear of your grill.
2. Using the supplied Allen wrench, install the casters by bolting them into the bottom 4 corners of your grill.

### ■ CHECK BURNER FIT on ORIFICES:

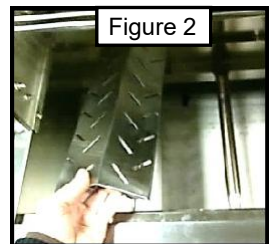
1. Inspect burners to ensure that they are all inserted correctly onto the orifices (AKA the outlet of the valves; Fig 1)
2. If any burner is NOT correctly installed over the valve as shown in Fig 1, remove the burner retaining clip, remove the burner, and reinstall correctly.
3. Although we have pre-set the air shutters on the burners of this product, it may be necessary to adjust them for optimum performance. This is an outdoor appliance and geography and climate can necessitate an adjustment to the air shutters. Burner air shutter opening should never be less than 1/8" open.

Tip of brass orifice, on end of valve; correctly hidden inside burner.



### ■ INSTALL FLAME DIFFUSERS & COOK GRIDS:

1. Remove the flame diffusers, grids & warming rack from the packaging.
2. Install each diffuser directly above each burner by setting them into the slotted ledges, in the front and rear of the firebox. (Fig. 2)
3. Once the flame diffusers have been installed, set the cooking grids on the upper ledges of the firebox in the grill, with the grill bars oriented front to rear.
4. Install the warming rack above cook grids, on the 2 brackets located on the left & right inner walls of the inner hood.



### ■ PREPARE REAR BURNER IGNITER:

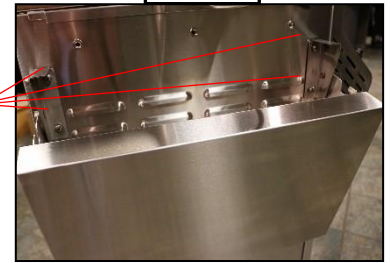
1. Unscrew the plastic/rubber cap from the rear burner ignition module, and insert supplied AAA battery with the positive end facing out. (Fig. 3)
2. Re-install cap.



■ **INSTALL SIDE SHELVES (2): (Installation Not Required for JLS400-LP/NG or Built-In Models)**

1. Install both folding Side Shelves, using 4 screws per shelf (supplied). (Fig. 4)

Figure 4



■ **INSTALL ROTISSERIE KIT: (For Rotisserie Cooking)**

Phillips Head Mounting Screws (Included)

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. (Fig. 5)
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. Align the rotisserie rod groove over the right inner hood wall and drop it into the cut out provided on the inner hood. (Fig.6)

Figure 5



Figure 6



Rotisserie Kit installed



■ **INITIAL CLEAN/WIPE DOWN:**

Because we use high polish detailing, there may be some residue from the light oily cleaner we use to take off the protective plastic residue and masking. These marks can be easily cleaned using a Sprayway stainless steel polish and cleaner and a microfiber cloth, always cleaning in the direction of the stainless steel grain. This is a food safe cleaner that is non-abrasive and will leave your BBQ gleaming. This cleaner can be used for future regular cleaning.

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## Clearance to Combustibles: ALL LUX Models

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- A) **TOP:** This appliance shall not be located or used under overhead unprotected combustible construction.
- B) **REAR:** from rear of unit to any combustibles behind grill: **12 inches minimum**
- C) **SIDE:** from the outside edges of the barbecue unit (excluding side shelves) to any adjacent combustibles: **15.5 inches minimum**

**!WARNING!**

Please allow extra space when the grill is backed up to vinyl siding; exhaust exiting the rear of the grill can warp or melt the vinyl.

## Cut Out (Framing) Dimensions: Built-In ONLY

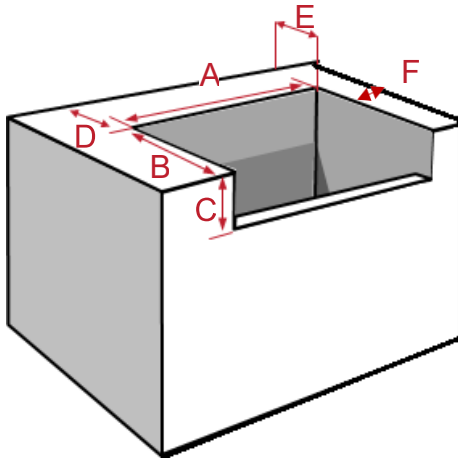
### A. Installing in an outdoor cabinet:

This grill must be safely and correctly installed as a built in unit, before being used. Please refer to the chart below, for correct installation dimensions.

Framing must enclose the grill on the back and sides, but the bottom of the cut-out may be left open. The grill is supported by the two flanges (left and right), so no support underneath is required. NOTE: please ensure that fuel line openings provide adequate space for the lines,

### **CABINET FRAMING DIMENSIONS:**

**\*NOTE: Rear cabinet back splash (if applicable) and counter top must be non-combustible.**



Built In Grill Cutout Dimensions						
Cabinets with Non-Combustible Materials (Eg: metal studs, cement board, tiles, marble)						
MODEL	A Width	B* Depth	C* Height	D*	E*	F*
Lux JLS700BI	33"	18 ¾"	10"	5 ½"	12"	15.5"
JLS550BI	24 ¾"	18 ¾"	10"	5 ½"	12"	15.5"
*B	Depth is measured from the finished face of the island/cabinet. Notching of countertop front may be required.					
*C	Height is measured from the finished countertop down.					
*D	Minimum distance to rear vertical wall; required to fully open lid (from cutout).					
*E/F	Minimum distance to side/rear adjacent vertical combustibles.					

## Propane Gas Connection:

**\*\*\*NOTE: Do not Drag LP Tanks across the inner cart floor surface. Lift LP tanks when removing and replacing in the provided hole in the cart base\*\*\***

- **FUEL TYPE:** The following instructions are for a Propane configured grill. **Operating Pressure: 11" WC.**
- **HOSE & REGULATOR CART MODELS:** Use only the propane hose and regulator supplied with your Propane grill. For replacement Hose & Regulator assemblies, please contact your local dealer and ask for part #JF-70. Only use genuine Jackson replacement parts.
- **HOSE & REGULATOR BUILT IN MODELS:** The pressure supplied to the grill must conform to what is listed on the rating plate of the grills (11" WC). If the supply pressure is great, a regulator must be installed (regulator not included).
- **BUILT IN PROPANE GAS HOOK-UP:**
  1. The piping up to the gas grill is the responsibility of the qualified installer and piping should be located as shown below. (Fig. 7)
  2. A flexible metal connector pipe is included to simplify the installation of the unit.
  3. Connect this flexible metal connector to the flare fitting on the end of the manifold.
  4. Connect the other end of the connector to the gas piping.
  5. The Flexible connector must not pass through a wall, floor, ceiling or partition, & is protected from damage.
  6. Do not use a hose to connect the unit except to connect the cylinder regulator to the piping system.
  7. Do not run hose in areas where heat damage could melt or burn the hose.

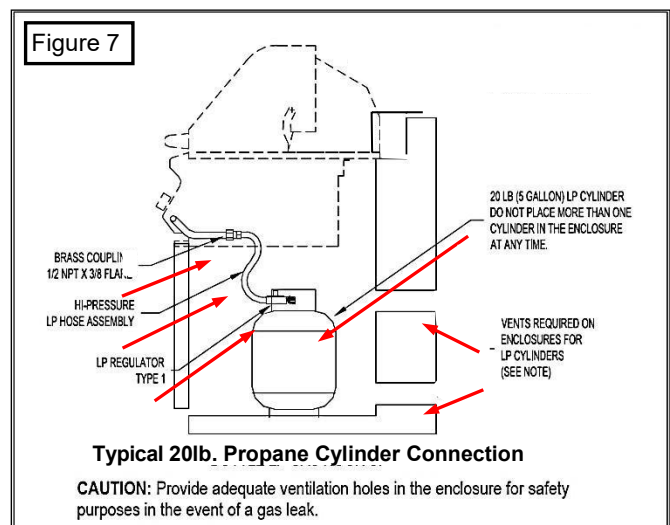
8. The propane hose & regulator assembly must be connected with rigid pipe, copper tube, or an approved flexible metal connector which complies with Z21.4/CSA 6.10.
9. The installation must comply with CAN B149.1 Natural Gas and Propane installation code in Canada, or to the National Fuel Gas code, ANSI Z223.1 in the United States.
10. The gas supply pipe must be sufficiently sized to supply the BTU/h specified on the rating plate, based on the length of the piping run.
11. If installing a side burner, a spate line must be branched off to the side burner unit and enter the side burner opening at the specified location.

■ **BUILT IN PROPANE CYLINDER ENCLOSURES:**

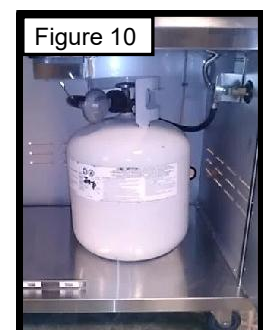
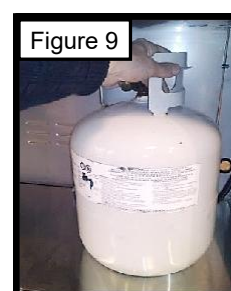
1. Built in cylinder enclosures which completely enclose the cylinder must have both of the following:
  - a. At least one unobstructed ventilation opening on the exposed exterior side of the enclosure located within 5 in (127mm) of the top of the enclosure. The opening must have a total free area of more than 20 square inches (130 cm square) for a 20lb (9.1kg) cylinder.
  - b. At least one ventilation opening on the exposed, exterior side of the enclosure located 1 in (25.4mm) or less from the floor level. The opening must have total free area of more than 10 inches squared (65 cm squared) for a 20 lb (9.1 kg) cylinder. The upper edge must be no more than 5 inches (127 mm) above the floor level.
2. Every opening must be large enough to permit the entrance of a 1/8 inch (3.2mm) rod.
3. The cylinder valve must be readily accessible for hand operation. A door on the enclosure to gain access to the cylinder valve is acceptable, provided it is non-locking and can be opened without the use of tools. The cylinder valve must be visible.
4. There must be a minimum clearance of 2 inches (51mm) between the floor of the LP-gas cylinder enclosure and the ground.
5. The enclosure must be designed so that the LP-gas cylinder can be connected, disconnected and the connections inspected and tested outside the cylinder enclosure. Any connections that can be disturbed when installing the cylinder in the enclosure must be accessible be for testing inside the enclosure.

■ **CARTS: INSTALLING & CONNECTING A PROPANE CYLINDER TO THE GRILL:**

1. Make sure tank valve is in its full off position (turn clockwise to stop).
2. Check tank valve to ensure that is equipped with external (male) threads (i.e. QCC-1 type connector).
3. Make sure all burner knobs are in their off position.
4. Remove the protective dust cap from the cylinder valve. Always reuse dust cap when storing a cylinder.
5. Inspect valve connection port and regulator; look for any damage or debris. Inspect hose for damage. Never attempt to use damaged or plugged cylinders. Contact your local propane gas dealer for repair.
6. Remove the Pedestal Base Access Cover. (Fig. 8)
7. Place the Propane Tank into the Tank Mounting Hole in the pedestal of the grill. (Fig. 9). Always install the propane cylinder in an upright position with the valve at the top, to facilitate vapor withdrawal (Fig. 9).
8. Attach the Propane Hose and Regulator by hand-tightening the black plastic Quick Coupling Connector (QCC) nut clockwise to a positive stop. Do not use a wrench to tighten as this may damage the nut and cause leaks. (Fig. 10)



Tank Mounting Hole



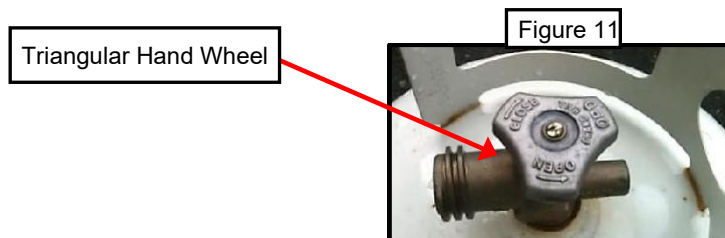
9. Open tank valve SLOWLY (counterclockwise) until fully open. Use a soapy water solution to check all connections for leaks before lighting grill. If a leak is found DO NOT use the grill. Turn gas off and call a professional gas fitter to repair the leak.

#### ■ DISCONNECTING PROPANE CYLINDER:

1. Turn all the grill knobs to off.
2. Turn the tank valve off fully (turn clockwise to stop).
3. Detach the regulator from tank valve by turning the black (QCC) nut counterclockwise.
4. Install the protective cap back onto the threads of the propane cylinder valve.

#### ■ PROPANE CYL. REQUIREMENTS & SPECIFICATIONS:

1. Maximum Cylinder Size: 20 lbs. (9 Kg)
2. Measurement: (approximately) Diameter: 12"(30.5cm) X Height: 18" (45.7cm):
3. USA: All LP cylinders used with this grill must be constructed and marked in accordance with the *Specifications for LP (Propane) Gas Cylinders* of the US Department of Transportation (D.O.T.). Refer to your propane cylinder collar for markings.
4. CANADA: All propane cylinders used with this grill must be constructed and marked in accordance with the National Standard of Canada, CAN/CSA-B339; *Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods and Commission*. Refer to your propane cylinder collar for markings.
5. Cylinder supply system must be arranged for vapor withdrawal.
6. Cylinder must be equipped with a collar to protect the outlet valve.
7. Cylinders must be rust and dent free: a dented or rusty propane cylinder may be hazardous, and must be professionally inspected before use.
8. Cylinders must be equipped with QCC Type 1 (Quick Closing Coupling) outlet.
9. Propane Cylinders must be equipped with a safety relief valve.
10. UL listed Overfill Protection Device (OPD); This OPD safety feature is identified by a unique triangular hand wheel. **Only use cylinders equipped with this type of valve. (Fig. 11)**



#### ■ WHAT TO DO IF SAFETY VALVE HAS TRIPPED:

1. Turn off Propane Cylinder.
2. Disconnect the Propane Hose and Regulator from the Propane Cylinder.
3. Reconnect the Propane Hose and Regulator to the Propane Cylinder.
4. Turn Gas Valve on slowly.

#### ■ HANDLING PROPANE CYLINDERS: (NOT Included with Grill)

1. Government regulations prohibit shipping full Propane cylinders. New cylinders (not included) must be taken to a Propane filling station for filling.
2. A full cylinder is under high pressure; always handle with care, and transport secured and in an upright position. Protect the valve from accidental damage.
3. Do not tip the propane cylinder while connecting it to your grill's regulator
4. If the cylinder is tipped over while connected to your grill, shut it off and disconnect it; then have it checked before use.

■ **STORING PROPANE CYLINDERS:**

1. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
2. Store all propane cylinders outdoors in a well-ventilated area.
3. Do not store cylinders in direct sunlight or near a source of heat or combustion.
4. Propane cylinders must be REMOVED from your grill; when the grill is to be stored indoors.
5. Keep all propane tanks out of reach of children.
6. If your grill is stored outside, the propane tank may be left connected to the grill. Turn off propane tank valve when grill is not in use.

**!WARNING!**

- 1 Never insert any foreign objects in valve outlet, as this may cause leaks.
- 2 Do NOT connect this grill to unregulated Propane systems such as in a motor home or camper trailer. System pressure MUST be regulated before hook up.
- 3 Do NOT use this grill until leak tests have been completed.
4. If a gas leak is detected and cannot be stopped, call the fire department.

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## Natural Gas Connection:

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■ **FUEL TYPE:**

The following instructions are for Natural Gas configured grills ONLY. **Operating Pressure = 4" WC.**

■ **INSTALLATION CODES:**

Please refer to page 2, item #1 of this manual.

■ **CART: CONNECTING THE NATURAL GAS HOSE:**

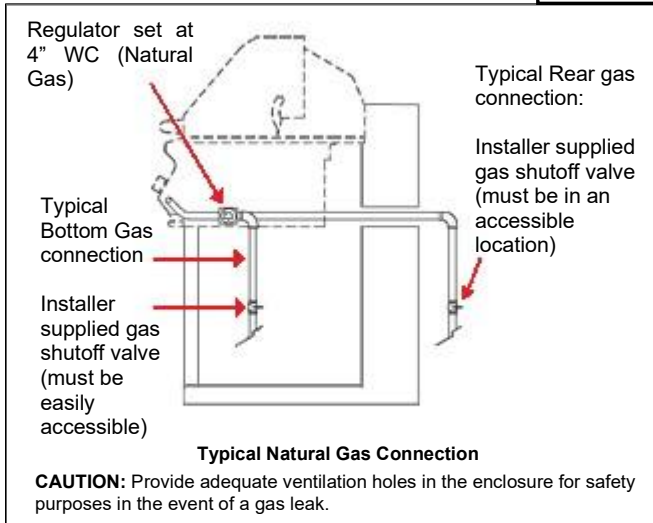
1. Use only the natural gas hose supplied with your Natural Gas configured grill.
2. Install the supplied hose onto the flare nut nipple on the fuel regulator, located on the RH inner side of the pedestal. DO NOT USE SEALANT of any kind. Tighten using a  $\frac{3}{4}$ " open end wrench or a crescent wrench. Hold the regulator nut with a second wrench while tightening.
3. A female quick release is included with the grill. Install it onto the homeowner's preexisting natural gas quick release box. NOTE; pipe dope or Gas Rated Teflon tape must be used to seal the threads at this connection.
4. Check supply pressure to ensure that incoming pressure to the inlet side of the 4" WC NG Regulator on the NG appliance is no higher than 7" Water Column.
5. Use a soapy water solution to check all connections for leaks before lighting grill. If a leak is found DO NOT use the grill. Turn gas off and call a professional gas fitter to repair the leak.

■ **BUILT IN NATURAL GAS HOOK-UP: (Fig. 12)**

1. The piping up to the gas grill is the responsibility of the installer and piping should be located as shown below.
2. The connector must not pass through a wall, floor, ceiling or partition, and is protected from damage.
3. Do not use a rubber hose to connect the unit to the outlet 4"WC regulator. An approved appliance to the stainless steel flex hose must be used.

- The gas supply pipe must be sufficiently sized to supply the BTU/h specified on the rating plate, based on the length of the piping run.

Figure 12



## **!WARNING!**

- Never insert any foreign objects in the quick release or Natural Gas hose, as this may cause leaks.
- Pressure from the gas source for this grill and its appliance regulator (set at 4" WC) **MUST NOT** exceed 7 inches of Water Column; using a grill at higher pressures could result in property damage, and injury or death.\*\*
- Do NOT use this grill until leak tests have been completed.
- If a gas leak is detected and cannot be stopped, call the fire department immediately.

**\*\* NOTE;** this is the maximum inlet pressure rating for the included Natural Gas Regulator, part number JF-99

## **Leak Testing:**

### ■ GENERAL:

- Although all gas connections on the grill are leak tested at the factory, a complete gas tightness check must be performed at the installation site. This is mandatory due to possible mishandling during shipping (which could loosen fittings), 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 TESTING:

- Make sure that all packing materials are removed from the grill and cart.
- Do not smoke while leak testing.
- Never leak test with an open flame.
- Make a soap solution with one part dish soap 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 propane cylinder is full.
- Grill must be leak tested outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances, and flammable materials.

### ■ TESTING PROCEDURES:

- Make sure all control knobs are in the "OFF" position.
- Make sure the regulator is connected to the propane cylinder tightly. For Natural Gas, ensure that the gas hose is correctly connected at the quick release box pre-installed on the home. (Not included with grill).
- Completely open propane cylinder valve by turning SLOWLY 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.
- Check every connection from the propane cylinder or natural gas quick release, 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.
- If soap bubbles appear, there is a leak. Turn off propane cylinder valve or natural gas quick release IMMEDIATELY and retighten connections, Turn on gas, and recheck for leaks.
- Always close the propane cylinder valve and/or disconnect the Natural Gas hose, after leak test, when the grill is not in use.
- 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.

■ **LEAK TEST SAFETY TIPS:**

1. Always check for leaks after every propane cylinder change.
2. Always check for leaks at every connection before use. (Including natural gas quick release hook up)
3. If any grease or hot products fall on the valve, regulator, hose or any part that conveys gas, shut gas off immediately, check the cause and rectify it. Perform a complete leak test before reusing the grill.
4. If the smell of gas is detected, immediately shut off gas or disconnect from source, and repair leaks before further attempts are made to use the grill.

**!WARNING!**

**Propane and Natural Gas are very flammable; exercise extreme caution while checking for, and repairing gas leaks.**

Jackson Grills Support: 1-888-287-3333 or [info@jacksongrills.com](mailto:info@jacksongrills.com)

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## Installer Final Check List:

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- Ensure that clearances to combustible materials are maintained per specifications listed in this manual.
- Make sure that all internal packaging has been removed.
- Check that the burners are sitting properly on orifice end of the valves. (p.6)
- Check grill label to confirm that the gas configuration matches the fuel being supplied
- When using natural gas; ensure the appliance pressure (between NG regulator and main manifold) is at 4" WC.
- For propane grills confirm that inlet pressure is at 11" WC; NOTE that the original Jackson regulator and hose are preset to 11" WC.
- Ensure that all the gas knobs turn freely.
- Leak test grill and all gas connections.
- Grill test fired, and all functions working and in good order.
- User informed of gas supply shut off valve location.
- Owner's manual given to grill user.



**Optional # JGSB Side Burner**  
-Fits on right side  
-For built in kitchen *or*  
-Comes with stationary side shelf  
-Not available for JLS400-LP/NG

Advertisement:

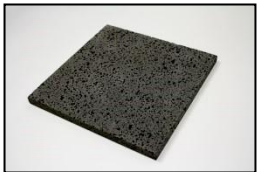


Introducing the ISLAND GRILLSTONE™ Check out this fabulous new way to enhance your cooking! Quarried from natural volcanic rock and then cut into slabs, it is the ideal accessory for grilling veggies, seafood, or marinated meats. Drops right onto your grill!



**Round Grillstone**

Dimensions: 14" round by 3/4"  
Weight: 12.5 lbs (5.67 kg)



**Square Grillstone**

Dimensions: 12"x12" x 3/4"  
Weight: 9.9lbs (4.5 kg)

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## Fuel Conversion:

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This grill is convertible to Natural Gas or Propane when needed, with the installation of the appropriate Gas Conversion Kit. (See Parts List) The kit should be installed by a qualified gas fitter. Please contact your local dealer for information.

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## Grill Lighting Instructions:

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■ **BEFORE LIGHTING:**

- Always 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. Use only a manufacturer approved replacement hose.
- ☐ Check all gas connections for leaks before each use. Do not light grill if gas odor is present.

■ **TO LIGHT MAIN BURNERS OF THE GRILL: (Fig. 13)**



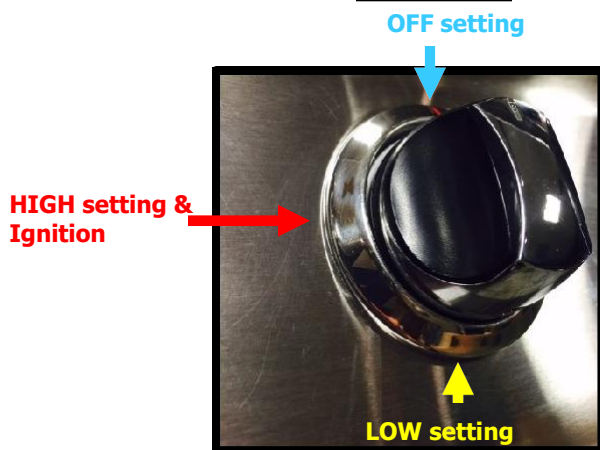

- Read instructions before lighting (see labels on top edge of the pull out grease tray)
- Open lid prior to lighting your grill.
- Turn all knobs to "OFF" then open the propane cylinder valve, OR natural gas valve on your gas connection. NOTE: Always keep your face and body averted when lighting.
- Push in and rotate each control knob counter clockwise slowly, to the high position . (When rotating the knob, rotate for a two second count: do NOT turn the knob rapidly) The built-in igniter  will click and spark, thus lighting the torch light pilot flame, then the main burner. If the burner does not light IMMEDIATELY turn the knob to off and wait 5 minutes for gas to dispel and repeat the lighting procedure.
- Follow match lighting instructions if burner can't be lit after repeating 3-4 times.


Figure 13

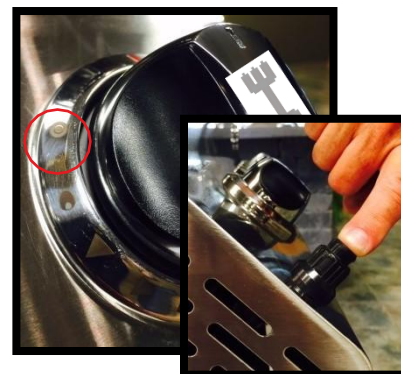


■ **TO LIGHT MAIN BURNERS USING A MATCH OR BARBECUE LIGHTER:  
(Temporary Solution when Ignition is disabled)**


- Read instructions before lighting.
- Open the lid during lighting, and remove cook grids.
- Turn all knobs to “OFF” then open the propane cylinder valve, OR natural gas valve on your gas connection. NOTE: Always keep your face and body averted when lighting.
- A long stove match or BBQ lighter must be used to reach the burners.
- Do NOT drop a burning match into grill for lighting purposes; hold the match in the desired spot.
- Push and turn the main burner knob to the high position , then release.
- Light burner by match at the front end of the burner tube. Make sure the burner lights and stays lit.
- If necessary, call your dealer or the Jackson help line, for assistance with repairing your ignition system.

■ **LIGHTING THE ROTISSERIE BURNER:**

- Open lid during lighting.
- Turn all knobs to “OFF” then open the propane cylinder valve or the natural gas valve at the natural gas quick release.
- Push and turn rear burner control knob to  (high) then push and hold igniter button until burner lights. Ignition should occur within 5 seconds.
- If burner does not light, wait 5 minutes for gas to clear and try again.
- Follow match lighting instruction if burner can't be lit after repeating above steps 3-4 times.
- Once the burner is lit, the rotisserie burner will attain a red glow across its entire front surface.
- DO NOT run the rotisserie burner with the main burners.



■ **LIGHTING THE ROTISSERIE BURNER BY MATCH:**

- Read instructions before lighting.
- Open the lid during lighting.
- Push and turn the rear burner knobs slowly to  (high position, then release.
- Light by match with left hand. Make sure the burner lights and stays lit.

**TECH-TIP**

Remove Warming Rack before using your rotisserie burner; otherwise the rack may be damaged due to excessive heat.

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# Grilling and Rotisserie Cooking:

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## TOTAL GAS CONSUMPTION:

Total gas consumption per hour, per burner:

Description	JLS700/BI	JLS550/BI	JLS400
Main Burners	15,000 BTU/Hr x 4	15,000 BTU/Hr x 3	15,000 BTU/Hr x 2
Rear Burners	13,500 BTU/Hr x 1	13,500 BTU/Hr x 1	7,500 BTU/Hr x 1
Total	73,500 BTU/Hr	58,500 BTU/Hr	37,500 BTU/Hr

### FOOD SAFETY:

- Always adhere to the following tips to enjoy a safe and healthy outdoor grilling.
- Always use hot soapy water to wash hands, surfaces & utensils after processing raw meat.
- Always separate the raw meats from done foods to avoid cross contamination
- Always use clean utensils to handle the food.
- Always cook the meat thoroughly to kill germs. If in doubt, use a use a meat thermometer to inspect the inner temperature of the meat.
- Place all foodstuffs promptly into refrigerator once the meal is over, to prevent spoiling.





### **!WARNING!**

Clean your grill often, especially the grease pan and grease cup. Failure to do so may cause a grease fire, resulting in injury or property damage!

### 1. GENERAL:

- The thickness of the meat will affect the grilling time and results; whether rare, medium, or well done.
- The pre-heated temperature of the grill affects grilling time and results.
- Defrost meat in the refrigerator overnight. Do not use a microwave, as this dries out the meat.
- To get the juiciest meats, use appropriate cooking times and temperatures.
- Cut off any excess fat from the meat before grilling, as this will prevent flame flare ups.
- The hot grids sear the food, caramelizing it for optimal flavor. The longer your grill is the preheated, the faster the meat will sear.

### 2. USING THE GRILLING SURFACE (Cook Grids):

- Grilling requires high heat for searing and proper browning.
- Most foods are cooked at the high  heat setting for the entire cooking time.
- When grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting, after the initial searing. This allows the food to cook 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.
- Turn the control knob(s) to high  and preheat the grill for 8 minutes. (Time may vary based on climate) Note: Keep the grill closed during preheating.
- Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knobs may be set to any position between  (high) and  (low).

### **!WARNING!**

Do not leave grill unattended while cooking! Potential BURN and FIRE RISK!  
Do NOT run the rotisserie burner with the main burner.

### 3. USING THE ROTISSERIE KIT:

- Take off the rotisserie kit (spit rod & forks assembly) from the grill.
- Loosen and slide the left fork off of the spit rod.
- Trim all excess fat from the meat; too much fat can cause a high volume of melted fat to accumulate in the grease tray, resulting in the potential for a grease fire.
- Load the meat or poultry onto the spit rod; center the meat as much as possible.
- Re-install the left fork, and then slide the two forks into the meat to secure.
- Center the forks and meat on the spit rod, then tighten down the fork wing nuts
- If the meat has any loose portions, wrap the meat with butcher's string (never use nylon or plastic)
- Re-install the rotisserie kit into your grill, ensuring that the pointed end is fitted into the motor.

### 4. TIPS FOR ROTISSERIE COOKING:

- When using the rotisserie, the meat should be centered on the spit rod, after which it must be balanced. To balance the meat, first rotate the cut so that heaviest side is facing downwards.
- Next, position the counter balance so that it faces upwards. Secure in place by tightening the counter balance wing nut. Check the rotisserie function to ensure that the spit is rotating freely. It may be necessary to adjust the counter balance weight in or out, to achieve a smooth rotation.
  
- 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 removes the need for manual basting as this is a self-basting system.
- Do not let the drip tray dry out.
- You are now ready to rotisserie cook!
- Season meat or poultry as desired, then light the rotisserie burner (refer to instructions in this manual).
- Always use a meat thermometer to determine how well the meat is cooked. 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. When checking poultry, the best location to insert the thermometer is in the center of the thigh muscle, next to the body.
- Close lid while cooking.

**!WARNING!**

**When cooking fatty meats, check grease levels in the grease pan, in order to prevent a grease fire.**

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# Cleaning and Maintenance:

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## **CAUTION:**

- \*For Black Stainless Steel – Refer to pages 22 & 23 – Coloured Stainless Steel Cleaning & Maintenance.
- Keep the grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids
- Do not obstruct the flow of combustion and ventilation air.
- Keep the ventilation openings of the cylinder enclosure free and clear of debris.
- Ensure that the grill is completely cold before performing any cleaning and maintenance.
- Burning off deposits and soiling by turning the main burners on high for about 5 minutes after each use will keep excessive food residue from building up, but this DOES NOT replace proper cleaning and maintenance.

## **1. GENERAL INFO:**

- This grill is made of stainless steel. There are many different stainless steel cleaners available. Always use the mildest cleaning method first, wiping in the direction of the grain.



## **2. GREASE MANAGEMENT SYSTEM:**

- Your grill is equipped with a small grease cup in the back of the unit. This cup should be emptied & cleaned thoroughly after each use and before the grill is transported.
- Your grill is designed to allow grease to flow along the bottom of the firebox, thereby collecting in both the grease pan and the small grease cup. (Fig. 15 & 16) Note: small grease cup is only located on cart models.
- It is highly recommended to clean the pan and cup after every use to avoid the possibility of a grease fire
- Do not line grease tray or grease cup with tin foil!!!!



### 3. COOKING GRID CLEANING:

- If the grids are heavily soiled, turn your main burners on high for 10 minutes to burn off excess deposits. (Do NOT run the rotisserie burner at this time).
- After each grilling session, clean the cooking grids. Keep the cook surface from having excess residue buildup.
- For final cleaning, the cooking surface can be washed with hot soapy water, utilizing a Scotch Brite scouring pad for stubborn deposits.

#### TECH-TIP

Do NOT turn on the rotisserie burner when the main burners are being used to clean the grill; otherwise overheating damage to your barbecue may result.

#### TECH-TIP

When cleaning heavy soiling, always polish or wipe in the direction of the stainless steel grain.

### 4. EXTERIOR CLEANING:

- \* For Black Stainless Steel – Refer to pages 22 & 23– Coloured Stainless Steel Cleaning & Maintenance.
- Use mild dish soap and hot water to clean the outside of the grill.
- Do not use any abrasive cleaners, scouring pads, strong degreasers etc., on the exterior of this grill; this will scratch the stainless finish.
- Specks of grease can adhere to the surfaces of the stainless steel and bake on; this will give the appearance of rust. Use hot water and degreaser.
- Always rinse with clean hot water.
- Use a spray polish (wax) on stainless steel polish to add shine and help protect the exterior stainless steel from surface contaminants and any corrosion. Sprayway stainless steel polish and cleaner can be used.

### 5. INTERIOR CLEANING:

- Remove the cooking grid, flame diffuser and the burner from the grill.
- Remove excess residue using a brush, scraper and/or cleaning pad.
- Spray inside the firebox with oven degreaser and let stand for 5 minutes.
- Loosen up grease and food residues regularly.
- Wash with soapy water, and rinse with clean hot water, then wipe dry.
- Leave lid open to allow the grill to air dry completely.

#### TECH-TIP

Many cleaners can be caustic, so for final cleaning use soapy hot water followed by a rinse with clean hot water.

### 6. MAIN BURNER CLEANING & MAINTENANCE:

- Check to ensure that all gas knobs and valves are off.
- Remove burners and inspect inner and outer surfaces for contamination and debris.
- Clean the exterior burner surface with a stiff stainless steel grill brush.
- Make sure all of the burner port holes are free of obstruction by using a large paperclip to poke the holes out. This is **extremely important** to prolong the lifespan of the stainless steel burner.
- Check inside each burner for insects and insect nest; clean out with a piece of stiff wire.
- Clean mesh air inlets (shutters), at the inlet end of each burner.

## 7. ROTISSERIE BURNER CLEANING:

- To clean rotisserie burner, run burner on high for 15 minutes. See right for a before and after image.

## 8. FLAME DIFFUSER MAINTENANCE:

- Remove residue and larger pieces of food using a brush, scraper and or cleaning pad after each use.
- If desired, cleaners can be used for the final cleaning; then rinse with clean hot water.
- This will reduce flare ups and prevent premature break down.



### **!WARNING!**

When reinstalling the main burners after cleaning, the orifices of the valves **MUST** be located in the center of each burner. Failure to do so could cause flames to escape around the burner inlets, which may result in damage or injury.

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## **CART ONLY: Casters:**

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- Reduce corrosion on your zinc plated casters by regularly lubricating the swivel raceway bearings, as well as any wheel bearings with grease.
- On the surface of the castor put a protective coating such as a lightweight oil, 3 in 1 oil, or WD40.

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## **Grill Storage:**

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- Clean and dry your grill thoroughly before storage as this will result in greater longevity.
- When propane cylinder is left connected, store the grill outdoors and out of reach of children.
- Store the grill in a dry indoor location **ONLY** after the propane cylinder is turned off and removed.
- All propane cylinder must be stored outdoors, out of the reach of children. **NEVER** store the cylinder in a building, garage or any other enclosed area.
- Disconnect Natural Gas Hose and carefully stow in cart before storing your grill.
- It is best to store your grill with a grill cover (sold separately). (JLS400: JH-304; JLS550: JH-305; JLS700: JH-306)

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## **Troubleshooting:**

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### **A) SPIDER AND INSECT WARNING:**

Spiders and insects can nest in burners during storage. This hazard has been known to cause grill fires. Clean the main burners periodically, as well as before storing the grill.

### **B) BURNER INSPECTION:**

Inspect burners each time you use your grill, or immediately if one of the following occurs:

1. Yellow flames with burnt insect odor.
2. Temperature too low or heats unevenly
3. The burners make popping noises.
4. Lazy or torchy flame or improper burner ignition. This could indicate the air shutter is set incorrectly. See right for the lowest you should want to set the air shutter

# **Coloured Stainless Steel Cleaning & Maintenance:**

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Stainless steel parts, like all other quality items should be cleaned and maintained regularly. Cleaning regularity will depend on how dirty or contaminated the surfaces have become. The effort required is based on the surface texture. The heavier textured the surface, the easier it is for debris to stick, and that creates a more intensive cleaning process.

- The process by which this coloured stainless steel is produced is, a clear thin coating is produced on the surface which, combined with an electropolish as pre-treatment creates a barrier effect.
  - Grinding marks and brush strokes are reduced
  - The surface is sealed
- The care begins during processing: the protective film that is applied is durable but not indestructible. Like a car or any household appliance do not scratch or mar the surface. Scratches are not repairable.
- The cleaning and maintenance schedule will depend on your environment where you use and store your grill. The following details should be adhered to.

## **ENVIRONMENT AND CLEANING & MAINTENANCE SCHEDULE:**

- Areas with negligible atmospheric stress: Every 3 to 6 months
- City living and industrial areas: Every 1 to 3 months
- Coastal areas/ Close to the ocean: Every month minimum (Think of general vessel maintenance, rinsing with fresh clean water to keep surface and aggressive corrosion at bay)

In areas where there is exposure to harsh substances e.g. Chemicals, salts and de-icing agents cleaning every month is highly recommended

## **CLEANING:**

Coloured stainless steel surfaces are water and dirt repellent and are easily cleaned with non-abrasive cleaning products. Strong rubbing with a soft, clean, lint free cloth is usually all it takes. For more stubborn cleaning use clean water mixed with a commercial or residential dish washing soap or full-strength undiluted dish washing soap and a clean, soft lint free cloth first then rinse thoroughly with clean water. **STOP AND READ THESE DETAILS CAREFULLY!!!**

- Do not clean using these items: (using the wrong cleaning tools or products can cause permanent damage to the PVD coloured coating)
- All kinds of abrasives (they scratch the surface)
- Chrome, silver and brass care products (they are oxide-dissolving and can etch the surface)

## **INITIAL CLEANING:**

- If dirt and/or adhesive residue is visible, (usually as a result of protective film that was removed) remove them with nitro thinner or acetone cleaner.
- The second step is to use a dish soap solution and soft, clean lint free cloth.
- Always clean and move the cloth in the direction of the stainless steel material grain.
- Avoid circular movements. (Just like your black car or truck)

## **MAINTENANCE & CLEANING:**

- Refer to the ENVIRONMENT AND CLEANING & MAINTENANCE SCHEDULE chart above and the detailed cleaning regularities. The second step is to use a dish soap solution and soft, clean lint free cloth.

- Please start with clean water only to remove the abrasive dirt.
- After cleaning off the abrasive dirt use warm water, dish soap and a soft lint free clean cloth.
- Reminder to wipe in the direction of the grain in the stainless steel material.
- No swirls or circular motions. Rinse all surfaces with clean clear water. (See notice 3 below)

**Notices:**

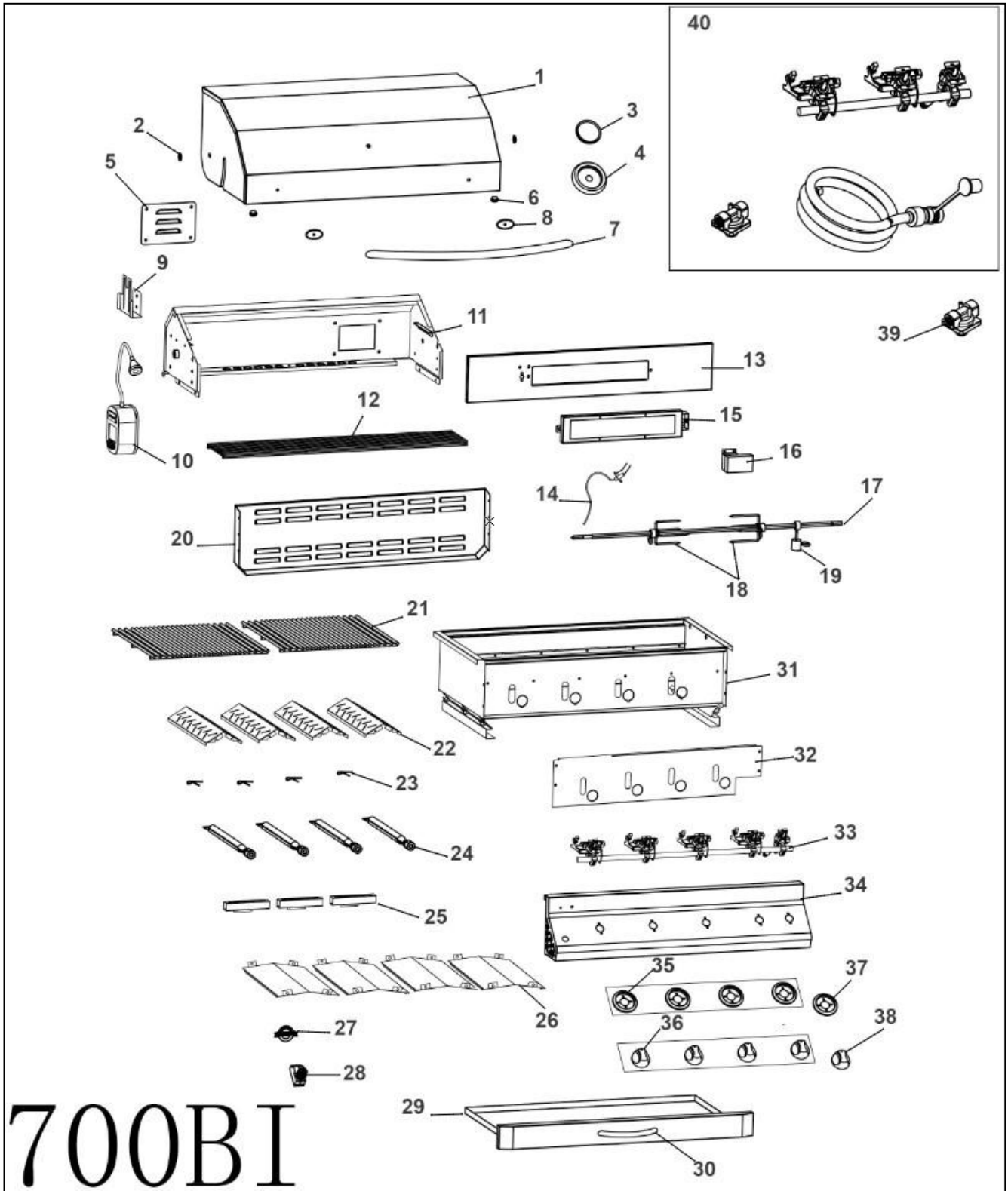
- 1- Always carry out a test on a small hidden area in the grill when using any chemical products or cleaners.
- 2- Cleaning products must be approved for use in accordance with national and provincial or state environmental regulations and must be prepared and used according to the manufacturers and or supplier's instructions.
- 3- Avoid water stains by using clear clean water to rinse. Drying marks can be avoided by air blow drying or clean soft non-scratching disposable cloths.
- 4- Solutions containing chlorine, hydrochloric acid-based or hypochlorite bleach ( like cleaning and disinfectant wipes ) can cause discoloration and pitting. Do not use these types of cleaners or wipes on stainless steel. Concentrated bleach should never come in contact with colored or plain stainless steel surfaces. Hydrochloric acid based cleaners ( muriatic acid ) solutions used for cleaning cement and mortar must not come in contact with any type of stainless steel material. Bleaching agents containing hypochlorite must be used in a very diluted form as specified by the manufacturers instructions contact and exposure time must be kept to an absolute minimum. Quick and thorough rinsing of all stainless steel and steel items must be done after using such chemicals on the property where the grill is used and stored. A common cause of staining and micro-scattering on stainless steel is a direct result of spraying undiluted bleach solutions and or cement or mortar cleaners in and on areas where stainless steel items are used and stored.

**PLEASE CALL US IF YOU HAVE ANY QUESTIONS ABOUT CLEANING OR MAINTAINING YOUR JACKSON GRILLS GRILL AND OR GRILL PRODUCTS**

- Refer to the ENVIRONMENT AND CLEANING & MAINTENANCE SCHEDULE chart above and the detailed cleaning regularities. The second step is to use a dish soap solution and soft, clean lint free cloth.
- Please start with clean water only to remove the abrasive dirt.
- After cleaning off the abrasive dirt use warm water, dish soap and a soft lint free clean cloth.
- Reminder to wipe in the direction of the grain in the stainless steel material.
- No swirls or circular motions. Rinse all surfaces with clean clear water. (See notice 3 below)

PROBLEMS	POSSIBLE CAUSE	SOLUTIONS
Torch Light pilot flame will not light:	Electrode contaminated w. deposits:	Use an old toothbrush, some alcohol, and emery paper to clean electrode tip and insulator.
	Electrode or wire damaged & no spark:	Replace gas valve assembly complete with wire.
	Electrode wire loose or fallen off:	Reconnect electrode wire at gas valve.
	Plugged Torch Light orifice or outlet tube:	Clean torch tube, and/or unplug orifice with fine wire.
	Natural Gas outlet or propane tank delivering low or no fuel:	Check Nat Gas pressure. Check propane tank empty? Propane Safety Valve tripped (see PP 9).
Main Burner won't light after torchlight lights successfully:	Burner orifices plugged/caked w. residue:	Check and clean burners and main valve orifices.
	Natural Gas outlet or propane tank delivering low or no fuel:	Check Nat Gas pressure. Check propane tank empty? Propane Safety Valve tripped (see PP 9).
	Air Shutters needs adjusting:	No less than 1/8 <sup>th</sup> open
	Burner(s) incorrectly installed and misaligned with valve orifice:	Re-install burner(s) correctly so that the orifice is centered in the burner's inlet.
	Defective Gas Valve(s):	Replace gas valves as needed.
No Spark at rear rotisserie burner:	Dead battery in rear burner ignition switch:	Replace battery by unscrewing switch cap
	Defective ignition switch/module:	Replace ignition switch/module
	Contaminated rotiss burner electrode	Use an old toothbrush, some alcohol, and emery paper to clean electrode tip and insulator.
Inadequate Heat:	Defective regulator	Replace NG Regulator OR Propane Hose & Regulator
	Low inlet Pressure	Check NG gas pressure, check propane tank empty?
	Gas hose bent or kinked:	Smooth out the hose and check for damage
	Grill not preheated:	Preheat the grill for 15 minutes, minimum
Gas valve hard to turn:	Corrosion at valve stem:	Remove knob and lube with penetrating oil; work valve back and forth to loosen; lube regularly.
Excessively yellow or orange flames:	Incomplete combustion:	Re-set burner air shutters per illustration above
Grease Fire or Excessive Flame Flare-ups:	Excess fat on meat causes fat fire flare-ups:	Trim fat off meat before grilling (NOTE: check and empty grease tray regularly)
	Excess Grease deposits:	Regularly clean Firebox, Grease Pan, and Grease Cup NOTE; check grease cup prior to each use of grill.
Flame lifts off burner while in operation:	Gas pressure too high:	Call a professional gas fitter or Propane dealer
	Air Shutters need adjusting:	No less than 1/8 <sup>th</sup> open
Knobs getting too hot:	Wind blowing from behind the grill:	Reposition grill or create wind barrier.
	Grill is not level:	Reposition grill.

# Exploded View: LUX JLS700 (BUILT-IN Model)

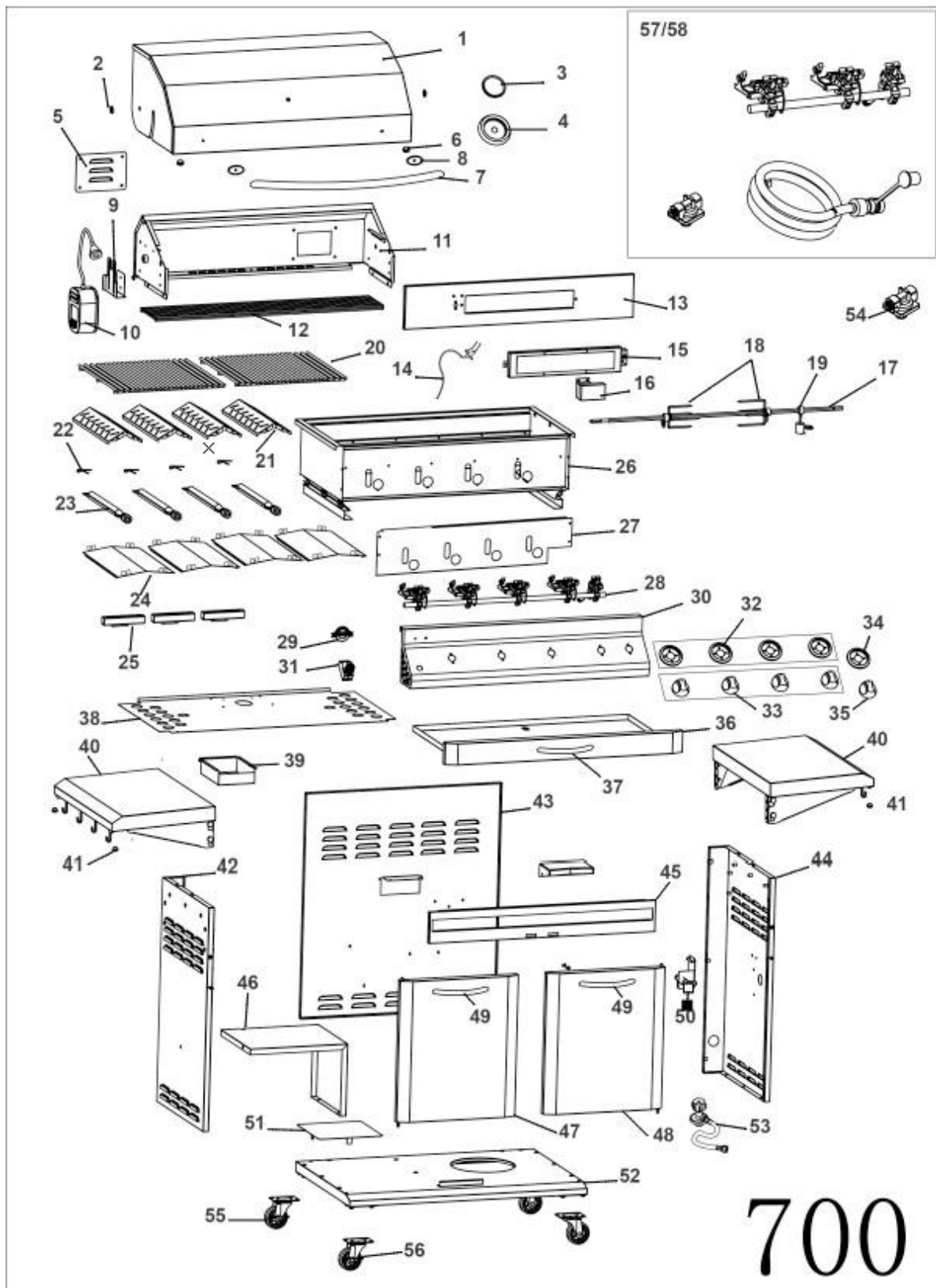


## Parts List: LUX BUILT-IN

Loc.	Description	Part #	JLS550BI	JLS700BI
1	Hood	JH-137	1	
1	Hood	JH-138		1
2	Hood Spacer and Washer	JH-73	2	2
3	Thermometer	JT-10	1	1
4	Thermometer Bezel	JT-11	1	1
5	Rotisserie Orifice Access Cover	JH-69	1	1
6	Hood Rubber Bumpers	JH-308	2	2
7	Hood Handle	JH-94	1	
7	Hood Handle	JH-67		1
8	Hood Handle Insulator	JH-95	2	2
9	Rotisserie Motor Bracket	JR-10	1	1
10	Rotisserie Motor w/ light	JR-05	1	1
11	Inner Hood	JH-140	1	
11	Inner Hood	JH-141		1
12	Warming Rack	JG-47	1	
12	Warming Rack	JG-48		1
13	Rotisserie Burner Mount	JH-16	1	
13	Rotisserie Burner Mount	JH-63		1
14	Rotisserie Burner Electrode	JE-19	1	1
15	Rotisserie Burner	JB-15	1	1
16	Rotisserie Collector Box	JH-26	1	1
17	Rotisserie Spit Rod	JR-54	1	
17	Rotisserie Spit Rod	JR-55		1
18	Rotisserie Fork Kit	JR-17	1	1
19	Rotisserie Balancer	JR-34	1	1
20	Vented Rear Panel	See Dealer	1	1
21	Cooking Grid (15.75 x 15.5")	JG-53	1	2
Not shown	Cooking Grid (7.5 x 15.5")	JG-52	1	
22	Flame Diffusers	JD-06	3	4
23	Burner Cotter Pin	JB-50	3	4
24	Main Burner	JB-00XLU	3	4
25	Cross Lighter	JH-160	2	
25	Cross Lighter	JH-161		3
26	Grease Pan Shield	JH-187	3	4
27	Jackson Logo	JH-02	1	1
28	Rotisserie Ignition Module	JE-03	1	1
29	Grease Pan with Handle	JH-46BI	1	
29	Grease Pan with Handle	JH-47BI		1
30	Grease Pan Handle	JH-105	1	1
31	Firebox (tub)	JH-56.18	1	
31	Firebox (tub)	JH-57.18		1
32	Console Heat Shield	JH-183	1	

<b>Loc.</b>	<b>Description</b>	<b>Part #</b>	<b>JLS550BI</b>	<b>JLS700BI</b>
32	Console Heat Shield	JH-184		1
33	Manifold Assembly (LP)	JF-52	1	
33	Manifold Assembly (LP)	JF-53		1
33	Manifold Assembly (NG)	JF-76	1	
33	Manifold Assembly (NG)	JF-77		1
34	Control Panel Assy. (Console)	JH-129	1	
34	Control Panel Assy. (Console)	JH-130		1
35	Main Knob Bezel	JK-20	3	4
36	Main Knob	JK-14	3	4
37	Rotisserie Bezel	JK-21	1	1
38	Rotisserie Knob	JK-22	1	1
Not Shown	NG Hose w/ Quick Release (option)	NGHOSE	1	1
39	4" NG Regulator (NG Only)	JF-99	1	1
40	Natural Gas Conversion Kit (option)	JF-123	1	
40	Natural Gas Conversion Kit (option)	JF-110		1
40	LP Conversion Kit (option)	JF-134	1	
40	LP Conversion Kit (option)	JF-135		1
Not Shown	Cover	JH-303	1	
Not Shown	Cover	JH-37		1

# Exploded View: LUX JLS700 (CART Model)



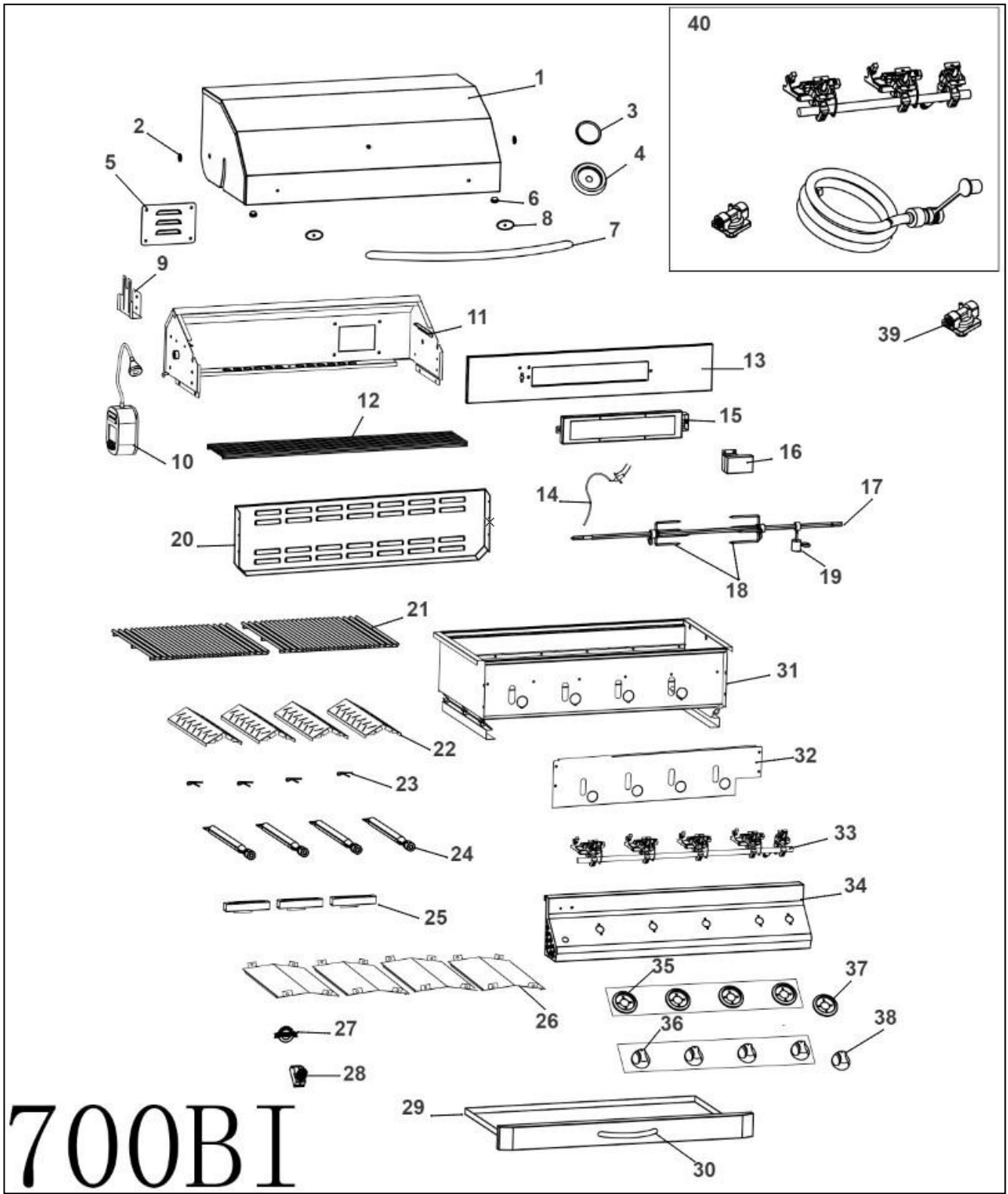
## Parts List: LUX CART

Loc.	Description	Part #	JLS400	JLS550	JLS700
1	Hood	JH-136	1		
1	Hood	JH-137		1	
1	Hood	JH-138			1
2	Hood Spacer and Washer	JH-73	2	2	2
3	Thermometer	JT-10	1	1	1
4	Thermometer Bezel	JT-11	1	1	1
5	Rotisserie Orifice Access Cover	JH-69	1	1	1
6	Hood Rubber Bumpers	JH-308	2	2	2
7	Hood Handle	JH-93	1		
7	Hood Handle	JH-94		1	
7	Hood Handle	JH-67			1
8	Hood Handle Insulator	JH-95	2	2	2
9	Rotisserie Motor Bracket	JR-10	1	1	1
10	Rotisserie Motor w/ light	JR-05	1	1	1
11	Inner Hood	JH-78	1		
11	Inner Hood	JH-140		1	
11	Inner Hood	JH-141			1
12	Warming Rack	JG-46	1		
12	Warming Rack	JG-47		1	
12	Warming Rack	JG-48			1
13	Rotisserie Burner Mount	JH-15	1		
13	Rotisserie Burner Mount	JH-16		1	
13	Rotisserie Burner Mount	JH-63			1
14	Rotisserie Burner Electrode	JE-19	1	1	1
15	Rotisserie Burner	JB-16	1		
15	Rotisserie Burner	JB-15		1	1
16	Rotisserie Collector Box	JH-26	1	1	1
17	Rotisserie Spit Rod	JR-53	1		
17	Rotisserie Spit Rod	JR-54		1	
17	Rotisserie Spit Rod	JR-55			1
18	Rotisserie Fork Kit	JR-17	1	1	1
19	Rotisserie Balancer	JR-34	1	1	1
Not Shown	Cooking Grid JLS400 (8.5 x 15.5")	JG-51	2		
20	Cooking Grid (15.75 x 15.5")	JG-53		1	2
Not Shown	Cooking Grid (7.5 x 15.5")	JG-52		1	
21	Flame Diffusers	JD-06	2	3	4
22	Burner Cotter Pin	JB-50	2	3	4
23	Main Burner	JB-00XLU	2	3	4
24	Grease Pan Shield	JH-186	2		
24	Grease Pan Shield	JH-187		3	4
25	Cross Lighter	JH-160	1		
25	Cross Lighter	JH-160		2	

Loc.	Description	Part #	JLS400	JLS550	JLS700
25	Cross Lighter	JH-161			3
26	Firebox (tub)	JH-309.18	1		
26	Firebox (tub)	JH-56.18		1	
26	Firebox (tub)	JH-57.18			1
27	Console Heat Shield	JH-181	1		
27	Console Heat Shield	JH-183		1	
27	Console Heat Shield	JH-184			1
28	Manifold Assembly (LP)	JF-69	1		
28	Manifold Assembly (LP)	JF-52		1	
28	Manifold Assembly (LP)	JF-53			1
28	Manifold Assembly (NG)	JF-75	1		
28	Manifold Assembly (NG)	JF-76		1	
28	Manifold Assembly (NG)	JF-77			1
29	Jackson Logo	JH-02	1	1	1
30	Control Panel Assy. (Console)	JH-128	1		
30	Control Panel Assy. (Console)	JH-129		1	
30	Control Panel Assy. (Console)	JH-130			1
31	Rotisserie Ignition Module	JE-03	1	1	1
32	Main Knob Bezel	JK-20	2	3	4
33	Main Knob	JK-14	2	3	4
34	Rotisserie Bezel	JK-21	1	1	1
35	Rotisserie Knob	JK-22	1	1	1
36	Grease Pan with Handle	JH-45	1		
36	Grease Pan with Handle	JH-46		1	
36	Grease Pan with Handle	JH-47			1
37	Grease Pan Handle	JH-105	1	1	1
38	Pedestal Heat Shield	JC-67	1		
38	Pedestal Heat Shield	JC-57		1	
38	Pedestal Heat Shield	JC-59			1
39	Grease Cup	JH-83	1	1	1
40	Folding Side Shelf	JC-100	2		
40	Folding Side Shelf	JC-107		2	2
41	Side Shelf Bumper	JH-127	4	4	4
42	Pedestal Side: L	JC-51	1		
42	Pedestal Side: L	JC-38		1	1
43	Pedestal Back	JC-54	1		
43	Pedestal Back	JC-35		1	
43	Pedestal Back	JC-36			1
44	Pedestal Side: R	JC-52	1		
44	Pedestal Side: R	JC-37		1	1
45	Horizontal Support: Cart	JC-68		1	
45	Horizontal Support: Cart	JC-69			1
46	Inner Cart Shelf	JC-111			1
Not Shown	Front Panel (JLS400 Cart)	JC-53	1		

Loc.	Description	Part #	JLS400	JLS550	JLS700
47	Pedestal Door: L	JC-74		1	
47	Pedestal Door: L	JC-76			1
48	Pedestal Door: R	JC-73		1	
48	Pedestal Door: R	JC-75			1
49	Door Handle	JH-105		2	2
50	Gas Manifold Bracket	JF-54	1	1	1
51	Pedestal Base Access Cover	JC-65	1	1	1
52	Pedestal Base	JC-70	1		
52	Pedestal Base	JC-33		1	
52	Pedestal Base	JC-34			1
53	Hose and Regulator, LP (LP only)	JF-70	1	1	1
Not shown	NG Hose w/ Quick Release (NG Only)	NGHOSE	1	1	1
54	4" NG Regulator (NG Only)	JF-99	1	1	1
55	Swivel caster (NON-Locking: Rear)	JC-89BLK	2	2	2
56	Swivel Caster (Locking: Front)	JC-88BLK	2	2	2
57	Natural Gas Conversion Kit (option)	JF-72	1		
57	Natural Gas Conversion Kit (option)	JF-73		1	
57	Natural Gas Conversion Kit (option)	JF-74			1
58	LP Conversion Kit (option)	JF-111	1		
58	LP Conversion Kit (option)	JF-112		1	
58	LP Conversion Kit (option)	JF-113			1

# Exploded View: LUX JLS700-BLK (BUILT-IN Model)

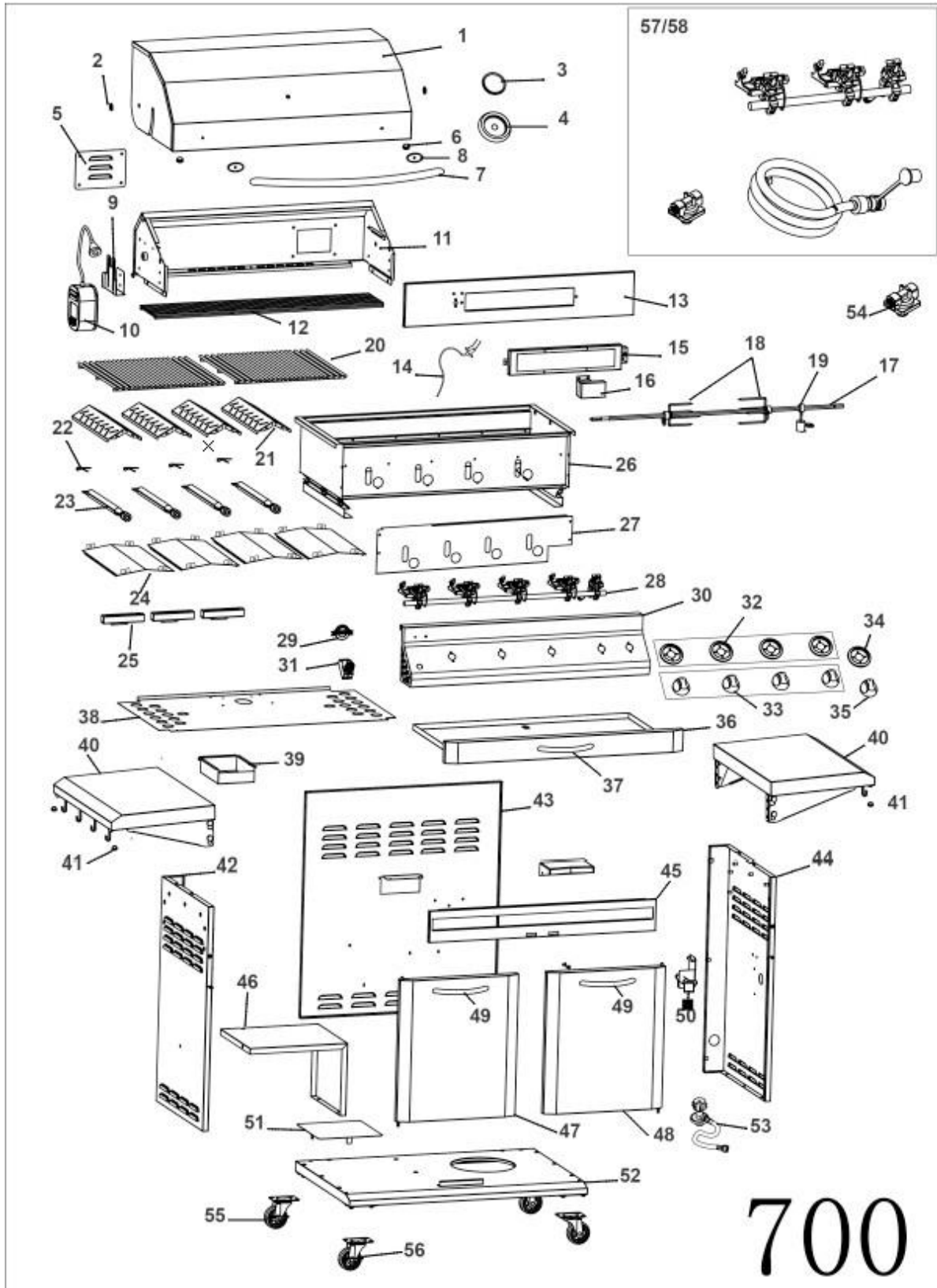


## Parts List: LUX BLK SS BUILT-IN

Loc.	Description	Part #	JLS550BI	JLS700BI
1	Hood	JH-137BLK	1	
1	Hood	JH-138BLK		1
2	Hood Spacer and Washer	JH-73	2	2
3	Thermometer	JT-10	1	1
4	Thermometer Bezel	JT-11	1	1
5	Rotisserie Orifice Access Cover	JH-69	1	1
6	Hood Rubber Bumpers	JH-308	2	2
7	Hood Handle	JH-94	1	
7	Hood Handle	JH-67		1
8	Hood Handle Insulator	JH-95	2	2
9	Rotisserie Motor Bracket	JR-10	1	1
10	Rotisserie Motor w/ light	JR-05	1	1
11	Inner Hood	JH-140BLK	1	
11	Inner Hood	JH-141BLK		1
12	Warming Rack	JG-47	1	
12	Warming Rack	JG-48		1
13	Rotisserie Burner Mount	JH-16	1	
13	Rotisserie Burner Mount	JH-63		1
14	Rotisserie Burner Electrode	JE-19	1	1
15	Rotisserie Burner	JB-15	1	1
16	Rotisserie Collector Box	JH-26	1	1
17	Rotisserie Spit Rod	JR-54	1	
17	Rotisserie Spit Rod	JR-55		1
18	Rotisserie Fork Kit	JR-17	1	1
19	Rotisserie Balancer	JR-34	1	1
20	Vented Rear Panel	See DealerBLK	1	1
21	Cooking Grid (15.75 x 15.5")	JG-53	1	2
Not shown	Cooking Grid (7.5 x 15.5")	JG-52	1	
22	Flame Diffusers	JD-06	3	4
23	Burner Cotter Pin	JB-50	3	4
24	Main Burner	JB-00XLU	3	4
25	Cross Lighter	JH-160	2	
25	Cross Lighter	JH-161		3
26	Grease Pan Shield	JH-187	3	4
27	Jackson Logo	JH-02	1	1
28	Rotisserie Ignition Module	JE-03	1	1
29	Grease Pan with Handle	JH-46BIBLK	1	
29	Grease Pan with Handle	JH-47BIBLK		1
30	Grease Pan Handle	JH-105	1	1
31	Firebox (tub)	JH-56.18	1	
31	Firebox (tub)	JH-57.18		1
32	Console Heat Shield	JH-183	1	

<b>Loc.</b>	<b>Description</b>	<b>Part #</b>	<b>JLS550BI</b>	<b>JLS700BI</b>
32	Console Heat Shield	JH-184		1
33	Manifold Assembly (LP)	JF-52	1	
33	Manifold Assembly (LP)	JF-53		1
33	Manifold Assembly (NG)	JF-76	1	
33	Manifold Assembly (NG)	JF-77		1
34	Control Panel Assy. (Console)	JH-129BLK	1	
34	Control Panel Assy. (Console)	JH-130BLK		1
35	Main Knob Bezel	JK-20BLK	3	4
36	Main Knob	JK-14BLK	3	4
37	Rotisserie Bezel	JK-21BLK	1	1
38	Rotisserie Knob	JK-22BLK	1	1
Not Shown	NG Hose w/ Quick Release (option)	NGHOSE	1	1
39	4" NG Regulator (NG Only)	JF-99	1	1
40	Natural Gas Conversion Kit (option)	JF-123	1	
40	Natural Gas Conversion Kit (option)	JF-110		1
40	LP Conversion Kit (option)	JF-134	1	
40	LP Conversion Kit (option)	JF-135		1
Not Shown	Cover	JH-303	1	
Not Shown	Cover	JH-37		1

# Exploded View: LUX JLS700-BLK (CART Model)



## Parts List: LUX BLK SS CART

Loc.	Description	Part #	JLS400	JLS550	JLS700
1	Hood	JH-136BLK	1		
1	Hood	JH-137BLK		1	
1	Hood	JH-138BLK			1
2	Hood Spacer and Washer	JH-73	2	2	2
3	Thermometer	JT-10	1	1	1
4	Thermometer Bezel	JT-11	1	1	1
5	Rotisserie Orifice Access Cover	JH-69	1	1	1
6	Hood Rubber Bumpers	JH-308	2	2	2
7	Hood Handle	JH-93	1		
7	Hood Handle	JH-94		1	
7	Hood Handle	JH-67			1
8	Hood Handle Insulator	JH-95	2	2	2
9	Rotisserie Motor Bracket	JR-10	1	1	1
10	Rotisserie Motor w/ light	JR-05	1	1	1
11	Inner Hood	JH-78BLK	1		
11	Inner Hood	JH-140BLK		1	
11	Inner Hood	JH-141BLK			1
12	Warming Rack	JG-46	1		
12	Warming Rack	JG-47		1	
12	Warming Rack	JG-48			1
13	Rotisserie Burner Mount	JH-15	1		
13	Rotisserie Burner Mount	JH-16		1	
13	Rotisserie Burner Mount	JH-63			1
14	Rotisserie Burner Electrode	JE-19	1	1	1
15	Rotisserie Burner	JB-16	1		
15	Rotisserie Burner	JB-15		1	1
16	Rotisserie Collector Box	JH-26	1	1	1
17	Rotisserie Spit Rod	JR-53	1		
17	Rotisserie Spit Rod	JR-54		1	
17	Rotisserie Spit Rod	JR-55			1
18	Rotisserie Fork Kit	JR-17	1	1	1
19	Rotisserie Balancer	JR-34	1	1	1
Not Shown	Cooking Grid JLS400 (8.5 x 15.5")	JG-51	2		
20	Cooking Grid (15.75 x 15.5")	JG-53		1	2
Not Shown	Cooking Grid (7.5 x 15.5")	JG-52		1	
21	Flame Diffusers	JD-06	2	3	4
22	Burner Cotter Pin	JB-50	2	3	4
23	Main Burner	JB-00XLU	2	3	4
24	Grease Pan Shield	JH-186	2		
24	Grease Pan Shield	JH-187		3	4
25	Cross Lighter	JH-160	1		
25	Cross Lighter	JH-160		2	

Loc.	Description	Part #	JLS400	JLS550	JLS700
25	Cross Lighter	JH-161			3
26	Firebox (tub)	JH-309.18	1		
26	Firebox (tub)	JH-56.18		1	
26	Firebox (tub)	JH-57.18			1
27	Console Heat Shield	JH-181	1		
27	Console Heat Shield	JH-183		1	
27	Console Heat Shield	JH-184			1
28	Manifold Assembly (LP)	JF-69	1		
28	Manifold Assembly (LP)	JF-52		1	
28	Manifold Assembly (LP)	JF-53			1
28	Manifold Assembly (NG)	JF-75	1		
28	Manifold Assembly (NG)	JF-76		1	
28	Manifold Assembly (NG)	JF-77			1
29	Jackson Logo	JH-02	1	1	1
30	Control Panel Assy. (Console)	JH-128BLK	1		
30	Control Panel Assy. (Console)	JH-129BLK		1	
30	Control Panel Assy. (Console)	JH-130BLK			1
31	Rotisserie Ignition Module	JE-03	1	1	1
32	Main Knob Bezel	JK-20	2	3	4
33	Main Knob	JK-14	2	3	4
34	Rotisserie Bezel	JK-21	1	1	1
35	Rotisserie Knob	JK-22	1	1	1
36	Grease Pan with Handle	JH-45BLK	1		
36	Grease Pan with Handle	JH-46BLK		1	
36	Grease Pan with Handle	JH-47BLK			1
37	Grease Pan Handle	JH-105	1	1	1
38	Pedestal Heat Shield	JC-67	1		
38	Pedestal Heat Shield	JC-57		1	
38	Pedestal Heat Shield	JC-59			1
39	Grease Cup	JH-83BLK	1	1	1
40	Folding Side Shelf	JC-100BLK	2		
40	Folding Side Shelf	JC-107BLK		2	2
41	Side Shelf Bumper	JH-127BLK	4	4	4
42	Pedestal Side: L	JC-51BLK	1		
42	Pedestal Side: L	JC-38BLK		1	1
43	Pedestal Back	JC-54BLK	1		
43	Pedestal Back	JC-35BLK		1	
43	Pedestal Back	JC-36BLK			1
44	Pedestal Side: R	JC-52BLK	1		
44	Pedestal Side: R	JC-37BLK		1	1
45	Horizontal Support: Cart	JC-68BLK		1	
45	Horizontal Support: Cart	JC-69BLK			1
46	Inner Cart Shelf	JC-111BLK			1
Not Shown	Front Panel (JLS400 Cart)	JC-53BLK	1		

Loc.	Description	Part #	JLS400	JLS550	JLS700
47	Pedestal Door: L	JC-74BLK		1	
47	Pedestal Door: L	JC-76BLK			1
48	Pedestal Door: R	JC-73BLK		1	
48	Pedestal Door: R	JC-75BLK			1
49	Door Handle	JH-105		2	2
50	Gas Manifold Bracket	JF-54	1	1	1
51	Pedestal Base Access Cover	JC-65BLK	1	1	1
52	Pedestal Base	JC-70BLK	1		
52	Pedestal Base	JC-33BLK		1	
52	Pedestal Base	JC-34BLK			1
53	Hose and Regulator, LP (LP only)	JF-70	1	1	1
Not shown	NG Hose w/ Quick Release (NG Only)	NGHOSE	1	1	1
54	4" NG Regulator (NG Only)	JF-99	1	1	1
55	Swivel caster (NON-Locking: Rear)	JC-89BLK	2	2	2
56	Swivel Caster (Locking: Front)	JC-88BLK	2	2	2
57	Natural Gas Conversion Kit (option)	JF-72	1		
57	Natural Gas Conversion Kit (option)	JF-73		1	
57	Natural Gas Conversion Kit (option)	JF-74			1
58	LP Conversion Kit (option)	JF-111	1		
58	LP Conversion Kit (option)	JF-112		1	
58	LP Conversion Kit (option)	JF-113			1

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## Limited Lifetime Warranty: LUX Model

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Jackson Grills warrants the following materials and workmanship to be free of defects for as long as you own the grill subject to the conditions below:

**10 year plus 5 Warranty:** (from date of purchase); Jackson Grills will replace (at our option), any defective stainless steel part from the below list for the first 10 years. From 11-15 years, Jackson Grills will provide 50% of the current retail price of the stainless steel:

- Burners
- Main Outer Hood
- Handle
- Warming Shelf
- Outer Pedestal System
- Inner Hood
- Firebox
- Cooking Grates
- Rotisserie Burner

**First 5 years:** (from date of purchase); Jackson Grills will replace or repair (at our option), any defective part in the list below, at no charge. From **6 years to lifetime**, any defective part in the list below will be replaced or repaired (at our option) at 50% of the current retail price the following parts:

- Flame Diffusers
- Crosslighters

**2 Year Warranty:** (from date of purchase); Jackson Grills will replace or repair (at our option), any defective part from the list below, at no charge.

- Natural Gas Regulator
- Thermometer
- Gas valves
- Knobs & fasteners
- Igniter and electrode
- Accessory parts (not including built-in covers)
- Rotisserie Motor
- Rotisserie Kit

### **Limited Warranty Subject to the following Conditions & Limitations:**

**(NOTE: Shipping and Labor Charges are NOT covered)**

- The bill of sale (proof of original ownership) and serial number will be required in order to claim warranty from your authorized dealer. The warranty registration card must be returned within 30 days to register your warranty.
- This factory warranty is non-transferable and may not be extended under any circumstances.
- Jackson Grills warrants its products to the original purchaser only (NO EXCEPTIONS). Not for commercial use.
- This Limited Warranty does not cover any damage caused by misuse, lack of maintenance, hostile environments, accident, alterations, abuse or neglect, including scratches, dents, corrosion, discoloring by heat (discoloring is normal), & abrasive or chemical damage resulting from use of harsh cleaners.
- 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 reserves the right to fully disengage all obligations of this Warranty by refunding the original warranted purchaser the original wholesale price of the warranted parts
- A licensed, authorized, service technician or contractor must install the gas grill.
- Genuine Jackson parts must always be used; use of parts supplied by other manufacturers will nullify the warranty.
- The installation must be done in accordance with the installation procedures described in the included owner's manual.
- Jackson Grills or its parties will not be responsible for the installation, labor or any other costs or expenses related to the refitting of the warranted part, and such expenses are not covered by this warranty.
- Notwithstanding any provision contained in this Limited Warranty, Jackson Grills 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 neither assumes, nor authorizes any third party to assume, on its behalf, any other liabilities with respect to the sale of this product.
- Jackson Grills reserves the right to inspect any parts prior to approving warranty claim.
- Jackson Grills or its representatives shall not be liable for ANY expenses arising from labor, shipping, or customs duty costs.